



FOOD IN THE CAPITAL

tours | 19 MAY 2021

SUSTAINABILITY
OF FOOD



FUTURE
OF FOOD



BUSINESS
OF FOOD



PERI-URBAN TOUR

19 MAY 2021

LOCATION	ACTIVITY
REALM HOTEL	Arrive by 8.45 am. Departure from front entrance of Realm Hotel 9:00am sharp. Registration from 8:30am.
CEAT / CSIRO	Tour: The Centre for Entrepreneurial Agritechology (CEAT) is joint initiative between the ANU and CSIRO, with support and funding from the ACT Government. Since commencing, the hub has grown to house five different Agri-tech start-ups and operationalised several programs. The CEAT speakers will outline how they use the world-leading research expertise and infrastructure, in the ANU-CSIRO innovation precinct, to target real agricultural challenges independent of traditional disciplinary boundaries.
BLACK MOUNTAIN SCHOOL – 6 DEGREES CAFE	Tour and Morning Tea: Six Degrees aims to provide young people with disability an optimal educational pathway for independent growth and development at a school and community level. It is backed up by a beautiful urban farm. The tour will include the Gallery and Supermarket Training Facility, with guest speakers from the multi award winning Daana Indian Restaurant employing disabled people as well as Stephanie Alexander's Kitchen Garden Foundation.
LUNCH	Enjoy fresh local produce & Swedish style food from Ikea. Food at Ikea? Yes, the company has built a reputation for locally sourced food delivered in a unique Swedish style. The Piallego store remains a mecca for a good meal, not just the furniture. The company will explain its philosophy and approach to food and of course its integration into lifestyle products.
MAJURA FARM	Tour: The 'Sustainable Farming and Tourism in the Majura Valley' vision has been an evolving business plan since 2011. It is an example of how sustainable farming techniques, tourism and technology can be combined to create a strong and productive farming community.
CAPITAL BREWING	Tour: Capital Brewing is a highly successful, award winning brewery. 100% employee owned; it produces high end craft beers with a focus on local ingredients from Canberra region farmers. It has an innovative food waste program and is co-located with a range of other small artisan food/beverage companies.
REALM HOTEL	Return by 4pm

CANBERRA REGION TOUR

19 MAY 2021

LOCATION	ACTIVITY
REALM HOTEL	<p>Arrive by 8.45 am. Departure from front entrance of Realm Hotel 9:00am sharp</p> <p>Registration from 8.30am.</p> <p>A beautiful sojourn through some of the most beautiful countryside NSW has to offer. Guest speaker on the way:</p> <p>Priti Krishna: Professor & Foundation Chair, Western Sydney University</p> <p><i>Sustainable Agriculture & Protected Cropping & One Very Large High-Tech greenhouse!</i></p>
THREE MILLS CAFE	<p>Tour and Morning Tea:</p> <p>Three Mills Bakery was born out of a vision to work with three unique grain suppliers in a continued quest to produce world class sourdough and pastry products. They use the best quality ingredients, sourced locally and sustainability.</p>
WYNLEN HOUSE	<p>Tour:</p> <p>Wynlen House is a highly successful permaculture / poly-culture mixed farm that practices organic, regenerative and sustainable food production.</p> <p>Owners Bron and Helen say Wynlen House started as a small enterprise following the age-old tradition of organic food production and growing food to be consumed locally. 'For us this means growing vegetables, raising poultry for eggs and meat ...on our large suburban block in the village of Braidwood, NSW. For us, growing food and raising farm animals offers opportunities to put meaning and productivity into your life. 'Working with the soil, helping it produce and practicing animal husbandry satisfies the human urge to keep in contact with the foundation of life. We practice organic, regenerative and sustainable food production and value the self-reliance it brings.'</p> <p>Lunch – Talk and Taste:</p> <p>A two-course menu featuring local produce, hosted by the producers, who are all successful local food producers, including,</p> <ul style="list-style-type: none">• Award Winning Garlicious Black Garlic• Honey by Bees-R-US• Local truffle products <p>And:</p> <p>Wine tasting from Lake George Winery hosted by award winning vigneron Sarah McDougall.</p> <p>Talk: Social Enterprise and Agrifood – real life examples from Workways</p> <p>REALM HOTEL Return by 4 pm</p>

Registration Details

See the bus tour desk @ the Realm.

Or book online

www.foodinthecapital.com.au

or call Suzanne on
0492 233 381

* RDA ACT acknowledges the University of Melbourne's Roadmap for a sustainable Melbourne foodbowl from which Food in the Capital graphic derives. This graphic is licensed under Creative Commons license CC BY-NC-SA 4.0 Original report: <https://research.unimelb.edu.au/foodprint-melbourne/publications/roadmap-for-a-resilient-city-foodbowl>