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Multi disciplinarily in higher educations for the captive foodscape profession

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Published in:

Proceedings of The International Conference on Culinary Arts and Eating in Society

Publication date:

2015

Document Version

Peer reviewed version

[Link to publication from Aalborg University](#)

Citation for published version (APA):

Mikkelsen, B. E., & Justesen, J. (2015). Multi disciplinarily in higher educations for the captive foodscape profession: case of Denmark. In Proceedings of The International Conference on Culinary Arts and Eating in Society (pp. 262-263). Montclair State Univcrsity.

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Mikkelsen, BE & Justesen, L: Multi disciplinarity in higher educations for the captive foodscape profession – case of Denmark, in symposium "Research based educations for future foodscapes – the New NordicFood4Many Experience.

In *Opportunities and Challenges for Food and Eating in Society*. Proceedings of *The International Conference on Culinary Arts and Sciences* Eds Feldman, C & Murra, D. Publ. by The College of Educ. & Human Services, Montclair State University, p 262- 263



SYMPOSIUM

Research based educations for future foodscapes – The New Nordic experience

Mikkelsen B.E., Justesen L., Yngve A., Nilsen B.B., Scander H., Edberg K.M., Engelheart S., Tellström R., Rothenberg, E., Sepp, H., Junttila, M. and Väisänen, K.

Introduction

Foodservice has for a long time had the reputation and image as a “mundane everyday life activity in prosaic settings” (Morgan & Sonnino, 2008) and has traditionally not been attracting academic interest. This has been changing over the past year. Public food is increasingly becoming the subject of many sustainable and healthy eating strategies in the public. Commercial largescale food and restaurant food have at the same time enjoyed increasing interest. This development has led to a “scientification” and “academiasation” of the art of foodservice, culinary arts and meal sciences. Large scale food settings are increasingly being involved in studies using evidence based methods and politicians are more and more requesting sound evidence before making strategic decisions on public food issues. This development also reflects in the educational sector. Universities in the Nordic countries has in different ways attempted to address this development by offering new educational opportunities and the New Nordic food & cuisine movement has fuelled and new interest in exchanging insights and experiences related hereto. This symposium contains contributions from three different Nordic Universities and University Colleges all catering for the needs of the captive foodservice sector and looks at M.Sc as well as B.Sc. level educational programs as a point of departure for a discussion on how future challenge for the food service sector could be addressed through education at an academic level.

Key words: New Nordic Food, higher education, captive foodscapes, Integrated Food Studies, Nutrition & Health

Session A: Multi disciplinarily in higher educations for the captive foodservice profession – case of Denmark

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The Foodservice sector has experienced a marked change in the past decades. Public food has become the subject of political interest with focus on strategies aimed at providing healthier and

sustainable food. The research and educational sector has increased their attention for this sector and a New Nordic Food trajectory has evolved and fuelled a cross Nordic interest in how public food service can add value to modern welfare systems addressing some of society's grand challenges. Furthermore, a more holistic understanding of the complex issues of foodservice, culinary arts and meal sciences has evolved and while policy makers involved in public food issues are increasingly basing their decisions and strategies on evidence based research and require advice from professional with a research based educational background. This paper looks at the higher education pathways offered in Denmark at the undergraduate and graduate level to cater for the captive foodscape profession. It analyses the educational mobility in the Prof, BSc in Nutrition and Health offered at Metropol University College and the Integrated Food Studies at Aalborg University. It describes the curricula for the programs as well as the teaching and didactical structure. It presents three case stories authored by three graduate students that have followed the above-mentioned track. The case stories use a narrative structure and describes the rationale for choosing the track, the thematic chosen and the postgraduate career selected. The paper concludes by reflecting on the future requirements for the higher education in Denmark and in Norden.

Session B: Future demands on foodservice staff are immense - in the restaurant sector as well as in the public meal setting

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The four bachelor programs currently run at our department are *Culinary Arts and Meal Science; Sommelier - culinary arts and meal science; Hotel and Hospitality; Culinary arts and ecology*. All these four bachelor programs are spanning three years. The strength of the programs is the combination of all aspects of the areas of hospitality, nutrition, culinary arts and meal sciences. This combination, in regards to teaching expertise in the scientific areas involved as well as in the skills and craftsmanship, is required for a holistic experience within the foodservice profession. A one-year master program as well as a PhD program is completing the three cycles of academic training. Research in our department within the research group *Nutrition, meal design and food culture* is currently focusing to a great deal on childhood intake of fruit and vegetables, childhood growth and nutrition, food for elderly, combinations of food and drink in the Swedish diet and historical as well as cultural aspects of meal developments and foodservice in Sweden. The aim of this research group is to, through our research, substantially contribute to all three cycles of academic training at our department. There is a great need to develop knowledge producers and flexible solutions in the foodservice area, not only foodservice staff in a rigid system. In regards to the current huge increase in meals eaten outside of home, in public settings as well as in the classical restaurant and all types of catering developments, the foodservice worker and –developer needs to have a solid knowledge base, an innovative mind and a never ending sensitivity for food trends. Collaboration with local foodservice institutions and –industry is imperative for the successful future of the sector. This paper will present our