

### Tuesday, 24 April 2018 HEALTHCARE TRACK

### Wednesday, 25 April 2018 HOSPITALITY TRACK

### Thursday, 26 April 2018 HEALTHCARE TRACK

### Friday, 27 April 2018 HOSPITALITY TRACK

<b>12:00 - 1:00 pm FCSI APD AGM</b>	<b>10:00 - 11:00 am FCSI Panel</b>		
This Annual General Meeting is only for FCSI members. Please register by mail: apd@fcsi.org	Join the panel to discuss the Trends, Challenges and Opportunities in the APD Region with Professional Members and Allied Members.		
<b>1:00 - 1:45 pm Application of 3D Food Printing</b>	<b>The Evolution of the Commercial Kitchen and Innovations in Technology</b>	<b>Application of 3D Food Printing</b>	<b>Display and Production Kitchens - Designs and latest innovations along with its benefits</b>
Speaker: <b>Gladys Wong</b> , BSC. MSC. NZRD Senior Principal Dietitian / Senior Manager Nutrition & Dietetics Dept., Khoo Tech Puat Hospital During this talk, Gladys aims to highlight the challenges in feeding patients with dysphagia and how 3D-printed meals can be a potential solution to feed aging residents of long term care facilities and free-living elderly living in their own homes, but also the environmental impact. She hopes that more foodservice consultants will buy-in to this new food supply chain and prepare ourselves to support this disruptive food innovation wave to come.	Speaker: <b>Richard N. Caron</b> , Senior Vice President, Innovation Welbilt Inc. Richard traces back to the origins of kitchen standards, what restaurant operators are facing and asking for, current innovations and trends (e.g. digital) and what he sees as the evolution of technology in our industry.	Speaker: <b>Gladys Wong</b> , BSC. MSC. NZRD Senior Principal Dietitian / Senior Manager Nutrition & Dietetics Dept., Khoo Tech Puat Hospital During this talk, Gladys aims to highlight the challenges in feeding patients with dysphagia and how 3D-printed meals can be a potential solution to feed aging residents of long term care facilities and free-living elderly living in their own homes, but also the environmental impact. She hopes that more foodservice consultants will buy-in to this new food supply chain and prepare ourselves to support this disruptive food innovation wave to come.	Speaker: <b>Daniel Metz</b> , Regional Vice President Asia Pacific & South Asia for MKN This presentation will be related to design and functionality. In general we will highlight latest innovations on energy efficiency, match with interior designs, cleaning facilities, etc.
<b>1:45 - 2:30 pm Planning for a Sustainable Menu</b>	<b>Better Resource Usage in Dishwashing</b>	<b>Planning for a Sustainable Menu</b>	<b>Designing Interactive Kitchens</b>
Speaker: <b>Clara Ming Pi</b> , MS. RD. FCSI Director and Principal Consultant, FCG Ltd. Adjunct Associate Professor, KHU Our food supplies contribute to one third of global carbon emissions. Current agricultural practices impact greatly to our health and environment. Planning a Sustainable Menu can reduce food cost as well as support health of the patients and our ecosystem.	Speaker: <b>Kai Astor</b> , Meiko Academy, Technical Trainer Sales MEIKO Maschinenbau GmbH & Co. KG Which resources do we have in combination with a dishwasher and how do they influence the cleaning result. How can we improve the machine in terms of a better resource usage. What about the human resource in a kitchen? Focus on ergonomics and faster process of handling dishes.	Speaker: <b>Clara Ming Pi</b> , MS. RD. FCSI Director and Principal Consultant, FCG Ltd. Adjunct Associate Professor, KHU Our food supplies contribute to one third of global carbon emissions. Current agricultural practices impact greatly to our health and environment. Planning a Sustainable Menu can reduce food cost as well as support health of the patients and our ecosystem.	Speaker: <b>Mario Sequeira</b> , FCSI, G.C.SorpMgt Director, Hospitality Total Services (Aus) Pty Ltd <i>Key Drivers:</i> - Demanding Guest experience - Entertain - Space at a premium - Availability of modern technology <i>Design Focus:</i> - Functionality for Chefs, Guest and Staff Safety, Food Safety - Guest Experience, Aesthetics - Labor & Energy efficiency - Multi use equipment, Flexibility for various cuisines - Customise to each project - Design for a minimum 7 to 10 year period
<b>2:30 - 3:15 pm Enhanced Dining Experience-Lifestyle Living</b>	<b>Designing Interactive Kitchens</b>	<b>Enhanced Dining Experience-Lifestyle Living</b>	<b>Hospitality Workshop</b>
Speaker: <b>Mario Sequeira</b> FCSI, G.C.CorpMgt. Director, Hospitality Total Services (Aus) Pty Ltd <i>Key Drivers:</i> - Increased Resident expectation - Competitive Marketplace - Technology availability - Resident Profile - Choice and flexibility of Meal Offer - On-Demand Service	Speaker: <b>Mario Sequeira</b> , FCSI, G.C.SorpMgt Director, Hospitality Total Services (Aus) Pty Ltd <i>Key Drivers:</i> - Demanding Guest experience - Entertain - Space at a premium - Availability of modern technology <i>Design Focus:</i> - Functionality for Chefs, Guest and Staff Safety, Food Safety - Guest Experience, Aesthetics - Labor & Energy efficiency - Multi use equipment, Flexibility for various cuisines - Customise to each project - Design for a minimum 7 to 10 year period	Speaker: <b>Mario Sequeira</b> FCSI, G.C.CorpMgt. Director, Hospitality Total Services (Aus) Pty Ltd <i>Key Drivers:</i> - Increased Resident expectation - Competitive Marketplace - Technology availability - Resident Profile - Choice and flexibility of Meal Offer - On-Demand Service	Speaker: <b>Remko van der Graaff</b> , FCSI, Manager Hospitality & facility AAG The Netherlands and FCSI EAME Chair. Interactive workshop about the world of Food & Hospitality. Why are some brands so successful; what is their secret? What is the influence of your attitude? What should you bring with your work to every day? During this workshop, you will be inspired and also get to know more about the Fish philosophy!
<b>03:15 - 4:00 pm Better Resource Usage in Dishwashing</b>	<b>Hospitality Workshop</b>	<b>The Evolution of the Commercial Kitchen and Innovations in Technology</b>	
Speaker: <b>Kai Astor</b> , Meiko Academy, Technical Trainer Sales MEIKO Maschinenbau GmbH & Co. KG Which resources do we have in combination with a dishwasher and how do they influence the cleaning result. How can we improve the machine in terms of a better resource usage. What about the human resource in a kitchen? Focus on ergonomics and faster process of handling dishes.	Speaker: <b>Remko van der Graaff</b> , FCSI, Manager Hospitality & facility AAG The Netherlands and FCSI EAME Chair. Interactive workshop about the world of Food & Hospitality. Why are some brands so successful; what is their secret? What is the influence of your attitude? What should you bring with your work to every day? During this workshop, you will be inspired and also get to know more about the Fish philosophy!	Speaker: <b>Richard N. Caron</b> , Senior Vice President, Innovation Welbilt Inc. Richard traces back to the origins of kitchen standards, what restaurant operators are facing and asking for, current innovations and trends (e.g. digital) and what he sees as the evolution of technology in our industry.	
	<b>1:00 pm - 5:00 pm 'Ask the Expert Sessions'</b>	<b>10:00 am - 5:00 pm 'Ask the Expert Sessions'</b>	<b>10:00 am - 5:00 pm 'Ask the Expert Sessions'</b>
	Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality. You do not have to register for these sessions.	Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality. You do not have to register for these sessions.	Visitors may ask questions directly to FCSI International Consultants in Retail, Catering & Banqueting, Food & Hospitality. You do not have to register for these sessions.