

2023 Summer School

Speaker Profiles

Alison Baldwin, *Arnott's - Director Regulatory Affairs & Nutrition Science*

In her role as Director of Nutrition, Alison is responsible for developing and managing the nutrition strategy, research and communications for Arnott's Biscuits and Campbell's soup, stock and juice across ANZ. She also leads the Regulatory Affairs team, which is responsible for managing all aspects of regulatory compliance and labelling across ANZ.



Alison brings over 20 years' experience in nutrition and dietetics and throughout this time, she has worked for a food manufacturer in the United States, held positions as a clinical dietitian, in Private Practice and as a nutrition consultant to several large food companies. Alison has a Bachelor of Science and a Masters in Nutrition and Dietetics, is an Accredited Practising Dietitian and an active member of the DAA.

Alison is passionate about nutrition and relishes the opportunity to engage with a network of nutrition experts from a wide variety of settings and work collaboratively to make healthy, balanced eating an easier choice for all Australians.

Becky Mead, *Play Innovation – Managing Director*

Becky has spent the last 18 years getting curious about understanding consumers so FMCG manufacturers can create products they truly want. Becky's favourite part of the job is helping businesses leverage the consumer perspective to grow - fast! She believes in the benefits of working in partnership with her clients across the entire innovation process and focuses on consumer-first, agile approaches.



Dr Nenad Naumovski, *University of Canberra - Associate Professor in Food Science and Human Nutrition*

Dr Nenad Naumovski (PhD, MAIFST) is a Chef, Food Scientist and Molecular Nutritionist and works at the University of Canberra (ACT, Australia) as Associate Professor in Food Science and Human Nutrition. He leads a Functional Foods and Nutrition Research Laboratory (FFNR Laboratory) and holds academic conjoint positions as the Visiting Professor at the Harokopio University of Athens (Athens, Greece), Abertay University (Scotland) and University of Newcastle (Australia). Nenad has a strong research interest in the development of functional foods and the effects of food and nutrients on psycho-cardiological markers associated with healthy ageing.



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Gerrit Pool, *Beak & Johnston – Technical Director*

Gerrit studied Microbiology in his native country of South Africa before moving to the United Kingdom 20 years ago to start his career in Food Manufacturing. This is where Gerrit developed his passion for process development and food hygiene. For the past 6 years, Gerrit has been driving the technical strategy for Beak & Johnston, which consists of one site in Auckland, two sites in Sydney, and a fourth currently being built in Western Sydney.



Jodie Hill, *Sensory Solutions – Research Director*

Jodie started her career as a Food Technologist and Research Scientist at the CSIRO studying off-odours and taints in food packaging. Moving into the commercial world, Jodie took a role as a leading member of a Sensory and Product Guidance Team in a global FMCG environment. Here, she gained sound experience and understanding of the requirements for guiding a cross-functional team from concept research to final consumer research, including the use of in-house sensory panels within the product development process.

With a keen interest in current and cutting-edge research techniques and a passion for extending the boundaries of sensory research, Jodie has gone from working within an FMCG environment, to designing and managing consumer research for major FMCG companies from an external perspective. It is this thorough understanding and wealth of experience, combined with a real-world focus, which makes Jodie such a success in the development of quantitative and qualitative consumer research.



Jodie has been with Sensory Solutions since 2003 and is certified as a Qualified Professional Researcher (QPR) which is peer group recognition by the Market Research Industry's peak body. Jodie is also a long-term member of AIFST and involved with both the NSW branch and the Sensory & Consumer committee and is a Fellow of the AIFST.

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Lukas Parker, *RMIT University – Associate Professor Communication*

Associate Professor Lukas Parker is a leading social marketing and behaviour change scholar whose research sits at the nexus of behaviour change, communicating health and digital advertising. Leading teams of researchers, his research addresses pressing social problems related to health and sustainability. He has over fifty peer-reviewed publications, including influential co-authored books *Social Marketing and Advertising in the Age of Social Media* (2020) and *Social Marketing and Behaviour Change: Models, theory and applications* (2014), which guide social marketing practitioners and scholars.



Associate Professor Parker's highly applied research has informed and assessed social and behaviour change communication campaigns and government policy. His recent government and industry partners include VicHealth, Football Victoria, Sustainability Victoria, the Department of Families Fairness and Housing (Victoria) and the Australian Securities and Investments Commission (ASIC).

Associate Professor Parker is the lead investigator on two current Fight Food Waste Cooperative Research Centre projects, including the Consumer Perceptions of the Role of Packaging in Reducing Food Waste project, and the recently begun National Food Date Labelling and Storage Advice project.

Skye Blackburn, *Circle Harvest – Founder*

Skye Blackburn is a food scientist and entomologist with a passion for sustainable foods. After founding Australia's first insect protein farm in 2007, Skye has dedicated her career to educating consumers about the amazing ways we can integrate sustainable insect proteins into our food supply chain.



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Jayashree Arcot, UNSW - Associate Professor

A/Prof. Jayashree Arcot has over 30 years of experience in teaching and research in the field of Food Science and Nutrition at tertiary level. Her research has focused on developing high end analytical tools for quantifying vitamins in foods, fortifying foods with micronutrients and assessing their status in humans, using cell culture techniques for assessing absorption of nutrients using both 2D and 3D models. She has over 100 publications in the field of food science and nutrition.



Ralph Moyle, Australian Institute of Packaging (AIP) – Education Coordinator

Ralph Moyle FAIP, CPP, is an experienced food-packaging consultant with 40 years' in the food processing industry and 30 years' focused on packaging. Through a unique range of senior management experiences in Packaging, Operations, Technical and Quality Assurance in large and medium FMCG businesses, Ralph has brought increased value to many organisations through the value of smarter packaging at less waste.



Ralph's packaging knowledge has resulted in successful contemporary designs and material selections, improved shelf life, lower material costs, shorter supply chains and environmentally friendly selections that have provided greater economic value. Ralph has been instrumental in training over 1500 people in the last 18 months in Sustainable & Circular Packaging, 2025 National Packaging Targets, Australasian Recycling Label and Sustainable Packaging Guidelines. Ralph is a past President of the AIP, a Certified Packaging Professional (CPP) and a Fellow of the AIP. He was also awarded the Founders Award for his significant contribution to packaging education and training in Australasia and a global Lifetime Achievement award from the World Packaging Organisation.

Amir Arjmand, Edlyn Foods – CEO

With a solid blend of food processing engineering, business and finance management experience in the last 20 years, Amir has worn numerous hats in the food industry. He is able to quickly make sound business decisions, provide strategic direction and guide the business through challenging times, as well as driving ownership at all levels of the organisation, from senior management all the way through to the production floor.

In his current role as the CEO of Edlyn Foods, scales the organisation by establishing growth strategies and driving new and innovative products, business and manufacturing process optimisation, while building/mentoring high-performance teams and setting achievable company goals aligned with the business vision.

**Alison Wright, ARYZTA - APAC Director FSQA**

Alison has over 28 years of service in the food industry with experience primarily with cereals, snacks & bakery items, both low and high care foods and customers from within the food service, retail and QSR categories.

Alison is originally from Melbourne and graduated from the Royal Melbourne Institute of Technology, with a Bachelor of Applied Science, Food Science and Technology. She commenced her career working for the Goodman Fielder Group specifically The Uncle Tobies Company in Wahgunyah before moving back to Melbourne and working for the Atlantic & Buttercup Bakery brands. In 2002, Alison moved to Sydney as National QA Manager for Fresh Start Bakeries and in 2010 expanded her role to Director of Quality Assurance - APAC, along with a change of business name to ARYZTA.



Alison's expertise and experience is across various functional roles from food safety, technical, quality, new product development, project management, continuous improvement, operational excellence, supply chain, and people development and mentoring. In addition, in various forms Alison has touched most aspects and requirements of a product lifecycle throughout her career.



Greg Holden, Bega Dairy and Drinks - Science & Technology Manager

Greg Holden has worked in the food industry for 25 years. He started as a food microbiologist focused on new product development and factory commissioning. After stints in R&D management he had the opportunity to build the science & technology strategy for one of Australia's largest food companies – Bega. It's a journey he has been on for roughly 7 years.

