

Vol.12 Issue, 2005

Announcements

ICDA Report on the Education and Work of Dietitians

This report is now available on the main ICDA website

International Congress of Dietetics 2008

The Japanese Dietetic Association is currently planning the programme for the 15th Congress, which will be held in Yokohama, Japan September 8th – 11th 2008. The programme will include a mixture of plenary sessions, symposia, workshops and time for networking, visiting the exhibition and studying the posters. Space for 500 posters is planned, 100 being displayed on each of the 5 days. For regular updates look on the main ICDA website.

Secretary's Report

For official Representatives

- Minutes of Board meetings are available on the private area of the web site, which you may access through Dietitians Networking.
- Please ensure contact information for your national dietetic association is up to date on the ICDA web site.
- The Board is progressing with incorporation of ICDA in Canada
- Material for the next issue of Dietetics Around the World is due in February

Feature Article

International Standardized Language for Dietetics

A two-day international meeting was held in Chicago, Illinois on August 23-24, 2005, to begin a dialogue on the desirability and feasibility of developing and validating a standardized language to reflect the unique contributions of the dietetics professional to nutrition care.

Throughout the two day meeting, representatives from Australia, Canada, Israel, Netherlands, Japan, United Kingdom, and the United States, as well as, representatives from the World Health Organization (WHO), National Center for Health Statistics (NCHS), and Systemized Nomenclature of Medicine (SNOMED) shared information related to dietetic practice and/or standardized language development. The discussion centered on differences and similarities in dietetic practice and the various types of classification systems and standardized languages already in existence.

As the meeting progressed it became clear that this overall purpose had three interconnected; however, separate components:

- Need to determine the desirability and feasibility of reaching agreement on a universal nutrition care process since it forms the context for the development of a standardized language, as well as, contributing to current work on education.

- Need to determine the desirability and feasibility of developing a human readable standardized language with agreed upon definitions that reflect the work of dietitians internationally.
- Need to collaborate to determine the international impact of the choice and desirability of incorporating the standardized language into machine readable formal definitions for use in electronic health records (EHR) or other international databases.

There was agreement by the individuals at the meeting that international collaboration was desirable and that each would take the summary of the meeting back to their respective organizations for discussion and input. Several benefits of a standardized language specifically designed to reflect the unique contribution of dietetics were identified. These included the enhanced ability to research and improve dietetic practice, enhanced ability to fully describe the activities performed by dietetic professionals, enhance the visibility of the contribution of dietetics to the overall healthcare outcomes by being consistently included in electronic healthcare records and databases. In countries where reimbursement was dependent on accurate coding, a more comprehensive description of services provided using standardized language could justify improved reimbursement for dietetic professionals.

In addition to benefits, several challenges were identified. The challenges were the varying maturity of the dietetic profession among countries, the differences in the development and use of the electronic health records among countries and within countries, the implications of “ownership” of the standardized terms and definitions, political ramifications of using the word “diagnosis” within the healthcare community, and the varying ways the dietetic professionals were positioned within

the healthcare communities in various countries.

Each of the representatives from a country agreed to provide a short paragraph by October 1, 2005 that summarized the potential involvement of their country’s dietetic association after they had discussed it with other dietetic leaders in their country. In addition, they agreed to participate in a teleconference in January 2006 to discuss the potential next steps.

A summary of this meeting will be provided to the ICDA Board along with a request for a monitored discussion area for informal dialogue to be established for further exploration of the nutrition care process and standardized language to support the description of nutrition care provided by dietetic professionals.

There was agreement that one or more multi-country sessions should be proposed for the 2008 International Congress of Dietetics in Yokohama, Japan. Potential topics were the nutrition care process and research summarizing implementation; the concept of nutrition diagnosis and research on validation of standardized terms; the concept of how to value dietetic services for reimbursement; and the involvement of dietetics and electronic health records/databases.

The United States agreed to share their research protocols, as soon as possible and provide other countries the opportunity for collaborative studies to begin to assess the international nature of the nutrition care process and nutrition diagnostic terminology.

Attendees expressed their appreciation to the American Dietetic Association and the America Dietetic Association Foundation for providing the resources to host this initial meeting that will set the stage for

future discussions and potential collaborations.

European Dietetic Benchmark Statement

At the last General Meeting of the European Federation of Associations of Dietitians (EFAD) in June 2005 a major milestone in achieving the aims of the organisation was reached. The European Dietetic Benchmark Statement, Academic and Practitioner Standards for Dietetics, was adopted by all of the member National Dietetic Associations (NDA), marking the end of the first phase of a project which started in 2003.

Background

The European Federation of the Associations of Dietitians (EFAD), established by the dietetic associations of countries within the Council of Europe, aims to promote the development of the dietetic profession and to develop dietetics on a scientific and professional level in the common interests of the member associations. A number of surveys of the education and work of dietitians have highlighted the variation in courses that lead to a qualification in dietetics and the diversity of work undertaken by dietitians.

EFAD made a commitment at Roskilde in 2003 to define priorities for the convergence of the education and practice of dietitians across Europe. As part of this commitment it was agreed to establish a European Benchmark Statement for Dietetics (EDBS).

The work on the education of dietitians is supported by the Bologna Declaration (1999), from the European Ministers of Education, which called for a coherent, compatible and competitive European Higher Education Area by 2010. At the Convention in Salamanca in March 2001 the

European universities declared that: “European Higher Education Institutions recognise that their students need and demand qualifications which they can use effectively for the purpose of their studies and careers all over Europe”.

Content of the Benchmark Statement.

The EDBS describes the extent and nature of dietetics within Europe using the ICDA definition of the dietitian, the 3 main areas of practice – Administrative, Clinical and Public Health, and the principles which underlie the study of dietetics.

It then describes, as a series of statements the subject and discipline of dietetics broken down into:

- The dietitian as a registered health care practitioner; expectations held by the profession, employers and public
- The principles and concepts held by the profession of dietetics which are applied to secure maintenance to, or improvement in, health/wellbeing.
- The subject knowledge, understanding and associated skills that are essential to underpin the informed, safe and effective practice of dietetics.

The minimum Academic and Practitioner Standards expected on qualification as a dietitian, reflect these areas.

A recommended length of study has been included based on European Credit Transfer System (ECTS) points.

The full EDBS is available on the EFAD website <http://www.efad.org>

Next Steps

Having adopted the EDBS, the major work of implementation now begins. Each NDA has agreed to translate the Statement into their own language, promote it to all of the

relevant Ministries, raise awareness within the profession and collaborate with the Institutions training dietitians.

The next piece of work from EFAD is to produce guidance on the practical placement component of dietetic education and the role of the Practice Educator. A workshop with representatives from the NDAs and HEIs is planned for September 2006 to take this forward.

National Association Reports

Australia

‘Nutrition & Dietetics’ Goes International

The Dietitians Association of Australia (DAA) has been publishing a scientific journal in varying guises since the late 1970’s. Over the years it has grown and developed into the strong, well respected, peer reviewed “Nutrition & Dietetics”.

Understanding its place in world geography led DAA to engage with its neighbours and in 2001 the Editorial Board was expanded to include Associate Editors from Malaysia, Singapore, Indonesia and New Zealand to encourage Dietitians from those countries to publish in the journal and to develop its international flavour. Increasing regional relevance and appeal was seen as an important area of development.

The New Zealand Dietetic Association (NZDA) had also been publishing a journal on a smaller scale for some years but the much smaller membership and scope of influence threatened its viability. For both DAA and NZDA the costs, both financial and logistical, of producing their own journals in house eventually had to be addressed.

NZDA approached DAA about the possibility of a joint journal and in late 2004

a business case for managing a combined DAA/NZDA journal through a commercial publishing house was developed with DAA as the lead agency.

In early 2005 a historic Memorandum of Understanding was signed with our friends and colleagues across the Tasman Sea for the publication of “Nutrition & Dietetics”, Journal of the Dietitians Association of Australia, including the Journal of the New Zealand Dietetic Association. In September this year the first edition will be published by Blackwell Publishing Asia.

This is an exciting development in both cooperation and technology. For the first time the entire process from article submission to publication will be managed electronically. The old ‘paper chase’ has gone forever as the peer review process is handled through ‘Manuscript Central’. This will expedite the process reducing author and reviewer frustration.

Once published, all DAA and NZDA members will receive hard copies of the journal but will also have access to full online text via a link from the member section of respective websites. The availability of the journal online to external subscribers through Blackwell Synergy should make the journal much more attractive to potential authors, readers and advertisers.

Professor Linda Tapsell (Fellow of DAA) continues as the Editor of the Journal supported by a strong team of Associate Editors including an increased presence from New Zealand along with the continuing involvement of our Asian neighbours. This can only enhance the quality, scientific rigor and appeal of the Journal.

DAA is excited to be moving into this new area of international cooperation especially where a larger organisation can support and

enhance the activities of a smaller one resulting in better outcomes for both. Ultimately this can only strengthen the position and influence of dietetics as a profession.

We invite our international colleagues to take a look at our new venture at <http://www.blackwellpublishing.com> as we look forward to ongoing close relationships with our dietetic neighbours.

Canada

Practice-based Evidence in Nutrition – An Innovative Tool to Enhance Your Practice

Have you ever wished for access to an expert who could review the most current research on a given topic, synthesize the main points for your practice and place that information at your fingertips? A new online practice tool from Dietitians of Canada will deliver on that wish this September when Practice-based Evidence in Nutrition [PEN] is launched.

PEN is that dynamic resource that allows today's busy practitioner to ask and quickly find authoritative answers to day-to-day questions using the most current evidence. Regardless of the setting in which you work – hospital, long term care, primary health care, public health, other community settings, food service management, professional education, food and pharmaceutical industries, government...PEN not only makes your job easier, but ensures you have the relevant evidence on which to base your practice decisions. Leaders and experts in knowledge translation and transfer of health evidence have been consulted on the PEN approach. Say good-bye to diet manuals and electronic text books – PEN is the new way to work!

How is PEN unique?

Formerly nutrition manuals and textbooks, whether published as a hard copy reference, or an electronic text, provided a static reference document comprised of a set number of clinical nutrition topics. PEN is a dynamic service designed as a series of knowledge pathways covering the diverse practice of dietetics, from nutrition throughout the life stages, to clinical nutrition, to food and nutrient issues, to professional practice topics such as counseling, mentoring, media / public relations, conference planning. Each knowledge path grows in breadth and depth over time as evidence that informs practice changes. In addition, new knowledge pathways can be easily added as the need and interest for those topics arises.

What is a knowledge pathway?

Each knowledge pathway focuses on a specific topic with succinct guidance statements and practice recommendations, synthesized from the English literature by experts from around the world. Practice recommendations are supported by more detailed levels of carefully selected references, practice guidelines, position papers, links to websites, electronic publications and databases throughout the world as well as tested client education tools. Tables, calculators, algorithms will also be included. A knowledge pathway provides the flexibility to enable the busy practitioner to quickly find an answer to a specific question, as well as to “drill down” to review the evidence in more detail, when time permits. The breadth and depth of a knowledge pathway will vary depending on the topic. Each knowledge pathway will be updated as new evidence arises, with a complete review of most pathways annually.

To find out more about this new practice-based evidence tool logon to DC's professional resource website at

<http://www.dieteticsatwork.com> and click on the PEN icon to view an animated demonstration and to subscribe to the service.

Denmark

Nutritional Care of Medical Patients

This document written by Karin Lassen, Jens Olsen, Edvin Grinderslev, Hanne Melchiorson, Filip Kruse and Merete Bjerrum reports on a health technology assessment (HTA) of the nutritional care received by hospitalised medical patients. By performing a HTA it was possible to obtain an overview of all of the aspects of nutritional care and hence to identify and describe the factors that determined the type and standard of that care.

Aim of the report

1. To identify and describe problems in the current nutritional care of medical in-patients not requiring enteral or parenteral nutrition.
2. To suggest changes in nutritional care to ensure that the care the patients receive meets their needs as fully as possible.

Methods used:

To provide a systematic and comprehensive foundation, data was collected on 6 main aspects:

1. Official incentives and national policy discussions
2. The technology
3. Nutritional care in a historical perspective
4. The organisation
5. The patient
6. Economic aspects

With 6 success criteria:

1. The diet is an important part of the treatment, irrespective of the duration of hospitalisation

2. The nursing staff plan the diet individually in accordance with each patient's requirements and wishes
3. The patient's nutritional status is monitored during hospitalisation and the ward staff act in accordance herewith
4. There is a clear division of responsibility and tasks relating to nutritional care
5. The food is appealing and nutritionally appropriate
6. The nursing staff ensure that the patient's mealtimes are as pleasant as possible.

Conclusions drawn

The nutritional care of medical patients is presently a subsidiary aspect of care and treatment in which compliance with the official nutritional recommendations for patients is inadequate. As a result, many patients are undernourished, unnecessarily entailing a prolongation of their illness and hospital stay.

Factors that promote or inhibit optimal care have been identified and could be changed. Of fundamental importance is that the leadership is actively involved in and accords higher priority to this aspect of care. From the patient's perspective, better information should be provided concerning the food available and the patient should be consulted about food and beverage preferences.

The organisational changes suggested would reduce hospital stay and generate potential savings.

Existing knowledge of nutritional care is not put to systematic use in Danish hospitals, but in dispersed and isolated projects which do not lead to permanent and viable anchorage of nutritional care in the organisation.

The full report is available from

<http://www.dacehta.dk>

Italy

ANDID Recognition

ANDID, the Italian Dietetic Association representing Italian Dietitians in ICDA has gained an important goal. The Ministry of Health has recognised ANDID as the sole organisation representing Italian Dietitians for all issues related to the profession and education. This acknowledgement has been published in a law by decree covering other Associations of Healthcare professionals.

Norway, Sweden, Denmark, Iceland

Common Nordic Food Policy

Four Nordic dietetic and food management associations, The Norwegian Dietetic Association, the Swedish Association of Dietitians, the Danish Diet and Nutrition Association and Félág Matarfræðinga (the Icelandic Association of Administrative Dietitians) have developed a common Nordic food policy.

The associations represent administrative dietitians, catering managers, and diet cooks in the catering sector, especially employees in large scale kitchens within the public and private food service. They are professional organisations with considerable influence on which foodstuffs are processed and which food is served.

Jointly, the members of the four Nordic associations prepare around 10 million meals a day.

The overall aim for the associations is to ensure that large scale kitchens serve nutritious, good, tasty and top quality food based on the culture in which it is served. At the same time, the greatest possible attention should be paid to the surroundings and the working environment.

The common food policy, below, forms the basis of the associations' representation on various councils, boards and committees where they are able to influence the attitudes towards, and policies on, food both nationally and in a Nordic context.

Variety

The Nordic dietetic and food management associations will:

- work to ensure a large variety of both foodstuffs and suppliers
- encourage their members to collaborate with innovative food manufacturers to develop exciting quality foods

Food technology

The Nordic dietetic and food management associations will:

work to:

- ensure a connection between good foodstuffs and the products of the industry
- minimise the presence of harmful substances in industrially prepared food
- minimise the ADI values for approved additives
- ensure that new additives are only approved when they replace other more harmful approved additives
- limit the opportunities to use additives as much as possible, also in relation to animal feed additives
- ensure that basic foodstuffs are completely free from colouring agents in both the primary production and processing phases

support the efforts to:

- establish strict requirements for the use of aromatics
- keep, as a minimum, basic foodstuffs free of aromatics
- implement the requirements within the framework of the EU, for instance in the form of an approved list of aromatics

work to:

- increase the awareness of Genetically Modified Organisms (GMO) among all members to enable them to make up their own minds about the use of GMO
- ensure that all food prepared with direct or indirect use of GMO is labelled, irrespective of whether GMO can be traced by quantitative analysis
- introduce strict risk assessments of GMO in relation to health and environment

Functional food and novelty food

The Nordic dietetic and food management associations will contribute to:

- establish documentation requirements in relation to the healthiness of functional and novelty foods
- ensure that such foods are only marketed as health-promoting if the products meet a scientific, documented prophylactic or therapeutic need

Pesticides and other undesirable substances

The Nordic dietetic and food management associations will work within a Nordic and international framework to:

- reduce or completely avoid pesticide residues, dangerous micro-organisms and chemical pollution
- make food contents transparent so that those suffering from allergies and other diseases can easily choose the products they can tolerate

Food safety

The Nordic dietetic and food management associations will actively work to ensure that:

- the initiatives proposed in the EU white paper on food safety are implemented as ambitiously as possible
- the key principles of food safety are transparency and credibility
- the authorities provide an effective control

Organic food

The Nordic dietetic and food management associations will:

- encourage their members to increase the use of organic food produced locally

recommend that:

- the use of organic produce in large scale kitchens is seen in an overall context considering the environment, working environment, transport, waste, energy and water consumption by both kitchen and producer
- staff are involved in the decision and planning process in relation to a shift to organic produce

Funding

The Nordic dietetic and food management associations recommend that:

- both private and public companies invest in good workplaces, a good working environment, good management and staff

Training

The Nordic dietetic and food management associations will work to provide common in-service training and further education opportunities for their members. Efforts should be made to arrange study visits and staff exchanges between kitchens

Research and development

The Nordic dietetic and food management associations recommend that:

- the members participate extensively in Nordic development and/or research projects
- increased attention is paid to the importance of research within the food area
- a large part of the food research is funded by independent means

United Kingdom

Food First Campaigns

“Food First” is a national food and health campaign run annually by the British Dietetic Association (BDA) to support dietitians and others working in health and education.

Now in its fourth year, the Weight Wise campaign aims to increase awareness of the benefits of a balanced and varied diet in achieving and maintaining a healthy weight. This year the BDA’s campaign slogan was Weight Wise @ Work and offered a fantastic opportunity to target a large proportion of the population in a variety of working environments.

The BDA chose the workplace because UK employers are increasingly recognising that actively encouraging good health and creating a healthy environment makes sound business sense – not only to protect the workforce from hazards but as an opportunity to promote good health. The workplace has also been recognised in many of the UK’s recent public health documents. “Healthy Working Lives – a Plan for Action” <http://www.scotland.gov.uk> and “Choosing Health; Making Health Choices Easier” <http://www.dh.gov.uk> both set out how employers and employees could benefit through improved morale, reduced absenteeism, increased retention and improved productivity.

Campaign Objectives 2005

- To raise awareness of the importance of diet, physical activity and health among employers and employees
- To promote the delivery of evidence-based nutritional and physical activity messages to the general public
- To raise awareness of the role of registered dietitians, their unique skills

and what they can offer within the workplace

- To develop mutually beneficial partnerships with industry, government bodies, media and other health professional groups such that we establish clear satisfactory outcomes for ourselves and our partners
- The BDA and registered dietitians are to be seen by our target audiences as a credible and authoritative voice on nutrition, diet and health

Each Weight Wise campaign seeks to bring together a number of agencies in the fight against obesity. Weight Wise @ Work brought together employers, health professionals, the media, and the catering and food industry.

The campaign plan, resource materials and key activities were developed centrally and cascaded down to dietitians and other health professionals through a campaign pack, containing everything needed to mount a successful campaign. The pack included a campaign guide, information on health in the workplace, ideas for getting involved, how to maximize campaign activity at local level, where to find further resources as well as campaign leaflets, posters, stickers, display banners, recipes, tape measures and a bespoke presentation on CD rom.

Template press releases were also developed centrally for use by any dietitians working specifically with the media.

Resources are largely financed through the support the BDA generously receives from industry. This year’s Weight Wise @ Work campaign was sponsored by both the public sector and the food industry (manufacturers, retailers and trade associations).

The BDA also boasts a consumer website, <http://www.bdaweightwise.com> Developed with a grant from the Department of Health, the site is managed by the BDA. It contains

practical information and advice on weight management, based on sound science.

Evaluation

To evaluate each year's campaign the BDA appoints an independent expert. Preliminary findings from the media evaluation look very promising. The campaign has benefited from a large broadcast reach totalling over 290 million. Each press article was scored on the basis of the number of key messages featured as well as reference to dietitians, the British Dietetic Association or a website link. From the 50+ pieces of press coverage reviewed to date the campaign has scored an average of 3.9 messages per article – an excellent achievement.

The overall aim of Weight Wise @ Work was to empower and encourage people at work to make changes to their eating and physical activity habits to achieve and or maintain a healthier weight. Evaluating this aim is itself outside of the scope of the project but elements of the campaign have been chosen as indicators of success including:

- Number of campaign packs and resources distributed
- Number of established work place initiatives developed to support the campaign aim
- Individual evaluations conducted by dietitians and other co-ordinators in workplace settings
- The success of individual sponsor and partner activities
- The media reach of the campaign and the potential increased awareness of consumer messages
- The number of unique users to www.bdaweightwise.com during the campaign period

So where does the BDA go from here?

Plans are already underway for next year's campaign, "Weight Wise – the family". This has been chosen for a number of reasons but principally to help support the government target: "to halt, by 2010, the year-on-year increase in obesity among children under 11" and as part of a broader strategy to tackle obesity by supporting whole families to make changes to their lifestyles.

Awards

First International Nutritionist Dietitian (FIND) Fellowship for Study in the USA

Applications now Available

The American Dietetic Association Foundation is currently offering the First International Nutritionist Dietitian (FIND) Fellowship for Study in the USA. This \$2,000 (US) award is given to a professional foreign dietitian or nutritionist, preferably from a developing country, to enable him or her to attend a workshop or seminar or to participate in a continuing education program or orientation project in the United States. Priority will be given to a qualified dietitian or nutritionist who has a serious financial need and a definite goal of applying the United States experience in his or her native country.

Applicants for the FIND fellowship should:

- State their professional background
- Outline the program they plan to attend
- Explain how the program will benefit their country of origin
- Explain their financial need
- Report and document how the total funds will be used. (The majority of the awarded funds must be used for educational fees, not for travel or living expenses.)

Applications are available by contacting Elisabeth Puga at 800/877-1600, ext. 4803 or epuga@eatright.org. Deadline is April 30, 2006.

2005 recipient is Okuli Joshua Jason from Tanzania

Wimpfheimer-Guggenheim Fund for International Exchange in Nutrition, Dietetics and Management

The American Dietetic Association Foundation is currently offering the Wimpfheimer-Guggenheim Fund for International Exchange in Nutrition, Dietetics and Management. A \$1,000 (US) award will be given for an essay by a professional dietitian or nutritionist for innovative ideas to improve the nutritional health of the population, or a segment of the population such as the elderly, preferably in a developing country through an income generating project or projects. The program should require little money and be practical, so that it can be easily duplicated. The author must show how this income producing program is being used to raise the nutritional standard of those generating the income, or how it is being used for raising the nutritional health of a special segment of the population.

The author must be willing to submit the essay for publication in the Journal of the American Dietetic Association and to share with others the ideas mentioned in the project. Essays should be between five and seven typewritten double-spaced pages.

Applications are available by contacting Elisabeth Puga at 800/877-1600, ext. 4803 or epuga@eatright.org. Deadline is April 30, 2006.

2005 recipients are:

Carolyn M. Bednar, PhD, RD, LD professor and chair of the Department of Nutrition and Food Sciences at Texas Women's University located in Denton, Texas. Her

essay is entitled "Mexican/American Exchange for Cross-Cultural Nutrition Education."

Sunny Ham, PhD, MS assistant professor in Nutrition and Food Science at the University of Kentucky and RD from Korea. Her essay is entitled "A Partnership Between the Yellow Window Association and the Mongolian University for the Initiation of School Foodservice Programs in Mongolia."

These essays can be found at http://www.eatright.org/Public/7772_17068.cfm.

Edna & Robert Langholz International Nutrition Award

The American Dietetic Association Foundation is currently seeking nominations and self-nominations for the "Edna & Robert Langholz International Nutrition Award" for 2006. This award recognizes an individual who has made outstanding contributions to the international community in the fields of dietetics or nutrition. Such contributions may be in research, epidemiology, clinical nutrition, food, foodservice, practice or other areas as they relate to dietetics and nutrition.

Nomination forms are available at http://www.eatright.org/Public/7772_9386.cfm or by calling 800/877-1600, ext. 4803 or e-mailing epuga@eatright.org. Nominations must be accompanied by a written achievement summary of the nominee's accomplishments in the field of food and/or nutrition and the international impact of those achievements. Hard copy and electronic nominations will be accepted and must be received by November 15, 2005.

The nominee may be a citizen of any country. There are no specific educational requirements, as this might eliminate candidates who have contributed in a unique

way. Notification will be sent to the award recipient and nomination originator no later than February 2006. All originators will receive notification. Any questions may be directed to Elisabeth Puga, Awards Manager, ADA Foundation at 800/877-1600, ext. 4803 or epuga@eatright.org.

Responsibilities of the Recipient:

The recipient will be expected to receive the award in person (except in emergency situations) at the 2006 Food & Nutrition Conference & Expo (FNCE) in Honolulu, Hawaii. The recipient will receive a bronze statue representing the award, paid expenses incurred for accepting the award in person and a \$25,000 (US) honorarium. He or she will not be asked to make a speech at FNCE, other than brief acceptance remarks. However, the recipient may be included in FNCE events and programs as deemed appropriate by the ADA President and the ADAF Chairman of the Board.

Past Recipients of the Edna & Robert International Nutrition Award

- 1992- Elsie May Widdowson, PhD, DSc
England
Among her many accomplishments, she played a major role in developing our present understanding of the relationships of food to child growth. She made a significant contribution to developing food composition tables used throughout the world.
- 1995- Perla Santos Ocampo, PhD
Philippines
She is recognized for her outstanding works and accomplishments in pediatric nutrition and the profound effects of diarrhoeal diseases in infants and children throughout Southeast Asia. She has influenced international recommendations in oral rehydration and nutritional management.
- 1997- Doris Howes Calloway, PhD

United States

She developed a body of scientific research related to human energy requirements, food consumption and protein in the worldwide community. She gave her time and talents to numerous international organizations working to improve the quality of the world's food supply.

- 2004- Andrew (PhD) and Ann (PhD)
Prentice, England
The first husband and wife team to receive this award, the Prentices are recognized for their outstanding contributions to international nutrition. Andrew's research focuses on pregnancy and lactation, energy requirements and adaptations and malnutrition. Ann's research is in the area of nutrient requirements for bone health, encompassing the nutritional problems of both affluent and developing societies.

Resources

Nutrition Care Manual

The American Dietetic Association (ADA) has developed a Web-based professional dietetics resource, called the Nutrition Care Manual (NCM). NCM answers the need for electronic data management in health care. It is a science-based diet manual that is accessible by individual subscribers or large organizations anywhere in the world by Internet access.

NCM promotes science-based practice by providing direct links to references and abstracts cited within the material. Sections are based on the Nutrition Care Process, which was approved by the ADA House of Delegates in 2003. Each disease topic includes multiple aspects of nutrition care including risk factors, lab values, anthropometrics, nutrition diagnosis,

nutrition prescription and intervention and nutrition support.

More than 150 nutrition experts from across the United States have contributed to the creation of NCM as authors or reviewers. NCM will be revised on an annual basis in keeping with a major goal for NCM; that of supporting clinical practice by providing current science and best-practice information to dietetics professionals.

NCM is available for demonstration or for subscription at www.nutritioncaremanual.org

The ADAF Directory of Resources for International Food, Nutrition, and Dietetics Professionals

The American Dietetic Association Foundation (ADAF) has recently released the third edition of this free directory. This resource is made possible by Ms. Alice A. Wimpfheimer, MS, RD, CDN through the *Wimpfheimer-Guggenheim Fund for International Exchange in Nutrition, Dietetics and Management*.

This 100-page directory is designed for use by practitioners, graduates with baccalaureate (or equivalent), or graduate degrees in nutrition (biomedical), food, dietetics, public health, agriculture, foodservice management, food science, food science technology and related areas. Individuals pursuing a professional degree, or professionals who are seeking continuing education, training or work experience nationally or internationally will find this directory helpful. Contact information and general guidelines for numerous organizations that offer financial assistance for studies in the United States and other countries is provided.

To obtain your free copy of the *Directory of Resources for International Food, Nutrition,*

and Dietetics Professionals, visit the ADA website at <http://www.eatright.org> then click on “International.”

Please provide ADAF with any additional or new information on awards, scholarships, fellowships or grants that become available and are appropriate for listing in this directory.

ADAF International Directory of Nutrition, Dietetics, Foodservice Management and Health Sciences Collaborations

The American Dietetic Association Foundation (ADAF) recently released the third edition of the free comprehensive global directory of nutrition, dietetics, foodservice management and health sciences collaborations. This resource is made possible through the *Wimpfheimer-Guggenheim Fund for International Exchange in Nutrition, Dietetics and Management*.

Originating in 1999, this project seeks to document international collaborative relationships existing within US colleges, universities and other organizations sponsoring entry-level dietetics education programs accredited/approved by the Commission on Accreditation for Dietetics Education (CADE) of the American Dietetic Association. In addition, other international community collaborative relationships are included.

It is anticipated that additional collaborations exist and will want to be listed. Some institutions or organizations may be interested in forming partnerships.

For further information and to obtain your free copy of the *Directory of Nutrition Dietetics, Foodservice Management and Health Sciences Collaborations*, visit ADA’s website at <http://www.eatright.org> then click on “International.”

Calendar of Events

1-4 March 2006, 13th International Congress of Renal Nutrition and Metabolism

Merida, Yucatan, Mexico
<http://www.isrnm-merida2006.org/start.htm>

23-26 April 2006, The 4th Asian Congress of Dietetics

Manila, Philippines

Asian Congress of Dietetics
Nutritionist-Dietitians' Association of the Philippines, Inc.
Unit 1106 Herrera Tower, Rufino Corner
Valero Sts. Salcedo Village,
Makati City 1227, Philippines
Email: ndap@I-next.net
Tel: 632 845 1651 Fax: 632 753 3598

16-19 September 2006, American Dietetic Association Food & Nutrition Conference & Expo

Honolulu, Hawaii, USA

8-11 September 2008, 15th International Congress of Dietetics

Yokohama, Japan

Theme - Global Dietetic Linkage and Cooperation for Human Health

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