ASIA AND THE PACIFIC SYMPOSIUM ON SUSTAINABLE FOOD SYSTEMS FOR HEALTHY DIETS AND IMPROVED NUTRITION – ACCELERATING NUTRITION

UNITED NATIONS DECADE OF ACTION ON NUTRITION
2016-2025

PROGRAMME
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#foodsystems

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MESSAGES
A very warm welcome to Thailand and the Asia and the Pacific Symposium on Sustainable Food Systems for Healthy Diets and Improved Nutrition. This gathering brings together policy makers, practitioners, key UN specialized agencies, the private sector and civil society. We are particularly delighted that the FAO Special Ambassador for Zero Hunger, Her Royal Highness Princess Maha Chakri Srindhorn, of Thailand will grace this occasion and share her unique insights from her years of agricultural work and support of Royal Projects across the region.

The outcomes of your collective efforts during these two days will help guide us all in achieving our sustainable development goal of zero hunger by 2030 and are an important contribution to the Decade of Action on Nutrition. Specifically, we call upon the countries represented in this Symposium to establish concrete actions and commitments to make a difference by 2025. Because achieving zero hunger means realizing an end to all forms of malnutrition and, in doing so, making agriculture and food systems more inclusive, productive and sustainable. This regional symposium is therefore a vital component in the international nutrition and food systems initiative launched last year by FAO with the International Symposium on Sustainable Food Systems for Healthy Diets and Improved Nutrition.

In summary, your combined expertise can help this region tackle the challenges it faces and expand upon the gains made through your sharing of good practices. Let's do our part in advancing an end to hunger and better nutrition through this symposium and come away with a renewed collaboration and vision. I wish you a wonderful stay in Bangkok!
During the last decade, global leaders have come to recognize the complex challenges posed by rapidly changing food systems to nutrition. In response, the 2014 Second International Conference on Nutrition (ICN2), organized by the World Health Organization (WHO) and the Food and Agriculture Organization of the United Nations (FAO), promoted enabling food environments for production and consumption of health promoting sustainable diets. The subsequent proclamation by the UN General Assembly of 2016-2025 to be the UN Decade of Action on Nutrition, wherein sustainable food systems for healthy diets is a key action area, indicates the importance of nutrition enhancing food systems to advance nutrition within the 2030 Global Agenda for Sustainable Development.

Complex nutrition challenges are being faced by Member States in the WHO South-East Asia Region, with a double burden of malnutrition driven by globalization, trade, liberalization, and urbanization of food systems replacing the previously dominant undernutrition. In this era of an ever increasing burden of noncommunicable diseases, countries are focused as never before on the need to link agriculture and food systems with health and nutrition. Thus, we have advocated synergizing health and agriculture policies and translation of ICN2 commitments through the Strategic Action Plan to Reduce the Double Burden of Malnutrition in the South-East Asia Region 2016-2025, adopted at the Sixty-ninth session of the WHO Regional Committee for South-East Asia. The Regional Office is also providing technical support for Member States to move towards more sustainable, health promoting diets.

I am pleased that this meeting, held in the context of the Decade of Action on Nutrition, is a noteworthy collaboration between our two organizations. I believe that the presence of distinguished experts and delegates from various sectors, who have pivotal roles in transforming food systems, will facilitate processes to commit to priority actions that will promote coherence throughout food systems to attain sustainable and healthy diets. I wish the forthcoming discourse much success, and I am confident that it will produce tangible conclusions and recommendations, which will guide Member States and development partners on the way forward.
The Asia-Pacific region is unique in the world. The economic progress we have seen here in recent decades is truly remarkable, and the improvements in food security are commendable. But we cannot forget that there are still people falling through the cracks and that it is the most vulnerable who continue to suffer from malnutrition: women, young children, ethnic minorities and people who are exposed to natural disasters. Asia is home to 60 percent of the world's stunted children, and 70 percent of the world's wasted children, and micronutrient deficiencies are still rife. At the same time, a new danger is on the horizon: rates of overweight and obesity are rising rapidly, comprising school-aged children and adolescents, and urban areas in particular.

The good news is that Governments in this region are taking action. Leaders have seen the painful reality of the economic and human losses linked to malnutrition, and many countries have joined the global SUN movement. We have seen decision-makers come together to put in place multi-sectoral nutrition policies and action plans to address the causes of malnutrition, and we commend them for it.

In order to achieve adequate, healthy diets for the people in the Asia-Pacific region, we need to look at the link between food systems and improved nutrition. This is especially important for the most vulnerable groups, the children, women and men who risk being left behind even when the rest of the country is enjoying the fruits of progress. These are the people that WFP works to serve. Whether it’s in times of stability or crisis, whether through a healthy school lunch or government subsidies to buy nutritious food, whether it is by looking at agricultural systems or health policies: it is crucial that we come together – from different ministries, our UN organisations, civil society or the private sector – and stand behind national leaders as you tackle these issues. WFP is fully committed to this approach, and is ready to support Governments in the region. May this symposium result in many fruitful discussions and actionable ideas.
The existence of large burdens of child and maternal undernutrition in the rapidly growing economies of Asia exemplifies the persisting inequities in many countries across the region. At the same time, the “obesogenic environment” generated by this rapid economic growth is also giving rise to an ever-increasing burden of overweight and obesity, likely to surpass the burden of undernutrition in just a few years.

At the heart of our work with Governments and partners towards the SDG goals is the explicit aim of leaving no one behind. Also central is promoting integrated investments in the earliest years of an individual’s life, which yield the highest returns. We acknowledge the progress in many countries in strengthening the enabling environment for such integrated approaches to nutrition, with multi-sectoral policies, plans and governance in place, and efforts underway to translate these strategies to scaled up action.

Framing our contribution to the SDG agenda, the UNICEF Strategic Plan 2018-2021 component on nutrition aims to address all forms of child and maternal malnutrition through promoting healthy diets for healthy growth. It prioritizes early childhood nutrition, nutrition of school age children, adolescents and women, and care for children with severe acute malnutrition, in both development and emergency settings, with strong linkages to the various other sectors in which we work.

The Strategic Plan also includes a new result area on child friendly food systems, with the aim of contributing to transformations in food systems that enable infants and young children to better meet their special dietary needs. UNICEF is committed to play its part in advancing the agenda contained in the title of this Symposium – the creation of Sustainable Food Systems for Healthy Diets and Improved Nutrition - together with our sister agencies FAO, WFP and WHO, and with Governments and a wide range of partners across the region. This Symposium provides an excellent opportunity for us to come together and discuss evidence, experience and ideas to be taken forward.
The World Bank’s South Asia Food and Nutrition Security Initiative, or SAFANSI, is pleased to co-sponsor the Sustainable Food Systems for Healthy Diets and Improved Nutrition symposium as it covers a central theme to our program objective – strengthened commitment and increased capacity for more effective and integrated food and nutrition security actions. SAFANSI is a trust-fund administered by the World Bank and funded by the UK Government and the European Commission.

The approach SAFANSI has taken recognizes food and nutrition security is a multi-sector agenda where multiple agencies have a significant role to play. Similarly, sustainable food systems for healthy diets and improved nutrition are critical for improving overall health. SAFANSI’s action pillars include analysis, advocacy, capacity building, and innovation. In the past, we have financed analysis and dialogue to support the development of nutrition policies and action plans, impact evaluations of nutrition programs, piloting of multi-sector nutrition interventions, and original research. We seek to help connect the dots between actors to make sure that results are achieved.

There are a number of factors that influence nutrition, but there is emerging empirical evidence that links agriculture diversity to diet diversity and the latter to nutrition. We are pleased to support the symposium as it reviews empirical evidence that can bring about transformational change in food systems, make them more sustainable, and ensure deliberate positive health and nutrition outcomes. The World Bank is also strengthening effective information platforms on nutrition-sensitive agriculture and food systems in the region for their dissemination and knowledge-sharing and looks forward to remaining an integral part of this dialogue after the event.
# PLAN YOUR DAY – AGENDA

## DAY 1
Friday, 10 November 2017

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<tr>
<td>08:00-08:30</td>
<td>Registration</td>
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<td>09:00-10:00</td>
<td><strong>Arrival of Her Royal Highness Princess Maha Chakri Sirindhorn</strong></td>
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<td><strong>Inaugural Session</strong></td>
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<td>Opening by Symposium Chair <strong>Kundhavi Kadiresan, Assistant Director – General and FAO Regional Representative for Asia and the Pacific</strong></td>
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<td>Welcome Remarks by <strong>Miss Chutima Bunyaphasasara, Deputy Minister, Ministry of Agriculture and Cooperatives, Thailand</strong></td>
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<td><strong>Her Royal Highness Princess Maha Chakri Sirindhorn, UN FAO Special Ambassador for Zero Hunger in Asia and the Pacific</strong></td>
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<td><strong>H.E. Dr. Yim Chhay Ly, Deputy Prime Minister of Cambodia</strong></td>
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<td><strong>H.E. Maria Leonor Gerona Robredo, Vice President of the Philippines</strong></td>
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<td>10:00-11:00</td>
<td>Gallery Walk “Poster Viewing”</td>
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<td>Coffee / Tea Break</td>
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<td>11:00-12:45</td>
<td><strong>Plenary Session 1</strong></td>
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<td><strong>Session Chair: Kundhavi Kadiresan, Assistant Director–General and FAO Regional Representative for Asia and the Pacific</strong></td>
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<td><strong>Key Note Address: Changing food environments, systems and diets in the Asia-Pacific Region: Implications for nutrition – Dr. Jessica Fanzo, Bloomberg Distinguished Associate Professor of Global Food and Agriculture Policy and Ethics at the Berman Institute of Bioethics, the Bloomberg School of Public Health</strong></td>
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<td><strong>Overview of the State of Food Insecurity and Nutrition for Asia and the Pacific – Dr. Vinod Ahuja, Policy Officer, FAO Regional Office for Asia and the Pacific</strong></td>
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<td>Open Forum</td>
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### Activities

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<tr>
<td>12:45-14:00</td>
<td>LUNCH / Gallery Walk / Video Viewing / Networking (Cafe, 22nd floor).</td>
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<td>14:00-16:00</td>
<td><strong>Parallel Sessions</strong></td>
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<td><strong>Session 1 – Ballroom B</strong></td>
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<td>Aligning Economic and other Regulatory Mechanisms for a Healthier Food Environment.</td>
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<td>Chair: Dr. Dhushyanth Raju, Lead Economist in the Office of the Chief Economist, South Asia Region, World Bank</td>
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<td>• Improving the use of taxation policy as a response to the NCD crisis in the Pacific: A country case study in Tonga (Preliminary findings) – Dr. Sutayut Osornprasop, Senior Human Development Specialist, Health, Nutrition, Population Global Practice, World Bank</td>
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<td>• Cost of the Recommended Diet (CoRD): a metric for the nutrition-sensitivity of agriculture for the poor – Dr. Felipe F. Dizon, Economist, Food and Agriculture Global Practice, World Bank</td>
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<td>• Agriculture and Nutrition Linkages: Role of Policies in Influencing Nutrition Outcomes - Evidence from Bangladesh – Dr. Madhur Gautam, Lead Economist, Agriculture Global Practice, World Bank</td>
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<td>• Programs Convergence for Stunting Reduction in 100 Districts through Integrated Nutrition Interventions – Dr. Subandi Sardjoko, Deputy Minister of National Development Planning (BAPPENAS), Indonesia</td>
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<td><strong>Session 2 – Ballroom C</strong></td>
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<td>Aligning Food Demand towards Healthier Food Choices</td>
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<td>Chair: Dr. Angela de Silva, Regional Nutrition Adviser, WHO, SEARO</td>
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<td>• Understanding the psychology of consumers from the viewpoint of cognitive psychology – Dr. Nobuyuki Sakai, Professor, Department of Psychology, Tohoku University, Japan</td>
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<td>• Effects of school gardens coupled with nutritional education on children's food choices based on recent studies from Nepal – Dr. Dhruba Raj Bhattarai, Senior Scientist (Vegetable Science), Horticulture Research Division, Nepal Agricultural Research Council</td>
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<td>• Improving Nutrition though Gastronomic Systems Research – Dr. Matty Demont, Senior Scientist, International Rice Research Institute, Philippines</td>
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<td>• Policy and Strategies in Driving the Demand towards Heathier Choices – Zakaria Kamis, Assistant Head of Division and Strategic Lead (Nutrition), Health Promotion Centre, Ministry of Health, Brunei Darussalam</td>
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### Activities

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| 16:00-17:15 | **Plenary Session 2 – Ballroom BC**  
Student TED Talk Session: Future Trailblazers in Food and Nutrition  
Chair: Dr. Emorn Udomskalee - Adjunct Associate Professor, Department of International Health, Bloomberg School of Public Health, Johns Hopkins University  
Co-chair: Dr. Visith Chavisit - Professor, Institute of Nutrition, Mahidol University, Thailand  
- Ms. Krittayaporn Pranee, MSc Candidate (Nutrition), Institute of Nutrition, Mahidol University  
- Mr. Paul Bagabaldo, MSc Candidate (Nutrition), Institute of Human Nutrition and Food, UP Los Banos  
- Ms. Kazi Turjaun Akhter, PhD candidate (Nutrition) Institute of Nutrition and Food Science, Dhaka University, Bangladesh  
- Mr. Arlan Rodeo, MSc Candidate (Horticulture), College of Agriculture, UP Los Banos  
- Mr. Paul Eze, PhD Candidate (Nutrition), Massey University, New Zealand  
- Mr. Rajeev Banjara, Master of Public Health, Thammasat University, Thailand  
Lead Motivator: Ms. Parvathy Ramaswami Kavilmadam, Deputy Regional Director for Asia and the Pacific, World Food Programme |
| 18:00-21:00 | **Welcome Dinner and Cultural Night**  
Lotus Garden, 23rd floor  
hosted by: Kundhavi Kadiresan, Assistant Director-General and FAO Regional Representative for Asia and the Pacific  
On spotlight: Food Volunteer Group and Cooking Demonstration  
UN FAO Goodwill Ambassador: Chef Katsuhiro Nakamura  
Emcee: Masami Takeuchi, Food Safety Officer, FAO-RAP |
# Activities

## Plenary Session 3 - Lotus Suite 1,3
**Recap of Highlights of Day 1**
Chair: *Dr. Thaksaphon Thamarangsi, Director, Department of Non-Communicable Diseases and Environmental Health, WHO- SEARO*

Recap of Highlights of Day 1
*Dr. Rosa Rolle, Senior Enterprise Development Officer*

Supporting national and regional nutrition priorities through improved policy coherence and convergence: the Work of the Committee on World Food Security (CFS) *Dr. Khaled El Taweel, Alternate Permanent Representative of Egypt to the UN Organizations in Rome, Chair, CFS Open Ended Group on Nutrition*

## Parallel Sessions

### Session 3 – Lotus Suite 2
**Leveraging on Agricultural Biodiversity and Innovations and Technologies for better quality diets**
Chair: *Ms. Britta Schumacher, Senior Regional Nutrition Advisor, WFP*

- Mainstreaming neglected and underutilized indigenous species for improving nutrition, with focus on Small Island Developing States of the Pacific – *Dr. Barbara Burlingame, Professor, Massey University, New Zealand*
- Sustaining healthy diets: the role of capture fisheries and aquaculture for improving nutrition in the post-2015 era – *Dr. Shakuntala Thilsted, Research Program Leader, Value Chains and Nutrition, WorldFish*

### Panel Discussion:
- Biofortification and Agriculture’s Primary Role to Provide Nutritious Diets for National Health – *Dr. Howdy Bouis, Founding Director, HarvestPlus, World Food Prize Winner 2016*
- Food Fortification: The Good, the Bad and the Ugly – *Dr. Omar Dary, Health Science (Nutrition) Specialist of the Bureau for Global Health, USAID*
- Pakistan’s success with large-scale fortification – *Dr. Ali Nasir Bugti, Head of Nutrition Cell Department of Health, Government of Balochistan, Pakistan*

### Session 4 – Lotus Suite 4
**Changing Consumer Preferences-the Role of Food Safety and Nutrition Education**
Chair: *Prof. Alan Reilly, Adjunct Professor, Institute of Food and Health, University College Dublin*

- Health Delivery through Foods: the Role of Product Reformulation to Fit Consumer Choice – *Dr. Pavinee Chinachoti - President, Thailand’s Association of Food Science and Technology*
- Risk Assessment: The Indonesian Experience – *Dr. Halim Nababan, Former Director for Food Safety Surveillance and Extension, Indonesia*
- Influencing Healthier Food Choices: The Singapore Experience – *Dr. Rani Samurgam, Senior Manager, Research and Policy Analysis, Health Promotion Board, Singapore*
- NEXUS between ONE HEALTH and NUTRITION and Food Safety – *Dr. Hung Nguyen-Viet, Regional Representative for East and Southeast Asia and Senior Scientist Ecohealth and Food Safety, International Livestock Research Institute*
- China’s Food Safety Regulations and their Influence on Nutrition Improvement – *Dr. Zhang Jinjing – Director- General-Inspector, China Food and Drug Administration, People’s Republic of China*
- Nutrition Labeling Regulations in Malaysia for Better Informed Choices – *Dr. Geok Lin Khor, Professor Emeritus, Universiti Putra Malaysia*
### Activities

**11:30-13:30**
Lunch Break / Gallery walk / Networking (Cafe, 22nd floor).

**13:30-15:00**

**Plenary Session 4 – Lotus Suite 1, 3**  
**Chair:** Mr. Peter Hoejskov, Technical Lead - Food Safety, WHO WPRO

The clearing house: 
Partnerships to address the challenges of food and nutrition security –  
**Dr. Prakash Shetty - Chief Executive, DFID (UKAID) LANSA (Leveraging Agriculture for Nutrition in South Asia) Research Programme Consortium**

**Moderated Panel Discussion**
• Converging for Improved Nutrition in Lao PDR - Enhanced Nutrition for Upland Farming Families (ENUFF) – **Mr. Peter Newsum, Country Director for SNV (Netherlands Development Organization), Nepal and Bhutan, and Mr. Ranjan Shrestra, Chief Technical Advisor for the Enhancing Nutrition of Upland Farming Families (ENUFF) Project, SNV**
• CSO Rep – **Ms. Esther Penunia, Secretary-General, Asian Farmers’ Association for Rural Development**
• Food Regulatory Perspective – **Prof. Alan Reilly – Dublin, Ireland**
• Food Industry Perspective – **Mr. Matthew Kovac, Executive Director, Food Industry Asia**

**15:00-16:30**

**Plenary Session 5 – Lotus Suite 1-3**  
**Chair:** Ms. Christiane Rudert, Regional Nutrition Advisor, UNICEF

Investing on Community-based Solutions for Food and Nutrition Security –  
**Prof. Kraisid Tontisirin, Professor Emeritus, Institute of Nutrition Mahidol University**

Round Table Discussion: Examples of good practices from around the Region  
• A Farming System for Nutrition Design for Sustainable and Healthy Diets: The LANSA experience – **Dr. Bhavani RV, Project Manager of Leveraging Agriculture for Nutrition in South Asia (LANSA)**
• Moving forward the first 1000 days agenda: the Role of Local Government Units – **Honorable David Suarez, Governor of Quezon Province, Philippines**
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<tr>
<td>16:30-17:30</td>
<td><strong>Closing Ceremony - Lotus Suite 1-3</strong></td>
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<td>Chair: Mr. Guenter Hemrich, Deputy Director a.i., ESN, Nutrition and Food Systems Division of FAO-Rome</td>
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<td>Overall Synthesis – Dr. Sridhar Dharmapuri, Senior Food Safety and Nutrition Officer, FAO-RAP</td>
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<td>Remarks from Country Representatives</td>
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<td>• H.E. Nasrullah Arsalai, Director General of the Council of Ministers Secretariat, Afghanistan</td>
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<td>• Honorable Nandi Glascie, Minister of Health, Cook Islands</td>
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<td>• Dr. Sun Junmao, Deputy Director General, Institute of Nutrition and Food Development, Chinese Academy of Agricultural Sciences, People’s Republic of China</td>
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<td>• Dr. Opart Karnkawinpong, Deputy Permanent Secretary of Health, Thailand</td>
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<td>Closing Remarks and Vote of Thanks – Ms. Kundhavi Kadiresan, Assistant Director-General and FAO Regional Representative for Asia and the Pacific</td>
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<td>17:30 Onwards</td>
<td>Merienda Cena</td>
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<td>Networking</td>
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<td>Gallery Walk</td>
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<td>Meet The Press</td>
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PROFILES
A. DIGNITARIES
Her Royal Highness Princess Maha Chakri Sirindhorn of Thailand graciously accepted the title of UN FAO Special Ambassador for Zero Hunger during the Asia-Pacific observance of World Food Day 2016 in Bangkok. Due to almost four decades of the tireless work devoted by Her Royal Highness in fighting against hunger and improving nutrition for people of all ages in Thailand and other countries, FAO's Director General José Graziano da Silva proposed to her the role of FAO Special Ambassador for Zero Hunger. The acceptance of Her Royal Highness to represent the UN's Food and Agriculture Organization as a Special Ambassador for Zero Hunger will greatly raise international public awareness and encourage commitment to implement policies that help build sustainable food systems contributing to the eradication of chronic hunger in our lifetime.
Human rights lawyer Maria Leonor Gerona Robredo emerged in the public eye with the loss of her husband, former Naga Mayor and Department of Interior and Local Government Secretary Jesse Robredo in 2012.

Atty. Leni Robredo was at the time already a veteran public attorney at the Public Attorney’s Office and an alternative lawyer, working with civil society organizations and defended cases of the poor and marginalized, which she worked mostly pro bono.

She became the representative of the Third District of Camarines Sur in 2013 after she was persuaded to consider the political life, and in just three years, she was able to pass the Extension of the Corporate Life of the Philippine Railways Corporation, the Tax Incentives Management and Transparency Act and the Sangguniang Kabataan Reform Act.

She received her bachelor's degree in Economics from the University of the Philippines (1986) and obtained her bachelor of laws degree from the University of Nueva Caceres (1992). She passed the bar in 1997.

On October 5, 2015, she accepted the challenge to be the vice presidential candidate of the Liberal Party.

From one percent, her survey ratings climbed consistently. And on May 30, 2016, the Joint Houses of Congress proclaimed Leni Robredo as the 14th vice president of the Philippines.

On October 10, the Office of the Vice President launched its anti-poverty program called Angat Buhay with the vision of making the office a facilitator that links marginalized communities with partners in the government and the private sector that can help them with their needs.

Centered on nutrition and food security, universal healthcare, education, rural development, women empowerment, and housing, the program was launched through a summit attended by 1,000 participants that served as a development market place. Currently, Angat Buhay caters to 50 partner local governments with over 700 pledges made by public and private entities.
Dr. Yim Chhay Ly is Deputy Prime Minister of Cambodia and Chairman of Council for Agricultural and Rural Development (CARD). He is also a Parliamentarian in Bantey Meanchey Constituency. Before his current post Dr. Chhay Ly served as Secretary of State in the Ministry of Rural Development. He has also served as Minister and Vice Minister in the Ministry of Health. He started out his career as Vice Director of Calmette Hospital in Phnom Penh, and also served as a member of the Cambodian Red Cross from 1980 – 1992. He has an MD from the Faculty of Medicine in Hanoi, Viet Nam, and also studied at the Faculty of Political Science and Economy in Hanoi. From 1980 – 1982 he was on the Faculty of Medicine in Phnom Penh.
Mr. Nasrullah Arsalai has over 30 years professional experience in the field of civil society and community, development, as well as the private sector in multiple capacities. With strong leadership capabilities and political skills Mr. Arsalai has served as a member of the Elders Council of the Eastern Provinces of Afghanistan in providing direction, strategy, and solution to the tribal conflict matters and bridging the gap between the local communities and the government. He has done Masters in Political Science, and has led and headed number of campaigns, social movements and policy advocacy and offered deep understanding of Afghan tribal governance doctrine and its application regarding all aspects of mediation, conflict resolution and justice.

As a Community Development Practitioner from 1984 till today Mr. Arsalai has headed more than ten organizations and remained involved in ensuring national unity, peace, prosperity, and democracy and community development in Afghanistan and in the South Asia.

In 2009 Mr. Nasrullah Arsalai was one of the presidential election candidate. He also served as the chairman of Council of Nangarhar Communities (CNC).

In Political Affairs, Mr. Arsalai has number of achievements at his credit. He remained a champion and Campaigner of “Reform and Partnership Team” under Dr. Abdullah Abdullah’s leadership in the presidential election of 2014. Being a delegate of “Loya Jirga” and Political Advisor; Mr. Arsalai had played active role in coordinating security and political affairs over the last few decades of Soviet Regime, Mujahideen, Taliban and the coalition government.

Mr. Arsalai is currently serving the Government of Islamic Republic of Afghanistan as Director General of the Council of Ministers Secretariat. He is chairing more than 12 different inter-ministerial executive committees, Steering committees, task force and working groups.
Honourable Glassie is a veteran politician who is currently Minister of Health and Justice and Parliamentary Services in the Cook Islands Government. He is the longest serving Minister of Health in the Cook Islands in the past seven years. He has held other portfolios in the past which included Agriculture, Internal Affairs, and Office of Ombudsman.

Before returning to the Cook Islands in 2001, he worked in senior management positions for the New Zealand national government for many years. He served nearly ten years as Policy Planner for the Manukau City Council.

In the Cook Islands, he was appointed CEO for the Office for Island Administrations (OMIA) for five years, before being appointed as Chief of Staff for the Prime Minister's office.

Minister Glassie holds several university degrees including a Master of Public Policy with distinction from Massey University, New Zealand.
Ms. Chutima Bunyapraphasara has a BSc in Political Science, Chulalongkorn University, Thailand and an MA in Economics, from Western Michigan University, USA. She is Deputy Minister of Agriculture and Cooperatives Thailand. Ms. Chutima played a key role in Thailand’s accession to the World Trade Organization, and also engaged in extensive negotiations with the European Union on market access and quota allocations for frozen chicken. She was appointed Chief Negotiator for Thailand in various free trade agreements with countries such as Australia, New Zealand, Peru and the EU, and represented Thailand as Chairman of the ASEAN Committee at the senior officials level.

Ms. Chutima has lectured extensively in international trade law and has taken up various positions, including Chairman of the Working Committee on the Release of Agricultural Products under the Government Intervention Program, Advisor to the Federation of Thai Industrial’s Sub-committee on Trade Rules, Advisor to the Thai Shippers Association, and a member of the Thai Chamber of Commerce’s Board of Committee for the Promotion of Economic and Trade activity with neighboring countries.
Dr. Sun Junmao holds a doctoral degree in Agricultural Economics from the Graduate School of Chinese Academy of Agriculture and is presently a Professor from the Institute of Food and Nutrition Development, Ministry of Agriculture in Beijing, China. His research interests are: national food safety, development of national food and nutrition strategy and agricultural economics and management.

Among his many achievements, Dr. Junmao has presided over and participated in 16 projects, such as the nutrition and health industry development research of Chinese food and participated in the research and establishment of China's long-term food security development strategy, establishment of China's food security monitoring and warning system as well as demonstration of green agricultural development model.

He has also received three categories of science and technology awards, including the National Science and Technology Progress award, the Chinese Academy of Science and Technology and the National Book Award. To his credit are more than 40 academic papers publications and he has served as chief editor and deputy chief editor of three academic publications.
Dr. Opart Karnkawinpong is the Deputy Permanent Secretary, Ministry of Public Health, Thailand. He has M.D., Faculty of Medicine, Ramathibodi Hospital, Mahidol University, Thailand. He has also served as the Inspector General for the Ministry of Public Health and as Deputy Director General, Department of Disease Control, Ministry of Public Health.
Katsuhiro Nakamura was born in Kagoshima, Japan and started his career as a cuisine trainee after graduating from high school. He relocated to Europe in 1970 and started at the Hotel Ascot in Zurich before spending the next 15 years honing his skills at 10 famous restaurants in different parts of France (Alsace, Provence, and Paris). During his time as Head Chef at the Paris restaurant Le Bourdonnais (also known as La Cantine Des Gourmets), he became the first person from Japan to attain a Michelin one-star rating. Upon returning to Japan in 1984, he served as Executive Chef for the restaurant department of the newly-opened Hotel Edmont, including the position of Head Chef for the French restaurant Four Grain. He was later appointed Executive Grand Chef in 1994. Mr Nakamura served as a Head Chef during the G8 Hokkaido Toyako Summit in 2008. In 2013, he was appointed Director and Honorary Head Chef at Nippon Hotel, and Honorary Head Chef at the Metropolitan Hotel Edmont. In 2016, he received the “Commandeur de l'Ordre du mérite agricole” from the government of France. Mr Nakamura is a member of several food-related associations, including Food Volunteer Group, and has published a number of cuisine books.
B. KEYNOTE SPEAKER
Jessica Fanzo, PhD is the Bloomberg Distinguished Associate Professor of Global Food and Agriculture Policy and Ethics at the Berman Institute of Bioethics, the Bloomberg School of Public Health, and the Nitze School of Advanced International Studies (SAIS) at the Johns Hopkins University, USA. She also serves as the Director of the Global Food Ethics and Policy Program at Hopkins, and is the Co-Chair of the Global Nutrition Report. Before joining Johns Hopkins, Jessica served as an Assistant Professor of Nutrition in the Institute of Human Nutrition and Department of Pediatrics and as the Senior Advisor of Nutrition Policy at the Center on Globalization and Sustainable Development within the Earth Institute at Columbia University. Prior to her academic career, Jessica held positions in the United Nations World Food Programme, Bioversity International, and the Millennium Development Goal Centre at the World Agroforestry Center in Kenya. Her area of expertise is on the linkages between agriculture, nutrition, health and the environment in the context of sustainable and equitable diets and livelihoods. She was the first laureate of the Carasso Foundation’s Sustainable Diets Prize in 2012 for her work on sustainable food and diets for long-term human health. Jessica has a PhD in nutrition from University of Arizona.
C. PLENARY SPEAKERS
Vinod Ahuja is Policy Officer at the FAO Regional Office for Asia and the Pacific, Bangkok. Prior to joining FAO in 2009, he taught at the Indian Institute of Management, Ahmedabad, India for about 10 years and worked for the World Bank in Washington, DC for three years. He has written extensively on a broad range of topics including barriers to collective action, poverty and income distribution, commercialization of agricultural services and food security and nutrition.

He has supported a large number of field projects in Asia and promoted partnerships towards establishing new service delivery models based on genuine farmer needs. He has been an ardent advocate of the potential of the dairy sector towards promotion of household food security, nutrition, and empowerment of women in poor countries. This has helped refocus attention on the dairy sector as an instrument of poverty alleviation and enhancement of rural livelihoods. In addition, he has promoted the initiative called ‘Dairy Asia’ that aims to nurture constructive dialogue among Asian countries towards a more sustainable dairy sector development in the region.

In January 2016, he was recognized by the Dairy Farming Promotion Organization of Thailand for his contribution to Asian dairy sector. In recognition of his contribution, DPO awarded him a plaque which was given by HRH Princess Mahachakri Sirindhorn in the opening ceremony of the national dairy festival of Thailand. In March 2017, he was presented the Asian Dairy Personality award by VIV Asia.
Dr. Khaled El-Taweel is the Alternate Permanent Representative of Egypt to the UN Organizations in Rome. He has been elected as the Chair of the Committee on Commodity Problems (CCP) in October 2016 and serves as Chair of the CFS Open Ended Working Group on Nutrition since October 2015. He has a PhD in International Law from the University of Pretoria, South Africa and a Master of International Business Administration from ESLSCA Business school in Paris.
Dr. Prakash Shetty is currently Chief Executive of DfID’s (UK AID) Lansa (Leveraging Agriculture for Nutrition in South Asia) Research Programme Consortium lead by MS Swaminathan Research Foundation (MSSRF), Chennai, India. He was until 2015 Professor of Public Health Nutrition at the Biomedical Research Centre for Nutrition, University of Southampton Medical School, UK and Editor in Chief of the European Journal of Clinical Nutrition (EJCN) from 2006-2012. Until 2005, he served as Chief, Nutrition Planning, Assessment & Evaluation Service, in the Food & Nutrition Division of UN’s Food & Agriculture Organization (FAO) in Rome. Before joining the FAO, he was Professor of Human Nutrition (1993-2001) at the London School of Hygiene & Tropical Medicine (London University) and Professor of Physiology & Nutrition at St Johns Medical College in Bangalore, India.
Mr. Peter Newsum has been working oversees with different NGOs (SNV, CARE International and Save the Children) for over 30 years in Africa and Asia, the last 15 years as Country Director in different countries. He is continuously looking for innovation and new ways of working in the development context and has strong strategic insights. Currently Peter is working as Country Director for SNV in Nepal and Bhutan.

While his background is in Agriculture Economics, he has been exposed to and is really interested in other development sectors, in particular how to bring different sectors together for a positive impact on poverty alleviation at scale. Peter enjoys working in teams and networking and is comfortable in both longer-term development and humanitarian assistance.
Mr. Ranjan Shrestha is an experienced development professional and manager with a passion to promote sustainable solutions to improve rural livelihoods. He has more than 30 years of experience in managing rural enterprise and agro business promotion programmes with a special focus on improving livelihoods of smallholder farmers in Lao PDR, Rwanda, Vietnam, Pakistan and Nepal. He is currently Chief Technical Advisor for the Enhancing Nutrition of Upland Farming Families (ENUFF) Project implemented by SNV in Lao PDR.

Ranjan holds an MBA degree and his areas of expertise include project management, value chain and market development, nutrition sensitive agriculture and food security, multi-stakeholder coordination and facilitating evidenced based policy dialogues. He is experienced in developing sustainable and equitable partnerships between rural smallholder farmers and private enterprises in improving production, productivity and quality of agriculture products through provision of quality input, extension, managing post-harvest losses and access to market. He has worked extensively with poor producer organisations and small and medium enterprises on a variety of projects funded by SDC, EU, Bill and Melinda Gates Foundation, IFAD, UNDP and GIZ.
Ms. Ma. Estrella Penunia, or Esther, oversees AFA, a regional alliance of national farmers organizations (FOs) in Asia. Established in 2002, AFA is currently composed of 20 national FOs in 16 countries, representing around 13 million small-scale men and women farmers. AFA carries out programs on policy advocacy, knowledge management, enterprise development and governance. It conducts activities related to policy information, analyses and campaigns as well as dialogues with decision makers, both at national and regional levels. It provides technical and managerial support to member initiatives on farmer organizing and empowerment, organizational development and management, access to natural and production resources, sustainable agriculture, equity led marketing and trading. It likewise develops projects along these areas that are implemented in selected countries. As a social development worker, Esther spent more than three decades in the field of rural development, working with the farmers, fishers and indigenous peoples’ sectors in various capacities as community organizer, primary health care worker, participatory action researcher, trainer, and gender advocate, consultant, campaigns coordinator, NGO executive/manager and networker. In 2014, FAO appointed her as Special Ambassador for the International Year of Family Farming. She and her husband are currently working in partnership with a farming family in developing a 2-hectare upland farm through sustainable, integrated, diversified, organic practices.
Professor Alan Reilly worked at the Food Safety Authority of Ireland (FSAI) for sixteen years where he was responsible for setting up and managing this national food regulatory authority. He was Chief Executive of the Authority from 2008 to 2015. Under his leadership, the FSAI became one of the most successful and effective food safety authorities responsible for inter-agency coordination of Irish national food control programme from production to consumption. Before joining the FSAI in 1999, he worked in the Food Safety Programme of the World Health Organization in Geneva. He has also worked at the Natural Resources Institute of the University of Greenwich, UK, and as a visiting associate professor at the College of Fisheries, University of the Philippines. He has worked for over 40 years in a senior capacity the area of food safety and official food control.

A graduate of University College, Dublin and of Brunel University (UK), he is also an Adjunct Professor at the Institute of Food and Health, University College Dublin; and also an Adjunct Professor at the School of Food Science and Environmental Health, Dublin Institute of Technology. He is a former member of the Advisory Forum of the European Food Safety Authority and a former Board Member of the Irish National Accreditation Board. He is the chairman of the Scientific Advisory Board of the European Food Information Council (EUFIC). He acts as an adviser to national and international food safety organisations such as the World Health Organization, and the Food and Agriculture Organization of the United Nations. He is a member of the Advisory Board of the WHO/FAO International Food Safety Authorities Network (INFOSAN). He is also a Fellow of the International Academy of Food Science and Technology and a Fellow of the Institute of Food Science and Technology of Ireland.
Matt Kovac plays a vital role at FIA, the food industry’s first regional industry platform for multinational, regional and local food & beverage companies. He reports to a non-profit board of regional CEOs from multinational food and drink companies.

Matt, with a dedicated team of 14 secretariat staff based in Singapore, is responsible for delivering impactful policy outcomes in nutrition, food safety, sustainability and regional trade across Asia through the establishment of multi-stakeholder platforms and capacity building projects on areas related to health and nutrition, food security, trade liberalisation and regulatory harmonisation. This is done through forging sustainable partnerships with a variety of government agencies, regulators, academia and IGOs.

Matt supported the setting up Asia’s first regional health and nutrition multi-stakeholder platform (ARoFIIN) with governments, academia and NGOs, and has begun a multi-stakeholder partnership with the Asian Development Bank and governments across Southeast Asia and China focused on food safety capacity building.

He is active in APEC and sits on the steering committee of the Food Safety Cooperation Forum’s PTIN, as well as an active participant on Save The Children’s Corporate Advisory Council in Singapore and a board member of the Global Food Safety Partnership convened by the World Bank in Washington DC.

Originally from the UK, Matt has spent 15 years in Asia living in China, Taiwan and Singapore. He holds an MBA at the UK’s Lancaster University Management School.
Professor Emeritus Kraisid Tontisirin, a Senior Advisor, Institute of Nutrition, Mahidol University (INMU) is currently a member of the National Food Committee and Chairman of the Planning Committee for Food Management in Thailand. He had contributed significantly in policy planning, research and development to the successful nutrition program of Thailand during the 1980's under the “National Poverty Alleviation Plan” and has continued his involvement at national and international levels to share experiences for achieving food and nutrition security.

Prof Tontisirin served as the Director of Food and Nutrition Division, the Food and Agriculture Organization of the United Nations (FAO) in Rome, Italy from 2000-2006, the Director of INMU from 1991 to 1999 and the Vice President of Mahidol University for Planning and Research from 1987-1991. He was a Professor of Pediatrics at the Faculty of Medicine, Mahidol University from 1983. His education and training includes an M.D. with honors from Mahidol University, a PhD in Nutrition from M.I.T. and pediatric training from Vanderbilt and Harvard Universities.

He has received numerous recognitions and awards, including the Distinguished Alumni from the Faculty of Science and from Siriraj Medical Faculty, Mahidol University, the Most Distinguished Thai of the Year in 1999 from the Royal Thai Government, Dusadee Mala Kem Silapa Vithaya (the most distinguished medal in recognition of contributions in art and science for Thailand) from His Majesty the King in 2005, and Breast Feeding Promotion Award from UNICEF and Ministry of Health. He also received the American Dietetic Association’s Frances E Fischer Lecture Award in August 2008. In September 2013 at the 20th International Congress of Nutrition, he received the “The 2013 IUNS Lifetime Achievement Award” from the International Union of Nutritional Science. This award is given every four years to a person who has made exceptional contributions in nutrition at national, regional and global levels.
RV Bhavani is based at the MS Swaminathan Research Foundation (MSSRF), Chennai. Starting her career as a banker with the State Bank of India in 1990, she switched to work in the development sector after a decade and joined MSSRF in 2000.

Bhavani has a MPhil degree in Planning and Development from IIT Bombay and a PhD in Economics from Madras University. She was a Chevening scholar on the Programme for Young Indian Bankers at the London School of Economics and Political Science in 1997; in 2009, she participated in the Women’s Leadership Forum at Harvard Business School.

Bhavani has been working on rural development and food and nutrition security issues at MSSRF. From 2004-06, she worked as Officer on Special Duty in the National Commission on Farmers, constituted by the Government of India. Her areas of interest are development economics, sustainable rural development, food and nutrition security, rural credit and history of economic development. Bhavani has coordinated the organisation of several national and international conferences on food and nutrition security and represented MSSRF at different forums. In her current role, she is responsible for coordinating with consortium partners and the donor, oversight of research under LANSA at MSSRF and networking for policy advocacy.
Honorable David Catarina Suarez was born on January 25, 1977 in Unisan Quezon to Congressman Danilo Suarez and Congresswoman Aleta Suarez. Jay-Jay, as he is fondly called, is the youngest child in a brood of five.

His primary and secondary education was reared at a Private School for Boys in Southridge, Alabang. He continued his educational pursuit and studied Liberal Arts at University of Asia and the Pacific (UA and P) with specialization in Philosophy, Politics and Economics. It was in UA and P that Jay-Jay discovered his leadership potential and later developed it.

Jay-Jay took the road less travelled and opted to be a public servant. He became a Board Member of the Sangguniang Panlalawigan ng Quezon when he was voted as President of the Provincial Councilor’s League. In 2004, he became Quezon Province’s youngest elected Vice Governor. Jay-Jay served as Assistant Secretary of the Department of Natural Resources from 2008 – 2010. Currently, he is serving the constituents of Quezon who gave a mandate to him as the Provincial Governor.

As a leader, Jay-Jay’s main thrust of governance is focused on three major programs; health, agriculture and education. Governor Suarez is married to Congresswoman Anna Villaraza-Suarez, the ALONA Party-list Rep, and they are blessed with three lovely children: Athalia Marie, Amalia Marie and David Sebastian.

Under his relentless passion to serve the Provincial Government he has earned numerous awards in different fields: Seal of Good House Keeping from DILG and the DepEd Adopt a School Award.
D. PARALLEL SESSION SPEAKERS

(ARRANGED ACCORDING TO ORDER OF PRESENTATIONS)
Based in Bangkok, Sutayut is the Health Cluster Leader for Thailand and has been leading World Bank projects and analytic work to promote multi-sectoral collaboration and social determinants for improved health and nutrition outcomes across the East Asia and the Pacific region. A social scientist by training, he is widely known for his leadership in promoting multi-sectoral interventions to address the rise of non-communicable diseases in the Pacific, addressing stunting and other determinants of malnutrition in Lao PDR, addressing sustainable financing for health security and pandemic preparedness, and promoting innovative HIV prevention and harm reduction interventions among key affected populations. His leadership and contribution to the post-disaster damage and losses assessment of the health sector following Thailand’s devastating floods in 2011 is well-recognized. He also contributed to the damage and losses assessment of the health sector following Cyclone Nargis in Myanmar in 2008. He has worked on health financing and co-authored public expenditure reviews of the health sector in Thailand and Myanmar. He has also contributed to the efforts to support Palestine on the Universal Health Coverage agenda.

Felipe Dizon is currently working on the South Asia region focusing on nutrition and financial inclusion, and was previously with the Poverty and Equity Global Practice, West Africa region. Prior to joining the World Bank, he managed and helped design various research projects in Guatemala, and in Ethiopia, Liberia, Uganda, and Zambia for Innovations for Poverty Action, employing various research methodologies across various topics from health and gender to factory labor and entrepreneurship. He has conducted his own research in Kenya, Burkina Faso, and Haiti, focusing on the design, delivery, and evaluation of financial products for the poor, leveraging insights from behavioral economics and advancements in mobile money platforms. Felipe holds a PhD in Agriculture and Resource Economics from the University of California, Davis, an MA from the University of San Francisco, and a BA from De La Salle University- Manila.
Madhur Gautam has a PhD in agricultural economics from the University of Maryland and a Masters in Economics from the Delhi School of Economics. His experience at the World Bank over the past 25 years spans Development Economics (Research), the Agricultural Policies Unit, the Independent Evaluation Group, and Operations in Africa and South Asia. He has focused mainly on agricultural and food policy issues, rural development strategy, agricultural markets and price policy, productivity analysis, and agriculture technology. He has led or contributed to several reports, books and published articles, including the global review of the Highly Indebted Poor Countries (HIPC) debt relief initiative. He has extensive experience in economic and policy analysis and dialogue globally, with a special interest in Africa and South Asia.

Dr. Subandi Sardjoko graduated from Kyoto University, Japan and holds a Doctorate degree in Natural Resource Economics.

As Deputy Minister of Human, Society and Cultural Development, he is the Scaling Up Nutrition (SUN) Movement Government Focal Person for Indonesia. Nutrition coordination with other Ministries and Institutions in Indonesia is under his Office.

In the structure of SDGs coordination in Indonesia, as Deputy Minister, he is also assigned as the Coordinator for the Social Pillar Working Group of SDGs, in which he is responsible for programme planning of five SDG Goals, including SDG 2. He is also assigned to be Co-Chairman of the Technical Committee for the implementation of SDG 2.

He is responsible for directing and coordinating the formulation of long and medium terms as well as annual development planning and budget allocation of the sectors under his supervision with all of his Directors. The development of National Action Plan on Food and Nutrition is under his responsibility, which involves more than 10 Ministries and Institutions that he coordinated and facilitated, among others are the Ministry of Health, Ministry of Education, and National Food and Drug Agency. His career in the Ministry of National Development Planning has given him extensive experience in programme planning for education, health and nutrition, women and youth empowerment, as well as food distribution and trade.
Nobuyuki Sakai graduated from the Graduate School of Human Sciences, Osaka University in 1998 and received a PhD degree for a study about behavioral neuroscience on learning and eating behavior in rats. He subsequently worked at Hiroshima Shudo University and National Institute of Advanced and Industrial Science and Technology (AIST) as a post-doc. He was an associate professor in Kobe Shoin Women's University and taught eating psychology for registered dietitians and for students in home economics. He moved to Sendai in October 2011, and remains active in consumer psychology and sensory studies.

Dr. Dhruba Raj Bhattarai obtained his PhD in vegetable science from Dr Y.S. Parmar University of Horticulture and Forestry, Solan, Himachal Pradesh, India under SAARC scholarship. Dr. Bhattarai has 15 years of experience in the field of vegetable science. He has more than 60 publications including 5 books.
Zakaria Kamis started his career as a Community Dietitian in 2001 before he transferred to Raja Isteri Pengiran Anak Saleha Hospital, Bandar Seri Begawan, Brunei in 2004. In 2010, he completed his Masters (Med Sci) in Human Nutrition at the University of Glasgow. He was appointed as the Head of Public Health Nutrition Unit at the Health Promotion Centre in 2012, and the Assistant Head of Division, Health Promotion Centre in 2016. Over the years, Zakaria Kamis has been invited to present lectures at the University of Brunei Darussalam, in addition to supervising undergraduates and postgraduate projects, practicum and dissertations. He has published a number of articles in peer-reviewed journals in the area of public health and nutrition.

Matty Demont is a Senior Scientist on market and value chain research (2013-present), and is serving as an Adjunct Professor at the School of Environmental Science and Management, University of the Philippines, Los Baños (2015–present). He previously worked at the Africa Rice Center, Senegal as a senior agricultural economist (2007–2013). His research focuses on rice value chain upgrading. To this end, he has implemented extensive consumer surveys, value chain analyses, and behavioral economics experiments with consumers, farmers and value chain actors throughout Asia and Africa to assist rice breeding programs in becoming more market-driven, and assist policy makers and value chain actors in sustainable rice value chain upgrading. In 2012, his work on rice value chain upgrading was awarded the Louis Malassis International Scientific Prize by Agropolis Fondation, France, and the T.W. Schultz Award by the International Association of Agricultural Economists. He conducted his PhD and Post-doc research on the impact and coexistence policy of biotechnology in the European Union at the University of Leuven, Belgium (1999–2007). He has published widely in refereed journals, books and magazines and has contributed to a vast array of international conferences and workshops.
In 2014 Dr. Barbara Burlingame retired as Deputy Director of the Nutrition Division at the Food and Agriculture Organization of the United Nations, which she joined in 1998. Prior to joining FAO, Professor Burlingame spent 11 years as Nutrition Programme Leader at the New Zealand Institute for Crop & Food Research. For many years she was the coordinator of INFOODS, a project started by Professor Nevin Scrimshaw and operated through United Nations University, with active participation in the Asia-Pacific Region, including from Thailand's Institute of Nutrition at Mahidol University as coordinator of ASEANFOODS. Prof Burlingame is the author of hundreds of papers, book chapters, UN reports and policy documents in the areas of food composition, human nutrient requirements, food regulation, biodiversity for food and nutrition, sustainable diets and sustainable food systems. Her qualifications include undergraduate degrees in Nutrition Science and Environmental Toxicology from the University of California, Davis, and a PhD from Massey University. Professor Burlingame is a scientific adviser/board member of several foundations and academies, Specialty Chief Editor of Frontiers in Nutrition and Environmental Sustainability, member of the European Food Safety Authority's Panel on Dietetic Products, Nutrition and Allergies, and Adjunct Professor of Nutrition at Deakin University (Australia) and Food Studies at the American University of Rome. She also represents Massey University in its partnership with the 10 Year Framework of Programmes on Sustainable Consumption and Production led by UN Environment Programme.

Shakuntala Haraksingh Thilsted is stationed in Phnom Penh, Cambodia. Her work focusses on nutrition-sensitive fish agri-food systems, in particular the potential of increased production and consumption of nutrient-rich small fish in combating and preventing vitamin and mineral deficiencies in low- and middle-income countries. She works with developing and testing fish-based products for women and children in the first 1,000 days of life. These products can improve dietary diversity and supply multiple, highly bioavailable nutrients which are essential for women's nutrition and health, and optimal growth, development and cognition in children. She plays a pivotal role in promoting the agenda of fish for nourishing nations as well as the importance of the fisheries sector in contributing to achieving the Sustainable Development Goals (SDGs) in many international, regional and national fora.
As director of HarvestPlus during 2003-2016, Howarth Bouis coordinated an interdisciplinary, multi-institutional effort to breed and disseminate micronutrient-rich staple food crops to reduce mineral and vitamin deficiencies among malnourished populations in developing countries. Since 1993, he has sought to promote biofortification globally. In 2016, Bouis was awarded the World Food Prize, in recognition of the accomplishments of the HarvestPlus team.

Dr. Bouis received his B.A. in economics from Stanford University and his M.A. and PhD from Stanford University’s Food Research Institute, a program in agricultural economics. His past research at the International Food Policy Research Institute (he joined IFPRI in 1982 as post-doctoral fellow) focused on how economic factors affect food demand and nutrition outcomes. Presently, he continues to work for HarvestPlus/IFPRI, based at the International Rice Research Institute, Philippines. He is Chair of the Board of the Micronutrient Forum.
Omar has worked in public health nutrition from basic research at laboratories of nutritional biochemistry to strategic planning at national and global levels. He has been involved in nutrition surveillance, food and nutrient intakes and biomarker interpretation; design, implementation, monitoring and evaluation of specific nutritional interventions; guiding policy decisions for establishing comprehensive programs in public health nutrition; and capacity building. He is member of the Steering Committees of the Iodine Global Network (IGN), the International Zinc Nutrition Consultative Group (IZiNCG), and the PAHO Expert Group to Reduce Salt Intake. Previously, he was a member of the Steering Committees of the Micronutrient Forum, and the International Vitamin A Consultative Group (IVACG).

During his professional life, Omar has interacted continuously with the public and private sectors, as well as with consumer and research institutions. He has provided technical assistance to more than 45 countries for the last 28 years. He has been an advisor to WHO, UNICEF, FAO, WFP, IAEA, PAHO, the CDC, ILSI, MI, GAIN, and SUSTAIN. From 1990 to 2002, he worked at the Institute of Nutrition of Central America and Panama (INCAP), where he led the nutritional biochemistry laboratory, and the micronutrient and food fortification teams.

Omar has a BS in Biology with a strong emphasis on analytical chemistry and biochemistry from the San Carlos University in Guatemala. He holds a PhD in Biochemistry from the University of California, Riverside. His interests include appropriate combination of nutritional interventions to complement the value of common diets — including the central role of breastfeeding — focused on reducing deficiencies but at the same time preventing unnecessary excesses; as well as to assess and monitor food and nutrient intakes, anthropometric indicators, and biomarkers associated with nutritional status.
Dr. Ali Nasir Bugti is the Head of Nutrition Cell Department of Health, Government of Balochistan, Pakistan, and Programme Director, Balochistan Nutrition Project for Mothers and Children. He has an MBBS from Bolan Medical College, University of Balochistan, Quetta and a Master's in Public Health (MPH) in Food & Nutrition Planning from University of Philippines. Dr. Bugti worked as Master Trainer for Breast Feeding and Child Weaning, Vitamin-A Program and Iodine Deficiency Disorders Programme and as a National Level Facilitator for the IMCI Programme in Pakistan. As a Provincial Master Trainer he conducted more than 100 training workshops for women health supervisors and workers in all districts of Balochistan. He has designed and conducted several media awareness campaigns on nutrition, HIV-AIDs, EPI, MCH, health education, IDD, IDA and other PHC related issues. In addition he has worked as District Monitoring Team Leader for the Polio Programme Preparation of Balochistan inter-sectoral Nutrition strategy and multi-sectoral nutrition policy. He has also conducted a research study on the analysis of political economy of reducing malnutrition in Balochistan.
Pavinee Chinachoti has a research focus in food physio-chemical properties: molecular mobility of water molecules and its impact on food stability, such as in starch, encapsulated lipids, military food, bread staling, and edible films. Research in Thailand includes seafood proteins, nutraceuticals and functional foods (potential health impacts of Thai foods), Thai military foods, and authenticity of Thai cuisine.

US special committees include: Emergency Relief Food Program (USAID-US Army-Institute of Medicine, USA), Chairman of the Institute of Food Technologists Committee on Education, expert panelist for FASEB (Federation of American Societies for Experimental Biology) for reviewing US food ingredient claims.

Thailand special committees include: ATPAC (Association of Thai Professionals of America and Canada); Chair Autonomous University Task Force (1997-1999); 2013 Chair of AIAC (Agro-Industry Academic Council of Thailand)

Dr. Chinachoti has had over 80 papers published in peer-reviewed journals, including over 90 abstracts and presentations, approximately 30 book chapters and proceedings and 5 patents, and is co-editor of a “Bread Staling” book and Associate Editor of Wiley Encyclopedia of Food science and Technology. She was Editor In Chief (2011-12) of Songkla Nakarind Journal of Science and Technology (SJST).

Awards and Honors include: Outstanding Professor award from NE IFT (Institute of Food Technologist, Eastern Conference), Outstanding Advisor Award (College of Food and Natural Resources, Univ. of Massachusetts, IFT Food Chemistry Division Award, Colgate Chairman You Can Make a Difference Award.
Mr. Halim Nababan worked at National Agency for Drug and Food Control, Republic of Indonesia (NADFC) for 37 years. He has been retired from NADFC since 1st December 2016 and his latest position is Director for Food Safety Surveillance and Extension. He has held various positions, from food Inspector to food and drug investigator, as well as Director for Food Safety Surveillance and Extension. At the national level, he has held several positions such as Chairman for the Indonesia Risk Assessment Center (INARAC) on Food Safety, Chairman for Food Intelligent Network, Director for Food Safety Professional Certification Body, ECP INFOSAN, CP for the ASEAN Risk Assessment Center (ARAC), CP for ASEAN Expert Group on Food Safety and CP for ASEAN Cluster 4: Food Safety.

Currently, he is active in the Indonesian Chamber of Commerce and Industry (KADIN-Indonesia) as a Vice Chairman of the Working Group of SME’s Empowerment for Food, Traditional Medicine and Cosmetics. He is also active as a reviewer and mentor for a startup business based on Technology Programmes from the Ministry of Research, Technology and Higher Education, Republic of Indonesia. To improve food safety in Indonesia, he is creating the Training Program for Food Safety Professionals, Training Food Safety Culture for several food Industry communities and is also raising public awareness through media engagement.

Rani Samurgam is overseeing national level food-related research projects which includes the National Nutrition Survey and use of state-of-the-art technology such as food image recognition to capture population dietary patterns. She also has several years of experience in leading the demand generation strategies and promotion activities for healthier packaged food products and engaging multiple stakeholders in positive front-of-pack labelling initiatives at national and regional levels. During her time with the Health Promotion Board, she has conceptualised and implemented various health promotion programmes targeted at promoting healthy eating among the children and adults. She holds a PhD in Behavioral Nutrition from Deakin University, Australia.
An honorary professor at Hanoi University of Public Health, Vietnam, Hung Nguyen-Viet is a Vietnamese national, and holds a PhD in Life and Environmental Sciences, received in 2005 in France. His research focuses on the link between health and agriculture, food safety, infectious and zoonotic diseases with an emphasis on the use of integrative approaches (One Health and Ecohealth). He co-founded and led the Center for Public Health and Ecosystem Research (CENPHER) at the Hanoi University of Public Health (HUPH) in Vietnam until 2013 where he is an honorary professor. He is currently the regional representative for East and Southeast Asia and senior scientist in food safety and Ecohealth at the International Livestock Research Institute (ILRI). Prior to HUPH and ILRI, Hung did his postdoc with Swiss Tropical and Public Health Institute (Swiss TPH) and Sandec/Eawag in Switzerland (2007-2009) and was a joint scientist at Swiss TPH, ILRI and HUPH (2009-2015).

Before engaging in food safety administration in the China FDA, Dr. Jinjing Zhang worked in the field of health legislation, public health administration, nutrition improvement and food safety control in the Ministry of Health from 1989-2003. In addition, as a Technical Officer for food safety, he worked in the World Health Organization (WPRO/WHO), Codex Secretariat, FAO/WHO Joint Food Standard Program. Zhang was invited as a Short-term Consultant on food safety in the WHO (WPRO/WHO) and as a member of Policy Advisory Board (PAB) of food safety project in the European Union (EU).

Zhang finished his undergraduate and graduate study at Beijing Medical University (Peking University), China and Cornell University, USA, and majored in medicine, public health, and international development focusing on nutritional epidemiology and international nutrition policy.
Emeritus Professor Dr. Geok Lin Khor served for many years as Professor of community nutrition in Universiti Putra Malaysia (UPM). Prof Khor is also retired Dean, School of Health Sciences, International Medical University, Malaysia (2015). Prof. Khor has served as an External Faculty of the SEAMEO Regional Centre for Food and Nutrition, University of Indonesia since 1996, and a Consultant for the Southeast Asia Nutrition Leadership Program since 2004. Prof. Khor is a Scientific Advisor of the International Life Sciences Institute Southeast Asia since 2003, was a member of the FAO/UNU World Food Program Technical Advisory Group from 2004 to 2014, and a member of the United Nations Systems Standing Committee on Nutrition (SCN), Working Group on Capacity Development/Task Force on Capacity Strengthening in Nutrition in Asia (CASNA) from 2002 to 2010. Prof. Khor has contributed significantly to the development and implementation of food and nutrition policy and programs of the Ministry of Health, Malaysia. These include the National Nutrition Policy, National Plan for Action on Nutrition (NPANM I, II & III, 2016-2025), Recommended Nutrient Intake (RNI 2005; 2017), Dietary Guidelines for Children and Adolescents (2013) and Nutrition Research Priorities (2016-2025). Her research and numerous publications are in community and public health nutrition, non-communicable chronic diseases, micronutrients, and nutrition issues with policy and programme implications. Prof. Khor is a Fellow of the Academy of Sciences Malaysia. She a member of the editorial board of several international journals, and serves as the Chief Editor of the Malaysian Journal of Nutrition, the official publication of the Nutrition Society of Malaysia, of which she is a Founding Member, Trustee and Fellow.
E. STUDENTS
KRITTAYAPORN PRANEE

Krittayaporn is a full-time masters degree student at the Institute of Nutrition, Mahidol University. Her current emphasis is in Community and Environmental Nutrition. She holds an undergraduate degree (BS) in Nutrition Science from the Food and Nutrition Department of California Polytechnic State University, Pomona, USA. During her time in the U.S., the National Science Foundation and CURE Program awarded her a one-year work study at the NASA-Jet Propulsion Laboratory as an undergraduate researcher in the Planetary Science and Space Exploration Project from June 2005 to June 2006. She was employed afterward to work in the Space Flight Technology Operation 7 as a Project Manager Assistant and Research Assistant until the project ended in 2008.

Before she decided to continue her education at the Institute of Nutrition, she worked for BigC Supermarket Headquarters, Thailand for two years as a Quality Assurance and R&D Assistance Manager. Her experience working in the food retail business gave her a great opportunity to learn and understand more about the food retail industry and food systems in Thailand. Her background in food and nutrition, together with prior experience, taught her the importance of the interrelationship between food systems, nutrition and the environment. However, she felt that she needed a better understanding in regards to the link between diet, health and the environment, which led to her enrollment at the Institute of Nutrition. Krittayaporn seeks to pursue a career in environmental nutrition and sustainable development after graduation.

PAUL ALTEO A. BAGABALDO

Paul Alteo A. Bagabaldo holds a Bachelor of Science in Nutrition from the University of the Philippines Los Baños and is currently pursuing his Master of Science in Applied Nutrition in the same university. He is currently a Teaching Associate at the Institute of Human Nutrition and Food – College of Human Ecology, University of the Philippines Los Baños (IHNF-CHE, UPLB) wherein he handles undergraduate laboratory courses under the program of Bachelor of Science in Nutrition.

Paul is also a Registered Nutritionist-Dietitian in the Philippines since 2015, wherein he ranked first place in its licensure examinations. He also received some awards during his college years from national nutrition organization and local government units for his performance and contributions in promoting proper nutrition among Filipinos.

Paul believes that the mentorship of their professors, knowledge he gained from studying for his Master's degree and experiences from research work involvement are progressively molding him to be part of the next generation of mentors – to teach and inspire the students towards a greater good in health and nutrition. He is interested in working on functional food components from animal and plant sources and its beneficial effects on malnutrition issues afflicting both local and global settings.
ARLAN JAMES D. RODEO

Arlan James Rodeo is an Assistant Professor at the Institute of Crop Science, College of Agriculture and Food Science, University of the Philippines Los Baños (UPLB). He is also involved in most research and extension activities of the Postharvest Horticulture Training and Research Center (PHTRC) where he serves as an affiliate staff. He graduated with a bachelor’s degree in Agriculture (magna cum laude) at UPLB and earned a unique Master of Business and Science (Global Agriculture) degree at Rutgers, the State University of New Jersey-New Brunswick under a USAID scholarship. He secured an internship at the Rutgers School of Environmental and Biological Sciences focusing on production and marketing of ethnic crops in the Mid-Atlantic states. His research interests include postharvest physiology and biochemistry of fruits, and conditioning treatments to alleviate physiological disorder of stored crops. He is currently involved in a research project which deals with quality systems improvement of underutilized fruits through value chain analysis and management. Arlan believes that aside from increasing production, reducing postharvest food losses and wastes can also contribute to food security. He is now saving money to realize his dream of putting up a sustainable agritourism farm where learning and leisure will be combined.

KAZI TURJAUN AKHTER

Kazi Turjaun Akhter is currently a second year PhD student in Nutrition and Food Science at the University of Dhaka working under Professor Nazma Shaheen, PhD. Her Thesis Title is “Nutrient Profile, Phenolic Constituent and Antioxidant Activity of Commonly Consumed Spices of Bangladesh”. Her doctoral work explores reliable quality data on nutrient composition of commonly consumed spices of Bangladesh. She holds an M.S. and a B.S. in Nutrition and Food Science both from the University of Dhaka. Currently she is a Faculty member of Institute of Nutrition and Food Science, University of Dhaka. Her research is supported by World Bank. She can be contacted at turjaunpapri@gmail.com.
PAUL EME

Mr. Paul Eme is a currently a PhD student of the School of Health Science, Massey University, New Zealand. He had first and second degree in Human Nutrition from the University of Nigeria, Nsukka, Enugu State, Nigeria. He is from Igbo indigenous group with some knowledge on the cultural values of these indigenous peoples. He participated as a research assistant in collection of data in a World Bank project on ‘Food Composition Database for Nigeria’ which is now at its end stage. His doctoral research is on developing, harmonizing, validating sustainable diets methodologies and metrics of Sustainable food systems in Pacific Island Countries. He has over 25 publications in the area of nutritional assessments, nutritional testing and evaluations (using rat and human subjects) and development of nutrition education packages. He has advanced skills in advanced data analyses using SPSS, EPI-Info and Epi-Data Softwares. He is a member of the Nutrition Society of Nigeria, Nigeria Food Composition Database (NiFoods) and many other professional bodies.

RAJEEV BANJARA

Rajeev Banjara holds a Bachelor of Public Health degree from Pubanchal University, Nepal and is a fresh MPH in Global Health graduate from Thammasat University, Thailand. He has more than eight years work experience as a monitoring and evaluation officer with various maternal, neo-natal and child health and nutrition Projects. His recent masters project involved factors associated with dietary diversity among infant and young children in Nepal.
F. CHAIRS AND RAPPORTEURS
Dhushyanth currently provides policy advice to client countries and conducts economic research on human development in South Asia. He holds a PhD in economics from Cornell University.

Dr. de Silva has been at SEARO since early 2015. Before joining WHO, she worked as a consultant to WHO and at the World Bank and has over twenty years of public health nutrition experience. At WHO, her work portfolio includes advocating and providing technical support to the eleven member states of the South East Asia Region of WHO to develop and implement nutrition policies, strategies and plans to improve nutrition, and supporting actions for equitable nutrition across populations. She has a key role in strengthening health systems capacity to deliver nutrition interventions and providing assistance and advice to member states on monitoring and evaluating nutrition programmes. The specific area of WHO’s work in the South-East Asia Region is on addressing the double burden of malnutrition, i.e. both undernutrition and overweight and obesity, with its risk of non-communicable diseases (NCDs). Thus, Dr de Silva’s work areas include a significant focus on reduction of dietary risk factors (reducing salt, sugar and fat intake) to reduce NCD’s through supporting implementation of lifecycle and population based interventions and on reducing micronutrient malnutrition.
As well as her advisorial role at Mahidol, Dr. Udomkesmalee holds the current position of Adjunct Associate Professor in the Department of International Health, Bloomberg School of Public Health, Johns Hopkins University. She received her PhD in nutritional biochemistry and metabolism from Massachusetts Institute of Technology (MIT), USA in 1985. Her post-doctoral training was at the Vitamin and Mineral Nutrition Laboratory, Beltsville Human Nutrition Research Center, USDA (1987). She is currently a member of several international and national committees: Scientific Council – Institut de Recherche pour le Developpement (IRD), France; The New York Academy of Sciences/Sackler Institute for Nutrition Science Board; International Food Policy Research Institute (IFPRI) Board of Trustees; Sight and Life Foundation Board; Co-Chair of Independent Expert Group for Global Nutrition Report; Advisor to the Scaling Up Nutrition (SUN) Movement Capacity Strengthening Initiative; Steering Committee of the Micronutrient Forum; Founding member of the Society for Implementation Science in Nutrition (SISN); Scientific Director of ILSI South East Asia Region; Ajinomoto Foundation/Thailand Board; Steering Committee and International Advisor of FoodInnopolis/Thailand. Her research interests include micronutrient assessment, bioavailability and metabolism; efficacy of food-based interventions to address micronutrient deficiencies; maternal and child nutrition policy and program implementation.

Professor Visith Chavasit graduated with a Doctor of Philosophy in Food Science from the Department of Food Science and Technology, Oregon State University, USA. During 2007-2015, he was the director of Institute of Nutrition, Mahidol University. His research interests are on food fortification and health food product development, which allowed him to be a consultant for many international organizations such as ICCIDD, World Bank, GAIN, and UNICEF, as well as Thailand's Food and Drug Administration. A number of his innovations and developments have been adopted for commercialization and national policies. In addition to his university missions, he also serves as the Expert on Food Education in the National Food Committee and a consultant at Theppadungporn Coconut Co. Ltd., as well as Independent Director and Chairperson of Risk Assessment Committee of Thai President Foods Public Co. Ltd.
Dr. Thaksaphon Thamarangsi, known by his nickname ‘Mek’ is the Director, Department of Non-Communicable Diseases and Environmental Health at WHO Regional Office for South-East Asia in New Delhi. He obtained Doctor of Medicine and Master of Public Health degrees from the Mahidol University, Bangkok, Thailand. He has done his PhD from Massey University, New Zealand. Before joining the WHO, he was the Director of the International Health Policy Program-IHPP (2015), Thailand and the Health Promotion Policy Research Center-HPR (2013-15), Center for Alcohol Studies-CAS (2009-13), Thailand and Manager for the Thai NCD Network (2013-15). He has represented Thailand at various global health governance forums.

Parvathy holds a Masters’ degree in Organizational Performance Management from the School of Management, Cranfield University in England. She brings with her 30 years of progressively responsible strategic, operational and programme experience.

In her 21 years in the UN, she worked in India, Asia-Pacific Region and Global Headquarters of the World Food Programme. Prior to joining the Regional Bureau for Asia & the Pacific in Bangkok, Thailand in September 2015, Parvathy was the Chief of Strategy Planning, Risk Management and Performance Management Systems Development and Deputy, within the Division for Performance Management and Monitoring in WFP Headquarters in Rome, Italy. She also deployed as Director, Essential Services in Freetown, Sierra Leone with the United Nations Mission for Ebola Emergency Response (UNMEER). She is adept in working in development and emergency environments and has been part of WFP’s emergency response teams on the ground.
Britta Schumacher has recently joined WFP’s Regional Bureau for Asia and Pacific from its headquarters in Rome, where she worked for four years in the Nutrition Division on policy and program matters in relation to humanitarian and development contexts, and with a strong focus on interagency collaboration and partnerships.

Britta served with WFP for seventeen years in various functions and locations including Bangladesh, the Regional Bureau for West and Central Africa in Senegal, and Guinea /Conakry. Prior to joining WFP, Britta worked with GIZ (Deutsche Gesellschaft fuer International Zusammenarbeit), academia and NGOs in the area of food security, nutrition, HIV/AIDS and reproductive health. Britta is a German national with a Master of Science in Nutrition and Home Economics from Justus Liebig University of Giessen, Germany.

As well as being Senior Enterprise Development Officer, Rosa Rolle is Team Leader of the Group working to address food loss and food waste in the Nutrition and Food Systems Division of the FAO. Her work activities during her 22-year tenure in the Organization - seven years of which were spent at the Regional Office for Asia and the Pacific - have focused on agro-industry and post-harvest systems development. Prior to joining FAO she conducted post-doctoral research and teaching in food biochemistry and fruit fly physiology at the University of Florida, Gainesville, Florida and worked as a consultant for both public and private sector entities. She holds MSc and Ph.D degrees in Food Science from the Ohio State University, Columbus Ohio, USA, and was recognized as an outstanding international alumnus of that institution in 2003.
MS. CHRISTIANE RUDERT
REGIONAL NUTRITION ADVISOR,
UNICEF EAST ASIA-PACIFIC REGIONAL OFFICE, THAILAND

Christiane Rudert provides technical and strategic support on nutrition to 14 UNICEF country offices. With over 22 years of professional experience in international public health and nutrition in humanitarian and development contexts, she has worked in Namibia, Zambia, Ethiopia and Mozambique, and prior to joining the Regional Office in February 2014, she worked at UNICEF Headquarters in New York for over five years on infant and young child nutrition. Christiane holds an MSc degree in Health Policy, Planning and Financing from the London School of Hygiene and Tropical Medicine/London School of Economics and a BA in Social Anthropology from SOAS.

MR. PETER HOEJSKOV
TECHNICAL LEAD - FOOD SAFETY, WHO WPRO

Peter Sousa Hoejskov assists countries in the Western Pacific Region in strengthening national food safety systems and their capacity to prepare for and respond to food safety incidents and emergencies.

Mr Hoejskov joined WHO in 2011. Before taking up his assignment in the Regional Office for the Western Pacific he worked as Technical Officer – Food Safety and Non-communicable Diseases in the WHO Division of Pacific Technical Support (DPS) based in Suva, Fiji. Prior to joining WHO, Mr Hoejskov worked as International Technical Adviser for the Food and Agriculture Organization of the United Nations (FAO) in Bangladesh (2010-2011) and as Food Quality and Safety Officer at the FAO Regional Office for Asia and the Pacific in Bangkok, Thailand (2006-2009). From 2000-2006, Mr Hoejskov worked as Project Manager at the Institute for Food Studies and Agro-industrial Development (IFAU) in Denmark.

Mr. Hoejskov holds a Master of Science degree with specialization in food quality and safety and an AP degree in International Trade and Marketing with a focus on international food laws and regulations, in addition to a Certificate in Public Health and Nutrition Promotion.
MR. GUENTER HEMRICH  
DEPUTY DIRECTOR a.i., ESN,  
FAO, ITALY  

Günter Hemrich's role is to support member nations in their efforts to enhance the effectiveness of food and agricultural systems in improving food security and nutrition. With partners at global, regional and national levels, FAO generates and disseminates evidence on food system innovations; develops policies, legal frameworks, capacities and programmes to make food systems more nutrition-focused and to implement related innovations at scale.

Previously Mr. Hemrich served as Senior Strategy and Planning Officer in FAO's Office for Strategy, Planning and Resources Management, and as Senior Programme Coordinator in FAO’s Economic and Social Development Department. In these functions he contributed to the analysis of global and regional trends shaping the future of food and agriculture and to analytical reviews of topical challenges for agriculture and rural development, and their implications food security and nutrition.

As a Food Systems Economist, Mr. Hemrich also worked for the World Food Programme, the International Fund for Agricultural Development and the German Technical Cooperation with assignments in Africa, Asia and Latin America. He holds Masters’ Degrees in Agricultural and Resource Economics from Oregon State University, USA, and in Agricultural Sciences from Hohenheim University, Germany.

DR. SRIDHAR DHARMAPURI  
SENIOR FOOD SAFETY AND NUTRITION OFFICER, FAO-RAP  

Sridhar Dharmapuri is leading FAO’s regional programme with strong emphasis on strengthening core elements of national food control systems and enhancing standards for trade through safe value chains. Supporting nutrition sensitive agriculture and food systems for healthy diets is a key aspect of his nutrition portfolio. His current interests include addressing the impacts of urbanization on nutrition and mainstreaming safety through the food chain. He has a Ph.D (Life Sciences) from Jawaharlal Nehru University, New Delhi, India and a MBA from Kansas University, USA.
G. ABSTRACTS
Changing food environments, systems and diets in the Asia-Pacific Region: Implications for nutrition

The multiple burdens of malnutrition are defined by the co-existence of undernutrition, micronutrient deficiencies, overweight and obesity and diet-related non-communicable diseases. In the Asia Pacific Region – a region with significant diversity in its food systems, food environments and malnutrition burdens – overweight and obesity is rising rapidly, while also being burdened with high and often stagnant levels of undernutrition. However, the Region is at an interesting crossroads. Economic and income growth, urbanization, and globalization are leading to a dramatic shift in livelihoods and across the diverse array of Asian-Pacific diets away from staples, and increasingly towards livestock and dairy products, vegetables and fruit, and fats and oils. At the same time, the region is also burdened with food environments (e.g. via fast-food outlets, supermarket chains) characterized by high availability and promotion of processed, low-cost, energy-dense foods that promote unhealthy eating patterns (e.g. high-caloric snacking) paired with sedentary working practices. While there appears to be convergence in consumption patterns of processed foods at the regional level, there are country-level divergences and challenges in how food systems and environments are being shaped, with some countries still burdened with conflict, others who remain largely agrarian and those on a fast pace towards urbanization and economic potential.

In this paper, we highlight the challenges for food systems in the Region through an analysis of extant data, and a review of literature of most of the countries from the region and some potential solutions. The paper is guided by a conceptual framework and theme that was developed as part of the UN High Level Panel of Experts Nutrition and Food Systems report, and supported by several country case studies. This analysis suggests that more action is needed by policy-makers to change food environments with a focus on diets (and the drivers that influence food supply and consumer demand) to mitigate the malnutrition trends. The systemic solution lies in food systems that focus on producing a diversity of foods for healthy, nutritious diets, developing safe production practices, increasing food supplies while being climate-smart, and investing in the policies and regulation, and programs that safeguard sustainable approaches that are specific and relevant to the region. Ensuring food systems meet healthy diets and improved nutrition is central to the UN Decade of Action for Nutrition and this paper ends with some recommendations for RAP to achieve the recommendations set out in the Decade. This decade is a UN-wide, FAO and WHO-convened, Member State-driven global collective effort to set, track and achieve commitments to end all forms of malnutrition worldwide within the Sustainable Development Agenda and framed by the Rome Declaration on Nutrition.
DR. FELIPE DIZON

Cost of Nutritious Diets in South Asia: Measuring Nutrition-Sensitivity of Agriculture for the Poor

Healthy foods are becoming increasingly expensive relative to unhealthy foods, leading to poorer diets and nutrition outcomes especially among the poor. The affordability of nutritious diets is crucial for a healthy food environment and food security, not the least in South Asia where stunting rates are slow to decline and are worse for the poor. But policy options are constrained by the lack of knowledge on where the cost of nutritious diets is high and where it is increasing, and which food groups are particularly unaffordable. To fill this gap, we adapt simple low-cost methods to measure and monitor the affordability of a nutritious diet. Developed in the Indicators of Affordability of Nutritious Diets in Africa (IANDA) project, the adapted methods leverage existing price monitoring and nutrition data from government statistical organizations. The first measure, the Cost of a Recommended Diet (CoRD), estimates the cost of meeting food-based dietary guidelines (FBDGs) using food prices and national FBDGs. The second measure, the Nutritious Food Price Index (NPI), tracks changes in the price of nutritious foods by reweighting the standard Food Consumer Price Index (CPI) using weights that reflect the nutritional value of food items. We present pilot results for CoRD in Pakistan both nationally and sub-nationally, and for NPI in Pakistan and India. Our results demonstrate that adapting these simple methodologies is not only feasible, but warrants given the observed differences between traditional measures of food prices and the adapted measures of the cost of nutritious diets. Hence, a key limitation to currently used existing measures of food prices is that they do not effectively capture the price of foods that human beings need to have adequate nutrition and thrive.

DR. MADHUR GAUTAM

Agriculture-Nutrition Linkages: Role of Policies in Influencing Nutrition Outcomes – Evidence from Bangladesh

Agriculture plays a key role in the development of an economy—improving food security and driving poverty reduction. This is well evidenced in the case of Bangladesh. Several countries in South Asia, including Bangladesh, have made considerable progress towards achieving food security and reducing undernutrition, but malnutrition rates in the same countries remain unacceptably high—a phenomenon widely acknowledged as the “South Asia enigma”. Malnutrition is a multi-sectoral problem, with nutritional outcomes influenced by a number of factors. An important factor among these is agriculture. The divergence in the progress achieved on food security and malnutrition leads to the question of the role of agriculture policy in influencing nutrition outcomes.

The dominant focus of agricultural policy in South Asian countries has historically been to increase food grain production—principally rice and/or wheat production—with an almost singular focus on achieving food security. This focus has been successful, including in Bangladesh, which is now virtually self-sufficient in producing its main staple, rice. The main question that the presentation will focus on is the link between agricultural policies and nutrition, through their effect on the agricultural production structure, or diversification (that is the mix of calorie-dense staples and nutrient-dense other foods, typically also referred to as high-value agriculture). Using complementary results from a general equilibrium simulation model and empirical econometric analysis, the presentation with highlight linkages between agricultural policies and development strategy, on the one hand, and nutrition outcomes, on the other. The empirical analysis uses a unique national level household survey from Bangladesh, collected by IFPRI. A demand system analysis helps demonstrate the sensitivity of consumption patterns to market prices, a direct outcome of policy incentives for agricultural production. A more direct structural econometric analysis is used to link agricultural diversification to dietary diversity to nutrition outcomes (while controlling for several non-agricultural factors such as sanitation, health facilities, and infrastructure).
Understanding the psychology of consumer; from the viewpoint of applied cognitive psychology.

Background and Objectives
Heuristic thinking is a human instinct, which is discussed by many psychologists such as Daniel Kahneman, a winner of the Nobel Prize. In this talk, I will discuss this heuristic instinct in consumer perception of products.

Makers and the suppliers tend to think that the consumers perceive foods and beverages with their mouth and evaluate the quality of the products based on their perception. This is not true. Consumers do not perceive the taste of products only by gustatory senses, but by integrated information such as olfactory and the visual information, brands, memories and products' contextual information. In other words, consumers do not perceive products by a bottom-up system but by a top-down system.

Reviews of the psychological studies
Psychological studies on the top-down effects of heuristic perception of the palatability of foods and beverages are reviewed in this talk. The application of heuristic perception on predicting consumer attitudes and behaviors is discussed. Discussed in particular, will be the nutritive health problems that the elderly face, especially sodium and sugar reductions, malnutrition, etc. These problems will be discussed in-depth, applying psychological techniques such as flavor enhancement, visual attention, cognitive development of elderly people, etc. Finally, suggestions on development of foods accepted and preferred by elderly people will be introduced. These are based on psychological research, and will include products based on this development.

Conclusions
Psychological knowledge in regards to consumer behavior is a helpful tool for understanding their eating habits and health status.

Effects of School Gardens Coupled with Nutritional Education on Children's Food Choices Based on Recent Studies from Nepal

The study was conducted to identify the effects of school vegetable gardening as a learning tool to improve knowledge, awareness and preference for vegetable consumption among school children in Nepal. Thirty schools from the hills of Nepal were selected to analyze the nutritional outcomes of school vegetable gardens using a randomized control trial (RCT) design. Students in the treatment group participated in a 23 week garden based nutrition activity. The treatment schools were evaluated using a pre-and post- intervention data collected from students (n= 1275) of grade 6 and 7. Post intervention findings of the study meaningfully resembled the higher level of awareness and preference (p<0.01) towards the consumption of nutrient dense vegetables in treatment schools. Students who participated in garden-based interventions increased their level of knowledge (7.80) on vegetables and nutrition, more than the students in control group (5.92).
DR. MATTY DEMONT

Improving nutrition through gastronomic systems research

Increasing the availability and the accessibility of nutritious food do not automatically translate to improved nutritional status of consumers. At the end of the day, the consumers still decide what they want to eat and their preferences affect their nutritional status. Hence, consumer food choice is an important consideration in developing nutritional interventions. Despite nutritional interventions, significant proportions of the population in the eastern Indian states of Odisha and West Bengal are undernourished, primarily due to limited accessibility of nutritious food (i.e., low income). These states are ideal, therefore, for identifying culture- and context-sensitive nutritional interventions through the application of the gastronomic systems research framework. In this framework, food choice is dictated by one’s socioeconomic and cultural context. These, in turn, dictate the eating occasions, which then define the dishes that people eat. Each dish is composed of ingredients and is associated with preparation methods. Ingredients and preparation methods are linked with quality attributes: cooking, eating, and nutritional.

This report presents findings of expert elicitation workshops conducted in Bhubaneswar, Odisha and Kolkata, West Bengal. For each workshop, nutritionists, food technologists, home scientists, and restaurant holders with first-hand knowledge and experience in working with low- to middle-income consumers participated. First, they captured the current food choices by the target consumers within the hierarchical framework of the gastronomic system. Then, using this framework, the experts identified entry points for nutritional intervention.

The nutritional interventions proposed by the experts indicated that entry points for interventions could be at any level of the gastronomic system (i.e., occasion, dish, and ingredient). Also, although the interventions are designed primarily to change behaviours of consumers, changes will potentially spill over to other actors in the value chain; that is, potential consumer preference shifts create demand that could lead to potential markets for new products and for infrastructure upgrading.

These nutritional interventions will be tested in future experiments that will measure behavioural change in food choice. These could potentially lead to science-based policy recommendations designed to close the agriculture-nutrition gap and improve the health of the poor in eastern India.
ZAKARIA KAMIS

Policy and Strategies in Driving the Demand for Healthier Choices

Over the past few decades, Brunei Darussalam has experienced a rapidly emerging epidemic of lifestyle-related diseases such as hypertension, diabetes and obesity. In respond to the epidemic, Brunei Darussalam has adopted a commitment to the prevention and control of noncommunicable diseases (NCDs) through Brunei Darussalam National Multisectoral Action Plan for the Prevention and Control of NCDs (BruMAP-NCD 2013-2018). The implementation of the initiatives was reviewed and revised, and strategically driven with the establishment of a high level Multisectoral Taskforce for Health in 2017. Four key strategic areas were identified including a specific focus area aims to improve Brunei’s food environment, essentially to promote and support production and supply of healthier foods and to generate and drive the demand for healthier foods choices. A number of policies and strategies are currently put in place including nutrition education in the school curriculum, Food-based Dietary Guidelines, Healthy School Canteen Programme, School Gardening Programme, Healthier Choice Logo, Healthy Supermarket Programme, Healthy Restaurant Programme, Community Kitchen Programme and introduction of excise tax on sugar-sweetened beverages. The acceleration of the policies and actions are faced with a number of challenges; multisectoral commitment coupled with limited capacity, especially in the wake of the current global oil economic climate. The predicaments, however, should instigate opportunities to innovate, review current management through consolidation of services, inculcate community-led health promotion programmes that are effective and sustainable, leverage on high level political support by strengthening multisectoral collaboration, Whole-of-Government approach and policy environments, as well enhancing evidence generation through research.
DR. KHALED EL-TAWEEL

Committee on World Food Security

The Committee on World Food Security (CFS) is the foremost inclusive international and intergovernmental platform for all stakeholders to work together to ensure food security and nutrition for all. Its roles include coordination at global level, and promoting policy convergence through evidence-based guidance on complex, cross-cutting issues. In October 2016, CFS endorsed a strategy to enhance its work on nutrition and food systems in the framework of the UN Decade of Action on Nutrition. Since October 2017, it is embarking on a major policy convergence process expected to result in Voluntary Guidelines to support countries deliver on their ICN2 commitments to improve sustainable food systems promoting healthy diets. To develop these, strong national and regional participation in CFS processes will be key. This presentation in the Symposium, followed by an interactive discussion, follows the objective to better understand regional priorities and needs in the preparation of this work.
Mainstreaming neglected and underutilized indigenous species for improving nutrition, with focus on Small Island Developing States of the Pacific

Background and objectives
Biodiversity for food and nutrition occupies the central position in the intersection of several current global initiatives. The Decade of Action for Nutrition (2016-2025), the Decade of Biodiversity (2011-2020), and the Sustainable Development Goals (2015-2030) all contain elements, targets and recommendations related to mainstreaming biodiversity, i.e., neglected and underutilized indigenous species, for the express purpose of improving diets. The historical background to these initiatives begins with the “human ecology” work of Ellen Swallow in the late 19th century, and then features the mid-20th century work of Gussow and Clancy, the establishment of the Convention on Biological Diversity (CBD) in 1992, its adoption of the Cross-cutting Initiative on Biodiversity for Food and Nutrition in 2004, the New Nutrition Science presented in 2006, the Sustainable Diets initiatives from 2008, and the SDGs from 2015. Policy, programme and research agendas require multisectoral engagement of health, agriculture and the environment, in order to achieve successful outcomes. Small Island Developing States of the Pacific will provide examples of challenges and opportunities, along with successes, failures, and consequences from actions and inaction.

Methods
Historical texts, national and intergovernmental reports and policy documents, food composition databases, agricultural and health statistics, and the relevant scientific literature were reviewed in compiling this report.

Results
Data on nutrients will be presented to show the often-superior composition of neglected and underutilized indigenous foods. When this nutritional superiority is recognised and promoted, the heretofore neglected foods are often effectively mainstreamed into diets, through cultivation on small farms and in school and home gardens. Many studies show that the greater the adherence to traditional food systems with indigenous food species and locally-adapted varieties, the lower the prevalence of malnutrition in all its forms.

Conclusions
With the adoption of the cross-cutting initiative on biodiversity for food and nutrition, and subsequent exposure through a number of national and global initiatives, the role of biodiversity in contributing to solutions to the problems of malnutrition is clear and irrefutable. The challenge remains to re-focus agriculture policies to encourage mainstreaming so that these foods will have the status of “formerly known as neglected and underutilized".

The Sustainable Development Goals (SDGs) make achieving food and nutrition security and ending malnutrition a global priority. In the Asia Pacific region, fisheries is an important sector, contributing to the livelihood, well-being, income and source of affordable, nutritious foods for many. Fish intake is associated with reduced risk of mortality due to heart disease, whereas, low fish intake during pregnancy increases the risk of suboptimal neurodevelopmental outcomes, including cognition and fine motor skills in the child. The high levels of many nutrients in fish: minerals and vitamins, essential fatty acids and animal protein, with high bioavailability, underpin the value of fish to healthy diets. For example, fish is a rich source of vitamin B12, only found in animal-source foods, which is essential for multiple functions: growth, brain function and nervous system maintenance. Dried small fish powder provides a dense source of multiple essential nutrients for young children who eat small quantities. In addition, fish enhances the uptake of micronutrients from plant-source foods in the meal. In order to meet the demand for fish for a growing global population as well as the increasing recognition of its nutrition and health benefits, much emphasis is being given to promoting fish production and productivity through aquaculture in many Asian countries, with China in the lead. However, capture fisheries – coastal, marine and inland continues to dominate, contributing the majority of fish and other aquatic animals for consumption in the Asia Pacific region. Aquaculture focuses on production of a few large fish species, for example, tilapia, pangasius and carp which contribute greatly to increased household income and local and global markets. Capture fisheries is diverse, in terms of production systems and species. Nutrient composition of fish species varies widely, typically with small indigenous species from capture fisheries having much greater concentrations of micronutrients than large species from aquaculture. Thus, improving nutritional quality as well as increasing the quantity of fish supplies require a food systems approach, with complementary investments in nutrition-sensitive policies and interventions in both capture fisheries and aquaculture to ensure full potential of the fisheries sector towards healthy diets between now and 2030.
Biofortification and Agriculture’s Primary Role to Provide Nutritious Diets for National Health

Fundamentally, the prevalence of mineral and vitamin deficiencies is high in developing countries due to the fact that agricultural systems do not produce sufficient foods rich in minerals and vitamins. During 1960-2000, the Green Revolution successfully increased cereal production faster than rapidly growing populations, where limited land was available to expand agricultural production. However, there were not the same investments in increasing agricultural productivity for non-staple food groups. Consequently, prices for these food groups – vegetables, fruits, pulses, animal products, which provide dietary quality – rose rapidly. The prices that consumers pay for iron, zinc, and provitamin A have increased significantly. Looking to the future, many in agricultural community now recognize that agriculture has a fundamental responsibility to produce these minerals and vitamins to secure national health.

Biofortification involves breeding staple food crops to increase their micronutrient content, targeting staple foods widely consumed by low-income families globally. In so doing, biofortification contributes to solving the underlying problem of mineral and vitamin deficiencies by increasing the amount of iron, zinc and provitamin A produced by food systems. Biofortification:

• Taps into the effectiveness and cost-effectiveness of plant breeding as well as of seeds to replicate themselves, where the results of research undertaken in a central location can be replicated in other countries.
• Minimizes the need for behaviour change by: (i) piggybacking on an existing agricultural research institutes system (international and national) that produces a stream of increasingly productive and climate-adapted crop varieties that are adopted by farmers and eventually account for a high percentage of total food supplies; and (ii) focusing on food staples that the poor already eat in large quantities.
• Provides extra iron, zinc and provitamin A to farmers and consumers at no extra cost by growing and eating biofortified varieties of everyday foods in a one-for-one substitution for non-biofortified varieties and initiates the delivery of these micronutrients in the relatively hard-to-reach rural areas where a majority of the poor reside.

HarvestPlus estimates that > 5 million farm households presently grow and consume biofortified crops in eight target countries. Biofortified varieties have been released in more than 30 countries.
Food Fortification: The Good, the Bad, and the Ugly

Background and objectives: Food fortification is the use of industry-manufactured foods as delivering vehicles of micronutrients. Although the food vehicles might be the same, three types of food fortification can be identified: mass, target, and market-driven. Ideally, the combination of them should complement the diet to correct micronutrient inadequacies but without going into excessive intakes. However, this principle has been rarely applied and the use of food fortification as a public health measure is sub-optimally utilized or even risky. Moreover, the use of common staples (salt, sugar, oil, wheat and maize flours, rice, and others) as fortification vehicles has been confused as promoting their intakes when the idea is to use them without changing a population’s habits and therefore without the need of advertising them as fortified. The objective of this presentation is to rescue the original concept of food fortification as conceptualized by the Codex Alimentarius and other international bodies with the purpose of improving the quality of diets.

Methods: Specific national programs of fortified foods are selected to illustrate the good, the bad and the ugly of food fortification nowadays. Results: Salt iodization is working well in most countries but current indicators are impeding recognition of this achievement; vegetable oil and sugar fortified with vitamin A has maintained the deficiency of this nutrient under control in many countries but use of these foods as vehicles has been interpreted as promoting their consumption and hence placing their usefulness at risk; attempts to extend fortification of wheat and maize flour and rice to small operations is creating unfounded expectations; and market-driven fortification without regulation may already be supplying more than the required micronutrients to certain population groups. Conclusions: Food fortification is a very powerful strategy to improve the quality of diets, but its success depends on appropriate design, regulation, monitoring, and evaluation.
Pakistan's success with large-scale fortification

More than half of Pakistani women and two thirds of children suffer micronutrient deficiency. Widespread vitamin A, vitamin D, zinc, folic acid and iron deficiency anemia in Pakistan represents a severe public health problem with significant impacts on morbidity and mortality, including more than 50 thousand deaths of children less than 5 years of age. Consequences include slow physical and cognitive development, inferior school performance and decreases in productivity of adults representing an economic burden of $3.5 billion annually, which is almost 1-2% of Pakistan's GDP. Iodine Deficiency Disorders (IDD) in Pakistan are a serious health risk for approximately 2 million newborns each year, leaving them at an increased risk of impaired growth and development due to poor iodine status of their pregnant mothers.

Universal Salt Iodization (USI) programme implemented in partnership with the Ministry of Health, UN-WFP & Nutrition International was launched in 2006. Currently the USI programme is being implemented in 110 districts of the country, benefiting a population of more than 158 million. Around 375,000 Metric Tons of edible salt is being adequately iodized out of total 560,000 Metric Tons produced annually. With an increase in household utilization of iodized salt from 17 per cent in 2001 to 69 percent in 2011, severe iodine deficiency among women and school-aged children has decreased to 3 per cent and 2 per cent respectively. Strong government ownership and commitment, coupled with effective monitoring and supervision, have been the driving force of the USI Pakistan programme. These, combined with quality control measures, stringent regulatory and enforcement mechanisms, and availability of fortificants in the open market and demand generation are the necessary requirements for programme sustainability.

The industrial, market, policy and regulatory environment in Pakistan is favorable for implementation of large scale wheat flour fortification with iron, folic acid, zinc and vitamin B12, fortification of oil with vitamins A & D in addition to salt iodization. Revitalization of National Fortification Alliance (NFA) in 2013 and establishment of Provincial Fortification Alliance (PFA) in all four provinces of the country with the support of WFP has provided a technical and leadership platform to sustain and scale up large-scale food fortification initiatives. With the development of National Fortification Strategy and revision of national fortification standards as per WHO standards, Pakistan is fully prepared to scale up and sustain large-scale fortification of wheat flour and edible oil.
DR. PAVINEE CHINACHOTI

Health delivery through foods: the role of product reformulation to fit consumer choice

Food Science and Technology advancements have led to several new market products. Development of food products to promote better health is considered one of the hot topics among consumers and regulators, as well as the industry. However, today’s food products cannot fully address overall health conditions of individuals partly because of biological diversity among individuals, poor food and nutrition education, and lack of incentives for business to take on a higher challenge. Nevertheless, the Asia-Pacific population is the world’s largest with a wide economic and education strata as well serious emerging health conditions such as non-communicable diseases. With the world’s population approaching 9 billion by 2050 and growth in the elderly and city dwellers among the highest rates, this puts an extra burden on the delivery of acceptable healthy foods and meals that fit to their food habits. Food formulation is a powerful tool when combined with nutrition and functional food ingredients. Meeting basic food nutrient requirements for normal wellness for healthy individuals can be achieved by guaranteeing specific minimum and maximum key nutrients with well-tested functional common herbs and spices. Offering a variety of food choices of similar key nutrient profiles to fit specific lifestyles could be designed, for example food sold around offices vs food delivered to elders at home. For specific groups with known health risks, designed reformulation can also be done to control the risk posed by restriction of certain key nutrients. Uniform product messaging and consumer communication for clear food choice and guidelines may be needed for food producers as well as consumers. Several healthy foods are already on the market and, if feasible, a good control of micro-nutrients can be done by food-reformulation with ingredients of known macro- and micro-nutrient profiles. Work is obviously needed for each country to develop a nutrient database of its ingredient supplies and consumer food intake patterns. In addition, more effort to develop skilled food formulators who can utilize such information in the reformulation steps would be necessary.

DR. HALIM NABABAN

Risk Assessment: The Indonesian Experience

Food safety is considered an essential element inherent in global food security. In Indonesia, food bill has mandated that the implementation of food safety should be integrated because there are several agencies involved in food safety controls. As the policy making decision often involves inter-sector institutions, integrated risk assessment works is required. For this reason, the Indonesian Risk Assessment Center for Food Safety (INARAC) has been established to coordinate and facilitate integrated risk assessment activities to support national food safety authorities in food safety making policy. There are more than 9,000 researchers and experts in Indonesia with a range of specialties that are potentially engaged in risk assessment activities. A number of accredited laboratories in Indonesia with specific analytical capabilities relevant to food safety also potentially support the risk assessment works. The National Agency for Drug and Food Control (NADFC), as a food safety authority in Indonesia, fully comprehends the importance of conducting risk assessment to support national food safety policy. In order to make appropriate follow-up decisions on Indonesia Rapid Alert System for Food and Feed (INRASFF) notifications, scientific data for assessment are also required. INARAC may initiate a partnership with INRASFF to perform risk analysis and design a food safety risk profile. The risk assessment results by INARAC will also strengthen the Indonesia contribution as a part of the global community in the discussion of standards, guidelines or codes of practice. In the Southeast Asia region, the ASEAN Risk Assessment Centre for Food Safety (ARAC) is being developed and INARAC will take on an important role as a national focal point.
DR. RANI SARMUGAM

Influencing Healthier Food Choices – The Singapore Experience

Singapore's obesity prevalence among adult Singapore residents aged 18-69 has increased from 6.9% in 2004 to 10.8% in 2010. From a public health nutrition perspective, comprehensive, multiple interventions are required promote behavior change at population level. The presentation will focus on the following three areas: 1) key initiatives in influencing supply of healthier foods; 2) generating sustained demand for healthier foods; and 3) use of new technology in assessing and monitoring impact of healthier diet at population level.

DR. HUNG NGUYEN-VIET

Nexus between One Health, Nutrition and Food Safety

Background and objectives
The world is facing numerous health issues including the emergence and re-emergence of infectious diseases but also the nutrition and food safety issues that attract a lot of attentions of the public as well policy makers. Southeast Asian region faces these issues that present serious socio-economic, environmental and development consequences. Due to the complex nature of these health problems, new approach needs to be addressed and promoted. One Health is believed to be more effective for tackling the complexity associated with complex health issues than employing a single- or multi-disciplinary approach. This presentation will discuss the inter-sectoral collaboration efforts of One Health (OH) implementation from examples on food safety and nutrition.

Methods and Results
We will focus on a food safety research project on pork in Vietnam. Pork is the most widely consumed meat in Vietnam, making up 56% of total meat intake. While delivering significant benefits to smallholders who supply 80% of the market pork could also cause substantial health consequences due to poor hygiene along the pork chain. To identify feasible interventions along the pork chain a better understanding of disease risks is needed and currently addressed in the research project (PigRISK). PigRISK uses an integrated research team approach, bringing together livestock economics, animal health, environmental and public health expertise targeting smallholder pig value chains in two provinces of Vietnam. From a research team perspective PigRISK builds the capacity on assessing health risks and enhances collaboration between disciplines. This was achieved through an involvement of research teams as early as the project design phase. Challenges of intersectoral collaborations in OH an environmental influence on food safety will be highlighted. We will also introduce reflections of One Health roles in addressing nutrition issues in developing countries.

Conclusions
Although the structural elements and agreements are in place, many challenges remain for OH implementation in particular for nutrition and food safety. The challenges include deeper coordination between sectors on human and animal health and the environmental agencies, improving the translation of evidence and research into policy; and the evolution of the coordination mechanism.
DR. PRAKASH SHETTY

Partnerships to address the challenges of food and nutrition security

The current food system that has evolved over a long period of time continues to be challenged by the need to ensure food and nutrition security of populations worldwide. The world continues to face a huge problem of food insecurity with over 795 million food insecure globally and nearly 160 million pre-school children who are stunted with poor nutrition being responsible for 45% of deaths of children under five years of age. This scenario of undernutrition is overshadowed often by the increasing recognition of an epidemic of overweight and obesity increasing the risk of non-communicable diseases even in developing societies. The challenge is hence that of providing a healthy diet to all people in a sustainable manner to ensure the absence of all forms of malnutrition.

The food system is a complex network which compromises many players such as those that are actively involved in the production, storage, distribution, and marketing of foods and includes complex supply and processing chains as well as the participation of academics, a range of institutions and private and public sector participants. The ultimate objective is to reduce or abolish food and nutrition insecurity and promote the consumption of healthy sustainable diets. The food system touches the lives of everyone and provides employment and sustains the livelihoods of the majority of the population of many countries. The complex nature of this network and its involvement of a large number of sectors at any given time in any society underscores the recognition that silo type approaches need to be rapidly replaced by innovative multi-disciplinary partnerships to ensure the food system can deliver not merely healthy diets but can simultaneously help eradicate the huge problem of food and nutrition insecurity that continues to challenge globally. International frameworks such as the Sustainable Development Goals can only be achieved if progress is made in promoting innovative, multi-disciplinary partnerships among the wide range of stakeholders who are involved in and actively contribute to the food system.

MR. RANJAN SHRESTHA

Converging for improved nutrition in Lao PDR- Enhanced Nutrition for Upland Farming Families (ENUFF)

Reducing undernutrition requires convergent action from many sectors and stakeholders. There is a recognition that health, education, agriculture, water, sanitation and hygiene, livelihoods, and women’s empowerment and nutrition all contribute to improved nutrition. Though multi-sectoral convergence is not a new concept, this renewal of interest has led to many questions about how to do it and whether nutrition outcomes are improved if it is done effectively. In four districts in the two provinces of Oudomxay and Houaphan, SNV in partnership with Agrisud International and supported by Swiss Agency for Development and Cooperation (SDC), is working with government structures to implement a programme that integrates gender, agriculture, nutrition and Water, Sanitation and Hygiene (WASH). From the baseline study, it was found that the nutritional status of children is strongly influenced by education, women’s knowledge and awareness, market integration and the financial capacity of households to diversify their livelihoods and improve their living conditions. Interventions in the food system can support agricultural livelihoods while also improving diets. This is especially true if the interventions do no harm to health or care practices and support integrated and multisectoral programming. A unique component of ENUFF is the coordination and alignment of the different sectors activities at district and community levels. Since its implementation, ENUFF has gained valuable insights to realise effective convergence across various sectors, in particular at the subnational levels, from district to community. This has been enhanced through participatory convergence planning with the use of village convergence tools. Drawing on the ENUFF experience, this paper provides key insights into the district level coordination and implementation of a multi-sectoral nutrition programme and provides a set of recommendations to consider in nutrition-sensitive programming.
DR. GEOK LIN KHOR

Nutrition labelling in Malaysia for better informed choices

High prevalence of obesity and non-communicable diseases (NCDs) is a global public health problem. Deaths due to NCDs continue to escalate, estimated at 15 million each year. As an unhealthy diet is a key contributing factor of obesity and NCDs, promoting healthy dietary practices is an important public health approach. Nutrition labelling is one such approach through encouraging consumers to make healthier food choices.

Methods: Malaysia, like other countries, has adopted the Codex Alimentarius International Food Standards for its Food Regulations 1985. Through nutrition labelling based on sound nutrition principles, information is provided for consumers to make better informed choices. Description of pertinent features of Malaysia's Food Regulations 1985 are presented. These include mandatory versus optional nutrients, Nutrient Reference Value, nutrition claims versus health claims, and the recently launched initiative on Healthier Choice Logo (HCL) with Front of Pack for Energy.

Results: National surveys in 2007 and 2014 on consumer food label reading and understanding suggest higher proportions of consumers are reading key nutrients beyond price and expiry date. Food manufacturers have increased the number of products with HCL, and reformulated more products to meet the HCL criteria.

Conclusion: Nutrition education and health promotion efforts on nutrition labelling should continue to receive support by all stakeholders – government, professional and consumer organizations. Evaluation of the effectiveness of consumer use of HCL and FOP For Energy for better informed food choices among Malaysians should be undertaken.

DR. ZHANG JINJING

China's Food Safety Regulations and Their Influence on Nutrition Improvement

This presentation provides a brief introduction to China's food safety regulations, focusing on the influence of regulatory practice on consumer decision-making towards consumption of healthier and safer foods. Based on food safety regulations, the following measures and activities to promote nutrition education and improvement are discussed:

• The principle of the social governance in the newly amended Food Safety Law aiming to promote the extensive involvement of consumers
• The new system of special food registration
• The revised national food safety standard of nutrition labeling for pre-packaged food products
• The announcement system of food sampling and testing
• Information sharing, communication and publicity regarding food safety related nutrition components in food products
• The yearly Food Safety Publicity Week
• The special rectification campaign on false propaganda and food products fraud
Investing on community-based solutions for food and nutrition security

Achieving Sustainable Development Goal 2 (SDG 2), “End hunger, achieve food security and improved nutrition and promote sustainable agriculture” will require multi stakeholders and multi strategic approaches at macro and micro-levels. FAO and international partners in 2012 defined “Food and Nutrition Security (FNS)” that exist when all people at all times have physical, social and economic access to food, which is safe and consumed in sufficient quantity and quality to meet their dietary needs and food preferences, and is supported by an environment of adequate sanitation, health services and care, allowing for a healthy and active life.

In operation at national level, food security and nutrition goals and strategies should be a part of the policy and strategy in relevant sectors. National mechanism and institutional arrangement will be required to derive national plan of actions which will be implemented at community level. National mechanism used could be the rural development, the poverty alleviation or the food and nutrition scheme.

Community-based solutions is an integrated programme implemented at local level (district level and below) with strong national commitment and support for food and nutrition improvement goals. Community actions include basic services, mass mobilization with maximum people participation, and mutual efforts of actions to reach all people for achieving food security and nutrition improvement based on key indicators.

Thailand had implemented very successfully the community-based programme (CBP) with strikingly outcomes in alleviation of maternal and child malnutrition during the eighty and has been currently employing this approach in prevention and control of the rising trend of over-nutrition and non-communicable diseases. Key components of the successful CBP include: 1) Basic services from health, agriculture, education and interior sectors which also provide supportive services for actions; 2) Community organization/leaders to take mutual actions based on community planning; 3) Volunteers of one individual per 10 households selected based on socio-gram with subsequent training and supervision; 4) Goals and indicators to be used for survey, goal setting and evaluation of the implementation outcomes; 5) Remedial actions based on indicators and plan.

It is anticipated that Thailand’s CBP will be adapted for achieving SDG 2 and FNS in various parts of the world.

Keyword: SDG 2, food and nutrition security, community-based programme.

Conflict of interest Disclosure: No conflict of interest as this is Thailand country experience and my personal involvement.
A Farming System for Nutrition Design for Sustainable and Healthy Diets: The LANSA Experience

Farming is the main livelihood for a majority of people in South Asia. Small and marginal farmers with less than two hectares of land constitute a large proportion of all farmers. The region also houses the largest population of undernourished people. This indicates potential for mainstreaming the nutrition dimension in the farming system to impact on nutrition outcomes. An ongoing Farming System for Nutrition (FSN) study in India under the LANSA research programme examines the feasibility of such an approach.

The study is underway in two agro-ecologically different regions - Wardha and Koraput districts in the states of Maharashtra and Odisha respectively. A detailed baseline survey of five villages with 556 households in Wardha and seven villages with 658 households in Koraput, to understand their socio-economic profile, agricultural practices, nutritional status and available resources, was the first step. The survey revealed cereal dominated diets and a largely undernourished population. The FSN model was designed with a focus on crop and nutrition garden interventions to address nutritional needs of the households in a sustainable manner. The interventions focus on increasing availability of nutrient-dense cereals and pulses by enhancing production at the farm level; improving diet diversity through on-farm crop diversification; and promoting naturally bio-fortified fruits and vegetables, especially green leafy vegetables and orange-fleshed sweet potato, through nutrition gardens. Nutrition awareness to build capacity at the local level is an essential component of the approach.

Starting with a small number of farm households and providing both input and technical knowledge support for on-farm demonstrations in 2013-14, from 2017-18 farmers are being facilitated with technical knowledge and there is evidence of uptake beyond the core study villages. There is evidence of greater production diversity in terms of area under production of nutrient-dense crops and of understanding and acceptance of nutrition-sensitive agriculture. Endline surveys are now in progress to examine changes in the level of nutrition awareness, dietary diversity and biochemical parameters. The results are expected to provide evidence regarding efficacy of location specific FSN models to address nutrition deficiencies in farm populations and promote sustainable and healthy diets using locally available plant and animal food resources.
Indonesia has a high level policy commitment in integrating and aligning national planning on food and nutrition through multisectoral-program coordination under the Presidential Decree. Integrated Nutrition Intervention in 100 districts with high stunting prevalence is an initiative on multisector interventions for nutrition improvement and stunting reduction. There are 13 Ministries and Institutions that integrated their actions under coordination of the Vice President, among others are from sectors of food and agriculture, health, infrastructure, education, social protection, including rural development. There were two high level meetings conducted with several outputs: (1) agreement to implement integrated nutrition intervention; (2) strengthening the specific and sensitive interventions; (3) choosing the focused location for integrated intervention; (4) developing key messages on nutrition that are precise, simple, and locally specific; and (5) nutrition campaign and media utilization. In the beginning, eight districts were the focal points for multisectoral intervention. It expanded to 100 districts that were categorized as the highest stunting prevalence in Indonesia. The effective interventions that are chosen are to achieve three outcomes: (1) adequate food consumption; (2) improved caregiving practices; and (3) improved access to health services. The target groups are young women, pregnant women, breastfeeding mothers, and children under two years old. There are plans to expand the initiatives other districts in 2019.
CHEF NAKAMURA’S RECIPE
FRESHWATER SHRIMP IN SHINSHU MISO AND CASSOD LEAF CURRY
A SPECIAL CURRY COMBINING THAI AND JAPANESE INGREDIENTS

Recipe makes approximately 1.5 kg (six servings) (180 cc/serving)
- Freshwater prawn (Thai giant freshwater prawn)
  18 pieces (1 shrimp with shell: 45g, peeled: 38g)
- Coconut oil 40g
- Chopped garlic 10g
- Chopped onion 40g
- Chopped hom daeng 40g
- Chopped galangal 15g
- Chicken bouillon 800cc
- Reconstituted dry mushroom stock 200cc
- Rishiri kelp 10g
- Sautéed freshwater prawn shells
- Salad oil 30g
- Red curry paste 30g
- S&B curry powder 15g
- Dried shiitake mushrooms (reconstituted with water and cut thick) 100g
- Tamarind (remove seeds) 30g
- Pureed plum 40g
- Cassod leaf (blancher) 60g
- Yuzu zest and pepper seasoning (Oita Prefecture) 20g
- Rice vinegar 20g
- Sesame paste (domestically produced) 60g
- Shinshu miso 60g
- Red pepper (thick strips) 50g
- Green papaya (thick strips) (frozen food pack) 80g
- Carrot (thick strips) 50g
- Scallions (thickly shredded) 50g
- Garlic oil (to taste)
- Cooked Thai-produced rice (1 serving) approx. 130g
1) If you are using fresh (not frozen) freshwater prawns, remove the brain area only. Warm a frying pan with coconut oil and sauté lightly. Add the peeled shrimp and continue to sauté (You may also use shrimp with the head on).

2) Remove the head at the base of the legs, dust in flour, and fry in oil at 180°C. Use as a condiment.

3) Take the rest of the shell and brown till fragrant in the oven. Then add to the bouillon in A, simmer for approximately 20 minutes, and strain to give the bouillon even more flavor.

• Use a pair of scissors to cut into the kelp on both sides. Add to the chicken bouillon and dried shiitake mushroom reconstituted broth. Allow to sit for one hour.

• Add salad oil to a frying pan. Before heating, add the curry powder and red curry paste. Using a spatula, brown on low heat until aromatic.

• Add 500 cc of water to the tamarind (after removing the seeds) to soak it. Once it comes apart, drain with chinois. Place the tamarind and dried plum in a bowl and mix.

• If you are using fresh cassod leaf, blanch three times to remove the bitter flavor. Keep the water from the first time you blanch in case you need to adjust the bitter flavor later. If you are using frozen cassod leaf, drain only once and cut into the leaf a little.

• Place all ingredients in D in a bowl and mix.
**COOKING INSTRUCTIONS**

1) Add coconut oil and garlic to a pan. Allow to heat slightly, until you smell the garlic.

2) Add the onion and hom daeng to (1) and sauté lightly. Then add galangal and continue to sauté. Next, add the ingredients in A and bring to a boil.

3) Add the ingredients in B, which you have sautéed in a separate pan. Allow to simmer for 5-6 minutes.

4) Add the ingredients in C to (3), allow to warm, and season to taste.

5) Add the ingredients in D to (4) and simmer lightly.

6) Add the vegetables in E to (5) and simmer lightly. Place the shrimp (pre-prepared) in the mix, followed by the onion, and continue to simmer on low. Add the garlic oil for the finishing touch. (Do not continue to heat once the garlic oil has been added).

**SERVING INSTRUCTIONS**

Serve the prawn curry and fried rice separately on each plate, and add the five condiments.

• **Condiment 1 Tapioca**
  Tapioca (large) 100g
  (Reconstitute with water and allow to heat slightly)
  Garlic oil to taste
  Sautéed garlic to taste

  **Cooking instructions**
  Mix the warmed tapioca with garlic oil and sautéed garlic.

• **Condiment 2 Spring onion fritter**
  Hom daeng 120g

  **Cooking instructions**
  Loosen the thin slices well, and fry in salad oil on medium heat until crisp.

• **Condiment 3 Coriander**
  Coriander to taste (tear in pieces)

• **Condiment 4 Fish sauce with red chili pepper (nam pla)**
  Prik kee noo Thai chilies (2-mm slices) 26g
  (Red hot pepper)
  Lemon juice (one lemon) 30cc
  Lemon slices (8mm wide, 2 mm thick) to taste
  Ishiri squid soy sauce (Ishikawa Prefecture) 60cc

  **Cooking Instructions**
  Mix all ingredients and let sit.

• **Condiment 5 Fried freshwater prawn shells**
BRIEFS OF OUR TECHNICAL COLLABORATORS
While the past two decades have seen 11 Member States of the WHO South-East Asia Region make impressive gains in health, undernutrition rates have reduced slowly and overweight and obesity rates have risen rapidly, causing a double burden of malnutrition and increasing the risk of noncommunicable diseases (NCDs).

The WHO SEARO Nutrition and Health for Development Programme strives to address all forms of malnutrition through policy advocacy and provision of technical expertise to countries. Its work is guided by the Strategic Action Plan to reduce the double burden of malnutrition in the South-East Asia Region, 2016–2025, endorsed by Member States at the Sixty-ninth Session of the Regional Committee for South-East Asia.

The programme objectives are to support an enabling environment for the effective implementation of nutrition interventions, support implementation and scaling up of evidence-based interventions through the life course and to promote healthy diets. To achieve these, technical support is provided to countries to develop relevant policies, strategies and action plans; adopt guidelines, legislation and regulatory frameworks; and strengthen health systems through capacity development and support for monitoring and evaluation of nutrition programmes. Within these thematic areas, the specific focus is on preventing overweight and obesity and micronutrient malnutrition and population based options for healthy diets.

The Nutrition and Health for Development Unit works in coordination with other programmes including maternal and child health, environmental health, emergencies and non-communicable diseases to promote integrated approaches to reduce malnutrition to achieve the global nutrition targets and the 2030 sustainable development agenda.
WORLD FOOD PROGRAMME
REGIONAL OFFICE FOR ASIA AND THE PACIFIC

WFP is the world’s largest humanitarian agency fighting hunger worldwide, delivering food assistance in emergencies and working with communities to improve nutrition and build resilience. Each year, WFP assists some 80 million people in around 80 countries.

WFP is present in more than 15 countries across the Asia and Pacific region to support governments in achieving Zero Hunger and Partnerships for achieving the SDGs.

One of WFP’s main strategic priorities in Asia and Pacific is to support governments to scale up nutrition with the goal of ending all forms of malnutrition. Increasing availability, access, consumption and demand for safe and nutritious diets of nutritionally vulnerable groups is at the heart of WFP’s work. WFP uses nutrition-specific approaches to address the immediate causes of malnutrition and nutrition-sensitive approaches to tackle underlying causes drawing on complementary sectors such as social protection, education, health, water and sanitation.

Specifically, WFP’s work in this region focuses on: i) the promotion of large scale fortification, in particular of rice; ii) nutrition-sensitive social protection including home-grown school feeding; iii) integration of nutrition into emergency preparedness and response and; iv) evidence generation to inform nutrition sensitive policies and programmes through research and analyses. WFP engages through the SUN movement at the country level and other multisector platforms. WFP maintains strong partnerships with national governments, UN agencies, regional bodies, international financial institutions, academia and the private sector.
UNICEF
EAST ASIA AND THE PACIFIC REGIONAL OFFICE

UNICEF has a long history of nutrition programming, spanning both development and emergency settings and with a country presence for nutrition in over 90 countries, but with a particular focus on Asia and Africa, where 87% (135 million) of the global burden of stunting among children aged 0-59 months is concentrated. Globally, UNICEF has some 700 staff with nutrition in their title. The presence of UNICEF nutrition programmes and staff in Asia covers the 8 South Asian countries and 13 East Asia Pacific countries, as well as a multi-country office in Fiji covering 14 Pacific Island countries. Regional nutrition advisers and teams support these country offices from the two regional offices in Bangkok and Kathmandu.

The UNICEF Strategic Plan 2018-2021 component on nutrition aims to address all forms of child and maternal malnutrition through promoting healthy diets for healthy growth. It prioritizes early childhood nutrition, nutrition of school age children, adolescents and women, and care for children with severe acute malnutrition, in both development and emergency settings, with linkages to our various other areas of work (health, WASH, education, social policy).

In the region, UNICEF supports countries to ensure high quality nutrition policy, governance and programming with an emphasis on leveraging pathways to scale up interventions, sustainable systems strengthening and financing, and working on models for improved approaches and emerging areas. Strengthening the generation, analysis, use and dissemination of data and evidence for nutrition is another priority. Evidence-based social and behaviour change communication for nutrition is core area of work. UNICEF also focuses on consolidating and expanding support for nutrition emergency preparedness & response planning and capacity strengthening. Nutrition collaborates with our Social Policy teams and other key stakeholders (e.g. World Bank) on public finance for nutrition. UNICEF nutrition also works on integrating nutrition within holistic early childhood development programmes, and with WASH on practical synergies between the two areas. On a regional level, UNICEF convenes the Asia UN Network for SUN and Nutrition Partners’ forum, works with ASEAN and SAARC to elevate the nutrition agenda, with NGOs and civil society, with academia to strengthen skills and research for nutrition, and with appropriate private sector stakeholders.
The South Asia Food and Nutrition Security Initiative (SAFANSI) seeks to address the South Asian Enigma—how chronic malnutrition remains intractable despite high economic growth—by fostering the crosscutting actions that will lead to measurable improvements in food and nutrition security (FNS).

The program was created as a targeted step to advance the FNS agenda and foster intersectoral action in the countries of the South Asia region (SAR). Phase I of SAFANSI was implemented from 2010 to 2015 and at its close, the Program had played a catalyst role in driving the FNS agenda among countries in the region and in enhancing FNS sensitivity within the World Bank work program in SAR.

Much remains to be done to raise awareness and advocacy, build capacity and stimulate behavior change to increase food and nutrition security in the region. The second phase of the SAFANSI Program, which became effective in December 2014, builds on the success and lessons from the first phase to further the FNS agenda.

The objective of the South Asia Food and Nutrition Security Initiative Phase II Trust Fund is to improve FNS for individuals and communities in South Asia through a strengthened commitment and increased capacity for more effective and integrated FNS actions across South Asia.

SAFANSI funding can be used to finance activities in any of the countries of the South Asia Region (Afghanistan, Bangladesh, Bhutan, India, Maldives, Nepal, Pakistan and Sri Lanka) or regional activities, covering two or more SAR countries.

SAFANSI is a multi-donor trust fund administered by the World Bank. As Trustee and Administrator, the World Bank is responsible for program development, implementation, and monitoring & evaluation. Phase II of SAFANSI is financed by DFID and the European Commission.
MAP

DAY 1
Friday, 10 November 2017

Gallery Walk “Poster Viewing”

VIP Hospitality Room

Plenary Session & Parallel Session
DAY 2
Saturday, 11 November 2017

Gallery Walk “Poster Viewing”

Plenary Session & Parallel Session

VIP Hospitality Room
PRACTICAL INFORMATION

LOGISTICAL ARRANGEMENTS
The Asia-Pacific Rural and Agricultural Credit Association (APRACA) is assigned by FAO RAP to organize and manage all local logistics including hotel booking for this symposium.

MEETING VENUES

<table>
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<th>Date &amp; Time</th>
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| 1st day, 10 Nov 2017 08:00-17:00 | Meeting room: Ballroom B&C on 23rd floor 07:30-08:15 Registration for local participants and some foreign participants who arrive late on 9 November or arrive early morning of 10 November 2017.  
Attention: All participants are requested to be seated early by 8:30 a.m. The hall will be closed once HRH Princess Maha Chakri Siridhorn enters.  
Dress: formal attire (or national dress) |
| 2nd day, 11 Nov 2017 08:00-17:00 | Meeting room: Lotus Suite 1-4 on 22nd floor  
Dress: Business/Smart Casual attire |

LANGUAGE
The Symposium will be conducted in English. Translation facilities are not available.

DINNER RECEPTION
The dinner reception will be arranged on 10 November 2017 from 18:30-21:00 at Lotus Garden on 26th floor, beside the pool.  
(Dress: national dress)

CURRENCY EXCHANGE
Currency Exchange Counters are located in the Suvarnabhumi Bangkok International Airport arrival hall or in the city (1 USD = approx. 33.00)
ABOUT BANGKOK

Bangkok is a relatively safe city. However, it is best to play safe by exploring the city with a companion or in a group. You may kindly leave your original passport at the hotel and take along a photocopy, unless you need it for purchasing.

Climate
Thailand enjoys a tropical climate with three seasons: hot (March-May), rainy with plenty of sunshine (June-September) and cool (October-February). Temperature during the time of the Workshop is approximately 29°C~32°C.

Electricity
The electric current is 220 Volt AC (50 cycles) throughout the country. There are varying types of plugs and sockets in use, so it is useful to carry a travel plug adapter kit. The better hotels supply 110 Volt transformers.

CONTACTS
Should you have any questions or need any assistance please feel free to contact:

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