

Fight Food Waste Limited

Reducing Food Waste in the Bakery Supply Chain

Internship available for Semester 1, 2022

Fight Food Waste Ltd. is an independent not-for-profit company with two operating components, the Fight Food Waste Cooperative Research Centre and Stop Food Waste Australia. We work with partners across Australia to reduce food waste, drive innovation and improve productivity, resilience and sustainability of our food systems.

Project: Reducing Food Waste in the Bakery Supply Chain

Internship Details:

- Internship Availability: Semester 1, 2022
- Internship Discipline: Environmental Science; Environmental Policy; Sustainability; Science; Engineering
- Internship Level: Undergraduate 3rd year
- Available to International Students: Yes
- Preferred Project Skills:
 - Data analysis and visualisation
 - Structured research skills
 - Good oral and written communication skills
- Clearances Required: No
- Host Supervisor: Carolyn Cameron, Sector Action Plan Lead, Stop Food Waste Australia (E: Carolyn.cameron@fightfoodwastecrc.com.au; Ph: 0434666304)
- Location
 - Regus Offices
 - Office 117, 15 Tench Street
 - Kingston, ACT
- If necessary, does this internship offer an online only option: Yes
- Project opportunities/benefits for the intern: Research planning; stakeholder engagement; policy review; case study development

Summary:

Bread and other bakery products are the highest waste component of household waste. Understanding the root causes of the waste of bakery products all along the supply chain will provide a basis for identifying potential interventions.

The student will work with the Stop Food Waste Australia team in compiling existing information and actively participating in stakeholder workshops to understand the current situation and identify opportunities for improvement. The information will be compiled into a report with clear findings and recommendations.