



C3 CONVENTION CENTRE
64 ANGLESEA ST
SOUTH HOBART
TASMANIA 7004

4TH MAY
2026

HOBART - TASMANIA

NATIONAL SCHOOL FOOD SUMMIT

PRESENTED BY
SCHOOL FOOD MATTERS
IN COLLABORATION WITH
THE FEDERATION OF CANTEENS IN SCHOOLS (FOCIS)

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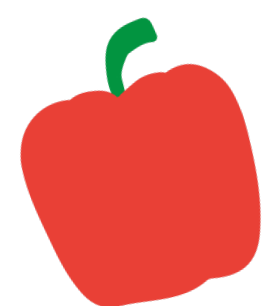
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PROGRAM

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8:15 - 9:00am	REGISTRATION	
9:00am	Welcome to Country : Summit Welcome : Kirsty Grierson - <i>Executive Officer - School Food Matters</i> Summit Opening : Her Excellency the Honourable Barbara Baker AC, <i>Governor of Tasmania</i>	
9:15 - 10:00am	Keynote Address : The Need for a School Lunch Program that Impacts Positively on Student Learning, Health and Wellbeing Julie Dunbabin - <i>2026 Senior Australian of the Year for Tasmania, Churchill Fellow 2018, Founder and Ambassador School Lunch Program Tasmania</i>	
10:00 - 10:30am	FOCIS National Consensus Statement 2025 - Translating Insight Into Action : Leanne Elliston APD - <i>Chief Executive Officer - Nutrition Australia ACT, Honorary Chairperson - FOCIS</i> School Food Future - Building the Case for Action : Facilitators : Leanne Elliston - FOCIS and Dr Erica Reeve - <i>Research Fellow, Deakin University</i> <ul style="list-style-type: none"> Voices of the Room - introduction of delegate digital dialogue 	
10:30 - 11:00am	Morning Tea / Networking	
	CONCURRENT SESSIONS	
	School Food Service Operations / Service Models AUDITORIUM	National Network Research & Projects ANGLESEA ROOM
11:00 - 11:40am	Food Allergies: Best Practice in Schools : Ingrid Roche APD - <i>Senior Project Officer - National Allergy Council</i> 15 minutes	Evidence for the Potential of School Meals Presentation 1a: 'Thrown in the deep end': <i>insights from the evaluation of Tasmania's School Lunch Project 2022-2023</i> : Dr Kim Jose - <i>Menzies Institute for Medical Research, TAS</i> Presentation 1b: <i>The Evidence Decision-Makers Need on School Lunch Programs</i> : Professor Rebecca Golley - <i>Flinders University</i> Presentation 1c: <i>Healthy Plates, Healthy Food Systems - why we should embed sustainable food procurement in school meals</i> : Leah Galvin Presentation 1d: <i>Integrating Social Aims into Lunch Programs</i> : Kripi Khanna (PhD)
	Food Allergy Management in Practice Through the School Lunch Program : Danae Giardina and Kate Carlin - <i>School Food Matters</i> 25 minutes	



PROGRAM CONT...

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<p>11:40am - 12:30pm</p>	<p style="text-align: center;">AUDITORIUM</p> <p>Workshop: Applying food allergy management in practice : Ingrid Roche</p> <p><i>In this workshop, participants will discuss potential solutions to some of the difficult aspects of managing food allergies in schools, so they can return to work with solutions for their workplace.</i></p>	<p style="text-align: center;">Stakeholder Insights Into School Meal Models ANGLESEA ROOM</p> <p>Presentation 2a: <i>Feed every kid. Everyone wins when kids are fed : public discourses about school provided meals in Australia</i> : Danielle Gallegos - Queensland University of Technology</p> <p>Presentation 2b: <i>Teacher Perceptions of a Universal School-Provided Lunch Program</i> : Jessica Kempler - Deakin University</p> <p>Presentation 2c: <i>Exploring Australian Parent Preferences for a School-Provided Meal Offering Using a Discrete Choice Experiment</i> : Alexandra Manson - Flinders University</p> <p>Presentation 2d: <i>Parents Perceptions of School Canteens and School Meals</i> : Dr Katherine Kent - University of Wollongong</p>
<p>12:30 - 1:15pm</p>	<p>Lunch / Networking</p>	
	<p style="text-align: center;">School Food Service Operations / Service Models</p>	<p style="text-align: center;">National Network Research & Projects FOYER</p>
<p>1:15 - 1:55pm</p>	<p style="text-align: right;">AUDITORIUM</p> <p>Equity and Access / School Meal Models</p> <p>Presentation 3a: <i>Foodbank WA's School Breakfast Program</i> : Jenny Tartaglia - Foodbank WA</p> <p>Presentation 3b: <i>Breakfast Clubs in Tasmania</i> : Mohammad Aldergham - Variety Tasmania</p> <p>Presentation 4a: <i>Empowering Tasmania's Future Through School Food Programs</i> : Kate Carlin & Danae Giardina - School Food Matters : Kate DePaoli - Community Dietitian Public Health Services - Department of Health</p> <p>Presentation 4b: <i>What's for Lunch? A pilot lunch program supporting equity in a NSW primary school</i> : Rosi Johnston - Illawarra Shoalhaven Local Health District</p> <p>Presentation 4c: <i>Eat Up Australia</i> : Lyndon Galea - Founder</p>	
<p>2:00 - 2:25pm</p>	<p style="text-align: right;">ANGLESEA ROOM</p> <p>Sustainable & Circular Food Systems - <i>Strengthening local food systems through school based initiatives</i></p> <p>Presentation 5a: <i>Foodies - eat local, food systems, connecting workforce</i> : Peter Cooksley - School Food Matters</p> <p>Presentation 5b : <i>Kitchen Garden Programs</i> : Rob Rees - Stephanie Alexander Kitchen Garden Foundation</p> <p>Presentation 5c : <i>24 Carrot Gardens Program</i> : Sarah Proud - Material Institute - TAS</p>	<p style="text-align: right;">AUDITORIUM</p> <p>Collaboration in Action - Local and Regional Partnerships</p> <p>Presentation 6a: <i>Not My Program, Not Your Program – How We Work Together</i> : Andrew Hillier - Loaves & Fishes Tasmania</p> <p>Presentation 6b: <i>Community-Led Solutions for School Food Security and Nutrition Education</i> : Kathryn Taylor - EON Aboriginal Foundation</p>



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2:30 - 3:15pm	<p>Evolution of Food in Schools</p> <p>Presentation 7a: <i>Thriving, Not Just Surviving: Reimagining School Canteens in a Changing Australian School Food System</i> : Megan Maxwell - Foodcore Nutrition Services</p> <p>Presentation 7b: <i>Can Breakfast Club, School Lunch Program, and Canteen all work successfully in a school?</i> : School Food Service Manager - Tasmania</p> <p>Presentation 7c: <i>Behind Every Meal: The System That Makes It Possible</i> : Andrew Hillier - Loaves & Fishes Tasmania</p> <p>Presentation 7d: <i>What Could Be the Future of Food in Schools?</i> : Professor Rebecca Golley / Dr Erica Reeve</p> <p>Presentation 7e: <i>Pricing structures for school meals programs: reflections on the US tiered and means-tested approach (free/subsidised/full fee)</i> : Dr Liesel Spencer, College of Law, Central Queensland University</p>	AUDITORIUM
3:15 - 3:30pm	Short Break	
3:30 - 4:30pm	<p>School Food Future: Building the Case for Action : Facilitated by Leanne Elliston and Dr Erica Reeve</p> <ul style="list-style-type: none">• Collective insights from the Delegate Digital Dialogue• Panel discussion and establishment of School Food Summit Communique (<i>Panel Members:</i> Julie Dunbabin, Dr Liesel Spencer, Megan Maxwell, and Prof Rebecca Golley)	AUDITORIUM
4:30 - 4:45pm	Summit Closing	AUDITORIUM



POSTER PRESENTATIONS

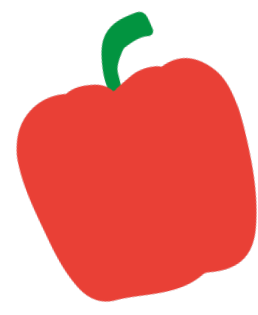
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AUDITORIUM

<p>Poster 1 <i>presented by Anita Lawrence</i></p>	<p><i>Assessing the feasibility of the Chef in Schools Plus Program</i> Authors: Anita S Lawrence, Claire Margerison, Alison Booth, Janandani Nanayakkara and Lily Donosky - School Food and Nutrition Group, Institute for Physical Activity and Nutrition (IPAN), Deakin University and Sandra Iuliano – Department of Medicine, University of Melbourne, VIC.</p>
<p>Poster 2 <i>presented by Danielle Gallegos</i></p>	<p><i>Schoolfoodies: linking school food environments through curriculum</i> Authors: Danielle Gallegos, Emma Esdaile, Lee Wharton, Helen Vidgen and Chantelle Sansness – Centre for Childhood Nutrition Research, Queensland University of Technology</p>
<p>Poster 3 <i>presented by Dr Astrid Poelman</i></p>	<p><i>Fruit and Vegetable Provisioning During School Snack Breaks to Increase Children’s Vegetable Consumption and Improve Nutrition Equity : Formative and Feasibility Studies</i> Dr Astrid Poelman, The George Institute for Global Health, NSW</p>
<p>Poster 4 <i>presented by Rosi Johnston</i></p>	<p><i>What’s for lunch? A pilot lunch program supporting equity in NSW primary school</i> Rosi Johnston : Health Promotion Service, Illawarra Shoalhaven Local Health District, NSW</p>
<p>Poster 5 <i>presented by Belinda Smith</i></p>	<p><i>Food for Thought: What does six years of Australian Primary School Lunchbox Data Tell Us?</i> Belinda Smith, The Root Cause</p>





SUMMIT SPEAKERS

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JULIE DUNBABIN

Julie Dunbabin, B.Ed. Grad Dip Health Education, Grad Dip Primary Health Care, Churchill Fellow 2018, 2026 Senior Australian of the Year for Tasmania:

Julie has had a rewarding career in Teaching, Health Promotion and Health Promoting Schools at Government level. She has been a Canteen Manager at a primary school, and Executive Officer (2010 – 2020) of the Tasmanian School Canteen Association (TSCA), now known as School Food Matters - a not for profit, non-government, health promotion organisation. Julie became the Program Manager of the Tasmanian School Lunch Program from 2020 to March 2025. The program currently has 60 Government schools involved.

Julie was awarded the inaugural 'Elvie Munday' Churchill Fellowship 2018 to travel in 2019 to England, Scotland, France, Italy, Finland, Japan and the USA - Washington D.C and Chicago, to 'Research factors that enable school lunch programs to impact positively on student health and wellbeing'. This fellowship has been instrumental in her work as the founding member of the School Lunch Program in Tasmania, Australia – leading the way to universal school lunches in Australia.



LEANNE ELLISTON

Leanne is an Accredited Practising Dietitian with 26 years' experience across clinical, community and public health nutrition. A strong advocate for fostering healthy eating habits from childhood, Leanne has led a range of child nutrition programs in early childhood education and care, schools and community settings.

In her role as Chief Executive Officer and Senior Dietitian at Nutrition Australia ACT, Leanne spearheads various public health nutrition programs and campaigns including National Lunchbox Week. She is deeply committed to improving access to nourishing food in schools and has worked closely with the ACT Government, providing nutrition oversight of the 2024-2025 ACT Meals in Schools Pilot, and continues to work with school canteens.

Leanne believes in strength through collaboration and is Chair of the Federation of Canteens in Schools and co-lead of the intervention stream of the National Nutrition Network for ECEC. As an Honorary Professional Associate at the University of Canberra, she actively contributes to research partnerships and student supervision within the Discipline of Nutrition and Dietetics.



DR ERICA REEVE

Dr Erica Reeve is a public health nutrition and policy researcher and Alfred Deakin Postdoctoral Research Fellow at Deakin University's Institute for Health Transformation. Her research focuses on how governments can use policy tools—particularly public food procurement—to create healthier, more sustainable and equitable food systems.

Erica works with international organisations including the World Health Organization, UNICEF and national governments to translate research into practical policy reforms. Her current research examines how school meal policies and procurement systems can improve children's nutrition while supporting local economies and sustainable food production. This work includes national and international studies on effective school food models and policy pathways for Australia.

Erica also serves as Chair of Farm My School, a social enterprise establishing regenerative farms on school grounds to connect students with local food and strengthen community food systems. Her work bridges global food systems research with practical action to transform institutional food environments.



INGRID ROCHE

Ingrid Roche is a senior project officer managing the Food Service Program for the National Allergy Council. She is an Accredited Practising Dietitian with extensive experience in clinical food allergy, paediatric nutrition and food allergen management in food service settings.



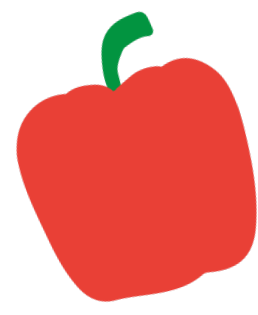
DANAE GIARDINA

Originally from Queensland, Danae completed a Bachelor of Dietetics at the University of the Sunshine Coast in 2019. Danae started her nutrition career in remote Queensland working in private practice and public health nutrition. Now calling Tasmania her home, she works as a dietitian for School Food Matters who deliver the Tasmanian School Lunch Program across the state. Her role involves applying the nutrition standards to recipe nutrition analysis, menu development and menu and plate waste evaluation.



DR KIM JOSE

Dr Kim Jose is a senior research fellow at the Menzies Institute for Medical Research, University of Tasmania. An applied public health researcher, her research focuses on the prevention and management of chronic disease across the life course. Kim has extensive experience in co-producing and co-designing research with government, service providers, clinicians, health service consumers and community members. Kim has led evaluations of school breakfast programs and the School Lunch Project in Tasmania. Kim is currently leading the evaluation of Tasmania's preventive health strategy, Healthy Tasmania 2022-2026.



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PROFESSOR REBECCA GOLLEY

Professor Rebecca Golley is a Matthew Flinders Professor of Dietetics and a national leader in school food system research. Her work focuses on how school food programs can improve child nutrition, educational engagement, and equity.

Professor Golley has led and contributed to major Australian and international studies examining the design, implementation, and impact of school meal programs, including work in the UK exploring the learning benefits of school lunches. She is the lead investigator on the Australian Research Council-funded project Thinking Outside the Lunchbox, which examines innovative models for school lunch provision, funding, and workforce development to support scalable, sustainable school food systems in Australia.



LEAH GALVIN

Leah Galvin is a Churchill Fellow and has a background in public health nutrition with a passion for equitable and sustainable regional food systems. For the last 25 years Leah has worked in a variety of settings including state and local government and not for profit sector, delivering projects and campaigns to reduce barriers to eaters enjoying local healthy food.

In 2019 Leah was awarded a Churchill Fellowship to investigate approaches used by business and government to increase institutional procurement of locally produced food. Her interest in institutional food procurement is driven by a desire to pull the big levers, that can re-localise and build resilience in food systems at scale in Australia. She works part time for Good Food Purchasing Australia a new action-oriented initiative that resulted from the release of the Transforming the Public Plate report. She lives in Nipaluna/Hobart
www.goodfoodpurchasingaustralia.com.au



KRIPI KHANNA

Kripi Khanna is a PhD candidate and Student Research Fellow at Deakin University. Her research focuses on how public food procurement can be leveraged to support food systems transformation, including healthier and more sustainable food environments. She has contributed to projects on healthier food retail environments and local government action to improve food environments.

At the National School Food Summit, Kripi is presenting on 'Integrating Social Aims into Lunch Programs', drawing on her study of high-income countries to explore how school meal programs can deliver broader benefits in environmental sustainability, local economic development, and equity alongside nutrition. She brings prior experience in health promotion and workplace wellbeing strategy program design.



PROFESSOR DANIELLE GALLEGOS

Professor Danielle Gallegos is a public health dietitian-nutritionist whose work sits at the intersection of food, social justice and child wellbeing. As Director of the Centre for Childhood Nutrition Research at QUT, she leads research that tackles "wicked" real-world problems, with a particular focus on food and nutrition security, food literacy and early childhood nutrition.

Professor Gallegos' work is grounded in co-design and values-based and trauma-informed approaches that amplify the voices of children, families and communities. Internationally recognised and widely cited in policy, she has shaped national and global conversations on household food and nutrition insecurity and the role of schools in supporting equitable nutrition. She is committed to creating systems where every child can access nourishing food with dignity and thrive in their learning environments.



JESSICA KEMPLER

Jessica is a Registered Public Health Nutritionist with experience spanning the government, not-for-profit, community health and academic sectors. Her work has focused on developing and implementing healthy eating policies and initiatives across community settings.

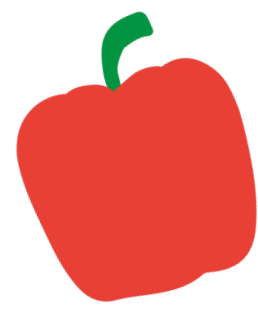
Jessica is a Lecturer in Population Nutrition at Deakin University. Her research focuses on supporting healthy and sustainable food environments in places where people spend their time, and particularly children's settings. She is currently undertaking a PhD in international approaches to healthy and sustainable food education in primary schools.



ALEXANDRA MANSON

Alexandra Manson is a Postdoctoral Research Associate and Accredited Practising Dietitian at Flinders University. Alex's research has a focus on improving children and families health behaviours, supporting community-led approaches to school food and explore potential systems approaches to achieve health equity.

Alexandra is currently supported by a South Australian Heart Foundation Kickstart Research Fellowship, exploring the design and implementation of nutritious, equitable and educational school-provided meal programs. Her PhD research explored perceptions of the current school food system and the features that influence parental acceptability of a potential school-provided meal system in Australia.



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DR KATHERINE KENT

Dr Katherine Kent is a public health nutritionist and Senior Lecturer in Nutrition and Dietetics at the University of Wollongong. She is interested in the role of school lunch programs in addressing food insecurity and improving child nutrition outcomes. Katherine's work supports this advocacy through higher-level research, including parent surveys on need and acceptability, mapping school food infrastructure and delivery models, and convening roundtables with stakeholders across health, education, community organisations and government. Her work focuses on building the local evidence base needed to support practical, equitable school lunch models for the region and to inform broader policy development across New South Wales and Australia.



ROSI JOHNSTON

Rosi Johnston has been working for the Illawarra Shoalhaven Local Health District Health Promotion Service since 2012. A key focus of Rosi's work is to develop, support and implement strategies that align with priorities outlined in the NSW Healthy Eating and Active Living Strategy 2022-2032, which includes addressing the inequities faced by vulnerable communities. Rosi has established and maintained partnerships across various sectors in the community, which provides opportunities to improve the food environment and access to nutritious food to those who need it most.



JENNY TARTAGLIA

Jenny is a registered public health nutritionist and leads Foodbank WA's Nutrition Education Team. Since joining Foodbank in 2011, she has championed health promotion, with a special focus on improving children's nutrition and health outcomes. Jennifer was pivotal in the creation of the Superhero Foods initiative, using cartoon food characters to encourage healthy eating in WA schools. She recently completed a Master of Philosophy in Public Health, developing a food literacy program for parents of children aged 0-5 in disadvantaged WA communities. Appointed Head of Nutrition Education in 2023, Jennifer has driven strategic growth, diversified funding, and represents Foodbank WA at an executive level. Her leadership prioritises improving health outcomes for disadvantaged groups, applying a strong public health perspective to ensure nutrition education is inclusive, accessible, and impactful for those who need it most.



KATE CARLIN

Kate Carlin is an experienced educator and health promotion specialist with over 25 years dedicated to teaching food, nutrition, health, and textiles. A significant portion of her career has been spent serving students in rural and disadvantaged communities.

Kate has contributed to and continues to work with the School Lunch Program, initially as a teacher at a pilot school and later joining the project team as a Coordinator. In this capacity, she developed curriculum-aligned tasks for students based on the Australian curriculum and established methodologies for collecting and analysing student data related to the program.

Currently, Kate serves as the Manager of the School Lunch Program, overseeing operations across 60 participating schools throughout Tasmania. Working with her team, she coordinates the management, preparation and service of nutritious lunches to students throughout the state, advancing food security and nutrition education in Tasmanian schools.



LYNDON GALEA

Lyndon is the founder of Eat Up, a not-for-profit organisation that provides free lunches to disadvantaged Australian school children who would otherwise go without.

After reading that kids were going hungry in his hometown of Shepparton, Lyndon pinched what he could from his Mum's cupboards and started making sandwiches to drop to the schools mentioned in the article.

That was in 2013. Today, Lyndon, together with a star team, phenomenal supporters and over 20,000 volunteers, provides emergency lunches to 1,230 schools across Victoria, NSW, Queensland, WA, and NT, making and delivering over 40,000 lunches every school week.

In 2023, Lyndon was awarded a Churchill Fellowship, which enabled him to travel to the USA, the UK, Japan and Italy to study their long-established, government-supported school meal programs. Through this research, he explored how different nations successfully deliver in-school food models to ensure children can learn on a full stomach.



KATE DEPAOLI

Kate DePaoli is an Accredited Practising Dietitian with more than 20 years' experience in community and public health nutrition. She works to create supportive food environments and embed practical, evidence-based nutrition approaches in education settings. Her work is focused on ensuring children and young people receive safe, developmentally appropriate food and nutrition messages that support lifelong wellbeing.



MOHAMMAD ALDERGHAM

Mohammad Aldergham is the CEO of Variety Tasmania, and organisation dedicated to providing Tasmanian children with practical support when they need it most, through Grants, Programs, kids' experiences, and working with likeminded organisation on meaningful projects. A key part of this is the Variety School Breakfast Club, which helps ensure Tasmanian students start the school day with a nutritious meal and the best possible chance to learn.

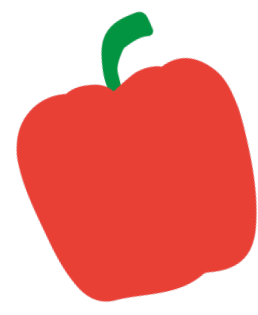
Mohammad sees school food as a simple but powerful way to support children's health, routine, and sense of belonging – especially in communities facing cost-of-living and access challenges, which can be nearly anywhere in Tasmanian.



PETER COOKSLEY

Peter Cooksley is a Tasmanian-based chef and the project manager of the Foodies program with School Food Matters. Peter's career started in Tasmania through VET hospitality at Rosny College, and took him to kitchens across the globe settling in Melbourne, where he spent six years as a head chef. Throughout his time in kitchens, he developed a strong focus on sourcing and cooking with produce from small-scale local growers.

Peter now focuses on connecting young people with real-world food experiences ,from farms to kitchens, helping them build practical skills, confidence, and clearer pathways into hospitality and agriculture. Through Foodies, he works alongside local producers and industry mentors to create hands-on experiences that resonate with students who don't always thrive in traditional classroom settings.



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ROB REES

Rob Rees MBE DL is the CEO of the Stephanie Alexander Kitchen Garden Foundation, a leading not-for-profit improving the health and wellbeing of Australian children and young people through fun, hands-on and inclusive food education nationwide.

A food policy leader and former award-winning chef, Rob brings more than 25 years of experience driving social change across food systems, sustainability and education. A long-standing advocate for social justice and food equity, his work has focused on empowering children to develop lifelong positive relationships with food, health and wellbeing.

Rob previously served as Chair of the UK's School Food Trust and Children's Food Trust, leading major initiatives including Let's Get Cooking, which established more than 5,500 cooking clubs in schools. He also spent five years as CEO of Cultivating Community, advancing equitable, community-led urban agriculture across Victoria.



KATHRYN TAYLOR

Kathryn Taylor - Kathryn Taylor was appointed Chief Executive Officer of EON Aboriginal Foundation in February 2025, after two years as Executive Manager. She brings to the role over 15 years of experience in community development, stakeholder engagement, and project delivery, with a strong focus on long-term impact in remote Aboriginal communities.

Since joining EON in 2023, Kathryn has played a pivotal role in strengthening partnerships, securing sustainable funding, and deepening EON's commitment to community-led food security initiatives. Under her leadership, EON continues to expand its reach, supporting Aboriginal communities to build healthier futures.

Before EON, Kathryn was in Arts Management, overseeing major festivals, arts facilities, public art programs, and community engagement initiatives.

Based in EON's Subiaco office, she travels regularly to community sites, ensuring strong on-the-ground connections and responsive program delivery.



SARAH PROUD

Sarah Proud is a self-confessed pickle nerd and fermenter, dedicated to growing community capacity that is inclusive, equitable and regenerative. She became the inaugural CEO of Material Institute in 2021, following a decade at the Museum of Old and New Art working across hospitality, major projects and community programs.

Raised on King Island in Bass Strait, her worldview is shaped by tidal rhythms, seasonality and reciprocity. Her work reflects a commitment to connection – between people, place and emergent possibility.

Sarah is most energised on the water, playing on her little wooden boat, where curiosity, care and lifelong learning continue to shape her leadership.



MEGAN MAXWELL

Megan is the Chief Executive Officer of Foodcore Nutrition Services Inc. and a Public Health Nutritionist with over 20 years' experience in the field. She brings extensive expertise in strategic development, project management, public health nutrition, community engagement, and training and assessment.

Megan has a strong track record in developing and sustaining cross-sector partnerships and delivering multi-year initiatives that strengthen health outcomes and build organisational capacity. She is committed to fostering innovation and collaboration across the health and community sectors.

Megan loves the role food plays in bringing people together. She enjoys creating nourishing, great-tasting food, particularly for children, to support the development of a healthy eating foundation.



ANDREW HILLIER

Andrew Hillier is a community leader and practitioner focused on food security, social inclusion, and place-based community development in Tasmania. He serves through Devonport Chaplaincy Inc. and Loaves and Fishes Tasmania, where he has helped develop innovative models that connect food relief, local procurement, workforce participation, and long-term resilience. His work brings together government, industry, growers, schools, and community organisations to create practical responses to food insecurity.

Andrew is passionate about moving beyond emergency relief toward sustainable systems that improve nutrition, dignity, and opportunity for vulnerable communities. He brings frontline experience in partnerships, logistics, and community impact, with a strong commitment to collaborative solutions that strengthen regional Tasmania.



DR LIESEL SPENCER

Dr Liesel Spencer is a Senior Lecturer in the College of Law, Central Queensland University. Liesel researches law as regulation of food insecurity, including school food programs as regulation of children's food security; social security (welfare) law; urban agriculture and local government regulation of using public spaces to grow food; and national food policy and strategy.

Dr Spencer holds a PhD in public health law from the University of Sydney and is admitted as a lawyer in New South Wales, Australia.



SUMMIT INFORMATION

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THANK YOU FROM SCHOOL FOOD MATTERS AND THE FEDERATION OF CANTEENS IN SCHOOLS

Thank you for being part of the School Food Summit, proudly hosted by School Food Matters in collaboration with the Federation of Canteens in Schools. Your presence, insights, and commitment to food environments in schools are what make this work so impactful. Together, we are building a stronger, more connected school food system that supports the health, wellbeing, and learning of children and young people. We are grateful for the collaboration, shared knowledge, and collective passion that each of you brings. Thank you for contributing to a future where every child has access to nutritious, inclusive, and sustainable school food.



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KEEP THE CONVERSATION GOING

FOCIS will be providing updates on the Summit and ongoing discussions about the future of food in schools. If you would like to be kept in the loop, please scan the QR code and we will add you to the mailing list.



Stay in touch with FOCIS:
<https://www.focis.com.au>

or School Food Matters:

<https://www.schoolfoodmatters.org.au>
Link at bottom of page to join us on Facebook

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We are honoured to have Her Excellency the Honourable Barbara Baker AC, Governor of Tasmania, as our Patron.

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Julie Dunbabin - 2026 Senior Australian of the Year for Tasmania, Churchill Fellow 2018, Founder of the School Lunch Program.

TASMANIAN GOVERNMENT



This initiative is funded by the Crown through the Department of Health and the Department for Education, Children and Young People.