



Australia Awards

Australia Awards in Indonesia – Short Course Sustainable Agri-Foods Systems



Course Highlights:

- Pre-course workshop in Jakarta, Indonesia from 19-21 July 2022
- In-Australia component from 21 August to 3 September 2022
- Post-course workshop in Jakarta, Indonesia from 6-8 December 2022

The Sustainable Agri-Food Systems Short Term Award (STA) was designed to develop and support mid to senior level staff from Indonesian government ministries and businesses with agri-food systems competencies. An important aspect of the course was to provide extensive discipline-specific expertise and practical assistance to benchmark and share the best practices to improve the sustainability (economic, social, and environmental) of food systems, with an emphasis on preserving agrobiodiversity and resilient agriculture.

The course was attended by 25 mid to senior-level public servants and researchers from a wide range of governmental, research, and business institutions, including the Ministry of National Development Planning, Indonesian Agency for Agricultural Research and Development, and BAPPENAS.

The course covered concepts, strategies, and tools available for food value chain management and marketing, resource and food security issues, and food and agricultural policy analysis and application in their different contexts. It explored inclusive practices for business and policy decisions on food systems, including poor and marginalised populations based on economic and social vulnerability, with the goal of effective empowerment of women, youth, and persons with disabilities. The participants discussed ways to develop, implement, monitor, and evaluate the latest innovations and future directions in the food systems and identify the next steps to improve the sustainability of food systems.

The course was delivered by the University of Adelaide's Institute for International Trade and Centre for Global Food and Resources, with an experienced and versatile team of sustainable agri-food specialists: Dr Nathan Gray, Course Designer and Co-Course Leader; Professor Wendy Umberger, Co-Course Leader and Expert Facilitator; and Lydia Jaloshin, Course Coordinator. Subject matter specialists were engaged for specific components of the course, including gender equity and social inclusion (Adriana Espejo Sanchez and Dr Margaret Becker), and entrepreneurship and innovation (Keith Wilson). Welfare officers (Harry Wardana and Sara Ratna Qanti) were also engaged.

The course included a range of sustainable agri-food theory and site visits to a variety of organisations in South Australia. The course participants had the opportunity to learn how Australia approaches sustainable agri-food systems in various contexts. The participants also had the opportunity to experience unique Australian wildlife during their visit to Urimbirra Wildlife Park, during which time participants developed strong connections and collaborations that have been retained back in Indonesia.

Linkages and Networking:

As part of the Adelaide course, the participants connected with South Australian company Peats Soils, and conducted a visit to the Langhorne Creek depot in the Langhorne Creek wine region to experience a practical example of sustainable and innovative organics recycling. It provided the participants with an opportunity to see regional Australia with on-site sustainable agriculture strategies that are currently being developed. The course participants also had the opportunity to partake in an industry panel discussion with the Department of Primary Industries and Regions South Australia, the Department of Environment and Water, Water Industry Alliance, and SA Water to explore the best practices aimed at improving the sustainability of food systems, innovative policies, and investments in both the public and private sector.

During the course in Australia, the participants discussed sustainable agri-food system approaches with the following agencies:

- Potatoes Australia
- Zarella Fresh
- Red Seaweed
- Future Feed Australia
- Virginia Horticulture Centre
- Grain Producers South Australia
- Miniijumbuk
- Holla-Fresh Herbs
- InvertiGro
- Department of Primary Industries and Regions (PIRSA)
- RaboBank
- Southern Rock Lobster Fishery
- Aurora Dairies

- BioGrow
- Peats Soils
- Union Dairy Company (Penola)
- JF Buckley & Sons
- HT Capital
- Beerenberg Farms
- NAB



Course participants visited Holla-Fresh, Tantanoola to explore sustainable agriculture.



Dr Nathan Gray arranged a roundtable discussion on Agri-food developments in South and East Asia.



Course participants analysed indoor vertical farming solutions at InvertiGro, a leader in the field of cost-effective vertical farming.



Course participants heard from The Midfield Group about vertically integrated meat processing and sustainable dairy farming.

The participants also met with mentors for their Award Projects through monthly workshops that included online lectures, video call mentoring sessions, and alumni sharing sessions. The Adelaide program included a panel discussion on identifying areas of potential collaboration between Indonesia and Australia to make food systems more sustainable by the Australia and Indonesia Business Council, FoodSA, Potatoes Australia, and the South Australian Meat Company. The Head of Agribusiness SA, Mr Joe Paparella and the Regional Manager of South Australia and North West Victoria Rabobank, Mr Roger Matthews also spoke in Adelaide about the availability and access of sustainable finance with a case study on the wine industry's lag in getting products to market and the impact on cash flow.

In Sydney, participants visited a vertical farm facility located in inner Sydney hosted by Paul Millett, Co-Founder and COO of InvertiGro. Dennis Voznesenski, Agricultural Analyst, RaboResearch Food & Agribusiness, RaboBank presented on South East Asia and Australia working together for a sustainable grains future. Dennis also participated in the farewell dinner.

At the post-course workshop in Jakarta, Indonesia, Dr Nathan Gray (Advisor at the Institute for International Trade) delivered a session on engaging with industry associations and government agencies in addressing modern food security issues.

Testimonials from the Course Participants:

"The course discussions always provide good insight that helps to unlock the problems at hand, answer questions with different perspectives, and at the end, lead to more agile solutions. Learning from other cases helps to not re-invent the wheel!"

"The information I get gives me new knowledge on how sustainability is achieved."

"I will use my experience and information here to help my work as a policy analyst. Those will help me to provide help with my current company"

focus on decarbonisation and sustainable agriculture.”

“I like the discussion panel with many people from different institutions and companies. The discussion helps us to understand more about how Australia applies and develops agriculture with sustainable systems.”

“This course combines theory with what is on the ground. It is not just theory. I can see real-life activities carried out by actors in the supply chain. For example, Peats Soil inspired me a lot about my current project... building awareness about waste.”

Highlights:

Auzi Asfarian works in the digital technologies industry. He identifies the need to build up the technological capacity of the agri-food sector in Indonesia. He observes that to advance productivity in the agri-food sector, the Indonesian population’s mobile internet usage must be harnessed to teach the next

generation of software engineers to solve problems within the agri-food sector. He recognised an opportunity to work with the Disability Farmers Association project in Yogyakarta, which he found needed technology solutions in their work, providing an opportunity for cross-participant collaboration and networking.

Anggiat Firman Basarma is a business owner of one of the largest sugar companies in Indonesia and is working to deliver a project; ‘Utilising waste biproduct from the sugar industry to generate renewable energy.’ His business has a range of diversified renewable energy plans already. However, this project seeks to improve overall efficiency in the use of other biproducts, such as sugarcane wastewater.

Vania Febriyantie worked to deliver a project focusing on the commercial potential for misshapen vegetables that would otherwise become waste product. She identified the need to collaborate with supermarket clients to

inform the market of these vegetables and shift consumer behaviour to minimise the poor perceptions of ‘ugly food.’

Angela Wulansari used the tools and approaches included in the course to build upon her micro-level project seeking to develop local foods in Maluku (an archipelago in the east of Indonesia) for greater market penetration and to help local food sustainability issues. She has been working towards improving the shelf life of local foods by developing a canning process for a popular sugarcane product. She is looking to expand into canning fish products from local fisheries in the future.

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