

### Abstract Submission Form and Speaker Profile

Complete your details by typing in the **green** sections of the digital form below. If there are multiple presenters, please include their details where applicable (name, organisation, personal bio)  
 Save your completed form in PDF format and submit via the [submission form on the website](#).

<b>Title</b>	Ms	<b>First Name</b>	Sarah	<b>Family Name</b>	Chen
<b>Position/Role</b>	Senior Project Officer				
<b>Organisation you will represent</b>	NSW Environment Protection Authority (EPA)				
<b>Personal Bio</b> Max. 100 words	<p>Sarah Chen is a Senior Project Officer at the NSW EPA. She has been working on waste-related programs for 15 years and is currently leading the design and development of the Net Zero Organics Business program to support the C&amp; I sectors to source separate food organics waste.</p> <p>In her seven years at the NSW EPA, Sarah has worked closely with business and household sectors to tackle food waste. She has developed several evidence-based toolkits and programs to support the hospitality sector, aged care facilities, and institutions to cut their operational cost and improve their environmental performance.</p>				
<b>Title of Presentation</b>	Why tackling food waste at schools				
<b>Format of Presentation</b> (please select)	<input checked="" type="checkbox"/> Oral Presentation (20 minutes) <input checked="" type="checkbox"/> Workshop - 60 minutes (eg interactive indoor session) <input type="checkbox"/> Workshop - 120 minutes (eg outdoor activity) Indicate your preferred presentation types (you may select more than one) NB: We may not be able to offer your preferred option				
<b>Which theme would you prefer to present under?</b> (please select)	<input type="checkbox"/> Theme 1: Listen <input type="checkbox"/> Theme 2: Learn <input checked="" type="checkbox"/> Theme 3: Transform				
<b>Introduction</b>	Waste and Sustainable Materials Strategy requires selected businesses and institutions to source separate their food waste from 2025 and some schools might be affected by it. It is time to tackle food waste at NSW schools.				
<b>Presentation Abstract:</b> max. 300 words	The national food waste baseline study identifies retailers, hospitality, and institutions as the sectors which send the most food waste to landfill. Methane production from food, garden, and textile waste accounts for 3.1 million tonnes of CO <sub>2</sub> -e generated each year from landfills in NSW. Aligned with the National Food Waste Strategy, the Waste and Sustainable Material strategy aims to achieve two important organics related goals by				

	<p>2030: net zero emissions from organics and halving organics sent to landfill. As part of this strategy, selected businesses and institutions, including schools, will be required to implement source separation for their food waste.</p> <p>Addressing the issue of food waste is crucial, and the set targets are ambitious. There is no one-size-fits-all solution for all schools in NSW to manage their organics waste. Sarah Chen, Organics business program lead at the NSW Environment Protection Authority will be sharing the current NSW policy position, funding program and a proposed school pilot project, in collaboration with key stakeholders, including Sustainable School NSW, to support NSW schools to manage their organics waste well.</p>
<p><b>Key Message:</b> A short summary of presentation</p>	<p>There are many other valuable uses for food before it becomes a waste. Compost made from source-separated organics improves soil health, increases crop yields, and reverses urban and rural land degradation. Source separating food waste is a good opportunity for schools to improve their environmental footprint and engage students in the impacts and benefits of food waste on recycling.</p>

All abstracts must be received by 5pm **Friday 26 May 2023** (AEST).

We expect to notify speakers by mid June

**Note:** confirmed presenters will be required to register for the conference and pay the relevant registration fees.