



FOOD IN THE CAPITAL

17-18 NOVEMBER 2020
CANBERRA



SUSTAINABILITY
OF FOOD



FUTURE
OF FOOD



BUSINESS
OF FOOD



What is it



Food in the Capital will focus on the critical role food production, consumption and new technology must play in helping Canberra become a fully sustainable city. It will bring together business, thought leaders, researchers and government from the ACT and South Eastern NSW and new city/region food initiatives from across Australia.

Why come



Food Business, Farmer, Manufacturer

- Get the latest insights from experts on food markets and consumer trends.
- Sell more of your product for a good return in Canberra and elsewhere.
- New technologies to generate more revenue and new markets.
- Connect with restaurants, supermarkets, service providers and the food service industry.

Policy maker, Community group, Thought leader, Foodie

- How to make systemwide urban farming 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.

We anticipate the conference may be the platform for a number of food related announcements by the corporate sector and government in the context of an ambitious local emissions target, economic diversification and agrifood export/investment objectives.

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. This event will also play its part in helping build Australia's first truly sustainable city.

Objectives



- 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 a commitment by key stakeholders to both utilise and reduce food waste.



FOOD IN THE CAPITAL

17-18 NOVEMBER 2020

DAY 1 - 17 NOVEMBER

STREAM 1	STREAM 2
REGISTRATIONS	
PLENARY	
SUSTAINABLE URBAN FARMING	
MORNING TEA	
FOOD INNOVATION	
LUNCH	FIXING A BROKEN FOOD SYSTEM
VERTICAL FARMING	FOOD SUCCESS STORIES
FOOD COOPERATIVES	FARMING FOR THE CITY
AFTERNOON TEA	
INVESTOR VIEWS	WORKFORCE & SKILLS
WELCOME RECEPTION	
FOOD CLUSTERS PRESENTATION	
FIRST WEDNESDAY CONNECT	

DAY 2 - 18 NOVEMBER

STREAM 1	STREAM 2
REGISTRATIONS	
PLENARY	
FOOD INNOVATION - FOOD AGTECH	TRANSPORT & LOGISTICS
FOOD WASTE	
MORNING TEA	
SOCIAL VENTURE	OUR WATER SYSTEM
	BUILDING BETTER SOILS
LUNCH	CHEF'S VIEWS & FOOD SERVICE
THE HIGH TECH GREENHOUSE	GETTING READY TO EXPORT
PROFIT FOR PURPOSE	
WRAP-UP	

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

DAY 1 – 17 NOVEMBER 2020

PLENARY

INTRODUCTION	Mr Ross MacDiarmid – Chair, Regional Development Australia ACT
WELCOME TO COUNTRY	Tyronne Bell – Welcome Adam Shipp – Indigenous food reflection
OPENING	The Hon Nola Marino MP Assistant Minister for Regional Development and Territories Minister the Hon Shane Rattenbury MLC
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

PRESENTATION	Marc Noyce – CEO, Biofilta
CONTEXT	Our premise is that good business and sustainability go together. Sustainability means both 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. This means focussing on sustainable water and energy efficient models of food production inside the ACT, in the immediate region and across the city's supply chain.
CHALLENGE	<ul style="list-style-type: none">- What sort of food system do we want in Canberra and the broader region?- What will work better here – given our population, community, climate and geography?- How do we bring Renewable Energy use, Food production and using water more productively into harmony?
PANEL	Facilitator – Graeme Smith, Graeme Smith Consulting <ul style="list-style-type: none">- Marc Noyce, Biofilta/Skyfarm- Henry Gordon-Smith, Agritecture- David Eyre, Future Food Systems CRC- Geert Hendrix, Farmwall
CASE STUDY	Fiona Buining, Ainslie Urban Farm

DAY 1 – 17 NOVEMBER 2020

FOOD INNOVATION

PRESENTATION Sharon Natoli – Founding Director, Food & Nutrition Australia

CONTEXT What do the major food trends mean for delivering on better and more profitable food in our city, region and further afield? It needs responsive product innovation, deep consumer insight and strong brand awareness.

CHALLENGE Some of Australia's leading food innovation experts set the scene. How to translate the trends and market opportunities:

- at a practical level;
- to a farm producing high quality produce; or
- a food business producing artisan food products

PANEL Facilitator – Barry McGookin, FIAL

- Sharon Natoli, Food & Nutrition Australia
- Russel Rankin, Food Innovation Partners
- Michael Briers, Food Agility CRC

CONVERSATION FIXING A BROKEN FOOD SYSTEM

PRESENTATION Pennie Scott (Bush Goddess) speaks to Chris Balazs (Provenir), Tim Sides (Wild Polly Brewing) and local Farmers Markets. Getting real about what needs to change locally to make more better and sustainable food available in cities like Canberra. Enjoy the debate!

VERTICAL FARMING

STREAM 1

PRESENTATION Ben Lee – InvertiGro

CONTEXT Food is the interface where community and business interest can coincide in a productive harmony, if well planned. A growing number of cities are seeing food production integrated into new buildings and 'urban oases'. Vertical farms and similar agricultural technologies present the fulcrum between small-scale aspirational urban food and scale food production.

CHALLENGE

- Vertical Farms are arguably one of the most compelling of the new urban farming systems but do the economics stack up – do they pass the investment test?
- What's holding them back in cities like Canberra?

PANEL Facilitator – Graeme Smith, Graeme Smith Consulting

- Ben Lee, InvertiGro – The modular model – for farm or suburb
- Nigel Blair, E-Agri – The market opportunity
- John Leslie, Vertical Farming Systems – Large scale technology
- James Pateras, Modular Farms Australia

DAY 1 – 17 NOVEMBER 2020

FOOD SUCCESS STORIES

STREAM 1

PRESENTATION	Roman Buckow, CSIRO – trends in processing/value-add
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?
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
CASE STUDY	Sarah McDougall – Lake George Winery (Winner 2019 Australian Women in Wine)

FOOD COOPERATIVES

STREAM 1

PRESENTATION	Robert Pekin, Food Connect Brisbane
CONTEXT	Cooperatives are nothing new – but they have proven to be one of the most durable grass-roots arrangements in the food sector – driving local food production as much as major industrials such as farmer-owner cooperatives in the dairy industry. Everyone shares the costs and the profits reward effort and help build the base.
CHALLENGE	<ul style="list-style-type: none">- What needs to happen to form a true City-Region food cooperative in the Capital Region? What makes it work? What makes it fail?- What are the different takes on this which we need to consider?- What does success look like?
PANEL	Facilitator – Catriona Macmillan, FoodLab <ul style="list-style-type: none">- Robert Pekin, Food Connect - A working model- Walter Steensby, Slow Food - View from the ACT- Dr Nick Rose, Sustain, the Australian Food Network- Scotty Foster, CoCanberra
CASE STUDY	Scotty Foster, CoCanberra

SCENE SETTER: ACHIEVING SUSTAINABLE FOOD SYSTEM

Anna Neelagama - CEO, Red Meat Advisory Council

DAY 1 – 17 NOVEMBER 2020

FARMING FOR THE CITY

STREAM 2

PRESENTATION

Charlie Prell – Farmers for Climate Action

CONTEXT

Many Australian farms and food manufacturers struggle to be profitable. The demand for fresh local product in cities like Canberra whether through Farmers markets or the local supermarket is increasing. While price is king, consumers will pay more for genuinely sustainably produced food, which will be the fundamental determinant for remaining in farming in coming decades.

CHALLENGE

- What can be done to help farmers become more sustainable – and tap into the city marketplace?
- How important is the Renewable Energy – Food – Water Nexus in creating more sustainable food system in the face of climate change?
- Is the divide between traditional farming and community-based food initiatives necessary anymore?

PANEL

Facilitator – Wendy Cohen, CEO of Farmers for Climate Action

- Charlie Prell, Farmers for Climate Action – Renewables, Water & Food.
- Michael Croft, past president of Australian Food Sovereignty Alliance and Australasian civil society delegate to the UN's committee on Food Security
- Mark Field, The Real Food Processor, supermarket views.
- Gary Nairn, Mulloon Institute, Water and Food Nexus.
- Miranda Sharp, Melbourne Farmers Markets.

CASE STUDIES

- Majura Valley Free Range Eggs.
- Amberly Farm.

INVESTOR VIEWS - FOOD SYSTEMS

STREAM 1

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

- 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 – Ben Lee, CEO and Founder, InvertiGro

- Emma Coath, Rocket Seeder
- Gordon Black, East West Capital
- Sarah Nolet, AgThentic
- David Eyre, Future Food Systems CRC

CASE STUDY

Chris Balazs, Provenir - rewarding sustainable food.

DAY 1 – 17 NOVEMBER 2020

WORKFORCE & SKILLS

STREAM 2

PRESENTATION

Mirjana Prica, CEO Food Innovation Australia

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. The answers require innovation and an appetite for risk. 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. Are we ready for this?

PANEL

Facilitator – Michael Claessens, Regional Development Australia

- Business Enterprise Centre – Business skills and the “art” of food
- Krofne Donuts – Disabled workers and ROI
- CIT/TAFE – Training available for food
- Richard Everson, Entrepreneurs’ Programme
- Mirjana Prica, FIAL

CASE STUDY

Schools engagement: Funghi Co

WELCOME RECEPTION

Featuring an experience of regional and local provenance, food pop-ups, wineries, spirits and horticultural produce

FOOD CLUSTERS PRESENTATION

Experiences from Australia’s Food Clusters (FIAL)

FIRST WEDNESDAY CONNECT

Food businesses; innovative farm and food solutions providers in the spotlight.

- Food, FoodTech, AgTech and Social Venture Start-ups
- Technology businesses with food-related services and applications
- Introductions by urban & regional farmers and farming organisations
- Community organisations involved in food & agriculture

Facilitated by the Canberra Innovation Network team (CBRIN)

DAY 2 – 18 NOVEMBER 2020

PLENARY

INTRODUCTION	Michael Claessens & Carisa Wells – Regional Development Australia ACT and Southern Inland
OPENING	Federal Minister (TBA)
SCENE SETTER	Professor Niall Blair, Charles Sturt University
KEYNOTE	Dr Rachel Carey – Food Policy Research Group, University of Melbourne
CONTEXT	Melbourne knows the challenges and opportunities of an expanding City and adjoining food bowls. Taking advantage of its natural and built advantages, the ACT has an unprecedented opportunity to ride a technological and design-based wave sweeping the world. City Urban food strategies are accommodating community-based and regional farming, food business incubation through to striking vertical farms, high-tech green houses, aquaculture, food waste and biogas integration.

FOOD INNOVATION - FOOD AGTECH

PRESENTATION	Russel Rankin – Food Innovation Partners
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FOOD WASTE

STREAM 1

PRESENTATION	Dr Steven Lapidge – 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.
CHALLENGE	Are we thinking imaginatively enough about reducing and using food waste? Creating a genuine circular economy with food and green waste. Commercial opportunities abound for producing other foods, nutraceuticals and energy. On the farm & in the City – different needs to be thought through.
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
CASE STUDY	Naomi Lee, Piloting a Food Waste Avoidance Program (ACT)

DAY 2 – 18 NOVEMBER 2020

TRANSPORT, PROCESSING & LOGISTIC SOLUTIONS

STREAM 2

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

- '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

- 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.



DAY 2 – 18 NOVEMBER 2020

SOCIAL VENTURE

STREAM 1

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.
CHALLENGE	What are other cities doing in the local urban food space? Remodelling urban areas for food. Addressing high food prices and low quality; food security; health; nutrition and building new businesses. Elements for making it work successfully in Canberra and other cities.
PANEL	Facilitator – Cindy Mitchell, The Mill House Venture. <ul style="list-style-type: none">- Kelly McJannett, Food Ladder.- Robert Pekin, Food Connect.- Dr Alana Mann, Sydney University – Adapting the model.- David Maxwell, Ginninderry – Doing it here.
CASE STUDY	Miranda Sharp, Melbourne Farmers Market.

OUR WATER SYSTEM: BECOMING EFFICIENT, RESILIENT AND PREPARED

PRESENTATION	The 2020 Bridge Hub Water Challenge
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BUILDING BETTER SOILS

STREAM 2

PRESENTATION	Greg Bender / Norman Marshall, Australian Soil Management
CONTEXT	The ACT has some of the least fertile soil in Australia. This has been exacerbated by the presence of the invasive species African Love Grass. 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.
CHALLENGE	An exploration of what is possible in the urban farming and regional farming context for improving soil health and productivity of soils (without reference to fertilisers and herbicides). Soil as a key carbon sink and means of reducing emissions.
PANEL	Facilitator - Dr Maxine Cooper, Chair, Landcare ACT <ul style="list-style-type: none">- Marc Noyce, Biofilta- Rachele Armstrong, Managing Director, NutraSoil- Greg Bender / Norman Marshall, Australian Soil Management- Ben Smith, soil focused farming- Walter Jehne, CSIRO
CASE STUDY	Walter Jehne – Soil Scientist, CSIRO.

DAY 2 – 18 NOVEMBER 2020

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

HIGH TECH GREENHOUSES & PRECINCTS

STREAM 1

PRESENTATION

Graeme Smith – Graeme Smith Consulting

CONTEXT

Protected cropping is the 'modern face of horticulture' and has the capacity to better meet the future needs of sustainable quality products such as flowers, tomatoes, cucumbers, capsicums, eggplant, Asian greens, herbs, lettuce and strawberry.

CHALLENGE

The integration of aquaculture and hydroponics, converting waste streams into a revenue via 'aquaponics'; is seeing high-value crops produced on the same footprint with the same water and negligible environmental impact but how to do it?

PANEL

Facilitator – Graeme Smith, Graeme Smith Consulting

- Professor Priti Krishna, UWS
- John Norwood, Enesys
- Richard Hayes, Corang Sustainable Precinct
- Paul Millett, Co-founder Invertigro

CASE STUDY

Enesys, UN Global Compact Award Winner 2019 – Energy solution for urban farming and greenhouses.

DAY 2 – 18 NOVEMBER 2020

GETTING READY TO EXPORT

STREAM 2

PRESENTATION David Trebeck – Chair, Australia’s Oyster Coast

CHALLENGE Airfreight export volumes can be expected to represent a relatively small percentage of total regional food production volume but of high value if sustained. Canberra Airport represents a new opportunity for food producers looking to fly time sensitive products to markets. Regardless of which port food exports depart from – skills, market intelligence and deep consumer insight are essential. In this panel, successful local food exporters share their experience. Organisations available to assist businesses export successfully provide 5 minute elevator pitches. Followed by 15 minutes Q & A session and networking.

PANEL PITCH

- Trade Start
- EFIC
- FIAL
- Export Connect
- Export Council of Australia
- ARDA
- China Connex
- O & L Consultancy

CASE STUDY Najib Lawand, Export Connect

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 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?

PANEL

Facilitator – Cindy Mitchell, Millhouse Ventures

- Will Schmitt, Open2Innovate
- Dave Burnet, OzHarvest
- Louise Tran, Head of Purposeful Marketing, ForPurpose Co
- Richard Everson, Entrepreneurs’ Programme

CASE STUDY ForPurpose Co & Oz Harvest

WRAP-UP

Registration Details

COST

General Admission

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

\$370^{*} (+GST) Other.

TO REGISTER

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[#] Prices do not include booking and ticket fees.