Professional Updates 2017

Presents

Interconnectivity, Open Access & Digitalisation – New Potentials For Food & Nutrition Science

by

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CHAIRPERSON

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Date: Tuesday, 26 September 2017
Time: 1:00 – 2:00 pm
Venue: Saw Swee Hock School of Public Health
National University of Singapore
Tahir Foundation Building (MD1)
Seminar Room 1, Level 8
12 Science Drive 2, S(117549)

ALL ARE WELCOME

CME point pending Singapore Medical Council's approval.

For more information, please contact Ms Saadiah Binte Awek  66015164

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About the speaker:

Bent Egberg Mikkelsen holds a M.Sc. of Food Science from the Royal Agricultural University, Copenhagen and a PhD in Social Science, from Roskilde University. He is the author of a large number of publications on public health nutrition and sustainable public food systems. Bent has acted as the principal investigator on several research projects and his work include several assignments on nutrition at schools and hospitals for the Council of Europe, food and nutrition at work for the Nordic Council of Ministers, healthy eating at school for the European WHO regional office and the EU platform for Health, Diet and Physical activity. He is a Professor of Nutrition and Public Food Systems at Aalborg University. He is the past president of EU expert committee for the school fruit scheme (SFS). He is the member of advisory boards of ProMeal, Glamur and VeggieEat and FoodLinks EU projects. Member of scientific panel in the Sapere Taste Education network. He is the Member of the Management committee of COST action IS1210 and the Richfields consortium on Big Food Data. He is the principal investigator on the SoL Multi-Level Multi-Component community intervention on healthier eating.

Abstract:

Rapid digitalization, fast globalization and the complexity of societal challenges in the field of food and nutrition calls for new interdisciplinary modes of research cooperation. Challenges such as NCDs, food security for all and climate crisis can no longer be viewed in silos and isolation within traditional scientific paradigms. Rather, they are expected to be addressed across sectorial and scientific disciplinary borders. At the same time, digitalization creates new opportunities and detailed digital patterns of daily human food shopping transactions as well as new kinds of consumer wearable leave new kinds of digital traces. This offers possibilities for epidemiologists and interventionists including the part of the sector responsible for risk assessment advice for public authorities. In addition, this has created a call for a new “openness” where data and lab facilities increasingly are becoming a part of the sharing economy. Food data on food composition, population food behavior and intake in the area move towards open access, data sharing, data democracy and data philanthropy. Food scientists cannot longer work in mono disciplinary modes, but must increasingly share data and lab resources across institutional and national borders. And since much of the digital insight are created in food retail, in apps and in SoMe scientists must increasingly engage in data multi stakeholder sharing undertakings and participate in new collaboratory research infrastructures. This presentation uses the EU Richfields design study as its empirical source and takes a close look at the idea of interconnectivity strategies in food and nutrition science following in the wake of the surge created by digitalization, globalization and cross-disciplinarity. The presentation will take some of the ongoing other “big food data” programs such as DISH-RI, Smart Food, ENDAPISE; DEDIPAC and MetroFood as a point of departure and present the first drafts for the future European Food Nutrition Health Research Infrastructure. These programs are all expected to be influential in the coming years. The presentation will disclose some of the insights from the Richfields study in terms of some of the new potentials coming from both new types of soft new datasets as well as from hard lab based structures where smart sensors are used to study behavioral nutrition. This is for instance the casein Restaurant of the Future (NL), the ETH fake food buffet (CH) and the AAU FoodscapeLab (DK). Some of the devices from the last will be presented and finally, the presentation will discuss some of the implications for food, nutrition and health sciences in the future.

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