

Sara B. Franklin, PhD
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Education:

- New York University, Doctoral Program in Food Studies (cookbooks as literature and oral history theory and method), September 2012—December 2016. Degree conferred May 2017.
- Tufts University, magna cum laude, Bachelor of Arts and Sciences, Class of 2008
 - Majors: Community Health, History

Honors and Distinctions:

- National Endowment for the Humanities (NEH), Public Scholar Fellow 2020-2021 (12 months of full-time funding for completion of Judith Jones research and manuscript writing)
- Les Dames D'Escoffier, dissertation completion scholarship recipient, Summer 2016
- Oral history research and production grant, Julia Child Foundation, Spring 2013
- Graduate Travel Award Scholarship, NYU, Grant Recipient, Fall 2013

Professional Experience:

Author

The Editor: How Publishing Legend Judith Jones Shaped Culture in America. May 28, 2024 from Atria Books (Simon & Schuster)

Course Designer + Instructor

“So You Want to Write a Cookbook?” 3-day craft and genre/publishing industry intensive at Salt Institute for Documentary Studies. Winter 2021, Winter 2022.

Co-author & Project Manager

Phoenicia Diner Cookbook

Named a best cookbook of the season by The New York Times.

August 2017-March 2020

Clarkson Potter, 2020

Part-Time Faculty, Undergraduate (BA), Graduate (MA), Teaching & Advising September 2013-present

New York University, Gallatin School of Individualized Study & NYU Prison Education Program at Wallkill Correctional Facility

- “On Entanglement,” interdisciplinary course focusing on strengthening practices to amplify community and care in the face of global political and environmental crises (Fall 2023)
- “Food Systems,” discussing the systems that affect what and how we eat, from labor, soil science, environmental health and social movements to patterns of consumption and notions of taste. (Fall 2022)
- “Oral History: Theory and Method,” ethics, discourse, theory, and practice of oral history interviewing and analysis (Spring 2019, Fall 2019, Spring 2020, Fall 2020, Spring 2021, Fall 2021, graduate level Spring 2022 and Spring 2023)
- “America: A Place,” an introductory-level writing course for incarcerated men (Summer 2017).
- “The Southern Table,” an advanced writing course examining the American south through race, gender and class (Fall 2015, Fall 2017).
- “Food Across Genres,” an advanced writing course examining why and how we tell stories about food (Fall 2014 and Spring 2016).
- “New York Foodshed,” examines political, geographic, health, taste, environmental and economic implications of a single product from source to consumption (Spring 2015).

Editor

Edna Lewis: At the Table with an American Original

August 2015-Spring 2018

2018, UNC Press

Independent Scholarship, Interviewer & Project Manager

Judith Jones Oral History Project

January 2013-December 2015

- Commissioned by Julia Child Foundation as researcher, interviewer, transcriptionist, editor and archivist of Judith Jones life oral history project. Duties included grant proposal writing, budget creation and management and communicating all progress with the Julia Child Foundation's board of trustees.

Research Consultant & Assistant Content Manager, Food Exhibition

May 2010-July 2013

American Museum of Natural History

- Content builder for "Our Global Kitchens" exhibition curated by the AMNH's Center for Biodiversity and Conservation. Duties include extensive research on contemporary food issues, migration of staple foods around the world, connections between human and environmental health, and future of food. Input into public programs.

Production Intern

June 2011-August 2011

State of the Re: Union

- Remote radio documentary production assistant. Duties include in-depth place-based research on community cohesion, interview transcription and writing web content.

Production Intern, Contributor

March 2011-March 2012

The Leonard Lopate Show, WNYC

New York, NY

- Help to select guests, sorting through advanced manuscripts and submitting independent pitches for consideration.

Capacity Building Coordinator

February-November 2009

WHY Hunger

New York, NY

- Connecting and building the capacity of organizations and individuals who work on issues of hunger, poverty, and social injustice via a community food security (CFS) approach. Responsibilities included researching and promoting innovation in community-based food security initiatives; writing and analyzing capacity-building resources for CFS organizations; national site visits and oral history collection (full-time)

Professional Training & Development:

- Oral History Summer School, Archiving Intensive, Hudson, NY, Summer 2013
- Oral History Theory and Method course, Columbia University, Fall 2012
- The Salt Institute for Documentary Studies, nonfiction writing, audio and multi-media studies. Certificate completed in December 2011.
- Duke University Center for Documentary Studies, audio documentary workshop, July 2011

Publications, Interviews, & Press Coverage available at sarabfranklin.com