FoodSMART

An innovative technical menu solution that enables informed consumer choice when eating out, sending personalised food recommendations to your mobile phone or tablet.

www.foodSMARTproject.net

Compared to meals prepared at home, meals eaten out tend to contain more calories and fat with the consumer having very little control or knowledge of the nutrient profile of the food they are eating.

The outcomes of the research are expected to:

- Enhance menu information to benefit consumers by effectively transforming their ability to make informed food choices.
- The innovative IT solution will help caterers to comply with the new EU legislation in relation to allergens.

FOOD SMART

This research will not only uncover new information about the mapping of hospitality practice within the wider public health agenda but it will also make a major contribution towards evidence based practice within work site canteens.

FoodSMART is an industry-academia partnership led by Bournemouth University, UK with academic partners Copenhagen University and the University of Macedonia and SME partners Ronge and Partner, Austria, and the Institute Paul Bocuse Research Centre, France.

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