



Suntec Singapore: 24 - 27 April 2018 | Tuesday - Friday

Asia Pacific Seminars **“Future of Foodservice”**

SPEAKERS PROFILE



Mario Sequeira
FCSI, G.C.CorpMgt
(Director- Hospitality Total
Services (Aus) Pty Ltd)

With over 30 years' experience in the hospitality industry, Mario Sequeira offers both Foodservice Design and Management consultancy services to small, medium and large scale businesses in the hospitality and health care sectors specialising in Food Production – Cook Chill and Cook Serve, HACCP – Food Safety, Menu Design, Meal Delivery, Master Planning of new Developments and Redevelopments including Foodservice Design, Spatial requirements, ISO Quality Systems, Feasibility studies, Liquor Licensing matters, Development Applications, Lease Reviews, EOI Campaigns, Supplier Negotiations, Business start-ups and Business Reviews.

As a Professional member of F.C.S.I., Mario keeps abreast with the latest global environmentally sustainable technologies. With a chef's background, post graduate business qualifications, firsthand working knowledge of hospitality operations, extensive worldwide travel and surrounded by a passionate HTS team, Mario enjoys achieving successful outcomes for HTS clients.



Clara M. Pi

FCSI, MSC, RD
Principal & Director
Foodservice Consultants
Group Ltd.
Adjunct Associate
Professor, HKU

Clara pioneered and built the first cook chill CPU in Asia (Hong Kong) followed by cook chill CPU in China then Taiwan. She was the first to design Foodservice computer systems in North America, Hong Kong and China. In 2008 she received the prestigious FCSI Service Award and 2009 Hong Kong SAR Chief Executive Community Service Award, she was chosen by “Dietitians Canada” as “Leader in International Nutrition”. In 2010 Clara co-authored the first bilingual cook book with carbon footprints entitled "Save our planet one carbon bite at a time". She was the first in Hong Kong to instigate “Meatless Monday” in hospital setting. In 2011, Clara was the first in Asia to implement “Balanced Menus” as recommended by Healthcare Without Harm (HCWH) under WHO, resulting in carbon emission savings as well as promoting health and disease prevention through reduction of meat on hospital menus. She is a well-sought after speaker internationally. At present she is the adjunct associate professor at HKU and advisor for various hospital projects in China and Taiwan.



Remko Van Der Graaff

FCSI
Manager Hospitality &
Facility, AAG
Chair, FCSI EAME

Remko van der Graaff: a strategic, creative inspirer and conceptual thinker. His motto: Energizing customers with passion and fun!

He is a Foodservice management consultant, a certified FISH! trainer and responsible for a team of facility consultants at AAG. As chairman of FCSI Netherlands he represents an independent association of the worlds best food service consultants.

He began his career in international hotel management, followed by the development and implementation of a new fresh food concept: ‘La Place’. Then he worked as a commercial and product manager at a nationwide facility company, ‘Appèl’, being responsible for food & beverages, front office services and housekeeping. He began working at AAG since 2005. His goal is to help companies in the care sector to excel in strategic facility management, specifically on food, beverages and hospitality.

Recently Remko developed the formula ‘Simplify your food’. With this formula, he strived for an honest, tasty, hot meal for every client in elderly care. Originating from the marketing mix (product, price, place, promotion, presentation and personnel) His goal: care organizations to reduce waste, simplify their processes and offer the residents a wide range of meals made with fresh, seasonal products.



Gladys Wong

BSC MSC NZRD

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

Trained and practiced in New Zealand as dietitian, Gladys is an Accredited Dietitian of Singapore and has held various offices with the Singapore Nutrition & Dietetics Association for the past 22 years. She is currently the Membership Sub-Comm Chair. with Singapore Nutrition & Dietetics Association. Also a member of Diabetes Prevention & Care Taskforce, and Chair of the Dietetics Panel with Ministry of Health.

She was instrumental in introducing the Health Promoting Hospitals and Health Services Network to Singapore hospitals (<http://www.hphnet.org>) since 2009, and involved in various initiatives on subliminal health messaging in hospital environment to promote healthy living. In recent years, she has been involved in Healthcare without Harm / Global Green and Healthy Hospitals network (<https://noharm-global.org/issues/global/global-green-and-healthy-hospitals>) promoting awareness in reducing environmental footprint amongst healthcare workers in healthcare settings.

She relinquished her headship of the Dietetics Department of Khoo Teck Puat hospital at the end of 2017 to concentrate on community outreach and special projects. Her current portfolio as Senior Principal Dietitian includes training and community outreach such as the " Dial-a-Dietitian@YH" service.

Her latest passion is towards developing a commercially viable food supply model using 3D food printing to produce consistent, nutritious and personalised puree meals for patients with swallowing difficulties.



Richard N. Caron

Senior Vice President,
Innovation
Welbilt Inc.

Richard N. Caron is Senior Vice President, Innovation of Welbilt, Inc. Previously, he served as Executive Vice President Global Marketing and Innovation for Manitowoc Foodservice and as Manitowoc Foodservice's Chief Technology Officer, a position that he has held since 2005 as a former Enodis employee.

Caron was instrumental in the development and success of the Education and Technology Center. He has also led a variety of new product development initiatives, which have helped distinguish the company as a technology leader in the foodservice industry.

Prior to Manitowoc/Enodis, Caron served as Chief Executive Officer for the Moseley Corporation in Franklin, Massachusetts. He also served as President and Chief Executive Officer of TurboChef, Inc. in Dallas, Texas. Prior to that, Caron was Managing Director of the consumer products practice at Arthur D. Little (ADL) in Cambridge, Massachusetts. During his 19-year affiliation with ADL, Caron led many consulting assignments involving technology, strategy, and product development.

Caron holds several patents in the foodservice industry, including automated frying and rapid cooking systems. Caron is a graduate of the Massachusetts Institute of Technology where he earned Master of Science and Bachelor of Science degrees in Chemical Engineering Practice.



Daniel Metz

Regional Vice President Asia

Pacific & South Asia for MKN.

In 1999, Daniel began his career in MKN as Apprenticeship “Industrial Business Management Assistant”, then throughout the years, he moved up the MKN corporate ladder through many key positions. He has held important positions as Senior Director Projects and Kitchen Design, Director of Product Management and Director Projects and Kitchen Design.

Since November 2017, he has been the Regional Vice President Asia Pacific & South Asia for MKN.



Kai Astor

MEIKO Academy

Technical Trainer Sales

Kai joined MEIKO in January 2008 as Regional sales Manager for Eastern Europe, CIS countries and later also for Finland and Sweden.

2016 he changed internally to the new MEIKO Academy as Technical Trainer Sales for ware washing technology.

