





2024 IDDSI 香港座談會: 由廚房到廳堂 Hong Kong IDDSI in Practice: From Kitchen to Table

A Symposium on Multidisciplinary IDDSI Implementation 2024



▶IDDSI國際主席專題演講

Keynote speech by Chairperson of IDDSI Global

▶ 跨專業、跨地區IDDSI實踐分享及論壇

Multi-disciplinary, regional sharing and open panel discussion on IDDSI Implementation

▶照護食製作示範

Care food preparation demonstration

▶ 照護食試食展覽

Care food exhibition and tasting

2024年5月17日(星期五) 17th May 2024, Friday

中上9點至下午5點半;登記將於早上8點半開始 9:00a.m. to 5:30p.m. Registration starts at 8:30a.m.

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香港科學園高錕會議中心 Charles K. Kao Auditorium, Hong Kong Science Park



参加者請預先網上登記,費用全免 Free entry. Pre-registration required.

座談會將主要以英語及廣東話進行,已登記人士可向主辦單位申請即時傳譯服務。 The symposium will be primarily conducted in both English and Cantonese. Interpreting service will be available upon request...







































網上登記現已開始

REGISTRATION IS NOW OPEN

https://forms.gle/t916pB8197THGkVb9







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節目一覽 Programme at a glance

08:30 登記開始 Registration starts

09:00 開幕儀式 Opening ceremony

09:30 IDDSI國際主席專題演講
Keynote speech by the Chairperson and CEO of IDDSI Global

10:15 IDDSI香港諮詢小組簡介
Introduction to Hong Kong IDDSI Reference Group (HKIRG)

10:30 IDDSI在亞州 IDDSI in Asia

11:15 照護食製作示範:由Maruha Nichiro, Mitsui & Co. (HK.) Ltd. and Caramall Limited贊助及提供 Sponsored carefood demonstration session by Maruha Nichiro, Mitsui & Co. (HK.) Ltd. and Caramall Limited

11:45 展覽及午饍時間 Exhibition and lunch break

13:15 跨專業分享
Multidisciplinary sharing / showcasing

14:15 照護食製作示範:由The Project Futurus贊助及提供 Sponsored carefood demonstration by The Project Futurus

14:45 展覽及茶點時間 Exhibition and tea break

15:15 跨專業論壇 Multidisciplinary open panel discussion

16:30 香港社會服務聯會的照護食計劃 The Carefood project by HKCSS

16:45 IDDSI於香港的未來 The future of IDDSI in Hong Kong

17:00 閉幕禮及合照時間 Closing remarks and photo taking



主辦單位 ORGANISER











Mr. Peter Lam

IDDSI國際主席 註冊營養師及認可食品服務行政人員 Chairperson & CEO of IDDSI Global Registered Dietitian & Credentialed Food Service Executive

專題演講:坐星望月-夢想成真之旅

Keynote Speech: Aim for the moon and reach the stars - from dream to reality

Peter Lam 是國際吞嚥障礙飲食標準化創辦組織(IDDSI)的主席兼行政總裁。他與各國專家及志願團隊合作, 積極推廣使用 IDDSI 框架,定義食物質地及流質稀杰度,以保障患者的吞嚥安全。

Peter曾領導加拿大吞嚥障礙飲食術語標準化項目的工作,促使他與分別來自澳洲及英國的 Julie Cichero 博士和Caroline Lecko 合作,IDDSI 的概念便因此而生。他亦曾擔任加拿大食品服務專業人員協會(CAFP)、加拿大營養師協會轄下的吞嚥障礙評估與治療聯網及卑詩營養師管理局(CDBC)主席。

Peter是一名註冊營養師、專業顧問以及食品服務行政主任,並為於加拿大第二大衛生局效力而感到自豪。 他主力為發展和學習障礙的人士提供營養和吞嚥障礙的諮詢服務。在專業顧問範疇,他奠定了跨專業指導 計劃的發展基礎,讓富經驗的臨床醫療人員分享他們的知識和經驗,為新進臨床醫療人員未來的執業作 準備。

修讀營養及飲食科學的Peter於加拿大英屬哥倫比亞大學(UBC)學士畢業後,在溫哥華島衛生局完成碩士實習成為註冊營養師。他及後獲聘為UBC的臨床講師,教授以跨專業範疇理解有關吞嚥障礙和營養的知識,培訓未來營養師。他認為這工作難能可貴之處,是能夠幫助年青人塑造具批判性思維的頭腦。

Peter也是個識食之人!他時常談論食物及學習有關知識,也喜歡下廚。周遊列國的他,對比起觀光,更喜歡四處體驗當地的飲食文化。他希望世上每個人都能夠享受自己喜愛的飲食,這便是持續驅使他獻身於IDDSI,帶領各國團隊推廣IDDSI安全飲食框架的原因。

Peter Lam is the Chairperson & CEO of the International Dysphagia Diet Standardisation Initiative (IDDSI). Working with a team of international experts and volunteers, 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.

Prior to IDDSI, Peter was the national leader of the Dysphagia Diet Terminology Standardization Project in Canada. It was his involvement with the Canadian project that led him to collaborate with Dr. Julie Cichero from Australia and Caroline Lecko from the United Kingdom and thus, the idea of IDDSI was born. Peter was the President of the Canadian Association of Foodservice Professionals, Chairperson of the Dietitians of Canada's Dysphagia Assessment and Treatment Network and he also served as Chairperson for the College of Dietitians of British Columbia.

Peter is a Registered Dietitian, Professional Practice Consultant and a Credentialed Foodservice Executive in Vancouver, BC, Canada. He is proud to work in the 2nd largest Health Authority in Canada. For his clinical work, he provides nutrition and dysphagia consultation to persons with development and learning disabilities. In his professional practice consultant capacity, he facilitated the development of the foundational interprofessional mentoring program for health professionals so that experienced clinicians can share wisdom, knowledge and prepare novice clinicians for practice.

Peter received his nutrition and dietetics Bachelor of Science Undergraduate Training at the University of British Columbia and completed a post graduate internship at the Vancouver Island Health Authority to become a Registered Dietitian. Many years later, he has been appointed as a subject matter expert clinical instructor at the University of British Columbia where he helps to train future dietitians about the interprofessional and transdisciplinary approach to dysphagia and nutrition support. He feels incredibly privileged to have the opportunity to help shape young minds and excite critical thinking.

Peter loves food! He loves to eat. He loves to cook. He loves to talk about food and learn about food. When traveling around the world, he would rather savour local and cultural food and drinks rather than visit tourist attractions. 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.

主辦單位 ORGANISER



協辦單位 CO-ORGANISER



