

Sensing in Social Interaction

This book offers a novel perspective on how people engage in sensing the materiality of the world within social interaction. Using conversation analysis and ethnomethodology, it proposes conceptual and analytical advances in how to approach sensing and sensoriality as intersubjective and interactional phenomena. Based on a uniquely rich set of video-recorded data of people engaging with cheese in gourmet shops across Europe, the author highlights the part the senses play in human behavior and communication. The multimodal analyses reveal the systematic features of looking, touching, smelling, and tasting in situated activities. By bringing interdisciplinary research to real life, the volume puts together an original theoretical and methodological framework for studying the embodied and linguistic dimensions of sensing in interaction.

LORENZA MONDADA is internationally recognized for her work in social interaction. She is Professor of Linguistics at the University of Basel, Switzerland.

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Sensing in Social Interaction

The Taste for Cheese in Gourmet Shops

LORENZA MONDADA

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