

Fight Food Waste Limited

Designing the Cold Food Summit

Internship available for Semester 2, 2023

Stop Food Waste Australia is the program delivery arm of Fight Food Waste Limited. We are Australia's, and one of the world's, largest food waste research, development, extension and commercialisation initiatives.

We have four main delivery mechanisms: the Australian Food Pact, Sector Action Plans, Engagement and MERI. We are funded by the national government to assist industry and consumers to reduce Australia's food waste by half by 2030 in line with SDG. 12.3.

We pride ourselves on our practical and collaborative approaches to problem solving.

Project: Designing the Cold Food Summit

Internship details	
Internship Availability	Semester 2, 2023
Internship Discipline/s	<ul style="list-style-type: none">• Environment & Sustainability• Science Communication• Climate Change• Commerce• Environment• Environmental Science
Internship Level	3 rd yr Undergraduate; Postgraduate Coursework
Available to International Students	No
Preferred Project Skills:	<ul style="list-style-type: none">• Project management• Research• Critical thinking & analysis• Event management• Writing• Communication• Stakeholder engagement
Clearances Required	No
Host Supervisor	Carolyn Cameron Stop Food Waste Australia Sector Action Plan Lead Carolyn.cameron@fightfoodwastecrc.com.au 0434 666 304

Location	Regus Offices Gateway Offices Canberra Airport Remote time TBD if desired/required due to COVID restrictions or personal circumstances
Project Opportunities/Benefits for the Intern	The student will gain experience in conducting background research to inform larger research projects, working with and presenting to commercial and government stakeholders.

Summary:

The ‘Cold Chain’, an ad hoc assemblage of trucks, cool rooms and dedicated refrigerated storage facilities from farm to fork, protects the quality of our food and reduces food waste. A 2021 study (FIAL, 2021) found that roughly 10% of all food waste is due to a poorly functioning cold chain. The *Food Cold Chain Sector Action Plan* identified to bring cold chain actors together in a Summit as an important first step in awareness raising and capacity building.

The student will review topical conferences and industry displays to identify success factors, documenting findings in a literature review/ portfolio. Working with cold chain industry stakeholders the student will develop ideal specifications for a 2-3 day event showcasing best practice, innovations and products to improve the operation of Australia’s cold chain.

The final output will be a set of proposed design parameters that the cold chain industry can use to plan, resource and host a Cold Food Summit, consolidated into a 20–30-minute presentation to academic and industry representatives.