

## Results of the 2019 NZIFST/CREST Food Innovation Challenge Lower North Island and Blenheim

For the second year in a row, we held a judging event in Wellington, to accommodate teams from the Lower North Island and Blenheim. The event was hosted by the Royal Society Te Apārangi.

The four projects were judged by Dennis Thomas, Megan Sinclair, John van den Beuken and Angela Yang. After the judging, Ben Sutherland used his own career story to outline the diverse opportunities available in the food processing industry. Jessie McKenzie presented the teams with their Team Silver Challenge CREST Awards.

NZIFST congratulates all the students and teachers for their perseverance and hard work in completing the Challenge. In what has been a difficult year in schools, we were delighted to welcome two new schools to the Challenge.

### Commended

<b>School</b>	<b>Marlborough Girls' College</b>
<b>Project</b>	<b>Flaming Lemons</b>
<b>Teacher</b>	Renee Bouchut
<b>Students</b>	Amy Rowse, Lan Tran, Danielle Brooks
<b>Mentor</b>	Carmen Boyd, GROENZ
<b>Sponsors</b>	Sherratt Ingredients & Food NZ



*The team with their teacher and mentor*

## Highly Commended

**School** Marlborough Girls' College  
**Project** We Got The Sauce  
**Teacher** Renee Bouchut  
**Students** Olivia Robinson, Ella Donald, Olivia Scaife  
**Mentor** Carmen Boyd, GROENZ  
**Sponsors** Davis Food Ingredients & David Munro



*The team with their mentor and teacher*

## Highly Commended, First Prize

**School** Rathkeale St Matthew's Senior College  
**Project** NutriFuture  
**Teacher** Coadette Low  
**Students** Lily Priest, Sarah Pitney  
**Mentor** Malcolm MacDonald, Hansells Masterton  
**Sponsors** G S Hall & Rebel Bakehouse



*The winning team with their Principal, sponsor Rebel Bakehouse, mentor and teacher*

## Highly Commended

<b>School</b>	<b>Wellington High School</b>
<b>Project</b>	<b>Spirulina Pasta</b>
<b>Teachers</b>	Natalie Randall & Bob Naylor
<b>Students</b>	Neo Silcock, Gryffon Hester
<b>Mentors</b>	Sally Ronaldson & Ben Sutherland, FSANZ
<b>Sponsors</b>	Goodman Fielder & Tahi Spirulina



*The team with their mentors and teachers*

You can read the teams' posters further down the 2019 Challenge webpage.

The teams from Marlborough Girls' took advantage of being in Wellington for the judging, to visit their mentor Carmen Boyd at GROENZ.

NZIFST thanks everyone from the wider food industry who contributed to making the Challenge a success. They include staff from the Massey University School of Food and Advanced Technology, who provided the teachers with professional development in April; the mentors who guided the teams through the product development process, shared their expertise and hosted site visits; the sponsors of the teams; the suppliers who provided the teams with ingredients/packaging and technical support; the judges.

The collaboration between all of these people, organisations, CREST and schools, is what makes the Challenge a unique and valuable programme.

**Jenny Dee**  
**FNZIFST**  
**Careers Coordinator**