



FoodServInSPIRe

Status



Bent Egberg Mikkelsen

Statusmøde søjle 1

DTU, 3. april 2014 kl. 09:45-15:45

Mødelokale S-02, Bygning 101 Mødecenter, stuen

Abstract: Danish hospitals experience large amounts of food waste, whilst numerous patients eat inadequately, resulting in undernutrition, poorer clinical outcome and increased healthcare costs. This has led to an increasing research interest in studying effect of interventions in the sector. FoodServInspire is engaging in 2 important interventions aiming at contributing to the research area. The 2 pillars are the *public food procurement* and the *IC technology*. This presentation gives a status of the progress of the project, its outreach activities and its experiences in the “triple helix cooperation” between academia, enterprises and public catering



Aabybro
Mejeri



BENT BRANDT
Godt Grej til gastronomi

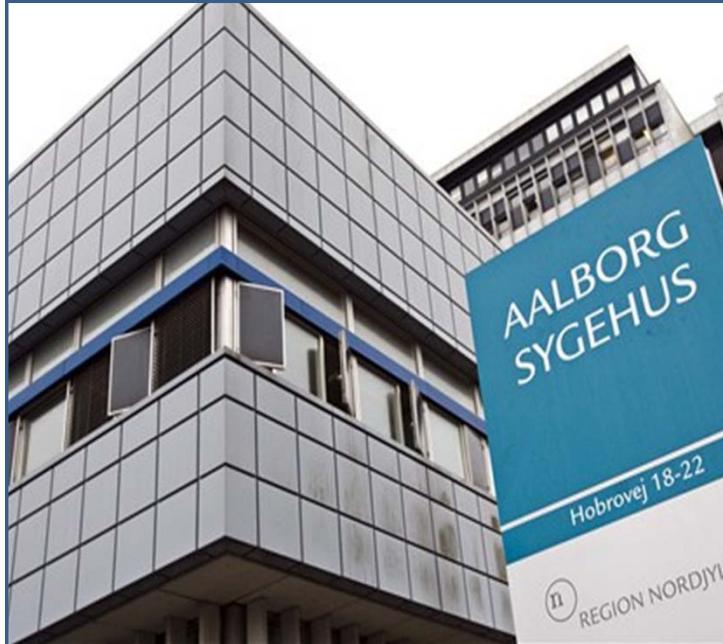


AALBORG SYGEHUS
ÅRHUS UNIVERSITETSHOSPITAL

Meals4Life

Two tracks

- A. Public food procurement.
- B. The Food-ICT technology track.

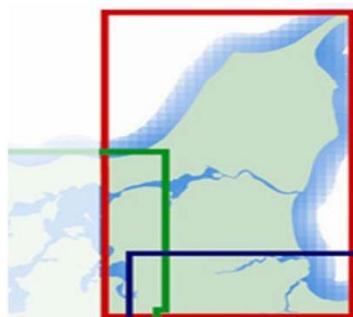


929 beds
74500 admissions/year
560000 ambulatory visits
6500 employees

Aalborg University Hospital
Centre for Nutrition and
Bowel Diseases - CET



AAU-MENU

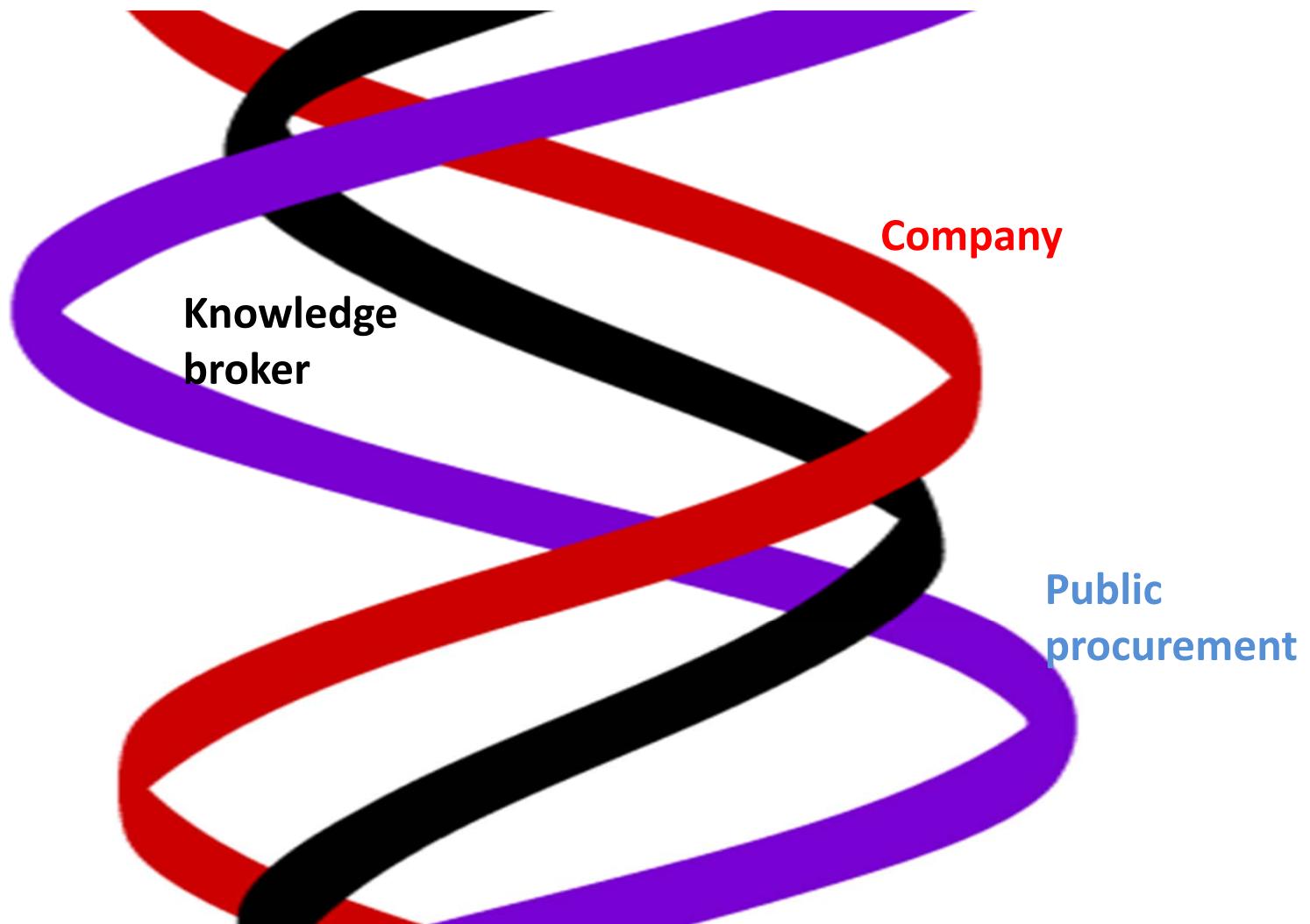


FOOD + DESIGN
Center for Food Science, Design and Experience

Nor



The FoodServInSPIRe community of practice



Intake & waste

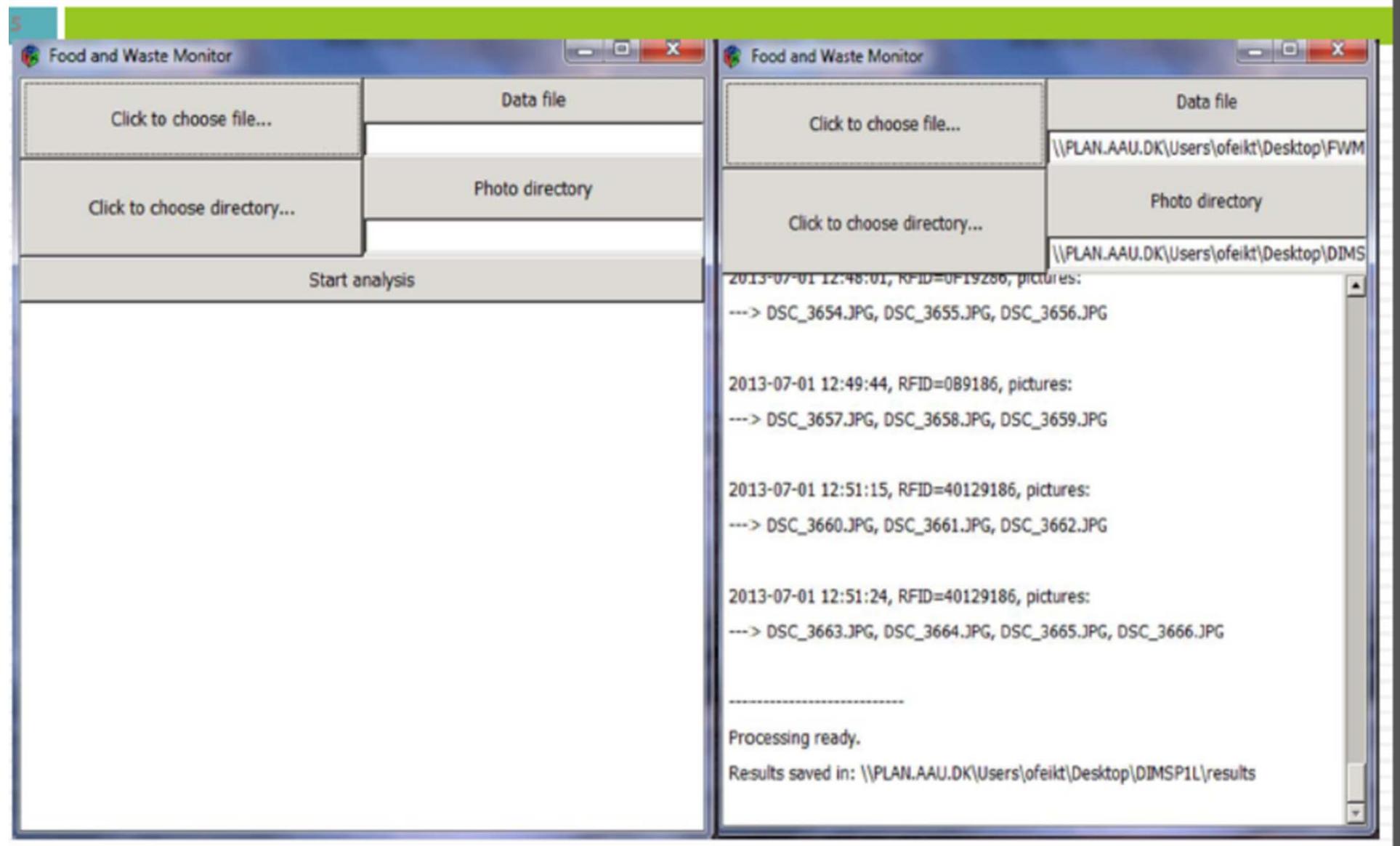
Served =
eaten + left over

Measuring behavior – intake AND waste



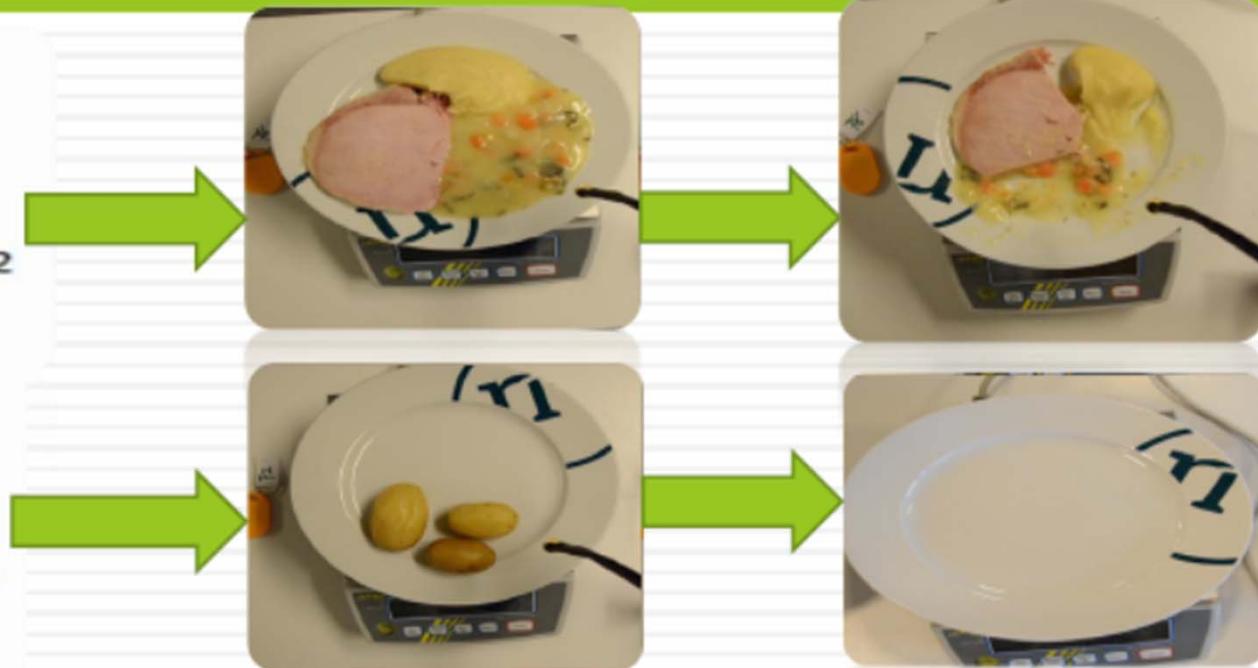
Ofei. KT: The Dietary Intake Monitoring System (DIMS) - an innovative tool to measure patient's food choice, intake and plate waste in a hospital setting.
Submission to JADA 2014

Plate Waste and Food Intake Analyser



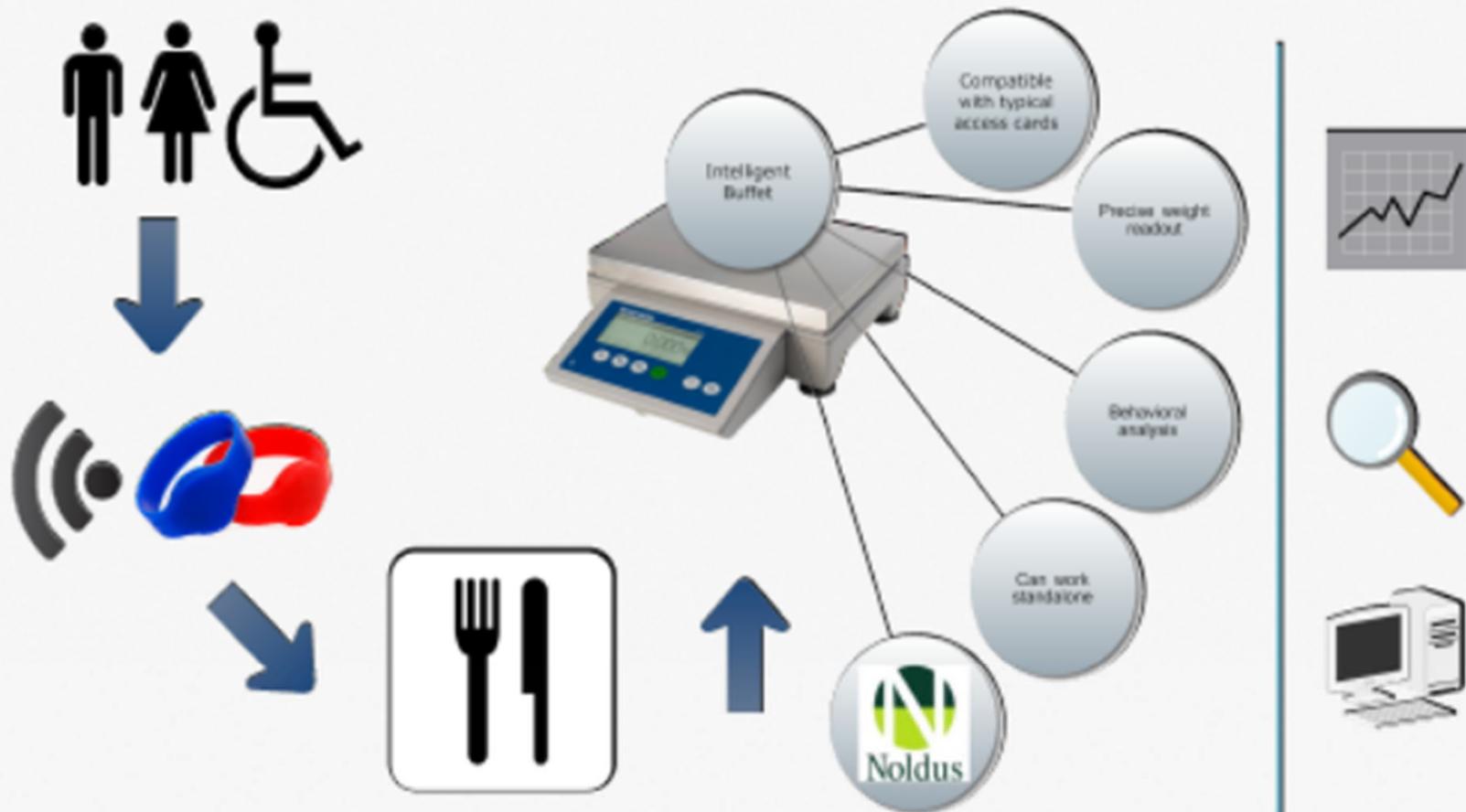
Patient Plate Waste and Food Intake from Trolley Food Serving

8

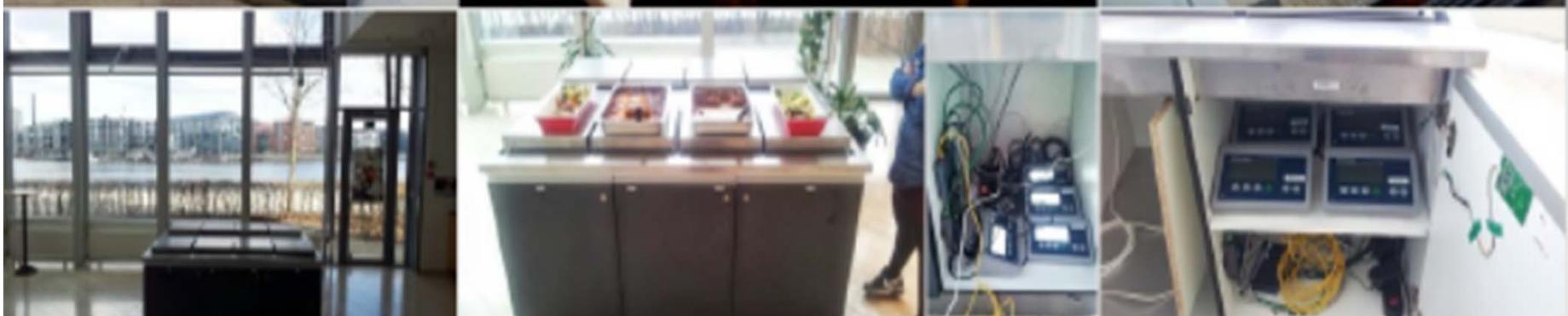
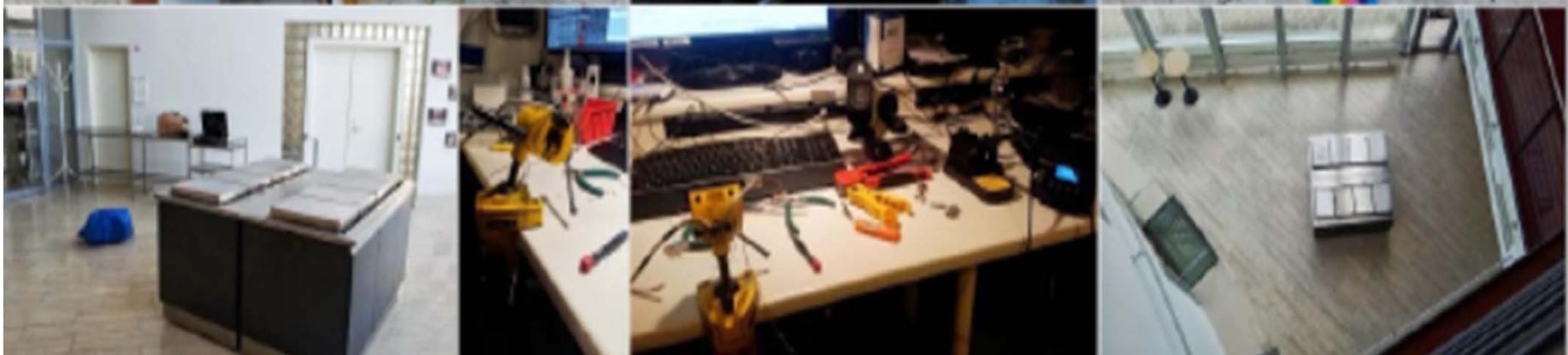
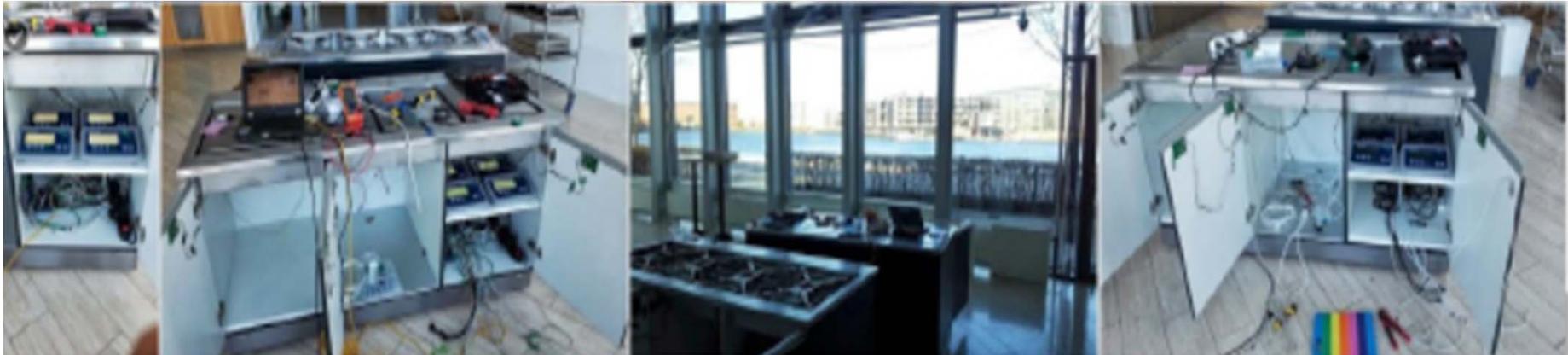


Patient ID	Weight Before/g	Weight After/g	Food Intake/g	Plate waste/g
50479286	638 -413= (225)	532-413= (119)	106	119 (52.89)
10A28E86	502-413 = (89)	413-413=(0)	89	0

INTELLIGENT BUFFET



Next step: market development



Outreach activities

- Open seminar: May 15 2013 FoodScape Lab
- Open seminar: August 21 2013 FoodScape Lab
- January 23: Towards an integrated program for hospital food
- March 14: Intelligent devices. Featured in Harddisken

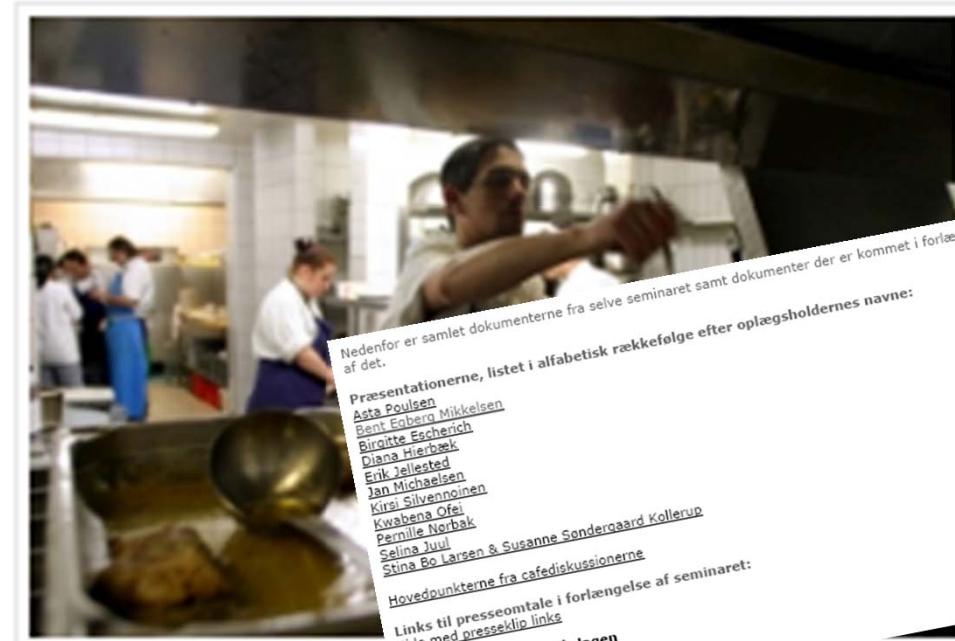
Stort køkken – stort spild? 21 august Aalborg

Offentlige køkkener kan tjene penge på skrald · 20. august 2012

Sygehuse, børnehaver, plejehjem og andre offentlige storkøkkener laver hver dag mere end en halv million måltider, men rigtig megen af maden ender ikke i sultne maver, men derimod i skraldebøtten. Det lider både pengepung og klima under, og derfor vil danske forskere nu gøre noget ved madspildet.

Mellem fem og syv milliarder kroner eller godt en tusindkroneseddel fra hver eneste dansker fra spæd til ældre. Så mange penge bruger offentlige storkøkkener på fødevarer om året alene til indkøb af råvarer. Alligevel er der forbavsende lidt kontrol med mængden af mad, der bliver smidt ud, og det koster skatteyderne milliarder af kroner – penge som i stedet kunne bruges til behandling af patienter eller mere personale i de offentlige institutioner, og der er masser af penge at spare.

- Teoretisk er der et besparingspotentiale på mellem 30 og 40 procent af den indkøbte mængde, hvis vi kunne fjerne det totale madspild. I praksis er det imidlertid en kompleks proces, fordi der skal tages hensyn til både kulturelle og sundhedsmæssige krav samt politisk besluttede produktions-, distributions- og serveringssystemer. Men hvis vi skal reducere



FoodServInSPIRe 2013 Conference

- 24 june, Aalborg AAU
- **Keynote speakers**
- Karen Walton, AUS
- 110 participants





Food at hospital research - towards an integrated program.

January 23. 2014

9:00 – 15:30

AAU CPH. Room 0.24 Frederikskaej 10B



Introduction: Experimental & Behavioral nutrition

Bent Egberg Mikkelsen

Experimental & Behavioral nutrition
- real foods, fake foods
or virtual foods?

Friday March 14, 2014, 10:00 – 12:00
Aalborg University AC Meyersvænge 15, Sydhavn

Abstract Behavior is increasingly studied experimentally in fields such as public health nutrition, health promotion and consumer science. Different research groups across Europa have set up food labs that are able to accommodate and stage such experiments. This seminar was an attempt to presents different approaches to experiments that aims at imitating food choice in out of home eating settings such as buffets. This presentation gives an introduction to the world of food labs and different approaches to experimental set-up. It introduces the AAU FoodScape Lab (www.foodscapeLab.aau.dk) and the facilities here. It suggests a cooperation between labs in order to make the most out of the facilities available.



A snapshot of the virtual supermarket



A 3D look at the dairy cold cabinet



Courtesy of: Dennis Godtfredsen, Philip Brisson,
Martin Rene Andersen and Patrick Lehmann Hald,
Project Group Create kl14ml601

A theme for inSPIRe?

The screenshot shows the homepage of the **Measuring Behavior 2014** conference website. The header features a green banner with the conference title and subtitle: "9th International Conference on Methods and Techniques in Behavioral Research". Below the banner, there's a navigation menu with links: Home, About, Program, Abstracts & submission, Registration, Exhibition, Practical, and Contact us. Social media icons for Facebook, Twitter, LinkedIn, Google+, and a Wi-Fi symbol are also present. A sidebar on the right includes a "Sign up for announcements" button and a "Previous conferences" section with a dropdown menu labeled "Select----" and a "Go!" button. The main content area displays the "Submission" page, which invites users to submit abstracts for the conference. It lists several submission categories: Oral papers, Posters, Demonstrations, and Tutorials. A small image of a landscape is shown next to the submission text.

Measuring Behavior 2014
9th International Conference on Methods and Techniques in Behavioral Research
27-29 August 2014 - Wageningen, The Netherlands

Home About Program Abstracts & submission Registration Exhibition Practical Contact us

Sign up for announcements

Previous conferences

Select---- Go!

Submission

You are invited to submit your abstract for *Measuring Behavior 2014*.

Submission is open for:

- Oral papers – scientific presentations submitted directly to the conference, not through a symposium chair.
- Posters – displayed during the conference and with a session where the authors stand next to their posters to answer questions.
- Demonstrations of prototypes and inventions.
- Tutorials – explanation of established methods and techniques.

Asian outreach

Food4Growth

ino nordic network project
project week, April 24-28, 2014, Shanghai

NORDIC CENTRE
FUDAN UNIVERSITY, SHANGHAI

Health Services in Transition
International conference on Chinese and Nordic development
Shanghai 20-21 October 2014
Organised by Nordic Centre and Fudan University



FoodServSpinOff

teaching



Integrated FoodStudies & LMC PhD course 2013: Novel methods in the study of food



22 Publications, papers, proceeding, posters, other contributions for 2013

Submitted for
Appetite
How practice contributes to trolley food waste: A qualitative study among staff involved in patients in hospital

Abstract

This study aimed to identify various elements in a practice of trolley food waste generation, all elements could be changed in order to reduce food waste. Three separate focus group discussions were held with 4 nurses, 4 dietitians and 4 service assistants. Furthermore, single qualitative interviews were conducted with a nurse, a dietitian and 2 service assistants. Observations of procedures around serving were carried out for lunch and dinner for a total of 10 weekdays in two different wards. Unerved food items discarded as waste were weighed after each service. Analysis of data revealed unserved food items discarded as waste were weighed after each service. Analysis of data revealed themes: Meal ordering, communication, portion size, monitoring, and use of unserved foods. We served food items discarded as waste were weighed after each service. Analysis of data revealed the "practice theory approach" to identify elements of procedure, material and image that constitute food waste.

Submitted
for JADA

The Dietary Intake Monitoring System (DIMS) - an innovative tool to measure patients' food intake and plate waste in a hospital setting

Portable intelligent devices have created a series of new opportunities for convenient assessment of food choice. In this paper we describe DIMS as a tool for capturing accurate data of patient's meal before and after consumption in hospital settings, needed for estimating food choice, food intake and plate waste. The DIMS consists of a digital camera, weighing scale, infrared thermometer, RFID reader, user RFID card. The digital camera and weighing scale captures digital photograph and measures weight of patient's plate content respectively before and after consumption. Temperature of patient food prior to consumption is recorded with the aid of an infrared thermometer. The DIMS has been tested in a hospital setting and the results obtained from initial analysis looked very promising and could be considered as advancement in the methodological approach for routine monitoring of patients' food choice, food intake and plate waste.

Working with companies

- Relations management
- Challenging to predict
- In particular Public Private Partnerships
- Matchmaking with students
- Different time perspective

Conclusions

- Measuring behavior
- Data'n devices
- Retailers
- Consumer research
- More research clusters
- Need for infrastructure

Acknowledgements



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