



**A Better
Choice**

CONFERENCE AND EXPO 2023

*Creating healthy food environments
for all Queenslanders*



TUESDAY 30 MAY 2023
Pat Rafter Arena, Brisbane

#ABCExpo2023





Join the conversation

#ABCExpo2023



@HealthandWellbeingQld



@HealthandWellbeingQld



@HW_Queensland



Health and Wellbeing
Queensland



Contents

Welcome	4	Who we are	8
General information and registration		9	
Program overview	10	About our speakers	15
Sponsors	21	Trade exhibitors	23
Thanks to our supporters and sponsors			25

Health and Wellbeing Queensland respectfully acknowledges the Traditional Owners and custodians of the lands across Queensland. We recognise Aboriginal and Torres Strait Islander peoples and cultures, as two distinctly different groups, that are part of the First Nations peoples of Australia.

We pay our respects and acknowledge the important role of Elders, past and present, for they hold the memories of the traditions, cultures, and aspirations of Aboriginal and Torres Strait Islander peoples across Queensland.

Welcome



A message from Dr Robyn Littlewood, Chief Executive, Health and Wellbeing Queensland.

Welcome to the A Better Choice Conference and Expo 2023.

Health and Wellbeing Queensland is immensely proud to bring this event to you, alongside our dedicated partners, who work tirelessly to improve the health and wellbeing of our communities.

At the heart of A Better Choice is the promotion of healthy food and drink options in retail outlets, tuckshops, canteens, and vending machines. Our collaborative efforts with Hospital and Health Services, the Sport and Recreation sector, as well as the Department of Education and the Smart Choices Strategy in schools, are to ensure

that Queenslanders have easy access to healthy food and drink options in the places where they spend their time outside the home.

Since its establishment on July 1, 2019, Health and Wellbeing Queensland has been at the forefront of the Queensland Government's commitment to reducing obesity and chronic disease. Over the past four years, we have worked relentlessly alongside our partners, many of whom are here with us today, to drive lasting impact and effect change.

The A Better Choice Conference and Expo 2023 is an occasion to learn, be inspired, and celebrate our successes. It is a testament to the right timing, purpose, and partnership. It's the right time, for the right purpose, with the right partners.

Queenslanders are backing us to succeed in making healthy happen for everyone.

Dr Robyn Littlewood
Chief Executive
Health and Wellbeing Queensland



Queensland Health

health.qld.gov.au
13 HEALTH (13 43 25 84)



A message from Shaun Drummond, Director-General, Queensland Health.

Greater access to healthy food and drink is critical to improving the overall health of our state and I hope this expo inspires you as we continue to generate and share ideas to help create positive change for our communities.

I am proud that Queensland Health has helped lead the way by implementing healthy options around food and drinks across all our hospitals and health services. We are ensuring healthier food is available and promoted, our serving sizes are consistent, and we limit

the availability of unhealthy products. All of this is important as we strive to move our paradigm from illness to wellness.

Over the next decade, HEALTHQ32: Our vision for Queensland's health system will lead the health system to focus on:

- optimising the delivery of safe, appropriate and timely hospital care
- strengthening access to care in the community and closer to home
- improving the health and wellbeing of Queenslanders.

An individual is often a reflection of their environment and I encourage you to adopt A Better Choice initiatives to create equitable and sustainable change for all Queenslanders.

Shaun Drummond
**Director-General
Queensland Health**



Department of Education

education.qld.gov.au

13 QGOV (13 74 68)



**A message from Michael De'Ath, Director-General,
Department of Education.**

Being healthy, confident and resilient is a foundation for engaging in learning.

Queensland's education strategy, *Equity and Excellence*: realising the potential of every student outlines the government's vision of a progressive, high performing education system to realise the potential of every student. Wellbeing and engagement is one of the key focus areas of *Equity and Excellence*, which includes initiatives to support the health and wellbeing of all students and staff.

The Department of Education is working actively with Health and Wellbeing Queensland to deliver *A Better Choice*, a Queensland-first public health approach, designed to make it easier for Queenslanders to access healthy food and drink options in places outside the home.

The *Smart Choices – Healthy Food and Drink Supply Strategy for Queensland Schools* focuses on offering healthier options for students in Queensland. Aligned with the Australian Dietary Guidelines and the Australian Guide to Healthy Eating, the strategy provides categories to support schools in selecting healthier foods and drinks for their students. The department has also developed training and resources to support *Smart Choices* in our schools. By creating healthy schools we can create a positive environment for realising the potential of every student.

Michael De'Ath
Director-General
Department of Education



Department of Tourism, Innovation and Sport

dtis.qld.gov.au
13 QGOV (13 74 68)



A message from Andrew Hopper, Director-General, Department of Tourism, Innovation and Sport.

The Department of Tourism, Innovation and Sport is passionate about investing in Queensland communities to enrich our way of life through sport and active recreation.

The A Better Choice Food and Drink Supply Strategy for Queensland Sport and Recreation Facilities will be a valuable resource for the thousands of thriving sport and recreation organisations across our state to inform healthier food and drink options from community sport right through to our largest stadiums.

This expo is a wonderful opportunity for us all to join forces and we are proud to work alongside Health and Wellbeing Queensland to inspire our industry partners to deliver healthier food environments for Queenslanders.

Andrew Hopper
Director-General
Department of Tourism, Innovation and Sport

Who we are

Health and Wellbeing Queensland (HWQld) is the state's prevention agency, committed to creating a healthier and fairer future for Queensland.

Our priority is to work with the Queensland health system to reduce the impacts of chronic disease, especially for those who unfairly experience poorer health due to circumstances that are out of their control. We know that shifting the balance of focus towards improving health and wellbeing, as well as optimising healthcare, is critical to creating a healthier and more sustainable future. We are committed to working in partnership across government,

communities and other sectors to address the underlying factors that drive chronic ill-health through collaborative, evidence-based and community-focused action. Together, we can create a future where all Queenslanders have the best chance to lead a healthier life, no matter who they are or where they live.



hw.qld.gov.au



info@hw.qld.gov.au



**Ground Level, 139 Coronation Drive
(entry via Little Cribb Street)
Milton QLD 4064**

health + wellbeing
Queensland

Fuel your mind & body

To operate at peak performance you need to fuel your body right. Health and Wellbeing Queensland is working hard to improve the health and wellbeing of all Queenslanders, especially our kids.

For resources and nutritious recipes, visit www.hw.qld.gov.au

Queensland Government

Venue

The A Better Choice Conference and Expo 2023 is being held in the River Terrace, Pat Rafter Arena, Queensland Tennis Centre, 190 King Arthur Tce, Tennyson.

Registration

Open from 8:00am

The registration desk will be on the Lower Ground floor of the Pat Rafter Arena, accessed via the path from the car park or the lift/stairs from King Arthur Tce entrance.

After 8:45am

If you are arriving after 8.45am, attendee registration will be outside the River Terrace, on Level 1 of the Pat Rafter Arena.

Getting there

Public transport — Yeerongpilly station is 800 metres from the centre (trains do not stop at Tennyson). Plan your trip via Translink Journey planner (translink.com.au).

Car parks — Free, onsite car parking is available at 190 King Arthur Tce, Tennyson. Once parked, follow the walkway alongside the clay courts to access the Pat Rafter Arena.

General information

Session recordings

All sessions will be recorded and made available for attendees afterwards.

Venue services and facilities

Bathrooms are on Level 1 of the Pat Rafter Arena, outside of the River Terrace, near the Eastern Terrace room.

Program breaks and catering

All catering will be held in the exhibition area, in both the Western and Eastern Terrace rooms, during morning tea, lunch and afternoon tea. If you have indicated special dietary requirements on your registration form please make yourself known to venue staff.

Mobile phones

Please ensure all mobile phones are switched to silent during the sessions.

COVID-19 advice

The health and wellbeing of all attending this event is a priority for both Health and Wellbeing Queensland and the Queensland Tennis Centre. Please stay home if you are unwell or have COVID-19 symptoms (fatigue, shortness of breath or fever). While masks are no longer mandatory, they are recommended, and we ask that you bring your own face mask with you, if you wish to use one.

Program overview

8:00am

Arrival and Registration

Trade Exhibition open to attendees

8:45am

Opening Session



Welcome and Introductions

Victoria Carthew

Sports Journalist and Television Presenter (Master of Ceremonies)

8:50am

Welcome to Country with Aunty Debbie Sandy

9:00am

Welcome on behalf of Health and Wellbeing Queensland



Dr Robyn Littlewood

Chief Executive
Health and Wellbeing Queensland

9:20am

Keynote Address: **Why we need healthier food environments** sponsored by Bidfood



Anna Peeters

Alfred Deakin Professor, PhD, CF, GAICD
Director, Institute for Health Transformation
Professor of Epidemiology and Equity in Public Health, Deakin University



Denise Cruickshank

Dietitian Consultant
Queensland Health Statewide Foodservices

10:00am

Panel Discussion: Why we need healthier food environments sponsored by Bidfood



Deanne Wooden
Senior Project Officer
Queensland Association of School Tuckshops



Brooke Maund
Senior Dietitian for A Better Choice Strategy
Statewide Foodservices



Dawn Amit
Senior Community Development Officer
Good Sports Program, Alcohol and Drug Foundation

10:30am

Morning Tea brought to you by SPC

11:00am

Keynote Address: Marketing your healthy options and boosting revenue sponsored by Vending First



Michael Connelly
Managing Director
CPR Group

11:30am

Keynote Address: The volunteering journey sponsored by Department of Tourism, Innovation and Sport



Tarah Ferguson
Volunteer/People & Culture Coordinator
Foodbank Queensland

12:00pm

Panel Discussion: Success stories/case studies showcasing what others have done and how



Madonna Jardine
Tuckshop Co-convenor
Cavendish Road State High School



Sara Begg
Tuckshop Convenor
Freshwater State School (Cairns)



Jasmine Johnston
Dietitian – Adults Team, Primary and Community Care
Roma Health Precinct



Paula Sale
President
Western Districts Netball Association

12:30pm

Lunch Break brought to you by SPC

- Break up the day and get moving with a hit on the iconic Pat Rafter Arena. Rackets, balls and coaches provided, but please, no heels permitted.

1:30pm

Keynote Address: Influencing leaders



Dr Eleanor Glenn
Co-Director
Common Cause Australia

2:00pm

Keynote Address: Influencing leaders



Dr Paul Wilkinson
Director of Allied Health Services
Wide Bay Hospital and Health Service

2:15pm

Panel Discussion: Success stories/case studies showcasing what others have done and how – Part 2



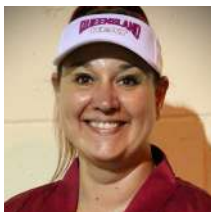
Carolyn Brewer
P&C President
Beerwah State School



Scott Wiseman
Chief Executive Officer
P&Cs Queensland



Alison Kennedy
Chief Executive Officer
Toowoomba Hospital Foundation



Natasha Szathmary
Secretary
Caboolture Sports Softball Association

2:45pm

Afternoon Tea brought to you by SPC

- Learn about making and promoting healthier options in retail outlets at venues with Australian Catering Services' Chief Executive Officer Chris Edwards



Chris Edwards
CEO
Australian Catering Services

3:15pm

Keynote Address: Making healthy happen with menus sponsored by MOFFAT



Alastair McLeod
Chef and TV Personality

3:45pm

Closing Keynote sponsored by YMCA Brisbane



Gretel Bueta
Queensland Firebirds Player and Qualified Nutritionist

4:15pm

Closing Address



Dr Robyn Littlewood
Chief Executive
Health and Wellbeing Queensland

4:30pm

Event concludes

About our speakers



Alastair McLeod

Chef and TV personality

Alastair McLeod is a chef, television personality, ambassador and corporate host with unbridled

enthusiasm for all things food. Bestowed with the gift of the gab and a quick wit, Alastair is a popular master of ceremonies and guest speaker who brings his unique humour and professionalism to any event. Best known for his roles on Channel Seven's Great Day Out and Network 10's Ready Steady Cook, Alastair also has a recipe column in the Brisbane News and his Irish brogue is frequently heard on ABC and 4BC radio.

He travels around Australia on a regular basis to host large corporate functions, food shows and outdoor events. Alastair was the national MC for the Good Food and Wine Show for over 10 years and continues to present at a large number of festivals and events around the country, including the Noosa Food and Wine Festival, Bundy Flavours, Regional Flavours and City Good Food Month. Alastair has worked with the Lockyer Valley region for a number of years and is responsible for hosting media functions, attending regular events and raising awareness for the region dubbed 'The Salad Bowl of Queensland'.

Alastair's Instagram account is a testament to the beautiful food he creates, his love of his gorgeous family, and the causes he is passionate about.

The much-loved chef and TV personality has roots deeply entrenched in far north Queensland: his grandfather hailed from Erub Island in the eastern Torres Strait. His mother Faye McLeod, was raised on a remote cane farm in the tropics before travelling the world as an accomplished jazz performer and actress. Alastair was born in Belfast, the son of a proud Northern Irish man, and grew up through the height of 'The Troubles' conflict in the region.

Being part of such a multicultural family, Alastair was encouraged to experience a large range of cuisines and a career in

cooking ensued. His experience in the kitchen is extensive; he's worked at Michelin listed restaurants across the world, such as Roscoff in Belfast, United Kingdom and Da Giovanni in Torino, Italy. He's also worked at La Fregate in Collioure, France, and one of Scotland's finest restaurants The Ubiquitous Chip in Glasgow. After his classical training in Europe, Alastair decided to follow in the steps of his forefathers and chose Queensland as his home.

His Australian tenures have included roles as executive chef at the Brisbane stalwart Baguette which, under Alastair's stewardship, won back to back Restaurant and Caterer awards and saw the restaurant inducted into the hall of fame. After a lengthy spell at Brett's Wharf, he established Tank Restaurant and Bar in Brisbane's CBD that was named in Australia's hot 50 restaurants two years running, achieved 17/20 in the Courier Mail, 4/5 in The Australian and a coveted chef's hat. More recently, Alastair launched Al'FreshCo; his own business that provides small and large scale catering to private and corporate clients.



Alison Kennedy

*Chief Executive Officer
Toowoomba Hospital
Foundation*

Alison Kennedy is the CEO of Toowoomba Hospital

Foundation, which raises funds to support the life-saving and life-changing work of Darling Downs Health.

Her team have achieved an incredible list of results for their local region, from establishing new social enterprises, funding equipment firsts for the health service, and taking on historic projects like building the first medical and health museum in the Darling Downs – there is nothing off limits to her high-performing team.

One of their largest achievements to date is taking over the Toowoomba Hospital cafeteria lease, re-opening as Wellbean Co in 2019 with all profits going back into supporting Darling Downs Health. Since opening, they've expanded to two additional café sites at Baillie Henderson Hospital and Kingaroy Hospital, as well as online ordering, and they also operate a permanent staff coffee cart and visitor gift shop.



Anna Peeters

*Alfred Deakin Professor,
PhD, CF, GAICD
Director, Institute for
Health Transformation
Professor of Epidemiology
and Equity in Public Health, Deakin University*

Alfred Deakin Professor Anna Peeters, PhD, is Director of the Institute for Health Transformation and Professor of Epidemiology and Equity in Public Health at Deakin University. She is Principal Research Translation Investigator at Western Alliance, an NHMRC Investigator Grant fellow, Board Member for the Victorian Health Promotion Foundation (VicHealth), and Western Health, and Past President of the Australian and New Zealand Obesity Society. Anna is Chair of the Deeble Institute for Health Policy Research Advisory Board and a member of the World Cancer Research Fund’s Policy Advisory Group. She is internationally recognised for her work building the evidence for effective and equitable policy and practice to improve health outcomes. Anna has overseen a number of large programs of research focused on food and health system transformation including a NHMRC Centre of Research Excellence in Food Retail Environments for Health (RE-FRESH, for which she is Director). Anna has published over 250 research papers. She was the recipient of the prestigious World Obesity Federation Andre Mayer Award (2014) for research excellence and a Churchill Award (2014) for innovative work in equity and population prevention.



Brooke Maund

*Senior Dietitian for A Better
Choice Strategy
Statewide Foodservices*

Brooke is a Senior Dietitian with over 11 years of experience working across metropolitan, regional, rural and very remote settings. Brooke spent the first 3 years of her career working as a clinical and community Dietitian in a community-led organisation, working in the remote First Nations communities of Napranum, Old Mapoon, Aurukun and Mossman Gorge

in Cape York. This experience gave Brooke a unique skillset and first-hand experience of working towards creating healthy food landscapes, in very challenging environments. Since then, Brooke has taken on a number of clinical and community-based roles in Cairns and later Brisbane. Brooke is currently the Statewide Co-ordinator of the A Better Choice (ABC) Strategy within Queensland Health, having commenced work on ABC in 2020. Brooke co-ordinates the implementation of ABC across the state, where she liaises regularly with retailers, vendors and food industry, as well as health service representatives to ensure the sustainability of ABC. Brooke also chairs the Statewide A Better Choice Network Working Group that continues to progress ABC work. The change management strategies Brooke has developed working across Cape York, and other settings, gives her a unique and valuable perspective to continue to implement ABC. Outside of work, Brooke is the mother of three beautiful and proudly Aboriginal children, making her passionate about working towards improving the future health outcomes of all Aboriginal and Torres Strait Islander people.



Caroline Brewer

*P&C President
Beerwah State School*

Carolyn has been involved in Beerwah State School P&C for the past two years and is now operating the tuckshop along with two other volunteers. Her previous education in nutrition and health promotion demonstrates her passion for wellbeing, and she has recently begun a Master of Teaching to enable her to teach secondary students the importance of making healthy choices.



Chris Edwards

*CEO
Australian Catering Services*

Chris is the founder and CEO of Australian Catering Services (ACS). ACS is a

family owned business that began trading in 2004 under the brand Wok On Oriental Catering. From the early days as a husband and wife team ACS has grown to become a team of over 150 hospitality professionals.

ACS venues include Nissan Arena, Sleeman Sports Complex, QSAC, Pat Rafter Arena, and Griffith University Nathan, and can be considered a true Brisbane family business success story.

With over 25 years of events and hospitality experience ranging for V8 Supercars, the National Rugby League, and a wide range of corporate and offsite events, Chris brings a broad range of skills in planning, staff management, and event delivery to the table.

Chris is an Associate Fellow of the Australian Institute of Management, is the national Vice President of the Restaurant and Catering Association and a member of the Brisbane Lord Mayor’s Small Business Round Table.



Dawn Amit

*Senior Community Development Officer
Good Sports Program, Alcohol and Drug Foundation*

Dawn is a Senior Community Development Officer with the Alcohol and Drug Foundation.

She has worked with hundreds of clubs in Queensland, to promote harm prevention practices & resources around the prevention of alcohol and other harmful drugs. She has worked on the Healthy Eating Program in community sports clubs, a program in Queensland that accessed community clubs menus and worked together with clubs to improve the quality of the menu in relation to healthy choices.



Deanne Wooden

*Senior Project Officer
Queensland Association of School Tuckshops*

Deanne is a qualified dietitian-nutritionist and

has worked in public health nutrition for over 20 years. She has advocated for healthy food policy whilst at the Heart Foundation, developed healthy food policy whilst at the Queensland Department of Health, and is now implementing healthy food policy in the Queensland Association of School Tuckshops. Promoting healthy eating for children is a mission for Deanne, not just a job. She loves cooking good food, serving the community, and volunteers in her children’s schools P&C and tuckshops.



Denise Cruichshank

*Dietitian Consultant
Queensland Health Statewide Foodservices*

Denise is an Advanced Accredited Dietitian with

many years of experience in public and private hospitals, lecturing at university and running a private consultancy business. While foodservice dietetics is her current area of expertise, Denise has had significant experience in the public health sector establishing the first Queensland School Tuckshop project jointly funded by health and education. This role involved working with food industry to champion healthier options for schools, providing resources for tuckshops and P&Cs and establishing the first Tuckshop Expos.

Denise was also part of the group that established Queensland Association of School Tuckshops and served as the first President. In addition, Denise worked on the first iteration of the ABC Food and Drink Supply Strategy for Queensland Healthcare Facilities supporting the then Project Officer in implementation and supporting sites.

Currently Denise heads up Statewide Foodservices for Queensland Health which hosts the current ABC Project Officer and continues to champion food industry to provide healthier products for all Queenslanders.



Dr Eleanor Glenn

*Co-Director
Common Cause Australia*

Dr Eleanor Glenn co-directs Common Cause Australia, an organisation that helps

social change agents to put values at the heart of their work. Eleanor is a researcher and communications expert, with a PhD in climate change communications and engagement. She provides tailored training and advice to a range of cause-based organisations on strategy and communications for social change. She has led the development of evidence-based message guides on a range of health topics, including health equity, walking and bike riding, COVID vaccination and healthy workplaces.



Dr Paul Wilkinson

Director of Allied Health Services, Wide Bay Hospital and Health Service

Dr Paul Wilkinson is a Dietitian with over 25 years’

experience. Originally qualified in the UK he came to Australia in 2007. He has worked in research, regulation, publication and leadership positions across various local, national and international projects. Paul is a previous chair of the Dietitian Nutritionists Strategic Coalition (DNSC) and a current member of the Health Practitioner Research Advisory Group. He is currently the Director of Allied Health Services at Bundaberg Hospital in the Wide Bay and continues to work clinically when time allows.



Gretel Bueta

Queensland Firebirds Player and Qualified Nutritionist

Sporting super-mum Gretel Bueta established herself as the leading goal attack

in Australian netball after a stellar first full campaign following the birth of son Bobby.

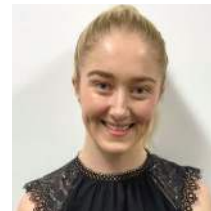
The Queensland Firebirds star made her return for the Australian Diamonds in quad series in England at the start of 2022, going on to claim the player of the tournament and player of the final honours as Australia defeated the hosts to win the series.

Bueta continued her fantastic form for the remainder of the Firebirds’ Suncorp Super Netball season during which she reached her 100-game milestone in the number one netball competition in the world and ended as the top-ranked goal attack.

That form made Bueta a lock for Australia’s 12-strong squad for the Commonwealth Games in Birmingham, during which she featured in all seven of the Diamonds’ matches on their way to gold.

Bueta ended that tournament with 253 goals at 96.2 per cent accuracy including 37 from 37 in the gold medal match against Jamaica.

The 29-year-old, whose brothers Kurt and Joel both played AFL, is currently taking a break from playing after announcing in January she and husband Niko are expecting their second child.



Jasmine Johnston

Dietitian – Adults Team, Primary and Community Care Roma Health Precinct

Jasmine Johnston is an Accredited Practising

Dietitian based at the Roma Hospital in South West Queensland. Jasmine has worked in the field of dietetics since 2021 across inpatient, outpatient and Residential Aged Care settings. In 2022, she completed a Healthier Food and Drinks in Healthcare Facilities project as part of the James Cook University Rural Generalist Program to improve access to healthier food and drink options across the South West Hospital and Health Service. She has a special interest in chronic disease prevention and rural health.



Madonna Jardine

Tuckshop Co-convenor Cavendish Road State High School

Madonna is a qualified chef and has worked for 20

years in the food industry, has been a volunteer convenor in primary school and has spent 7 years at Cavendish Road State High School, who were awarded QAST’s Tuckshop of the Year in 2019.



Michael Connelly

*Managing Director
CPR Group*

Michael Connelly is a seasoned Managing Director with over 25 years

of experience leading CPR Group, a company dedicated to empowering not-for-profit organisations through effective planning, training and mentoring of volunteers. His passion for helping organisations achieve their best results and creating a positive impact in the community has made him a go-to expert for clubs, associations, Councils, government and universities seeking to grow their membership and increase revenue and profit.

Michael is committed to driving innovation in not-for-profit governance, ensuring long-term sustainability and viability in a transforming community sector. As an advisor, facilitator, club mentor and trainer, he brings high-energy and entertaining governance seminars that effect change and are embraced by participants. With his expertise, Michael has helped literally thousands of organisations achieve first-class governance, making them more efficient, resilient and fun!



Natasha Szathmary

*Secretary
Caboolture Sports
Softball Association*

Natasha has been an active member of Caboolture Sport

Softball Association for over 16 years.

Natasha is currently the secretary at CSSA but has held roles in representative coordinator, social media manager, tournament convenor and other various roles.

Natasha actively plays softball, and manages and coaches softball teams from the grass roots to seniors. With her softball club Lions winning the grand finals for the last 3 years.

Natasha has also managed the Queensland Heat elite Women softball team for the past 4 years, and understands the importance of nutrition and sports management. Natasha has again been appointed the Queensland Heat Women Softball team Manager for 2024.



Paula Sale

*President
Western Districts Netball
Association*

Paula has been active in delivering services in netball

for more than 20 years. She commenced as the Coaching Coordinator of a grass roots netball club and then joined the committee of Western Districts Netball Association (WDNA). Paula has undertaken the roles of Treasurer, Senior Vice President, and President over the last 12 years. Paula is currently the President of WDNA and has driven a governance review of the Association's Board structure and policies.

The Association was recognised in 2022 by the governing body, Netball Queensland, as the Community Organisation of the Year. This award recognised the Association's contribution to the sport of netball and excellence in several areas: player, coach and umpire development, inclusion (migrant/refugee players from a CALD background, players with a disability) and facility development. In addition, WDNA have worked hard in recent years to reduce their environmental footprint (energy, water, and waste) and ensure they promote healthy and active lifestyles. The WDNA canteen offers a wide range of healthy options for members, and provide sessions with a nutritionist for their Representative players. These sessions focus on healthy eating to sustain energy levels over multiday carnivals and on appropriate recovery foods.

WDNA continue to promote, foster, and encourage the game of netball in a safe and inclusive environment as they strive to achieve their vision of being a respected netball association leading the way through innovation and inclusion.



Dr Robyn Littlewood

*Chief Executive
Health and Wellbeing
Queensland*

As leader of the state’s first prevention agency, Dr Robyn

Littlewood believes every Queenslander has the right to better health and works relentlessly to achieve this. An experienced leader, researcher, clinician, academic and educator, Robyn is an advocate for strong public health policy with more than 25 years’ experience working across paediatric obesity prevention, nutrition and dietetics. Robyn holds a raft of formal qualifications in dietetics, business, research and executive leadership, including a PhD, GAICD and two Masters degrees including Medical Science and Business Administration.

Before her Chief Executive appointment in 2019, Robyn was Director, Health Services Research, Children’s Health Queensland Hospital and Health Service and led the first national paediatric dietetics training course in Australia, alongside Dietitians Australia.

Robyn holds a range of clinical and academic positions, including three Adjunct Professor appointments, and has been an invited speaker at state, national and international conferences. She is most passionate about children’s health and her focus remains firmly on driving an agenda of equity to help ensure the next generation of Queenslanders live healthy and active lives.



Sara Begg

*Tuckshop Convenor
Freshwater State School
(Cairns)*

Sara Begg took on the Freshie Tuckshop as convenor in

2020. With her high-energy, can-do attitude, applied for and was awarded \$25,000 through a community grant program. With a little more chipped in from the P&C, Sara managed a complete tuckshop makeover. Next on her overhaul list was the menu, focusing on nutritious meals full of vegetables. Where can you find vegetables? In vegetable gardens of

course, and with the help of another grant, Sara created a vegetable garden on the school grounds. Sara has gone from strength to strength in her role and is always keen to share her learnings with others.



Scott Wiseman

*Chief Executive Officer
P&Cs Queensland*

Scott Wiseman has some 22 years’ experience in not-for-profit organisations across a

range of industries and member bodies.

He has completed business degrees, an MBA in Accounting and Finance and is a member of the Australian Institute of Company Directors (AICD). Scott has particular strengths in member engagement, governance and advocacy with a passion for seeing organisations continue to grow through effectively representing members and increasing value to members. Scott is married with two children, one in grade 9 and the other in grade 11 in State High Schools.



Tarah Ferguson

*Volunteer/People and
Culture Coordinator
Foodbank Queensland*

Tarah has successfully managed/led volunteer

programs at all levels of development, from grassroots organisations to well-established programs of Foodbank Queensland. A lifelong volunteer, she understands how vital it is for organisations to acknowledge the gift of time and understand volunteer motivations. Her multidisciplinary career in volunteer management, fundraising, visitor experience, public programming, and events across the arts and non-profit sector has informed her insightful approach to attracting and retaining volunteers.

Sponsors

Bidfood




As the country's leading foodservice distributor, for over 20 years Bidfood has been the one-stop supply solution distributing food, meat and liquor to the foodservice and catering industry across Australia. Bidfood supports healthcare and aged care organisations with a wide variety of cost conscious, high quality food and beverage options across Australia. Schools, TAFEs and universities are moulding our future workforce. Allow Bidfood to supply your kitchen with cost-effective, nutritious ingredients so that you can focus on maximising learning outcomes.

Just like a truly great dish, a dynamic and successful foodservice partnership requires the right ingredients. Bidfood has come to understand this particular recipe intimately. It involves maintaining a balance between leading edge innovation and a consistent, reliable delivery of 'the classics'. Bidfood offers Australia's widest selection of products that have been tailored to suit all customer types – large and small. With a diverse range of products, national network of branches and commitment to innovation, you'll see why so many businesses count on Bidfood to provide all the ingredients they need for success. Bidfood customers have access to myBidfood, a market-leading online store that is available in both browser and app versions. To find out more, chat to one of our friendly staff today.

-  bidfood.com.au
-  [@BidfoodAustralia](https://www.facebook.com/BidfoodAustralia)
-  [@BidfoodAustralia](https://www.instagram.com/BidfoodAustralia)
-  [Bidfood Australia Ltd](https://www.linkedin.com/company/Bidfood-Australia-Ltd)
-  [Bidfood Australia](https://www.youtube.com/BidfoodAustralia)

MOFFAT

The MOFFAT group designs, develops, manufactures and markets a comprehensive range of foodservice equipment globally, for the bakery, healthcare, QSR and hospitality industry. MOFFAT is not just about the products we offer; it is about providing a wide range of added value services to you the customer, one it is the skilled and experienced staff across the group that can assist the customer across the world to meet the ever changing competitive markets and with our dedication to working with our clients and their needs. With offices located across Australia, New Zealand, UK and USA. MOFFAT has a well-developed global distribution strategy with the group exporting to over 50 countries globally.

-  moffat.com.au
-  [@Moffat](https://www.facebook.com/Moffat)
-  [Moffat Group](https://www.linkedin.com/company/Moffat-Group)

Queensland Department of Tourism, Innovation and Sport

Activate! Queensland 2019-2029 is a 10-year strategy with a long-term vision to enrich the Queensland way of life through physical activity.

Activate! Queensland is being delivered through a series of multi-year action plans, with the first action plan, Our Active8 2019-2022, laying important foundations that are already contributing toward the 2029 vision of the strategy.

Accelerate 2022-2025 is the second action plan of the strategy, outlining the Queensland Government's vision for the next 3 years.

-  dtis.qld.gov.au
-  [@QldTourismDevelopment](https://www.facebook.com/QldTourismDevelopment)
-  [@QldTourismDevelopment](https://www.instagram.com/QldTourismDevelopment)
-  [Department of Tourism, Innovation and Sport](https://www.linkedin.com/company/Department-of-Tourism-Innovation-and-Sport)

Sanitarium

At Sanitarium, we believe every person deserves the choice to live a healthier life. That's why we're passionate about creating affordable, nutritious products, so no matter what you do or where you're from, you can enjoy them every day. Since 1898, we've used our business to share health with generations of Australians. Because when every person can access what they need to eat well, life becomes better for us all.

-  sanitarium.com.au
-  [@SanitariumHealthFoodCompanyAU](https://www.facebook.com/SanitariumHealthFoodCompanyAU)
-  [@Sanitarium_au](https://www.instagram.com/Sanitarium_au)
-  [Sanitarium](https://www.linkedin.com/company/Sanitarium)
-  [Sanitarium Health Food Company](https://www.youtube.com/SanitariumHealthFoodCompany)






SPC

SPC Global is a proud Australian food manufacturer with a rich history of inspiring taste creations across Australia for over 100 years.

Our leading brand portfolio includes SPC, Ardmona, Goulburn Valley and SPC ProVital as well as newly acquired brands including Helping Humans in the Beverage category and The Good Meal Co which manufactures ready-made frozen meal solutions. We develop and deliver Food Solutions that aim to inspire chefs with the goodness of Australian grown and made produce.

With a continued focus on developing innovative products that serve the needs of hospitality, healthcare, education, leisure and convenience markets. We produce a range of ingredients and finished goods including fruits, tomatoes, beans and spaghetti, ready-made frozen meals, snack foods, sauces and cooking condiments. We aim to capture the wholesome goodness of nature in easier and more convenient formats to help reduce food waste.

For more information, please contact our State Account Managers or visit our website www.spc.com.au

-  spc.com.au
-  [@SPCGlobalLtd](https://www.facebook.com/SPCGlobalLtd)
-  [@SPCGlobalLtd](https://www.instagram.com/SPCGlobalLtd)
-  [SPC Global Ltd](https://www.linkedin.com/company/SPCGlobalLtd)
-  [SPC Global](https://www.youtube.com/SPCGlobal)

Vending First

Vending First covers the “Better Choice” in nutrition with healthy options made easy through Vending. Allowing a 24/7 access to healthy alternatives in Vending. Covering affordable heat up meals/salads, sandwiches, in-house made fresh fruit salad, cheese packs, and much more.

We understand that busy people on the go, need healthy nutritious Snacks & Meals, these are sometimes hard to find. Vending First simplifies this by giving a wide variety of options that can be accessed at all hours of the day.

Creating healthy food options supporting people to make the Better Choice.

-  vendingfirst.com.au






YMCA Brisbane

YMCA Schools' Breakfast Program is a mission-based activity of the Y Brisbane. Commencing 2006 in Logan with 5 schools we continue to support, we now provide program to 169 schools across South East Queensland in 8 local government areas. This year we achieve the incredible milestone of having served 7 million breakfasts since starting. We currently have 15,000 students attend each day!

The provision of the program is at no costs to the schools. We provide the food and equipment, which we deliver with our fleet of trucks. The schools focus on the recruitment of their volunteers, students and faculty to run the program.

We proudly implement the Queensland Government guidelines of Healthy Choices addressing food security, health and wellbeing, education and engagement at school for our children, partnering with Foodbank Queensland.

Our current focus is on achieving sustainability for the schools registered with the program through community and business sponsorship.

-  ymcabrisbane.org
-  [@YMCABrisbane](https://www.facebook.com/YMCABrisbane)
-  [@YMCABrisbane](https://www.instagram.com/YMCABrisbane)
-  [YMCA Brisbane](https://www.linkedin.com/company/YMCA-Brisbane)
-  [YMCA Brisbane](https://www.youtube.com/YMCA-Brisbane)

Trade exhibitors

Bidfood

-  bidfood.com.au
-  @BidfoodAustralia
-  @BidfoodAustralia
-  Bidfood Australia Ltd
-  Bidfood Australia





Brubecks Boutique Foods

-  brubecks.com.au
-  @BrubecksBoutiqueFoods
-  @Brubecks.Boutique.Foods




Bunzl

-  bunzl.com.au



Coca-Cola Europacific Partners

-  cocacolaep.com/au/
-  @CocaColaEP
-  Coca-Cola Europacific Partners
-  Coca-Cola Europacific Partners

Emma & Tom's

-  emmaandtoms.com.au
-  @EmmaAndToms
-  Emma & Tom Foods




Good Food Hero

-  goodfoodhero.com.au
-  @GoodFoodHero


Health and Wellbeing Queensland

-  hw.qld.gov.au
-  @HealthAndWellbeingQueensland
-  @HealthAndWellbeingQld
-  @HW_Queensland
-  Health and Wellbeing Queensland

Hospitality Superstore

-  hospitalitysuperstore.com.au
-  @HospitalitySuperstore
-  @HospitalitySuperstore
-  @HospSuperStore
-  HospitalitySuperstor



Lactalis

-  lactalis.com.au
-  @LactalisAustralia
-  Lactalis Australia

Majestri

-  majestri.com.au
-  @Majestri





MOFFAT

-  moffat.com.au
-  @Moffat
-  Moffat Group

P&Cs Queensland

-  pandcsqld.com.au
-  @PandCsQLD
-  @PandCsQLD
-  P&Cs Qld

QAST

-  qast.org.au
-  @QueenslandAssociationofSchoolTuckshops
-  @QldTuckshops
-  Queensland Association of School Tuckshops Inc.
-  Queensland Association of School Tuckshops

Sanitarium

- sanitarium.com/au
- [@SanitariumAustralia](https://www.facebook.com/SanitariumAustralia)
- [@SanitariumAU](https://www.instagram.com/SanitariumAU)
- [Sanitarium](https://www.linkedin.com/company/sanitarium)
- [Sanitarium Health Food Company](https://www.youtube.com/channel/UCqj01111111111111111111)

SPC

- spc.com.au
- [@SPCGlobalLtd](https://www.facebook.com/SPCGlobalLtd)
- [@SPCGlobalLtd](https://www.instagram.com/SPCGlobalLtd)

YMCA Brisbane

- ymcabrisbane.org
- [@YMCABrisbane](https://www.facebook.com/YMCABrisbane)
- [@YMCABrisbane](https://www.instagram.com/YMCABrisbane)
- [YMCA Brisbane](https://www.linkedin.com/company/ymca-brisbane)
- [YMCA Brisbane](https://www.youtube.com/channel/UCqj01111111111111111111)

Trumps

- trumps.com.au
- [@TrumpsFoodsAUS](https://www.facebook.com/TrumpsFoodsAUS)
- [Trumps Pty Ltd](https://www.linkedin.com/company/trumps-pty-ltd)

UNOX

- unox.com/au

Vending First

- vendingfirst.com.au

Queensland Department of Tourism, Innovation and Sport

- dtis.qld.gov.au
- [@QldTourismDevelopment](https://www.facebook.com/QldTourismDevelopment)
- [@QldTourismDevelopment](https://www.instagram.com/QldTourismDevelopment)
- [Department of Tourism, Innovation and Sport](https://www.linkedin.com/company/department-of-tourism-innovation-and-sport)



Credit: Queensland Association of Tuckshops

Thanks to our supporters and sponsors

The A Better Choice Conference and Expo 2023 is convened by Health and Wellbeing Queensland with support from Queensland Health Statewide Foodservices, the Queensland Association of School Tuckshops, Parents & Citizens Queensland, Department of Education, and CPR Group.



Platinum sponsor



Gold sponsor



Coffee cart sponsor



Silver sponsors

