

# Turning the Dial 27-28 February 2023 | Perth Convention and Exhibition Centre

Hosted by DPIRD and sponsored by Curtin University, Turning the Dial was a 2-day event held in 2023 for the WA food and beverage manufacturing sector. Key event themes include ESG, food waste and sustainable packaging. **Learn more:** <https://bit.ly/3xmmLUQ> Click the session titles to be taken to the [YouTube](#) recording.

## PROGRAM

### DAY 1 – Monday 27 February 2023 – ESG and food waste transformation

Time	Session	Details
8:00am	Registration desk opens	Exhibition Foyer
8:30am	Introduction and Welcome to Country	Plenary Room
9:00am	Setting the scene	Dr. <b>Josh Byrne</b> , Dean, Sustainable Futures, Curtin University; TV Presenter, Gardening Australia
9:10am	<a href="#">Readying your business for the future</a>	<b>Adam Carrel</b> Partner, Climate Change & Sustainability Services, Ernst & Young
9:30am	<a href="#">Making ESG easy - Together</a>	<b>Karen Monaghan</b> Co-Founder and Co-CEO, Our Kinds
9:45am	Morning tea	Exhibition Foyer
10:35am	<a href="#">Panel Discussion: future readiness</a>	<b>Adam Carrel, Karen Monaghan, Tim Richards</b> , Managing Director, RichGro Moderator: <b>Meri Fatin</b> , Founder WA Climate Leaders
11:20am	<a href="#">Food and beverage waste – a national perspective</a>	<b>Sam Oakden</b> , Voluntary Agreement Manager, Stop Food Waste Australia
11:40am	<a href="#">Transforming food and beverage waste</a>	<b>Francesca Goodman-Smith</b> , Program Leader – Transformation, Fight Food Waste CRC
12:00 noon	<a href="#">The role packaging plays in minimising food waste</a>	<b>Nerida Kelton</b> , Executive Director, Australian Institute of Packaging
12:20pm	Session Overview	Dr. <b>Josh Byrne</b>
12:30pm	Lunch and networking	Exhibition Foyer
1:30pm	Choice of one of five workshops	Refer to page 3 for workshop options
3:00pm	Afternoon break	Exhibition Foyer
3:35pm	<a href="#">Food and beverage waste transformation – what's happening within WA and how to become involved</a>	<b>Janet Howieson</b> , Senior Lecturer, School of Molecular and Life Science, Curtin University, <b>Francesca Goodman-Smith</b> .
4:30pm	<a href="#">National launch of the Cold Chain Benchmarking tool</a>	<b>Brett Henderson</b> , Growth Facilitator - Entrepreneurs' Programme, AusIndustry, <b>Mark Mitchell</b> , Chairman, Australian Food Cold Chain Council
5pm – 7pm	Turning the Dial Networking Reception	Exhibition Foyer

**DAY 2 – Tuesday 28 February 2023**  
**Innovation, packaging and changing behaviour**

Time	Session	Details
8:00am	Registration desk opens	Exhibition Foyer
8:30am	Introduction	MC Dr. <b>Josh Byrne</b>
8:35am	Industry Support	<b>Liam O'Connell</b> , Executive Director, Agribusiness, Food and Trade, DPIRD
8:40am	<u>The link between low-cost digitisation in SME manufacturing and improving sustainability</u>	<b>Professor Duncan McFarlane</b> , Professor of Industrial Information Engineering, Cambridge University
9:00am	<u>Circular Economy – what it means</u>	<b>Huia Adkins</b> , Business Group Leader – Sustainability & Technical Director - Circular Economy, GHD
9:15am	<u>Panel Discussion: Local Innovators</u>	<b>Rob Whyte</b> , Managing Director, Hippy PetNat, <b>Faz Pollard</b> , Director, Adarsh, <b>Mel Holland</b> , Co-Founder, Rocky Ridge Brewing Co <b>Nick Stamatiou</b> , Co-founder & CEO, Whole. Moderator: <b>Meri Fatin</b>
10:00am	Morning tea	Exhibition Foyer
10:50am	<u>Your customers are demanding that your business be sustainable</u>	<b>Mark Field</b> , Founder, Prof Consulting
11:10am	<u>Sustainable packaging – best practices</u>	<b>Nerida Kelton</b>
11:40am	<u>Panel Discussion: sustainable packaging</u>	<b>Emily Best</b> , Senior S&OP and Sustainability Manager, Brownes Dairy, <b>Michael Dosser</b> , Group General Manager Result Group <b>David Kilpatrick</b> , RDQI Director, ZipForm, <b>Ian Batt</b> , Founder/ Winemaker, Small Things Wine. Moderator: <b>Min Teah</b> , Associate Professor- Dean, Research - FBL Research and Development, Curtin University
12:20pm	Session Overview	Dr. <b>Josh Byrne</b>
12:30pm	Lunch and networking	Exhibition Foyer
1:30pm	Choice of one of five workshops	Refer to page 3 for workshop options
3:00pm	Afternoon break	Exhibition Foyer
3:35pm	<u>Practical tips, tricks and tools – what sustainability initiatives can be immediately applied to your business</u>	<b>Sam Oakden</b> , <b>Francesca Goodman-Smith</b> , <b>Ralph Moyle</b> , Education Coordinator, Australian Institute of Packaging. Moderator: <b>Kim Antonio</b> , Program Manager Food Industry Innovation, DPIRD
4:15pm – 5:00pm	<u>Turning the Dial – Changing the way we do business</u>	<b>Huia Adkins</b> , <b>Nerida Kelton</b> and <b>Josh Byrne</b> . Moderator: <b>Meri Fatin</b>

**Afternoon Workshop Choices (repeated both days 1:30pm – 3:00pm)**

Meeting Room 1	Meeting Room 2	Meeting Room 3	Meeting Room 11	Meeting Room 12
<p><b>Net Zero and ESG Strategies</b></p> <p><i>Barbara Albert 100% Renewables [Virtual], facilitated by Meri Fatin</i></p>	<p><b>Design Principles for Sustainable Packaging</b></p> <p><i>Nerida Kelton and Ralph Moyle, AIP</i></p>	<p><b>WA Food waste management</b></p> <p><i>Janet Howieson, Curtin University</i></p>	<p><b>Benchmarking your Cold Chain</b></p> <p><i>Mark Mitchell and Adam Wade, AFCCC</i></p>	<p><b>Communicating sustainability through brand and packaging</b></p> <p><i>Min Teah, Curtin University</i></p>

*The program is subject to change.*