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Research outputs:

Organic Food in Public Catering: How the Danish Organic Cuisine Label May Maintain Organic Food Production in the Longer Term
The aim of this mixed-method longitudinal study was to explore the role the Danish Organic Cuisine Label plays in maintaining organic food production in public catering. Baseline, end-point and 1-year-follow-up were compared among 622 kitchens participating in organic conversion projects. Numbers of certified kitchens increased from baseline to end-point (p < 0.001). This level was maintained at follow-up. Further, certified kitchens were found to increase their use of organic food at 1-year follow-up (p = 0.012) whereas non-certified kitchens did not. The study identified motives and barriers behind acquiring the label. In conclusion, the Organic Cuisine Label contributed to maintaining organic food productions.

General information
Publication status: Accepted/In press
Organisations: National Food Institute, Research group for Nutrition and Health Promotion, Technical University of Denmark
Contributors: Sørensen, N. N., Sørensen, M. K., Trolle, E., Lassen, A. D.
Number of pages: 15
Publication date: 2019
Peer-reviewed: Yes

Publication information
Journal: Journal of Culinary Science & Technology
ISSN (Print): 1542-8052
Ratings:
BFI (2019): BFI-level 1
Original language: English
Keywords: Organic food conversion, Public procurement, Organic Cuisine Label
DOIs:
10.1080/15428052.2019.1582122
Source: FindIt
Source-ID: 2444130766
Research output: Contribution to journal › Journal article – Annual report year: 2019 › Research › peer-review

Økologisk omstilling af offentlige køkkener under Økologisk Handlingsplan 2020 - ændringer i økologiprocent og medarbejdertilfredshed

General information
Publication status: Published
Organisations: National Food Institute, Division of Risk Assessment and Nutrition
Contributors: Sørensen, N. N., Lassen, A. D.
Number of pages: 28
Publication date: 2016
Organic food conversion in Danish public kitchens: The effects of the Danish Organic Action Plan 2020 on organic public procurement and wellbeing at work

General information
Publication status: Published
Organisations: Research group for Risk Benefit, National Food Institute
Contributors: Sørensen, N. N.
Number of pages: 89
Publication date: 2016

Publication information
Place of publication: Søborg
Publisher: National Food Institute, Technical University of Denmark
ISBN (Electronic): 978-87-93109-81-0
Original language: English
Electronic versions:
PhD_Thesis_Nina_N_rgaard_S_rensen_print_final.pdf

The effectiveness of the Danish Organic Action Plan 2020 to increase the level of organic public procurement in Danish public kitchens

To measure the effect of organic food conversion projects on the percentage of organic food used in Danish public kitchens participating in the Danish Organic Action Plan 2020. The current longitudinal study was based on measurements of organic food percentages in Danish public kitchens before and after kitchen employees participated in conversion projects. Public kitchens participating in the nine organic food conversion projects under the Danish Organic Action Plan 2020, initiated during autumn 2012 and spring 2013 and completed in summer 2015. A total of 622 public kitchens. The average (median) increase in organic food percentage from baseline to follow-up was 24 percentage points (P<0·001) during an overall median follow-up period of 1·5 years. When analysing data according to public kitchen type, the increase remained significant for seven out of eight kitchens. Furthermore, the proportion of public kitchens eligible for the Organic Cuisine Label in either silver (60–90 % organic food procurement) or gold (90–100 % organic food procurement) level doubled from 31 % to 62 %, respectively, during the conversion period. Conversion project curriculum mostly included elements of ‘theory’, ‘menu planning’, ‘network’ and ‘Organic Cuisine Label method’ to ensure successful implementation. The study reports significant increases in the level of organic food procurement among public kitchens participating in the Danish Organic Action Plan 2020. Recommendations for future organic conversion projects include adding key curriculum components to the project’s educational content and measuring changes in organic food percentage to increase the chances of successful implementation.

General information
Publication status: Published
Organisations: National Food Institute, Research group for Risk Benefit, Research group for Food Production Engineering, Division of Risk Assessment and Nutrition
Contributors: Sørensen, N. N., Tetens, I., Løje, H., Lassen, A. D.
Number of pages: 8
Pages: 3428-3435
Publication date: 2016
Peer-reviewed: Yes

Publication information
Journal: Public Health Nutrition
Volume: 19
Issue number: 18
ISSN (Print): 1368-9800
Ratings:
Wellbeing at work among kitchen workers during organic food conversion in Danish public kitchens: a longitudinal survey

Background: In 2011, the Danish Ministry of Food, Agriculture and Fisheries launched the Danish Organic Action Plan 2020 intending to double the organic agricultural area in Denmark. This study aims to measure experienced physical and psychological wellbeing at work along with beliefs and attitudes among kitchen workers before and after participating in educational training programmes in organic food conversion. Method: This longitudinal study applied an online self-administered questionnaire among kitchen workers before and after the implementation of an organic food conversion programme with 1-year follow-up. The study targeted all staff members in the participating public kitchens taking part in the organic food conversion process funded by the Danish Organic Action Plan 2020. Results: Of the 448 eligible kitchen workers, 235 completed the questionnaire at baseline (52%) and 149 at follow-up (63% of those surveyed at baseline). No substantive differences between baseline and follow-up measurements of organic food conversion were detected on physical or psychological wellbeing at work. Kitchen workers reported a significant improvement in the perceived food quality, motivation to work and application of nutritional guidelines. Reported organic food percentages for the kitchens also increased significantly (P < 0.001) and a shift from using ready-made food products to producing more food from base was indicated. Conclusion: Within 1 year, a significant increase in motivation to work among kitchen staff was observed with no substantive changes in physical or psychological wellbeing at work identified. The results support the Danish Organic Action Plan 2020 and initiatives of similar kind.
Objective

With political support from the Danish Organic Action Plan 2020, organic public procurement in Denmark is expected to increase. In order to evaluate changes in organic food procurement in Danish public kitchens, reliable methods are needed. The present study aimed to compare organic food procurement measurements by two methods and to collect and discuss baseline organic food procurement measurements from public kitchens participating in the Danish Organic Action Plan 2020. Design

Comparison study measuring organic food procurement by applying two different methods, one based on the use of procurement invoices (the Organic Cuisine Label method) and the other on self-reported procurement (the Dogme method). Baseline organic food procurement status was based on organic food procurement measurements and background information from public kitchens. Setting

Public kitchens participating in the six organic food conversion projects funded by the Danish Organic Action Plan 2020 during 2012 and 2013. Subjects

Twenty-six public kitchens (comparison study) and 345 public kitchens (baseline organic food procurement status).

Results

A high significant correlation coefficient was found between the two organic food procurement measurement methods \( r=0.83, P<0.001 \) with measurements relevant for the baseline status. Mean baseline organic food procurement was found to be 24 % when including measurements from both methods. Conclusions

The results indicate that organic food procurement measurements by both methods were valid for the baseline status report of the Danish Organic Action Plan 2020. Baseline results in Danish public kitchens suggest there is room for more organic as well as sustainable public procurement in Denmark.