

1 Appendix A. Sources used to pilot the framework.

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3 Table 3. Sources used to pilot the framework.

Initiative	Type of literature	Sources
Ethnicity Catering	Peer reviewed article	Landon, A., & Rosol, M. (2025). Overcoming the local trap through inclusive and multi-scalar food systems. <i>Local Environment</i>, 1-21.
	Book chapter	Roberts-Stahlbrand, A. (2023). Ethnicity Catering. In J. Sumner, A. Chan, A. Luk, & J. Quarter (Eds.) <i>Selling Social: Procurement, Purchasing, and Social Enterprises</i>. University of Toronto Press.
	Student thesis	Landon, A. (2022). <i>Overcoming the Local Trap Through Inclusive and Multi-Scalar Food Systems: A Case Study of EthniCity Catering in Calgary, Alberta</i> [Master's thesis, University of Calgary]. Prism. https://ucalgary.scholaris.ca/items/b85a7979-284a-4932-8b94-a6917f386fba
	News articles	- Babych S. (2022, June 20). Centre for newcomers opens new facility in northeast calgary to connect newcomers with support. <i>Calgary Herald</i>. http://ludwig.lub.lu.se/login?url=https://www.proquest.com/blogs-podcasts-websites/centre-newcomers-opens-new-facility-northeast/docview/2678965686/se-2. - Clapson, D. (2022, December 27). Charities helping to feed Calgary are feeling the pinch of inflation: These organizations are on the front lines as an increasing number of Albertans struggle to put food on the table. <i>The Globe and Mail</i>. http://ludwig.lub.lu.se/login?url=https://www.proquest.com/blogs-podcasts-websites/charities-helping-feed-calgary-are-feeling-pinch/docview/2758247396/se-2 - Fortney, V. (2020, December 18). Feeding the hungry: You can help (2020). <i>Calgary Herald</i>. http://ludwig.lub.lu.se/login?url=https://www.proquest.com/blogs-podcasts-websites/feeding-hungry-you-can-help/docview/2471171725/se-2 - Hobsbawn-Smith, D. (2007, Mar 21). Food service caters to Calgary immigrants. <i>Calgary Herald</i>. http://ludwig.lub.lu.se/login?url=https://www.proquest.com/newspapers/food-service-caters-calgary-immigrants/docview/245484033/se-2 - Louie, J. (2009, February 12). Catering service hones newcomers' skills; non-profit enterprise supports women. <i>Calgary Herald</i>. http://ludwig.lub.lu.se/login?url=https://www.proquest.com/newspapers/catering-service-hones-newcomers-skills-non/docview/243835636/se-2

		- Schindel, L. (2006, September 14). Newcomers given recipe for success. <i>Calgary Herald</i>. http://ludwig.lub.lu.se/login?url=https://www.proquest.com/newspapers/newcomers-given-recipe-success/docview/245429773/se-2 - Turner, C. (2007, May 04). Good cause, even better Samosas; EthniCity Catering--purveyor of ethical decadence at its finest--could be the genesis of a culinary revolution on Calgary's bland downtown streets. <i>Calgary Herald</i>. http://ludwig.lub.lu.se/login?url=https://www.proquest.com/newspapers/good-cause-even-better-samosas-ethnicity-catering/docview/244918925/se-2
	Initiative websites	https://www.ethnicitycatering.ca (all child pages included) - Centre for Newcomers (n.d.). <i>Ethnicity catering and café training</i>. https://www.centrefornewcomers.ca/kitchentraining
Botildenborg	Peer reviewed article	Pálsdóttir, A. M., O'Brien, L., Varning Poulsen, D., & Dolling, A. (2021). Exploring a Migrant's Sense of Belonging Through Participation in an Urban Agricultural Vocational Training Program in Sweden. <i>Journal of Therapeutic Horticulture</i>, 31(1).
	Conference abstract	Pálsdóttir, A. M., Friblick, L., Geite, A., Shahradeh, A., & Lundqvist, P. (2017, June 13-15). Växtplats Rosengård - nya samverkansmetoder för ökad inkludering och hållbar stadsutveckling i Malmö. In <i>FALF Konferens 2017: Arbetslivets utmaningar i staden och på landsbygden</i>. Alnarp, Sweden. https://falf.se/wp-content/uploads/2018/07/FALF2017_program_webb.pdf
	Student theses	- Koochaki Shalmani, S. (2024). <i>"Innovate Integration" - The Impact of Malmö's Social Innovations on Sustainable Development Goals through Immigrant Labor Inclusion</i> [Master's thesis, Lund University]. Lund University Publications. https://lup.lub.lu.se/student-papers/search/publication/9153406 - Scharfenberg, C. (2021). <i>Drivers and barriers for a sustainability transition of the current food and agriculture system of the city of Malmö: A case study of the sustainable urban farm and meeting place Botildenborg</i> [Master's thesis, Malmö University]. Diva. https://www.diva-portal.org/smash/record.jsf?pid=diva2%3A1565991&dsid=-1129
	Report	Khalil, S., Zachrisson, M., Pálsdóttir, A. M., & Awad, S. (2020). Individbaserad trygghetsskapande och språkutveckling genom odling--en fallstudie om arbetslösa utlandsföddas väg i samhället. <i>Landskapsarkitektur, trädgård, växtproduktionsvetenskap: rapportserie</i> (14). https://publications.slu.se/?file=publ/show&id=113558
	News articles	Grenholm, M. (2017, Mar 8). Anrikt kråkslott blir social mötesplats. <i>Skånska Dagbladet</i>. https://www.skd.se/2017-03-08/anrikt-krakslott-blir-social-motesplats

		• Wallsten, B. (2020, May 18). Närodlat skapar framtidstro. Skånska Dagbladet. https://www.skd.se/2020-05-18/narodlat-skapar-framtidstro • Wallsten, B. (2020, May 16). Grön odling med fokus på hållbarhet. <i>Skånska Dagbladet</i>. https://nogo.retriever-info.com/prod?a=7315&d=05747120200516f695847a609aa97a9af2fc3edc13446a&s=57471&sa=2001729&x=837b47b66b5465f864b133aac8c79607&tz=Europe/Stockholm&t=1743447931 • (2019, Sep 2). Nyrenoverade Botildenborg- innovationscenter för hållbarhet. <i>Industritorget</i>. https://www.mynewsdesk.com/se/gyproc/news/nyrenoverade-botildenborg-innovationscenter-foer-haallbarhet-379698#:~:text=Botildenborg%20i%20Roseng%C3%A5rd%20%C3%A4r%20invigt,samt%20bidrar%20till%20framtidens%20odling
	Initiative website	• https://www.botildenborg.se (all child pages included)

1 Appendix B. Analysis of EthniCity Catering and Växtplats Botildenborg's practices through the outcome-process framework.

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3 Table 4. EthniCity Catering's practices analysed through the outcome-process framework.

		Types of processes used by alternative food initiatives (from Yates, 2015)				
		Experimenting	Perspectives	Norms	Consolidating	Diffusing
Types of alternatives outcomes produced by alternative food initiatives	Products		Culture-promoting: Culturally authentic food products were used to redefine and highlight the cultural and social value of food as a tool to create, maintain, and express cultural identity (as opposed to, e.g., nutritional value or freshness) Socio-economically revitalising: The definition of 'local food product' was redefined to refer to food supplied and processed locally, rather than just produced locally	Culture-promoting: Culturally authentic foods were valued	Culture-promoting, health promoting, ethical: Fresh, authentic, multi-ethnic, culturally acceptable (in terms of familiarity and religious requirements) and authentic, nutritional, delicious, preservative-free food provided, including vegetarian and halal foods, and foods with locally sourced ingredients	Culture-promoting: Culturally important and authentic food products shared with customers
	Methods	Preparation methods: Students experimented with different recipes			Preparation methods: Foods were prepared by hand and without preservatives; leftovers were used to prepare other dishes Preparation sites: Food was originally cooked in a church basement Consumption methods: Food was eaten communally	

	Networks	Governance: Striking a balance between emphasising training goals or enterprise goals was experimented with	Supply chains: Local food sourcing was redefined to refer to sourcing from local suppliers and processors rather than just local producers	Governance: Newcomers' cultural food knowledge and contributions were valued	Interaction: Food was used as a tool to reduce social distance between actors in the food system (e.g., existing Calgary residents and newcomers) Motivations: People were engaged in/with EthniCity Catering to improve their employability, participate in the food industry, develop social capital, foster diverse and united communities, and because of their social mission to support newcomers Governance: Student workers involved in decision-making (e.g., menu/recipe decisions); two-way knowledge exchange between chefs and students	
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	Economic practices	Financing: EthniCity Catering experimented with how to balance different revenue streams			Enterprise: Social enterprise model used Labour: Newcomers with a lack of work experience in Canada and limited formal education received on-the-job training for café and kitchen work; hired and collaborated with newcomer chefs Transaction: Food was priced with attention to affordability for low-income demographics and organisations, and consistent customer relationships were rooted in social rather than legal contracts Financing: Financing was diversified between government funding, private donations, and catering revenue	
	Mental models			Identity: A diverse, unified community was valued	Identity: Kitchen helpers were used to market EthniCity based on their strengths, i.e., multicultural culinary knowledge	

1 Table 5. Växtplats Botildenborg's practices analysed through the outcome-process framework.

		Types of processes used by alternative food initiatives (from Yates, 2015)				
		Experimenting	Perspectives	Norms	Consolidating	Diffusing
Types of alternatives outcomes produced by alternative food initiatives	Products				Environmentally sustainable: Food made with sustainably and locally-grown produce and using reduced packaging was provided	Environmentally sustainable: Education and courses about in-season and local food were delivered
	Methods				Production methods: Food was grown sustainably using organic and SPIN-farming ¹ principles, and focusing on circularity and efficiency (e.g., harvesting on demand, water reuse) Production sites: Food was grown in an urban area	Production methods: The educational farm was used to increase knowledge of sustainable food production

¹ SPIN: Small-Plot Intensive Farming

	Networks			Governance: A non-judgmental approach was used and trainers and trainees respected each other; inclusivity was emphasized	Arena of exchange: An on-farm café Supply chain: Short transport routes used Motivations: People were engaged in Växtplats Botildenborg to improve their health, language skills, employability, learn about Swedish society and job market, get back their motivation and belief in the future, make friends, contribute to sustainability, and educate people about reconnecting people with food Governance: Trainees and staff treated as equals (e.g., eating together in the same lunchroom); trainees contributed their knowledge, competence and traditions	
	Economic practices				Enterprise: Social enterprise model used Transaction: Direct sales model used Labour: Immigrants and refugees with a lack of work experience in Sweden received on-the-job training for café and kitchen work (also sometimes building and farming work)	

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	Mental models	Identity: Trainees began to discover what they were interested in		Human-nature relationships: A sustainable and conscious approach to nature was the norm		
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