



# AGRICULTURE AND FOOD TECHNOLOGIES

## - from paddock to plate



**Wednesday 16 October 2019, 8.30am – 3.30pm**

**Professional Teachers' Council NSW Training Centre,  
67–73 St Hilliers Rd, Auburn (Cnr Hall and Percy Sts)**

**An information session for teachers of  
Food Technology & Food Technology Mandatory**

This is the second in a series of Professional Learning days, presented by FoodEdu which includes in-depth and interactive sessions from the NSW Food Authority (NSWFA), and the Department of Primary Industries (DPI). It will be held in conjunction with the Professional Teachers' Council NSW and member teaching organisations: the Technology Educators' Association (TEA) and the Home Economics Institute of Australia (HEIA NSW).

Participants will receive the latest information for teachers, presented by food science and technology experts. The program will include real world insights into the food industry, innovation in food technology and of food safety, supported by case studies that can be used to inspire students.

### Program highlights

- Food Industry Innovation Trends
- Food Product Development: innovation process:
  - best practice processes (stage gate, portfolio management, organisation)
  - practical application in industry
  - case studies
- Food Preparation and Processing Introduction
- Allergens including practical insights – food intolerance, claims, regulatory, allergen management in manufacturing & food service
- Product Recalls with a breakout session – Allergen and Recall Management
- The Australian Agri-Food Industry & career opportunities:
  - Australian Agri-food sector profile
  - Career opportunities in food technology & case studies/examples

**COST: Early bird – \$265 Members & \$310 Non Members, to register... [CLICK HERE](#)  
or after 25 September – \$290 Members & \$350 Non Members**



Professional Teachers' Council NSW through the Professional Teachers' Council NSW is endorsed to provide the NSW Education Standards Authority (NESA) Registered Professional Development for teachers accredited at Proficient, Highly Accomplished, and Lead levels.

Completing the **Agriculture and Food Technologies – From paddock to plate 2, on Wednesday 16 October 2019** will contribute **6 Hours** of NSW Education Standards Authority (NESA) Registered PD addressing **6.2.2; 7.4.2** from the Australian Professional Standards for Teachers towards maintaining Proficient Teacher Accreditation in NSW.



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# THE PRESENTERS



### ALAN EDWARDS

BSc (Microbiology and Biochemistry), LLM

**Snr Food Incident Response and Complaint Coordinator NSW DPI**



Department of Primary Industries

Alan has been with NSW Department of Primary Industry (DPI) since 2006 and has been involved in food incident investigations for over 14 years. Since 2015, he has played a key role within a team who are responsible for ensuring that outbreaks of food borne disease and other food hazards are managed effectively to prevent harm to human health and limit damage to the food industry. He has led many investigations in the allergen space, some involving schools.

Alan has worked in a factory, as a teacher (James Busby High School) and a lawyer. He has over 20 years involvement in investigation and prosecution work.



### DAVID WELCH

B. App. Sc (Food Technology) Honours

**Director FoodEdu Pty Ltd**



FoodEdu

David Welch is a founding director of the food education business FoodEdu Pty Ltd, a director of the business development and food innovation consultancy group Food Lever Pty Ltd, and owner of the food innovation, quality and regulatory affairs consultancy Food IQR established in 2010.

David has corporate experience spanning the food value chain from agribusiness to manufacturing and retailing including roles as Innovation Manager at SunRice (Ricegrowers Limited), Product Development and Quality Manager for Private Label at Franklins supermarkets and associated regional businesses, and Research and Development Manager for Kellogg Australia.



### FIONA FLEMING

B. App. Sc. (Food Technology) Hons.;  
M. Nutrition M, Food & Nutrition

**Managing Director, Australian Institute of Food Science and Technology (AIFST)**



australian institute of food science & technology

Fiona is Managing Director of the Australian Institute of Food Science and Technology (AIFST). Fiona is a Corporate and Regulatory Affairs professional with extensive experience in leading and facilitating change and development of policy and regulation in global FMCG and NGO environments including with George Weston Foods and the Australian Food and Grocery Council. Fiona has over 30 years' experience in the food industry.

Fiona is also a Non-Executive Director and Deputy Chair of Healthy Kids, a member of Allergy and Anaphylaxis Australia, an Associate Member of the Allergen Bureau and a member of the Australian Institute of Company Directors.



### DUNCAN MCDONALD

B. App. Sc (Food Technology), MBA, FAIFST, GAICD

**Director FoodEdu Pty Ltd**



FoodEdu

Duncan has specialised in the food science industry for nearly 40 years. His corporate career led to holding senior technical and corporate leadership roles locally and internationally in blue chip food companies including Nestle, Goodman Fielder, Burns Philp.

In the last decade, he has successfully built Provyda Pty Limited, his own food ingredient trading business and cofounded the food education entity FoodEdu Pty Ltd and also Food Lever Pty Ltd, a business development and food innovation consulting company.

Duncan has been actively involved in local government and Industry Organisations including the Australia Meals on Wheels Association steering committee preparing the National Meal Guidelines for Age Care publication.



### DANIEL MULLETTE

BSc. (Hons) Industrial Chemistry

**R&D Director ANZ Campbell Arnott's**



Daniel is the R&D Director ANZ for Campbell Arnott's and has 19 years' experience in product and process development across a variety of industries including wastewater treatment, personal care and food. More than 13 years' of his R&D experience has been with consumer goods.

Daniel has spent the last 5 years at Arnott's on Chocolate and Savoury categories, as well as leading New Technology programs developing future technologies.



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TIME	TOPIC	PRESENTER
8.00am – 8.30am	REGISTRATION	
8.30am – 8.45am	Acknowledgement of country Welcome and day outline	David Browne, PTC NSW
8.45am – 9.00am	Food Industry Innovation Trends	Duncan McDonald, FoodEdu
9.00am – 10.00am	Food Product Develop: innovation process: <ul style="list-style-type: none"> <li>• best practice processes</li> <li>• practical application in industry</li> <li>• case study – Campbell Arnott's</li> </ul>	David Welch, FoodEdu Daniel Mullette, ANZ Campbell Arnott's
10.00am – 10.20am	<b>MORNING TEA</b>	
10.20am – 10.30am	Food Preparation and Processing Introduction	David Welch, FoodEdu
10.30am – 11.30am	Allergens including practical insights – food intolerance, claims and regulations Allergen Management in manufacturing & food service	Alan Edwards, NSW DPI (Food Authority) Fiona Fleming, AIFST
11.30am – 12.00pm	Breakout Session – Classroom teaching tool for allergens	20 minute exercise 10 minute discussion
12.00pm – 12.45pm	<b>LUNCH</b>	
12.45pm – 1.30pm	Product Recalls	Alan Edwards, NSW DPI
1.30pm – 2.30pm	The Australian Agri-Food Industry and Career opportunities: <ol style="list-style-type: none"> <li>Australian Agri-food sector profile (sectors, size, employees etc.)</li> <li>Career opportunities in food technology &amp; case studies/examples</li> </ol>	Duncan McDonald, FoodEdu, Fiona Fleming, AIFST, David Welch, FoodEdu,
2.30pm – 3.30pm	Panel Discussion & Feedback – Today's topics & bring your food technology questions for the experts.	Duncan McDonald, FoodEdu, Fiona Fleming, AIFST, David Welch, FoodEdu, Alan Edwards, NSW DPI
<b>CLOSE</b>		

