The aim of the Kiwiana and Industry Partner Playing Field Opening Reception is to enable conference delegates to meet colleagues, make new acquaintances, learn about New Zealand (NZ) culture, experience quality NZ cuisine, and interact with new digital technology. The informative speeches (e.g. wine and food matching, cloudy bay clam research, Kiwiana research), thematic food stations (i.e. beach bach, farm, modern Kiwiana), interactive “ice-breaking” activities and competitions (e.g. jig saw building, gum boot throwing, number 8 wire sculpture, fishing), and social media photo opportunities (e.g. Kiwiana photo booth with VUTA) have been designed to help delegates achieve these goals.

Delegate entry – 5:00-5:10
Native bird songs play while delegates walk into the fern and flax adorned atrium after the official opening. Delegates will receive a bubbly, beer, juice or mineral water on entry.

Mr Kelly Sheerin – Master of Ceremonies 5:10-5:15
Kelly Sheerin, as the coordinator of the ISBS 2018 Conference industry partnership engagement programme, will outline the evening’s fun activities in the “Industry Playing Field” interactive events, and opportunities to win prizes.

Dr Sarah-Kate Millar - 5:15-5:17
Dr Sarah-Kate Millar will provide the Karakia—blessing of the food.

Nau mai e ngā hua
o te wao
o te ngakina
o te wai tai
o te wai Māori
Nā Tane
Nā Rongo
Nā Tangaroa
Nā Maru
Ko Ranginui e tū iho nei
Ko Papatūānuku e takoto nei
Tuturu whakamaua
Kia tina! TINA! Hui e! TĀIKI E! I

AUT Group Chef Matthew Farley, AUT Hospitality Services - 5:17-5:20
Matt Farley will explain the food and the Sileni wine for the evening. There are three savoury and two sweet canapés from cookbooks written by lecturers at AUT’s School of Hospitality and Tourism. Food is available from the Beach Bach, Farm, and Kiwiana themed areas.
Lindsay Neill – Kiwiana and Kiwi Identity Researcher, School of Hospitality, Tourism and Events - 5:21-5:25

Lindsay will outline the importance of kiwiana to New Zealand. His showcase will include the famous Buzzy Bee and findings from his latest research on kiwiana. Lindsay will highlight the uses of beetroot, tomato sauce, chocolate fish, Tip Top ice cream, and hokey pokey – regular food items for many NZers! We are really excited to showcase a special modern kiwiana food station with finger food adapted from books by AUT School of Hospitality, Tourism and Events staff. The food you will enjoy comes from Robert Oliver and Associate Professor Tracy Berno’s Med’ai Samoa and Me’a Kai; Lindsay Neill’s The New Zealand Chef, Alan Brown’s The Complete Kiwi Pizza Oven Wood, Fire, Food and Friends and Lian-Hong Bremner and Professor Alison McIntosh’s Taste of Home, which is a cookbook with recipes provided by AUT students of refugee background, and recipes tested by a Diploma in Culinary Arts students (book yet to be published). Students from the School’s culinary programmes are assisting to prepare and serve the food for your enjoyment including:

- Cured salmon, rice cracker, pickled ginger, spring onion
- Corn fritters
- Suqaar Digaag Somali chicken
- White chocolate tart with chocolate cremeux and Swiss merengue
- Misiluki banana pudding with Siamu Popo

Professor Lindsay White – Cloudy Bay Clams researcher, School of Applied Sciences - 5:25-5:30

Lindsay will outline the research behind producing Cloudy Bay Clams. His showcase will provide tastings of fresh seafood.

In 2011 Associate Professor White was approached by the CEO of Cloudy Bay Clams to assess their research and development needs. This is the only company currently harvesting surf clams in NZ. Surf clams is the collective term for seven commercially harvested molluscs that live on almost all of NZ sandy, high wave energy beaches. They live buried in the sand, just in or behind the breaking waves. Regional small-scale studies indicate that surf clams have the potential to be NZ’s most valuable fishery resource, but a lack of scientific knowledge about these species allows only a tiny fraction of the sustainable harvest to be currently harvested. Our research to date has had a huge impact on the national fishery, more than doubling the total catch of surf clams, which equates to increases in annual export earnings of over $27 million. Based on this work, in 2013 we jointly won the Kiwi Supreme Prize for Commercialisation of Research.

VUTA – your virtual MC introduced by Tim Davison’s team - 5:31-5:32

Tim’s team will introduce the interactive virtual AUTer (VUTA). VUTA is the virtual MC for the Opening Kiwiana event alongside Kelly Sheerin as the in-the-flesh MC! Tim will explain how delegates can interact with VUTA by scanning the code in messenger. VUTA can make announcements, answer questions, display messages, greet people, and move around. Tim has been able to customise her to do just about anything. Samsung flip screens (https://displaysolutions.samsung.com/digital-signage/e-board/flip) are used for directional information and Tim’s VUTA.

Thanks to Industry partner Samsung for providing the hardware to enable VUTA to come to life.
Alex Muir will introduce “Dr” Graeme Lowe who is the athlete in the jigsaw/darts event supported by the ISBS2018 conference Platinum Industry Partner VICON.

“The Doctor” Graeme Lowe - walk in with music 5:35-5:40

“The Doctor” Graeme Lowe will enter to his music and VUTA will explain the jigsaw darts competition and Graeme’s testing. VICON has supported the world first Darts Biomechanics Programme with AUT SPRINZ. Graeme Lowe (Pro Circuit darts player) has had regular biomechanics analysis and technique interventions at the SPRINZ laboratory at AUT Millennium from March to August 2018 leading up to the ISBS2018 conference in Auckland.

Graeme will walk onto the stage and show his technique. A video will play on the large atrium screen showing Graeme’s biomechanics programme work over the six months, and his improvement in performance via the use of applied biomechanics.

Graeme will throw darts at the ISBS2018 jigsaws to select the winners. Each delegate has a jigsaw piece with their name on it in their name badge, and joins their piece to help complete one of the jigsaws. The jigsaws, mounted on the dart board for Graeme to throw at with his right hand, left hand, and then blindfolded. The ISBS President, Vicon CEO, and ISBS2018 delegates will also throw darts to help determine prize winners.

VICON Darts Interaction Programme – place your jigsaw piece

Player Profile – Graeme Lowe

Nickname: The Doctor
Date of Birth: 17 March 1968
Home Town: Auckland, New Zealand
Residence: Brisbane, Australia
Occupation: IT Project Manager/Business Analyst
Darts: Red Dragon Peter Wright Snakebite Blue PL15: 22 gram
Walk-on Music: Doctorin’ the Tardis (Timelords)

2016-2017 Highlights:
• DPNZ Ranking: 10
• 2017-2018 PDC World Championships Playoff Qualifier
• 2017 North Island Representative at Australasian Championships

Since his first game of darts in 2014, Graeme has enjoyed a rapid rise in the sport. His first game came about because of where his parents were going to be on their wedding anniversary, but he quickly fell in love with the game and rapidly improved to represent his local club. The nickname, The Doctor, was provided by his Dad, Bill, when Graeme would turn up at his parents to watch the professionals carrying his black darts case. His Dad had a shirt made for Graeme’s birthday and asked him to where it at a DPNZ tournament, and it stuck! In 2016, Graeme played his first tournament at a DPNZ Grand Prix in Auckland. He caught the tour bug and played the entire 2016/2017 DPNZ Tour. His 10th position qualified him for both the DPNZ Top 16 Playoff for the 2017/2018 PDC World Championship, and for representation at the 2017 Australasian Championships in Australia. Graeme also earned seeding to the 2017 Oceanic Masters, which saw winner Bernie Smith earn a place at the 2017/2018 PDC World Championships.

Thanks to VICON for providing beer and juice for the conference events
Professor Len Gillman (School of Applied Sciences) and Professor Thomas Neitzert (School of Engineering) have calculated the carbon footprint for international delegates flying to NZ for the conference is 186.5 tonnes of carbon!

International air travel is an average of 114 g/km CO2 equivalent emissions per person. Assuming an average flight is 10,000 km (approx. distance to Shanghai) the CO2 emission, is an average distance: 20,000 x 114 = 2280000 g = 2.28 tonnes. This implies each delegate will emit 2.28 tonnes CO2 equivalent for the conference. This is against a background of needing average CO2 emissions to reduce to 2 tonnes/person/yr in order not to breach a 2°C temperature rise. For 300 international delegates this will mean 684 tonnes CO2 emission = 684 x 12/44 tonnes C = 186.5 tonnes C.

Native forest can probably store about 100 tonnes C per hectare. Therefore 1.86 hectares (4.6 acres) will need to be planted to offset the conference travel. Strategies undertaken by the ISBS 2018 conference organising committee to help offset the carbon cost include the planting of native trees, promotion of recycling of bottles and compositing of food during the conference, vegan meal options, use of low energy LED lights and solar lights, minimised use of plastic products with no single-use plastic, digital posters rather than printing posters, and puffer jackets as the ‘conference bag’ as a useful reusable item. You can now identify NZ’s native shrubs, ferns and trees on the go thanks to the free app NZ Tree, developed at AUT by Professor Gillman. Once you’ve identified your tree, the app will tell you, amongst other things, its’ English, Māori and Latin names and whether or not it’s poisonous.

Lindsey du Preez is the AUT Sustainability Officer. Lindsey has worked with the AUT Hospitality Services team to provide initiatives that have a strong focus on sustainability for the conference. Some of the key initiatives are:
- This is a paperless conference and all material is digital including conference proceedings and posters.
- AUT is working towards eliminating ‘single use plastic’, so this is avoided wherever possible. Water will be provided in jugs with glass containers, and unpacked teabags and chocolates have been sourced directly from suppliers to reduce unnecessary packaging.
- Reusable cutlery and crockery will be provided to avoid unnecessary waste.
- Serviettes are compostable.
- 25% of the food provided is vegetarian and food is sourced locally wherever possible.
- A three bin-system will be provided for rubbish, mixed recycling (plastic bottles types 1 & 2—essentially milk bottles and drink bottles, glass, cans) and organic waste.
- All leftover food will be composted, and every effort made to avoid over catering.
- Support of Fair Trade and all coffee is Fair Trade.
- The conference is next to a major bus terminus for easy access to public transport.
Kiwiana interactive showcase photo competition

Post the best photo of you and fellow delegates in the Kiwiana interactive showcase photo booth that includes:

- Jandals
- Flora (flax, punga ferns)
- Fauna (Tui, Kiwi, geko, pukeko, kea)
- Paua
- Rugby ball
- NZ sliver fern
- Flags
- Sheep
- Swandri
- Gumboots
- #8 wire
- L&P bottle
- Chocolate fish
- Tomato sauce bottle
- Buzzy bee
- Beetroot
- Kiwi fruit

“New Zealand has a group of icons or objects that help define what it is to be a Kiwi. These things are known as Kiwiana and define New Zealand culture.”

Information adapted from: https://www.virtualoceania.net/newzealand/culture/kiwiana/ by Lindsay Neill.

“Kiwiana is defined as items or things that are part of everyday NZ culture. Those items have come to reflect the attributes of early settler culture, the spirit if Kiwi innovation, making do and mate-ship. More recent items of kiwiana are thought to have become iconic as a result of New Zealand’s regulated economy in the first half of the twentieth century. Items like the Buzzy Bee have become instantly recognisable, and have made their way into the psyche of NZs.

Examples of Kiwiana include: black singlets, gumboots, jandals, buzzy bees, paua shells, cabbage trees, the silver fern, hei tiki and swanndri. Māori art and culture are large contributors to kiwiana’s catalogue. Food products regarded as kiwiana, include pavlova, fish and chips, Marmite, Watties tomato sauce, and a fizzy drink called L&P”.

Number 8 wire - The conversion of NZ bush into farms created the need for a lot of fences. The preferred wire was known as No 8 gauge, but it was also put to other uses such as a replacement handle of a bucket. No 8 wire represents ”Kiwi ingenuity”, a quality that was born out of isolation in NZ’s early history. A good example in recent times for ingenuity came from Kiwi John Britten who decided to build a motor bike in his backyard shed from scratch. Britten not only developed an entirely new fabrication system using space-age Kevlar and carbon fibre, but designed the complete engine, making the patterns for casting himself. In the Daytona Battle of the Twins, the Britten team completely blitzed the opposition. Rider Andrew Stroud’s kilometre long wheel stands left the crowd awestruck as he passed the cream of Italian and Japanese factory machines.

#8 wire competition

Build a creative biomechanics related sculpture to win the #8 wire competition.
Buzzy bee - A popular child's toy. When pulled, the wings turn round and make a loud clicking noise which is probably why kids love them. Like many items of kiwiana the origins of the bee are contested. Recent research by Lindsay Neill has found that Maurice Schlesinger developed the bee from wooden balustrade off-cuts. That finding contradicts the popular belief that the bee was developed by brothers Hector and John Ramsey. For generations of New Zealanders the buzzy bee was and is an icon of the New Zealand childhood.

Footrot Flats - A famous cartoon strip from Murray Ball. Set in rural New Zealand on Wal's farm in a small town called Rangipo. The main character in Footrot Flats is a dog called Dog. Other characters include Wal a gumboot and black vest clad farmer and his girlfriend Cheeky, Aunt Dolly, Pongo and Rangi. Animal characters include Cecil, Charlie, Delores, Horace and Major. The cartoon appeared in newspapers right across New Zealand and other countries including Australia.

Paua shell - A type of abalone indigenous to NZ, they are often washed up onto NZ beaches. The colour in the paua shell changes when viewed at different angles. The shells iridescence quality is similar to that of Mother of Pearl, but is more brilliant because of its different colour tones and patterns from greens, blues, purples and pinks. The shells are commonly used in jewellery and in decoration in Māori carvings. A once common, but now unpopular, use of the shell was as a convenient home ashtray.

Silver fern – An indigenous fern species, also known as a Ponga tree, is distinguished by a dark green colour on the upper side of the leaf with silver underneath. As a symbol it has been used by many NZ companies and on many consumer items. The most famous usage of this symbol is by NZ's national rugby team the All Blacks, who proudly wear the fern on the front of their rugby jerseys. NZ's national Netball team are called the Silver Ferns. An unfurling silver fern is the koru branding on all Air New Zealand jets.

Jandals - Jandals are footwear worn on a sunny weekend day. Similar to a sandal and called by the name of thong or flip flops in other countries. The jandal was adapted from traditional Japanese footwear and as such represents yet another Kiwi innovation.

Tip Top ice cream - A favourite ice cream brand sold in dairies (a kind of corner store). Hokey Pokey flavour is a popular item of kiwiana.

Pavlova - A meringue type of dessert topped with cream and kiwifruit. The pavlova is a popular kiwiana dessert. Until recently its origins were contested. Australia claimed it as theirs. However recent research by Prof. Helen Leach has shown that the pavlova originated in NZ.

Fish and Chips - A classic fry up and traditional, Friday evening meal for many Kiwis. While deep fried food may not be the healthiest, crunchy chips and battered fish with salt, pepper and vinegar are a great combination.

Swandri - A woolly water proof long/shirt/coat that comes with a hood. Usually comes in a green colour and is worn on cold and/or wet days by farmers or town's folk who also like to wear gumboots, (another kiwi icon).

The colour black – The All Blacks (Rugby), The Tall Blacks (Basketball), Black Magic (Yachting), Black Adidas track suit pants, the list goes on. The colour black became famous due to the enormous success of NZ's Rugby team the All Blacks. It is thought that the team were first called the by this title due to a typing error in an English newspaper. The name should have been All Backs, but whether that is true or not is irrelevant now. Black is here to stay.

Lemon and Paeroa - This fizzy drink had its beginnings in a small town called Paeroa when locals discovered a fresh water spring. Using this water with some lemon juice for flavour led to the drink being bottled in 1907. The drink became popular throughout the country and was eventually sold to Coca Cola. Although no longer sourced or made in Paeroa, the same ingredients are added to keep its original taste.

Rugby - NZ is the greatest Rugby nation in the world and the National team the All Blacks are legends of the game. NZ’s first tour was to Britain in 1905 and they were denied a clean sweep when a last minute try was disallowed. In 1925 the All Blacks got their revenge and were undefeated; this team of All Blacks became known as the ‘Invincibles’. One of the greatest periods for All Black Rugby commenced just after NZ won the world cup in 1987. The new captain Buck Shelford lead his team undefeated for three and a half years between 1987-90. In 1990 the game of Rugby became professional and changed the game forever. No longer did rugby players have to take time off
work to play; rugby became their job and the players receive considerable amounts of money today. The All Blacks are currently the most successful team, of any code, anywhere in the world.

**Bungee jumping** - A New Zealand adrenaline sport created by AJ Hackett was inspired by the people of Pentecost Island in Vanuatu who have been throwing themselves from 25 meter (75 foot) bamboo towers for centuries. With vines tied to their ankles to stop them from hitting the ground, this ancient ritual was taken up by the Oxford University Dangerous Sports Club in the 1970s where a few jumps were attempted. AJ Hackett watched a video and was inspired to come up with his own creation. Teaming up with a fellow skier Henry Van Asch in 1988, they developed bungy into a modern ritual that we know today. First came the extensive testing of different bungee cords followed by some jumps that were designed to get worldwide publicity. The first jump was a 91 metre leap from a ski gondola in Tignes, France followed by the Eiffel tower then onto the Golden Gate Bridge in San Francisco. Today there are numerous sites in New Zealand where one can pay to jump including the Sky Jump from the observation deck of Auckland’s 192-metre Sky Tower, the tallest structure in the southern hemisphere.

**Sheep** - Today’s population of sheep is down from its all-time high of 70 million in the 1980s. But NZers are still seriously outnumbered by them. There are countless sheep jokes aimed at NZers, especially from Australians. Ironically Australia has the largest sheep industry in the world, New Zealand comes in at 2nd place. One joke suggests that "there are 50 million sheep in NZ and 4 million of them think they are people".

**Pohutukawa** - Found all over the country this tree flowers around Christmas and early summer. Known as NZ’s Christmas tree, it makes for a great photo when covered in bright crimson blossoms. They typically grow on the coast and are famous for appearing to defy gravity by clinging precariously to coastal cliffs.

**Codamotion jump activities**
Aerobe will be demonstrating their simple to use active marker technology Codamotion system to track the knee and ankle joints during a series of jump activities.

**Chocolate fish and fishing video**
Try the chocolate fish while watching the NZ made “Source” video of fly fishing in New Zealand on the big screen. Thanks to AMTI for the chocolate fish.

**VUTA is our virtual AUTer**
VUTA will help with announcing sessions and time keeping throughout the conference. You can interact with her directly by scanning the code on the screen above, or on the Samsung screens around the conference in messenger on your phone. She’ll also be able to tell you what’s happening now, what’s coming up next, finding out contact details for speakers, and even helping you find your way to your next session. If you don’t have messenger on your phone, you can interact with her on one of our cool Samsung flip displays. VUTA was built at AUT on the azure and aws platform by our amazing grad development team in strategy and planning. Our AUT computer science grads Seong (song) and Spencer are here if you need a hand using VUTA.
AUT Hospitality Services

Paul van Niekerk, Associate Director at AUT Hospitality Services, heads up the team that will deliver the conference for the week. Hospitality Services provides the catering, AV, and event management for the conference and we look forward to a busy week, hosting the many delegates from around the world. Paul has been at AUT for 7 years and experienced considerable growth within the team to become a diverse and professional service provider to the university. We can’t wait to showcase our beautiful facilities and share the warm hospitality at the ISBS Conference.

Matt Farley, Group Chef at AUT, has been a chef for over 20 years and is an alumni of the AUT School of Hospitality and Tourism. He has worked in a range of hotels and restaurants across Auckland, specialising in top end banqueting and out catering. With a strong passion for fresh and innovative cuisine and a belief in farm to plate practises, Matt endeavours to have all food made in-house by his highly trained team of chefs within the AUT Hospitality Services kitchens. Matt has enjoyed the challenge of creative a special New Zealand experience for all the ISBS Conference delegates.

Jaikrishna (Jai), Events and Catering Assistant at AUT Hospitality Services, helps to provide exceptional hospitality services to clients and their guests while ensuring the name ‘AUT Hospitality Services’ symbolizes professionalism and guest satisfaction. Jai is from Kerala, a small state in the southern part of India. He completed a Bachelors’ degree in Hospitality and Hotel Administration then spent two years with the TAJ Group of Hotels, Resorts and Palaces in India. Jai then completed his Postgraduate Diploma in International Hospitality Management at AUT in 2018 to gain a deeper understanding of the global hospitality industry and augmented his knowledge of tourism sector in the South Pacific nations.

“The satisfaction that you get when you see the smile on your guests’ faces and to receive those heartfelt thanks for the service you provided to them is rewarding. Every positive review that I get after an event motivates me to build a career in hospitality that would make me feel proud to be a part of this industry.” Jai, 2018.

Selina Nihalani-Sharma, Conference & Event Co-ordinator at Hospitality Services, has created with her team, for the Kiwiana Opening Reception, themed areas with accompanying food. You will get to experience and taste things people from Aotearoa have grown up with. Look forward to the seafood station inspired by the typical Kiwi bach (holiday home) that is typically close to the beach, and the farm station inspired by the large meat and dairy exports and vegan options of the conference. Quench your thirst with a selection of Sileni wines, beer and non-alcoholic options. If you have pre-registered your dietary requirements (gluten free, dairy free, vegan, halal, vegetarian, allergies), please make yourself known to the staff at the stations. We will definitely have options for you.

- Your name badge indicates you have pre-registered for a dietary requirement.
- Beer options include Speights, Lion Red, Tui, Steinlager, DB Export, DB Citrus, Moa, Macs Gold.
- Non-alcoholic drinks include Coke Zero, Diet Lemonade, Macs Ginger beer, Macs Passionfruit, Orange juice, Apple juice, Sparkling water, L&P (a lemon and mineral water drink famous in New Zealand).
- Sileni wine options include Chardonnay, Marlborough Sauvignon Blanc, Hawkes Bay Sauvignon Blanc, Pinot Gris, Merlot, Syrah, Pinot Noir, and sparkling wine (Brut, Rose, Pinot Gris, Sauvignon Blanc).
- Those with food allergies have a special food service during morning and afternoon tea breaks, and lunches. The five delegates with food allergies will be advised of the special service at registration.

https://commons.nmu.edu/isbs/vol36/iss1/276
We have taken a different approach to our “sponsors” for the conference, preferring to have engaged industry partners. Industry Partners are treated like any other conference delegates in terms of registration, with an expectation that there is active engagement and preparation of a workshop, applied session or industry partner playing field event – just like a delegate would prepare an oral podium or a poster pitch and digital poster. Our industry partners have adapted to this new format with enthusiasm. We hope that delegates take up the opportunity to interact with the Industry Partner delegates, particularly in the playing field sessions where there are participatory games.

Platinum industry partner VICON are providing the ISBS 2018 conference puffer jackets to those who registered by the standard registration date. Vicon are also providing beverages for conference events.

Diamond industry partner SILENI are providing amazing wines for all the conference events. We have a large selection from the Sileni range including Marlborough Sauvignon blanc, pinot gris, pinot noir, sparkling cuvee brut, merlot etc.

Diamond industry partner SAMSUNG are providing new FLIP technology screens, 55” screens for the digital poster sessions, and the Note9 and DeX station for social media interaction and prizes.

Gold industry partner ACC is supporting the Keynote panel speakers and a round table luncheon.

Gold industry partner KISTLER are supporting two round table luncheons, and Olympic athletes at the AUT Millennium event.

Gold industry partners QUALISYS and NORAXON are providing workshops and AUT Millennium applied sessions.

Gold industry partner AMTI are supporting the chocolate box stations and the student evening at the marae.

Silver industry partner FORCEDIKICS are supporting the Commercialisation and Funding Monday workshop.

Bronze industry partner CHANUI are providing tea and biscuits for breaks.

Bronze industry partner AEROBE are supporting the Wise Wizards keynote panel.

Bronze industry partner TEKSCAN are supporting the Sports Technology long table luncheon.

Bronze industry partner STT Systems are supporting the fruit baskets.

Bronze industry partner ASICS are providing shoes for social media prizes and a chill-out zone.

Bronze industry partner SIMI are showcasing their technology at an industry booth.
Acknowledgements: Thanks to the industry partners who have participated in the industry partner programme:

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