

Process standardization in food service industry – a sustainability tool

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Smart, user-centered food services

Food service industry

Finland 2018	Number	Servings (million)
* Meal distributing units excluded		
Kitchens	12 542	702
- in public sector schools (nursery, primary, secondary, upper secondary, vocational, college, university) hospitals, care homes	3 277 (26 %)	302 (43 %)

Source: Forkful of Facts, Finnish Food Industry Statistics 2018



Food service industry is resource intensive

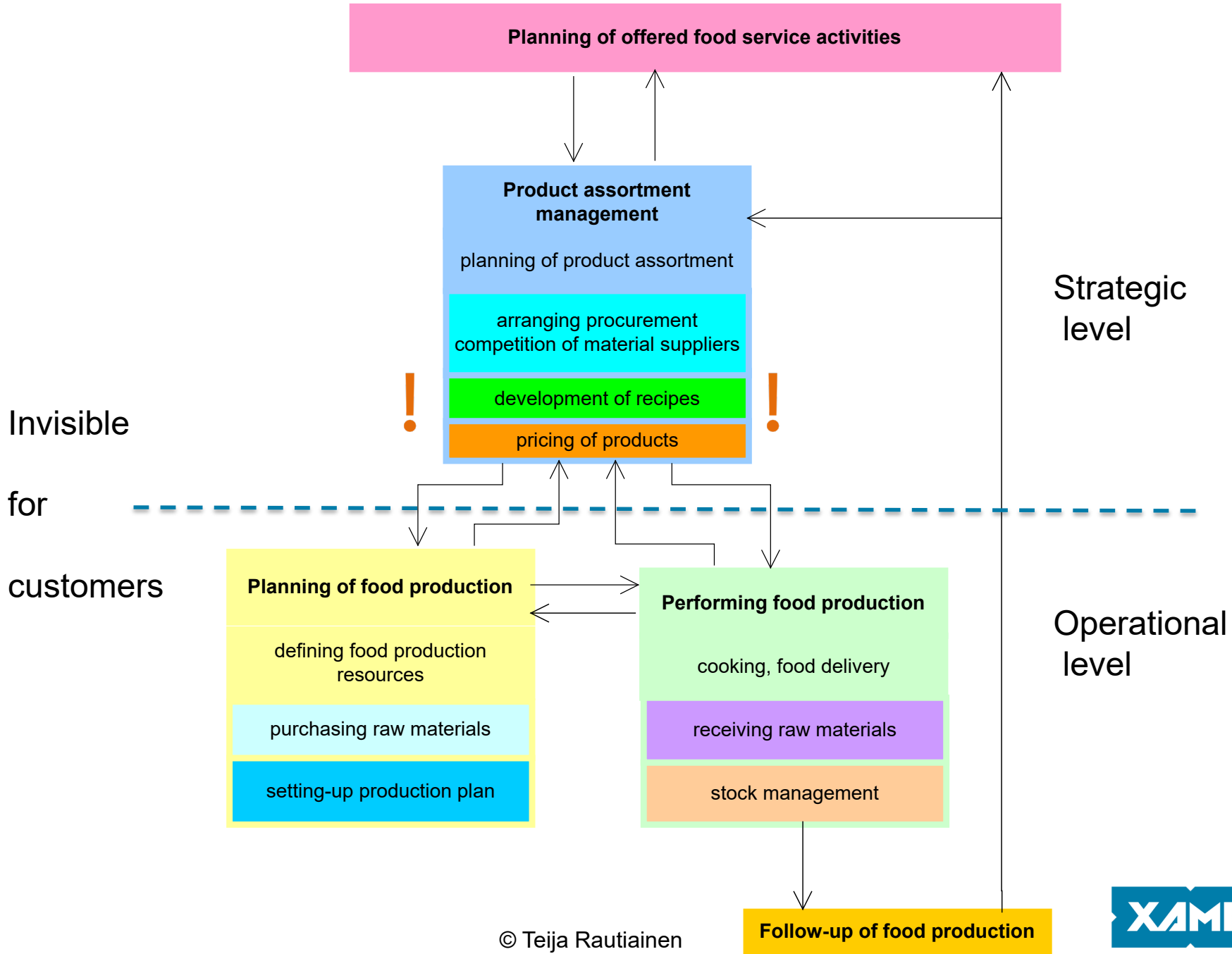
- Energy
- Water
- Foodstuffs
- Labour

Also one of
the least sustainable
segments of industry

... so where are
the headlines?

... and where are the
systematic, ambitious
development and
research activities?

Urgent need to optimize usage of **all** resources - How to do it?



Let's utilize the full potential of standardized recipes...

Standardized recipes



Modelling and optimization of production processes

... and brand them as a sustainability tool

- Fall of water and electricity consumption
- Reduced food and beverage waste
- Reduced workload
- Improvement of well-being at work
- Revival and maintenance of local food culture

Developing

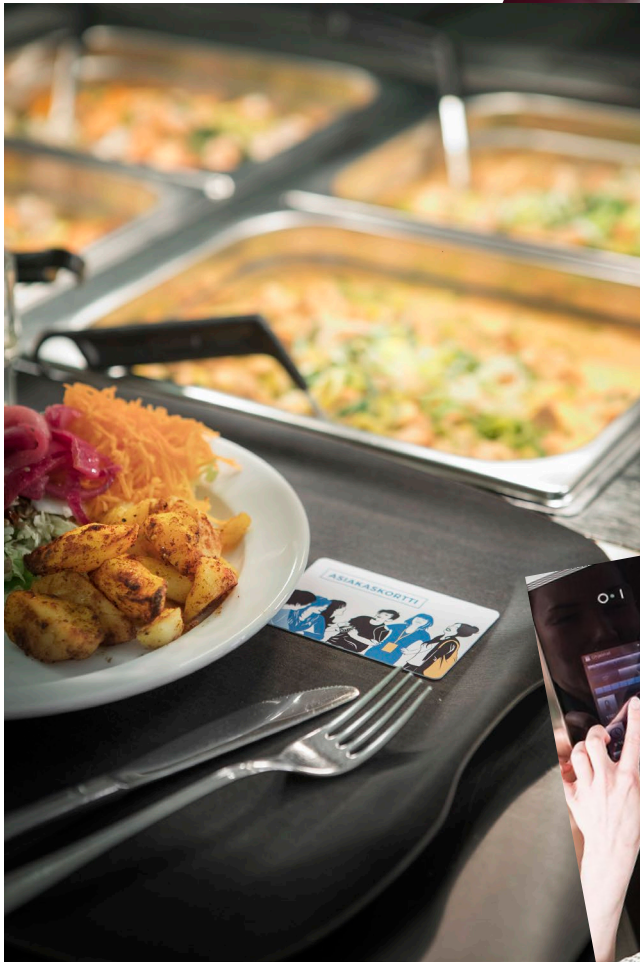
Modelling



Optimizing

Standardizing

Permanent capital



Questions, comments?



Tunne huomisen - All for the future.