

Food System Thinking Model: Sorting Through The Organic Complexity

Food systems are complex. Meals for Health and Healing is an organic food system.

This food system is different from a hospital food system.

Interview your preceptor.

Use this tool to ask questions.

See how each food system is different.

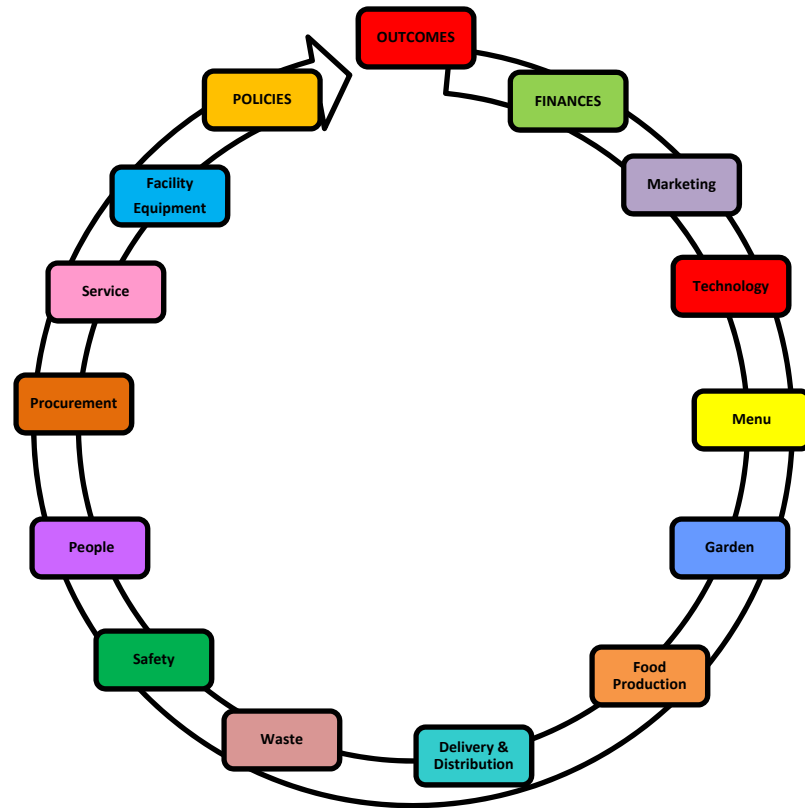
See how each food system is alike.

Fill in the blanks.

Submit to Dianne K for grading.

Grading is based on:

- Attention to detail (50 points)
- Investigative skills in asking questions (50 points)



Food System Thinking Model, Research, K.D. Killebrew 2012

INTERN _____

Organic Food System

Areas	Understand How A Food System Works	Findings: Ask Additional Questions!
<div data-bbox="155 266 380 417" style="background-color: red; color: black; border: 2px solid black; border-radius: 15px; padding: 10px; text-align: center;">Outcomes</div>	<p>What drives the food system? Money, satisfaction, health, client motivation to create lifestyle changes, etc.</p>	
<div data-bbox="155 488 380 639" style="background-color: #90EE90; color: black; border: 2px solid black; border-radius: 15px; padding: 10px; text-align: center;">Finances</div>	<p>What's the weekly food budget? What is the yearly budget? From what sources do you receive money? Does the organization pay for all food or receive donations? Do clients pay for food?</p>	
<div data-bbox="155 696 380 847" style="background-color: #C0C0E0; color: black; border: 2px solid black; border-radius: 15px; padding: 10px; text-align: center;">Marketing</div>	<p>How do you let people know what you do? Do you advertise jobs? How do you get clients?</p>	
<div data-bbox="155 883 380 1034" style="background-color: red; color: black; border: 2px solid black; border-radius: 15px; padding: 10px; text-align: center;">Technology</div>	<p>How do you track clients? What technology do you use in the kitchen? For distribution and organization?</p>	
<div data-bbox="155 1070 380 1221" style="background-color: yellow; color: black; border: 2px solid black; border-radius: 15px; padding: 10px; text-align: center;">Menu</div>	<p>What do the meals consist of? How are menus created? What are the criteria for menu items? Is nutrition info available? What does a week of meals look like?</p>	
<div data-bbox="155 1305 380 1456" style="background-color: cyan; color: black; border: 2px solid black; border-radius: 15px; padding: 10px; text-align: center;">Garden</div>	<p>What's planted? Is there a fence to protect from animals? What makes the garden organic? How does the garden drive the menu?</p>	

Areas	Understand How A Food System Works	Findings: Ask Additional Questions!
<div data-bbox="157 267 378 414" style="background-color: red; color: black; padding: 5px; border-radius: 10px; text-align: center;"> Food Production </div>	<p>How is work organized, describe flow of food, skill levels of staff, types of cooking methods used</p>	
<div data-bbox="147 454 367 600" style="background-color: cyan; color: black; padding: 5px; border-radius: 10px; text-align: center;"> Delivery & Distribution </div>	<p>Who delivers meals? What days are meals delivered? Where are the meals stored before delivery?</p>	
<div data-bbox="147 641 367 779" style="background-color: blue; color: black; padding: 5px; border-radius: 10px; text-align: center;"> Waste </div>	<p>How does the facility discard waste? Are any waste recovery methods used? Composting? Recycling? Is this a priority for the system?</p>	
<div data-bbox="157 852 367 966" style="background-color: green; color: black; padding: 5px; border-radius: 10px; text-align: center;"> Safety </div>	<p>What is the specific food safety challenges for the clients and what measures are taken to ensure food safety? Frequency of training? Sample topics? Garden safety? Cleaning chemicals used</p>	
<div data-bbox="157 1112 367 1242" style="background-color: purple; color: black; padding: 5px; border-radius: 10px; text-align: center;"> People </div>	<p>Staff: List paid staff positions? Number of volunteers? How are staff organized? Rate of turnover? What keeps staff/volunteers satisfied? Clients: How do clients get enrolled? What are the requirements for participation? How many meals can clients receive free and for a fee?</p>	

Areas	Understand How A Food System Works	Findings Ask Additional Questions!
<div data-bbox="149 302 373 448" style="border: 2px solid black; border-radius: 15px; background-color: #f4a460; padding: 10px; text-align: center; width: fit-content; margin: auto;">Procurement</div>	<p>Who buys/procures the food, who are primary vendors, what are order/delivery/pick up days, weekly cost of groceries? What dictates purchases?</p>	
<div data-bbox="149 508 373 638" style="border: 2px solid black; border-radius: 15px; background-color: #ff99cc; padding: 10px; text-align: center; width: fit-content; margin: auto;">Service</div>	<p>How is food assembled, describe the style of service, how do clients express satisfaction/dissatisfaction</p>	
<div data-bbox="149 699 373 829" style="border: 2px solid black; border-radius: 15px; background-color: #00bfff; padding: 10px; text-align: center; width: fit-content; margin: auto;">Facility Equipment</div>	<p>What equipment gets the most use, what's the flow of work, bottlenecks in work flow, does the organization own the space and equipment?</p>	
<div data-bbox="149 906 373 1036" style="border: 2px solid black; border-radius: 15px; background-color: #ffcc00; padding: 10px; text-align: center; width: fit-content; margin: auto;">Policies</div>	<p>What policies guide your work with staff, food safety, food buying, patient service?</p>	