

Press release draft

Now New Nordic Food is aiming for large-scale kitchens

Organisations, union partners and researchers wish decision makers to discuss nutrition, climate and quality in public procurement using New Nordic Food as source of inspiration.

A conference in Helsinki in October will bring focus on food for many, i.e. on the around 5 mill. meals daily served out off homes e.g. in kindergartens, schools and hospitals. It is part of a conference on New Nordic Food arranged by Nordic Council of Ministers in corporation with Nordic Innovation Centre.

At conference part *Better food for many in a Nordic perspective* decision makers, politicians, professionals and researchers from the Nordic countries are brought together to develop visions for the out off home meals. “We need specific suggestions for better sharing of knowledge and better synergy between research and practice” says Aage Jensen from Nordisk Union Hotel, Restauration, Catering and Turisem (NU HRCT), who is originator and has unified a number of organisations. “We wish to look deeper into the food and meals that daily are served to patients, employees and relatives at hospitals. And we wish to look into the challenges but also on the good examples of solutions that exists across the Nordic countries”, says Aage Jensen, who mentions the upcoming building of new hospitals in Denmark as a good occasion for starting to improve the food and meals.

3F Privat Service, Hotel og Restauration, Kost & Ernæringsforbundet, FOA, NU HRCT and Research group for Mealscience & Public Health Nutrition from Aalborg University Copenhagen have laid the foundation stone of the conference which is arranged in cooperation with New Nordic Food II and Nordic Councils’ business committee as well as a Nordic steering group.

