

Digitalized work flows in circular food systems: A case study of Sop Köket

Sopköket is an award-winning catering company in Stockholm – a pioneer actor in circular food systems. Since 2015, Sop Köket has saved over 140 tons of food waste, donated nearly 90,000 meals and built a kitchen team where at least half were recruited from social exclusion. Every day Sop Köket shows that it is possible to run a profitable business that gives more than it takes – both for people and the planet. Recently in 2025, Sop Köket won Global Citizen Small Business Impact Award, as the only European company to have done so.

**SOP
KÖKET**



Within the growing business of circular food systems, there is a need for exploration of how digitalization and AI-tools can improve the operations of Sop Köket. How and under which conditions can digital tools improve the work flows in administration, sales and kitchen planning? What are advantages and disadvantages of using AI-tools to optimize the relationships among Sop Köket, its suppliers and customers?

We are looking for ambitious students who are interested in developing a master thesis project, addressing the digitalization processes in Sop Köket. The master thesis project will be developed in close collaboration with Sop Köket, KTH Food Centre and Department of Industrial Economics and Management (INDEK). For this master thesis project, below qualifications may be beneficial

- Basic knowledge in artificial intelligence and machine learning as well as programming
- Experience/interest in qualitative research methods such as interviews or/and ethnography
- Working experience in catering and restaurants or/and e-commerce

As commissioned by Sop Köket, this master project will also involve some practical implementations. Development of a chat bot on the company website, improving information flows from website check out to final invoice with third party software, as well as incorporation of AI-tools/agents for sales, admin, and email management are a few examples of tasks that students can choose to contribute. The thesis will be hosted at Arena Skrapan Coworking (Götgatan 78, Stockholm) and it is expected that the students will be physically present in the coworking space on a regular basis, e.g., a few days a week.

Since the project is in collaboration with INDEK, the following KTH's study programs are the most suitable for this master project: Master's Programme, Industrial Management (TINEM), Master's Programme, Technology-based Entrepreneurship (TTBEM) and Degree/Master Programme in Industrial Engineering and Management (CINEK/TIEMM).

If you are interested in this master project or have questions in this regard, please feel free to contact

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