# 2019 AIFST Convention Program

**Day One – Monday, 1 July 2019**

## 7.30am – 6pm
Registration of delegates

### Opening Plenary Session

**Plenary Chair:** Dr Steven Lapidge, AIFST NED; CEO, Fight Food Waste CRC

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<th>Time</th>
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| 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**  
NSW Government representative |
| 9.20 – 9.55am | **JR Vickery Address**  
Invited speaker |
| 9.55 – 10.30am | **Gold Partner Address**  
Food chains of the future and new supply-demand dynamics  
Maria Velissariou, Chief Science and Technology Officer, IFT |

### Morning Tea
Partner: ADM Nutrition

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| 10.30 – 11.00am | **Keynote Address**  
Dr Cathy Foley, Chief Scientist, CSIRO |

## 11.00 – 11.30am

### Session 1.1
**Food Safety – Food Microbiology**

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<th>Time</th>
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| 11.35 – 1.00pm | **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.  
**Presentation 1:** Science informing the future of food microbiology  
Narelle Fegan, Food Safety & Stability Group, CSIRO  
**Presentation 2:** Retailer’s perspective  
David Miles, Quality & Responsible Sourcing Team, Coles |

### Session 1.2
**Nutrition for the Future**

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| 11.35 – 1.00pm | **Session Theme:** Key Nutrition Trends for the Future  
**Session Chair:** Sharon Natoli, APD, Food and 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.  
**Presentation 1:** Health trends in ASEAN region  
Daniel Ginger, Senior Consultant, KPMG Agri-Food  
**Presentation 2:** Healthy Food Finder: using technology to assist the implementation of healthy food and drink provision policies in NSW  
Dr Michelle Crino, Policy Officer, NSW Health  
**Presentation 3:** Case Study  
Casey Lippmeier, Vice President, Conagen |

### Session 1.3
**Supporting the Future Industry**

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| 11.35 – 1.00pm | **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.  
**Presentation 1:** CREST and other STEM programs  
Derek Williamson, TAFE and VET Sector  
**Presentation 2:** Rethinking Food Waste: Creating Products from Discarded Ingredients  
Alan Edwards, NSW Food Authority  
**Presentation 3:** Access Asia and AgriSkills Impact  
Geoff Barbaro, CEO, IFT  
**Presentation 4:** Skills Impact Finalist teams to present |

### Session 1.4
**Student Product Development Competition**

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| 11.35 – 1.00pm | **Session:** SPDC Presentations & Product Defence  
**Session Chair:** Invited  
**Time:** 11.35 – 12.30  
**Topic:** Rethinking Food Waste: Creating Products from Discarded Ingredients  
**Finalist teams to present** |

## AIFST Sensory Award Presentations

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<th>Time</th>
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| 11.35 – 1.00pm | **Session:** AIFST Sensory Award Presentations  
**Session Chair:** Invited  
**Time:** 12.30 – 1.00  
**AIFST Sensory Award Finalist**  
Finalist 1  
**AIFST Sensory Award Finalist**  
Finalist 2 |
| Presentation 3 | Kicking goals in reducing foodborne illness: the National Foodborne Illness Reduced Strategy (NFIRS)  
Leanne Laajoki, Implementation Subcommittee for Food Regulation |
| Presentation 4 | University Perspective  
Dr Polly Burley, BSc Food Science Major Coordinator, University of Southern Queensland |
| Panel Q & A Session | All speakers |

**DATE:** 10 June 2019

**SESSION 1**

**SESSION 1.1** Food Safety & Stability Group, CSIRO
Dr Tony Pavic, Baiada Poultry

**SESSION 1.2** Associated Matrices
Enumeration of Campylobacter from Poultry
Dr Robert Barlow, bioMérieux

**SESSION 1.3** National Traceability Project - enhancing our traceability systems for the future
Dr David Cusack, Manager Food Standards and Programs, NSW DPI

**SESSION 1.4** LSDA Workshop Case Study
Speaker Panel

**SESSION 2.1** Food Safety - Food Microbiology

**SESSION 2.1.1** Microbiological food safety and new technologies.
Session Chair: Deon Mahoney
Presented by: Australian Association for Food Protection (AAFP)

11th AAFP/bioMérieux Food Safety Symposium

**SESSION 2.1.2** Advances in personalised nutrition
Lynne Cobiac, Science Director and Deputy Director of CSIRO Health and Biosecurity, CSIRO

**SESSION 2.1.3** Personalised Nutrition and ‘connected food’ - an opportunity for the Australian red meat industry
Michael Lee, High-Value Food Frontiers Manager, MLA

**SESSION 2.1.4** Industry Case Study
Invited speaker

**SESSION 2.2** NUTRITION for the FUTURE

**SESSION 2.2.1** Personalised Nutrition
Session Chair: Louise Bennett, Monash University
Presented by: AIFST Nutrition Special Interest Group

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.

**SESSION 2.2.2** The Future of Food Regulation
Session Chair: Invited

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?

**SESSION 2.3** SUPPORTING the FUTURE INDUSTRY

**SESSION 2.3.1** The Future of Food Regulation
Session Chair: Invited

**SESSION 2.3.2** A food needs pyramid: conceptualising the function and role of food regulation
Chris Preston, Principal Legal Adviser, Australia, ComplyANZ

**SESSION 2.3.3** Don’t judge a book by its cover – a critical look at the presentation of alternative proteins through the ACL microscope.
Lauren D’Ambrosio, Senior Associate, KWM Sydney

**SESSION 2.3.4** Future of novel food regulation - safeguarding health, supporting innovation
Dr Matthew O’Mullane, FSANZ

**SESSION 2.4** WHAT ARE YOU DOING ABOUT Traceability?

**SESSION 2.4.1** Traceability
Workshop: Traceability
Facilitator: Maria Velissariou, Chief Science and Technology Officer, IFT

**SESSION 2.4.2** Future of novel food regulation - safeguarding health, supporting innovation
Dr Matthew O’Mullane, FSANZ

**SESSION 2.4.3** Future of novel food regulation - safeguarding health, supporting innovation
Dr Matthew O’Mullane, FSANZ

**SESSION 2.4.4** Traceability
Workshop: Traceability
Facilitator: Maria Velissariou, Chief Science and Technology Officer, IFT

**SESSION 2.4.5** Traceability
Workshop: Traceability
Facilitator: Maria Velissariou, Chief Science and Technology Officer, IFT

**SESSION 2.5** STUDENT PRODUCT DEVELOPMENT COMPETITION

**SESSION 2.5.1** What Are You Doing About Traceability?
SDPC Presentations & Product Defence
SPDC: Product Tasting and defender

This is a closed tasting. Judges and SPDC finalists only
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<th>Time</th>
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| 3.45 – 4.20pm | Presentation 4: Food Microbiology Testing: What’s Next  
Dr Vikrant Dutta, Senior Staff Scientist, bioMérieux (US, Scientific Affairs)  
Panel Q & A Session: All speakers |
|              | AFTERNOON TEA: Partner: Skills Impact                                             |

**CLOSING PLENARY SESSION**

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| 4.25 – 4.55pm | Keynote Address: Connecting for Growth  
Dr Mirjana Prica, Managing Director, FIAL |
| 4.55 – 5.30pm | 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 (Founding Director, Capability Unlimited) |
| 5.30 – 6.30pm | AIFST Awards Ceremony  
Come along and celebrate our industry with the 2019 AIFST Awards |
| 6.30 – 8.30pm | WINE AND CHEESE EVENING: Partner: Colmar Brunton & Your Source                |
**DAY TWO – TUESDAY, 2 JULY 2019**

<table>
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<tr>
<th>7.30am – 4.00pm</th>
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<tr>
<td><strong>7.30 – 9.00am</strong></td>
<td><strong>Young Professionals in Food &amp; 2019 National Mentoring Networking Breakfast</strong> (Pre-Registered Young Members &amp; Mentoring Program Only)</td>
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<td><strong>9.00 – 9.05am</strong></td>
<td><strong>Welcome to Day 2</strong> Plenary Chair: Sandra Loader, AIFST NED</td>
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<td><strong>9.05 – 9.35am</strong></td>
<td><strong>Keynote Address:</strong> Consumer Trust Alan Kirkland, Chief Executive Officer, CHOICE</td>
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<td><strong>9.35 – 10.05am</strong></td>
<td><strong>Keynote Address:</strong> Digital Assurance Dan Partelli, Director of Innovation, British Standards Institute</td>
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<td><strong>10.05 – 10.35am</strong></td>
<td><strong>Keynote Address:</strong> Humanitarian feeding problems in the Asian Pacific region – the role of the World Food Programme Carla Mejia, Regional Food Technology and Food Safety Officer, World Food Program</td>
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<td><strong>10.35 – 10.55am</strong></td>
<td><strong>Address:</strong> Farming for the future: humane food Hope Bertram, Humane Food Manager, RSPCA Australia</td>
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<td><strong>10.55 – 11.25am</strong></td>
<td><strong>MORNING TEA</strong> Partner: Twinings</td>
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<tr>
<td><strong>11.30am – 11.50pm</strong></td>
<td><strong>SESSION 3.1</strong></td>
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<td><strong>FOOD SAFETY – Food Microbiology</strong></td>
<td><strong>CONSUMER INSIGHTS for the FUTURE</strong></td>
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<td><strong>Session Theme:</strong> Science meets processing and innovation</td>
<td><strong>Session Theme:</strong> Sensory perception in the design of future foods</td>
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<td><strong>Session Chair:</strong> Invited</td>
<td><strong>Session Chair:</strong> Annes Watson</td>
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<td><strong>Overview:</strong> This session will get back to the basics and show how science basics support novel processes, innovation and through chain risk management.</td>
<td><strong>Presented by:</strong> AIFST Sensory Special Interest Group</td>
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<td><strong>Presentation 1</strong> Food microbiology underpinning food innovation and reformulation Cathy Moir, Senior Food Microbiologist, CSIRO</td>
<td><strong>Presentation 1</strong> Relationship between pleasure and weight gain Prof Russell Keast, Professor Sensory Science, Deakin University</td>
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<td><strong>Presentation 2</strong> Assoc Prof Mark Turner, Deputy Head of School of Agriculture and Food Sciences Faculty of Science, University of Queensland</td>
<td><strong>Presentation 2</strong> Personalised nutrition, focus on nutrition in young children Dr David Cox, Principal Research Scientist, CSIRO</td>
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<td><strong>Presentation 3</strong></td>
<td><strong>Presentation 3</strong> The importance of food texture in consumer enjoyment and healthy eating Dr Heather Smyth, Senior Research Fellow, University of Queensland</td>
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**Date:** 10 June 2019
### Presentation 3
**Industry research perspective**
Nathan Flick, Technical Account Manager, Chr Hansen Pty Ltd

### Presentation 4
**Culture and behaviour - an innovative approach to supporting foodborne illness reduction**
Karen Ferres, Manager of Food Safety & Audit, SA Health

### Panel Q & A Session
All speakers

### Presentation 3
**Industry Case Study**

### Presentation 4
**Food technology for improved nutrition: Case studies in Asia**
Carla Mejia, Regional Food Technology & Food Safety Officer, World Food Program

### Panel Q & A Session
All speakers

### Presentation 3
**Presentation 4**
**Food Loss Mapping and Elimination Initiatives**
Pablo Juliano, Principal Research Scientist, CSIRO

### Panel Q & A Session
All speakers

### CONVENTION CLOSE

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

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