

Table of Contents

1. INTRODUCTION	1
2. CONCEPTUAL BACKGROUND	12
2.1 Methodological Approach	12
2.2 The Classic Food System Driver Concept	14
2.3 The Drivers–Pressures–States–Impacts–Response Model	15
2.4 Feedback Loops in Food Systems.....	16
2.5 Eco-Agri-Food System Drivers	17
2.6 Essential Variables for Food System Transformation	19
2.7 Food System Ontology and Mindset.....	21
3. THE ORGANIC MINDSET: INSIGHTS FROM A MIXED METHODS GROUNDED THEORY (MM-GT) STUDY INTO ORGANIC FOOD SYSTEMS (Paper 1)	26
3.1 Introduction	26
3.1.1 Mindset as Key Driver of Food Systems	28
3.1.2 Salutogenesis and the Sense of Coherence	30
3.1.3 Self-Determination and Intrinsic Motivation	31
3.2 Materials and Approach	33
3.2.1 Exploratory Stage: Focus Group	36
3.2.2 Exploratory Stage: Online Survey	36
3.2.3 Exploratory Stage—GT based on Semi-Structured Interviews with OFS Key Actors	37
3.2.4 Confirmatory Stage: Selective Coding	39
3.2.5 Confirmatory Stage: Data Integration	39
3.2.6 Confirmatory Stage: Creative Abduction	39
3.3 Results	40

3.3.1 Focus Group	40
3.3.2 Online Survey	42
3.3.3 GT Semi-Structured Interviews with OFS Key Actors ..	43
3.4 Discussion	49
3.4.1 Transformative Learning and Collective Impact	50
3.4.2 Equitable Growth and Community Empowerment.....	52
3.4.3 Resilient Production and Ecosystem Services	53
3.4.5 Moderate Consumption and Healthful Lifestyle	55
3.4.6 Creative Abduction	57
3.5 Conclusions	60
4. SDG DRIVERS IN FOOD SYSTEMS (Paper 2).....	63
4.1 Introduction	63
4.2 Drivers and Feedback in Food Systems	66
4.3 Mindset and Ontology – the Hidden Drivers.....	69
4.4 Feedback Drivers in Food Systems	72
4.5 A Conceptual Framework of Drivers in Food Systems.....	76
4.6 The Driving Force behind Sustainability.....	84
4.7 Sustainable Food Systems, Transformational Responses, and SDG Drivers	86
4.8 Organic Food Systems as Basins of Attraction.....	94
4.9 Conclusion	96
5. SUSTAINABILITY TRANSITIONS IN UNIVERSITY FOOD SERVICE: A LIVING LAB APPROACH TO LOCAVORE MEAL PLANNING AND PROCUREMENT (Paper 3).....	98
5.1 Introduction.....	98
5.2 Methods and Approach	106
5.2.1 First Feedback Cycle: Stakeholder Engagement	109

5.2.2 First Feedback Cycle: Defining the Issue, Planning the Action	110
5.2.3 Development of a Conceptual Standard for Sustainable Meal Planning and Procurement	113
5.2.4 First Feedback Cycle: Taking Action	117
5.2.5 First Feedback Cycle: Analysis and Reflection	118
5.2.6 Second Feedback Cycle: Re-Defining the Action.....	118
5.2.7 Second Feedback Cycle: Revised Action	119
5.2.8 Second Feedback Cycle: Analysis and Reflection of Revised Action	119
5.3 Results	119
5.3.1 First Cycle Results: Mini Survey.....	119
5.3.2 First Cycle Results – Best Practice Case Studies	120
5.3.3 First Cycle Results - Preliminary Criteria.....	123
5.3.4 First Cycle Results - Analysis and Reflection: Recipe Description:	124
5.3.5 First Cycle Results: Feedback from Kassel ASAS	126
5.3.6 First Cycle Results: Evaluation of Meals According to the Preliminary Conceptual Standard.....	129
5.3.7 Second Cycle Results: Additional Best Practice Presentations	130
5.3.8 Second Cycle Results: Final Set of Criteria/Conceptual Standard	132
5.3.9 Second Cycle Results: Improvements in Refined Meals & Final Feedback from Kassel ASAS	132
5.3.10 Second Cycle Results: Evaluation of Meals According to the Final Conceptual Standard	135
5.4 Discussion.....	144
6. FINAL DISCUSSION	157

7.	FINAL CONCLUSIONS	176
8.	REFERENCES	182
9.	APPENDICES	230