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Feature Article

Dysphagia: Belgian dietitians learn how to implement International Dysphagia Diet Standardization Initiative (IDDSI)

Dysphagia is a major health concern among older adults living in healthcare institutions in Belgium. Many nursing homes are willing to adopt IDDSI terminology in order to improve their quality of care.

Belgium has a population of over 11 million people. More than 2 million people are aged 65 or above and this number is rising from year to year. An ageing population results in an increase in the number of beds in senior care institutions that is close to 140,000, according to national healthcare statistics¹.

Of course, ageing patients are not the only ones suffering from dysphagia, but they make up the majority of them. The prevalence of dysphagia in Belgium is not easy to assess. We know it is frequently found in patients suffering from more than one condition and in those staying in nursing homes. Although we may lack recent statistics, available studies report that up to 68 percent of patients in healthcare institutions have been diagnosed with dysphagia, and the same is true for 10 to 16 percent of patients who live at home².

Need for a common terminology

The healthcare system in Belgium is well organized, but when it comes to patients with feeding, choking or swallowing problems, things may get a little complicated. Hospitals and long-term care homes of the country are currently serving dysphagic patients’ meals and drinks of adapted texture, but each healthcare institution has its own criteria and denomination of textured food and thickened liquids. The differences in the terms of dysphagia diets can result in great confusion. The patient can even experience bad consequences of inadequate food and drink texture, such as dehydration, undernutrition or respiratory tract infection. When you know that in senior nursing homes, it is frequent that one patient out of every two is suffering from dysphagia, you realize how important it is, to handle this problem carefully. In addition, there are 3 official national languages in Belgium (Dutch, French and German) and that further complicates the communication between healthcare institutions. This is why International Dysphagia Diet Standardization Initiative (IDDSI) appears to be particularly useful in the country.
IDDSI training for dietitians

In November 2018, the Belgian French-speaking national dietetic association organized a one-day training on meals of modified texture and IDDSI implementation for its members. There were 62 participants: dietitians, speech therapists and chefs. The participants worked mainly in small to medium size nursing homes (from 100 to 400 bed units). Smaller healthcare institutions have limited financial resources and are not able to buy high-tech kitchen equipment. The IDDSI training focused on that specific limitation and was about implementing IDDSI with standard equipment. On the day of the training, the morning time was dedicated to oral presentations by a dietitian, a speech therapist and a catering director. For lunch, participants were served a traditional Belgian dish, “Flemish stew”, which consists of beef pieces and chopped carrots stewed for a long time with beer and veal stock, served in a delicious brown sauce. The recipe had been formulated for different IDDSI stages so that participants could experience the different textures. The afternoon session of the training was spent on practical cooking demonstrations.

With this training, the Belgian French-speaking national dietetic association intended to spread the knowledge of IDDSI terminology and thereby to contribute to the IDDSI implementation in the country as well as to foster collaboration between healthcare professionals involved in the care of patients with dysphagia.

Magali Jacobs (Belgium)
Dietitian, member of UPDLF (Union Professionnelle des Diététiciens de Langue Française : Belgian French-speaking national dietetic association)

References :


ICDA Board of Directors

News from the ICDA Board of Directors

The ICDA Commission for Dietitian-Nutritionist Education and Accreditation (I-CDEA) has been progressing on work to establish a business model and the operational and administrative processes that need to be put in place for implementation of this important ICDA accreditation project. There has been a workshop for the core group
and new Reviewers, revising the original Accreditation Process and documentation, taking into account the experience and learning from the first successful pilot completed in 2018. The examples in the Competency Standards will be revised to provide greater clarity and make them contemporary. The revised documents will be available on the website when they are completed. To be considered as Reviewer please contact Sandra Capra, Executive Director, I-CDEA at sandra.capra@internationaldietetics.org

The Sustainable Food Systems project of ICDA is moving forward well. The survey response from participants has been good in the Delphi process. There has been a rich ‘dialogue’ going on about what dietitians and nutritionists think is key to the vision of sustainable food systems, what supports are needed and what the strategic role is. Three (3) rounds of survey’s have been completed.

**Information and Reminders**

International Congress of Dietetics (ICD), 2020

The Association for Dietetics in South Africa (ADSA) is the professional organization for registered dietitians in South Africa. With 11 branches around the country, the aims of the association are to serve the interests of dietitians in South Africa and promote the nutritional well-being of the community.

ADSA is proud to host the **International Congress of Dietetics (ICD)**, 15 – 18 September 2020 in the beautiful city of Cape Town. This is the first ICDA congress to be held on the African continent and ADSA promises to offer an unforgettable experience. Marketing is well underway with local dietitians flying the South African flag at congresses around the world, such as the Dietitians Association of Australia (DAA) congress in Sydney, the 8th Africa Nutritional Epidemiology Conference (ANEC VIII) in Addis Ababa, Ethiopia, the 19th International Society for Research in Human Milk and Lactation (ISRHML) conference in Kanagawa, Japan, and the 51st Annual National Conference of the Indian Dietetic Association (IDACON) in Indore, India.

Member country representatives are urged to assist in communicating information of the congress to their association members and equally share with colleagues and students in the field. The attached are advertorial and infographics for distribution on social media, websites, academic journals, and as part of newsletters and other communication, in both PDF and JPG format.

**Submissions for abstracts will be open April 2019.** Like ICD 2020 Cape Town on Facebook, Instagram and Twitter for regular updates and more information on ICD 2020, or go to [http://www.icda2020.com/](http://www.icda2020.com/).

Monique Piderit, Bsc (Wits),M. Dietetics (UP)
IMPROVING NUTRITION | UNLOCKING POTENTIAL | ACCELERATING CHANGE

ICD 2020

15-18 SEPTEMBER 2020
CAPE TOWN

IMPROVING NUTRITION | UNLOCKING POTENTIAL | ACCELERATING CHANGE

KEYNOTE SPEAKERS

DR LAWRENCE HADDAD

became the Executive Director of the Global Alliance for Improved Nutrition (GAIN) in 2016. Prior to this Lawrence was the founding co-chair & lead author of the Global Nutrition Report & Director of the Institute of Development Studies (IDS), the world’s leading development studies institute from 2004-2014. Before joining IDS, he was Director of the Food Consumption & Nutrition Division at the International Food Policy Research Institute (IFPRI). He represented the UK on the Steering Committee of the High-Level Panel of Experts of the UN’s Committee on World Food Security in 2010 and was the President of the UK & Ireland’s Development Studies Association from 2010 to 2012. An economist, Lawrence completed his PhD in Food Research at Stanford University. The World Food Prize (2018) was awarded to Lawrence Haddad & David Nabarro, former adviser to the UN Secretary General. The recipients were honoured for their “extraordinary intellectual & policy leadership in bringing maternal & child nutrition to the forefront of the global food security agenda” whereby significantly reducing childhood stunting.

DR STUART GILLESPIE

Senior Research Fellow with the Poverty, Health and Nutrition Division of the IFPRI, CEO of the Transform Nutrition Research Program Consortium, Research Director of the Leveraging Agriculture for Nutrition in South Asia (LANSAs) consortium, and leader of the SPEAK flagship (Supporting Policies, Programs and Enabling Action through Research) of the Agriculture for Nutrition and Health (A4NH) research program. Stuart has a PhD in Human Nutrition from the London School of Hygiene and Tropical Medicine (1998). Prior to joining IFPRI in 1999, he worked with UNICEF, World Bank, WFP, FAO, WHO, UNICEF, ADB, Micronutrient Initiative and other agencies on nutrition policy analysis and program support. With IFPRI he initiated the Regional Network on AIDS, Livelihoods and Food Security (RENEWAL), the CGIAR’s Agriculture and Health Research Platform (AHIP), the TANDI project and Stories of Change in Nutrition.

PROF CORINNA HAWKES

Director of the Centre for Food Policy, City University of London, her work aims to effectively improve the quality of diets globally. An advisor to governments, international agencies & NGO’s her work focuses on all forms of diet-related ill health (obesity, malnutrition and noncommunicable disease), currently focusing on obesity prevention. In 2018 Corinna was appointed to serve as Vice Chair of the London Child Obesity Taskforce. Corinna serves on a variety of international initiatives including: Co-Chair of the Independent Expert Group of the Global Nutrition Report, Co-Chair of the World Economic Forum’s Global Future Council on Agriculture & Food Security, London Food Board, Lancet Commission on Obesity, the EAT-Lancet Commission on Sustainable Food Systems, advisor to Bloomberg Philanthropies Obesity Program & Scientific Advisory Council of Healthy Food America. In 2008 she chaired the WHO Expert Group on Marketing Food & Nonalcoholic Beverages to Children. In 2010 she was co-chair of the Pan American Health Organizations Expert Group on Food Marketing to children.
CAPE TOWN
BEYOND THE CONGRESS

REGISTRATION OPENS SEPTEMBER 2019

GETTING TO SA
Over 20 airlines fly to South Africa, and there are multiple daily flights to various cities in South Africa.

CAPE TOWN
A bucket list destination that is regarded as one of the world’s most beautiful places to visit.

FOODIE FAVOURITE
South Africans love their food. Amazing cuisine is available on offer in the Mother City to suit all tastes and budgets.

15-18 SEP 2020
The International Congress of Dietetics (ICD) which is hosted by the International Confederation of Dietetic Associations will be hosted for the 1st time in Africa in 2020.

FINE WINE
South Africa has the longest wine route in the world! The fine wines on offer are internationally recognised.

TABLE MOUNTAIN
Table Mountain is a flat-topped mountain forming a prominent landmark overlooking the city of Cape Town in South Africa. It’s a significant tourist attraction, with many visitors using the cableway or hiking to the top.

WILDLIFE
South Africa has a large variety of wildlife, the best known of these are the famous Big Five: Elephant, Lion, Rhino, Leopard and Buffalo.

THEME
IMPROVING NUTRITION UNLOCKING POTENTIAL ACCELERATING CHANGE

FOR MORE INFORMATION www.icda2020.com
The Academy’s Nutrition Care Process (NCP) goes to the University of Monterey

The interest in the NCP/NCPT (NCP/Nutrition Care Process Terminology) continues to grow and countries who are looking to adopt the NCP/NCPT frequently reach out to the Academy to inquire about NCP/NCPT training. The Nutrition Care Process Model (NCPM) and its supporting NCP/NCPT terminology have been used and adopted in various countries across the globe, since its official launch by the Academy. Recently, a team of Academy trainers were invited by the University of Monterey, Mexico to provide experiential training to 20 highly engaged nutrition/dietetics professors from several universities in Mexico. The training focused on the revision of the NCP Model, and the optimal application of the NCPT in conjunction with the Evidence Based Nutrition Practice Guidelines (EBNPGs) of the Academy’s Evidence Analysis Library (EAL). The Academy has translated key evidence based guidelines in Spanish and attendees of the workshop received and used these translated materials as part of the experience.

The enthusiastic nutrition professors from Mexico critically analyzed and discussed a collection of case studies and learned how to document cases in ANDHII (Academy of Nutrition and Dietetics Health Informatics Infrastructure). ANDHII is an innovative web based platform that facilitates the entry of cases using the NCPT. Aggregation of data in ANDHII makes possible the tracking of outcomes in individuals, and groups of individuals. Since the training at the University of Monterey, dietitians in Mexico have been collaborating with the Academy, and working across the country to bring the NCP/NCPT into the classroom, dietetic internships, and real life practice.

Guatemala Research Projects and Foundation Fellowship

In November 2018, Academy representatives and RDNs, Beth Jimenez, Gaby Proaño and Jen Brewer, met with staff from Wuqu’ Kawoq/Maya Health Alliance (MHA) in Tecpán Guatemala to discuss the study protocol and data collection methods for a research project aimed at evaluating the effects of a family garden intervention in rural Guatemala. The Academy’s Nutrition Research Network [NRN] of the Academy’s Research, International and Scientific Affairs [RISA] Team and an Academy Foundation Applied Global Research Fellow, Stephen Alajajian, are participating in the planning and implementation of this study.
In November 2018, Academy representatives (Beth Jimenez and Gaby Proaño) attended the launch of Conectate Guate, a mapping project to identify and connect organizations delivering chronic malnutrition interventions in Guatemala. The mapping project was initially a collaborative effort of the Conectate Guate Consortium, which included the Academy Foundation, MHA, Duke Center for International Development, and local organization FUNDEGUA. The Academy’s RISA Team, including the NRN and the Evidence Analysis Center, also provided support for the project. Guatemalan government agency (Secretariat of Food and Nutritional Security (SESAN)) was also present at the launch event and have committee to updating the map in the future. Academy staff and the Foundation’s Duke Center for International Development Malnutrition Fellow, Alice Figueroa, presented during the launch of Conectate Guate and participated in roundtable discussion with national and local level stakeholders of next steps for the project.
Country – Portugal

News from the Portuguese Nutrition Association

Food Sustainability Program

Since May 2017, the Portuguese Nutrition Association has been conducting a Food Sustainability Program that aims to reflect on the main pillars of food sustainability (e.g. sustainable and healthy diets, food by-products, food waste), to raise awareness and motivate change in the consumption pattern of the community.

In fact, the world population spends the equivalent of 1.6 planets and if this rate of consumption continues to be verified, by 2030 the equivalent of 2 Earth planets will have been spent. And if, on the one hand, we consume and waste a lot, there will be 900 million people who will be hungry all over the world.

In this respect, Associação Portuguesa de Nutrição has developed a set of initiatives inherent to this Program, such as:

- Book marker and exposure materials with five key messages supported by the five food sustainability axes of the Food and Agriculture Organization of the United Nations (FAO);
- E-book named "Feeding the future: a reflection on food sustainability", which succinctly compiles the information referring to the theme and has the institutional support of the General-Directorate for Health and the National Program for the Promotion of Healthy Food. The E-book is available in digital format, free of charge, from the PNA website.
- XVI Congress on Nutrition and Food, where the theme, program, materials and activities of the congress were based on the concepts of food sustainability. The official launch of the Food Sustainability Program took place, in this event.
- Educational games that were launched on the World Children’s Day, so that children are awakened from this early stage;
- A set of conferences in several regions of the country, with a message on food sustainability defined in each of the cities / conferences based on FAO’s axes;
- Training actions in secondary schools and institutions of higher education that teach the Nutrition sciences degree, reproducing in these institutions a documentary on food sustainability (SustainableEating). This measure will have inter-ministerial institutional support;
- Plan of activities to be carried out by the members of the PNA, in their places of work, in the context of the World Food Day. Members also have access to free communication materials.
- Guide to healthy and sustainable meals so that people can be more informed about how to achieve day-to-day food that is both healthy and sustainable. This
guide is not yet available but it will be released soon. With this set of initiatives, it is intended to discuss and elucidate both health professionals and the population on the theme. It is equally essential to transmit these concepts to the younger public, educating them on the importance of making better food choices. For small choices in our daily lives may be enough to make a difference, such as preferring local, fresh and seasonal foods; to consume lower number of meals based on animal protein and interspersing consumption with meals of vegetable origin.

Due to the relevance of food sustainability, the reflection, discussion and joint decision between the Nutritionist and other professionals in the Food and Nutrition sector is fundamental so that, in this way, it is possible to build a common vision for food sustainability and agriculture.

Country – Germany

News from German Association of Dietitians (VDD e.V)

The integration of dietitians into the German Health Care system has changed over the years. Legal developments lead to new working fields even in financially tight times. Background

The German Health System is based on the principle of social insurance. The majority of all residents are obliged to join the social insurance. The social insurance in Germany consists of the health insurance, the pension fund, accident insurance, long-term care insurance and public unemployment insurance. A basic role in the German health care system plays the statutory health insurance. 90.5 percent of all citizens have to enter a statutory health insurance.

The statutory health insurance pays for

• hospital treatment
• costs for medicines as well as remedy (speech therapy for example) or aids (wheelchair for example)
• dentures and dental treatments
• Treatments by registered physicians
• other benefits such as sickness benefits, cures or administrative expenses

The Federal Joint Committee (G-BA) is the highest body of common self-government in the health system in Germany and decides on all deliverables of the health insurances.

Dietetic counselling

The profession of the dietitians has a long history in Germany. Nevertheless, dietetic counselling has just little relevance in the German Health system. Just about 3% of all hospitals have nutrition support teams. 12,000 -15,000 dietitians work all over Germany. About 70% work in hospitals, 30% work at least part-time as freelancers. Due to the
Dietetics makes education development members money and insurances. We hope that this is a start to change the health policy to easy access for all patients to qualified dietetic counselling. At the moment patients with other diagnoses have to ask their physician for diagnosis, search for a dietitian, receive a cost estimate, hand it over to the health insurance and ask if they can (voluntarily) refund the costs (partly). If they will, patients can start the treatment, pay and receive the money partly back. If not, they have to decide if they can afford to pay privately or not to receive advice. In respect to an easy access the VDD is very happy about the two diagnoses as remedy but hopes to improve the situation of the patients by further indications. Political lobbying is a big task of the VDD: to give evidence about the success of dietetic counselling and the financial benefit for the health insurances on the long run.

Prevention

In 2015 the so called prevention law included prevention activities like group programs and nutrition counselling for healthy people to the service of the statutory health insurances. Programs for different groups like children, elderly people or pregnant woman on the fields of physiotherapy and nutrition are run by the health insurances. A hot topic is the activities for employers. Companies have to spend a certain amount of money for preventive activities. The VDD is very active in this field and offers its members a network for cooperation. The head of the network works on the development of consumer orientated conceptions (including nudging in the cafeteria, education of staff responsible for the food, hydration programs and nutritional information and further more), negotiates with health insurances and big companies and makes contracts. Members of the network receive assignments and benefit from the overhead.
Changes in the law have opened up new working areas for the dietitians workforce. The next step will be to revise the education standard of dietitians and adapt it to the European competence standards. As Germany has a strong history in dual education this will be a hard task but the VDD hopes to tackle it.

Uta Köpcke
President of the German Association of Dietitians (VDD e.V.)
Uta.Koepcke@vdd.de

Awards/Grants

Academy of Nutrition and Dietetics Foundation Wimpfheimer-Guggenheim ICDA Welcome Fund
The Academy of Nutrition and Dietetics Foundation Wimpfheimer-Guggenheim ICDA Welcome fund provides financial support to new ICDA members. Contact Nicci Brown at nbrown@eatright.org for information.

2018 Wimpfheimer-Guggenheim International Lecture at FNCE
At the 2018 Academy of Nutrition and Dietetics Annual Food and Nutrition Conference and Expo (FNCE) in Washington, DC, the Academy Foundation presented the 2018 Wimpfheimer-Guggenheim International Lecture, "Innovative Partnerships: How Collaboration Leads to Stronger Global Dietitians" on October 21. The session highlighted the work that University of Ghana and Iowa State University have done to provide global opportunities and training for Iowa State dietetic interns through rotations at the Nutrition Research and Training Centre (NRTC) in Asesewa, Ghana, Africa, as well as the work that Oregon Health & Science University has done to establish the Lao-American Nutrition Institute (LANI) in Lao P.D.R. in collaboration with the Lao Ministry of Health. The recording and handouts for this lecture are now available on the Academy Foundation’s website here.

Resources

PEN® System achieves remarkable milestone with its 200th Knowledge Pathway
The global PEN: Practice-based Evidence in Nutrition® knowledge translation system, which supports dietitians to position themselves as leaders in evidence-based practice has achieved a remarkable milestone with the launch of its 200th Knowledge Pathway, entitled "Outcomes of Dietitian Interventions". Now, more than ever, with dietitians being asked to demonstrate their effectiveness and the value of dietetic interventions, this new pathway offers the evidence to support those conversations. The questions address the effectiveness of dietary counselling in chronic disease, telephone nutrition counselling, educational approaches and more. The PEN Team will continue to expand this Knowledge Pathway as new, quality evidence emerges.
Click here to access “Outcomes of Dietitian Interventions”. We welcome your feedback as this will help us to make it as relevant as possible for your practice.

If you are not a PEN subscriber, come take a look at what you are missing. The PEN system now strongly supports dietitians around the world. With timely and authoritative guidance on food and nutrition, PEN offers evidence-based answers to the questions encountered in every day practice in an easy to use format for both quick answers or in-depth reviews.

Author: Jayne Thirsk, RD, PhD, FDC

Canada launches new Food Guide and Dietary Guidelines: Check out these new updated resources recently launched by Health Canada (Federal Government Department). The long-awaited guide is being applauded for being modern, relevant and informed by scientific evidence. Canadian dietitians and Dietitians of Canada played a significant role during the consultation process.

Announcements & Calendar of Events

Dietitians of Canada National Conference
Capitalizing on our connections, Ottawa, June 5 – 8, 2019
The Dietitians of Canada National Conference is THE annual event where Canadian dietitians, students, new professionals, educators and researchers gather to explore current issues and challenges in dietetic practice. This once-a-year opportunity, held in beautiful and historic Ottawa, Canada’s capital city, in 2019, will allow you to connect with thought leaders and subject matter experts, and walk away with new skills and resources you can use to help improve patient and client outcomes.

CONFERENCE HIGHLIGHTS

Over 3 days in June, the DC Conference will offer 28 different concurrent sessions and 9 skill building workshops; over 60 presentations highlighting the latest findings in dietetics and nutrition research; and an extensive exhibits hall showcasing the newest in nutrition, food and medical nutrition therapy products and resources in the marketplace.

The three-day program is a collection of innovative, important and timely topics to support your practice, such as:

1. Cannabinoid biochemistry for health and wellness
2. Nutrition and Dietetics in a Post-Truth Era
3. Ketogenic diet as medical therapy and a lifestyle
4. Diet for gastrointestinal conditions: translating research into practice
5. Sustainable food systems in Canada
6. The pivotal role of nutrition in mental health

See more of the exciting program and even filter by your area of interest on the Conference website.

Fittingly, the Conference this year is themed, “Capitalizing on our Connections”, and there are multiple opportunities to meet with peers – both in a learning and a social setting. New this year will be an opportunity to hold a Braindate © with fellow delegates. Braindates © are one-on-one or small group meetings that you book with other participants based on shared interests. Everyone has valuable knowledge and experience to share; Braindates © help you tap into the collective genius at the Conference and meaningfully connect with one another. And outside of the learning opportunities, DC Practice Networks have set up evening socials to build stronger connections across the country (and around the globe).

For more information and to register to attend: http://dcconference.ca/

2nd AADYND Congress August 13th to 15th at the San Miguel Palace, Autonomous City of Buenos Aires

The Scientific and Teaching Committee of AADYND and its Board of Directors are currently planning the 2nd AADYND Congress under the theme: "Food: starting point of knowledge". It will be carried out from August 13th to 15th at the San Miguel Palace, Autonomous City of Buenos Aires. The thematic areas are:

1. Food Sovereignty: State policies, Nutritional labeling
2. Management of food services.
3. Hygiene and food safety.
5. Healthy eating in promotion, prevention, treatment and rehabilitation.
7. Teaching, research and extension.
The Congress will consist of round tables, symposiums and conferences. In addition, there will be a large space of commercial stands and educational corners. On the other hand, scientific papers will be presented in poster format as well as oral presentations, which will be evaluated by a selected jury. We will have international guests and recognized professionals from different parts of our country.

Lucia Rey.

**European Network to Advance Carotenoid Research and Applications in Agro-Food and Health**

You are invited to attend the Final Conference of the European network to advance carotenoid research and applications in agro-food and health, held under the auspices of the COST action. The Conference will be hosted in Lemesos, Cyprus (26-28 November, 2019) in one of the most well-known resorts of the Mediterranean area (https://theroyalapollonia.com/).

The Conference will be comprised of plenary talks (8) and ordinary oral sessions that are expected to provide new knowledge and promote scientific dialogues during the conference. The official website of the Conference (https://www.eurocaroten.eu/?q=lemesos2019) provides details about keynote speakers, accommodation options, registration fees, scientific and social program and other useful information.

The website offers options for **on line registration** and **on line hotel booking** at the Venue hotel at promotional rates for Conference delegates. **Abstract submission** is also on line through the link https://www.eurocaroten.eu/?q=abstract-submission

The conveners

**George Manganaris**
Cyprus University of Technology

**Serkos Haroutounian**
Agricultural University of Athens

**World Health Summit Regional Meeting 2019 - Kish Island, Iran**

The World Health Summit Regional Meeting 2019 is just around the corner. The event will bring global health experts from different sectors to Iran’s Kish Island, where they’ll work together to strengthen cooperation and improve health worldwide. We hope to see you there in April!

**Key Information**

**Date:** April 29-30, 2019

**Location:** Kish Island, Iran

**Topics**

- Health in Uncertain Situations
- NCD & Mental Health
Registration

Register now to secure your spot for the World Health Summit Regional Meeting 2019. Summit packages including accommodation and tours are also available.

Online registration is open until March 22.

Save the Date: World Health Summit 2019 in Berlin

October 27-29, 2019

Registration for the World Health Summit 2019 will open in May. In the meantime, mark your calendar and see the growing list of confirmed speakers. Don't miss out on the lively discussion when over 2,500 experts from 100 countries meet in Berlin to tackle the biggest challenges in global health.

Call for Applications – Master of Science in International Health

The Master of Science in International Health is a degree program at Charité – Universitäts medizin Berlin. With both full-time and part-time enrollment options, the curriculum includes quantitative and qualitative health research methods, global health challenges, and principles of efficient health care. The focus is on low- and middle-income countries. Many graduates go on to work for national and international health institutes and organizations, ministries, NGOs, universities, or in development aid.

The 2019 application period is open until March 31. Learn more here.

The Portuguese Association of Nutrition will organize on May 16th and 17th 2019, the XVIII Congress of Food and Nutrition, in Porto
The Value of Nutrition will be discussed next May in Porto

Portuguese Association of Nutrition will promote a reflection and a discussion about the value of Nutrition in the society

On May 16th and 17th 2019, more than 1650 professionals from the food and nutrition sector will be united at the Congress Center in Alfandega do Porto for the XVIII Congress of Food and Nutrition, organized by the Portuguese Association of Nutrition under the theme “The Value of Nutrition”.

The XVII CNA includes the participation of renowned international speakers such as Tim Lang (University of London) to debate the contribution of nutrition to sustainability and the food systems; and Annemieke van Ginkel (Dutch Association of Nutrition) will provide an analysis of the efficiency and the cost of nutrition in national systems of care. Another featured topic, to be presented by the Portuguese economist Álvaro Almeida (FEP-UP/Porto Business School), will be the potential financial return of nutritional intervention.

Registering for the XVIII Nacional Congress of Food and Nutrition is possible until May 15, at 6PM.

16 e 17 May 2019

XVIII Food and Nutrition Congress
Congress Center at Alfândega do Porto

For more information: http://www.cna.org.pt/

For more information lease contact:
Marisa Gouveia | marisa.gouveia@loyaladvisory.com