SUPPORTED BY



INTRODUCTION TO SUSTAINABLE PACKAGING DESIGN HALF-DAY TRAINING COURSE MONDAY 29 JULY 2019



OVERVIEW OF THE COURSE :	How do you work your way through the maze of demands to change packaging to meet environmental challenges? This course is designed to assist anyone who is responsible in their business to make packaging changes to meet 'War on Waste' questions, changes to retailer and consumer trends and behaviours; while not spending any more money at the end.		
FoodTech	The course will provide attendees a better understanding of the practical guidelines and criteria needed to design and develop sustainable packaging including the Sustainability Hierarchy of Reduce, Reuse then Recycle and the Circular Economy approach to packaging and the environment.		
	Discussions will also cover Plastic, Glass and Metal packaging and their impact on the environment and whether the use of non-renewable resources, plant based bioplastics, compostable and recycled materials and various tools can assist their business to understand the full life of packaging. This will involve the impact of 'Food or Product Waste'.		
	Participants will be invited to bring with them a sample of their company's packaging materials to use as a case study.		
COURSE OBJECTIVES:	 To provide participants an understanding of the current environmental issues that are impacting the producers of packaging and the manufacturers and retailers of packaged product. To provide participants an understanding of sustainable packaging design and the practical design guidelines and approaches required in the packaging design process including End of Life (EoL) thinking. To provide participants with a better view of Best Practice Examples and Case Studies of award-winning Sustainable Packaging and Save Food Packaging innovations. 		
WHO SHOULD ATTEND?	If you are responsible for your business's packaging design, performance or purchase specification, then you should attend. Packaging Designers, Technologists and Engineers, anyone responsible for Environmental Strategy Development, Marketing & Sales, Graphic Designers.		
WHERE:	To be held in conjunction with Food Technology QLD Brisbane Convention & Exhibition Centre Mezzanine 7&8 Merivale St & Glenelg Street, South Brisbane, QLD 4101		
TIME:	10.00 am commencement Training will conclude at approx. 3.30 pm		
PARKING:	Best access from Car Park to the Convention Centre To enter Merivale Street side of the building use lifts from Car Park. To enter Grey Street building use Russell Walk, pedestrian route to Grey Street.		
PRESENTER:	Ralph Moyle FAIP, CPP Education Coordinator Australian Institute of Packaging (AIP)		
March 1	Ralph Moyle FAIP, CPP is an experienced food-packaging consultant with 40 years in the food processing industry and 20 year's 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 is a past National President of the AIP, a Certified Packaging Professional (CPP) and a Fellow of the AIP. 1/2

SUPPORTED BY	IN TO SUSTAINA HALF-DAY TRAINI	BLE PACKAGING NG COURSE	DESIGN AIP	
food science & technology	MONDAY 29 JL	JLY 2019	AUSTRALIAN INSTITUTE OF PACKAGING	
BOOK ON	I-LINE, EMA	IL, SCAN BA	ACK	
NB: To reserve your place simply be				
HOW TO BOOK ?				
ON-LINE				
To reserve your place CLICK HERE to book on-line.				
EMAIL : AIP MEMBERS ONLY		- • •		
AIP Members: Email your cor Please indicate in your email	ifirmation to mark@ if vou have anv ado	balpack.com.au ditional quests.		
SCAN BACK		y		
To reserve your place fill in details below, scan and email back to mark@aipack.com.au If you are an AIP Member simply fill in your name, contact number and dietary requirements.				
Mr/Ms: Given Name:	Su	ırname:		
Position:	Compan	y:		
Address:				
	St	ate:	Post Code:	
Ph:	Mob:			
Email address: PRINT CLEARLY				
Please indicate if you have any allerg	gies or dietary requireme	ents:		
Mr/Ms: Given Name:	Su	ırname:		
Position:	Compan	y:		
Email address: PRINT CLEARLY				
Please indicate if you have any allerg	gies or dietary requireme	ents:		
Mr/Ms: Given Name:	Su	ırname:		
Position:	Compan	y:		
Email address: PRINT CLEARLY				
Please indicate if you have any allerg	gies or dietary requireme	ents:		
REGISTRATION FEES				
AIP Members AIFST F	Food Agribusiness Network	\$380 inc GST QTY: x	\$	
AFGC APCO FIAL	SPE		\$	
Non-Members	-		\$\$	

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 **24 July 2019**. Replacements will however be accepted. *CPP points are used to maintain your Certified Packaging Professional (CPP) credential.

