



FOOD IN THE CAPITAL

EVENT 1 | 17 NOVEMBER 2020

EVENT 2 | 18 MAY 2021

EVENT 3 | 16 NOVEMBER 2021



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

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REGISTRATIONS

INTRODUCTION

KEYNOTE SPEAKER

INVESTOR VIEWS - FOOD SYSTEMS AND AGTECH

MORNING TEA

OUR WATER SYSTEM - EFFICIENT, RESILIENT & PREPARED

BUILDING BETTER SOILS

STREAM 1

STREAM 2

STREAM 3

FOOD SUCCESS STORIES

TRANSPORT & PROCESSING WORKSHOP

WORKFORCE & SKILLS

CONVERSATION CHEF'S VIEW

PROFIT FOR PURPOSE

19 MAY 2021

FOOD TECHNICAL TOURS



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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 food system. Making food more available in a post COVID-19 world.

SCENE SETTER

PRESENTATION	Penny Scott - The Bush Goddess - 'The Food System is Broken'
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REGENERATIVE FARMING

PANEL	<p>Facilitator – Maxine Cooper, Chair Landcare ACT</p> <ul style="list-style-type: none"> – The 2020 Bridge Hub Water Challenge & Centre of Excellence in Water – Australian Soil Management – Michael Croft, Farmer – Wendy Cohen, Farmers for Climate Action
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	Greg Bender / Norman Marshall, Australian Soil Management

COFFEE BREAK

FOOD BUILDING AND DESIGN

PRESENTATION	Riverview Group, The Sustainable Suburb
CONTEXT	Integrating food into our city design and planning - sustainable building means ensuring 'food friendly' spaces and clever design. Is it worth the cost and effort?
PANEL	<ul style="list-style-type: none"> – Digby Hall, Climatewise Design – Cox Architects Representative – Lendlease, Yarrabilba, QLD

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INVESTOR VIEWS – FOOD SYSTEMS AND AGTECH

PRESENTATION David Eyre – Future Food Systems CRC

CONTEXT We want to identify market opportunities and technologies for urban and regional farmers and food producers. Same goes social ventures, where investors invest to make a difference and a healthy return. It is also about the City 'rewarding' sustainable practices.

CHALLENGE

- What are investment patterns and emerging success stories telling us about where to look?
- 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

SCENE SETTER

PRESENTATION Robert Pekin, Food Connect, Brisbane

FOOD WASTE

PANEL

Facilitator – Olympia Yarger, GoTerra

- Naomi Lee, ACT Government
- Henrique Turra, Dan The Man Cooking – Zero Waste Catering company
- Gerry Gillespie, an industrial farming application
- Dr Steven Lapidge – CEO, Fight Food Waste CRC, including packaging

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.

LUNCH - HOSTED BY TELSTRA

AFTERNOON SESSION : STREAM 1

FOOD SUCCESS STORIES

PANEL

Facilitator – Barry McGookin, FIAL

- Robert De Castella, Deek's Health Foods
- Sasa Sestic, ONA Coffee
- Susan Bruce, Poachers Pantry
- Sarah McDougall, Lake George Winery
- Rob Collier, Riverina Fresh
- Najib Lawand, Export Connect

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?

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CONVERSATION CHEF'S VIEWS & FOOD SERVICE

FEATURING

Mel Nathan – Founder, Executive Chef's Club

CONTEXT

We are experiencing a revolution in food, where diners are seeking healthy, sustainable, higher quality, and more engaging food experiences. Increasingly, consumers want to know where their food comes from, how it was grown and prepared, and how good it is for them. Chefs have much to teach food businesses about staying in touch with consumer trends. Cost pressures make for a tough market.

CHALLENGE

Are vegetables winning over protein? What are they looking for from food producers? What wines are in vogue? Where do they feel they are being let down and what can improve? Does a good chef ever have food waste? What are the specific challenges of the restaurant industry right now in the Canberra Region?

PANEL

Facilitator – Mel Nathan, Executive Chefs Club

- Brett Waslin / Sam McCarthy, Parlour Wine Room
- Adrian Best, Consultant
- Adam Bantock, Clementine
- Fabien Wagnon, Buvette
- Sunita Kuma, Daana

AFTERNOON SESSION : STREAM 2

REGIONAL FOOD TRANSPORT FORUM TRANSPORT, PROCESSING & LOGISTICS SOLUTIONS

PRESENTATION

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

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, meat, 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.

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AFTERNOON SESSION : STREAM 3

WORKFORCE & SKILLS

PRESENTATION	Professor Priti Krishna, Western Sydney University
CONTEXT	The skills need for backyard vegetable production differ from businesses supplying food to consumers. The skills needed for the food system are diverse. They include technical skills, through to basic business skills, food safety to customer service. The ability to innovate must be valued throughout the business.
CHALLENGE	The lack of skilled or motivated people are impediments, but so is poor business culture. Technology means fewer people are needed but with higher skills. Engaging meaningfully with schools and young people is critical but so is creating the right workplace and skilling people to job need. The answers require innovation and an appetite for risk. Are we ready for this?
PANEL	Facilitator – Michael Claessens, Regional Development Australia <ul style="list-style-type: none">– Business Enterprise Centre – Business skills and the “art” of food– CIT/TAFE – Training available for food– Schools engagement: Funghi Co– Josephine Duffy, Stephanie Alexander- Kitchen Garden Foundation

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
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 – Cindy Mitchell, Millhouse Ventures <ul style="list-style-type: none">– Will Schmitt, Open2Innovate– Dave Burnet, OzHarvest– Louise Tran, Head of Purposeful Marketing, ForPurpose Co– Richard Everson, Entrepreneurs' Programme– Russel Rankin, Food Innovation.– Cindy Mitchel, Millhouse Ventures
CASE STUDY	ForPurpose Co & Oz Harvest

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 pm.

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

Further details on the food tours and various speakers coming soon

Registration Details

TO REGISTER

www.foodinthecapital.com.au

FOR MORE INFORMATION CONTACT

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