



**National Science Week is Australia’s annual celebration of science and technology
Celebrating Food Science & Technology as a Career and the future of food science**

National Science Week is Australia’s annual celebration of science and technology and provides an opportunity to acknowledge the contributions of Australian scientists to the world of knowledge. It also aims to encourage an interest in science pursuits among the public, and to encourage younger people to be fascinated by the world we live in.

National Science Week is an opportunity for everyone to talk science, see science and do science. This year, National Science Week will take place from 15th-23rd August and during this week, AIFST will be turning the spotlight onto Food Science & Technology as a career and what the future holds.

Hear from a range of food industry professionals about their food science journey and the future.

TO REGISTER:

To register, visit the events page on the [AIFST website](#) OR click on the links in the program table on the following page.

COST:

Attendance is free for AIFST members.

Non-members - \$20 per webinar OR attend all the webinars for \$85.

Student non-members – attend all the webinars for \$30.

Registration for all 6 webinars for members and non-members – [click here](#)

For student non-members please contact [AIFST](#) for the registration code.

PROGRAM

DATE & Registration link	TIME		SPEAKER	TOPIC
Monday 17 August	1.00 – 2.30	#1	Deon Mahoney Head of Food Safety, PMA Australia-New Zealand Ltd & AIFST Board Member	What will food science and technology bring to our future and how can we contribute?
			Lisa Szabo PhD Director Food Safety & CEO Food Authority NSW Department of Primary Industries, Biosecurity & Food Safety	Food science career journey and the future
Tuesday 18 August	1.00 – 2.00	#2	Kate Howell PhD Research and teaching academic at University of Melbourne	Food science career journey
Tuesday 18 August	4.00 – 5.00	#3	Skye Blackburn Founder at Edible Bug Shop	Food science career journey
Wednesday 19 August	1.00 – 2.00	#4	Hugh Dircks PhD Senior Microbiologist – Carlton & United Breweries	Food science career journey
Thursday 20 August	1.00 – 2.30	#5	Inge Baselier Consumer Scientist, Bega Foods	Food science career journey
			Cecilia Ngo Research & Development Food Technologist, Custom Foods	Food science career journey
Friday 21 August	1.00 – 2.00	#6	Katinka Mitchell Strategic Science Chemical Safety and Nutrition Science, FSANZ	FSANZ Regulatory Science Strategy

Registration for all 6 webinars – [click here](#)

About the Speakers

Deon Mahoney

Deon Mahoney possesses wide ranging, long-term experience across food science and technology. He has post graduate qualifications from the University of Sydney, and over his career he has performed in various roles: including the development of food safety policy, microbiological risk assessment, risk communication, development and enforcement of food legislation, establishing food safety programs, and training and education

As Head of Food Safety at PMA A-NZ, Deon provides high level technical guidance and support to the fresh produce industry with the goal of ensuring the safety and suitability of products. Deon also undertakes consultancy work for the food industry through Deon Mahoney Consulting.

Deon has previously worked for the World Health Organization, the Food and Agriculture Organization, Food Standards Australia New Zealand, and Dairy Food Safety Victoria. He has worked in over 25 countries and provided forward-looking scientific advice addressing factors that impact the safety of food products; developed and published a wide range of technical content and guidance materials; and been actively involved in *Listeria monocytogenes* standard setting, incident investigation, and response.

Deon is a fellow of Australia Institute of Food Science and Technology.

Lisa Szabo, PhD

Lisa joined the New South Wales Food Authority as its chief scientist in January 2006 and became its chief executive officer in 2015. The Food Authority is a statutory authority within the Department of Regional New South Wales and is responsible for food regulation across the food supply chain.

Prior to joining the NSW Food Authority, Lisa worked at the Commonwealth Scientific and Industrial Research Organisation (CSIRO) for 11 years. There she led and managed long-term research projects for various food industry sectors.

Lisa has a Bachelor of Science degree with Honours from the University of Queensland and was awarded a Doctor of Philosophy degree in microbiology from the same university. She had post-doctoral research experiences in the United Kingdom and Germany. She has been an expert advisor or member on several national and state government inquiries and committees. In the national food regulatory system, Lisa represents the interests of NSW on the Food Regulation Standing Committee.

Kate Howell, PhD

Dr Kate Howell is an academic in the School of Agriculture and Food at the University of Melbourne. Dr Howell is a yeast microbiologist, with interests in yeast biochemical pathways which lead to aroma production during food and wine fermentations. The ecology of complex food ecosystems is an area of interest, together with understanding how yeasts interact with *Drosophila*.

Skye Blackburn

Skye Blackburn is an Entomologist and Food scientist with a passion for sustainable food practices. Edible Bug Shop was Australia's first farmer of edible insects and is a world leader in Edible Insect farming techniques, developing edible insect products suitable for the Western diet and educating the general public about the benefits of insects as a source of food through cooking demonstrations, media appearances and collaborations.

At the time food science and entomology seemed like a strange mix of professions but Skye has combined her skills in both fields to design a range of edible insect products that are safe to eat and taste great!

Skye feels that by educating people about the way that edible insects can be farmed as an eco-friendly alternative protein, she can help reduce some of the misconceptions about eating bugs. You don't just have to eat bugs if you are stuck in the bush and have nothing else to eat. When prepared properly, and you get over the initial YUCK factor, bugs are very tasty and are also good for you (and the environment).

Hugh Dircks, PhD

Hugh is the Brewing Area Manager – Fermentation and Yeast at Carlton & United Breweries. Prior to this role Hugh worked at Mars as Cocoa Senior Scientist. Hugh has a degree in Food Science and Technology and PhD from UNSW. In 2008, Hugh won the AIFST Malcolm Bird Young Members Award.

Inga Baselier

Inga Baselier is a Consumer Scientist at Bega Cheese Ltd. working to ensure that consumer needs are translated into tangible winning products. Having transitioned from a career in academia to the food industry, Inga understands the necessity and challenges of leveraging the latest sensory research and innovation to develop and implement best practice consumer centric designs within a rapidly evolving commercial environment. She has a passion for travel and food culture, with a typical overseas holiday generally involving an exploratory trip to the local supermarket to peruse the different products. Inga has studied at both Wageningen University in the Netherlands and Deakin University (Australia) and holds a bachelor's degree with honours in Food Science & Nutrition.

Cecilia Ngo

Cecilia Ngo graduated from UQ in 2017 with a Bachelor of Science, majoring in Food Science, Biochemistry and Molecular Biology. She is now a Research and Development Food Technologist at Custom Foods, creating bespoke powder blends for the health and fitness industry, hospitals, celebrities, and major supermarkets. She loves an excellent brew (be it coffee or beer), sunshine and figuring out how to make food in clever ways.

Some of her Food Science journey highlights are:

- A very deep dive into the science behind macarons.
- A \$3000 scholarship to do cutting edge research on food crops.
- Directing the social media relaunch of a student society and increasing profits by over 6000%. We provided networking opportunities, study support and food industry connections to over 150 members.
- Hands-on experience in establishing a R&D documentation system from the ground up.
- Mentoring UQ industry placement students and helping them kickstart their careers in the food industry.

Katinka Mitchell

Katinka holds a Bachelor of Nutrition and Dietetics and has worked within the Science and Risk Assessment Branch at Food Standards Australia New Zealand since 2007. She has worked across several areas including food composition and maximum residue limits, and since 2015 has worked in the area of Strategic Science within the Chemical Safety and Nutrition Science section.

Katinka had oversight of the development of the [FSANZ Regulatory Science Strategy 2019 – 23](#) and manages numerous ongoing activities under the strategy including the fellows program. She is now working to implement deliverables under each strategic objective of the strategy including linking with key contributors such as academia and industry and around science communication.