



International Research Network for Food Quality and Health

Seminar January 20th, from 9-10 am CET at ZOOM

Environmentally and climate-friendly food in public and private canteens

The workshop is free of charge, but you have to sign up at shb@nexs.ku.dk, just write FQH as subject and you will receive a zoom link for the meeting

Program:

9.00-9.05 Welcome by FQH president Carola Strassner

9.05 – 9.35 Environmentally and climate-friendly food in public and private canteens by Carola Strassner

Prof. Dr. oec.troph. Carola Strassner, Department of Food, FH Münster University of Applied Sciences, Germany.



Carola Strassner is a Life Sciences graduate of the University of Cape Town (Biochemistry, Microbiology), with an M.Sc in Food Science from the University of Durban/Kwazulu-Natal and an MBA from Henley Management College (today: University of Reading, UK). She got her Ph.D. in Nutritional Sciences and Home Economics from the Justus-Liebig University in Germany. Carola gathered industry experience as Head of R&D at a medium-sized German health enterprise and as an

entrepreneur in the field of food market consulting. Today Carola Strassner is Professor of Sustainable Food Systems and Nutrition Ecology at Münster University of Applied Sciences where she specializes in food systems sustainability: a whole systems approach to sustainability in the sphere of food and nutrition; especially the out-of-home (horeca) context and alternative food networks. Dr. Strassner works specifically with the subsystems institutional catering, school meals, and the organic food system. She initiated and managed an international network 'Organic Out Of Home' for ten years and is board member of FQH.

9.35-9.55 Discussions in plenum or break-out rooms dependent on number of attendants

9.55-10.00 Wrap-up, presentation of next workshop and goodbye

Abstract

Environmentally and climate-friendly food in public and private canteen

Our project Environmentally and climate-friendly food in public and private canteens: Strengthening supply and demand, making best practice examples known (umEssKantine) was carried out at the behest of the German Federal Environment Agency by a'verdis Sustainable Foodservice Solutions together with corsus and ISIconsult. The aim of the project is to develop concepts for healthy and environmentally friendly catering in public and private canteens, based on the experience of existing initiatives and pilot projects in which health and environmental aspects are implemented. To this end interviews, focus groups and workshops were carried out with kitchen teams and with guests of selected canteens in Germany. In the session you will hear insights from the studies and learn what the tops of healthy environmental meals in the canteens are.