

NATIONAL AGM & PROFESSIONAL LEARNING DAY

Saturday 20 May 2017, Massey University, Wallace Street, Wellington

Registration Fees: Members \$90 incl GST* / Non-Members \$120 incl GST*

* registration fee excludes dinner which is an additional cost of \$50 incl GST

PROGRAMME					
8:30am–9:15am	Registration and Welcome Coffee [Foyer]				
9:15am–9:30am	Welcome [The Pitt]				
9:30am–10:15am	Opening Keynote: Obesity Know No Borders – Neither Should Prevention <i>Professor Boyd Swinburn, Population Nutrition and Global Health, Auckland University</i> [The Pit]				
10:15am–11:15am	Annual General Meeting [The Pit]				
11:15am–11:30am	Morning Tea [Foyer]				
11:30am–1:00pm	Workshops Session One				
	vegetables.co.nz & NZ King Salmon Masterclass <i>MacLean Fraser, Chef Artisan</i> [Le Cordon Bleu – Shuttles to venue will be provided]	Drawing and Rendering for Fashion and Textiles <i>Kylie Merrick</i> [Presentation Room E]	Appraisal and the New Standards [Targeting Middle Managers] <i>Christina Thornley</i> [Presentation Room D]	Technology Workshop [Years 7–13 Focus] <i>Cheryl Pym</i> [The Pit]	Lunch Bag Project [Junior Focus] <i>Adrienne Nelson</i> [Foyer]
1:00pm–1:45pm	Lunch & Trade Displays [Foyer]				
1:45pm–3:15pm	Workshops Session Two				
	Research for Design <i>Jennifer Whitty</i> [The Pit]	Health and Safety in Technology Classrooms <i>Katy Cottrell</i> [Executive Seminar Suite]	Using Social Media in the Classroom <i>Ritu Sehji</i> [Presentation Room D]	Thermomix Workshop <i>Tracy Burke</i> [Foyer]	Accessing Food & Nutrition Scholarship Through the PE Curriculum <i>Michelle Green & Christine Cook</i> [Presentation Room E]
3:15pm–3:45pm	A Little Inspiration Followed by Evaluation and Farewell [The Pit]				
3:45pm–4:00pm	Refreshments [Foyer]				
4:00pm–5:00pm	Walking Tours				
	Food Tour <i>Wellington Chocolate Factory, Six Barrel Soda and Moore Wilsons Food Court</i>			Textiles/Design Tour <i>Minerva, The Fabric Store and Made Marion Craft</i>	
6:00pm	Dinner [Cin Cin Italia, 156 Cuba Street]				

Keynote speaker:

Professor Boyd Swinburn
Auckland University



Boyd Swinburn is the Professor of Population Nutrition and Global Health at the University of Auckland and Alfred Deakin Professor and Director of the World Health Organisation (WHO) Collaborating Centre for Obesity Prevention at Deakin University in Melbourne. He trained as a specialist endocrinologist and has conducted research in metabolic, clinical and public health aspects of obesity. His major research interests are centred on community and policy actions to prevent childhood and adolescent obesity, and reduce what he has coined, and the 'obesogenic' food environment.

He is Co-Chair of the World Obesity/Policy & Prevention (formerly known as IOTF) and was President of the Australia and New Zealand Obesity Society (ANZOS) from 2005-7. He has also contributed to over 30 WHO consultations and reports on obesity, authored over 300 publications and given over 400 presentations. Through these efforts he is significantly contributing to national and global efforts to reduce the obesity epidemic.

Workshops Session One

SALMON MASTERCLASS

MacLean Fraser
Executive Chef Artisan



MacLean is Executive Chef at the Bolton Hotel and Artisan Dining House, Wellington. His philosophy on food is to cook what's good, what is sustainable and to know where it comes from. He has achieved the following awards:

- Beef and Lamb Excellence Awards gold plates 2014, 2015, 2016
- Finalist, NZ Vegetarian Dish Challenge 2014
- Finalist, Silver Fern Farms Premier Selection Awards 2014
- Winner, NZ Vegetarian Dish Challenge 2015
- Finalist, MiNDFOOD Award – Visa Wellington on a Plate Best DINE Wellington Menu 2015.
- Winner, Best dish over \$25, Hospitality Association New Zealand Awards 2015
- Finalist, Best Dish NZ, Ora King Salmon Awards 2015
- Semi-Finalist, Best Dish NZ, Ora King Salmon Awards 2016

Maclean will provide inspiration and ideas for teachers to take back and incorporate into their classrooms. His masterclass will cover new salmon and vegetable dishes following the healthy plate model (sponsored by Ora King Salmon and vegetables.co.nz).

Workshops Session One Continued

DRAWING & RENDERING FOR FASHION & TEXTILES

Kylie Merrick

Wellington High School



Kylie Merrick is currently Head of Fashion and Textiles Technology at Wellington High School and has been a Technology teacher specialising in Fashion for many years. Kylie was awarded a TENZ (Technology Educators New Zealand) award in 2013 for her contribution to technology education. The award was in recognition of outstanding capability in teaching of Technology and consistently displaying excellence in teaching practice. Kylie has a number of 'teacher snapshots' on TKI and has had articles published in the Education Gazette.

APPRAISAL AND THE NEW STANDARDS (Targeting middle managers)

Christina Thornley

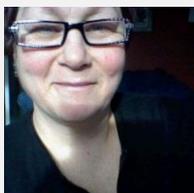
Education Council NZ



This session will focus on both the new standards (draft Code of Professional Responsibility, and draft Standards for the Teaching Profession: *Our Code, Our Standards*) and also look at them from the view point of appraising teachers as middle leaders with a vision to keeping this process manageable from a workload perspective.

CREATIVE AND CRITICAL THINKING IN TECHNOLOGY (Years 7 – 13)

Cheryl Pym



Students develop capability in critical and creative thinking as they learn to generate and evaluate knowledge, clarify concepts and ideas, explore possibilities, consider alternatives and solve problems. Critical and creative thinking involves students thinking broadly and deeply using skills, behaviours and dispositions such as reason, logic, resourcefulness, creativity and innovation at school and beyond.

Our learning area is a strong context for students to develop these capabilities. However, students need a supportive and structured environment in which to develop these capabilities. This workshop explores how explicit teaching through the learning area objectives supports students to develop capabilities related to the Key Competency of Thinking in the New Zealand Curriculum.

Workshops Session One Continued

LUNCH BAG PROJECT [Junior Focus]

Adrienne Nelson



Adrienne Nelson was previously manager of 'Quiltworks' in Lower Hutt. She followed her passion for textiles and teaching and currently runs quilting classes from her studio in Wainuiomata.

Adrienne's lunch bag project will provide a great first step for a beginner just learning how to sew. And since a fabric lunch bag is reusable, it is of course, better for the environment ☺

This could be your student start to a plastic free July?



Workshops Session Two

RESEARCH FOR DESIGN

Jennifer Whitty
Massey University



Do your students struggle to carry out in-depth innovative research to seed their ideas? Take a look at strategies to encourage more creative or innovative research and design thinking methods that will inform the design process beyond mood boards/analysis of existing outcomes/surveys and functional modelling.

Also gain some insights into the generic level one design. Research papers at Massey design school.

HEALTH AND SAFETY IN TECHNOLOGY CLASSROOMS

Katy Cottrell
Onslow College



The Health and Safety at Work Act is now in force and has created much discussion in schools over the last year. It shifts from hazard "spotting" to actively managing critical risks and It changes the focus from the physical workplace to the conduct of work.

Come along to a classroom relevant, Technology focussed, Health and Safety Information session

Katy has completed recent Health & Safety training and is one of the Onslow College Health & Safety representatives (Onslow has been through a recent H&S audit). She currently teaches Design Technology (hard materials) but also has knowledge & experience in other Technology areas: Food Technology & Textiles.

Workshops Session Two Continued

USING SOCIAL MEDIA IN THE CLASSROOM

Ritu Sehji
HOD Food Technology at Westlake Boys High School



Hear how Ritu has used social media in innovative ways throughout her Food technology programmes.

Her students have used social media to share their products with external agencies for valuable feedback from experts.

Ritu has created her own blog and students use this to request feedback from well-known New Zealand chefs on ways to improve their work, enhance an outcome, and improve presentation. Ritu is the inspiration behind world twitter phenomenon INZpirED and presented at IFHE 2016 Daejeon, Korea.

THERMOMIX WORKSHOP

Tracy Burke



The Thermomix is a kitchen appliance made by the Corporate Group Vorwerk. It provides three basic functions: A heating element, a motor for fast or slow blending and stirring, and a scale that can weigh the stack of cooking pots and pans. These can be accessed simultaneously to provide "12 functions": steaming, emulsifying, blending, precise heating, mixing, milling, whipping, kneading, chopping, weighing, grinding and stirring. The Thermomix differs from ordinary blenders and food processors in having a thermostatically controlled heating element, a timer, and a built in scale for weighing directly into the appliance.

Come along to this workshop and see what it can do.....

ACCESSING FOOD & NUTRITION SCHOLARSHIP THROUGH THE PE CURRICULUM

Michelle Green
Paraparaumu College



Christine Cook
Otago Girls' High School

Michelle and Christine share their experiences of gaining Home Economics Scholarships under the banner of PE.

Have you been asked at the start of the year if there is a scholarship in Home Economics? Learn the secrets from two teachers who have navigated the journey recently with fabulous success. Michelle with her student: Amy and her report on Sports Drinks- "Positive Influence or Smoke Screen?" And Christine with her student Georgia, who's report topic was "The effect energy dense foods have on the wellbeing of athletes at sports events"

ACCOMMODATION

HETTANZ has favourable accommodation rates at the CQ Hotels Cuba Street – approximately 10 minute walk from the venue. If you would like to book simply use the promo code: HETTANZ17.

CQ Hotel has two different options:

- ❖ **Comfort (3+ Star) Hotel) - King Split Suites.** These rooms are suitable for up to two people. The HETTANZ promo code offers \$135.00 per room per night. This rate also includes complimentary Express Breakfast for up to two people. If you would like to upgrade to a full buffet breakfast this is an additional \$20.00 per person, per breakfast.
<http://www.hotelwellington.co.nz/comfort-hotel-wellington/rooms/class/cq-comfort-double-room.htm>
- ❖ **Quality (4+ star)Hotel - Twin Queen Suites.** These rooms are suitable for up to two people. The HETTANZ promo code offers \$203.00 per room per night. This is a room only rate. If you would like to upgrade to a full buffet breakfast this is an additional \$20.00 per person, per breakfast.
<http://www.hotelwellington.co.nz/quality-hotel-wellington/rooms.htm>

Call or email the CQ Hotel directly to enquire about these rates: (04) 385 2156 or info@cqwellington.com.