



**Monday 5 August 2019**  
**Food & Hospitality Queensland**  
**BCEC Brisbane**

**PROGRAM**

| Time    | Topic  | Speaker   |
|---------|--|---|
| 08:30   | Registration and coffee  |   |
| 9am     | Introduction   | Mary Atkins – MC  |
| 9.05am  | My life as a resident – tales from two months in aged care             | Cherie Hugo - The Lantern Project   |
| 10.05am | Improving lives with good food   | Bernadette Dutton – Loqui Speech Pathology  |
| 10.30am | Morning tea  |   |
| 10.50am | Nutrition in the 2020s   | Bernadette Dutton – Loqui Speech Pathology<br>Loretta Reiken – Ibis Care<br>Cherie Hugo - The Lantern Project<br>Moderator – Mary Atkins                          |
| 11.15am | Villages of the Future   | John Casey – Aveo   |
| 11:45am | Innovation, technology and practical take-home tips to implement today | Peter Kelly - Rational Group<br>Jo Cleary - Dining Experience Specialists<br>Professor Liz Isenring – Bond University & Linc Nutrition<br>Moderator – Mary Atkins |
| 12.30pm | Lunch, and a visit to Foodservice Australia                            |   |
| 2pm     | Deconstructing the dish – Texture modified food demonstration          | Loretta Reiken – Ibis Care  |
| 2.30pm  | Finding national solutions to food safety                              | John Fallon – Cater Care  |
| 2.55pm  | The importance of food for social interaction and well-being           | Damian Barker & Daniel Hudson – Jackson Teece   |
| 3.25pm  | Conference conclusion and key take-aways                               | Mary Atkins   |
|         |  |   |