Programme

Thursday, October 19, 2023 Amphi C

1:30 pm - 2:00 pm | Inscriptions - Registration

2:00 pm - 2:20 pm | Séance d'ouverture - Opening Session

Allocutions | Speeches

Dr. Khalil Helou, Chef du Département de nutrition de la Faculté de pharmacie de l'Université Saint-Joseph de Beyrouth | Head of the Nutrition Department, Faculty of Pharmacy, Saint Joseph University of Beirut

Prof. Marianne Abi Fadel, Doyen de la Faculté de pharmacie de l'Université Saint-Joseph de Beyrouth | Dean of the Faculty of Pharmacy, Saint Joseph University of Beirut

Prof. Salim Daccache S.I., Recteur de l'Université Saint-loseph de Beyrouth | Rector of Saint Joseph University of Beirut.

2:20 pm - 3:00 pm | Plenary Session

Moderator: Ms. Nathalie Asmar Yaghi

Keynote speaker: Mr. Naim Khan - Obesity: a matter of taste

Q&A

Axis I — Diet and Health Outcomes

3:00 pm - 4:00 pm | 1st Session

Moderator: Ms. Yonna Sacre

Ms. Nathalie Asmar Yaghi - Dietary patterns and frailty in community-dwelling older Lebanese.

Ms. Mira Daher - Trends and amounts of consumption of low-calorie sweeteners: a cross-sectional study.

Ms. Mia Abou Diwan -Dietary patterns and birth outcomes of healthy Lebanese pregnant women.

Q&A

4:00 pm - 4:30 pm | Break - Poster Session

4:30 pm - 5:30 pm | 2nd Session

Moderator: Mr. Nassim Fares

Ms. Jana Jabbour - Dietary practices, weight cycling, and restrained eating of individuals following the ketogenic diet in Lebanon.

Ms. Nicole Fakhoury Sayegh - Effects of spirulina on liver, kidney and pancreatic lesions induced by a fructose-enriched diet in a rat model of non-alcoholic fatty liver disease.

Ms. Sarah Lebbos - The effects of a diet, enriched in fructose and spiruling, on nonalcoholic fatty liver disease characteristics and intestinal microbiota on Wistar male rats.

Q&A

5:30 pm - 6:00 pm | 3rd Session

Moderator: Ms. Nicole Fakhoury Sayegh

Ms. Mirella Abou Zeid - World Food Programme - Overview on nutrition and WFP's interventions in Lebanon.

Ms. Catherine Saiid - World Food Programme - Food security updates for Lebanon's residents.

Q&A

18h00 - 18h30 - Poster Session



















Friday, October 20, 2023 Amphi B

8:30 am - 9:00 am | Registration

9:00 am - 9:45 am | Plenary session

Moderator: Mr. Khalil Helou

Keynote speaker: Ms. Nahla Hwalla - Neutraceuticals in Mediterranean diet

Q&A

Axis I - Diet and Health Outcomes

9:45 am - 11:00 am | 4th Session

Moderator: Ms. Melissa Rizk

Ms. Liliane Said - Sahtak bi Sahnak, an intervention targeting part of our population and all of our future.

Ms. Maria Jose Demirdjian - The effect of a physical activity program on the wellbeing, perceived stress and sleep quality during the Covid-19 pandemic: interventional study on a sample of Lebanese adults.

Ms. Nagham Sannan - The effects of a nutrition education program on athletes' nutritional knowledge, eating habits and performance.

Ms. Nelda Nader - Will my protein shake heal me? - Sports nutrition strategies to support the injured athlete. Q&A

11:00 am - 11:15 am | Break - Poster Session

Axis II - Food: Health and Sustainability

11:15 am - 12:30 pm | 1st Session

Moderator: Mr. Elie Bou Yazbeck

Ms. Rita Yaacoub - National legislation for trans fatty acid elimination in foods in Lebanon.

Ms. Sima Hamadeh - The food systems integrated approach: knowledge for policy and science journalism.

Mr. Hussein Hassan - Chemical safety of rice marketed in Lebanon.

Ms. Carla Ibrahim - Assessment of the composition of breastmilk substitutes, commercial complementary foods, and commercial snack products commonly fed to infants and young children in Lebanon: a call to action.

Q&A

12:30 pm - 12:45 pm | Break - Poster Session

12:45 pm - 1:45 pm | 2nd Session

Moderator: Ms. Sima Hamadeh

Ms. Yara Mahfouz - Predictors of serum polychlorinated dibenzo-p-dioxins and polychlorinated dibenzofurans (PCDD/Fs) levels, and per- and poly-fluoroalkyl substances (PFAS) in a sample of Lebanese pregnant women: application of a machine learning prediction model from sociodemographic, dietary, anthropometric, and environmental factors.

Ms. Christelle El Tomb - Durum and freekeh flours in flatbreads: impacts of partial substitution

Ms. Petra Youssef - Optimization of the authenticity of Lebanese "whole wheat" bread as per LIBNOR definition: special focus on flour chemical and geological characteristics, bread quality and total dietary fibers content.

Q&A

1:45pm - 2:00 pm | Closing Ceremony & Awards