

PROGRAM

MELBOURNE CONVENTION
AND EXHIBITION CENTRE
24 - 25 JULY 2024

20 National 24 Food Waste Summit



ENDFOODWASTE
AUSTRALIA

**ENDING FOOD WASTE
STARTS WITH ALL OF US**



SCAN FOR DIGITAL PROGRAM



2024 | MELBOURNE SUMMIT SPEAKERS

INTERNATIONAL FOOD WASTE EXPERTS



Dana Gunders
Executive Director,
ReFED, US (Virtual).



Jolanda Dings
Director Sustainability
External Relations,
Lamb Weston EMEA,
Netherlands.



Kaitlin Dawson
Executive Director, NZ
Food Waste Champions,
New Zealand.



Dr Lisa Johnson
On-farm food loss expert
& consultant, US.



Toine Timmermans
Director, Samen Tegen
Voedselverspilling (Food
Waste Free United),
Netherlands.

SUMMIT SPEAKERS



Costa Georgiadis
Host, ABC's Gardening
Australia (MC).



Dr Steven Lapidge
CEO, End Food
Waste Australia.



Craig Reucassel
Host, ABC's War on
Waste (Keynote).



Kathryn Young
Head of Sustainability
R&D, Hort Innovation.



Katy Barfield
Founder & CEO,
Yume.



Dr Lukas Parker
Associate Professor,
School of Media and
Communication, RMIT.



Brianna Casey
CEO, Foodbank Australia.



Boris Munster
Managing Director,
Tetra Pak, Oceania.



Carmel Onions
Executive Manager
of Agribusiness
Sustainability,
Commonwealth Bank.



Dr Mark Boulet
Senior Research Fellow,
BehaviourWorks Australia,
Monash Sustainable
Development Institute.



Phoebe Dowling
Head of Global Food
Sustainability,
Simplot Australia.



Renee Prime
Behaviour Change
Engagement Lead
- Social Lead,
Sustainability Victoria.



Elisabeth Spits
Senior Research &
Strategy Advisor,
Brisbane City Council.



Hayley Borissow
Sustainability &
Decarbonisation
Manager,
Sodexo Australia.



Dr Ian Oppermann
Data, AI and Digital
Economy Consultant and
Co-Founder, ServiceGen.



Rose Gooding
Sustainability Lead,
Goodman Fielder.



Sean O'Malley
Product Stewardship
Manager, Sustainability,
Coles Group.



Tim Brown
CEO, Gander.

AND MANY MORE.

9:00AM MAIN STAGE WELCOME ADDRESS
 Costa Georgiadis (Master of Ceremonies), Host, ABC's Gardening Australia.
 Welcome to Country
 John Webster, Chair, End Food Waste Australia.
 The Hon Tanya Plibersek MP (Virtual), Federal Minister for the Environment and Water.

9:25AM MAIN STAGE CAN WE REALLY END FOOD WASTE? AND WHY CAN'T WE AFFORD NOT TO
 Dr Steven Lapidge, CEO, End Food Waste Australia.
 Brianna Casey, CEO, Foodbank Australia.
 Dana Gunders, Executive Director, ReFED, US (Virtual).
 Toine Timmermans, Director, Samen Tegen Voedselverspilling (Food Waste Free United), Netherlands.

We are standing at the midway point of Australia's food waste action, six years on from the launch of the National Food Waste Strategy and six years to go to the 2030 target. Dr Steven Lapidge will launch the new strategy to get Australia to our halving food waste goal by 2030, and beyond. Hear from an esteemed lineup of speakers exploring the people, planet, economics of food waste action globally and here in Australia. Each will share the scale of opportunity, what's moved the dial on food waste reduction, and what's needed as we move towards 2030.

10:45AM UPCYCLED MORNING TEA
 Enjoy the taste of less waste with morning tea featuring delicious transformed products from Gina's Table, Grainstone, Melons Australia, Nutri V, OzHarvest Ventures, and Rescued Kitchen.

11:15AM MAIN STAGE KEYNOTE - IS THE CONSUMER WAR ON WASTE WINNING?
 Craig Reucassel, Host, ABC's War on Waste.
 Following two seasons of War on Waste, Craig Reucassel has tuned millions of Australians into the growing concerns around waste. Craig explores how to attract the hearts and minds of consumers to reduce their food waste and how everyday Australians feel and react, emotionally and with their wallets, when the brands they know do, and don't, take food waste seriously.

11:15AM SHOWCASE STAGE Turning tables on waste: Climate reporting and carbon opportunities
 Kara Hurry, Advisor, Carbon Friendly.

Food waste and loss management can drive impactful climate action and enhance sustainability reporting.

11:40AM SHOWCASE STAGE Validating food waste opportunities: A decision-making framework for SMEs
 Phil May, Senior Development Consultant, Department of Primary Industries & Regional Development.
 Bronwen Miller, Project Manager, Department of Primary Industries & Regional Development.

12:00PM MAIN STAGE MEASURED & MANAGED: AUSTRALIAN FOOD PACT REPORTING INFORMING IMPACTFUL INDUSTRY ACTION
 Nick Cork, Acting Head of the Australian Food Pact, End Food Waste Australia (facilitator).
 Hayley Borissow, Sustainability & Decarbonisation Manager, Sodexo Australia.
 Helen Szabo, Environmental Manager, McCain Foods ANZ.
 Rose Gooding, Sustainability Lead, Goodman Fielder.

Australia's food waste challenge is too big to tackle alone. Hear from industry leaders about the role of the Australian Food Pact, being a part of a network of industry food waste champions, and how measurement and reporting informs impactful action.

12:05PM SHOWCASE STAGE Looking at food waste as a wicked problem: A multidisciplinary perspective
 Associate Professor Olav Muurlink, Central Queensland University.

12:30PM SHOWCASE STAGE CaféLab Sector Action Plan Chapter
 Dr Helen Addison-Smith, RMIT University.

12:45PM NETWORKING LUNCH

1:45PM MAIN STAGE FOOD WASTE CHALLENGES OF TOMORROW AND WHAT YOU NEED TO CONSIDER TODAY
 Sam Oakden, Acting Director Industry Action, End Food Waste Australia (facilitator).
 Edwina Beveridge, Owner, Blantyre Farms.
 Kaitlin Dawson, Executive Director, NZ Food Waste Champions.
 Jolanda Dings, Director Sustainability External Relations, Lamb Weston EMEA, Netherlands.

How can we get better prepared for increased policy and reporting requirements and regulation around food waste management? Hear from international and industry speakers about increasing environmental reporting requirements, the need for policy intervention to achieve SDG 12.3, and how this can influence business food waste management.

2:00PM SHOWCASE STAGE **The power of collaboration**
Carolyn Cameron, Sector Action Plan Program Lead, End Food Waste Australia (facilitator).
Tony Green, CEO, Australian FoodService Advocacy Body.
Johnathon Davey, Chief Executive Officer, Melons Australia.
Sarah Hughes, Sector Action Plan Project Coordinator/ENGAGE Program Coordinator, End Food Waste Australia.

2:25PM SHOWCASE STAGE **Too Good To Go**
Joost Rietveld, Country Director Australia, Too Good To Go.
How research showed the true impact of Too Good To Go's Surprise Bags.

2:30PM MAIN STAGE **SUSTAINABILITY IMPACT: FOOD WASTE REDUCTION ACROSS THE END-TO-END VALUE CHAIN WITH ARGON & CO**
Frans Verheij, Partner, Argon & Co.
Pavel Duzhnikov, Managing Principal, Argon & Co.
Utilise the Argon & Co methodology to identify and supercharge your sustainability action. Adopting a comprehensive approach to sustainability and by addressing food waste across the end-to-end value chain to achieve more impactful results.

2:45PM MAIN STAGE **SIGN IN, SIGN UP: TECHNOLOGY ACCELERATING FOOD WASTE ACTION**
Associate Professor Simon Lockrey, REDUCE Program Leader, End Food Waste Australia (facilitator).
Katy Barfield, CEO, Yume.
Tim Brown, CEO, Gander.
Dr Ian Oppermann, Data, AI and Digital Economy Consultant and Co-Founder, ServiceGen.
Technology and digital innovations offer the possibility to supercharge food waste reduction efforts. Hear from digital innovators harnessing tech to help Australia reduce food waste, and latest insights into data, AI and the digital economy.

2:50PM SHOWCASE STAGE **Safe and bio-secure: Food waste to pig feed**
Dr. Valeria Torok, Food Microbiology Program Leader, Food Sciences, Food Safety & Integrity Theme Leader, End Food Waste Australia CRC, South Australian Research and Development Institute (SARDI)

3:15PM SHOWCASE STAGE **Identifying opportunities to reduce food waste by modelling household dynamics**
Dr. Jay Ananda, Central Queensland University.

3:30PM AFTERNOON TEA BREAK

4:00PM MAIN STAGE **THE COLES FOOD RESCUE ECOSYSTEM**
Sean O'Malley, Product Stewardship Manager - Sustainability, Coles Group (facilitator).

Hear from Coles and their key partners in this panel discussion about how they are minimising food waste from their stores and working with suppliers to reduce wastage in their supply chains. They will share the role and impact of donations to food rescue charities Secondbite and Foodbank, donations to farmers and animal or wildlife services, organic food collections, and their I'mPerfect fruit and vegetable range.

4:45PM MAIN STAGE **DAY ONE SESSIONS CONCLUDE**

5:00PM **INAUGURAL FOOD WASTE ACTION AWARDS AND NETWORKING RECEPTION**

Presentation of the Inaugural Food Waste Action Awards and Foodbank Awards, including poster presentations from End Food Waste CRC Future Leaders.

7:00PM **DAY ONE ENDS**



9:00AM MAIN STAGE WELCOME
Costa Georgiadis (Master of Ceremonies), Host, ABC's Gardening Australia.
The Hon Minister Ed Husic MP (Virtual), Minister for Industry and Science.

9:00AM SHOWCASE STAGE Understanding how trading practices affect food waste
Associate Professor Bree Hurst, Queensland University of Technology.

9:15AM MAIN STAGE ACCELERATING SOLUTIONS TO REDUCE AND PREVENT FOOD LOSS & WASTE – TETRA PAK
Boris Munster, Managing Director, Tetra Pak Oceania.

Current food systems are inefficient, with more than a third of all food produced being either lost or wasted. Food loss is mainly caused by inefficient production and processing practices with food being grown but not preserved. Hear how Tetra Pak is playing an important role in improving food supply chains and building resilience into food systems.

9:25AM SHOWCASE STAGE Transforming rescued food into shelf stable meals
Fiona Maxwell, Director of Community, Innovation & FareShare, FareShare.
Patricia Lindeman, Food Technologist, Queensland Department of Agriculture and Fisheries.

9:30AM MAIN STAGE REIMAGINED: FOOD WASTE FREE CITIES OF THE FUTURE
Professor David Pearson, ENGAGE Program Leader, End Food Waste Australia (facilitator).
Rebecca Bliss, Social Impact Manager, Sustainability Victoria.
Rob Gregory, General Manager, East Waste.
Elisabeth Spits, Senior Research and Strategy Advisor, Brisbane City Council.
How do we tackle household food waste in our ever-growing cities, including tackling multi-unit dwellings? Hear from local councils, state bodies and industry on impactful solutions to fight food waste in Australian cities.

9:50AM SHOWCASE STAGE Cultivating the capacity of food businesses to reduce and transform food waste through their supply chains
Dr. Joanne Freeman, Director, Honey & Fox (facilitator).
Julie Bates, Director Business Development at RDARM.
Associate Professor Elizabeth Jackson, Supply Chain Management, Curtin University.

10:15AM MORNING TEA

10:45AM SHOWCASE STAGE Institutions Sector Action Plan chapters – hospital and aged care
Professor Jodie Conduit, University of Adelaide.

10:45AM MAIN STAGE SAVING AUSTRALIA'S FRUIT AND VEGETABLES - OPPORTUNITIES FROM FARM TO FORK
Melissa Smith, Horticulture Lead, End Food Waste Australia (facilitator).
Alison Buxton, Director, Freshcare.
Phoebe Dowling, Head of Global Food Sustainability, Simplot Australia.
Lisa K. Johnson, US on-farm food loss expert and consultant.
Kathryn Young, Head of Sustainability R&D, Hort Innovation.

Some of the biggest changes to reducing fresh produce waste are coming and will have economic, social and environmental benefits and opportunities across the supply chain. Hear insights from the Horticulture Sector Action Plan, a first-of-its-kind plan with nine priority areas to tackle fresh produce waste from farm to fork, and from industry about how we can bring this action to life.

11:10AM SHOWCASE STAGE Accelerating food transformation
Dr. Hope Johnson, Senior Lecturer in the School of Law, Queensland University of Technology.

11:30AM MAIN STAGE INNOVATORS' SOLUTIONS TO FOOD WASTE CHALLENGES
Emma Coath, Executive Chair, RocketSeeder (facilitator).

Hear from finalists for RocketSeeder's Australian Food Waste Challenge. This challenge has surfaced some of the next big innovations in the fight against food waste.

11:35AM SHOWCASE STAGE Measuring up: learnings from on-farm food waste measurement
Ossie Lang, Consultant, RMCG.

12:00PM MAIN STAGE FINANCING FOOD WASTE AND SUSTAINABILITY ACTION WITH COMMONWEALTH BANK
Carmel Onions, Executive Manager Agribusiness ESG, Strategy & Carbon, Commonwealth Bank.

12:00PM SHOWCASE STAGE Industry PhD opportunities with the End Food Waste Cooperative Research Centre
Associate Professor Tangerine Holt, University of Melbourne.

12:15PM NETWORKING LUNCH

1:30PM MAIN STAGE **ENGAGING CONSUMERS: BEHAVIOURS THAT STICK AND CHANGES WITH IMPACT**

Mandy Hall, Campaign Director, End Food Waste Australia (facilitator).
Dr Angela Baker, Associate Partner, WhereTo Research.
Dr Mark Boulet, Senior Research Fellow, BehaviourWorks Australia, Monash Sustainable Development Institute.
Renee Prime, Behaviour Change Engagement Lead, Sustainability Victoria.
Toine Timmermans, Director, Samen Tegen Voedselverspilling (Food Waste Free United), Netherlands.

Consumer messaging is a crowded space, what are the messages that cut through, the behaviours that help create long term, sustained change, and the changes we can make in our homes that will really help hit the target of halving food waste by 2030? Hear from experts in this space about solutions that work.

1:30PM SHOWCASE STAGE **Implementing Sector Action Plans**

Carolyn Cameron, Sector Action Plan Program Lead, End Food Waste Australia (facilitator).
Molly Chapman, Acting TRANSFORM Program Leader, End Food Waste Australia.
Sarah Hughes, Sector Action Plan Project Coordinator/ENGAGE Program Coordinator, End Food Waste Australia.
Emil Kroell, Technical Specialist, End Food Waste Australia.

1:55PM SHOWCASE STAGE **Gander - Retail waste saving program**

Dr Kevin Argus, Senior Lecturer, Chair Circular Economy Hub, RMIT University.

2:15PM MAIN STAGE **FOOD WASTE PROOF YOUR PRODUCTS: UNLOCK THE POSSIBILITIES OF THE PACKAGING AND CONSUMER TOUCH POINTS**

Nerida Kelton, Executive Director, AIP, Vice President Sustainability & Save Food for the World Packaging Organisation (facilitator).
Michael Dossor, General Manager, Result Group.
Dr Lukas Parker, Associate Professor – School of Media and Communication, RMIT.
Sophie Sumner, Marketing Communications Manager, Sealed Air.

Innovative design, creative approaches to information sharing, utilisation of new technologies and getting to know consumer behaviours are critical ingredients to cooking up packaging and consumer touch points that can help reduce food waste. Join for a masterclass in fresh ideas to save and prevent food waste.

3:00PM MAIN STAGE **SUMMIT WRAP-UP**
Dr Steven Lapidge, CEO, End Food Waste Australia

JOIN THE AUSTRALIAN FOOD PACT

END FOOD WASTE AUSTRALIA



THE AUSTRALIAN FOOD PACT BRINGS ORGANISATIONS TOGETHER TO DEVELOP AND SHARE SOLUTIONS AND IMPLEMENT CHANGE AT SCALE.

We can help:

- Tackle food waste.
- Improve profitability.
- Measure and quantify food waste and food waste action.
- Apply innovative solutions.
- Identify value-add and upcycling possibilities.
- Facilitate across supply chain collaboration.
- Lower environmental impact.

Our Signatories Include:



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A huge thank you to our sponsors for their continued support and partnership to help us deliver this important event, along with their commitment to ending food waste.



PRINCIPAL PARTNER - COLES

Coles is one of Australia's leading retailers, with an extensive footprint of over 1,800 retail outlets nationally. They employ more than 120,000 team members, engage with more than 8,000 suppliers, and welcome millions of customers through their store network and digital platforms every week. Their vision is to become the most trusted retailer in Australia and grow long-term shareholder value. Their purpose is helping Australians eat and live better every day.

colesgroup.com.au

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Argon & Co is a global management consultancy that specialises in operations strategy and transformation. With expertise spanning supply chain planning, manufacturing, logistics, procurement, finance, and shared services, we work together with clients to transform their businesses and generate real change. Our people are engaging to work with and trusted by clients to get the job done. We have offices in Paris, London, Abu Dhabi, Amsterdam, Atlanta, Auckland, Brisbane, Chicago, Dublin, Dusseldorf, Hong Kong, Lausanne, Melbourne, Mumbai, Riyadh, São Paulo, Singapore and Sydney.

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Everyone, everywhere deserves access to safe and nutritious food that does not cost the earth. Tetra Pak are working to enable the transition to secure, sustainable and resilient food systems through their actions, products and solutions.

tetrapak.com

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Hort Innovation, a key partner of End Food Waste Australia, is a grower-owned, not-for-profit organisation dedicated to advancing Australia's \$16 billion horticulture industry. Through strategic investments in research, development, marketing, and trade, they collaborate with local and international stakeholders to ensure a prosperous and sustainable future for growers.

horticulture.com.au

BRONZE SPONSOR - SUSTAINABILITY VICTORIA

Sustainability Victoria shape's Victoria's circular economy on behalf of state government and transition our state to a circular, climate resilient economy. They partner across industry and the community as a transition broker for the circular economy – with the intent of reducing or stopping waste before it starts, in every part of the system.

sustainability.vic.gov.au



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WF Media's Sustainability Matters delivers quality business information to key decision-makers on topics such as water, wastewater, resource recovery, smart cities, and energy. Sustainability Matters has more verified recipients than any other title covering the environmental industry across Australia. Our growing list of over 14 000 highly qualified industry professionals are from industry sectors such as utilities, infrastructure, manufacturing, processing, water, government (state + local), resource recovery, mining, and construction.

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COFFEE CART SPONSOR - GINA'S TABLE

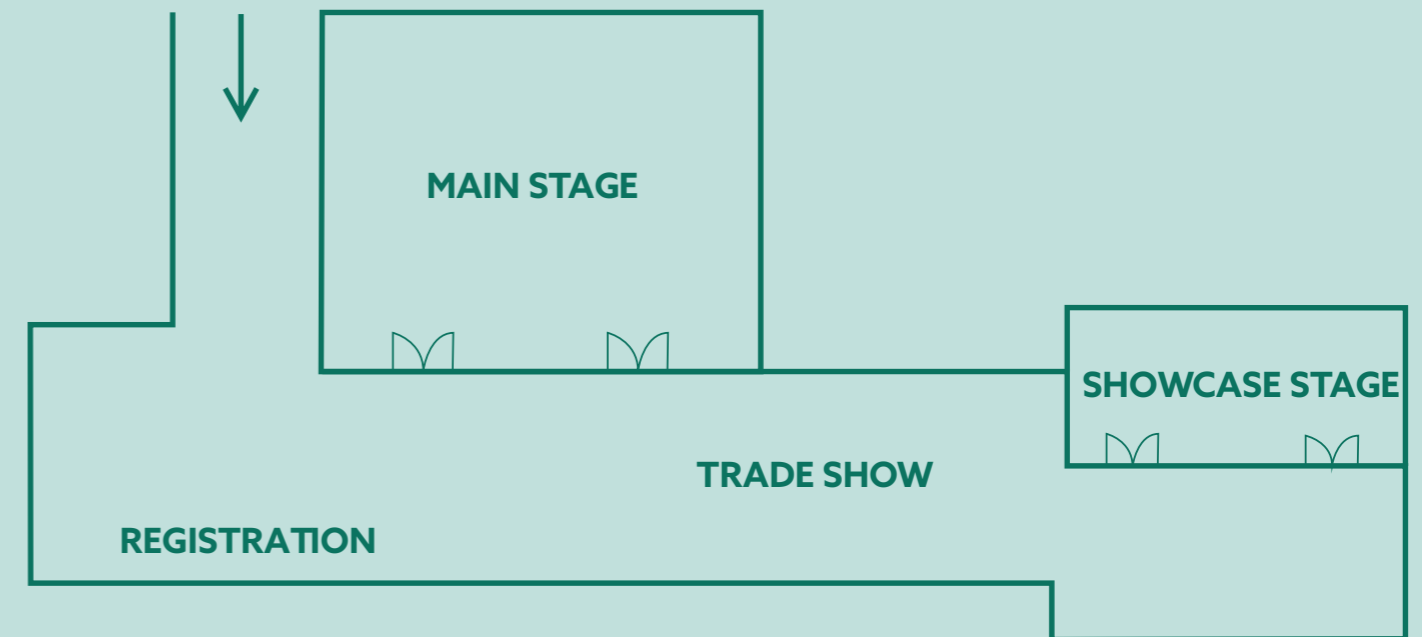
Gina's Table is part of SSS Strawberries, a family owned strawberry farm, ran by the second-generation Dang families' sons and daughters, Victor, Tam, Toan, Gina, Trini, Rena and Lilly. They have grown to become the largest strawberry grower in Australia since 2006, with over three hundred acres growing over 4 million strawberry plants.

ginastable.com



VENUE MAP:

Level 1 - MCEC



TRADE SHOW EXHIBITORS:

1. Result Group
2. ReWaste (Yarra Valley Water)
3. Too Good to Go
4. Ecoguardians
5. Pulpmaster Australia
6. Food Filled
7. Refresh:Food
8. WRAP APAC
9. Climateers.com
10. Circular Resources Australia
11. Yume
12. Empauer
13. Argon & Co

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