



## Reducing food waste & improving nutrition

# FoodServInSPIRe

[www.foodservinspire.aau.dk](http://www.foodservinspire.aau.dk)

Janice Sorensen, Post-doc

Research Group for Meal Science & Public Health Nutrition (MENU), Aalborg University

Fremtidens mad til mange - ernæring, regionalitet & teknologi, June 24<sup>th</sup>, 2013



FoodServInSPIRe



Better food  
at hospital



Center for Ernæring og Tarmsygdomme

# Introduction

- Danish hospitals experience large amounts of food waste, whilst numerous patients eat inadequately.
  - Results in undernutrition, poorer clinical outcome and increased healthcare costs.
  - Great opportunities exist to optimise practices within hospital foodservice and nutritional care.



Research-based  
innovation in the  
Danish food  
industry.

# FoodServInSPIRe Aim

- Improve foodservice practices at Aalborg University Hospital in collaboration with industrial partners by use of:
  - optimised monitoring, forecasting & ordering methods.
  - local food sourcing, production & menu concepts.
  - innovative application of information communication technology (ICT).
- Ultimate aim:
  - ***reduce food waste while improving patient food intake.***

# FoodServInSPIRe Organisation

## Steering committee

Chairman: Bent E. Mikkelsen, MENU-AAU;  
Henrik Højgaard Rasmussen, Mette Holst, CET  
Pernille Nørbak, Central Kitchen,  
Aalborg University Hospital

## Project manager

Janice Sorensen, MENU-AAU  
Tina Beermann (2012), CET  
Aalborg University Hospital

## Sub-projects

Food waste  
Kwabena Ofei,  
PhD student  
MENU-AAU

Local Food  
Dorte Ruge,  
PhD student  
MENU-AAU

Clinical Nutrition  
Dwi Budiningsari,  
PhD student  
MENU-AAU

Information  
Communciation  
Technologies  
Sjoerd Smink, MSc  
CMI- AAU

## Collaborators:

Michal Dobroczynski, sysCore  
Local Food Producers (SMEs)

AgroTech,  
inSPIRe Food

# FoodServInSPIRe Methods

- Case study on reducing food waste in large scale institutional kitchens
  - hospital, nursing homes, private cafeteria.
- Observational, qualitative study of staff perception of foodservice practices on the wards.
- Exploring barriers to integrating organic and local food products into the hospital foodservice production chain.
- Development of an automated, ICT-based tool for real-time monitoring of patient food intake and food waste on the wards.
  - [Dietary Intake Monitoring System \(DIMS\)](#)
- Improved food ordering methods by the wards based on data collected by the DIMS.
- ICT tool to facilitate patient communication with the foodservice.