



IDDSI

International Dysphagia Diet
Standardisation Initiative

UK FESTIVAL 2023

The International Dysphagia Diet Standardisation Initiative (IDDSI) is delighted to announce that we are hosting our premiere UK IDDSI Conference 2023 in Derby, **on THURSDAY 21ST September, 2023.**

This is an all-in-one opportunity to connect and network with colleagues, learn from fellow practitioners and researchers, and exchange insights into best practices being demonstrated around IDDSI in healthcare, community, and social care settings.



SCAN ME

Book Tickets
via



Providing a common terminology for describing food textures and drink thicknesses to improve safety for individuals with swallowing difficulties.



Speakers include:



Peter Lam, RD, CFE

Peter Lam is the Chairperson & CEO of the International Dysphagia Diet Standardisation Initiative (IDDSI). Working with a team of international experts, the International Dysphagia Diet Standardisation Initiative continues to promote and foster the use of the IDDSI framework for texture modified foods and thickened liquids globally to improve safety.

Peter is a Registered Dietitian, Professional Practice Consultant and a Credentialed Foodservice Executive in Vancouver, BC, Canada. In his real day job, he supports persons with development and learning disabilities with eating and drinking challenges. He loves food! His passion is to help everyone enjoy the food and drinks they love. This is what continues to motivate him to volunteer his time and lead the global and regional teams of IDDSI.



Rachael Masters

Rachael works both in the NHS as Advanced Specialist Community Dietitian and freelance Consultant Dietitian for Focus on Undernutrition, which she established in 2019, specialising in nutrition training to care homes. Throughout her 28 dietetic career she specialised in undernutrition, promoting food-based treatments, dysphagia and frailty. She's received sixteen national and local awards, and attended the Queen's garden party in recognition of the 'MUST' alternative measurement tape. Rachael has represented dietitians on national organisations, including NICE quality standards.



Preston Walker

Preston, has a wealth of culinary knowledge and trained in fine dining and Michelin restaurants. Formally a director of his family business, Oak House Residential Home, he helped to achieve various accolades for the nutritional care and mealtime strategies provided to residents.

Preston co-leads the UK and Culinary IDDSI Reference Groups. Preston is a co-founder of Oak House Kitchen, pioneering practical approaches to health and social care catering and supporting organisations to implement robust strategies to improve safety and quality of lives - because everyone deserves the right to safe nutrition.



Janne Schack

Janne Schack has practised as a Speech and Language Therapist for over 15 years in acute and community NHS Trusts in London and Dorset. Her specialist interest is dysphagia in community-dwelling adults and she works with acute and community colleagues in Dorset to set dysphagia policy and promote best practice across the county. She is Clinical Lead for Dorset HealthCare's Dysphagia Training team, which delivers face-to-face and online training in dysphagia and the IDDSI framework.



Dr Hannah Crawford



Dr Hannah Crawford & Sam Bradley describes their journey through the risks many practitioners grapple with on a daily basis.

- the range of multidisciplinary options available to support our clients to eat and drink
- the use of the MCA, legal protection, disability discrimination and blanket restrictions
- consistent clinical practice.

The session concludes with an invitation to participants to join us on our journey in addressing how we provide the best person centred care to the people we work with.

Niamh Condon



Niamh is a chef that specialises in food for those with swallowing disorders and difficulty at mealtimes. With over 20 years' experience in the catering sector and 10 years with dysphagia cooking, & a background in food science she quickly realised it was a career path that would have her hooked.

Faced with challenges morally about the standard way in which pureed food was cooked and presented. It encouraged her to explore and innovate ways to give people pleasure from food again regardless of swallowing difficulties. From here the passion for all things pureed had taken off. She has also put herself into the shoes of those consuming the meals on IDDSI level 4 pureed foods and thickened fluids IDDSI level 4 for 3 days & then again for a week, to learn about the daily struggles that people face. This had led to changes in her approach to IDDSI meal prep.

She set up 'Dining with Dignity' in 2019 to help train & support chefs in the healthcare industry in Ireland, which has led to some international collaborations.

Sophie Murray



Sophie Murray is the Quality improvement and Regulatory Partner and Subject Matter Expert Nutrition and Hydration at Harbour Healthcare care homes. She has a longstanding involvement in nutrition and hydration, and the National Association of Care Catering (NACC). She played a significant part in the UK task force who originally evaluated the IDDSI scheme at the time of its launch and considered its adoption in the UK.

Alison Smith



Alison Smith is a Fellow of the British Dietetic Association (BDA), and a BDA Ambassador and Media Spokesperson. She has been a passionate advocate for nutrition and hydration for individuals and groups with dysphagia and has held many leading roles in this area: Founding member – Swallow Perspectives, Advocacy and Research Collective (SPARC), Care Quality Commission Specialist Adviser – Nutrition (Social Care), Chair - Department of Health and Social Care Advisory Committee on Borderline Substances (ACBS), Chair - PrescQIPP Nutrition Virtual Professional Group, Judge – National Association of Care Catering (NACC) Care Chef and Care Awards. She has presented at international conferences and was a leading figure in the UK task force evaluating IDDSI for the UK.



James Ball



James Ball has 30 years' experience in training and catering, applying this knowledge to challenges in the health and social care sector over the past 15 years.

James's co-leads both the UK and Culinary IDDSI Reference Groups, supported the establishment of industry recognised training, and has educated 1000s of health and social care team members in dysphagia foodservice methods.

James is a co-founder of Oak House Kitchen, pioneering practical approaches to health and social care catering and supporting organisations to implement robust strategies to improve safely and quality of lives - because everyone deserves the right to safe nutrition.

Kathleen Graham



Kathleen is Senior Project Manager Royal College of Speech and Language Therapists Speech and Language Therapist

Title: RCSLT position statement on the use of thickener with people who have difficulty swallowing liquids.

In March 2023, the RCSLT developed a position statement with members on this topic. It was met with national and international interest. This session will discuss why and how the statement was developed and future plans to release a position paper.

Philip Shelly



Philip Shelley was the Chair of the NHS Food Review that was announced by the Secretary of State for Health and Social Care, following the unfortunate deaths through Listeria in 2019. He is also responsible for the publication of the National Food Standards which incorporate the review recommendations.

Philip is a Senior Operational & Policy Manager for NHS England and is the National Lead for Net Zero Food. Having served as National Chair of the Hospital Catering Association, he proactively drives collaboration between fellow organisations such as the British Dietetic Association, National Nurses Nutrition Group and the Health Estates and Facilities Management Association.

He has been acknowledged with the Public Sector Catering Award in 2018 and the Outstanding Service Award in 2020 by the Hospital Catering Association.

Dr Ben Hanson (PhD, FIMechE, FHEA)



Dr Hanson is an Associate Professor at University College London where he researches and teaches biomedical applications of engineering. Alongside this role he runs a private consultancy in food & drink engineering. He researches the rheology of texture-modified foods and drinks used in hospitals and home-care environments. He has designed miniature devices to measure the flow properties of fluids. Dr Hanson is a board member of the International Dysphagia Diet Standardisation Initiative, IDDSI. His recent research looks at the relationships between mechanical properties, deformation and flow, and perception in the mouth and during swallowing.



8:45 Doors open – Registration & Exhibition

Topics	Presenters
Welcome & Introductions.	Peter Lam & UK IDDSI Reference Group
Eating & Drinking with Acknowledged Risk.	Hannah Crawford, Samantha Bradley
CQC's perspectives of IDDSI.	Mindy Bhalla, Care Quality Commission
Paediatric dysphagia product spotlight from premium sponsor.	Simply Food Solutions

BREAK: Refreshments, Exhibition

Thickeners and the use of thickened drinks	Kathleen Graham, Royal College of Speech & Language Therapists.
Texture modification masterclass & practical tips.	Preston Walker
Sensational dysphagia delights.	James Ball
Stimulating the appetite and dining with dignity. Taste testing activity.	Niamh Condon, Dining with Dignity.

LUNCH: Exhibitor Exhibition

Multidisciplinary expert panel – optimising quality of life and safety in dysphagia care.	IDDSI, lived experience voices, Phil Shelley (NHS), CQC, RCSLT, Niamh Condon, BDA.
Presentation from premium sponsor.	Nutricia.

BREAK: Refreshments, Exhibition

Using IDDSI in Clinical Dysphagia Assessment.	Janne Schack & Rachael Masters.
Optimising nutrition with IDDSI – dietetics masterclass.	Alison Smith, Sophie Murray, Andy Cullum.
Hot topics in clinical dysphagia.	Multidisciplinary Clinical Panel.

Product Showcase and Prize Giving.

5pm Finish