

*in* **Form**

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

**June 2013**

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# contents

Introducing Kay York, newly elected President, HEIA(Q)	2
HEIA(Q)'s Welcome to the new graduands function	3
HEIA(Q) 2013 Professional development workshops	4
HEIA(Q) state conference <i>Food! Nutrition! Futures! An education perspective</i>	6
1963 Reunion notice	8
A good head start— the importance of a supportive supervising teacher	8
King & Amy O'Malley Trust Scholarships	8
HEIA(Q) Home Economics Teacher Excellence Awards	8
McCormick and HEIA Flavour Forecast Recipe Challenge	10
School profile: Moreton Bay College	12
Date Claimer! Quilts 1700–1945 Queensland Art Gallery HEIA(Q) guided tour and high tea	14
Date Claimer! HEIA(Q)'s acknowledgment of World Food Day 2013 HEIA(Q) Regional Foodie Tour	15
HEIA(Q) responds to the <i>Draft Australian Curriculum Technologies: Foundation to Year 10</i>	16
HEIA(Q) represented at the forum: HPE National Curriculum Implementation: Provocations, Challenges and Responses	17
Home Economics Teacher Excellence Awards	20
Diary Dates	back cover

McCormick and HEIA  
Flavour Forecast Recipe Challenge P10



School profile: Moreton Bay College P12



HEIA(Q) represented at the forum: HPE National Curriculum Implementation: Provocations, Challenges and Responses P17



## Introducing

# Kay York

newly elected  
President

HEIA(Q)



### About Kay

#### Name

Kay York

#### Position

Head of Department,  
Home Economics  
and Business

#### School

Park Ridge State High

#### Other duties

- President, Home Economics Institute Australia (Queensland)
- Queensland Studies Authority Panel Chair, Brisbane South
- Website developer
- Wife and mother of two adult children

#### Interests

- Textiles
- Photography
- Information technology
- Cooking
- Shopping
- Travel
- Communicating

### From Kay

Last year I was totally inspired by the teachers I met while presenting professional development workshops around Queensland as part of the HEIA(Q) professional learning program. It was really rewarding to travel and interact with so many welcoming and interested people so I am delighted to be representing HEIA(Q) as President. I hope that my passion for Home Economics and teaching will enable me to represent the profession in a positive manner. It is important for us to stand up and make sure that we are part of the Australian Curriculum in Technologies and Health and Physical Education as we offer so many skills in both of these fields.

I have taught in a Logan school for about 14 years and it is a labour of love. I teach Senior Home Economics and Early Childhood at the moment, but have taught hospitality and love teaching all aspects of Home Economics to Year 8 students. At Park Ridge State High School there are approximately 900 students and four home economics teachers. Although it is amazingly rewarding, it is also a constant

challenge and hard work. I continue to learn from my fellow staff and students all the time. I guess that is the journey of education—it is lifelong. Like my colleagues, I am constantly adjusting to the changes in teaching and learning practice. I think it is important that we continue to invest time into our teaching to make sure that our students are always learning and achieving their best outcomes.

When I started to teach (30 plus years ago), it was a lot easier in many ways. The students all wanted to learn (maybe they better understood the consequences of not learning), they were mostly attentive and it wasn't hard to get their interest and assist them with their learning journey. However, life has changed and it was never as evident as when I attended the EduTech conference on 3–4 June this year. Over 3000 delegates attended to listen to speakers from across the world speak about technology in education. Technology is another tool in our arsenal of techniques to encourage learning. Our students are now more digitally connected than many of their teachers and, as teachers, we must take advantage of their connectedness to the world. Did you know that most of our students publish to the world every day? Did you know that students can teach each other without our assistance? Take a look at the Hole in the Wall Project in Bhutan—it is inspiring.

Later this year (2–3 August), HEIA(Q) will hold its annual conference. The conference promises to be a feast of *Food! Nutrition! Futures!* over two days. In addition, the HEIA(Q) professional development program is second to none, so keep an eye out for what's on offer in terms 3 and 4. The HEIA(Q) Committee of Management, the Conference Committee and the Professional Development Committee endeavour to provide quality professional learning for our members. Hours of consultation and discussion go into the programs for our members. We are indeed fortunate to have such dedicated teams looking after the professional needs of Queensland home economics teachers.

Next year HEIA is holding a joint Australian and New Zealand conference, which promises to be a great opportunity for teachers to get together with their colleagues as they update their professional knowledge and skills.

I look forward to my term as President of HEIA(Q). If you see me around at any of the events, please say hi and let me know any ideas that you may have for improving HEIA(Q)'s operations and services.

### Kay York

President, HEIA(Q)

# HEIA(Q)'s Welcome to the new graduands function

Friday 2 August 2013  
Brisbane Convention and Exhibition Centre

On Friday 2 August 2013 at the Brisbane Convention and Exhibition Centre, HEIA(Q) will host its annual event to welcome the Queensland University of Technology Bachelor of Education, Secondary (Home Economics) graduands to the home economics profession.

On the evening of the first day of the HEIA(Q) State conference: *Food! Nutrition! Futures! An education perspective*, the HEIA(Q) Committee of Management will officially introduce the 2013 QUT graduands to their future home economics colleagues.

Prior to the introduction, the graduands, HEIA members, friends and families are invited to share a glass of champagne and hear guest speaker, Michelle Thrift. Michelle is a Senior Home Economist from the Consumer Technical Department

of McCormick Foods Australia. She will be explaining the process of culinary exploration, data discovery and insight development that becomes the annual McCormick Flavour Forecast. It will be a fascinating insight and a great opportunity to hear how a home economist works in the food industry.

Attendees will be amongst the first to hear about HEIA's partnership with McCormick in the new 2013 McCormick Flavour Forecast Competition for secondary schools.

Following the function, why not continue to mingle and network with conference participants by joining the conference Dine-out and enjoy dinner at one of several restaurants and cafes in Brisbane's inner city. To book the Dine-out, go into your conference booking and edit your registration.



McCormick Senior Home Economist, Michelle Thrift, guest speaker at the graduand function

Date:	Friday 2 August 2013
Venue:	Brisbane Convention and Exhibition Centre, South Brisbane
Time:	5.15 pm – 6.30 pm
Parking:	Brisbane Convention and Exhibition Centre or street parking
Cost:	Free for all graduands and conference delegates; \$20 pp for additional guests
RSVP:	Friday 26 July 2013 by visiting: <a href="http://www.heiaq.com.au/registration">www.heiaq.com.au/registration</a>
Queries:	Aileen Lockhart, email: <a href="mailto:ablockhart01@optusnet.com.au">ablockhart01@optusnet.com.au</a> Megan Sharman, email: <a href="mailto:mandjsharman@y7mail.com">mandjsharman@y7mail.com</a>



## Welcome to the 2013 QUT graduands

# 2013 regional professional get underway

HEIA(Q)'s ambitious program of offering 23 workshops across 12 regions is now well underway. Term 2 saw four workshops get off the ground in Brisbane West, Sunshine Coast, Gold Coast and Brisbane South. Three of the workshops were related to the revised Australian Dietary Guidelines and run by Kellie Hogan from Nutrition Australia. The fourth workshop was *Digital directions*, run by Gayleen Jackson.

## New management procedures for workshops

As many of you will have read in the March 2013 issue of *InForm*, Denise McManus has resigned from the HEIA(Q) Committee of Management and convenor of the Professional Development Committee after many years of service. Expert Events is now taking a much bigger role in the management of the workshops in terms of liaison with the regional coordinators, as well as managing the bookings. In addition, the members of the Professional Development Committee are taking a stronger role in managing the workshops. The committee members (Julie Nash and Carol Turnbull) have nominated regions for which they will be responsible and will assist Expert Events with making decisions about workshops in those regions. This includes nominating dates for advertising the workshops, establishing whether or not there are sufficient participants for the workshop to go ahead, and so forth. We hope that there are few disruptions for members as we ease into the new system, but if you have any suggestions for smoother running of the program, please let president Kay York know by emailing Kay at [kayyork@optusnet.com.au](mailto:kayyork@optusnet.com.au) or telephoning Kay on 07 3380 4117 (W).

## Program for Term 3

Workshops for Term 3 are listed on this page. For further information, please see the professional development brochure sent to all HEIA(Q) members and all Queensland secondary schools in Term 1, or visit [www.heiaq.com.au/events/workshops](http://www.heiaq.com.au/events/workshops) for further information and to register. Alternatively contact Expert Events by telephoning 07 3848 2100.

## 3WWS TERM 3 WORKSHOPS

### Toowoomba

Centenary Heights State High School  
Saturday 13 July, 9.00 am – 3.30 pm

#### **DIGITAL DIRECTIONS and THE NEW AUSTRALIAN DIETARY GUIDELINES**

##### Cost:

Digital directions only:

Members: \$60 · Non-members: \$80

The new Australian Dietary Guidelines only:

Members: \$50 · Non-members: \$70

Full-day program

including morning tea and lunch:

Members: \$135 · Non-members: \$175

### Rockhampton

The Cathedral College  
Friday 26 July, 9.00 am – 3.30 pm

#### **CHEESEMAKING and THE NEW AUSTRALIAN DIETARY GUIDELINES**

##### Cost:

Cheesemaking only:

Members: \$60 · Non-members: \$80

The new Australian Dietary Guidelines only:

Members: \$50.00 · Non-members: \$70

Full-day program including morning tea and lunch:

Members: \$135 · Non-members: \$175

### Bundaberg

Kepnock State High School  
Saturday 27 July, 9.00 am – 3.30 pm

#### **DIGITAL DIRECTIONS and THE NEW AUSTRALIAN DIETARY GUIDELINES**

##### Cost:

Digital directions only:

Members: \$60 · Non-members: \$80

The new Australian Dietary Guidelines only:

Members: \$50 · Non-members: \$70

Full-day program including morning tea and lunch:

Members: \$135 · Non-members: \$175

### Townsville

St Margaret Mary's College  
Saturday 10 August, 9.00 am – 3.30 pm

#### **DIGITAL DIRECTIONS and THE NEW AUSTRALIAN DIETARY GUIDELINES**

##### Cost:

The new Australian Dietary Guidelines only:

Members: \$50 · Non-members: \$70

Digital directions only:

Members: \$60 · Non-members: \$80

Full-day program including morning tea and lunch:

Members: \$135 · Non-members: \$175

### Cairns

St Andrew's Catholic College  
Friday 23 August, 9.00 am – 3.30 pm

#### **CHEESEMAKING and THE NEW AUSTRALIAN DIETARY GUIDELINES**

##### Cost:

Cheesemaking only:

Members: \$60 · Non-members: \$80

The new Australian Dietary Guidelines only:

Members: \$50 · Non-members: \$70

Full-day program including morning tea and lunch:

Members: \$135 · Non-members: \$175

### Brisbane North

Northside Christian College  
Tuesday 3 September, 3.45 pm – 5.45 pm

#### **THE NEW AUSTRALIAN DIETARY GUIDELINES**

##### Cost:

Members: \$50 · Non-members: \$70

### Brisbane South

Clairvaux MacKillop College  
Wednesday 4 September, 3.30 pm – 6.30 pm

#### **DIGITAL DIRECTIONS**

##### Cost:

Members: \$60 · Non-members: \$80

### Brisbane West

Ipswich State High School  
Thursday 12 September, 3.30 pm – 6.30 pm

#### **DIGITAL DIRECTIONS**

##### Cost:

Members: \$60 · Non-members: \$80

# development workshops

## What's happened around the regions?

### Brisbane West

The revised Australian Dietary Guidelines and the Australian Guide to Healthy Eating (AGHE) were the focus of the HEIA(Q) professional development session held at The Ipswich State High School on 23 May 2013.

Kellie Hogan, an accredited practising dietitian from Nutrition Australia, was full of information on these topics. Her presentation was specific and detailed, and crammed with information useful to the home economics teachers in attendance. With professionalism and enthusiasm, Kellie led the participants through an in-depth look at the new guidelines. We started off with a refresher of the acronyms relevant to nutrition including NRV (Nutrient Reference Values), EAR (Estimated Average Requirements), RDI (Recommended Dietary Intake), AI (Adequate Intake), UL (Upper Level of Intake) and several more!

The workshop then moved on to look at the revised dietary guidelines and the AGHE, how they had changed and why the changes had been made.

The workshop provided us with an excellent overview of the revisions. Kellie had us working together, discussing and closely examining the new guidelines, searching for the similarities and differences, pondering the relevance and predicting the reasons for such changes. I envisage our new knowledge will be used in theory and practical activities with our students and when we talk about food and nutrition with our colleagues.

Once again HEIA(Q) has provided a timely and highly relevant workshop for its members.

Thank you Kellie—for your expertise, passion for your topic and your willingness to share. We greatly appreciate it.

### Sue Booth

The Ipswich State High School



HEIA(Q) Sunshine Coast coordinator,  
June Robertson

### Sunshine Coast

On Thursday 30 May, 14 Sunshine Coast HEIA(Q) members gathered at St Teresa's Catholic College, Noosaville for a workshop introducing us to the new Australian Dietary Guidelines, delivered by Kellie Hogan from Nutrition Australia. Those who attended all expressed their amazement at Kellie's incredible knowledge of her subject matter, her capacity to articulate the changes made to the guidelines so clearly and her ability to explain to us the impact these changes will have on how we deliver the information to students. Kellie also provided some great new resources to use in our classrooms.

As always, it was wonderful to have the opportunity to meet up with colleagues and discuss ideas, as well as to make arrangements to get together to share the task of planning and implementing new programs.

Those who attended would like to thank Kellie for making the trip north in very wet conditions to ensure that we have the same professional development opportunities as our city colleagues.

Many of us are now looking forward to being able to attend the HEIA(Q) annual conference in August and engage in some fantastic opportunities to hear the guest presenters who have been organised to deliver what looks to be an amazing line-up of sessions.

### June Robertson

St Teresa's Catholic College, Noosaville

### Gold Coast

Home economics teachers from the Gold Coast were recently inspired and motivated when Gayleen Jackson presented her workshop *Digital directions* on Monday 3 June 2013. During the workshop, Gayleen introduced us to new and innovative ways of using technology in the classroom to inspire creativity, generate discussions, organise work, access information and communicate our ideas. This practical hands-on workshop was a fantastic opportunity for all teachers to gain knowledge and become better equipped with technology skills as we continue along our digital journeys. We thank Gayleen for her wonderful presentation.

### Belinda Ingram

Trinity Lutheran College, Gold Coast



HEIA(Q) Gold Coast  
coordinator, Belinda Ingram



Home  
Economics!

Futures!

An education  
perspective

## Ready, set ...

- **9 keynote speakers**
- **37 facilitators of 48 concurrent sessions**
- **4 conference committee members**
- **2 conference managers**

The keynote speakers, session facilitators and conference committee and managers are all set and organised in readiness for up to 300 delegates attending the HEIA(Q) 2013 state conference. The line-up is outstanding—even the speakers are changing their flights so that they can attend more sessions!

The *Food! Nutrition! Futures!* conference is vital for home economics teachers. Home economics teachers are the key nutrition educators of present and future generations. As such, we need to be current of contemporary food and nutrition future directions, issues and concerns, particularly as they relate to our teenagers.

## Taking a risk

A two-day conference with the focus entirely on food and nutrition was always going to be risky, but it was a calculated risk. The HEIA(Q) Committee of Management listened to members when they expressed their views about previous conferences. Members wanted more time, and they wanted a focus on food and nutrition. So the impetus was there. However, we had not anticipated Education Queensland's unexpected announcement that teachers would not be allowed to attend professional development programs during working hours. Fortunately, Education Queensland has softened its stance so we are hoping that our members located in Education Queensland schools have been able to register.

At the time of writing, with two weeks to go until the early bird date closes, over 200 delegates have registered. We are hoping that number will grow to the customary 300 delegates.

be more!



**Food!**

**Nutrition!**

**Futures!**

An education  
perspective

Tara Diversi  
Professor Martin Caraher  
Catherine Saxelby  
Dominique Rizzo  
Professor Rob Moodie  
Dr Rosemary Stanton  
Dr Michael Carr-Gregg



# conference

## Something for everyone

The HEIA(Q) Conference Organising Committee recognises the diverse needs of HEIA members in terms of professional development, and the importance of members being able to show school administrators how the program warrants funding their attendance at the conference. The Committee has addressed those needs in the 2013 conference program. However, if you have not been able to secure funding for the conference, remember, it is tax deductible if you pay your own registration and associated costs.

## Australian Curriculum

Maybe you or your school has a particular interest in the Australian Curriculum. If so, you might be interested in listening to Dr Janet Reynolds explore how food and nutrition can be played out through Health and Physical Education (HPE) and Technologies curricula, as well as her other session that looks at a platform for teaching food and nutrition. Dr Louise McCuaig will explore a strengths-based approach to teaching and learning, while Tania Thomas and Kerri Gorman will workshop embedding Aboriginal and Torres Strait Islander histories and cultures into the curriculum. And, of course, Tony Ryan always inspires with his teaching and learning strategies workshops.

## An industry perspective

So often, home economics and health education professionals do not have the opportunity to engage with industry personnel and hear different perspectives about food and nutrition. Apart from two keynote speakers from the Australian Food and Grocery Council, delegates will have the opportunity to engage with home economists and/or senior nutritionists from industries such as Sanitarium, Goodman Fielder, McCormick and Coles.

## What works

A number of facilitators will offer their professional insights into successful health promotion programs and strategies related to food and nutrition. For example, presentations about the Stephanie Alexander Kitchen Garden Foundation, Diabetes Queensland's Need for Feed program and the Good Foundation's Ministry of Food program will all highlight what makes these programs successful. In addition Michael Carr-Gregg and Tara Diversi will look at strategies to engage young people in health-promoting behaviour.

## Deepening understandings about food and nutrition

There is a host of workshops that will enable delegates to deepen their understanding about food and nutrition. These include workshops related to the Australian Dietary Guidelines, superfoods, advances in chronic disease and nutrition, FODMAPs, additives, adolescent nutrition, serve sizes, pop diets, fats and oils, plant-based diets, and Australians' food and consumer habits.

## Sustainability

In addition to the forum of renowned keynote speakers exploring issues of eating sustainably, there are workshops in every concurrent session related to sustainability, for example *Cooking to support sustainable food futures*, *People's Food Plan—Our food future, Nutrition and health: the GM and organic debate*, *Connecting sustainable futures*, *Australian Curriculum and Home Economics* and *A retail perspective on sustainable food futures*.

## A focus on Years 11/12

Three different concurrent sessions, all presented on both days, are dedicated to teaching and learning in Years 11/12. These sessions explore design challenges and process journals, writing quality research tasks and assessment.

## Hospitality

Seven sessions are dedicated to those with a particular interest in hospitality although they are also relevant to all delegates with an interest in food preparation and the industry in general. We are fortunate that two chefs, a food stylist and a Thermomix demonstrator who is also a home economics teacher will be presenting, along with the Brisbane Convention and Exhibition Centre (BCEC) chef who will lead a back-of-house tour of the BCEC kitchens.

## Social functions

### Not yet booked for the Dine-out?

The 2013 conference Dine-out provides opportunity to enjoy dinner at one of several restaurants in inner-city Brisbane. If you have not yet booked, go back into your booking and edit it to add your Dine-out preferences. This can be paid for separate to your registration fees, either by your employer or you can pay for it yourself. Your friends, partners and family members are all welcome.

### Don't forget the Welcome to the 2013 graduands function

All members and their friends and families are invited to the function welcoming the 2013 home economics graduands to the profession. It will be held during the conference, on the Friday evening at 5.15 pm until 6.30 pm. The event is free for graduands, and conference delegates, or \$20 for others attending. For further information, see the article about the function on page 3.

### For further information and to register

Please go to the conference website at [www.heiaq.com.au/events/conference](http://www.heiaq.com.au/events/conference)

### Conference management enquiries

Please contact Expert Events  
Tel: 07 3848 2100  
Fax: 07 3848 2133  
Mob: 0418 210 432  
Email: [heiaq2013@expertevents.com.au](mailto:heiaq2013@expertevents.com.au)

Brisbane Convention and Exhibition Centre **2-3 August 2013**

**19**  
OCT

# 1963 reunion notice

## A good head start—the importance of a

Teaching is not an art that can be learnt overnight. It is something that must be continually practised. Like any skill, it also requires time, effort, hard work, continual reflection and, not least of all, a good supervising teacher.

It has taken me longer than the average Joe to complete my studies to be a home economics teacher. I began my Bachelor of Education degree in 2008, but with the blessings of a wedding and two beautiful daughters in the years that followed, it wasn't until 2013 that I had the opportunity to complete my degree. The arting and crafting, the weekly play dates and precious library hang-outs all went on hold. However, the nursery rhymes have been hard to rid from my mind as I go about completing my studies and practicum.

Despite there being an endless list of skills vital for a pre-service teacher to adopt and apply, it is the role of supervising teachers that I found made all the difference. Home economics teachers have a wealth of knowledge. Picking my supervising teacher's

brain while on my final practicum and internship at Kelvin Grove State College was like fossicking through a treasure chest. While university teaches about pedagogical theories and subject area content, there is only so much that can be learnt from a textbook. The most valuable lessons come straight from the teachers, those with the experience who are willing to constructively critique pre-service teachers' work, share ideas and gently push us in the right direction.

Being a pre-service teacher can be a daunting prospect—being constantly monitored, lesson plans being analysed by the supervising teacher, and each and every decision made in the classroom being critiqued. Not to mention the lack of experience in time management of a class on your own, and the feeling of starting from scratch with every resource and every student. It can be a real test of balance to learn the ins and outs of a new school for the short period of time you are there, along with trying to be as involved and as prepared as possible.

# King & Amy O'Malley Trust Scholarships



Home Economics Institute of Australia (Queensland) Inc.

## Home Economics Teacher Excellence Awards

Celebrate our professionalism and nominate now

Closing date for entries has been extended to Friday 12 July 2013

I am seeking to contact the 1963 Home Science College Graduates from Gregory Terrace Campus of Kelvin Grove College for a 50-year reunion to be held as follows:

Date:	Saturday, 19 October 2013
Place:	Aspley Hornets, Australian Football and Sporting Club, Graham Road, Carseldine
Time:	11 am – 3.30 pm
To express an interest in attending, please contact Nerida as follows:	
Tel:	0412 498 106
Email:	neridas2@bigpond.com

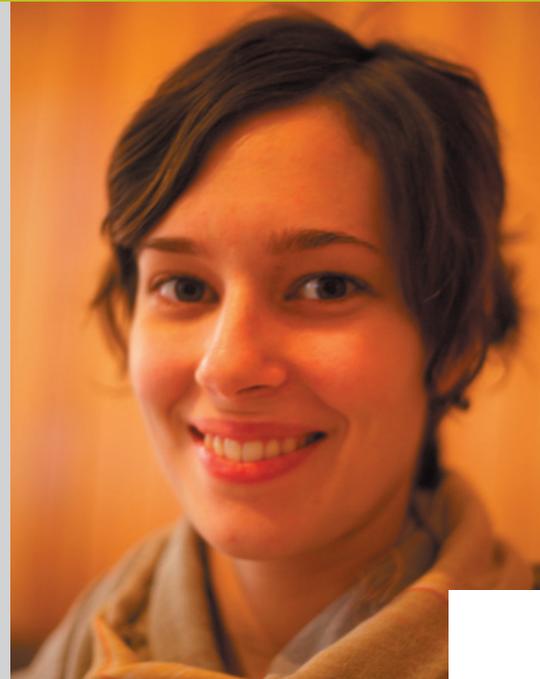
## supportive supervising teacher

To have one ally, an approachable and friendly mentor, whose professionalism and experience are a constant reminder of the sort of teacher you would like to be, make a real difference to how practicum is perceived. While at Kelvin Grove State College, instead of receiving a basic 'that went well' comment as some pre-service students do, I have been fortunate to receive detailed feedback about my lessons. My supervising teacher, Clare Reid and I would sit down and discuss what went well, what could be improved and how. We would set goals and made sure that they were reached. In a nutshell, Clare didn't just 'supervise' me during my practicum and internship, she also helped to mould my teaching, thinking and decision-making.

A supervising teacher has the ability to inspire which, when you've decided to dedicate your time, effort and energy into something you're passionate about, can make or break an experience. While this certainly isn't the end of my journey in my development and formation as a teacher, I've certainly had a wonderful head start thanks to the guidance and support of a truly valuable supervising teacher.

### Rachel Zammit

Pre-service teacher



## Undergraduate & Postgraduate

**Are you studying Home Economics or a related field such as Family and Consumer Studies or Food and Nutrition at an Australian tertiary institution?**

**Applications are invited now for scholarships for tertiary study in 2014 from eligible applicants.**

### Scholarships are awarded for one year.

Undergraduate scholarships of \$5000 are available for students undertaking full-time studies in an eligible program.

Postgraduate scholarships of up to \$7500 are available for students undertaking full or half time studies in an eligible program.

Applications must be made on the application form. You'll find the form and further information at the King & Amy O'Malley Trust website, [www.omalleytrust.org.au](http://www.omalleytrust.org.au) Applications open Monday 1 July 2013 and close at 5 pm Friday 26 July 2013. Enquiries: [enquiries@omalleytrust.org.au](mailto:enquiries@omalleytrust.org.au)

It is time to recognise and celebrate the commitment and achievements of teachers within our profession.

Do you know a colleague who deserves this recognition? A fellow teacher? Your Head of Department? Or a colleague in another school? Please share this with us by nominating your colleague for a 2013 Teacher Excellence Award before the closing date of Friday 12 July 2013.

HEIA(Q) would like to acknowledge fabulous Queensland home economics teachers but we need members' help to identify and nominate these people. So teachers and Heads of Department alike, please recognise your colleagues either at your school or another school, whether fellow teachers or Heads of Department.

**The nomination form can be found on pages 20–21 of this newsletter.**

Recipients will receive their awards at the HEIA(Q) state conference on 2-3 August 2013.

Take the time to nominate—share with others your colleague's accomplishments—let us all recognise and celebrate the great work done by home economics teachers in Queensland.

# Flavour Forecast Recipe

## a competition for Years 9/10 home

HEIA is excited to announce the launch of the 2013 Flavour Forecast® Recipe Challenge in partnership with McCormick Foods Australia.

Each year, McCormick Foods release 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, sensory scientists, dietitians, trend trackers, marketing experts and food technologists from around the world and showcases trends and flavours taking root in Asia, Australia, Europe, Africa, Latin America and North America.

This year, for the very first time, Year 9 and Year 10 home economics students will have the opportunity to explore the 2013 flavour trends in more detail, and develop a series of recipes based around the 2013 trend-setting flavour combinations.

With a national school prize of a Thermomix, and five state/territory school prizes—New South Wales/ACT, Queensland, South Australia/Northern Territory, Victoria and Western Australia—consisting of over \$1500 of Wusthof knives and GreenPan cookware, and a year's supply of McCormick herbs and spices, this is a wonderful competition to enter. In addition, there will be student prizes and all participating students will receive a Certificate of Participation.

HEIA has worked closely with McCormick to develop a design brief that is grounded in the curriculum. As a result, the exemplary design challenge/brief has a real-world context, modelling some of the key features of the Australian Curriculum, including critical and creative thinking, ICT capability, and Australia's engagement with Asia.

Convenor of the HEIA Education Standing Committee, Dr Janet Reynolds, says that HEIA is excited to be involved with McCormick as HEIA values the real life industry knowledge McCormick can offer. The competition can provide students with experience of how the food industry works and promote creativity with food flavours amongst teachers and students.

McCormick Foods will also provide support materials to all schools that register to enter. These support materials include a spice pack, a copy of the Flavour Forecast, A - Z Glossary of all flavour ingredients, a sensory profile of many herbs and spices, tips on food styling and photography, a background piece on how food trends are identified and some key information on storing, selecting and pairing herbs and spices with other key foods.

'We are very excited about the first Flavour Forecast Recipe Challenge. As the world's leading herb and spice company we have a passion for flavour, and we hope this competition will inspire creative and culinary inspiration within the home economics classrooms around Australia.

Our 2013 Flavour Forecast has some amazing flavour combinations and our own test kitchen continues to explore the new flavour pairings and incorporate them in our new product and recipe development. We hope the students will also have a lot of fun exploring the many and varied ways in which these flavours can be brought to life in an entrée, main, snack or dessert. We have found that the Flavour Forecast makes a difference in the way people create and experience food around the world, and we hope the students also get to enjoy this culinary exploration.'

*Derrin Johnson, Marketing Director,  
McCormick Foods Australia.*

The competition will be officially launched at the HEIA(Q) conference in August 2013 and close mid-November 2013. To register your interest, please contact Neredith Comrie on [neredith@marketmaker.com.au](mailto:neredith@marketmaker.com.au)

The five trends and ten accompanying flavour combinations from the Flavour Forecast report are outlined opposite. However, the competition will be providing alternative ingredients for the less common ingredients such as molasses, farro grain, smoked tomato, katsu sauce and cajeta as well as instructions on how to char oranges.

This is a great opportunity for students to learn about the real demands of the food industry, have some fun while being creative and potentially win some fabulous prizes.





Flavour Forecast 2013  
*Recipe Challenge*  
 together with heia

# Challenge

economics students

TREND	FLAVOUR COMBINATION
<b>No apologies necessary</b> Diving headfirst into sumptuous flavours to enjoy the gratification of a momentary escape	<b>1 Decadent bitter chocolate, sweet basil and passionfruit</b> An intensely indulgent combo that delights all the senses
	<b>2 Black rum, charred orange and allspice</b> An instant tropical getaway, this sultry collision balances richness and warmth
<b>Personally handcrafted</b> A hands-on approach showcasing the very best of ourselves	<b>1 Cider, sage and molasses</b> Rustic and comforting, this combo brings natural goodness to every meal of the day
	<b>2 Smoked tomato, rosemary, chilli and sweet onion</b> Smoky, sweet and spicy flavours energise handcrafted ketchup, sauces, jams and more
<b>Empowered eating</b> Creating health and wellness harmony through a highly personalised, flexible approach	<b>1 Farro grain, blackberry and clove</b> Healthy ancient grain rediscovered with powerful hits of fruit and spice
	<b>2 Market-fresh broccoli and dukkah</b> (blend of cumin, coriander, sesame and nuts) Satisfying flavours and textures, mixing unexpected varieties of broccoli with Middle Eastern spice blend
<b>Hidden potential</b> A waste-not mentality, uncovering the fullest flavours from every last part of the ingredient	<b>1 Hearty meat cuts, plantain and cinnamon quills</b> A new take on meat and potatoes, these ingredients inspire creative approaches that unlock their full flavour potential
	<b>2 Artichoke, paprika and hazelnut</b> Ingredients you thought you knew invite new explorations, unleashing their deliciously versatile starring qualities
<b>Global my way</b> Discovering the unlimited flavour possibilities of global ingredients, beyond traditional roles in 'ethnic' cuisines	<b>1 Japanese katsu sauce and oregano</b> Tangy flavours of BBQ and steak sauce create the nex go-to condiment
	<b>2 Anise and cajeta</b> (Mexican caramel sauce) Sweet, rich delight transports desserts and savoury dishes to new places



## SCHOOL PROFILE

## Moreton Bay



Home economics teachers Delia Stecher (C) and Kerry Vass (R) admiring a student's work



### About the college

Moreton Bay College is an open entry Uniting Church school for girls, located in the beautiful Brisbane bayside location of Manly West. Set in fifty acres of landscaped gardens, Moreton Bay College boasts first-class facilities and a multitude of curricular and co-curricular pursuits, providing a challenging, supporting and inspiring learning environment for young women. For over 100 years, Moreton Bay College has encouraged girls to be the best they can be. While consistently rating as one of the state's top-performing academic schools, Moreton Bay College is a place for every girl to develop her individual strengths and confidence to make her unique contribution to the world.

Our diverse and contemporary educational program seeks to encourage independent learning and creativity while our service program enables each girl to not only participate and contribute to society but to make a difference.

Mindful of our natural setting, we are committed to acting in an environmentally responsible manner in all our dealings and to develop the understanding within our community to do the same.

The Moreton Bay College academic program is noted for its broad range of subject choices with a balance across Humanities, Mathematics and the Sciences, and Visual and Performing Arts. These are complemented by a P-12 Personal Development Program. Choice of subjects increases as students move through the secondary years.

The College places strong emphasis on program and careers counselling and provides a range of academic and vocational pathways. It is also committed to catering for a range of individual learning and achievement in the various student cohorts. The College recognises that learning needs of students vary according to learning styles, giftedness, learning difficulties and the like.

### About the Home Economics Department

In the Home Economics Department we have adopted the role of holistic educators. A holistic approach recognises the need to focus the student body's attention across the often complex range of topics and issues that a 21st century home economics student needs to discover, understand and learn.

The Home Economics Department consists of the following:

- Kerry Vass, who has 22 years of service at Moreton Bay College. Kerry has seen many trends come and go and her undeniable passion for Home Economics never waivers. This year Kerry teaches Home Economics in Years 8 to 11.
- Amber McIntosh is a newly appointed contract home economics and tourism teacher. She has come to us from being a Head of Department in New Zealand, and before that she taught in various schools in Western Australia. Amber is teaching Year 8 and Year 10 Home Economics as well as Senior Tourism.
- Ellen Newman, who is currently on leave, studied at Queensland University of Technology and has taught at Moreton Bay College for four years.
- Delia Stecher, who is Head of Department and a Queensland Studies Authority (QSA) panel member for Brisbane East, teaches Year 10 and Year 12 Home Economics, Senior Early Childhood and Senior Fashion. Delia studied at QUT and has experience in the government, independent and Catholic schooling systems.
- Julie Wheatly is the part-time teacher aide, without whom we would be lost.

# College

The latest QSA Senior Home Economics syllabus states '*the belief that today's actions and attitudes determine present and future wellbeing is central to Home Economics*' (Senior Home Economics Syllabus, 2010). As home economics professionals, we take the notion of advocating for the wellbeing of individuals and families very seriously. The staff at Moreton Bay College takes pride in knowing that our curriculum area is concerned with offering students the opportunity to discover and further develop their own resources and capabilities. In turn, these attributes can be used in personal life, as well as directing professional decisions and actions.

## The Year 11 and 12 program

The current Senior Home Economics syllabus has enabled Moreton Bay College to offer a program that encourages students to take a conscious and discerning consumer perspective on the society in which they not merely exist, but also participate. Following are the areas of study that senior students cover:

- **Mods, Punks and Indie—Our fashion identity**  
This unit explores the notion of youth sub-culture in both an historical and modern day context. The students have the opportunity to explore and create fashion items that draw on inspiration from a youth sub-culture.
- **It's all about me—Adolescent nutrition**  
This unit explores the gaining and use of nutrition knowledge, focusing specifically on the requirements of teenage females. Students are given opportunity to test and trial a variety of meal options, as well as explore adolescent female food issues in depth.
- **Stewards of our textile environment**  
This unit explores the demand that textile consumers place on the environment due to the throwaway notion of fashion. Students explore different methods of minimising environmental impact that textile consumers make.

- **Balancing our food inequalities**  
This unit explores the gross inequity of food wealth, both nationally and internationally. It also encourages the students to think global and act local, and to evaluate the real and perceived needs of food consumers.
- **Sustainable housing**  
This unit looks at how we can build and adapt living spaces that take into account the energy-effective climate control features that homes in South East Queensland should consider using. Students explore how to minimise impact on the environment and develop living spaces that are suitable for the climate all year round.

A real-world approach to topics and issues supports the development of deep and authentic understanding and practical skills. With the new approach to ensure that students have depth and authentic understanding of knowledge and skills, we are seeing learners who actively engage in conversation on topics studied, along with advocacy for change.

## The Years 8–10 program

Food and Textiles Technology in Years 8–10 has seen changes to both the academic and practical nature of the subject. The students now have the opportunity to explore skills and knowledge in more depth across a semester-long approach to learning. The units that the students have the opportunity to study are:

- Nutrition 101
- Creative risk taking
- Embellishment techniques
- Pattern reading and instruction interpretation
- Food science and technology
- Creative entertaining
- Interior design
- Transforming 2D patterns into 3D forms

## How Home Economics is perceived

At Moreton Bay College we pride ourselves on encouraging and stimulating students to be advocates of a holistic and balanced approach to individual, family and community wellbeing. Nothing makes us prouder than when we hear a student

telling other members of the community about a new passion that they have explored within the subject. Seeing the students beaming with satisfaction when teachers and other students comment on their work displayed in the library is truly joyous. We have the incredible opportunity to pass on and excite students with all that Home Economics has to offer.

At times, Home Economics can be perceived in a negative light by the public. To counteract this, members of the Moreton Bay College Home Economics Department make regular contact with the parent body in order to change perceptions of an archaic notion that Home Economics is simply 'stichin' and stirrin', to a deep sense of fostering and challenging modern day thinkers. The community has become aware that we aim to be product-focused, as well as investigating issues that challenge our learners' perceptions and norms, contextualised within the wellbeing of individuals, families and communities. The introduction and popularity of reality television shows—for example, Masterchef, The Block and Project Runway— have popularised the skills developed in Home Economics. With the ever-increasing number of people in the broader community partaking in sewing and cooking classes, there seems to be a new demand for both the skill and the satisfaction of accomplishment that accompanies 'a job well done'. It always intrigues us that once students make the commitment to take the subject, they campaign the benefits to all they come in contact with.

## Delia Stecher

Head of Home Economics, Moreton Bay College



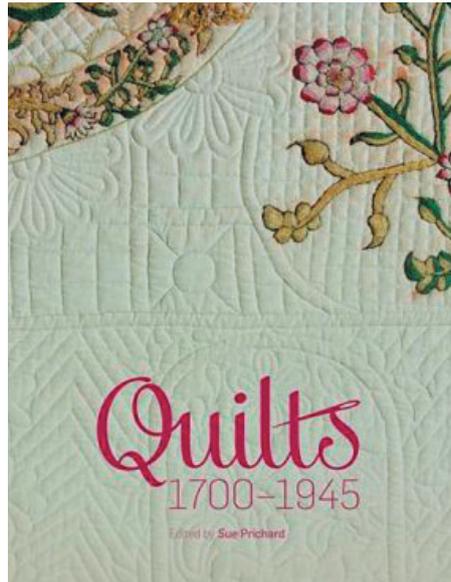
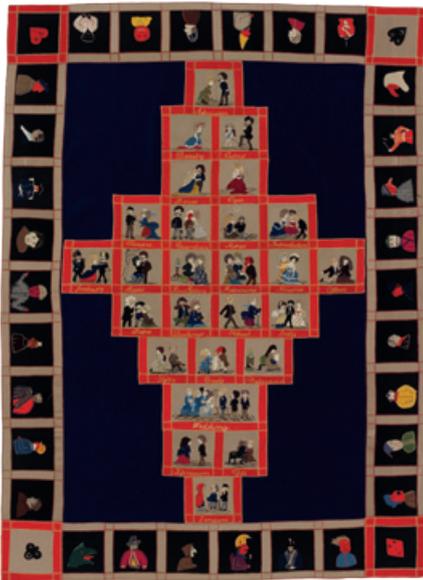
**Moreton Bay College**  
Breadth of mind. Depth of heart.

7<sup>TH</sup>  
SEPT

# Quilts 1700-1945

Queensland Art Gallery

## HEIA(Q) guided tour and high tea



HEIA(Q) members, friends and families are invited to a guided tour of the magnificent *Quilts 1700-1945* exhibition at the Queensland Art Gallery, concluding with a delicious high tea.

The tour will explore the historical and social context of the quilts in a display of over 200 years of British quiltmaking. As the brochure tells us, every stitch tells a story. *Quilts 1700-1945* uncovers the personal and social histories embedded in both highly decorative and homemade textiles that reveal the makers' complex engagement with the wider world.

The exhibition features works from London's prestigious Victoria and Albert Museum and loans from selected UK museums, as well as one of the world's most important textiles, *The Rajah Quilt, 1841* from the collection of the National Gallery of Australia, Canberra.

So, set aside the date and look forward to a wonderful exhibition and high tea in the company of like-minded souls.

Further information will be sent by email closer to the date. Alternatively, register your interest by contacting Delia Stecher either by email at [stecherd@mbc.qld.edu.au](mailto:stecherd@mbc.qld.edu.au) or by telephone at 0439662589.



Top Left - Maker unknown / Cover or hanging showing alphabet of love and courtship 1875-85 / Wool / Collection: Victoria and Albert Museum, London / © Victoria and Albert Museum, London

Bottom - Maker unknown / Coverlet with King George III reviewing the troops 1803-05 / Cotton / Collection: Victoria and Albert Museum, London / © Victoria and Albert Museum, London

DATE CLAIMER

12<sup>TH</sup>  
OCT

# HEIA(Q)'s acknowledgment of World Food Day

Please set aside Saturday 12 October for the  
**2013 HEIA(Q) Regional Foodie Tour**  
Or ... LOCAVORES at LARGE!

What's a  
LOCAVORE?

**Join us  
to find out ...**

Together we will board a coach and explore the Sunshine Coast hinterland, meeting local food growers and producers, tasting and touring to develop and enhance our understanding of the importance of regional food industries. And, of course, this will be an opportunity to put into context all that is important on World Food Day, which is acknowledged globally each year on 16 October.

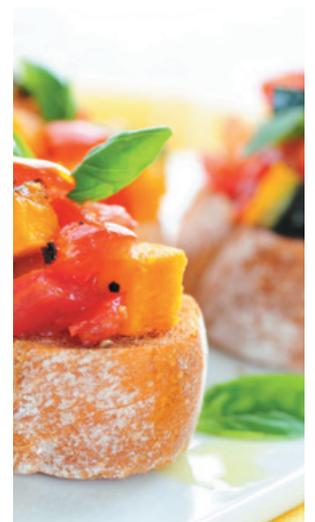
Plans are still firming up, but may include visits to herb and olive growers, dairies and cheesemakers, just to name a few!

We will lunch at a venue that showcases regional produce and wines from the area.

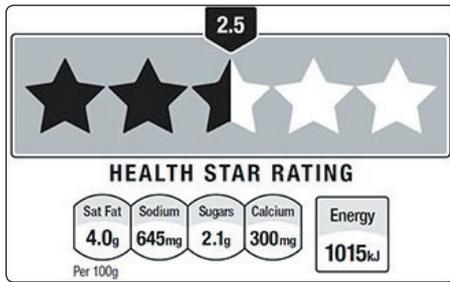
For a sweet treat, Colin James Gelato is a must-do.

Hope to see you then for a BIG DAY OUT!

Further information will be sent by email closer to the date. Alternatively, register your interest by contacting Jennifer Bray either by email at [j.bray@stpauls.qld.edu.au](mailto:j.bray@stpauls.qld.edu.au) or by telephone at 0421 317 793.



## New food star rating system



*Consumers' Federation of Australia News and Events, 16 June 2013 consumersfederation.org.au*

**In a major win for Australian consumers, a new star rating system for food nutrition was approved by the nation's food and health ministers in Sydney last Friday (14 June, 2013).**

Consumer groups have been campaigning for more informative front of pack labelling for many years. For consumers who responded to CFA's recent survey, food and food labelling was rated as one of the two or three issue of highest concern,

An effective 'traffic light' labelling system has operated in the UK for many years. Traffic light labels make it easy at a glance to see whether a food has too much of something you want to avoid. The new star rating system doesn't go quite that far. But it's a big step in the right direction, and the organisations working on the proposal deserve congratulations – CHOICE in particular.

CFA member CHOICE was part of the committee that developed the health star rating system, along with representatives of government, industry and the public health groups. CHOICE's Chair Jenni Mack led the group that developed the implementation framework. CHOICE had this to say about the new scheme:

*The main features of the new front-of-pack labelling scheme are a star rating and information about key nutrients. The star rating ranges from a half star to five stars (the more stars the better) and is determined by a calculation that considers the good and bad nutritional aspects of the food, providing an objective indication of how healthy the food is. Nutrient information focuses on what most consumers want to know: sodium, saturated fat, sugars and kilojoules. The information will sit underneath the star rating and be presented either per 100g/mL of the product, or per pack where the product is designed to be consumed in one go.*

*Importantly, the health star rating will help consumers make healthier choices at-a-glance, while having key nutrient information up-front will provide additional details that will help inform decisions. The new front-of-pack labelling scheme will be implemented on a voluntary basis initially. CHOICE will work with industry and public health experts over the next year on a code to guide implementation. Companies then have a year to roll out the labelling. If they fail to do so, food and health ministers say implementation will become mandatory.*

## HEIA(Q)

# responds to the *Draft Australian Curriculum Technologies: Foundation to Year 10*

In February 2013, the Australian Curriculum, Assessment and Reporting Authority (ACARA) called for submissions in response to the *Draft Australian Curriculum Technologies: Foundation to Year 10*. HEIA asked all of its divisions to provide input to the HEIA submission.

Following an invitation to all HEIA(Q) members to participate in providing feedback to the Technologies paper, nine members met on 16 April 2013 to give their critique of the document. All came to the meeting having read and annotated the paper and ready to respond to the questions that ACARA had provided as a framework for the feedback. HEIA(Q) Committee of Management member Aileen Lockhart was the scribe and Dr Janet Reynolds facilitated the session. Those providing input were:

- Delia Stecher, Moreton Bay College
- Fran Higgins, Ferny Grove State High School
- Janet Reynolds
- Kay York, Park Ridge State High School
- Kirsten McCahon, Ferny Grove State High School
- Leanne Warner, Browns Plains State High School
- Rosie Sciacca, John Paul College
- Sharon Dare, Kenmore State High School
- Sharon Flux

Each section was discussed, after which each person responded according to whether they strongly agreed, agreed, disagreed or strongly disagreed to the ACARA feedback statements. On the whole, there was consensus among the group with regards to these responses.

Generally the group expressed dissatisfaction with many aspects of the draft Technologies curriculum. It was thought that while the structures were satisfactory, it was poorly written and organised and had much repetition of information and/or concepts. It was also felt that the four contexts (Materials, Food and Fibre, Engineering, and Food Technologies) were poorly described with potentially too much overlap between each context. While Food and Fibre supposedly covered marketing and consumer issues, there was no evidence of this in the content descriptions. Members also felt that it was inappropriate to depict Food Technologies merely as food preparation, with no sense of the scientific aspects of food technology, nor reference to other aspects of food technology such as packaging, transport, advertising etc. The group agreed that both the content descriptions and the content elaborations for Food Technologies need to be revised in order to give a good overview of food technologies. The group criticised the lack of content descriptions and elaborations for Food Technologies for Years 9/10. Despite the fact that Technologies is not mandatory in Years 9/10, the group believed that there should be content descriptions and content elaborations for those schools that choose to offer Technologies as an elective.

Detailed feedback was sent to HEIA for inclusion in the national response.

HEIA(Q) Committee of Management thanks all those who participated for their valued input and for thorough preparation prior to the meeting.

HEIA(Q) represented at the forum

# HPE National Curriculum Implementation: Provocations, Challenges and Responses

Thursday 6 June and Friday 7 June 2013

University of Queensland, School of Human Movement Studies

On Thursday 6 June and Friday 7 June 2013, HEIA(Q) was represented by members Leanne Warner and Janet Reynolds at a forum held at the University of Queensland to discuss implementation of the upcoming Health and Physical Education curriculum. The forum was convened by the lead writer of the *Australian Curriculum: Health and Physical Education (HPE) Shape Paper*, Professor Doune Macdonald.

The forum aimed to bring together leaders of the field to discuss, clarify and strategise on the nature of implementation support for the draft HPE curriculum, which will be approved and published by the end of 2013, based on current timelines. Leaders of HPE in education sectors, universities, professional organisations and schools are deemed critical to the successful implementation of the Australian Curriculum (HPE), and were encouraged to attend the forum. There were approximately 60 delegates in attendance, with 37 from the universities, 10 from state education departments and studies authorities in New South Wales, Northern Territory, Queensland, South Australia, Tasmania and Victoria, seven from the Australian Council for Health, Physical Education and Recreation (ACHPER), two from HEIA(Q) and one representative from each Family Planning and Australian Football League.

## Main features of the program

### Day 1: Thursday 6 June

- Introductory session
  - ACARA Update  
Dr Phil Lambert, General Manager Curriculum, ACARA
  - What are the futures of the Australian Curriculum?  
Professor Bob Lingard, President, Australian College of Educators
- Hot issues and implications for implementation
  - Consultation feedback on implementation issues  
Janice Atkin, Senior Project Officer HPE, ACARA
  - The place of a strengths-based approach in the Australian HPE curriculum  
Dr Louise McCuaig, University of Queensland
- The place of movement in the Australian HPE curriculum  
Associate Professor David Lubans, University of Newcastle
- Small group workshop
- Seminar: Is there a relationship between physical activity and enhanced academic outcomes?  
Professor Stewart Trost, The University of Queensland

### Day 2

- How have other learning areas managed implementation—the case of mathematics  
Professor Merrilyn Goos, President, Mathematics Education Research Group of Australasia
- Hot issues and implications for implementation
  - The place of a critical inquiry approach in the Australian HPE curriculum  
Professor Chris Hickey, Deakin University
  - The place of food and nutrition in the Australian HPE curriculum  
Home economics and the Australian HPE curriculum  
Dr Janet Reynolds, Home Economics Institute Australia
  - The place of outdoor education in the Australian HPE curriculum  
Dr Andrew Brookes, La Trobe University
- Discussion forum

Discussing time allocations between the two strands in the HPE curriculum



## What was learnt

### About ACARA

The information presented by the new ACARA General Manager (Curriculum), Dr Phil Lambert, was not new but it was good to have certain concepts reinforced in case changes had been made that we had missed. For example, Dr Lambert confirmed the following:

- Content descriptions are defined as what students are to be taught (the curriculum guarantee).
- Content elaborations are illustrative examples only and are not intended to be a checklist of activities that must be taught.
- ACARA does not specify how student work will be assessed.
- Schools will organise how the learning areas are packaged and delivered.
- States and territories develop their own implementation plans, support materials and professional development for teachers.
- ACARA will facilitate any activity that would benefit from national coordination, for example work samples.

### About the Australian Curriculum: HPE

Janice Atkin, Senior Project Officer, HPE at ACARA updated delegates on the draft HPE curriculum:

- Feedback on the December 2012 draft HPE curriculum has been collated.
- There will be another opportunity to view the revised curriculum and provide feedback in July 2013.
- It is hoped that the final document will be approved by ACARA Board in September and will then go to the Ministerial Council in November for final approval for publication.

- Implementation issues raised in response to the Shape paper consultation included:

- time allocations—issues as to how time will be divided between the two strands, Health and Movement (Note: ACARA will not specify how the time should be divided)
- pre-service teacher training
- teacher professional development
- resources.

- Implementation issues raised in response to the draft HPE curriculum consultation included:

- time allocations —the Australian Curriculum subjects currently being implemented are taking up a considerable slice of the curriculum time allocated in schools
- subject structures—HPE is a learning area structure and not a subject so authorities and schools will need to make decisions about how HPE is delivered.
- specialist resources and facilities
- teacher expertise
- issues for the jurisdictions: teacher training, time allocations, consistency of assessment processes, delivery of sensitive/controversial issues such as sex education.

### Strengths-based approach

Dr Louise McCuaig presented on issues associated with a strengths-based approach, namely that many did not really understand it. She noted the following with respect to a strengths-based approach:

- Focus on ability not disability.
- Work with individual and community strengths.
- Make learning fulfilling.
- Health is not an absolute state, but a state of flux with individuals moving across the spectrum of disease and ease.
- Individuals need resources to solve health-related challenges.
- We are all in the river of life but how well can we swim? People need to learn to swim or need support to help them float. But don't focus on just the individual, what about the river?

### What worked in implementing the Australian Curriculum: Mathematics

Professor Merrilyn Goos outlined the processes undertaken in implementing the Australian Curriculum: Mathematics and finished by summarising what worked. She noted, for example:

- collaboration at the national level
- piggybacking support onto other programs, for example using the Australian Curriculum as a context for professional learning or resource development
- recognising opportunities to 'capture' teachers for professional learning, focusing on issues of significance.

### A critical inquiry approach in the HPE curriculum

Professor Chris Hickey from Deakin University interviewed Professor Jan Wright (University of Wollongong) and Professor Richard Tinning (The University of Queensland) in order to identify issues with a critical inquiry approach in HPE. Generally, the interviewees presented the view that a socio-critical approach is not really working in HPE, noting that, in their opinion, teachers' core values are not always conducive to a socio-critical approach.

### Food and nutrition in the HPE curriculum

Dr Janet Reynolds from HEIA(Q) identified two main issues that had been identified in the consultation report to the HPE Shape paper:

1. Insufficient emphasis on content related to food and nutrition
2. Lack of opportunities for practical application of knowledge, understanding and skills.

These issues had been raised by HEIA, a number of government health departments and several nutrition-related organisations. Jan went on to describe what ACARA had done to address these issues, as evidenced in the December 2012 draft HPE curriculum. She argued that what had been done was insufficient with those same organisations putting in strong submissions to the draft HPE curriculum and raising similar issues.



Workshopping HPE implementation issues

# Provocations, Challenges and Responses (cont)

With regards to insufficient emphasis on content related to food and nutrition, Jan drew the audience's attention to the response by the HEIA to the December 2012 draft curriculum, which noted the following:

- The Food and nutrition context (page 5) is not described adequately. Many key concepts are omitted from the description of the Food and nutrition context, such as:
  - personal plans and strategies for eating a healthy, balanced diet
  - Australian dietary guidelines for children and adolescents
  - The Australian Guide to Healthy Eating
  - meal planning, including using home-made fast food
  - understanding serves of food
  - food advertising
  - food packaging and labels
  - food hygiene and safety (or include in Safety context)
  - practical food preparation (note that it is not in Technologies in Years 9/10)
  - analysis and modification of recipes
  - reducing the food footprint through healthy choices
  - relationships of healthy eating to physical, social and emotional wellbeing
  - sustainable food futures and world food security.
- There is no mention of food and nutrition in the content descriptions (the curriculum guarantee), only in some elaborations (and not all relevant ones). This is unacceptable because:
  - Firstly, the elaborations are not part of the curriculum guarantee and as such could be ignored and the context only delivered through one or two of the content descriptions in order to satisfy the requirement that the context has been covered.
  - The food and nutrition elaborations are piecemeal and do not paint a picture of what is expected. If all the elaborations for food and nutrition were pulled out, there would be a very poor representation of what is important in food and nutrition, and what contemporary food and nutrition education looks like. While the elaborations for food and nutrition in each of the bands

are developmentally appropriate, they are incomplete as a guide for teachers to the breadth and depth of learning that is needed.

- As a result, there is no 'story' about food and nutrition education in terms of what is essential learning in these areas, and how this is scoped out. So primary teachers, new secondary teachers and those existing teachers whose practice may not be up to date, are getting no guidance at all.

With regard to lack of practical application of knowledge and skills, it was acknowledged that practical food skills are developed in the Technologies curriculum, but noted there is an issue in that Technologies is not mandatory at Years 9 and 10, the very time when students are developing independent living skills such as practical food skills.

## Home economics and the Australian HPE curriculum

Dr Janet Reynolds followed the discussion regarding food and nutrition with a presentation and discussion on why Home Economics and the Australian HPE curriculum is an issue. Jan acknowledged that the home economics profession applauds direct mention of the place of Home Economics in the HPE curriculum:

Home Economics supports 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. Elements of learning in Home Economics will draw from content in both Health and Physical Education and Technologies in the Australian Curriculum. The primary content that will be drawn from the Health and Physical Education curriculum is in relation to food and nutrition, growth and development, identity, and connecting to others (December 2012 draft HPE curriculum p. 13).

However, Jan raised the following issues:

- The Australian Curriculum requires teaching food and nutrition from two learning areas.
- Some (many?) secondary Principals have not been accommodating subjects that do not fit neatly into one learning area. As a result, these subjects have, at times, been pigeonholed

inappropriately into one area, especially with regard to reporting.

- Some (not all) HPE departments are not readily embracing the contribution that Home Economics, and other subjects, make to the HPE learning area.

Jan concluded by arguing that the following support is needed:

- Guidelines for Home Economics education where the intentions of both documents can be integrated in a meaningful way, for example how to plan, assess and report on both HPE and Technologies.

Note: Conversations are taking place between HEIA and ACARA regarding guidelines. So far the response has been very favourable. The final decision will be made once both the HPE and Technologies curriculum are finalised.

- Advice for schools on how to manage reporting on school subjects that draw on more than one learning area.

## The outcomes

Two workshops were held to identify strategies to move forward. In the first workshop a number of broad ideas were considered and organised in a feedback session into five focus areas for action:

- Leadership—Where is the leadership in schools, education systems, universities, other education providers and in the profession?
- Resources—What existing resources can help with implementation?
- Teacher education—What needs to be done?
- Professional development—What can be done to change practice and build confidence?
- External providers—Who are they and how can they help?

In the second workshop, HEIA(Q) participants Leanne Warner and Jan Reynolds worked together on actions that HEIA(Q) could take now, soon and aspirationally across five focus areas for action. These proposed actions will be presented to the HEIA(Q) Committee of Management at its next meeting.



Home Economics Institute of Australia (Queensland) Inc.

# Home Economics Teacher Excellence Awards

Nominations  
must be received  
no later than

~~Friday  
28 June 2013~~

Deadline  
extended to  
**12 July  
2013**

The Queensland Division of the Home Economics Institute of Australia invites nominations for the *HEIA(Q) Home Economics Teacher Excellence Awards 2013*. 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.

The Excellence Awards will be presented at the HEIA(Q) state conference on Friday 2 August and Saturday 3 August 2013. Regional functions may be arranged to celebrate awardees from regional centres.

## Home Economics Teacher Excellence Awards

**Nominations** are invited for **currently practising** teachers who have, in recent times, **demonstrated excellence** consistently in several facets of **home economics education** (e.g. quality teaching practice, innovative teaching practice, exemplary curriculum development, quality student outcomes and success, outstanding professional commitment...)

- Nominees considered for this award must be **financial members of HEIA Inc** (individual or school).
- A member who has received an HEIA(Q) Home Economics Excellence in Teaching Award is eligible for re-nomination three years after receiving the award.
- A **maximum of three awards** will be presented annually. A panel will review the nominations.

To nominate a colleague, please complete the **Nomination Form** and forward the completed **form** and **response to 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](mailto:heiaq@heia.com.au)

Closing date for nominations is **Friday 12 July 2013**.



Home Economics Institute of Australia (Queensland) Inc.

# Home Economics Teacher Excellence Awards

## NOMINATION FORM

### Nominee details

(person being nominated for the award)

Name: \_\_\_\_\_

Work Phone: \_\_\_\_\_ Home Phone: \_\_\_\_\_

Email Address: \_\_\_\_\_

School: \_\_\_\_\_

School Address: \_\_\_\_\_

Number of years of home economics teaching experience: \_\_\_\_\_

### Nominator details

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.

**Proposed by:** \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

**Seconded by:** \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

### Response to Selection Criteria

Please provide details of how the nominee has demonstrated excellence in **home economics teaching** in recent years (2–3 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:

- Teaching practice e.g. student-centred learning, use of productive pedagogies, integration of ICTs
- Curriculum development e.g. innovative school-based curriculum development that relates to contemporary syllabuses, development of work programs, contribution to syllabus development
- Student outcomes/success
- 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. Nominations should be comprehensive but clear and concise, occupying **no more than two A4 pages**.

# DIARY DATES

## JULY 2013

13

**HEIA(Q) WORKSHOPS:  
DIGITAL DIRECTIONS and THE NEW  
AUSTRALIAN DIETARY GUIDELINES**  
9.00 am – 3.30 pm  
Centenary Heights State High School,  
Toowoomba  
Email: [heiaqpd@expertevents.com.au](mailto:heiaqpd@expertevents.com.au)  
Web: [www.heiaq.com.au/events/  
workshops](http://www.heiaq.com.au/events/workshops)  
Tel: 07 3848 2100

26

**HEIA(Q) WORKSHOPS:  
CHEESEMAKING and THE NEW  
AUSTRALIAN DIETARY GUIDELINES**  
The Cathedral College,  
Rockhampton  
9.00 am – 3.30 pm  
Email: [heiaqpd@expertevents.com.au](mailto:heiaqpd@expertevents.com.au)  
Web: [www.heiaq.com.au/events/  
workshops](http://www.heiaq.com.au/events/workshops)  
Tel: 07 3848 2100

27

**HEIA(Q) WORKSHOPS:  
DIGITAL DIRECTIONS and THE NEW  
AUSTRALIAN DIETARY GUIDELINES**  
Kepnock State High School,  
Bundaberg  
9.00 am – 3.30 pm  
Email: [heiaqpd@expertevents.com.au](mailto:heiaqpd@expertevents.com.au)  
Web: [www.heiaq.com.au/events/  
workshops](http://www.heiaq.com.au/events/workshops)  
Tel: 07 3848 2100

## AUGUST 2013

2

**WELCOME TO THE  
2013 QUT GRADUANDS**  
Brisbane Convention and  
Exhibition Centre  
Email: [heiaq@heia.com.au](mailto:heiaq@heia.com.au)

2-3

**HEIA(Q) STATE CONFERENCE  
FOOD! NUTRITION! FUTURES!  
AN EDUCATION PERSPECTIVE**  
Brisbane Convention and  
Exhibition Centre  
Email: [heiaq2013@expertevents.com.au](mailto:heiaq2013@expertevents.com.au)  
Web: [www.heiaq.com.au/events/  
conference](http://www.heiaq.com.au/events/conference)  
Tel: 07 3848 2100

10

**HEIA(Q) WORKSHOPS:  
DIGITAL DIRECTIONS and THE NEW  
AUSTRALIAN DIETARY GUIDELINES**  
St Margaret Mary's College,  
Townsville  
9.00 am – 3.30 pm  
Email: [heiaqpd@expertevents.com.au](mailto:heiaqpd@expertevents.com.au)  
Web: [www.heiaq.com.au/events/  
workshops](http://www.heiaq.com.au/events/workshops)  
Tel: 07 3848 2100

23

**HEIA(Q) WORKSHOPS:  
CHEESEMAKING and THE NEW  
AUSTRALIAN DIETARY GUIDELINES**  
St Andrew's Catholic College, Cairns  
9.00 am – 3.30 pm  
Email: [heiaqpd@expertevents.com.au](mailto:heiaqpd@expertevents.com.au)  
Web: [www.heiaq.com.au/events/  
workshops](http://www.heiaq.com.au/events/workshops)  
Tel: 07 3848 2100

## SEPTEMBER 2013

3

**HEIA(Q) WORKSHOP:  
THE NEW AUSTRALIAN  
DIETARY GUIDELINES**  
Northside Christian College,  
Everton Park (Brisbane)  
3.45 pm – 5.45 pm  
Email: [heiaqpd@expertevents.com.au](mailto:heiaqpd@expertevents.com.au)  
Web: [www.heiaq.com.au/events/  
workshops](http://www.heiaq.com.au/events/workshops)  
Tel: 07 3848 2100

4

**HEIA(Q) WORKSHOP:  
DIGITAL DIRECTIONS**  
Clairvaux Mackillop College,  
Upper Mount Gravatt (Brisbane)  
3.30 pm – 6.30 pm  
Email: [heiaqpd@expertevents.com.au](mailto:heiaqpd@expertevents.com.au)  
Web: [www.heiaq.com.au/events/  
workshops](http://www.heiaq.com.au/events/workshops)  
Tel: 07 3848 2100

7

**HEIA(Q) GUIDED TOUR and  
HIGH TEA - QUILTS 1700-1945**  
Queensland Art Gallery  
Time TBA  
Contact: Delia Stecher  
Email: [stecherd@mbc.qld.edu.au](mailto:stecherd@mbc.qld.edu.au)  
Tel: 0439 662 589

12

**HEIA(Q) WORKSHOP:  
DIGITAL DIRECTIONS**  
Ipswich State High School, Brassall  
3.30 pm – 6.30 pm  
Email: [heiaqpd@expertevents.com.au](mailto:heiaqpd@expertevents.com.au)  
Web: [www.heiaq.com.au/events/  
workshops](http://www.heiaq.com.au/events/workshops)  
Tel: 07 3848 2100

## OCTOBER 2013

12

**HEIA(Q) ACKNOWLEDGMENT OF  
WORLD FOOD DAY CELEBRATION:  
2013 HEIA(Q) REGIONAL  
FOODIE TOUR**  
Contact: Jennifer Bray  
Email: [pjiffuff@hotmail.com](mailto:pjiffuff@hotmail.com)  
Tel: 0421 317 793

12

**HEIA(Q) WORKSHOPS:  
DIGITAL DIRECTIONS and THE NEW  
AUSTRALIAN DIETARY GUIDELINES**  
St John's School, Roma  
9.00 am – 3.30 pm  
Email: [heiaqpd@expertevents.com.au](mailto:heiaqpd@expertevents.com.au)  
Web: [www.heiaq.com.au/events/  
workshops](http://www.heiaq.com.au/events/workshops)  
Tel: 07 3848 2100

14

**HEIA(Q) WORKSHOP:  
FOODCHOICES CURRICULUM  
RESOURCE**  
Trinity Lutheran College, Ashmore  
(Gold Coast)  
3.45 pm – 5.45 pm  
Email: [heiaqpd@expertevents.com.au](mailto:heiaqpd@expertevents.com.au)  
Web: [www.heiaq.com.au/events/  
workshops](http://www.heiaq.com.au/events/workshops)  
Tel: 07 3848 2100

16

**WORLD FOOD DAY**

22-25

**THE 14TH INTERNATIONAL MENTAL  
HEALTH CONFERENCE**  
[www.workingwithmen.org.au/](http://www.workingwithmen.org.au/)

## NOVEMBER 2013

2

**HEIA(Q) WORKSHOP:  
DIGITAL DIRECTIONS**  
Northside Christian College,  
Everton Park (Brisbane)  
9.30 am – 1.00 pm  
Email: [heiaqpd@expertevents.com.au](mailto:heiaqpd@expertevents.com.au)  
Web: [www.heiaq.com.au/events/  
workshops](http://www.heiaq.com.au/events/workshops)  
Tel: 07 3848 2100

## DECEMBER 2013

2

**HEIA(Q) WORKSHOPS:  
DIGITAL DIRECTIONS and THE NEW  
AUSTRALIAN DIETARY GUIDELINES**  
Mackay North State High School,  
Mackay North  
9.00 am – 3.30 pm  
Email: [heiaqpd@expertevents.com.au](mailto:heiaqpd@expertevents.com.au)  
Web: [www.heiaq.com.au/events/  
workshops](http://www.heiaq.com.au/events/workshops)  
Tel: 07 3848 2100

## 1963 REUNION NOTICE

I am seeking to contact the  
1963 Home Science College  
Graduates from Gregory Terrace  
Campus of Kelvin Grove College  
for a 50-year reunion to be held  
as follows:

**Date:** Saturday, 19 October 2013

**Place:** Aspley Hornets, Australian  
Football and Sporting  
Club, Graham Road,  
Carseldine

**Time:** 11 am-3.30 pm.

**CONTACT NERIDA**

**Tel:** 0412 498 106

**Email:** [neridas2@bigpond.com](mailto:neridas2@bigpond.com)