

BÁTI Anikó PhD

senior research fellow

Department of Historical Anthropology, Institute of Ethnology, HUN-REN Research Centre for Humanities

**Publications:** <https://m2.mtmt.hu/gui2/?type=authors&mode=browse&sel=authors10017868>

**Scientific degree:** PhD, 2005

**Fields of interest:** contemporary food culture in Hungary, school food

### **Education, Degree**

1992–1997 Historical Studies, M.A., József Attila University, Faculty of Humanities, Department of History, Szeged

1992–1997 Folkloristics and European Ethnology, M.A., József Attila University, Faculty of Humanities, Department of Ethnography and Cultural Anthropology, Szeged

1997–2000 European Ethnology Doctoral School, Eötvös Loránd University, Budapest

2005 PhD (Ethnography and Cultural Anthropology)

### **Awards, Honours**

2009 “Jankó János” Award of the Hungarian Ethnographical Society

2023 “Award for the village of Rózsaszentmárton” from the Municipality of Rózsaszentmárton, Heves County.

### **Grants**

1997–2000 State grant for PhD studies

2011–2014 Bolyai János Research Scholarship, Hungarian Academy of Sciences

### **Employment**

1999–2009 Apáczai Csere János Grammar School of Eötvös Loránd University

2009–2011 Institute of Ethnology of the Hungarian Academy of Sciences

2012–2019 Institute of Ethnology, Research Centre for the Humanities, Hungarian Academy of Sciences

2019– 2025 Institute of Ethnology, HUN-REN Research Centre for Humanities

2025- Institute of Ethnology, Eötvös Loránd University Research Centre for Humanities

2025– Department of Ethnology, Eötvös Loránd University

### **Career**

#### **Research Activities**

2003–2007 OTKA (43044) Magyar táplálkozáskultúra Európában az ezredfordulón. [Hungarian Foodculture in Europe.]

2018–2024 NRD Fund K-18 128925 A gyermek közétkeztetés társadalmi beágyazottsága. Kérdések, lehetőségek. [The Social Embeddedness of the Public Catering of Children. Issues and Opportunities.] Principal investigator: Anikó Bati

2019–2020 UCL Grand Challenges Small Grant Application. University College London, Research Department of Epidemiology and Public Health: Cuisine, culture and consequences: food and diet in Eastern Europe from cultural and public health perspectives.

2021–2022 ELKH RCH IE Örökségképzés, kulturális emlékezet, identitás – Kortárs tradícióteremtő gyakorlatok és új hagyománykonstrukciók a helyi, regionális és nemzeti identitás építésének szolgálatában. [Heritagization, cultural memory, identity –Contemporary tradition-

creating practices and new tradition constructions in the service of building local, regional and national identity] Principal investigator: Ágnes Fülemile

2022–2026 Örökségkonstrukciók kortárs közösségi színtereken – Identitás, emlékezet, reprezentáció [Heritage constructions in contemporary community spaces - Identity, memory, representation (NRDI\_22 142797, NRDI K\_22 143295)

### **Social activities**

#### **Membership, ranks**

1997- Member of the Hungarian Ethnographical Society

2009- Secretary of the Material Culture Section of Hungarian Ethnographical Society

2011- Member of the Public Body of the Hungarian Academy of Sciences

2015- Secretary of the Hungarian Ethnographical Society

2015- Member of the Hajnal István Society

2018- Member of the SIEF

2019– Member of the Doctoral School of History at the University of Szeged

2022- Member of the Hungarian Society of Nutrition

2023- Member of the Capital City Food Roundtable

2023-Member and Secretary of the Hungarian Academy of Science Committee for Ethnography

2025- Member of the Doctoral School of History, European Ethnology Program at the Eötvös Loránd University, Budapest

### **Teaching Activities**

1998-1999 Eötvös Loránd University, Budapest, Faculty of Humanities, Department of Ethnography

1998-1999 Eötvös Loránd University, Budapest, Faculty of Humanities, Department of Ethnography

1999–2000 József Attila University, Faculty of Humanities, Department of Ethnography and Cultural Anthropology, Szeged

1999–2000. Szeged University, Faculty of Humanities, Department of Ethnography and Cultural Anthropology, Szeged

2015–2016 Eötvös Loránd University, Budapest, Faculty of Humanities, Department of Ethnography

2017–2018 Debrecen University, Faculty of Humanities Department of Ethnography, Doctoral School

2018-2019. Debrecen University, Faculty of Humanities, Department of Ethnography, Doctoral School.

2019–2020 Eötvös Loránd University, Budapest, Faculty of Humanities, Department of Ethnography

2019– Szeged University, Faculty of Humanities, member of the Doctoral School

2022–2023. Moholy-Nagy University of Art and Design

2023–2024 Moholy-Nagy University of Art and Design

2023–2024.Semmelweis University, Faculty of Health Sciences, Department of Dietetics and Nutritional Sciences

2025- Eötvös Loránd University, Budapest, Faculty of Humanities, Department of Ethnography

### **Exhibitions**

2000 Rózsaszentmárton, Hungary, permanent local exhibition

2019 ‘Exhibitionin the exhibition’. Rózsaszentmárton, Hungary

2023 Menzán innen – menzán túl. Titkok, tények, távlatok a közétkeztetésről. [From canteen to canteen. Secrets, facts, perspectives on public catering. HUN-REN RCH – Hungarian Museum of Trade and Tourism

### **Professional talks, papers**

2012 Báci: The return of the wood-fired baking oven. SIEF 19th International Ethnological Food Research Conference. Lund, Sweden, 2012. 08 15-18. The Return of Traditional Food.

2013. Báci: 'Healthy' and 'Unhealthy' food culture in contemporary Budapest (Hungary). Warsaw, Poland. 2013. 06. 5-9. University of Warsaw, Department of Ethnology and Cultural Anthropology 3. Annual Health in Transition. Challenges Of 21st Century: Past, Present and Future of Medicine And Health Care In Post-Socialist World(s)

2014 Báci: A cooking know-how: virtual and personal transmission of skills (A Hungarian example) In: SIEF 20th International Ethnological Food Research conference. Food and Internet. Lodz, Poland 2014.09.02-2014.09.06

2015 Báci: Traditional Food as Symbol of the Past in Modern Hungarian Food Culture. In: The Social Meaning of Food. Budapest, 2015. 06. 16-17.

2016 Báci: Organic Farm: A Chance for Renewal. (An Example from North-Eastern Hungary). SIEF 21st Ethnological Food Conference. Place of Food Production. Origin, Identity, Imagination. 2016. 08. 31-szept. 2. Heidelberg, Germany.

2018 Báci: A renewal program for school food (Budapest, Hungary). In Patricia Lysaght–Antonia Matalas: Tradition and nutritional science in the modern food chain. 11-12 SIEF 22nd International Ethnological Food Research Conference. Tradition and nutritional science in the modern food chain. Kalamata, Greece, 2018. 09. 26-29.

2020 Báci: The impact of school meals on food culture and health in Hungary. In VIII. симпозиума Ассоциации медицинских антропологов «МЕДИЦИНСКАЯ АНТРОПОЛОГИЯ НА ПОРОГЕ ТРЕТЬЕГО ДЕСЯТИЛЕТИЯ XXI ВЕКА: ОСНОВНЫЕ ИТОГИ, НОВЫЕ ИДЕИ И ПЕРСПЕКТИВЫ. Moskva, 2020. 10. 15-17. online

2021 Juhász – Báci: Школьное питание во время пандемии: проблемы, вызовы, ответы, решения In: IX МЕЖДУНАРОДНЫЙ ИНТЕРДИСЦИПЛИНАРНЫЙ НАУЧНО-ПРАКТИЧЕСКИЙ СИМПОЗИУМ «МЕДИЦИНСКАЯ АНТРОПОЛОГИЯ ПЕРЕД НОВЫМИ ВЫЗОВАМИ: МИР, ЛЮДИ, ЗНАНИЯ И КУЛЬТУРЫ В ЭПОХУ ПАНДЕМИИ. Moskva, Oroszország, 2021. 10. 17-19. online

2022 Báci: The role of school food in Hungarian food culture. Conference on School Meals. Western Norway University of Applied Sciences, Food and Meals in Kindergarten and School Research Group (Norway, Bergen, 2022. 06. 9-11.)

2022 Báci: How can be school food tasty, healthy, popular, attractive and exemplary? A case study in Budapest (Hungary). SIEF Food Research Group: Food, People and the City. Comparative perspectives, MAS Museum, Antwerp, Belgium, 2022. 09. 22-24.)

2023 Báci: The Role of Hungarian School Canteens in Food Crisis. In SIEF 16th Congress, Living Uncertainty, Brno, 2023. 06. 7-11.

2024 Báci: Food as a messenger. Slovak cuisine in Hungary. SIEF 24th International Ethnological Food Research Conference. Living Habits, Revitalized Foodways and the Concept of Tradition and Food Heritage. HUN-REN BTK Néprajzi Intézet-Néprajzi Múzeum, Budapest, 2024. szept. 18-20.

2025: Báci: School Catering and Sustainability. Technische Universität Berlin – Zurich University Applied Sciences: International Alumni workshop "Sustainable Food Cultures" 2025. 07. 6-12. Wädenswil, Switzerland.