



FOOD IN THE CAPITAL

EVENT 1 | 17 NOVEMBER 2020
EVENT 2 | 18-19 MAY 2021
EVENT 3 | 14-15 JUNE 2022



SUSTAINABILITY
OF FOOD



FUTURE
OF FOOD



BUSINESS
OF FOOD



What is it



Food in the Capital is the first of its kind sustainable food event for Canberra and the surrounding region.

This three day program running over the next 12 months will feature over 95 speakers from around the globe. They will discuss the latest innovations in rural and urban farming, together with practical solutions to food production, transport and sales. The events will initiate the building of a unique city region agrifood initiative.

Why come



Food Business, Farmer, Manufacturer

Insights from experts on markets and consumer trends. Find staff. Sell more of your product for a good return in Canberra and elsewhere. New technologies for more revenue and new markets. Connect with restaurants, supermarkets, service providers and food driven COVID-19 recovery through jobs and market growth.

Policy maker, Community group, Thought leader, Foodie

Making systemwide local food a reality in Canberra and other cities of Australia. Building food as the vehicle for reducing emissions, utilising food waste, greater social inclusion, food security and improved nutrition. Creating a reputation for fresh, clean and green local produce driving tourism and exports. Food as a driver of economic diversification.



Context



This is the first time an event of this nature has been staged in Canberra – including both City and Regional food related businesses. It covers the ACT and all of South Eastern NSW.

It comes at a time at unprecented crisis. A fragile food supply chain is on display. Government must work with business to build local food buffers and secure more local food supply.

The conference forms part of an ambitious agenda of Regional Development Australia ACT and Regional Development Southern Inland to help build a unique and replicable City-Region food initiative as a national first.

Objectives



- Demonstrate the food industry's role in assisting economic recovery.
- Identify leading trends in food production for cities and capacity and brand building ideas to grow the share of local food in the regional, national and global marketplace.
- Recognise the need for a systemised whole-of-value-chain approach to regional food production; mapping possible paths forward for Canberra.
- Provide a compelling demonstration of the latest technologies and initiatives needed for a thriving urban/regional food system.
- Secure recognition of food's critical role in achieving Government's sustainability, emissions and broader economic objectives while bridging the urban-regional divide.
- Create awareness of the food circular economy and ways to utilise and reduce food waste.



THREE EXCLUSIVE EVENTS

EVENT 2 | 18 MAY 2021

Hotel Realm

REGISTRATIONS

INTRODUCTION

KEYNOTE SPEAKER

REGENERATIVE FARMING

MORNING TEA

FOOD BUILDING AND DESIGN

PROFIT FOR PURPOSE

STREAM 1

FOOD SUCCESS STORIES

INVESTOR VIEWS

STREAM 2

TRANSPORT & PROCESSING WORKSHOP

19 MAY 2021

FOOD TECHNICAL TOURS (RURAL & URBAN)



EVENT 2 | 18 MAY 2021

8:30 AM	PLENARY
INTRODUCTION	Mr Ross MacDiarmid – Chair, Regional Development Australia ACT
OPENING	Minister Hon Rebecca Vassarotti, Minister for Environment
KEYNOTE	Dr Rachel Carey – Food Policy Research Group, University of Melbourne
CONTEXT	The Melbourne experience of an expanding city and a local food system. Making food more available in a post COVID-19 world.

SCENE SETTER - PENNIE SCOTT, 'THE FOOD SYSTEM IS BROKEN'

10:00 AM	REGENERATIVE FARMING
PRESENTATION	Greg Bender / Norman Marshall, Australian Soil Management
PANEL	<p>Facilitator – Maxine Cooper, Chair Landcare ACT</p> <ul style="list-style-type: none"> – Martin Royds, Farmer/Mulloon Institute – Freddy McGrath-Webber, Farmer – Ross Thompson, University of Canberra – Hamish Sinclair, Freshford Foods
CONTEXT	<p>If the surrounding region is to become more productive, a serious effort will need to be made to lift soil health and productivity. Within the City, soil-based solutions and enrichment of soils will also need be a priority, given that it remains the most accessible, 'lowest technology' and cheapest form of urban farming available to us. Water of course is a critical component of the nexus – clean energy – food production - water availability - soil. Using less of it; recycling and using it for more local food production is critical to the sustainable food system equation.</p>
PRESENTATION	Dr. Barry McGookin, Food Innovation Australia

11:00 AM	COFFEE BREAK
	SCENE SETTER - JULIE ARMSTRONG, ACT FOR BEES

11:30 AM	FOOD BUILDING AND DESIGN
PRESENTATION	Riverview Group, The Sustainable Suburb
CONTEXT	Integrating sustainability into our city design and planning - sustainable building means recycling material ensuring 'food friendly' spaces and clever design. Is it worth the cost and effort?
PANEL	<p>Facilitator – Digby Hall, Climatewise Design</p> <ul style="list-style-type: none"> – Bob Stevenson, Waterups – Jessica Stewart, Riverview Group – Nick Rose, Sustain

EVENT 2 | 18 MAY 2021

SCENE SETTER - SKYE BLACKBURN, EDIBLE BUGS

12:15 PM

PROFIT FOR PURPOSE - MASTER CLASS

PRESENTATION

Will Schmitt, Co-Founder and Principal, Open2Innovate

What are profit-for-purpose social enterprises? Focus on investment in food, waste technology and innovation.

CONTEXT

Food is showing itself to be enormously versatile in combating employability, mental health and inclusion challenges. We've seen unique partnerships between social enterprises and large companies. Companies doing one off support of causes or issues don't cut it with consumers. They are sophisticated and now expect companies to lead with purpose, deeply embedding social and environmental impact into everything they do.

CHALLENGE

How can local food businesses tap into "purpose driven" branding to increase sales and at the same time give back to society or various social causes. Collaborating with the corporates? How to avoid 'green washing' ?

PANEL

Facilitator – Will Schmitt, Open2Innovate

- Sam Sgambellone, For Purpose Co
- Cindy Mitchell, Millhouse Ventures
- Russel Rankin, Food Innovation
- Elle Astrup, Founder, Foods that Love You Back

CASE STUDY

ForPurpose Co & Oz Harvest

12:45 PM

FOOD WASTE

PANEL

Facilitator – Olympia Yarger, GoTerra

- Naomi Lee, ACT Government
- Henrique Turra, Radish Events – Zero Waste Catering company
- Gerry Gillespie, an industrial farming application
- Dr Steven Lapidge – CEO, Fight Food Waste CRC, including packaging
- Brook Clinton, Founder Capital Scraps

CONTEXT

It has been reported that some 40,000 tonnes of food waste going to landfill a year in the ACT. In the 2019 ACT Budget resources are allocated to plan for a Food Organics Garden Organics (FOGO) service. The National Food Waste Strategy in 2018 reiterates a commitment to halve the nation's food waste by 2030. Food waste means: reducing, recycling, reusing, extracting, and value-adding.

1:15 PM

LUNCH - HOSTED BY CIT

(including a presentation by the Stephanie Alexander Kitchen Garden Foundation)

1:45 PM

PRESENTATION BY HER EXCELLENCY MS FRANCESCA TARDIOLI, AMBASSADOR OF ITALY

EVENT 2 | 18 MAY 2021

AFTERNOON SESSION : STREAM 1

SCENE SETTER - RYAN LUNGU, CANBERRA ENVIRONMENT CENTRE

2:15 PM

FOOD SUCCESS STORIES

PANEL

- Facilitator – Barry McGookin, FIAL
- Robert De Castella, Deek's Health Foods
 - Chris Dennis, Two Before Ten Urban Farm
 - Sarah McDougall, Lake George Winery
 - Richard Everson, Entrepreneurs' Programme
 - Ian Chu Director, Majestic Mushrooms Pty Ltd
 - Sasa Sestic, ONA Coffee
 - Capital Region Farmers Market
 - Jarrod Deaton, Three Mills Bakery
 - Rob Collier, Riverina Fresh

CONTEXT

The Southeast and Tablelands alone account for over 2000 jobs in over 100 businesses across the food and beverage manufacturing sector. This is more than any other manufacturing sector. This region produces artisan food products, seafood processing, aquaculture, dairy, meat, grain milling, craft beer and spirits.

CHALLENGE

Making it in the food industry is tough. The challenges include raising capital, finding skilled workers, competition, waste management, collaborating, meeting changing consumer expectations, fragmented supply chains and deteriorating weather conditions. Yet some make it. What's the recipe?

SCENE SETTER - NAJIB LAWAND, EXPORT CONNECT

3:15 PM

INVESTOR VIEWS – FOOD SYSTEMS AND AGTECH

PRESENTATION

David Eyre – Future Food Systems CRC

CONTEXT

We want to identify market opportunities and technologies needed for urban and regional farmers and food manufacturers. Uptake of new technology and product innovation is not as high as it needs to be.

CHALLENGE

- What are investment patterns and emerging success stories telling us?
- What is it telling us about the commercial viability of urban food production; impact investment; technologies for the farm and food business?

PANEL

- Facilitator – Peter Adamek, CBRIN
- Emma Coath, Rocket Seeder
 - Sarah Nolet, AgThentic
 - David Eyre, Future Food Systems CRC
 - John Murray, Director- Food & Agribusiness (DIIS)
 - Brei Montgomery, Horticulture Innovation Australia

PRESENTATION

Robert Pekin, Food Connect, Brisbane

Featuring a focus on the French model of local food. The event will be held in multi award winning Buvette at the Realm. Limited tickets available via suzanne.gearing@rdaact.org.au

EVENT 2 | 18 MAY 2021

AFTERNOON SESSION : STREAM 2

2:15 PM

REGIONAL FOOD TRANSPORT, PROCESSING & LOGISTICS SOLUTIONS

PRESENTATION

Dr Hermione Parsons, Industry Professor and Director, Centre for Supply Chain and Logistics, Deakin University. FIAL Board member.

Special Sponsor Presentation – Julian Butler, Product & Technology Principal, Telstra. Multi-party data- How to enable AI transformation.

CONTEXT

Small scale processing facilities are desperately needed. Delivering food from the broader region can be difficult, time consuming and costly. Self-drive and Australia Post are not ideal or sustainable solutions but are common practice among many producers. This collaborative session will identify and recommend solutions to the challenges.

CHALLENGE

- ‘Last mile’ challenges - relative costs of freight to different destinations.
- Pricing freight services, refrigeration.
- Small-scale processing options (dairy, meal, grains).
- Maintaining cold chain integrity, food safety.
- The need for freight consolidators and mobile systems.
- Scale issues/consolidation – small quantities of goods.
- Better data and applying it to gain efficiencies.
- The need for T & L regional hubs.

PANEL

- Facilitator – Canberra Innovation Network (CBRIN)
- T & L providers (Transport companies).
 - Food processors.
 - Food businesses (regional/urban and farm, farm mix).
 - Solution providers (data, drones, Uber etc).
 - Retailers (supermarkets, specialty stores and markets).

CASE STUDIES

1. ‘Regional Load-Sharing platforms’ an optimised freight model based on the proven logistics model of co-loading, augmented with modern software design.
2. Provenir - the need for mobile meat processing - overcoming the barriers.

4:15 PM

DAY 1: CLOSE

7:00 PM

VIP DINNER - HOSTED BY THE CHIEF MINISTER

The event will be held in multi award winning Buvette at the Realm Hotel. Limited tickets available, suzanne.gearing@rdaact.org.au

DAY 2 : TECHNICAL FOOD TOURS

Given the popularity of these tours at FIC1, we are providing the second instalment at FIC2. Two technical tours will be conducted commencing 9 am and finishing around 3.30 pm.

- Peri-urban: an exploration of artisan food and social venture
- Regional farm: a deep dive into sustainable food production models

Registration Details

TO REGISTER

www.foodinthecapital.com.au

FOR MORE INFORMATION CONTACT

foodinthecapital@rdaact.org.au

0409 804 686