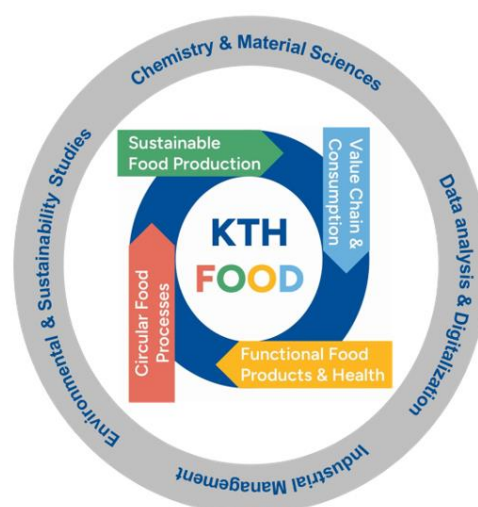


## **INDEK Master Thesis projects within KTH Food Centre**

The newly-established KTH FOOD offers a leading research environment striving for a sustainable, resource efficient and fair food system that includes the entire value chain. It brings together a range of researchers across KTH and Swedish food system stakeholders. By collaborating with KTH FOOD and our stakeholders, you can engage in meaningful master thesis projects that not only enhance your learning experience but also contribute to innovative solutions for pressing issues in food security and sustainability.



There are various ways that you can get involved within KTH Food:

### **1) Based on your own idea**

If you have your own project idea related to ongoing transitions of food system but miss a connection to company or stakeholder, you can contact us at [kthfoodcentre@kth.se](mailto:kthfoodcentre@kth.se), outlining your research interest and what kind of companies or stakeholders you would like to connect. We will then try to help you, providing some suggestions. You can find more information about KTH Food and our stakeholders at <https://www.kth.se/en/kthfood/>

### **2) One Planet Plate**

WWF Sweden's One Planet Plate serves as a guide for sustainable dietary choices for cooking, taking into account of impact on both climate and biodiversity. One Planet Plate concept has been adopted more than 20 restaurants, catering firms and public institutions, showing a potential of future success. However, less is known regarding how, and under which conditions, One Planet Plate initiative can diffuse to wider scale. What are the challenges and opportunities of adopting One Planet Plate in restaurants and catering firms? How do calculative practices of sustainability labelling, as well as consumer perceptions, affect the future of this initiative? If you are interested in studying these or related questions, please contact [emrah.karakaya@indek.kth.se](mailto:emrah.karakaya@indek.kth.se) along with a motivation to study this case.

### **3) Portal restaurant**

Portal is a Stockholm fine dining restaurant serving “uncomplicated food made from excellent ingredients” centred around seasonal, organic Swedish produce. Sustainability is a central goal, whether in using all possible parts of meat and vegetables, reducing food waste, or providing staff with optimal working conditions. Although Portal is already established – with a successful restaurant,

catering branch, fine dining room and bar – questions remain about how its sustainability goals can be reconciled with expansion and growth. Should sustainability be emphasised, and how will this affect the business? How can Portal grow without compromising its sustainability goals? If you are interested in studying these or related questions, please contact Jonas House ([jhouse@kth.se](mailto:jhouse@kth.se)) along with a motivation to study the case.

#### **4) Valorisation of underutilised ingredients**

Western food systems are unsustainable. To address this, efforts have been made to develop new, alternative food sources (e.g. plant-based or cultured meat). However, a promising area of enquiry is not the production of *new* foods, but the (re)valorisation of *existing* ingredients that are edible but not currently consumed. This includes, for example, things such as different parts of slaughtered animals or prepared vegetables than are commonly used, edible side streams that are thrown away, or the various edible fish species in the Baltic Sea that are not widely eaten. How can supply chains be developed for such ingredients? How can they be successfully incorporated into products and marketed to Swedish consumers? If you are interested in studying a topic broadly related to this area (or other questions around production and acceptance of novel foods), please contact Jonas House ([jhouse@kth.se](mailto:jhouse@kth.se)) with a motivation.

#### **5) Innovation and food supply in Nordic Cities Post-Covid 19**

Historically, food policy wasn't city-focused but the rise of urbanization have lead to an increased interest in the intersection of Urban Governance and Sustainable Urban food systems. However, urban food governance now relies on cross-sector collaboration that addresses health, sustainability, and equity issues. COVID-19 exposed vulnerabilities in food access and supply chains, emphasizing the need for flexible, locally-responsive policies. In Nordic cities there has been a tension between a strong social Democratic welfare state and the development of a more collaborative governance that involves public regulatory support, private sector innovation, and the third sector's representation of local voices, fostering an adaptive approach. For student essays, analyzing this post-COVID shift in Nordic cities offers insights into pioneering sustainable practices, inclusive urban food systems, social policy, charities and the food industry sector. The students should find areas of research to help us make sense of the changes since COVID-19. If you are interested in this topic, please contact Johan Nordensvärd ([johan.nordensvard@indek.kth.se](mailto:johan.nordensvard@indek.kth.se)).