

AIFST Queensland Branch

Food Safety & New Product Development Workshops

Date: Thursday, 31st August 2023

Time: 8:30am to 12:30pm – Food Safety Workshop
12.30pm to 1.30pm – Networking Lunch
1.30pm to 5.00pm – New Product Development Workshop

Venue: Hotel Grand Chancellor Brisbane, 23 Leichhardt St, Spring Hill QLD 4000

TIMING	TOPIC	SPEAKER
FOOD SAFETY WORKSHOP		
8.30 – 8.50	Welcome & Overview	Fiona Fleming, AIFST CEO
8.50 – 9.10	Food Allergens and Management Update on Risk Assessment	Jasmine Lacis-Lee, BVAQ
9.10 – 9.30	Food Safety Culture	Trent Bartlett, BSI
9.30 – 9.50	Food Recall	Robin Sherlock, Safefood QLD
9.50 – 10.10	Food Fraud	Donna Cawthorn, DAF
10.10 – 10.40	MORNING TEA	
10.40 – 11.00	Shelf Life	Lata Masih, ICS
11.00 – 11.20	Food Microbiology	Dipon Sarkar, Victual
11.20 – 11.40	FS Auditor Project & Blue Book Update	Fiona Fleming, AIFST CEO
11.40 – 12.30	Panel Session	Moderated by Fiona Fleming
12.30	SESSION CLOSE – Cecilia Ngo, QLD Branch Chair	

12.30 – 1.30

NETWORKING LUNCH

TIMING	TOPIC	SPEAKER
NEW PRODUCT DEVELOPMENT WORKSHOP		
1.30 – 1.40	Welcome & the NPD Process	Stewart Eddie, Ask a Food Tech
1.40 – 2.00	Ingredients & Consumer Trends	Robyn Caswell, Tate & Lyle
2.00 -2.20	Nutrition Trends	Ekta Agarwal, Dietitian Connection
2.20 – 2.40	Food Regulation in NPD	Fiona Fleming, AIFST CEO
2.40 – 3.00	Sensory & NPD	Heather Smyth, UQ
3.00 – 3.30	AFTERNOON TEA	
3.30 – 3.50	R&D Grants and Tax Incentives	Susan Elson, RADBE
3.50 – 4.15	NPD Case Study	Fiona Tavian, Hive + Wellness Australia
4.15 – 5.00	Panel Session	Moderated by Jasmine Lacis-Lee
5.00	SESSION CLOSE– Cecilia Ngo, QLD Branch Chair	

AIFST23 Speaker Profiles

Jasmine Lacis-Lee, BVAQ – Food Safety Manager, Microbiology and Allergens

Food Allergens and Management Update on Risk Assessments

Jasmine was appointed a voluntary board director of the Allergen Bureau in 2018 and in 2021 became the Allergen Bureau President and board chair. In 2019 she was instrumental in the establishment of the Australian region of EHEDG (European Hygienic Engineering Design Group). Jasmine is involved in the AIFST Scientific and Advisory committee, has been a AIFST Mentor and actively supports AIFST to provide professional development opportunities to the food science community and became a Fellow of AIFST in 2022.



Trent Bartlett, BSI – General Manager, Food, Retail, and Supply Chain

Food Safety Culture

Encouraging the right behaviours and actions within a food organization has become known as a culture of food safety, and its importance has become increasingly recognized in recent times, though the path to a culture of food safety hasn't always been clear.

Following a structured and clear understanding of the fundamentals of a food safety culture, the establishment of governance plays a vital role in maturing it and sustaining its continual improvement. Staff should be empowered by a culture of trust, openness and innovation so that they are motivated and able to own and address risks and issues as they arise.

Trent Bartlett leads BSI's Food, Retail and Supply Chain Sector across Australia and New Zealand. Prior to commencing at BSI in 2019, Trent worked across food and beverage manufacturing for over 25 years, for organizations with scales ranging from small family-owned businesses right up to large, multi-divisional / multi-national companies with staff numbers in the thousands. He is passionate about supporting food business on their improvement journey, and collaboration for the betterment of the food industry as a whole.



Rob Sherlock, Safe Food Production Qld – Principal Science Officer

Food Recalls - What do you need to know! A brief examination of the May 2023 Food Industry Food Recall Protocol.

I have had the privilege of being involved the food industry for over 20 years in a wide range of roles and over that time, I've been involved on the production floor working with quality managers, production teams and engineers looking for practical solutions to food safety challenges and providing consultation to regulators, food producers and industry groups to improve their risk assessment and risk mitigation. Since working at Safe Food as Principal Science Officer I have been examining risk mitigation in the framework of food safety regulation with the focus on risk-based compliance activities and collaborative responses to system challenges and, in some cases, production failures. My approach has always been predicated on the premise of using a science-based approach to examine system failures and maximising the opportunity for improvement, so when a recall occurs, while it's important to know what steps to take and to examine what happened, the best outcome is when it can be used to improve processes and prevent a recurrence. I look forward to discussing the new Food Industry Recall Protocol and considering it in that context.



Donna Cawthorn, DAF Qld – Team Leader

Food Fraud

Donna Cawthorn holds a PhD degree in Food Science and over 20 years' experience in the agri-food and fisheries sectors, having worked across South Africa, the UK and now Australia. In her current role as Food Innovation Team Leader at DAF Queensland, she guides the team to undertake pioneering research on post-harvest quality, product development, consumer intelligence and traceability.

Prior to joining DAF, Donna built a strong international reputation for her studies on food authenticity and provenance, primarily focusing on seafood and meat products. She has also worked on several projects aimed at leveraging underutilised protein sources to augment food security and curtail overexploitation of wild resources. From an industry perspective, Donna served as Technical and Laboratory Manager for 'Food & Allergy Consulting & Testing Services' (FACTS) in South Africa for seven years, expanding her skills in allergen management and advanced diagnostic testing.

To date, Donna has published over 40 scientific papers, secured 13 major research grants, delivered 15 symposium presentations and 30 guest lectures globally, and received five 'best oral presentation' awards and one 'young scientist' award.



Lata Masih, Integrity Compliance Solutions – Executive Manager

Shelf Life - The Stability of Finished Products

Executive Program Manager @ ICS– Food Science & Technology, Graduate Diploma in Nutrition & Dietetics, Food Safety Auditor and Food Consultant & Trainer for Food Industry.

Lata has worked in the Food Industry for over 25 years in Quality Management, Product Development, Research & Development, Innovations, Regulations and as an Auditor.

Lata is a Lead Food Safety Auditor and a qualified Food Safety Trainer and has very broad Experience and Technical Knowledge in a number of product types and categories. She is affiliated with several Food Industry Groups and Programs.



Dipon Sarkar, Victual – Food Safety Consultant

Food Microbiology

Dipon Sarkar is a food safety professional with a PhD in Agriculture, specializing in predictive microbiology models for food safety applications. Trained as a microbiologist in India, he moved to Australia in 2018 to pursue his PhD. He has a strong commitment to advancing knowledge in his field and has contributed to numerous publications and scientific conferences. His research interest lies in developing tools that can help food industries and regulators assess microbial risks in food products.



Currently, Dipon works as a Food Safety Consultant at Victual, where he is applying his food safety knowledge to help the risk team deliver innovative solutions for clients across the food and beverage industry. In this role, he is responsible for providing guidance on food safety and quality management, conducting risk assessments, and providing technical support to clients.

A strong advocate of research and communication, he is passionate about sharing his knowledge with others and is known for his ability to explain complex scientific concepts in a clear and concise manner. Outside work, he spends most of his time climbing rocks and hiking mountains, playing soccer, and taking care of a ridiculous amount of house plants.

Fiona Fleming, AIFST – CEO

Food Regulation

Fiona is CEO of the Australian Institute of Food Science and Technology (AIFST). She is an experienced Corporate and Regulatory Affairs professional who has been involved in leading and facilitating change and developing management strategies across a portfolio of food policy and regulation matters in global FMCG and NGO environments.

Fiona has more than 35 years' experience in the food industry in the areas of dairy, seafood, cereal based foods, smallgoods, tea, simmer sauces and pastes, ingredients and infant formula. Fiona has previously worked for a large FMCG company in the role of Group Quality and Corporate Affairs Manager. In this role she was responsible for providing leadership across Australia and New Zealand in the areas of food policy and regulation; consumer affairs and communication; issues and crisis management and food quality and safety.



Fiona is a Fellow of the Australian Institute of Food Science and Technology. Fiona is currently serving as a Non-Executive Director and Deputy Chair of Healthy Kids. Fiona is a member of Allergy and Anaphylaxis Australia, an Associate Member of the Allergen Bureau and a member of the Australian Institute of Company Directors.

Robyn Caswell, Tat & Lyle – Regional Marketing Coms. Manager, ANZ

Ingredients and Consumer Trends

- 30+ years in the food stabiliser / ingredient industry with broad range of roles from quality management, tech. support and business development and marketing communications in ANZ and APAC
- Helping F&B companies by identifying consumer trends and providing solutions in the APAC region across a range of product categories and food ingredients



- Bachelor's degree in Applied Science (Food Technology) 2nd class honours

Susan Elson, Business Development Manager – RADBE

R&D Grants and Tax Incentives

Susan Elson is the Business Development Manager at RADBE Consulting, working primarily to introduce companies to State and Federal Government support in the form of tax incentives and government grants, helping support their growth strategies.

She has more than 20 years' experience working across the public and private sectors in Australia, the UK, UAE, USA and Singapore. By working in a variety of roles during her career, Susan has gained a strong understanding of different industry sectors and their unique needs.



Susan has worked alongside local and global companies, and professionals at all levels, with a background in consulting, project management, media, sales, marketing, and corporate events.

Fiona Tavian, Hive + Wellness Australia – General Manager, Innovation

NPD Case Study: Capilano Hot Chilli Honey

Fiona Tavian currently leads product innovation at Hive + Wellness Australia. With 20 years' experience in product development and innovation roles in SMEs and multinational companies, she holds broad knowledge and skills across Innovation Strategy and Product Development. Her experience lies in both FSANZ products as well as TGA consumer health products and she manages new products end to end from consumer insight development and ideation, through to development and launch. The evolution of a product from an idea to a tangible consumer solution requires a strategic journey that balances creativity, adaptability and structured process. Fiona enjoys the challenge of the 'fuzzy end' of insight development and ideation where that journey begins, and believes true cross functional collaboration is essential to see it through. Fiona holds a Bachelor of Health Science and MBA.

