



## NZIFST NIBBLES # 406, October 31st 2023

In this issue –

- Events Calendar
- NZIFST response to proposed changes for Massey University's Food programmes.
- Find out how to help out in the NZIFST Strategic Refresh below.
- Answer some questions about NZIFST Conference timings.
- Latest AIP News
- Riddet and CSIRO have a Food Structures, Digestion and Health Conference in Queenstown in November.
- NZOZ Sensory Symposium 2024 in Sydney Australia now live.
- [Latest Job Vacancies](#)

***NEXT NIBBLES DATE: Tuesday 14th November, 2023***

### **Events Calendar - Branch and NZIFST events.**

Auckland Branch are hosting an In-Person Event: **CV & Interview Workshop featuring John Lawson** for students on **Monday 13th November**. Click here to [register](#).

Canterbury Westland Branch would like you to put **Tuesday 28th November** in your diary for the **Annual Canterbury/Westland Branch End of Year Party**. Register [here](#) and pay on the day.

### **NZIFST Response to Massey University Proposed Changes**

NZIFST was been asked to submit a response on the proposed changes to the food related programmes at Massey University, particularly with regards to the Albany campus.

Our response can be found in the [members only section](#) of the [NZIFST website](#).

## NZIFST Strategy Refresh

Esraa El Shall, our new president and the workstream leads gave an update at conference on where the workstreams are at, and where they are going.

The presentation deck is available [here](#) if you would like to see it.

We are looking for volunteers to help out, so if you think you have the skills and/or the enthusiasm we need, please click on the QR code to put your name down to help.



## Food New Zealand: November/December 23

[READ IT NOW ON ISSUU](#)

### Featuring in the November/December issue:

- [FSANZ Column: Precision Fermentation is coming](#)
- Overview: Food Ingredients
- Overview: Cloud based management apps
- Call for abstracts now open for NZIFST Conference 2024: Diversity in the food industry.
- [Managing Biofilms](#) in food manufacturing



## Have your say on future NZIFST Conference timings.

Our annual conference was held during the school holidays this year. We would like to understand if this influenced your decision to attend.

We have a short 7-question survey that will us plan for future conferences.

[Click here to answer 7 questions](#)

## NZIFST Website resources.

### DID YOU KNOW THAT MEMBERS CAN...

- Access a full directory of NZIFST members. - click on the ... to the right of the home page.

- View NZIFST Webinars on the website under the [Conference & Events](#) tab.
- Access 22 Career advice articles from John Lawson of Lawson Williams on the Careers tag. [Look for - Career Development Advice](#)
- Gordon Roberston has recently updated his book: A History of Food Technology at Massey University - The First 10 Years. You can read it in the [members only](#) section of the website.



**INTRODUCTION TO  
ACTIVE & INTELLIGENT  
PACKAGING  
TRAINING COURSE  
VIRTUAL - NEW -  
31 OCTOBER 2023**

The Australian Institute of Packaging (AIP) is a sister organisation to the NZIFST with a focus on all things Packaging.

They run training courses, such as the one mentioned above, to which NZIFST members can attend at a discount. Click on the graphic above to learn more.

AIP also run a packaging industry focused Career & Salary Survey, to which you can add your data. Click on the image below.

# 2023 AIP PACKAGING CAREER & SALARY SURVEY NOW OPEN

Simply complete the Annual Salary Survey by 3 November and receive the final report in your in-box.

## Do you have any of the following packaging-related degrees?

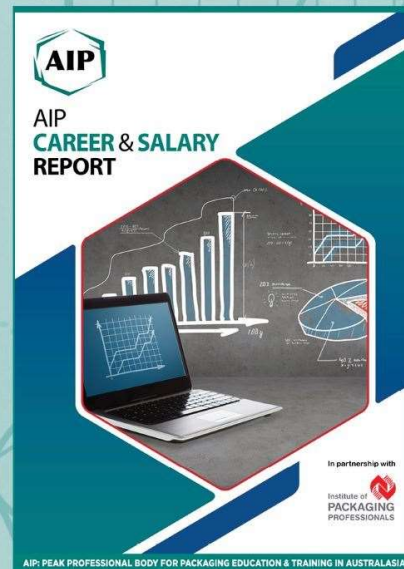
- 21% of the respondents have a Diploma in Packaging Technology, 10% have completed the Master of Food & Packaging Innovation, 9% have a Certificate in Packaging and 2% the Fundamentals of Packaging Technology.
- This is a positive sign that more packaging professionals are coming to the AIP to further their education.

DIPLOMA IN PACKAGING TECHNOLOGY 21%

MASTER OF FOOD & PACKAGING INNOVATION 10%

CERTIFICATE IN PACKAGING 9%

2% FUNDAMENTALS OF PACKAGING TECHNOLOGY



FOOD STRUCTURES,  
DIGESTION AND HEALTH  
INTERNATIONAL CONFERENCE 2023

QUEENSTOWN, 14-17 NOVEMBER 2023

*Future foods in harmony  
with nature*



The Riddet Institute and CSIRO is hosting the 7th Food Structures, Digestion and Health Conference in Queenstown in November.

[Registration Now Open](#)





australian institute of  
food science & technology

# 18TH NZOZ SENSORY SYMPOSIUM 2024

7th - 9th February 2024

**North Sydney NSW Australia**



REGISTRATIONS ARE  
NOW OPEN



THE NEW ZEALAND  
INSTITUTE OF FOOD SCIENCE  
& TECHNOLOGY INC

Please submit your abstract to present at the NZOZ Sensory Symposium 2024 via the application form [here](#).

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## CHANGING YOUR JOB?

### PLEASE TELL US ABOUT IT!

If you have changed jobs, or are back in New Zealand from overseas, please email your news to [Anne Scott](#) at Food New Zealand so it can be included in the journal.



## JOB VACANCIES

### FOOD SCIENTISTS AND TECHNOLOGISTS WANTED

[CLICK HERE FOR MORE INFORMATION](#)

#### ▶ Powder Shift Supervisor

This successful Dairy processor based in the central North Island has created a business and a culture that delivers a compelling package. Operating for over 10 years, they are a unique, sustainably focussed exporter of premium and customised milk powder and consumer products.

The business is looking to build the team for the future to support growth of this modern, high-volume food processing plant. (Lawson Williams 11/07)

#### ▶ Client Solutions Coordinator

Do you want to 'make a difference' in your career? Are you passionate about growing New Zealand's Food & Beverage sector? Do you love innovation and agile environments? The FoodBowl is looking for an experienced food professional who is passionate about finding the best solutions to move client projects along to commercialisation. (The FoodBowl 5/09)

#### ▶ Food Safety and Compliance Manager

Newly created role that will lead the development and implementation of Food Safety plans, Quality Assurance (QA) processes and legislative compliance requirements across the Tahua Hospitality brands and Distribution Centre. (Tahua Partners 13/09)

#### ▶ QA / Compliance Technologist

Icelandic Holdings are NZ's biggest chocolate manufacturer, and we are looking for a QA technologist to help us continue to deliver high quality products to our industrial, food service and retail customers. You'll be responsible for QA training and process development with a goal to growing into a role that will provide leadership for our compliance programmes and audits. You'll be well supported by an enthusiastic technical team that is focused on delivering pragmatic outcomes internally and for our customers. Ideally you will hold a degree in food technology with 2-5 years' work experience or similar or else have 5-10 years direct experience in a commercial or industrial food manufacturing environment where a focus on quality can be easily shown. (Icelandic Holdings 3/10)

▶ **Business Development Manager - Food Ingredients**

Leaft Foods' purpose is to reduce the environmental impact of food production while creating sustainable and amazing food ingredients and products. We're seeking a Business Development Manager - Food Ingredients to be at the forefront of bringing these new food ingredients to a global market. (Lawson Williams 11/10)

▶ **Plant Engineer**

Lead engineering for this growing automated high speed food manufacturer overseeing maintenance and capital improvement. (Lawson Williams 11/10)

▶ **QA & Compliance Lead**

Established in 1860 Rangiora Bakery has a rich history of high-quality artisan baking. It has been our people, passion and innovation over the years which has led to our award-winning bakery today.

We are looking for someone who is driven and eager to develop their career. Working closely with the Technical Manager and as a member of our Food Safety and Quality Team, you will be proactive, assertive and have the knowledge to deliver outstanding performance. (Rangiora Bakery 13/10)

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