NORTH Link
Networking for Economic Development

MELBOURNE'S NORTH FOOD GROUP
Food | Beverage | Fibre

Climateers

MELBOURNE'S NORTH

FOOD WASTE SUMMIT

Explore practical solutions for reducing food waste while saving money and making a positive impact.

- Discover the benefits of reducing food waste
- Learn how to minimise food waste in your operations
- Hear inspiring stories from businesses leading the charge.

Event Program

MAY
15
2025

FROM
8:00 AM - 3:00 PM

AT MELBOURNE POLYTECHNIC
CONFERENCE CENTRE, PRESTON

Sponsored by:

MELBOURNE POLYTECHNIC

HUME CITY COUNCIL

LA TROBE UNIVERSITY

REPURPOSE IT
CREATING VALUE FROM WASTE

Schedule

7:45 am - 8:15 am	Registrations and Networking
8:20 am - 8:30 am	**OPENING**
	Introduction and Welcome, Acknowledgement of Country
	How the day works - **MC George Osborne**, Economic Development Manager – Hume City Council, Deputy Chair – ACE Hub
	Welcome from **Frances Coppolillo**, CEO - Melbourne Polytechnic and Acting Chair of NORTH Link, followed by **Trent McCarthy**, Director Clean Economy, Engagement and Experience - Melbourne Polytechnic - Overview of Melbourne Polytechnic Initatives
8:35 am - 9:45 am	**PANEL 1: Food Waste Outlook (including the regulatory environment) MC - Short Presentation and Q&A Panel Discussion**
	• *A 2030 Vision for thriving northern food businesses* – **Prof. Simon Lockrey**, End Food Waste Australia • **Dr Pablo Juliano**, Group Leader - Food Processing and Supply Chains, Agriculture and Food, CSIRO • **Sandra Dal Maso**, Head of Packaging Transformation, Australian Packaging Covenant Organisation • *How to identify food waste hot spot opportunities and unlock cost savings* - **Rob Anderson**, CEO, Climateers
9:50 am - 10:35 am	**PANEL 2: FOOD WASTE SOLUTIONS**
	• **Syed Shahed**, Chief Operating Officer, Melbourne Market Authority and **Stephanie Salinas**, Manager Waste to Energy Services, Yarra Valley Water - Melbourne Market Authority/Yarra Valley Water Food Waste to Energy Collaboration • **George Hatzimanolis**, Chief Executive Officer, Repurpose It • **Phoebe Gardner,** Chief Strategy Officer, Bardee • **Victor Barichello**, Chief Executive Officer, Empauer • **Prof David Fleming-Muñoz**, Professor of Agricultural and Resource Economics, La Trobe Institute For Sustainable Agricluture And Food

10:35 am - 11:05 am	**MORNING TEA AND EXHIBITOR TIME**
11:05 am - 12:00 pm	**PANEL 3: FOOD WASTE INNOVATORS**
	• **Francesco Portella**, Commercial Manager, Floridia Cheese • **Dr Aida Golneshin**, Business Innovation Manager, Edlyn Foods • **Frank Yao**, Managing Director, Innofocus Photonics Technology • **Jeremy Hooi**, Head of Product and Technology, Yume Food • **Prof. Mikel Duke**, Professorial Research Fellow, Membrane Science, Victoria University
12:00 pm - 1:15 pm	**LUNCH AND EXHIBITOR TIME**
1:15 pm - 3:00 pm	**ROUNDTABLES**
	Roundtables Explained – Rob Anderson
	Roundtables - Rotation 1
	Roundtables - Rotation 2
	Discussions Summary Chaired by Rob Anderson
	Next Steps and Wrap up. Acknowledgement of Sponsors
3:00 pm	**POST EVENT NETWORKING**