Results of the 2019 NZIFST/CREST Food Innovation Challenge in Auckland

Judging of the Auckland Challenge was hosted by the Auckland branch of NZIFST and Massey University on 23 September.

In what has been a challenging year for schools, we were delighted to have two new schools entering for the first time. They joined Carmel College, entering for the tenth year! The six teams who completed the Challenge were judged by Nick Devcich, Hannah Hayes, Jayne Glasson, Jono Au-Young, Katie Gollan, Esraa El Shall and Rachael Pickmere.

After the judging, Tony Mutukumira from Massey talked about the important role of food technology and engineering in New Zealand's food processing industry, and where that career can take you, in New Zealand and overseas. Then Tony and Jessie McKenzie presented with the teams with their Team Silver Challenge CREST Awards.

NZIFST congratulates all the students and teachers for their perseverance and hard work in completing the Challenge.

Highly Commended

School Carmel College
Project Chickpea Chicks
Teacher Sandy Goonan

Students Natalia Bell, Caitlin Harrod, Charlotte Marsh, Tayla Reade

Mentors Juliet Clarke & Vailanu Situ'a, Tasti

Sponsor Axieo



The team with their teacher

Highly Commended

School Carmel College
Project Edgy Veges
Teacher Sandy Goonan

Students Charlotte Bedford, Georgia Dinley, Robyn Spark, Laine Webster

Mentors Juliet Clarke & Vailanu Situ'a, Tasti

Sponsor ADM



The team with their teacher and product

Outstanding

School Carmel College
Project Mod Pods
Teacher Sandy Goonan

Students Lorna Breen, Mikaela Vivian, Chloe Wright

Mentor Pip Duncan, vegetables.co.nz

Sponsor vegetables.co.nz



The team discussing their project with the judges

Highly Commended

School **Mount Albert Grammar School**

Project Pro-Teen

Teacher Blanche D'Cunha

Jessica Marginson, Tamasa Lavea, Genevieve Taua, plus one other Abigayl Ayo & Kimberley Munemo, Kerry **Students**

Mentors

Sponsor Kerry



Three of the team with their teacher and mentor Kimberley

Outstanding, First Prize

School Mount Albert Grammar School

Project WheyTea

Teacher Blanche D'Cunha

Students David Wu, David Li, Liam Middlebrook, Max Hertzum

Mentors EeLaine Yeoh & Maddi Brown, Tip Top

Sponsor Plant & Food Research



Three of the team with their teacher and mentors

Outstanding, Second Prize

School Rangitoto College Project Kiwiana Sweet Treats

Teacher Sophie Enefer

Students Sera Boyd, Portia McKavanagh

Mentors Sarah Leakey & Mitchell Thompson, Sensient Technologies

Sponsor Sensient Technologies



The team with their teacher and mentors

You can read the teams' posters further down the 2019 Food Innovation Challenge webpage.

The students tell us that the judging event is the most enjoyable part of the Challenge – because they get to discuss their work with the judges, professional food technologists, parents, teachers and the other Challenge students. Frucor Suntory and Tip Top kindly donated drinks and ice creams, so they also got to sample some delicious products developed by professional food technologists!

We were delighted to catch up with three current Massey food technology students who did the Challenge when they were at school. Max Ballard (ex Saint Kentigern College), Valencia Ngadi and Madison Franks (both ex Carmel College) came along to support this year's Challenge students.



Carmel College teacher Sandy Goonan (centre), with ex Challengers Valencia Ngadi (left) and Madison Franks (right).

NZIFST wishes to acknowledge 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 Advanced Technology, who provided the teachers with professional development in April; 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; Massey University and members of the Auckland branch of NZIFST, who did a great job of hosting the judging event.

The collaboration between all of these people, organisations, CREST and schools, is what makes the Challenge a unique and valuable programme.

Jenny Dee FNZIFST Careers Coordinator