



*Keynote speaker*

*Professor Carola Strassner*

*speech on 19<sup>th</sup> of June 2017 at 18.00-19.00*

Organic food systems: Do they produce healthy diets?

Carola Strassner is Professor of Sustainable Food Systems and Nutrition Ecology at FH Münster University of Applied Sciences. She specialises in food systems sustainability, a whole systems approach to sustainability in the sphere of food and nutrition, especially the out-of-home (horeca) context and alternative food networks. Dr. Strassner works specifically with the subsystems institutional catering, school meals, and the organic food system. She is managing partner of the business company a'verdis – Sustainable FoodService Solutions.

Our most recent initiative within we can study many varying issues of sustainable food systems is the Organic Food System Programme (OFSP) <https://organicfoodsystem.net/>

The Organic Food System Program (OFSP) is conceived as a holistic global food system approach to production and consumption patterns.

The scope is to identify, understand and describe transformation processes towards sustainable food systems and make lessons learned available in a globally systematized and contextually-applicable way.

Organic food systems provide a set of unique experiences to learn from as they consist of well-defined principles and practice, as well as regulations and certifications, in different environments as well as providing abundant sets of data for modelling and testing in different geo-climatic and socio-economic regions around the world.

Furthermore, the organic sector is actively evolving into manifestly encompassing a full spectrum of sustainability issues, beyond what is sometimes seen as a limited scope focused on certification requirements.

OFSP will use the organic food systems as models, grounded in real-world examples, to understand issues in the transition to sustainable food systems.

Professor Strassner has produced a wide range of publications for chefs, kitchen staff and disseminators and is a regular contributor to text books for professionals in the food industry. She initiated and managed an international network 'Organic Out Of Home' for ten years.