Results - 2017 NZIFST/CREST SPDC - Lower North Is. and Dunedin

Judging of the Lower North Island & Dunedin Challenge took place on 27 September.

The Dunedin team was judged by Fiona Nyhof and Jamie Scrimegeour, at an event hosted by the University of Otago and the Otago/Southland branch of NZIFST. They were also judged by video conference, by Lee Huffman. The team was successful in achieving the Team Silver Challenge CREST Award.

The five teams from the Lower North Island were hosted by Massey University in Palmerston North, and the Central Branch of NZIFST. Their projects were judged by Lee Huffman, Hayley Browne and Alistair Carr. Several university staff and food tech students came along to chat to the school students during the event. After the judging, Jane Archer from FRDC outlined her career in the food industry, and Steve Flint helped Jessie McKenzie present the teams with their Team Silver Challenge CREST Awards.

To mark the 150th Anniversary of the Royal Society Te Apārangi this year, participants in the 2017 Challenge were invited to include in their product a food consumed in New Zealand 150 years ago - *linking the past to the future*; several teams did.

Although there were only 6 teams in the Lower North Island & Dunedin Challenge, 3 of those were outstanding projects, so the judges chose to award 3 prizes.

NZIFST congratulates all the students and teachers for their perseverance and hard work in completing the Challenge.

Outstanding, equal first prize

School Napier Girls High School
Project Serious Flavour
Teacher Karen Daniel
Students Brenna Lee, Bronwyn Gunn, Victoria Scanlan
Mentors Kate Rennie & Hillary Tuason, Kraft Heinz
Sponsor G S Hall

Commended

School Otago Boys High School Project Proateam Teacher Jacqueline Irving Students Names withheld Mentor Michael Gin, Harraways Sponsor Davis Food Ingredients

Commended

School Palmerston North Boys High School
Project Whey Cool
Teacher Anna Fletcher
Students Davis Farrar-Ferguson, Lachlan Walcroft, Rohan Sharma
Mentor Sam Harper, FRDC
Sponsor Plant & Food Research

Commended

School Wellington High School

Project White Chocolate

Teachers Marietjie van Schalkwyk & Bob Naylor **Students** Emilie Accard-Cohen, Madelee O'Connor **Mentors** Sophie Shaw & Bart Stiggelbout, GROENZ **Sponsor** Cedenco Foods NZ

Outstanding, equal first prize

School Woodford House
Project Te Mata Sauce Co.
Teacher Margie Ellis
Students Briana Lyons, Emily Crosse, Jemima Peck
Mentor Sandra Chambers, GreenMount Foods
Sponsor Food NZ

Outstanding, third prize

School Woodford House Project Mozoly Aioli Teacher Margie Ellis Students Lucy Roberts, Molly Goodisson, Zoë Yandell Mentor Rika Takeda, Kraft Heinz Sponsor Sally Hasell

You can read the teams' posters below on this webpage.

We were delighted to have two ex-Challengers involved in the judging in Palmerston North: Hayley Browne (2009 Auckland Challenge, from Westlake Girls High), now working at FRDC, was one of the judges; and Milli Kumar (2014 Lower North Island Challenge, from Wellington High School), now in her first year of a food tech degree at Massey, was one of the timekeepers.

NZIFST wishes to thank everyone from the wider food industry who contributed to making the 2017 Challenge a success, including staff from the Massey University School of Food and Nutrition, who provided the teachers with professional development; the mentors who guided the teams through the product development process and hosted site visits; Futureintech; the University of Otago; the sponsors of the teams; the suppliers who provided the teams with ingredients/packaging and technical support; the judges; and members of the local branch of NZIFST who helped with the organisation of the judging events. The collaboration between all of these people, organisations, CREST and schools, is what makes the Challenge successful.

Jenny Dee FNZIFST Careers Coordinator