

Practical workshop for Chefs, Aged Care Managers and Clinical Teams;

- Understand Dysphagia.
- Live innovative presentation of texture modified moulding techniques focusing on Texture's A & B.
- Nestle Health Science's Smoothie Bar featuring Modified Thickened Fluids
- Understand your food first approach to fortification meals.
- Food Safety in Aged Care – Risks vs Regulations.

8.30am	REGISTRATION & ARRIVAL	PRESENTER
9.00am	Dysphagia, Texture Modified Diets, Thickened Fluids and Compliance Testing	Rebekah Kerr
9.45am	Nestle Health Sciences Smoothie Bar	Jason Neville & Louise McCall
10.30am	MORNING TEA	
10.45am	Live Cooking Demonstration, Texture modified moulding techniques	Loretta Reiken
1.00pm	LUNCH	
1.30pm	Fortification of Meals	Simone Karafilis
2.30pm	A presentation from Comcater	Craig Lategan
2.45pm	AFTERNOON TEA	
3.00pm	Food Safety in Aged Care Risks vs. Regulations	Samantha King
3.30pm	Summary & Questions	
4.00pm	CLOSE	

