Design of Dysphagic Food Products
8:00-9:30am

The Texture Factor: Food Product Development for Discrete Populations including Older Adults and Children with Down Syndrome
Carolyn Ross
Washington State University

Molecular and Cellular Mechanisms of Mechanosensation in the Mouth
Yalda Moayedi, PhD
New York University

Flavor Considerations when Managing Dysphagia
Cordelia Running, PhD
Purdue University Indiana

Laryngeal Reflexes Across the Lifespan and Disease Processes
9:45-11:15am

Understanding Laryngeal Mechanoreceptors
Susan Thibeault, PhD
University of Wisconsin

Changes to Laryngeal Reflexes Following Tracheostomy
Greg Dion, MD
University of Cincinnati

Phonation, Respiration, Cough, and the Upper Esophageal Sphincter
Jesse Hoffmeister, PhD, CCC-SLP
University of Minnesota Medical School

Synthesis of Modeling and Basic Science into Clinical Questions
12:45-2:15pm

Imaging Lingual Myoarchitecture
Richard Gilbert, MD
Northeastern University

Automated Image Analysis of Chewing and Swallowing
Andrea Bandini, PhD
Sant’anna School of Advanced Studies, Pisa, Italy

How Understanding Motor Responses to Sensory Perturbations During Infant Feeding Can Impact Our Design of Clinical Interventions
Christopher Mayerl, PhD
Northern Arizona University

Comprehensive Dysphagia Care Considerations in Chronic Illness
3:15-4:45pm

Addressing Psychosocial Adjustment and Quality of Life in Families Affected by Dysphagia
Blaise Morrison, PhD, HSP-P, CRC, LPC
University of North Carolina

Optimizing Mealtime Care and Outcomes in Older Adults Living with Dementia: A Multilevel Approach
Wen Liu, PhD, MSN, RN, FGSA
University of Iowa

Social Determinants of Health in Dysphagia/Feeding Management
Cheryl Hersh, MS, CCC-SLP
Massachusetts General Hospital

Exhibit Hall Opens (Break with the Exhibitors)
2:15-3:15pm

LUNCH BREAK & NETWORKING (Lunch provided)
11:15am-12:45pm

Early bird registration extended to 2/7/2024. Go to dysphagiaresearch.org to register. Don’t miss out!