

AIFST WA Branch

Food for Thought Workshop

Date: Wednesday, 8th November 2023

Time: 1.00pm to 6.30pm

Venue: Curtin University, Building 500, Ground Floor, Auditorium and Exhibition

TIMING	TOPIC	SPEAKER
1.00 – 1.20	Registration	AIFST WA Branch Student Volunteers
1.20 – 1.30	Welcome	Dr J.L. Whitely AIFST WA Branch Chair
1.30 – 1.55	Food Insights from FSANZ	Dr Sandra Cuthbert CEO, Food Standards Australia New Zealand (FSANZ)
2.00 – 2.25	The Food Technology Facility - What to Expect	Stuart Johnson Managing Director FFSCRC Food Technology Facility Project Food Futures Institute
2.30 – 2.55	PEAL & Addressing the Challenges	Cheryl Hughes Food Technologist & Director, Facts on Food
3.00 – 3.30	AFTERNOON TEA BREAK	
3.30 – 3.55	Innovations in Protein Science & Protein Product Development	Professor Michelle Colgrave Deputy Director (impact), CSIRO
4.00 – 4.25	Good Food For All The Right Reasons - Native Food	Gerard Matera Gather Foods
4.30 – 4.55	The Food Security Plan for the State of Western Australia	Peter Batt Perth NRM
5.00	NETWORKING – Nibbles and Drinks (Kirribilli Catering)	

Speaker Profiles

Dr Sandra Cuthbert, FSANZ – CEO

Food insights from FSANZ

Dr Sandra Cuthbert was appointed Chief Executive Officer of Food Standards Australia New Zealand in March 2022.

Sandra has extensive experience across the public sector in leadership, policy, corporate governance and stakeholder engagement roles. She held senior roles within the Department of the Prime Minister and Cabinet, Finance, and Agriculture, as well as FSANZ. Prior to joining the public service, Sandra worked as a veterinarian in private practice. Sandra has post graduate qualifications in veterinary medicine and surgery, law, and is a graduate of the Australian Institute of Company Directors.



Stuart Johnson, Food Futures CRC FTFSI –Managing Director

The Food Technology Facility - What to Expect

The WA Government DPIRD, in partnership and the Food Futures CRC is opening a Food Technology Facility to assist food businesses in their expansion and growth plans. Murdoch University has agreed to operate the facility and is hoping for it to become a hub for industry to interact with researchers and food technology teaching staff. Let's look at the detailed operating plans ...

Stuart Johnson has a long career in technology, in food manufacturing companies in Australia.

He first commenced his food career in the Peters Foods Group at a time when it had fresh milk (Brownes), Bakery, Frozen Vegetable, Icecream and Fresh poultry factories in WA.

Stuart has lead teams who developed and launched over one thousand new products onto supermarket shelves in Australasia and southeast Asia.

He also oversaw extensive capital works in fruit, vegetable, meat, dairy and ready meal operations.

Prior to “early retirement” this year, Stuart was a GM at Vesco Foods, managing a team that varied from Innovation, Quality, Capital Engineering, and Purchasing.

He now leads the Food Technology Facility at Nambeelup, which is close to building completion, and soon to commence operations.



Cheryl Hughes, Facts on Food – Director & Food Technologist

Understanding PEAL & Addressing the Challenges

The presentation will provide an overview of the Plain English Allergen Labelling (PEAL) requirements for FSANZ Standard 1.2.3, how to ensure your product labels comply and the challenges faced by manufacturers when updating their labels.

Cheryl Hughes has over 30 years' experience working in the food industry, with the last 25 years running her food technology consulting business Facts on Food, working across all food industry sectors including cook chill manufacturing, meat, smallgoods, seafood, dairy, bakery, produce and hospital foodservice.

Facts on Food provides a range of service to the food industry, including the development, implementation and validation of food safety programs for hospital food service, manufacturers, distributors and primary producers to satisfy customer, regulatory or export requirements, food safety advice, shelf-life validation, allergen management plans, process validation and food safety auditing.

Cheryl's work in labelling compliance has seen her create label content for manufacturing and imported food clients, ensuring their compliance with legislative requirements, and more recently for compliance with the new allergen labelling requirements.

She is a Fellow of the Australian Institute of Food Science & Technology, a Member of the Institute of Hospitality in Healthcare, and a Member of the Dairy Industry Association of Australia.



Professor Michelle Colgrave, CSIRO – Deputy Director (Impact)

Innovations in protein science for future protein product development

We are witnessing changing dietary patterns, with increasing numbers of flexitarians, due to concerns over the environment, animal welfare and personal health and nutrition. Australia's food industry is well placed to develop novel, differentiated protein products that meet the requirements and changing dietary patterns of the modern health- and welfare-conscious consumer. Australia is well-placed to become an



international powerhouse for an emerging industry that could transform the way we produce protein. In this presentation, innovation in protein will be showcased, giving some insights into what is coming to our plates into the future.

Michelle Colgrave is Deputy Director (Impact) at CSIRO Agriculture and Food, Professor of Food and Agricultural Proteomics at Edith Cowan University, and chief investigator on the Australian Research Council Centre of Excellence for Innovations in Peptide and Protein Science. Her research interests include the application of proteomics, the study of proteins using mass spectrometry, to agriculture and food science to the benefit of human health.

Gerry Matera, Gather Foods – Managing Director

Good Food For All The Right Reasons

The Gather Foods model is the brainchild of proud Noongar Traditional Landowner and Aboriginal Affairs Advocate, Gerry Matera. Gerry has made it his life's work to change damaging misconceptions of Aboriginal people through active participation in business. He seeks to deliver tangible results and outcomes for Aboriginal people and minority groups within a workplace setting.



Gerry the Founder & Director of Gather Foods, a leading catering, manufacturing and events business in Perth.

Gather Foods has developed and launched a native ice cream range currently stocked across IGA's, Good Grocer and Rio Tinto Mine Sites. It recently won a global ice cream award at the Luxe Life Awards.

Awarded Best Ice Cream & Condiment Business in Australia

Gerry is the entrepreneur behind a growing portfolio of Aboriginal-owned and operated businesses. He brings a passion for food and a wealth of business development and management experience. Nothing tokenistic, of course, but meaningful, empowering and game changing solutions to help Aboriginal people realise their full potential. And this is how Gather was born. The foundation of a new generation of socially responsible businesses which served Australian industry, Aboriginal communities and the greater good.

Dr Peter J Batt, Peter J Batt and Associates – Principal

A Food Security Plan for the State of Western Australia

Food production in WA currently faces a number of issues including access to land, water, climate change, the rising cost of inputs and labour. However, the most significant constraint is the rising power of the supermarket chains. With WA importing more than 46% of the food that is consumed within the State, food security is threatened by logistical impediments, food safety breakdowns and production constraints.



After a career spanning almost 30 years which saw him rise through the ranks from Lecturer to Senior Lecturer to Assoc Professor and ultimately Professor Food and Agribusiness Marketing, Dr Peter Batt left Curtin University in 2014. Re-establishing his own international consulting company, Peter has worked for the World Bank, the FAO of the UN, the Global Alliance for Improved Nutrition, GIZ and numerous other NGOs. In recent times, under the Food for Cities program, most of his work has focussed on the development of food security plans for cities such as Dhaka, Lima, Nairobi and our sister city Surabaya. In conjunction with Perth NRM, Peter has recently completed a preliminary study to develop a food security plan for the State of WA