<table>
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<th>Work Package</th>
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The effectiveness of interventions targeting specific out-of-home food outlets: protocol for a systematic review  
*Systematic Reviews* 2014 3:17. |
The impact of interventions to promote healthier ready-to-eat meals (to eat in, to take away, or to be delivered) sold by specific food outlets open to the general public: a systematic review.  
*Obesity Reviews* published 29 Nov 2016 |
A description of interventions promoting healthier ready-to-eat meals (to eat in, to take away, or to be delivered) sold by specific food outlets in England: a systematic mapping and evidence synthesis.  
*BMC Public Health* published 19 Jan 2017 |
Searching and synthesising ‘grey literature’ and ‘grey information’ in public health: reflections on three case studies  
*Systematic Reviews* 2016 5:164  
Published: 29 September 2016 |
| WP3          | Jean Adams, Louis Goffe, Tamara Brown, Amelia A Lake, Carolyn Summerbell, Martin White, Wendy Wrieden, Ashley A Adamson.  
Frequency and socio-demographic correlates of eating meals out and take-away meals at home: cross-sectional analysis of the UK National Diet and Nutrition Survey.  
[http://www.ijbnpa.org/content/12/1/51](http://www.ijbnpa.org/content/12/1/51)  
Reducing the salt added to takeaway food: within-subjects’ comparison of salt delivered by five and 17 holed salt shakers in controlled conditions.  
[http://journals.plos.org/plosone/article?id=10.1371/journal.pone.0163093](http://journals.plos.org/plosone/article?id=10.1371/journal.pone.0163093)  
Comparison of sodium content of meals served by independent takeaways using standard versus reduced holed salt shakers: cross-sectional study.  
*Journal of Behavioral Nutrition and Physical Activity*201613:102  
Published: 26 September 2016 |
Oral presentations:

Amelia Lake “Interventions in out-of-home food outlets in England”
Transforming the ‘foodscape’: development and feasibility testing of interventions to promote healthier take-away, pub or restaurant food. Invited presentation at Local Government Association Conference in London, June 2014.


Louis Goffe “Assessing the feasibility of delivering and evaluating an intervention to improve portion control and increase small portion availability in traditional British fish and chip shops: a natural experiment.” HNRC Research Day 26 October 2016, Research Beehive, Newcastle University.

Poster presentations:


the 14th Meeting of the International Society for Behavioral Nutrition and Physical Activity 3rd - 6th June 2015.


Adams, J. et al. The efficacy and effectiveness of 5-holed salt shakers for reducing salt dispensed by fish and chip shops. Poster presentation for the Society for Social Medicine 60th Annual Scientific Meeting, University of York, UK, 14 – 16 September 2016

Other:

North East Obesity Forum autumn meeting October 2015 ‘Is fast-food the fast track to obesity?’ Goffe, L. “Takeaway engagement: Ways to bait the vendor”

Fuse Quarterly Research Meeting 30 April 2015, More than enough on our plates: tackling the takeaway food diet at source
http://www.fuse.ac.uk/events/fusequarterlyresearchmeetings/morethanenoughhonourourplatestakingthetakeawayfooddietatsource.html

We have ways of making you change.....
Making population health interventions work, what can theoretical frameworks and practical commitments tell us?
Joint Fuse (Knowledge Exchange Seminar) and Institute for Health & Society seminar 13th January 2015
Professor Charles Abraham, University of Exeter opens the meeting at 1:00pm, followed by Sue Bagwell, from the London Metropolitan University at 2:00pm
http://www.fuse.ac.uk/events/fuseknowledgeexchangeseminars/previousseminars/jointfuseihssseminar13jan2015.html