



2nd Australia/OCEANIAFOODS Training Course on Food Composition Data: Production, Quality and Evaluation



15th-19th February 2016
Sydney, Australia



UNSW
AUSTRALIA

**Organized by ARC Training Centre for Advanced Technologies in Food
Manufacture**



The logo for EuroFIR, featuring a stylized "E" made of blue and green squares.
EuroFIR
European Food Information Resource



❑ Objectives of course

- The aims of FoodCompAustralia/OCEANIAFOODS 2016 are to demonstrate how to produce food composition data, assess and assure their quality, and evaluate their ability to meet the requirements of users.

❑ Course directors

- A/Prof. Jayashree Arcot, UNSW Australia
- Prof. Heather Greenfield, Adjunct Professor at UNSW Australia and University of Sydney.

❑ Venue and duration

- FoodCompAustralia/OCEANIAFOODS 2016 will be held at UNSW Australia, Sydney NSW 2052 for one week from 15-19 February 2016 followed by the OCEANIAFOODS Conference on 20 February 2016.

❑ Course fee

- The **\$4500 plus GST (GST for Australian applicants only)** includes lecture materials, access to all computer sessions, tour sessions, attendance at lectures, morning and afternoon teas, lunch and attendance at the **OCEANIAFOODS Conference** on 20 February 2016. **It does not include accommodation.**

❑ Accommodation

- Rooms at the Creston College (for **women**) and Warrane College (**for men**) are available at a special rate.
- **Creston College:** <http://crestoncollege.edu.au/>. For booking, please contact Course Secretariat.
- **Warrane College:**
<http://www.warrane.unsw.edu.au/students/admissions/conference-temporary-accommodation/> Book directly.

❑ Who should attend?

- FoodCompAustralia/OCEANIAFOODS 2016 is intended for graduates involved in production and use of nutrient data as analysts, compilers and/or professional users particularly in nutrition, dietetics, food regulation, the food industry and nutritional epidemiology. It will also be of value to those teaching nutrition and nutritional aspects of food and nutrient chemistry. Priority will be given to applicants from Australasia, Asia and the Pacific. Participants **must complete the FAO online e-learning course** (<http://www.fao.org/elearning/#/elc/en/course/FCD>) for final acceptance into this course.

❑ Application

- **Space is limited!** If you are interested, please complete and return this form (<http://www.atfm.unsw.edu.au/wp-content/uploads/2015/11/Application-form-2016.doc>) before **31 December 2015** together with your curriculum vitae and a brief statement (300 words maximum) of why you want to do the course, and how you will apply the training received to:

Course Secretariat

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