

## Appendix: Research Participants

The baby food study:

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**Amanda**, 27, works as inventory and order administrator at a trucking company. Her daughter is 8 months old

**Anette**, 28, has been a project employee of an IT company, carrying out office work, now unemployed. Her daughter is 7 months old and her first child

**Cecilia**, 33, lives at her in-laws' farm. Her daughter is the youngest of four

**Karin**, 37, a teacher and mother of nine-month old boy and an older boy and girl

**Ella**, 21, stopped musical school when she got pregnant, now unemployed. Her 7 months old son is her first child

**Felicia**, 28, PhD student in biology. Her daughter, 10 months old, is her first child

**Ingrid** (and **Richard**), 22, with a 7 months old son. Child-minder at a day-care center

**Jessica**, 32, pre-school teacher, 8 months old daughter with an older brother

**Jenny**, 30, is a teacher. Her son is 5½ months and her first child

**Judith**, 22, working at an institution for disabled children. 8 months old child who is a first child

**Klara**, 31, process engineer, son soon to be one year old and a first child

**Katarina**, 28, nurse, her seven months old son is her first child

**Petra**, around 30, is trained and works as a chef, her seven months old son is her second child

**Susanne** (and **Håkan**) are around 28 and both work as teachers. They have a 9 months old daughter

**Sigrid**, 31, works as a manager at a travel agency, her daughter is 7½ months old and her first child

**Signe**, 30, assembling car engines at the Volvo plant in Skövde. Two sons, 7 weeks and 2½ years old

**Ulla**, 34, worker at a factory that makes insulation. 9 month old son with an older sister

**Veronica**, 22 (and **Peter**) working in the food industry, in a factory which produces cheese. The son, eight months, is her first child

The men who are mentioned in brackets participated at the meeting point during the interview

#### The ready meal study:

UK	Germany
<p><b>Ken and Val</b> (72), he is a retired professional, she works part-time; homeowners; financially comfortable; rural. Foodwork shared, but undertaken mainly by her. White British</p>	<p><b>Thomas, Susanne</b> and daughter <b>Franziska</b> (7): Professionals, university educated, both working full-time and living in Bonn</p>
<p><b>Edward</b> (48) and <b>Deborah</b> (46), full-time employed in low-skilled jobs; working class; no children; financially comfortable; homeowners. Foodwork undertaken by her. White British</p>	<p><b>Klaus</b> (former teacher) and <b>Petra</b> (former development worker), retired couple without children, have travelled/lived abroad, university educated, living in Oberwinter</p>
<p><b>Gloria</b> (47) and <b>Jack</b> (45). Working class; full-time employed; local authority housing; low income; unemployed adult son lives with them. Foodwork shared, but undertaken mainly by her. White British</p>	<p><b>Amara, Yarif</b> (mid-40s) and two primary school-age sons, Syrian refugees, living with the wife's brothers in third-floor flat in Bonn North, currently receiving state support and living off their savings. Before they fled Syria she used to be a teacher and he was an engineer</p>
<p><b>Laura</b> (69) and <b>Ted</b> (71). Middle class; retired professionals; financially very comfortable. Foodwork shared, but cooking done mainly by him. White British</p>	<p><b>Carl</b> (23) and <b>Maria</b>, student flat-share in Alfter, living off parental support and part-time job</p>
<p><b>Tameka</b> (25). Working class; works part-time; single mother (one child under 6); local authority housing; income topped up with state benefits. Black British [African/African Caribbean]</p>	<p><b>Nora, Ricco and Hannes</b>, live in a student flat-share in Poppeldorf, all in their final year of their bachelor degree, not receiving student loans</p>

UK	Germany
<p><b>Jem</b> (31). Middle class; professional; good income but has debts; living in shared privately-rented accommodation; non-resident partner. White British</p>	<p><b>Oscar, Linda and Harald</b>, flat-share in Bonn Endenich with one student, one gardener and one person about to start a MA, aged 25–30</p>
<p><b>Phil</b> (44). Working class; unemployed; living in a supported community for people with alcohol and substance misuse issues; very low income (from state benefits). Mixed race</p>	<p><b>Rudolf</b>, divorced man with new partner. He lives in Brohl, she lives in Lohmar. Food bank customer, late 50s, skilled worker, injured in road accident in 1983, currently not working</p>
<p><b>Rageh</b> (30). Seeking asylum in UK; very limited income; living in temporary charitable housing; unable to work; non-resident child under 3. Somali</p>	<p><b>Minna</b> (59), food bank customer, mother of three grown-up children plus one child she gave birth to when she was 17, given up for adoption against her will. Now separated, lives alone. Used to work as a care nurse, suffers from severe back pain. Very basic education</p>
<p><b>Maryam</b> (39). Middle class; works part-time; married; 3 children aged 9–15; homeowner; financially comfortable. Foodwork done largely by her (husband does some top-up shopping). Pakistani</p>	<p><b>Lena</b> (37) and children: Birk (3) and Maya (1.5). Children's father is in prison; she is an ex-drug addict, currently unemployed. Living in a small second-floor flat. Born in Thüringen (East Germany), family fled as soon as the border opened in 1989</p>
<p><b>Tony</b> (56). Middle class; professional; good income but has debts; recently separated; child under 14 who visits a couple of times a week; private rented accommodation. White British</p>	<p><b>Nicol</b> (late-30s) and <b>Karsten</b> (mid-40s), children Felix (11) and Johanna (13). She works for a charity, he is a soldier, currently working in Bonn. Dual income, two cars; consider themselves middle class, university educated</p>
<p><b>James</b> (49). Married; professional; homeowner; good income; two children aged 15+ from previous marriage (dependent child visits); has indirect caring responsibilities for elderly parents, one of whom has advanced dementia. Foodwork shared but wife does all the cooking/planning. White British</p>	<p><b>Gudrun</b> (63), single woman, lives alone in a bungalow on a campsite, receives victim support and state benefits (Hartz IV), university educated, also completed apprenticeship in bakery/confectionary and is a trained equestrian instructor</p>

UK	Germany
<b>Melanie and Tom</b> (late 20s). Both in full-time employment. White British	<b>Stephan</b> , mid-40s, vice-president at a tele-comms company
<b>Laurentio</b> (late 30s). In full-time employment, living in a house-share. White British (Italian heritage)	<b>Greta</b> (late 70s), grew up in Bonn, married twice, but divorced and now lives on her own. Recently moved to Remagen, lives in city centre. Previously worked as an estate agent
<b>Michael</b> (late 30s). Full-time employed, has a long-term partner but live in separate households. White British	<b>Michelle and Kirsten</b> , food bank customers

## The canteen study:

Canteen guests	Female	Male
Persons undergoing rehabilitation, vocational training, apprenticeship	17 persons, aged 14–60	7 persons, aged 17–44
Instructors, consultants	3 persons, aged 38–40+	7 persons, aged 20–60
Judges	3 persons, aged 32–49	
Office employees dealing with administration, customers etc	19 persons, aged 21–59	6 persons, aged 21–65
Court reporter, judicial officer	2 persons, aged 57–64	
External guests	2 persons, a 60 year old owner of a small gallery and a 61 year old public employee	7 persons, a 21 years old unemployed man, a 56 year old male police officer, a 30 year old male athlete, a 51 year old unemployed man, a public employee in his late 50s, 2 retired men in their late 60s
Medical staff	16 persons, aged 28–63, including Carla and Petra	24 persons, aged 27–41, including Markus, Manfred, Klaus, Paul and Bernd
Janitor, craftsmen		7 persons, aged 25–63
Pre-school teacher	3 persons, aged 22–49	

The meal-box study:

Families who subscribe to The Seasons (organic) scheme	Families who subscribe to the Fairly Easy (non-organic) scheme
<b>Bettina</b> has a clerical background and works as a secretary at a clinic. Her husband is a biologist and has a PhD in toxicology. He works in a medical firm. They have two children aged 17 and 19 both living at home	<b>Marie</b> is a physiotherapist, married to an orthopaedic surgeon. They have a girl aged 6 and a boy aged 8
<b>Henrik</b> has a degree in management and works as a manager at a laundry firm. His wife has a degree in HR and works as a secretary. He has two teenage boys from another marriage who live with Henrik part time	<b>Anja</b> trained as a clerk and secretary and works as a medical secretary. Her husband is a trained blacksmith, technician and industrial electrician
<b>Maiken</b> trained as a primary school teacher and teaches maths and home economics. Her husband is an engineer and has a PhD. They have two boys aged 8 and 11	<b>Carsten</b> is a trained laboratory technician. Her husband works in sales. They have two boys aged 3 and 7
<b>Hanne</b> is a structural engineer and works as a Department Manager. Her partner has degrees in mechanical engineering and financial management and works as a Department Manager. They have one boy aged 11 who has a form of Asperger syndrome	<b>Thilde</b> has a bachelor's degree in pedagogy and works as head of department in a IT-company. Her husband has a master's degree in agricultural economics and works as a Functional Manager for the state. They have a boy aged 11 and a girl aged 9
<b>Rikke</b> is a veterinarian. His partner works as an auto electro-mechanic. They have two boys aged 6 and 10	<b>Helene</b> is a doctor, working as a chief physician at an intensive care unit in a hospital. Her husband worked in the army where he took a Defence Officer Training programme. He now works as a major in the army. They have a boy aged 15 and a girl aged 13
<b>Jytte</b> runs a local boxing club with her husband who was trained as a mechanic. They have twins, a boy and a girl aged 15, and an adopted daughter aged 4	<b>Agnes</b> has a bachelor in engineering and works as an operations manager. Her husband has a PhD in engineering and has his own business. They have three children: a girl aged 7 and two boys aged 12 and 13

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Families who subscribe to The Seasons (organic) scheme

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Families who subscribe to the Fairly Easy (non-organic) scheme

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**Gro** has a Bachelor's degree in Business, Language and Culture. Her husband has a secondary education. Both parents work full time. They have two daughters aged 12 and 15—the oldest living at a boarding school at the time of the interview (*efterskole*)

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