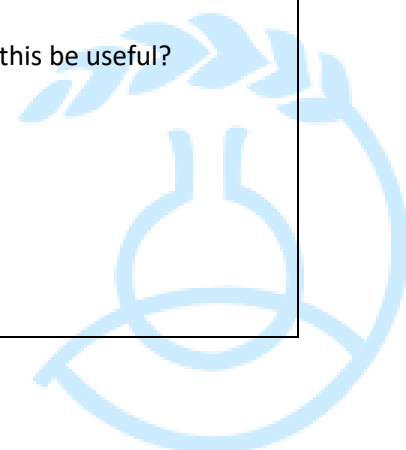
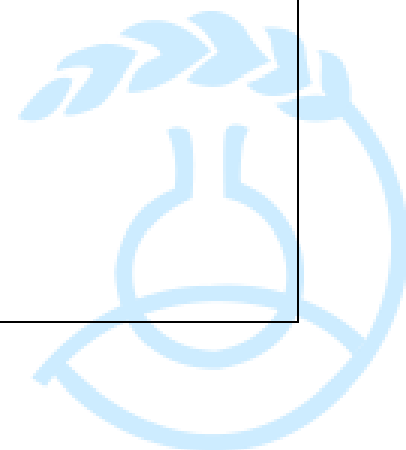


Session time	Session /Activity
8.00 – 9.00	<p><b>Welcome Breakfast</b></p> <p><b>Registration and networking</b></p> <p>Location: Lirra Lirra Café, McLeod Building, Waite Road, Waite Campus</p>
<p><b>Session 1</b></p> <p><b>MC: Helen Morris, University of Adelaide (UoA)</b></p>	
9.00 – 9.30	<p><b>Summer School Welcome (Charles Hawker Conference Centre)</b></p> <ul style="list-style-type: none"> <li>• <b>Welcome to country:</b> Uncle Rod O'Brien</li> <li>• <b>Host Institute Welcome:</b> - A/Professor Chris Ford, Interim Dean of Waite and HoS Agriculture, Food and Wine, University of Adelaide</li> <li>• <b>AIFST Welcome, Summer School Agenda and Housekeeping,</b> Ms Fiona Fleming, Managing Director, AIFST</li> </ul>
9.30 – 10.15	<p><b>Keynote Presentation</b></p> <p><b>Purpose:</b> Food is fundamental to health and wellbeing. Poor food intakes and related health problems are common in Australia. Is addressing the food supply part of the solution?</p> <p><b>Topic:</b> Feeding our Future: Processed foods - the good and the bad.</p> <p><b>Speaker:</b> Dr Jane Bowen, CSIRO</p>
10.15 – 11.00	<p><b>Keynote Presentation</b></p> <p><b>Purpose:</b> New technologies and innovations in food science and technology (food processing area)</p> <p><b>Topic:</b> Feeding our Future: Innovations in food science &amp; technology</p> <p><b>Speaker:</b> Professor Ian Fisk, University of Nottingham, UK</p>
11.00 – 11.30	<p><b>Morning Tea (Poster Session)</b></p>
<p><b>Session 2</b></p> <p><b>MC: Fiona Fleming, AIFST</b></p>	
11.30 – 12.00	<p><b>Keynote Presentation</b></p> <p><b>Purpose:</b> To provide insight into current and future trends in the food and beverage industry</p> <p><b>Topic:</b> Food and Drink Trends – Predictions for 2019 and beyond</p> <p><b>Speaker:</b> Catherine Sayer, CEO, Food South Australia</p>

12.00 – 12.30	<p><b>Keynote Presentation</b></p> <p><b>Purpose:</b> Food is not only fundamental to health and wellbeing; our food supply system also impacts on the world around us.</p> <p><b>Topic:</b> Feeding our Future: Fighting Food Waste</p> <p><b>Speaker:</b> Dr Steve Lapidge, inaugural CEO, Fight Food Waste CRC</p>
12.30 – 1.15	<p><b>Lunch (Poster Session)</b></p> <p><b>Partner: TBC</b></p>
<p><b>Session 3</b></p> <p><b>Student Presentations, UoA</b></p>	
1.15	<p><b>Overview of presentations Chair: Dr Jo Zhou</b></p> <p>Room: Charles Hawker Conference Centre</p>
1.20	<p>Sophie Riley</p> <p>Ice cream made from waste potatoes</p> <p>Presented by Dr John Carragher, Food Innovation Theme – industry liaison manager, UoA</p>
1.30	<p>James Cowley</p> <p>Augmenting gluten-free bread with Australian native <i>Plantago</i> seeds.</p>
1.40	<p>Gabriella Gabriela Esteves Leghi</p> <p>What is the role of maternal obesity and diet in human milk composition?</p>
1.50	<p>Lucien Alperstein</p> <p>Yeast from traditional Aboriginal and Torres Strait fermented drinks.</p>
2.00	<p>Molla Wassie</p> <p>A population study examining the effect of mandatory iodine fortification of bread on the iodine status</p>
2.10	<p>Lidia Delgado</p> <p>Comparative study of 3 extremophilic <math>\beta</math>-Glycosidases with application in the food industry</p>
2.20 – 2.30	<p><b>Question/Discussion time</b></p>
<p><b>Session 4</b></p> <p><b>Dr Fred Bowring, TAFE SA/University of Adelaide</b></p>	
2.30 – 3.00	<p><b>Sustainable Food Alternatives Presentation, UoA</b></p> <p><b>Purpose:</b> To provide an example of a novel sustainable food alternative</p> <p><b>Topic:</b> Sustainable food alternatives – eating insects!</p> <p><b>Speaker:</b> Associate Professor Kerry Wilkinson, School of Agriculture, Food &amp; Wine, University of Adelaide</p>
3.00 – 3.30	<p><b>FoodTrak, CSIRO</b></p> <p><b>Purpose:</b> What is FoodTrak, what data does it provide and how might this be useful?</p> <p><b>Topic:</b> What is FoodTrack®?</p> <p><b>Speaker:</b> Xenia Cleanthous, CSIRO</p>



3.30 – 4.00	<p><b>Sensory Diet Database, CSIRO</b></p> <p><i><b>Purpose:</b></i> What is the Sensory Diet database, what data does it provide and how might this be useful?</p> <p><i><b>Topic:</b></i> About the Sensory Diet database</p> <p><i><b>Speaker:</b></i> Dr David Cox, CSIRO</p>
4.00 – 4.30	<b>Afternoon Tea</b>
<b>Session 5</b> <b>Workshops - Sensory Lab</b>	
4.30 – 5.00	<p><b>Workshop 1: (Sensory Lab)</b></p> <p><i><b>Purpose:</b></i> To experience a food sensory activity</p> <p><i><b>Topic:</b></i> Exploring sensory characteristics of food</p> <p><i><b>Activity:</b></i> Sensory evaluation of potato ice-cream</p> <p><i><b>Speaker:</b></i> Dr John Carragher, Food Innovation Theme – food industry liaison manager, University of Adelaide</p>
5.00 – 5.30	<p><b>Workshop 2: (Sensory Lab)</b></p> <p><i><b>Purpose:</b></i> Edible insects – sensory evaluation</p> <p><i><b>Topic:</b></i> Sensory evaluation of edible insect food products</p> <p><i><b>Activity: Speaker:</b></i> Associate Professor Kerry Wilkinson, School of Agriculture, Food &amp; Wine, University of Adelaide</p>
5.30 - 6.00	<p><b>Workshop 3: (Sensory Lab)</b></p> <p><i><b>Topic:</b></i> The history and making of Kimchi</p> <p><i><b>Activity:</b></i> Presentation &amp; demonstration</p> <p><i><b>Speaker:</b></i> Minka Park, Kimchi Club</p>
<b>Networking Dinner</b>	
<p><b>6.00 – 8.00</b></p> <p>(Bus transport to North Terrace, Adelaide departing Waite Campus at 8.15pm. Registrants must advise AIFST when registering, if they would like to book a seat on the bus)</p>	<p><b>2019 AIFST &amp; University of Adelaide Summer School Dinner &amp; Networking Function</b></p> <p><b>Location:</b> Lirra Lirra Café, McLeod Building, Waite Campus</p>



## Day 2: Wednesday, 27 February 2019

Session time	Session /Activity		
<b>Session 1</b>			
<b>MC: Fiona Fleming, AIFST</b>			
<b>8.00 – 8.30</b>	<b>Arrival Tea and Coffee</b> <b>Location:</b> Lirra Lirra Café breakout rooms		
<b>8.30 – 8.35</b>	<b>Day 2 Welcome and Agenda – Fiona Fleming</b>		
<b>8.35 – 8.45</b>	<b>Tour Briefing – Helen Morris</b>		
<b>8.45 – 9.00</b>	<b>Bus Loading/Departures</b> <ul style="list-style-type: none"> <li>Any protective clothing requirements to be organised/advised prior including lab coat/protective shoe sizes from delegates (if required)</li> <li>[TBC] minutes travel time to site tour and [TBC] minutes travel time to return from site tour</li> <li>Site tour duration [TBC] hour + briefings/sign-in, bus unloading</li> </ul>		
<b>9.00 – TBC</b>	Travel time – site tours		
<b>Site Tours – TBC</b>			
<b>TBC – TBC</b>	<b>SITE TOUR 1: TBC</b>  Contact: Transport:  <b>TBC person capacity</b>	<b>SITE TOUR 2: TBC</b>  Contact: Transport:  <b>TBC person capacity</b>	<b>SITE TOUR 3: TBC</b>  Contact: Transport:  <b>TBC person capacity</b>
<b>TBC</b>	Depart for return to Waite Campus, University of Adelaide		
<b>12.30 – 1.30</b>	<b>Lunch</b>		
<b>Session 2</b>			
<b>MC: Dr Jim Ralph, TAFE SA/University of Adelaide</b>			
<b>1.30 – 2.00</b>	<b>Process Engineering Innovations in the Food and Beverage Sector, UoA</b>  <b>Purpose:</b> To provide some insight into process engineering innovations in the food and beverage sector  <b>Topic:</b> "Process engineering innovations in the food and beverage sector", which would allow an overview of relevant innovations and technology in range of areas (fermentation, process control, and packaging) of current focus.  <b>Speaker:</b> Dr Richard Muhlack, School of Agriculture, Food & Wine, University of Adelaide		

2.00 – 2.30	<p><b>Dnata Inflight Catering Presentation, NSW</b></p> <p><i><b>Purpose:</b></i> To provide an example of an innovative food production industry</p> <p><i><b>Topic:</b></i> Dnata Inflight Catering – producing and delivering over 117 million meals annually</p> <p><i><b>Speaker:</b></i> Prakash Chand, Dnata Catering, New South Wales</p>
2.30 - 3.00	<p><b>Sustainable Packaging Options, AIS Presentation</b></p> <p><i><b>Purpose:</b></i> To provide insight into sustainable packaging options</p> <p><i><b>Topic:</b></i> Sustainable Packaging Options for Food &amp; Beverage Products</p> <p><i><b>Speaker:</b></i> Representative from Australian Institute of Packaging (AIP)</p>
3.00 – 3.15	<p><b>Supporting your Professional Journey, AIFST</b></p> <p><i><b>Purpose:</b></i> Hear how AIFST can support you as you are starting out in the industry and what programs are available to help you gain the industry edge.</p> <p><i><b>Speaker:</b></i> Ms Fiona Fleming, AIFST</p>
3.15 – 3.45	<p><b>Career Presentation, tbc</b></p> <p><i><b>Purpose:</b></i> Get advice on the types of programs available in the industry post study and how to best prepare yourself for success.</p> <p><i><b>Topic:</b></i> Graduate Programs and how to be a success in the workforce.</p> <p><i><b>Speaker:</b></i> TBC</p>
3.45 – 4.00	<p><b>Summer School Wrap Up &amp; Close</b></p> <ul style="list-style-type: none"> <li>• <b>AIFST:</b> Ms Fiona Fleming</li> <li>• <b>University of Adelaide:</b> Ms Helen Morris</li> </ul>

Please Note – Program is subject to change.

