



Pre-Conference FSDH Master Class

Structuring your Food Career Path

Monday, 30 September 2019

Novotel Lakeside Hotel, Rotorua, New Zealand

Introduction (Chair: Nicole Roy)

The master class aims to provide an overview of the application and limitations of current state-of-the-art experimental approaches, and to review the applicable methodologies to conduct research that increases our understanding of how iterative food assembly and deconstruction can deliver high quality food products with proven nutritional benefits.

The session will also include a career advice and case study discussion to assist early career scientists in identifying career paths and opportunities.

This master class will examine current industry topics including:

<i>Food Structure (Chair: Alejandra Acevedo-Fani)</i>		
8:15 – 8:30	Registration, coffee and welcome	Nicole Roy
8:30 – 9:00	Food Structure for Early Career	Eddie Pelan (Birmingham University, UK)
9:00 – 9:30	Food structures in dairy	Graeme Gillies (Fonterra, NZ)
10:20 – 10:40	Morning tea	
<i>Digestion (Chair: Caroline Thum)</i>		
9:30 – 10:00	Physicochemical mechanisms underpinning fat digestion	Pete Wilde (Quadram Institute, UK)
10:00 – 10:30	Plant-based food structure affects digestion in multiple ways	Mike Gidley (University of Queensland)
<i>Microbiome (Chair: Laura Payling - TBC)</i>		
10:30 – 11:00	The gut microbiome: From association to understanding function	Wayne Young (AgResearch, NZ)
11:00 – 11:15	Mātauranga and science: A journey in food and microbiome research	Jane Mullaney
11:15 – 11:30	Fermented foods: Are they as good for us as people think?	Ryan Chanyi
<i>Career Panel (Chairs: Simon Loveday and Ingrid Appelqvist)</i>		
11:30 – 12 noon	2 minutes from each speaker on career path Q & A session with early career audience	