



Curriculum Vitae | Maya Hey

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1. Degrees

- Doctor of Philosophy, Ph.D. (2021) Communication Studies (www.concordia.ca)
 - Dissertation: "Conspiring to be Convivial: Fermentation and Living with the Microbial Other" examines fermentation through an ethnography in Japan.
 - Supervisor: Alessandra Renzi
 - External Examiner: Eben Kirksey
- Master's degree (2016) Food, Culture, and Communications (www.unisg.it)
- Bachelor of Science, B.S. (2014) Dietetics and Food Administration (www.csulb.edu)

2. Employment and appointments

- postdoctoral researcher with Environmental Humanities Laboratory, Royal Technical Institute (Kungliga Tekniska Högskolan, KTH), Sweden. (1.4.2026-31.03.2029)
- postdocotoral researcher (stage II on four-stage research career model) with Centre for the Social Study of Microbes (CSSM), University of Helsinki (1.1.2023-31.12.2026)
- visiting researcher:
 - [Posthumanities Hub](#) (03.2025) with Gender Studies, Linköping University, Sweden
 - [Off the Menu](#) research group (03.2024) with Augsburg University, Germany
- postdoctoral researcher with [Future Organisms](#) (15.9.2021 - 12.31.2022), jointly funded by United Kingdom Research and Innovation (UK) and National Science Foundation (USA)

3. Research funding and grants (excerpt)

- "Microbial Temporalities in Anthropocene Research," project funding by [Formas](#) Career Grant for Early-career Researchers (2026-2029), with KTH Royal Technical Institute in Sweden. 4 399 000 SEK
- "Conspiring to be Convivial: Fermentation and Living with the Microbial Other," doctoral funding by [Vanier Canada Graduate Scholarship](#), Social Science and Humanities Research Council (2018-2021), required departmental pre-selection plus institutional nomination, highly competitive (0-3 awarded annually per institution). 150 000 CAD (1 020 000 SEK)

4. Research outputs

- Total academic publications: 27 ([115 citations since 2020](#)), **see attachment**. Including: 12 refereed journal articles, 7 book chapters, 7 special issues/volumes, 1 monograph

5. Teaching merits

- First cycle (undergraduate)
 - Communications, COMS 373, special topics: Food and/as Media (Concordia University, Canada), new course design, 36 students, 16 weeks
 - Communications, COMS 367, Historiographic Approaches to Culture & Media (Concordia University), adapted course design, 32 students, 16 weeks
 - English, CO301B, Composition for Science Majors (Colorado State University), adapted course design, 35 students, 15 weeks

- Second cycle (masters)
 - Sociology, [COS-SL304](#), Sociology of Food and Health (Helsinki University), new course design, 10 students, 6 weeks
 - Sociology, [COS-SL303](#), Sociology of Health, Illness, and Medicine (Helsinki University), new course design, 18 students, 8 weeks
 - Sociology, [SOCM-SL322](#), Feminist STS (Helsinki University), new course design, 16 students, 5 weeks
- Third cycle: annual PhD Schools through Centre for the Social Study of Microbes
 - 2024: 16 participants, one week, organising committee and teaching faculty
 - 2025: 18 participants, one week, organising committee and teaching faculty
- Professional development courses: 4 (e.g., how to build a Wordpress site)
- Supervision: As a postdoc, I have focused more on informal supervision to maintain contact even as I change institutions (i.e., relocating to three countries in the past four years due to changes in employment). Since completing my PhD, I have been continuously mentoring: 6 students at my current institution (3 of whom are now recent graduates and new postdocs), 4 doctoral students outside of my current institution (2 defending this year), and 2 artists considering/starting doctoral programs. I have formally assessed masters theses, given in-depth feedback on drafts of doctoral dissertations that were near submission, and also written reference letters for students pursuing graduate programs.

6. Service and other academic merits

- significant invited international lectures (excerpt): 9
 1. BIOrdinary, Stockholm University, Sweden (April 2026)
 2. Thinking Further Through Materialities, University of Basel, Switzerland (Oct 2025)
 3. Posthumanities Hub, TEMAG Linköping University, Sweden (May 2025)
 4. Matters of Activity, Humboldt University, Germany (March 2024)
 5. Rachel Carson Center for Environment and Society, Germany (February 2024),
 6. Fermentation and Health Speaker Series, Stanford University, USA (June 2023)
 7. Microbes and Social Equity Group, University of Maine, USA (April 2022)
 8. Strate Ecole de Design, Clermont School of Management, France (May 2021)
 9. Department of Food Science, University of Copenhagen, Denmark (May 2016)
- Service to journals
 - Humanities and Social Science Communications* (Editor, 2024-)
 - Canadian Food Studies* (Editor, 2021-)
 - Food, Culture & Society* (referee, ~1 file per year since 2021)
 - Gastronomica* (referee, ~1 file per year since 2021)
 - Food and Foodways* (referee, ~1 file per year since 2021)
 - Agriculture & Human Values* (referee, ~1 file per year since 2023)
 - Tecnoscienza* (referee, ~1 file since 2025)
 - Zoophilologica* (referee, ~1 file since 2025)
- Board member for:
 - Microbes and Social Equity Group (2024-)
 - World Critical Dietetics (2020-2021)
- Committee service
 - CSSM steering group 2025-2026
 - CSSM conference planning committee 2025-2026
 - CSSM artist-in-residence selection committee 2025
 - Colorado State University Green & Gold Teaching Initiative 2022
- Leadership experience: [Public Scholar](#) (2018-2019), Concordia University, Canada
 Founder (2017-) [fff | food feminism fermentation](#) working group