

**TOPIC:**

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

**WHEN:**

**Wednesday 21st of March**

**PRESENTER:**

**Karli Verghese FAIP**

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



Associate Professor Karli Verghese 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 proposed Fight Food Waste and Fraud CRC.

**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).***

**WHERE:**

Viewpoint Centre  
Corner of Octavia St and St Kilda Road  
Suites 3/8 40-44, St Kilda Road, St Kilda, VIC 3182

**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:**

Viewpoint is able to offer free on-site underground parking for 15 cars during the day-time. Street parking is available in the immediate area outside the building in Octavia Street (2 hrs free parking, 8.00 am - 6.00 pm) and along St Kilda Road for two blocks in either direction (1 hr meter parking, 8.00 am - 6.00 pm)

## 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](mailto: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](mailto: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 **16th of March**. Replacements will however be accepted.**

**Mark Kelton  
AIP National Office**

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