The First Dubai International
Conference on Applied Nutrition

7-8 November, 2016

Sheikh Rashid Hall- Dubai Convention and Exhibition Centre

Tentative Program as on 18 September 2016

www.foodsafetydubai.com
About the Conference

Dubai Municipality is delighted to announce the details of the First Dubai International Conference on Applied Nutrition. Over the past decade, momentum around nutrition has been steadily building, with governments and stakeholders around the world acknowledging nutrition as a key component of development. In the context of the major public health challenge of preventing obesity and other diet-related chronic diseases in Dubai and the region which involves the development and implementation of evidence-based policies and programs, the conference will provide a great platform for in-depth dialogue between experts, including regulatory officials, food industry, interested parties and stakeholders.

Organized by the Food Safety Department of Dubai Municipality, the two day forum will discuss the current status and future implications of regulations and policies pertaining to nutrition and its impact on the food industry and public health. The programs of the conference aims to provide ample opportunity for an interactive exchange of expert views and experiences on topics that are relevant to the region which includes measures to prevent childhood obesity, efforts to reduce intake of salt, sugar and saturated fat, and nutritional labeling. Dubai specific topics will include discussion on initiatives for schools, and promotion of healthy food options in retail and food service businesses. The conference also aims to highlight the value of collaboration between the regulatory authorities, food industry and health and nutrition professionals.

We would like to welcome professionals who work in the field of nutrition, quality assurance, food safety, as well as regulatory authorities, academia and students to join the conference. We also look forward to the participation of school authorities and suppliers of foods to schools as there are specific programs targeted for that audience with an aim to reduce obesity among school children. Whether your area of work is related to food or not, you will enjoy the conference because all the sessions are designed for personal learning as well. You might change the way you eat and the way others eat!

To find out more information about the conference and the most updated agenda, please visit our website www.foodsafetydubai.com
Day 1

7th November 2016

8:00 AM   Registration

9:00 AM   Opening Ceremony

9:30 AM   Key Note Lecture

Tim Baker, Headteacher - Charlton Manor Primary School, School Food Plan Alliance Member, National Child Measurement Program Panel member, United Kingdom

10:45 AM   The Global Nutrition Report

Josephine Lofthouse, Global Nutrition Report Communications Lead

Symposium 1: International and Regional Initiatives to Prevent Obesity Among Children

10:30 AM to 01:00 PM

Childhood obesity is a complex problem of enormous proportions, influenced by macroenvironmental as well as individual factors. Stopping and reversing the tide of obesity requires a multi-factorial, multi-sectorial and multi-stakeholder approach. No one sector alone can be effective. All stakeholders want children to grow up with healthy body weights, unburdened by obesity and its associated health problems. Many Childhood Obesity
prevention Strategies and policies have been proposed and practiced in several countries to counter obesity and the strategies for obesity prevention include Early Care, Nutrition Education Strategies, Physical Education Strategies, School Health Guidelines to Promote Healthy Eating, Physical Activity and School-Based Childhood Obesity Prevention Strategies- School Lunch Programs, Cooking in learning curriculum for children, After-School Programs and Responsible marketing and promotions. This session will cover a wide range of topics looking at such strategies applied globally.

**Collaborations:** Public Health England, England- Education Department, KHDA, Schools

**Format:** The session would include presentation and a panel discussion

**Session time:** 4 hours

**Speakers and Panelists:**

**Tim Baker,** Headteacher - Charlton Manor Primary School, School Food Plan Alliance Member, National Child Measurement Program Panel member, United Kingdom

**Myles Bremner,** Director of Programmes, Jamie Oliver Food Foundation and Former Director- The School Food Plan, United Kingdom

**Gloria Friday,** Charlton Manor Primary School, UK

**Rocco Renaldi,** International Food and Beverage Alliance, Brussels, Belgium

**Hamid Yahya,** Schools and Educational Institution Health Services, Dubai Health Authority (TBC)

**Waleed Al Faisal,** Schools and Educational Institution Health Services, Dubai Health Authority – (TBC)
Symposium 2: International and Regional Approaches to Nutritional Labeling and Health claims on Foods

02:00 PM – 04:30 PM

Nutrition labels provide information about the composition of food products to assist people to make informed food-purchasing decisions. Consumers can benefit from information about the composition of foods, especially those responsible for buying foods for the family, people with weight concerns, food allergies, heart disease or diabetes; and health conscious consumers. Therefore, nutrition information provided on labels should be truthful and not mislead consumers. Countries should consider the need to provide for appropriate labeling and its presentation relative to existing guidelines and approaches.

This session will focus on scientific substantiation of health claims and nutrient profiling; and also look at the new approaches to nutrition labeling such as the Front of Package Labeling.

Format: The session would include presentation and a panel discussion.

Session time: 2 hours

Speakers and Panelists:

Bruce Neal, Senior Director, Food Policy Division, Professor of Medicine - University of Sydney, Chair- Australian Division of World Action on Salt and Health

Sophie Hieke, Head of Consumer Insights, European Food Information Council, Germany

Linda Amirat, Principal Food Law Advisor – Regulatory Affairs, Campden BRI Group, UK (TBC)

Samuel Godefroy, Food Risk Analysis and Regulatory Excellence Platform (FRAREP) - Institute of Nutrition and Functional Foods (INAF), University Laval, Canada

Ayesha Al Dahri, Department of Health and Nutrition, United Arab Emirates University (TBC)
Food security, safety and nutrition are essential dimensions of sustainable development. Inadequate food security and nutrition take an enormous toll on economies and have negative consequences for the livelihoods and economic capabilities of vulnerable populations. Hunger, food insecurity and malnutrition can be ended sustainably within a generation. However, the challenge is immense: one in eight people in the world today (868 million) are undernourished and approximately two billion suffer from micronutrient deficiencies. Despite progress, the global community must address significant challenges to meet the needs of the estimated 868 million undernourished today.

This session will look at the relationship between food security, safety and nutrition and the global challenges as well as landmark achievements in the recent times. The session will also address the sustainability measures that have to be embedded into the public policies.

**Format:** The session would include presentation and a panel discussion.

**Session time:** 2 hours

**Speakers and Panelists:**

**Robyn Alders**, Associate Professor, Faculty of Veterinary Science and Charles Perkins Centre, University of Sydney

**Kate Taylor**, Senior Industry Partnership Officer, UNOPS China Operation Center

**Prakash Vishwanathan**, IUFoST, India
**Symposium 4: Global Challenges in Nutrition - International Strategies for Salt Reduction**

**11:30 AM to 01:00 PM**

Reducing salt intake is one of the easiest ways to reduce high blood pressure and thus the risks of stroke and cardiovascular and kidney diseases. Reducing salt intake to less than 5 g per day reduces the risk of stroke by 23% and the general rates of cardiovascular disease by 17%. However, the intake in the Middle East region is well above 5 g per day. WHO has developed a set of voluntary global monitoring targets and 25 indicators to assess progress in the implementation of strategies to achieve the global political commitment to reduce the burden of non-communicable diseases.

This session will look at the national and international action on salt reduction by stakeholders through reformulation of staple foods, providing proper and meaningful information to consumers and establishing an adequate monitoring system of dietary salt intake and its major sources in the diet.


**Format:** The session would include presentation and a panel discussion.

**Session time:** 2 hours

**Panelists:**

**Bruce Neal,** Senior Director, Food Policy Division, Professor of Medicine - University of Sydney, Chair- Australian Division of World Action on Salt and Health

**Saadia Noorani,** Programme Lead for WASH and Public Health Nutritionist, World Action on Salt and Health(WASH), Wolfson Institute of Preventive Medicine, Barts and The London School of Medicine and Dentistry, Queen Mary University of London

**Nadia Ghareeb,** Chief of Nutrition Section, Public Health Directorate, Ministry of Health, Kingdom of Bahrain (TBC)
Symposium 5: Global Challenges in Nutrition

02:00 PM - 03:30 PM

This session will look at the global challenges specific to foods, ingredients and nutrients including but not limited to salt, sugar and tranfats. The symposium will showcase specific intervention and endeavours adopted in different countries.

**Format:** The session would include presentations and a panel discussion

**Panelists:**

**Timothy Gill,** Professor of Public Health Nutrition, Research Programs Director, Boden Institute of Obesity, Nutrition, Exercise and Eating Disorders Principal Research Fellow -Prevention Research Collaboration, Sydney Medical School, Sydney School of Public Health

**Mary Flynn,** Food Safety Authority of Ireland
Symposium 6: Initiatives to Promote Healthy Food Options in Food Businesses in Dubai

04:00 PM - 05:00 PM

We are living in a world where people are getting increasingly dependent on the food that is not prepared in their homes. Food service businesses like catering facilities, restaurants and cafes are a ready choice for people who are on the ‘fast track’ of a busy life. It is imperative that food service businesses offer healthier choices of food and Dubai Municipality is currently working on programs to promote healthy options in food service businesses.

This session will look at Dubai’s upcoming programs as well as international best practices.

Format: The session would include presentation and a panel discussion.

Session time: 2 hours

Panelists:

Frankie Douglas, Food Safety Authority of Ireland

Representatives from the Food Safety Department of Dubai Municipality

Uwe Micheel, Emirates Culinary Guild

For further information about the program or to contribute to the program, please visit our website www.foodsafetydubai.com or email difsc@dm.gov.ae