

THE CUSTOMERS, THE PROFESSION & THE LEADERSHIP IN FOODSERVICE SCANDINAVIA BUILDING BRIDGES.

INTERNATIONAL HCI
CONFERENCE 2009
JUNE 11 - 12
HOTEL MARIENLYST
ELSINORE · DENMARK



 kost- og ernæringsforbundet kostnärning

DAY 1 11 JUNE

- 11.30-12.00 **Welcome**
› By Mary-Ann Sørensen, Chair of HCI, and Board Representative for The Danish Diet and Nutrition Association
- 12.00-13.00 **The Dinex/Carlisle Educational Symposium.**
› By Ja cqui Gu stafson, RD, Vice President of Marketing, Dinex International/Carlisle
Dinex and Carlisle will host a two-hour symposium to discuss healthcare and hospitality trends in the international market. They will feature product highlights and demonstrations for Dinex healthcare traytop products and a wide range of hospitality foodservice products from Carlisle.
- 13.00-14.00 **Lunch**
- 14.00-15.00 **The Dinex/Carlisle Educational Symposium**
› Continued
- 15.00-16.00 **Responsible, Healthy and Tasty – Food Trends towards 2020**
› By Birthe Linddal Hansen, Senior Consultant and Futures Analyst (DK)
How to satisfy demanding employees and hungry, picky customers in the food service sector of the future. Birthe Linddal Hansen, Sociologist and Futurist, has eight years of experience within trend watching and consumer insights.
- 16.00-16.30 **Coffee**
- 16.30-17.15 **Community Meals – a British Perspective**
› By Derek Johnson, Deputy Chair, National Association of Care Catering & Principal Catering Manager Leeds City Council (UK)
Community Meals and nutrition are a vital part of any care package. Derek Johnson will speak about how community meals are organised by Leeds City Council.
- 17.15-18.15 **Laughter Workshop**
› By Thomas Flindt, Conductor and Trainer of Laughter Workshops (DK)
When laughing comes easy to you, life becomes much more fun. You feel and experience more success when your laughter flows freely in you. At the workshop you will be given the tools to stay in the present. You will also receive tools to laugh at small everyday experiences. You may even learn to laugh at yourself, if you have the courage!
- 19.30-23.00 **Conference Dinner**



DAY 2 12 JUNE

9.00-9.45 **New Nordic Food**
› By Arne Astrup, MD, Professor,
Copenhagen University LIFE, (DK)

Arne Astrup has just established a scientific centre, OPUS, to develop a healthy, new Nordic diet based on a grant of 14 million Euros.

Arne Astrup will introduce you to practical and clinical ideas to new Nordic diet and how to integrate in the Nordic reference.

9.45-10.30 **Nordic Manifesto into Food Service**
› By Karen Leth, Food & Meal Consultant,
The Danish Diet and Nutrition Association, (DK)

Professional Nordic everyday meals, local foods, Nordic taste and culture are the essence of a small and ambitious Nordic project. Karen Leth introduces ideas, results and perspectives of the project. Including a 'how to do guide' and some new recipes.

The projects have been supported (110,000 Dkr.) by The Nordic Council of Ministers, under The New Nordic Food Programme. Project group: National Scientific for Food and Health, Copenhagen University LIFE, and The Danish Diet and Nutrition Association.

10.30-11.00 **Coffee**

11.00-12.30 **Challenges in Leadership**
Why do your co-workers not act as agreed? And why do misunderstandings occur?
› By Annica Söderberg, Service manager at Ledarna, the Swedish Association of Managers (SE)

Managers often experience that even if things seem to be agreed on, their subordinates carry out tasks completely different ways. Or they interpret your words or body language differently from what was your intention. This seminar gives you tools that may help you to execute "clear leadership" – to avoid misunderstandings when managing a group or a person.

12.30-13.30 **Lunch**

13.30-14.30 **A Matter of Taste**
› By Adam Price, Culinary Expert,
Dramatist, Scriptwriter (DK)

This causerie will contain thoughts on food quality and the basic cooking craftsmanship that we must not forget, no matter if we cook as professionals or as private individuals.

Adam Price has for the last 15 years made reviews of food and restaurants for one of Denmark's largest newspapers, Politiken, and has through all the years been devoted to food culture and quality of foodstuffs. Together with his brother James Price, he cooked through 10 very popular television programmes in 2008.

14.30-14.40 **Invitation to the 2010 HCI Conference in Birmingham UK**
› By Derek Johnson, Deputy Chair,
National Association of Care Catering

14.40-14.50 **Closing**
› By Mary-Ann Sørensen, Chair of
HCI, and Board Representative for The
Danish Diet and Nutrition Association

- Presentations to be downloaded at

www.kost.dk

Under the HCI icon

HCI???

- Healthcare Caterers International is a global alliance of membership associations representing caterers and foodservice managers in healthcare industries.
- Founded in 2004 by 6 associations
- In 2009 12 member associations – and more to come
- Annual meetings organised by member associations (Next year Blackpool, UK, 2011 Dublin Ireland)



Members of HCI



HCI – what's in it for me?

- All individual members of an HCI member association have access to conferences arranged by the member associations at membership fee
- Opportunity to network and learn from the experience in other countries
- My association get input to develop the organisation

What's on for the future?

- Improvement of the HCI web page www.hciglobal.org with possibility to display examples of “Best Practice”
- Organisation of site-visits combined with the HCI annual meetings
- Organisation of exchange programmes

Thanks to the sponsor

