

IDDSI Festival 2024 Humber College Toronto, ON

22 - 23 October 2024

Speakers



IDDSI Canada Festival - Keynote Speakers 2024



Laurie Kuipers, Family Advocate

Laurie has worked at Vision Loss Rehabilitation for 37 years. In her role as a Certified Orientation and Mobility Specialist she teaches individuals to use their remaining vision and/or a white cane to travel in their home and community to live a more independent life. Laurie is also a long-distance caregiver to her brother who is a cancer survivor and lives with dysphasia. Laurie is an active member of the Dysphagia Support Group.

Parmis is an Associate Lawyer at Borden Ladner Gervais LLP (BLG). In her practice, she represents hospitals, nurses and other allied health professionals in medical malpractice litigation and provides advisory support to healthcare institutions. Parmis obtained her law degree from Windsor Law, where she completed a legal externship placement at Windsor Regional Hospital. She also holds a Bachelor of Science (Honours) in Psychology from York University.



Parmis Goudarzi-Malayeri, Lawyer

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IDDSI Experiences, 2024



Marianne Katusin, Director of Support Services

Marianne Katusin is the Director of Support Services at Halton Healthcare. In this role, Marianne is responsible for Clinical Nutrition & Food Services, Environmental Services, Waste, Linen, Portering and Call Centre across 3 sites. With over 30 years of healthcare experience, she brings drive, innovative thinking, and commitment to providing exemplary patient meal experiences. Marianne was the project lead for Halton Healthcare's award winning "Good for you...Locally Grown" project, recognized by the Greenbelt Fund for putting more Ontario grown and produced foods on hospital menus. She is a "foodie" at heart who is committed to sharing her knowledge and experience with her peers in the industry.

Declan graduated with an Honour's degree in Nutrition & Dietetics from the University of Surrey and is a licensed Registered Dietitian under the UK's Health Care Professions Council. With experience in dysphagia care acquired from clinical practice in acute and long-term care settings, Declan is deeply committed to improving the lives of individuals living with swallowing difficulties. Declan's entire business career has been dedicated to contributing to the development of solutions for dysphagia management in Europe and North America. A proactive member of the international dysphagia community, Declan has participated in prominent events such as the IDDSI festival UK in 2022 and helped in organizing the 2023 Canadian IDDSI festival. Additionally, he joined the CIRG committee in the fall of 2023, furthering his engagement in dysphagia advocacy and research.



Declan Henderson, RD

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Khashayar Amirhosseini, RD

Khashayar Amirhosseini is a Registered Dietitian with the College of Dietitians of Ontario. He has extensive years of experience in a variety of fields including management and leadership, dietetics in long-care homes (City of Toronto, Baycrest, Revera, Sienna, and Re kai Centres), hospital, food service, sales, and marketing.

Khash holds a Bachelor Science of Nutritional Services and a Master of Business Administration (MBA). He is a member and co-chair of Seniors Nutrition and Advocacy Committee (OSNAC). He currently serves as Manager, Food & Dietetic Services with Seniors Services and Long-Term Care with the City of Toronto. In this role, he oversees all functional areas of operation within Nutrition and Food Services of ten municipally owned Long-Term Care Homes. This includes policy revision and development and working collaboratively on a variety of initiatives to improve the quality of life, care, and safety of the residents in the Homes. Khash also works at the Re kai Centres- Sherbourne Place as Consulting Dietitian where he assesses, plans, implements and evaluates nutritional care plans for the residents.

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Natalie Noar is a Registered Dietitian with the College of Dietitians of Ontario. She graduated from McGill University and has worked in many settings including hospital food service, outpatient clinics, private practice, and a variety of long-term care organizations.

Natalie is currently working with the City of Toronto as Manager, Clinical Nutrition in a dual role. She has a clinical caseload in one of our Homes and is also responsible for menu planning and special projects related to food service for the organization.



Pre-Conference Master Classes, 2024 Food Service Leadership and Clinicians



Deborah Martinussen, RD

Deborah Martinussen is a Registered Dietitian and the Director of Healthcare Menu and Marketing at Aramark Canada. She has more than twenty-five years of experience in the healthcare sector, working in various roles in both acute and senior living settings. In her current role, she is responsible for ensuring that all healthcare menus follow evidenced-based corporate nutrition standards and best practice interventions, which are based on the latest research and guidelines.

One of these best practice interventions is the International Dysphagia Diet Standardization Initiative (IDDSI). Deborah believes that everyone deserves to enjoy their meals, regardless of their health conditions. She led the Aramark IDDSI transition team, who developed and tested over four thousand IDDSI-friendly recipes. This experience inspired her to join the Canadian IDDSI Reference Group (IRG) in 2020, a volunteer group of professionals

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who support and advocate for IDDSI implementation across Canada, and in 2023, she joined the International Long-Term Care and International IRG Leaders Groups.

Amber Capotosto is a Chef, holds her Certified Nutrition Manager (CNM) and maintains her active membership with the Canadian Society of Nutrition Management (CSNM). Amber has accomplished over 20 years' experience working within the Food Services Industry. She continues to serve on a few volunteer committees, one in which is CIRG (Canadian IDDSI Reference Group), and is a Past President of the Canadian Society of Nutrition Management (CSNM).

Amber continues to be highly motivated and can provide leadership and support in the development of safety practices in the food industry that are required on a daily basis. Within her vast experience she continues her on-going journey with teaching students at Humber College in the Nutrition Programs where her title is the Placement Officer (known as Work Integrated Learning Officer) and she continues to work at Centennial College, teaching the Food Service Worker program in continuing education. Amber continues growing her own business "AJ Menu Solutions" offering personal shopping services, training and consulting services.



Amber Capotosto, CNM

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Katrina Woodward, SLP

Katrina Woodward, MS, CCC-SLP, CDP, Chief Administrative Officer, FEES Specialist & Certified Dementia Practitioner joined SDX as an endoscopist in May 2005. Prior to enrolling with the SDX Dysphagia Experts team, Katrina completed her Clinical Fellowship and FEES training at Hartford Hospital, later making the transition to work in sub-acute and long-term care facilities. She is a speaker and blogger for Thick-It through Roche Dietitians. Katrina was the 2023 recipient of the Rhode Island Business Associate Member of the Year and the 2016 recipient of the Connecticut Speech-Language-Hearing Association Distinguished Service Award. She currently serves as Vice President for Education & Planning for the Massachusetts Speech-Language-Hearing Association and as a leading member of the United States IDDSI Reference Group.

Mary Rybicki, MS, RDN, LDN, is a dietitian with diverse clinical and management experience in post-acute care settings. She has worked within multiple healthcare settings for quality improvement processes, including of texture modified foods, and for assistance with the transition to IDDSI. She has presented on the IDDSI topic within variable settings and is a volunteer on the United States IDDSI Reference Group (USIRG). Mary has an MS in Dietetics from MGH Institute of Health Professions and a MMHS, Master of Management of Human Services, from Brandeis University.



Mary Rybicki, SLP

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Peter Lam, RD

Peter Lam is the Chairperson & CEO of the International Dysphagia Diet Standardisation Initiative (IDDSI). Working with a team of international experts and volunteers, the International Dysphagia Diet Standardisation Initiative continues to promote and foster the use of the IDDSI framework for texture modified foods and thickened liquids globally to improve safety.

Prior to IDDSI, Peter was the national leader of the Dysphagia Diet Terminology Standardization Project in Canada. It was his involvement with the Canadian project that led him to collaborate with Dr. Julie Cichero from Australia and Caroline Lecko from the United Kingdom and thus, the idea of IDDSI was born. Peter was the President of the Canadian Association of Foodservice Professionals, Chairperson of the Dietitians of Canada's Dysphagia Assessment and Treatment Network and he also served as Chairperson for the College of Dietitians of British Columbia.

Peter is a Registered Dietitian, Professional Practice Consultant and a Credentialed Foodservice Executive in Vancouver, BC, Canada. He is proud to work in the 2nd largest Health Authority in Canada. For his clinical work, he provides nutrition and dysphagia consultation to persons with development and learning disabilities. In his professional practice consultant capacity, he facilitated the development of the foundational interprofessional mentoring program for health professionals so that experienced clinicians can share wisdom, knowledge and prepare novice clinicians for practice.

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Ellen Andrews has worked as an adult medical speech-language pathologist with Bruyère Health in Ottawa, Ontario for over 20 years. She is a graduate of the University of Toronto and a lecturer at the University of Ottawa. Ellen serves patients with complex health issues which include dysphagia, augmentative and alternative communication, and respiratory care. Ellen is an enthusiastic supporter of the International Dysphagia Diet Standardisation Initiative and led the implementation of IDDSI at her multi-site organization in 2017. She serves a volunteer member of the Canadian IDDSI Reference Group and is the Co-Chair of the 2nd IDDSI Canada Festival. A highlight of the IDDSI journey was the publication of an international French translation of IDDSI in 2022.



Ellen Andrews, SLP

Culinary/Food Services



Peter Rick, RD

Peter Rick is a well-connected industry leader and a Registered Dietitian with a broad scope of knowledge and foodservice experiences. He provides a unique front-line perspective in foodservice that is focused on improved food quality outcomes. Peter's experiences blend dietetics, culinary and business disciplines into his service focus.

His academic pathway includes completing the culinary diploma and 6,000-hour apprenticeship through Algonquin College in Ottawa. He graduated with a Bachelor of Commerce Honors Degree in Institutional Foodservice Management at the University of Guelph and completed a dietetic internship. He holds a Masters of Business Administration

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from Wilfrid Laurier University and is also Lean Green certified.

Over his career, Peter has worked in front-line healthcare (acute and long-term care) roles in Ontario, Saskatchewan and British Columbia. Peter works within the healthcare marketplace by assisting organizations in improving food quality with a client-centric focus. This has led to his most recent passion in operationalizing IDDSI standards across the frontlines of the Canadian healthcare continuum.

Jenni Cook loves food! She started cooking for her family when she was 10 and hasn't looked back. She completed her Bachelor of Arts degree, majoring in Anthropology at McMaster University and has certifications in both Chef Training and Food and Nutrition Management from George Brown. She is a Red Seal Chef with over 20 years of foodservice industry experience including restaurants and catering as well as Acute Care, Long Term Care and Retirement. She has a strong interest in providing nutritious and delicious meals for seniors and enjoys her current role as Corporate Chef and Culinary Manager at Complete Purchasing Services where she develops menus, creates and tests recipes and new products and assists clients with menu implementation. She has been modifying and testing recipes using the IDDSI framework since 2018 and is excited by the IDDSI adoption and implementation that is happening around the world.



Jenni Cook, Chef

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