

inform

Newsletter of the Home Economics
Institute of Australia (Qld) Inc.
June 2017

World Food Day | 16 October 2017

Change the future of migration.

Invest in food security
and rural development.



The June 2017 issue of InForm focuses on the many professional learning opportunities available for home economics professionals, examines what is happening in Home Economics in Queensland schools, profiles a new member of the HEIA(Q) Committee of Management and features two articles about Queensland initiatives to enhance sustainable lifestyles. Please enjoy!

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From the President



In writing my first President's report I realised that we are already halfway through the year without having seemed to blink. Firstly, on behalf of the Committee of Management (COM) and all members I would like to acknowledge the dedication and tireless effort that Kay York has contributed to HEIA(Q) as President for the past four years. Over the past 12 months I personally have seen Kay's amazing ability to juggle a multitude of tasks. Kay will remain a member of the COM and continue to contribute to the direction and decision-making processes for HEIA(Q).

Thanks again Kay.

As a mark of respect, over the coming InForm publications I will try in my report to recognise the dedication of members. If you have anyone you wish to acknowledge, I encourage you to contact the COM via email or letter so that we can recognise his/her efforts.

In my communication with staff from many schools there has been much discussion about the direction and content of the new high-definition Queensland Curriculum and Assessment Authority (QCAA) syllabus documents being created for implementation in 2019. Thank you to those who took the time to attend HEIA(Q) feedback meetings or who provided online feedback for each draft. I feel positive about the ability of home economics teachers to be able to deliver both the Food and Nutrition and the Design syllabi. QCAA and HEIA(Q) are currently rolling out supporting professional development for the next 18 months. So please stay tuned, don't panic and have confidence in your capabilities to adapt and teach within these new subjects. HEIA(Q) will play an essential role in a collaborative approach to subject implementation.

There will be a time of upskilling and implementation of these very structured subjects. Please remember that we are all in the same situation—we will all be teaching the same content and skills. With the need to upskill, I have found social media to be a very useful tool for sharing resources and engaging in discussion with other teachers. This is one way we can significantly reduce the sense of feeling overwhelmed and alone. There is so much valuable and relevant information available, as well as people who are happy to share, to ease our workload and to foster collaboration.

Below I have included some of the groups that I have joined and found useful for sharing, each of which is administered by experienced home economics teachers.

HEIA(Q) has a Facebook page administered by Rosemarie Sciacca that provides notifications of events being run for home economics teachers. Current events include HEIA(Q) workshops being run across 12 Queensland regions. The page is also a forum to post articles and websites relevant to our curriculum. It is well worth a look.

HEALTHDESIGNTECH@DISCUSSIONS.EQ.EDU is an email group that has been running for at least five years. Created and administered by Rosanne Cavellero, it covers topics such as teacher employment, sharing units of work and resources. To join, open the following link and choose the group from the list. You will need to wait for confirmation before the emails start coming: discussionseq.edu.au/listserv/subscribe.html.

The Fashion Educators Networking SEQ Facebook page administered by Lyn McErlean is a collection of interesting information about advances in textiles and fashion, with many great links to fashion resources.

Also administered by Lyn McErlean, the Food & Nutrition Qld Style Facebook page provides a forum for information and resources related to nutrition and sustainability.

Recently I joined the Food Technology Teachers Australia Facebook group for a broader view on teaching the 2019 syllabus. It is a collection of resources related to food technology and provides links to external examinations.

The HEIA(Q) annual conference on Saturday 12 August 2017 will provide invaluable experiences in professional development along with the opportunity to network with other professionals. The extensive number and variety of sessions is a credit to the hardworking Conference Organising Committee convened by Dr Janet Reynolds. I look forward to seeing you there.

Kirsten McCahon

President, HEIA(Q)

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AUG
29 save the date

Retirees' High Tea

This much-enjoyed event will be held again in 2017. The venue is the ever-popular Keri Craig Emporium, with a central position and easy access to transport. It is also quiet (until the retirees get there) and private.

The ambience seems to fit the occasion. If you are in contact with any retired colleagues, please alert them to this event and urge them to contact Denise McManus so they can be added to the database and receive information.



Date:	Tuesday 29 August 2017
Time:	11.30 am
Venue:	Keri Craig Emporium Brisbane Arcade, Brisbane City
Cost:	\$40 approx. (final cost to be advised), including high tea, with a glass of sparkling wine on arrival
RSVP:	Tuesday 18 August to Denise McManus T 07 3865 1401 E zzdmcmman@westnet.com.au

Please advise any dietary requirements when replying.

Home Economics



2017
Professional
development
program

Action!

Futures!

Let's
learn
together

What happened in Term 2

In Term 2 of 2017, HEIA(Q) offered regional afternoon workshops at the Gold Coast, Brisbane South and the Sunshine Coast, coordinated respectively by Melinda Pascoe (All Saints Anglican School, Merrimac), Sue Smith (Clairvaux Mackillop College, Upper Mt Gravatt) and June Robertson (St Teresa's Catholic College, Noosaville). The theme of all workshops was 'Aligning assessment: Do you have the evidence?'. They were held on weekdays after school, at the Gold Coast on Monday 8 May, at Brisbane South on Thursday 18 May and at the Sunshine Coast on Wednesday 24 May. It was a busy month for Kay York, who facilitated all the workshops. Thank you, Kay.

Workshop evaluations

In order to inform the workshops still to be offered as well as to guide future planning, all HEIA(Q) workshops are evaluated by participants. As can be seen below, the responses to the 2017 workshops held in Term 2 indicate that they have been very well received. Thank you to presenter Kay York, to the regional coordinators and, of course, to the participants, all of whom made the workshops so successful.

Term 2 workshop evaluations

Workshop 3	Venue	Ratings:					Average
		1= Very poor ... 5= Very good					
		1	2	3	4	5	
Aligning assessment: Do you have the evidence?	Gold Coast			2	5	8	4.4
	Brisbane South				14	8	4.4
	Sunshine Coast			1	4	8	4.5

Following are some of the comments made about the Term 2 workshops:

Workshop 3: Aligning assessment: Do you have the evidence? (Kay York)

- Useful information especially learning intentions.
- I found it really informative and enjoyable. I don't feel quite so overwhelmed... I think.
- So important and valuable to look at the assessment now and increase my understanding as to the expectations. Highly worthwhile—unit has posed lots of questions for me to address and increase my understanding.
- Very relevant to our current needs.
- Good presentation. Just need more time.
- Thank you.
- Thanks for your professionalism.

2017 Professional development program

Home Economics



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Workshop registration and general enquiries

Please contact Expert Events:

T 07 3848 2100 E heiaqpd@expertevents.com.au

P PO Box 351, Hamilton Central, QLD 4007

Most of the remaining workshops will be held in Term 3, with only the final two to be held in Term 4. Remember that you are most welcome to attend workshops outside your region if it is more convenient for you. The workshop dates and venues are found on page 6.

Workshop registration

Please register online at the HEIA(Q) website www.heiaq.com.au/events/workshops

Registration costs

2.5-hour afternoon program, including afternoon tea:

• Members: \$60 • Student members: \$40 • Non-members: \$85

Full-day program, including morning tea and lunch:

• Members: \$135 • Student members: \$95 • Non-members: \$185

Registering online enables you to pay registration fees via MasterCard or Visa; you may also pay by cheque or EFT. Outstanding accounts must be settled at least seven days prior to commencement of the workshop. The final date for registration is seven days prior to the workshop date. You will be notified via email if a session is cancelled.

Cancellation and refund policy

Workshop cancellations must be made in writing to the HEIA(Q) workshop secretariat, Expert Events. A full refund will be made for cancellations received up to seven days before a workshop. No refund is available for cancellations received less than seven days before a workshop. Provided you advise the secretariat in writing, you may transfer your registration to a colleague at any time prior to a workshop.

Cancellation and refund policy

Please contact Expert Events:

T: 07 3848 2100

E: heiaqpd@expertevents.com.au

PO Box 351, Hamilton Central, Qld 4007

▶ Workshop 1

The new Senior Food and Nutrition syllabus and an introduction to the new Senior Design and Health syllabi

.....
Time 2.5 hours
Presenter Penny Braithwaite
Hours of PD 2.5 hours



Session overview

In this workshop, participants will become aware of the new senior assessment and tertiary entrance systems and what they will mean for teachers to work with high-definition syllabus documents. They will then be introduced to the new Senior Health and Senior Design syllabus documents. The focus of the rest of the session will be the new Senior Food and Nutrition syllabus. Participants will work through the problem-based learning framework that forms the basis for pedagogy in this syllabus. They will also become familiar with the format of units, how to develop a teaching program, possible assessment items and the format of the external assessment.

What to bring

- Pen and paper

Professional standards

The workshop will focus on the following Australian Professional Standards for Teachers:

Standard 3 Plan for and implement effective teaching and learning

Standard 5 Assess, provide feedback and report on student learning

Standard 6 Engage in professional learning

Standard 7 Engage professionally with colleagues, parents/carers and the community.



▶ Workshop 2

Food science in Years 11 and 12

Time	2.5 hours
Presenter	Paula Starr
Hours of PD	2.5 hours

Session overview

The new Senior Food and Nutrition syllabus uses the problem-based learning framework that requires students to learn through four interconnected and iterative phases—exploring, developing, generating and evaluating. In this workshop, participants will explore through experimenting with protein's chemical and functional properties and discover how these can contribute to food formulation. They will experience how students will build knowledge and skills to develop innovative prototypes using the problem-solving model in the syllabus.

What to bring

- Covered shoes
- Apron/lab coat

Professional standards

The workshop will focus on the following Australian Professional Standards for Teachers:

- Standard 2** Know the content and how to teach it
- Standard 3** Plan for and implement effective teaching and learning
- Standard 6** Engage in professional learning
- Standard 7** Engage professionally with colleagues, parents/carers and the community.



▶ Workshop 3

Aligning assessment: Do you have the evidence?

Time	2.5 hours
Presenter	Kay York
Hours of PD	2.5 hours

Session overview

The introduction of the Australian Curriculum at Years 7-10, along with the introduction of external assessment in the new Year 11/12 syllabi, flags the importance of gathering evidence to support standards. It is important that teaching aligns with the curriculum and that assessment reflects the achievement standards. The National Assessment Program—Literacy and Numeracy (NAPLAN) is now aligned to the Australian Curriculum and if programs of learning and assessment are not also aligned, students will not achieve positive outcomes. In this workshop participants will explore the principles of assessment and how to write effective assessment tasks. They will review a range of assessment tasks and learn how to write assessment that gathers evidence to support standards in the syllabus documents.

What to bring

- Year 7 or 8 assessment task and related unit plan
- Year 9 or 10 assessment task and related unit plan
- Laptop
- Syllabus documents.

Professional standards

The workshop will focus on the following Australian Professional Standards for Teachers:

- Standard 3** Plan for and implement effective teaching and learning
- Standard 5** Assess, provide feedback and report on student learning
- Standard 6** Engage in professional learning
- Standard 7** Engage professionally with colleagues, parents/carers and the community.



▶ Workshop 4

Refashioning

Time	2.5 hours
Presenter	Jane Milburn
Hours of PD	2.5 hours

Session overview

Based on a lifetime of upcycling, Jane Milburn will share insights and ideas to inspire creative ways to reuse existing resources—including garments we retain even though we aren't wearing them in their current form. They may be outdated in style, too big, too small or damaged. If you have garments like this in your wardrobe, please bring them along. We will put on our thinking caps, turn the garments inside out, upside down or sideways, and envisage how we can transform old into new by making simple changes.

Whilst the workshop stands alone for all interested in refashioning as a means of contributing to sustainable environments, it will also provide loads of ideas for exploring the topic of sustainable textiles with high school students. The discussion surrounding the practical work will explore issues related to sustainability as it relates to textiles and fashion. The practical component will necessitate some basic sewing skills.

Workshop format

- Discussion of current clothing culture and why it needs to change (15 min)
- Show and tell of a range of upcycling techniques (15 min)
- Discussion about options for upcycling garments brought along by participants (15 min)
- Practical upcycling and demonstration of T-shirt upcycling projects for students (remaining time).

What to bring

- Basic sewing kit (scissors, needle and thread, pins, safety pins etc.)
- Materials for the desired options from those noted above—for example, garments you may want to upcycle and any no-longer-worn T-shirts to hand.

Note: Machine-sewing equipment will be provided by the host school but feel free to bring your own if you prefer.

Professional standards

The workshop will focus on the following Australian Professional Standards for Teachers:

- Standard 2** Know the content and how to teach it
- Standard 6** Engage in professional learning
- Standard 7** Engage professionally with colleagues, parents/carers and the community.

Home Economics

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2017 Professional development program

Workshop dates and venues

▶ Term 3

Brisbane West

*Workshop 3: Aligning assessment:
Do you have the evidence?*

Wednesday 19 July 3.45 pm-6.15 pm
Ipswich State High School
1 Hunter Street, Brassall

Gold Coast

*Workshop 2: Food science in the
Years 11/12 home economics classroom*

Monday 24 July 4.00 pm-6.30 pm
All Saints Anglican School
Highfield Drive, Merrimac

Brisbane North

*Workshop 2: Food science in the
Years 11/12 home economics classroom*

Tuesday 25 July 3.45pm-6.15pm
Hillbrook Anglican School
45 Hurdcotte St, Enoggera

Rockhampton

*Workshop 1: The new Senior Food and
Nutrition syllabus and introduction to the new
Senior Design and Health syllabi*
and

*Workshop 3: Aligning assessment:
Do you have the evidence?*

Friday 28 July 9.00 am-3.30 pm
The Cathedral College
Home Economics Textiles Room
104 Derby Street
Allenstown, Rockhampton

Brisbane North

*Workshop 3: Aligning assessment:
Do you have the evidence?*

Tuesday 8 August 4.00 pm-6.30 pm
Hillbrook Anglican School
45 Hurdcotte St, Enoggera

Brisbane West

*Workshop 2: Food science in the
Years 11/12 home economics classroom*
Wednesday 16 August 3.30 pm-6.00 pm
Ipswich State High School
1 Hunter Street, Brassall

Mackay

*Workshop 3: Aligning assessment:
Do you have the evidence?*
and

*Workshop 1: The new Senior Food and
Nutrition syllabus and introduction to the new
Senior Design and Health syllabi*

Monday 21 August 9.00 am-3.30 pm
Mackay North State High School
Valley Street, Mackay North

Sunshine Coast

*Workshop 2: Food science in the
Years 11/12 home economics classroom*

Wednesday 23 August 4.00 pm-6.30 pm
Siena College
69 Sippy Downs Drive, Sippy Downs

Townsville

*Workshop 2: Food science in the
Years 11/12 home economics classroom*
and

Workshop 4: Refashioning

Friday 25 August, 9.00 am-3.30 pm
St Margaret Mary's College
1-9 Crowle St, Hyde Park

Toowoomba

*Workshop 3: Aligning assessment:
Do you have the evidence?*
and

*Workshop 1: The new Senior Food and
Nutrition syllabus and introduction to the new
Senior Design and Health syllabi*

Saturday 26 August 9.00 am-3.30 pm
Centenary Heights State High School
60 Ramsay Street, Toowoomba

Wide Bay

*Workshop 1: The new Senior Food and
Nutrition syllabus and introduction to the new
Senior Design and Health syllabi*
and

*Workshop 3: Aligning assessment:
Do you have the evidence?*

Saturday 2 September 8.30 am-2.45 pm
The Isis Club
46 Churchill Street, Childers

Brisbane South

*Workshop 2: Food science in the Years 11/12
home economics classroom*

Thursday 7 September 3.45 pm-6.15 pm
Clairvaux Mackillop College
Upper Mt Gravatt

▶ Term 4

Brisbane South

**Workshop 1: The new Senior Food and
Nutrition syllabus and introduction to the
new Senior Design and Health syllabi**

Thursday 5 October 3.45 pm-6.15 pm
Clairvaux Mackillop College
Klumpp Road, Upper Mt Gravatt

Cairns

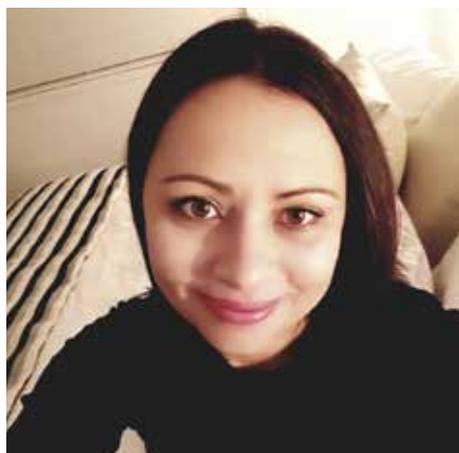
*Workshop 1: The new Senior Food and
Nutrition syllabus and introduction to the new
Senior Design and Health syllabi*
and

Workshop 4: Refashioning

Saturday 14 October 9.00 am-3.30 pm
St Andrew's Catholic College
Intake Road, Redlynch, Cairns

Nicole Hiskins

**new member of the HEIA(Q)
Committee of Management**



and had the potential to make a positive difference. My passion and hobbies have always been cooking, food, sewing, textiles, and fashion. It made sense to turn them into my job and inspire others wherever I can to follow their own passions.

During my practicum placements I have met some inspiring home economics teachers and witnessed some incredible learning in textiles, hospitality and food studies. These teachers have included me in collaborative sessions to create new and exciting experiences for students, to come up with ideas for revamping existing tasks and lessons, and to plan new and exciting subjects and units.

One subject in particular I would love to teach is the Fashion Subject Area Syllabus (SAS). I believe that this subject provides students with amazing opportunities to explore their creativity, to develop design and critical thinking skills, and to incorporate LED lighting, 3D printing and biocouture—for example, 'growing' kombucha fabric or sustainable leather—into their projects. In addition, the SAS provides opportunities for students to explore recycling, reusing and repurposing existing items in response to sustainability concerns and the harsh effect the fashion and textile industries have on our environment and natural resources. This subject provides a clear path to higher education opportunities—for example, at QUT's Creative Industries faculty, students can study fashion, industrial design, interactive and visual design, and interior design, to name just a few.

I think Home Economics is an inspiring area of study, with HEIA(Q) offering wonderful opportunities for teacher professional development at the annual state conference and regional workshops. It is also an exciting area of study for students, with interesting developments in technology as well as advances in the curriculum at all levels up to Year 12.

I'm looking forward to commencing my teaching career in the new year and hoping that it will be at least half as successful as those of some of the lovely people I've met either through QUT or out at schools.

Nicole Hiskins

I am a home economics pre-service teacher in my final year of a Bachelor of Education (Secondary) at QUT and one of 15 students in the final home economics cohort for QUT. I chose to go back to university as a mature-aged student to follow my dreams of becoming someone who helps others in the community—to make a positive difference to other people's lives as teachers do. I recently joined the HEIA(Q) Committee of Management to be further immersed within the industry and work alongside like-minded people.

In my earlier life, I lived in regional Queensland where I completed Year 12 in 1996. I worked in hospitality until 2000 when I moved to Brisbane and started working at a local bank. I worked on and off (taking time off to become a mum) at the bank for approximately 12 years. In that time I worked in various roles, including customer service officer, lending officer, assistant to management in a number of branches, and in business banking in head office. During this time I studied a Diploma of International Business, as well as various certificates in financial services through the Securities Institute of Australia.

In 2010 I completed a Certificate II in Garment Construction, solidifying my passion for sewing, textiles and fashion. I also had further lessons in constructing garments from a sewing school in Mt Gravatt. During this time I was a stay-at-home mum and spent a large amount of my time making dresses and other items for my young daughter.

Once my daughter started school I decided to be a more positive role model for her, by following my dreams of a university education so I could work in a job that was exciting

Vale Coral Early

1948 - 2017



Coral Early was a stylish lady who was highly professional in her role as Head of Department for Education Queensland. Coral's last school was Balmoral State High School where I was privileged to work with her for 26 years. She was dedicated to Home Economics as a subject and was an exceptional teacher, colleague, panellist, member of HEIA(Q) and friend.

Coral fought and survived cancer for three years but sadly on the 21 May 2017 she lost her battle. During those years she managed to travel overseas, buy the car of her dreams and spend time with friends, family and particularly the grandchildren. Coral is survived by her daughter Michelle and son Michael. Michelle gave Coral two beautiful grandchildren, Esmèrelida and Charlton. Coral is sadly missed.

Anne Christensen
Balmoral State High School

00
AUG
12

save the date

2017 state
conference

Home Economics



Action!

Futures!

Let's work together

Saturday 12 August 2017
Brisbane Convention &
Exhibition Centre

Ready, set...

- 2 fabulous keynote speakers, both new to the HEIA(Q) stage
- 26 concurrent sessions
- 5 members of the Conference Organising Committee
- 2 conference managers

are all set and organised in readiness for over 300 delegates to attend the HEIA(Q) 2017 state conference. The line-up is outstanding!

Win an iPad Mini at the conference



This year the Conference Organising Committee has introduced a new initiative. Delegates will have the opportunity to win an iPad Mini. All you have to do is collect your Sponsorship Passport when you collect your satchel, lanyard etc. from the Registration Desk at the beginning of the day and then ensure that all sponsors have stamped your Passport. Plus, of course, don't forget to hand in your completed Passport to the Registration desk. Clearly this initiative is to encourage you to visit all the sponsors. Without their support, HEIA(Q) conferences would not bring such a wealth of new ideas and would have much less affordable registration fees. We thank all sponsors most sincerely for their support and hope that, in turn, our members will support them.

Who are our 2017 presenters?

This year, the HEIA(Q) Conference Organising Committee has liaised with a whole raft of speakers to bring 30 presenters to the conference. Here are their backgrounds:

- 6 curriculum/assessment officers, three of whom have home economics backgrounds
- 5 academics
- 8 practising teachers with 6 being practising home economics teachers
- 3 consultants
- 2 fashion/textiles specialists
- 2 nutritionists
- 4 chefs.

Of these:

- 9 practise or have backgrounds in home economics
- 9 have backgrounds or special interests in food and/or nutrition
- 3 have special interests in food science
- 4 have backgrounds or special interests in textiles
- 4 specialise in education more broadly
- 1 has a background in advertising and social commentary.



Keynote speaker Jane Caro



Keynote speaker Dr Gie Liem

We are full!

It seems that our members also think the line-up is outstanding, as the conference was full to capacity two weeks before earlybird registration closed. We have, however, created a waiting list so that we can reallocate any places that become available to those on the list. It is inevitable that some delegates will have to cancel their registrations and we hope that, somehow, we will be able to accommodate everyone. Of the 311 delegates who have registered, 264 are members, 44 are non-members, two are sponsors who have registrations as part of their sponsorship packages, and one is a non-member speaker who has registered for the day.

New venue space for the 2018 and 2019 conferences

For several years the conference has been totally booked out, with the last two years being booked out even before earlybird registration closed. As a result we have sought a larger space for our 2018 and 2019 conferences. The venue will still be the Brisbane Convention & Exhibition Centre but we have booked a much larger plenary room (the plenary room determines the conference capacity). The new room will be large enough to accommodate more delegates and for everyone to face the stage without having to turn their chairs around. Plus there will be more room to move around the perimeter of the room and more space for trade tables. These past two years the trade-table spaces have sold out very quickly so a larger space will enable more and new trade exhibits.

No new committee members, but plenty of new ideas

This year the HEIA(Q) Conference Organising Committee has remained the same as last year: Dr Janet Reynolds (Convenor), Sue Smith (Clairvaux Mackillop College), Ngaire Mayo (Innisfail State College), Cheryl Conroy (retired home economics teacher) and Lyn McErlean (St Benedict's College). Together, they represent a wealth of experience in home economics-related matters as well as in convening HEIA(Q) conferences. Whilst the team remained stable, the ideas flowed freely and with presenters willingly agreeing to speak, the program quickly fell into place.

Saving some money

Remember, conference registration fees are tax deductible if you pay your own registration fees and associated costs.

Something for everyone

The Conference Organising Committee recognises the diverse needs of its members in terms of professional development and the importance of being able to show administrators how the program warrants the funding of members' attendance at the conference. We believe we have addressed those needs in the 2017 conference program.

Food and nutrition

Whilst in 2016 the conference focused on nutrition from a public health perspective, in 2017 the focus will be more on personal health. Glenn Cardwell will lead the way in the first group of concurrent sessions, exploring which of the 'super diets' are the true super diets. In Concurrent Session 2, Casey-Lee Lyons from Live Love Nourish will discuss simple, achievable and motivating strategies to help delegates to live and feel their healthiest selves.

Food science

Still on the theme of food, Dr Gie Liem, Dr Joel Gilmore and Mark Turner are sure to enthral with their presentations on various aspects of food science. Gie and Joel have already proved to be very popular and inspirational at both state and national conferences for home economics professionals, and Mark has been equally popular at other education conferences. The presentation of home economics teacher and now Queensland Curriculum and Assessment Authority (QCAA) curriculum officer Paula Starr will complement those of the three academics by demonstrating what effective food science can look like in the classroom.

Curriculum, pedagogy and assessment

With the Australian Curriculum for Years F-10 and the new syllabi for Years 11 and 12 students about to hit our desks, there is plenty of interest in curriculum matters. The Conference Organising Committee has responded to this interest by offering four sessions facilitated by curriculum officers from QCAA; three others facilitated by interstate presenters; and another five facilitated by Queensland educators, including home economics practitioners. Collectively they will facilitate sessions on three of the new Years 11 and 12 syllabi, the 'Food and fibre' context of the Technologies curriculum, makerspaces, external examinations, aligning assessment, reflective practice, using digital tools in practical classrooms, engaging 21st-century students and critical thinking.

Sustainability

Sustainability is never far from the hearts and minds of home economics professionals. Three unique conference sessions are sure to capture both the hearts and minds of delegates. Dr Alice Payne will discuss recent innovations in fibre-to-fibre recycling, reducing chemical intensity, new textiles and supply-chain transparency, while Kim Bailey will demonstrate how to create unique and individual fabrics from recycled garments. Roman Spur will outline his inspirational case study of the transformation of an ordinary urban block of rental units in inner-city Brisbane into a productive urban farm, functional community, and showcase of ethical and social enterprise.

Fashion and textiles

For those with an interest in fashion and textiles, the 2017 conference offers a repertoire of interesting sessions that include hands-on fashion drawing, hands-on fabric printing and, as noted above, two sessions that relate to sustainable living using textiles.

Contemporary tables

Three sessions will be dedicated to those with a particular interest in food preparation and the food industry in general. All presenters are new to the HEIA(Q) stage. Shannon Kellam from Montrachet, Jamie Fleming from Sweet&Chilli, and seafood chef Shane Keighley from Big Chef Little Chef catering are bound to inspire as they demonstrate how to create modern dishes that not only look and taste fantastic but are also healthy. Shane will be joined by a fisherman and two home economics teachers from Western Australia. Together they will explore the seafood industry in greater depth and the links to the curriculum.

Conference convenor

Dr Janet Reynolds
M. 0400 628 880
E. janetrey@ozemail.com.au

Conference organisation and registration enquiries

Please contact Expert Events:
T. 07 3848 2100
E. heiaq2017@expertevents.com.au
PO Box 351, Hamilton Central Qld 4007





NEED FOR FEED

at St Benedict's College

Need for Feed is a food and nutrition program that is run outside of school hours and is currently available to all schools. It is a practical, hands-on cooking program that provides students with the opportunity to master their culinary skills and gain confidence in the kitchen whilst enhancing their understanding and enjoyment of healthy foods. The skills-based food and nutrition program is managed by Diabetes Queensland and funded by the Queensland Government.

After school and on weekends in schools all over Queensland, a dedicated teacher and a group of excited students line up to take on the Need for Feed program. Since the program began operation in 2010, 133 programs have been delivered to 2136 students. The program offers 20 hours of cooking and nutrition education to support the Home Economics values in reducing health risks to our community.

At St Benedict's College we signed up to the program with 15 starters. Once the students realised that it was really going to happen, we reached the maximum number of 20 and had a few on a waiting list for the next round.

Every week the students turned up at the kitchen door before I could get there, so eager to learn that they helped to set up the kitchen for the program and a few stayed back each week to help clean up. That was how grateful there were they for the opportunity they had been given and most want to do it again! During our time together we looked at the different elements of health and applied them to two recipes each week. It would be hard to name the students' favourite recipe but I think the Thai Curry might have it. Most of them had never tried a curry before, let alone cooked one.

The program is well supported with grocery lists, student workbooks, recipes and a facilitator module, which takes the facilitator through everything. Once underway I did not find that any part of the program was a burden to my week. In the scheduled two hours the students were so engaged that I found it a really pleasurable experience and having no marking or reporting was a blessing! I also was able to connect with my students in another positive way, which was great.

With the changes to the curriculum and home economics teachers moving into the design and technology realm it was lovely to do a pure cooking class. In those two hours the anticipation and then the delivery of tasty, healthy meals is a really positive outcome. Each week students have dropped in to see me to say they had cooked the meals from class for their families, which gives young people a sense of purpose and contribution to their families.

The successes of this program are also evidenced in the post-program statistics, which revealed that 82% of the participants felt confident to cook a meal independently at home. Across the board students had improved their nutrition literacy and reported increased intake of fruits and vegetables. This achievement was mirrored by the students who took the course at St Benedict's College, with many of them becoming more familiar with fruits and vegetables, trying new ones and enjoying the flavours and textures they added to meals.

I would really like to thank Diabetes Queensland and the State Government for this opportunity to enhance the health and lives of our students. I hope that reading this, other HEIA(Q) members might think about fitting this program into your school routine. Kudos to those 133 program leaders who took this up before me and refined it into such a great program.

More information can be found at www.needforfeed.org.au

Lyn McErlean

Design Technologies Curriculum Leader
St Benedict's College, Mango Hill





Keen to get involved? Would you like to bring the *Need for Feed* program to your high school?

Need for Feed is looking for interested schools to be involved in 2017.
If you are keen to learn more, contact the Project Coordinator on the details below.

Need for Feed Project Coordinator:
Tegan McIntosh · T (07) 3506 0948 · E needforfeed@diabetesqld.org.au · W www.needforfeed.org.au

The *Need for Feed* program is funded by the Queensland Government.



Healthier. Happier.



School profile

Centenary State High School

Established in 1999 in Brisbane's western suburb of Jindalee, Centenary State High School (CSHS) is a school of high academic achievement with approximately 1500 students across Years 7 to 12 and approximately 100 teaching staff.

The school has a dual structure for the Junior and Senior schools. The development of core skills and exposure to all key learning areas are the focuses for the Junior School. The Senior School prioritises its focus on student pathway development, supported by a range of subjects and external partnerships.

CSHS has extensive facilities for art, performance, sport, diverse learning, STEM (science, technology, engineering and mathematics), business and, of course, home economics. The school has a Program of Excellence for Performance, another for Mathematics and Science (Excel), an Asian Learning Centre for Mandarin, extensive arts subjects, a Year 7 scholarship program, and an award-winning Educational Adjustment Unit for students with disabilities.

There is a strong community focus at the school, a part of which is having solid links with local primary schools to create a smooth and supported transition for students into high school. The Year 6 students from local schools participate in excursions to CSHS to experience high school firsthand.

Home Economics at Centenary State High School

Home Economics at CSHS focuses strongly on both food technology and textiles and is offered to all students in Years 7-10. The Home Economics Department also offers Years 11 and 12 students Senior Home Economics, the Hospitality Subject Area Syllabus and Certificate III in Early Childhood Education and Care.

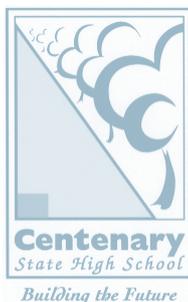
Subject offerings

Years 7-8

Year 7 students complete a five-week introductory unit before rotating to another subject area. In this time they gain valuable cooking skills and knowledge. Year 8 students also complete a five-week program but, depending on the semester, they will have either a food focus with an introduction to the food models, or a textiles focus where they create a pillowcase and dye it using a variety of tie-dye techniques.

Year 9

Students in Year 9 have a year-long immersion into Home Economics with a clear focus on fresh healthy food and eating options, and on the Australian Guide to Healthy Eating. Their study of textiles is about skill development, using Illustrator for drafting patterns, and the school's new Pfaff machines and an embroidery machine to create and embellish boxer shorts, which students also dye.



Year 10

In Year 10 students are offered a six-month subject with a focus on food science for the food component plus one term of textiles. The plan to increase this to a year-long course with a semester of textiles incorporating a unit on the introduction of electronics in fashion.

Years 11 and 12

Senior Home Economics, Hospitality and Certificate III in Early Childhood Education and Care are all two-year courses offered to students in their senior years:

- Senior Home Economics encompasses food technology, food science and textiles.
- Hospitality follows the Subject Area Syllabus document and provides opportunities for the students to explore many topics, including international cuisine, café culture and pop-up restaurants.
- Students completing Certificate III in Early Childhood Education and Care gain an industry-recognised qualification that equips them for immediate employment in, for example, part-time work while still at school. It also provides them with a selection ranking for entry into university.

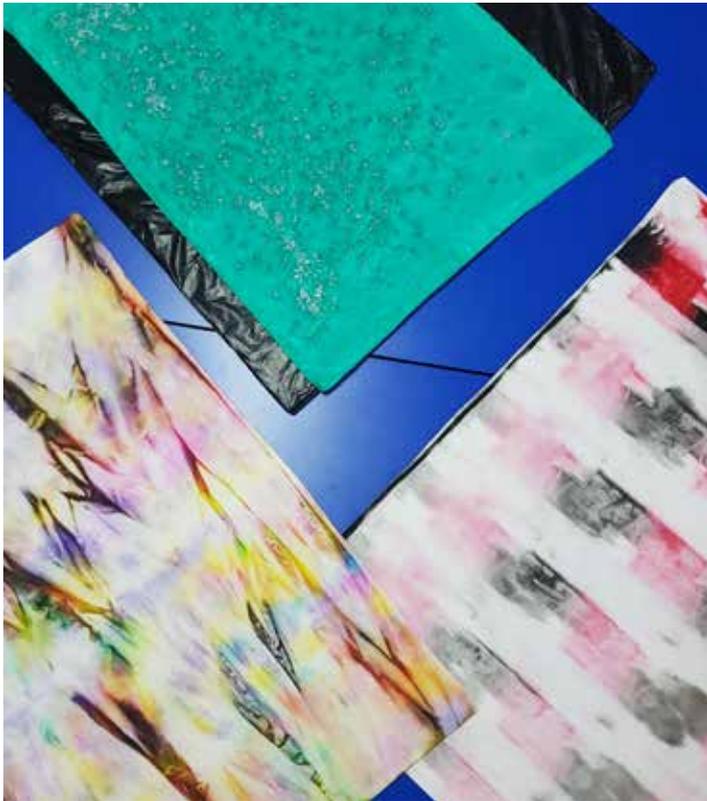
Home economics teachers

The school has three home economic teachers: Shanti Reddy (who is also site coordinator), Anita Ace and Karen Hoske-Mills, all of whom are supported by teacher aide Noelene Cuskelly. Michael Tobin is the Head of Department for Applied Technology.

Shanti migrated from Fiji where she taught at Jasper Williams High School, an all-girls boarding school. She started her career in Australia at Biloela State High School, then moved to Gladstone State High School and on to Centenary State High School. Shanti has been teaching for 26 years and has developed a passion for food presentation and food styling.

Anita has been teaching Home Economics for 26 years at a number of schools: Kingaroy State High School, Shailer Park State High School, Redbank Plains State High School, Bremer State High School and now Centenary State High School. Anita has a huge passion for innovative technology embedded into design solutions related to fashion and textiles.

Karen is a Health and Physical Education teacher and has been teaching junior Home Economics for two years.



Future for Home Economics at CSHS

Introduction of the Fashion SAS

There are plans to introduce the Fashion Subject Area Syllabus in the next couple of years. This will include incorporating technology through electro wiring, LED lighting, short circuits and many other innovative topics within the SAS curriculum.

2017 Open Day

The school's recent open day showcased some of the wonderful items students from different year levels have created. Students assisted with displays of cooking, felting and coffee making. Lots of student work was on display, including tie-dyed pillowcases, embroidered products, and photographs of very professionally plated food from the Years 11 and 12 Hospitality class.

Students from Years 10, 11 and 12 made delicious shortbread cookies for guests as well as lovely cupcakes flavoured with ground lemon myrtle leaves harvested from trees in the school grounds. The harvesting, drying and grinding of the herb was a great activity for students to demonstrate sustainability, the use of homegrown ingredients and indigenous perspectives. Visitors to the Home Economics classroom were able to view sewing and embroidery on the school's new machines—ten Pfaff sewing machines, two Baby Lock overlockers and a Husqvarna embroidery machine. The students are really excited about the new machines and were keen to show them off.

Nicole Hiskins

Practicum student at CSHS



School profile

Barcaldine Prep-12 State School

Barcaldine Prep-12 State School is located in the small central western town of Barcaldine, approximately 1000km from Brisbane. Barcaldine is located within the Barcaldine Regional Council and is at the junction of the Landsborough and Capricorn highways. Home to the famous Tree of Knowledge, the town played a major role in the Australian labour movement. It was named after the Barcaldine Downs sheep station, which was established in 1893 by Donald Cameron.

Nature of the school

Barcaldine Prep-12 State School is a Queensland Government school, with approximately 270 students. It is a beautiful outback school, set at the edge of the small town in surroundings of wide open playgrounds and gum trees. A water drain runs through the middle of the school, separating the primary campus from the secondary campus. The drain is called Crocodile Creek, however, its name doesn't seem to deter the friendly kangaroos that also share the beautiful grounds. Barcaldine Prep-12 State School is a

modern facility with double teaching spaces in the primary sector of the school. The secondary sector has various specialist teaching spaces and general classrooms. The school is fully air-conditioned and has extensive playing fields, with a large undercover sports complex providing courts for basketball, netball, volleyball and tennis.

The school's very supportive teaching staff work together with the administrative staff to produce top-quality programs from Prep right through to Year 12. The school has the flexibility to offer OP subjects, Subject Area Syllabuses and school-based traineeships.

Home Economics at Barcaldine Prep-12 State School

A junior Home Economics program is offered for half the year in Year 8, in conjunction with Industrial Technology and Design. A composite Year 9/10 program is also offered, along with a Year 11/12 Home Economics composite class and a Year 11/12 Hospitality composite class.

Home Economics teachers



Mrs Brooke Miller

Brooke currently works three days per week teaching Home Economics to the Year 9/10 composite, Year 11/12 composite and Year 11/12 Hospitality classes. She has a Bachelor of Business (Hospitality Management) and a Bachelor of Education (Primary) and a genuine love of Home Economics. Brooke began her affiliation with Barcaldine Prep-12 State School in 1986 when her family moved to the town for her father's work. After studying at the school to gain her Senior Certificate and returning to work as a teacher aide a few years later, Brooke began her Bachelor of Education through Central Queensland University (now CQUniversity) in Rockhampton. She has taught children in the early years and students with disabilities. She is an outdoor educator and has for the past 18 months settled into her role of home economics teacher.



Mrs Sharon Counsell

Sharon also currently works three days per week teaching Year 8 Home Economics, as well as developing and implementing programs within the inclusive education team. Sharon is implementing a new work program that aligns with the Australian Curriculum, Design and Technologies. Sharon has a Bachelor of Education (Secondary) specialising in Home Economics and Geography. She began her teaching career in Cloncurry before moving to Barcaldine and has been working at the school for 20 years.



Mrs Meegan Wills

Meegan is Deputy Principal and has a Bachelor of Education majoring in Home Economics and Humanities. She has been teaching Home Economics on and off at the school since 1984. Meegan is an invaluable asset and her knowledge and skills in Home Economics have been influential in the development and continuation of our work programs.



What's happening in 2017?

Thus far 2017 has been a very busy year in the Home Economics department.

New work programs

New junior Design and Technology work programs have commenced in Years 8-10.

The Year 8 class has been working with Mrs Counsell, learning about food fusion, a very on-trend topic in the culinary world. After researching the cuisines of a number of different countries and testing recipes, students used the design process to 'Generate, Investigate, Produce, Evaluate, and Collaborate and Manage' (as per the Australian Curriculum) their very own savoury parcels fusing the flavours of two cuisines. There were some interesting results!

As part of the new program, at the end of Term 1 the Year 9/10 class ran a mini Market Day on Gidyca at The Ruffled Mint. Throughout their first unit students looked at smart food choices and how to change traditional recipes using alternative ingredients to improve the nutritional rating of the food. Students trialled banana bread, apple muffins and Buddha bowls, just to name a few. It was a big step for some students, who had begun the year disliking a wide range of foods, including anything green, bananas, tomatoes, vegetables and most fruit. As a mother I can relate to parents' struggle to encourage their children to eat healthier food options. What I have learnt throughout this unit is that cooking and trialling foods with students have definitely broadened their palates. I'm not claiming that it has been easy but I have definitely seen progress!

The students of the Year 11/12 Home Economics class have just completed their first unit of the year, 'Fashion Forward'. In this unit the students have learnt about the influences of historical, cultural and contemporary development on textiles and fashion in a racewear context. They studied the changing trends in society that influence design and textiles, as well as revising the elements and principles of design. We were even lucky enough to participate in a Skype session with Milano Imai, Fashions on the Field blogger from the Gold Coast. Milano proved to be a fount of knowledge for the students, as well as a great role model and advocate for Home Economics. The theory was needed as the basis for students to design and create their own racewear garments. They worked very hard to design and construct their racewear garments to coincide with the Tree of

Knowledge Cup Race Meeting back on 29 April. After three long months the students finally made it to the culminating stage in which they were able to make the connection between textiles and the real world by showcasing their outfits at the race meeting. Following the showcase, the students acted as judges for the Fashions on the Field competition. Those students who were able to participate in the showcase gained a lot of confidence and positive feedback from the experience gained during this extracurricular activity.

2017 Barcaldine Show

Once again Barcaldine State School home economics students entered their baking delights in the annual Barcaldine Show. Students worked in pairs to create muffins, a chocolate slice, a bar cake and scones. They were very excited to be recognised for their achievements by being awarded a number of places including three firsts. Rhien Leard-Lamont came home with a first place in the Iced Slice category and was surprised to learn that he had also won Best Boy Exhibit. Congratulations Rhien and to all of the students who supported this community event.

Looking forward

In 2018 staff in the Home Economics Department will begin work on a kitchen garden. The P&C Association has granted money for the project. The project will involve students and teachers across the school as we look to develop cross-curricular connections to the garden through the school's agriculture, science and hospitality programs.

Brooke Miller

Home economics teacher
Barcaldine State School



Boomerang Bags

How can you prepare your students for a shopping culture that doesn't revolve around plastic bags?

With the implementation of Queensland's plastic-bag ban in 2018, Boomerang Bags will be supporting the Queensland Government with community education workshops and the start-up of Boomerang Bags communities throughout Queensland from June 2017.

Boomerang Bags is a not-for-profit organisation aimed at reducing the use of plastic bags by engaging, educating and connecting communities worldwide. Boomerang Bags communities design and sew reusable bags from recycled material that would otherwise end up in landfill— currently in Australia 7000 plastic bags enter landfill every minute.

Boomerang Bags aims to support schools in a variety of ways:

1. Community service participation whereby students sew bags from recycled material and choose a way of distributing these within their community
2. Sourcing used fabric through us – we sell bags of denim, upholstery fabric, banners etc.
3. Featuring Boomerang Bags as a unit of work within the Design and Technology curriculum
4. Students can attend a three-hour design process workshop (we can come to you!) that allows them to investigate and evaluate the Boomerang Bags solution for replacing the plastic shopping bag and to collaborate and manage their own designs from an assortment of donated fabric from the Boomerang Bag warehouse. They can then produce and evaluate their design and compare its success to that of other designs.
5. We can tailor a workshop to your own unit requirements.

Why you should contact us

We work creatively and innovatively to design solutions to replace plastic bags and we use existing textiles. All material is donated and we work with businesses to foster cradle-to-cradle or closed-loop upcycling principles.

Empower change

When participating in a Boomerang Bags activity, students and teachers alike feel empowered to start making positive environmental change. Through the design process, they can make and/or personally use or distribute upcycled bags within their communities. These actions become a platform for conversation and begin to foster sustainable behaviour.

Reduce landfill

To date, Boomerang Bags has redirected over 12 tonnes of material from landfill and has made over 70 000 bags. We support 200 Boomerang Bags communities worldwide, from one in Bonnie Doon in outback Australia to one in Iceland. We are currently growing at a rate of five communities per week.



Teacher feedback

- Saving the World—one bag at a time!
- As part of their new 'upcycling denim' unit, Year 9 Textile and Design students have worked with Boomerang Bags. The girls attended a three-hour design process workshop at Boomerang Bags' headquarters in Burleigh Heads, run by founder Tania Potts. The girls learnt about Boomerang Bags' environmental mission—to reduce the use of plastic bags by engaging local communities in the making of Boomerang Bags by providing a free, fun, sustainable alternative to plastic bags. They watched a live demonstration of a 'bring back and borrow' bag being constructed and then, working in groups, designed their own upcycled shopping bags. The workshop was inspirational as well as thought-provoking. The girls expanded their concepts of a preferred future and what that would be like without plastic bags polluting our waterways and landfill.
- It is wonderful for our textile students to have this ongoing contact with a local charity that cares so much about the environment and community and we look forward to working with Boomerang Bags next year as well.
- The girls were thrilled when Tania Potts, founder of Boomerang Bags, popped in to see the creatively embellished shopping bags the girls have produced. Tania generously allowed the girls to keep their bags as they had become quite attached to them, however, several still wanted to donate them.

Tania Potts

Boomerang Bags





save the date

Practical Day Out



Saving the World – one bag at a time!

Following the very successful inaugural HEIA(Q) Practical Day Out in 2016, plans are well under way for the second HEIA(Q) Practical Day Out. This full day of hands-on workshops is designed for teachers, teacher aides or other interested parties in participating in workshops to acquire new skills or simply refine existing ones and have the opportunity to network with other like-minded colleagues.

Date: **Monday 27 November**

Venue: **Moreton Bay College,
450 Wondall Rd, Manly West**

Sustainable living in the inner city: An educational case study

The majority of Australians live in cities and about one-third of these people live in rental accommodation. Living sustainably for most people represents a challenge, let alone for people who are renting, with most thinking that being sustainable is hard work and expensive. However, the opposite is true. Here is one example that can be used as an educational case study.

Roman Spur (sustainable design engineer), Jana (full-time mum) and their daughter Lada (2.5 years old), have been living in a rental unit (in a block of five) in New Farm, Brisbane for over six years. The family lived a sustainable lifestyle prior to making Australia their home. On arrival here they saw the ideal opportunity to continue a life of self-sufficiency.

Their path to self-sufficiency includes growing their own food, using resources readily available to them and utilising the urban environment to their benefit. As a result, they have created a more resilient existence.

To the Spur family sustainable living means enhanced life, lower living expenses and being environmentally aware, without compromising comfort or incurring extra expenditure.

Together they created an urban farm that produces veggies, fruit, herbs, seeds, grains, nuts, honey and eggs, in abundance. Most of the food for the family comes from this small backyard garden. Any excess produce is shared and swapped within the neighbourhood community.

Roman, Jana and Lada created the notion of 'SpurTopia', a small Utopian kingdom where the family is living simply, eating healthy food and enjoying fulfilling lives in complete happiness. Most importantly, their daughter Lada is being raised in a natural environment that will give her endless benefits in the future. As a family they have set an example of what can be achieved in a rental property, passionately sharing their experience, knowledge, ideas and inventions with others. They have spread the word through TV, radio, newspapers, magazines, public events, open days, workshops, presentations, conferences and social media—locally, nationally and internationally.

Roman's engineering mind is constantly coming up with new ideas and inventions. Some examples are:

- a solar hot-water system made for less than \$50

- a self-watering planter using a broccoli box and PVC piping
- a gravity-fed garden irrigation system using a semi-automated rainwater harvesting system.

They share all these ideas and inventions freely. Together they walk lightly on the planet by adopting the 5Rs mantra—Refuse, Reduce, Reuse, Recycle, Repair. An example of the 5Rs in practice is that people don't need to have rubbish bins. By diverting waste materials from landfill the benefits to the environment are tremendous. This can be achieved by:

- composting fruit and veggie scraps from the units where they live, as well as from local fruit and veggie shops
- collecting grass clippings from the neighbourhood and coffee grounds from local coffee shops and utilising them for growing oyster mushrooms
- having chickens consuming another food source—maggots.

Eventually, all these reach their final destination, the garden bed, as valuable fertiliser and this allows carbon sequestering to occur.

One of the Spur family's initiatives was to install a 5000-litre rainwater harvesting system for less than \$100. By using water-efficient gardening techniques it provides most of the annual water supply for the backyard garden. Household electricity consumption has been reduced to a minimum (20 per cent of the average Australian household's energy consumption) by using fans instead of air-conditioning and solar power for cooking. Any electricity purchased is 100 per cent green power.

Roman's and Jana's commitment is ongoing and includes:

- inspirational, educational and empowering sustainability talks at schools, suitable for all grades
- helping schools set up edible gardens and running hands-on gardening and beekeeping workshops to empower students to grow and produce their own food
- sustainability talks at community events, careers days, conferences, libraries and community centres
- raising sustainable living awareness and inspiring people all around Australia and across the world.

Their passion and enthusiasm is infectious, spreading widely and inspiring countless people to live more sustainably. The Spur family live healthy and happy lives. They encourage people to act sustainably and to empower themselves to make a real and positive difference to their own lives, which will have positive sustainable impacts at local, national and global levels.

Editorial comment

Connections with the Years 7/8 Technologies (Food and fibre) curriculum

The SpurTopia case study lends itself for analysis by students in relation to the Technologies (Food and Fibre) curriculum—for example, the Year 7/8 Content description states:

Analyse how food and fibre are produced when designing managed environments and how these can become more sustainable (ACTDEK032).

For more information:

W. <http://spurtopia.blogspot.com.au/>
E. SpurTopia@gmail.com
T. 0434 824 870

Roman Spur SpurTopia



SpurTopia - A Small Kingdom of Happiness



2009



2014



Beehives



Vegetables & fruit trees



Chicken - Water, Grain & Maggot Feeders



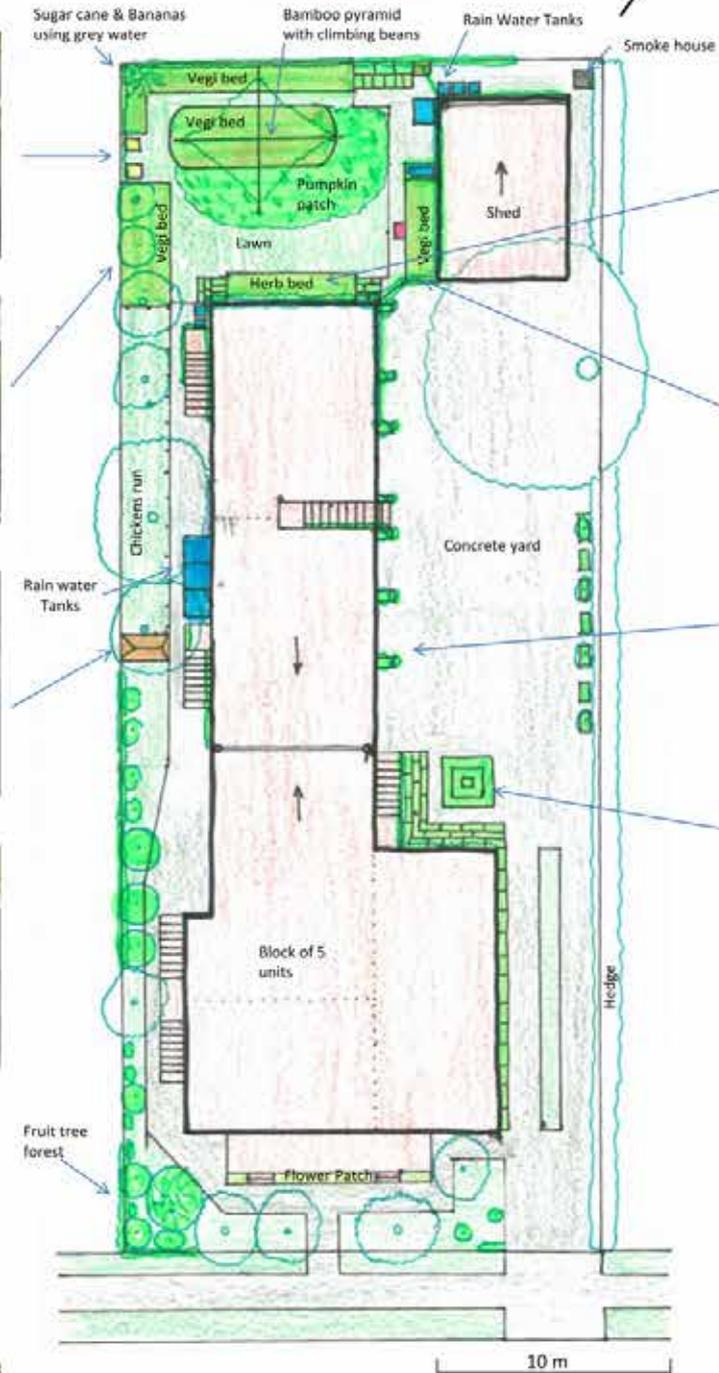
Rain & Grey water harvesting, Gravity fed irrigation



Solar cooking, baking, hot water



Garden produce



Seedlings, herb patch & Passion fruit wall



Bath tub, Cob oven, Veggie patch



Fruit trees in pots on a concrete yard



Vegetable & Fruit Pyramid Self-watering planter boxes



Vertical gardening



Backyard garden



Street view

Planning for acknowledging World Food Day 2017

Home economics professionals and if they are teachers, their students, always have wonderful ideas for celebrating or acknowledging significant events. However, if you need support for planning the acknowledgement of World Food Day 2017, head to the Food and Agriculture Organization of the United Nations (FAO) website www.fao.org/world-food-day/2017/theme/en/. In particular check out the Communication Toolkit at www.fao.org/world-food-day/2017/comm-toolkit/en/ where you will find resources, some of which are downloadable such as a brochure, activity book and poster as well the social media hashtag #WFD2017.

The following information is reproduced from the FAO website.

About World Food Day

www.fao.org/world-food-day/2017/about/en/

FAO celebrates World Food Day each year on 16 October to commemorate the founding of the Organization in 1945. Events are organized in over 150 countries across the world, making it one of the most celebrated days of the UN calendar. These events promote worldwide awareness and action for those who suffer from hunger and for the need to ensure food security and nutritious diets for all.

World Food Day is a chance to show our commitment to Sustainable Development Goal (SDG) 2 - to achieve Zero Hunger by 2030.

It's also a day for us to celebrate the progress we have already made towards reaching #ZeroHunger.

Why should we care about World Food Day and #ZeroHunger?

- The right to food is a basic human right.
- Investing in sustainable food systems and rural development means addressing some of the major global challenges - from feeding the world's growing population to protecting the global climate, and tackling some of the root causes of migration and displacement.
- Achieving the 17 SDGs [Sustainable Development Goals] cannot happen without ending hunger, and without having sustainable and resilient, climate-compatible agriculture and food systems that deliver for the people and the planet.

- Reaching #ZeroHunger is possible: out of the 129 countries monitored by FAO, 72 have already achieved the target of halving the proportion of people who suffer from hunger by 2015; over the past 20 years, the likelihood of a child dying before age five has been nearly cut in half, with about 17,000 children saved every day; extreme poverty rates have been cut in half since 1990.

World Food Day 2017 theme: Change the future of migration. Invest in food security and rural development.

Reproduced from www.fao.org/world-food-day/2017/theme/en/

The world is on the move. More people have been forced to flee their homes than at any time since the Second World War due to increased conflict and political instability. But hunger, poverty, and an increase in extreme weather events linked to climate change are other important factors contributing to the migration challenge.

Large movements of people today are presenting complex challenges, which call for global action. Many migrants arrive in developing countries, creating tensions where resources are already scarce, but the majority, about 763 million, move within their own countries rather than abroad.

Three-quarters of the extreme poor base their livelihoods on agriculture or other rural activities. Creating conditions that allow rural people, especially youth, to stay at home when they feel it is safe to do so, and to have more resilient livelihoods, is a crucial component of any plan to tackle the migration challenge.

Rural development can address factors that compel people to move by creating business opportunities and jobs for young people that are not only crop-based (such as small dairy or poultry production, food processing or horticulture enterprises). It can also lead to increased food security, more resilient livelihoods, better access to social protection, reduced conflict over natural resources and solutions to environmental degradation and climate change.

By investing in rural development, the international community can also harness migration's potential to support development and build the resilience of displaced and host communities, thereby laying the ground for long-term recovery and inclusive and sustainable growth.

OCT
14

save
the date

HEIA(Q) acknowledgement of World Food Day

Internationally World Food Day is acknowledged each year on 16 October. This year HEIA(Q) will acknowledge the day with a special event on Saturday 14 October 2017. Stay tuned for further details.

What FAO is doing

FAO is working with governments, UN agencies, the private sector, civil society and local communities, to generate evidence on migration patterns and is building countries' capacities to address migration through rural development policies. [FAO] supports governments and partners as they explore the developmental potential of migration, especially in terms of food security and poverty reduction.

Find out more about FAO's work on migration at <http://www.fao.org/migration/en/>.

Communication Toolkit

www.fao.org/world-food-day/2017/comm-toolkit/en/

The materials included in this year's communication toolkit explore the intimate link between the drivers and impacts of migration and FAO's global goals of fighting hunger, achieving food security, reducing rural poverty and promoting the sustainable use of natural resources. They also explain how food security and rural development are key to addressing some of the root causes of migration.

Read through the texts provided to learn more about our theme and spread the word!

You can increase awareness and understanding of the need to tackle migration at its roots, and how we can work towards making migration a choice by sharing the promotional materials with government offices, community institutions such as schools, local farmers' associations, and businesses, or bring them to the attention of local and national media outlets.



heia(Q) Diary Dates

8 August 2017

HEIA(Q) REGIONAL WORKSHOP BRISBANE NORTH

WORKSHOP 3

4:00 pm-6:30 pm
Hillbrook Anglican School
Enoggera

12 August 2017

HEIA(Q) STATE CONFERENCE: HOME ECONOMICS! ACTION! FUTURES!

8:30 am-5:00 pm
Brisbane Convention & Exhibition Centre

12 August 2017

WELCOME TO THE 2017 HOME ECONOMICS GRADUANDS

(PART OF THE HEIA(Q) STATE CONFERENCE: HOME ECONOMICS! ACTION! FUTURES!)

8:30 am -5:00 pm
Brisbane Convention & Exhibition Centre

16 August 2017

HEIA(Q) REGIONAL WORKSHOP BRISBANE WEST

WORKSHOP 2

3:30 pm-6:00 pm
Ipswich State High School
Brassall

21 August 2017

HEIA(Q) REGIONAL WORKSHOPS MACKAY

WORKSHOP 1 and WORKSHOP 3

9:00 am-3:30 pm
Mackay North State High School
Mackay North

23 August

HEIA(Q) REGIONAL WORKSHOP SUNSHINE COAST

WORKSHOP 2

4:00 pm-6:30 pm
Siena College
Sippy Downs

25 August

HEIA(Q) REGIONAL WORKSHOPS TOWNSVILLE

WORKSHOP 2 and WORKSHOP 4

9:00 am-3:30 pm
St Margaret Mary's College
Hyde Park

26 August

HEIA(Q) REGIONAL WORKSHOPS TOOWOOMBA

WORKSHOP 1 and WORKSHOP 3

9:00 am-3:30 pm
Centenary Heights State High School
Toowoomba

29 August 2017

RETIRES' HIGH TEA

11:30 am
Keri Craig Emporium, Brisbane Arcade

2 September 2017

HEIA(Q) REGIONAL WORKSHOPS WIDE BAY

WORKSHOP 1 and WORKSHOP 3

8:30 am-2:45 pm
The Isis Club
Childers

7 September 2017

HEIA(Q) REGIONAL WORKSHOP BRISBANE SOUTH

WORKSHOP 2

3:45 pm-6:15 pm
Clairvaux Mackillop College
Upper Mt Gravatt

5 October 2017

HEIA(Q) REGIONAL WORKSHOP BRISBANE SOUTH

WORKSHOP 1

3:45 pm-6:15 pm
Clairvaux Mackillop College
Upper Mt Gravatt

14 October 2017

HEIA(Q) REGIONAL WORKSHOPS CAIRNS

WORKSHOP 1 and WORKSHOP 4

9:00 am-3:30 pm
St Andrew's Catholic College
Cairns

14 October 2017

HEIA(Q) ACKNOWLEDGEMENT OF WORLD FOOD DAY

16 October 2017

WORLD FOOD DAY

2017 Professional Development Program Workshops

WORKSHOP 1:

The new Senior Food and Nutrition syllabus and introduction to the new Senior Design and Health syllabi

WORKSHOP 2:

Food science in the Years 11/12 home economics classroom

WORKSHOP 3:

Aligning assessment: Do you have the evidence?

WORKSHOP 4:

Refashioning