

## Ai Hisano

Interfaculty Initiative in Information Studies  
Graduate School of Interdisciplinary Information Studies  
The University of Tokyo

aihisano@iii.u-tokyo.ac.jp

### **PROFESSIONAL APPOINTMENTS**

---

- 2021– Associate Professor, Interfaculty Initiative in Information Studies/Graduate School of Interdisciplinary Information Studies, The University of Tokyo
- 2017–2021 Senior Lecturer, Graduate School of Economics, Kyoto University
- 2016–2017 Harvard-Newcomen Postdoctoral Fellow, Harvard Business School
- 2006–2008 Strategic Technology Department, Toppan Printing Co. (Tokyo, Japan)

### **EDUCATION**

---

- 2016 Ph.D. University of Delaware  
History; Hagley Program in the History of Capitalism, Technology, and Culture  
*Dissertation*  
“Eye Appeal Is Buy Appeal?: Business Creates the Color of Foods, 1870–1970”  
Committee: Profs. Susan Strasser (primary advisor), Roger Horowitz, David Suisman, and Warren Belasco (University of Maryland, Baltimore County)
- 2012 M.A. University of Delaware  
History; Hagley Program in the History of Capitalism, Technology, and Culture
- 2006 M.A. University of Tokyo  
American Studies
- 2004 B.A. University of Tokyo  
American Studies

### **PUBLICATIONS**

---

#### **Books**

- AI kara yomitoku shakai: Kenryoku-ka suru saishin gijutsu* [Understanding AI in Society: How Technology Exerts Power] (University of Tokyo Press, 2023)
- Shikakuka-suru Mikaku: Shoku wo Irodoru Shibonshugi* [Visualizing taste: Capitalism and a color of food] (Iwanami Shinsho, 2021)
- Visualizing Taste: How Business Changed the Look of What You Eat* (Harvard University Press, 2019)  
Winner of Hagley Prize in Business History (Business History Conference)  
Winner of Shimizu Hiroshi Prize (Japanese Association for American Studies)

#### **Book Chapters**

- [with Greg de St. Maurice] “The Food Industry: Technological, Organizational, and Locational Dynamic,” in *Oxford Handbook of Industry Dynamics*, edited by Matthias Kipping, Takafumi

Kurosawa, and D. Eleanor Westney (Oxford, UK: Oxford University Press, 2024), <https://doi.org/10.1093/oxfordhb/9780190933463.013.25>.

“Use Not Perfumery to Flavour Soup’: The Science of the Senses in Aesthetic Capitalism,” in *Capitalism and the Senses*, edited by Regina Lee Blaszczyk and David Suisman (Baltimore: Johns Hopkins University Press, 2023): 19–35

“Kagaku to bunmei [Science and civilization],” “Vikutoria teki jendakan no henyō [The transformation of Victorian gender ideology],” “Jazu eiji [Jazz age],” “Yutakana shakai [Affluent society],” “1980-nendai no popura karucha [Popular culture in the 1980s],” in *Yokuwakaru Amerika no rekishi [Introduction to American history]*, edited by Toru Umezaki, Fumiko Sakashita, Ichiro Miyata (Minerva shobo, 2021)

“Retoruto Shokuhin [Retort Pouch Food],” in *Sekai no shokubunka byōkajiten [Encyclopedia of global food culture]*, edited by National Museum of Ethnology (Tokyo: Maruzen, 2020)

“Shoku bunka [Food culture]” and “Ekusasaizu, himan, shokuiku [Exercise, obesity, and food education],” in *Amerika bunka jiten [Encyclopedia of American culture]*, edited by Yuko Matsumoto (Tokyo: Maruzen, 2017)

“Consistency of Food Products/Ingredients” and “Food Additives,” in *Food Issues: An Encyclopedia*, edited by Ken Albala (Thousand Oaks, CA: Sage, 2015), 280–282, 526–531

### **Journal Articles**

[Refereed]

[with Nathaniel Chapman] “The ‘Wine Revolution’ in the United States, 1960–1980: Narratives and Category Creation,” *Business History* (2021), <https://doi.org/10.1080/00076791.2020.1862794>

“Selling Food in Clear Packages: The Development of Cellophane and the Expansion of Self-service Merchandising in the United States, 1920s–1950s,” *International Journal of Food Design* 2, no. 2 (2017): 139–152

“The Rise of Synthetic Colors in the American Food Industry, 1870–1940,” *Business History Review* 90, no. 3 (Autumn 2016): 483–504

“Home Cooking: Betty Crocker and Womanhood in Early Twentieth-Century America,” *Japanese Journal of American Studies* (21) (2010): 211–230

“Betty Crocker no hyōshō to amerika shakai no hensen [The Portraits of Betty Crocker and the transformation of American society],” *Pacific and American Studies* 9 (2009): 128–141

[Non-refereed]

“Rekishi-gaku kara miru mi-kyūka: Sangyō-ka ni yoru kankaku-taiken no henka wo jirei ni [The history of taste and smell: Industrialization and the transformation of sensory experience],” *Journal of Taste and Smell Research* 31, no. 2 (2024): 134–140

“Eye Appeal Is Buy Appeal,” Public History Section, *Technology and Culture* 64, no. 4 (October 2023): 1235–1247

[with Sven Kube] “Engaging with Experience: The Senses as Lenses in Business History,” *Organization and Management History* (March 2023), <https://doi.org/10.1080/17449359.2023.2176885>

“*Mikaku to Shikaku no Kyōkai: 1960 nendai ni Okeru Shokuhin Kisei to Kigyō Senryaku* [Boundaries between Taste and Vision: Food Regulation and Business Strategies in the United States during

the 1960],” *Ritsumeikan Gengo Bunka Kenkyu* (*Ritsumeikan Studies in Language and Culture*) 32, no. 1 (July 2020)

[with Takafumi Kurosawa] “*Keieishi kenkyu no houbou, kadai, sonzaiigi* [Methodology and research questions in business history outside Japan],” *Keiei Shigaku* 53 (2) (September 2018): 27–49

“Cellophane, the New Visuality, and the Creation of Self-Service Food Retailing,” *Harvard Business School Working Paper* (May 2017)

“Reinventing the American Wine Industry: Marketing Strategies and the Construction of Wine Culture,” *Harvard Business School Working Paper* (May 2017)

“Standardized Color in the Food Industry: The Co-Creation of the Food Coloring Business in the United States, 1870-1940,” *Harvard Business School Working Paper* (October 2016)

“Negotiating Taste: Food Market Research in the Hagley Library,” *Digest: A Journal of Foodways and Culture* 2 (1) (Fall 2013)

### **Book Reviews**

Masumi Kameda, *Masu-enpashi no bunka-shi: Amerika to soren ga tsukutta kyokan no jidai* [*A cultural history of mass empathy: Emotion and politics in the 1930s in the U.S. and the Soviet Union*] (University of Tokyo Press, 2023) in *Socio-Economic History* 90, no. 3 (2024): 138–140

Minna Ruckenstein, *The Feel of Algorithms* (Oakland: University of California Press, 2023) in *Social & Cultural Geography* (2024) <https://doi.org/10.1080/14649365.2024.2403245>

Benjamin R. Cohen, Michael S. Kideckel, and Anna Zeide, eds., *Acquired Tastes: Stories about the Origins of Modern Food* (Cambridge, MA: MIT Press, 2021) in *Technology and Culture* 64, no. 1 (2023): 297–299

Etsuo Abe, *Keieishigaku no Houbou: Posuto Chandler Moderu wo Motomete* [*Business history methodology: Seeking for a Post Chandlerian Model*], in *Keieishigaku* 55, no. 3 (2020): 52–55

Michael A. Haedicke, *Organizing Organic: Conflict and Compromise in an Emerging Market* (Stanford: Stanford University Press, 2016) in *Business History Review* 91 (2) (Summer 2017): 431–433

Ruth Oldenziel and Karin Zachmann, eds., *Cold War Kitchen: Americanization, Technology, and European Users* (Cambridge, MA: MIT Press, 2009) in *Journal of Cold War Studies* 15, no. 1 (Winter 2013): 166–168

Carolyn M. Goldstein, *Creating Consumers: Home Economists in Twentieth-Century America* (Chapel Hill: University of North Carolina Press, 2012) in *Business History Review* 87 (2) (Summer 2013): 381–384

### **Teaching Materials**

[with Geoffrey Jones] “Olivia Lum: Wanting to Save the World,” Harvard Business School Teaching Plan 317-083 (December 2016; revised November 2017)

[with Geoffrey Jones] “Christian Dior: A New Look for Haute Couture,” Harvard Business School Teaching Plan 317-072 (November 2016)

### **Other Publications**

“Shouhishugi-shi to esutetikusu [A history of consumerism and aesthetics], *Gendai Shisou*, October 2023

“Kanjiru rekishi [Feeling history], *Sekai Shison*, April 2023

“Machi no iro [A color of cities],” *Gunzo*, February 2022

“Lost in Translation: Gokan no Rekishi to Tabi no Kioku [The History of the Senses and Travel Memories],” *Hou to Keiei-kenkyu [Law and Management Studies]* 3 (February 2020): 91–92

Translation (English to Japanese), Monisha Das Gupta, “Domestic Workers,” Aidan Smith, “Dr. Phil,” and Angela Krattiger, “Sports Utility Vehicle,” in *Gendai amerika no ki-wa-do* [Keywords for contemporary America], eds. Mari Yoshihara and Yujin Yaguchi (Tokyo: Chuko-shinsho, 2006), 61–65, 69–71, 313–317

## **AWARDS**

---

Hagley Prize in Business History (the best book in business history) Business History Conference	2020
Shimizu Hiroshi Prize (book award in U.S. history) Japanese Association for American Studies	2020
Doctoral Dissertation Award Northeastern Association of Graduate Schools	2017
Wilbur Owen Sypherd Prize (the best dissertation in the humanities) University of Delaware	2016

## **GRANTS & FELLOWSHIPS**

---

Grants-in-Aid for Scientific Research (B) Japan Society for the Promotion of Science	2022–2026
The University of Tokyo Excellent Young Researcher	2021–2023
Grants-in-Aid for Early-Career Scientists Japan Society for the Promotion of Science	2018–2022
Interdisciplinary Research Grant Center for the Promotion of Interdisciplinary Education and Research, Kyoto University	2018
Franklin Research Grant American Philosophical Association	2018
Kyoto University Research Fund for Young Scientists Kyoto University	2017
Othmer Library Travel Grant Chemical Heritage Foundation	2017
Bassett-Ferguson Fellowship (for a history of technology project) Department of History, University of Delaware	2015
Stephen Salsbury Fellowship Center for the History of Business, Technology, and Society	2013, 2015
Smithsonian Predoctoral Fellowship (six month) National Museum of American History, Smithsonian Institution	2014–2015

Lemelson Center Fellowship (eight weeks) Lemelson Center of the Invention and Innovation, Smithsonian Institution	2014
Henry Belin du Pont Research Grants (eight weeks) Hagley Museum and Library	2014
Support for Collection-Based Research Graduate and Professional Education, University of Delaware	2014
John Furr Fellowship for J. Walter Thompson Company Research Hartman Center, Duke University	2013
Professional Development Award Graduate and Professional Education, University of Delaware	2011, 2013
Summer Research Fellowship in Material Culture Studies Delaware Public Humanities Institute	2012
UD-Hagley Fellowship University of Delaware	2011–2016
Fulbright Grant for Graduate Study Institute of International Education	2009–2011
Travel Grant for the OAH Annual Meeting Japanese Association for American Studies	2010
Travel Grant for the OAH Annual Meeting Embassy of the United States in Japan	2009
Academic Research Fellowship University of Tokyo	2008–2009
Research Grant Japan-U.S. Friendship Commission	2005

## **PRESENTATIONS**

---

- Design and the Senses: Creating Aesthetic Capitalism in the Mid-20th-Century United States, European Business History Association, Lisbon, July 11–13, 2024.
- “Forging Aesthetic Capitalism: Sensory Alienation and the Emergence of Consumer Culture in the Mid-Twentieth-Century United States,” Lightning Rounds, Organization of American Historians, Los Angeles, March 30–April 2, 2023
- “Don’t Streamline Your Mother While I’m Gone’: Industrial Aesthetics in the Post-War United States,” Business History Conference, Detroit, March 16–18, 2023
- “Modern Smile: Affective Labor and Japanese Department Store Restaurants, 1900s–1930s,” European Business History Association, Madrid, June 22–24, 2022
- “The Judgement of Modern Aesthetics: Creating the Science of the Senses in the Mid-Twentieth-Century United States,” American Historical Association, January 6–9, 2022 (accepted; canceled due to Covid-19)
- “Use Not Perfumery to Flavor Soup’: Aesthetic Judgement in the Science of the Senses,” Hagley Conference, *Capitalism and the Senses*, Online, November 5–6, 2020

- “Reshaping an Industry: Industrialization, Globalization, and the Transformation of Food from the Late Nineteenth to the Early Twentieth Century,” World Congress of Business History, Nagoya, Japan, September 10–12, 2020 (accepted; canceled due to Covid-19)
- “A Category as Cultural Production: The Transformation of Taste and Labor Struggle in the U.S. Wine Industry,” American Sociological Association, San Francisco, CA, August 8–11, 2020 (accepted; canceled due to Covid-19)
- “Between Global and Local: The Dynamics of the Food Industry,” Business History Conference, Charlotte, NC, March 12–14, 2020 (accepted; could not attend due to Covid-19)
- “Creating a Visual Fantasy: Sensory Appeal and the Presentation of Naturalness in Food Photography in the Interwar United States,” Hagley Conference, *Commercial Pictures and the Arts and Technics of Visual Persuasion*, Wilmington, DE, November 8, 2019
- “Capitalism of the Senses: Business, Color, and the Standardization of Food in the United States, 1870s–1930s,” European Business History Association, Rotterdam, Netherlands, August 29–31, 2019
- “Capitalism of the Senses: Food, Color, and the Creation of Modern Visual Culture,” Business History Conference, Cartagena, Columbia, March 14–16, 2019
- “Sensory Capitalism: The Creation of New Visuality and the Food Business,” Congress of Business History Society of Japan, Kyoto, Japan, September 29–30, 2018
- “Reimagining the Natural in the American Food Industry,” Society for Social Studies of Science, Sidney, Australia, August 29–September 1, 2018
- “Natural Colors and the Palette of Domesticity in the Nineteenth-Century United States,” World Economic History Congress, Boston, July 29–August 3, 2018
- “The Co-Creation of Standardized Colors in the American Food Industry, 1870s–1930s,” 40th History of Technology Conference, *Colors in Technology—Technology of Colors*, Eisenbibliothek, Schlatt, Switzerland, November 17–18, 2017
- “Imagining the Color of Nature: The Florida Citrus Industry and Color Management Practice, 1930s–1950s,” Society for the History of Technology, Philadelphia, October 26–29, 2017
- “Visualization of Taste: Mass Marketing, Regulation, and the Co-Creation of Color in the American Food Industry at the Turn of the Twentieth Century,” Japanese Association of American Studies, Tokyo, Japan, June 3–4, 2017
- “‘The Eye Says Buy’: Color and the Creation of the American Food Market, 1920s–1940s,” Business History Conference, Denver, March 30–April 1, 2017
- “Vision and Taste: Standardized Color and the Creation of Naturalness in the American Food Industry,” *Stop Making Sense*, Chemical Heritage Foundation, Philadelphia, March 10, 2017
- “More ‘Natural’ Than Nature: Food Regulation and the Creation of Food Coloring Businesses in the Progressive Era,” Organization of American Historians, Providence, RI, April 7–10, 2016
- “Creating ‘Natural’ Yellow: The Development of the American Dairy Industry at the Turn of the Twentieth Century,” World Economic History Congress, Kyoto, Japan, August 3–7, 2015
- “The Color of New Tastes: State Power, Industry, and Hegemony of Vision in Modern Food Stores in the United States, 1870s–1930s,” Business History Conference, Miami, June 24–27, 2015

- “Making Natural: Coloring Florida Oranges, 1930s–1950s,” Hagley Conference, *Green Capitalism? Exploring the Crossroads of Environmental and Business History*, Wilmington, DE, October 30–31, 2014
- “Visualizing the Taste: The Federal Policy and Corporate Enterprises of Food Color from the 1880s to the 1930s,” Roger Smith Conference on Food, *From Flint Knives to Cloned Meat: Our Ambiguous Love, Hate, and Fear of Food Technologies*, New York, April 3–5, 2014
- “The Color of Taste: Selling Food in Clear Packages in the Early-Twentieth-Century United States,” CHORD Conference, *Retailing and the Senses: Historical Perspectives*, Leeds, UK, September 5, 2013
- “Geography of Taste,” Center for Diaspora and Transnational Studies Conference, *Foodways: Diasporic Diners, Transnational Tables and Culinary Connections*, University of Toronto, Toronto, Canada, October 4–6, 2012
- “Taste Contested: The Construction of American Wine Culture, 1967–1976,” Food Studies Conference, University of Nevada, Las Vegas, December 9–10, 2011
- “The Romanticization of Home-Cooking: Betty Crocker and Ideal Womanhood in the Early Twentieth-Century United States,” *Food and Drink: their Social, Political, Cultural Histories*, University of Central Lancashire, Lancashire, UK, June 15–17, 2011
- “Betty Crocker and American Women in the Early Twentieth Century,” Graduate Students in American Studies Program, Waseda University, Tokyo, Japan, July 17, 2008

### **INVITED TALKS**

---

- “Visualizing Taste,” International Seminar, “From Subsoil to the Table: Agroindustry and Food Systems in the 20th Century,” organized by El Colegio Mexiquense, A.C., Universidad Nacional de la Pampa, and Universidad Autónoma Metropolitana, October 15, 2024 (online)
- “Modern Smile: Affective Labor and Japanese Department Store Restaurants, 1900s–1930s,” Business History Society of Japan Kansai Workshop, Kyoto University, February 28, 2024
- “Everyday Aesthetics: Industrial Design and the Senses in the United States from the 1920s to the 1950s,” Hagley Research Seminar, October 25, 2023
- “Shohi-shugi shakai ni miru kanjo toshintai no rekishi: 1930-nendai nihon ni okeru amerika-teki hyakkaten no donyu to kindaika suru egao [A history of emotions and the body in consumer society: The introduction of American department stores and the modernization of smile in 1930s-Japan],” Japanese Association for American History, July 22, 2023
- “Gokan no rekishi: Kindaika to kankaku-sekai no henka [A history of the senses: Modernization and the transformation of a sensory world],” Graduate School of Social Sciences, Hitotsubashi University, June 28, 2023
- “Shikakuka surumikaku: Amerika shouhishugishakai no taitou to ‘esutetyikusu’ no henshen [Visualizing taste: The rise of American consumerism and the transformation of ‘aesthetics,’” International Institute of American Studies, Doshisha University, November 18, 2022
- “Visualizing Taste,” Swiss-Japanese Society and the University of Zurich, Zurich, June 20, 2022
- “The ‘Wine Revolution’ in the United States, 1960–1980: Narratives, Categories, and the Creation of Culture,” Spring 2022 MIST Speaker Series, Department of Management of Complex Systems, University of California, Merced, Online, February 25, 2022

- “Creating a New Visual Regime: Aesthetic Capitalism in the Early-20th-Century United States,”  
Workshop in Economic and Business History, Osaka University, July 7, 2022
- Book talk [Japanese], “Shikisai to mikaku: Gokan no jodoron [Color and taste: Affect and the  
senses],” Affect Studies Workshop, Online, November 20, 2021
- Book talk, *Visualizing Taste: How Business Changed the Look of What You Eat*, The Japanese Association  
for American Studies, Online, January 31, 2021
- Book talk, *Visualizing Taste: How Business Changed the Look of What You Eat*, Hitotsubashi University  
Institute of Innovation, Online, January 20, 2021
- “Business history no tayosei: Beikou wo jirei ni [Varieties of Business History: An example from the  
United States],” Business History Society of Japan (plenary session), Online, December 5, 2020.
- Book talk, *Visualizing Taste: How Business Changed the Look of What You Eat*, Kyoto University  
Economic and Business History Seminar, Online, November 21, 2020
- “Not Business as Usual: New Horizons in Business History,” BHC Luncheon (Roundtable),  
American Historical Association, New York, January 5, 2020
- Book talk, *Visualizing Taste: How Business Changed the Look of What You Eat*, Arkansas Tech University,  
Russellville, AR, November 6, 2019
- “The Boundary between Taste and Vision: Food Regulation and Business Strategies in the United  
States during the 1960s,” International Institute of Language and Culture Studies, Ritsumeikan  
University, Kyoto, Japan, October 25, 2019
- “Capitalism and the Senses: Recreating Consumer Experience,” *Seeking the Unconventional in Forging  
Histories of Capitalism*, Harvard Business School, Boston, May 9–10, 2019
- “Business and the Senses: The Rise of Mass Consumer Society and the Transformation of Visuality  
in the United States at the Turn of the Twentieth Century,” Business History Society of Japan  
Hokkaido Workshop, Hokkaido University, Japan, September 17, 2019
- “Sensory Capitalism: Creating the ‘Natural’ Color of Foods,” Graduate School of Management,  
Kyoto University, Japan, January 17, 2017
- “Creating ‘Natural Yellow’ for Butter and Oleomargarine,” National Museum of American History  
Colloquium, Washington, D.C., April 7, 2015
- “Processed Foods in the Early-Twentieth-Century United States,” Culinary Historians of  
Washington D.C., January 11, 2015
- “Research on Food Marketing: The Seagram and the Dichter Collections at Hagley,” Hagley  
Museum and Library, Wilmington, DE, February 23, 2012

### **PROFESSIONAL SERVICE**

- 
- Business History Conference Annual Meeting, Program Committee, Co-Chair (2024)
- Business History Society of Japan Annual Meeting, Program Committee (2024)
- Organization of American Historians, International Committee (2023–)
- Associate Editor, *Enterprise & Society* (2023–)
- Japanese Association for American Studies, Shimizu Hiroshi Book Award Selection Committee  
(2023–)



Business History Conference, Hagley Prize Committee (2023)  
Managing Editor, *American Quarterly* (2022–2024)  
Business History Conference Annual Meeting, Program Committee (2022)  
Series Co-editor, Routledge International Studies in Business History (2021–)  
Editorial Board, *American History* (published by the Japanese Association for American History) (2021–2024)  
Business History Collective (Global), Editorial Board (2020–)  
Editorial Board, *International Journal of Food Design* (2020–)  
Fuji Conference (Japan), International Committee (2019–)  
Business History Conference, Trustee (2019–2022)  
Book Review Committee, *Business History Review* (2017–)  
Journal Manuscript Review  
*American Quarterly* (2022); *Business History* (2020; 2023); *Business History Review* (2016; 2017; 2018; 2020); *Enterprise & Society* (2019); *Food, Culture and Society* (2018); *History of Retailing and Consumption* (2018); *International Journal of Food Design* (2018); *Management and Organizational History* (2019); *Science, Technology & Human Values* (2022)

## **PROFESSIONAL DEVELOPMENT**

---

Workshop co-organizer, Kyoto International Workshop, “Consumption and Sustainability,” Kyoto University, February 17–21, 2020  
Conference co-organizer, “Aesthetic Intelligence Summit,” Parsons School of Design, New York, January 6, 2020  
Conference organizer, “Capitalism and the Senses,” Harvard Business School, June 2017, <https://www.hbs.edu/faculty/conferences/2017-capitalism-and-the-senses/Pages/default.aspx>  
Selected participant, Center for Historic American Visual Culture Summer Seminar, *Culinary Culture: The Politics of American Foodways, 1765–1900*, American Antiquarian Society, July 2015  
Conference co-organizer (project leader), Hagley Fellows Conference, “Ways of Knowing the World: History and the Senses,” Hagley Museum and Library, April 2013  
Selected participant, Oxford Journals Doctoral Colloquium in Business History, Business History Conference Annual Meeting, Columbus, OH, March 21, 2013  
Research Assistant, Hagley Museum and Library, February–May 2013, compiled web-based digital information related the food industry to create the digital archives  
Intern, Hagley Museum and Library, June–September 2010, catalogued the Ernest Dichter Papers and the Seagram Collection and published an article on food marketing reports in these collections  
Conference co-organizer, Hagley Fellows Conference, “Disaster! A Conference on Disasters in History,” Hagley Museum and Library, April 2011

## **TEACHING EXPERIENCE**

---

**University of Tokyo, Graduate School of Interdisciplinary Information Studies** (taught in English)

“Introduction to Affect and Sensory Studies,” Fall 2021; Fall 2022; Fall 2023

**University of Tokyo, Global Unit Courses (GUC)** (taught in English)

“History and Culture of the Senses,” June 2024

“Capitalism and the Senses,” July 2023

**Kyoto University, Graduate School of Economics** (all taught in English)

“Critical Consumption Studies,” Fall 2020; Fall 2021; Fall 2022; Fall 2023

“Comparative Business Ethics,” Spring 2020; Spring 2019; Spring 2018

“Business and the Global Economy,” Fall 2019; Fall 2018

“Economic and Business History,” Fall 2019

“Field Research in Japan,” Fall/Spring 2019; Fall/Spring 2018; Fall 2017

**Kyoto University, Department of Economics (undergraduate course)**

“East Asian Economies Workshop” (taught in English), Fall 2018; Fall 2017

### ***Visiting/Invited Lecture***

“The Embodiment of Modern Sensibility: A History of Aesthetics and Consumer Capitalism in the Early 20th Century,” University of Tokyo–Asian University for Women Joint Summer Program, University of Tokyo, August 6, 2024

“Kanjiru rekishi: Gokan to kanjo de yomitoku rekishi to bunka [Feeling history: History and culture of the senses and emotions],” Friday Special Lectures for High School and University Students, University of Tokyo, May 24, 2024

“Shikaku-ka suru mikaku: Kankaku to kanjo no rekishigaku [Visualizing taste: The history of the senses and emotions],” Global Science Campus (lecture for high school students), University of Tokyo, September 3, 2022

“Capitalism and the Senses in History,” intensive graduate course, University of Göttingen, July 2–12, 2021

“Comparative Business Ethics,” Spring 2021, Graduate School of Economics, Kyoto University

“Creating Modern Business,” intensive graduate course on business history (taught in English), Graduate School of Economics, Hokkaido University, September 17–20, 2019

“Color in Business Strategy: Global and Local Food” (taught in English), GLOCAL Summer School, Erasmus University Rotterdam, Netherlands, August 26, 2019

Women’s History in the U.S., Kansai University, Osaka, Japan, July 2009

### ***Teaching Assistant***

Assistant for Professor Geoffrey Jones, “Entrepreneurship and Global Capitalism,” MBA course on global business history, Harvard Business School, Fall 2016

Teaching Assistant for Professor Mark McLeod, History 103 (World History I), University of Delaware, Fall 2015

Teaching Assistant for Professor Owen White, History 104 (World History II), University of Delaware, Fall 2013

Teaching Assistant for Professor Susan Strasser, History 206 (U.S. History after 1871), University of Delaware, Fall 2012

Teaching Assistant, English (undergraduate mandatory language course), University of Tokyo, April–July 2008, April 2004–March 2005, and April–July 2004

## **MEDIA COVERAGE**

---

Kenji Yamazaki, Interview, *Senmon Ryourui*, February 2023

“Shiko Shiko [Taste and thoughts],” *Bungeishunju*, November 2022

Josephine McRobbie, “Business Professor Finds a History of the Senses in the Grocery Store,” *Indiana Public Media*, January 15, 2021

Ai Hisano, “How Sight—Not taste, Smell, or Touch—Became the Sense of the Supermarket,” *Behavioral Scientist*, October 19, 2020, <https://behavioralscientist.org/how-sight-not-taste-smell-or-touch-became-the-sense-of-the-supermarket>

Ai Hisano, “The Standardization of a ‘Natural’ Color of Food: The History of the Senses in Consumer Society,” *academist Journal*, April 27, 2020, <https://academist-cf.com/journal/?p=13044>

Ai Hisano, “How Business Changed Visuality,” the Frontier of Humanities series, *Kyoto Newspaper*, April 22, 2020

Ai Hisano, “The Color of Food,” Harvard University Press Blog, March 16, 2020, [https://harvardpress.typepad.com/hup\\_publicity/2020/03/the-color-of-food.html](https://harvardpress.typepad.com/hup_publicity/2020/03/the-color-of-food.html)

Ai Hisano, “When the Government Decided the Spread on Your Toast Should Be Pink,” *Zocalo Public Square*, January 15, 2020, [https://www.zocalopublicsquare.org/2020/01/15/when-the-government-decided-the-spread-on-your-toast-should-be-pink/ideas/essay/?xid=PS\\_smithsonian](https://www.zocalopublicsquare.org/2020/01/15/when-the-government-decided-the-spread-on-your-toast-should-be-pink/ideas/essay/?xid=PS_smithsonian); and *Smithsonian Magazine*, “How the Government Came to Decide the Color of Your Food,” January 15, 2020, <https://www.smithsonianmag.com/innovation/how-government-came-to-decide-color-your-food-180973962/>

Joe Pinsker, “Americans’ Bizarre Relationship with the Color of Their Food,” *Atlantic*, May 8, 2017, <https://www.theatlantic.com/business/archive/2017/05/american-food-coloring-dyes/525666>

Carmen Nobel, “How Cellophane Changed the Way We Shop for Food,” *Harvard Business School Working Knowledge*, June 26, 2017, <https://hbswk.hbs.edu/item/how-cellophane-changed-the-way-we-shop-for-food>; and *Forbes*, June 26, 2017, <https://www.forbes.com/sites/hbsworkingknowledge/2017/06/26/how-cellophane-changed-the-way-we-shop-for-food>

Carmen Nobel, “The Paradoxical Quest to Make Food Look ‘Natural’ with Artificial Dyes,” *Harvard Business School Working Knowledge*, January 11, 2017, <https://hbswk.hbs.edu/item/the-paradoxical-quest-to-make-food-look-natural-with-artificial-dyes>; and *Forbes*, January 11, 2017, <https://www.forbes.com/sites/hbsworkingknowledge/2017/01/11/the-paradoxical-quest-to-make-food-look-natural-with-artificial-dyes/#1f73b32366c8>

“Eye Appeal Is Buy Appeal: Business Creates the Color of Foods,” *Process: A Blog for American History*, Organization of American Historians, December 13, 2016,  
<http://www.processhistory.org/hisano-food-color>

### **PROFESSIONAL AFFILIATIONS**

---

American Historical Association

Business History Conference

Business History Society of Japan

European Business History Association

Japanese Association for American History

Japanese Association for American Studies

Organization of American Historians