

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](#).

Title	Ms	First Name	Hollie	Family Name	Kempton
Position/Role	FEAST NSW Education Coordinator				
Organisation you will represent	OzHarvest				
Personal Bio Max. 100 words	Hollie Kempton is OzHarvest's FEAST NSW Education Coordinator. She has many years of teaching experience in PDHPE and has also completed her Nutrition degree. Hollie is passionate about all things food and food waste.				
Title of Presentation	OzHarvest's FEAST Program: Fighting Food Waste in High Schools				
Format of Presentation (please select)	<input checked="" type="checkbox"/> Oral Presentation (20 minutes) <input 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				
Which theme would you prefer to present under? (please select)	<input type="checkbox"/> Theme 1: Listen <input type="checkbox"/> Theme 2: Learn <input checked="" type="checkbox"/> Theme 3: Transform				
Introduction	OzHarvest identified an opportunity in the Australian Curriculum to bring together sustainability, food waste and nutrition education, creating a program called FEAST (Food Education & Sustainability Training). After a successful national-roll out in primary schools, a new and exciting program has been developed for year 7 and 8 high school students!				
Presentation Abstract: max. 300 words	<p>Australia has a problem, a food waste problem! 7.6 million tonnes of food is wasted every year, costing the economy over \$36.6 billion. Australian students throw away 5 million sandwiches and 3 million pieces of fruit, and at the same time, less than 5% of children eat the right amount of fruit and vegetables.</p> <p>FEAST is the essential ingredient for any school putting the planet first and inspiring the next generation to become future change-makers.</p> <p>During the 10-week program, students learn about the issue and impact of food waste on our environment and how to plan, prepare and cook healthy and nutritious recipes.</p>				

	<p>They follow a design process and learn how to plan, prepare and cook nutritious recipes and design their own 'Use It Up' recipes. The program culminates in a creative 'Fight Food Waste' Promo showcasing their research and knowledge to inspire others.</p> <p>The program addresses the Australian Curriculum in Design and Technology and aligns with:</p> <ul style="list-style-type: none"> - The Australian Curriculum including the cross-curriculum priority of sustainability - The Australian Dietary Guidelines - Seven UN Sustainable Development Goals (SDGs) <p>To run the program, teachers are encouraged to sign up to a 2-hour online professional development teacher training provided by OzHarvest that is interactive, practical and easy to complete.</p>
<p>Key Message: A short summary of presentation</p>	<p>Education is crucial to OzHarvest to help enable positive change, inspire future change makers and reduce food waste. This presentation has been developed for educators and will address how the OzHarvest's FEAST program can be implemented in all high schools as part of the Year 7/8 Food technology learning area.</p>

All abstracts must be received by 5pm **Friday 28 April 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.