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Some clarification...

Why FOST?

In the past ten years, food research has gained tremendous interest in the humanities and social sciences. Sociologists, anthropologists, economists, historians, art historians, social geographers, linguists, philosophers, archaeologists, ethnologists, and social and cultural theorists devoted attention to the seemingly banal acts of shopping, cooking, eating and drinking. This was characterized by a myriad of approaches and themes, which comprised social and economic policy, health concerns, identity formation, sociability, inequality, signification, and globalization.

As of the 1970's, the Department of History of the Vrije Universiteit Brussel plays an important role in this research field, in Belgium and on an international level. In recent years, colleagues from other departments have shown vivid interest in food studies, and today this expertise is present in various departments of the university. This attention and qualification led to the submitting of several research proposals dealing with food studies.

What is FOST?

These researchers wanted to institutionalize the expertise by setting up a new research group at the Vrije Universiteit Brussel. Therefore, in April 2003, FOST (Social & Cultural Food Studies) was founded. FOST works in collaboration with the Vlaams Centrum voor Volkscultuur, the Institut Européen de l'Histoire de l'Alimentation and the Institut National de Recherche Agronomique.

FOST aims at consolidating the expertise by inviting (foreign) specialists to workshops and colloquia, by operating within networks, by publishing and contemplating about food studies, and by performing new (multidisciplinary) food research. This multidisciplinary, internationally rooted base guarantees a diversity of approaches, methodologies and theories around a common research field.

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FOST-research

Ongoing research

GOA

January 2005 meant the start of the first FOST research project: 'European Culture and Identities. Diversity and Convergence in Food Habits, 1800-2000'. This research project will investigate food habits over the past two centuries in order to gain insight in social and cultural diversity and convergence.

[Daniëlle De Vooght](#) explores the food habits of the aristocracy, more particularly the food culture at the nineteenth century royal court of Leopold II. [More...](#)

[Steven Van den Berghe](#) wants to find out whether and how social and cultural relationships surface in language use about restaurants in the (second half of the) 20th century. [More...](#)

[Nelleke Teughels](#) investigates the emergence of supermarkets and their influence on society's food habits. [More...](#)

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HOA

January 2009 brought forth the start of the second FOST research project. This HOA project is a combined effort with IMDO (Industrial Microbiology and Food Biotechnology).

Historian [Anneke Geyzen](#) examines the myths, perceptions and constructions surrounding the quality of artisanal fermentable foods. [More...](#)

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Free research

[Maureen Duru](#) investigates the role of food in identity formation. [More...](#)

[Olivier de Maret](#) deals with Italian immigrants in Brussels, their meeting-places and the construction of identity linked to food and foodways between 1880 to 1935. [More...](#)

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Completed research

FWO

Inge Mestdag looks for changes in the (Flemish) eating habits by examining time budget data. Her research involves organizing a meal and how to fit it in daily life. [More...](#)

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Flemish government

Sofie Onghena prepared an exhibition on aristocratic desserts of the 19th century. [More...](#)

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FOST-publications

- 2006
- 2007
- 2008
- 2009

2009

- De Vooght, D. (2009). Prestige dans l'assiette. A la table de Léopold II (1865-1909). *Les Cahiers de la Fonderie (Boire et Manger)* , 40, 50-55.
- De Vooght, D., Scholliers, P., Teughels, N. & Van den Berghe, S. (2009). Geschiedenis van gezonde voeding. Verschillende plaatsen, verschillende tijdperken. *Nutrinews*, 17/1, 14-19.

Click [here](#) for the online version of the article.

- Mestdag, I. & Glorieux, I. (2009). Le rythme de repas en Belgique de 1966 à ce jour. *Les Cahiers de la Fonderie (Boire et Manger)* , 40, 56-61.
- Scholliers, P. (2009). La viande de cheval, les abats et la charcuterie, marqueurs des frontières en Belgique, 1800-1914. In M. Montanari & J.-R. Pitte (Eds.), *Les frontières alimentaires*. Paris: CRNS, pp.117-143.
- Scholliers, P. (2009). Editorial. *Les Cahiers de la Fonderie (Boire et Manger)* , 40, 6.
- Scholliers, P. (2009). C'est quoi la cuisine? Dominique Michou, chef de l'Alban Chambon, sa formation, son parcours et ses craintes. *Les Cahiers de la Fonderie (Boire et Manger)* , 40, 30-36.
- Teughels, N. (2009). Une fenêtre sur le monde. Les étalages bruxellois de la firme Delhaizes Frères et Cie 'Le Lion' (1870-1945). *Les Cahiers de la Fonderie (Boire et Manger)* , 40, 17-22.
- Tollet, A. (2009). La FGTB est notre nom de famille. Rencontre avec Alphons De Mey. *Les Cahiers de la Fonderie (Boire et Manger)* , 40, 37-43.
- Van den Berghe, S. (2009). Aux Armes de Bruxelles, Le Dikenek et Belga Queen. Les noms de restaurants bruxellois comme indices de l'évolution gastronomique. *Les Cahiers de la Fonderie (Boire et Manger)* , 40, 62-71.
- Van den Eeckhout, P. (2009). Le cornichon du dimanche ou comment construire des moments de bonheur avec des moyens modestes (1950-1955). *Les Cahiers de la Fonderie (Boire et Manger)* , 40, 24-29.

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2008

- De Vooght, D., Onghena, S. & Scholliers, P. (Eds.). (2008). *Van Pièce Montée tot Pêche Melba: een geschiedenis van het betere nagerecht*. Brussel: ASPEditions, 88 p.
- De Vooght, D. (2008). Performing power at the dining table. Dinner guests of the Belgian kings in the 19th century. In P. Janssens, & S. Zeischka (Eds.), *The dining nobility. From the Burgundian dukes to the Belgian royalty*. (pp. 104-11). Brussels: ASPEditions.
- De Vooght, D. (2008). Over compôte Egyptienne, ananas en pain à la Mecque. Exotisme op het bord van Leopold II (1865-1909). *Volkskunde*, 109 (3-4), pp.339-356.

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- Grieco, A., Hyman, M. & Scholliers, P. (2008). Food and drink excesses in Europe. Admissible and inadmissible behaviour from Antiquity to the twenty-first century. *Food & History*, 4, 2-17.

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- Onghena, S. (2008). Turkish and Chinese pavilions. Exoticism in nineteenth century dessert culture. In P. Janssens, & S. Zeischka (Eds.), *The dining nobility. From the Burgundian dukes to the Belgian royalty*. (pp. 81-93). Brussels: VUBPress.

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- Scholliers, P. (2008). *Food culture in Belgium*. Westport: Greenwood Press. Click [here](#) for more information.
- Scholliers, P. (2008). Alimentation. In P. Aron, & J. Gotovitch (Eds.), *Dictionnaire de la seconde guerre mondiale en Belgique*.
- Scholliers, P. (2008). Defining food risks and food anxieties throughout history. *Appetite*, 51 (1), 3-6. [Read the article \(pdf\)](#)

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- Van den Berghe, S. (2008). Etnische diversiteit in het 20ste-eeuwse Brusselse restaurant. *Volkskunde*, 109 (3-4), pp.357-379.

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2007

- De Vooght, D., & Scholliers, P. (2007). Warren Belasco. Over voedsel en de toekomst van de mensheid. *Mores. Tijdschrift voor Volkscultuur in Vlaanderen*, 8 (1), 15-16.
- De Vooght, D. (2007). Culinary networks of power. Dining with king Leopold II of Belgium (1865-1909). *Food & History*, 4 (1), 87-106. [Read the abstract \(pdf\)](#)

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- Scholliers, P. (2007). Food fraud and the big city: Brussels' responses to food anxieties in the nineteenth century. In P. Atkins, P. Lummel, & D. Oddy (Eds.), *Food and the city in Europe since 1800*. (pp. 77-90). Ashgate: Aldershot.
- Scholliers, P. (2007). Novelty and tradition. The new landscape for gastronomy. In P. Freedman (Ed.), *Food. The history of taste*. (pp. 332-57). Berkeley: University of California Press & London: Thames and Hudson.
- Scholliers, P. (2007). Twenty-five years of studying un phénomène social total. Food history writing on Europe in the nineteenth and twentieth centuries. *Food, Culture and Society*, 10 (3)(3), 449-71.
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2006

- De Vooght, D. (2006). Nobel zoets. *Muziek & Woord. Maandelijks cultureel programmablade van Klara*, 385, 16.

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- Jacobs, M., & Fraikin, J. (2005). Belgique: chicons, choux de Bruxelles et autres inventions. In: Goldstein, D., & Merkle, K. (Eds.), *Cultures culinaires d'Europe. Identité, diversité et dialogue*. (pp. 77-87). Strasbourg: Council of Europe Publishing. [Read the abstract \(pdf\)](#)

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- Onghena, S. (2006). *Blauw bloed en confituur. Verborgene recepten van adellijke eetcultuur in België*. Alphen aan de Maas: Uitgeverij Veerhuis.

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- Scholliers, P. (2006). Propos culinaire. Tradition et innovation au Comme chez Soi depuis les années '70. Entretien avec Pierre Wynants par Peter Scholliers. *Les Cahiers de la Fonderie*, 34, 54-62.

- Scholliers, P. (2006). Voedingsonderzoek over de 19de en 20e eeuw in België, Nederland en Europa. *Volkskunde*, 107 (4), 281-303.

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- Van den Berghe, S. (2006). Buitenshuis eten als culturele consumptie. Uit eten gaan als praktijk. *Mores. Tijdschrift voor Volkscultuur in Vlaanderen*, 7 (3), 11-13.
[More information](#)

Food Links

A selection of web pages related to food history

Food in Europe

- Colloquia and publications of '[The International Commission for the Research into European Food History](#)'
- Calendar, bibliography, discussion groups, links of the '[Institut Européen de l'Histoire et des Cultures de l'Alimentation](#)'
- Website of the [European network](#) of regional culinary heritage

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Northern Europe

Food in Finland

- [Gastronomy](#) in Finland
- Finnish [cooking](#)

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Food in Norway

- The [history](#) of food in Norway
- The history of food in Norway, according to the [Ministry of Foreign Affairs](#)
- [Fancy food](#) in the 19th century

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Food in Sweden

- [Food in Sweden](#): regional specialities and festive foods

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Eastern Europe

Food in Bulgaria

- Food and tradition in [Bulgaria](#)

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Food in Estonia

- An [\(historical\) overview](#) of Estonian cuisine
- A [short history](#) of Estonian cuisine
- Estonian cuisine according to '[the Estonian Institute](#)'
- [Defining Estonian food](#)

- [Christmas](#) in the Estonian way

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Food in Latvia

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Food in Poland

- [Polish cuisine](#)
- [Polish food](#): cuisine, history, traditional recipes
- [Bella Online](#): the voice of the women (with food recipes online)
- [\(Food\) History](#) of Krakow
- [Polish cuisine](#) according to the Free dictionary
- [Polish vodka](#)
- The history of [Zubrowka](#)
- [Christmas](#) in Poland

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Food in Romania

- [Romania tourism](#)
- [Romanian foodways](#): a crossroad of tastes

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Food in Russia

- The background of [Russian vodka](#)
- [A history](#) of vodka
- [A taste of history](#): food from Russia and the former USSR

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Food in Slovakia

- [Tourism in Slovakia](#): some interesting [traditional recipes](#)
- General [food habits](#)

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Southern Europe

Food in Cyprus

- A history of [wine and wine making](#)

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Food in Greece

- [Mediterranean](#) cuisine
- Greek [recipes](#)
- [Relaxing](#) in Greece

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Food in Italy

- [Museo Nazionale delle Paste Alimentari](#)
- [Italian cooking history](#)
- [US Italy m\(an\)ia](#)
- [Ethnic food](#)
- Master in [Cultura dell'Alimentazione](#), University of Bologna
- [Glossary](#) of Italian cooking terminology, 'culinary academy', cinema recipes
- [Rome's](#) travel portal
- [Italy online](#): historical research with regional recipes
- [Accademia Internazionale della Gastronomia](#)
- The official site of the [foods and wines](#) of Italy

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Food in Spain

- History of the [gazpacho](#)
- The origin of [tapas](#)
- The history of [olives and olive oil](#)

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Food in Turkey

- The '[art of cooking](#)' according to the Turkish Cultural Foundation
- [1000 years of cooking](#)
- [Past, present and future](#) of the Turkish cuisine
- A [general introduction](#) on Turkish cuisine
- A broad survey of [food history](#)
- The story of [Turkish food](#)
- Online [culinary journalism](#)
- Everything about the Turkish national drink: [raki](#)
- [Turkish food](#) according to the Ultimate Travel Guide
- History and general culinary information according to [P. Conant](#)
- Focus on [Turkish cuisine](#). A history of Turkish food

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Western Europe

Food in Belgium

- [Vlaams Centrum voor Volkscultuur](#): a large collection of general, peculiar, strange and funny websites (click on 'dossiers')
- The one and only original [Belgian fries](#) website
- [Frites](#) in Belgium
- [Cuisine de Belgique](#)
- Information for the [professional](#)
- The history of chocolatier [Côte d'Or](#)
- '[The Academy of Regional Gastronomy](#)'
- Website of the "[Centrum voor Agrarische Geschiedenis](#)" (KU Leuven)
- Website of the [inventor](#) of the [Belgian praline](#)
- '[The Gourmet Museum](#)': archaeology, history, and folklore of good eating
- [Belgian beer](#): brewing, beers, cafés, museums,...
- [Chocolate museum](#) in Bruges

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Food in Germany

- [German food](#)
- General information on [German food](#) (some historical information)
- [Typical German food](#)
- [Dining, cuisine, food and drink](#) in Germany
- [Christmas](#) in Germany
- [Medieval cookbooks](#)

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Food in France

- [History](#) of French cuisine
- ['Les arts de la table'](#)
- A history of [French cuisiniers](#)
- Activities related to the ['Week of Taste'](#)
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- [Observatory](#) of food habits

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Food in Luxembourg

- [Welcome](#) in Luxembourg
- [Recipes](#) from Luxembourg
- [Verken](#) Luxembourg

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Food in the Netherlands

- [Haute cuisine](#) in the Netherlands
- [Dutch food and eating habits](#)
- [Dutch recipes, regional cooking, associations,...](#)
- [Dutch food](#)
- [Three cookbooks, 1500-1700](#)
- [Culinary cookbook](#)

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Food in Austria

- [A portal](#) to Austrian cuisine
- Het [Sacher Café](#) in Vienna
- The [Fürst Konditorei Salzburg](#)
- A [history](#) of Austrian and Viennese cuisine

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Food in the United Kingdom

- ['Chocolate paradise'](#) in Birmingham
- [The Oxford Symposium](#) on Food and Cookery

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