



NACC Northern Regional Seminar
Thursday 22nd November 2018
Aimia Foods, Haydock



Speaker Profiles

Haleh Moravej

National Teaching Fellow of Higher Education Academy 2018, Senior Lecturer in Nutritional Sciences at Manchester Metropolitan University, Founder MetMunch

Twitter: @halehmoravej @MetMUnch

Food for Thought: Nutrition and Mood in Older people.

Haleh Moravej is a multi-award winning senior lecturer in Nutritional Sciences at Manchester Metropolitan University, a nutrition entrepreneur and senior fellow at Manchester Food Research Centre as well a highly experienced media nutritionist.

In recognition of Haleh's excellence in outstanding teaching for entrepreneurship, sustainability and employability, she has been nominated and won several awards teaching in 2007, including MMU Union Best Teacher of the Year 2012; National and International EAUC Green Gown Award Winners in Student Engagement 2014 for MetMUnch; UnLtd/ HEFCE SEE Changemakers: Social Enterprise Outstanding Achievement Award 2017; MMU Union Outstanding Teaching for Employability Winner 2016. Most recently, she has been nominated for the 2018 MMU Union Teaching Awards in the category of Outstanding Teaching for Sustainability and by IOEE (Institute of Enterprise and Entrepreneurship) as the Intrapreneur of the year 2018.

Haleh has been a senior food consultant working with food industry and small to medium size enterprises at Manchester Food Research Centre. She has been instrumental in many brands going from inception all the way to supermarket shelves. Her recent research projects are future food trends, healthy diets and exploring links between health, nutrition, food waste and sustainability.

Haleh is the founder of MetMUnch, an international award winning student social enterprise bringing community, creativity, employability and sustainability together while enhancing the student experience and belonging at MMU. MetMunch (www.metmunch.com) is an award winning globally-recognised, student-led social enterprise based at MMU, which promotes sustainable, healthy and nutritious food. They educate, inform and entertain through food and fun, providing skills and training that develop MetMunchers into confident, passionate global citizens (@MetMUnch). They apply knowledge learned in the lecture theatre to university and community events, providing on-the-spot nutritional advice, running pop-up stalls, cooking nutritious meals and leading fun, interactive activities around food, nutrition and food waste. MetMunch's commitment to sustainable food saw them win the national and international 2014 green gown awards for student engagement.



since starting





NACC Northern Regional Seminar
Thursday 22nd November 2018
Aimia Foods, Haydock



Speaker Profiles

Dr Jenny Fisher

Head of Department Social Care and Social Work
Manchester Metropolitan University

Twitter: @JennyCFisher

Dr Jenny Fisher is a community development/urban regeneration practitioner by background, and an academic at Manchester Met University. Her research focuses on community activities and spaces and social and community wellbeing, as well as asset based community capacity building and engagement. She has expertise in ethnography and creative qualitative methodologies.

Research interests include: ageing in place, the value of community spaces such as Men's Sheds, and community asset based work. She has received funding from ESRC-Newton, AgeUK, Manchester City Council and the Alzheimer's Society.

She is currently working on an evaluation of Men in Sheds and an ESRC funded cross-national project exploring older adults' sense of place in UK and Brazil.



**Manchester
Metropolitan
University**



Carol Tuck

National Account Manager - Aimia Foods

Carol is the National Account Manager for our host for the day, Aimia Foods. She is also the NACC Midlands Secretary

Aimia are a food and drinks manufacturer located in Haydock, North West England. Founded in 1981, they started out manufacturing and supplying dry powder products such as coffee, hot chocolate and soups for sale into the vending industry.

Aimia now employ over 300 people; with an annual turnover of £90m and operate a broad product portfolio across retail, food service, vending, cash & carry in the UK and export markets. Two thirds of their sales come from hot drinks and they are the brand owner for Horlicks in the UK, Ireland and Europe.

Aimia are part of the Cott Corporation, a world leader in coffee and water but operate semi-autonomously specialising in innovation in coffee, beverages and foods, with specific expertise and capabilities in dry powder blending and packing





NACC Northern Regional Seminar
Thursday 22nd November 2018
Aimia Foods, Haydock



Speaker Profiles

Jamie Clews

Key Account Manager - Robot Coupe

Twitter: @robotcoupejamie

Robot Coupe will be providing an introduction into how you can prepare, and present a texture modified meal, without varying from the normal menu, or adding excessive preparation time to your day. They will also provide unique ways to prepare and serve snacks and cold lunches to those on a texture modified diet.



Robot Coupe Blixers® are the only machines capable of processing both cooked and raw ingredients without having to add liquid, which dilutes their nutritional value. Blixers® can save chefs valuable time by allowing them to prepare the same meal for all their diners, with texture-modified versions of each course for those who require them. And, because they can now serve the same meal to all their diners, chefs can also contain the cost of raw materials.



Veronica Southern

Digital Health Clinical Lead and former Speech and Language Therapy Clinical Lead at Blackpool NHS Teaching Hospitals, Digital Leader at the North West Integrated Care System and Co-Founder of Teleswallowing® Ltd



As a clinician, she developed the use of computer therapy for post-stroke communication and has co-designed the Teleswallowing® approach from initial concept to a clinical tool. As digital leader, she is now enabling clinicians to evolve their clinical practice and models of care to become digital practitioners, prescribing digital tools and solutions fit for the 21st Century. She is a regular contributor and presenter at conferences. Veronica is a multi-award winning health professional, most recently

winning Clinician in Informatics through the NW Informatics Skills Development Network.

Teleswallowing® is an innovative use of telemedicine whereby speech and language therapists can rapidly and accurately assess a care home resident's ability to swallow remotely, without the need for face-to-face assessment.

(www.teleswallowing.com) – a clinical digital tool to connect health care specialists to residents within care homes using a technology bridge.





NACC Northern Regional Seminar
Thursday 22nd November 2018
Aimia Foods, Haydock



Speaker Profiles

Dave Smithson

Services Manager—Anxiety UK

Twitter: @AnxietyUK

Anxiety UK is a national registered charity formed in 1970 by someone living with agoraphobia for those affected by anxiety disorders. Today we are still a user-led organisation, run by people with experience of living with anxiety, stress or anxiety-based depression, supported by a high-profile medical advisory panel. Dave Smithson is the charity's Services Manager, responsible for the oversight of Anxiety UK's roster of therapists as well as the charity's therapy service provision. Dave works closely alongside the Membership Manager to ensure that those seeking to benefit from the charity's services receive the support they need.



Tony Newton and Nick Dutton

Primrose Bank Care Home

Twitter: @elbarbudochef @nodutton

Tony and Nick are Head Chef and Operations Manager at Primrose Bank Care Home, situated in Poulton Le Fylde, Lancashire. It is a family run residential care home, celebrating its thirtieth anniversary in 2018. Following a busy year, including Tony representing the North Region in the NACC Care Chef of the Year, they won Care Establishment of the Year at the NACC Awards 2018.

They will be (attempting) to present an interesting demonstration on practical methods on IDDSI food preparation and IDDSI level 1-4 flow testing.

