



## 2018 Mornington Peninsula Food Forum

Building a resilient, agile food economy on the Mornington Peninsula.

Tuesday 24 April 2018 | 9:30 am – 4:00 pm

Balnarring Community Hall

**Welcome.** This one day forum brings together local food growers, makers and advocates to tackle key issues and opportunities around food production on the Mornington Peninsula.

The Mornington Peninsula Food Forum is the first event of its kind for the region and is hosted by the Mornington Peninsula Shire and its Food Industry Advisory Body (FIAB) with funding and support from the Ripe For Change grants program, Sustainable Table and the Westerport Catchment Landcare Network (WPCLN).

## Forum Program

**9.15am** Registration, coffee & tea

**9.45am** Welcome & acknowledgement of country

**10.00am**



Keynote address:

**Agritourism: Why are tourists important to agriculture?**

**Emma & Tom Lane** | Co-Founders and Co-Owners: The Farm at Byron Bay

The Farm is an 86 acre working property on the edge of Byron Bay where cattle, pigs and chickens are ethically and sustainably pasture raised. There is also an abundant chemical free market garden that supplies the onsite restaurant, florist and produce store.

Since its opening in March 2015, The Farm has provided more than 120 new jobs for the area, educated hundreds of school children as well as adults through hands on workshops, given back to local community charities, achieved several awards and received press accolades locally, nationally and internationally. The Farm's motto is to 'Grow. Feed. Educate.'



**10.45am** **A Local Take on Agritourism: How Mornington Peninsula farms accommodate tourists' growing appetite for locally produced food.**

**John Winkels**, Pure Peninsula Honey

**Suzanne Holmes**, Red Hill Cherry Farm

**11.00am** **Ask Me Anything**

**11.15am** Morning tea





11.45am



Panel discussion:

**The Challenges of Distribution: Addressing the hurdles and opportunities of supplying locally grown food to retailers and restaurants.**

**Ryan Sharpley**, Bentons Rise Mushrooms

**Steve Palamara**, Mt Eliza Village Fruits

**Tash Shields**, Peninsula Fresh Organics

**Phil Wood**, Pt Leo Estate

12.45pm

Lunch

1.45pm



Keynote address:

**Fresh Ideas in a Family Business**

**Emma Germano** | I Love Farms, Mirboo North and founder of hellofarmer app

Emma Germano hails from South Gippsland where she is Managing Director of her family mixed operation **I Love Farms**. Supplying both domestic and export markets, I Love Farms has a firm focus on sustainability and strives to connect consumers with Australian farmers and improve understanding of food and fibre production. Emma is also founder of agtech App **hellofarmer**, a platform for recruiting and inducting farm workers. Emma is the current Victorian Farmers Federation Horticulture Group President. She also sits on the Vegetable Industry Market and Value Chain Strategic Investment Advisory Panel and has previously held tenure on the Victorian Vegetable Growers Executive Committee. Emma is also a Nuffield Scholar (2014), her research examining global export opportunities for Australian primary producers.



2.30pm

**Adapting to a Changing Local Landscape: Being brave to do something new**

**Robin Koster-Carlyon**, Transition Farm

**Sheryn Mock**, Mock Orchards

**Richard Hawkes**, Hawkes Vegetables & Farm Gate

3.00pm

**Ask Me Anything**

3.30pm

Afternoon tea and close.



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