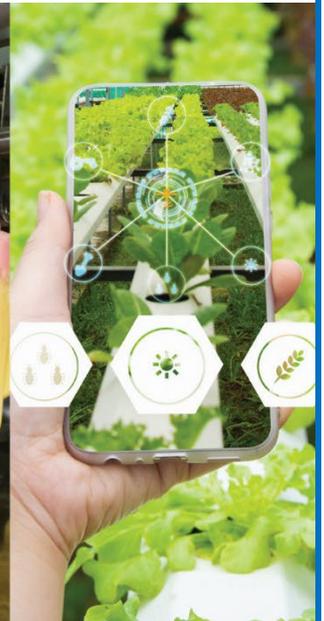




australian
institute of
food science
& technology

**UNITING FOOD INDUSTRY PROFESSIONALS
IN THE SCIENCE OF FEEDING OUR FUTURE**

ANNUAL REPORT 2022



Notice of 2023 Annual General Meeting

Date:	Thursday May 25, 2023
Time:	5.30pm (AEST)
Place:	VENUE: AEGIC 1 Rivett Rd North Ryde NSW OR by Zoom video conference

Contents

Foreword from the AIFST President and Board Chair.....	3
2022 Snapshot – by the numbers	5
Chief Executive Officer’s Report – the Year in Review	6
Acknowledgement	42
Meet Your AIFST Board.....	44

AIFST proudly acknowledges the Traditional Custodians of the lands on which we live and work and recognise their continuing connection to land, water, and community.

We wish to pay respect to local Indigenous Elders past, present and emerging and recognise the strength, resilience, and capacity of all Aboriginal and Torres Strait Islander people.

Foreword from the AIFST President and Board Chair



We continue to live through extraordinary times. The 2022 financial year proved to be another year marked by challenging domestic and international events. Last year, I referred to the scope of the COVID-19 pandemic impacting on both domestic and international supply chain efficiencies and ultimately the cost and availability of goods and services. This year the global landscape has seen the continued escalation of costs, unreliable availability of raw material and product shortages stemming from the aftermath of COVID-19 sanctions, changes in company structures and mode of operandi to address work life balance and labour shortages.

For Australia there has been increasing pressure to finding local food and raw material solutions, increasing collaboration with institutes and research entities, support services and raw material suppliers to develop and source locally rather than rely to the extent we have done in the past on imports and offshore options. Likewise, as global tensions such as Ukraine, our trade arrangements with China and unsettlement elsewhere in the world is leading us to become more astute with new export opportunities, technologies, and ideas to tap into new trends, environmental and waste management solutions, biosecurity, and markets. Which leads me to say collaboration and innovation will be key sustainability drivers in our field now and in the foreseeable future.

The Board and Management of AIFST in 2022 have continued to focus attention on fulfilling our strategic priorities, in particular our engagement with members and the broader food industry community. A key part remains protecting our Institute's financial base, refreshing our corporate policies, and conducting multiple activities and programs across Australia, targeting all sectors of our membership base, and potential new members and drawing income from other participants.

I am pleased to report that despite the enormous challenges of 2022 our team delivered another surplus budget of \$86,031. Our world class convention in Melbourne drew on both local and international speakers with 420 registrations. Throughout the year we also produced and ran 60 events with a total of 6,181 event registrations. Our membership base also grew from 1,422 members in 2021 to 1,566 members in 2022, a 10% increase year on year.

The last 3 years of social, environmental, and financial unrest both locally and internationally has required the institute to adjust and tune our policies and procedures to meet the needs of our members. This coupled with regular feedback drawn from member and non-member surveys has highlighted both challenges and opportunities our members and future members will face.

The Institute is committed to continuing to build our credibility and involvement with government(s), universities, local research and International likeminded Institutes, the media, and the food industry

through our webinars, convention, advocacies, and involvement on committees where there is a need for professional food scientist and technologists voice to be heard.

As International trade of goods and services is expected to remain significantly impacted for the foreseeable future, there will be ongoing pressure on local manufacturing solutions and cross field collaborations supported by locally based food scientists and technologists. Consequently, we will strive to ensure our members remain connected and informed with the latest developments in value added manufacturing, quality and food safety, science, and technology.

Whilst there remains no universal arrangement between working from home, part time or full-time attendance at places of work, the way businesses are operating and the opportunity to hold face-to-face business interaction, which have traditionally assisted in career succession planning and job opportunities remain blurred. We are mindful of this impact and are well poised in our networking channels for the food professional across all stages of their career path to support their career development.

The AIFST is committed to uniting food industry professionals in the science of feeding our future by supporting our members whether through the Mentor program, the Continuing Professional Development (CPD) program or through involvement in committees such as the Scientific & Technical Advisory Committee, Membership Engagement & Development committee and the through the multiple networking opportunities provided via the AIFST State Branches and Special Interest Groups (SIGs).

Fiona Fleming our CEO, and her team are to be commended for their commitment to engage and service the needs of our members, through our numerous programs and activities as well as proactively continuing to drive costs down wherever possible. Fiona in her role as company secretary has also provided crucially relevant information, perseverance, and agility for the Board to make sound decisions that has resulted in a very solid year for our Institute.

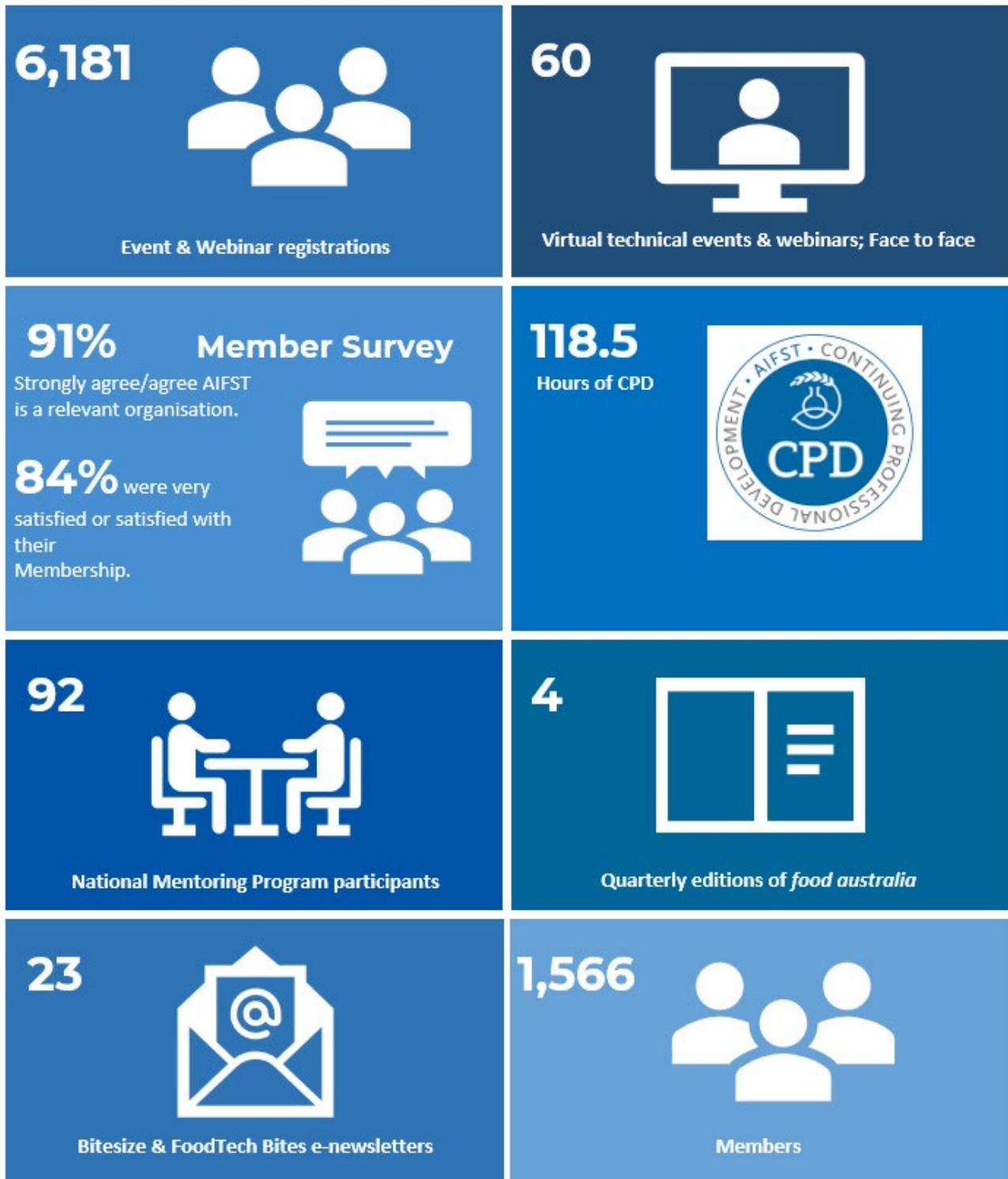
I would also like to sincerely thank our high performing, skills-based Board for their time and commitment to steer the strategic direction of the Institute, sound governance, and providing the necessary experience relevant to the dynamics of our not-for-profit institute.

Looking to the future, a vibrant and strong AIFST is contingent on the support and engagement of its members. I encourage all members to be involved in our programs and contribute your suggestions for our future. We are keen to hear your ideas on improvements and opportunities for our institute members to 'grow, learn, connect and champion' so please reach out to myself or Fiona. We are only too happy to talk to any member of our AIFST.



Duncan McDonald, President, and Chair of the Board

2022 Snapshot – by the numbers



Chief Executive Officer's Report – the Year in Review



This report reflects our achievements in 2022 and reminds us never to underestimate the resilience and determination of the food science community and the broader food industry.

AIFST Strategic Plan



AIFST released the Strategic Plan for 2021 – 2023 in February 2021. The plan was developed around the four key strategic drivers of grow, learn, connect, and champion.

AIFST has a role to play in developing, inspiring and championing food scientists to meet Australia's future food needs and the strategic plan sets out a roadmap for this.

The Strategic plan sets out how AIFST will deliver on our purpose and mission.

2022 was the second year of the plan – a year to refresh and build after the challenges of the COVID years. The AIFST 2021 – 2023 Strategic Plan is available on the [AIFST website](#).

Strategic Priorities

In 2022, the AIFST continued to unite food industry professionals in the science of feeding our future by focusing on four key strategic priorities (long term objectives):

- Grow – personal development, mentoring and peer recognition to grow the next generation of food scientists and technologists.
- Learn – learn and share knowledge about food systems, advances in food science and technology. Promote Continuing Professional Development (CPD) for all members.
- Connect – connecting like-minded members with industry networks; leveraging relationships and enabling collaboration that is relevant and engaging.
- Champion – the leading voice for food science and food scientists within industry, academia, government, and key opinion leaders, to grow respect and recognition for the profession.

The short-term priorities for 2022, as set out in the Strategic Plan were:

- Broaden membership scope and strengthen engagement
- Diversify AIFST revenue streams to ensure greater financial stability
- Develop education and career pathway products and services
- Strengthen school and tertiary relationships to influence education curriculums to build a food science pipeline
- Build strategic partnerships for scale and long-term viability, and
- Communicate the role and importance of food science professionals in feeding Australians in the future.



Membership

At the end of 2022 AIFST had a total of 1,566 members. This was a 10% increase from the membership at the end of 2021 of 1,422. The Board and team focused on strategies to demonstrate membership value to attract new members and bring back previous members to AIFST. It is pleasing to see the growth came from both new members to the AIFST and the return of previous members.

Membership Survey

In 2022, the AIFST conducted a membership survey.

Why conduct a Membership Survey?

A Membership Survey is a tool that can help discover and understand:

- Who the membership is and any changes in membership profiles over time,
- What actions or services taken by the Institute are valued or not by members,
- What Institute actions or services members would like to cease, continue, improve, or add,
- What will potentially attract new members.

AIFST has conducted intermittent Membership Surveys over the years and has applied learnings to the development of strategic plans for the Institute.

The last survey was carried out in 2019 (reported in Feb 2020). The Covid epidemic prevented the execution of a survey in 2021, however the Institute aims to run a survey annually, if possible, from now.

In the survey for 2022, the Institute wished to gather as much input as possible and so also sought insights from Past Members as well as Non-Members who attended events via separate focussed surveys.

Membership Survey Results Summary

1. Members were very satisfied with their membership overall, more so than the last survey.
2. 84.9 % of respondents were satisfied or very satisfied.
3. 91.0 % agreed/agreed strongly (Top 2 box) that AIFST was a relevant organisation for them.

4. However, with only 63.8% Top 2 box agreement on AIFST being active in the food industry, members look for more from AIFST. A total of 81.6% (Top 2 box) was given when asked if AIFST should be more active in the food industry.
5. Members appreciated the range of learning tool services that were relevant to them.
6. Members' interest in events clearly focussed on learning opportunities such as technical webinars, workshops, conventions.
7. Members indicated that more AIFST time should be invested predominantly in key learning opportunities (technical events, CPD, and Webinars).
8. Past member feedback indicated their expectations were like current members. A lack of benefit (relevance mostly) was the highest ranked reason for ceasing membership that AIFST could influence, followed by reducing costs.

Based on feedback from the recent (2022) set of surveys of members, past members and non-members attending events, the following actions aimed at membership satisfaction and growth were recommended.

Continue to focus on:

- Technical webinars, educational workshops, and the annual conference
- Journal, FoodTech Bites, Bitesize and website

Improve:

- Understanding of the meaning of membership value, including a consideration of the balance of personal relevancy of services and events offered and costs
- Interaction and partnership in events with other food industry related Professional Organisations to raise relevancy/value to members
- Targeting members based on areas of interest for services and events communication
- Communication about specific programs such as CPD and Summer school so that all members (including those not involved in the programs) understand objectives and content
- Increase further the level of AIFST advocacy in the food industry including media presence
- Better communication about AIFST's activity in and for the food industry (advocacy) so that all members are aware of the activities undertaken
- Regular and appropriate feedback tools (annual surveys, post-event surveys, interview/ focus groups) to understand issues and develop solutions
- Networking opportunities within webinars and other on-line activities

To further support the findings of the membership survey, the AIFST undertook a series of focus groups in late 2022 and early 2023. The purpose of the focus group was to understand the long-term personal experiences of being a member of AIFST and gain insights into what drives membership satisfaction and disappointment (including unmet needs) so that these insights can be used to build better experiences for members.

The outcomes from the focus groups and the membership survey will be consolidated by the Membership Engagement and Development Committee to inform the AIFST Strategy going forward.

Thank you to AIFST Fellow, Annesley Watson for assistance with development and implementation of the survey and for spending countless hours writing up the results!

Membership Engagement and Development Committee

The Membership Engagement & Development Committee (MEDC) continued to meet in 2022 under the leadership of Stewart Eddie and supported by Board Member Suz Allen.

Its purpose is to provide advice and recommend strategies on member communication and engagement to enhance the overall membership benefits, to attract new members, and retain existing ones.

The prime focus of the MEDC during 2022 was the development of a Membership Journey Map which will be used to inform develop of information and programs to support member engagement and to tailor offerings to different member cohorts.

The MEDC for 2022 was:

Stewart Eddie (Chair), Annesley Watson, Ryan Schultz, Cecilia Ngo, Maria Hoertrich, Rai Peradka, Shahnaz Mansouri and Hayley Cullen with support from Suz Allen (AIFST Board member).

AIFST 2022 Fellows

In 2022 the AIFST welcomed six new Fellows.

A Fellow of AIFST is the highest level of our membership and is reserved for members who have dedicated themselves to the progression of the food industry and of the Institute.



Figure 1: AIFST Fellows 2022: Dr Gregory Harper, Jasmine Lacis-Lee, Catherine Saxelby, Dr Jayashree Arcot, Dr Anneline Padaychee and Vicky Williams.

Mentoring Program

The AIFST mentoring program is an annual, six-month program that aims to bring young professionals and experienced members of AIFST together. Mentees and mentors are paired based on experience and interest and encouraged to meet on a weekly or fortnightly basis depending on their individual availability.

The 2022 AIFST mentoring program launched in April and concluded in October, with 46 pairs successfully completing the course program. We were delighted to open the mentee applications beyond students and graduates this year and included a host of young professional members in the early stages of their careers.

In 2022 we were also pleased to launch the first ever mentee interview process which enabled greater reliability in the pairing process. The interview process involved allocating each mentee, who applied for the program via written application, a 10-minute time slot in which we arranged for past mentors of the program to ask simple questions about their interests and goals for the program. From here, we were able to pair mentees and mentors accordingly. AIFST would like to thank all mentors who volunteered their time to help with this process as it added significant value to the 2022 program and will be carried into future years.

Another element of the 2022 mentoring program which contributed to its great success was the establishment of mentoring catch ups. Once a month, a mentoring catch-up with the entire participating cohort took place providing an opportunity for AIFST to connect with the members and allow the mentors and mentees of other pairs to network and get to know each other.

The program, once again, received great feedback from both mentees and mentors. Annelise Sarikas, Membership Services Officer worked hard during the year to ensure the success of the program and on behalf of the mentees and mentors, we thank her!

The last word....

The program is a great opportunity for mentees to drive their own development. It is also a good learning experience for mentors as no two mentees are the same.



Figure 2: AIFST 2022 Mentoring Program catch up.

AIFST Awards

Each year AIFST recognises the outstanding achievements of our members and colleagues and the contribution they have made to the Institute and the Australian food industry through the annual awards program.

AIFST congratulates our award winners and all of those who were nominated – it is wonderful that we have so much talent within the Institute and our industry here in Australia. A special thank you to all the judges who contributed hours of their time and expertise during the award selection and judging process.

AIFST President’s Award



The AIFST President’s Award recognizes, acknowledges, and acclaims an individual or an organisation that has made an outstanding contribution to the Institute.

Dr Justin Whitely was the recipient of the 2022 award. Justin, National Manager – Assurance and Reporting Compass Group Australia, is well respected in the food industry, with expertise and experience across several sectors. Justin has had 30

years in senior management and technical roles in commercial production and marketing of a wide

range of meat and smallgoods, fast foods, horticulturally based products as well as in the provision of support services for the mining, defence, health and aged care and education sectors.

Justin has been a dedicated AIFST member and supporter of the industry for almost 40 years. Justin has been a professional member of AIFST since 1993 and a Committee Member of the AIFST WA Branch since 1999. In 2001 he was Vice Chair of the AIFST WA Branch and from 2001 – 2004, a Member of AIFST Council. In 2002 Justin took on the role of Chair of the WA Branch and has supported the WA branch for the past 10 years. Justin has been the main organiser of the very successful WA AIFST “Food for Thought” workshops on numerous occasions. Justin is committed to AIFST nationally and had been a part of many committees including the Fellow’s Committee more recently. In 2021 he was invited to participate as a key industry stakeholder to provide peer review, input, and feedback on Curtin University’s Food Science Master’s degree course.

Justin is well respected by all in industry and is always there to help others including students – a worthy recipient of the 2022 AIFST President’s Award.

AIFST Peter Seale Food Industry Innovation Award

This award acknowledges a significant new development in a process, product, ingredient, equipment, or packaging which achieved successful commercial application in any sector of the Australian food industry.

In 2022, the judges decided to bestow the award to two of the applicants as they demonstrated meritorious innovation in their fields. These applicants were completely different in every way and as such, could not be compared, or one ranked over the other.

The 2022 Award recipients were:

Preserve Health Pty Ltd for PREPD hydration products.



These are unique patented next generation hydration products that utilize and enhance the water absorption capacity of the large intestine by stimulating appropriate fermentation by the resident colonic microbiota. The judges were impressed by the depth of the scientific research that supports the product ranges and the company’s commitment to validation of its benefits through clinical trials.

The judges view was that the products offer a genuine impact on overall health and sports performance which could potentially reach a global market and deliver significant benefits to the Australian food industry.

Australian Natural Biotechnology Pty Ltd for 'Honey Moon'



This is a new design of the traditional honeycomb frame used in beehives combined with an innovative packaging system. It allows the simultaneous production of 2 sizes of circular natural honeycomb filled with honey, within disposable food-safe containment rings, without the need for any handling or processing. The judges commented favourably on the simplicity and elegance of the product design. In addition to being a premium

product, the design delivers substantial benefits in terms of food safety, process cost and waste reduction. Development of the honey market in this way supports indigenous and rural industries and contributes to long-term stewardship of resources.

AIFST ILSI Dr David Roberts Emerging Young Leader Award



This new award has been created in memory of Dr David (Dave) Roberts as a means of encouraging and supporting the development of a young food scientist, technologist or nutritionist for their endeavour or achievement and leadership potential, within the food industry.

The 2022 Award recipient was Koentadi Hadinoto from the University of New South Wales.

AIFST Sensory Solutions Tony Williams Sensory Award



The AIFST Sensory Award is award is open to young members of the Institute (under 35 years) including undergraduate and post graduate student members, who demonstrate an interest and passion for sensory research. The AIFST Sensory Award is sponsored annually by Sensory Solutions in honour of Anthony (Tony) Williams. The 2022 Award recipient was Sera Jacob from the University of Queensland for her research on *Aroma as a tool to utilize the diversity of Australian wattle seeds.*

AIFST Foodbank Hunger Hero Award



The Hunger Hero Award recognises a person or team who have gone above and beyond to tackle food insecurity. Whether it's championing a new initiative within their company or volunteering their time and expertise in the community, the award recognises an individual's or team's contribution as an inspiration to others.

1. [Charlotte Richardson, Amazon](#)

Charlotte has been a passionate supporter of Foodbank for several years and since moving to Amazon, has driven, and set up innovative, impactful programs to support Foodbank and people doing it tough across the country. She has also worked with the Amazon team to get the donation process up and running across all the Amazon sites and continues to be a passionate and energetic ambassador and strong advocate for Foodbank internally. She has worked tirelessly to raise awareness and ensure the donation process is kept simple for both Foodbank and Amazon.

2. [Bill Heague and Andrew Borg, Mars Food - Inaugural Foodbank Dream Team Award.](#)

Bill and Andrew have worked together to engage their teams and ingredient suppliers to launch and grow a new Collaborative Supply Program. In just the second year of the Mars Foods Collaborative Supply Program, providing Dolmio pasta sauces, Kan Tong simmer sauces and the iconic Masterfoods Aussie Farmers Tomato Sauce, the business will be contributing to more than 1.2 million meals for people in need. Bill and Andrew are always looking for new and exciting opportunities to support Foodbank, with them most recently setting up a cook up challenge internally with their teams to provide hearty, cooked meals - a great opportunity to further engage their team and provide additional meals for Foodbank.

AIFST Jack Kefford Award for Best Paper



Winner:
Zhongxiang Fang
University of Melbourne

This award recognises the contribution to food science and technology of Institute members who publish research and technical papers.

The 2022 Award recipients were Yun Xiong, Meng Chen, Robyn Warner and Zhongxiang Fang for their paper *Incorporating nisin and grape seed extract in chitosan-gelatine edible coating and its effect on cold storage of fresh pork* published in *Food Control*, 2020.

AIFST Bruce Chandler Award



Winner:
Woojeong Kim, UNSW

This award recognises AIFST members who are authors of books or substantial reviews, considered to make the greatest contribution to the literature on food science and technology in particular years.

The 2022 Award recipients were Woojeong Kim, Yong Wang and Cordelia Selomulya for their review, *Dairy, and plant proteins as natural food emulsifiers* in *Trends in Food Science & Technology*, 2020

AIFST Research Poster Competition

The Research Poster competition is an opportunity for students and early career researchers to showcase their work. The criteria for the competition include originality of research, quality of the research or review and the research approach, scientific and commercial value of the subject matter and presentation of the poster.

In 2022 the poster competition was held as virtually, and the posters were hosted on the AIFST website.

Judges Award Winner

The antimicrobial efficacy of native Australian essential oils against foodborne pathogens and spoilage microorganisms by Agnes Mukurumbira, R.A. Shellie, R. Keast, E.A. Palombo, and S.R. Jadhava, from Deakin University and Swinburne University of Technology.

Judges Award - Runner up

A Sandwich ELISA for the Detection of Oat Protein in Foods Including Other Gluten-Containing Cereals by Tim Walker, Tony Treloar, Karrin Ryan, Anne Ryan, Michael Ryan, ELISA Systems.

People's Choice Award Winner

Antidiabetic properties of nano encapsulated *Coccinia grandis* extract incorporated breakfast porridge by V. S. B. Witharana*, C. V. L. Jayasinghe, P. U. S. Peiris, K. A. C. from Madumali Wayamba University of Sri Lanka

People's Choice Award Runner up

Implementation of neural networks to predict process parameters in the ultrasonication-assisted Maillard conjugation of amaranth and seaweed polysaccharide by Rishi R. Naik, Yong Wang, Cordelia Selomulya from the University of New South Wales.

AIFST John Christian Young Food Microbiologist Award



The John Christian Young Food Microbiologist award is given in honour of John Hinton Bassett Christian AO. The award was created as a means of encouraging and supporting the development of young food microbiologists.

During the 1950s and 60s, John was one of the pioneers in research leading to the development of the water activity concept in food safety. Plus, he played a

leading role locally and internationally in the creation of a robust scientific framework for food safety and associated sampling, analysis, and regulation. He did this through his work at CSIRO and as Chairman of the International Commission for Microbiological Specifications for Foods (ICMSF) from 1980-1991. John also enjoyed a long association with WHO as an expert on food hygiene. During the period 1979-1986, John was Chief, CSIRO Division of Food Science & Technology. During his career he received many awards – including an AO in the 1987 Queen’s Birthday Honours for service to science, particularly in the field of microbiology. While in 1991 he was awarded a Hawkesbury Centenary Medal of Honour for making significant contribution to the UWS (Hawkesbury) and Achievement of Eminence in his vocation.

We had three finalists for the Award. They were Elerin Toomik (UTAS), Jing Ying Chong (Monash), and Dipon Sarkar (UTAS). Each submitted an abstract and made a verbal presentation of their work. Submissions by all three candidates were of high quality and they should each be congratulated on their work.

But ultimately there can only one winner - Dipon Sarkar was awarded the 2022 John Christian Young Food Microbiologist award for his study: WHERE IS THE FORK? The missing link in Farm-To-Fork food safety strategies.



Continuing Professional Development (CPD)

The AIFST Continuing Professional Development Program (CPD) continued in 2022 delivering 118.5 hours of CPD to members.

This program is a self-planned, structured program for developing professional skills. The program is designed with clear objectives; requires active participation; extends professional knowledge and capabilities and allows members engage in a broad range of activities which will increase career options.

The program reflects the professionalism of the members, improves their professional standing, and enhances their employability by formalising and documenting CPD activities.

The voluntary program is designed to encourage members to maintain the currency of skills and knowledge, will provide recognition of experience and interests and align food scientists with other well-respected professions. The CPD program is intended to provide recognition of these activities and skills by formalising and recording the process in a straightforward and transportable way.

The competence of members is vital to the development and credibility of food science practitioners and a CPD program allows a formalised documentation of skills and reflects the professionalism of the members.

Events by the Numbers

Events	60 – mix of face to face and virtual
Registrations	6,100
Event feedback score	4.4 out of 5
Webinar recordings	Our recorded webinars registered 3,400 views during the year - that's 61 days of viewing time!
Most viewed webinar recordings	<ul style="list-style-type: none"> • AIFST & Allergen Bureau Allergen Updated • Food Safety Tools • Shelf life – Sense and Sensibility • AIFST NPD workshop



2022 Summer School

The 2022 AIFST Summer School was held on February 9 & 10. The theme for 2022 was *'Inventing the future through collaboration & innovation'*. We had a great line up of speakers with lots of experience and practical insights to look at what role the many disciplines of food science play in the agrifood industry of the future and how students can prepare to play a role.

Summer school was attended virtually by 64 students and early career food scientists who heard from 30 industry speakers across the two-day program.

AIFST would like to acknowledge and thank our Summer School event partners for their support of this event and our food scientists of the future.



2022 Food Microbiology Conference

The Food Micro conference was held as a virtual event on April 5. The theme for 2022 was *'Advancing the food microbiology domain'*. In 2022 we welcomed 20 speakers and 112 delegates. At the conference we announced the winner of the John Christian Young Food Microbiologist Award. AIFST would like to acknowledge and thank our Food Micro event partners for their support of this event.

FoodTech Qld

FoodTech Qld was held in the first week of July on the Gold Coast. AIFST worked with the Australian Institute of Packaging (AIP) to curate the 2-day technical conference program. AIFST also had a stand at the exhibition. Thank you to all our speakers and the AIFST team - it was great to be able to connect at a face-to-face event.



AIFST22 - Annual Convention



Total registrations = 420

Number of sessions = 16

Number of speakers = 56

Exhibitors = 24

Hours of content = 26.5 (all recorded)

Feedback score = 4.2/5.0

AIFST22 - Convention

The AIFST Annual Convention is a key event in the Institutes calendar, supporting the continued growth of the Australian food industry by building skills, capability, and networks for food industry professionals to enable them to generate value within the agrifood system.

There is no argument that our agrifood system is facing immense challenges and pressures. This is the landscape in which food scientists are working. The challenges require innovation as the norm. This is not new however the pace of change has accelerated.

With challenges come opportunity – how can the many sectors of the Australian food industry work together to

achieve common goals? The answer lies in collaboration – working together to achieve shared goals and embracing innovative ways of thinking and working.

After two years of virtual conventions and events, AIFST22 was a face-to-face event featuring a full technical program and exhibition for our 55th Convention.

Over two days with plenary and three concurrent session streams, the convention featured 56 scientific and local and international food industry speakers from across the agrifood sector. Food safety featured strongly, alongside advances in health and nutrition, sensory and consumer science, food security and resilience, sustainability, and packaging. Innovation and collaboration were a constant theme.

We were able to a return to a more traditional convention format, with the great networking opportunities offered by a face-to-face event. Our popular social events made a return – the Wine & Cheese Tasting and Young Professionals in Food & 2022 National Mentoring Networking Breakfast was held at AIFST22. We will also recognised excellence in the food industry at our Annual Awards ceremony.

I would like to acknowledge our student volunteers, the AIFST team and all those who volunteered their time in the organisation of this event – there is a lot that goes on behind the scenes to bring this event to life.

Thank you to all our event partners for your ongoing support of the AIFST and this event.

Thank you to our scientific and food industry speakers for sharing your knowledge and experiences – supporting food industry professionals in the science of feeding our future.

Thank you all for helping to make the 2022 AIFST Convention a great success!

Science Alive, Adelaide

Each year AIFST participates in Science Alive in Adelaide during National Science Week.

Science Alive was a huge success once more with many people showing an interest in food science. The AIFST was involved with a stand showcasing the many areas of food science.

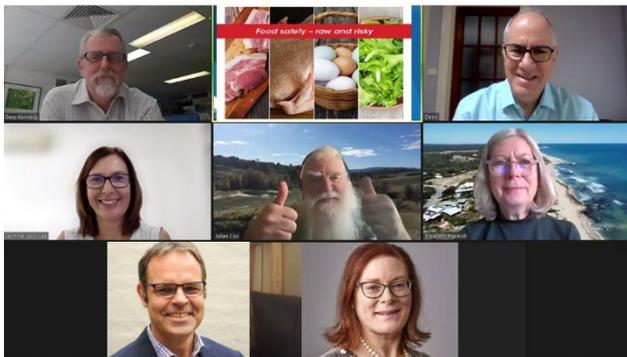
Across the 3 days there were over 15,000 visitors to the event.

A huge thank you to AIFST member Rai Peradka for once again coordinating such a successful showcase for AIFST and food science. Thank you to the 13 students from TAFE and University and AIFST members who volunteered to man the AIFST stand.



Australian Food Safety Week

.....



In November, AIFST marked Food Safety week 2022. The theme was ‘Food safety – raw and risky’ covering the risk of food poisoning from raw or minimally cooked meat, poultry, fish, eggs, and vegetables as well as possible parasite infections. AIFST and the International Fresh Produce Association Australia & New Zealand hosted a panel of food safety experts who explored whether industry is doing enough to ensure consumers understand the risks and make safe choices when it comes to understanding raw and risky foods.

Branch Events

With the return to the opportunity to run face to face events in 2022 our AIFST Branch committees took up the challenge of hosting a range of local events.

A big thank you to our Branch Chairs and their committees for the work you put into organising a range of technical and social events to give members and food industry colleagues a chance to grow, learn and connect throughout 2022.

AIFST Queensland Branch

The Queensland Branch Committee organised several successful events in 2022.

In early April [barefoot bowls](#) featured guest speaker Bob McMillan sharing about the important role that Foodbank Queensland plays in addressing food insecurity in the local community. Thank you to our event partners BVAQ and Neogen. Congratulations to the Qld Branch who donated \$400 from the evening to Foodbank Queensland.

The [Queensland Department of Agriculture and Fisheries \(QDAF\)](#) opened their doors on July 21 to AIFST members and colleagues for a 'behind the scenes' peak into their facilities and activities. The Food Zone is a Safe Food Queensland and DAF-accredited food research and processing plant with over 120 individual food processing units. Thank you to the AIFST Qld Branch Committee and QDAF for a great event.



Figure 3: AIFST QDAF tour

In September the Queensland Branch hosted a face-to-face event on [Careers in Food Science & Technology](#). We had a great turn out - thank you to everyone who attended. Thank you to our host for the night, Jarethan Mullen; our panel moderator, Anneline Padayachee; and the panel members and speakers for your insights into the world of food science. Thank you to our event partners - Evolve Scientific Recruitment, Integrity Compliance Solutions, Primo, PERKii and to the venue, AIBN.



Figure 4: Careers Night

To share how they make their delicious biscuits, the [Arnott's Virginia factory](#) opened their doors for an AIFST members only tour.

With a rich heritage and over 150 years of expertise, Arnott's is an iconic Australian biscuit and snack manufacturer. Since the first factory opened in Newcastle, NSW in 1865, Arnott's has developed countless innovations that are recognisable world-wide. Frequently spotted in Aussie-expat stores, who can say no to a Tim Tam or an Iced VoVo?

A big thank you to the Arnotts team at the Virginia, Brisbane site for providing this unique opportunity.



Figure 5: Arnott's factory tour

Bush Foods Tour - Native Oz Bushfoods farm at Ropeley in the Lockyer Valley. Their native food orchard has around 450 trees and they host over 40 different varieties of edible natives in their educational garden. AIFST members and food industry colleagues were treated to a jam-packed tour.



Figure 6: Bush Foods tour

AIFST New South Wales Branch

AIFST participate in the University of NSW Careers Pathways and Industry Networking event in Sydney June.



Figure 7: AIFST CEO, members and students

AIFST Victorian Branch

The Victorian Branch Committee organised several successful events in 2022.

The Committee hosted a careers night at the University of Melbourne in April and a trivia night in May featuring trivia master Deon Mahoney.



Figure 8: Careers Night - University of Melbourne

In November a Nutrition Update and Networking event was held at the William Angliss Institute and featured a range of speakers on immune health, heart health, gut health as well as an overview of nutrition trends and health claims.



Figure 9: Victorian Nutrition update and networking event

AIFST Western Australia Branch

The Western Australia Branch Committee organised several successful events in 2022.

The WA Branch hosted a Careers Night at Murdoch University in April.



Figure 10: WA Careers Night

In May the Committee held a successful face to face event featuring insights into the measurement of key carbohydrate components in cereal and plant products and their role in health and nutrition. A feature of the evening was guest speaker Barry McCleary.



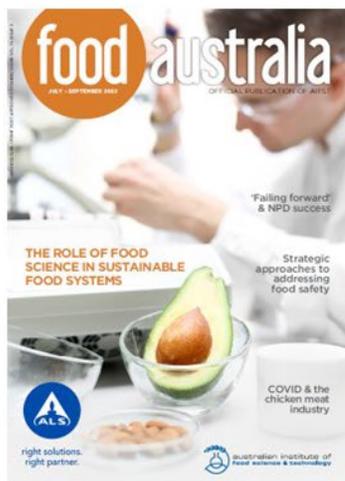
Figure 11: Guest speaker - Barry McCleary

In August over one hundred people gathered at Curtin University for the AIFST WA Branch Gut Health Technical Meeting. The presentations were high quality and provided significant opportunities to learn more about the different perspectives shared by speakers around the topic.



In October AIFST Fellow, Gary Kennedy from Correct Food Systems presented on *Future Food Production and Sustainability Event*.

Publications



food australia

In 2022, four issues of *food australia* were published with content provided by a range of contributors. Just over 1,400 copies per edition were distributed to members and subscribers in both print and electronic form.

The four editions featured 54 contributed articles and 94 contributors. We recorded over 2,000 reads on the digital platform.

In 2022 the journal was overseen by the Scientific and Technical Advisory Committee:

Martin Palmer, Mark Turner, Cecilia Ngo, Tom Ross, Philippa Harmon, Vicky Solah, Lisa Szabo, Yakindra Timilsena, Allan Poynton, Jasmine Lacis-Lee, Michael Depalo, Deon Mahoney, Hafiz Suleria, Greg Bonnefin and Pablo Juliano.

Melinda Stewart, AIFST Technical Information Specialist continued to manage editorial oversight.

FoodTech Bites

FoodTech Bites continued in 2022, delivering up-to-date technical content on a range of news and published research on food science related topics to members.

In the member survey, FoodTech Bites drew 84% Top 2 box (strongly agree and agree) agreement on keeping members up to date.



Humanitarian Food Science & Technology

AIFST continued to educate members and the wider food industry in the critical area of humanitarian food science and technology (HFST).

HFST is the application of food science and technology to enhance food security, health, and economic prosperity for global humanitarian and development purposes.

An emerging field, Humanitarian Food Science and Technology (HFST), offers innovative solutions to reduce food insecurity and malnutrition.



The Food Systems Summit and the role of food science and technology in sustainable food systems

Words by Jay Sellaheewa



At AIFST we recognise that we must work to proactively communicate and engage with our members and stakeholders to ensure they are kept up-to-date and informed on relevant news and opportunities.

Our key communication channels are *food australia*, monthly e-newsletters, and various social media platforms such as Facebook and LinkedIn.

Communication

Social Media

In addition to monthly e-newsletters, AIFST engaged with members and the broader food industry via Facebook and LinkedIn. We saw an increase in engagement from 2021 to 2022 and we will be working towards furthering this growth in 2023.

Social Media Channel	2022	2021	Net change	Data Source
Overall (LinkedIn & Facebook)				
Posts	600	591	+1.5%	Hootsuite
Impressions	407,000 (1)	361,000	+12.7%	
Fans & Followers	15,000	13,000	+15.4%	
Facebook				
Posts	600	591	+1.5%	Facebook Insights & Hootsuite
Followers	6,103	5,663	+7.7%	
Page reach	56,158	36,761	+53%	
LinkedIn				
Posts	600	305	+96%	LinkedIn
Followers	9,600	7,445	+29%	
Page engagements (2)	4,197	3,417	+23%	

Notes:

1. Impressions - the number of times any content on Facebook and LinkedIn pages or accounts appeared on someone’s screen.
2. Page engagements - total number of likes, comments & shares

Website

The AIFST website is the primary source for members and the food science community for information about AIFST and food science and technology overall.



Pageviews	248,053
Top User Country of Origin	Australia and United States
Users	73,624

Bitesize

Bitesize e-newsletter

AIFST monthly Bitesize e-newsletters continued to keep members up to date in 2022 with 12 monthly editions sent out to members.

EDM's (Electronic Direct Mail)

Over the course of 2022 AIFST engaged members and the wider industry in key promotions through electronic direct emails for the 2022 AIFST Convention and events. T

These emails consistently reached over 5,000 key contacts and saw an average engagement of 45%

Branches and Special Interest Groups

In 2022 AIFST continued to support the State Branches and Special Interest Groups.

The Branches for 2022 were:

Branches	Chair
Queensland	Cecilia Ngo
NSW	Annesley Watson
Victoria	Pilar Oyarzun
South Australia	Rai Peradka
Western Australia	Justin Whitely (Compass Group)
Tasmania	Tom Ross

The Special Interest Groups for 2022 were:

- Consultants
- Sensory and Consumer Science
- Student and Young Professionals

The Consultants group met several times in 2022 and continued to develop resources which were available to members in 2022.

The Sensory and Consumer Science group contributed to a successful NZOZ Sensory and Consumer Science Symposium which was held virtually, hosted in New Zealand in February 2022.

The Student and Young Professionals group continued to meet virtually during 2022.

On behalf of the Board, staff, and members, I would like to acknowledge the contribution of our Branch committees and Special Interest Groups as volunteers of the Institute. We recognise your contribution is above and beyond your daily professional demands and should not go unrecognised. Our volunteers ongoing input and guidance is crucial to ensuring we are delivering value to our members.

Consultants Register

The AIFST Consultants Register was launched in September 2017 as a service to members.

At the end of 2022 there were 44 consultants listed on the register, operating nationally or state-wide.

CHAMPION



Scientific & Technical Advisory Committee (STAC)

a network of experts who provide the AIFST with objective and independent expert scientific and technical advice and support.

provide high-level strategic guidance on AIFST's long-term scientific and technical direction, and strategic leadership for the journal food australia, annual convention, webinars, generate published content, and support AIFST's Continuing Professional Development Program (CPD).

Industry Representation

AIFST has also been represented by Fiona Fleming in the following forums during 2022:

Food, Beverage, and Pharmaceutical Industry Reference Committee (IRC)

The Food, Beverage and Pharmaceutical IRC is responsible for national training package qualifications relevant to food processing and manufacturing, beverage manufacturing, pharmaceutical and nutraceutical manufacturing.

During 2022, Fiona Fleming (AIFST CEO) held the role of Chair of this committee.

Other industry representation is shown in Figure 12.

Food, Beverage and Pharmaceutical Industry Reference Committee - Chair	Imported Food Consultative Committee
Biosecurity Plan for NSW: Food Safety Strategies	Ag & Food National Science week 2021 - Steering Committee
FSANZ Act Review – Industry Workshop	Fight Food Waste – labelling project committee
Allergen Collaboration Steering Committee	Engineers Australia as part of AFEA – Australian Food Engineers Association
National GS1 Traceability Advisory Group	ATSE – preliminary meeting
VET ASSESS discussion on Food Technologist definition	Food Safety Information Council – Board member
	Food Safety Research Alliance

Figure 12: AIFST 2022 Industry Representation

In June AIFST CEO Fiona Fleming and Board Members Dr Michael Depalo and Deon Mahoney attended the FSANZ stakeholder forum – Future Ready Food Standards on June 29 in Sydney. Fiona presented in the session on Stakeholder perspectives and joined the panel discussion following. The informative session included perspectives from a diverse range of industry leaders addressing emerging issues for the food and beverage sector. The panel also discussed key opportunities for collaboration and engagement with FSANZ. With over 200 attendees online and 70+ in the room it was a great opportunity to discuss a range of opportunities in the food standards space.

Thank you to FSANZ for the opportunity to engage.



Figure 13: AIFST attendance at the FSANZ Stakeholder Forum

AIFST Submissions

In addition to representation on industry committees, the AIFST made several submissions to regulatory consultations in 2022. The submissions are available on the [AIFST website](#).

Food safety auditor development project

In June AIFST kicked off the Australian Food Safety Auditor Development Project. The aim of the project is to improve the availability and competence of food safety auditors in Australia.

The project is being conducted in three phases:

Phase 1: Education. Encourage and support food science/technology universities and/or VET sector to incorporate food safety auditing into their curricula. Educational outcomes will be aligned with, and recognized by, international food safety auditor knowledge requirements, including GFSI auditor competence verification, to avoid duplication of knowledge qualifications.

Phase 2: Internship. Develop an internship program with industry stakeholders to provide practical industry experience to food science professionals seeking an auditing career, and those seeking experience in additional industry sectors. Interns to be actively engaged with industry hosts in positions with food safety accountability.

Phase 3: Promotion. With the co-operation of industry stakeholders and marketing professionals, design an on-line promotional campaign to encourage young technical professionals into food safety auditing as a career option.

Phases 1 and 2 commenced in 2022 with support from the Project Steering Committee and Bill McBride as the consultant project manager.

Food Science graduate industry survey



In 2022 the AIFST conducted an industry survey to gain a better understanding of what core competencies are important for graduates of food science and technology programs from Australian higher education providers such as Universities and TAFE.

The Institute for Food Technologists (IFT) provide a list of core competencies that are used to evaluate and approve undergraduate food science programs in the USA and internationally. These were adapted for incorporation into the AIFST survey. The competencies fell into five main areas: (1) food chemistry and analysis, (2) food safety and microbiology, (3) food processing and engineering, (4) applied

food science, and (5) success skills. The AIFST survey included several additional graduate attributes, in view of changes in the food industry over the past 20 years, and considering Australia has a food industry more dominated by small and medium enterprise businesses than the USA.

The key findings from the survey are set out in Figure 14.

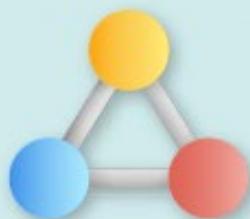
Food Science Graduate – Industry Survey results



**Knowledge of the principles
that make a food product safe
for consumption**
86% essential 13% desirable



Applied food science skills
78% essential 21% desirable



**Strong knowledge of
food chemistry**
58% essential 38% desirable



**Ability to identify
pathogenic and spoilage
microorganisms**
74% essential 24% desirable



**Training in food law
and regulations**
74% essential 25% desirable



**Ability to understand the
conditions affecting the
growth and control of
pathogenic and spoilage
microorganisms:**
81% essential 16% desirable

Figure 14: AIFST Food Science Graduate Industry Survey

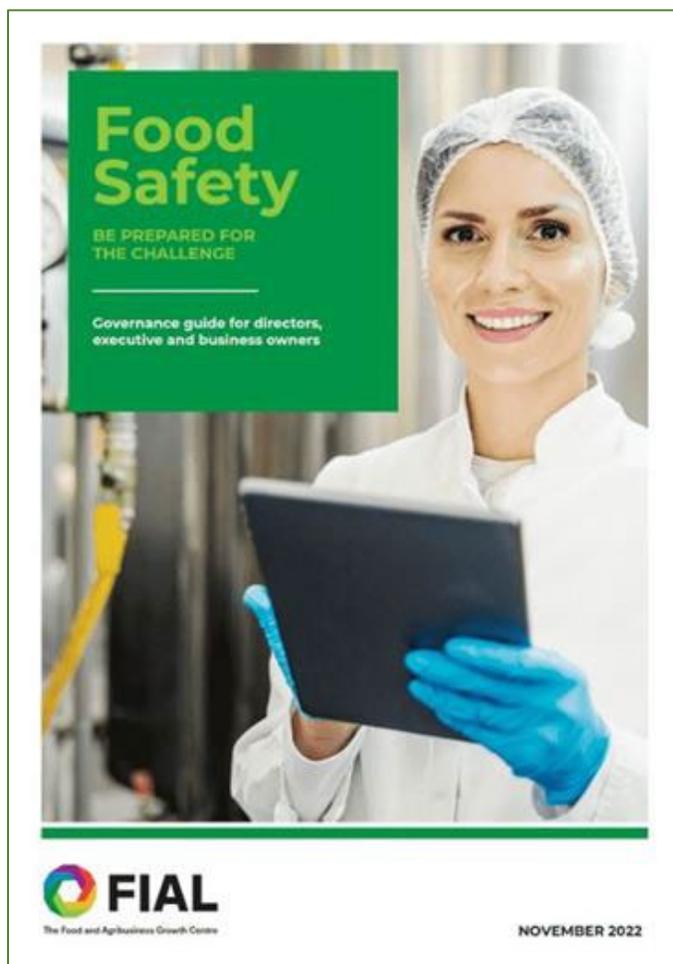
Food Safety Governance Guide

Food safety is something we do well and has always been important for Australia's food producers, manufacturers, and marketers. Our consumers have a legitimate expectation that our food is safe, and our local and international reputations depend upon excellence in food safety outcomes. Our enviable reputation and track record in food safety, is something we must continue to protect, nurture, and enhance. Food safety also presents a [\\$6 billion growth opportunity](#) for Australia's food and agribusiness sector by 2030, with the development of responsive and fit-for-purpose systems to reduce food fraud or increase supply chain transparency, food safety testing and biological hazard control.

Commissioned by FIAL, and prepared by the AIFST, the *Food Safety: Governance Guide for directors, executives and business owners* is a resource for the food industry and other stakeholders to support food safety governance practices.

The Guide was officially launched during Food Safety Week by FIAL Managing Director, Mirjana Prica, FSANZ CEO, Sandra Cuthbert and Lisa Szabo, Director Food Safety & CEO NSW Food Authority.

The Guide is freely available from the [FIAL website](#).



Partnerships & Engagement

During 2022 AIFST continued to develop partnerships and engagements to support our reach and place as representing food industry professionals. We have continued to work with Foodbank Australia, the Fight Food Waste CRC and NZIFST.

Foodbank Australia

The Australian Institute of Food Science and Technology (AIFST) continued to work with Foodbank to help address the rising issue of food insecurity in Australia at the same time as tackling food waste. Foodbank is the largest hunger relief organisation in Australia which, with the help of the food industry and public, has the scale and capacity to address the country's hunger crisis. Foodbank will provide opportunities for AIFST members to assist with projects and to volunteer their time in assisting with Foodbank operations.

As part of the partnership, the AIFST Foodbank Hunger Hero award was launched at the 2018 AIFST Convention and has become part of the AIFST awards program to recognise a person or team who have gone above and beyond to tackle food insecurity. Whether it is championing a new initiative within their company or volunteering their time and expertise in the community, AIFST and Foodbank want to recognise an individual's or team's contribution and hold it up as an inspiration to others.



Fight Food Waste CRC

AIFST is a supporting partner of the Fight Food Waste CRC giving the Institute the opportunity to participate in the important work of this CRC. During 2021, Fiona Fleming (AIFST CEO) participated in the Fight Food Waste labelling project committee.



FIGHT FOOD WASTE
Cooperative Research Centre
REDUCE - TRANSFORM - ENGAGE

NZIFST

AIFST continued its ongoing relationship with NZIFST, recognising the importance of sharing knowledge to strengthen and support the food industry in both countries.





AIFST & SAAFoST joint webinar

Biltong and Vegemite, Springboks and Kangaroos

In October, the AIFST and SAAFoST collaborated to host a joint webinar for members and colleagues. The webinar had a truly international flavour with foodies attending from Canada, South Africa, Australia, Nigeria, and Namibia! It was a great opportunity to hear about the food industry in both countries. Thank you to our presenters, Nigel Sunley, and Fiona Fleming.



**AUSTRALIAN INSTITUTE
OF PACKAGING**

Acknowledgement

AIFST Partners

Throughout 2022, the AIFST has been supported by our partners in a range of events.

On behalf of the AIFST Board, team and members, I wish to acknowledge and thank all of our partners for your support and commitment to the AIFST and food science in the agri-food industry.



AIFST Team

Finally, a huge vote of thanks must go to the hard-working team at AIFST.

The **AIFST team** for 2022:

- Fiona Fleming – CEO, Company Secretary
- Carilee Hicks – Membership and Administration Services Manager
- Clive Russell – Business Development Manager
- Melinda Stewart - Technical Information Specialist
- Melissa Garland – Education Services Manager
- Annette Votteler – Finance Manager
- Intern – Annelise Sarikas

I would also like to thank our going Board members – Suz Allen, Deon Mahoney and John Kavangh for their input, support, and expertise during their time on the Board. They have all provided amazing guidance and insights over the time served on the Board.

Thank you to the Board who are committed to a strong, relevant, and healthy Institute that delivers on our key focus areas of grow, learn, connect, and champion.

I would also like to acknowledge all our partners who have supported the AIFST during 2021 – we could not have run successful events without your support.

Australia is recognised for our reliability, our ingenuity and quality of food products. Now in a disrupted global economy we can grow that reputation by continuing to invest in food science and technology disciplines critical to the future success of food manufacturing and the food industry.

As always, I invite and encourage all members to take an active role engaging with the Institute – it is only through continued engagement that we can fulfill our purpose of uniting food industry professionals in the science of feeding our future.

Fiona Fleming

Chief Executive Officer & Company Secretary

Meet your 2022 AIFST Board

In May 2022 we held our Annual General Meeting (AGM) and welcomed Dr Michael Depalo to the AIFST Board and farewelled Sandra Loader. Duncan McDonald was returned to the Board for a second three term.

The AIFST Board members for 2022 were:

- Suzanne Allen
- Julie Cox
- John Kavanagh
- Deon Mahoney
- Duncan McDonald (President and Chair of the Board) (reappointed to the board 25 May 2022; reappointed as Chair 04 July 2022)
- Bronwyn Powell
- Michael Depalo (appointed 25 May 2022)



AIFST Board 2022





Ms Suz Allen

BSc, MACogSci, MBA, Grad Cert Gastronomy, GAICD, FTRS, MAIFST,
Non-Executive Director

Recognised as a subject matter expert in sensory, Suz brings over 30 years' experience in consumer-based product innovation research.

A former CSIRO Scientist and Research Director, Suz has consulted to many FMCG companies (start-ups through to multi-national), with her experience covering a wide range of products including fresh and novel processed foods, beverages, and pet food.

Suz is currently the Head of Sensory Research at Click, an innovative and full-service specialist market research consultancy. Previously she held the role of Director, Sensory & Consumer Science Asia Pacific & International at Campbell Arnott's, where she led the sensory team across the region and played an instrumental role in designing and bringing new products to market. Suz served on the Board of the Australian Market & Social Research Society for six years, three as Vice President, and was awarded Fellowship for her contributions to FMCG research. Suz is a long-time professional member of the AIFST having joined in 1992 and has undertaken 'Not for Profit' Governance training with the Australian Institute of Company Directors.



Julie Cox

BSc. LLB (Hons), GAICD, MAIFST, Non-Executive Director

Julie is a commercial lawyer with nearly 20 years' experience advising leading food, healthcare and technology businesses on intellectual property, consumer, product safety and regulatory compliance matters. Julie spent the majority of her legal career with global law firm Baker McKenzie across London and Australia before establishing her own specialist legal consultancy for the FMCG industry.

With a background in both science (biochemistry) and law, Julie is passionate about the food industry. Her longstanding work with food businesses, ranging from multinationals to start ups, has enabled her to develop close working relationships and a deep understanding of the opportunities and challenges facing the industry. Julie also has extensive experience advising media and technology businesses having previously worked as an in-house lawyer at British Sky Broadcasting. In addition to her undergraduate degrees in science and law, Julie is a graduate of the Australian Institute of Company Directors and a current MBA candidate with the AGSM at the University of New South Wales. Julie is passionate about innovation, continuous learning and promoting the Australian food industry as sustainable, innovative, and safe.

Dr. Michael Depalo



Michael Depalo has over 40 years' experience in food product development, ingredient technology, and food regulation. After a distinguished career at the Arnott's Group, most recently leading the regulatory and specifications team across APAC, Michael is now the founder of ANZ Food Innovation and Compliance Network, a consultancy established to support and advise food businesses and their stakeholders in R&D, Food Labelling and Regulations.

Michael is committed to the promotion of Food Technology and the Food Industry and is a member of the AIFST Technical Advisory Committee and a mentor in the AIFST Mentor programme. Michael was also a long serving member of the Australian Food and Grocery Council Health, Nutrition and

Scientific Affairs Committee serving as deputy chair for many years.

Michael is a trusted advisor and has been a Board member and Trustee of several not for profit and member-based organisations and CRCs. He was awarded the 2016 Arnott's Group "Leading with Integrity Award" for demonstrating consistent and uncompromising adherence to strong moral and ethical principles and values. Michael has a Bachelor of Applied Science from UTS where he received the Institute Medal and a PhD in Biotechnology from UNSW. Michael has over 30 years of continuous membership with AIFST and is a Fellow of the Institute.



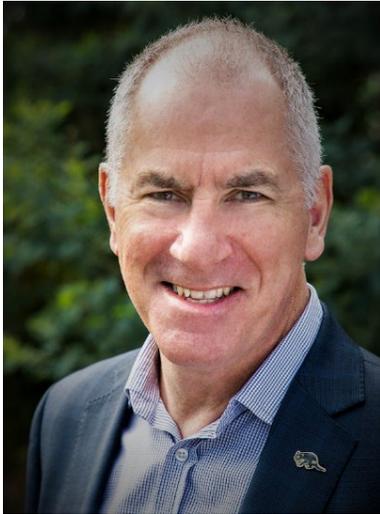
Ms Fiona Fleming

B. App Sc (Food Tech), MNutr Mgt, FAIFST, MAICD

Fiona is CEO of the Australian Institute of Food Science and Technology (AIFST). She is an experienced Corporate and Regulatory Affairs professional who has been involved in leading and facilitating change and developing management strategies across a portfolio of food policy and regulation matters in global FMCG and NGO environments.

Fiona has more than 35 years' experience in the food industry in the areas of dairy, seafood, cereal-based foods, smallgoods, tea, simmer sauces and pastes, ingredients, and infant formula. Fiona has previously worked for a large FMCG company in the role of Group Quality and Corporate Affairs Manager. In this role she was responsible for providing leadership across Australia and New Zealand in the areas of food policy and regulation; consumer affairs and communication; issues and crisis management and food quality and safety.

Fiona is a Fellow of the Australian Institute of Food Science and Technology. Fiona is currently serving as a Non-Executive Director and Deputy Chair of Healthy Kids. Fiona is a member of Allergy and Anaphylaxis Australia, an Associate Member of the Allergen Bureau, and a member of the Australian Institute of Company Directors. Fiona holds a Bachelor of Applied Science (Food Technology) from the University of Queensland and a Master of Nutrition Management from the University of Wollongong.



Deon Mahoney

Dip.App.Sc., Dip.Agr.Micro., M.Sc.Agr, FAIFST, Non-Executive Director

Deon Mahoney is a fellow of AIFST and possesses considerable experience across food science and technology. Over his career his roles have included the development of food safety policy, microbiological risk assessment, risk communication, development and enforcement of food legislation, food regulation, quality assurance, and training and education.

Deon completed post-graduate studies at The University of Sydney, including a Master of Science in Agriculture degree. He retains a keen interest in the evolving advances in science and technology that underpin our agriculture and food sectors. In his current role, Deon is Head of Food Safety at PMA Australia New Zealand. Deon provides high level technical support and guidance to the horticulture industry with the goal of ensuring the safety and suitability of fresh produce.

Deon has previously worked for the World Health Organization and the Food and Agriculture Organization, as well as with Food Standards Australia New Zealand, and Dairy Food Safety Victoria. In these roles he has developed and published a wide range of technical guidance material; provided forward-looking scientific advice addressing factors that impact the safety of food products; and been actively involved in Listeria incident monitoring and response.



Bronwyn Powell

B. Com, GAICD, CPM, Member of AIFST, Non-Executive Director

Bronwyn is a senior marketer and specialist in digital transformation and food innovation specialist. She has more than 30 years' experience transforming and positioning for growth, many well-known, iconic global food brands across Fast Moving Consumer Goods (FMCG) to Retail/Quick Service Restaurants (QSR).

She is a recognised leader for new, brave, disruptive campaigns. Such as the introduction of the McDonald's digital menu and the transformation of the in-store experience, in which she played an instrumental role.

And strategically, her leadership to transform business can be seen in her close to 10 years' experience as Global Marketing Director and Chief Marketing Officer for YUM Brands - KFC, Taco Bell and Pizza Hut Canada – where she grew the brands globally from Canada to the Europe to Asia.

Her experience in strategy development and execution extends beyond transformation and growth to customer experience across all touchpoints including digital, especially within Retail/QSR.

Other notable food experience includes her integral part in the team which secured the Victorian Government's support for SPC Food Manufacturing transformation for Coca-Cola Amatil.

Bronwyn is a graduate of the Australian Institute of Company Directors (GAICD) and of University of NSW –Bachelor of Commerce (Marketing). And she is a Certified Practising Marketer (CPM) with the Australian Marketing Institute (AMI).

She is currently focused on board roles and consulting to the food industry as she is passionate about quality Australian sourced food and using these home-grown ingredients to inspire her own cooking journey. She loves to spend time teaching her twin girls the joy of great food and how home cooking and great food brings us together.



John Kavanagh

BEC, CA, MAICD, Member of AIFST, Non-Executive Director; Chair of Finance, Audit and Risk Committee

John has spent over 25 years in leadership roles across the Food and Healthcare industries. John is currently the CEO of Key Pharmaceuticals, which is an Australian manufacturer and distributor of healthcare products and medical devices. Prior to that, John was the CEO of Tikun Oceana, which is a privately owned grower, producer, and seller of medicinal cannabis products based in SE Queensland. John is also a former CEO of Integria Healthcare, which is an Australian based, privately owned business that manufactures and sells natural healthcare products throughout ANZ, North America,

Asia, and Europe. In his capacity as Integria's CEO, John also sat on the Board of the industry association (Complementary Medicines Australia) for 3 years.

For nearly 8 years John was CFO of George Weston Foods and served on the Boards of a number of domestic and international joint ventures, and before that John was the Director of Finance & IT at GlaxoSmithKline Consumer Healthcare (ANZ).

After completing his Economics Degree at Macquarie University, John started his career as a finance professional with Price Waterhouse, qualifying as a Chartered Accountant and then becoming a Registered Auditor in a private practice.

During his career, John has served on numerous voluntary boards and committees, generally taking on the Treasurer's responsibilities.

John has been a member of the Australian Institute of Company Directors since 2011.



Duncan McDonald

B. App. Sc (Food Technology), MBA, FAIFST, GAICD, Chair & Non-Executive Director

Duncan is a fellow and has been a member of the AIFST for 43 years. He was a graduate in Food Science and Technology from the Uni NSW before completing his MBA majoring in International Business. He has been a graduate from the Australian Institute of Company Directors since 2007.

Duncan runs his own food ingredient and technology business which services the Australian food manufacturing and related industries and has business interests in Agriculture. Prior to his own businesses, Duncan had a very progressive corporate career within blue-chip organizations such as Nestle, Symrise,

Goodman Fielder and Burns Philp to which he held senior leadership roles and responsibilities both locally and internationally.

Duncan has been actively involved over the years within various food company Boards such as Symrise (Oceania) and Burns Philp (Asian JV's) and his own companies. His food industry association involvements include Chairing in 2011 the 44th Annual Australian Institute of Food Science & Technology (AIFST) Convention in Sydney. Between 2005 and 2007, he Chaired the Australian Flavour and Fragrance Association, and in the 1990's, in addition to initiating the AIFST Membership Marketing Committee, he assisted in developing strategies for the AIFST and was a contributing author for the Secondary Schools textbook in Food Technology.

Duncan more recently was on a Federally Funded Steering Committee preparing National Meal Guidelines for Age Care: *A Guide for Service Providers, Caterers and Health Professionals Providing Home Delivered and Centre Based Meal Programs for Older Australians.*

Duncan was an elected Local Government Councillor from 2008 to September 2017, where in addition to normal Council activities, he was a founding member of the Council's Audit and Risk Committee and Chaired from 2012 until September 2016 the Ku-ring-gai / Hornsby Meals on Wheels Board and was a MWP Community Aid Director.



australian
institute of
food science
& technology

**UNITING FOOD INDUSTRY PROFESSIONALS
IN THE SCIENCE OF FEEDING OUR FUTURE**

GROW



LEARN



CONNECT



CHAMPION



Purpose & Mission

Uniting food industry professionals in the science of feeding our future

To advance and inspire all food sector professionals through education, collaboration and recognition to champion a robust, innovative science based Australian food industry to meet future food needs.