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
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

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
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