

LA CITTÀ CHE MANGIA - LA VILLE QUI MANGE - LA CIUDAD QUE COME



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Program

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- AMC and sustainability and F&B



Who am I?

- brought up by my parents that food is something that you do not throw away
- they made me conscious about the relationship between food and health
- I studied hotelmanagement in Maastricht
- I used to work in hotels and the last 10 years in the cure and care (nursing homes)



AMC in brief

- One of the eight universal medical centres in the Netherlands
- Among the top medical centres in the world
- Treatment of patients, medical research and medical education
- 7000 employees, 1000 beds



AMC and F&B for patients

Per day:

- 350 breakfasts
- 300 lunches
- 400 warm meals
- 1500 liter of tube feeding

150 employees



AMC and sustainability and F&B

- just started
- trainee who studies organic agricultural science
- started with a plan to make the food policy in the AMC more sustainable
- week van de smaak local, honest, tasteful nutrition in the cure and care

