

PROGRAM AND REGISTRATION INFORMATION



**PROVENANCE
PRESENCE
PROSPECTS**

Home economics storytelling

**8-10 JANUARY 2024
NATIONAL CONFERENCE**

ADELAIDE CONVENTION CENTRE

www.heia.com.au

Principal partners

Program sponsor

Education sponsor

Food industry sponsor

Textiles/Fashion sponsor



INVITATION TO ATTEND

We are excited to invite you to attend the **Home Economics Institute of Australia (HEIA) national conference** at the Adelaide Convention Centre from 8 –10 January 2024. Join us to celebrate **30 years of HEIA** on this special occasion that will actively engage delegates in storytelling through a range of home economics contexts.

Home economics has a rich history, and the curriculum continues to respond to the issues facing individuals, families and communities. It has retained its focus on individual and family wellbeing while expanding its focus to incorporate a more global perspective on wellbeing for all. This perspective requires the home economics profession to drive initiatives such as respectful relationships across society, sustainability, food into the future, resilience, and mindfulness. As professionals, we need to be part of the conversation and advocate for wellbeing to ensure a more sustainable, healthy, and happy future.

The aim of **Provenance, presence, prospects: Home economics storytelling** is to delve into the past as to how home economics was shaped by its early adopters and the world, review the present structure and purpose of home economics in society and to identify and shape the future of home economics. The storytelling theme will be a key feature in every session, with each presenter telling their story as it relates to home economics. Keynote sessions will be formed around a home economics context, such as wellbeing, resilience and mindfulness, respectful relationships, food and nutrition in the future, health, sustainability, and the Australian Curriculum.

We encourage you to partake in the storytelling theme by connecting with fellow delegates, especially during the fantastic social program and site visits that will be part of the conference.

Celebrating **30** YEARS

Registration online via the [conference website](#).

Conference Organiser

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

expert
events

E | heiaconference2024@expertevents.com.au
T | 07 3848 2100

PROVENANCE - PRESENCE - PROSPECTS

2

KEYNOTE SPEAKERS



Dr Emma Beckett

Dr Emma Beckett is the Ms Frizzle of food and nutrition science. Emma believes knowledge should be shared, and so she is a scientist who communicates – regularly appearing in print, online, on radio, television, and social media. Her aim is to share food and nutrition science in a digestible way to empower people everyday. She has won several research and communications awards, including being named as a NSW Young Tall Poppy in 2017.



Dr Jay Deagon

As Senior Lecturer of Home Economics at CQUniversity's College of Education, Jay is passionate about energising the next generation of Home Economics teachers. She advocates Home Economics as a unique knowledge system for empowering individuals, families and communities to enact sustainable solutions to unique challenges. Jay is the current International Federation for Home Economics (IFHE) Vice-President (Pacific), serves on the International Journal of Home Economics editorial board and founded the HomeEcConnect social network. Jay's eclectic national and international vision of Home Economics is informed by 15 years of study, service, teaching and research.



Assoc Prof Jennifer Boddy

Jennifer Boddy is an internationally recognised researcher with expertise in climate violence. Most recently she has focused on the intersections between domestic violence and climate change, and examined alternative approaches to working with male perpetrators of violence that are situated within the natural environment. Her work is grounded in a commitment to social and environmental justice, and through her research, she seeks to create safe and sustainable environments free from violence. In her role as Dean (Sustainable Development Goals Performance), Jennifer is responsible for driving staff and student engagement with and performance against the Goals, seeking to ensure that Griffith University fulfils its vision to transform lives and create a future that benefits all.



Dr Sandra Fordyce Voorham

Sandra Fordyce-Voorham is an experienced home economics teacher who recently has transitioned into the higher education sector as a Community and Social Inclusion Teacher. Sandra has been actively engaged with the HEIA/McCormick Foods Flavour Forecast recipe challenge including presenting webinars to support teachers and judging the competition. With a career spanning several decades, Sandra has made significant contributions to the field of home economics at both the state and international levels, and is actively involved with HEIA(V) as a member of their committee of management. She has expertise in food skills, food literacy and digital technologies.



Dr Alison Booth

Alison Booth is a Registered Nutritionist and Senior Lecturer at Deakin University. She co-leads the School Food and Nutrition research group within the Institute for Physical Activity and Nutrition (IPAN). Her research specialises in food and nutrition in primary and secondary schools, including food and nutrition education, teacher professional development in food and nutrition and school food environments including food policy, food gardens and lunches. She is the Australian-lead on 'Growing a Transnational Food Literacy Education Partnership' (FLIP) with food literacy and home economics leaders in Canada, USA, Sweden and Australia.



Sharon Foster

Sharon Foster was appointed Director, Curriculum at the Australian Curriculum, Assessment and Reporting Authority (ACARA) in November 2021. She initially joined ACARA in September 2020 as Senior Manager, leading the consultation process for the review of the Australian Curriculum. Sharon came to ACARA from the Victorian Curriculum and Assessment Authority (VCAA), where she was the Manager of the Victorian Curriculum: F-10 Unit responsible for the development and delivery of the Victorian F-10 Curriculum. Prior to that, she worked in senior program and policy roles across the Department of Education and Training, Victoria focused on developing and delivering curriculum projects and professional learning programs.



Emma Breen

Emma Breen is a dietitian and Registered Public Health Nutritionist. She has extensive experience working with key agencies, organisations and government departments to develop clinical and public health guidelines and advice based on the best available scientific evidence. In her current role as the Director of Public Health Nutrition at Food Standards Australia New Zealand, Emma is responsible for nutrition-related amendments to the Australia New Zealand Food Standards Code. She is also the Australian delegation lead to the Codex Committee on Nutrition and Foods for Special Dietary Uses.



Prof Gwendolyn Hustvedt

Professor Gwendolyn Hustvedt teaches textiles and product development at Texas State University. Dr. Hustvedt began her involvement with the International Federation for Home Economics (IFHE) in 2008, attending the 100th anniversary world congress in Lucerne Switzerland and has attended each world congress since. Dr. Hustvedt was excited to start her term as IFHE President in 2020 and is looking forward to the 25th world congress in Galway, Ireland in 2024. She sees her leadership of IFHE as an opportunity to bring international collaboration to a new generation of home economists.



Dannielle Miller OAM

Dannielle Miller is the co-founder and CEO of leading in-school wellbeing providers for girls, Enlighten Education. She is also the Director of Education for Women's Community Shelters, and was a founding board director for The Sanctuary, a refuge for women and children fleeing domestic violence in north-West Sydney. Dannielle has engaged with tens of thousands of students on respectful relationships and enthusiastic consent education nationally, and also worked with leading corporates on this including KPMG and Lendlease. Her education programs are trauma informed and survivor centred. Dannielle is also a highly sought after media commentator who has written numerous feature articles on domestic violence. She is also a best-selling author; her books include the title she co-authored with sexual assault activist Nina Funnell, *Loveability – An Empowered Girl's Guide to Dating and Relationships*.



Dr Dan Pronk

Dr Dan Pronk studied medicine on an army scholarship and upon graduating moved quickly into Special Operations following successful completion of the SAS selection course. He served four tours of duty in Afghanistan and was awarded the Commendation for Distinguished Service for his leadership in action on his second tour. Upon discharge from the army, Dan completed an MBA and has since held medical leadership roles. He has a deep interest in resilience and is the co-author of the best-selling book *The Resilience Shield*, which presents resilience as a dynamic, multifactorial, and modifiable construct.



Assoc Prof Erica Southgate

Erica Southgate is Associate Professor of Emerging Technologies for Education (University of Newcastle, Australia). She is a teacher educator and maker of computer games for literacy. Erica is an expert on AI ethics for education and lead researcher on the VR School Study, the longest-running research on embedding VR into school classrooms across subject areas. She is lead author on the Australian Government commissioned report, 'Artificial Intelligence and Emerging Technologies (AR, MR and VR) in Schools' and author of 'Virtual Reality in Curriculum and Pedagogy: Evidence from Secondary Classrooms' (Routledge). For more on Erica's research see her websites vrschoolresearch.com and ericasouthgateonline.wordpress.com.



Lucianne Tonti

Lucianne Tonti has worked as a sustainable fashion consultant and journalist in Melbourne, Sydney, London and Paris. She is the fashion editor for *The Saturday Paper* and a regular contributor to *The Guardian* where she writes the column *Closet Clinic* about how to care for your clothes. Her first book *Sundressed: Natural Fibres and the Future of Fashion*, was released in 2022. While living in Paris, Lucianne founded a showroom and consultancy for high-end, sustainable designers from the United States, Europe and Australia. In 2020, Lucianne launched the sustainable fashion site *Prelude*, which was profiled in *Vogue* as 'pav[ing] the way for a slower, "gentler" fashion industry'.

SPONSORS

The Home Economics Institute of Australia is appreciative of the support of the following organisations and encourages delegates to explore what these organisations have to offer.

Principal partners



The multi award-winning Adelaide Convention Centre enjoys a global reputation for excellence and is consistently ranked among the world's top convention centres. The venue is today regarded one of the world's most modern, flexible, and technologically advanced meetings and events venues following a \$397M redevelopment. The Centre is conveniently located at the heart of the city. To the north, the Centre overlooks the River Torrens and surrounding parklands, while to the south, the Centre sits on North Terrace, one of four major terraces that bind Adelaide's city centre.

Program sponsor



Discover ClassCart, a program designed to simplify the food ordering process for your school. By automatically adding up orders, managing recipes, schedules, and costs, it will save you hours per week. Used by schools throughout Australia and New Zealand, ClassCart is developed with teachers in mind and continuously evolves through valuable user feedback, ensuring that our solution meets the needs of home economics teachers. Try ClassCart today and take your food order process from a hassle to a hoot.

Education sponsor



Food industry sponsor



Textiles/Fashion sponsor



Industry exhibitors



PROGRAM DAY ONE

Monday 8 January 2024

7.30 am–4.30 pm	Registration desk open	
7.30 am–8.30 am	Refreshments	
8.30 am–9.00 am	Meet and greet activity	Hall C
9.00 am–9.15 am	Opening ceremony	Hall C
9.15 am–10.50 am	Opening keynote panel	Hall C

Opening keynote panel: *Home Economics storytelling: Provenance, presence, prospects*

Prof Gwendolyn Hustvedt, International Federation for Home Economics

Dr Sandra Fordyce-Voorham, Holmesglen TAFE

Dr Jay Deagon, CQUniversity

We are delighted that Dr Gwendolyn Hustvedt, President of the International Federation for Home Economics, will be joining us by live video link as part of this session. Together with in-person keynote panellists Dr Sandra Fordyce-Voorham and Dr Jay Deagon, they will each share their understanding of, and experience with, Home Economics, which will be presented as their story. Panellists will address the notion of what legacy is being left and how their story contributes to and grows the profession.

10.50 am–11.15 am	Morning tea	
11.20 am–12.50 pm	Concurrent session 1	
12.50 am–1.50 pm	Lunch	
1.55 pm–2.55 pm	Concurrent session 2	
3.05 pm–4.20 pm	Keynote panel	Hall C

Keynote panel: *Education*

Sharon Foster, Australian Curriculum, Assessment and Reporting Authority

Dr Alison Booth, Deakin University

Assoc Prof Erica Southgate, The University of Newcastle

In this keynote panel session, Sharon Foster will provide an overview of the new Australian Curriculum as it relates to the home economics-related learning areas. Dr Alison Booth's research focuses on food and nutrition education in schools, food literacy and school food environments. Alison's presentation will address a selection of these as they relate to the Australian Curriculum, based on identified needs from her research. Assoc Prof Erica Southgate will address the current state of artificial intelligence (AI) in relation to school settings, and looks into where we are headed.

4.30pm	Close	
--------	-------	--



CONCURRENT SESSION

1

11.20 am–12.50 pm

Room E2

1.1 Future of food: Four alternate worlds

Hannah Rohrlach and Steph Daughtry, Post Dining

Join us for an interactive exploration into four alternate food futures adapted from the Australian Academy of Science's 'Australia 2050' concepts: Growth, Restraint, Catastrophe and Transformation. Each workshop scenario starts with a narrative and goes on to explore new foods, or new ways of thinking about food, just beyond the horizon or perhaps already here – if we knew where to look. This professional development workshop includes food tastings, audio, film, illustrations, interactive digital tech, and knowledge from First Nations collaborators that is shared with permission. It will provide ideas you can take to your classroom, linked in with the Australian Curriculum. These concepts have been adapted from Post Dining's immersive theatre show 'Eating Tomorrow,' and they run similar workshops in schools around Adelaide.

Room E3

1.2 How do I assess soft skills?

Susannah Upham, HEIA(NSW) and Dr Leanne Compton, HEIA(V)

Curriculum reforms are rolling out across Australia with emphasis on teaching and assessing soft skills such as critical thinking, creativity, communication, and collaboration. Teachers of home economics are familiar with incorporating these skills and dispositions into their teaching. However, the assessment of soft skills has remained an underdeveloped skill. In this hands-on session, Leanne and Susannah will outline a model that can be used to assess knowledge as well as soft skills and dispositions. Participants will engage with good and better examples of assessment rubrics and practise creating assessment rubrics that can be used by teachers formatively or summatively. These can also be used by students for peer and self-assessment.

Hall C

1.3 Reviving tradition: Hands-on applique stitching workshop for inspired teaching

Susan Brandt, Brighton Secondary School (SA) and Wendy Hunt (retired)

Join experienced textiles teachers, Wendy Hunt and Susan Brandt, in an exciting hands-on workshop where they will showcase sustainable and cost-effective bold applique stitching techniques using off-cuts and other readily available equipment in the sewing room. Discover how to personalise everyday items such as pencil cases, produce bags, tote bags, clothing, and more using these age-old methods. After this workshop, you will feel empowered to instruct and guide your students in these skills, promoting creativity and self-expression. You'll also receive assignment idea using these techniques, allowing you to integrate them into your teaching program and take your students' sewing skills to the next level. Don't miss out on this opportunity to enhance your teaching and inspire your students.

Skyway
Room 1&2

1.4 Lasting legacies: a Home Economics most excellent historical adventure

Dr Jay Deagon, CQUniversity

This multimedia interactive presentation will take you on a most excellent historical tour of Home Economics, punctuated with imagery and fascinating insights into the growth of the Home Economics movement. Jay will recount battles and boomtimes to highlight our profession's provenance and lasting legacies. From ancient to contemporary times and several eras in between, this informative and, at times, humorous insight into what makes Home Economics so inspirational. Empowered women are front and centre of this presentation. This session is ideal for new-to-the-field professionals; and for current professionals to celebrate who we are and where we came from

Room E1

1.5 Engaging the disengaged: Proven techniques for teachers

Ngairé Mayo, Sarah Jonker, and Sarah Kinninment, Woodcrest State College (QLD)

Many students are struggling to focus since returning to regular schooling, but in the modern classroom, maintaining engagement has become more crucial than ever. In this dynamic presentation, participants will explore an array of strategies to captivate and involve students in the learning process, including:

- Tune in techniques to pique students' interest right from the beginning.
- Best-of brain breaks that re-energise (or de-escalate) students, allowing them to refocus and participate actively.
- Go-to games that can add an element of fun and interactivity in theory lessons.
- Mindful reflection to help foster a deeper connection between students and their studies.



CONCURRENT SESSION

2

1.55 pm–2.55 pm

Room E2

2.1 Livewell – a cross disciplinary approach to teaching food, fibre and agriculture to middle school students

Amanda Johnson, Jodi Monro, Ilka Klepper, and Jonnie Read, Scotch College (SA)

This presentation will allow educators the opportunity to engage with the successful food, agriculture, and textiles program that Scotch College Adelaide has developed and integrated as a part of the college's cross disciplinary LiveWell program at Years 7-9. The program encourages students to create a sustainable lifestyle by connection with natural and agricultural ecosystem management practices, supporting sustainable methods for the production of food and fibre without compromising the future generation's ability to do the same. The key elements from agriculture, food, and textiles technology content will be presented. This session will include interaction with the content and resources, and welcomes discussion for participants' own site implementation.

Skyway
Room 1&2

2.2 HOPE: From a trauma informed to a healing orientated program of education

Jane Norton and Amy Farrell, Hester Hornbrook Academy

This presentation will explore trauma and its impact on learning and a young person's ability to engage successfully in education. It will present the Healing Orientated Program of Education (HOPE) developed by Hester Hornbrook Academy to engage, equip, empower, and extend vulnerable young people in holistic education. Social and economic issues impacting households, families and society will be explored to better understand the circumstances and needs of the student population. Participants will reflect on the traditional built school setting and its impact on students, explore strategies to enhance the teacher student relationship with vulnerable young people, challenge the status quo whilst contemplating opportunities to positively influence school environments.

Room E3

2.3 Writing reliable rubrics for Home Economics

Dr Leanne Compton, Victorian Curriculum and Assessment Authority, and Tess Monda, Somerville Secondary College (VIC)

This session will discuss strategies for writing rubrics that fit within a developmental assessment framework. Leanne and Tess will discuss how to write rubrics of measurable, user-friendly descriptions that relate to the Australian Curriculum with a focus on content from both Design and Technologies and Health and Physical Education. They will also discuss the importance of integrating the curriculum and using professional expertise and knowledge to outline a learning continuum, ways to collect evidence of what students learn through what they do, say, make, write, and draw, using examples of student work. This session will focus on content from the Australian Curriculum v.9 and provide an opportunity for teachers to unpack achievement standards and practise writing reliable rubrics.

Room E1

2.4 The art and science of Fakeaway

Adrian Newby, CQUniversity

A Fakeaway is a Covid-19 phenomenon that arose out of the temporary closure of takeaway food outlets. Post-Covid, families still seek Fakeaways, which are often a healthier and more economical option. In this session, Adrian will explain his process as he designs a fun Fakeaway chicken burger using food science experiments and innovative cookery knowledge. Adrian will share ideas that challenge consumerist behaviours by designing a cost effective, healthy, nutritious and allergy aware meal. Adrian's session hopes to ignite the imaginations of home economics professionals by imparting ideas about the power of a Fakeaway.

Hall C

2.5 Textiles: upcycling in action

Anthea Tornatore, Eco designer, dressmaker and secondary school teacher

During this upcycling presentation, participants will be inspired by an amazing number of ideas to breathe life back into a wide range of discarded materials. From vintage remnants and pre-loved clothing, to curtains and cushion covers, participants will explore an array of achievable hand and machine fabric manipulation techniques. Participants will gain an insight to converting pre-loved garments from drab to fab for the 21st century. Lastly, participants will explore straight forward pattern ideas, to take back to the Fashion and Textile classroom. These unambiguous patterns will give middle and senior school fashion students the opportunity to experience achievement in constructing a garment from a pattern achieving learning outcomes.



WELCOME TO ADELAIDE!

Adelaide Convention Centre is proud to support the Home Economics Institute of Australia (HEIA) National Conference 2024 and welcomes delegates to Adelaide, South Australia.

Ranked one of the world's safest, green and most liveable cities, Adelaide is a vibrant and innovative destination known for its state-of-the-art learning environments, delicious food and wine, and pristine beaches.

Situated in the heart of the city, Adelaide Convention Centre puts people and experiences at the centre of business events. From sustainable practices to nutritionally balanced culinary creations, there's plenty to discover and enjoy in **Adelaide, Australia's Convention City.**



Adelaide, Australia's Convention City.

+61 8 8210 6677 | sales@avmc.com.au | adelaidecc.com.au

PROGRAM DAY TWO

Art Gallery of South Australia, Adelaide
Credit Michael Waterhouse Photography

Tuesday 9 January 2024

7.30 am–2.30 pm Registration desk open

7.30 am–8.15 am Refreshments

8.20 am–8.30 am Welcome Hall C

8.30 am–9.45 am Keynote address Hall C

Keynote address: *Building your resilience shield*

Dr Dan Pronk, The Resilience Shield

No matter whether your stress comes from combat operations in Afghanistan, from teaching Home Economics, or from running a thriving household, the ways in which stress impacts on us physically and psychologically are exactly the same. Likewise, the strategies to mitigate stress and build resilience are also the same. In this session, you'll learn techniques used by special operations soldiers to mitigate stress and build resilience that you can immediately apply in your professional and personal lives. Using the evidence-based Resilience Shield model, you'll come away with actionable strategies across your Mind, Body, Social, and Professional Layers to help you build and maintain a robust resilience.

9.55 am–10.25 am Concurrent session 3

10.25 am–10.50 am Morning tea

10.55 am–12.10 pm Keynote panel Hall C

Keynote panel: *Food and nutrition: Future focused*

Dr Emma Beckett, The University of Newcastle and Nutrition Research Australia

Emma Breen, Food Standards Australia New Zealand

The food and nutrition keynote panel session will have a focus on future issues and initiatives related to food and nutrition. In her work at the University of Newcastle, molecular nutritionist Dr Emma Beckett explores the genetic secrets behind microbiomes and whether you really are what you eat. Emma will share some of her research as part of the keynote panel session. In addition, Emma Breen, from Food Standards Australia New Zealand, will share some insights on the current regulatory environment, including composition and labelling changes and the shift in applications to amend the Food Standards Code based on innovative developments in science and technology.

12.20 pm–1.20 pm Concurrent session 4

1.20 pm Lunch (grab-and-go style)

2:30 pm–4.30 pm Site visits

6.30 pm–11.00pm Conference dinner



CONCURRENT SESSION

3

9.55 am–10.25 am

Room E3

3.1 Development, validation and item reduction of a food literacy questionnaire (IFLQ-19) with Australian adults

Dr Courtney Thompson, Queensland University of Technology & University of the Sunshine Coast

Food literacy is theorised to improve diet quality, social connectedness, and food security. However, a questionnaire did not exist to comprehensively measure this framework. In this session, Courtney will present a study whereby a 100-item food literacy questionnaire, the IFLQ-19, was developed with good targeting, responsiveness, reliability, and validity in a diverse sample of Australian adults. The results and findings will be discussed further in this session. This questionnaire can now be used to assess food literacy and support health, nutrition, and Home Economics initiatives.

Room E1

3.2 Changing the narrative of Child Studies and Early Education

Natasha Farrier, Henley High School (SA)

Join this session to learn about the changing nature of VET and how it sparked the rebranding of Child Studies from Years 10-12 at Henley High School. More specifically, the newly designed contextualised Stage 1 Integrated curriculum called “Year 10 Early Educator” preparing students for the Certificate III in Early Childhood Education and Care, or further study in preparation for other child-based professions through the Child Studies Pathway. Natasha will present the following topics:

1. Flexible Industry Pathway and Contextualised Learning
2. Literacy Rich Learning
3. Changing the narrative of Child Studies through language (shifting the terminology)
4. Kindy Partnership and Authentic Learning
5. Increasing males in Early Education and destination data

Room E2

3.3 WA teachers’ perspectives of the current issue relevant for Home Economics education in the future

Sandy Smith, Edith Cowan University

Households, families and society in general are continually required to respond to changing environmental, social and economic issues. Home Economics teachers are well positioned to assist students navigate these changes in their classes. This presentation will explore the perceptions of Home Economics teachers in Western Australia towards social change, with a view to advocating for the teachers’ voices to inform Home Economics curriculum development into the future. It will discuss initial findings from a state-wide survey and individual interviews that identified a number of issues currently facing Home Economics as a subject moving forward.

Hall C

3.4 Pecha Kucha presentations

Jane Norton and Amy Farrell, Hester Hornbrook Academy

Part 1) Arriving at the table to create a statement of reconciliation

The goal was to create a reconciliation statement for the class. The place was the Hospitality Education and Training (HEAT) classroom at Hester Hornbrook Academy, a flexible learning environment in Melbourne’s western suburbs for students aged 15-25 years of age who have experienced long term disengagement of school. As educators, we recognised the need to engage and support the building of student agency with a project catering for a diversity of student needs. The process would grow understanding, tolerance and respect through which relationships could prosper. This presentation will detail the integrated approach taken to creating a reconciliation statement, the resources used, and reflect on future opportunities and benefits gained.

Part 2) A day in the life of HEAT

This presentation will explore a flexible learning environment with the Hospitality Education and Training (HEAT) focus at Hester Hornbrook Academy. This is an independently registered special assistance school, delivering senior secondary curriculum, designed for students aged 15-25 years of age who have experienced long term disengagement of school. Understanding and overcoming challenges and barriers to education, the complexities of social, economic, mental health and wellbeing will be central across the presentation as we explore the meaning of positive pathways and conclude with the wish list to future proof the needs of some of the most vulnerable young people in our education system.

Skyway
Room 1&2

3.5 Navigating external assessment

Kay York, Queensland Curriculum and Assessment Authority (QCAA)

Delve into the process of external assessment from beginning to end. Understand the processes and unique nature of assessment for students from a wide range of settings to ensure that it is accessible and equitable. Identify considerations for preparing students to take the examination and learn about how marking operations take place including the training and consistency of marking from a learning area point of view.



PROVENANCE - PRESENCE - PROSPECTS

10

CONCURRENT SESSION

4



House of Health Collective, Adelaide
Credit Lewis Potter

12.20 pm–1.20 pm

Skyway
Room 1&2

4.1 CCC: Cross curricular collaboration

Jodi Monro and Emily Murgatroyd, Scotch College (SA)

As two minds work and plan, a new presentation option has evolved based upon a current CCC – Cross curricular collaboration at our college. This interactive session will share the planning procedure and outcome, showcasing the learning of our students and the possibilities to think outside of traditional subject areas. Textile Technology and Design/Photography subject disciplines are combining to produce a SALA (SA Living Artists) event in August 2023. This session will discuss the practical collaboration and learnings between photography students and textile students for their portrait creations.

Room E1

4.2 Hospitality within the Australian Curriculum

Kate Meakins, Henley High School (SA)

What are the needs in students' practical capacity within the kitchen? Within the Australian Curriculum can we or do we allow students to build capabilities best suited for hospitality studies? Is the focus on STEM moving students away from Hospitality? This presentation will focus on the building of practical application skills within the General Capabilities and how we can change the perspectives of Hospitality of just being about cooking. How we as educators become more upskilled within practical application and the design process in mapping practical skill sets to build students confidence in the kitchen. With COVID-19 now behind us and the lack of skilled workers within the hospitality sector, how can we support students in taking up this pathway?

Room E3

4.3 Critical and creative thinking in action

*Dr Leanne Compton, Victorian Curriculum and Assessment Authority, and
Dr Sandra Fordyce-Voorham, HEIA(V)*

Come along to this session to explore how to teach critical and creative thinking content that is evident in the new Australian Curriculum. Sandra and Leanne will unpack the Flavour Forecast recipe challenge and discuss a range of strategies to teach both critical and creative thinking. There will be hands-on opportunities for you to practise applying these strategies using both traditional and digital tools. Come along even if you are not participating in the Flavour Forecast recipe challenge as the activities related to exploring critical and creative thinking techniques can be applied to a range of teaching contexts in the new Australian Curriculum.

Room E2

4.4 Exploring innovative ways to approach the middle years curriculum through real-world experiences (food focus)

Renee Hutton, Endeavour College (SA)

The focus of this session is to explore innovative ways to approach the middle years curriculum with a food focus. Throughout the session we will look at task design with the goal of providing real-world opportunities for students to expand their experiences within a Food Technology/Home Economics context. The session will allow delegates the opportunity to reflect on their own programs and offer ways to revitalise their curriculum in Years 7-10. I will look at our cross-curricular priorities and how these can be implemented in an innovative way. I will take delegates through tasks such as 'Food on a plane' – a mock aeroplane experience, 'Native dessert trail', and our 'Outside the box challenge'.

Hall C

4.5 Exploring Australian bush foods in the classroom

Katie Frampton and Vanessa Krollig, Peter Carnley Anglican Community School (WA)

This workshop aims to shed light on Australian bush foods, with a specific focus on native spices and herbs. Unlike many existing resources, which predominantly emphasise proteins and hard-to-source fresh ingredients, this workshop offers a fresh perspective on incorporating native spices and herbs into educational settings. By providing a variety of food tastings, mocktails, and a recipe book, this workshop aims to equip teachers with practical knowledge and classroom-tested ideas. By showcasing the versatility and accessibility of these ingredients, this workshop encourages educators to explore new flavours and incorporate these ingredients into their classrooms, promoting cultural awareness and creating inclusive learning environments.



Food Tours Australia, Adelaide
Credit Josh Geelen

We have a long history of working with schools so we understand the complexities and unique needs of both students and teachers. We provide everything you need to make delivery and assessment simple – ask us how.



TAE40122 Certificate IV in Training and Assessment (Accelerated Teacher Program)



Duration

5 days via workshop or weekly virtual classes plus self-paced activities



Teachers - Why Choose Us?

- This program has been designed to provide teachers with an opportunity to obtain the qualification through RPL, training and assessment



SIT20322 Certificate II in Hospitality



Duration

Completed in 12-24 months depending on school timetabling arrangements.



Teachers - Why Choose Us?

- Blueprint trainers mark all assessments
- Teacher PD and TAE40122 fees included in the program
- Upgrade to a Certificate III in Hospitality



10939NAT Certificate II in Self Awareness and Development



Duration

10 day workshop plus self-paced activities



Teachers - Why Choose Us?

- Low cost fees
- Help your students to develop their mindset before their skill set
- Students receive up to 4 QCE points

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!"



Blueprint Career Development
RTO# 30978

P: 07 3806 1543

E: info@blueprintcd.com.au

W: www.blueprintcd.com.au

SITE VISITS

Between 2.30 pm–4.30 pm

Meeting up

Each site visit has its own itinerary. **There will be the option to meet with your group in the foyer of the Adelaide Convention Centre during the Lunch (grab and go style) and then make your way to the site visit together.** Instructions for the time to meet your group in the foyer will be provided in advance. However, if you would prefer to meet directly at your selected site visit at the start time, suggested transport information is also provided below.

Public transport tips

From Adelaide Convention Centre, most site visits are located a short walk or public transport ride away. Tram routes around the CBD are free. The free zone is the area between the South Terrace stop, Adelaide Entertainment Centre, Festival Plaza and the Botanic Gardens. Please note **Adelaide Metro tap and pay** is a convenient way to pay with your Visa or Mastercard (credit/debit card or an enabled smart phone or device) using their new smart validators. It is available on all trams and O-Bahn buses and will be available on all buses by mid-2023.

A

Nonna's Cucina visit and tour

12 Hardy Street, Royal Park SA 5014

Delegates will have the opportunity to learn more about the great work that Nonna's Cucina does and have a tour of the premises. Nonna's Cucina is a government funded community meal service providing meals to the aged, people with disabilities and people who are convalescing. Their meals are bursting with flavour and nutrition, cooked fresh daily by our chefs, and delivered by our committed staff and volunteers. The focus is on delivering home-style nutritious and delicious meals to people who are unable to cook for themselves. The meeting point will be at the entrance to Nonna's Cucina at **3:00pm**.

Transport: From Adelaide Convention Centre on North Terrace, walk 8 minutes (600m) to 'Stop F1 North Tce - North side'. Take the tram for 14 minutes to 'Stop 12 Payneham Rd - North West side' and then it's a 7-minute (550m) walk to Nonna's Cucina. Please refer to adelaidemetro.com.au on the day to check up-to-date public transport options and leave enough time.



SITE VISITS CONT.

Rundle Mall, Adelaide
Credit Tom Stuart

Food Tours Australia, Adelaide
Credit Josh Geelen

B Tour of Sofitel Adelaide *108 Currie St, Adelaide SA 5000*

Join this site visit for a one-hour tour of Adelaide's most modern, luxury hotel, that blends Sofitel's French art de vivre with the essence of the destination. The hotel has a gourmet French restaurant, Garçon Bleu, where the finest South Australian ingredients are skilfully transformed into exquisite French-inspired delicacies. This site visit will share some industry insights and a back of house look through the hotel and its operations. Sofitel is known for culture, gastronomy, and design. See how Sofitel combines French elegance and international hospitality with the region's charm to create a guest experience like no other. The meeting point will be the hotel lobby at **2:45pm**.

Transport: From Adelaide Convention Centre on North Terrace, it's a 7-minute (500m) walk to Sofitel Adelaide.

C The Joinery tour & textiles workshop *111 Franklin Street, Adelaide SA 5000*

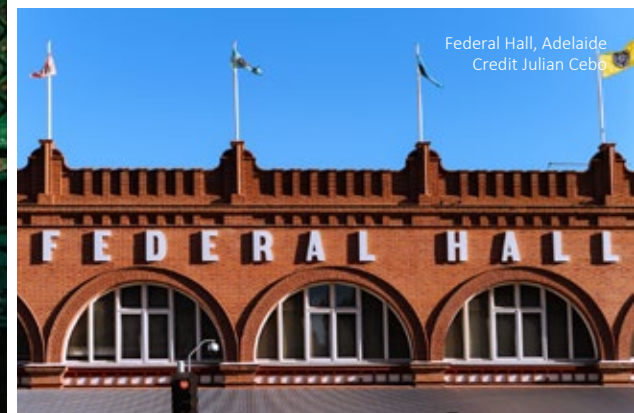
The Joinery is a community environment space established by Conservation SA. It is a place for South Australians to connect and create a better future together with a community that is joined by a love for nature and sustainable living. This site visit will include a brief guided tour of The Joinery and Adelaide Sustainability Centre followed by a practical jewelry making textiles workshop facilitated by Michelle Jahn. The site visit will run for two hours, and the meeting point will be inside the main entrance to The Joinery at **2:30pm**.

Transport: From Adelaide Convention Centre on North Terrace, it's a 12-minute (850m) walk to The Joinery.

D Cheese tasting at Grünthal Brew *827 Mount Barker Road, Verdun SA 5245*

Delegates will experience a one-hour cheese tasting (starting at 3:00pm) of four Udder Delights cheeses and a glass of cloudy apple cider (gluten free and non-alcoholic options are available). There will be a casual guided tasting talk that covers the story of the conception and the growth of Udder Delights, to the present time where they are also fermenting and producing craft beer and cider onsite at Grünthal Brew. Udder Delights has grown to become one of Australia's largest producers of Brie and Camembert while also making fresh goat cheeses and blue cheeses. There is also a PDF resource available (for purchase) for anyone who is interested in incorporating cheesemaking into their food technology curriculum.

Transport: The meeting point will be in the foyer (where lunch is served) at **2:00pm** sharp. The group will then walk to outside the Adelaide Convention Centre on North Terrace where a minibus will be provided to collect everyone in front of the building in the lane reserved for pick up/drop offs. The drive will be approx. 28 minutes.



Federal Hall, Adelaide
Credit Julian Cebo

JamFactory, Adelaide
Credit HEY GENTS

E Behind the scenes at the State Library

North Terrace, Adelaide SA 5000

Collecting and preserving material relating to South Australia and its people is a primary role of the State Library. Come for a special behind the scenes tour of collections guided by Karen Brandwood, Digital Learning Librarian. Delve into the menu collection, from the plain to the ornate and from the simply functional to the beautiful, the State Library has many thousands of menus which highlights the history of food and dining in South Australia. This site visit will provide a fascinating opportunity to explore the past and themes relevant to the field of Home Economics. The tour will run for one and a half hours, and the meeting point is the **Spence Wing entry foyer ground floor** of the State Library at **2:30pm**.

Transport: From Adelaide Convention Centre on North Terrace, it's a 10-minute (700m) walk to the State Library.

F Tour of Adelaide Central Market

44 – 60 Gouger Street, Adelaide SA 5000

With over 70 traders under one roof, the Adelaide Central Market is one of the largest undercover fresh produce markets in the Southern Hemisphere. This relaxed tour will be led by a local HEIA SA representative to explore different stallholders and points of interest on the market map. One must-see stall is Something Wild – an Indigenous owned food and beverage company that sell dried and fresh native produce and a variety of meats. Also on the tour will be Mushroom Man, which sells fresh mushrooms and a variety of gourmet products like sauces and salts made from mushrooms. Adelaide Central Market has many entrances; the meeting spot for this group will be at **2:45pm** under the eave to the building entrance on Grote Street (opposite the Onion Rings Sculpture).

Transport: From Adelaide Convention Centre on North Terrace, it's a 15-minute (1.1 km) walk to the Adelaide Central Market. Alternatively, a tram could be taken most of the way (please refer to adelaidemetro.com.au on the day to check up-to-date public transport options and leave enough time).

G Haigh's Chocolates: Two-part visit

Haigh's Chocolates Beehive Corner, 2 Rundle Mall, Adelaide SA 5000
Haigh's Chocolates Visitor Centre and Factory, 154 Greenhill Road, Parkside SA 5063

Haigh's Chocolates was founded by Alfred E Haigh in 1915 in Adelaide and remains the oldest family-owned chocolate maker in Australia. It prides itself on sourcing only the very best ingredients and using artisan skills combined with specialised chocolate making techniques to create award winning chocolates. The first part of this site visit is a quick stop by the atmospheric and historic Haigh's Chocolates Beehive Corner (Adelaide flagship store) to see its curated collections, such as the collaboration with Warndu to combines Australian native foods and botanicals. Afterwards, the group will make their way to The Visitor Centre and Factory for a guided tour starting at 3:30pm. Please note it will be the first day of production in the New Year so exact output at the factory is not yet known. The meeting point is **2:30pm** outside Haigh's Chocolates Beehive Corner, but remember, the factory tour starts at **3:30pm** at the second location.

Transport: From Adelaide Convention Centre on North Terrace, it's an 8-minute (600 m) walk to the Haigh's Chocolates Beehive Corner. After visiting the store, the tram can be taken most of the way toward the Haigh's Chocolates Visitor Centre and Factory. Please refer to adelaidemetro.com.au on the day to check up-to-date public transport options and leave enough time.

H JamFactory guided tour

19 Morphett Street, Adelaide SA 5000

CANCELLED

Enjoy a 45-minute guided tour and behind the scenes look into the iconic JamFactory studios, gallery, and shop. The tour will cover the building and the artists' working spaces. Please note that although JamFactory is usually buzzing with artists in their studios and glassblowers in the hot shop, this time of year is likely to be quieter and not have as much activity onsite. JamFactory's Gallery has a diverse curated exhibition program that showcases local, national and international work by leading established and emerging artists, craftspeople and designers. After the tour, stay to browse the unique items in their retail shop. The meeting point will be inside the entrance to JamFactory at **2:30pm**.

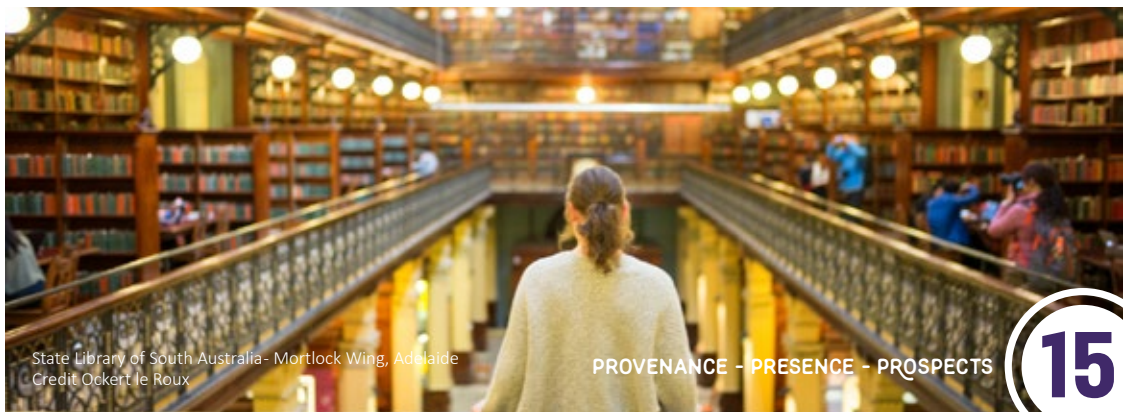
Transport: From Adelaide Convention Centre on North Terrace, it's a 3-minute (270m) walk to JamFactory.



Adelaide Central Market, Adelaide
Credit Tourism Purposes Only



Adelaide Central Market, Adelaide
Credit South Australian Tourism Commission



State Library of South Australia - Mortlock Wing, Adelaide
Credit Ockert Le Roux

SITE VISITS CONT.

1 Explore the Sensory Trail in Adelaide Botanic Garden

Plane Tree Dr, Adelaide SA 5000

Explore the trail and plant collections in the Adelaide Botanic Garden with your senses awakened. This one-hour tour will be led by a staff member from the Botanic Gardens and State Herbarium of South Australia. Meet some of the plant collections along their Sensory Trail for school students. Engage in some mindful moments as you meet some of the rare, amazing and bizarre plants. You will learn about some of the senses and connections they make between students and plants. You will touch, smell, see, hear, and taste through the Classgrounds collection, the Australian Forest, and their Kitchen Garden. The meeting point will be at Friends' Gate inside the Adelaide Botanic Garden at **3:00pm**.

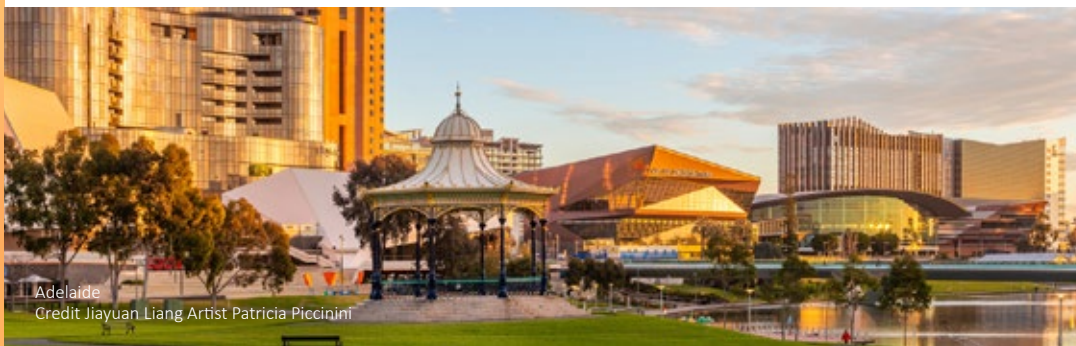
Transport: From Adelaide Convention Centre on North Terrace, it's a 19-minute walk (1.5 km) to the main entrance of the Adelaide Botanic Garden. Wander through the gardens as you make your way up to the meeting point at Friends' Gate. Alternatively, a tram could be taken most of the way (please refer to adelaidemetro.com.au on the day to check up-to-date public transport options and leave enough time).

1 On-Country Workshop: Walking Together with Kurna

Pinky Flat, War Memorial Dr, North Adelaide SA 5006

Join this on-Country professional development workshop held at Pirlta Wardli – the site of the first European school for Kurna children. This workshop will have a child studies perspective and consider aspects that teachers could take away and bring back to the classroom. Learn from a Kurna educator about the significance of the location on which the group is meeting to our First Nations people. The workshop will focus on "going beyond" tokenism and discuss ways that this can be achieved and integrated into child studies. Learning about integrating Aboriginal culture and knowledges into early childhood and primary settings can provide transferable knowledge to child studies. The meeting point will be at Pinky Flat, War Memorial Dr, North Adelaide SA 5006 at **2:40pm**.

Transport: From the back of the Adelaide Convention Centre, it's a 9-minute walk (700m) over The Riverbank Precinct Pedestrian Bridge, then turning left on War Memorial Drive until you get to Pinky Flat.



Adelaide
Credit Jiayuan Liang Artist Patricia Piccinini



ClassCart

Streamline Your Food Ordering

class-cart.com



PROGRAM DAY

THREE

Rundle Mall, Adelaide
Credit Oliver Stalba-Smith

Wednesday 10 January 2024

8.00 am–3.30 pm	Registration desk open	
8.15 am–8.40 am	Refreshments	
8.50 am–9.00 am	Welcome	Hall C
9.00 am–10.00 am	Keynote address	Hall C

Keynote address: *When love hurts – teaching respectful relationships and consent*

Dannielle Miller OAM, Enlighten Education and Goodfellas

Australian research shows that almost one in three young people aged 12 to 20 have been victims of dating violence. While teen boys are just as likely as girls to have experienced some measure of abuse, girls are four times more likely to report being frightened and hurt. This powerful and practical keynote is trauma informed, survivor centred and will equip all educators to recognise gendered patterns of violence and the foundations for abuse, identify the types of violence teens and adults experience and to spot the warning signs, to understand how to teach enthusiastic consent, and to know how to respond to disclosures of abuse.

10.10 am–10.40 am	Concurrent session 5	
10.40 am–11.05 am	Morning tea	
11.10 am–12.40 pm	Concurrent session 6	
12.45 pm–1.45 pm	Lunch	
1.50 pm–3.05 pm	Keynote panel	Hall C

Keynote panel: *Sustainability*

Lucianne Tonti, The Sunday Paper

Assoc Prof Jennifer Boddy, Griffith University

This keynote panel session explores issues related to sustainability. Lucianne Tonti is a journalist, author and regenerative fashion consultant. Lucianne will present on sustainability related to the fashion industry, including regenerative agriculture and natural fibres as a solution to fashion's carbon footprint. Assoc Prof Jennifer Boddy will speak on the United Nations Sustainable Development Goals, which provide a framework for tackling climate change, providing health and education for all, eradicating inequality and oppression, and supporting sustainable economic growth.

3.05 pm–3.30 pm	Closing ceremony	Hall C
3.30 pm–4.30 pm	Closing drinks	



CONCURRENT SESSION

5

10.10 am–10.40 am

Room E2

5.1 Storytelling – building a Home Economics visual tale

Prof Donna Pendergast, Griffith University

There is a robust evidence-base of the therapeutic value of storytelling employed in health settings, with collective storytelling affirmed to deal with trauma, anxiety and illness. The benefits gained include establishing a sense of belonging, providing a space for reflection, nurturing the capacity for comparability, cathartic release, and building resilience. The stories that are told about home economics equally provide spaces for similar benefits, potentially building wellbeing and a connected community. This presentation brings together the evidence associated with storytelling and shares the experience of home economics educators as they tell stories about the field overlaid by the home economics literacy model and the SDGs.

Room E1

5.2 Potato possibilities and beautiful butterflies: An untold story

Carlie Sherwood, Cardijn College (SA)

A weird and wonderful way of looking at what we do as Food Teachers for our students! This session will flip the age-old assumptions, misconceptions and wrongful perceptions of Food Education and how to facelift feelings around it. In a nutshell, how to 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, undersell or under affirm the importance of what we do and what we can offer.

Room E3

5.3 Do we need school provided meals in Australia?

Alexandra Manson, Flinders University

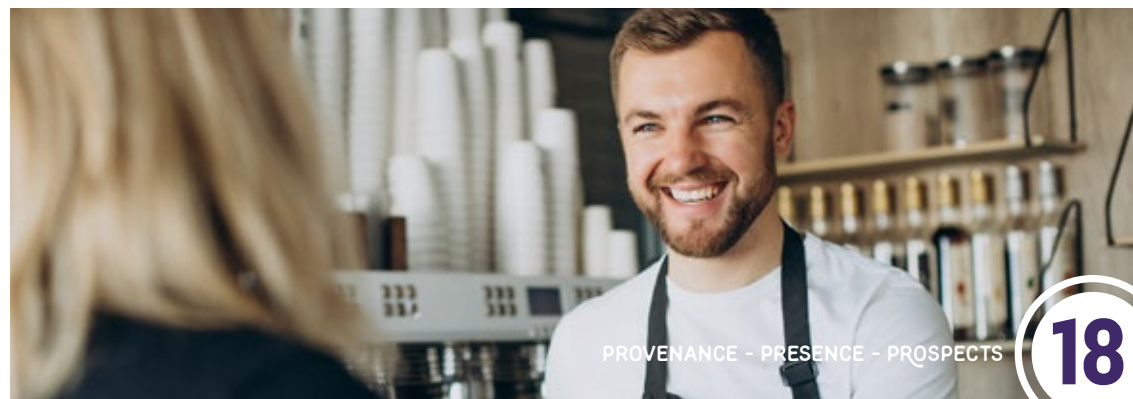
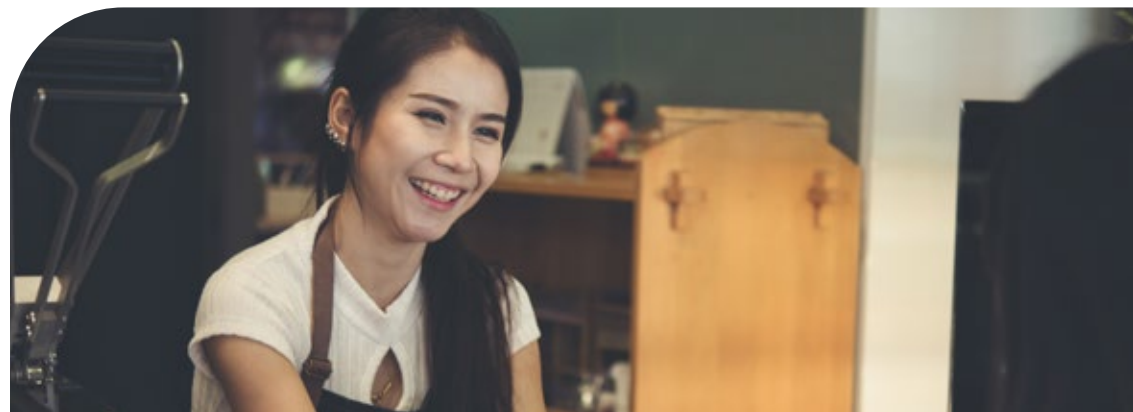
Schools are a valuable health promotion setting in which children eat and can form lifelong dietary habits. In Australia over 80% of packed lunches were considered nutritionally poor, which may impact on growth, health and learning. Is it time for transformative thinking to improve the Australian school food system? This presentation will explore the prospects of adopting a school provided meal system in Australia, exploring nutrition and health, and environmental, social and economic issues. Further, this considers the future presence of home economics in schools, with potential for an integrated and cohesive food system. Together let's put the topic of school meals on the table.

Hall C

5.4 OzHarvest's FEAST High School Program

Madison Lucas, OzHarvest

OzHarvest collects quality excess food and delivers it directly to more than 1600 charities. Education is crucial to our organisation to help enable positive change in the community. FEAST (Food Education and Sustainability Training), OzHarvest's new curriculum-aligned high school education program, incorporates creative classroom cooking with nutritional knowledge and food waste prevention to empower students to be change makers in their community. This presentation will explore the importance of educating kids about food waste and the successes and challenges involved in developing and implementing FEAST as a classroom-based, sustainable initiative and discuss positive results following from the program.



CONCURRENT SESSION

6

11.10 am–12.40 pm

Room E3

6.1 Creating beautiful fabrics with ease

Kay York, Queensland Curriculum and Assessment Authority (QCAA)

Join me for an interactive and hands-on session to create beautiful fabrics. Investigate links to the Design and Technologies learning area and how to encourage students to design projects. A variety of techniques will be explored practically, resulting in pieces of fabric to use for yourself or to show as samples. Links to resources outlining the techniques and for use in the classroom will be shared. This hands-on session will teach you how to use Liquid Radiance economically and model some learning experiences that could be replicated in your classroom as you make individual and creative fabrics to use for your projects.

Hall C

6.2 Let's get practical in the conference classroom!

Chrissy Collins, Kingswood College (VIC), and Hannah Smith, Marist Sion College (VIC)

Chrissy Collins, Kingswood College (VIC), and Hannah Smith, Marist Sion College (VIC)
Do your students often associate the kitchen with producing and the classroom with theory? How many times have your students walked into your classroom with their shoulders down and grunting 'urgh theory today, why can't we be in the kitchen?' Time to shift their attitudes! This flipped approach will have them experiencing and developing theoretical and practical skills outside the kitchen. In this hands-on, interactive workshop, you will experience a range of different practical ideas in a 'participate today use in your classroom tomorrow' approach. Mapped to the Australian Curriculum, the activities will have a focus on developing food literacy and healthy eating with student engagement and differentiation at the heart of each lesson.

Room E2

6.3 Australian native foods masterclass

Andrew Fielke, Creative Native Foods

In this 'show and tell, taste and smell' session, Andrew will take participants through the evolution of modern Australian native cuisine from the traditional uses by First Nations people, through to modern cuisine and now into everyday homes. Participants will sample a range of ingredients, including fresh, frozen and dried products. This will be followed by a cooking demonstration of a few simple recipes that can be applied in the classroom and at home. For educators and interested individuals alike, this session will help build and grow our knowledge of the history and application of native Australian foods.

POSTER

Exploring food security and solutions to improve food security among families living in remote Indigenous communities using photovoice

Emma Chappell, The University of Queensland

Photovoice is a medium for sharing photos and stories that has been used to talk about communities' strengths and concerns since the 1990s. This project involved workshops with participants sharing stories about their experiences of food (in)security. Aboriginal Community Controlled Health Organisations (ACCHOs) are important in working with communities and advocating for policy change. The aim was to explore food security and solutions to improve food security in remote Indigenous communities from the perspective of caregivers of children within the context of the family using photovoice. Despite significant cultural strengths in communities demonstrating resilience to food insecurity, cost of living pressures, housing and income substantially impact on food security in remote Indigenous communities.

Room E1

6.4 Seeing everyday spirituality in Home Economics practice

Dr Jay Deagon, CQUniversity

'Seeing spirituality' might seem like an oxymoron because it is often considered an individual, private and internalised experience; however, we can observe public expressions and social enactments of spirituality within a shared world of meaning. Inspirational 'stories' highlight that home economics curriculum may help support spiritual health and well-being. This presentation examines 'everyday spiritual activities' through a lens of cross-cultural meanings for spirituality in home economics. Home economics is an ideal vehicle for connecting students to opportunities for self-reflection, connectedness with families and communities beyond their immediate circles of influence, an avenue to learn about environmental sustainability, and enact global citizenship.

Skyway
Room 1&2

6.5 The upcycle atelier

Anthea Tornatore, Eco designer, dressmaker and secondary school teacher

In Part 1 of this workshop, participants will learn and realise effective and achievable embellishments, through fabric manipulation methods. They will produce samples of techniques such as American Smocking, ruffles and fraying just to name a few. Moving onto Part 2, with zero waste and versatility in mind, participants will re-design, plan and commence converting and transforming a pre-loved denim garment into a striking and stylish show-stopper.

What to bring:

- A pre-loved denim garment
- Mini sewing kit containing scissors, an unpicker, hand sewing needle
- Thread
- Pencil
- Your imagination and creativity



Port Adelaide, Adelaide
Credit City of Port Adelaide Enfield

LET'S GET SOCIAL

Welcome reception

Date:	Sunday 7 January 2024
Time:	4:30pm–7:00pm
Venue:	Prohibition Liquor Co.
Address:	22 Gilbert Street, Adelaide SA 5000
Cost:	Included in the full conference registration fee
Day delegates/ Additional guests:	\$50 per person
Dress:	smart casual

The HEIA National Conference Host Committee is excited to welcome delegates to Adelaide with a complementary welcome drink and finger food platters at the Prohibition Liquor Co. Tasting Room. This will be an opportunity to mingle with fellow conference delegates and stay on for another drink or head off to explore more of Adelaide's dining scene. Alcoholic and non-alcoholic options will be available.

Located in the heart of the city, Prohibition Liquor Co. features the impressive 900L copper pot still (affectionately named Mary) and a selection of over 100 gins from both their own range and other suppliers. The venue is easily accessible via public transport within the CBD. Please refer to adelaidemetro.com.au on the day to check up-to-date public transport options.



Prohibition Liquor Co.,
Adelaide
Credit Prohibition Liquor Co.

Prohibition Liquor Co. Tasting Room, Adelaide
Credit Meaghan Coles

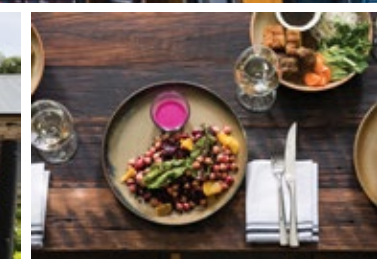
Conference dinner

Date:	Tuesday 9 January 2024
Time:	6:30pm–11:00pm
Venue:	National Wine Centre of Australia
Address:	Corner of Hackney Road and Botanic Road, Adelaide SA 5000
Cost:	Included in the full conference registration fee
Day delegates/ Additional guests:	\$120 per person
Dress:	cocktail

Experience an unforgettable conference dinner in the Exhibition Hall at the National Wine Centre of Australia. This exquisite venue features a vibrant perimeter display of wine memorabilia, with a rustic yet refined aesthetic. The conference dinner will be a special occasion to celebrate the 30th anniversary of HEIA. In keeping with the anniversary theme, delegates are encouraged to bring a piece of memorabilia with them from within their years of teaching.

Connect with fellow delegates, savour the flavours of Australian winemaking, and enjoy an evening of culinary delights. The conference dinner ticket is inclusive of a two-course dinner and welcome beverage on arrival. Additional beverages may be purchased from the bar using cash or EFTPOS.

Adelaide's City Loop bus drops passengers at the Botanic Gardens East Terrace Entrance. Adelaide Metro buses, including the O-Bahn, bring you to the National Wine Centre bus stop either on Botanic Road (stop 1) or on Hackney Road (stop 2). If you will be driving to the venue, please find parking information [here](#).



Closing drinks

Date:	Wednesday 10 January 2024
Time:	3:30pm–4:30pm
Venue:	Adelaide Convention Centre
Address:	North Terrace, Adelaide SA 5000
Cost:	Included for all registered conference delegates
Additional guests:	\$25 per person

After three full days of stimulating and inspiring presentations, take the time to relax with new and established acquaintances at the conference farewell function in Foyer E. Raise your glasses and clink them in the company of colleagues, speakers, and newfound friends, as we toast to the connections made and knowledge shared.

This function is complimentary for all conference delegates; however, to assist with catering, please ensure you register if you will be attending.

LEARN DESIGN CREATE



Liquid Radiance

*Innovative Technology
for Fabric Design*

SAFE

SIMPLE

SUSTAINABLE

Colours are non-toxic & non-polluting

Made in Australia – Owned by Australians

TEXTILES TEACHERS

My teaching events are changing focus ...

- **FREE** workshops and Teachers' PDs via Zoom
- Updated Website and YouTube channels with **FREE** videos and resources to assist you
- Check out the 'Ed Centre' of my website for lots more information
- Regular **SPECIAL OFFERS**, discounts, and gifts

*Make sure I have your email address to receive my **Learn : Design : Create Newsletters**.*

Please add me to your 'Safe Senders' list.

Don't miss out on the fun!

My email: anne@genesiscreations.com.au

Genesis Creations - Anne Mitchell - 0418 771 808

www.genesiscreations.au

or use QR Code



REGISTRATION INFORMATION

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	Early bird (up to 18 October 2023)	Standard (from 19 October 2023)
Full 3-day registration (includes conference dinner)		
HEIA member	\$975	\$1140
HEIA member (full-time student/ not in paid employment)	\$830	\$975
Non-member	\$1130	\$1265
Non-member (full-time student/ not in paid employment)	\$975	\$1150
Day registration		
HEIA member	\$395	\$470
HEIA member (full-time student/ not in paid employment)	\$315	\$385
Non-member	\$510	\$605
Non-member (full-time student/ not in paid employment)	\$395	\$470

Does your school have a current HEIA membership? **The conference is pleased to offer a discount to schools registering three or more members for the early bird full 3-day registration type.** Click on the School group registration portal to see this option.

Payment at the **early bird rate** must be received by **Wednesday 18 October 2023**; otherwise standard fees will apply. Please note all memberships will be crosschecked at the time of the early bird deadline. Please refer to the delegate **[Terms and conditions of registration and attendance](#)** for full details.

Entitlements

Full 3-day registration includes:

- ✓ attendance at the welcome reception on Sunday 7 January at Prohibition Liquor Co
- ✓ attendance at all plenary sessions, and at six concurrent sessions and one site visit
- ✓ refreshments on arrival, morning tea and lunch each day
- ✓ a ticket to the conference dinner on Tuesday 9 January
- ✓ closing drinks on Wednesday 10 January.

Day registration includes:

- ✓ attendance at keynote sessions and one session in each block of concurrent sessions on the day of attendance and, for Tuesday day registrations, one site visit.
- ✓ refreshments on arrival, morning tea and lunch on the day of attendance
- ✓ closing drinks on Wednesday 10 January.

To register

1. Please read the conference brochure and choose your concurrent sessions prior to registering as you will need to enter your choice of concurrent sessions.
2. Register online via the [conference website](#). 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 check that it is not in your junk folder, then please email heiaconference2024@expertevents.com.au or phone the conference organiser, 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. Please send your remittance to heiaconference2024@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 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 heiaconference2024@expertevents.com.au.

Cancellation and refund policy

Cancellations must be advised in writing to the conference organiser. Registration cancellations received by **Friday 8 December 2023** will receive a refund of the registration fee, less a \$65 administrative charge.

Registration fees will not be refunded after Friday 8 December unless extenuating circumstances apply and will be at the discretion of the Steering Committee.

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

Please note that any emails sent between Christmas and New Year's Day will be responded to in the new year.



PROGRAM AT A GLANCE

Sunday 7 January 2024

4.30pm–7:00pm Welcome reception

Monday 8 January 2024

7.30 am–4.30 pm Registration desk open

7.30 am–8.30 am Refreshments

8.30 am–9.00 am Meet and greet activity

9.00 am–9.15 am Opening ceremony

9.15 am–10.50 am **Opening keynote panel:** Home Economics storytelling: Provenance, presence, prospects
Prof Gwendolyn Hustvedt, Dr Sandra Fordyce-Voorham, Dr Jay Deagon

10.50 am–11.15 am Morning tea

11.20 am–12.50 pm Concurrent session 1

12.50 am–1.50 pm Lunch

1.55 pm–2.55 pm Concurrent session 2

3.05 pm–4.20 pm **Keynote panel:** Education
Sharon Foster, Dr Alison Booth, Assoc Prof Erica Southgate

4.30pm Close

Tuesday 9 January 2024

7.30 am–2.30 pm Registration desk open

7.30 am–8.15 am Refreshments

8.20 am–8.30 am Welcome

8.30 am–9.45 am **Keynote address:** Building your resilience shield
Dr Dan Pronk

Tuesday 9 January 2024 cont.

9.55 am–10.25 am Concurrent session 3

10.25 am–10.50 am Morning tea

10.55 am–12.10 pm **Keynote panel:** Food and nutrition: Future focused
Dr Emma Beckett and Emma Breen

12.20 pm–1.20 pm Concurrent session 4

1.20 pm Lunch (grab-and-go style)

2.30 pm–4.30 pm Site visits

6.30 pm–11:00pm Conference dinner

Wednesday 10 January 2024

8.00 am–3.30 pm Registration desk open

8.15 am–8.40 am Refreshments

8.50 am–9.00 am Welcome

9.00 am–10.00 am **Keynote address:** When love hurts – teaching respectful relationships and consent
Dannielle Miller OAM

10.10 am–10.40 am Concurrent session 5

10.40 am–11.05 am Morning tea

11.10 am–12.40 pm Concurrent session 6

12.45 pm–1.45 pm Lunch

1.50 pm–3.05 pm **Keynote panel:** Sustainability
Lucianne Tonti and Assoc Prof Jennifer Boddy

3.05 pm–3.30 pm Closing ceremony

3.30 pm–4.30 pm Closing drinks

Conference Organiser

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

expert events

E | heiaconference2024@expertevents.com.au
T | 07 3848 2100

heia
Home Economics Institute of Australia

W | www.heia.com.au
E | heia@heia.com.au

Registration online via the [conference website](#).

Glenelg Beach, Adelaide,
Credit Ryan Formosa Photography



PROVENANCE - PRESENCE - PROSPECTS

23