

CONFERENCE BROCHURE

DESIGNING FUTURES

2025 Conference presented by HEIA(Q)

Friday 8 August 2025

Pullman Brisbane King George Square

Invitation to attend

The Home Economics Institute of Australia – Queensland Division (HEIA[Q]), invites you to attend the 2025 Conference at Pullman Brisbane King George Square on Friday 8 August 2025.

This year's professional learning program invites educators, researchers, and practitioners to engage in critical dialogue relating to the evolving landscape of design and technologies education—its curriculum, pedagogy, and future impacts. Through the lens of deliberate practice, we explore how reflective and intentional action can influence the trajectory of design and technology education and its related areas of study.

Participants will be challenged to connect theory with practice and use the new curriculum to design futures that strengthen student engagement. Together, we will examine new possibilities for shaping the future—one that is responsive, innovative, and deeply committed to the well-being of individuals and communities.

Home Economics Institute of Australia (Qld)

Program Sponsors



Early bird registration deadline: Friday 20 June 2025

Home Economics Institute of Australia (Qld)
E | heiaq@expertevents.com.au T | 07 3848 2100
www.heiaq.com.au/conferences

PROGRAM

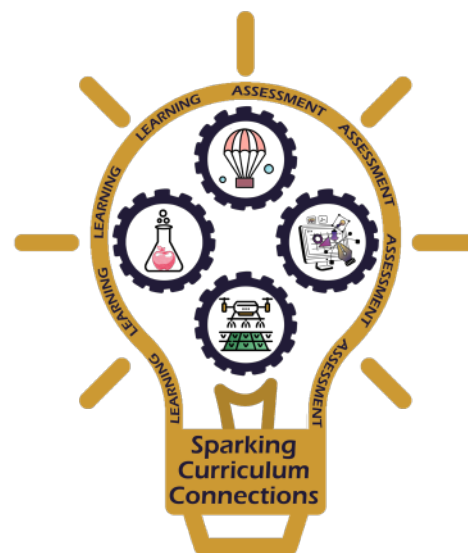
7.30 am–8.20 am	Registration
8.30 am–8.50 am	Welcome and HEIA(Q) Awards
8.50 am–10.00 am	Sparking Curriculum Connections: learning and assessment across the contexts Rosie Sciacca, HEIA(Q) / Moreton Bay College Design and technologies education is the cornerstone of progress; it empowers individuals with knowledge, critical and creative thinking skills, and the ability to innovate in a rapidly evolving world. For design and technologies educators, the Australian Curriculum provides a blueprint of educational priorities to foster these capabilities, emphasising the importance of engaging in design processes that value a range of solutions across four broad technologies contexts. But what does this look like and how does this work in the classroom? This interactive session will harness connections with colleagues to explore how educators can design aligned learning and assessment experiences across the technologies contexts that challenge perceptions and ignite engagement and innovation within and beyond the classroom.
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–1.55 pm	Lunch
2.00 pm–3.00 pm	Concurrent session 3
3.05 pm–4.05 pm	How QUT is approaching Design of the Future Dr Shayne Beaver and Melanie Finger, QUT School of Design QUT School of Design is leading the way in approaching Design of the Future in our 4 disciplines of Industrial, Fashion, Visual Communication and Interaction Design. Hear key insights on Artificial Intelligence and its effect on the role of the designer and learn about important design technologies that we are incorporating into the classroom. Uncover important aspects of future creativity and digital literacy, future technologies and AI.
4.05pm–4.30 pm	Closing and prize draw
4.30 pm	Conference close

4.30pm–6.00pm

HEIA(Q) After Conference Function

You are invited to join HEIA(Q) for an opportunity to connect with fellow attendees in a relaxed atmosphere at the Sixteen Antlers Rooftop Bar, situated on the 16th floor of the Pullman Complex.

Sparking Curriculum Connections



How can I strengthen my V9 implementation?

What is going on in other schools/settings?

Where can I spark ideas and inspiration?

Who can I connect with for support?

Design of the Future

Dr Shayne Beaver

QUT School of Design

Dr Shayne Beaver is a lecturer and Subject Area Coordinator in Industrial Design at QUT, with over 20 years of experience in teaching, research, and curriculum innovation. Originally from Zimbabwe, she studied at QUT as an international student, earning a PhD exploring emotional connections to materials in design. Passionate about fostering inclusive learning, she champions empathy, collaboration, and ethical design. She founded the Industrial Design Society (IDS), a peer mentoring program that enhances student retention and design culture. Her award-winning innovations include redesigning QUT's Z12 workshop and supporting first-year students. Dr Beaver collaborates with industry and health researchers and engages high school teachers and students through workshops and presentations. Her research focuses on emotional design, product durability, and design education. She is dedicated to preparing future designers to make meaningful contributions to communities and the profession.



Melanie Finger

QUT School of Design

Melanie Finger (FHEA) is a Senior Lecturer in Transdisciplinary Design and the Academic Lead Engagement for the School of Design, at Queensland University of Technology (QUT). Melanie develops impactful design curricula which has earned her 3 Vice-Chancellors awards, the 2021 QS Wharton Overall Global Education Program award and the 2022 AAUT Program award for Programs that Enhance Learning. Melanie is passionate about enabling positive student achievements and outcomes. She brokers key industry partnerships and connects academia with industry, creating job opportunities and fostering long-term partnerships. Melanie has over 20 years fashion industry experience in local, national and international clothing design and manufacture. She has extensive experience in product design, sourcing, trend forecasting, production, selling, marketing and entrepreneurship.



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CONCURRENT SESSION 1

(10.40 am–11.40 am)

1.1 Designing futures beyond the plate: how food skills build lifelong pathways

Sam Parish, *Sam Parish Food* – Author of *COOK ME*

Sam Parish – chef, author, and food stylist – will deliver a hands-on session that brings food education to life. Through a live demonstration from her cookbook, Sam shows how recipe writing, food styling, and storytelling can ignite creativity, build confidence, and open career pathways. Drawing on her own journey in food media, Sam demonstrates that food education is more than just cooking – it helps students design their futures. For Sam, “Food education is future education.” It’s a life skill that shapes careers and promotes independence, wellbeing, and cultural connection.

1.2 Luminous Harmony

Phoebe Hanau and Gabrielle Lee, Moreton Bay College

The Luminous Harmony unit, aligning beautifully with the conference theme ‘Designing Futures’, will showcase how contemporary design and technology can influence the way we shape our environment & lifestyles. This session will allow delegates to explore a unit of work, aligned to the Australian Curriculum V9, that goes beyond traditional materials and technologies used in Home Economics. Delegates will be introduced to using the thinking routine ‘Parts & Purposes’ to analyse attributes of existing solutions and think divergently. You will be introduced to how materials such as plywood, acrylic, cardboard & polypropylene, and the incorporation of laser & 3D printing technologies have engaged students in STEM-based learning.

1.3 ‘Wear the Future’ fashion sustainability workshop

Ellen Chandler, *Clothes Minded* - *Wear the Future*

How can educators empower the next generation to make more sustainable fashion choices? In this session, Ellen Chandler, founder of ‘Wear the Future’ workshops, explores the three key pillars of sustainability—people, planet, and prosperity—offering practical strategies, resources and insights to confidently integrate these topics into the classroom. Attendees will deepen their understanding of fashion’s global impact, gain tools to inspire students and experience engaging activities from the student workshops. This session equips educators to spark critical conversations and foster a more sustainable future. Join us to discover how small teaching shifts can create a lasting impact.



1.4 Food Futures

Designing the ‘Foodture’: pushing potential with potato possibilities and powerful positivity!

Carlie Sherwood, Cardijn College, SA

A weird and wonderful way of looking at what we do as food teachers for our students! This presentation will flip the age-old assumptions, misconceptions and wrongful perceptions of food education, and suggest how to facelift feelings around it. In a nutshell, how we can get students, parents, and fellow colleagues to understand the world we ‘Home Eccies’ live in and why our subject is so awesome and yet so overlooked! As teachers, our time with our students is fleeting. We have a job to do and there is no time to waste, to dwell, to doubt, to undersell or to under-affirm the importance of what we do and what we can offer.

A journey of discovery – how experimenting with flavours shapes the ‘foodies’ of the future

Ngaire Mayo and Sarah Jonker, Woodcrest State College

The team will share how a successful sensory profiling activity developed for our junior classes has opened the world of flavour to students as they grow. From stir fry sauces to spice blends, cultural fusion dishes, and senior recipe development, we’ll explore classroom strategies that scaffold confidence, creativity, and culinary independence. The practical experiences that ultimately empower our students to develop innovative, forward-thinking food concepts and delicious outcomes they’re proud of!

1.5 Designing Futures: hotel famil tour of Pullman Brisbane King George Square

Hotel representative, Pullman Brisbane King George Square

Experience the future of hospitality with an exclusive hotel famil tour of Pullman. This session offers a behind-the-scenes look at innovative hotel design and operations. Discover how cutting-edge concepts in sustainability, technology, and guest experience are shaping the future of the industry. Ideal for educators and professionals, this tour provides valuable insights into the evolving landscape of hospitality, aligning perfectly with the conference theme of Designing Futures. Join us to explore and be inspired!



Blueprint Career Development has a long-standing record of delivering impactful programs like TAE, Hospitality, and Business in schools, directly benefiting students. This year, we're thrilled to introduce Sport Coaching and Workplace Skills into our lineup, aiming to enhance student outcomes further. Let's connect and explore how our courses can empower your students to achieve their goals.

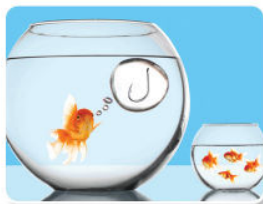
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arrangements.

Teachers - Why Choose Us?

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- Upgrade to a Certificate III in Hospitality



Our new lineup!

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Recreation

SIS20321
Certificate II
in Sport
Coaching

SIS30521
Certificate III
in Sport
Coaching

CHC14015
Certificate I
in Active
Volunteering

CHC24015
Certificate II
in Active
Volunteering

BSB10120
Certificate I
in Workplace
Skills

BSB20120
Certificate II
in Workplace
Skills

What do our teachers think of our program?

"The support we have received in the first 10 weeks of Term 1 has been nothing like we have received before. The efficient email and physical support has allowed teachers to concentrate on enhancing lesson planning and providing additional support to students.. The marking of assessments by Blueprint trainers is a real game-changer. Blueprint trainers come to school to assist with in-class learning and assessment, as well as attending additional hospitality functions that our school regularly runs. The teacher's professional development is invaluable!"

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CONCURRENT SESSION 2

(11.50 am–12.55 pm)

2.1 Designing Culinary Futures: mastering food presentation

Krisztian Herczig, Pullman Brisbane King George Square

Join Head Chef Krisztian Herczig of Pullman Brisbane King George Square for an inspiring session on the art of food production and presentation. Discover innovative techniques and trends that elevate culinary aesthetics, aligning with the conference theme of Designing Futures. This hands-on demonstration will showcase how thoughtful design can transform dining experiences, making it a must-attend for educators and culinary enthusiasts alike. Enhance your skills and creativity in food production presentation and leave with practical insights to bring back to your kitchen or classroom.

2.2 Developing Systems thinking in Design and Technologies

Evie Skinner, QCAA

Aligned with the Australian Curriculum v9.0, this presentation unpacks systems thinking as a vital methodology for empowering students to create innovative and sustainable solutions for preferred futures. Participants will explore how systems thinking supports students to investigate, generate, iterate and evaluate designed solutions by analysing interactions within and between systems. The session will highlight how systems thinking builds students' confidence as designers of solutions. Educators will be supported with practical strategies, curriculum connections, and QCAA resources to integrate systems thinking into teaching programs, fostering creativity, collaboration, and responsible action in technologies contexts.

2.3 Innovative Design in the classroom: unlocking Wool4School's educational resources

Sophie Mawson, Australian Wool Innovation/The Woolmark Company

Join this workshop to discover how you can make the most of Wool4School's resources and inspire your students to become future-forward designers. Wool4School offers a unique opportunity for secondary school students to explore their creative potential and develop their design skills. This annual competition encourages students to think innovatively, experiment with sustainable materials, and showcase their talent in fashion and design. Wool4School provides a wealth of free, ready-to-use educational resources designed to seamlessly integrate into your teaching program. From comprehensive lesson plans and engaging PowerPoint presentations to detailed information packs, these tools support both your curriculum and your students' creative journeys. By entering Wool4School, you and your students will be in the running to WIN amazing prizes ranging from gift cards to sewing machines and more!



2.4 Food and Fibre teaching resources and programs from PIEFA

Luciano Mesiti, Primary Industries Education Foundation Australia

Primary Industries Education Foundation Australia have developed a number of food and fibre teaching resources and programs that link to the Australian Curriculum. The Unusual farming digital learning kit explores some of the lesser-known food and fibre careers and in so doing encourages students to consider new ideas about food and fibre production, from saffron production and lemon myrtle production to the potential of the commercialisation of Australian native plants as sources of new foods and medicines. This session will also showcase a number of resources promoted by PIEFA on Primezone, and how to use them in the classroom. The Many Lands, Many Seasons series explores six Aboriginal seasonal calendars to find out how the unique knowledge they contain helps the traditional owners to hunt, fish and collect bush tucker at the best time! Aeroponics – an innovative approach to food production delves into food security and food waste.





SCHOLARSHIPS

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CONCURRENT SESSION 3

(2.00 pm–3.00 pm)

3.1 Designing creative connection: stretching students' imagination

Stacey Rogers, The Cathedral College Rockhampton

Time to 'rip off the Band-Aid' and encourage students to break away from conventional norms by integrating creative thinking into their classroom experiences in food preparation. This session connects a pedagogical 'framework of hope', that emphasizes a belief in the possibility of positive change and empowers students to actively shape their futures, with fostering deeper learning experiences. You will explore how to empower students to delve deeper into the learnings embedded in the Food Technology and Hospitality Practices syllabuses by planning and designing unique and creative opportunities that stretch students' imagination and connection with creative and critical thinking.

3.2 Hot topics for Designing Futures

Michelle Harris, San Sisto College

In response to members requests, we will work through some of the key hot topics we are facing at the coalface as we look towards improving the experience and outlook for teachers and students. This is a great opportunity for new and experienced members to access hints and tips – an opportunity not often available! This session will include a variety of strategies across the gamut of Design Technologies to take back and use immediately, to move forward with, and most importantly, allow us an opportunity to connect. Participants can anticipate easy-to-implement literacy strategies, ways to quickly engage learners of any age, and multimodes of delivery.

3.3 Fashion inspiration unleashed!

Rhiannon Thorn, Redbank Plains SHS

This interactive session explores unconventional sources of design inspiration through engaging and simple to implement hands-on activities. Participants will explore creative techniques of generating fashion concepts from interpreting music, poetry, imagery, the natural environment, found objects and using AI. These strategies aim to broaden students' understanding of inspiration in designing future-based solutions by encouraging experimental, sustainable and imaginative approaches to fashion design ideation.

3.4 Reimagining food and fashion products through 3D designs

Rosie Sciacca, Moreton Bay College

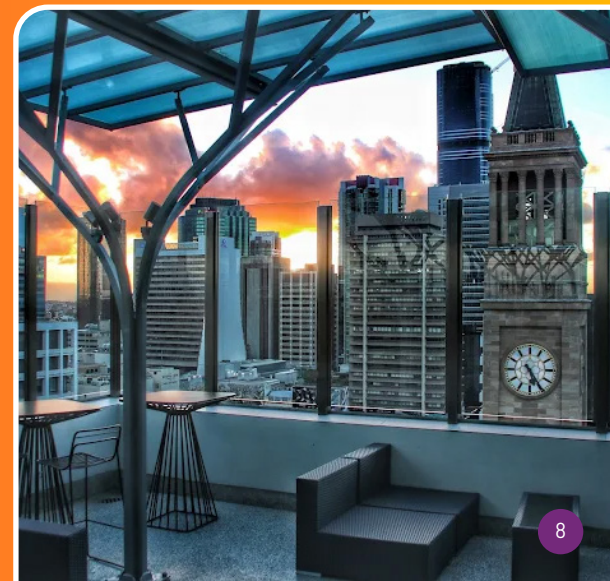
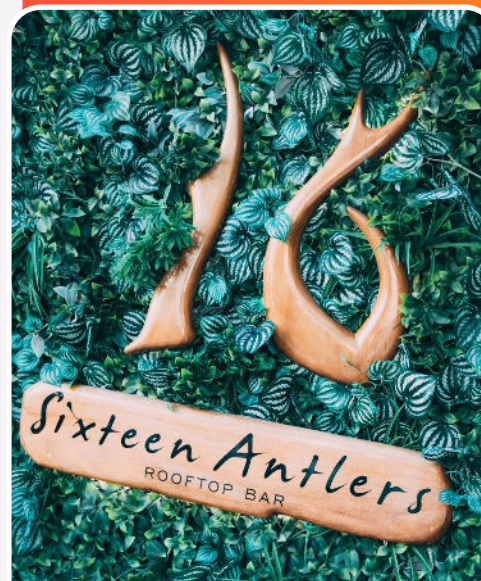
This interactive session aims to demystify preconceptions about 3D printing and build delegates' confidence to delve into the realm of 3D designing and printing. The first component of this session will explore how emerging technologies such as 3D printers and innovative filaments can enhance students' engagement in the production of innovative food and fashion products. Delegates will explore what 3D printing is and how it can be used in the classroom, unpacking the realities of managing this technology with students and interacting with a range of student samples from across food and fashion contexts. The session will then step into how unique 3D designs can be created using the accessible CAD application, TinkerCAD. Delegates will be led through a series of mini lessons related for food and fashion products to develop their CAD skills and confidence. To engage in the practical elements of the session, delegates will be required to bring their own device (laptop or iPad or Tablet).

HEIA(Q) After Conference Function

You are invited to join HEIA(Q) at the Sixteen Antlers Rooftop Bar at the close of the conference.

Situated on the 16th floor of the Pullman Complex, this venue offers stunning views of the city skyline and the iconic City Hall clock tower. Take this opportunity to connect with fellow attendees and engage in lively conversations in a vibrant, relaxed setting.

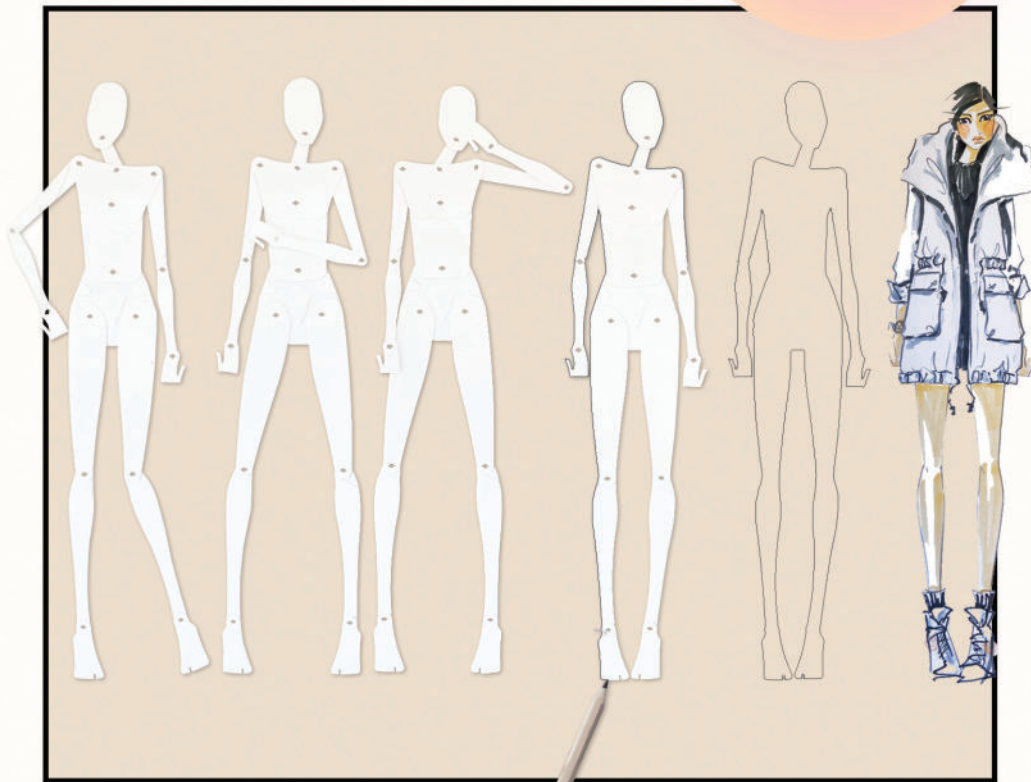
This function is free to attend for conference delegates (RSVP during conference registration) and will include complimentary platters to share. Beverages will be available for purchase. Additional guests are welcome to attend and will require a ticket purchased during conference registration.



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REGISTRATION INFORMATION

Click here to view the registration site

Registration fees (per person)

Registration fees are based on the date of receipt of payment (not the registration date). All amounts are in Australian dollars and are inclusive of GST.

Registration type	Early bird (up to Friday 20 June)	Standard (from Saturday 21 June)
HEIA member	\$330	\$390
HEIA member – Full-time student/ Not In Paid Employment	\$215	\$280
Non-HEIA member	\$440	\$500
Non-HEIA member – Full-time student/ Not In Paid Employment	\$295	\$355

Payment at the **early bird rate** must be received by **Friday 20 June 2025**; otherwise standard fees will apply.

Inclusions

All registration categories include:

- ✓ attendance at all plenary sessions and a choice of three concurrent sessions
- ✓ tea and coffee on arrival, morning tea and lunch.

Stay at Mine

As a HEIA(Q) community, we encourage you to express interest in the 'Stay at Mine' option, as either a host or a traveller.

- Are you Brisbane-based and able to extend your hospitality to support a colleague by offering your guest room?
- Are you planning to make the trip to Brisbane to attend the conference and would like to take up the opportunity to stay with a member of our community?

On registration, indicate your interest, and the conference committee will match people where possible after the early bird registration deadline. A great way to nourish your network!

To register

1. Please read the conference brochure and choose your concurrent sessions prior to registering as you will need to enter your choices when registering (based on availability at the time of registering).
2. Complete the online registration form (individual or group option available).
3. Select your method of payment. Online registration enables payment of your fees via MasterCard or Visa. Alternatively, you may nominate to finalise your payment 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 first check your spam folder, then contact the conference organiser, Expert Events at heiaq@expertevents.com.au or telephone 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 is 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 direct deposit will be given on your tax invoice. Please send your remittance to heiaq@expertevents.com.au.

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 2025 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, will operate from 7.30 am in the foyer outside the Grand Windor Ballroom on Level 2 (of the Mercure Tower side of the Pullman Complex).

Cancellations and refund policy

Cancellations must be advised in writing to the conference organiser. Registration cancellations received by **Friday 20 June 2025** will receive a refund of the registration fee, less a \$77 administrative charge.

Registration fees will not be refunded after Friday 20 June unless extenuating circumstances apply and will be at the discretion of the Conference Committee.

Registration is transferable to a colleague any time prior to the event provided the conference organiser is advised in writing.

Please refer to the [terms and conditions of registration and attendance](#) document for full details.

Conference organiser

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

expert events
Professional conference organiser

E: heiaq@expertevents.com.au
T: 07 3848 2100
P: PO Box 351, Hamilton Central Qld 4007



W: www.heiaq.com.au
E: heiaq@heia.com.au
Conference website and online registration is available at www.heiaq.com.au/conferences/

GENERAL INFORMATION

Disclaimer of liability

The HEIA(Q) Conference Committee or conference organiser reserves the right to amend the conference program. The Conference Committee, the HEIA(Q) and the conference organiser will not accept responsibility for any act or omission of speakers from the program. No liability will be accepted by the Conference Committee, the HEIA(Q) or the conference organiser, 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 and organisation). 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 held at Pullman Brisbane King George Square, located at Corner Ann & Roma Streets Brisbane QLD 4000.

Upon entry to the Pullman lobby, conference signage will guide you to access lifts going to Level 2 of the Mercure Tower side of the Pullman Complex.

Trade exhibition

There will be a trade exhibition in the King George Room on Level 2. Catering will be served in this area to enable participants to view the exhibition.

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 and lifts.

Parking

King George Square Car Park:

Early bird discount rate – \$28 per day (for cars entering before 7am and exiting between 1-6pm).

Pullman Brisbane King George Square:

Parking is available at the hotel and is subject to availability. \$55 per vehicle, per day for valet or self-parking.

Airport/hotel transfers

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

Airtrain www.airtrain.com.au goes to Central Station and Roma Street Station, which are a 6–7 minute walk from the conference venue. Train services run every 15 minutes during peak times and every 30 minutes off-peak. There can be discounts available if booked online.

Bus Con-x-ion Airport Transfers www.con-x-ion.com go from the airport to the CBD, BCEC and major hotels, from \$32 per person one way.

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.

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Uber You can use Uber's fare estimator or your rideshare app to work out the cost of your trip.

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

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Blueprint Career Development has a long-standing record of delivering impactful programs like TAE, hospitality, business and volunteering in schools, directly benefiting students. This year, we're thrilled to introduce Sport Coaching and Work Skill Instruction Certificates into our lineup, aiming to enhance student outcomes further. Let's connect and explore how our courses can empower you to achieve your goals.



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