

Food service research – An integrated approach

Svetlana Rodgers

The Australian Food Service Academy, Australia

Food production demands competencies in both natural science and management principles. The suggested framework includes the following areas of research: technological innovation (in equipment and engineering systems), process design (including Industrial Cuisine), product development (including Molecular Gastronomy, Industrial Gastronomy and Functional Meal) and risk management (including quantitative risk assessment and predictive microbiology). Developments stemming from food science and engineering could be combined with studies in operations management, consumer psychology, cognitive psychology, sociology and economics. The paper concludes that in order to meet societal demands for health, sustainability and efficiency a radical shift is needed – from ‘low tech’ recipe development and proliferation of marketing concepts to ‘cutting edge’ technological innovation supported by advanced research in management and consumer studies. Potential futuristic developments in meal delivery are presented.

Biography

Rodgers has a PhD from the University of Western Sydney (Australia). She is the director of the Australian Food Service Academy. She has published more than 40 academic papers in high ranking journals and served as an editorial board member of the Journal of Food Service. In the past she worked at the Hotel Administration and Conrad Hilton School of Hotel & Restaurant Management (US), University of Western Sydney (Australia) and University of Brighton (UK).

svetlanarodgers@gmail.com