

**TOPIC:**

**THE ROLE OF PACKAGING IN MINIMISING FOOD WASTE**  
Half-Day Training Course

**WHEN:**

**Thursday 14th of June**

**OVERVIEW OF  
THE COURSE :**



**COURSE  
OBJECTIVES:**

Over one third of the food grown for human consumption is lost or wasted between farm and fork. In Australia alone 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.

- ✓ 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:**



**Pierre Pienaar (Prof) MSc, FAIP, CPP**  
Education Director - Australian Institute of Packaging (AIP)  
President - World Packaging Organisation (WPO)

Pierre Pienaar's interest in packaging started in 1984 after having studied pharmacy. Soon after joining a large pharmaceutical company, Pierre became concerned about a number of packaging-related issues in the pharmaceutical world. This combined field has taken him to the far corners of the world, always involving one or other aspects of research in packaging. Pierre has attended international congresses and conferences where he has delivered and continues to present papers and continues to judge national and international packaging competitions. He continues to write articles for numerous packaging magazines around the world. Pierre has a Master of Science Degree (Packaging Engineering/Technology) from Brunel University, UK. He also has a Master of Manufacturing and Production Degree from University of Hertfordshire, UK. He is a registered Certified Packaging Professional in 52 countries. He has served as Vice President of the World Packaging Organisation (WPO), being responsible for global packaging education. He is the current National Education Director, and AIP tutor for the on-line Diploma in Packaging Technology. He has lectured in the technology and science of packaging at various universities and institutions around the world for the past thirty years. He currently lectures the Masters students in Food Innovation and Packaging at University of Melbourne, Beijing University, Sichuan University, Tra Vinh University and University of New South Wales. He holds a professorship in Packaging Engineering and is the President of the World Packaging Organisation (WPO).

**WHERE:**

Room 223  
Bangkok International Trade & Exhibition Centre (BITEC)  
Bang Na, Bangkok 10260, Thailand

**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



In conjunction with ProPak Asia 2018, Asia Packaging Federation, Indonesian Packaging Federation and the World Packaging Organisation.

## 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.

#### SCAN BACK

To reserve your place fill in details below, scan and email back to [mark@aipack.com.au](mailto:mark@aipack.com.au)

Mr/Ms: \_\_\_\_\_ First/Given Name: \_\_\_\_\_ Surname/Family Name: \_\_\_\_\_

Position: \_\_\_\_\_ Company: \_\_\_\_\_

Address: \_\_\_\_\_

State: \_\_\_\_\_ Country: \_\_\_\_\_ Postcode/Zip Code: \_\_\_\_\_

Ph: ( \_\_\_\_\_ ) \_\_\_\_\_ Mobile//Cell Phone: \_\_\_\_\_

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

AIP  APF  IPF  WPO \$170 AUD (approx 4,200 THB) QTY: x \_\_\_\_\_ \$ \_\_\_\_\_

Non-Members \$220 AUD (approx 5,400 THB) 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 **7th of June**. Replacements will however be accepted. \*CPP points are used to maintain your Certified Packaging Professional (CPP) credential.*

**Mark Kelton  
AIP National Office**

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