

DAY ONE – TUESDAY, 11 SEPTEMBER

TIME:					
7.30am – 6pm	<b>Registration of delegates</b> Fine Food Australia Exhibition open from 10.00am – 6.00pm Tuesday, 11 September 2018				
<b>OPENING PLENARY SESSION</b> Room: Clarendon Auditorium					
	<b>Plenary Chair:</b> Dr Steven Lapidge, AIFST Director, AIFST				
9.00 – 9.10am	<b>Convention and AIFST Welcome</b> Peter Schutz, AIFST Chair, AIFST Fiona Fleming, AIFST Managing Director, AIFST				
9.10 – 9.20am	<b>Address and Convention Official Opening</b> Dr Anne Astin, Non-Executive Chair, Dairy Food Safety Victoria; Chair, Food Agility CRC				
9.20 – 10.10am	<b>JR Vickery Address</b> <i>Public good with Private effort: innovation in digital supply chains</i> Ros Harvey, Founder and Managing Director, The Yield				
10.10 – 10.50am	<b>Gold Partner Address</b> <i>IFTNEXT: Feeding Minds for Tomorrow's World</i> Pam Coleman, VP of Research Services for Merieux NutriSciences; President of Biofortis & IFT President-elect				
10.50–11.30am	<b>MORNING TEA</b> Partner: Sensory Solutions				
11.35 -1.00pm	<b>SESSION 1.1</b> <b>CONSUMER INSIGHTS</b>	<b>SESSION 2.1</b> <b>ENABLING INNOVATION</b>	<b>SESSION 3.1</b> <b>SUPPORTING INNOVATION</b>	<b>SESSION 4.1</b> <b>STUDENT PRODUCT DEVELOPMENT COMPETITION</b>	<b>Ask the Expert Lounge</b> Open 10.30am – 3.30pm
	<b>Room:</b> Clarendon Auditorium <b>Session Theme:</b> Catering to the Changing Consumer <b>Session Chair:</b> Cheryl Hayman, AIFST Director, AIFST  <b>Overview:</b> A range of speakers talk about the changing consumer, their needs & how to deliver products to meet these needs.	<b>Room:</b> E <b>Session Theme:</b> Innovation Culture Ideation <b>Workshop Facilitators:</b> Dr Angeline Achariya and Elesha Kelly, Monash Food Innovation Centre  <b>Workshop:</b> How to be an Intrapreneur in your organisation	<b>Room:</b> D <b>Session Theme:</b> Insights into Asian Regulations <b>Session Chair:</b> Fiona Fleming, AIFST  <b>Overview:</b> Asia is continuing to grow as an important market for Australian businesses. Navigating the food regulations in this market can be challenging. This session will provide you with knowledge and information to enable you to navigate this market.	<b>Room:</b> C <b>Session:</b> SPDC Presentations & Product Defence <b>Session Chair:</b> Invited <b>Time:</b> 11.35 – 12.30pm  <b>Topic:</b> Keeping up with the Customer: Consumer-Led innovation  <b>Finalist teams to present</b>	<b>Room:</b> Clarendon Balcony <b>Time:</b> 10.30am – 3.30pm
	<b>Presentation 1</b> <i>Bold and Gold : NPD for the 60+ consumer</i> Sarah Hyland, SHYLAND  <b>Presentation 2</b> <i>Consumer's Evolving Definition of "Healthy"</i> Sharon Natoli, Food and Nutrition Australia  <b>Presentation 3</b> <i>How Millennials are Shaping the Health Agenda</i> Shelley McMillan, Mintel  <b>Presentation 4</b> <i>Understanding the health and sustainability needs of Australians - a retailer perspective</i> Monique Cashion, Woolworths  <b>Panel Q &amp; A Session</b> All speakers	<b>Overview:</b> <i>Intrapreneurship is one of the leading skills that future employers are seeking. An intrapreneur acts and behaviours like an entrepreneur within medium to large organisations. This workshop will focus on the behaviours necessary to be an intrapreneur and guide you through how you can do this within your organisation.</i>  <b>Program</b> <b>11:35 - 11:40</b> Welcome, Introductions and objectives for the session. <b>11:40 – 12:40</b> Intrapreneurship behaviours and culture. <b>12:40 – 1:00</b> So, what...now what and wrap up.	<b>Presentation 1</b> <i>Exporting to Asia: Where to Begin</i> Chris Preston, ComplyANZ  <b>Presentation 2</b> <i>Enabling Export</i> Scott Bouvier, King & Wood Mallesons  <b>Presentation 3</b> <i>Selling in Asia</i> Lauren D'Ambrosio, King & Wood Mallesons  <b>Presentation 4</b> <i>Growing Dragons: Asia's Food IP Creators</i> Adam Hyland, Franke Hyland  <b>Panel Q &amp; A Session</b> All speakers	<b>AIFST Sensory Award Presentations</b>  <b>Room:</b> C <b>Time:</b> 12.30– 1.00pm  <b>AIFST Sensory Award Finalist</b> Finalist 1  <b>AIFST Sensory Award Finalist</b> Finalist 2	Ask the Expert Lounge is open for pre-arranged meetings with leading food industry experts who can assist in identifying solutions and options regarding business decisions.

1.00 – 2.15pm	LUNCH Partner: Skills Impact					
2.15 – 3.45pm	SESSION 1.2 CONSUMER INSIGHTS	SESSION 2.2 ENABLING INNOVATION	SESSION 3.2 SUPPORTING INNOVATION	SESSION 4.2 WHAT ARE YOU DOING ABOUT...?	STUDENT PRODUCT DEVELOPMENT COMPETITION	Ask the Expert Lounge Open 10.30am – 3.30pm
	<p><b>Room:</b> Clarendon Auditorium <b>Session Theme:</b> Trends in Nutrition &amp; Harnessing for the Consumer <b>Session Chair:</b> Sharon Natoli, Food and Nutrition Australia</p> <p><b>Presented by:</b> AIFST Nutrition Community of Interest</p> <p><b>Overview:</b> hear from a range of speakers about the current and future trends in nutrition and how to harness these to deliver products to meet these needs.</p>	<p><b>Room:</b> C <b>Session Theme:</b> Food and beverage fermentation: new world opportunities and real world challenges <b>Session Chair:</b> Martin Cole, CSIRO</p> <p><b>Overview:</b> Join us for a series of short presentations (FermenTasmania, CSIRO, industry members) and facilitated discussion regarding new value-adding opportunities and what to do about the challenges faced by artisan fermenters.</p>	<p><b>Room:</b> E <b>Session Theme:</b> Innovation in Food Safety - AAFP Symposium <b>Session Chair:</b> Dr Duncan Craig, Department of Agriculture and Water Resources</p> <p><b>Presented by:</b> Australian Association for Food Protection (AAFP)</p> <p><b>Overview:</b> This annual Symposium presented by AAFP will focus on relevant and key food safety issues.</p>	<p><b>Room:</b> D <b>Session Theme:</b> Managing Food Waste – Strategies &amp; Options <b>Session Chair:</b> Dr Geoffrey Annison, Australian Food &amp; Grocery Council</p> <p><b>Presented by:</b> Fight Food Waste CRC</p> <p><b>Overview:</b> Strategies, innovations and options to minimise food waste and enhance food security.</p>	<p><b>Room:</b> Level 1 Foyer <b>SPDC Presentations &amp; Product Defence</b> <b>SPDC:</b> Product Tasting and Defence <b>Time:</b> 2.30– 3.00pm</p>	<p><b>Room:</b> Clarendon Balcony <b>Time:</b> 10.30am – 3.30pm</p>
	<p><b>Presentation 1</b> <i>'Vego' is the new black: the rise of plant-based eating</i> Nicole Senior</p> <p><b>Presentation 2</b> <i>The Glycemic Index Symbol Program: making healthy choices easy choices</i> Kathy Usic, GI Foundation</p> <p><b>Presentation 3</b> <i>Consumer's perspective on "naturals"</i> Sarah Kneebone &amp; Becky Silverside PLAY Market Research</p> <p><b>Presentation 4</b> <i>Am I bugging you? Insects - an innovative, nutritious food source for the future</i> Skye Blackburn, Edible Bug Shop</p> <p><b>Panel Q &amp; A Session</b> All speakers</p>	<p><b>Presentation 1</b> Netsanet Terefe, CSIRO</p> <p><b>Presentation 2</b> Alison Lansley, Australian Specialist Cheesemakers Association</p> <p><b>Presentation 3</b> Roger Fowler, The Fermentary</p> <p><b>Presentation 4</b> Juraj Durco, FAPIC</p> <p><b>Presentation 5</b> <i>FermenTasmania – Adding Value to Primary Products.</i> Dr Tom Lewis, FermenTasmania</p> <p><b>Panel Q &amp; A Session</b> All speakers</p>	<p><b>Presentation 1</b> <i>Innovative method for Campylobacter monitoring in the poultry industry</i> Thierry Sofia, bioMérieux SA</p> <p><b>Presentation 2</b> <i>Use of whole genome sequencing from a meat industry perspective</i> Dr Scott Chandry, CSIRO</p> <p><b>Presentation 3</b> <i>Environmental Pathogen Monitoring in Food Manufacturing</i> Jack van der Sanden, Think Outside the Square NZ Ltd</p> <p><b>Presentation 4</b> <i>Striking a balance between innovation and safety in food regulation</i> Dr Barbara Butow, FSANZ</p> <p><b>Panel Q &amp; A Session</b> All speakers</p>	<p><b>Presentation 1</b> <i>National Food Waste Strategy</i> Genevieve Bateman, FIAL</p> <p><b>Presentation 2</b> <i>Introduction to the Fight Food Waste CRC</i> Dr Steven Lapidge, FFW CRC</p> <p><b>Presentation 3</b> <i>The role of packaging in reducing food waste</i> Karli Verghese, RMIT</p> <p><b>Presentation 4</b> <i>Why we waste food</i> Prof David Pearson, CQ University</p> <p><b>Panel Q &amp; A Session</b> All speakers</p>	<p><b>This is a closed tasting. Judges and SPDC finalists only</b></p>	<p>Ask the Expert Lounge is open for pre-arranged meetings with leading food industry experts who can assist in identifying solutions and options regarding business decisions.</p>
3.45 – 4.20pm	AFTERNOON TEA Partner: Dairy Food Safety Victoria					
<b>CLOSING PLENARY SESSION</b> Room: Clarendon Auditorium						
	<b>Plenary Chair:</b> Jonathan Cox, President NZIFST					
4.25 – 5.00pm	<p><b>AIFST Briefing</b> <b>Presenter:</b> Fiona Fleming, AIFST <b>AIFST Board:</b> Peter Schutz, Dr Andreas Kleiber; Dr Steven Lapidge; Cheryl Hayman, Trent Hagland, Dr Chris Downs This is an opportunity for members and colleagues to hear about plans for the Institute going forward and a chance to have your say.</p>					
5.00 – 5.30pm	<p><b>Keynote Address</b> <i>Will solving Australia's \$20B food waste problem end hunger in Australia?</i> Brianna Casey, CEO, Foodbank Australia</p>					
5.30 – 6.00pm	<p><b>Panel Session:</b> Harnessing Innovation to address Food Insecurity <b>Facilitator:</b> Sarah Hyland, SHYLAND <b>Panellists:</b> Brianna Casey (CEO, Foodbank Australia), Dr Steven Lapidge (CEO, Fight Food Waste CRC), Dr Geoffrey Annison (Deputy CEO, AFGC), Ishan Galapathy (Managing Director, Capability Unlimited)</p>					
6.00 – 6.30pm	<b>AIFST Awards Ceremony &amp; 2018 Mentoring Graduation</b>					

## DAY TWO – WEDNESDAY, 12 SEPTEMBER 2018

TIME:					
7.30am – 4.00pm	<b>Registration of delegates</b> Fine Food Australia Exhibition open from 10.00am – 6.00pm Wednesday, 12 September 2018				
7.30 – 9.00am	<b>Room:</b> Clarendon Balcony Level 2 <b>Young Professionals in Food &amp; 2018 National Mentoring Networking Breakfast</b> (Pre-Registered Young Members & Mentoring Program Only)	<b>AIFST Fellows Networking Breakfast</b> (AIFST Fellow Members Only)			
<b>OPENING PLENARY SESSION</b> <b>Room: Clarendon Auditorium</b>					
9.00 – 9.05am	<b>Plenary Chair:</b> Cheryl Hayman, AIFST Director, AIFST <b>Welcome to Day 2</b>				
9.05 – 9.35am	<b>Keynote Address:</b> <i>Finding the next UBER in Food</i> Dr Angeline Achariya, CEO, Monash Food Innovation Centre				
9.35 – 10.05am	<b>Keynote Address:</b> <i>The Journey from a Sweet Syrup business into a Health and Wellness corporation</i> Michael Tristram, CEO, Trisco Foods				
10.05 – 10.30am	<b>Keynote Address:</b> <i>Clustering accelerates success</i> Dr Mirjana Prica, Managing Director, FIAL				
10.30 – 10.40	<b>Address:</b> <i>Building Healthier Foods - Connecting experts to Industry – case study.</i> Tom Debney, FIAL				
10.40 – 11.10am	<b>MORNING TEA</b> <b>Partner: Twinings</b>				
11.15am – 12.50pm	<b>SESSION 1.3</b>  <b>CONSUMER INSIGHTS</b>	<b>SESSION 2.3</b>  <b>ENABLING INNOVATION</b>	<b>SESSION 3.3</b>  <b>SUPPORTING INNOVATION</b>	<b>SESSION 4.3</b>  <b>WHAT ARE YOU DOING ABOUT...?</b>	<b>Ask the Expert Lounge</b> <b>Open 10.30am – 3.30pm</b>
	<b>Room:</b> Clarendon Auditorium <b>Session Theme:</b> Gut Health for Good Health <b>Session Chair:</b> Mark Turner, University of Queensland  <b>Overview:</b> Gut health is an important area affecting overall health and wellness. This session is designed to showcase the latest research and findings to support innovation.	<b>Room:</b> C <b>Session Theme:</b> Industry 4.0 in Australia's future food manufacturing <b>Session Chair:</b> Filip Janakievski, CSIRO  <b>Presented by:</b> Australian Food Engineering Association (AFEA) <b>Overview:</b> This annual will focus on relevant and key innovations in food engineering	<b>Room:</b> D <b>Session Theme:</b> Allergens <b>Session Chair:</b> Dr Tom Lewis, Allergen Bureau <b>Session Partner:</b> Allergen Bureau  <b>Overview:</b> this session will provide a series of short, sharp presentations from a range of perspectives.	<b>Room:</b> E <b>Session Theme:</b> Food Fraud <b>Session Chair:</b> Andrew Steele, GS1  <b>Overview:</b> Hear the latest on this important area of food safety and what is being done to combat it.	<b>Room:</b> Clarendon Balcony <b>Time:</b> 10.30am – 3.30pm
	<b>Presentation 1</b> <i>Delivery and Application of meaningful Microbial Diversity data for Industry</i> Greg Taylor, Microgenetix  <b>Presentation 2</b> <i>Gut reactions: Gluten or FODMAPs, which is the real culprit responsible for triggering gut symptoms in non-coeliacs?</i> Dr Jane Muir, Monash University  <b>Presentation 3</b> <i>Diet and Mental Health</i> Dr Tetyana Rocks, Food and Mood Centre, IMPACT SRC, Deakin University  <b>Presentation 4</b> <i>How gut health can inform a more precise approach to managing our health</i> Prof Lynne Cobiac, CSIRO	<b>Presentation 1</b> <i>Industry 4.0 and Digitalization in Food and Beverage</i> Leonie Wong, Siemens Ltd  <b>Presentation 2</b> <i>Asahi 4.0</i> Anna Reid, Asahi Beverages  <b>Presentation 3</b> <i>Microwave Assisted Thermal Sterilization (MATS™)</i> Roberta Brewsta, 915 Labs  <b>Presentation 4</b> <i>New opportunities for food and beverage manufacturers</i> Richard Cuthbert, Tetra Pak Oceania  <b>Panel Q &amp; A Session</b>	<b>A global scheme owner</b> about how they set standards to meet GFSI requirements - <i>Bill McBride SQF</i> <b>Food Standards Australia New Zealand</b> about international agreements on allergen management - <i>Lauren Kolstad</i> <b>An auditing company</b> about how they need to interpret all the above in relation to retailers' own allergen management requirements - <i>Brad Costello, SAI Global</i> <b>The Australian Food and Grocery Council</b> about its Allergen Management and Labelling Guide - <i>Dr Geoffrey Annison</i> <b>The Food Technology Association of Australia</b> about their current Allergen Protocols - <i>Peter Bush</i> <b>The Allergen Bureau</b> about its risk review interactive website - <i>Lisa Warren</i> <b>The Allergen Bureau</b> about the VITAL® Program, Standard and labelling guide - <i>Kirsten Grinter</i>	<b>Presentation 1</b> <i>The Food Fraud Toolbox: the weapons you need to fight food fraud</i> Clare Winkel, Integrity Compliance Solutions  <b>Presentation 2</b> <i>Bouncing back from food fraud: planning and executing a recovery for your brand and business</i> Craig Elliot, P2R2 Consulting  <b>Presentation 3</b> <i>The value of "Australian Made" and how to protect it.</i> Dr Denise Hamblin, Colmar Brunton Chris Preston, ComplyANZ  <b>Presentation 4</b> <i>Coles Approach to Managing Food Fraud in Supply Chains</i> Andrea Currie, Coles	Ask the Expert Lounge is open for pre-arranged meetings with leading food industry experts who can assist in identifying solutions and options regarding business decisions.



	Panel Q & A Session - All speakers	All speakers		Panel Q & A Session - All speakers	
12.50 – 1.45pm					
LUNCH Partner: Microgenetix					
PLENARY SESSION Room: Clarendon Auditorium					
	Plenary Chair: Stewart Eddie, Weis Frozen Foods				
1.50 – 2.20pm	Keynote Address: <i>The Beauty of Food - A Natural Innovation</i> Cindy Luken, Founder & CEO, Lukbeautifood				
2.20 – 2.45pm	Keynote Address: Brooke Donnelly, CEO, Australian Packaging Covenant Organisation				
2.45 – 3.15pm	Keynote Address: <i>Bridging the gap with agriculture – the beef consumer of today</i> Julie McDonald, CFO MDH Pty Ltd and Director, Pindora Foods				
3.15 – 3.25pm	FIAL Book Launch: <i>Celebrating Australian Food and Agribusiness Innovations</i> (3 <sup>rd</sup> Edition). Charlie Day, CEO - Office of Innovation and Science Australia				
3.25 – 3.35pm	Invitation to AIFST2019 and ICEF13 (International Congress on Engineering and Food)				
3.40 – 5.00pm	SESSION 1.4 CONSUMER INSIGHTS	SESSION 2.4 ENABLING INNOVATION	SESSION 3.4 SUPPORTING INNOVATION	SESSION 4.4 WHAT ARE YOU DOING ABOUT...?	
	Room: C Session Theme: Consumer & Sensory Science Session Chair: Jodie Hill, Sensory Solutions  <i>Presented by: AIFST Sensory Community of Interest</i>	Room: D Session Theme: Facilitating Innovation Session Chair: Sarah Hyland, SHYLAND  <i>Overview: this will be a guided panel session exploring how each company completed their innovation journey and discussing similarities and differences on their journeys.</i>	Room: E Session Theme: Innovations in Food Safety Systems Session Chair: Dr Andreas Klieber, AIFST Director  <i>Overview: Auditing for SMEs; updates, processes and tips</i>	Room: Clarendon Auditorium Session Theme: Bridging the gap with Agriculture Session Chair: Dr Tom Lewis, RDS Partners  <i>Overview: this session is dedicated to insights from the agricultural sector and how we can better work together to innovate &amp; excite.</i>	AIFST 2019 LOOKING FORWARD TO SEEING YOU IN SYDNEY IN JULY 2019  <a href="https://www.aifst.asn.au/">https://www.aifst.asn.au/</a>
	<b>Presentation 1</b> <i>Review of Pangborn 2017</i> Ms Annesley Watson  <b>Presentation 2</b> <i>Review of SenseAsia 2018</i> Dr Soumi Paul Mukhopadyay, NSW DPI  <b>Presentation 3</b> <i>Review of 12th ANZ Sensory and Consumer Science Symposium</i> Dr Heather Smyth, UQ  <b>Presentation 4</b> <i>Faster and more cost effective – does Flash Profiling offer a new avenue for sensory and consumer research?</i> Gabriela Borgognone, DAF, QLD  <b>Panel Q &amp; A Session</b> All speakers	<b>Panel Members:</b> Featured in the FIAL book: <i>Celebrating Australian Food and Agribusiness Innovations</i> (3 <sup>rd</sup> Edition).  <b>Panel Member 1:</b> CHEP Australia Darren Johnstone  <b>Panel Member 2:</b> Naturally Good Products Pty Ltd Connie Manglaviti  <b>Panel Member 3:</b> Montville Coffee Kevin Fraikin  <b>Panel Member 4:</b> Greenwheat Freekeh Pty Ltd Tony Lutfi	<b>Presentation 1</b> <i>Are we there yet?</i> Bill McBride, Foodlink Management Services  <b>Presentation 2</b> <i>Transparency and ethical business: the SMETA way</i> Clare Winkel, Integrity Compliance Solutions  <b>Presentation 3</b> <i>The evolution of food safety certification schemes – more than just food safety</i> Todd Redwood, BSI Asia Pacific  <b>Presentation 4</b> <i>The Harmonised Australian Retailer Produce Scheme (HARPS) as a platform to unite retailers to solve universal issues in the industry</i> Tristan Kitchener, Kitchener Partners  <b>Panel Q &amp; A Session</b> All speakers	<b>Presentation 1</b> <i>Innovation for a Sustainable Dairy Industry</i> Ian Olmstead, Dairy Australia  <b>Presentation 2</b> <i>Horticulture – The Vital Industry</i> David Moore, Horticulture Innovation Australia Limited  <b>Presentation 3</b> <i>Next Generation Healthy Cereal Grains</i> Dr Steve Jobling, CSIRO  <b>Presentation 4</b> <i>How we can bridge AgTech to FoodTech to optimise opportunities, efficiencies, relationships and lessons learned.</i> Anne Maree Weston, Austrade  <b>Panel Q &amp; A Session</b> All speakers	
CONVENTION CLOSE					

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