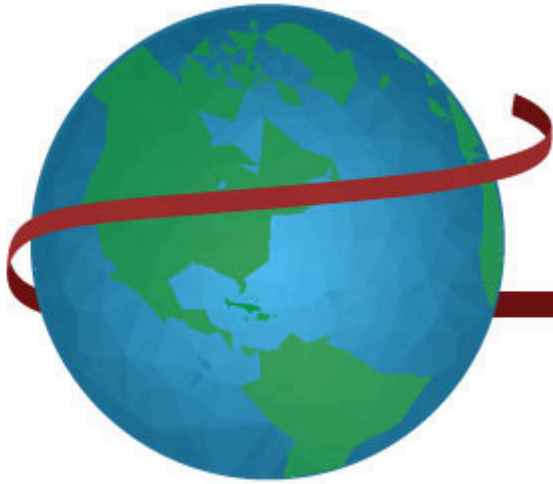




IDDSI

International Dysphagia Diet Standardisation Initiative

UK FESTIVAL 2024

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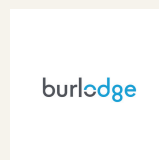
Headline Sponsors:



Making a real difference



Supporting Sponsors:



8.30am	Registration & Exhibition Viewing	
9.00am	Welcome & Introductions	Peter Lam
9.15am	Cancer to the Palace in Six Years	Chris Curtis
9.30am	A Fresh Start: Oral Hygiene	Dr Julie Gallagher
9.45am	Taking the Morning Pills	David Wright
10.00am	Breakfast Demo Kitchen: Porridge	Ben Hanson, Preston Walker & James Ball
10.20am	IDDSI Asia - The Porridge Project	
10.25am	Getting The Day Going	Tim Dallinger
10.40am	Personalisation of Care	
10.55am	Product Showcase - Drinks	
11.00am	Coffee Break & Exhibition Viewing	
11.30am	Fresenius Kabi UK - Headline Sponsor	
11.35am	Dyhydration	Janne Schack, Rachael Masters, Niamh Condon
12.25pm	Product Showcase - Foods	
12.30pm	Lunch & Exhibition Viewing	
13.30pm	Apetito - Headline Sponsor	
13.35pm	A Day in the Life - Panel Discussion	Tim Dallinger, Jenny Mulligan, Rachael Masters, Janne Schack, Niamh Condon, Sophie Murray
14.30pm	Coffee Break & Exhibition Viewing	
15.00pm	Tea Time Kitchen Demo	Andy Cullum & Sophie Murray
15.30pm	Close Care Home - Case Study	Sanjay Dhrona
15.50pm	NHS - Case Study	Hannah Mather & Charlotte Crack
16.10pm	Awards	
16.30pm	Festival Closes	

Speakers include:



Peter Lam, RD, CFE

Peter Lam is the Chairperson & CEO of the International Dysphagia Diet Standardisation Initiative (IDDSI). Working with a team of international experts, the International Dysphagia Diet Standardisation Initiative continues to promote and foster the use of the IDDSI framework for texture modified foods and thickened liquids globally to improve safety.

Peter is a Registered Dietitian, Professional Practice Consultant and a Credentialed Foodservice Executive in Vancouver, BC, Canada. In his real day job, he supports persons with development and learning disabilities with eating and drinking challenges. He loves food! His passion is to help everyone enjoy the food and drinks they love. This is what continues to motivate him to volunteer his time and lead the global and regional teams of IDDSI.



Rachael Masters

Rachael works both in the NHS as Advanced Specialist Community Dietitian and freelance Consultant Dietitian for Focus on Undernutrition, which she established in 2019, specialising in nutrition training to care homes. Throughout her 28 dietetic career she specialised in undernutrition, promoting food-based treatments, dysphagia and frailty. She's received sixteen national and local awards, and attended the Queen's garden party in recognition of the 'MUST' alternative measurement tape. Rachael has represented dietitians on national organisations, including NICE quality standards.



Preston Walker

Preston, has a wealth of culinary knowledge and trained in fine dining and Michelin restaurants. Formally a director of his family business, Oak House Residential Home, he helped to achieve various accolades for the nutritional care and mealtime strategies provided to residents.

Preston co-leads the UK and Culinary IDDSI Reference Groups. Preston is a co-founder of Oak House Kitchen, pioneering practical approaches to health and social care catering and supporting organisations to implement robust strategies to improve safety and quality of lives - because everyone deserves the right to safe nutrition.



Janne Schack

Janne Schack has practised as a Speech and Language Therapist for over 15 years in acute and community NHS Trusts in London and Dorset. Her specialist interest is dysphagia in community-dwelling adults and she works with acute and community colleagues in Dorset to set dysphagia policy and promote best practice across the county. She is Clinical Lead for Dorset HealthCare's Dysphagia Training team, which delivers face-to-face and online training in dysphagia and the IDDSI framework.





Dr Julie Gallagher BDS, MSc, PGCE, PhD

UCL Eastman Dental Institute. An honorary research fellow and academic supervisor at UCL Eastman Dental Institute, having completed my PhD on Oral Health of Elite Athletes and Impact on Performance. Now retired from clinical dentistry, I mix an active lifestyle with continued links to our Sports Dentistry department.



Niamh Condon

Niamh is a chef that specialises in food for those with swallowing disorders and difficulty at mealtimes. With over 20 years' experience in the catering sector and 10 years with dysphagia cooking, & a background in food science she quickly realised it was a career path that would have her hooked.

Faced with challenges morally about the standard way in which pureed food was cooked and presented. It encouraged her to explore and innovate ways to give people pleasure from food again regardless of swallowing difficulties. From here the passion for all things pureed had taken off. She has also put herself into the shoes of those consuming the meals on IDDSI level 4 pureed foods and thickened fluids IDDSI level 4 for 3 days & then again for a week, to learn about the daily struggles that people face. This had led to changes in her approach to IDDSI meal prep.

She set up 'Dining with Dignity' in 2019 to help train & support chefs in the healthcare industry in Ireland, which has led to some international collaborations.



Sophie Murray

Sophie Murray is the Quality improvement and Regulatory Partner and Subject Matter Expert Nutrition and Hydration at Harbour Healthcare care homes. She has a longstanding involvement in nutrition and hydration, and the National Association of Care Catering (NACC). She played a significant part in the UK task force who originally evaluated the IDDSI scheme at the time of its launch and considered its adoption in the UK.



Sanjay Dhrona

In nine years, Sanjay's journey in Social Care have been a complete roller coaster. Leaving a career in hospitality and events, he took over a once great care home, which was faced with 2 embargoes, 2 warning notices and an inadequate rating. The Close Care Home, now sits with a full outstanding rating and counts titles like Care Home of the Year, Best Individual Care home and Small Care provider of the Year in its many accolades. Sanjay is a passionate advocate of sharing knowledge and best practice and is highly committed to increasing and improving DE&I practices in the social care space. He is the lead director of The Outstanding Diversity Forum, the first ever sector wide LGBTQ+ network.



James Ball



James Ball has 30 years' experience in training and catering, applying this knowledge to challenges in the health and social care sector over the past 15 years.

James's co-leads both the UK and Culinary IDDSI Reference Groups, supported the establishment of industry recognised training, and has educated 1000s of health and social care team members in dysphagia foodservice methods.

James is a co-founder of Oak House Kitchen, pioneering practical approaches to health and social care catering and supporting organisations to implement robust strategies to improve safety and quality of lives - because everyone deserves the right to safe nutrition.

David Wright



David is a registered pharmacist with a research background in medicines optimisation for the older person. He has developed international expertise in the administration of medicines to people with dysphagia, secured over £8M in research funding as principal investigator, published over 100 peer-reviewed papers and is a Professor of Health Services Research.

Tim Dallinger



Tim Dallinger has worked in the social care sector for 35 years as a; social care worker, Registered Manager and Responsible Individual. For the last 15 years Tim has been a trainer and consultant for the social care sector. Tim has written many articles for care sector. Tim delivers training courses for local authorities and the private sector on a wide range of health and social care subjects. Tim also supports care services to; improve, become outstanding and deal with regulatory enforcement action. Tim chairs and presents at conferences and workshops and has an engaging, real world practical approach to the issues that face the care sector today.

Dr Ben Hanson (PhD, FIMechE, FHEA)



Dr Hanson is an Associate Professor at University College London where he researches and teaches biomedical applications of engineering. Alongside this role he runs a private consultancy in food & drink engineering. He researches the rheology of texture-modified foods and drinks used in hospitals and home-care environments. He has designed miniature devices to measure the flow properties of fluids. Dr Hanson is a board member of the International Dysphagia Diet Standardisation Initiative, IDDSI. His recent research looks at the relationships between mechanical properties, deformation and flow, and perception in the mouth and during swallowing.





Charlotte Crack

Charlotte Crack are assistant head chefs at the West Suffolk NHS Foundation Trust, working in the kitchens at the West Suffolk Hospital, Bury St Edmunds. The staff in the kitchens prepare food for patients on the wards, and for staff and visitors in the Time Out restaurant and Courtyard Café. Charlotte learned her trade at College with NORCAT in Kings Lynn, both city and guilds and NVQ. She then worked in hotels, contract catering and schools, and after extensive experience in schools catering, came to WSFT fully trained.

Andy Cullum

Andy Cullum is the National Craft Trainer at Avery Healthcare, specialising in International Dysphagia Diet Standardisation Initiative (IDDSI).

Andy has been a chef for over 30 years and brings a wealth of culinary experience to the healthcare sector. He focuses on aiding residents with dysphagia to dine with dignity by expertly modifying the texture of the meals served in care homes and presenting them in a luxurious manner.

His expertise extends beyond the kitchen. He imparts simple yet effective methods on how to present meals and drinks in a person-centred way. His contributions have been recognised with the prestigious Training and Apprenticeship Award in the 2024 Public Sector Catering Awards, a testament to his impact on catering and care team members across Avery Healthcare.

Andy is also a valued member of the National Association of Care Catering and the UK IDDSI Reference Group, promoting awareness and the ongoing use of the IDDSI Framework.



Hannah Mathers

Hannah has worked at the Trust for 36 years, while Charlotte is a more recent arrival, and has been with WSFT for two years. Both live locally and have worked in catering for their whole careers. As part of their role, they plan and prepare foods to the IDDSI standards to patients with dysphagia. The WSFT is an exemplar Trust, hence the invitation to take part in the event. Hannah trained at a college in Ipswich, completing City and Guilds qualifications, before starting her career at West Suffolk Hospital, where she has completed NVQ s, up to level 3 Kitchen Supervision. Hannah is passionate about food and loves cooking at home.

Jennifer Mulligan

Jenny has worked for Anchor for 25 years in a number of roles, most of them have had a connection to catering in one way or another. Her current role involves working with a range of staff in the homes she supports, to ensure residents have the best experiences and service they can offer. This includes food and drink, and working closely with chefs and catering teams to ensure the food served is at the highest quality. This includes food for residents who need a textured diet, food equality has always been a passion of Jenny's and when she had the opportunity to join the UKIRG, Jenny jumped at the chance to help educate and support colleagues and to improve the lives of the residents.



Chris Curtis

IHPV-related cancer is a chapter in my life story—one marked by challenges, growth and resilience. Through sharing my perspective, I hope to contribute to a greater understanding of the human side of this diagnosis. As patients, we navigate uncharted territories, facing each day with courage and the determination to live a fulfilling life beyond the shadows of HPV-related cancer.

