



FREE SEMINAR SERIES

The Future of Food



Crossroads Church
220 Church Street, Palmerston North
Wednesdays 2.15 – 4.00pm

This seminar series, organised by U3A Manawatu, is funded by Eastern & Central Community Trust, and is open to the public.

Changing food requirements, environmental impacts, climate change, new technologies, what can we expect? This series explores some of these significant issues.

May 12th: Future Food: Nutritional Challenges

Prof Jane Coad, Professor in Nutrition, Massey University

Nutrition is a relatively young science but is facing unprecedented challenges. There are remarkable changes in the production and consumption of food, increasing demands for sustainable and healthy food to meet the requirements of the growing global population and the exceptional increases in the prevalence of both malnutrition and noncommunicable diseases. *This seminar will summarise the challenges facing global food systems and the need to promote food and nutritional sustainability to enhance health and well-being.*

May 19th: Disruption and Innovation : What will the Future of Food look like?

Amos Palfreyman, FoodHQ

FAO says that it will be necessary to feed an additional 2 billion people by the year 2030. How will this be achieved? As the global population increases and incomes rise, demand for food will also grow. FAO estimates that total demand for agricultural products in 2030 will be about 60 percent higher than today. More than 85 percent of this additional demand will be in the developing countries. New technologies and approaches to food production are needed to achieve this.

May 26th: Sustainable diets and the doctor in our gut

Dr Lakshmi Acharya Dave, Postdoctoral Fellow, The Riddet Institute

Nutrition is a critical yet largely overlooked aspect of dietary sustainability. The first part of this seminar will outline the importance of holistic nutritional properties of diets in determining food sustainability. Secondly, I will discuss a group of peptides in the human gut that appear to play a positive role in overall health.

June 2nd: 3D Printing: The future of food

Prof Johan Potgieter, Professor of Robotics and Automation at MAF Digital Lab and Director, Massey University Centre for Additive Manufacturing

3D printing is an innovation that promises to revolutionize food formulation and manufacturing processes. Preparing foods with customized sensory attributes from different ingredients and additives has always been a need. The competency that additive manufacturing offers has been among the key reasons for its success in food processing applications. Importantly, key challenges in 3D food printing, emphasizing the need for future research in this field are elaborated.

Admission Free: Gold coin for tea/coffee and biscuits.

Crossroads Church is situated opposite the Railway Land close to the Church Street-Cook Street corner. There are car parks with entrances from Church Street and Cook Street..