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

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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

Future of Foodservice: The Evolution of the Commercial Kitchen and Innovations in Technology:

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.

Richard N. Caron
Senior Vice President, Innovation Welbilt Inc.