



# Asia Pacific Seminars “Future of Foodservice”

## I. Healthcare Track

**Date : Tuesday 24 April 2018**

**Venue: Suntec Singapore: Level 6: H6R4-01-04**

**1:00 pm - 1:45 pm**



### Application of 3D Food Printing

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.

**Gladys Wong, BSC. MSC. NZRD**

Senior Principal Dietitian/Senior Manager  
Nutrition & Dietetics Dept ,Khoo Teck Puat Hospital

**1:45 pm- 2:30 pm**



## Planning for a Sustainable Menu

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.

**Clara Ming Pi, MS. RD. FCSI**

Director and Principal Consultant, FCG Ltd. Adjunct Associate Professor, HKU

**2:30 pm - 3:15 pm**



## Enhanced Dining Experience- Lifestyle Living

### **Key Drivers:**

- Increased Resident expectation
- Competitive Marketplace
- Technology availability
- Resident Profile
- Choice and flexibility of Meal Offer
- On-Demand Service

**Mario Sequeira FCSI, G.C.CorpMgt ,**

Director, Hospitality Total Services (Aus) Pty Ltd

**3:15- pm - 4:00 pm**



## Better Resource Usage in Dishwashing

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.

### **Kai Astor**

MEIKO Academy  
Technical Trainer Sales

MEIKO Maschinenbau GmbH & Co. KG