## Results of the 2018 NZIFST/CREST Student Product Development Challenge in Auckland and Hamilton

Judging of the Auckland and Hamilton Challenge was hosted by the Auckland branch of NZIFST and Diocesan School for Girls on 26 September.

We were delighted to have two schools from Hamilton entering a team for the first time. The twelve teams who completed the Challenge were judged by Nick Devcich, Hannah Hayes, Ruth Leary, Sue Camblin, Jayne Glasson, Ursula Hosking, Jeremy Smith, Kerryn James, Rachel Gillies, Jono Au-Young, Margie Hunt, Jig Bauzon.

After the judging, Joanne Finer from Fonterra talked about the important role of innovation in New Zealand's food processing industry, and where that career can take you (to speak at the United Nations!), before the teams were presented with their Team Silver Challenge CREST Awards.

NZIFST congratulates all the students and teachers for their perseverance and hard work in completing the Challenge. They provided everyone who attended the judging event with a delicious twelve course smorgasbord.

| School   | Carmel College                        |
|----------|---------------------------------------|
| Project  | Black Magic                           |
| Teacher  | Sandy Goonan                          |
| Students | Hannah Gulley, Mia Jones, Rose Li     |
| Mentor   | EeLaine Yeoh, Fonterra Brands Tip Top |
| Sponsor  | Fonterra Brands                       |



The team with their mentor and product

### Outstanding – second prize

| School   | Carmel College  |
|----------|---|
| Project  | Heart of the Mediterranean                                  |
| Teacher  | Sandy Goonan  |
| Students | Josie Aiello, Lara Evans, Frances Gilvray, Georgia Mehrtens |
| Mentor   | Maddi Brown, Fonterra Brands Tip Top                        |
| Sponsor  | Invita  |



The team with their teacher (left) mentor (right)

### Commended

| School   | Carmel College   |
|----------|--|
| Project  | The New Yorker   |
| Teacher  | Sandy Goonan   |
| Students | Maria Ferreira, Gabrielle Lobo, Christina Pan, Tina Yaakob |
| Mentor   | Nazanin Rafati, Fonterra Brands Tip Top                    |
| Sponsor  | Givaudan   |



The team with their teacher and product

| School   | Carmel College                                |
|----------|---|
| Project  | Power Bites                                   |
| Teacher  | Sandy Goonan                                  |
| Students | Heather Lock, Elyse Ridling, Brinelle D'Souza |
| Mentor   | Pip Duncan, vegetables.co.nz                  |
| Sponsor  | vegetables.co.nz                              |



The team with their teacher and product

#### **Highly Commended**

SchoolCarmel CollegeProjectWaff-Fills You UpTeacherSandy GoonanStudentsLauren Nuttney, Sophie Morrison, Ashley Muchakwa, Hannah ShawMentorPip Duncan, vegetables.co.nzSponsorvegetables.co.nz



The team with their teacher and product

| School   | Diocesan School for Girls                                 |
|----------|---|
| Project  | Dilly Dally Doughnuts                                     |
| Teacher  | Sheridan Alexander  |
| Students | Sophia Francis, Emily Doughty, Gabby Hayton               |
| Mentors  | Elise Waddell & Isabel Buerschgens, Sensient Technologies |
| Sponsor  | Sensient Technologies                                     |



The team with their mentors

#### Commended

| School   | Diocesan School for Girls                                 |
|----------|---|
| Project  | Profitery   |
| Teacher  | Sheridan Alexander  |
| Students | Kate Mills, Olivia Chitty                                 |
| Mentors  | Elise Waddell & Isabel Buerschgens, Sensient Technologies |
| Sponsor  | Food NZ   |



The team with their mentors

### **Highly Commended**

| School   | Diocesan School for Girls                                 |
|----------|---|
| Project  | Syrup Kitchen   |
| Teacher  | Sheridan Alexander  |
| Students | Briar Adams, Elizabeth Wright, Emma Collard               |
| Mentors  | Elise Waddell & Isabel Buerschgens, Sensient Technologies |
| Sponsor  | Foodtech Packtech   |



The team with their teacher and product

### Outstanding – third prize

| School<br>Project | Rototuna Senior High<br>Feijoa Frenzy   |
|-------------------|---|
| Teacher           | Jenny Mangan  |
| Students          | Gaith Laith, Liam Anderson  |
| Mentors           | Chathurika Samarakoon, Wintec; Amaana Pilli & Alina Rajan, Waikato University |
| Client            | Zealong Tea Estate (Annalese Webber)  |
| Sponsor           | Plant & Food Research   |



The team with client Annalese (left) and their teacher (right)

#### Commended

| School<br>Project | Te Kura Maori O Nga Tapuwae<br>Scrump o Bite                       |
|-------------------|--|
| Teacher           | Blanche D'Cunha  |
| Students          | Ameera Danford, Saylem Napia, Te Poto Taylor, Erikah Hewett Martin |
| Mentors           | Sarah Beaton & Amie Duan, Hawkins Watts                            |
| Sponsor           | Hawkins Watts  |



The team with their teachers

### Outstanding – first prize

| School   | Waikato Diocesan School for Girls            |
|----------|--|
| Project  | Symbio Probiotic                             |
| Teacher  | Katie Edmondson                              |
| Students | Shannen Johnson, Armani Martin, Jaime Brough |
| Mentor   | Yi-Chern Lee, Fonterra                       |
| Sponsor  | Fonterra Brands                              |



The team with their teacher (left) and mentor (right)

| School   | Westlake Boys High School                                   |
|----------|---|
| Project  | Brawnie   |
| Teacher  | Sharim Mendoza  |
| Students | Daniel Gutierrez, Nicholas Johnson, Ben Dalton, Oli Parsons |
| Mentor   | Mitchell Thompson, Sensient Technologies                    |
| Sponsor  | ADM   |



The team with their teacher

You can read the teams' posters on the right hand side of this webpage.

NZIFST thanks everyone from the wider food industry who contributed to making the Challenge a success. They include staff from the Massey University School of Food and Nutrition, who provided the teachers with professional development; the mentors who guided the teams through the product development process, shared their expertise and hosted site visits; the sponsors of the teams; the suppliers who provided the teams with ingredients/packaging and technical support; the judges; and members of the Auckland branch of NZIFST who helped with the organisation of the judging event. The collaboration between all of these people, organisations, CREST and schools, is what makes the Challenge such a valuable programme.

Jenny Dee FNZIFST Careers Coordinator