



Dr. Catelijne Coopmans

Navigating «is» and «isn't»
– on the eating of fake meat

25 February 2022
Online Lecture
9:00 - 10:30 CET

Zoom registration

To sign up,
please send an e-mail to
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by 23 February

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Fake meat offers its eaters particular pleasures, possibilities and problems. This paper reports on teaching-based research in Singapore between 2012 and 2017 to tease some of these out. Singapore, often described as a multicultural foodie city, is a place where new trends in plant-based meats such as bleeding burgers coexist with a long tradition of Chinese mock meats that can be found anywhere from cheap canteens to more upscale restaurants. Based on a series of lunches and dinners in the company of my students and their friends, I find a space at the intersection of food studies and studies of fakes and forgeries to ask: what makes fake meat good to eat? Beyond the question of whether fake meats are adequate meat-substitutes, in the materials presented here it is the very doubleness of fake meat – which can be eaten as meat and as not-meat – that is engaged as, alternately, interesting and helpful, requiring to be navigated with care, and prompting firm delineation.

Dr. Catelijne Coopmans has a background in Science & Technology Studies and Visual Culture and is the author of «Learning from Fakes: A Relational Approach» in «The Imposter as Social Theory», edited by Steve Woolgar et al. (Bristol University Press, 2021). Since 2018, Coopmans works primarily as an independent coach and writing workshop leader. She is currently affiliated as a guest researcher with the University of Amsterdam.