

TOPIC:

The Role of Packaging in Minimising Food Waste
Half-Day Training Course

WHEN:

Wednesday 25th July

OVERVIEW OF THE COURSE :



Over one third of the food grown for human consumption is lost or wasted between farm and fork. In Australia it is estimated to be valued at \$20 billion per year, with half of this occurring in households. There are many reasons why this loss is occurring. There are also many opportunities to be more efficient with resources.

This course will provide participants with an introduction to the seriousness of food waste in this country and globally and how we can all make a difference as team members of the product-packaging design process to this issue. It will cover packaging design criteria for Best-Practice Save Food Packaging Design developments that should be considered. With hands-on and practical case studies participants will learn how designing packaging to save food actually saves food.

COURSE OBJECTIVES:

- ✓ Understanding of where and why food loss and waste occurs.
- ✓ Understanding the role of packaging in minimising loss through the supply chain and at the household level.
- ✓ Understanding of key packaging design criteria to minimise food loss/waste.
- ✓ Appreciation of the environmental life cycle profile of food, packaging and food waste.

WHO SHOULD ATTEND?

This course is ideally suited to packaging technologists, designers, engineers, marketers, production and procurement managers and for industries across the food supply chain (farm to fork).

PRESENTER:



Karli Vergheze FAIP

Principal Research Fellow, Industrial Design program
School of Design, RMIT University, Melbourne

Associate Professor Karli Vergheze FAIP is a Principal Research Fellow in the Industrial Design program of the School of Design, RMIT University, Melbourne. Her research projects have included the development of decision support tools for packaging, resource efficiency, food waste, eco-design and one currently being developed for Australia's Antarctic research station (Casey). Research themes include the role of packaging, packaging sustainability, food loss/waste across supply chains, resource efficiency, waste management, and life cycle assessment. She is also the Reducing Supply Chain Losses Research Program Leader of the Fight Food Waste CRC.

WHERE:

Mercure Sydney Parramatta
106 Hassall Street
Rosehill NSW 2142

TIME:

10.00 am arrival for a 10.30 am commencement
Training will conclude at approx. 3.30 pm
Morning tea, lunch and afternoon tea will be provided

PARKING:

Car Parking is available for all attendees at \$10 a day. Car Park is available from Hassall Street.



THE ROLE OF PACKAGING IN MINIMISING FOOD WASTE HALF-DAY TRAINING COURSE

NEW COURSE

WEDNESDAY 25TH JULY 2018



AUSTRALIAN INSTITUTE
OF PACKAGING
55 YEARS: 1963-2018

BOOK ON-LINE, EMAIL, SCAN BACK

NB: To reserve your place simply book on-line, email your booking, or fax back this form.

HOW TO BOOK ?

ON-LINE

To reserve your place [CLICK HERE](#) to book on-line.

EMAIL : AIP MEMBERS ONLY

**AIP Members: Email your confirmation to mark@aipack.com.au
Please indicate in your email if you have any additional guests.**

SCAN BACK

To reserve your place fill in details below, scan and email back to mark@aipack.com.au or fax back to +61 7 3009 9916. If you are an AIP Member simply fill in your name, contact number and dietary requirements.

Mr/Ms: _____ Given Name: _____ Surname: _____

Position: _____ Company: _____

Address: _____

State: _____ Post Code: _____

Ph: (____) _____ Mob: _____

Email address: PRINT CLEARLY _____

Please indicate if you have any allergies or dietary requirements: _____

ADDITIONAL GUESTS

First Name: _____ Surname: _____

Email Address: PRINT CLEARLY _____ Company: _____

Please indicate if any of your guests have any allergies or dietary requirements: _____

First Name: _____ Surname: _____

Email Address: PRINT CLEARLY _____ Company: _____

Please indicate if any of your guests have any allergies or dietary requirements: _____

REGISTRATION FEES

- | | | |
|--|----------------------------|----------|
| <input type="checkbox"/> AIP Members | \$350 inc GST QTY: x _____ | \$ _____ |
| <input type="checkbox"/> APCO <input type="checkbox"/> AFGC <input type="checkbox"/> APPMA <input type="checkbox"/> FIAL <input type="checkbox"/> FPLMA <input type="checkbox"/> SPE | \$400 inc GST QTY: x _____ | \$ _____ |
| <input type="checkbox"/> Non-Members | \$450 inc GST QTY: x _____ | \$ _____ |

NB: A Tax Invoice will be sent upon receipt of your booking. The attendance fee includes catering for morning tea, lunch and afternoon tea. Please note, a workbook will be provided to each participant for future reference and use. Due to catering and venue requirements **NO CANCELLATIONS will be accepted after **Wednesday the 18th of July**. Replacements will however be accepted.**

**Mark Kelton
AIP National Office**

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