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Hermanssdottir, Sunna; Fisker, Anna Marie; Poulsen, Søren Bolvig

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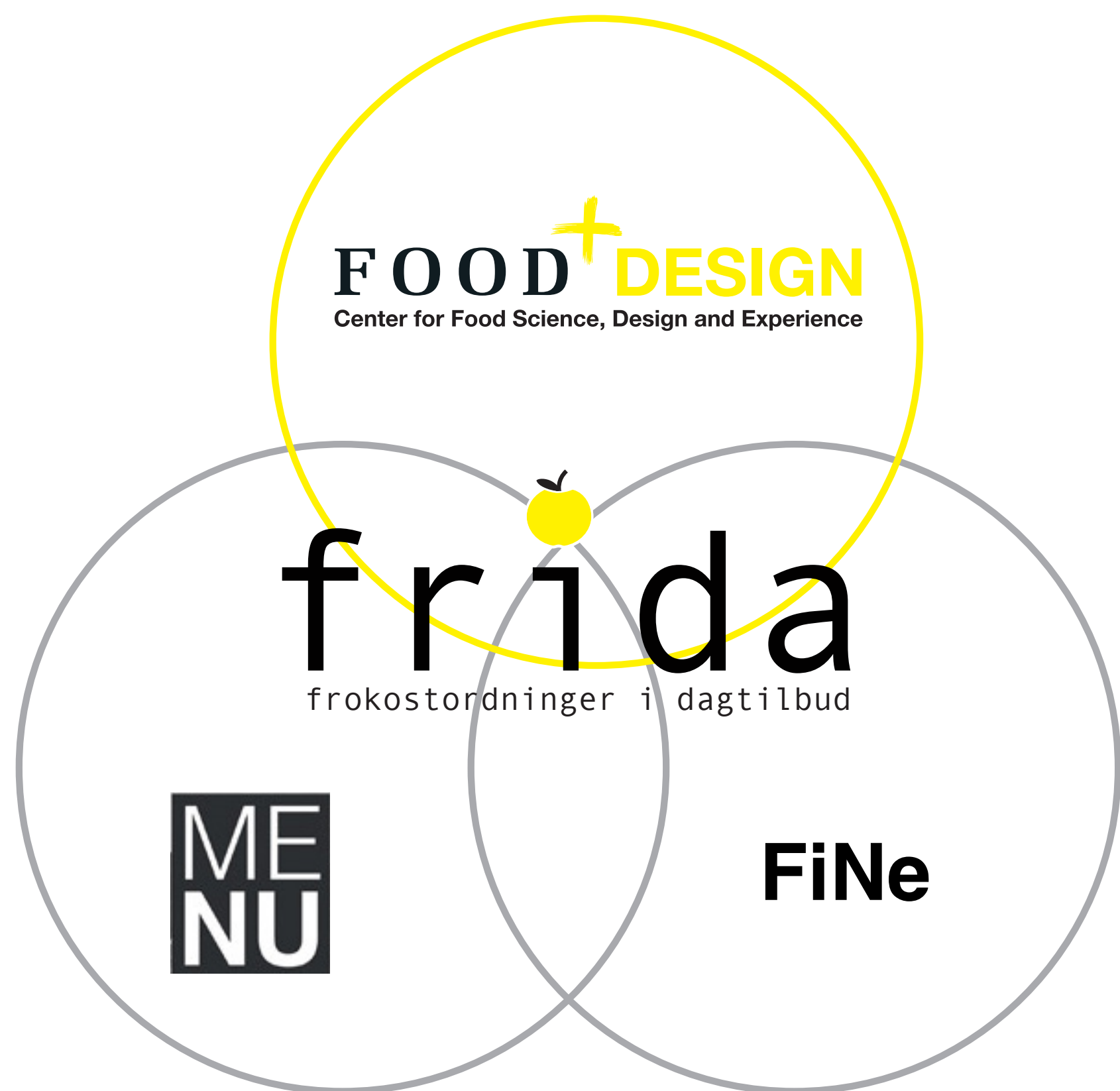
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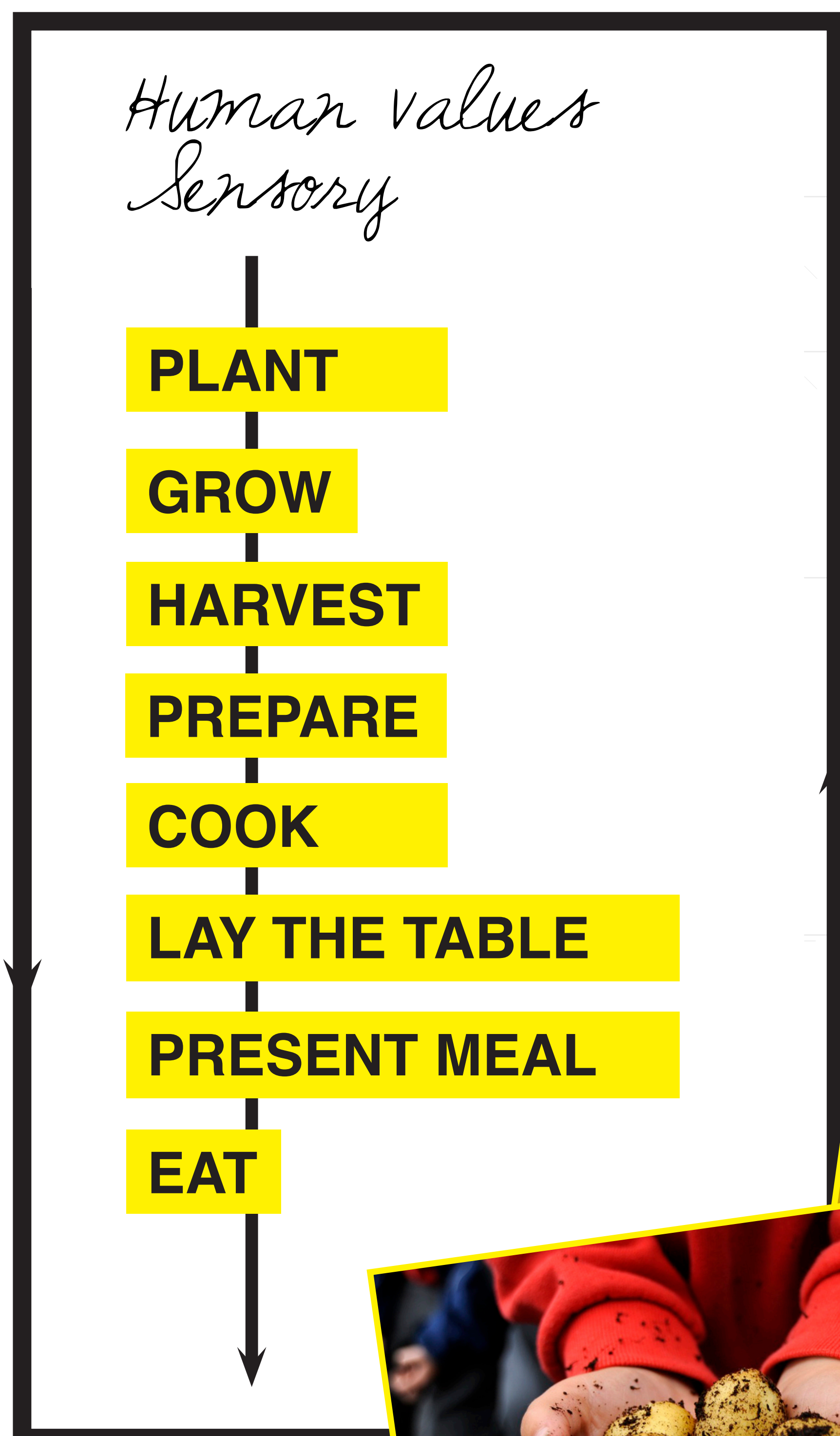
# HOLISTIC FOOD DESIGN IN DANISH KINDERGARTENS

Hafdís Sunna Hermannsdóttir, Anna Marie Fisker, Søren Bolvig Poulsen, Aalborg University Denmark



## HOLISTIC APPROACH

The design approach aims at involving human values, sensorial aspects and food literacy through planting - growing - harvesting - preparing - cooking - laying table - presenting - eating - cleaning.



## CASE FROM FRIDA PROJECT

The poster presents an ongoing case within a research through design project. The project is a part of the interdisciplinary research project, FRIDA, representing the core competencies of the three research groups at Aalborg University - Food Plus Design (Center for Food Science, Design and Experience), MENU (Meal Science & Public Health Nutrition) and FiNe (Foodscapes, Innovation and Network). The objective of the FRIDA project is to research on how the kindergarten's meal scheme arrangements can be arranged so food and eating become a valued and reflected part of the kindergarten. The objective of the design part is to research on how designers can, through participatory design approach, facilitate holistic food-related behavioural change in kindergartens.

## PARTICIPATORY DESIGN APPROACH

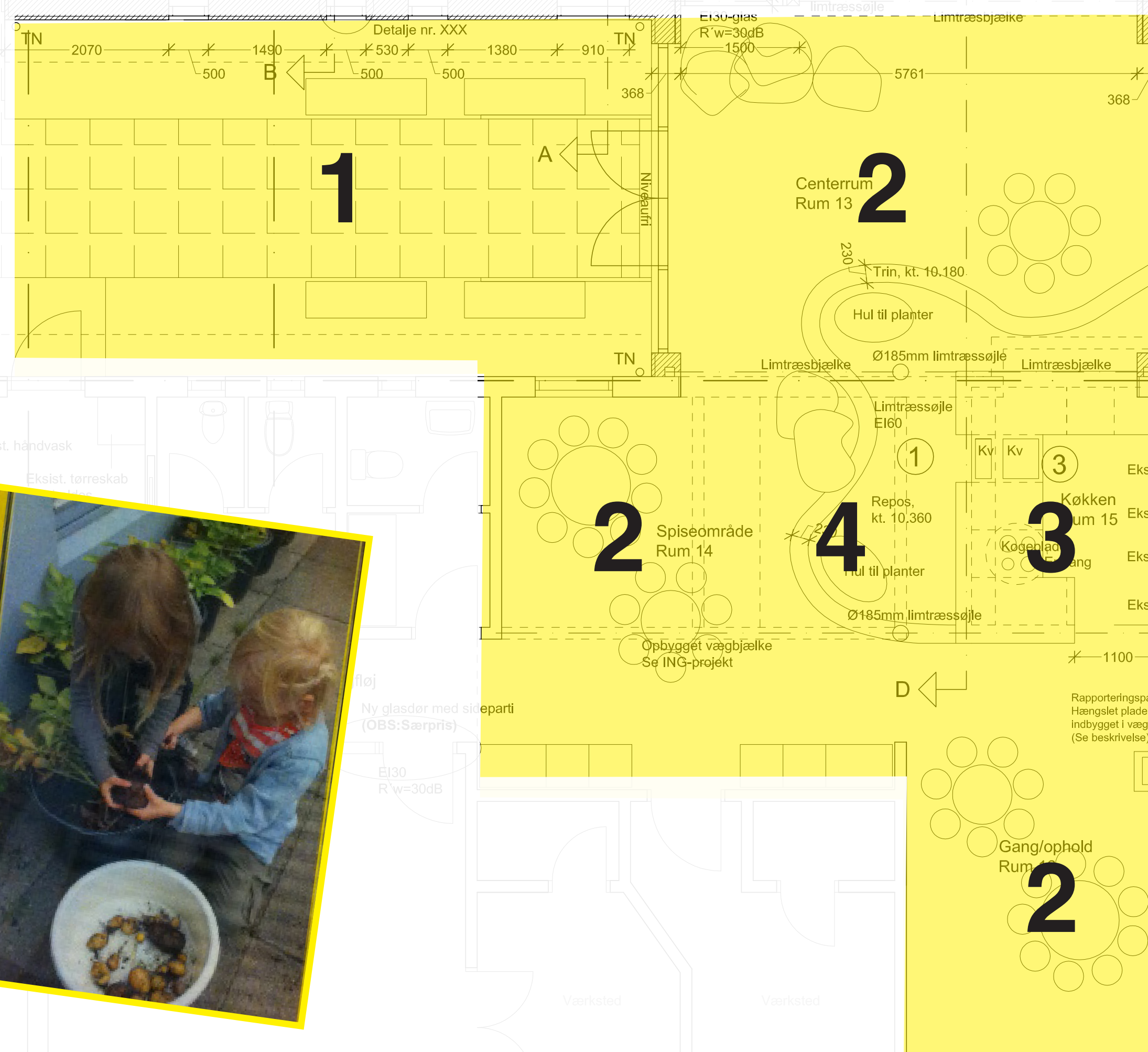
The case focuses on design of physical frames that make food literacy and meals an active part of a new building for the kindergarten Møllehaven, Hjørring, Denmark. This is done in close collaboration with the staff at Møllehaven and the architectural firm Hellsten, Brønderslev, Denmark through collaborative design approach. Co-design (collaborative design) has its roots in the participatory design tradition and focuses on including users in the development of new design solutions (Sanders, 2008). By designing with people, thus engaging people in the design process, it gives the possibility of getting users insights actively involved. Participatory design has become increasingly engaged in public spheres and everyday life and is no longer solely concerned with the designer's workplace, a reorientation from "democracy at work" to "democratic innovation" (Bjorgvinsson, E., Ehn, P., Hillgren, P., 2010).



WORKSHOP SESSION WITH THE PEDAGOGUES AT MØLLEHAVEN KINDERGARTEN, NORTHERN JUTLAND, DENMARK

## OUTCOME: BUILDING EXPRESSING HOLISTIC FOOD DESIGN

The kitchen and meal space is located in the center of the kindergarten, thus making food and eating a visible and active part of the daily routine in the kindergarten. The building has outdoor space for planting, growing and harvesting, and is designed so it is easy to actively involve the children in preparing, cooking, laying the table and cleaning.



1: VEGETABLE GARDEN

2: MEAL AREA

3: OPEN KITCHEN ALLOWING INVOLVEMENT OF CHILDREN

4. HERB GARDEN