

AIFST Summer School
February 18-19th, 2019
University of Queensland, St Lucia Campus, Brisbane
Forgan-Smith Building (01), Room E109

Monday 18th February

9:30	ARRIVAL TEA & COFFEE
10:00	Welcome & Opening of the AIFST Summer School at UQ, 2019 <ul style="list-style-type: none"> • Fiona Fleming (AIFST Managing Director) • A/Prof Mark Turner (UQ)
10:15 – 10:45	Keynote - Emeritus Prof Hilton Deeth (UQ) – A career of research with industry impact
Session 1	
10:45 – 11:05	Invited speaker – Cameron Turner (UQ) – Disrupt or be Disrupted – A food companies dilemma
11:05 – 11:20	Stability of spray-dried camel milk powder during accelerated storage Dr Thao Ho, UQ
11:20 – 11:35	Characterisation of basic composition, physical properties and antimicrobial enzymes of Australian camel milk Zhengzheng Zou, UQ
11:35 – 11:55	Invited Speaker – George Ganzenmuller – Innovations in food packaging (Australian Institute for Packaging)
11:55 – 1:00	LUNCH (Poster Session 1)
Session 2	
1:00 – 1:20	Invited speaker – Dr Narelle Fegan (CSIRO) – New challenges in food safety
1:20 – 1:40	Invited speaker – Dr Polly Burey (USQ) – Reducing food waste
1:40 – 1:55	Survival of five poultry <i>Campylobacter</i> isolates subjected to peracetic acid Stanley Chen, CSIRO and University of Tasmania
1:55 – 2:10	The roles of nisin and sugar utilisation genes in a potential biocontrol agent <i>Lactococcus lactis</i> 537 against Listeria on fresh cut lettuce Anran Dong, UQ
2:10 – 2:25	Application of <i>Lactobacillus plantarum</i> as an antifungal agent in cheese Elisabeth K. Prabawati, UQ and Swiss German University, Indonesia
2:25 – 2:45	Invited speaker – Dominic Jarvis (UQ Science Faculty) – Science communication
2:45 – 3:15	AFTERNOON TEA (Poster Session 1)

Session 3 (careers in the food industry)

3:15 – 3:35	Fiona Fleming (AIFST) – AIFST and careers in food science
3:35 – 3:55	Invited speaker - Jana Cameron (Path4 Food) – How to position yourself for employment
3:55 – 4:15	Invited speaker - Dr Michael Sweedman (Australian Vinegar Pty Ltd) – Innovation of an age old food
4:15 – 5:00	Discussion panel – advice from 4 recent UQ grads in industry <ul style="list-style-type: none"> • Aachal Pratap (Bacon Developer, Primo Smallgoods, JBS Foods) • Dr Anneline Padyachee (former Lecturer and R&D manager) • Hannah Naismith (Food Scientist and Nutritionist, Nutrafruit) • Cecilia Ngo (R&D Technologist, Custom Supplements)
5:00 – 5:30	Field trip information (short video) Drinks and networking
5:30 – 8:00	DINNER

Tuesday 19th February

8:30	Arrive at UQ
9:00 – 9:30	Bus leaves UQ and travels to company
9:30 – 11:00	Tour of a food processing company or UQ <ul style="list-style-type: none"> - Steggall Nutrition - TBA - Australian National Fabrication Facility (Qld Node), AIBN, Building 75, UQ
11:00 – 11:30	Bus travel back to UQ

LUNCH (Poster Session 2)

Session 3

12:30 – 12:50	Invited speaker – Prof Louw Hoffman (UQ) – Meating future protein demand
12:50 – 1:05	Post-processing changes of 3D printed beef products cooked sous-vide Arianna Dick, UQ
1:05 – 1:20	Mechanisms of dietary fibre degradation by large intestinal microbiota: why does it matter, and how to study it? Guangli Feng, UQ
1:20 – 1:40	Gut microbiota and amyolytic enzymes change during <i>in vitro</i> fermentation of native and cooked wheat starches with varying amylose content Alexander Bui, UQ
1:40 – 2:00	Invited speaker – Prof Mike Gidley (UQ) – Nutrition guided food design
2:00 – 2:30	AFTERNOON TEA (Poster Session 2)

Session 4

2:30 – 2:50	Invited speaker – Dr Heather Smyth (UQ) – Human variation in sensory science
2:50 – 3:05	Taste sensory mechanisms related to food allergies Zeping Zhao, UQ
3:05 – 3:20	Understanding the relationships between consumer astringency ratings and oral physiology measures Dr Sandra Olarte Mantilla, UQ
3:20 – 3:35	Effect of casein to whey protein ratio on milk foaming Xiaoying Xiong, UQ
3:35 – 3:50	Invited speaker – Collin Slater (Comgroup Supplies / ITQhub.net) – A mid-career food tech
3:50 – 4:00	Conference close – A/Prof Mark Turner (UQ)

AIFST would like to thank our proud partners for the 2019 Summer School



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