



Multi-actor workshop Wednesday, June 29th in Bucharest

The aim of the Multi-actor workshop is to use our creativity making use of the results presented in the SafeConsume conference to discuss and invent new food safety interventions for the future.

The workshop participants will be divided into 5-6 groups based on pre-selected themes. (Please select between themes of interest. See theme descriptions below).

Program

08.30: Welcome by Silje Elisabeth Skuland

Warm-up activity – mapping food risks from production to consumption

Group discussion:

09.00: Introduction of food safety theme and presentation of key results

09.30: Groupwork 1st task: Problem scoping - where might food safety intervention be targeted?

10.00: Coffee and tea break

10.30: Groupwork 2nd task: *Explore variation in everyday routines and identify clusters within the population where tailored interventions may be effective*

11.15: Groupwork 3rd task: *Mapping influences on food risks in everyday life*

12.00: Short break (15 minutes)

12.15: Groupwork final task: *Select and develop ambitious new ideas for food safety intervention?*

13.15: Lunch

14.15: Summing up workshop interventions – *presentation of group work results*

15.00: Workshop finished!



Details about the themes

Please choose two themes you find interesting and would like to discuss in with stakeholders such as yourself and with the SafeConsume team.

Theme	Question/Description
1. Food safety, food waste and sustainability	<p data-bbox="501 419 2029 499">How can we develop sustainable food safety interventions without increasing food waste?</p> <p data-bbox="501 507 2029 794">Eating food after use-by-date increases the risk of food borne illnesses. Meanwhile, advising consumers to discard food that been left too long is not sustainable. Reducing domestic food waste is high on the European agenda. Over 50% of food waste generated in the EU occurs at the level of households. According to the EU, households are a key area of focus for food waste prevention programmes. At the same time, a central goal of the EU food safety policy is to protect both human and animal health. This theme will cover the dilemma of safety and sustainability and address date labels, meal planning, storing food, leftovers, worries and routines and the need for food safety interventions that are sustainable.</p>
2. Domestic food control	<p data-bbox="501 802 2029 842">What can we learn about safe food handling from the domestic cooks?</p> <p data-bbox="501 850 2029 1018">Despite high levels of pathogens found in food such as chicken and vegetables, most meals prepared and eaten in the domestic sphere do not result in foodborne illnesses. This theme addresses the various routinized actions taking place in households that keep food safe and what we can learn from it to improve food safety interventions.</p>
3. Food safety and social inequality	<p data-bbox="501 1026 2029 1106">How can food safety interventions aimed at consumers address the social, economic and gender differences in food practices?</p> <p data-bbox="501 1114 2029 1393">Much food safety interventions aimed at the consumer rarely address gender inequality in domestic kitchens. European women still spend significantly more time than men on housework including shopping, cooking, cleaning and washing. Food safety interventions may thus affect women more than their male partners. At the same time, European consumers are witnessing increased food and energy prices, unemployment This theme thus addressed the need to move beyond notion of “the consumer” as an impersonal and decontextualized character, and instead develop policies and communications which are sensitive to social inequalities such as age, gender and socioeconomic difference.</p>



<p>4. Tools and technology in kitchens</p>	<p>How can kitchen innovations improve food safety in modern Europe?</p> <p>Over the last hundred years, kitchen technology, including electric appliances, detergents, water/gas/electricity infrastructure, smaller utensils and their components have revolutionised how modern food work is carried out and indeed increased food safety in domestic life. Meanwhile, kitchen utensils and appliances can very well be a part of the problem (transmitting pathogens, use problems etc.) Access to water, gas and electricity varies in Europe. Moreover, a well-equipped kitchen is not financially accessible to all. This theme addresses the tools and technology in kitchens, the know-how of use, dependencies, access and what kinds of interventions and innovations will improve food safety.</p>
<p>5. Refrigeration</p>	<p>How can food safety interventions improve the domestic end of the cold chain?</p> <p>Keeping food cold is one of WHO's five keys to food safety. Meanwhile, what is regarded as the ideal fridge temperature varies among consumers. Furthermore, few know what the safest temperature is for storing perishable food as well as the exact temperature of their fridge. Furthermore, not all fridges provide correct temperature information. Ideas on what foods belong to the fridge or not varies between food cultures. The use of fridges varies as well. In times of abundance, having control of perishable food is challenging. This theme addresses the seemingly simple task of refrigeration, its complexities and the need for food safety interventions into the fridge.</p>
<p>6. Conflicting food trends, messages and meaning</p>	<p>How can we develop food safety intervention that compliment competing food trends such as sustainability, local food, organic food, backyard eggs, homegrown vegetables among traditional meanings of food?</p> <p>Large food scares such as the BSE-scandal indeed impacted the consumption pattern of food. Meanwhile, large outbreaks of food borne illnesses are much less common than small local incidence that seldom reach national or international news. Instead, modern Europeans are bombarded by mediatized messages telling the consumer to eat healthy, sustainable, local, organic, homemade and homegrown. At the same time, food practices in domestic life are embedded with multiple meanings of love, care, pleasure, nurture, comfort, convenience, frugality, indulgence, tastiness, family, identity, tradition and culture. Thus, in domestic kitchens the aims and intentions are plentiful when preparing a meal. This theme thus addresses</p>

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	<p>the understanding and the awareness of food safety in relation to the meaningful activities of food work. This theme addresses these competing messages and the influence they have on food safety in domestic life.</p>
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