

2026
SINGAPORE



International Academy of Health Preference Research
17th Annual Meeting

DUKE-NUS MEDICAL SCHOOL

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Conference Overview

IAHPR is an annual conference that aims to improve decisions about healthcare worldwide by developing and promoting health preference research with the widest applicability. We will bring together researchers, scholars, and practitioners from around the world to discuss the latest advancements in health preference research. We invite you to submit your abstracts and be part of this important event!

The 17th annual meeting will be held from **5th–7th October, 2026, at Duke-NUS Medical School, Singapore**. This 2.5 days conference programme includes workshops, networking sessions, oral and poster presentations, and conference dinners.



Keynote Speaker

Our keynote speaker presentation features Dr Simon Fifer, a leading health preference researcher with extensive experience applying patient-preference evidence to healthcare decision-making. Simon will explore how evidence on patient preferences can be meaningfully integrated into real-world healthcare decision-making. Drawing on insights from international Health Technology Assessment practices, with a focus on Southeast Asia, participants will gain a practical understanding of how preferences can inform policy, evaluation, and priority setting.

Conference Registration

This year, we are offering a subsidized programme for participants from Low- and Middle-Income Countries (LMIC). We are also offering discounted rates for student participants.

To register, scan the QR code or visit the link below:



<https://tinyurl.com/IAHPR-Registration>

Registration Fees		
	Early Bird (by 22 Jun)	Normal
Non-Student	\$635	\$710
Student	\$300	\$355
LMIC	\$160	\$195
[1] Prices shown are in US Dollars. [2] LMIC discounts apply to Low- and Middle- Income Countries as outlined in OECD's ODA recipient list		

Exclusive perks for attendees!

We are delighted to share that the conference is supported by the **Singapore Tourism Board** and partners under their SMAP 5.0 programme. Here is a sneakpeek at our partners and benefits to come for international attendees (subjected to change):



Discounts for hotel bookings via Expedia



Singapore Travel Pass with Grab



Complimentary Island Admissions & Fun Pass Discounts

STAY TUNED

More to come!

Key Details

Meeting Chair / Hosts



**Dr Sanjeewa
Kularatna**



**Dr Sameera
Senanayake**

IAHPR 17th Annual Meeting - SINGAPORE 2026

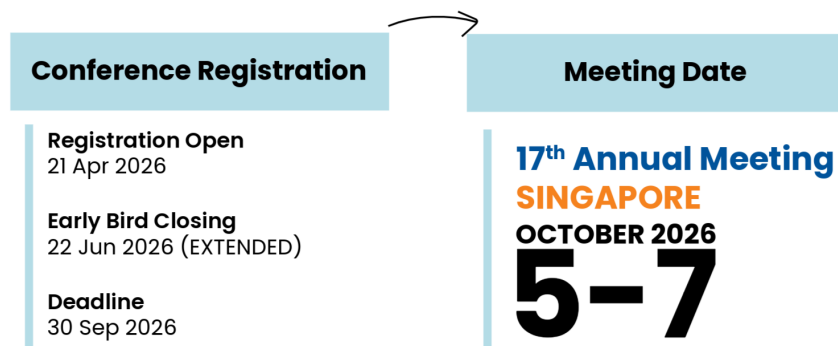
Date: 5th – 7th October 2026

Country: Singapore (UTC +8)

Location: Amphitheatre, Level 2, Duke-NUS Medical School

Contact: iahpr2026@duke-nus.edu.sg

Important Dates



Check your VISA requirements

To check your VISA requirements, visit:
<https://tinyurl.com/sg-visa-req>

Please note that VISA sponsorship is not provided. However, a letter of support can be issued after registration upon request to the IAHPR Board.

Locate your destination

The conference will be held at Duke-NUS Medical School (8 College Road, Singapore 169857), located in Singapore's central downtown area. The nearest train station is Outram Park MRT Station, approximately a 10-minute walk from the venue.

Conference Dinner will be held at Grand Copthorne Waterfront hotel. Transportation is provided from Duke-NUS. The hotel is about a 15–20 minute walk or 5–10 minute drive away from Duke-NUS.

Please refer to the map (right) for a visual overview of the conference venue, MRT station, and dinner hotel.



Conference Schedule

Tentative Schedule

Day	Time	Session	Details
1	8:30 AM – 10:30 AM	Workshop	Workshop Session
	10:30 AM – 11:00 AM	Morning Tea	-
	11:00 AM – 12:30 PM	Workshop	Workshop Session
	12:30 PM – 1:30 PM	Lunch	-
	1:30 PM – 3:30 PM	Oral Session 1	5 Abstracts
	3:30 PM – 4:00 PM	Evening Tea	-
	4:00 PM - 5:30 PM	Oral Session 2	4 Abstracts
2	8:30 AM – 10:30 AM	Oral Session 3	5 Abstracts
	10:30 AM – 11:00 AM	Morning Tea	-
	11:00 AM – 12:30 PM	Oral Session 4	4 Abstracts
	12:30 PM – 2:00 PM	Lunch + Poster Viewing	Poster / Networking Session
	2:00 PM – 3:30 PM	Oral Session 5	4 Abstract
	3:30 PM – 4:00 PM	Evening Tea	-
	4:00 PM - 5:30 PM	Oral Session 6	4 Abstracts
	7:00 PM – 9:00 PM	Conference Dinner	Free Transportation from Duke-NUS
3	8:30 AM – 10:30 AM	Oral Session 7	5 Abstracts
	10:30 AM – 11:00 AM	Morning Tea	-
	11:00 AM – 12:30 PM	Oral Session 8 + Closing	3 Abstracts
	12:30 PM – 2:00 PM	Lunch + Network	-



Speaker
Dr Simon Fifer
Health Preference Researcher
(Australia)

CONFERENCE WORKSHOP

Integrating Patient Preferences into HTA Decision Making

About the Speaker

Dr Simon Fifer is a leading health preference researcher with extensive experience applying patient-preference evidence to healthcare decision-making. He has worked closely with academic, industry, and policy stakeholders across multiple countries to translate preference research into real-world impact. Simon co-chairs the HTAi Patient Preference Project Subcommittee and is co-author of Patient Preference Research to Inform HTA, a chapter in the latest edition of Patient Involvement in Health Technology Assessment (Springer, 2026).

Patient-preference evidence is increasingly cited in HTA guidance worldwide, yet how to use it in reimbursement decisions remains inconsistent, and its impact varies by country. This workshop tackles that gap. Simon will explore how evidence on patient preferences can be meaningfully integrated into real-world healthcare decision-making. Drawing on insights from international HTA practices, with a focus on Southeast Asia, participants will gain a practical understanding of how preferences can inform policy, evaluation, and priority setting.

Register Now!

- Gain practical, real-world insights on applying health preference methods in HTA and policy
- Learn from current research through oral presentations, posters, and case-based discussions
- Engage directly with international and local experts through panels and discussions
- Expand your network via dedicated networking sessions and conference dinner
- Showcase your work, exchange ideas, and build global research collaborations

Plan Your Stay

Book Your Hotel

The conference is located at Singapore's central downtown area. Train stations near the school include Outram Park MRT Station, Chinatown MRT Station, Maxwell MRT station.

Grand Copthorne Waterfront

We will be hosting the conference dinner at this hotel. The hotel is also located near the conference location and popular tourist destinations in Singapore. Attendees can consider staying here or nearby hotels for convenience.



Explore your options with Expedia!

 **Expedia** 13% off coupon

We are proudly partnered with Expedia under the Singapore Tourism Board SMAP 5.0 programme.

Get up to 13% off coupon discounts at selected hotels in Singapore.

Participants will receive an exclusive link for bookings.

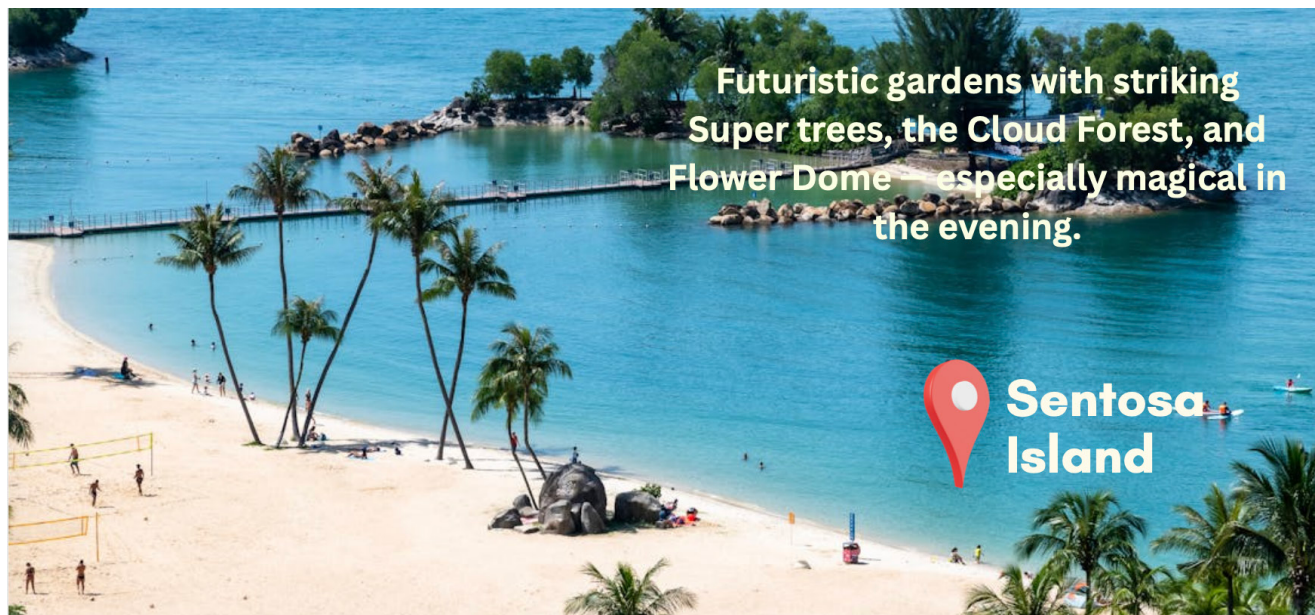


Exclusive discounts on selected hotel properties in Singapore.

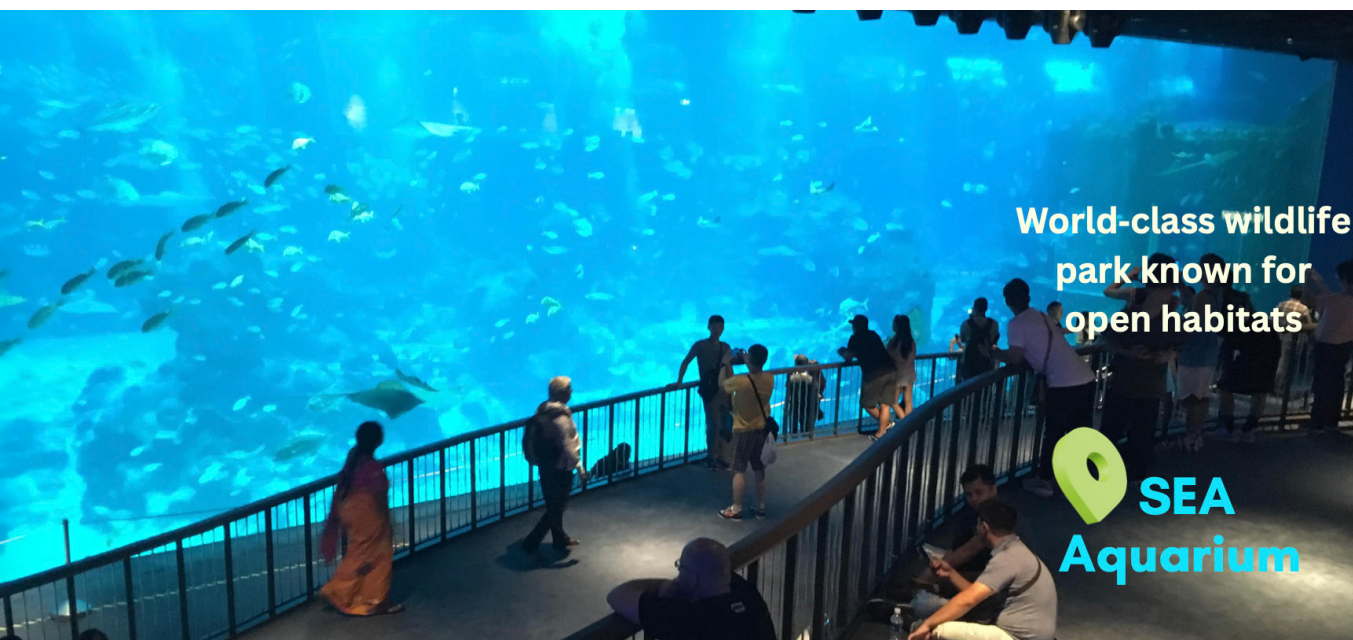
Use 13% off coupon to get more discounted offer.



Yahooooo!



Yahooooo!



SINGAPORE

FOOD EXPERIENCES



Bak Kut Teh — pork ribs simmered in a broth infused with herbs and spices and possesses a distinct peppery flavor. The tender pork pairs well with dark soy sauce and chili padi, and you tiao (fried dough strips).



Hainanese Chicken Rice — a local favorite featuring sliced chicken on fragrant jasmine rice. Served with cucumber, soup, and its own recipe of chili sauce, chicken rice is a simple yet classic dish.



Nasi Lemak — Translating literally as “fatty rice”, nasi lemak is a well-loved food from Malay cuisine. This dish has a variety of ingredients that you can choose from, such as fried chicken, grilled fish, and vegetables.



Kaya Toast — Kaya is a sweet, thick jam made of coconut milk, eggs, and sugar. A popular Singaporean breakfast in kopitiams is butter slices and kaya on toast, with a cup of kopi (coffee) or teh (tea) on the side.

Yummilicious!

SINGAPORE

FOOD EXPERIENCES



Chili crab — a sharing portion of whole crab served in a mildly spicy gravy. “Man tou”(crispy fried buns) dipped into the sauce make a great accompaniment to this dish.



Roti Prata — a round flatbread including kosong (literally meaning empty) and egg prata, and requiring a high level of skill in tossing and frying the dough to get it crispy outside but soft and doughy inside.



Satay — a dish of barbecued meat (chicken, pork, beef, or mutton) served on bamboo skewers. The meat has a slight char, which gives it a distinctive smoky flavor.



Laksa — a noodle soup dish. Its rich, spicy broth is cooked with herbs and coconut milk and boasts a bold red color.

Register Now!



<https://tinyurl.com/IAHPR-Registration>