

Local food on the public plate?

A team of 45 enthusiastic master students on the Integrated Food Studies met with FoodServinSPIRE partners to discuss and challenged the idea of a New Public Food Geography

Although early in the morning the desire to discuss the emerging trend for public procurement to engage in more proactive sourcing strategies was great on Friday, September 14 when FoodServinspire partners (FoodServinspire.aau.dk) met with the newly started master students to hear about the progress in the project and to debate one of the cornerstones in the project: the idea of a new localness that is evolving on public food procurement strategies. The students met at Aalborg Hospital as a part of a 3 day road trip excursion to learn more on recent advancements in public food policies.

The collaborative project that includes AAU-MENU, Food+Design and Dept of Computer Science as well the catering production unit (CPU) and centre for Nutrition and Bowel disease at Aalborg sygehus¹ provides a good platform for a debate on whether public should have a position on the sourcing of local food for public meals. It also illustrates how public procurement, knowledge brokers and food suppliers can benefit from dialogue when it comes to capturing the nature of future demand in the food sector.

The IFS morning session started with 5 presentations

Presentation on Foodservinspire projects

1. Tina Beerman: Chief clinical dietitian and acting PM for FoodServInSPIRE. Aalborg Sygehus/AAU-MENU: What a waste – FoodServInSPIRE project at Aalborg University Hospital, (Tina presentation's is available on this [link](#)).
2. Kwabena Titi Ofei: PhD student, AAU-MENU: Can food waste in hospital foodservice be reduced? (This [link](#) can be used to access Kwabena's presentation).
3. Sjoerd Smink: University Of Twente/AAU: Improving patient's nutritional intake using a tablet application. (Access the detailed information on this [link](#))
4. Dwi Budiningsari: PhD student, AAU-MENU: Can we increase patients' dietary intake in Hospital? (Click on this [link](#) for DWI's presentation).
5. Bent Egberg Mikkelsen: A New public food geography? (Click on this [link](#) for Bent's presentation).

¹ **Aalborg Sygehus** is the region's largest hospital in the North Denmark, consists of Section South and North in Aalborg and Dronninglund Hospital. Aalborg Hospital handles for approximately 640,000 inhabitants as a highly specialised regional functions, including parts of the Central Denmark Region, approximately 490,000 inhabitants as a regional functions, and approximately 250,000 inhabitants as basic hospital functions (Aalborg Sygehus , 2012)

Stakeholders and participants discussed the challenges of sourcing local food for public meals and outlined strategies to increase local food supplies for public meals.

As part of the programme, master students from Aalborg University studying Integrated food studies were introduced to Aalborg Sygehus/AAU-MENU, SPIR & FoodServInSPIRe projects. Students learnt about constraints and opportunities for local public food sourcing and implications for research. They were briefed on hospital food supply chain, food preparation and meal distribution to patients and interacted with researchers as well as project partners. The visitation provided them with an opportunity to observe the Central kitchen department facilities and some selected wards. At the central kitchen, students were introduced to the daily routines of the department.

Hospital Foodscape product tasting session

Niels K. Lindhardt, from Aabybro Dairy Company, supplier of high energy dense milk products to Aalborg hospital, interacted with students about products development. Student received dairy products from Aabybro for the tasting session. The interaction also highlighted on Aabybro company as a good example of how local company can partner hospital food service to promote local products in the region.

About the speakers:

- **Tina Beermann**, tina.beermann@rn.dk Tlf.nr. 99 32 62 70. Tina is a senior clinical nutritionist at Aalborg Hospital, Cand. M.Sc. Clinical Nutrition and Tina works part-time for AAU MENU as project manager for FoodServInSpire (www.foodservinspire.aau.dk).
- **Marian Bloch Larsen** / Region Northern Jutland <marian.larsen@rn.dk> is deputy head of the Central Kitchen at Hospital Thy-Mors, she has been experiencing for a many years as front-runner and expert on new innovative approaches to food at the hospital including local foods in public food
- **Soren Andersen** is director of Himmerland Meat A/S (sa@himmerlandskoed.dk) and supplier for the catering sector and are in particular branding the business on food safety, traceability, consistency and quality.
- **Moderator:** Bent Egberg Mikkelsen, bemi@plan.aau.dk. Bent is research coordinator and professor of MENU group and for many years has been researching about the modification and intervention processes that occur in the outcomes for better nutrition, more sustainability and local products in the public food sector. Bent is the member of the expert committee for the EU purefoodlinks project (<http://purefoodlinks.eu/>)
- **Kwabena Titi ofei** is a PhD fellow at Aalborg University attached to the MENU research group. His PhD project ; Strategies to reduce food waste, is part of the FoodServInSpire, which is to in cooperate local food sourcing into hospital food, optimizing patient's intake and minimizing food waste. Kwabena is focusing on how ICT based strategies can be applicable to reduce food waste in hospital.
- **Dwi Budiningsari:** Her PhD project is the use and validation of a new automated ICT method to monitor dietary intake during patients' hospital stay and food interventions based on local and experience rich foods to improve patients' nutritional intake. This is a part of the FoodServInSPIRe Project: Integrated Modeling of Large Scale Hospital Food Service

Production Chains. Main research interests are hospital nutrition management, food service nutrition management, and public health nutrition.

- **Sjord Smink** is a final year master student from University of Twente and guest student at Aalborg University. He is inspired by the FoodServInSpire project and joined with an ICT background. His master thesis is on improving patient nutritional intake using a tablet application.

Pictures from the debate session



**Bent E Mikkelsen one of the architects behind the IFS
(www.ifs.aau.dk) moderated the FoodScape Battle**



A partner representative at debate session



IFS student at debate session



IFS students at product tasting session



Sample of Aabybro dairy products



What a nice local gift to the panelists

