



# 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



TEMORA

HILLTOPS

UPPER LACHLAN

WINGECARRIBEE

JUNEE

COOTAMUNDRA  
GUNDAGAI

YASS VALLEY

GOULBURN  
MULWAREE

LOCKHART

WAGGA WAGGA

SNOWY VALLEYS

ACT

QUEANBEYAN-  
PALERANG

GREATER HUME

EUROBODALLA

SNOWY MONARO

BEGA VALLEY

EAST GIPPSLAND

# 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 1 | 17 NOVEMBER

REGISTRATIONS
INTRODUCTION
KEYNOTE SPEAKER
SUSTAINABLE URBAN & REGIONAL FARMING
SPONSOR VIDEO / BREAK
BUILDING FOR FOOD
FOOD INNOVATION - FOOD AGTECH
FOOD INNOVATION
SOCIAL VENTURE
WRAP-UP
TOURS

## EVENT 2 | 18 MAY 2021

REGISTRATIONS
INTRODUCTION
KEYNOTE SPEAKER
INVESTOR VIEWS - FOOD SYSTEMS AND AGTECH
MORNING TEA
OUR WATER SYSTEM - EFFICIENT, RESILIENT & PREPARED
BUILDING BETTER SOILS
FOOD WASTE
FOOD SUCCESS STORIES
WRAP-UP
TOURS
TRANSPORT, PROCESSING & LOGISTICS SOLUTIONS

## EVENT 3 | 16 NOVEMBER 2021

SUSTAINABLE FOOD FIESTA
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KEY: ■ BUSINESS OF FOOD ■ SUSTAINABILITY OF FOOD ■ FUTURE OF FOOD

LATEST  
INNOVATIONS IN RURAL  
& URBAN FARMING

PRACTICAL  
SOLUTIONS TO FOOD  
PRODUCTION & SALES

SUSTAINABLE,  
PROFITABLE  
& LIVEABLE CITY

CITY REGION  
AGRIFOOD  
COOPERATIVE



LOCAL, NATIONAL &  
INTERNATIONAL PRESENCE

# EVENT 1 | 17 NOVEMBER 2020

## PLENARY

<b>INTRODUCTION</b>	Mr Ross MacDiarmid – Chair, Regional Development Australia ACT
<b>OPENING</b>	The Hon Nola Marino MP Assistant Minister for Regional Development
<b>MAJOR SPONSOR</b>	Department of Industry, Science, Energy and Resources (DISER) Entrepreneurs' Programme
<b>KEYNOTE</b>	Henry Gordon-Smith, Agritecture New York USA
<b>CONTEXT</b>	Urban food, sustainability, good business and social impact can operate in a productive harmony. The timing is right now for a concerted systematic approach to building local food production. Food is the forgotten part of the Water*RE*Food*Soil nexus necessary for creating a truly sustainable city. Sustainable food production reduces emissions and is good for business, tourism, exports and jobs. It directly addresses the ACT's liveability, human health and inclusion policy objectives.

## SUSTAINABLE URBAN & REGIONAL FARMING

<b>CONTEXT</b>	Developing holistic planning around sustainable city food. Sustainability means looking to the future as to what a city or region needs. Having less environmental impact and also more economic impact so that local food production can become a viable business proposition through time for our whole region. What skills are needed and what jobs are created? How much water is needed?
<b>PANEL</b>	Facilitator – Graeme Smith, Graeme Smith Consulting <ul style="list-style-type: none"><li>- Marc Noyce, Biofilta/Skyfarm</li><li>- Henry Gordon-Smith, Agritecture</li><li>- Victoria Royds, Holistic Carbon Farmer</li><li>- Fiona Buining, Ainslie Urban Farm</li><li>- Frederick McGrath-Weber, Majura Valley Farm</li><li>- David Bryant, Southside Farmers Market</li><li>- Miranda Sharp, Melbourne Farmers Markets</li></ul>

## SPONSOR VIDEO / BREAK

<b>SPONSOR VIDEO</b>	Telstra Data Hub, Benefits of Digitalisation
<b>VIDEO</b>	Julian Cribb, Author and Journalist
<b>CONTEXT</b>	A Food Future for Canberra

## BUILDING FOR FOOD

<b>PRESENTATION</b>	Digby Hall, Climatewise Design Architecture and Urban Design for a Food Future.
<b>PRESENTATION</b>	Nick Rose, SUSTAIN Implications of COVID-19 for the Food Supply Chain.

## FOOD INNOVATION - FOOD AGTECH

<b>PRESENTATION</b>	Russel Rankin, Food Innovation Partners
<b>CONTEXT</b>	One of Australia's key thought leader's critical insights into the future of food production.

# EVENT 1 | 17 NOVEMBER 2020

## VERTICAL FARMING

**PRESENTATIONS** 2-Minute Presentations

**PANEL**

- Ben Lee, Invertigro
- Paul Millett, Invertigro
- Geert Hendrix, Farmwall
- James Pateras, Modular Farms Australia

**CONTEXT** Canberra's first vertical farm installation will be visited in one of the afternoon tours. In a short 'elevator' Invertigro will sell the benefits of Vertical Farming over conventional agriculture. Is there a workable, profitable model? The formula!

## FOOD INNOVATION

**PANEL**

Facilitator – Barry McGookin, FIAL

- David Eyre, Future Food Systems CRC
- Chris Balazs, Provenir
- Russel Rankin, Food Innovation Partners
- Michael Briers, Food Agility CRC
- Scotty Foster CoCanberra – case study

**CONTEXT** Food Innovation comes in all shapes and sizes. It technology but it's also new business models. What do we need to build a food buffer in the ACT – what does a genuine Food Hub or coo-op look like? How can we know whether our food comes from? What innovations are there locally and nationally and globally to help this happen? Focusing on sustainable water and energy efficient models of food production but how will that be done?

## SOCIAL VENTURE

**INTRODUCTION** Cindy Mitchell, Millhouse Ventures

**PRESENTATION** Dr Alana Mann, Sydney University – Sydney City Council's FoodLab project

**CONTEXT** Many cities throughout the world are moving strongly into food social venture. Models such as those used in Detroit in the USA with food business incubation transforming the inner city and the lives of participants. City Urban Strategies and industrial kitchens/training are proving critical components of the formula. The commons, market gardens and the backyard are also essential building blocks. The trick is taking community with you and being able to engage.

## WRAP-UP & LOOK AHEAD

Michael Claessens, CEO Regional Development Australia ACT

## LUNCH - HOSTED BY TELSTRA

## CANBERRA FOOD FARM TOURS

Hosted by Icon Water and Department of Industry, Science, Energy and Resources.

FOR UP TO DATE FOOD FARM TOUR DETAILS VISIT [WWW.FOODINTHECAPITAL.COM.AU/PROGRAM](http://WWW.FOODINTHECAPITAL.COM.AU/PROGRAM)

# EVENT 2 | 18 MAY 2021

## PLENARY

<b>INTRODUCTION</b>	Mr Ross MacDiarmid – Chair, Regional Development Australia ACT
<b>BUSH TUCKER</b>	Adam Shipp – Indigenous food reflection
<b>OPENING</b>	Minister Littleproud / Karen Andrews
<b>KEYNOTE</b>	Dr Rachel Carey – Food Policy Research Group, University of Melbourne
<b>CONTEXT</b>	The Melbourne experience of an expanding city and a food system. Making food more available in a COVID-19 world.

## SCENE SETTER

<b>PRESENTATION</b>	Penny Scott - The Bush Goddess - 'The Food System is Broken'
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## INVESTOR VIEWS – FOOD SYSTEMS AND AGTECH

<b>PRESENTATION</b>	David Eyre – Future Food Systems CRC
<b>CONTEXT</b>	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 can also be about the City 'rewarding' sustainable practices.
<b>CHALLENGE</b>	<ul style="list-style-type: none"><li>- What are investment patterns and emerging food success stories telling us about where to look?</li><li>- What is it telling us about the commercial viability of urban food technologies; impact investment; technologies for the farm and food business?</li></ul>
<b>PANEL</b>	Facilitator – Maxine Cooper, Chair Landcare ACT <ul style="list-style-type: none"><li>- Emma Coath, Rocket Seeder</li><li>- Gordon Black, East West Capital</li><li>- Sarah Nolet, AgThentic</li><li>- David Eyre, Future Food Systems CRC</li><li>- Robert Pekin, Food Connect</li></ul>

## COFFEE BREAK

<b>PRESENTATION</b>	Najib Lawand, Export Connect
<b>CONTEXT</b>	Exporting in the time of COVID-19. What's on offer? What are the opportunities and where can we find the right advice?

## OUR WATER SYSTEM – EFFICIENT, RESILIENT & PREPARED

<b>PRESENTATION</b>	The 2020 Bridge Hub Water Challenge & Centre of Excellence in Water
<b>CONTEXT</b>	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.



# EVENT 2 | 18 MAY 2021

## BUILDING BETTER SOILS

**PRESENTATION** Greg Bender / Norman Marshall, Australian Soil Management

**CONTEXT** 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 to be a priority, given that it remains the most accessible, 'lowest technology' and cheapest form of urban farming available to us.

## SCENE SETTER

**PRESENTATION** Professor Niall Blair, Charles Sturt University

## FOOD WASTE

**PANEL** Facilitator – Olympia Yarger, GoTerra

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

**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.

## WRAP-UP & LOOK AHEAD

Michael Claessens, CEO Regional Development Australia ACT

## LUNCH - HOSTED BY TELSTRA

# EVENT 2 | 18 MAY 2021

## CANBERRA FOOD TOURS - HOSTED BY ICON WATER

### CANBERRA FOOD TOUR FEATURING:

#### 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

##### 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?

### CANBERRA FOOD TOUR FEATURING:

#### 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

## EVENT 2 | 18 MAY 2021

### AFTERNOON SESSION FACILITATED BY CBRIN

#### REGIONAL FOOD TRANSPORT FORUM TRANSPORT, PROCESSING & LOGISTICS SOLUTIONS

<b>PRESENTATION</b>	Dr Hermione Parsons, Industry Professor and Director, Centre for Supply Chain and Logistics, Deakin University. FIAL Board member.
<b>CONTEXT</b>	Delivering food in the urban context and 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 individual and systemic solutions to the identified challenges.
<b>CHALLENGE</b>	<ul style="list-style-type: none"><li>- 'Last mile' challenges - relative costs of freight to different destinations.</li><li>- Pricing freight services, refrigeration.</li><li>- Mid-scale processing options.</li><li>- Maintaining cold chain integrity, food safety.</li><li>- The need for freight consolidators and mobile systems.</li><li>- Scale issues/consolidation – small quantities of goods.</li><li>- Better data and applying it to gain efficiencies.</li><li>- The need for T &amp; L regional hubs.</li></ul>
<b>PANEL</b>	Facilitator – Canberra Innovation Network <ul style="list-style-type: none"><li>- T &amp; L providers (Transport companies).</li><li>- Food processors.</li><li>- Food businesses (regional/urban and farm, farm mix).</li><li>- Solution providers (data, drones, Uber etc).</li><li>- Retailers (supermarkets, specialty stores and markets).</li></ul>
<b>CASE STUDIES</b>	<ol style="list-style-type: none"><li>1. 'Regional Load-Sharing platforms' an optimised freight model based on the proven logistics model of co-loading, augmented with modern software design.</li><li>2. Provenir - the need for mobile meat processing - overcoming the barriers.</li></ol>

## EVENT 3 | 16 NOVEMBER 2021

#### SUSTAINABLE FOOD FIESTA NOVEMBER 2021

# Registration Details

## **COST - ALL THREE EVENTS**

### **General Admission**

\$270<sup>#</sup> (+GST) Businesses with 3 employees or less and students.

\$370\* (+GST) Other.

## **TO REGISTER**

[www.foodinthecapital.com.au](http://www.foodinthecapital.com.au)

## **FOR MORE INFORMATION CONTACT**

[foodinthecapital@rdaact.org.au](mailto:foodinthecapital@rdaact.org.au)

0409 804 686

# Prices do not include booking and ticket fees.