

**Program for parallel sessions**

**A track:** Room 2.1.042 , **B track:** 2.1.043 , **C track:** Room 2.1.009

## THURSDAY

**BLOCK 1 (80 MINS) 11.10 - 12:30**

**1A - Hospital meals.**

**Chair:** Henrik Højgaard Rasmussen

**Co-chair:** Kwabena Titi Ofei

1	Lise Justesen, Marianne Boll Kristensen and Michael Rene'	Hospital food service: a comparative analysis of two foodservice systems at a Danish Hospital.
71	Karen Walton, Alison Bell, Linda Tapsell, Marijka Batterham and Alaster Yoxall	Hospital food and beverage packaging: Exploring impacts on 'openability' and dietary intakes by older adults
107	Marie Nerup Mortensen, Anne Kathrine Larsen, Mette Holst, Henrik Højgaard Rasmussen, Lotte Boa Skadhauge, Tina Beermann, Rikke Houbak Høgsted and Bent Egberg Mikkelsen	Catering for patients at nutritional risk using in-between meals – An evidence-based multidisciplinary menu planning approach
62	Terkel Røjel	Culinary quality and food-based interventions, a literature review.

**1B – Sensory science**

**Chair:** Agnes Giboreau

**Co-chair:** Tenna Doktor Olsen

45	Viktoria Olsson, Andreas Håkansson, Sarah Forsberg, Jeanette Purhagen, Therése Svensson and Karin Wendin	Mayonnaise processed for appealing sensory properties
79	Mia Prim, Emma Magnusson and Karin Wendin	Identification of basic tastes in foods before and after training among 4-6 year old children – a pilot study
109	Pia Snitkjær, Arne Astrup, Julia Ryapushkina, Erik Skovenborg, Lene M Bech, Morten G Jensen and Jens Risbo	Fate of ethanol when cooking with alcoholic beverages

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<b>1C – Institutional meals.</b>		
<b>Chair:</b> Agneta Yngve		
<b>Co-chair:</b> Michelle Stenwoorden		
126	Amanda Lindblad, Julie Johannesson, Synneve Dahlin-Ivanoff, Evelina Höglund (née Tibäck), Susanne Ekman, Karin. Wendin, & Elisabet Rothenberg	Preferences, needs and attitudes regarding food habits and meal patterns among community-dwelling older adults – a cross-sectional survey
121	Tenna Doktor Olsen Tvedebrink	Food, Space and Atmosphere: adding an architectural perspective to food service and hospitality
99	Lise Justesen and Anna Lise Strøjer Madsen	Hospitality and Institutional Meals - From private hospitality to institutional hospitality
<b>BLOCK 2 (85 MINS) 13:30 - 14:55</b>		
<b>2A – Food choice &amp; Healthy eating</b>		
<b>Chair:</b> Gitte Laub Hansen		
<b>Co-chair:</b> Anne Kathrine Larsen		
7	Rita Akutsu, Larissa Mazocco, Izabel Cristina Da Silva, Raquel Botelho and Renata Zandonadi	Food card identification: an easy tool to identify healthy or unhealthy foods in foodservices
82	Ana Sofia Linhares and Sara Rodrigues	Eating Out of Home: Determinants and Association with Mediterranean Dietary Pattern
40	Victoria Buhl, Charles Feldman, Marcela Veiros, Suellen S. Martinelli and Tonya A. McGill	A novel method to evaluate food service menus based on nutritional quality of food: A qualitative menu evaluation of school food-system menus in a US Municipality
<b>2B – Food &amp; smart digital technology</b>		
<b>Chair:</b> Mette Holst		
<b>Co-chair:</b> Anette Quinto Romani		
34	Ute Walter and Dieter Müller	The Creation of Culinary Spaces in Sweden: A GIS-approach
117	Ada Zawadzka & Neta Meitlis	Mobile technology for plant food literacy training – results from the feasibility study of the VeggiMatchi food educational app. Hands on demo intermezzo,
97	Célia Rocha, Diana Pereira, Rui Costa Lima, Luís Alves, Ana Pinto Moura and Luís Miguel Cunha	On the application of a Temporal Dominance of Facial Emotions (TDFE) approach to evaluate food-evoked emotions
88	Leonor Ribeiro, Ana Pinto Moura and Luís M. Cunha	Integrated approach to the consumption of herbal teas: an exploratory study based on visual ethnography and behavioural questionnaires approach

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<b>2C – Round table: Research infrastructures, foodlab facilities &amp; big food science</b>		
<b>Chair:</b> Sophie Hieke		
<b>Co-chair:</b> Kwabena Titi Ofei		
114	Bent Egberg Mikkelsen and Kwabena Titi Ofei	Measuring food behaviour the smart way - case insights from the implementation of Foodscapelab
116	Sophie Hieke & Tamara Bucher	Measuring food behaviour the smart way - A case study of five European behavioral food labs,
	Kwabena Titi Ofei	Monitoring intake and food waste at hospital – a welfare tech approach
<b>BLOCK 3 (80 MINS) 14.55 - 16:15</b>		
<b>3A – Food systems</b>		
<b>Chair:</b> Charles Feldman		
<b>Co-chair:</b> Tenna Doktor Olsen		
20	Michael von Massow and Bruce Mcadams	Codes of Purchase versus Codes of Practice: What is the best approach for achieving animal welfare progress
32	Antoinette Pole and George Martin	Sustainable Local Craft Beer? Green Prospects for Craft Beer, Brewing, and the Local Food Movement
98	Jon Sundbo and Berit Nørgaard Olesen	Institutionalization of modern local food: Local food as heritage and food innovation
<b>3B – Eating in the 3<sup>rd</sup> age</b>		
<b>Chair:</b> Maria Daniel Almeida		
<b>Co-chair:</b> Lise Justesen		
13	Ellen W. Evans and Elizabeth C. Redmond	Identification of life-cycle factors that impact upon older-adult's food-related behaviours.
16	Kai Victor Hansen	We don't think – we just serve
65	Karen Walton, Anne McMahon, Karen Charlton, Peter Williams, Linda Tapsell and Emma Ringland	Developing National Meal Guidelines for Home Delivered and Centre Based Meals in Australia

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<b>3C – Round Table on Eating Places.</b> Each speaker will first introduce the topic in 10 minutes		
<b>Chair:</b> Marie Louise Flach de Neergaard		
<b>Co-chair:</b> Lasse Carlsen		
	Chen Sisi	Case of Shunde – insights from a Creative City of Gastronomy, China
	Agneta Yngve	Creative cities and gastronomy – lessons learnt from Grythyttan, Sweden
	Bent Egberg Mikkelsen	How to create a city foodscape brand – case-insights from Aalborg Denmark
	Andreas Poppenbøll Hansen	A gastronomic destination created – insights from the Copenhagen food strategy
<b>BLOCK 4 (75 MINS) 16.30 – 17:45</b>		
<b>4A – Menu and food labelling</b>		
<b>Chair:</b> Kai Victor Hansen		
<b>Co-chair:</b> Anne Kathrine Larsen		
24	Renata Oliveira, Ana Carolina Fernandes, Rossana Proença, Heather Hartwell, Vanessa Mello Rodrigues, Claudia Colussi and Giovanna Fiates	Menu labelling formats and healthy food choices: a randomised controlled trial
91	Sofia Lourenço, Jodie Anne Littlewood, Cecilie L. Iversen and Gitte L. Hansen	Menu labelling is effective in reducing energy ordered and consumed
33	Ana Carolina Fernandes, Renata Carvalho Oliveira, Rossana Pacheco Costa Proença, Cintia Chaves Curioni, Vanessa Mello Rodrigues and Giovanna Medeiros Ratachesck Fiates	Qualitative menu labeling influences food choices in real-life settings of cafeterias: a systematic review
<b>4B – Public meals</b>		
<b>Chair:</b> Caroline Ritchie		
<b>Co-chair:</b> Anette Quinto Romani		
23	Maria Nyberg	Creative research methods for studying the public meal experience among children and people with intellectual disabilities
14	Andy Roberts	Reducing prisoner re-offending through food service and hospitality: A review of the collaboration between the Clink restaurant and Cardiff Metropolitan University
46	Quenia Dos Santos, Federico J.A. Pérez-Cueto, Xiao Song, Belinda Nielsen, Caterina Dinnella, Agnes Giboreau, Heather Hartwell, Laurence Depezay and Wender Brendie	Acceptability of vegetable based dishes by Danish elderly



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<b>4C – Eating out of home</b> <b>Chair:</b> Sara Rodriques <b>Co-chair:</b> Tenna Doktor Olsen		
6	Aldemir Mangabeira, Rita Akutsu, Raquel Botelho, Livia Pineli and Renata Zandonadi	Acceptability of reduced-fat and fried-food-free menu in self-service restaurant
118	Annette Quinto Romani and Bent Egberg Mikkelsen	Does settings based health intervention benefit those least in need? - a study of cream-skimming at vocational school
36	Vanessa Mello Rodrigues, Laure Saulais, Agnès Giboreau, Caterina Dinella, Erminio Monteleone, Laurence Depezay, Quenia Dos Santos and Heather Hartwell	Sensory preferences for vegetables in adolescents as a catering strategy for healthy dish development

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**FRIDAY**

**BLOCK 5 (75 MINS) 10.00-11:15**

**5A – Nudging & choice architectures**

**Chair:** Heather Hartwell

**Co-chair:** Sofia Lourenco

38	Bárbara S. N. Souza, Quenia Santos, Gitte L. Hansen, Edna M. Yokoo and Federico J. A. Perez-Cueto	The effects of nudging in coffee machines on two types of companies in Denmark
47	Quenia Dos Santos, Federico J. A. Perez-Cueto, Marie-Louise Tiedemann Skovbon, Erminio Monteleone, Agnes Giboreau, Heather Hartwell, Laurence Depezay and Wender Brendie	Evaluation of a behavioural intervention to promote vegetable based dishes among Scouts
57	Alice Reino, Mara de Cnop, Vitória Dos Santos, Rosangêla Pereira and Nilma de Paula	Selection of images used as nudging in a study on healthy eating promotion, Rio de Janeiro, Brazil

**5B – Nutrition**

**Chair:** Luis Cunha

**Co-chair:** Anne Kathrine Larsen

69	Ronni J. Rohde, Claus Frantzen, Mathilde A. Brandstrup, Jesper Alstrup, Julian Christoffer Bachmann and Federico J.A. Perez-Cueto	Characteristics of Candy Consumption in Denmark
12	Joanne Mirtschin, Sara Forbes, Nicki Strobel, Rebecca Hall, Louise Cato, Ida Heikura and Louise Burke	Organisation of dietary control for training-nutrition intervention involving Low Carbohydrate High Fat (LCHF) diet
53	Emily Fowler, Renata Blumberg and Adrian Kerrihard	Eliminating Environmental Barriers to Fruit and Vegetable Consumption: An Examination of a Farm-To-Workplace Initiative

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**BLOCK 5 (75 MINS) 11:30-12:45**

**6A – Food choice/Consumers**

**Chair:** Kai Victor Hansen

**Co-chair:** Annette Quinto Romani

37	Sarah Price, Vanessa Mello Rodrigues, Jeffery Bray, Federico J. A. Perez-Cueto, Agnes Giboreau, Ioannis Mavridis and Heather Hartwell	A critical evaluation of the current and future role of technology in eating out food choice
11	Caroline Ritchie	Did They Grow Into Wine? A Longitudinal Study of Changing Drinking Behaviours in Young Adults in the UK
95	Luís M. Cunha, Ana Pinto Moura, Rui Costa Lima, Mariluce P. Souza, Theophilo A Souza-Filho, Tania N. Silva and Eugenio A. Pedrozo	Consumer preferences for Brazilian nuts using conjoint analysis: exploratory study of the importance of place of origin, production method, nutritional benefit and food safety

**6B – Nutrition/Acceptability**

**Chair:** Mette Holst

**Co-chair:** Henrik Højgaard Rasmussen

8	Caroline Moreira Lopes, Renata Zandonadi and Raquel Botelho	Green banana as fat substitute in gluten-free dough
10	Raquel Botelho, Renata Zandonadi and Bernardo Romão de Lima	Chickpea as a substitute for wheat in gluten-free pasta
48	Federico J.A. Perez-Cueto, Quenia Dos Santos, Belinda Nielsen, Caterina Dinnella, Erminio Monteleone, Agnes Giboreau, Heather Hartwell, Laurence Depezay and Wender Bredie	How acceptable are vegetable-based dishes for Danish adolescents? Exploratory qualitative study.

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<b>6C – Sustainable food systems</b> <b>Chair:</b> Heather Hartwell <b>Co-chair:</b> Michelle Steenvoorden		
102	Anne Vibeke Thorsen, Birte Brorson and Anne Dahl Lassen	Successful and cost neutral strategies to increase organic food used in public kitchens: results from the Danish Organic Action Plan 2020
120	Martin Lundø and Bent Egberg Mikkelsen	Implementing Public Organic Procurement Policies in Danish Institutional foodservice – from experimentation to mainstream
39	Karin Wendin, Maud Langton, Cecilia Norman, Mia Prim, Fredrik Davidsson, Sarah Forsberg, Åsa Josell and Johan Berg	Eat'em or not? Insects as a Culinary Delicacy
<b>BLOCK 7 (75 MINS) 13.45-15:00</b>		
<b>7A – Foodscapes</b> <b>Chair:</b> Karin Wendin <b>Co-chair:</b> Lise Justesen		
28	Bruce McAdams and Mike von Massow	Developing a Foodscape at a Hospitality School
60	Patrícia Simone Nogueira, Paulo Rogério Melo Rodrigues, Ana Paula Muraro, Márcia Gonçalves Ferreira and Rosângela Alves Pereira	Campus food purchases are associated with food habits and self-perception of diet quality among Brazilian college students
77	Joachim Sundqvist and Ute Walter	Facilitating the value of the meal – a study of business travelers' actions prior to the eating context.
<b>7B - Big food data</b> <b>Chair:</b> Frantisek Sudzina <b>Co-chair:</b> Kwabena Titi Ofei		
17	Michelle Steenvoorden, Bent Egberg Mikkelsen and Bea Steenbekkers	Crowdsourcing of Big Food Data: a case study on the supermarket purchase behavior of a four-member Danish household from 2007 until 2015
110	Kwabena Titi Ofei, Haris Hondo, Erik Kaunisto and Bent Egberg Mikkelsen	Can business generated big food data be used to understand food consumption behaviour and can a research infrastructure be generated around such data? – insights from stakeholder interviews in Denmark and Sweden
	Bent Egberg Mikkelsen	Big data, Big science, Big Food





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