

## **HETTANZ CONFERENCE 2022 - PROGRAMME**

Manaaki whenua, manaaki tangata, haere whakamua Care for the land, care for the people, go forward 20 – 22 May 2022, Rydges Latimer Christchurch

FRIDAY 20 MAY 2022						
1:00 – 5:00pm	Field Trips – (departing from Rydges Latimer Christchurch)  1pm – 5.00pm Food  1pm – 5.00pm Textiles					
	Food Field Trip:  Riverside Market  Riverside Kitchen  Catering Hardware Ltd  The Distillery Workshop  *Field trips are subject to availability. Routes may	Textiles Field Trip:  • Fo Guang Shan Buddhist Temple Christchurch  • Tom's Emporium  • The Tannery  • Creative Junk  / change slightly.				
6.30pm	Welcome Function at Rydges Latimer Christchurg	h Room: Savov West				

SATURDAY 21 MAY 2022						
7.30am	Registration opens Room: Foyer					
8.30 – 9.00 am	Welcome & Mihi Whakatau Room: Savoy					
9.00 – 9.45 am	Opening Keynote: Making the Connection Between Science, Food and Nutrition?  Dale Bowie, Ideas 2 Plate Room: Savoy					
9.50 – 10.30 am	HETTANZ National AGM Room: Savoy					
10.30 – 11.00 am	Morning tea Room: Foyer					
11.00 am-12.30pm 3 x 30 min sessions	FOR THE TEACHERS BY THE TEACHERS SESSIONS					
	<b>Textiles</b> Room: Savoy 3	Food and Nutrition Room: Savoy West	<b>Hospitality</b> Room: Windsor	<b>Technology</b> Room: Savoy 4		
Session one 11.00 – 11.30am	Rethinking Textiles Technology Education in the 21st Century Sarah Wirth (Samuel Marsden Collegiate School)	Food and Nutrition Kaiārahi: Resources and Derived Grade Exams for Home Economics Nicola Potts - Kāiarahi Food & Nutrition (St Patrick's College Silverstream)	ServiceIQ – Celebrating Student Culinary Excellence Christopher Will & Diana Davidson (Service IQ)	Contemporary Korowai – Haere Whakamua Maryclare Wood (Ashburton Intermediate School) and Pippa Lawlor (Technology Kaiārahi)		
Session two 11.30am – 12.00pm	Our Sustainability Responsibilities - Environmental, Material, Economic and Social. Eliminating Waste and Understanding Cradle to Grave Concepts in a Class Setting Zoe Timbrell (OMGTech!)	Teaching STEM through Food Technology Elizabeth Beaumont (Westlake Girls High School)		Infusing Pasifika Strategies Joyce Shankar-Kay		

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	<b>Textiles</b> Room: Savoy 4	Food and Nutrition Room: Savoy West	Hospitality Room: Windsor	<b>Technology</b> Room: Savoy 3				
Session three 12.00– 12.30pm	Our Favourite Year 7 and 8 Stitch Ups Pauline Smythe (Cobham Intermediate School)	What is the Place of Food and Nutrition in your School Curriculum? Nicola Potts - Kāiarahi Food & Nutrition & Scott Leggett (St Patrick's College Silverstream)	Taking the Scary Out of Theory Melanie Brown (Rolleston College)	Integrated Learning Strategies Technology (Food) Jennis Hayes (Rutherford College)				
12.30 – 1.30pm	Lunch and Trade Show Room: Foyer							
1.30 – 3.00pm	Workshop One							
	<b>Textiles</b> Room: Savoy 3	Food and Nutrition Room: Savoy West	Hospitality Off Site: Ara Institute	<b>Design</b> Room: Savoy 4				
	Masterclass with BERNINA – Machine Embroidery and Software Introduction	Vegetables.co.nz Masterclass with a MasterChef Vanessa Baxter (The Fearless Kitchen)	Modern Dessert Plating Workshop Adele Hingston and Ofa Schuster (Ara Institute)	Design Thinking (Nicki Tempero CORE Education)				
3.00 – 3.30pm	Afternoon Tea Room: Fo	pyer						
3.30 – 5.00pm	Workshop Two							
	Textiles Room: Savoy 2	Home Economics and Food/ Processing Technology Room: Savoy West	<b>Technology</b> Room: Savoy 3	<b>Design</b> Room: Savoy 4				
	Matauranga Māori – Tukutuku Panels Amy Macaskill (Kāpiti College)	Curriculum Design Thinking (UKD) in Junior Programmes Alison Fowkes (Ministry of Education)	Food Explorers Helen Alpe (Heart Foundation)	Exploring Digital Textile Techniques and Processes – Learn the Basics of Using CAD and CAM Zoe Timbrell (OMGTech!)				
6.30pm – Late	Conference Dinner at Cardboard Cathedral							
SUNDAY 22 N								
SUNDAY 22 N 9.00- 9.45 am	MAY 2022 Sunday Opening Keynot	t <b>e: Five Lies about School</b> ko Mātātupu – Teach First						
	MAY 2022 Sunday Opening Keynot							
	MAY 2022 Sunday Opening Keynot Dr Michelle Johansson, A			d Technology/Design Room: Savoy 4				
	MAY 2022 Sunday Opening Keynor Dr Michelle Johansson, A INVITED SPEAKERS Best Practice Assessment	Wellbeing Room: Savoy 3 Life After Resilience Pippa Lawlor	Health Studies an Technology Room: Savoy West Update on MOE Mini Pilots	Room: Savoy 4				
9.00– 9.45 am	Sunday Opening Keynor Dr Michelle Johansson, A INVITED SPEAKERS  Best Practice Assessment Room: Savoy 2  BPA of Curriculum and	Wellbeing Room: Savoy 3 Life After Resilience	Health Studies an Technology Room: Savoy West Update on MOE Mini Pilots	Turning Waste into Survival Sheets hi Terrena Griffiths (Chip Packet Project NZ HQ)				
9.00– 9.45 am	Sunday Opening Keynor Dr Michelle Johansson, A INVITED SPEAKERS  Best Practice Assessment Room: Savoy 2  BPA of Curriculum and Assessment Neville Myers	Wellbeing  Room: Savoy 3  Life After Resilience  Pippa Lawlor (Technology Kaiārahi)	Health Studies an Technology Room: Savoy West  Update on MOE Mini Pilots  Nicola Potts - Kāiara Food & Nutrition (St Patrick's College Silverstream), Emily Napolitano (Rangi Ri Girls' School) & Lucic Teague-Schellekens	Turning Waste into Survival Sheets hi Terrena Griffiths (Chip Packet Project NZ HQ)				
9.00 – 9.45 am 9:55 –10:40 am	Sunday Opening Keynor Dr Michelle Johansson, A INVITED SPEAKERS  Best Practice Assessment Room: Savoy 2  BPA of Curriculum and Assessment Neville Myers (CORE Education)  Morning Tea Room: Foy	Wellbeing Room: Savoy 3  Life After Resilience Pippa Lawlor (Technology Kaiārahi)	Health Studies an Technology Room: Savoy West  Update on MOE Mini Pilots  Nicola Potts - Kāiara Food & Nutrition (St Patrick's College Silverstream), Emily Napolitano (Rangi Ri Girls' School) & Lucic Teague-Schellekens	Turning Waste into Survival Sheets hi Terrena Griffiths (Chip Packet Project NZ HQ)				