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Mogensen, Jeppe; Fisker, Anna Marie

Publication date: 2011

Document Version
Accepteret manuscript, peer-review version

Link to publication from Aalborg University

Citation for published version (APA):

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The future hospital meal
Spatial perspective on hospital food – Foodscapes as analysis frame

Jeppe Mogensen, Scientific Assistant and Project Coordinator, Center for Food Science, Design and Experience, Aalborg University
Anna Marie Fisker, Associate Professor and Director of Center for Food Science, Design and Experience, Aalborg University

Through the last years an increased focus has been levelled at the food and nutrition in regards to our national hospitals, where a remarkable part of the 1 million daily public feedings are consumed in Denmark.

However, the enhanced awareness of food as important parameter is often isolated and it may be acknowledged that despite the positive attention, thus improvement, of the patient food, there is still a comparatively low focus on the surroundings in which the food is served. Consequently the quality food and nutrition is rarely augmented to an adequate meal, and the spatial perspective on the meal is often neglected.

In the field of marketing and restaurants, we experienced an early acknowledgement and proved significance of the physical and contextual influence on the experience of the meal. In theses fields the holistic experience plays an important role and is consequently prioritised, while these central aspects still may be considered a missing source in the majority of hospitals today.
Within recent years, an initiating acceptance of hospital food as a holistic meal experience may however be identified, and we question how this in terms will result in an advanced healing process during and after hospitalisation?

In the theories defining Nordic architecture, there is a strong tradition to work with the proportions and relationships to the human, the space and its surroundings. This Nordic tradition may consequently be defined with a profound approach to embody the human, social and cultural foundations as an essential acceptance of the context in general.

It is our goal that this Nordic tradition also gain acceptance in our hospital projects, and that not only the food and nutrition parameters, but also the meal and the social as well as spatial perspective, will be considered as important aspects in the vision of future hospitals.

The way to an improved meal experience in hospitals presuppose new research, development and innovation, and the need for cross-disciplinary collaboration between professions is considered essential.

With the investment and on-going construction of new hospitals in Denmark, it is our obligation as universities to impact on the development of the future hospital meal, and with this presentation it is our request that the research environment will take part in the elaboration of the tension field between the hospital meal and its surroundings.

It is of essential importance that we in the future apply more evidence-based research in practice in order to see food and nutrition become a holistic hospital meal.