



TOWARDS GLOBAL COMPETENCE

Thriving, not Surviving

HEIA(Q) 2022 State Conference
Saturday 13 August Brisbane Convention & Exhibition Centre



INVITATION TO ATTEND

On behalf of the Committee of Management of the Queensland division of the Home Economics Institute of Australia (HEIA(Q)), we invite you to attend the HEIA(Q) 2022 state conference at the Brisbane Convention & Exhibition Centre on Saturday 13 August 2022.

As always, the HEIA(Q) state conference endeavours to address current and topical issues and this year will be no different with the theme, *Towards Global Competence*. While the United Nations' Sustainable Goals are a priority area for all home economics practitioners, the concept of global competence overarches, supports and strengthens achievement of these goals. Global competence can be defined as the knowledge, skills, attitudes and behaviours to thrive in today's interconnected world. It includes examining local, global and intercultural issues; understanding and appreciating different perspectives and world views of others; engaging in open, appropriate and effective interactions across cultures; and taking action for collective wellbeing and sustainable development. The HEIA(Q) 2022 conference will explore how to thrive and not just survive; explore those aspects of global competence that are most pertinent to home economics practitioners; and encourage a culture of uniting, working together and supporting each other in the interests of these pursuits. Achieving global competence is a collective work in action, which if achieved, will be our legacy to future generations as they navigate the second half of the 21st century.

We look forward to welcoming you to Brisbane for this year's conference.

HEIA(Q) Conference Organising Committee



Earlybird registration deadline: **Friday 17 June 2022**

Home Economics Institute of Australia (Qld)
W heiaq.com.au · E heiaq@heia.com.au
www.heiaq.com.au/conferences

PROGRAM

7.30 am–
8.20 am Registration

8.00 am–
8.20 am Welcome refreshments

8.30 am–
8.40 am Welcome and opening

8.40 am–
8.55 am HEIA Fellowship Award

8.55 am–
10.00 am Keynote address

Mental skills for thriving, Andrew May

Our brains are malleable and can grow, learn and develop throughout our lives if provided with the right inputs. In this tailored, evidence-based presentation Andrew will address:

- learning how to train the brain just like you train your body to be fit, fast, flexible and strong
- learning why some people are naturally more resilient than others, and how to increase personal resilience
- how optimism is a mental skill that can be trained
- how grit is a psychological construct that combines passion and perseverance
- how to reframe negative events and see the opportunity to learn and adapt
- the five essential components of a Growth Mindset and why this is paramount to being psychologically fit and able to adapt to new ways of working
- the link between this presentation and the 6 Essentials of Psychological Wellbeing.

10.00 am–
10.35 am Morning tea

10.40 am–
11.40 am Concurrent session 1

11.50 am–
12.55 pm Concurrent session 2

12.55 pm–
2.00 pm Lunch

2.10 pm–
3.10 pm Concurrent session 3

3.20 pm–
4.25 pm Keynote address

The relevance of home economics to a sustainable future, Dr Rosemary Stanton OAM

Global warming is influencing the world's food supply. Sustainability is fast becoming a major factor and it involves changes in the world's food systems. The good news is that the kind of changes we need can lead to more aware and healthier populations, with more caring and sharing than many people currently experience. New knowledge and new skills will be paramount and someone has to teach them. I see those involved in areas as essential as home economics, nutrition and public health at the forefront of the transmission to a healthier, more sustainable and less wasteful world. It's time for us to thrive!

4.25 pm–
5.30 pm Close and closing drinks

KEYNOTE SPEAKERS

In order of appearance



**ANDREW
MAY** andrewmay.com

Andrew May is considered one of Australia's leading speakers on human performance, resilience and leadership. Andrew thrives on helping others. He blends psychology, physiology, neuroscience and practical experience to inspire people to be resilient and unlock their full potential. To thrive, and not just survive. He is CEO and founder of StriveStronger, a digital consultancy that partners with organisations to create cultures of wellbeing. He delivers evidence-based strategies so you can do more, be more and create lasting change. Andrew is author of the bestselling book *Flip the Switch* and the recently released *MatchFit*, which has sold more than 75,000 copies. He has a regular segment on ABC News Breakfast and appears across multiple media platforms including TV, radio, printed publications and online. At the HEIA(Q) 2022 conference, Andrew will use the latest neuroscience research to support delegates to flourish during times of constant change and uncertainty.



**DR
ROSEMARY
STANTON
OAM**

Dr Rosemary Stanton OAM has been a public-health nutritionist for over 55 years. In 1998 she was awarded the Medal of the Order of Australia for her contributions to public health through nutrition and in 2019, the Public Health Association of Australia's highest award—the Sidney Sax Public Health Medal—for her notable contributions in the field. Rosemary has authored many scientific papers, 33 books and over 3500 articles for the popular press. Her independent stance has made her a popular media commentator. Rosemary is an invited member of Doctors for the Environment Australia's Scientific Committee. She and her husband have lived 'off-grid' for the last 27 years and embrace a 'no waste' lifestyle as much as possible. Rosemary urges us to think more about our food and how our food choices impinge on climate change.

CONCURRENT SESSION

(10.40 am–11.40 am)

1

1.1 Thriving in times of constant change and uncertainty

Andrew May, StriveStronger

In this session, a series of questions will be discussed to further embed learnings from the keynote presentation. Delegates will have the opportunity to reflect on their understandings; consider how they can apply these learnings to their everyday lives; and identify the challenges they might encounter. That is, they will take practical steps to help them thrive in times of constant change and uncertainty.

1.2 The future of protein—Meating our sensory and nutritional needs

Associate Professor Heather Smyth, The Queensland Alliance for Agriculture and Food Innovation (QAAFI), The University of Queensland

Global insights reveal a major consumer shift towards food products with sustainability credentials without compromising sensory quality, health, and nutritional value. Wholefood plant-based diets are not only healthy, but also use far fewer natural resources and are less environmentally demanding than diets based on meat. A nutritionally balanced vegan or vegetarian diet can be a challenge to achieve for most consumers, particularly when it comes to protein. For flexitarian consumers wanting to make the shift, food companies are continually developing new plant-protein analogues of meat and dairy, such as plant-burgers and nut milks. But are these products as sustainable and healthy as consumers believe them to be, and importantly, are they delicious? This session will provide an overview of the challenges and technical issues facing future protein, from wagyu beef to impossible burgers and cultured meats. Participants will also learn about the sensory aspects of food quality and enjoy a tasting and food demonstration.

1.3 Sustainable fashion design: Fibre to fashion

Emma Bond, Madi and Pip fashion label

In this session Emma will explore sustainable fashion design processes that give due consideration to the wellbeing of both the planet and those who inhabit it. Included in the exploration will be human considerations during the fashion design and production processes as well as sustainable fibre choices. Emma will provide actionable resources to help you navigate your students into the circular fashion economy as fashion users and designers.

1.4 Fashion-hacking: Spontaneous design through upcycling

Ehud Joseph, The University of Canberra in partnership with TAFE Queensland

Fashion academic Otto von Busch (2014) describes ready-made clothing as limiting consumer choice, where the fashion industry dictates available fashion choices. For von Busch, these conventions should be disrupted through Do-It-Yourself (DIY) garment making, such as re-engineering of existing garments, which von Busch described as 'fashion-hacking' (Busch, 2014, p.163). Fashion-hacking has been utilised by fashion educators to break down barriers between concept and garment creation, where the hacking or upcycling process provokes unpredictable, spontaneous, and fluidly innovative garment making. This session will explore pedagogic methodologies that have been recently carried out in Brisbane, with great success, and their potential in the school environment.

1.5 Home Economics in the Australian Curriculum: Evolving and future-proofing

Rosemarie Sciacca, Moreton Bay College

What motivations drive home economics education? How do these motivations align with the new curriculum? How can we ensure that the heart of Home Economics continues to thrive in schools? In this session, participants will explore the thinking and processes that underpin not only home economics education, but also effective curriculum, assessment and pedagogy across the new Year 7–10 ACARA Design and Technologies curriculum. Key to this is a shift away from traditional 'Home Economics' practical projects to stronger inquiry opportunities that prompt designed action. Delegates will interrogate teaching practices that cultivate a culture of empowerment and risk taking, where divergent thinking, collaboration, designing, and iterating are embraced.

1.6 Food and skills for life

Danielle Dixon, The Institute of Culinary Excellence

This thought-provoking session with Danielle is designed to encourage audience interaction around building not only knowledge on food supply and production but also life skills and sustainable actions that can be passed on and grow our pool of shared knowledge. How do we incorporate the concept of food and skills for life? Not just in terms of living but in terms of thriving and growing. This session will incorporate a cooking demonstration utilising unique products from local producers to illustrate the concepts discussed.

1.7 (Senior) Food and Nutrition: Lessons learnt

Lyn McErlean, All Hallows School

In this session Lyn will give her best advice on how to stay happy and balanced whilst teaching senior Food and Nutrition. Lyn will lead a discussion on how to make the TLAP work for you, where to find and share resources, the best food experiments, and how to use experiential Learning Spirals to get through the content, as well as flipped learning and Teams. In this interactive session, delegates will look at some good examples of endorsed tasks and student responses, as well as have the opportunity to participate in a Q&A session at the end.



CONCURRENT SESSION

2

(11.50 am–12.55 pm)

2.1 Our daily diet: Past, present and future

Dr Rosemary Stanton, OAM

When Rosemary began her career in the 1960s, Australians could choose from 600–800 foods, all introduced from the time of the First Fleet onwards, but she had never heard of bush foods. These days the average supermarket stocks about 30,000 different products. Many of the additions have been useful for women as they moved into the paid workforce. But many ultra-processed foods have led to major health problems, not least of which is excess weight that now afflicts the majority of adults and about a quarter of our children. The future is ours to change. Where should we go and who can help us?

2.2 Food waste

**Olympia Yager, Goterra and David Bond,
Howard Smith Wharves**

This session focuses on emerging 21st century food-waste solutions. Rather than finding better places to store waste, the presenters for this session are involved in businesses that actively use food waste by utilising a circular economy model. Two presenters, Olympia Yager from Goterra and David Bond from Howard Smith Wharves, will share their stories and expertise by explaining the processes, products and the overall benefits of their respective systems. The session is designed to enable delegates to develop increased knowledge as well as a vision of how a serious world-wide issue is being solved by Australian innovation.

2.3 New beginnings: Upcycling

**Susan Brandt, Brighton Secondary School,
South Australia**

This session will allow delegates to explore an upcycling assignment currently taught to Year 9 students. Ideas for the 'Investigation' phase of the process will be provided using TedEd lesson ideas and other valuable resources. Ideas for upcycling techniques and embroidery skills will be presented as well as examples of what students can realistically achieve in the school environment. The presentation will include the task sheet for the assignment plus the assessment guide (rubric), along with the link to the presenter's sewing website, which includes textiles projects for all year levels.

2.4 Investing in YOU: Focusing on your resilience and wellbeing

Jane Taylor, Habits for Wellbeing

The 'Investing in YOU: Focusing on your resilience and wellbeing' workshop has been designed to allow you, as a participant to take time out to invest in YOU and create purposeful self-care and stress-management strategies. Participants will be supported to identify: proven science-based techniques and strategies to look after themselves; their stress signals; and ways to manage their time to balance work and life. The strategies that delegates develop are designed to support them in their professional and/or personal lives.

2.5 Senior Design: Tips and tricks

**Ngairé Mayo, Woodcrest State College;
Catriona Duff, Mary MacKillop College; and
Evie Skinner, Padua College**

In this session, the panel will share their own experiences, tips and tricks about how they get the best out of their students in the IAs for senior Design. They will cover strategies for examination responses, exemplars of student work, ways to help students understand the ISMG and tools to help teachers incorporate the design process into classroom lessons. Delegates will also have the opportunity to try out some of the panel's favourite mini activities for use in the design classroom.

2.6 Part A Choose one of the following 30-minute sessions

Growing technology, agriculture, food and fibre in the Years 7–10 classroom through Primezone and Farmer Time

**Luciano Mesiti, CEO, Primary Industries
Education Foundation Australia (PIEFA)**

Primary Industries Education Foundation Australia offers educators a range of educational resources and programs related to the Years 7-10 Australian Curriculum, and particularly in relation to technology, agriculture, food and fibre. This session will explore those Years 7-10 resources that are particularly pertinent to Home Economics including how to access these resources and how to implement them in the classroom.

OR

Hospitality update through the eyes of Hog's Breath Cafe network

John Alexander, Hog's Breath Cafe Network

In this session, John Alexander, Corporate Executive Chef and Procurement Manager will speak about the founder, Don Algie, of Hog's Breath Cafe network and will explore certain aspects of the hospitality industry. Namely, John will address the current shortfall of apprentices in the industry; Fair Kitchens—positive working environments where staff happiness is as important as diner satisfaction; a dive into the meat industry; and current shortages in supply of food service products nationally. John will outline how the Hog's Breath Cafe network is addressing these issues.

2.6 Part B Choose one of the following 30-minute sessions

Approaches to teaching food literacy in Queensland secondary schools

Sarah McManus, Doctoral student, Griffith University

It is recognised that schools are avenues for obesity intervention through home economics-based food literacy education. Research in 2021 explored how HEIA(Q) members currently deliver food literacy through the Australian Curriculum. The data revealed that more class time is dedicated to theory than practical skill development, with strategies most commonly revolving around healthy, multicultural foods. Developing food literacy through sociocultural, ethical, environmental and sustainability food influences were less common. In this session, evidence-based recommendations will be presented to support teachers in growing their knowledge of contemporary food literacy issues, teaching strategies and skills to thrive in home economics education.

OR

How to advocate!

Delia Stecher, Moreton Bay College

The purpose of this session is to assist teachers looking at establishing, increasing or maintaining their suite of home economics-related subjects. In the current education landscape, with increasing and changing priorities, you may well ask, how do we stamp our place in a busy and competitive subject market? This session is designed to provide strategies to 'pitch' ideas and gain control of the subject narrative and advocate in that context. Linking the subject content to ACARA, school strategic plans, mission statements and values allows for teachers to control the narrative of content, subjects and leadership in a competitive subject space.

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Teacher Professional Development



CONCURRENT SESSION

3

(2.10 pm–3.10 pm)

3.1 Food waste? Not in this kitchen!

David Pugh, Executive Chef, Brisbane Convention and Exhibition Centre

In this session, renowned restaurateur David Pugh, and currently Executive Chef at the Brisbane Convention & Exhibition Centre (BCEC), will present a cooking demonstration featuring local ingredients in season, utilising all parts of a variety of fruits and vegetables. As part of the demonstration, David will showcase some of his new vegetarian / plant-based dishes. He will also explain what the BCEC is doing to minimise food waste through various incentives, including its organic waste food dehydrator that ultimately gives back to the community.

3.2 Fashion fun with Phoebe: From Year 7 to Year 12

Phoebe Hanau, Moreton Bay College

In this interactive session, Phoebe will share tips and tools on how to engage students with the exciting world of Fashion and Textile Design, whether working from the Years 7–10 ACARA Design and Technologies Curriculum or the QCAA Years 11–12 Applied Fashion. Phoebe will traverse from fostering Years 7–10 skills to develop digital fashion illustration and fabric designing skills, to encouraging Senior Applied Fashion students to build their own fashion design aesthetic and make community connections. All experiences to excite and engage students in the endless possibilities in the fashion industry!

3.3 Academic games in the classroom

Ngaire Mayo, Sarah Kinninmont and Sarah Jonker, Woodcrest State College

In this interactive session the panel will discuss how the use of academic games in a classroom can improve concentration and knowledge retention. They will cover research supporting the use of these learning activities and provide tools to help teachers incorporate more fun, competition and physical movement into classroom lessons. Delegates will have the opportunity to try out some of the team's favourite games for use in secondary classrooms, and learn how challenging students enables them to thrive.

3.4 Tinker time: Designing in the home economics classroom

Rosemarie Sciacca, Moreton Bay College

Note: A similar session was presented at the HEIA 2021 national conference.

In this practical session, participants will engage in the design process, adopting the role of a designer. Operating in design teams, participants will be provided with a design problem and will work collaboratively to explore the elements of the problem and to develop divergent ideas to solve the problem. They will use a variety of materials to produce prototypes and test the solution and will evaluate and reflect on their progress throughout the process. After tinkering with ideas and prototypes, delegates will explore how the experienced processes and strategies connect with home economics classroom pedagogy and assessment.

3.5 Nutrition policy and practice: An update

Deanne Wooden, Queensland Association School Tuckshops

There is much going on in the Australian nutrition world—the recent release of the National Obesity Strategy; the planned revision of the Australian Dietary Guidelines; industry's reformulation of products; the failure of many industries to label their products in a user-friendly manner; and the list goes on. What is going wrong, what is going right, and what are the opportunities for change? At a personal level, what are the hot topics—Are you confused about soy and breast cancer messages? How many eggs? And so on. Bring along your burning questions and let's see how many we can get through.

CLOSING DRINKS

After a full day of stimulating and inspiring presentations, take time to relax with new and established acquaintances at the conference farewell function. To assist with planning, please ensure that you register if you will be attending.

Saturday 13 August
4.25 pm–5.30 pm
Plaza level
Brisbane Convention & Exhibition Centre

Complimentary for delegates;
\$20 for additional guests;
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REGISTRATION INFORMATION

www.heiaq.com.au/conferences/registration
for full details.

Registration fees (per person)

Registration fees are based on the date of receipt of payment (not on the date of registration). All prices quoted are in Australian dollars and include 10% GST.

Registration type	Earlybird (up to 17 June 2022)	Standard (from 18 June 2022)
HEIA member	\$280	\$340
HEIA member full-time student/not in paid employment	\$185	\$245
Non-HEIA member	\$380	\$435
Non-HEIA member full-time student/not in paid employment	\$255	\$310

Payment at the **Earlybird rate** must be received by **17 June 2022**, otherwise the standard fees will apply.

Entitlements

All registration categories include:

- ✓ attendance at both plenary sessions and a choice of three concurrent sessions
- ✓ refreshments upon arrival, morning tea and lunch
- ✓ closing drinks.

Additional tickets for closing drinks may be purchased for guests at a cost of \$20 per person.

To register

Complete the online registration form at www.heiaq.com.au/conferences/registration.

Online registration enables payment of your registration fees via MasterCard or Visa. Alternatively, delegates may choose to pay via EFT.

Registration acknowledgment

When you submit your registration details online, a confirmation letter and tax invoice/receipt will be emailed to you instantly. If you do not receive a copy of your registration confirmation at this time, please email heiaq@expertevents.com.au or telephone the conference secretariat, Expert Events on 07 3848 2100. All acknowledgements and communications will be via email.

Payment of registration fees

Please note that registrations will not be finalised until payment in full has been received.

Credit-card payments—may be made by MasterCard or Visa. Payments will appear as Expert Events on your credit-card statement.

EFT payments—banking details for payment by direct deposit will be shown on your tax invoice.

Changes to your registration

If you wish to make changes to your concurrent session selections once you are registered, you may sign in to your 2022 conference account with your email address and password. On the summary page select the 'Edit' button corresponding to the session you wish to update. If you have any difficulty with this process, please advise your requests for changes in writing to heiaq@expertevents.com.au.

Registration desk

The conference registration desk, where delegates will receive their name badges and satchels, will operate from 7.30 am on the Plaza level of the Brisbane Convention & Exhibition Centre.

Cancellations and refund policy

Cancellations must be advised in writing to heiaq@expertevents.com.au. Registration cancellations received up to **Friday 15 July 2022** will receive a refund of registration fees, less an administrative charge of \$55. Registration fees will not be refunded after Friday 15 July 2022 unless extenuating circumstances apply and will be at the discretion of the Conference Organising Committee. Registrations are transferable to colleagues at any time prior to the conference, provided the conference secretariat is advised in writing.



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GENERAL INFORMATION

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The HEIA(Q) Conference Organising Committee or conference secretariat reserves the right to amend the conference program. The Conference Organising Committee, the HEIA(Q) and the conference secretariat will not accept responsibility for any act or omission of speakers from the program. No liability will be accepted by the Conference Organising Committee, the HEIA(Q) or the conference secretariat, howsoever sustained by delegates or accompanying persons, for loss or damage caused to delegates' personal property as a result of the conference or related events, or in the event of industrial disputes.

Privacy policy

Upon registering to attend this conference, some of your personal details may be used to generate a delegate list (i.e., name, organisation and email address). This list will be distributed to other organisations directly related to the conference, such as sponsors and trade exhibitors. Please indicate on the registration form if you do not want your details to appear on the delegate list. In providing your email address, you agree to receive email correspondence in relation to this conference.

Please advise the photographer if you do not wish photographs that include you to be published in HEIA(Q) publications or on its website.

Conference venue

The conference will be conducted on the Mezzanine and Plaza levels of the Brisbane Convention & Exhibition Centre, at the intersection of Merivale and Glenelg Streets, South Brisbane. Entry can be gained via the main foyer off Merivale Street.

Dietary and other requirements

If you have any special dietary, mobility or other requirements, please indicate your needs on your registration form. The conference rooms are accessible by stairs, escalators and lifts.

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Airport/hotel transfers

Brisbane Airport is approximately 20 km north east of the city centre (a 20–25-minute drive) with easy access to the city from the domestic and international terminals:

Bus Con-x-ion Airport Transfers www.con-x-ion.com go from the airport to the CBD, BCEC and major hotels, from \$25 per person one way.

Airtrain www.airtrain.com.au goes to the CBD and South Bank Station, a short walk to the conference venue, seven days per week. A one-way single adult ticket is \$24.40 (return \$46.80).

Car hire Avis, Hertz, Europcar and Budget have representatives at Brisbane Airport. Bookings can be made online through their respective websites www.avis.com.au, www.hertz.com.au, www.europcar.com.au and www.budget.com.au.

Taxi Transfers are approximately \$50–\$60.

Uber Transfers are approximately \$25–\$35.

See also the Brisbane Airport website www.bne.com.au/passenger/to-and-from/transport-options.

Trade exhibition

There will be a trade exhibition in the foyer on the Plaza level of the centre. Morning tea and dessert will be served in this area to enable participants to view the exhibition.

Conference secretariat

For further information or assistance with your conference registration, please contact:

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E: heiaq@expertevents.com.au

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