

inform

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

March 2017



The March 2017 issue of *InForm* is again a bumper issue. The year has started with a buzz of exciting HEIA and HEIA(Q) events—the HEIA national conference, the HEIA(Q) Annual General Meeting and World Home Economics Day celebration, presentation of the 2017 Queensland King & Amy O'Malley Trust scholars, the HEIA(Q) exhibit at the IntoCraft Live expo and an open meeting to discuss the draft new Senior Design syllabus. All these events are reported in the newsletter, along with information about the 2017 HEIA/McCormick and Wool4School competitions, the HEIA(Q) 2017 state conference and regional professional development program, and the professional learning offered at CQUniversity. Be sure not to miss the Teacher Excellence Awards nomination form. There's so much happening! Please enjoy.

President

Kirsten McCahon

T 07 3351 4000 (W)
E kmcca15@eq.edu.au

Vice-President and Treasurer

Rosemarie Sciacca

T 07 3348 8490 (H)
M 0418 775 142
E r_sciacca@hotmail.com (H)

Secretary

Aileen Lockhart

T 07 3820 5888 (W)
07 3369 1130 (H)
F 07 3820 5800 (W)
E ablockhart01@optusnet.com.au (H)
heiaq@heia.com.au (HEIA(Q))

Professional Development Coordinator

Janet Reynolds

M 0400 628 880
E janetrey@ozemail.com.au (H)

Newsletter Editor

Janet Reynolds

M 0400 628 880
E janetrey@ozemail.com.au (H)

National Delegate

Delia Stecher

M 0439 662 589
E stecherd@mbc.qld.edu.au (W)

Other members of the Committee of Management

Cheryl Conroy

M 0407 174 620
E davidncheryl@bigpond.com

Nicole Hiskins

M 0439 758 523
E nicole.loborec@gmail.com

Belinda Ingram

M 0427 188 139
E bingram@canterbury.qld.edu.au

Tessa Lund

M 0466 252 423
E tessalund07@gmail.com

Amanda Robertson

M 0447 485 858
E amandaclaire73@gmail.com

Tiarni Twyford

M 0406 519 264
E ttwyf4@eq.edu.au

Kay York

M 0414 825 317
E kayyork@optusnet.com.au (H)

Home Economics Institute of Australia (Qld) Inc.

PO Box 629
KALLANGUR QLD 4503

T 1800 446 841
E heiaq@heia.com.au
W www.heiaq.com.au

Regional coordinators

Brisbane North

Julie Nash

Hillbrook Anglican School

T 07 3353 0096

E julien@hillbrook.qld.edu.au

Brisbane South

Sue Smith

Clairvaux MacKillop College

T 07 3347 9200 (W)

M 0411 541 264

F 07 3347 9211 (W)

E sues@cvxmck.edu.au

Brisbane West

Tanya McKenna

Ipswich State High School

T 07 3813 4431

E tmcke39@eq.edu.au

Cairns

Kathryn Savina

St Andrew's Catholic College

T 07 4039 5200 (W)

E kathryn.savina@standrewscc.qld.edu.au

Darling Downs

Sandy Feldman

Centenary Heights

State High School

T 07 4636 7500

E sfeld1@eq.edu.au

Gold Coast

Melinda Pascoe

St Andrew's Catholic College

T 07 4039 5200 (W)

E mpascoe@asas.qld.edu.au

Mackay

Romana Wallace

Mackay North State High School

T 07 4963 1666 (W)

F 07 4963 1600 (W)

E rwall113@eq.edu.au

Rockhampton

Derryn Acutt

The Cathedral College

T 07 4999 1300 (W)

F 07 4922 8694 (W)

E Derryn.acutt@tccr.com.au

South West/Roma

Katie Nelson

St John's Catholic School

T 07 4622 1842 (W)

E katie.nelson@twb.catholic.edu.au

Sunshine Coast

June Robertson

St Teresa's Catholic College

Noosaville

T 07 5474 0022 (W)

F 07 5474 0266 (W)

E jrobertson@bnc.catholic.edu.au

Townsville

Wendy Owens

St Margaret Mary's College

T 07 4726 4900

E wowens@smmc.catholic.edu.au

Wide Bay

Renee Adams

Isis District State High School

T 07 4192 1222

E radam109@eq.edu.au

Contents

From the President	2
HEIA(Q)'s 2017 Annual General Meeting	2
Introducing HEIA(Q)'s newly elected President, Kirsten McCahon	3
Celebrating World Home Economics Day	4
Townsville celebrates World Home Economics Day	5
Membership as at end December 2016	5
ACARA releases its resource for Home Economics—Food and Wellbeing	6
Food and wellbeing	7
Curriculum Connections for the Technologies learning area	9
HEIA(Q) members meet to discuss and develop a response to the draft Years 11/12 Senior Design syllabus	10
Date claimer: HEIA(Q) 2017 state conference Home economics! Action! Futures!	10
HEIA(Q) 2017 regional professional development program Home Economics! Action! Futures!	14
Date claimer: Retirees' High Tea	17
Date claimer: Practical Day Out	17
Date claimer: HEIA(Q) acknowledgement of World Food Day	17
The NESLI experience	18
Four more HEIA(Q) members awarded NESLI scholarships	18
HEIA(Q)'s IntoCraft display	19
Introducing the 2017 Queensland King & Amy O'Malley Trust scholars	20
International Day of Families	21
CQUniversity professional development workshops in Home Economics/Hospitality	22
Wool4School 2017 design competition	23
HEIA2017 national conference. What's the verdict?	24
HEIA/McCormick 2017 Recipe Challenge	26
Home Economics Teacher Excellence Awards	28
Home Economics Teacher Excellence Awards Nomination form	29
Diary Dates	Back cover

From the President



The first three months of 2017 have passed so quickly with the HEIA national conference in Melbourne in January, which many Queenslanders attended, getting the year off to a great start. The conference was three days of professional learning, networking and sharing. In particular, the keynote speakers were on point and entertaining, keeping the delegates engaged.

At the HEIA(Q) Annual General Meeting and World Home Economics Day celebration on Saturday 18 March 2017, the Queensland 2017 King & Amy O'Malley Trust scholars were introduced to their colleagues. The high tea at the Queensland Club was delicious and beautifully presented. I am sure that everyone who attended had a great time. Thanks to Bronte Wills who travelled from Rockhampton for the event and gave the response on behalf of the scholars. She is an outstanding ambassador for Home Economics.

I have now completed my term as HEIA(Q) President and it is timely that I thank everyone who has been involved with HEIA(Q) over the four years of my term. I want to thank the members of the Committee of Management (COM) who have worked tirelessly to achieve professional development outcomes for members, to organise many functions and to produce the newsletters that you receive every three months. Without the work of volunteers our organisation would not be able to function. I have had a rewarding and fulfilling experience working with the COM for HEIA(Q) and would encourage you to become involved in some way. A little time given by many is all that we require to continue to meet the needs of our members. I will continue to be involved with the COM.

As many of you would know, I have been HEIA national President for the last 12 months and I will continue in that role. HEIA is working hard to ensure that it provides benefits for members. If you have any suggestions or queries about HEIA please let me know via email either through the website or directly.

I hope that you will welcome Kirsten McCahon as incoming HEIA(Q) President and give her the same support that you have given me over the last four years.

Again, thank you for your support.

Kay York

President, HEIA(Q)



HEIA(Q)'s 2017 Annual General Meeting

HEIA(Q)'s Annual General Meeting (AGM) was held 18 March 2017 at the Queensland Club as part of its World Home Economics Day celebrations. The AGM afforded the Committee of Management (COM) the opportunity to report to members with an overview of the work and priorities of HEIA(Q) over the past year and to celebrate members' contributions in 2016.

President Kay York chaired this year's AGM with approximately 35 members present. Reports were presented from the President, Secretary, Treasurer, Auditor, National Council Delegate, Newsletter Editor, Membership Secretary and Professional Development Manager. The reports celebrated the achievements of a vast number of activities in 2016, highlighting the successes and challenges for HEIA(Q) during the year and the challenges into the future. Key elements to note from the reports include financial stability; a solid membership base; strong advocacy in relation to home economics education in school and tertiary settings; a successful state conference, a diversity of professional development opportunities throughout the regions; and the successful use of technology, including Facebook, the website and emails to engage with members.

The COM again experienced renewal this year with the retirement of three of our committee members. We bid farewell to Kaitlyn Follett after seven years of service; to Jo Andrews, who has served the committee over the past two years; and to Kylie Akeroyd who served on the committee for one year as student representative. Their contributions to HEIA(Q) during their time on the COM were acknowledged. We thank them for their support of the institute and wish them all the best for their future endeavours.

This year, the COM has experienced revitalising change. Kay York has stood down as President, with Kirsten McCahon now assuming this role. We thank Kay for her contribution in this role. Continuing in their current positions are Rosie Sciacca as Vice-President and Treasurer, Aileen Lockhart as Secretary and Delia Stecher as national delegate. Three new members were elected to the COM: Cheryl Conroy, Nicole Hiskins and Amanda Robertson. They join continuing members Belinda Ingram, Tessa Lund, Janet Reynolds, Tiarni Twyford and Kay York. Congratulations to the newly elected members of the COM. The collective experience amongst the team sees the committee well placed to advocate for Home Economics and fulfil the objectives of the HEIA(Q) constitution.

The efficient operation of HEIA(Q) is reliant on its members taking active roles as members of the COM and its sub-committees, such as those for professional development and the state conference. Active involvement in the institute provides an array of invaluable opportunities and networking prospects. All members interested in contributing in some capacity are encouraged to contact HEIA(Q) to register your interest.

< *Committee of Management members who were present at the 2017 AGM
L-R: Kay York, Cheryl Conroy, Tessa Lund, Kirsten McCahon, Nicole Hiskins,
Aileen Lockhart, Rosie Sciacca, Belinda Ingram, Amanda Robertson*

Introducing HEIA(Q)'s newly elected President, Kirsten McCahon

About Kirsten

Name: Kirsten McCahon

Position: Head of Department, Home Economics

School: Ferny Grove State High School

Other duties:

President, Home Economics Institute Australia (Queensland)

Queensland Curriculum and Assessment Authority (QCAA) Home Economics panellist

From Kirsten

My first recollection of being interested in education and teaching was during my junior years of high school. At the time, I was fascinated by food and nutrition, particularly in the subject Home Economics as we now know it. I attended Brisbane College of Advanced Education and graduated with a Diploma of Teaching in Home Economics and Science, returning to study to complete a Bachelor of Education at Queensland University of Technology, followed by a Graduate Diploma in Education, focussing on Administration and Human sexuality.

During my teaching career I have been fortunate to have taught in a diverse range of schools, including Yeronga State High School, a short stay at Aurukun State School and Bamaga State High School. At Bamaga State High School I gained great insight into indigenous culture and education. Upon my return to Brisbane I was fortunate to be immersed in teaching at Wavell State High School for a decade before taking leave to have children. This time away from the classroom was very productive in raising two energetic children and also in forming and developing mothers' groups and community playgroups, along with volunteering in kindy,

preschool and primary schools. Furthermore, I played active roles as chair of school council and P&C grant development groups for 12 years. Of particular interest was acting as a consultant for food vendors including creating and sourcing service materials and designing plans for the efficient layout and outfitting of food vans. I also was involved for four years as a Workplace Health and Safety auditor for small restaurants as well as evaluating operational processes and making recommendations for streamlining efficiency.

I returned to teaching at Ferny Grove State High School and have worked there for the past 16 years. Throughout my career I have been privileged to act as Head of Department and Deputy Principal. As an experienced senior teacher I have been heavily involved as a consultant for developing and implementing the Smart Choices policy in several primary and secondary schools, to name just one of my many adventures in education. I thoroughly enjoyed working with Diabetes Queensland on the initial *Need for Feed* program, taking students to Jamie's Kitchen in Ipswich. I have also been fortunate to be a Home Economics QCAA panel member for 19 out of the 30 years I have been teaching. Guiding pre-service teachers throughout the years has kept me fresh in the developing and ever-evolving field of education and also granted me the opportunity to give back to my profession—this is an essential element of my philosophy of teaching. With my children now at university I have more time to devote to my passion, Home Economics and so at the start of 2016 I willingly accepted the invitation to join the HEIA(Q) Committee of Management.

My interests over the years have included fishing, boating, tennis, running, reading, cooking and, more recently, quilting and sewing. My husband and I have a passion for travelling and our 2008 around-the-world tour with our children was a highlight.

While writing this piece I realised that my vision for Home Economics teaching is as clear as it was when I was at school—developing the adolescent as a whole being, encouraging both resilience and for each person to look at life from a different, positive and empathetic perspective.



I was recently inspired by listening to the 2017 King & Amy O'Malley Trust scholarship recipients speaking about their visions for the future of Home Economics at the World Home Economics Day celebrations. Eighteen-year-old Bronte Wills' response was particularly moving. She spoke about her experiences with Home Economics and the influence that her passionate home economics classroom teacher had had on her life choices. As I am entering the my final decade of teaching this dynamic but essentially ageless subject, I know that there is such passion for Home Economics and talent not only in our more experienced teachers but also in our young and upcoming teaching professionals.

Kirsten McCahon

President, HEIA(Q)

Celebrating World Home Economics Day

This year's HEIA(Q) celebration of World Home Economics Day was held on Saturday 18 March. Jennifer Bray and other HEIA(Q) committee members warmly welcomed everyone to The Queensland Club in Brisbane for a morning of high tea, introduction of the 2017 Queensland King and Amy O'Malley Trust scholars, the HEIA(Q) Annual General Meeting and of course, plenty of good collegial company.

The heritage-listed venue is a beautiful example of early-Australian architecture and was a perfect location for the event. It was attended by over 40 members and guests, all of whom indicated that it was a lovely occasion. The club has a tradition whereby each of the members' wives donate a tea set to the club and attendees

were privileged to be able to use some of these for the high tea. Jennifer Bray organised the venue and credit goes to her for the ambience and the enjoyment that was experienced. It was an elegant affair with vintage bone-china teacups, iced tea and sparkling wine on tables dressed with linen and floral arrangements.

Following the AGM, guests toasted World Home Economics Day, after which they enjoyed a beautifully presented and delicious morning tea.

The international theme for the 2017 World Home Economics Day was Home Economics literacy—Empowering for healthy and sustainable lifestyles, which encompasses food, financial, consumer

and environmental literacies. The occasion reminded us all that this is a great time to reflect on the importance of home economics literacy.

Presentation of the 2017 Trust King & Amy O'Malley Trust Scholarships was a highlight of the morning. This year's Queensland scholars are Kylie Akeroyd, Cheyanne Conroy, Millie Moss, Amanda Robertson and Bronte Wills. Bronte Will's speech was inspirational and left many home economics professionals feeling affirmed and confident in the future of our profession in Queensland.



Three of the Queensland 2017 King and Amy O'Malley Trust scholars L-R: Bronte Wills, Kylie Akeroyd, Amanda Robertson



Townsville celebrates World Home Economics Day

Five Townsville schools were represented at the Townsville World Home Economics Day celebration, which was held on Thursday 16 March 2017 from 6 until 8 pm at Michels Restaurant. We tasted some amazing canapés created by Craig Smith, head chef and owner of Michels Restaurant. Duck crepes, chicken profiteroles and escargots in garlic butter were some of the eight canapés sampled. It was a delightful evening during which we had the opportunity to share our home economics journeys and experiences. The group was keen to ensure regular events each term, so watch this space for an afternoon high tea in Term 2.

Wendy Owens

HEIA(Q) Townsville Regional Coordinator



Celebrating WHED in Townsville

Membership as at end December 2016

It was difficult to determine the exact membership as at the end of December 2016 because the membership reports did not include those members who had renewed or joined online. The database showed 577 members without members who had joined online. This was 21 fewer than at the end of 2015 but the actual number would probably have been close to that of 2015 if we had been able to include the online members.

Member type	HEIA(Q) members 31/12/16	HEIA(Q) members 31/12/15	HEIA(Q) members 31/12/14	Nationally 31/12/16
Associate	4	0	1	7
Full	110	116	137	308
School contact	99	100	111	205
School non-contact	328	335	353	702
Student with journal	12	18	15	27
Student no journal	4	9	4	12
NIPE	20	20	17	67
TOTAL	577 plus online renewals	598	638	1328 plus online renewals

Nationally, HEIA had 1328 members plus unknown number of online renewals at the end of December 2016 compared to 1374 at the end of 2015, which is a 3.3% decrease compared to the 3.5% decrease for HEIA(Q). I believe that numbers have stabilised when we take into account that online members are not included in the above data. HEIA(Q) had 43.4% of the membership as at the end of the year (it was 43.5% in 2015). In comparison to the national profile, HEIA(Q) has more school members but fewer full members:

Member type	HEIA(Q) % as at 31/12/2016	National % as at 31/12/2016
Associate	0.7%	0.5%
Full	19.1%	23.2%
School contact + non-contact	74.0%	68.3%
Students	2.8%	2.9%
NIPE	3.5%	5.1%

The strong HEIA(Q) membership reflects the value placed on the institute and positions the division well for advocating on behalf of its members. All 2016 members are encouraged to renew their membership in 2017 to ensure that the home economics profession in Queensland has a strong professional voice. The Queensland division took steps to minimise the impact of increased membership fees imposed at a national level in 2015—for example, setting only marginal increases for the registration fees for the 2016 conference and the 2016 regional workshops.

There have been no changes in the trend of how HEIA(Q)'s membership is distributed across the various categories, with school memberships remaining strong. Of the 577 members, 427 were school members. This was financially beneficial to HEIA(Q) as HEIA(Q) received \$242.42 capitation for every school membership.

As at the end of December 2016, of the 577 members, HEIA(Q) had email addresses for all but one member, who does not have one. This facilitates an efficient and cost-effective means of contacting members.

By comparison, at the end of 1994, the first full year of HEIA's operation, there were 87 members in the Queensland division and 650 members across all divisions.

Dr Janet Reynolds

HEIA(Q) Committee of Management

ACARA releases its resource for Home Economics—Food and wellbeing

The Australian Curriculum, Assessment and Reporting Authority (ACARA) has launched a new resource for Home Economics in Years 7-10. The resource is called 'Food and wellbeing' and is part of ACARA's resource called Curriculum Connections, which was launched on 8 February 2017. The Curriculum Connections resource identifies connections that exist across learning areas—for example, how Home Economics draws from both Health and Physical Education (HPE) and from Design and Technologies. Curriculum Connections resources have been developed for:

- Consumer and financial literacy
- Food and fibre
- Food and wellbeing
- Outdoor learning.

The resource notes that Food and Wellbeing includes learning about nutrition, health and wellbeing for Foundation-Year 6, and Home Economics in Years 7-10. Developed in consultation with the Home Economics Institute of Australia (HEIA), the Food and wellbeing connection supports teaching about individuals, families and communities, the nature of food and food safety, and how to make informed and appropriate food preparation choices. Developed in consultation with the Primary Industries Education Foundation Australia (PIEFA), the Food and fibre connection looks at the production of the food we eat, the fibres we use and includes marketing, consumption and the sustainable use of resources. That is, from 'paddock to plate' or 'forest to building' and beyond.

Both Food and wellbeing and Food and fibre include the following sections:

- Introduction
- Rationale
- Safety considerations
- Dimensions

These sections for Food and wellbeing are reproduced on pages 7 and 8 of this newsletter.

The resource also provides an overview of both Food and wellbeing and Food and fibre for:

- Foundation to Year 2
- Years 3 and 4
- Years 5 and 6
- Years 7 and 8
- Years 9 and 10.

The overviews for Food and wellbeing for the bands for Years 7 and 8 and for Years 9 and 10 are reproduced on page 8 of this newsletter.

For each of these bands, a downloadable PDF is available that shows a mapping of the relevant content descriptions and elaborations into tables. For example, the Years 7 and 8 mapping shows the relevant content descriptions and elaborations from both HPE and Technologies. For Years 7 and 8, and Years 9 and 10, the introduction to the tables states:

Australian Curriculum content descriptions and elaborations relating to home economics (7-10)

The central focus of home economics is the wellbeing of individuals and families in their everyday living. Home economics education is about students learning how to become independent, how to connect with others, and how to take action towards futures that support individual and family wellbeing. Where home economics is offered as a subject, or a home economics related subject, elements of learning will be drawn from content in both Health and Physical Education (HPE) and Design and Technologies in the Australian Curriculum.

The resource also includes a downloadable PDF 'Curriculum Connections for the Technologies learning area'. This document addresses the following:

- Design in the Australian Curriculum
- Food and fibre production in the Australian Curriculum
- Food and wellbeing in the Australian Curriculum
- Home Economics in the Australian Curriculum
- Information and communication technology in the Australian Curriculum
- Multimedia in the Australian Curriculum.

Sections of this document are reproduced on page 9 of this newsletter.

Hopefully the Curriculum Connections resource, and in particular Food and Wellbeing, will help home economics teachers make their cases to advocate for Home Economics in the curriculum, and that Home Economic draws from two learning areas: Health and Physical Education and Technologies (Design and Technologies).

Dr Janet Reynolds

HEIA(Q) Committee of Management



Food and wellbeing

Reproduced from the Australian Curriculum website of the Australian Curriculum, Assessment and Reporting Authority
www.resources.australiancurriculum.edu.au/curriculum-connections/food-and-wellbeing/food-and-wellbeing/
Copyright Australian Curriculum, Assessment and Reporting Authority

Food and wellbeing includes learning about nutrition, health and wellbeing (Foundation-Year 6) and home economics (Years 7-10).

Through the food and wellbeing connection students have the opportunity to gain knowledge, skills and understandings about the importance of good nutrition and food preparation for health and wellbeing and the role of the individual, family and communities. Students develop independence by making decisions and taking action and considering the impact of decisions on others and for preferred futures.

There is scope to draw on a number of learning areas.

Introduction

The Australian Curriculum addresses learning about food and wellbeing in two ways:

- in content descriptions as in Health and Physical Education (HPE), Science and Technologies, noting that in HPE there is a food and nutrition focus area and in Design and Technologies there is a technologies context (food specialisations)
- where it is identified in content elaborations in other learning areas, such as Mathematics.

The scope of learning in food and wellbeing reflects relevant content from across the Australian Curriculum.

The Australian Curriculum Connection: Food and wellbeing provides a framework for all young Australians to understand and value the importance of good nutrition for health and wellbeing both across learning areas and specifically within the Technologies learning area as a technologies context in core learning across Foundation to Year 8 and as additional learning opportunities offered by states and territories in Years 9-10.

The food and wellbeing connection is presented in bands of schooling. In Foundation-Year 6, the connection is described as nutrition, health and wellbeing. In Years 7-10, it is described as home economics.

Rationale

There are increasing community concerns about food issues, including the nutritional quality of food and the environmental impact of food manufacturing processes. Students need to understand the importance of a variety of foods, sound nutrition principles and food preparation skills when making food decisions to help better prepare them for their future lives. Students should progressively develop knowledge and understanding about the nature of food and food safety, and how to make informed and appropriate food preparation choices when experimenting with and preparing food in a sustainable manner.

The Design and Technologies food specialisations technologies context includes the application of nutrition principles (as described in Health and Physical Education) and knowledge about the characteristics and properties of food to food selection and preparation; and contemporary technology-related food issues.

When connecting the curriculum to plan a program of teaching and learning for nutrition, health and wellbeing (F-6) or home economics (7-10), teachers draw on content from across the Australian Curriculum, in particular Health and Physical Education, and Design and Technologies.

Safety considerations

In implementing projects with a focus on food, care must be taken with regard to food safety and specific food allergies that may result in anaphylactic reactions. The Australasian Society of Clinical Immunology and Allergy has published guidelines for prevention of anaphylaxis in schools, preschools and childcare. Some states and territories have their own specific guidelines that should be followed. When state and territory curriculum authorities integrate the Australian Curriculum into local courses, they will include more specific advice on safety. For further information about relevant guidelines, contact your state or territory curriculum authority.

Dimensions

To maximise the effectiveness of any nutrition, health and wellbeing or home economics program delivered in schools, learning should be sequential. The dimensions of this learning are:

- individuals, families and communities
- nutrition and food specialisations
- materials (textiles) and technologies specialisations (Years 7-10 home economics only).

These dimensions of learning have been developed in consultation with Home Economics Institute of Australia (HEIA).

Concepts

Within each of these dimensions the following concepts can be addressed:

- 1 Becoming independent–Developing independence by making decisions and taking action
- 2 Connecting with others–Understanding how to interact and live with others and understanding how decisions impact on others
- 3 Taking actions towards preferred futures–Understanding of, and sense of responsibility for, decisions and actions that promote preferred futures
- 4 Creating designed solutions–Creating designed solutions using design processes and production skills



Years 7 and 8

In Years 7 and 8, students further develop their ability to maintain personal health and wellbeing and contribute to community decision-making. They develop knowledge, understanding and skills to make healthy, informed food choices and to explore the contextual factors that influence eating habits and food choices. They investigate design and technology professions and the contributions that each makes to society locally, regionally and globally through creativity, innovation and enterprise, such as the role of nutritionists, food technologists and textile designers.

They consider the ways characteristics and properties of technologies can be combined to design and produce sustainable designed solutions to problems for individuals and the community, considering society and ethics, and economic, environmental and social sustainability factors.

Through home economics connections, students may use a range of technologies including a variety of graphical representation techniques to communicate, generate and clarify ideas through sketching, modelling and technical drawing, for example, drawing and annotating concept sketches and producing patterns.

With greater autonomy, students identify the sequences and steps involved in design tasks. They develop plans to manage design tasks, including safe and responsible use of materials and tools, and apply management plans to successfully complete design tasks. Students respond to feedback from others and evaluate design processes used and designed solutions for preferred futures. They evaluate the advantages and disadvantages of design ideas and technologies.

By the end of Year 8, students will have had the opportunity to create designed solutions at least once in Design and Technologies for the food specialisations technologies context. This may occur through integrated learning as illustrated in the food and wellbeing connection. Students establish safety procedures that minimise risk and manage a project with safety and efficiency in mind when making designed solutions, including when designing solutions for healthy eating. They develop knowledge, understanding and skills to make healthy, informed food choices and to explore the contextual factors that influence eating habits and food choices.

Years 9 and 10

In Years 9 and 10, students further develop their ability to maintain personal health and wellbeing and contribute in civic, social and economic ways. Students question and critically analyse social, cultural and political factors that influence health, safety, wellbeing and physical activity participation to make informed judgements and ethical decisions. They develop skills and critically evaluate strategies to positively manage change and foster respectful relationships, leadership and collaboration.

In Years 9 and 10, students may elect to study a home economics related subject either by selecting a local course or by designing and producing designed solutions in Design and Technologies for the food specialisations technologies context. Students identify and establish safety procedures that minimise risk and manage projects with safety and efficiency in mind, maintaining safety standards and management procedures to ensure success.

Students may plan, rehearse and evaluate strategies to produce, prepare and consume healthy food and propose and evaluate responses to external influences on their ability to make healthy food choices. They critically analyse nutrition information from a range of sources.



Curriculum Connections for the Technologies learning area

The following extract is reproduced from ACARA's Australian Curriculum website

<http://resources.australiancurriculum.edu.au/curriculum-connections/food-and-wellbeing/food-and-wellbeing/>

(click link at the bottom of the above website page to Curriculum Connections for the Technologies learning area).

Copyright Australian Curriculum, Assessment and Reporting Authority

The Technologies learning area has strong connections with a number of subjects across the Australian Curriculum. Opportunities for integration are discussed below:

Food and fibre production in the Australian Curriculum

Food and fibre production provides a context and body of knowledge, understanding and skills in the Australian Curriculum: Technologies. Students will also have opportunities across other learning areas from Foundation to Year 10 to learn about the production of the food they eat, fibres they use and the environment in which they live. Learning will address key processes of production, marketing, consumption, sustainable use of resources and waste recycling.

ACARA will document how food and fibre production is addressed across the Australian Curriculum. This will provide a framework – across learning areas and specifically within the Technologies learning area as a context for core learning in F-8 – for all young Australians to understand and value food and fibre production. States and territories may offer extra learning opportunities in Years 9-12.



Food and wellbeing in the Australian Curriculum

Student attitudes and behaviour regarding healthy living can be influenced by providing students with opportunities to learn about where their food comes from, how it is produced and how they can prepare it. In the Australian Curriculum students will be taught about food and nutrition in Health and Physical Education (HPE) from Foundation to Year 10 and in the Technologies learning area through Design and Technologies from Foundation to Year 8. In the HPE curriculum students develop knowledge and understanding of nutrition principles to enable them to make healthy food choices and consider the range of influences on these choices.

In Design and Technologies students learn how to apply knowledge of the characteristics and scientific and sensory principles of food, along with nutrition principles (as described in HPE) to food selection and preparation through the design and preparation of food for specific purposes and consumers. They will also develop understandings of contemporary technology-related food issues such as 'convenience' foods, highly processed foods, food packaging and food transport. Beyond Year 8 students may choose to study a food-related subject offered by states and territories or they may have the opportunity in Design and Technologies to design and produce solutions in a food specialisations context.

ACARA will document how food and nutrition are addressed across the Australian Curriculum. This will provide a framework across learning areas and specifically within the Technologies learning area as a context for core learning from Foundation to Year 8 – for all young Australians to understand and value food and nutrition. States and territories may offer extra learning opportunities in Years 9 to 12.

Home economics in the Australian Curriculum

Home economics subjects support students to develop the capacity to make decisions, solve problems and develop critical and creative responses to practical concerns of individuals, families and communities in the local and global context. Where Home Economics is offered as a subject, or home economics related subject elements of learning will be drawn from content in both Health and Physical Education (HPE) and Technologies in the Australian Curriculum.

Content to be drawn from the HPE curriculum is in relation to food and nutrition, growth and development, identity, and connecting to others. Students develop the knowledge, understanding and skills to make healthy choices about food and nutrition. They explore the range of influences on these choices and build the skills to access and assess nutritional information that can support healthy choices. In HPE, students become increasingly aware of the stages of human growth and development. They take increasing responsibility for their own growth and development by exploring, and learning how to manage, the many different factors that influence their identities. Students also develop a practical understanding of how connections to other people influence wellbeing. They learn positive ways to communicate, interact and relate to others in a range of social and movement-based situations.

HEIA(Q) InForm Editor's comment

The extracts on this page are from 'Curriculum Connections for the Technologies learning area' on the Australian Curriculum website of the Australian Curriculum, Assessment and Reporting Authority. The document includes:

- Design in the Australian Curriculum
- Food and fibre production in the Australian Curriculum
- Food and wellbeing in the Australian Curriculum
- Home Economics in the Australian Curriculum
- Information and communication technology in the Australian Curriculum
- Multimedia in the Australian Curriculum.

Not all sections are reproduced here. Those that are reproduced are reproduced in the same order as in the original source.

Dr Janet Reynolds HEIA(Q) Committee of Management

HEIA(Q) members meet to discuss and develop a response to the draft Years 11/12 Senior Design syllabus

HEIA(Q) Committee of Management emailed all members and encouraged them to respond to the draft Years 11/12 Senior Design syllabus. In addition it held a meeting to enable members to discuss the draft syllabus prior to making their own submissions and as a result of that meeting HEIA(AQ) developed its response to the Queensland Curriculum and Assessment Authority (QCAA).

Responding to the draft syllabus

The 2nd draft of the Years 11/12 Design syllabus was released February 2017. The closing date for feedback was 3rd March, giving a very short turn around for consultation. Feedback was to be via a survey developed by QCAA.

HEIA(Q) meeting to discuss the syllabus

A meeting was held at the Airport International Motel, Hamilton, on Tuesday 28 February to discuss the draft syllabus. Twelve members attended the discussion meeting, which was facilitated by HEIA(Q) committee member Kirsten McCahon. Members were asked to read the draft syllabus prior to attending the meeting to make full use of the meeting time to respond accordingly.

Concerns about the draft Senior Design syllabus as stated at outset of meeting

The initial concerns that were raised included:

School-based issues:

- Are we equipped to handle this?
- What do we need to do to up-skill teachers (PD) and then students?
- Issues in preparing for the external process
- We can manipulate the timing of units of work to add options for construction.
- Overcrowded suite of subjects for schools—who get to do what across school?
- Cost of supporting resources/ programs e.g. software.

Syllabus issues

- Very advanced content and objectives—more aligned with a university level
- The model seems to be based on graphics
- Exam is not reflective of a design process.
- Lack of clarity about prototyping

Pre-service training

- Training of new graduates—how will this subject be supported?

Home economics issue

- Under-valuing of expertise and experience of Home Economics staff

After 90 minutes of discussion it was decided that only the points in the category 'Syllabus issues' should be included in the response to QCAA.

Finally, I would like to thank all those who attended the meeting and contributed to the discussion. The breadth of experience and knowledge has enabled HEIA(Q) to create a critical but well-rounded evaluation and response to this draft. I hope that we can continue with this process for future drafts. Please stay tuned for a future meeting to comment on the third draft—this will be prior to 28 April 2017. Some up-skilling and more confidence in ourselves as a professional group could lead to a revival of our diversity of skills and open doors for home economics professionals to take the lead in something we are good at—Design!

Thanks again

Kirsten McCahon

Senior Experienced teacher Home Economic · Ferny Grove SHS
HEIA(Q) Committee of Management

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

Plan now for the HEIA(Q) 2017 conference

Saturday 12 August 2017

Mark it in your diary, set aside your budget or apply for funding, book your flights—and look forward to an exciting day of professional learning and sharing.

We look forward to seeing you there!

The HEIA(Q) 2017 Conference Organising Committee is busily finalising plans for the HEIA(Q) 2017 state conference, *Home economics! Action! Futures!*. All members of the 2016 Conference Organising Committee are continuing into 2017—Sue Smith (Clairvaux College, Mt Gravatt), Cheryl Conroy (retired), Lyn McErlean (St Benedict's College), Ngaire Mayo (Innisfail State High School) and myself, Janet Reynolds, as convenor—supported, of course, by Lidia Dalton and Leanne Mulheran from Expert Events.

The 2017 program has three 65-minute concurrent sessions and two keynote speaker sessions. Past conference evaluations have indicated that this is the format preferred by our delegates.

About the conference

The HEIA(Q) 2017 conference *Home Economics! Action! Futures!* is designed to inspire all home economics professionals to model actions that exemplify the home economics values of wellbeing, sustainability and equity and to actively promote sustainable families, sustainable food futures and sustainable textiles futures. It will also assist home economics professionals in schools to take strong and confident actions related to new junior and senior curricula to deliver rigorous and exciting programs for the school cohort.

Delegates will explore contemporary home economics issues and curricula in order to take personal actions to promote futures in which we will be proud to play our parts. The aim of the conference is to empower delegates to make real their visions of a better world in terms of families, food and textiles.

Two nationally recognised keynote speakers—social commentator and author Jane Caro and researcher and food scientist Dr Gie Liem—will lead the charge towards the future. Engaging and informative local and interstate presenters will support our keynote speakers in 27 concurrent sessions.

In summary, *Home Economics! Action! Futures!* will promote contemporary Home Economics, the actions by which futures-oriented home economics professionals can promote socially just and sustainable societies—both locally and globally—and how these actions will build great futures for individuals, families and communities.

About the venue

The conference venue is once again the Brisbane Convention & Exhibition Centre (BCEC). Over several years it has proved to be the best location for the demands of our conference needs. It is large enough, has plenty of space to move around, has great AV facilities and is easily accessed by public transport.

Why home economics professionals should attend the conference

The Conference Organising Committee has reviewed the program to make sure there is something for everyone, whether they work in education or in business or are not in the paid workforce. Delegates will be given the opportunity to explore, for example, food science, the textiles and fashion industry, hands-on textiles and makerspaces, super diets, sustainable gardens and practical foods—all sure to engage everyone with an interest in the home economics field of study. These will be complemented by a raft of sessions related to the new Senior syllabi, the Australian Curriculum and related pedagogy and assessment.

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

P PO Box 351

Hamilton Central QLD 4007

Getting ready for the HEIA(Q) 2017 state conference

The 2017 HEIA(Q) Conference Organising Committee is well on the way to opening conference registration, which is planned for 19 April. As usual, HEIA members will be advised of the opening of registration prior to notices being sent to schools.

The following information regarding registration costs and the program information that follows may help in preparing for the conference and, where necessary, in making cases to school administrators.

Registration costs

HEIA(Q) has kept increases to a minimum, with only a \$5 increase for member registration from 2016.

(All prices include 10% GST)

	Early bird \$A per person	Standard \$A per person
HEIA member	\$250	\$300
.....		
HEIA member:		
student/not-in-paid	\$165	\$215
employment member		
.....		
Non-member	\$340	\$390
.....		
Non-member		
student/not in paid	\$225	\$275
employment		
.....		

Action!

Futures!

Let's work together

Home Economics

Action!

Futures!

Let's
work together



2017 State Conference

The conference program

Both keynote speakers are locked in and all concurrent sessions have been finalised.

Under the main theme of *Home Economics! Action! Futures!* the program has been planned to address a number of sub-themes:

- The sub-theme of *Senior syllabi* includes sessions on each of the three new Senior syllabi related to home economics teachers—Food and Nutrition, Design, and Health. It also includes a session on food science in the Year 11/12 classroom and another on how external examinations impact on pedagogy.
- The sub-theme of *Pedagogy and assessment* includes sessions related to both the Australian Curriculum and the new Senior syllabi, with sessions on assessment and evidence of learning, critical inquiry, reflective practice, engaging 21st-century minds, resources to support the *Food and Fibre* context in the Technologies curriculum, and using digital tools in practical classes, while Lynette Skeers will lead a hands-on makerspace session.
- The sub-theme of *Food Science* again includes the very popular Dr Joel Gilmore with a new presentation in which he will explore the science of crystallisation, emulsions and gels. He will also conduct a second session on foams, while Dr Gie Liem will explore sensory profiling.
- The sub-theme of *Food and Nutrition* brings together Glenn Cardwell (WA) discussing 'super diets' and Casey-Lee Lyons (Qld) who will share achievable and motivating strategies to help delegates to live and feel their healthiest selves. To complement these presentations Roman Spur will explore sustainable gardens.
- The *Textiles* sub-theme offers many choices including new fibre technologies and sustainability, fashion sketching, a demonstration of how weaving, printing and embroidery can be used to create unique and individual fabrics from recycled garments, and a hands-on session creating stunning fabrics using fabric paint.
- The sub-theme *Practical Foods* brings three new presenters to the stage: Shannon Kellam from Montrachet, looking at making vegetables the hero of the meal; Jamie Fleming from Sweet&Chilli looking at trends that just won't go away; and a team from Western Australia discussing and demonstrating economical seafood options.

The conference speakers

The HEIA(Q) conference always aims to have a balance of presenters who have previously spoken at the conference and are known to hit the spot for the Queensland home economics profession, along with exciting and engaging new speakers. A selection of the new and returning speakers are introduced below. Full details will be found in the 2017 conference brochure, which will be sent to all members in April.

Keynote speaker, Jane Caro



Jane Caro is an author, novelist, journalist, broadcaster, columnist, advertising writer and social commentator. She has published eight books, including *Just a Girl*. A regular on *Agony, Q&A, The Drum, Sunrise* and *Weekend Sunrise*, she appears in the media often. In 2013 she co-created, co-produced (with Amanda Armstrong) and presented a six-part radio series for *ABC Life Matters*—'For Better, For Worse'. The series was so successful it has now become a five-part TV series for ABC's *Compass*. She produced another special series for *Compass* in 2016—'Fathers & Daughters, Mothers & Sons'. She writes regular columns for *Sunday Life* and *Leadership Matters*. Jane's particular interests include women, families and education.

Keynote speaker, Dr Gie Liem



Dr Gie Liem from Deakin University is one of the few academic sensory science specialists in Australia. His research areas are the psychology of food choice and sensory science. He has a special interest in sensory marketing, which includes the role of our senses in food choice and how our senses can fool us; how food labels influence taste perception; and how we can change children's food choices without them knowing it. His other area of interest is food choices of children. This includes the biology of taste development and why children like the things they like.

Before Deakin University, Dr Liem worked at Unilever, one of the largest food companies in the world, in the Netherlands. Before Unilever he was a researcher at the Monell Chemical Senses Center in Philadelphia, USA.



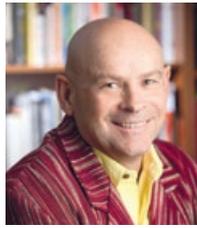
Kim Bailey



Dr Joel Gilmore



Penny Braithwaite



Glenn Cardwell



Jeanne Compton



Roman Spur



Margaret Duncan



Casey-Lee Jones



Joseph Ehud



Anne Mitchell



Shannon Kellam



Dr Alice Payne



Lynette Skeers



Paula Starr



Rosie Sciacca



Mark Turner



Anne Weaver



Kim Weston



Jamie Fleming



Kay York



Kelly Spence

New speakers

In addition to the two keynote speakers, Jane Caro and Dr Gie Liem (see insets), the 2017 HEIA(Q) conference will bring to the stage others with new perspectives for delegates. Some of these are listed below along with the titles of their presentations.

Shannon Kellam, Montrachet
Gastronomique

Denise Cullen, Hampton Senior High School, Perth
Affordable seafood (and the science of cooking it)

Dee Hedland, Northam Senior High School, WA
Affordable seafood (and the science of cooking it)

Penny Braithwaite, Queensland Curriculum and Assessment Authority (QCAA)
The new Senior Food and Nutrition syllabus

Paula Starr, QCAA
Food science in Years 11 and 12

Roman Spur, Spurtopia
Sustainable living: An inspirational case study and its incorporation into schools

Casey-Lee Lyons, Live Love Nourish
Everyday nutrition for a healthier you

Glenn Cardwell, Nutrition Impact
Super diets

Lynette Skeers, All Hallows' School
Decorating with electroluminescent wire

Kim Bailey, East of Grey
Sustainable embellishment techniques

Ehud Joseph, University of Canberra
Drawing for fashion: Experimental drawing tools for creative development

Mark Turner, PhD student, University of Queensland
GMO—Why the debate?

Anne Weaver, All Hallows' School
Decorating with electroluminescent wire

Kelly Spence, Primary Industries Education Foundation Australia
Naked and hungry

Roy Barnes, QCAA
The new Senior Design syllabus

Kim Weston, Methodist Ladies' College, Melbourne
Teaching for understanding or teaching to the external examination?

Speakers returning to the HEIA(Q) stage

HEIA(Q) members certainly have their favourites and we could fill the program with the many speakers who have repeatedly impressed delegates with their extremely high standards over the years. But in an effort to bring variety to the program, the Conference Organising Committee tries to blend the tried and tested with some new speakers. Those returning to the stage this year are shown below.

Dr Alice Payne, Queensland University of Technology
New approaches to sustainable fashion

Leanne Compton, Victorian Curriculum and Assessment Authority
Be bolder in practical classes—Digital tools for students

Carolyn Jones, QCAA
The new Senior Health syllabus

Dr Joel Gilmore, The University of Queensland
Six improbable things before breakfast and The physics of foams

Anne Mitchell, Genesis Creations
Fabric designing: Simple, safe and sustainable

Kay York, Park Ridge State High School
Aligning assessment: Do you have the evidence?

Rosemarie Sciacca, John Paul College
Engaging 21st-century minds in the Home Economics classroom and Fostering critical thinkers and critical inquirers

Margaret Duncan, Loreto College
Reflective practices to maximise learning

We hope to see you there!

2017 Professional development program

Home Economics



Action!

Futures!

Let's learn together

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

Home Economics! Action! Futures! is a theme that should resonate with all home economics educators in Queensland. In 2017 it will be essential for the home economics profession to take strong and confident actions related to new junior and senior curricula to deliver rigorous and exciting programs that reflect the new syllabi. The HEIA(Q) 2017 regional Professional Development Program provides opportunities for professional learning that will enhance understanding of new curriculum demands and what they might look like in the classroom.

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, or you may choose to 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.

▶ 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 senior assessment and tertiary entrance system and what it 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

Action!

Futures!

Let's
learn together



2017 Professional development program

Workshop dates and venues

▶ Term 2

Gold Coast

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

Monday 8 May 4.15 pm–6.45 pm
All Saints Anglican School
Highfield Drive, Merrimac

Brisbane South

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

Thursday 18 May 3.45 pm–6.15 pm
Clairvaux Mackillop College
Klumpp Road, Upper Mt Gravatt

Sunshine Coast

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

Wednesday 24 May 4.15 pm–6.45 pm
St Teresa's Catholic College
Sea Eagle Drive, Noosaville

▶ 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

Roma

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

and
*Workshop 2: Food science in the
Years 11/12 home economics classroom*
Friday 21 July 9.00 am–3.30 pm
St John's School
Bowen Street, Roma

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 3.45 pm–6.15 pm
Hillbrook Anglican School
45 Hurdcliffe 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 Hurdcliffe 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

▶ 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

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 zzzdmcman@westnet.com.au**

Please advise any dietary requirements when replying.



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**



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

Date: **Saturday 14 October 2017**
Venue: **TBA**



The NESLI experience

It was with both trepidation and excitement that I commenced my Advanced Leadership Program studies with the National Excellence in School Leadership Initiative (NESLI). All concerns ceased once I had enrolled in the course and started the orientation module. Through orientation I was able to connect with key personnel and navigate the online learning environment, setting me in good stead to commence the academic components of the course.

The program is split into four modules, each with their own focus, and an advanced leadership challenge that you set for yourself. I am now halfway through the course, having completed a module on being a mindful and authentic leader and another on conflict and feedback.

The modules are split into short chapters, each with their own video and readings and, when relevant, activities to be completed. What I love most about each chapter is that there is the opportunity to reflect on my own and others' practices through the questions that are posed and through the suggested activities and discussions to have myself with colleagues and with students. Each module also provides the opportunity to engage in online discussions with others from the course and to share our thoughts, experiences and advice. As it is an online, collaborative environment, this facilitates reflective thinking at my own pace and has often been a source of encouragement when others are having the same experiences as I am, and of alternative perspectives and inspiration from others' contributions. A final component of the module is the online webinar. The module facilitator guides the webinars and poses reflective questions, then allocates participants to breakout rooms where the questions are discussed between two to three participants then shared with the main group. Over the months of involvement in this program with its discussion forums, webinars and peer mentoring, participants have built relationships and supported each other through experiences and transitions. It is wonderful to be a part of such a supportive professional network.

Despite being only halfway through the course, I feel I have developed significantly. The course is centred on me and improving my understanding of myself, my relationships and my practices. This has afforded me the opportunity to reflect on myself and to develop goals and strategies to work towards achieving my goals. The strategies offered through the modules are practical and I have been able to effectively integrate these into my everyday practices. It is quite empowering to have a better understanding of yourself and others and to have a toolkit of strategies to facilitate improved collegiality, faculty momentum and professional outcomes.

The reflective, practical focus of this course has been a highlight for me and it is the key reason I would encourage others, no matter their position, to embrace this program. I am grateful for the opportunity provided through NESLI and HEIA(Q) to enhance my personal and professional spheres through my engagement in the course.

Rosemarie Sciacca

HEIA(Q) Committee of Management

Recipient of NESLI scholarship at HEIA(Q) 2016 state conference

Four more HEIA(Q) members awarded NESLI scholarships

Following nine HEIA(Q) members being awarded scholarships under the National Excellence in School Leadership Initiative (NESLI) at the HEIA(Q) 2016 state conference, seven further NESLI scholarships were announced at the HEIA 2017 national conference dinner in January 2017. Of these, four were awarded to HEIA(Q) members:

- Christine Prakash
- Stacey Rogers
- Carla Wood
- Kay York

Congratulations to these deserving HEIA(Q) members.

At the HEIA national conference dinner held at the iconic Melbourne Cricket Ground, HEIA proudly announced those members who had been awarded NESLI scholarships. In preparation for the conference, HEIA partnered with NESLI to enable HEIA members registering for the conference to be awarded a full scholarship to the Women's Advanced Leadership Program, valued at \$5890, or one of five partial scholarships, each valued at \$3500. Successful completion of the Advanced Leadership Program enables participants to gain 12 credit points towards a Master of Leadership or Master of Education from Monash University, subject to Monash University admission requirements. This equates to 25 per cent of the master qualification. This is a wonderful initiative for the future of our profession.



HEIA members awarded NESLI scholarships at the HEIA national conference dinner
L-R: Kay York, Carla Wood, Amanda Sutton, Leanne Compton, Stacey Rogers



HEIA(Q)'s IntoCraft display

Although NESLI had pledged five partial scholarships for national conference delegates, the standard of the applicants was so high that it was decided to award six. This equates to scholarships worth approximately \$27 000 being awarded to HEIA members at the national conference.

The recipient of the NESLI 2017 HEIA conference full scholarship was Amanda Sutton from Tasmania.

The recipients of the partial scholarships were:

- Leanne Compton (Vic)
- Indji Hayrebet (WA)
- Christine Prakash (Qld)
- Stacey Rogers (Qld)
- Carla Wood (Qld)
- Kay York (Qld).

Indji and Christine did not attend the dinner so their scholarships were announced at the conference plenary session the next morning.

Congratulations to all recipients!

Announcing the scholarship recipients, HEIA member Dr Janet Reynolds congratulated the recipients and wished them well in their futures as, we hope, our upcoming leaders. On behalf of our members, Jan also thanked NESLI for providing this wonderful opportunity to the HEIA community, and in particular thanked NESLI Executive Officer Betti Tovishazy for the generosity and the confidence NESLI has shown in the home economics education profession.



Rosemarie Sciacca with her NESLI scholarship trophy

After a successful exhibition in 2016, HEIA(Q) was again asked to curate a display of student textiles work for the IntoCraft Live Brisbane, formerly the Stitches and Craft Show. The show was held at the Brisbane Convention and Exhibition Centre from Thursday 23 March through until Sunday 26 March. This year's HEIA(Q) display featured work from a variety of schools around Queensland who answered HEIA(Q)'s call for work earlier this year. Schools included All Saints Anglican College, Assisi Catholic College, Corinda State High School, John Paul College, Moreton Bay College, Northside Christian College and San Sisto College.

Visitors included school groups, teachers, students and textiles designers; all were impressed with the variety and calibre of the work on display. This varied display showcased bridal dresses fashioned from calico, sustainably dyed fabrics and designs, sublimated fabrics turned into unique dresses, intricate quilts, quirky homewares and children's play objects amongst many others. The ingenuity of student work was inspiring and a clear reflection of the creative thinking skills fostered in the study of Home Economics.

This wonderful opportunity to promote the work of home economics teachers and students would not have been possible without the work of Jill Shehab of All Saints College, who willingly took responsibility for the collection of items and the organisation and staffing of the display. Thanks must also be extended to all those who volunteered to supervise the display throughout the show and to the schools who contributed work. We look forward to what next year's display will bring and encourage all schools to consider what they can contribute in 2018.

Rosie Sciacca
HEIA(Q) Committee of Management



intocraft

Introducing the 2017 Queensland King & Amy



Kylie Akeroyd

Kylie is in her final year of a Bachelor of Education (Secondary) majoring in Home Economics with a minor in Science. Kylie developed her passion for experimentation in the kitchen and the sewing room from a very early age. With endless support and assistance from her encouraging mother, Kylie's confidence and abilities grew. As a young adult Kylie became curious about people, their motivations and reactions. She observed this through her hairdressing career and maintains that fascination today.

Kylie is loving university study and is trying to absorb as much as possible from the opportunities available to her, including becoming the student representative on the HEIA(Q) Committee of Management. She is very happy that she found Home Economics and will be able to make a future career in the area of study that combines so many of her passions.

Kylie feels very honoured to be a King & Amy O'Malley Trust scholarship recipient and will endeavour to uphold their values and ethos, 'that a satisfying family life [is] crucial to the welfare of the nation and could not be achieved without effective management of the home' (King & Amy O'Malley Trust website).



Cheyanne Conroy

Cheyanne is currently enrolled in her fourth and final year of a dual degree in Child and Family Studies and Primary Education at Griffith University on the Gold Coast. Following her passion, Cheyanne has recently participated in a number of programs that focus on eliminating and relieving the effects of poverty and disadvantage, both in Australia and overseas. These include the Smith Family's Homework Club and volunteer trips to Cambodia and the Philippines where she taught in various disadvantaged schools and participated in voluntourism projects.

Cheyanne is also extremely passionate about changing the levels of inequality faced by Indigenous Australians across the country. For this reason she also mentors Indigenous students with AIME, an organisation that works to support Indigenous students from high school and into university, employment or further education at the same rate as all Australian students. When she finishes her study Cheyanne would like to take on a role in helping Indigenous families in the child protection and education sectors. In the future she would also like to expand her impact to communities suffering in poverty across the globe.



Millie Moss

Millie is a young mother of two children aged four and five years old. She is in her third year of studying a Bachelor of Social Work with Honours at Griffith University. To her pleasant surprise Millie has enjoyed much academic success at university. Since undertaking a practical placement in a court setting assisting women to gain Domestic Violence Orders, Millie has become passionate about preventing domestic violence and the impact that violence has on the community. Millie has now gained employment with Working Against Violence Support Service Inc. where she is an integrated response and specialist crisis worker. Millie is managing family, work and study commitments with the support of her family. She identifies with the struggles and pressures faced by families and this has solidified her belief in the importance of contemporary Home Economics. Millie intends to spend the remainder of her studies and her future career as a home economics focussed social worker supporting the safety and wellbeing of children and parents so that they may be free from the fear of domestic violence.

O'Malley Trust scholars



Bronte Wills

Eighteen-year-old Bronte Wills grew up in Barcaldine, a small rural town in Central West Queensland. She attended Barcaldine Prep-12 State School from the age of five years. In 2016, she graduated from that same school where she had spent her childhood and adolescence dreaming of the future, making memories and, of course, studying hard. Last year, Bronte was school captain and dux of her class as well as receiving the Country Women's Association (CWA) Award for Highest Academic Achievement in Home Economics for the third year in a row. She also received a Caltex Best All Rounder award and was awarded a King & Amy O'Malley Trust scholarship.

The beginning of 2017 brought about a great change in Bronte's life as she waved goodbye to her home to begin a new life in Rockhampton. While in the 'Beef capital of Australia', she will study a Bachelor of Secondary Education (majoring in Home Economics) at CQUniversity. It gives her immense satisfaction to achieve this dream of her eight-year-old self. For Bronte, Home Economics is far from just cooking and sewing. It is the blueprint for and the building blocks of life itself, the quintessential recipe—if you will—for a loving, caring and stable home; and thus, a more accepting society. Bronte will continue to uphold everything Home Economics stands for with absolute pleasure, in a great effort to restore the love of it among the next generations of the world's youth.



Amanda Robertson

It has taken 20 years for Amanda to finally have the possibility of completing her tertiary education at the Queensland University of Technology, and to become a home economics and secondary educator.

Amanda feels that she has always been connected to these amazing professions. She is a mother of three children, currently attending primary school, high school and university, respectively. Amanda has taught in the hospitality industry, trained apprentice chefs, managed people in her own business, represented others in business, guided businesses to flourish, and consulted with individuals as they navigated personal and career decisions, all whilst managing her own self-care and wellbeing. In addition, these last three years Amanda has developed a strong interest in project-based learning, philosophical inquiry and design thinking, and all the possibilities and opportunities that these can add to her teaching practice. She is looking forward to a year filled with practicum placement, where she will meet, connect with and, she hopes, inspire and be inspired by students, as well as make professional connections and broaden her network of like-minded, passionate and exuberant educators.

The broad scope of topics that home economics-trained teachers are able to teach means a very busy year ahead for Amanda. She hopes to extend and refine her knowledge of these topic areas as well as to experiment with different pedagogical approaches for engaging students. Moreover, she hopes to bring the virtues of tolerance, patience and kindness as well as her life experience and optimistic nature to continue to advocate for Home Economics in school settings. Hopefully, the curiosity and enthusiasm she possesses for all things this interdisciplinary field represents will help others find the same sense of purpose that she has gained from this wonderful profession.



International Day of Families



The International Day of Families, held annually on 15 May, celebrates the importance of families and the work started during the International Year of Families in 1994. The 2017 theme for the international day is 'Families, education and wellbeing'.

This year's observance focuses on the role of families and family-oriented policies in promoting education and overall wellbeing of their members. In particular, the Day is to raise awareness of the role of families in promoting early childhood education and lifelong learning opportunities for children and youth.

The Day will highlight the importance of all caregivers in families, be it parents, grandparents or siblings and the importance of parental education for the welfare of children. It will focus on good practices for work-family balance to assist parents in their educational and caregiving roles. Good practices from the private sector in support of working parents, as well as youth and older persons in the workplace will also be highlighted.

The symbol of the International Day of Families consists of a solid green circle containing an image in red, which combines simple drawings of a heart and a house. This indicates that families are the centre of society and provide a stable and supporting home for people of all ages.



CQUniversity professional development workshops in Home Economics/Hospitality

In 2017, in association with its professional and industry partners, CQUniversity's School of Education and the Arts will continue its professional development workshops in the Home Economics/Hospitality teaching discipline area. Workshops are held at the same time every year—during Education Queensland's school holidays. These workshops are available to registered teachers and teachers working in Registered Training Organisations (RTOs) such as TAFE colleges, as professional development

opportunities to upskill or retrain into this high-demand teaching area. Workshops will be held in Rockhampton and, depending on enrolment numbers, may also be held in Brisbane.

Please note, if you are a CQUniversity student and you are already enrolled in these units you do not need to register; this information is for external participants only.

The professional development workshops planned for 2017 are listed below.

These workshops are subject to student demand and the availability of appropriately qualified workshop presenters and venues.

Teachers undertaking these workshops as professional development and wishing to gain statements of attainment must complete the associated assessment tasks and attend the relevant workshops. However, teachers wishing only to gain statements of attendance need only attend the workshops.

Home Economics/Hospitality workshops

Workshops

EDVT11021 Food Technology

This four-day intensive Food Technology workshop provides a practical hands-on experience where participants will learn a range of techniques essential for teaching food skills and the design process. The content addresses latest developments in the Australian Curriculum with a focus on the Middle School Phase of Learning and some embedded Hospitality components.

EDVT11022 Textile Technology

This four-day intensive Textile Technology workshop aims to inspire and (re)invigorate participants' passion for textiles through fun and engaging hands-on learning experiences exploring the latest developments in textile technology. The workshop experience provides an uplifting and contemporary perspective on home economics and textiles education. Regardless of textiles experience, participants' activities can be negotiated either to teach the basics or to extend to mastery.

EDSE14001 Fashion Design

This four-day Fashion Design workshop is designed to inspire both beginning and experienced home economics and fashion design teachers to create engaging and contemporary fashion design lessons. With the support of two skilled fashion design tutors participants will be guided through activities that match their sewing and designing experience to create garments that demonstrate indigenous perspectives and sustainable practices. They will also be immersed in the fashion design experience through showcasing their constructed garments to a live audience.

EDSE13001 Culinary Science for Teachers

Need to learn about or upskill your food science knowledge in preparation for the upcoming Food and Nutrition Senior Syllabus? During this four-day intensive workshop participants will undertake a series of food-based experiments that develop practical skills associated with cookery and recipe construction. Participants will be given opportunities to explore ways to present scientific food experiments to students in fun, challenging and engaging ways.

2017 Dates

Location

Tuesday 4 to
Friday 7
April

North Rockhampton
State High School,
Rockhampton

Canterbury College,
Beenleigh

Tuesday 4 to
Friday 7
July

Emmaus College,
Rockhampton

Stuartholme School,
Brisbane

Tuesday 27 to
Friday 30
June

2017: St Ursula's College,
Yeppoon

Starting 2018: Northside
Christian College,
Brisbane

Tuesday 26 to
Friday 29
September

CQUniversity,
Rockhampton

(Brisbane venue to be
confirmed, subject to
demand)



Wool4School 2017 design competition

Workshop participation details

1. Cost: \$601
2. Session times: 8.30 am-4.30 pm
3. Please wear covered non-slip footwear and suitable protective clothing.
4. Participants in the Textile Technology and Fashion Design Workshops will need to purchase a specific list of fabric and haberdashery items prior to attendance.

Resources provided for participants

1. Printed materials for each workshop including Workbook, Study Guide and Course Profile, if required.
2. All consumables (i.e., ingredients and other materials necessary to undertake the workshop activities).

How to register

Registration for each workshop is to be completed online at www.cqu.edu.au/about-us/structure/schools/ea/professional-development-workshops

Search for 'Home Economics/Hospitality Workshop' and click on the link on the left-hand side of the menu under each workshop.

Accommodation

If you are intending to attend one or more of the workshops, please note that you are responsible for making your own travel and accommodation arrangements. There is a large range of accommodation available in Rockhampton, Yeppoon and Brisbane. We suggest you check out wotif.com and lastminute.com for their latest specials.

For more information, please contact Jay Deagon via email jdeagon@cqu.edu.au or telephone 07 3023 4264.



Australia's number-one student-design competition, Wool4School, returns in 2017 with a fresh new design brief, some brand-new prizes and for the first time, it's open to Year 12 students.

Over the past five years, the competition has grown rapidly throughout Australia and Hong Kong and has educated many thousands of students about the natural versatility of Australian merino wool. More than 12 000 Australian students were registered for the competition in 2016 and enjoyed the project as part of the formal school curriculum.

Wool4School in 2017 invites Australia's secondary school students to design an outfit for their favourite musician to wear for a performance on stage.

Naturally global stars like Ariana Grande, Adele, Sia and Justin Bieber can wear merino wool because of its breathability, drape and comfort but to have their fans thinking of great onstage costumes for them takes fan engagement to a fun new level.

The outfit must be a brand-new design, innovative and inventive. The entry must include a minimum of one piece with a maximum of four pieces and in addition include a wool accessory and be of at least 80 per cent merino wool and suitable for a great live performance.

There are more than \$10 000 worth of student and teacher prizes. The winning Year 10 design will be made into reality by leading Australian designer Jonathan Ward and the Year 12 winner will be offered a full scholarship to attend the prestigious Whitehouse Institute of Design to further their education in the fashion industry.

This is purely a design competition; students don't actually need to make the outfit; the panel of judges just want the sketched designs and evidence of knowledge of various functional aspects of merino wool.

Registrations are now open. When teachers sign up, they receive a free classroom kit. Get designing—encourage your friends to join Australia's most popular school design competition, Wool4School.

Full details, resources and lesson plans can be found on the new-look Wool4School website www.wool4school.com, along with details of the amazing prizes on offer for students and teachers.

Ashley Hollis

Project Officer - Education & Extension
Australian Wool Innovation Limited · The Woolmark Company






heia
 Home Economics Institute of Australia Inc.

2017

national conference

What's the verdict?

For most delegates the HEIA 2017 national conference was a great way to start the professional year. The conference evaluation completed by 77.5 per cent of the 213 delegates indicated that the conference was very well received. Naturally there were some sessions that were disappointing for some but overall most delegates had a great conference. Read on to find out what was said in the conference evaluation, conducted by SurveyMonkey. Please note that there was a range of viewpoints but as the majority of sessions were very well received, only positive comments that were typical of delegate responses will be reported here. The ratings were based on a five-point scale where 1= Very Poor and 5= Very Good.

But first, recognition is due to the HEIA members who presented at the conference.

HEIA member presentations

Twelve HEIA members volunteered to present to their colleagues. This was both excellent capacity building for the presenters and excellent for those listening to hear what their colleagues are doing. Members from five of the eight HEIA divisions presented concurrent sessions, with some presenting more than one session:

New South Wales (1 session)

- Dr Jennifer McCarthur

Queensland (8 sessions)

- Jason McCormick
- Dr Janet Reynolds
- Rimante Ronto
- Rosie Sciacca
- Kay York

Tasmania (1 session)

- Amanda Sutton

Victoria (6 sessions)

- Leanne Compton
- Dr Sandra Fordyce-Voorham
- Alice Nelson
- Kim Weston

Western Australia (1 session)

- Jenny Hanna.

[And now to the verdict on how the conference went!](#)



home economics without borders

11-13
 january |  melbourne
 australia


 taking coordinated action
 across borders in the pursuit
 of wellbeing, social justice
 and human rights



Keynote addresses

The keynote sessions were:

- *Domestic violence—The hidden borders* (Luke Ablett, Clemetine Ford, Dr Deb Ollis)
- *Turning the tide—empowering the next generation to better health* (Dr Joanna McMillan)
- *Obesity knows no borders* (Professor Mark Lawrence, Jane Martin, Professor Boyd Swinburn)
- *Valuing old skills in a new world* (Jane Milburn)
- *Scientist in the kitchen* (Dr Joel Gilmore)
- *Health, longevity and excellence* (Dr Helena Popovic).

Of the six keynote sessions:

- All achieved an average rating of 4.0 or above, with three of them rated an average of 4.5 or above.
- Across all keynote sessions, 85% respondents rated the sessions 4 or 5 (60% respondents rated the sessions 5 and 25% rated 4).
- A major strength of the conference was identified by 89% of respondents as the keynote addresses.

The comments included:

- This was the highlight of the conference for me ... three engaging and informative speakers talking about a topic that is relevant and extremely problematic in society today. The speakers impacted me greatly and I am already more gender aware, that is thinking and acting more

gender neutral rather than stereotyping. Clemetine was so inspiring; I would love my sons and daughter to hear her speak.

- I was so proud that HEIA were tackling this important issue, that we covered it first in the conference and that we had Clemetine Ford who is progressive on this issue and is pushing the debate from, 'we think hitting your wife is wrong', to 'we recognise the wider issues of gender inequity in our community that lead to DV'. As someone who has researched this issue I felt the conference covered this issue most expertly and as a survivor of DV I personally felt enormously empowered by hearing this issue articulated so well by progressive campaigners at my HEIA conference.
- Very powerful and motivating. Very engaging.
- The three presenters were very interesting and did not pull any punches as to the role of the large food companies. Very thought provoking. If we ever needed a call to action, they provided it.
- Well chosen issue and speaker to offer a view of sustainability and re-use; valuing the resources we already have around us.
- All credit to Jane as a crusader in this cause and getting the messages about the third world out to the first world.
- A fantastic keynote speaker who really gave his audience a show.

- Excellent, engaging, humorous and thoroughly enjoyable.
- What an outstanding performance—entertainment as well as food science knowledge. It was clear that the audience enjoyed the drama of the presentation.
- Excellent presenter and the perfect ending to the conference!!! Enjoyed every minute of her presentation
- Wow—a great speaker at the end of the conference! She kept us on our toes. Again a reminder for teachers of home economics that they need to model best practice.

Concurrent sessions

There were 39 concurrent sessions, including eight site visits.

- On average, 9 sessions (23%) rated 4.5 or above.
- On average, 17 sessions (44%) rated between 4.0 and 4.4.
- The sessions that went really well spanned a raft of content areas. All top-rating sessions were long sessions—that is, one hour or longer (two of the six blocks were 35 minutes, two were 65 minutes and two were 75 minutes).
- The average rating for all academic sessions was 4.0 and the average rating for the site visits was 4.6.

Social functions

- The welcome reception was rated 4.6, with 91% rating it 4 or 5.
- The conference dinner was rated 4.2 with 82% rating it 4 or 5.
- For the 2017 dinner, those who were dissatisfied were unhappy that if they drank beer or soft drink they had to pay for it. This should not have happened but because of a miscommunication with MCG wait staff they charged the diners.

Administration

Registration process

All registration was online; 97% rated the process as 'Easy' or 'Very easy'.

Communication about the conference

Communication was rated on average 4.6, with 92% rating it 4 or 5.

Catering

• Wednesday morning tea	3.5
• Wednesday lunch	3.1
• Thursday morning tea	3.2
• Thursday lunch	3.0
• Friday morning tea	3.3
• Friday lunch	3.2

Clearly catering was not a strength of the conference and it did not improve as the week went on.

Top 5 strengths of the conference

(figures in brackets are the percentage of delegates who rated it a strength)

• Quality of keynote speakers	(89%)
• Quality of program	(80%)
• Site visits	(65%)
• Opportunity to network	(63%)
• Quality of concurrent sessions	(61%)





National prizes

\$2000
Gift Voucher

+ School membership



The school with the national winning entry will receive a \$2000 gift voucher plus an HEIA one-year school membership (for up to 6 teachers at the school) valued at \$400. Visit heia.com.au for full membership benefits.

State prizes

The winning entry from each state/territory (ACT/NSW, NT/SA, QLD, VIC/TAS, WA) will receive following Tupperware prize pack valued at \$1037:

- Tupperware U-Series™ Knife Set
- Tupperware Extra Chef™
- Tupperware Smooth Chopper™
- Tupperware Turbo Chef®
- Tupperware Herb Chopper Seal
- Tupperware Kitchen Preparation Tool Collection
- Tupperware Grate 'N Measure™
- Tupperware Twistable Peeler
- Tupperware Ergologics Can Guru
- TupperChef™ Spatula Thin
- TupperChef™ Spatula Medium
- Tupperware EZ Prep Cooks Maid
- Tupperware EZ Mix 'N Pour
- Tupperware EZ Shaker
- Tupperware adjustable rolling pin and cookie cutters
- TupperChef™ Kitchen Scissors
- Tupperware Time Savers Cookbook 2016
- Tupperware Extra Chef Cookbook 2016

In addition, each state/territory winner will receive a supply of McCormick herbs and spices for the classroom (valued at \$500).

Tupperware®



There are also student prizes and each entrant receives a participation certificate.

McCormick Foods Australia and the Home Economics Institute of Australia Inc. (HEIA) invite teachers to involve their Year 9 and Year 10 home economics students in the 2017 Student Recipe Challenge.

McCormick Foods Australia and the Home Economics Institute Australia Inc. (HEIA) are excited to announce the launch of the Years 9 & 10 Flavour Forecast® 2017 Student Recipe Challenge.

Each year, McCormick releases the Flavour Forecast report, a highly anticipated look at emerging culinary trends expected to drive flavour innovation over the next several years. This report is created by a team of McCormick chefs, home economists, sensory scientists, dietitians, trend trackers, marketing experts and food technologists from around the world. The global report showcases trends and flavours taking root in Asia, Australia, Europe, Africa, Latin America and North America.

Now in its fifth year, the McCormick/ HEIA Student Recipe Challenge provides an opportunity for Year 9 and Year 10 home economics students in Australian schools to explore these flavours in more detail and develop a series of recipes based around the 2017 trend-setting themes.

The challenge is for students, individually or in teams, to develop three original recipes that support the McCormick® Flavour Forecast® 2017. Entrants are required to submit:

- school and student details
- three original recipes inspired by the Flavour Forecast 2017 report (see overleaf)
- two or three supporting images of each dish
- a costings breakdown for each recipe
- for each recipe a justification of, and reflection on the resolution to the recipe challenge.

Judges will be looking for:

- adherence to the design brief
- appeal of the recipes
- point of difference
- justification of, and reflection on the resolution to the recipe challenge
- presentation of final food product.

Schools can submit multiple entries and any number of students can be part of a team; however, any one student can be part of only one team. If a student enters individually, he/she cannot also be in a team.

Each team/individual can only submit one school entry.

Schools must obtain written consent from the parent/guardian of each student prior to entry.

HEIA has worked closely with McCormick Foods Australia to develop a design brief that is grounded in the curriculum. As a result, the recipe challenge has a real-world context, modelling some of the key features of the Australian Curriculum, including critical and creative thinking and ICT capability. This is a great opportunity for students to learn about the real demands of the food industry, have some fun whilst being creative, and potentially win some fabulous prizes.

The competition closes on 20 October 2017 and winners will be announced on 8 November 2017.

To register your interest, please email Neredith at neredith@marketmaker.com.au and request your Competition Entry Pack, which contains full entry requirements. Your school must obtain a Competition Entry Pack prior to entering as the pack contains the design brief and additional supporting materials, including a spice pack, a copy of the Flavour Forecast 2017 report, a glossary of all flavour ingredients, tips on food styling and photography, tips on writing a recipe, background on how food trends are identified, and some key information on storing and selecting herbs and spices.

* This challenge is subject to terms and conditions, which are available in the competition pack.

Request a copy from Neredith at neredith@marketmaker.com.au



McCormick Brings Passion to Flavour™



McCormick 2017 flavour trends (select three from the four listed below)	Instructions	Set ingredients /techniques
<p><i>Rise & shine to global tastes</i></p>	<p>No more excuses for the same boring breakfast! Think outside the box and try a bowl brimming with new ingredients and captivating flavours to help you power through the day. From exciting ancient grains and rice varieties, to a Middle Eastern-inspired breakfast hash topped with a spicy sauce, these are the global tastes worth getting out of bed for.</p>	<p>Students are to develop a one-bowl breakfast that reflects a breakfast cuisine from an African country, a Far Eastern country or a Middle Eastern country. The breakfast should include:</p> <ul style="list-style-type: none"> • an ancient grain • a plant-based milk • a skhug sauce. <p>The breakfast bowl must be nutritious and sustain until the next meal.</p>
<p><i>Sweet on pepper</i></p>	<p>Pepper's tongue-tingling, bold edge can be tempered by naturally sweet ingredients like syrups and exotic fruits. After hiding in plain sight for so many years, pepper is finally capturing the spotlight. Its up-front bite and lingering sensation offer the next wave of spicy flavour.</p>	<p>Students are to develop a dessert that includes:</p> <ul style="list-style-type: none"> • two types of pepper: <ul style="list-style-type: none"> - one of the peppers must be used in a pepper-based syrup made from one of the following: brown rice, sorghum, barley, malt, yacon or coconut. - the other pepper should be used in a separate component of the dish. • at least one tropical fruit chosen from the following: banana, dates, dragon fruit, durian, guava, jackfruit, lychee, mango, papaya, passionfruit, or pineapple.
<p><i>Egg yolks: The sunny side of flavour</i></p>	<p>Egg yolks leave breakfast behind! These golden gems add richness and indulgence in a surprising fashion to a wide range of lunch and dinner menus. Taking on the different tastes and styles of each dish, yolks add excitement, protein and exceptional flavour.</p>	<p>Students are to develop a lunch or dinner dish whereby the egg yolk is the hero of the dish and the yolk must remain whole and intact. Students are to create their own spice blend to enhance the dish. The egg white must be incorporated separately into the dish.</p>
<p><i>Modern Med</i></p>	<p>Discover the new Mediterranean cuisine of the 21st century. Melding Eastern Mediterranean ingredients with Western European classics, cooks can create homey dishes with a fresh take.</p>	<p>Students are to choose a classic Western European dish from: Austria, France, Germany, Italy, Sweden or the UK. Without losing the classic features of the Western European dish, they are to create their own unique Baharat seasoning and introduce it into one or more elements of the dish. One of the elements must be a pasta, bread, pastry or spätzle made from scratch.</p>

FREE WEBINAR

HEIA will be running a series of **FREE** Flavour Forecast Challenge webinars. Join in and hear how teachers have successfully incorporated the Flavour Forecast Recipe Challenge into programs to encourage student participation and provide a real-life product challenge. Find out how they approached the challenge and hear their advice for getting students engaged in submitting quality responses. There will also be time for you to ask questions about the process.

Email neredith@marketmaker.com.au for further information including the dates and how to register.



Home Economics Teacher Excellence Awards

HEIA(Q) would like to acknowledge high quality teachers within our profession, but we need your help. It's time to share with others the exemplary work done by home economics teachers. Please tell us about their activities and achievements by nominating them for a teacher excellence award.

Closing Date

Nominations must be received no later than

**Friday
23 June 2017**

The Queensland Division of the Home Economics Institute of Australia invites nominations for the **HEIA(Q) 2017 Home Economics Teacher Excellence Awards**. This is an invaluable opportunity to recognise and celebrate the outstanding work done by home economics practitioners. Home economics teachers contribute much to education in Queensland and this is one way the profession can acknowledge practitioners who excel in the field.

The Excellence Awards will be presented at the HEIA(Q) state conference on Saturday 12 August 2017. Regional functions may be arranged to celebrate awardees from regional centres.

Who are you going to nominate?

HEIA(Q) would like to acknowledge high-quality teachers within our profession, but we need your help. It's time to share with others the exemplary work done by home economics teachers. Please tell us about their activities and achievements by nominating them for a teacher excellence award.

Nominations are invited for practising teachers who have, in recent times, **demonstrated excellence** consistently across **several facets of home economics education**, such as teaching practice, curriculum development, student success and professional activities. Primary focus should be given to activities relating directly to **home economics** but may also include activities relating to, for example, hospitality and early childhood.

- Nominees must be financial (individual or school) members of HEIA Inc.
- A member who has received an HEIA(Q) Home Economics Teacher Excellence Award is eligible for renomination three years after receiving the award.
- A maximum of three awards will be presented annually. A panel will review the nominations.
- Nominations must address at least two of the three criteria comprehensively but be clear and concise, occupying no more than two A4 pages.
- You may nominate a colleague or yourself.
- Each nomination must be seconded by another member or a school representative such as the principal.

Selection criteria

1. **Demonstrated** ability of the nominee to implement **high-quality and/or innovative teaching practice** to ensure maximum learning outcomes within a context of home economics
2. **Development** of a **high-quality and/or innovative curriculum** within a school-based environment—this could include the development of programs that relate to syllabus documents, work programs, or a contribution to syllabus development
3. **Contribution** to **professional activities** by **developing, facilitating or being involved in the implementation** of professional development opportunities for colleagues

To nominate a colleague, please forward the completed nomination form and response to the selection criteria to:

Teacher Excellence Awards
Home Economics Institute of Australia (Qld)
PO Box 629
Kallangur QLD 4503

or scan and email to heiaq@heia.com.au

Home Economics Teacher Excellence Awards

Nomination Form

Nominee >

(person being nominated for the award)

Name: _____

Tel (H) _____ Tel (W) _____ Mobile _____

Email: _____

School: _____

School Address: _____

Number of years of home economics teaching experience: _____

Nominator >

Please note that the person proposing the nomination must be a financial member (individual or school) of HEIA Inc. The nomination must be seconded by another member or a school representative such as the principal. Members may nominate themselves.

Proposed by: _____

Signature: _____ Date: _____

Telephone: _____

Email: _____

Seconded by: _____

Signature: _____ Date: _____

Telephone: _____

Email: _____

Response to selection criteria

Please provide details of how the nominee has demonstrated excellence in home economics teaching in recent years (1-3 years). Include details of the activities undertaken by the nominee and his/her professional characteristics that indicate excellence. Where appropriate, please include the year of the activity.

Details of the nominee's activities/characteristics must address a minimum of two of the following selection criteria:

1. **Demonstrated** ability of the nominee to implement **high-quality and/or innovative teaching practice** to ensure maximum learning outcomes within a context of home economics
2. **Development** of a **high-quality and/or innovative curriculum** within a school-based environment—this could include the development of programs that relate to syllabus documents, work programs, or a contribution to syllabus development
3. **Contribution to professional activities** by **developing, facilitating or being involved in the implementation** of professional development opportunities for colleagues

The primary focus should be given to activities relating directly to home economics, but may also include activities relating to, for example, hospitality and early childhood. Nominations should be comprehensive but clear and concise, occupying no more than two A4 pages.

heia(Q) Diary Dates

8 MAY 2017

HEIA(Q) REGIONAL WORKSHOP GOLD COAST

WORKSHOP 3

4.15 pm-6.45 pm
All Saints Anglican School
Merrimac

15 MAY 2017

INTERNATIONAL DAY OF FAMILIES WWW.UN.ORG/EN/EVENTS/FAMILYDAY/

18 MAY 2017

HEIA(Q) REGIONAL WORKSHOP BRISBANE SOUTH

WORKSHOP 3

3.45 pm-6.15 pm
Clairvaux Mackillop College
Upper Mt Gravatt

24 MAY 2017

HEIA(Q) REGIONAL WORKSHOP SUNSHINE COAST

WORKSHOP 3

4.15 pm-6.45 pm
St Teresa's Catholic College
Noosaville

19 JULY 2017

HEIA(Q) REGIONAL WORKSHOP BRISBANE WEST

WORKSHOP 3

3.45 pm-6.15 pm
Ipswich State High School
Brassall

21 JULY 2017

HEIA(Q) REGIONAL WORKSHOPS ROMA

WORKSHOP 2 and WORKSHOP 3

9.00 am-3.30 pm
St John's School
Roma

24 JULY 2017

HEIA(Q) REGIONAL WORKSHOP GOLD COAST

WORKSHOP 2

4.00 pm-6.30 pm
All Saints Anglican School
Merrimac

25 JULY 2017

HEIA(Q) REGIONAL WORKSHOP BRISBANE NORTH

WORKSHOP 2

3.45pm-6.15pm
Hillbrook Anglican School
Enoggera

28 JULY 2017

HEIA(Q) REGIONAL WORKSHOPS ROCKHAMPTON

WORKSHOP 1 and WORKSHOP 3

9.00 am-3.30 pm
The Cathedral College
Rockhampton

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 2016 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

RETIREES' 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

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