

| IMU UNIVERSITY | 57000 BUKIT JALIL | KUALA LUMPUR | MALAYSIA

NOV 2024
Masterclass

LOCATION: IMU TEACHING KITCHEN
CHOOSE 1 SESSION
8.00 AM-12.30 PM OR 1.00 PM-4.30 PM

HANDS ON WORKSHOP

PREPARING FOODS IDDSI

LEVEL 4-5-6

- STORING & REHEATING TECHNIQUES
- MUST HAVE UTENSILS

30

NOV 2024 Festival

LOCATION: IMU AUDITORIUM

8.00 AM-4.30 PM

TOPICS

- MULTIDISCIPLINARY
 ASSESSMENT OF DYSPHAGIA
- INSIDE OUT: SHARING PATIENT /CARETAKER
- SHOWCASE OF IDDSI IMPLEMENTATION



BOOKING HOTEL: CLICK



HYATT PLACE KUALA LUMPUR BUKIT JALIL









30 Nov 24 (8.00 AM-4.30 PM) @ IMU Auditorium

Join us for the 2nd Annual Asia IDDSI Festival. Last year's event was sold out and we have chosen a venue that will allow for more participants this year thanks to the partnership with IMU University. You would also have a chance to interact and and build network with vendors, not forgetting sampling their newline of inventions/product.

Festival Program Topics to include:



Multidisciplinary Assessment of Dysphagia



Tongue pressure & Bolus formation



Thermal dynamic of pharyngeal Swallow: Unveiling the Impact of Temperature



Dysphagia Unplugged: Why we modify food and Drinks?



Why are medications so hard to swallow?



Inside Out: Sharing Patient/Caretaker Experience **Navigating Feeding Difficulties**

- Panel Discussion



Showcase of IDDSI Implementation in Asia -Learn about what others around you are doing



Safety First: An Approach to Choke-Free Texture Modification for Asian Favourite





Exhibitor booths from Asia regions



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29 Nov 24 @ IMU Teaching Kitchen

In the Masterclass, participants could expect guided, hands-on opportunities to prepare texture modified foods, to utilize IDDSI testing methods and to exchange techniques for adapting Asian cuisine to meet the needs of individuals with swallowing difficulties and optimize their nutrition status.

Why attend the Masterclass?

Participants will work in small teams to prepare and present texture modified foods in a friendly and slightly competitive environment. You may get a chance to be voted as an Asia IDDSI Festival MasterChef team of 2024!



The masterclass will focus on:



Preparing IDDSI level 4-5-6 Asian foods using local ingredients



Storing & Reheating techniques of texture modified foods



The must-have kitchen utensils for modifying food textures



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REGISTRATION FEE

EARLY BIRD (BEFORE 30 SEP 24)

REGULAR

STUDENT (WITH VALID STUDENT ID)

MASTERCLASS (29 NOV 24)

300 RM

400 RM

200 RM

IDDSI FESTIVAL (30 NOV 24)

550 RM

650 RM

450 RM

BOTH DAYS (29 -30 NOV 24)

800 RM

900 RM

650 RM

REGISTRATION FEE WILL INCLUDE LUNCH AND ONE REFRESHMENT BREAK.



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