Het voedingsconcept in de toekomst voor het AMC

6 december 2012
Program

- Who am I?
- AMC in brief
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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