Paul Götz

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Research Interests

Long-run changes in consumption and socioeconomic development in early modern and industrial Europe (c. 1500–1900); culinary and food history as evidence for social and economic analysis; history of the book and publishing markets; canonical influence and cultural diffusion; digital humanities and NLP/LLM-based methods for historical source analysis; cliometrics, text-as-data and economic sociology.

Education

Ph.D. Candidate (Doktorat), Sociology | September 2025 – present
Soziologisches Institut, Universität Zürich
Dissertation (working title): *From Recipes to Markets: Luxury Foods, Culinary Print, and Consumer Preferences in Europe, 1500–1900*
Supervisor: Prof. Dr. Jörg Rössel (Universität Zürich)
Committee: Prof. Dr. Bruno Gabriel Witzel de Souza (Universidade de São Paulo)

Ph.D. Candidate (Doktorat), Economic and Social History | April 2023 – August 2025
Institut für Wirtschafts- und Sozialgeschichte, Georg-August-Universität Göttingen

M.A., History of Global Markets (Economic and Social History)
October 2019 – February 2023
Georg-August-Universität Göttingen, Germany
Thesis: "Fragrant Riches: The Demand for Spices in the Netherlands, 1600–1813"
Specialisation: Economy & Institutions | Final grade: 1.2 (*sehr gut*)

B.A. (Laurea), Economics and Social Sciences | October 2014 – September 2018
Freie Universität Bozen / Libera Università di Bolzano, Italy
Trilingual programme (German, Italian, English); specialisation in economics, political science, and philosophy | Final grade: 97/110

Publications

Peer-Reviewed Journal Articles

1. Götz, Paul. "Processing the Past: A Simple LLM-Driven Framework for Digitizing Historical Sources and Structuring their Content." *Journal of Interdisciplinary History*, forthcoming.

2. Götz, Paul, Erik Ahlborn, Sinem Ilseven, and Malte Doehne. "Cheap Data, Scarce Ideas? Historical Social Science in the Era of Large Language Models." *Management Revue – Socio-Economic Studies*, forthcoming.

Working Papers and Preprints

1. ⋆ Götz, Paul. "What's for Dinner? Culinary Print and the Transformation of European Taste, 1500–1900." Working paper, Universität Zürich, 2026. **[Job Market Paper]**

   Between 1500 and 1900, European printing presses produced thousands of cookery and household books. These books record the consumption preferences of elite and aspiring middle-class households. Using a novel reconstruction of their bibliographic record, and a corpus of 443 books sampled therefrom—containing some 197,000 unique recipes—as well as a new compilation of historical prices, I investigate when printed European cookery modernized, and what correlated with the change. Six taste registers, recurring combinations of ingredients recovered from the recipes, show that the printed plate changed how it combined goods. Between 1500 and 1900, the late medieval register of wine, spice, and sugar fell from a fifth of the page to a twentieth. Its defining markers, sugar and the old spices in savory dishes, retreated first in France, from 44 to 9 percent of savory recipes within the seventeenth century, and one to two centuries later elsewhere. Most of the decline was common to the regions, yet books translated from French or also printed in France kept fewer markers, and books addressed to elite households shed them faster. Where prices can be measured, they do not time the retreat: the old register's goods cost more than its savory successor's, and the gap did not widen as it declined. Elite-household books left the old register as, historians argue, its goods became common, for a French cooking whose cost, on their account, lay mostly in skill and labor, which leads me to conjecture that competition for social distinction moved the change. The results add to a consumption history built on goods and prices a record of what households did with them, and suggest that early modern tastes may have changed in their own right, not only as prices and incomes shifted.

2. Geweke, Jonas M., Niccolò G. Armandola, and Paul Götz. "300 Years of Housing Wealth Mobility: The City-State of Basel, 1500–1800." EHES Working Paper No. 312, September 2026.

   A lack of research on preindustrial wealth mobility has hindered our understanding of the extent and mechanisms through which preindustrial wealth was transmitted across generations. This paper studies homeownership and housing wealth mobility in the city-state of Basel (1500–1800). Using a database of over 40,000 father–son pairs, we apply linear probability and rank-rank regression models to find homeownership and housing wealth persistence across six generations. We identify three transmission mechanisms: direct inheritance, assortative mating, and political office-holding. Finally, we observe higher mobility rates in the sixteenth century compared to the seventeenth and eighteenth centuries.

3. Götz, Paul. "Agents in the Archive: Does an Agentic Loop Improve LLM Transcription and Extraction of Historical Print?" SocArXiv preprint, forthcoming.

Work in Progress

1. Götz, Paul. "Fragrant Riches: The Demand for Spices in the Netherlands, 1600–1813." Developed from the M.A. thesis.

2. Götz, Paul, Katja Rost, and Malte Doehne. "Networks of Taste: Publishers, Chefs, and the Path-Dependent Geography of Haute Cuisine." In preparation. Novel datasets.

3. Götz, Paul. "Cookbooks as Evidence: Source Criticism and Comparative-Historical Content Analysis of European Culinary Literature, 1500–1900." In preparation.

Provides source-critical and comparative analysis of the recipe corpus; examines ingredient-use patterns, regional divergence, substitution dynamics (e.g., honey → refined sugar; fat by ecological zone), and the shift from aspirational to bourgeois household print over the long run.

4. Götz, Paul. "A French Cuisine under an Italian Name? Printed Recipes, Labels and the Making of Italian Cuisine, 1500–1950." In preparation; to be presented at the Secondo Convegno ARiSE, Naples, December 2026.

   Brings structured recipe evidence to the controversy over the age and unity of Italian cuisine, reading the labels that printed books attach to cooks, places and traditions against the provenance of their texts and the content of their recipes.

Conference Presentations and Invited Talks

Invited Talks

2026 "What's for Dinner? A Novel Approach to European Luxury Foodstuff Consumption, c. 1500–1860." Research Colloquium, Seminar für Mittlere und Neuere Geschichte, Georg-August-Universität Göttingen, February 20.

2025 "What's for Dinner? A Novel Approach to European Luxury Foodstuff Consumption, c. 1500–1860." Research Colloquium, Seminar für Neuere Geschichte, Universität Tübingen, December 15.

2024 "Delectable Decadence: The Demand for Luxury Foodstuff in Amsterdam, London & Hamburg, 1500–1813." Research Colloquium, Chair for Development Economics, Georg-August-Universität Göttingen, January 19.

2023 "Delectable Decadence: The Demand for Luxury Foodstuff in Amsterdam, London & Hamburg, 1500–1813." Research Colloquium, Institute for Economic and Social History, Georg-August-Universität Göttingen, December 13.

Conference Presentations

2026 (forthcoming) "Di chi è la tradizione? Evidenze quantitative da quattro secoli di ricettari italiani a stampa (1500–1900)." Secondo Convegno ARiSE, Naples, December 11–12.

2026 "What's for Dinner? Culinary Print and the Transformation of European Taste, 1500–1900." Workshop on Pre-Industrial Economic History, Universität Bonn, September 10–11.

2026 "What's for Dinner? A New Approach to European Luxury Foodstuff Consumption, c. 1500–1900." International Schumpeter Society Conference, Strasbourg, July 1–4.

2025 "What's for Dinner? A Novel Approach to European Luxury Foodstuff Consumption, c. 1500–1850." Social Science History Association Annual Conference, Chicago, IL, November 20–23.

2025 "What's for Dinner? A Novel Approach to European Luxury Foodstuff Consumption, c. 1500–1850." Preindustrial Economic History Workshop, Universität Bamberg, November 10–12.

2025 "Networks of Taste: Publishers, Chefs, and the Path-Dependent Geography of Haute Cuisine" (with Katja Rost and Malte Doehne). OMTF Conference on Organizations, Management, and Theories of the Firm, Lugano, Switzerland, September 25–26.

2025 "What's for Dinner? A Novel Approach to European Luxury Foodstuff Consumption, c. 1500–1850." World Economic History Conference, Lund, Sweden, July 28 – August 1.

2025 "What's for Dinner? A Novel Approach to European Luxury Foodstuff Consumption, c. 1500–1850." HUMM International PhD Conference in Humanities, University of Tallinn, Estonia, March 27–28.

2025 "What's for Dinner? A Novel Approach to European Luxury Foodstuff Consumption, c. 1500–1850." PhD Workshop in Economic History, Humboldt-Universität zu Berlin, March 17.

2024 "Delectable Decadence: The Demand for Luxury Foodstuff in Amsterdam, London & Hamburg, 1500–1813." AKKU Nachwuchstagung, Universität Bamberg, November 20.

Teaching Experience

Instructor of Record

Universität Zürich, Soziologisches Institut

Winter Semester 2026–27 *Techniken wissenschaftlichen Arbeitens* (Lecture, co-led with Jan Danko)

Summer Semester 2026 *Globalisierung: Weltgesellschaft, Weltwirtschaft und -politik* (Examination marking)

Winter Semester 2025–26 *Techniken wissenschaftlichen Arbeitens* (Individual lectures and lecture assistance)

Winter Semester 2025–26 *Wirtschaft und Gesellschaft* (Examination marking)

Georg-August-Universität Göttingen, Institut für Wirtschafts- und Sozialgeschichte

Summer Semester 2025 *Von Hungersnot und Bauernmahl zu Massenkonsum und Moderner Küche: Revolutionen der europäischen Ernährung, 1651–1973* (Seminar, B.A. level)

Winter Semester 2024–25 *Wirtschaftsgeschichte der Bundesrepublik Deutschland 1945–2010* (Exercise/Tutorate, B.A. level, examination marking)

Summer Semester 2024 *Trade, Power and Profit: Trading Companies and the Global Economy, 1500–1813* (Seminar, B.A. level, examination marking)

Winter Semester 2023–24 *Einführung in die Wirtschafts- und Sozialgeschichte* (Seminar, B.A. level, examination marking)

Summer Semester 2023 *Von der Vereinigung zur „Zeitenwende": Wirtschaftsgeschichte Deutschlands, 1990–2020* (Exercise/Tutorate, B.A. level, examination marking)

Student Supervision

2023–2025 B.A. thesis supervision and student advising, Institute for Economic and Social History, Georg-August-Universität Göttingen.

2025–2026 M.A. thesis preparation supervision and student advising, Soziologisches Institut, Universität Zürich.

Workshops on AI in Research

Short, practical workshops for doctoral researchers and faculty on using AI well in scholarly work: everyday chatbot workflows and agentic coding for research software, alongside a

grounded view of the risks. Materials available on request.

2026 *AI Agents for Social Science Research.* One-day workshop, co-taught with Nico Mutzner, Soziologisches Institut, Universität Zürich, September 8. Participant materials on GitHub.

2026 *KI in den Geisteswissenschaften: Grundlagen, sichere Nutzung und praktische Anwendungen.* Graduiertenschule für Geisteswissenschaften, Georg-August-Universität Göttingen, March.

Research and Professional Experience

Wissenschaftlicher Mitarbeiter / Assistierender (Research and Teaching Associate)
September 2025 – present
Soziologisches Institut, Universität Zürich
Independent research; design and delivery of university teaching; supervision and advising of students.

Wissenschaftlicher Mitarbeiter (Research and Teaching Associate)
April 2023 – August 2025
Institut für Wirtschafts- und Sozialgeschichte, Georg-August-Universität Göttingen
Independent research; design and delivery of university courses; coordination and organization of the institute's research colloquium series (January–August 2025).

Student Research Assistant (Werkstudent), Empirica AG, Berlin | January – April 2021
Contributed to socioeconomic research projects including an evaluation of residential regulation under §12a AufenthG (commissioned by the BAMF-Forschungszentrum). Tasks included expert interview coordination, data preparation and analysis (Stata, Excel), literature synthesis, and contributions to research reports.

Research Intern (Praktikum), Empirica AG, Berlin | October – December 2021
Research internship at an independent socioeconomic research and consultancy firm; project support and data preparation.

Private Tutor, Bozen/Bolzano | 2015 – 2018
Private tutoring alongside the B.A. program.

Freelance Radio Journalist, RAI Südtirol, Bolzano | October 2015 – May 2016
Produced radio features on economic and political science research at the Universität Bozen for the programme *Südtirol forscht*.

Internship, Bayerischer Rundfunk | July – August 2015
Practical placement as part of the B.A. programme.

Data and Software

European Culinary Bibliographic Dataset | 2024–present (available on request)
Fourteen specialist bibliographies of European culinary print, harmonized across six languages and geocoded to the city level: 17,899 entries for c. 1500–1900 within a larger merged record, 14,507 of them first printed in ten European regions. The 10,292 works of the six core regions with a first edition dated 1500–1899 form the publishing-market panel behind the dissertation.

European Historical Recipe Corpus | 2024–present (in progress)
About 197,000 structured recipes extracted from 443 digitized cookery and household books, drawn as a stratified sample of works printed 1500–1899 in ten European regions and seven

languages. Each recipe follows a shared JSON schema: recipe title (original and translated); full text; structured ingredient lists with historical and modern name variants, quantities, and units; preparation methods; utensils; boolean ingredient-category flags (meat; fish; dairy; butter; olive oil; animal fat; alcohol; refined sugar; honey; exotic spices; luxury ingredients); recipe-type classification.

Michelin Guide Dataset | in progress
Structured entries from Michelin Guides for multiple European countries, c. 1975–2019: restaurant names, locations, and star ratings as a temporal panel. Built for work on the path-dependent geography of haute cuisine.

ChronoDownloader | MIT licence
Bulk retrieval of digitized books from fourteen-plus digital libraries, with IIIF support and fuzzy matching.
github.com/Paullllllllllllllllll/ChronoDownloader

ChronoTranscriber | MIT licence
PDF, EPUB, and image transcription of historical documents via Tesseract or multi-provider vision language models.
github.com/Paullllllllllllllllll/ChronoTranscriber

ChronoMiner | MIT licence
Schema-driven structured extraction from historical texts, with token-based chunking.
github.com/Paullllllllllllllllll/ChronoMiner

Mabillon | MIT licence
Agentic transcription and schema-validated structured extraction of historical sources, built on the pi agent harness.
github.com/Paullllllllllllllllll/Mabillon

AutoExcerpter | MIT licence
Summarization of academic literature with OpenAlex-enriched citations.
github.com/Paullllllllllllllllll/AutoExcerpter

Grants and Funding

2025 DFG grant application for doctoral project submitted (under the leadership of Prof. Dr. Hartmut Berghoff); subsequently withdrawn due to institutional transition to Universität Zürich.

Professional Service

2025 Coordinator, Research Colloquium, Institut für Wirtschafts- und Sozialgeschichte, Georg-August-Universität Göttingen (January–August 2025).

Skills and Methods

Econometrics and quantitative methods: panel data methods; event-study design; difference-in-differences; count-data models; text-as-data approaches; cliometric source criticism; recipe complexity indices; diffusion and standardization metrics
Programming: Python (pandas, spaCy, Hugging Face Transformers, OpenAI Agents SDK); Stata; LaTeX
Digital humanities: LLM-based transcription and structured data extraction; OCR post-correction; named entity recognition; co-occurrence and convergence analysis; JSON schema design; historical bibliography and source criticism
Archival and primary sources: early modern and nineteenth-century printed books; culinary bibliographies; union library catalogues; Michelin Guides; historical price data

Languages

German: Native
Italian: Fluent (academic and professional; trilingual B.A. programme, C1 awarded by the University of Bozen/Bolzano)
English: C2 — Cambridge Certificate in Advanced English, Grade A (Overall Score: 205/230, December 2017)
French: Basic reading knowledge (archival and bibliographic research)
Chinese: Rudimentary knowledge