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## CURRICULUM VITAE

**NAME:** Peter George Williams

**DATE OF BIRTH:** 6 July 1950

**PRESENT POSITION:** **Associate Professor in Nutrition and Dietetics**  
University of Wollongong  
**Director**  
Smart Foods Centre  
**Coordinator of Regulatory Affairs**  
National Centre of Excellence in Functional Foods

**QUALIFICATIONS:** **Bachelor of Science (Honours)**  
Australian National University 1973

**Diploma in Nutrition and Dietetics**  
University of Sydney 1978

**Master of Health Planning**  
University of NSW 1985

**Doctor of Philosophy**  
University of Sydney 1994

### CAREER HISTORY

**1996-1999** **Kellogg (Aust) Pty Ltd**  
Director, Scientific and Consumer Affairs

**1982-1996;** **Royal Prince Alfred Hospital**  
**1979-1980** Head of the Allied Health Division,  
Chief Dietitian and Food Services Manager

**1992-1993** **Sydney University**  
Lecturer in Human Nutrition  
Executive Officer, Sydney University Nutrition Research Foundation

**1981-1982** **Advanced Food Systems International**  
Executive Dietitian

**1974-1976** **CSIRO Division of Animal Health**  
Experimental Officer

**OTHER EDUCATION**

- 1974 **Radionuclides in Medicine and Biology**  
(4 week residential course)  
Australian School of Nuclear Technology
- 1979 **Management for the Catering Industry**  
(1 week residential course)  
University of NSW Institute of Administration
- 1986 **Occupational Health and Safety**  
(4 day accredited training course)  
Eastern Area Health Service Staff Development Centre
- 1990 **Management for Commercial Managers**  
(6 day course)  
Central Sydney Area Health Service
- 1990 **Conflict Resolution**  
(3 day course)  
Central Sydney Area Health Service
- 1992 **Staff Selection and EEO**  
(2 day course)  
Central Sydney Area Health Service
- 2000 **Introduction to Tertiary Teaching**  
(one semester 8 credit point subject)  
University of Wollongong
- 2006 **Supervision of Postgraduate Research Students**  
(1.5 days). University of Wollongong

**PROFESSIONAL MEMBERSHIPS**

Advanced Accredited Practising Dietitian, Dietitians Association of Australia  
Member, Nutrition Society of Australia  
Professional Member, Australian Institute of Food Science & Technology  
Member, Institute of Hospital Catering

**AWARDS**

- 1994 DAA Branch Service Award  
1997 DAA National Service Award  
2000 Joan Woodhill Memorial Award for outstanding contributions to the profession of dietetics  
2004 Fellow, Dietitians Association of Australia

**GRANTS and CONTRACTS****Competitive Grants**

2004. ARC Discovery

Sandra Jones, Linda Tapsell, Peter Williams. *Health Eating Campaigns: perceptions of the message and the messenger*. \$113,000 over 2 years.

2003. National Food Industry Strategy

Linda Tapsell, Peter McLennan, Peter Williams, Marijka Batterham, Xu Feng Huang, Arthur Jenkins, Anne McMahon et al. *National Centre of Excellence in Functional Foods*. \$5.5million over 5 years; Regulatory Affairs component - \$426,799.

2001. IMB Community Foundation.

Anthony Hodgson, Owen Curtis, Peter Williams. *Managing Energy Balance for a Longer Life*. \$80,000 for one year.

2000. University of Wollongong Educational Strategies Development Fund.

Peter Williams. *Redesigning Dietetics Teaching to a Problem-Based Learning Format*. \$9,000 for one year.

**PROFESSIONAL ACTIVITIES**

- 2006-2007 Member, MLA Human Nutrition R&D Advisory Committee
- 2006 *ongoing* Book Review Editor, *Nutrition and Dietetics*
- 2005-2007 Member of the Board of Food Standards Australia New Zealand
- 2005 *ongoing* Member of Editorial Board of the journal *Food Service Technology* (Blackwells)
- 2004 2006 Member, 24<sup>th</sup> Annual DAA Conference Scientific Program Sub-Committee
- 2004-2005 Member, FSANZ Standards Development Advisory Committee
- 2004-2005 Member, FSANZ Technical Expert Group on Nutrition and Health Claims
- 2003-2005 Chair, DAA Dietetics Standards and Accreditation Advisory Committee
- 2000 *ongoing* Member, DAA Honours Advisory Committee
- 2000-2005 Member, Heart Foundation Food Information Program Steering Committee
- 2002-2003 NH&MRC Working Group on Review of Recommended Dietary Intakes
- 2001-2002 Commonwealth Policy Advisory Group on Nutrition, Health and Related Claims
- 2000-2003 President, Dietitians Association of Australia
- 2000-2003 President, Federation of Australian Nutrition Organisations
- 2000-2003 Member, NH&MRC Dietary Guidelines Review Working Party
- 2000-2002 Member, Eat Well NSW Consultative Committee
- 2000-2002 Member of the Go Grains Advisory Committee
- 1998-1999 Member, NH&MRC Working Party - Dietary Guidelines for Older Australians
- 1998-2000 Member, DAA Dietetics Skills Recognition Working Party
- 1997-1999 Member, AFGC Scientific and Technical Committee
1996. Australian DAA Delegate to the International Congress of Dietetics, Manila
- 1996-1997 Chair, Planning Committee for the 17<sup>th</sup> National DAA Conference
- 1994-2001 Chairperson, DAA Food Standards Committee
- 1994-2002 Member of DAA Membership and Consumer Complaints Committee
- 1994 Member, National Food Authority Working Party on Nutrient Claims
- 1993-1999 DAA representative to the NOOSR Panel in Dietetics
1993. Member, National Food Authority Working Party on Substitute Foods
- 1991-1992 Chairperson, NSW Branch of DAA
- 1990-1991 Member, ACA Food and Nutrition Policy Working Group

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- 1989-1992 Member, Board of Studies, Master of Nutrition & Dietetics, Sydney University
1988. Member, NSW Department of Health Food Services Advisory Committee
- 1988-1989 Member, NSW Institute of Dietitians Training and Education Subcommittee
- 1986-1987 Member, NH&MRC Working Party on Nutrition Labelling Education
1985. Vice-Chairperson, NSW Branch of DAA
- 1984-1985 Member, NH&MRC Working Party on a Food Additive Numbering System
- 1983-1985 NSW Board Member of the DAA
- 1983-1985 Chairperson, DAA Continuing Education Committee
- 1982-1983 Program Planner, 3<sup>rd</sup> National DAA Conference
- 1980-1981 Member, Council of the NSW Dietetic Association
1980. Treasurer, Nutrition Society of Australia (Sydney Branch)

**Member of editorial boards**

Nutrition and Dietetics  
Journal of Food Service

**Reviewer for the following journals**

- Appetite
- Australia New Zealand Journal of Public Health
- Clinical Nutrition
- European Journal of Clinical Nutrition
- Food Australia
- Food Quality and Preference
- Food Service Technology
- Nutrition & Dietetics
- Public Health Nutrition

**REFEREED ARTICLES** (Proportional contribution to each article shown in brackets)

1. **Williams PG.** Food Toxicity and Safety in *Essentials of Human Nutrition*, 3<sup>rd</sup> edition. (accepted Jan 2006). J Mann and AS Truswell (eds), OUP: Oxford. (100%)
2. **Williams P,** Droulez V, Levy G, Stobaus T. Composition of Australian red meat 2002. Nutrient profile. *Food Aust* (in preparation). (50%)
3. **Williams P,** Tapsell L, Jones S. Health claims for food made in Australian magazine advertisements. *Aust NZ J Pub Health* (in preparation). (80%)
4. Sullivan B, Meyer B, **Williams P.** Biomarker validation of of a long-chain omega-3 polyunsaturated fatty acid food frequency questionnaire. *Lipids* (submitted March 2006). (20%)
5. Sullivan B, Brown J, **Williams P,** Meyer B. Development and dietary validation of a new food frequency questionnaire that estimates long-chain omega-3 fatty acid intakes. *Eur J Clin Nutr* (submitted Feb 2006). (30%)
6. **Williams P.** Helping consumers use health claims. *CML-Clinical Nutrition* (submitted January 2006). (100%).
7. Dragicevich H, **Williams P,** Ridges L. Survey of health claims for Australian foods made on Internet sites. *Nutr Diet* (accepted March 2006). (30%)
8. Patch CS, Tapsell LC, **Williams PG,** Gordon M. Plant sterols as dietary adjuvants in the reduction of cardiovascular risk: theory and evidence. *Vasc Health Risk Management* (accepted December 2005). (10%)
9. Droulez V, **Williams P,** Levy G, Stobaus T, Sinclair A. Composition of Australian red meat 2002. 2. Fatty acid profile. *Food Aust* (accepted October 2005). (30%)
10. **Williams P,** Droulez V, Levy G, Stobaus T (2006). Composition of Australian red meat 2002. 1. Gross composition data. *Food Aust* 58:173-181. (30%)
11. Singer L, **Williams P,** Ridges L, Murray S, McMahon A (2006). Consumer reactions to different health claim formats on food labels. *Food Aust* 58:92-97. (20%)
12. **Williams P,** Ridges L, Yeatman H, Houston A, Rafferty J, Roesler A, Sobierajski M, Spratt B (2006). Nutrition function, health and related claims on packaged Australian food products – prevalence and compliance with regulations. *Asia Pac J Clin Nutr* 15:10-20. (25%)
13. **Williams, P** (2005). Breakfast and the diets of Australian adults: An analysis of data from the 1995 National Nutrition Survey. *Int J Food Sci Nutr* 56: 65-79. (100%)
14. **Williams PG** (2005). Consumer understanding and use of health claims for food. *Nutr Rev*

- 63:256-264. (100%)
15. Patch, C, Tapsell L, **Williams PG** (2005). Attitudes and intentions towards purchasing novel foods enriched with omega-3 fatty acids. *J Nutr Educ Behav* 37:235-241 (20%)
  16. **Williams P.** (2005). The place of functional foods within hospitality – an opportunity? *J Roy Soc Prom Health* 125:108-9. (100%)
  17. **Williams, P** (2005). Communicating health benefits – do we need health claims? *Aust J Dairy Technol* 60:193-195. (100%)
  18. Patch, CS, Tapsell, LC, **Williams, PG** (2005), Overweight consumer' salient beliefs on omega-3-enriched functional foods in Australia's Illawarra region. *J Nutr Educ Behav* 37:83-89. (20%)
  19. Patch, CS, Tapsell, LC, **Williams, PG** (2005). Plant sterol/stanol prescription is an effective treatment strategy for managing hypercholesterolemia in outpatient clinical practice *J Am Diet Assoc* 105:46-52 (10%)
  20. Chan C, Patch C, **Williams P** (2005). Australian consumers are sceptical about but influenced by claims about fat on food labels. *Eur J Clin Nutr* 59:148-151 (40%)
  21. **Williams P**, Reid M, Shaw K (2004). The Illawarra Healthy Food Price Index. 1. Development of the food basket. *Nutr Diet* 61:200-207. (50%)
  22. **Williams P**, James Y, Kwan J (2004). The Illawarra Healthy Food Price Index. 2. Pricing methods and index trends from 2000 – 2003. *Nutr Diet* 61:208-214. (50%)
  23. Patch CS, Tapsell LC, **Williams PG** (2004). Dietetics and functional foods. *Nutr Diet* 61:22-29. (30%)
  24. **Williams P**, Stirling E, Keynes N (2004). Food Fears: a national survey on the attitudes of Australian adults about the safety and quality of food. *Asia Pacific J Clin Nutr* 13: 32-39. (70%)
  25. Williams L, **Williams P** (2003). Evaluation of a tool for rating popular diet books. *Nutr Diet* 60:185-197. (40%)
  26. McClelland A, **Williams P** (2003). Trend to better nutrition on Australian hospital menus 1986-2001 and the impact of cook-chill food service systems *J Hum Nutr Diet* 16:245-256. (50%)
  27. **Williams P**, Yeatman H, Zakrzewski A, Aboozaid B, Henshaw S, Ingram K, Rankine A, Walcott S, Ghani F (2003). Nutrition and related claims used on packaged Australian foods: implications for regulation. *Asia Pacific J Clin Nutr* 12:138-150. (25%)

28. **Williams P**, Kokkinakos M, Walton K (2003). Definitions and causes of hospital food waste. *Food Serv Technol* 3:37-39 (80%)
29. **Williams P** (2003). Eat plenty of cereals (including breads, rice, pasta and noodles) preferably wholegrain. *in: Food for Health: Dietary Guidelines for Children and Adolescents in Australia*. pp81-97. NHMRC, Canberra. (100%)
30. **Williams P** (2003). Eat plenty of cereals (including breads, rice, pasta and noodles) preferably wholegrain. *in: Food for Health: Dietary Guidelines for Australian Adults*. pp31-49. NHMRC, Canberra. (100%)
31. **Williams P**, McMahon A, Boustead R (2003). A case study of sodium reduction in breakfast cereals and the impact of the *Pick the Tick* food information program in Australia. *Health Prom Int* 18:51-56. (80%)
32. Mibey R, **Williams P** (2002). Food service trends in NSW hospitals: 1993-2000. *Food Serv Technol* 2:95-103. (40%)
33. **Williams P** (2002). What Australians eat for breakfast; an analysis of data from the 1995 National Nutrition Survey. *Nutr Diet* 59:103-112 (100%)
34. **Williams PG** (2002). Food Toxicity and Safety *in Essentials of Human Nutrition*, 2<sup>nd</sup> edition. pp415-432. J Mann and AS Truswell (eds), OUP: Oxford. (100%)
35. Meyer R, Gilroy R, **Williams P** (2002). Dietitians in NSW: workforce trends 1984-2000. *Aust Health Rev* 25:122-130. (40%)
36. **Williams P**, Gibson B, Smith N (2002). Serve sizes of grain-based foods in Australia. *Food Aust* 54:214-220. (40%)
37. **Williams P**, McHenry J, McMahon A, Anderson H (2001). Impact evaluation of a folate education campaign with and without the use of a health claim. *Aust N Z J Public Health* 25:396-404. (50%)
38. **Williams P** (2001). Is there a need for a dietary guideline for sugar in Australia? *Aust J Nutr Diet*. 58:16-31. (100%)
39. **Williams P** and Binns . (1999). Eat Plenty of Cereals, Bread and Pastas. *in: Dietary Guidelines for Older Australians*. NHMRC, Canberra. (90%)
40. **Williams PG** (1998). Health claims and functional foods: time for a regulatory change. *Aust J Nutr Diet* 55:87-90. (100%)
41. **Williams PG** (1998) Food Toxicity and Safety *in Essentials of Human Nutrition*,

- J Mann and AS Truswell (eds), OUP: Oxford. (100%)
42. **Williams PG** (1996). Vitamin retention in cook/chill and cook/hot-hold hospital foodservices. *J Am Diet Assoc* 96:490-498. (100%)
43. **Williams PG**, Ross H and Brand Miller JC (1995). Ascorbic Acid and 5-Methyltetrahydrofolate Losses in Vegetables with Cook/Chill or Cook/Hot-Hold Foodservice Systems. *J Food Sci* 60:541-546. (75%)
44. Dunn G and **Williams P** (1995). The trend to better menus in New South Wales hospitals: 1986-1993. *Aust J Nutr Diet* 52:36-42. (50%)
45. Dunn G and **Williams P**. (1994). Food service trends in NSW hospitals, 1986-1993. *Aust Health Rev* 17:106-124. (50%)
46. Coote D and **Williams P** (1993). The nutritional implications of introducing a continental breakfast in a public hospital: a pilot study. *Aust J Nutr Diet* 50:99-103. (50%)
47. **Williams PG** (1993). Trends in the NSW dietetic workforce 1984-1991. *Aust J Nutr Diet* 50:116-119. (100%)
48. **Williams PG** and Brand Miller JC (1993). Warm-holding of Vegetables in Hospital: Cook/Chill versus Cook/Hot-Hold Foodservice Systems. *J. Foodserv Sys* 7:117-128. (90%)
49. Dobell E, Chan M, **Williams P** and Allman M (1993). Food Preferences and Food Habits of Patients with Chronic Renal Failure. *J Am Diet Assoc* 93:1129-1135. (10%)
50. **Williams, PG** and Brand Miller, JC (1992). Time/temperature histories of vegetables in hospital cook/chill food services. *Food Aust* 44:171-177. (90%)
51. **Williams PG** (1991). Privatisation of patient food services: opportunity or threat? *Aust J Nutr Diet* 48:76-80. (100%)
52. **Williams PG** and Brand JC (1989). Patient Menus in New South Wales Hospitals. *J Hum Nutr Diet* 21:195-204. (80%)
53. **Williams PG** (1988). Food preferences of 500 inpatients in an Australian teaching hospital. *J Food Nutr* 45:34-40. (100%)
54. **Williams PG** and Brand JC (1988). Food Service Departments in New South Wales Hospitals - A Survey. *Aust Health Rev* 11:21-39. (90%)
55. Coward A and **Williams PG** (1985). Computerised recipes control hospital food costs. *Food Technol Aust* 37:568-569. (50%)

56. **Williams PG.** (1984) Hospital food services and the role of the nurse.  
*Aust Nurses J* 13: 28-29. (100%)
57. **Williams PG** and Rogers JF (1984). Hospital Food Services: Is a Chilled Meal System Best?  
*Aust Health Rev* 7:284-286. (70%)
58. Willadsen P, **Williams PG**, Roberts JA and Kerr JD (1978). Responses of Cattle to Allergens from Boophilus microplus. *Int J Parasitol* 8:89-95. (40%)
59. Willadsen P and **Williams P** (1976). Isolation and Characterisation of an Antigen from the Cattle Tick, Boophilus microplus. *Immunochem* 13:591-597. (50%)

**CONFERENCE PAPERS**

60. Kontos M, Williams P (2006). Evaluation of the affordability of healthy eating in the Illawarra region 2000-2005. 24<sup>th</sup> National Conference of the Dietitians Association of Australia, DAA, Sydney. *Nutr Diet* 63(Suppl 1):A41.
61. Dragicevich H, Williams P, Ridges L (2006). Survey of health claims for foods made on internet sites. 24<sup>th</sup> National Conference of the Dietitians Association of Australia, DAA, Sydney. *Nutr Diet* 63(Suppl 1):A23.
62. Forsyth A, Williams P, Deane F (2006). Nutrition and mental illness. 24<sup>th</sup> National Conference of the Dietitians Association of Australia, DAA, Sydney. *Nutr Diet* 63(Suppl 1):A19.
63. Walton, K, Williams P, Tapsell L. (2006). A web based survey of food service practices and provision in Australian hospitals. 24<sup>th</sup> National Conference of the Dietitians Association of Australia, DAA, Sydney. *Nutr Diet* 63(Suppl 1):A12.
64. Williams P, Walton K, Ainsworth N, Wirtz C (2006). Inmates as consumers: attitudes and food practices of inmates in NSW correctional centres. 24<sup>th</sup> National Conference of the Dietitians Association of Australia, DAA, Sydney. *Nutr Diet* 63(Suppl 1):A11.
65. Droulez V, Williams P (2006). Development of an updated red meat nutrient composition database. 24<sup>th</sup> National Conference of the Dietitians Association of Australia, DAA, Sydney. *Nutr Diet* 63(Suppl 1):A22.
66. Sullivan B, Brown J, Williams P, Meyer BJ (2005). A valid and reproducible food frequency questionnaire to estimate long chain omega-3 polyunsaturated fatty acid intakes. 29<sup>th</sup> Annual conference, Nutrition Society of Australia, Melbourne. *Asia Pac J Clin Nutr* 14(Suppl):S56.
67. Tapsell L, Droulez V, Williams P (2005). Functional food in a sustainable environment: linking new food with old wisdom. 18<sup>th</sup> International Congress of Nutrition, Durban. *Ann Nutr Metab* 49(S1):106.
68. Walton K, Williams P, Tapsell L (2005). Improving the food intake of long stay inpatients. 18<sup>th</sup> International Congress of Nutrition, Durban. *Ann Nutr Metab* 49(S1):289.
69. Williams P (2005). How consumers use health claims on foods. 18<sup>th</sup> International Congress of Nutrition, Durban. *Ann Nutr Metab* 49(S1):237.
70. Droulez V, Williams P, Martin G, Stobaus T, Sinclair A (2005). Fatty acid profile of Australian red meat. 6<sup>th</sup> International Food Data Conference, Pretoria.
71. Williams P, Droulez V, Martin G, Stobaus (2005). Gross composition of Australia red meat.

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- 6<sup>th</sup> *International Food Data Conference*, Pretoria.
72. Williams PG (2005). How consumers use health claims on food labels. *5<sup>th</sup> International Conference of Culinary Arts and Science*, Warsaw.
73. Walton K, Williams P, Tapsell L (2005). Rehabilitation inpatients are not meeting nutritional needs. *Proceedings of the 23<sup>rd</sup> National Conference of the Dietitians Association of Australia*, p162. DAA, Perth.
74. Walton K, Williams P, Tapsell L (2005) Stakeholder views of hospital food services and barriers to patient nutrition. *Proceedings of the 23<sup>rd</sup> National Conference of the Dietitians Association of Australia*, p90. DAA, Perth.
75. Williams P (2005). How consumers use health claims. *Proceedings of the 23<sup>rd</sup> National Conference of the Dietitians Association of Australia*, p67. DAA, Perth.
76. Sullivan B, Brown J, Williams P, Meyer B (2004). Validation of a newly developed questionnaire that estimates dietary long chain omega-3 polyunsaturated fatty acid intakes. *AOCS Biennial Workshop, Adelaide. Food Aust 57: 131-132*.
77. Patch C, Tapsell L, Williams P (2004). Attitudes and intentions towards consuming functional foods used to deliver omega 3 fatty acids: Implications for practice and policy. *Fifth International Conference on Nutrition and Fitness*, Athens.
78. Williams P (2004). What should be the role of the food industry in policy making? *Proceedings of the 22<sup>nd</sup> National Conference of the Dietitians Association of Australia* p69. DAA, Melbourne.
79. Williams P, Kwan J (2004). Trends in the Illawarra Healthy Food Price Index: 2000-2003. *Proceedings of the 22<sup>nd</sup> National Conference of the Dietitians Association of Australia* p60. DAA, Melbourne.
80. Patch C, Tapsell L, Williams P (2004). The use of the theory of planned behaviour to explore intention and attitudes towards omega-3 enriched functional foods. *Proceedings 22<sup>nd</sup> National Conference of the Dietitians Association of Australia* p105. DAA, Melbourne.
81. Collins C, Cassidy S, Williams P, Parr N (2003). Dietetic management of overweight and obesity – a survey by the Dietitians Association of Australia. *Proceedings of the 21<sup>st</sup> National Conference of the Dietitians Association of Australia* p120. DAA, Cairns.
82. Patch CS, Tapsell LC, Williams P (2003). The utility of dietary assessment methods for evidence based practice: evaluating plant sterol prescription. *5<sup>th</sup> International Conference on Dietary Assessment Methods*. Chiang-Rai, Thailand.
83. Patch C, Tapsell L, Williams P (2003). The effectiveness of phytosterol prescription in free-

- living hypercholesterolaemic outpatients. *Proceedings of the 21<sup>st</sup> National Conference of the Dietitians Association of Australia* p135. DAA, Cairns.
84. Droulez D, Williams P, Martin G, Cunningham J, Milligan G, Trevisan L (2002). Development of updated nutrient composition data for red meat. *Proceedings of the Nutrition Society of Australia. Asia Pac J Clin Nutr 11 (suppl):S239.*
85. Collins CE, Cassidy S, Williams P, Parr N (2002). Dietetic management of overweight and obesity – a survey by the Dietitians Association of Australia. *Proceedings of the Australian Health and Medical Research Congress 2002*, Melbourne, November. (Poster 2200).
86. Collins CE, Cassidy S, Williams P, Parr N (2002). Acting on Obesity in Australia – An Evidence Based Response by the Dietitians Association of Australia. *9<sup>th</sup> World Congress of Clinical Nutrition*, London, June. (Abstract S2-L2, page 20).
87. Chapple D, Curtis S, Curtis O, Williams P, Hodgson A (2002). Influences on food and activity choices of children (9-11y) in a school day. *International Congress of Obesity, Sao Paolo, Brazil, August.*
88. Reeve LF, Roberts NJ, Williams PG. (2002). Intersectoral partnerships in nutrition – insights from the Dietitians Association of Australia and Coles 7-A-Day experience. *Proceedings of the First Australasian Nutrition, Physical Activity and Cancer Conference. June 2002. p54. Cancer Council of Australia, Sydney.*
89. Williams P. (2001). Combating nutrition misinformation. *Proceedings of the Conference of the New Zealand Dietetic Association September 2001*, No. 6. pp7-13. NZDA, Christchurch.
90. Boustead R, Williams P. (2000). The art and science of nutrition communications – a case study of ‘Kids Health and Fitness’. *Proceedings of the 19<sup>th</sup> National Conference of the Dietitians Association of Australia* p38. DAA, Canberra.
91. Williams P. (2000). Politics of food: is it a science? *Proceedings of the 19<sup>th</sup> National Conference of the Dietitians Association of Australia.* pp16-21. DAA, Canberra.
92. McHenery, J, Williams, P, Hamilton, V and Anderson, H. (1999). Evaluation of a folate health claim program. *Proceedings of the 2<sup>nd</sup> South Western Pacific Nutrition and Dietetic Conference* p94. NZDA, Auckland.
93. Williams, PG. (1998). Deviance and Diversity. *Proceedings of the 17<sup>th</sup> National Conference of the Dietitians Association of Australia.* pp14-20. DAA, Sydney.
94. Williams, PG. (1998). The Impact of Breakfast on the Nutrition of Australians. *Proceedings of the Kellogg Nutrition Symposium on Food, Mood and Performance* pp24-29. Kellogg (Aust) Pty Ltd, Sydney.

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95. Williams PG. (1997). Health Claims and Functional Foods. *ICM Conference on Food Standards and Regulations*. ICM, Auckland.
  96. Bala M and Williams PG. (1997). Effectiveness of Clinical Dietetic Services. *Proceedings of the 16<sup>th</sup> National Conference of the Dietitians Association of Australia*. p33. DAA, Hobart.
  97. Naylor C, Bullock J, Williams PG. (1997). A Quick and Simple Nutrition Screening Tool. *Proceedings of the 16<sup>th</sup> National Conference of the Dietitians Association of Australia* p75. DAA, Hobart.
  98. Williams, PG, Ross, H and Brand Miller, JC (1996). Losses of Vitamin C and Folate in Vegetables with Cook/chill or Cook/hot-hold Food Services. *Abstracts of the XIIth International Congress of Dietetics*. p69. ICDA, Manila.
  99. Williams, PG. (1995). The Food Service Pentathlon: New Records Set. *Proceedings of the 11th National Conference of the Institute of Hospital Catering*. IHC, Sydney.
  100. Ross, H and Williams, P. (1994). Vitamin losses in cook-chill or cook-serve food services. *Proceedings of the 13th National Conference of the Dietitians Association of Australia*. p88. DAA, Yulara.
  101. Williams, PG. (1992). Dietary Guidelines for Australian Caterers. *Proceedings of the 11th National Conference of the Dietitians Association of Australia*. p52. DAA, Canberra.
  102. Williams, PG. (1992). Hospital Food Services: The Impact of Competition. *Proc. NZ Dietetic Assoc Conf*. pp27-39. NZDA, New Plymouth.
  103. Williams, PG and Brand, JC. (1991). Warmholding of Vegetables in Cook-Chill and Cook-Fresh Catering Systems. *Proc. Nutr. Soc. Aust.* 16:123.
  104. Coote, DJ and Williams, PG. (1991). Introducing a Continental Breakfast and its Effect on Daily Nutrient Intake of Obstetric Patients. *Proc. Nutr. Soc. Aust.* 16:28.
  105. Williams, PG. (1990). Privatisation of Hospital Food Services. *Proceedings of the 9th National Conference of the Dietitians Association of Australia*. pp53-55. DAA, Melbourne.
  106. Williams, PG. (1990). Hospital Menus - Planning Toward the Year 2000. *Proceedings of the National Conference of the Institute of Hospital Catering*. pp1-8. IHC, Sydney.
  107. Howie, AJ and Williams, PG. (1989). A Nutrient Linked Recipe Program. *Symposium on the Uses and Abuses of Food Composition Data*. UNSW, Sydney.
  108. Williams, PG. (1988). A Pilot Survey of Australian Food Preferences. *Proceedings of the 5th National Conference of the Dietitians Association of Australia*, p68. DAA, Adelaide.

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109. Williams, PG. (1988). Food Services in NSW Hospitals. *Proceedings of the 7th National Conference of the Dietitians Association of Australia*, p62. DAA, Brisbane.
  110. Williams, PG and Brand, JC. (1988). Hospital Menus and Dietary Guidelines. *Proc. Nutr. Soc. Aust.* 13:81.
  111. Williams, PG. (1986). Menu Planning for the Future. in *Nutrition and Cost Control*. Hosplan Seminar No55. NSW Hospitals Planning Advisory Centre, Sydney.
  112. Williams, PG. (1985). Reversal of Cook/Chill - Why? *Proceedings of the National Conference of the Institute of Hospital Catering*, pp6-16. IHC, Melbourne.
  113. Williams, PG. (1983). Food Service Training for Australian Dietitians. *Proceedings of the 3rd National Conference of the Australian Association of Dietitians*, pp30-33. AAD, Sydney.

#### **OTHER PUBLICATIONS (Editorials, commentaries, reports)**

114. Tapsell L, Williams P, Droulez V, Southee D, Patch D, Lethbridge A. (2005). *Functional Foods for the Australian industry; definitions and purposes*. National Centre of Excellence in Functional Foods, Wollongong.
115. Williams P. (2005). BDA/HCA Seminar on implementation of the Council of Europe recommendations on Food and Nutritional Care in Hospitals (conference report). *Nutr Diet* 62:48.
116. Williams P. (2004). Atkins for life? *Perspectives - Nutr News & Views* 18:10.
117. McMahon A, Yeatman H, Williams P. (2003). Continuing Education – Food Regulation. *Nutr Diet* 60:213-216.
118. Williams P. (2002). Nutrition and patients – whose responsibility? (editorial) *Nutr Diet* 59:229-230.
119. Williams P. (2001). Sustainability and Sustenance (editorial). *Aust J Nutr Diet* 58:145-147.
120. Williams P. (2001). Teaching postgraduate students how to become researchers. *UniTeaching* 2(2):2-3.
121. Williams P. (2000). Tales from the harem: memoirs of a male dietitian. *Aust J Nutr Diet* 57:104-105.
122. Williams PG. (1999). Genetically Modified Foods. *DAA Newsletter* July:3-4.

123. Williams, PG (ed) (1996). *30 Years of Nutrition and Dietetics Publications from Royal Prince Alfred Hospital*. RPAH, Sydney.
124. Williams, PG. (1995). Food for Thought. *Hosp. & Healthcare*. June:24-25.
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