

Project Proposal



SECTION 1: PROJECT PROPOSAL AND CASE FOR SUPPORT

Proposed Project Title:	The Transmission of Taste c. 1200-c.1400		
Project Summary: <i>(Maximum 100 words)</i>	<p><i>Transmission of Taste</i> presents a radical methodology for knowledge-exchange in collaboration with Blackfriars Restaurant, Newcastle-upon-Tyne on medieval food, recipes, and understanding of taste. It combines academic analysis of medieval English recipes in their social, historical, and intellectual context, with comparison to neighbouring food cultures in France and Germany with practical knowledge of culinary science and recipe development from the restaurant. The student will bring research to the restaurant and further refine, with the chefs, how the medieval recipes work. These new interpretations then feed back into the academic analysis; and enhance the restaurant's emphasis on medieval heritage.</p>		
Name of non-HE Partner Organisation:	Blackfriars Restaurant, Newcastle		
Name of Contact at non-HE Partner Organisation:	Mr Andy Hook	Email Address:	andy@hookedongroup.co.uk
Primary AHRC Subject Area:	History		
Secondary AHRC Subject Area (if Interdisciplinary)	Choose an item.		
Does the project Include a creative practice component?	NO <input type="checkbox"/>		
If you have listed two subject areas above, do you consider the project to be interdisciplinary?		No	
If Yes, please briefly state why: <i>(Maximum 100 words):</i>			
Please provide full details of the proposal and make your case for support below: <i>(Maximum 750 words)</i>			
<p><i>The Transmission of Taste</i> will examine English recipe collections from c.1150-c.1400, a crucial period in their evolution, to explore evidence for changes in taste. While the research questions are fundamentally historical in nature the research is articulated across two collaborative methodologies. First between historical and literary analysis of the source material; second between the academic analysis and the culinary science experience of the Blackfriars restaurant staff and chefs.</p> <p>Four key questions guide the research:</p> <ul style="list-style-type: none"> • How was taste understood in the period and how did this understanding change over period. • How did English recipes differ from each other over the same chronological span. • How did English recipes of the period compare to continental collections, in particular French and German • How do medieval recipes work in terms of taste balance, and how does this practical knowledge feed into the academic analysis <p>These questions allow the integration of medieval intellectual understanding of taste, and its place in a wider social and literary contexts, traditional manuscript analysis, with the professional knowledge of modern chefs. These elements in collaboration will make for a fuller and more dynamic interpretation of medieval recipes and food culture. Within medieval food history the project will address arguments over homogeneity and regionalisation which are still current (Weiss Adamson, 2002) and will build on discussion of medieval taste from a largely European perspective (Woolgar, 2006, Montanari, 2015).</p> <p>Sources: these will be drawn from three areas and include edited and archival material.</p> <p>1) English culinary collections: representative across the period, from the <i>Sauces from Poitou</i> c. 1170, to the late 13th century Anglo-</p>			

Norman collections, those of the Franciscan William Herebert, and collections at the end of the period such as *Forme of Cury*, and British Library Arundel 344.

- 2) Comparison with northern-French and German-speaking recipe collections of the Middle Ages gathered by the COREMA project. Directed by Professor Bruno Lauriou, COREMA examines the transmission of some 8000 recipes from 80 manuscripts. This will be alongside standard works such as *Menagier* and *Das buoch von guoter spise*.
- 3) Wider historical and literary sources. The principal medieval intellectual traditions on taste are medical (Constantine the African and Isaac the Jew) and also in the upsurge of natural philosophy from the 13th century and the reception of Aristotle's *On the Soul* and related texts. For literary comparison the student will be encouraged to examine texts contemporary to the recipes, such as Chaucer and Gower, Arthurian literature and contemporary religious literature

Methods:

- a) Navigation of the sources: supervisors will guide the student in the selection of particular elements within the English culinary collections (see (1) above) for more detailed analysis: for example tracing the evolution of an individual sauce or dish and its ingredients, and tracing differences between regional collections. This allows precise comparisons to be made. Supervisors will guide selection of suitable English recipes for comparison with French and German recipe collections (see (2) above). Northern French and German collections have been chosen since the similarity of ingredients and climatic conditions to the English recipes, as opposed to the Mediterranean, makes the identification of differences the more striking. Supervisors will also guide the textual analysis of wider historical and literary sources (see (3) above) which will serve to sharpen knowledge of medieval physiology and the social values of food and taste, and the range of metaphorical meaning of, for example, 'bitterness', as revealed in contemporary literature.
- b) Analysis of the recipes: this will employ codicological-palaeographical, historical and literary analyses. Manuscript analysis is essential for identifying recipes for scrutiny, and the wider context of book history essential to understand their intention, preservation and use. Semantic analysis offers different interpretative frameworks to examine the construction of the recipes to the historical context.
- c) Collaborative working with Blackfriars chefs: the central element in the project is the student's engagement with the chefs at Blackfriars. As experts in recipe development the chefs will help the student interpret the recipes from the perspective of practical culinary science. Medieval recipes are minimalist on instructions for preparation and cooking; seeking professional advice on how flavours balance will add considerable value to the interpretation. The work of the practical sessions will then feed back virtuously in the academic evaluation of the recipes.

The project requires a Collaborative Doctoral award for its implementation; outputs include the thesis and a body of recipes which provide a legacy for the restaurant. The project will challenge and prepare the student with a diverse set of skills; and showcase a pathbreaking collaborative methodology.

Please provide details of any resources and facilities, including details of any high cost equipment, fieldwork, training, etc., that may be required to complete the project successfully, and where you will seek these resources (e.g. NBCDTP; partner resources; departmental/school funds). Please include estimated costs:

(Maximum 200 words)

Archival visits will be necessary to the British Library for research purposes, and the Bibliothèque Nationale and Bibliothèque Mazzarine, Paris. These will be undertaken twice during the project. Estimated costs are:

UK travel: train @ £150 return; accommodation @120 per night for 5 nights (the Durham advocated norm); per diem expenses for subsistence of £35 per day. Total £925 x 2 = £1850

French travel: Eurostar @ £200 including UK rail travel; accommodation @120 per night for 5 nights (the Durham advocated norm); per diem expenses for subsistence of £35 per day. Total £975 x 2 = £1950

Grand total: £3800 over three years. NBCDTP and History Department Durham to be approached for funding.

In the event of Covid-19 limiting physical access the resources will be used for the acquisition of digital copies.

Please outline the arrangements for communication between the partner organisation and academic host organisation in regard of the project management and the monitoring of academic progress:

(Maximum 150 words)

The supervisors and Mr Hook will meet with the student on a fortnightly basis, either online or in person as appropriate. Mr Hook will be involved in the project start-off meetings with the student, and with the annual learning agreement meetings at the beginning of each academic year. Regular reports from Mr Hook on the progress of the student at Blackfriars will feed into the standard Durham procedures for management of doctoral programmes. The longer-standing relationship between Professor Gasper and Mr Hook is of considerable benefit here; the two have collaborated on a number of projects including event organisation and, most recently, an online cookery course. The student will be part of the research communities at Durham and Newcastle, and with the Blackfriars community. Regular communication between Gasper, Nafde, and Hook will ensure that these are integrated experiences.

What benefits will accrue to the student and the partner organisation as a result of your collaboration?

(Maximum 300 words)

The student will benefit from the challenging nature of the opportunity to test out ideas and work with professional chefs. This will be a radical introduction to interdisciplinary work of a very different sort to normal, with benefits that are more striking as a result. The level of access to culinary science is a vital complement to the academic work of the thesis, and will materially advance the research activity. In addition being embedded within the Blackfriars community will allow the student to develop other skills. For example they will be able to take part in the wide range of outreach activities run from the restaurant: cookery classes for all ages, tastings and pairings, and so forth. They will also gain first hand experience a commercial environment and have the opportunity to develop a wider range of transferable skills for future employment, academic or otherwise.

The collaboration will consolidate Blackfriars' reputation as a research-active restaurant within a medieval building complex and as a living heritage venue. On-site academic insight into medieval recipes will allow the Head Chef to develop, in collaboration with the student, new recipes to use within the organisation. As part of the ethos of knowledge-exchange the student will be able to supply in-house expertise for the historical details of recipe development. For instance the differences between particular recipes, interpretation of the medieval instructions, information about the ingredients. In addition, the in-house training programmes at Blackfriars will benefit from the input of the student, on medieval culture and especially food. The restaurant will also benefit in terms of reputation from acknowledgement in any publications arising from the project and the continued legacy from the project in terms of recipe development for use on future menus.

Please briefly state what financial (if any) or in-kind contribution the partner will be making over the duration of the award:
(Maximum 100 words)

The contribution of Blackfriars restaurant is as follows:

- provision of a working space and desk at the restaurant, and access to the restaurant office and its facilities.
- provision of necessary consumables for use by the student in the practical analysis of the recipes
- access to Blackfriars staff, especially Mr Hook, head chef Chris Wardale; cookery school chef Craig Nicholson; bar manager Daren Philips.
- training for food and drink hygiene standards qualifications will be provided by the restaurant, as well as allergen awareness, and mandatory health and safety courses.
- access to all staff training opportunities within the restaurant.

Please describe the nature of the collaborative arrangement and the activities the student will be taking with the organisation:
(Maximum 300 words)

The collaborative arrangements with Blackfriars are essential to the doctoral programme, and will consist of regular work with Blackfriars chefs at the restaurant. This will be organised by Mr Hook in tandem with the Head Chef, Cookery School Chef, and Bar Manager, to introduce the student to all areas of the restaurant and its management. The student will have individual time, as necessary and appropriate, with Mr Hook and the chefs for development of the recipes that emerge from the research. The student will receive during these training in how to put the recipes together themselves alongside to the practical skills of the chefs. The student will develop further transferable skills in commercial management, and will be encouraged to take part in the public-facing work of the restaurant. This will include working up their own cookery class, online or in person, based on their research, with assistance from the chefs, and advising on other cookery classes to gain experience in this area; helping and advising on the menus for the twice-yearly medieval banquets, and for the twice-yearly lecture with medieval-themed lunch; helping to develop the main restaurant seasonal menus and to incorporate into them results from the research.

The student will be co-located between the restaurant and Durham/archival visits. Precise arrangements will be worked out in response to student progress; the co-location will commence from the beginning of the project to ensure that the student is embedded as part of the restaurant team and as part of the research environment at Durham and Newcastle.

SECTION 2: SUPERVISION AND EXTERNAL ADVISORS

First Supervisor:	Professor Giles E. M. Gasper	School/Department:	History, Durham University
Second Supervisor:	Dr Aditi Nafde	School/Department:	English Studies, Newcastle University
Additional Advisor:	Mr Andy Hook	Organisation/Institution:	History Department, Durham University
Additional Advisor:	Professor Bruno Laurioux	Organisation/Institution:	University of Tours

Explain how the expertise of the supervisory team and external advisors will allow them to support the proposed project and the selected student:
(Maximum 500 words)

The supervisory team, and external advisors, provide a precise blend of expertise to support the various elements of the project, and its conception as a whole. Gasper is a leading authority on high medieval culture c.1000-c.1300, in particular intellectual history, history of science, and religious studies. These interests include medical and culinary history; he co-authored a major study of the earliest European culinary collection known to date. Food culture is an important aspect of his research, teaching and public outreach, as does a long-standing partnership with Blackfriars. Gasper's expertise here will support the student's research into culinary collections and into medieval conceptions of taste, which are to be found in both medical treatises and natural philosophy. He also has considerable experience of leading interdisciplinary projects, with modern scientists in the AHRC-funded Ordered Universe project of which he was PI, and also with non-HEIs: four collaborations with UK artists (from film to glass architecture), and one for regional, national, and international schools for widening participation. This applied too to medieval food. With Hook, Gasper organises a bi-annual lecture on medieval food at Blackfriars, now in its ninth year; and includes medieval cookery classes as part of undergraduate and MA modules. Hook and Gasper have participated twice in the UK Being Human Festival on medieval food, and were invited speakers at the Culinary Institute of America in 2019. Nafde is an expert in late medieval literary studies, principally, in Middle English, and on scribal culture and history of the book. This expertise is essential for the student's core research into the Middle English recipe collections, and the literary analysis of the individual recipes, as well as an understanding of book culture and codicology. She has also run an AHRC-funded future leadership fellowship which involved considerable work with non-HEI partners. Both supervisors have experience: Gasper with 20 research students to completion, and 5 post-doctoral students, and a university prize for supervision; Nafde with MPhil supervision and a Marie Curie post-doctoral student. Hook is included as an external advisor as head of Blackfriars and its culinary offer, including research into recipe development, as well as public outreach. He will bring the necessary expertise in project management for the student's practical work at the restaurant. The fourth member of the team, Lauriou is the leading expert in the history of medieval food and the director of the COREMA project. This will support the student in the comparative elements of the project.

SECTION 3: RESEARCH ENVIRONMENT

Please provide details about the research environment the selected student will be joining and its suitability:

(Maximum 500 words)

The *Transmission of Taste* fits the strategic priorities of Durham University by building links between arts and humanities and the wider economy, in his case the hospitality sector. Durham is a leading centre, nationally and internationally, for medieval studies. The project aligns closely to the strategy of its Institute of Medieval and Early Modern Studies. A particular ethos of IMEMS is engagement with natural sciences, with collaborations with Physics, Chemistry, Earth Sciences, and Mathematics. This project, in its engagement with the practice of culinary science fits the same mould; working with modern practitioners to shed light onto the same phenomenon or subject from the medieval past. IMEMS has dedicated research strands on medieval manuscripts studies, medieval food, and medieval gardens, and a formal research partnership with Blackfriars 'Eat Medieval' focused on the development of online cookery courses. The relationship between Blackfriars and the Institute is of long-standing, dates to 2011, with a co-hosted series of public lectures, and regular classes for undergraduate and MA students.

Through IMEMS the successful student will have access to the lively Medieval and Early Modern Student Association, and members of staff across the constituent departments. There is in particular a strong grouping for Middle English and Old French (Saunders, Cartlidge and Archibald, Huxtable and Bridges: English Studies; Sunderland and Campbell: Modern Languages and Cultures). Medieval history forms an identified area of research strength in the Department of History's strategic plan and REF documentation (two of five impact case studies from the department were based on medieval research). The department has ten permanent medievalists and three temporary appointments in the field. The areas of expertise will also add depth to the project support: Gomes (Early Medieval India) and Jäckh (10th-13th century Mediterranean) for trade routes and cross-cultural discussion, Brown (medieval economic history), Gameson (History of the Book) and a cluster of high-late medieval specialists in addition to Gasper (Liddy, Small and Scales). The successful candidate will receive the usual support for research activity from the department and Faculty of Arts and Humanities, and IMEMS. Specialist language training will be provided by the Classics Department (Latin) and the Centre for Modern Language Study. Specific arrangements will be made for medieval vernaculars, including at Newcastle University.

The successful student will be co-supervised at Newcastle University, which has an equally thriving research community. Newcastle's Medieval and Early Modern research group is home to researchers from the University's Faculty of Humanities and Social Sciences working on the Middle Ages from a range of interdisciplinary perspectives in literature, history, archaeology, geography, law, art, music, and other related fields. More than 20 faculty members and 30 PhD students and postdoctoral members work directly in this area. Specifically, there is a strong group of researchers working in the fields of Medieval history, book history, and literature: Williamson in Early Music book history, Ashley and Rob Collins in medieval history archaeology respectively, both specialising in the history of the North East, and Cummings and Nafde in late medieval book history and the digital humanities.

SECTION 4: STUDENT SPECIFICATION

For further information about this Collaborative Doctoral Award and to submit an expression of interest, please contact:

Lead Supervisor (or alternative Contact)	Professor Giles E. M. Gasper	Email:	g.e.m.gasper@durham.ac.uk
Expressions of interest must be received no later than:			01/06/2021
Expressions of interest should be accompanied by the following documentation:			2 page CV; Personal statement of no more than 2 pages.
Interviews for shortlisted candidates are expected to take place:			Week Commencing 01/07/2021)

APPLICANT SPECIFICATION

Note, applicants must also meet the criteria for the acceptance on a doctoral programme as set out by the host institution's Postgraduate Admissions Service.

Education and Professional Qualifications	Essential Criteria	MA in Medieval Studies or cognate area
	Desirable Criteria	Evidence for level of proficiency in Latin and Paleography/Codicology; evidence of prior learning in Middle English, Old French and German, or willingness to acquire these during the course of study Evidence for level of proficiency in modern languages, especially French or German; or willingness to acquire one or both of these during the course of study
Research and Impact Experience and Training	Essential Criteria	
	Desirable Criteria	Evidence for interest in medieval food history Experience in cultural heritage and/pr commercial sectors
Professional Practice and Job-related Experience	Essential Criteria	
	Desirable Criteria	Any relevant catering qualifications Experience of working in a commercial kitchen
Interpersonal Skills	Essential Criteria	Evidence for excellent presentational skills, written and oral Evidence for successful team working
	Desirable Criteria	
Other Factors	Essential Criteria	
	Desirable Criteria	