BOOK OF ABSTRACTS



IJUP 4.5.6 MAIO 2022

> ONLINE REITORIA DA U.PORTO

15.ª EDIÇÃO





IJUP 4.5.6 MAIO 2022

> ONLINE REITORIA DA U.PORTO

15.° EDIÇÃO





TÍTULO | TITLE

Livro de Resumos do 15.º Encontro de Investigação Jovem da U.Porto

Universidade do Porto

Vice-reitor para a investigação, inovação e internacionalização

Professor Doutor Pedro Rodrigues

ijup@reit.up.pt

ISBN

978-989-746-329-7

Design

Serviço de Comunicação e Imagem da U.Porto

COMISSÃO CIENTÍFICA | SCIENTIFIC COMMITTEE

Alexandra Pinto			
Ana Rita Gaio			
Aurora Teixeira			
Elisabete Ferreira			
Elisa Keating			
Filipe Castro			
Gonçalo Furtado			
Graciela Machado			
Inês Guedes			
Isabel Pinto			
Jorge Teixeira			
Laura Oliveira			
Liliana Grenho			
Manuel Simões			
Maria Oliveira			
Maria Paula Santos			
Patrícia Antunes			
Patrícia Valentão			
Ricardo Fernandes			
Rute Pedro			
Sérgio Sousa			

Pedro Rodrigues

PROGRAMA

PROGRAM





ONLINE EVENT LINK (CLICK HERE)

	MAY, 4 TH	MAY, 5 [™]
08:00 - 18:00		
	PARALLEL ORAL SESSIONS I	PARALLEL ORAL SESSIONS VI
09:00 - 10:30	A1 – Mathematics	A1 – Biological Sciences IV
	A2 – Architecture I	A2 – Engineering I
	A3 – Chemistry I	A3 - Physics II
	A4 – Environment I	A4 – Language & Communication 💍
	A5 – AgroFood I	A5 – Health Sciences VI
	A6 – Health Sciences I	A6 – Psychology & Sciences of Education I
10:30 - 10:40		
10:40 - 12:00	PARALLEL ORAL SESSIONS II	PARALLEL ORAL SESSIONS VII
	A1 – Health Sciences II	A1 – Biological Sciences V
	A2 – Architecture II	A2 – Engineering II
	A3 – AgroFood II	A3 – Chemistry II
	A4 – Environment II	A4 – Geo-Politics I
	A5 - Physics I	A5 – Health Sciences VII
		A6 – Psychology & Sciences of Education II
12:00 - 12:20	Break	
12:20 - 13:40	PARALLEL ORAL SESSIONS III	PARALLEL ORAL SESSIONS VIII
	A1 – Economics & Management	A1 – Biological Sciences VI
	A2 – Biological Sciences I	A2 – Engineering III
	A3 – Architecture III	A3 – Geo-Politics II
	A4 – Chemistry III	A4 – Health Sciences VIII
	A5 – Sport Sciences I	A5 – Health Sciences IX
	A6 – Health Sciences III	A6 – Psychology & Sciences of Education III
13:40 - 14:30	Lunch Break	
	PARALLEL ORAL SESSIONS IV	PARALLEL ORAL SESSIONS IX
14:30 - 16:00	A1 – Arts I	A1 – Biological Sciences VII
	A2 – Biological Sciences II	A2 – Engineering IV
	A3 – Sport Sciences II	A3 – Law and Criminology I
	A4 – Chemistry IV	A4 – Health Sciences X
	A5 – Architecture IV	A5 – Heritage & History I
	A6 – Health Sciences IV	A6 – Psychology & Sciences of Education IV 🗥
16:00 - 16:10	Break	
	PARALLEL ORAL SESSIONS V	PARALLEL ORAL SESSIONS X
	A1 – Astronomy & Physics	A1 – Law and Criminology II
16:10 - 17:40	A2 – Arts II	A2 – Health Sciences XI
	A3 – Sport Sciences III	A3 – Psychology & Sciences of Education V
	A4 – Biological Sciences III	A4 – Heritage & History II
	A5 – Health Sciences V	

RECTORATE OF THE UNIVERSITY OF PORTO

	MAY, 6 TH
08:30 - 09:00	Opening of the secretariat for all participants
09:00 - 10:00	POSTER SESSION I
10 min	Coffee-break
10:10 - 11:00	POSTER SESSION I
11:00 - 11:15	Break
11:15 - 12:00	POSTER SESSION II
10 min	Coffee-break
12:10 - 13:15	POSTER SESSION II
13:15 - 15:00	Lunch Break
15:00 - 18:00	CLOSING SESSION AND CELEBRATION OF THE 15-YEARS ANNIVERSARY OF JUP





ONLINE REITORIA DA U.PORTO



Food supply in take away or delivery restaurants in confinement period

Ferreira, A. Cristina, Faculdade de Ciências da Nutrição e Alimentação Pinto, A. Maria, Faculdade de Ciências da Nutrição e Alimentação Meireis, Daniela, Faculdade de Ciências da Nutrição e Alimentação Rocha, Ada, Faculdade de Ciências da Nutrição e Alimentação Viegas, Cláudia, Escola Superior de Tecnologia da Saúde de Lisboa Lima, João, Escola Superior de Tecnologia da Saúde de Coimbra Afonso, Cláudia, Faculdade de Ciências da Nutrição e Alimentação

Abstract

Introduction: There has been a considerable increase in take-away and delivery food offer in Portugal, also determining an increase on availability and diversity of meals and menus. This service has grown due to the lack of time, decreased desire and motivation to cook or the lack of practical skills to cook. The COVID-19 pandemic reduced or impaired restaurants attendance, so the take-away and delivery services became a routine for those who usually consumed their meals away from home.

Objectives: To characterize take away or delivery service food offer in restaurants in the North of Portugal, during a confinement period.

Methodology: Data collection occurred during one week in the 2nd confinement caused by the COVID-19 pandemic in restaurants with take-away/delivery service. Analyses of the food offer was performed using a qualitative tool designed, based on the evaluation checklist of menus of the School Meals Planning and Evaluation System tool.

Results: 61 dishes were evaluated. In most restaurants, the non-starchy vegetables availability was presented only in 52% of the dishes. No fruit or bread was available in any menus. Availability of meat dishes (57.4%) was higher than fish (39%). Fried foods were available in 26% of the analyzed dishes. The mention of side dishes, information about allergens, as well as nutritional information, were not present in the evaluated menus.

Conclusion: The food offer at the available meals was unbalanced. Considering the increase of take-away and delivery service in Portugal, the results highlight the need to promote healthier meals that combine local gastronomy. A strategy to achieve this goal must include training and increase awareness of involve stakeholders (consumers, food providers).