



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

EVENT 1 | 17 NOVEMBER

REGISTRATIONS
INTRODUCTION
KEYNOTE SPEAKER
SUSTAINABLE URBAN FARMING
MORNING TEA
WORKFORCE & SKILLS
FOOD INNOVATION - FOOD AGTECH
FOOD INNOVATION
SOCIAL IMPACT
WRAP-UP
TOURS

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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
FOOD WASTE
FOOD SUCCESS STORIES
WRAP-UP
TOURS
TRANSPORT, PROCESSING & LOGISTICS SOLUTIONS

EVENT 3 | 16 NOVEMBER 2021

SUSTAINABLE FOOD FIESTA

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

INTRODUCTION	Mr Ross MacDiarmid – Chair, Regional Development Australia ACT
BUSH TUCKER	Adam Shipp – Indigenous food reflection
OPENING	The Hon Nola Marino MP Assistant Minister for Regional Development
MAJOR SPONSOR	Department of Industry, Science, Energy and Resources (DISER) Entrepreneurs' Programme
KEYNOTE	Henry Gordon-Smith, Agritecture New York USA
CONTEXT	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 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 FARMING

CONTEXT	Developing holistic planning around sustainable city food. Our premise is that good business and sustainability go together. 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.
PANEL	Facilitator – Graeme Smith, Graeme Smith Consulting <ul style="list-style-type: none">- Marc Noyce, Biofilta/Skyfarm- Henry Gordon-Smith, Agritecture- Charlie Arnott, Regenerative Farmer- Fiona Buining, Ainslie Urban Farm- Farmers Market representative

COFFEE BREAK

PRESENTATION	Geert Hendrix, Farmwall James Pateras, Modular Farms Australia
CONTEXT	A short introduction to getting the Vertical Farming model to work and turn a profit. The formula!

WORKFORCE & SKILLS

PRESENTATION	Mirjana Prica, CEO Food Innovation Australia Warren Aitken, The Sustainable Gardener
CONTEXT	The food industry can help economic recovery from COVID-19, with job generation, new business models and social venture. The skills need for backyard vegetable production differ from businesses supplying food to consumers. The skills needed for the food system are diverse: technical through to basic business skills, food safety to customer service.
SPONSOR	Canberra Institute of Technology

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FOOD INNOVATION - FOOD AGTECH

PRESENTATION Russel Rankin, Food Innovation Partners

CONTEXT One of Australia's key thought leader's critical insights into the future of food production.

VERTICAL FARMING

PRESENTATION Ben Lee – InvertiGro

CONTEXT Canberra's first vertical farm installation will be visited in one of the afternoon tours. In this short 'elevator' Invertigro will sell the benefits of Vertical Farming over conventional agriculture.

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.

EVENT 2 | 18 MAY 2021

PLENARY

INTRODUCTION	Mr Ross MacDiarmid – Chair, Regional Development Australia ACT
BUSH TUCKER	Adam Shipp – Indigenous food reflection
OPENING	Minister Littleproud / Karen Andrews
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 COVID-19 world.

SCENE SETTER

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

COFFEE BREAK

PRESENTATION	Najib Lawand, Export Connect
CONTEXT	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

PRESENTATION	The 2020 Bridge Hub Water Challenge & Centre of Excellence in Water
CONTEXT	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.

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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

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CANBERRA FOOD TOURS - HOSTED BY ICON WATER

CANBERRA FOOD TOUR FEATURING:

FOOD SUCCESS STORIES

PANEL	Facilitator – Barry McGookin, FIAL <ul style="list-style-type: none">– 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 <ul style="list-style-type: none">– Brett Waslin / Sam McCarthy, Parlour Wine Room– Adrian Best, Consultant– Adam Bantock, Clementine– Fabien Wagnon, Buvette– Sunita Kuma, Daana

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AFTERNOON SESSION FACILITATED BY CBRIN

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	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.
CHALLENGE	<ul style="list-style-type: none">- 'Last mile' challenges - relative costs of freight to different destinations.- Pricing freight services, refrigeration.- Mid-scale processing options.- 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 <ul style="list-style-type: none">- 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	<ol style="list-style-type: none">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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SUSTAINABLE FOOD FIESTA NOVEMBER 2021

Registration Details

COST - ALL THREE EVENTS

General Admission

\$270[#] (+GST) Businesses with 3 employees or less and students.

\$370* (+GST) Other.

TO REGISTER

www.foodinthecapital.com.au

FOR MORE INFORMATION CONTACT

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Prices do not include booking and ticket fees.