

DAY ONE – MONDAY, 1 JULY 2019

7.30am – 6pm	Registration of delegates			
OPENING PLENARY SESSION Cockle Bay Room 1				
Plenary Chair: Dr Steven Lapidge, AIFST NED; CEO, Fight Food Waste CRC				
9.00 – 9.10am	Convention and AIFST Welcome Peter Schutz, AIFST Chair Fiona Fleming, AIFST Managing Director			
9.10 – 9.20am	Address and Convention Official Opening Bruce Christie, Deputy Director General Biosecurity & Food Safety, NSW Department of Primary Industries			
9.20 – 9.55am	JR Vickery Address <i>Exploring the commercialisation of innovation in a 21st century market and where we drive value from our investment in R&D</i> Jane Bennett, CEO & Managing Director TasFoods Limited			
9.55 – 10.30am	Gold Partner Address <i>Food chains of the future and new supply-demand dynamics</i> Maria Velissariou, Chief Science and Technology Officer, IFT			
10.30 – 11.00am	Keynote Address: <i>Shaping the Science Agenda</i> Dr Cathy Foley, Chief Scientist, CSIRO			
11.00 – 11.30am	MORNING TEA Partner: ADM Nutrition			
11.35 - 1.00pm	SESSION 1.1 C3.4 FOOD SAFETY – Food Microbiology	SESSION 1.2 C3.2 NUTRITION for the FUTURE	SESSION 1.3 Cockle Bay Room 1 SUPPORTING the FUTURE INDUSTRY	SESSION 1.4 C3.5 STUDENT PRODUCT DEVELOPMENT COMPETITION
	Session Theme: Food Microbiology supporting the Future Session Chair: Cathy Moir, Senior Food Microbiologist, CSIRO Agriculture and Food Presented by: AIFST Food Microbiology Special Interest Group Overview: This session will hear views from industry, government and researchers on what we know, what have we learnt and what we need to do to remain relevant into the future and ensure we keep producing safe food.	Session Theme: Key Nutrition Trends for the Future Session Chair: Sharon Natoli, APD, Food & Nutrition Australia Presented by: AIFST Nutrition Special Interest Group Overview: Products that offer a health and wellness benefit continue to capture an increasingly greater share of the global food market. While reducing fat, salt and sugar are often the focus of reformulation efforts to make foods 'healthier', consumers are now expecting more. Learn key trends and understand how consumers definition of what constitutes 'healthy' food will evolve and change in the future.	Session Theme: Building capability for the future of food science - education for the future Session Chair: Duncan McDonald, AIFST NED Overview: Nelson Mandela said that education is the most powerful weapon which you can use to change the world. The world of food science and technology is changing rapidly and as an industry we need to ensure that we keep up to date with changes. It is also vital that we support education in schools and universities so that we have a new crop of food scientists and technologists coming through the ranks. This session looks at what we need to do now to develop the food scientists of the future.	Session: SPDC Presentations & Product Defence Session Chair: Fiona Fleming, AIFST Time: 11.35 – 12.30 Topic: Rethinking Food Waste: Creating Products from Discarded Ingredients Finalist teams to present
	Presentation 1 <i>Science informing the future of food microbiology</i> Narelle Fegan, Food Safety & Stability Group, CSIRO Presentation 2 <i>Food Microbiology supporting the Future - Retailer's perspective</i> Dr David Miles, Quality & Responsible Sourcing Team, Coles	Presentation 1 <i>Health trends in ASEAN region</i> Georgie Aley, Food and Agribusiness, Management Consultant, KPMG Australia Presentation 2 <i>Healthy Food Finder: using technology to assist the implementation of healthy food and drink provision policies in NSW</i> Dr Michelle Crino, Policy Officer, NSW Health	Presentation 1 <i>CREST and other STEM programs</i> Derek Williamson, Acting Program Delivery Manager, CSIRO Education and Outreach Presentation 2 <i>The increasing focus on Vocations, Skills and Competencies</i> Geoff Barbaro, Executive Manager, Skills Impact	AIFST Sensory Award Presentations Session: AIFST Sensory Award Presentations Session Chair: Annesley Watson Time: 12.30 – 1.00 AIFST Sensory Award Finalist Finalist 1 AIFST Sensory Award Finalist Finalist 2

	<p>Presentation 3 <i>Kicking goals in reducing foodborne illness: The National Foodborne Illness Reduced Strategy (NFIRS), 2018 – 2021+</i> Leanne Laajoki, Implementation Subcommittee for Food Regulation</p> <p>Presentation 4 <i>The regulatory environment keeping up with innovation</i> Lisa Szabo, Group Director Food Safety/CEO Food Authority, NSW Department of Industry</p> <p>Panel Q & A Session All speakers</p>	<p>Presentation 3 <i>A Sweet Choice: The Best Tasting Stevia Sweetener Approved in ANZ</i> Casey Lippmeier, Vice President of Research and Development, Conagen</p> <p>Presentation 4 <i>Creating a healthier tomorrow</i> Paul Kelly, Senior Policy and Regulatory Manager, Woolworths Ltd.</p> <p>Panel Q & A Session All speakers</p>	<p>Presentation 3 <i>Building from the Ground Up</i> Alan Edwards, Senior Food Incident & Complaints Co-ordinator, NSW Food Authority</p> <p>Presentation 4 <i>Educating Future Generations of Food Scientists</i> Dr Polly Burey, Food Science Senior Lecturer, University of Southern Queensland</p> <p>Panel Q & A Session All speakers</p>		
1.00 – 2.15pm	LUNCH Partner: Food Innovation Australia Limited (FIAL)				
2.20 – 3.45pm	SESSION 2.1 C3.4 FOOD SAFETY – Food Microbiology	SESSION 2.2 C3.2 NUTRITION for the FUTURE	SESSION 2.3 Cockle Bay Room 1 SUPPORTING the FUTURE INDUSTRY	SESSION 2.4 C3.5 WHAT ARE YOU DOING ABOUT Traceability?	STUDENT PRODUCT DEVELOPMENT COMPETITION
	<p>Session Theme: Microbiological food safety and new technologies.</p> <p>Session Chair: Deon Mahoney</p> <p>Presented by: Australian Association for Food Protection (AAFP)</p> <hr/> <p>11th AAFP/bioMérieux Food Safety Symposium</p> <p>Overview: This annual Symposium presented by bioMérieux and AAFP will focus on relevant and key food safety issues.</p>	<p>Session Theme: Personalised Nutrition</p> <p>Session Chair: Louise Bennett, Monash University</p> <p>Presented by: AIFST Nutrition Special Interest Group</p> <p>Overview: A trilogy of influences are facilitating a power shift from generalised dietary advice dispensed by institutions to tailored advice for the individual. The merging of advancing technology across food and medicine with a more informed and demanding consumer will create major change in the way food is produced and distributed in the future, providing both opportunities and implications for food manufacturers. This session will provide attendees with a view of a more personalised future for food.</p>	<p>Session Theme: The Future of Food Regulation</p> <p>Session Chair: Adam Hyland, FrankeHyland</p> <p>Overview: Australian and New Zealand share a robust food standards system and regulatory framework. That said, there has been some significant fracturing of the commonality of food laws, with Australian production standards and origin labelling, and the regulation in New Zealand of supplemented foods. The challenges of food regulation for the next decades are also likely to be quite different from those of the past. What is the future for ANZ food regulation, and how does it need to change to remain fit for purpose?</p>	<p>Workshop: Traceability</p> <p>Workshop Facilitator: Maria Velissariou, Chief Science and Technology Officer, IFT</p>	<p>SPDC Presentations & Product Defence SPDC: Product Tasting and Defence</p> <p>This is a closed tasting. Judges and SPDC finalists only</p>
	<p>Presentation 1 <i>The evolution of food safety diagnostics – STEC as an example</i> Dr Robert Barlow, Research Scientist, CSIRO</p> <p>Presentation 2 <i>Validation of a new method for the enumeration of Campylobacter from raw poultry</i> Dr Tony Pavic, Chief Scientific Officer & Regulatory Affairs, Birling Avian Laboratories</p> <p>Presentation 3 <i>Salmonella in raw fish fillets – why do we not consider it a food safety hazard?</i> Clare Winkel, Executive Manager, Integrity Compliance Solutions & Jasmine Lacis-Lee, Food Safety Manager, DTS Food Assurance</p>	<p>Presentation 1 <i>A possible explanation for the gluten free phenomenon</i> Dr Dai Suter</p> <p>Presentation 2 <i>Advances in personalised nutrition</i> Lynne Cobiac, Deputy Director and Science Director, Health and Biosecurity, CSIRO</p> <p>Presentation 3 <i>Personalised Nutrition and 'connected food' - an opportunity for the Australian red meat industry</i> Michael Lee, High-Value Food Frontiers Manager, Meat and Livestock Australia (MLA)</p> <p>Presentation 4 <i>Seeds of Change Accelerator – Start-ups, Disruption & Personalised Nutrition</i> Alex Blow, Innovation Manager – R & D, Mars Food Australia</p>	<p>Presentation 1 <i>A food needs pyramid: conceptualising the function and role of food regulation</i> Chris Preston, Principal Legal Adviser, Australia, ComplyANZ</p> <p>Presentation 2 <i>Don't judge a book by its cover – a critical look at the presentation of alternative proteins through the ACL microscope</i> Lauren D'Ambrosio, Senior Associate, King & Wood Mallesons</p> <p>Presentation 3 <i>Future of novel food regulation - safeguarding health, supporting innovation</i> Dr Matthew O'Mullane, Standards and Surveillance, FSANZ</p>	<p>Presentation 1 <i>National Traceability Project - enhancing our traceability systems for the future</i> Dr David Cusack, Manager, Food Standards and Programs, NSW DPI</p> <p>Presentation 2 <i>Traceability – What's happening in the Food Industry Today</i> Andrew Steele, Industry Manager – Food and Beverage, GS1</p> <p>Presentation 3 <i>Food Traceability Capabilities and Benefits</i> Maria Velissariou, Chief Science & Technology Officer, IFT</p> <p>Workshop Case Study</p> <p>Speaker Panel</p>	

	<p>Presentation 4 <i>Food Microbiology Testing: What's Next?</i> Dr Vikrant Dutta, Senior Staff Scientist, bioMérieux</p> <p>Panel Q & A Session All speakers</p>	<p>Panel Q & A Session All speakers</p>	<p>Presentation 4 <i>Trends in Asian food regulation</i> Julie Cox, Special Council, Baker McKenzie</p> <p>Panel Q & A Session All speakers</p>		
3.45 – 4.20pm	<p>AFTERNOON TEA Partner: Skills Impact</p>				
<p>CLOSING PLENARY SESSION Cockle Bay Room 1</p>					
	<p>Plenary Chair: Dr Chris Downs, AIFST NED, Research Director – Food, CSIRO Agriculture and Food</p>				
4.25 – 4.55	<p>Keynote Address: <i>Connecting for Growth</i> Dr Mirjana Prica, Managing Director, FIAL</p>				
4.55 – 5.30pm	<p>Panel Session: Building future industry leaders - what does leadership look like? Facilitator: Sarah Hyland Panellists: Brianna Casey (CEO, Foodbank Australia), Sharon Natoli (Food & Nutrition Australia), Dr Anneline Padayachee (The Food and Nutrition Doctor), Ishan Galapathy (Productivity Expert, Speaker, Author).</p>				
5.30 – 6.30pm	<p>AIFST Awards Ceremony 2019 AIFST Awards AIFST Keith Farrer Award of Merit Address Presentation of 2019 AIFST Fellows Launch of AIFST Continuing Professional Development (CPD) Program</p>				
6.30 – 8.30pm	<p>WINE AND CHEESE EVENING Partner: Colmar Brunton & Your Source</p>				

7.30am – 4.00pm	Registration of delegates			
7.30 – 9.00am	Young Professionals in Food & 2019 National Mentoring Networking Breakfast (Pre-Registered Young Members & Mentoring Program Only)		AIFST Fellows Networking Breakfast (AIFST Fellow Members Only)	
OPENING PLENARY SESSION Cockle Bay Room 1				
9.00 – 9.05am	Welcome to Day 2 Plenary Chair: Sandra Loader, AIFST NED			
9.05 – 9.35am	Keynote Address: <i>Fads and facts: how our relationship with food is changing</i> Alan Kirkland, Chief Executive Officer, CHOICE			
9.35 – 10.05am	Keynote Address: <i>The Future of Audit & the evolving Digital Assurance Roadmap</i> Dan Purtell, Director of Innovation, British Standards Institute			
10.05 – 10.35am	Keynote Address: <i>Humanitarian feeding problems in the Asian Pacific region – the role of the World Food Programme</i> Carla Mejia, Regional Food Technology and Food Safety Officer, World Food Program			
10.35 – 10.55am	Address: <i>Farming for the future: humane food</i> Hope Bertram, Humane Food Manager, RSPCA Australia			
10.55 – 11.25am	MORNING TEA Partner: Twinings			
11.30am – 12.50pm	SESSION 3.1 C3.4 FOOD SAFETY – Food Microbiology	SESSION 3.2 C3.2 CONSUMER INSIGHTS for the FUTURE	SESSION 3.3 Cockle Bay Room 1 SUPPORTING the FUTURE INDUSTRY	SESSION 3.4 C3.5 WHAT ARE YOU DOING ABOUT FOOD WASTE?
	<p>Session Theme: Science meets processing and innovation</p> <p>Session Chair: David Laboyrie</p> <p>Overview: This session will get back to the basics and show how science basics support novel processes, innovation and through chain risk management.</p>	<p>Session Theme: Sensory perception in the design of future foods</p> <p>Session Chair: Annesley Watson</p> <p>Presented by: AIFST Sensory Special Interest Group</p> <p>Overview: We are faced by food related issues that appear to only be growing in the future. These include such things as obesity, specific individual and group nutrients. Sensory and Consumer Science can help to address these problems through fundamental and applied research.</p>	<p>Session Theme: Innovations in the role of food science and technology in humanitarian response in the Asia Pacific region</p> <p>Session Chair: Dr Martin Cole, CSIRO</p> <p>Overview: International organizations such as the World Food Program (WFP) of the United Nations and various non-government organizations (NGOs) focus on providing food in emergency situations, and others in collaboration with the UN Food and Agriculture Organization (FAO) on contributing to more resilient and sustainable food systems. There are clear opportunities for the humanitarian and food science/technology (HFST) communities and the private sector to better collaborate with each other in this area. Food science and technology has a key role in food security and humanitarian feeding.</p>	<p>Session Theme: Managing Food Waste – challenges and opportunities</p> <p>Session Chair: Christine Giuliano, Nature’s Care & Board Member, Fight Food Waste CRC</p> <p>Overview: <i>Strategies, innovations and options to minimise food waste and enhance food security.</i></p>
	<p>Presentation 1 <i>Food microbiology underpinning food innovation and reformulation</i> Cathy Moir, Senior Food Microbiologist, CSIRO</p> <p>Presentation 2 <i>Effects of alternative processing treatments on spoilage bacteria populations in rice and milk.</i> Associate Professor Mark Turner, University of Queensland</p> <p>Presentation 3 <i>Protection from listeria - naturally</i> Nathan Flick, Account Manager – Meat and Food Cultures, Chr. Hansen</p>	<p>Presentation 1 <i>Relationship between taste, pleasure and weight gain</i> Dr Russell Keast, Sensory Science Professor, Deakin University</p> <p>Presentation 2 <i>Towards personalised nutrition: the sensory drivers of children’s food intake</i> Dr David Cox, Principal Research Scientist, CSIRO</p> <p>Presentation 3 <i>The importance of food texture in consumer enjoyment and healthy eating</i> Dr Heather Smyth, Senior Research Fellow, The University of Queensland</p>	<p>Presentation 1 <i>Innovations in Humanitarian Food Science and Technology – update following the Sydney 2017 symposium</i> Jay Sellahewa, Food Process Engineer, CSIRO</p> <p>The role of the private sector – industry case studies</p> <p>Presentation 2 <i>Linking research and the private sector in smallholder food systems in eastern Indonesia - Synopsis</i> Dr Andrew Ash, Chief Research Scientist CSIRO</p> <p>Presentation 3 <i>Industry Case Study</i> Lynette Ryan, Head of Sustainability, SunRice</p>	<p>Presentation 1 <i>The Fight Food Waste CRC and its initial research portfolio</i> Dr Steven Lapidge, CEO, Fight Food Waste Cooperative Research Centre</p> <p>Presentation 2 <i>National Food Waste Benchmark study</i> Carolyn Cameron, General Manager of Food Sustainability, FIAL & Richard Collins, Principal Environmental Consultant, Arcadis</p> <p>Presentation 3 <i>Food Waste and Loss - a \$20b Problem or \$40b+ Opportunity?</i> Robbie Davis, CEO, Potatoes South Australia Inc.</p>

	<p>Presentation 4 <i>Culture and behaviour - an innovative approach to supporting foodborne illness reduction</i> Karen Ferres, Manager - Food Safety & Audit, SA Health</p> <p>Panel Q & A Session All speakers</p>	<p>Panel Q & A Session All speakers</p>	<p>Presentation 4 <i>Food technology for improved nutrition: Case studies in Asia</i> Carla Mejia, Regional Food Technology & Food Safety Officer, World Food Programme</p> <p>Panel Q & A Session All speakers</p>	<p>Presentation 4 <i>Food Loss Mapping and Elimination Initiatives in Horticulture</i> Pablo Juliano, Principal Research Scientist, CSIRO</p> <p>Panel Q & A Session All speakers</p>
12.50 – 1.45pm LUNCH Partner: Fluid Air - Spraying Systems				
1.15 – 1.30	Room C3.2 - Electrostatic Drying: a low temperature approach to Spray Drying , Bogdan Zisu, Senior Process Engineer, Fluid Air, a division of Spraying Systems			
PLENARY SESSION Cockle Bay Room 1				
	Plenary Chair: Duncan McDonald, AIFST NED, Provyda			
1.50 – 2.20pm	<p>Keynote Address: <i>The future of protein: market insights and opportunities in Australia and export markets</i> Denise Hamblin, National Sector Head, Colmar Brunton</p>			
2.20 – 2.45pm	<p>Keynote Address: <i>Future Ready - How Health & Nutrition Will Drive the Future for Food</i> Sharon Natoli, Founding Director, Food & Nutrition Australia</p>			
2.45 – 3.10pm	<p>Keynote Address: <i>Harnessing consumers for new product success</i> Associate Professor Sue Bastian, Oenology and Sensory Studies Professor, University of Adelaide</p>			
3.15 – 4.30pm	SESSION 4.1 C3.4 FOOD SAFETY	SESSION 4.2 C3.2 CONSUMER INSIGHTS for the FUTURE	SESSION 4.3 C3.5 SUPPORTING the FUTURE INDUSTRY	SESSION 4.4 Cockle Bay Room 1 WHAT ARE YOU DOING ABOUT...?
	<p>Session Theme: Food Allergens – the Future</p> <p>Session Chair: Dr Tom Lewis, Allergen Bureau</p> <p>Session Partner: Allergen Bureau</p> <p>Overview: this session will provide a series of short, sharp presentations from a range of perspectives.</p>	<p>Session Theme: Industry case studies: Applying sensory and consumer science for design of Future Foods</p> <p>Session Chair: Jodie Hill, Sensory Solutions</p> <p>Presented by: AIFST Sensory Special Interest Group</p> <p>Overview: Your chance to hear real life examples from industry colleagues.</p>	<p>Session Theme: Understanding the Challenges and Changes to Sustainable Food Packaging</p> <p>Session Chair: Dr Barry McGookin, FIAL</p> <p>Presented by: Australian Institute of Packaging (AIP)</p>	<p>Session Theme: The future of protein – challenges and opportunities</p> <p>Session Chair: Sharon Natoli, Food & Nutrition Australia</p>
	<p>Presentation 1 <i>The Allergen Bureau – Next Generation Allergen Management</i> Kirsten Grinter, Regulatory, Scientific Affairs & Nutrition Manager (Nestle Oceania) & Allergen Bureau President</p> <p>Presentation 2 <i>Allergen Risk Review Website – what’s next?</i> Lisa Warren, The Allergen Bureau</p> <p>Presentation 3 <i>Allergen Management – the tricky bits</i> Julie Thompson, Lion Dairy and Drinks</p> <p>Panel Q & A Session All speakers</p>	<p>Presentation 1 <i>Using Culinology and Sensory to develop Great NPD for the future</i> Adam Moore, Corporate Chef and Business Manager, NAFDA Limited</p> <p>Presentation 2 <i>Leaner, Faster Innovation – a new model for designing consumer relevant experiences</i> Leigh Mackellar, Head of Innovation and Insights, Asahi Breweries</p> <p>Presentation 3 <i>Prototyping as a Development Chef</i> David Cross, Development Chef, Nestle</p> <p>Panel Q & A Session All speakers</p>	<p>Presentation 1 <i>Sustainable Packaging</i> Ralph Moyle, Education Coordinator, Australian Institute of Packaging (AIP)</p> <p>Presentation 2 <i>Packaging and Food Waste Statistics</i> Dr Karli Verghese, Principal Research Fellow, RMIT University</p> <p>Presentation 3 <i>Why Sustainable & Save Food Packaging are so Important</i> Nerida Kelton, Executive Director, Australian Institute of Packaging (AIP)</p> <p>Panel Q & A Session All speakers</p>	<p>Presentation 1 <i>From cell to fork, plant to plate: re-imagining the future of meat</i> Thomas King, CEO, Food Frontier</p> <p>Presentation 2 <i>Plant to Plate: whole grain & legume insights</i> Dr Sara Grafenauer, General Manager, Grains & Legumes Nutrition Council</p> <p>Presentation 3 <i>The Evolution of Dairy Milk: what does the next stage look like?</i> Dr Anneline Padayachee, Consultant at The Food and Nutrition Doctor</p> <p>Presentation 4 <i>The Rise of Insect Proteins, it’s happening now</i> Skye Blackburn, Edible Bug Shop</p> <p>Panel Q & A Session All speakers</p>
CONVENTION CLOSE				

**Program subject to update and change by AIFST without notice.*

For further information on our speakers, visit the [2019 AIFST Convention Speaker page](#).