

Dietetics Around the World

The Newsletter for the International Confederation of Dietetic Association



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ICDA Board of Directors

From the Chair of the Board

Another ICD has happened!! It was really great to meet so many people in Sydney. The Congress had more than 2200 attendees from 59 countries and many new friendships were formed. The program was packed with something for everyone – no matter where you came from or the context of practice. Well done to the Dietitians Association of Australia for hosting the 16th ICD and we now look forward to the 17th in Granada. Be sure to read the articles about the wonderful 16th congress and look for the photos on the website.

It's also great to welcome two new members to the Board of Directors – Rekha Sharma from the Indian Dietetic Association and Niva Shapira from the Israel Dietetic Association, and welcome back Giuseppe Rusolillo from the Spain Association of Dietitians and Nutritionists, Carole Middleton from the British Dietetic Association, Sylvia Escott-Stump from the Academy of Nutrition and Dietetics, Marsha Sharp from Dietitians of Canada and myself from the Dietitians Association of Australia. Congratulations to these colleagues. It was also sad to say good bye and a very big thank you to Sheela Krishnaswamy from the Indian Dietetic Association who completed a four year term on the Board. However Sheela will remain working for ICDA as the Newsletter Editor and we thank her most sincerely for continuing this contribution to international dietetics.

I would like to take this opportunity to thank all those representatives who attended the workshop and meeting on Tuesday, September 4th. This was an important meeting as we needed to reach agreement on the new articles and by-law of ICDA to lodge in Canada. Canada has changed some of the rules around not-for-profit organisations and it was really important to pass these regulations to ensure that ICDA would remain an entity under Canadian law. Also a big thank you for the overall discussions and views, as we really need to hear the members. But it does not need to stop with our workshop at the ICD – please send us any ideas you have as we really need to hear from members all the time.



We also would like to thank all those Congress attendees who came to our ICDA workshops. These were really terrific – providing the Board with a lot of feedback and information to help shape our direction and strategic plan for the next four years. All the notes and ideas from all these areas will be summarised and will form the base of the work plan for the next few years. If we send out a call for volunteers to help with any of our specific activities please don't forget to put your name forward.

The annual reports from the Chair and the Secretary are available for you to read. Please do so as they summarise what has happened in the last year. It is clear that while we have done really well, the next four years needs to see us take an even greater world view. It became obvious that there are some real opportunities for dietetics, but there are also challenges. There is a wish to see us move forward on topics like defining what dietetics is more clearly and to engage more directly with other international organisations – big tasks!

The Board of Directors will finalise the updated strategic plan in 2013. We will use the plan of 2008-2012 as the base but will incorporate as many of the member suggestions for action that we possibly can.

And finally, thank you to the Board for re-electing me as Chair for the next four year period. I hope that together we can advance our great profession.

Sandra Capra AM, PhD
Chair, Board of Directors, ICDA

Feature Articles

ICD 2012 – A Successful Event of ICDA

ICDA's 16th International Congress of Dietetics (ICD) hosted by Dietitians Association of Australia (DAA) was a grand event. Over 2200 people with a common interest gathered at the Sydney Convention Center at Darling Harbour, Sydney, to be renewed, revitalised and even inspired. Personal networks were expanded, ideas exchanged, stories and experiences shared, points of view debated. A great amount of resources (time, effort, money) went into organising this event that will be put to good use by the participants. ICDA leadership arrived at a deeper understanding about the common ground that defines the dietetic profession and the value that dietitians offer to society.

To briefly introduce the organisation, ICDA is new but not so new. It was officially established in 2000 after 50 years of collaboration. With 43 member countries and nearly 200,000 dietitians connected thru a global network, ICDA supports dietetics associations and their members beyond national and regional boundaries. Its added value is a global network, an international perspective and a wider sphere of influence for the profession. The ICDA website provides a range of information including a snapshot of each member country and an online newsletter published twice a year.

The first 10 years of ICDA created systems, tools and events to improve communication amongst us. It also supported discussion, dialogue and debate to help define our common ground, and promoted awareness and understanding of the contributions of the profession to society. ICDA agreed upon the following –

- Definition of Dietitian (2004)
- International standard of dietetics education (2004)
- Ethical standards and code of good practice (2008)
- Evidence-based dietetic practice as a standard of good practice (2011)
- International model of dietetic practice, *in progress*

In the last 4 years, the board of ICDA had elected directors from Australia, Canada, India, Spain, UK and USA. The chairperson, Sandra Capra, was appointed by the Board, and individuals from many countries led our work in many areas:

- UK - leadership on an international model of dietetic practice in consultation with appointed dietitians around the world
- UK and India - lead partners on a study of education and work of dietitians around the world that reflects input from most countries
- Canada - leadership on a definition of Evidence-based dietetics practice in consultation with experts from many countries
- India – Editor, *Dietetics Around the World*
- USA leadership on a standardized language for nutrition and dietetics (IDNT) in consultation with experts from many countries and collaboration on translation into many languages
- Australia volunteers – hosts of the 16th ICD
- Spain volunteers – hosts of the 17th ICD (2016)
- South Africa volunteers – will be hosts of the 18th ICD (2020)
- Spain – promoting that Spanish speaking national dietetic associations join in

- Canada – ICDA Secretariat

Accomplishments in the last 4 years include –

- *New international standards* providing benchmarks for members in countries who have started the dietetics journey in more recent times.
- *Expansion of Dietetics Around the World* with the majority of members now contributing articles each year.
- *New leadership model* where the Board has invited individuals and groups to represent us in other ways – expanding our capacity through more depth and breadth of knowledge and added resources
- *Stronger administrative and financial accountability* along with legal status provided by incorporation in Canada and the protection offered for members, directors, officers and volunteers.
- *Increase in membership* – arriving at 43 members which collectively represent nearly 200,000 dietetics professionals around the world.
- *Greater use of the International Congress of Dietetics* to increase understanding of our common ground and shared aspirations.

Several ICDA workshops were held during ICD 2012. The national dietetic associations discussed 3 key issues and agreed that ICDA should a) continue its important work on international standards with an objective to describe the scope of practice of the profession (in collaboration with members), b) take steps to gain better understanding about international mobility within the profession and the potential for validating credentials across borders and c) advance the profession through use of agreed position statements by engaging the civil society process to advocate on matters important for the health of citizens.

To obtain broader inputs on key issues, nine workshops were held during ICD 2012 to stimulate dialogue and obtain further input on priorities and ideas about how to move forward.

1. International dietetics workforce
2. Advancing the profession through marketing
3. International Accreditation – is there a need?
4. Advancing the profession using position statements
5. International Terminology on Nutrition and Dietetics – where to from here
6. Evidence-based dietetics practice from definition to implementation
7. Minimum standards for education and practice – where to from here
8. International model of dietetics practice
9. Opportunity to meet Board members and have your say

There was no shortage of good ideas, enthusiasm and participation in the workshops and beyond. As the new board develops the work plan for the next four years, the members can look forward to more interaction and information on the ICDA website

www.internationaldietetics.org

Marsha Sharp
ICDA Director and Representative from Canada
CEO, Dietitians of Canada

Alliance Against Hunger and Malnutrition (AAHM) – Multiple Approaches, One Global Partnership

The Alliance Against Hunger and Malnutrition (AAHM) is a forward-thinking global partnership that links like-minded organizations and institutions involved in the fight against hunger and malnutrition, through a network of National and Regional Alliances. Created by the UN Rome-based Food Agencies (FAO, IFAD, WFP) and Bioversity International, the Alliance's mission is founded UN Millennium Development Goals (MDGs) 1 and 8, which seek to end poverty and hunger and reinforce global partnerships. The AAHM provides a neutral multi-stakeholder platform where those who run top-down and bottom-up development initiatives unite to share knowledge and develop coordinated actions in the fight against hunger and malnutrition, thus increasing their recognition and impact.

While the Rome-based Secretariat works to create access for National and Regional Alliances to participate in policy dialogue, an Advisory Group - including members of international NGOs, founding agencies and partner organizations – ensures coherence of the AAHM strategies with the mandates of its parent organizations.

At the country and regional levels, the AAHM's 60+ National and five Regional Alliances provide the real force for moving the AAHM toward its goals of contributing to the elimination of hunger and malnutrition. They gather a wide range of institutions operating within their respective countries – from grassroots to governments – to ensure strong mobilization of on-the-ground activities and policy reforms that recognize the need of concerted efforts to alleviate hunger and malnutrition. Each national alliance sets its own goals and strategies. The result is a rich variety of approaches which national alliances can share through the AAHM network. As the number of alliances grows, their impact at national, regional and global level is increasing.

By facilitating the development of National and Regional Alliances and fostering relationships between them, the AAHM is instrumental in strengthening global food security and nutrition (FSN) governance and offers a unique ground where multiple FSN frameworks can build upon.

Within the context of nutrition, for instance, the AAHM helped to bring forward the international agenda through its Alliances. At the national level, the focus of the AAHM in addressing the direct and indirect causes of malnutrition has a long tradition. The work of numerous national alliances in promoting nutrition education targeting pregnant and lactating women, children under five and primary school children-

At the global level, the AAHM took an active role in the Scaling Up Nutrition (SUN) movement - created upon initiative of the UN system's High Level Task Force on the Global Food Security Crisis (HLTF) - and contributed to provide recommendations for actions to scale-up nutrition and build political commitment to prioritize the 1,000 Days for mothers and children.

Within the AAHM's National and Regional Alliances, professionals contribute as members in offering their expertise to the existing networks. Should you be interested in joining the Alliance Against Hunger and Malnutrition, the AAHM Secretariat, serving as node for coordination amongst the Alliances, will be pleased to link any interested member of ICDA to our existing national and regional partnerships. For more information and to join the AAHM, please visit <http://www.theaahm.org/join-the-alliance/en/>

Special Announcement

The 2012 Budapest Declaration of the IFKF

A holistic approach to address the bio-psycho-socio-spiritual needs of individuals living with chronic kidney disease

Chronic Kidney Disease poses a growing concern for society in both developed and developing countries. It is the responsibility of the medical and health care communities, governments and civil bodies to act collaboratively (or “in unison”) to address the challenges for patients living with chronic kidney disease in a holistic manner, to achieve the best health outcomes, including rehabilitation and quality of life.

We recommend that national governments in collaboration with international and non-governmental organizations develop and implement, as a priority, comprehensive programs for the screening, prevention, treatment and rehabilitation of individuals living with chronic kidney disease.

We recommend that these organizations increase the level of their funding for the advancement of clinical and basic scientific research related to kidney disease of all types with the ultimate goal of ensuring a continual provision and application of the most advanced knowledge and technical advances for the benefit of kidney patients. The translation of scientific research findings into clinical practice should be facilitated and supported.

We recommend that medical communities employ a holistic approach for the treatment of patients living with chronic kidney disease, recognizing all their bio-psycho-socio-spiritual and somatic needs. It is important to combine the cutting-edge modern technology of the 21st century with the methods of healing focusing on the whole person and individual care to ensure better efficacy in the prevention, treatment and rehabilitation.

Educational activities of scientists, healthcare professionals, kidney patients and the public-at-large regarding prevention, detection and treatment of kidney disease in all its aspects should be recognized and supported. These goals should become a priority and focus for governments and non-governmental organizations. Education, as an essential step in the self-care by patients, has received less attention and deserves more focus and support.

We believe that implementing these recommendations and actions will have a substantial effect on the outcomes and quality of life for our patients and will contribute to the sustainable development of medicine and mankind as a whole.

Budapest 2012/08/25

Signed and endorsed by:

President of the Congress, President of IFKF, President of ISN
OTHERS: All those who represent other national or international organizations

National Dietetic Association Reports

Country – Argentina

Celiac Community Moves Forward in Argentina

From the *Argentinean Association of Dietitians and Nutritionist - Dietitians (Asociación Argentina de Dietistas y Nutricionistas Dietistas - AADYND)* we would like to share recent advances on Celiac Disease (CD) legislation in Argentina. CD is the most frequent chronic intestinal disease and is estimated that affects one in 100 Argentines. Since the only known effective treatment is a lifetime gluten-free diet, the role of dietitians is essential in all aspects of the disease.

CD regulatory framework in Argentina

The National Department of Health has issued the Resolution 1560/2007 to create the National Program for Detection and Control of Celiac Disease (*Programa Nacional de Detección y Control de la Enfermedad Celiaca*). The main goals of the program are:

1. To promote knowledge and massive dissemination of information about CD. For example, development and distribution of educational tools like pamphlets for the community and brochures for schools (Find printable version here: <http://www.msal.gov.ar/celiacos/pdf/guia-escuelas-web.pdf>).
2. Contribute to the early detection of the disease, by distributing serologic screening kits.
3. Support continuing education of health care team members. For example, the national meeting of dietitians held in 2011.
4. Encourage scientific research.
5. Organize a National Registry for CD.

Clinical Practice Guidelines

A workgroup of experts in CD, and within the National Program for Health Care Quality, developed the Clinical Practice Guidelines for Diagnosis and Treatment of CD along with two educational pieces, one for professionals and one for patients. These guidelines were approved in May of 2011 under the resolution 561/2011 from the National Department of Health. The purpose of these guidelines is to create evidence based recommendations aimed to standardize and optimize the screening, diagnosis and treatment of CD in primary health. Access to the Guidelines here: <http://www.msal.gov.ar/celiacos/pdf/guia-enfermedad-celiaca-v54.pdf>

The National Law for Celiac Disease and other regulations

The national law for CD (law no. 26588) was sanctioned and enacted in 2009 and implemented in 2011. It contains 18 articles and declares the diagnosis and treatment of CD of National interest as well as its clinical and epidemiologic research and professional training in early detection.

Over the year 2011, several other achievements have been made:

- The detection of CD was incorporated into the Obligatory Medical Plan (*Plan Medico Obligatorio*)
- A resolution modified the Article no. 1383 of the Argentinean Food Code: gluten free foods are defined as those containing less than 10 mg gluten/kg (down from 20 mg/kg).
- A national logo was created for labeling of gluten free foods (the inscription *Sin T.A.C.C.* means with no wheat, oat, barley and rye)



Figure. New gluten-free logo for food labeling

- The National Program of Food Control (*Programa Federal de Control de los Alimentos*) was created.
- Food industry is now exempt to pay a fee when registering gluten free foods at the *Instituto Nacional de Alimentos* (National Institute of Food).
- Health care insurance companies must cover the cost of alternative flours and gluten-free premixes according to Article no. 9 of the CD law.

More information about current legislation, CD facts and resources for patients and families can be found in: <http://www.msal.gov.ar/celiacos/>

Comment

The Celiac Community has achieved fundamental rights like medical coverage of diagnosis and treatment, as well as recognition of the gluten-free diet as its treatment. It is yet too early to measure outcomes of these new regulations and there is some uncertainty between patients regarding the way they will be implemented by health insurance. Professional continuing education and training, and research activities are essential to integrate and support these achievements.

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Translation and text adaptation: *Romina Barritta de Defranchi, Licentiate in Nutrition. Member of AADYND. Argentina ICDA Representative.*

Country – Australia

Mutual Recognition: A Win for Australian and Canadian Dietitians

The Dietitians Association of Australia (DAA) is thrilled to have signed a charter with the Alliance of Canadian Dietetic Regulatory Bodies to commence mutual recognition. The charter to mutually recognise dietetics credentials between the two countries became effective from 1 July 2012.

Mutual recognition will offer wonderful professional opportunities for dietitians in both countries, and provides another opportunity for DAA and our Canadian colleagues to collaborate. The mutual recognition charter has been signed by all Canadian provincial regulatory bodies, except Quebec due to the French language proficiency requirement.

Dietetics in both countries is similar in quality and practice. But due to differences in dietetic education and registration systems, it had been difficult for Australian-qualified Accredited Practising Dietitians (APDs) to have their credentials recognised in Canada. Now it will be much easier!

The path to mutual recognition

DAA and the Alliance have been working together on mutual recognition for more than four years. These kinds of negotiations are typically complex and lengthy, involving a lot of time and effort on both sides. This makes achieving mutual recognition even more exciting!

DAA is grateful to all those who have been involved, from both countries, in the negotiations to get to this point. Funds provided by Australia's Queensland State Government in 2008 meant formal discussions around mutual recognition were able to commence, after first being flagged with Dietitians of Canada (DC) as far back as 1999.

This builds on DAA's successful mutual recognition charter with the New Zealand Dietitians Board.

Strengthening dietetics in Australia

In recent years, a number of initiatives have further strengthened DAA's position as a leading international dietetic body and contributed to the Association's ability to negotiate mutual recognition agreements. These include:

- The introduction of the provisional APD year
- A more rigorous process of dietetic skills recognition
- A more transparent and rigorous dietetic education accreditation
- The revision of Australia's National Competency Standards and Range of Variables Guide.

Why pursue mutual recognition agreements?

DAA views the activities associated with mutual recognition as important for:

- Sharing information
- Benchmarking (such as education and professional development, accreditation and credentialing systems)
- Facilitating international workforce mobility and career enhancement.

We look forward to pursuing the opportunities that have now opened for both Australian and Canadian credentialed dietitians.

Further information on mutual recognition is available on the DAA website: www.daa.asn.au > Universities & Recognition of Qualifications > Recognition of Dietetic Qualifications > Mutual recognition.

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Country – Brazil

ASBRAN to hold CONBRAN in Sep 2012

The Brazilian Nutrition Association – ASBRAN is a pioneer class entity formed on August 31st 1949 by professional Nutritionists, incorporated as a non-profit organization of a technical, scientific, cultural and social nature, in the national level, being constituted by a number of associates affiliated to Nutrition Associations across the states of the country. It currently holds 9 associations affiliated throughout the Brazilian territory. ASBRAN aims to contribute toward strengthening professional training and specialization for nutritionists, fostering research and disseminating nutrition information in Brazil, so as to ensure this science and its professionals are recognized as critical elements to people's health.

The XXII Brazilian Nutrition Congress - CONBRAN 2012 - was an event encompassing the III Ibero-American Nutrition Congress, the II Ibero-American Sports Nutrition Symposium, the I Ibero-American Meal Production Symposium and the I Ibero-American Symposium on Evidence-Based Health Care Nutrition, and it is established as the largest nutrition event in Brazil. Its 22nd edition was organized by ASBRAN (Brazilian Nutrition Association) in partnership with APN – Nutrition Association of the State of Pernambuco, and it was held from September 26th – 29th, in the city of Recife/ Pernambuco/ Brazil. The 2012 congress was expected to gather over 4,000 participants due to the integration of international symposia.

Regarded as a historical event, CONBRAN - in 54 years of its existence - has achieved an outstanding position in Latin American Nutrition industry, going beyond borders in each edition. This year we hosted more than 150 national and international speakers, approximately 30 companies took part as exhibitors and sponsors, and hundreds of scientific surveys were registered, along with 15 parallel activities.

The central theme of CONBRAN 2012 was “Proper Nourishment and Social Sustainability”, which interconnected six lines of discussion: Healthcare Nutrition, Collective Nourishment, Public Health, Food Science & Technology, Sports Nutrition and Education. Several subject areas were approached under the above topics: Non-communicable chronic diseases: pediatrics, geriatrics, advances in nutritional therapy, nutrigenomics, leadership and innovation, nutritional adequacy of meals, food quality and safety systems, nutritional deficiencies and problems, hunger/ malnutrition/ obesity: policy, food and nutritional safety and human right to proper nourishment, long-lasting physical activities, exercise and impact on metabolism, bodybuilding and supplementation in sports, professional training, internships, and post-graduation.

In addition to discussions, CONBRAN 2012 encouraged a greater integration among professionals and students through workshops, courses, the Josué de Castro tent, Nutri Cinema, Nutri Knowledge, Nutri Interaction, the National Meeting of the Ibero-American Alliance of Nutritionists; networks and committees meetings, cultural and labor activities, Exhibition Fair and Post Graduation Studies Evaluation Seminar.

Country – CANDi

JAPINAD Celebrates 10th Anniversary

We were delighted to celebrate the 10th Anniversary of the Jamaica Association of Professionals in Nutrition and Dietetics (JAPINAD) during May 9-11, 2012 and to recognize this significant milestone with our colleagues, collaborators, supporters and friends with our motto: 'Valued Experts in Nutrition and Dietetics'. We were joined by colleagues from the Bahamas, Brazil, Antigua, St. Lucia, and Trinidad and Tobago.

JAPINAD was formed in 2002 following a resolution of the Caribbean Association of Nutritionists and Dietitians (CANDi) to form National Associations as branches of CANDi. We now boast a diverse membership in excess of one hundred professionals who are also members of (CANDi), Academy of Nutrition and Dietetics, American Overseas Dietetic Association and the British Nutrition Society.

The week of activities commenced with a Church service and the conference opened on Wednesday evening to include our first Awards Ceremony and featuring the theme: 'Nutrition in National Development'. There were 8 Gold, 8 Silver and 6 Bronze awardees with ranges of 5 to 10 years' service and 3 for outstanding services as well as supporter awards to the National Health Fund, CHASE Fund, Abbott Laboratories/CARIMED, Grace Kennedy Foods and the Caribbean Food and Nutrition Institute. In view of Jamaica's 50th Jubilee Independence celebrations, three Nutrition and Dietetics pioneers were recognized – Ms. Helen Fox, M.Sc, the first Dietitian in Jamaica serving at the Kingston Public Hospital and as the first Nutritionist in Public Health, Mrs. Gabrielle Peat, B.Sc, the first Nutritionist/Dietitian in Trinidad who worked in Jamaica at the University Hospital of the West Indies and in the community, and Mrs. Versada (Sadie) Campbell M.Sc, a founding member of CANDi who pioneered the fields of food science and nutrition education and well known in the Caribbean region and Internationally.

The Hon. Dr. Fenton Ferguson, Minister of Health, delivered the speech of the Guest Speaker, The Most Honourable Portia Simpson Miller, Prime Minister of Jamaica, who was unable to attend. The message bemoaned the health profile of the country with over 50% of women overweight/obese; the increased rate of chronic non-communicable diseases and the cost to the Government to treat these preventable problems through proper nutrition.



Health Minister Hon. Dr. Fenton Ferguson (right) Tehuti Maat (Chairperson) and President Rosalee Brown

Rev. Hon. Ronald Thwaites, the Minister of Education, during his address, expressed concern about the unhealthy eating habits of the majority of our children and the role of school feeding program to give greater emphasis to nutrition. Greetings from CANDi President Ms. Dianne Charles, was delivered by the Public Relations Chair, Mrs. Dorothy Graham Charles.



Mrs. Dorothy Graham Charles bringing greetings from the President of CANDi (Photo: Joseph Wellington)

The main presentation was made by Ms. Sharon Freitas from "The Centre of Excellence" in Brazil, a collaboration of the World Food Program and the Brazilian Government. She shared the significance and process of the The ZERO HUNGER Program in Brazilian National Development and highlighted strategies we could adopt to advance our local nutrition program.

A diverse range of other presentations featured Environmental Trends impacting Population Nutrition, nutrition readiness for emergencies in the Caribbean, effects of budgetary allocation on Medical Nutrition Therapy, physical recreation in cities, childhood overweight in Jamaica, the National Infant and Young Child Feeding Policy, nutritional status among adolescents, research in the Caribbean & The Caribbean Regional Public Health Agency (CARPHA), lifestyle and wellness issues among army recruits, workplaces wellness, nutritional health of nutrition and dietetic professionals in Jamaica, achieving and maintaining nutrition and food standards, marketing foods to children, role of nutrition in alternative Medicine and nutrition for the elite athletes.

The curtains came down on a very exciting and well attended conference as we formulated a resolution for Integration of Nutrition into National Development Planning, a document to be completed by JAPINAD. The presentations were stimulating and the camaraderie was strong with never ending questions and robust discussions amongst the budding and seasoned professionals.

Yvonne D. Davis
CANDi Representative to ICDA

Country – France

The Dietitian who Guarantees "Eating Well"

In France, the National Food Program (French PNA), presented by the Government in September 2010, mobilized all the actors to guarantee a healthy, safe and environmentally conscious diet for all: "Eating Well this is everyone's business."

The PNA is also committed to promoting the French Culinary heritage.

One of the main intentions of the PNA is to facilitate access to healthy food for all, especially for those who cannot manage the content of what they eat, like the 6 million students who eat in canteens from kindergarten through high school.

In this context, the General Food Directorate wished to promote a varied and balanced diet, and tailored to the needs of children in school canteens by mandating compliance with nutritional rules (meals composition, variety and frequency of meals, portion size).

In 1999, the first official nutritional recommendation was published by the Standing Group for the Study of Foodstuffs Market (French GPEMDA). This very first version targeted only school meals. In 2001 the National Education Body disseminated to school leaders, "Circular of the school" which incorporated and completed the first dietary guidelines (frequencies and portion size weights). This document talked about a balanced diet, food safety, nutrition education and taste education, as well as the inclusion of specific medical plans through an Individualized welcome Project (French PAI).

In 2007, the Market Catering & Nutrition Study Group (French GEMRCN formerly GPMEIDA) published new recommendations which were part of the strategy of the National Nutrition and Health Program (French PNNS) on the prevention of nutrition-related diseases, including overweight and obesity. This new version, drafted with the active participation of several dietitians, covered all the catering from early childhood through the elderly in institutions whose needs are very specific. In 2011 these recommendations formed the basis for the law and the decree of September 30, 2011 for restaurants serving over 80 meals.

The quality and nutritional balance objectives of served meals, according to this decree are:

- Ensuring dietary fiber and vitamins: promoting consumption of fruits and vegetables at every meal
- Reducing fat intake and rebalancing fatty acids: reducing consumption of processed meats, fried foods and pre-fried pastry entrées and pastries for dessert
- Decreasing consumption of simple carbohydrates: preferring fresh or cooked fruit, or choosing slightly sweet pastries for desserts
- Increasing intakes of iron and trace elements: providing non chopped red meat (beef, lamb and veal) at least once a week, and organ meats.

To achieve the quality and nutritional balance objectives of served meals, the decree requires the frequencies of appearance of dishes and weights with respect to the delivered ready-to-eat products. This entails:

- Ensuring meal structure: four or five dishes on every lunch or dinner, including a main course with vegetables, starch and a dairy product.
- Ensuring a minimum intake of calcium with a dairy product at each meal (calcium > 100mg/portion)
- Limiting frequency of high-fat meals (eg giving only 4 fried products on 20 meals)
- Ensuring variety of served dishes
- Adapting appropriate portion sizes of dishes to suit each age group of consumers.
- Providing unrestricted water and free access to bread.
- Not providing salt and sauces in self-service.

The above objectives influence the purchase of products (salads or entrées with less than 15% fat, main course with a good protein level, dairy product with sufficient amount of calcium and limited fat, and so on)

The dietitian ensures the implementation of these recommendations in cooperation with the kitchen staff. He also trains territorial agents (cooks, service agents) who will have to implement these recommendations in the communities. Control checks are carried out by veterinary service agents who usually check the hygiene procedures provided they have been previously trained to these new nutritional regulations. Beyond improving nutritional meals, complementary actions are carried out by dietitians to meet such expectations and student needs, for example in terms of taste education, information, etc.

Conclusion

The Dietitian, rich in nutrition knowledge, cooking and hygiene procedures as well as catering, is a key player in Public Health for the communities.

Therese Libert, Florence Rossi, Delphine Le Gonidec
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Country – Hungary

Opportunities in the Dietetics Profession in Hungary

In Hungary currently there are two higher education institutions providing dietician courses, one of them in the capital city, Budapest and the other in the town of Pécs, which was designated the European Capital of Culture in 2010. By the end of the four-year BSc programme undergraduates become experts of nutrition and provisioning. However, besides theoretical knowledge some years of work experience is also essential to turn into a real and recognised expert. Having done the BSc training, qualified dietitians can choose from a number of opportunities; those in search of taking up a career as a nutritionist can primarily find a job in health care institutions, public or private hospitals, clinics, nursing homes, pharmaceutical or manufacturing companies. Dietitians who want to enter into public catering can take up a job in day nurseries, kindergartens, schools or catering companies. As preventive healthcare has come to the forefront, dietitians have more avenues for a job ranging from the National Public Health Service, municipalities, hotels to spa salons. After a few years of professional/work experience, the specialist can also become self-employed. Health website visitors and internet users may ask dietitians for guidance on lifestyle, well-being or anti-ageing, and if necessary they can make an appointment for personal consultation. Dietitians have an important role in dispelling nutrition myths, for which their appearance in various specialist journals and daily newspapers and in the media is a good chance.

To fulfil the need for life-long learning, MSc in Nutrition and Food Sciences is offered as a university degree. This course is available in Budapest, Pécs and Debrecen. Due to the Bologna Process, this two-year course can be chosen by not only dietitians but also by biologists and food engineers for instance, which is not so favourable concerning the boundaries of professional competence. Having done the MSc training dietitians become specialists of Nutrition and Food Sciences. As a result, their job opportunities expand further allowing them to apply for positions in food companies, research institutes, national, international and EU research and development companies, and last but not the least organisations dealing with food inspection and supervision.

Experts who prefer research work can take up their field of interest as early as their college years. Participation in the work of Scientific Student Association is an excellent opportunity. Attending a doctoral school after graduation gives an opportunity to be further involved in scientific work. Getting a doctoral degree requires three years in theory, but in practice this period is often extended. A good command of a foreign language – primarily English - is essential for this work. In Hungary, an intermediate level language exam is required for graduation, but anyone with the intention of improving their language skills has the opportunity to attend a postgraduate training called translator-interpreter specializing in health sciences.

Bíró Andrea

Country – India

Indian Dietetic Association (IDA) Publishes Clinical Dietetics Manual for its Members

About 3 years ago, the registration board of IDA which was then headed by Molly Joshi, PhD, RD, decided to publish a clinical manual which would not only benefit the members of IDA but also bring in standards in clinical dietetics practice in India. With the help of former national president of IDA, Dharini Krishnan, PhD, RD, a group of senior practicing dietitians were invited to work on this project. Each member in this group was assigned one topic in clinical practice and her responsibility was to write a chapter with latest available clinical guidelines for a disease. The manual was compiled by Shobha Kumar, a senior academician, and edited by senior practicing dietitians. It was released in December 2011 at the annual national conference of IDA held in New Delhi.

The manual covers basic dietetics, dietary management for gastrointestinal disorders, diabetes mellitus, cardiac diseases, kidney disorders, cancer, HIV, burns, critical care, geriatric nutrition, pediatric nutrition and dietary management in pediatric diseases. The chapters deal with nutritional recommendations for each condition, related physiology, dietary modifications and so on. Copies of the manual are available with every IDA state chapter and can be bought at a very nominal price.

This is the first attempt by IDA to bring out a clinical dietetics manual which will serve as a guideline to every practicing dietitian in India. The plan is to revise the manual every five years.

Sheela Krishnaswamy
Country – Israel

Political Achievement of the Israeli Dietetic Association (IDA) - Professional Definition and Legal Rights

In the year 2008, the IDA succeeded in passing a law in the Israeli Parliament, which defines the titles allowed / not allowed to be used, regarding nutrition and dietetic counseling.

The law states that a person can present himself as a nutritionist or a dietitian only if he meets the following 3 conditions: 1. He has a B.Sc nutrition diploma from one of 3 Israeli academic schools for nutrition. 2. He has completed 720 hours of internship. 3. He has successfully passed the government final exam. The law further emphasizes that a person that doesn't meet these conditions cannot use a misleading description that might lead the lay public to assume he is a dietitian or a nutritionist.

Passing the law is a great achievement for the public's wellbeing as well as for the professional community of dietitians. It helps differentiate between those who have invested many years in studying the profession and work only according to evidence based practice, versus others who take courses of different duration, usually in alternative medicine, and mistakenly call themselves nutritionists.

It is the Ministry of Health's and the police's job to enforce the law, a very difficult one. The IDA is doing its best to help them. We are constantly working with our public relations and a lawyer (Idan Abuhav, adv.) to expand the public's awareness of the existence of this law.

*Edva Heiman & Osnat Stone
Past & present CEOs
Israeli Dietetic Association*

Country – New Zealand

Activities of Dietitians NZ

Obesity and its associated comorbidities are the major health problems in New Zealand [NZ]. Many of the comorbidities, namely T2DM and cardiovascular disease, are treated and prevented through lifestyle modifications such as diet, exercise and weight loss. The Dietetic sector in NZ is faced with the dilemma of providing services, which meet the needs of these health demands at a time of economic restriction and uncertainty. The economic situation has already seen tightening of spending and endeavors to find innovative strategies, which aim to achieve optimal outcomes for each health dollar spent.

Of the health issues in New Zealand, health disparities between cultures are concerning. The gap between Māori and Pakeha is evidently widening, justifying the urgent need to address these health disparities and ensure dietetic services meet the needs of those cultures whose health statistics demonstrate disproportions in outcomes.

As an organisation, it is the responsibility and strategic direction of Dietitians NZ to place Dietitians as a profession in a position, which instills trust and credibility throughout the general public. Currently the Dietitians Board is reviewing its Code of Ethics, as many people practicing

under the title of “Nutritionist” do not adhere to the Health Professional’s Competency Assurance Act, resulting in some media nutritionists promoting food products in a public forum with no governance. The lack of understanding in NZ by the general public regarding the difference between a Dietitian and a Nutritionist means that such endorsement can lead to confusion and conflict amongst this audience. Therefore raising the profile of Dietitians is integral for ensuring that people seek advice from a Registered Dietitian for issues relating to their health or unique disease state.

Dietitians NZ is committed to supporting their members in becoming skilled leaders in various fields of Dietetics. Members are able to join a number of Special interest groups, whose conveners arrange teleconferences and continuing education in those particular areas. The organisation hosts annual seminar road shows to meet a number of different continuing education needs of members. One example of this has been cultural competency which serves to equip Dietitians with the cultural finesse to provide culturally sensitive practice to their patients and to address the health disparities between cultures in this country. In conjunction to annual roadshows the organisation hosts an annual conference where international specialists from a variety of medical and allied health fields are invited to present to members on all areas of dietetics. Such continuing education and professional development opportunities ensures that members of Dietitians NZ are equipped with up to date research findings to ensure they provide best practice in combating obesity and its associated comorbidities.

Petrina Turner-Benny
CEO
Dietitians NZ

Country – Philippines

Nutritionist-Dietitians’ Association of the Philippines Completes Front of Pack Labelling Schemes

The Wise Eat Certification Program (formerly known as Good for You) was conceptualized in 2009 as a means to address the increasing prevalence of Non-Communicable Diseases (NCDs) in the country. The World Health Organization (WHO), through the Department of Health (DOH), commissioned the Nutritionist-Dietitians’ Association of the Philippines (NDAP) to develop Healthy Eating Guidelines that would become the basis for a certification program for healthy products. Subsequently, WHO supported the pilot-implementation of the Wise Eat Certification Program in order to determine the feasibility and applicability of the program in the Philippine setting.

The certification program aims to certify processed food items as good for health based on the guidelines on four key nutrients namely fat, sodium, sugar and dietary fiber. In general, the guidelines are aligned with international standards set by the Codex Alimentarius, as well as standards set by the European Union and the U.S. Food and Drug Administration. It also follows the guidelines of the Food and Drug Administration of the Philippines.

The certified products will then offer the public healthy food choices or options that would help in the prevention and management of NCDs of Filipinos. The stamp that will appear on food labels named as the “Wise Eat” stamp, also aims to aid consumers to easily identify food items that are considered healthy based on the guidelines.

“Wise Eat” stamp connotes that choosing a food with the seal is a wise decision because the levels of fats, sodium, or sugar are well within the standards set for healthy eating.

Country – Turkey

Activities of Turkish Dietetic Association (TDA)

TDA focuses its activities mainly on in-service training and personal rights of dietitians. Some of the activities of TDA conducted between December 2010 and 2012 are given here.

1. *Activities of in-service training*

TDA conducted a certification program on ISO22000 - Food Safety. Every year, Dietitian Day was used as an opportunity for in-service education. In 2011, an education program on ‘Margarine under Evaluation’ and ‘Carbohydrate Count’ was held, and in 2012 ‘Identification and Management of Nutritional Difficulties in Children’, ‘Breakfast Cereals and Health Benefits’ and ‘Potential Risks of High-Fructose Corn Syrup for Health’ issues were evaluated. Single-topic education programs such as ‘Did the portions change?’, ‘Diabetes mellitus and nutrition therapy in the light of current information’, ‘Obesity at All Points; Prevention and Treatment Modalities’ and ‘Clinic Nutrition under Evaluation’ were also conducted.

2. *Collaboration with other organizations*

There were several activities conducted in collaboration with several organizations such as Hacettepe Nutrition and Dietetic Days-Third Post-Graduation Training, and VIII International Nutrition and Dietetic Congress. In the international Congress a meeting was held by TDA on ‘Ethics in Dietetic Practice’. In the 47th National Diabetes Mellitus Congress, a symposium was conducted in collaboration with Dietitians working with Diabetes Mellitus Association. TDA also found place in European Congress of Obesity in 2011 and Istanbul Health and Nutritional Biennial. Education program on “Importance of Breastfeeding and Infant Nutrition” is still ongoing in collaboration with Pfizer Inc. at 15 cities.

3. *Published books and journals*

TDA aims to publish journals and books that would guide dietitians in their practice. Education programs such as ‘Current Issues in Nutrition’ have been rendered to be a book with the same name, and publishing of the education program of “Obesity at All Points; Prevention and Treatment Modalities” has been almost finished. Journal of Nutrition and Diet including volumes 2009, 2010, 2011 and 2012/1 has been published. TDA purchased publishing rights of “Dietitian’s Handbook of Enteral and Parenteral Nutrition” and the translation has been completed. It will be published after editing.

4. Legal arrangements

Act 6225, Dietician Profession Act has been passed in the Turkish Parliament; studies on relevant directives are going on. In this act, dietician is defined as a health professional. Attempts to improve employee rights of dietitians are being made.

5. Overseas activities

TDA tries to participate in activities in foreign countries. In 2011, A. Evrim Turkmen represented TDA in EFAD/DIETS meeting and in 2012 Rezi Meseri represented TDA with a poster in EFAD/DIETS. Some members were present in ICD 2012 in Sydney to learn and share ideas.

Country – United Kingdom

Mind the Huger Gap: UK National Campaign Launched

The British Dietetic Association (BDA), throughout 2012, is running a brand new UK national campaign called Mind the Hunger Gap.

The campaign involves calling on dietitians and members of the public to highlight the fact that around 1,000,000 (one million) older people in the UK are eating less than one square meal a day. This figure does not include those older people in a hospital or care setting. It is those older people living in the community or, as they have become known in the UK, the 'invisible' population.

While The World Health Organization cites malnutrition as *the* greatest single threat to the world's public health, it is still widely believed that malnutrition is restricted to the third world population. Quite simply, it is not.

For the first time, the BDA launched Mind the Hunger Gap as an online-based campaign and dietitians are being directed to the campaign website (www.mindthehungergap.com) to download various materials and campaign tools to highlight the issue locally, while the BDA will raise the issue on UK national basis.

While primarily a dietitian-led campaign, the Mind the Hunger Gap website also has various tools that members of the public can use to add their support.

Speaking about the campaign, the Honorary Chairman of the BDA, Helen Davidson, said: "Having enough to eat and drink is one of the most basic human needs, yet today in the UK older people living in their own homes are simply being forgotten about or are somehow not being picked up by the system as suffering from hunger.

"Malnutrition and mortality are usually closely linked. For more than 10 years we have known about the public health scandal that is malnutrition in the UK yet still, vulnerable older people are going hungry day in day out in the confines of their own homes. This forgotten about population are surviving, if that's the word, on less than one meal per day and, we all know, that this leads to poor health, rising hospital admissions and a massive financial burden to the NHS.

“As Honorary Chairman of the British Dietetic Association, I am proud of Mind the Hunger Gap and I call to action everyone to do their bit to get this issue raised in their organisations and communities.”

The Mind the Hunger Gap calls for local and UK national support to highlight:

- Malnutrition costs over £13 billion across the UK. It is vital to protect current services, and extend provision to reduce these spiralling costs of care packages and readmissions.
- Protect at least one meal a day by ring-fencing funding for community meal provision at a local level.
- Dietitians have the expertise to lead the nutrition pathway across the whole health and social care system.
- Social isolation and fragmented services have left older people excluded and invisible. Food is a basic human right and it's everybody's responsibility to stamp out starvation in their community.
- With social care budgets being devolved for local implementation, there is an opportunity now to plan and promote collaborative solutions at a local level.

The British Dietetic Association would also warmly welcome wider support for Mind the Hunger Gap from international dietetic associations and partners alike. To become an international supporter of the campaign, just email malnutritioncampaign@bda.uk.com with your details and you will be added to the Supporting Partners page on the campaign website with a free link to your organisation. You can also use this email address for further information.

Country – United States

Academy Releases Position on Nutritive and Non-Nutritive Sweeteners

Official positions fill an important information need for the members of the Academy of Nutrition and Dietetics. The positions are developed with an Academy committee and approved by the Academy's governing body, the House of Delegates. Based on evidence-based research, the positions provide a common statement of knowledge that members can use in discussing or writing about scientific issues.

Recently the Academy released a newly updated position on nutritive and non-nutritive sweeteners. The Academy says:

It is the position of the Academy of Nutrition and Dietetics that consumers can safely enjoy a range of nutritive sweeteners and nonnutritive sweeteners when consumed within an eating plan that is guided by current federal nutrition recommendations, such as the Dietary Guidelines for Americans and the Dietary Reference Intakes, as well as individual health goals and personal preference.

Registered dietitians can help people of all ages follow a healthful eating plan while enjoying the sweet taste of foods with calorie-containing and no-calorie sweeteners. The position paper also contains information for health professionals on such timely issues as corn sweeteners, sugar addictions and newer sweeteners on the market including agave and luohanguo extract.

The Academy's updated position paper was published in the May, 2012 Journal of the Academy of Nutrition and Dietetics and can be found at www.eatright.org. It was written by registered dietitians Cindy Fitch, extension professor at West Virginia University; and Kathryn S. Keim, professor of clinical nutrition at Rush University, Chicago, IL.

Another way the Academy is taking scientific information and making it available to members and consumers is by developing apps for smart phones. The first one is called “The Gluten Detective”. It helps members and consumers choose foods that are gluten free and develop shopping lists that can be shared with friends and family. It also has frequently asked questions about gluten and celiac disease. More information is available at the Academy’s website, www.eatright.org.

The Academy also updated its website and now offers more information for the public on its home page. You are invited to visit the site and find information such as, Gluten in Your Medications; Myths and Facts about Coconut Water and Cooking with Tofu. You also can go to the Kids Eat Right section of the website which is focused on helping families to eat healthy by providing recipes, videos and information tips on healthy weight. The website shows positive messages to help parents develop healthy eating patterns with and for their children.

*Sylvia Escott-Stump, MA, RD
Academy of Nutrition and Dietetics Representative*

Resources

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

The Foundation has updated an exciting tool for dietetic students and professionals to use around the world—the fourth edition of The Academy of Nutrition and Dietetics Foundation Directory of Resources for International Food, Nutrition and Dietetics Professionals. The Directory boasts nearly 100 pages of scholarship information, research fellowship opportunities and other useful resources for American and international students and professionals. The Directory is split into 6 easy-to-use sections: American resources, international resources, resources for specific countries of origin, general resources, Academy of Nutrition and Dietetics State Affiliates, Member Interest Groups (MIGs), and Dietetic Practice Groups (DPGs) listings and International Confederation of Dietetic Association contact information. Don’t miss out on all the international opportunities this resource has to offer! To view the Directory, visit: <http://www.eatright.org/Foundation/content.aspx?id=6916>

Abstracts of the First Renal Nutrition Week

held at Honolulu, Hawaii in June 2012 are available from Kidney Research and Clinical Practice Volume 31, no 2. See table of contents or go to website: www.krcp-ksn.com/current

Kidney Disease Improving Global Outcomes (KDIGO)

The website lists guidelines and comparisons on treatment of patients with Chronic Kidney Disease – www.kdigo.org All guidelines from Australia, Canada, Europe (ERA-EDTA) UK and USA can be viewed and downloaded. The website provides evidence based best practice nutrition guidelines.

A new website Dietitian Connection - The Essential Link for Nutrition Leaders - www.dietitianconnection.com.

The website is designed to be the one stop shop for busy nutrition professionals for evidence based nutrition information, handy resources, exciting job opportunities, upcoming events, new products, latest news and more. The site is relatively new, so information is being added all the time. One can register on the site and add their profile in the directory, as well as like us on facebook, and add any upcoming events and job opportunities on Dietitian Connection.

Awards and Grants

International Awards, Grants, and Resources Provided by the Academy of Nutrition and Dietetics Foundation

Colgate Palmolive Fellowship in Nutrition, Oral Health/Dental Education

The Colgate Palmolive Fellowship in Nutrition, Oral Health/Dental Education is given to support research in nutrition and oral health or dental education by a student in a master's, doctoral or post-doctoral program in dietetics/nutrition or public health nutrition with an expressed interest in nutrition and oral health/dental education.

Past Colgate Fellowship recipients are making an impact. Research findings conducted by the 2010 grant recipient Naomi Trostler PhD, RD, and her co-investigators, Riva Touger- Decker, PhD RD and Diane Rigassio-Radler, PhD RD will be presented at the 16th Annual International Congress of Dietetics in Sydney, Australia, on Friday, September 7th from 3:30-5:30p.m. Their workshop, titled "Nutrition Focused Physical Assessment: A Novel Multimedia Training Approach for Practice," will provide participants with the evidence and framework for implementing an oral health and dysphagia screening training program for dietitians in geriatric care. The deadline to apply for the 2013 Colgate Fellowship is April 1, 2013. The award amount is \$15,000. Non-US residents may apply. For more information or to download an application, please visit: <http://www.eatright.org/Foundation/content.aspx?id=6998>

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

The First International Nutritionist/Dietitian (FIND) Fellowship for Study in the USA is given to assist a foreign national who is pursuing postgraduate work in the USA and has a clearly articulated plan to return to their country. This year's winner was Maria Jose Romo-Palafox, RD from Mexico. After she completes her graduate studies at the University of Texas, she plans to return to Mexico with the objective of changing the way nutrition is viewed and studied. "Mexico has been left behind," Romo-Palafox said, "There is no graduate degree in nutrition and the investigation is scarce to the point that most of the undergraduate courses are based on books, research, or statistics published in the United States." Romo-Palafox hopes to use the skills that she learns in the US to confront Mexico's nutritional situation upon her return. The deadline to apply for the 2013 FIND Award is February 1, 2013. The award amount is \$2,000. For more information or to download an application, please visit: <http://www.eatright.org/Foundation/content.aspx?id=6998>

Competitive Essay Award of the Wimpfheimer-Guggenheim Fund for International Exchange in Nutrition, Dietetics and Management

The Competitive Essay Award of the Wimpfheimer-Guggenheim Fund for International Exchange in Nutrition, Dietetics and Management is provided for the international exchange of needed nutrition, dietetic and/or management information for the benefit of the nutritional health of the world community. This year's award recipients were Nireshnee Reddy, BS from South Africa and Kudakwashe Chimanya, MPH, MS, RD, LD a native of Zimbabwe. The 2012 essay topic was: Describe a food and nutrition system improvement coordinated with an allied partner to work toward raising the nutritional standards of a community. Reddy won for her essay which describes making South African schools healthier through collaborations between the government and the private sector and Chimanya's essay entitled "Improving Nutrition Status in Zimbabwe – A Call to Action", which addresses improving children's nutritional status by collaborating with USA and Zimbabwe dietitians. To read these essays or past essay submissions, please visit: <http://www.eatright.org/Foundation/content.aspx?id=7031>.

The 2013 essay topic is: Describe an original approach for the dissemination of nutrition, dietetic, and/or management information to an underserved area in the world community. The project described should be easily adaptable to a variety of settings. The author must be a professional dietitian or nutritionist and be involved in the project. The deadline to apply for the 2013 Competitive Essay Award is February 1, 2013. The award amount is \$1,000. Up to two awards may be given. For more information or to download an application, please visit: <http://www.eatright.org/Foundation/content.aspx?id=6998>

Edna and Robert Langholz International Nutrition Award

The Edna and Robert Langholz International Nutrition Award is the highest honor bestowed by the Academy of Nutrition and Dietetics Foundation and carries a \$25,000 cash prize for the recipient. Robert Langholz is a past member of the Academy of Nutrition and Dietetics Foundation Board of Directors. Edna Page Langholz served as president of the Academy of Nutrition and Dietetics, 1981-1982 and president of the ADA Foundation, 1983-1985. Edna and Robert's award recognizes an individual who helps to increase the stature and image of the Academy of Nutrition and Dietetics and its individual members not only in the United States, but throughout the world.

This year's recipient is Ricardo Uauy, MD, PhD (Chile), one of the most distinguished scientists in international nutrition today, as well as a leader in nutrition research. Uauy is a highly respected advisor to the UN, WHO and FAO. His expertise is wide-ranging and includes nutritional science, applied biomedical research and population-based intervention programs. His research interests include essential fatty acid metabolism, obesity prevention across the lifespan and nutritional needs of older people. He was honored with the Presidential Award (Chile) in Science for his research on the effects of essential fatty acids on gene expression during retinal and brain development in 1997. At The American Dietetic Association's 2009 annual meeting in Denver, Colorado, Dr Uauy presented the Wimpfheimer-Guggenheim international lecture titled "Addressing Global Malnutrition" (www.eatright.org/Foundation). He most recently served as President of the International Union of Nutritional Sciences (IUNS) from 2006-2010.

Uauy will present a lecture on Monday, October 8 at 8 a.m. at this year's Food & Nutrition, Conference & Expo (FNCE) in Room 114 at the Pennsylvania Convention Center. Join us to celebrate all he has done for the profession.

International Lecture at FNCE

The Academy Foundation is proud to present The Wimpfheimer-Guggenheim International Lecture: "Loans and Funding for Dietitians in Developing Countries" at this year's FNCE in Philadelphia. Speaker Boitshepo (Bibi) Giyose, MS, from South Africa will address the challenge of funding nutrition care in developing countries. She will present innovative and feasible solutions to this problem. The lecture will be held Sunday, October 7 from 8-9:30 a.m. Giyose currently serves as a Senior Advisor for Food and Nutrition Security to the African Union's New Partnership for Africa's Development (AU/NEPAD). For more information about this lecture or to register for FNCE, please visit: <http://www.eatright.org/FNCE/>

International Awards/Grants in Portugal

The Portuguese Nutritionists Association and GCI – Communication Group created in 2010 the Nutrition Awards to reward the best initiatives in the area of nutrition in Portugal. These awards are unique in Portugal and exclusive to reward the Portuguese initiatives. This year the 3rd edition – Nutrition Awards 2012 – has five categories on the competition: Innovation product, Innovation service, Research and Development, Mobilization initiative, Journalism special awards. These awards aims to be a multi-stakeholder and a mobilizing agent for innovation in the agriculture and food sector, added to the areas of education and health, promoting the entrepreneurship, enhancing the domestic production and promoting of healthy lifestyles and healthy eating habits. The awards will be delivered in a ceremony on the World Food Day in Lisbon, Portugal. For more information log on to www.nutritionawards.pt.

Calendar of Events

Food & Nutrition Conference & Expo, Philadelphia, Pennsylvania - October 6-9, 2012: Academy of Nutrition and Dietetics annual conference featuring more than 300 professional education sessions and an exhibition with 350+ companies showcasing the latest innovations in products and services. Visit www.eatright.org/fnce

AADYND invites you to the **19th Annual Meeting of Nutritionists and the 3rd Conference of Nutrition**, to be held in Buenos Aires, Argentina from 24 to 26 October 2012. The theme of the event this year is "Nutrition Management and Quality". For more information visit www.aadynd.org.ar or email aadynd@aadynd.org.ar

Registration is now open for the **EFAD-DIETS VI conference** 26-27 October, 2012, in Slovenia. The programme offers workshops and lectures on topics related to "Life Long Learning for a secure nutrition future". It will also be a forum for the newly created European Specialist Dietetic Networks for Obesity, Diabetes, Ageing, Renal, Public Health Dietetics and Administrative Dietetics to discuss how to develop these specialities at EU level. Please visit <http://www.thematicnetworkdietetics.eu/everyone/3523/5/0/30> for full details of agenda/programme/accommodation/registration/call for abstracts etc.

You can also find two podcasts – one about the conference programme and its main topics and one about the key contacts meeting, which can help you to be sure that it's worth coming to

Slovenia in October. Podcast can be found on:

<http://www.thematicnetworkdietetics.eu/everyone/3595/5/0/30>

What's more, Kellogg's is going to sponsor a prize the "Kellogg's Barber award for excellence" for the best poster given at the conference – up to 1000 Euros! Rest of the information can be found on: <http://www.thematicnetworkdietetics.eu/everyone/3564/5/0/30>

Society of Behavioral Medicine 34th Annual Meeting & Scientific Sessions is to be held in San Francisco, California from March 20-23, 2013. Embodying the meeting theme, "*Technology: the Excitement and the Evidence*," the conference program will explore the many ways that technological innovations are expanding the reach and impact of behavioral medicine. For more information pertaining to program updates, submission procedures and deadlines, as well as things to see and do in San Francisco, visit the 2013 SBM Annual Meeting website: <http://www.sbm.org/meetings/2013>.

Portuguese Nutritionists Association in collaboration with the Faculty of Nutrition and Food Sciences will host the **8th International Conference on Culinary Arts and Sciences - Global, National and Local Perspectives (ICCAS 2013)**, which will be held from 19 to 21 of June at the Rectorship building of Porto University – Porto, Portugal. This Conference aims to build on the success of past programs by drawing together individuals and organizations from a variety of disciplines, and where experts and practitioners can exchange ideas and develop themes of mutual interest and benefit.

20th International Congress of Nutrition (ICN) is being held at Granada (Spain), from September 15-20, 2013, at the Granada Congress Center, Paseo Violon, S/N 18006 Granada, Spain. Topics covered include advances in nutrition research, public health nutrition, nutritional assessment, food culture practices, functional foods & bioactive compounds, and so on. Visit www.icn2013.com for more details.

The **17th ICRNM** will be held in Wurzburg, Germany from 6-10 May 2014. This will be an important congress for all dietitians involved in the nutritional care of patients with Kidney Disease, whether Acute or Chronic. A dedicated website for the ISRNM 2014 Congress will be added to the ISRNM website: www.renal-nutrition.com and please follow any updates.