

HÉLÈNE JAWHARA PIÑER

Curriculum Vitae

PHD IN HISTORY, MEDIEVAL HISTORY

FOOD & HISTORY

GRADUATIONS

- 2016-2019** **University of Tours, France**
Doctorate in Medieval History
PhD entitled: *Recettes arabes, pratiques juives et patrimoine culinaire de la péninsule Ibérique depuis le XII^e siècle* [Arabic recipes, Jewish practices and the culinary heritage of the Iberian Peninsula since the 12th century]
- 2012-2013** **University of Versailles Saint-Quentin-en-Yvelines, France**
Master 2, LLCE in Spanish: Languages and Literature and Language of Foreign civilization (summa Cum Laude). Thesis in civilization : *L'importance des aliments dans les jardins botaniques au XIIe siècle au travers du Traité d'agriculture, le Kitāb al-filāḥa, d'Ibn Baṣṣāl*
- 2003-2004** **University of Versailles Saint-Quentin-en-Yvelines, France**
Master 1, LLCE in Spanish Languages and Literature and Language of Foreign civilization (summa cum laude). Thesis in civilization: *La alimentación andaluza en el siglo XII en el "Tratado de los alimentos" de Abū Marwān*
- 2003** **University of Paris IV La Sorbonne**
CAPES (High School teacher's diploma) in Spanish

- Qualifications by the CNU (National Council of Universities)

- 2021-** **Section 14: Roman Studies**
- Section 21: History civilization, archeology and art of the old and medieval worlds**

ACADEMIC EMPLOYMENT

Since 2021-

University of Bordeaux-Montaigne, France

- ▷ Teaching undergraduate students: History, Medieval History
- ▷ Level: 1st and 2nd grades L1/L2
 - Thematic: Medieval History
 - Class « Initiation to the Eastern and Western religious and medieval cultures »
 - Class « Europe 11th to 15th century »
 - Methodology: Medieval History

Since 2019-

University of Tours, France

- ▷ Teaching undergraduate students: History, Medieval History and Heritage (CESR, École Supérieure en Intelligence des Patrimoines)
- ▷ Level: Master 1
 - Thematic: Cultures, and Food Legacy
 - Class « Dynamics and transformations of the systems and food cultures »
 - ◇ Title of the Class:
 - « Rituals and prohibitions, norms and practices »: Forbidden food in Judaism, Islam and Christianity.
 - « Sciences, knowledge and practices »: The example of Cuisine and medicine in al-Andalus at the 13th century
 - Thematic: Professions in heritage science
 - Class : « Food and heritage »
- ▷ Teaching undergraduate students: in Spanish (LLCE)
 - « Food and Heritage »

2007-2008

University of Paris-Saclay, France

- ▷ Teaching undergraduate students: in Spanish (LLCE)
- ▷ Level : Master II
 - ◇ Title of the Class:
 - “The analysis of sources concerning Spanish civilization of the 16th-18th centuries”.

- 2004 2005 **University of Versailles - Saint-Quentin-en-Yvelines, France**
 ▷ Teaching undergraduate students: in Spanish (LLCE)
 ▷ Level: 1st and 2nd grades L1/L2 (History, English, Spanish, Psychology)
 ◇ Title of the class:
 - “ Oral Spanish language ”
- 2005 **Spanish teacher (CAPES), France**
 ▷ Teaching in high School (preparation for Sciences Po., etc.)

PUBLICATIONS

• Books

- 2025 *Séfarad- Cuisiner l'Histoire. Recettes des Juifs d'Espagne de la diaspora du XIII^e siècle à nos jours.* Arles: Éditions du Rouergue (Fall).
- 2024 *Matzah and Flour. Recipes from the History of the Sephardic Jews.* Boston: Cherry Orchard Books (December).
- 2022 *Jews, Food and Spain: The Oldest Medieval Spanish Cookbook and the Sephardic Culinary Heritage.* Boston: Cherry Orchard Books (December).
- 2022 *Sefardi- Cocinar la Historia. Recetas de los judíos de España y la diáspora desde el siglo XIII hasta nuestros días.* Malaga: ColandCol (September).
- 2021 *Sephardi: Cooking the History. Recipes of the Jews, of Spain and the Diaspora from the 13th Century to Today,* Boston: Cherry Orchard Books (June).

• Scientific articles

- 2025 « Le chocolat et les Juifs séfarades : Entre pratiques religieuses et commerciales, XVI^e -XVIII^e siècle », in the process of being published in PUFR.

- 2024 “L’*adafina*, de l’oppression à la permanence : reflet d’un patrimoine culinaire juif séfarade vivant”, in the process of being published in the revue *Seizième siècle*.
- 2023 “La recette de la préparation des tresses du Kitāb al-ṭabīḥ et sa similitude avec le pain tressé challah des Juifs,” in « The Recipe from the XIIth to the XVIIth Centuries Europe, Islam, Far East, » *Micrologus* 116, Simsel : Edizionni del Galluzzo, 2023, p. 276-278.
- 2023 “Religious context and eating in late Middle Ages castile: aubergines as a conflict between Jews, Muslims, and Christians,” in “Food, Feasting and Table Manners in the Late Middle Ages. Volume I: The Iberian Peninsula in the European Context”, Routledge, 2023, p. 261-293.
DOI: <https://doi.org/10.4324/9781003318286-11>
- 2022 “L’aubergine : le choc des cultures alimentaires en Espagne (XIII^e-XVI^e siècle),” in *eHumanista: Journal of Iberian Studies* 51 : 388-415 (University Santa Barbara, California (USA).
URL : https://www.ehumanista.ucsb.edu/sites/default/files/sitefiles/ehumanista/volume51/19_ehum51.g.JawharaPiner.pdf
- 2021 “Between Pleasure and Health: Food and distinction in the culinary recipes of the Kitāb al ṭabīḥ”, *Conceptos* [En ligne], 3 | 2021, mis en ligne le 27 décembre 2021.
URL: <https://ameriber.u-bordeaux-montaigne.fr/articles-conceptos-n-3/821-exc-18>;
DOI : <https://doi.org/10.46608/conceptos2021a/art3>
- 2021 “El patrimonio culinario judío de la Península Ibérica a través de un manuscrito del siglo XIII. Ejemplos de la pervivencia de recetas en la cocina de los sefardíes de España y de Marruecos”, *Ladinar* XII: 45-62.
- 2020 “The Sephardi origin of the Challah braided bread”. Published in the revue *Meldar: Internacional Journal Sephardic Studies* 1: 65-74, University Pablo de Olavide (Sevilla, Spain).
DOI: <https://doi.org/10.46661/meldar.5275>
- 2020 (July) Paper for the Museum of Art and History of Judaism (MAHJ) (France)
- “Les mets de la tradition”. Specification sheet.

- Culinary article:

2022 (August) “Seven herbs and spices focaccia” in *Feeding women of the Talmud, Feeding ourselves*. Edited by Kenden Alford. Turner Publishing: Nashville: Tennessee, 35-36.

- Article published in the US revue *Table Magazine*:

2021 (November) “Jewish medieval recipes for Hanukkah”, *Table Magazine*, Winter Issue 2021.

- Article published in the US revue *Moment Magazine*:

2021 (14 Juin) “Meatballs Cursed by Jews”, *Moment Magazine* “Talk of the Table”, Summer Issue 2021, p. 76-77.

<https://momentmag.com/talk-of-the-table-meatballs-cursed-by-jews/>

- Articles published in the US revue of the American Sephardi Federation: *Sephardi Report* and *Sephardi weekly*:

2019 (May) “Almoronía : A Moroccan-Jewish Recipe from 13th Century Andalusia”. *The Sephardi Report*, Vol. 6, No. 1 : p.78.

2019 “The Hidden Jewish Culinary Heritage: Examples of the Pervasiveness of Crypto-Judaic Practices in the Americas” is in the process of being published in the US revue *Sephardi Report*.

2018 (01 June) “Maqrud المقروض or Maqrūt المقروط: A Moroccan-Sephardi Recipe for Ramadan,” *The Sephardi World Weekly*.
<http://eepurl.com/dwVZBf>

- Article published online by the US organization *Jewish Book Council*:

2021 (28 Juin) “Excerpt Sephardi: Cooking the History”
<https://www.jewishbookcouncil.org/pb-daily/excerpt-sephardi-cooking-the-history>

- Culinary articles published in the US online revue *Tablet Magazine*:

2020 (March) “This Purim, Celebrate with Hojuelas, a Delicious Sephardic Treat. Move over, hamentaschen”
<https://www.tabletmag.com/scroll/300455/this-purim-celebrate-with-hojuelas-a-delicious-sephardic-treat>

2019 (January) “A Centuries-Old Green Delicacy for Tu B'Shevat”
<https://www.tabletmag.com/scroll/279092/a-centuries-old-green-delicacy-for-tu-bshevat>

2018 (December) “Making Hanukkah ‘Japonesas,’ the Jewish Doughnuts of Medieval Spain”
<https://www.tabletmag.com/scroll/276221/making-japonesas-the-jewish-doughnuts-of-medieval-spain>

2018 (September) “Making Mufleta, History’s Oldest Jewish Pastry, for the Holidays”
<https://www.tabletmag.com/scroll/270370/making-mufleta-historys-oldest-jewish-pastry-for-the-holidays>

- Articles published in the US revue *The Forward*:

2018 (September) “Use for Etrog after Sukkot for This Fragrant Eggplant Dish”
<https://forward.com/food/410991/use-your-etrog-after-sukkot-for-this-fragrant-eggplant-dish/?attribution=author-article-listing-2-headline>

2018 (November) “Goodbye Latkes, Hello Tortitas de Acelga for Hanukkah”
<https://forward.com/food/413976/goodbye-latkes-hello-tortitas-de-ancelga-for-hanukkah/>

- Articles published in the US online Newsletter S&P Central. An Information Hub for Spanish and Portuguese/Western Sephardic Jewish Communities:

2021 “Passover almond cake”

2019 “Berenjenas fritas enmeladas con queso (Sweet fried eggplant)”
<https://www.sandpcentral.org/single-post/2019/12/21/Berenjenas-fritas-enmeladas-con-queso-Sweet-fried-eggplant>

2018 “Buñuelos de manzana”
<https://www.sandpcentral.org/single-post/2018/07/03/Buñuelos-de-manzana>

2017 “Bimuelos”
<https://www.sandpcentral.org/single-post/2017/07/01/Bimuelos>

2016 “A Stuffed Buried Jewish Dish”
<https://www.sandpcentral.org/single-post/2016/09/18/Plato-Jud%C3%ADo-Relleno-“A-Stuffed-Buried-Jewish-Dish”>

- Articles published in the French revue *Sarrazins* :

2022 (January) “Le recit du couscous”, *Sarrazins*, n° 9, p. 155-165, Winter 2021.

2021 (November) “Le premier livre de cuisine d’al-Andalus”, *Sarrazins*, numéro 7, p. III-III, Fall 2021.

- Articles published in the French revue *Octopus*:

2021 (Winter)	“Le parmesan”, “La betterave”, « le citron »
2020 (December)	“La myrtille”
2020 (February)	“Le vin-aigre” Special edition “Boris Vian”
2020 (January)	“Le calamar”/“El calamar” Special edition “Night-fall” for <i>Artgenève</i> , salon d’art. Articles written in French and Spanish
2019 (December)	“L’huile d’olive aux mille bienfaits”
2019 (June)	“Saint-Jacques”

BOOK PRIZE

<i>Sephardi</i>	▷ “Best Jewish Cookbook” by the Gourmand World Awards (2021)
<i>Jews, Food and Spain</i>	▷ “Finalist” in the Sephardic culture category, by the National Jewish Book Awards (2023).
	▷ “Best Jewish Culture Book” by the Gourmand World Awards (2023)

CONGRESS ORGANIZATION

Foodish	Member of Foodish Advisory Board of ANU Museum (Tel Aviv, Israel)
Micrologus	International Conference organized by CoReMA research program (ANR-FWF, Univ. of Tours – Univ. of Graz) with the support of DIMAGIR research program (Region Centre Val de Loire-Univ. of Orléans) and CESR (Univ. of Tours).

LECTURES, TALKS, PANELS

- 2025 (September)** **Lecture at the Universidad Nacional Autónoma de México** waiting for validation
On "El 'Otro' y su alimentación en la literatura española: Reflexiones sobre el antisemitismo en los discursos alimentarios"
- 2025 (August)** **Lecture at the Hebrew University, for the World Jewish Congress** (waiting for validation)
On "Chocolate and Sephardic Jews: Religious and Commercial Practices from the 16th to 18th Century"
- 2025 (March)** **Talk/ Conversation at The Streicker Center, New York**
On "The 'Other' Jewish Food"
- 2025 (March)** **Lecture at Berkeley University, The Magnes (CA, USA)**
On "The texts you can taste: The Sephardic culinary Heritage"
- 2025 (March)** **Lecture at UCLA, Alan D. Leve Center (CA, USA)**
On "The Sephardic culinary heritage of the Jews of Spain according to the Oldest Medieval Spanish Cookbook"
- 2025 (February)** **Lecture (online) for Oxford University (Critical Food Network)**
On "The oldest Jewish recipes"
- 2025 (January)** **Lecture and Workshop at Groningen University (Netherlands) for the Winter School on "Commensality and Cultural Heritage"**
On "Reconstructing Culinary Memory and Migration: Sephardic Jewish Heritage Through the Lens of Historical texts"
- 2024 (November)** **Lecture at the University of Tours**
On "Chocolate and Sephardic Jews: Religious and Commercial Practices from the 16th to 18th Century"
- 2024 (October)** **Lecture at The Jewish Museum of South Beach/Florida International University**
On "Sephardic foods: Matzah and Flour recipes in the Sephardic History"
- 2024 (24 June)** **Keynote for New York University program "El taller", in Madrid.**
On "El patrimonio culinario judío de España desde el siglo XIII hasta la diáspora actual España".
- 2024 (7 April)** **Talk at the Free Public Library of Philadelphia: Conversation with Chef Michael Solomonov.**
Presentation of the results of the SIMS fellowship at UPenn (April-May 2024), on the Spanish Inquisition trials.

- 2024 (20 February)** **Lecture at the Jewish Museum (South Beach, Miami) on “The Sephardic culinary heritage of the Jews of Spain in the diaspora”.**
- 2024 (1 February)** **Lecture at the University of Bordeaux-Montaigne on « Les Juifs et l’Espagne. Perceptions sociales et évolutions des pratiques alimentaires. XIIIe-XVIe siècle ».**
- 2023 (10 April)** **Lecture at Yale University on The culinary heritage of the Jews of Spain, from the late Middle Ages to the Early modern period / Book talk: “ *Jews, Food and Spain: The Oldest Medieval Spanish Cookbook and the Sephardic Culinary Heritage*”**
- 2023 (8 March)** **Conversion with Pr. Benjamin Gampel for the Jewish Theological Seminary of New York on “Food and persecution of the Jews of Spain, from the late Middle Ages to the Early modern period”**
- 2023 (28 February)** **Lecture for the annual Silvers Visiting Scholar in the Jewish Studies Program at the University of Pennsylvania, on “the Sephardic Jewish recipes within a 13th century Andalusian cookbook in Arabic.”**
- 2022 (28 September)** **Round-table : « Une histoire d’absence ou un siècle oublié ? Témoigner des Juifs dans la France prémoderne » (projet SION-Digit)**
 - “L’adafina, de l’oppression à la permanence : reflet d’un patrimoine culinaire juif séfaraïte vivant.”
- 2022 (12 August)** **Talk and book launch at ANU Museum (Museum of the Jewish People), Tel Aviv**
 - Talk and cocktail: Sephardi cuisine
- 2022 (8-12 August)** **18th International Congress World Congress of Jewish Studies scheduled by The Hebrew University of Jerusalem (Israel)**
 - “Fasting and *Marranism*. Reflections on Fasting as a means of identifying the Sephardic *Conversos* of the Americas (16th-18th centuries).”
 <https://www.jewish-studies.org/congress-2/>
- 2022 (16 June)** **Talk at the Museum of Art and History of Judaism (Paris):**
 - “Les traditions culinaires juives dans l’Espagne musulmane.”
- 2022 (2-3 June)** **International Conference at the IEHCA (Tours)**
 - “Dis-moi que tu jeûnes et je saurai que tu es Juif.”

- 2022 (27 April)** **Lecture (virtual) for The Jewish Theological Seminary (NYC, USA)**
 - “The History of Sephardic Cuisine”
 URL: <https://www.jtsa.edu/event/sephardi-cuisine/>
- 2022 (18 March)** **Lecture at Carnegie Mellon University, Pittsburgh (États-Unis)**
 - “The *Sephardi* cookbook as a reflection on the Sephardic culinary heritage of the Jews of Spain and the Diaspora.”
- 2021 (6 June)** **Round table conversation at the Institute of the Arab World, Paris (France)**
 - “La cuisine arabe et le monde. Du moyen âge à aujourd’hui,” with Farouk Mardam-Bey, Mohamed Ouerfelli and Loïc Bienassis (moderator).
- 2021 (May)** **International Conference « La recette culinaire », Tours (France):** La recette du XII^e au XVII^e siècle entre l’atelier et la cour (Europe, Islam, Extrême-Orient) (online).
- Organization: Research Program CoReMA (Corpus of Recipes of Middle Ages ; ANR-FWF, Univ. of Tours-CESR – Univ. de Graz).
 - “The Making of braids » recipe. Reflection on *Challah* recipe and origin”.
- 2020 (07 11/10)** **“Les rendez-vous de l’Histoire”, Blois (France)**
 - “ Histoire culinaire des Juifs d’Espagne. Approches et réflexions sur un sujet complexe”
- 2020 (17 19/06)** **International and interdisciplinarity conference “Formulas in Medieval Culture” scheduled by the Centre d’Études Médiévales de Sorbonne Université and the American University of Paris, Paris (France) (rescheduled)**
 - “La préparation culinaire andalousienne ou la formule du sain Plaisir XII^e-XIII^e siècle”.
- 2020 (04 05/06)** **6th International Conference at the IEHCA, on Food&History, Food&Studies, Tours (France) - (rescheduled)**
 - “Entre Plaisir et santé : les recettes culinaires du *Kitāb al-ṭabīḥ*”.
- 2020 (11 13/05)** **“The Global Nação: The Spanish and Portuguese Global Jewish Community”. Conference organized by the American Sephardi Federation, The Institute of Jewish Experience and the Yeshiva University of New York, New York (USA) - (rescheduled)**
 - “Eggplant and the Jews. From Spanish to Sephardic Jews, back to an iconic foodstuff through recipes and practices in the Iberian Peninsula”.
- 2019 (04 06/12)** **2nd International Symposium on Food Research organized by the Laboratory of Historical Studies on Drugs and Food (LEHDA-USP) and**

- the Programa de Pós-Graduação em História Social of the University of São Paulo (USP), São Paulo (Brazil)
 - “Between health and pleasure: the culinary recipes of the *Kitāb al-ṭabīḥ*”.
- 2019 (01-02/07) 1st International Congress of the Society of Jewish Studies (SEJ), Strasbourg (France)
 - “L’aubergine et les Juifs, à travers les livres de cuisine anciens de la péninsule Ibérique écrits en arabe du XII^e au XV^e siècle”.
- 2019 (12/04) “Ma thèse en 5 minutes”, Paris (France)
 At the “Institut du Monde Arabe” and the Institute of the Islamic World (Paris)
- 2018 (29/11) “Rencontres judéo-musulmanes Salam/Shalom”, Bordeaux (France)
 - “Similitudes et différences dans l’alimentation (vin, viande, légumes) des Juifs et des musulmans en Espagne au XIII^e siècle”.
- 2018 (25/11) *Yom HaTorah*, Bordeaux (France)
 - Talk for Bordeaux’s Jewish community “L’aubergine et les Juifs de la péninsule Ibérique au XIII^e siècle”.
- 2018 (Sept.) 20th Conference on Judeo-Spanish Studies, organized by the Salti Institute for Ladino Studies in Collaboration with the Consejo Superior de Investigaciones Científicas, Madrid, at Bar-Ilan University, Tel Aviv (Israel)
 - “El patrimonio culinario judío de la Península Ibérica a través de un manuscrito del siglo XIII. Ejemplos de la pervivencia de recetas en la cocina de los sefardíes de España y de Marruecos”.
- 2018 (June) 4th International Conference at the IEHCA, on Food&History, Food&Studies, Tours (France)
 - “Entre similitudes et différenciations : états des lieux et réflexions sur l’aubergine et ses pratiques culinaires chez les Juifs et les musulmans dans la péninsule Ibérique et en Sicile du XII^e au XV^e siècle”.
- 2018 (April) 143rd International Conference for the CTHS (National Congress of the Historic and Scientific Associations), Paris (France)
 - “Le patrimoine culinaire de l’Espagne actuelle au travers des livres de cuisine anciens : Approches quant à l’évolution et la permanence de la pratique de certaines recettes”.
- 2017 (Nov.) International Conference for the SCJS, Philadelphia (USA)

- “The hidden Jewish culinary heritage of the Iberian Peninsula through a manuscript of the 13th century. Examples of the Pervasiveness of some of these recipes in Venezuelan and Colombian cuisine”.
- 2017 (June)** **3rd International Conference at the IEHCA, on Food&History, Food&Studies, Tours (France)**
 - “Entre coexistence et différenciations : états des lieux et réflexions sur les pratiques culinaires des Juifs et des musulmans dans la péninsule Ibérique et en Sicile du XIII^e au XV^e siècle”.
- 2017 (Jan.)** **Synagogue of Bordeaux, for the *Beth Halimoud*, Bordeaux (France)**
 - “Présentation de recettes juives espagnoles du XIII^e siècle : un patrimoine caché”.
- 2016 (June)** **2nd Lecture for the International Conference at the IEHCA, on Food&History, Food&Studies, Tours (France)**
 - “La cuisine juive dans les livres de cuisine de la péninsule Ibérique”.
- 2016 (May)** ***Diwān* Association of PhD candidates about the Islamic world and investigations, at the Casa de Velásquez, Madrid (Spain)**
 - “Réflexions sur le patrimoine juif selon le *Kitāb al-ṭabīḥ*”.
- 2015 (June)** ***Diwān* Association of PhD candidates about the Islamic world and investigations, Lyon (France)**
 - “Les livres de recettes de la péninsule ibérique (XII^e-XV^e siècle) : évolution d’un genre et permanences d’usages traditionnels et religieux”.

FELLOWSHIP

- 2024** **SIMS Visiting Research Fellowship, from the University of Pennsylvania**
at the Schoenberg Institute for Manuscript Studies at the University of Pennsylvania Libraries to conduct research on your proposed topic: “From Persecution to Plate: Uncovering the Culinary Practices of Sephardic Jews through Inquisition Trials”. (\$5000)
- 2021** **David Gitlitz Emerging Scholar Prize, from the Society for Crypto-Judaic Studies**

Dedicated to encouraging the research in the Crypto-Judaic field of Sephardi Studies. (\$250)

2018 **Broome & Allen Fellowship from the American Sephardi Federation**
(S1000)
Dedicated to recognizing impressive academic accomplishments and service on behalf of the Sephardic community, as well as encouraging continued excellence in the field of Sephardi Studies.

RESEARCH CENTER & RESEARCH PROGRAM

2020- **Research member of the research center of the CESR (UMR 7323 du CNRS)**
<https://www.cesr.cnrs.fr/chercheurs/hélène-jawhara-piner>

2019-2020 **Research member for the program of research CoReMa (Corpus of Recipes of the Middle Ages), University of Tours.**

2015-2016 **Research member for DYPAC (Dynamiques patrimoniales et culturelles - UR 2449), University Paris-Saclay.**

PROFESSIONAL PROJECTS

2025 (30 April) **Defense of my PhD candidate from North Texas University**

2025 (6 April) **Online workshop for Wilshire Temple (LA, USA)**

2025 (16 March) **Online workshop for Global Jewish Food Festival (The Nosh)**

2025 (10 March) **Talk and convo (with Jake Cohen) at The Streicker Center, NYC**

2025 (9 March) **Talk and convo (with Pati Jinich) at Bold Fork Books bookstore (Washington DC)**

2024 (December) **Talk (online) for the Sephardic Genealogical Society on “Food in inquisition trials”**

- 2024 (October) Talk at Books and Books bookstore (Miami)
- 2024 (20 February) Book talk of “Jews, Food and Spain” and “Sephardi” with the Florida International University.
- 2024 (16-19 February) Main presenter at Ramah Darom for B’tzeavan, culinary exploration through the tastes, history, diversity and connections of all things Jewish food culture.
- 2023 (18 December) Talk (online) for the Museum of Jewish Heritage, NYC, on The culinary heritage of the Jews of Spain.
- 2022 (12 December) Cooking Class for Tribe 12 at Mikveh Israel, Philadelphia.
- 2023 (11 December) Cooking Class at the Moise Safra Center, on Hanukkah and Jewish Food History, New York.
- 2023 (11 December) Talk on Hanukkah Food practices through inquisition trials at DOROT, New York
- 2023 (12 November) Talk (online) for the Culinary Historians of New York, on Cooking the history of the Jews of Spain.
- 2023 (7 & 14 November) Two sessions (online) for RoundTable 92Y, New York, on Culinary History of Jewish Spain.
- 2023 (October) Sephardic Sukkot diner at the restaurant *Merkavá* with chef Daniel Ovadia, Mexico City
- 2023 (17 March) Cooking Class on Sephardi Cuisine, at La Térmica, Málaga, Spain
- 2022 (8 December) Cooking Class at the Moise Safra Center, New York.
- 2022 (10 April) Virtual session: Sephardic food in Jewish History, for « Moishe House » (Jerusalem, Israel).
- “Almodrote & Toledan Empanadas in Sephardic History”
- 2022 (18 March) Sephardic diner at the restaurant *Morcilla* (Pittsburgh) with chef Michael Solomonov
- 2022 (17-18 March) Shooting photo for *Table Magazine* (Pittsburgh) with chef Michael Solomonov.
Thematic: Sephardic dishes for Rosh HaShana
- 2022 (08 February) Virtual Session: *Hojuelas for Purim* pour « Jamie Geller Show: Feed your soul » (NYC, États-Unis).
Thematic: “Hojuelas, the Sephardic treat for Purim”

<https://jamiegeller.com/recipes/hojuelas/>

- 2022 (26 January) **Virtual Session: Adefina in Sephardic pour « The Forward » and « Jewish Arts Boston (NYC, États-Unis).**
Thematic: “Sephardic roots in Israeli cuisine »
<https://forward.com/food/479481/jewish-food-deepest-secrets-helen-piner-sephardic-cooking-inquisition/>
<https://forward.com/food/481511/adafina-hamim-cholent-sephardic-shabbat-stew/>
- 2022- **Project: “Savor: A Sephardic Music & Food Experience”**
<https://fundraising.fracturedatlas.org/savor/campaigns/4932>
- 2022- **Educational Food Project with *Foodish* at ANU Museum (Tel Aviv, Israel)**
- 2021 (05 December) **Virtual Session: “Eid al-Banat and Jewish food” pour l’American Sephardi Federation” (NYC, États-Unis).**
Thematic: “Eid al-Banat : the rebirth of a Sephardic holiday”
<https://americansephardi.org/event/eid-al-banat/>
- 2021 (15 November) **Virtual Session: “Jewish cuisine and memory” for “Dorot” (NYC, USA).**
Thematic: “Jewish food: transmittion and legacy”
- 2021 (12 September) **Virtual Session: Cooking the History for “Milk Street” (Boston, USA).**
Thematic: “The neulas encanonadas in Sephardi cuisine”
- 2021 (05 September) **Virtual Session for the Russian fondation *Eskolot*.**
Thematic: “The Sephardi cookbook and Jewish History”
<https://eshkolot.ru/en/library/text/43747>
- 2021 (30 June) **Virtual Session for the National Museum of American Jewish History (Philadelphia, PA, USA)**
Thematic: The American culinary Jewish heritage
- 2021 (7 June) **Recorded interview (in Spanish) for *Centro Sefarad-Israel* (Madrid, Spain)**
Thematic: cookbook talk “Sephardi: Cooking the History”
<https://www.youtube.com/watch?v=z0-Eox8TkC>
- 2021 (02 June) **Interview (in Spanish) for *Radio Sefarad*.**
Thematic: “Sephardi: Cooking the History”, con su autora Hélène Jawhara-Piñer
<https://www.radiosefarad.com/sephardi-cooking-the-history-con-su-autora-helene-jawhara-piner/>

2021 (February)	Pedagogical and culinary session for The Edward and Rose Berman Hillel Jewish University Center of Pittsburgh.
2020-2021	“Sephardic Culinary History with chef Hélène Jawhara Piñer”, 13 culinary and historical sessions organized by the American Sephardi Federation and the Institute of Jewish Experience.
2020 (Nov.)	Historical and culinary live session for « Contra Costa Midrasha » (CA, USA)
2020 (19-28/04)	"The Great Big Jewish Food Fest" (USA). Historical cooking demonstration (Zoom) - <i>The Bread of the Seven Heavens/ El pan de los siete cielos</i> https://www.facebook.com/greathbigjewishfoodfest/videos/686741942103228/

EMPLOYMENT EXPERIENCE IN HIGH SCHOOL

2015-present	Lycée Montesquieu, Bordeaux, France Spanish teacher in High School, for students in 9th, 10th, 11th and 12th Grade.
2004-2015	Collège Les Prés, Montigny-le-Bretonneux, France Spanish teacher in Junior High School, for students in 6th, 7th and 8th
1998	Lycée Rotrou, Dreux, France High School Baccalaureate L (Literature, Language and Mathematics).

LANGUAGES SKILLS

French: Native Speaker

Spanish: Native Speaker

English: Fluent

Portuguese: Fluent

Arabic: Basic

SOCIAL MEDIA

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