

CONFERENCE BROCHURE



Home Economics State Conference

Saturday
24 August | **2024**

Brisbane Convention & Exhibition Centre

Invitation to attend

The Home Economics Institute of Australia – Queensland Division (HEIA[Q]), invites you to attend the HEIA(Q) 2024 State Conference at the Brisbane Convention & Exhibition Centre on Saturday 24 August 2024.

The annual HEIA(Q) State Conference provides an invaluable professional development opportunity for our community to learn from and connect with educational leaders and innovators driving impactful change in Home Economics education.

Be **inspired** by dynamic speakers, engaging workshops and practical professional learning experiences that will delve into current education trends and innovative pedagogical practices that facilitate best practice in the Home Economics classroom.

Be **energised** through engagement with hands-on curriculum, assessment, and teaching strategies for a range of Home Economics subject areas, from v9.0 Design and Technologies Australian Curriculum contexts through to Hospitality, Fashion, Early Childhood Studies, Food and Nutrition, and Design syllabi in the Senior phase of learning.

Be **empowered** to make a positive impact for students and school communities by exploring insights, concepts, and connections that enhance learning and wellbeing outcomes, and work towards creating preferred futures at a local, national and global level.

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

HEIA(Q) Conference Organising Committee

NOURISHING NETWORKS

Inspire, Energise, Empower



Program Sponsors



Early bird registration deadline: Friday 14 June 2024

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–8.45 am	Welcome and opening
8.45 am–10.00 am	Keynote address <i>Threads of Innovation: weaving together for a regenerative future of learning, Louka Parry, The Learning Future</i> <p>This keynote aims to inspire, energise, and empower educators to harness the full potential of the network effect as they consider the future of learning in their setting. Through this presentation, Louka will delve deep into the possibilities for rethinking and redesigning learning, showcasing how innovative pedagogical practices, cutting-edge technology developments, and a focus on regenerative practices can transform the reality for learners and educators. Sharing insights from across global contexts, this keynote will illuminate the possibilities for educators to enhancing their learning and wellbeing, further nurture supportive networks, supporting future skills for students and champion a move from sustainability to regeneration.</p>
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
3.10 pm–4.20 pm	Keynote panel Jo Butterworth, Executive Director, Curriculum Services Branch, QCAA Prof Donna Pendergast AM, Director of Engagement in the Arts, Education and Law Group, Griffith University <p>If you haven't already been challenged to expand your teaching repertoire to include even more innovative and contemporary approaches to Home Economics education or... motivated to confidently celebrate the engaging and dynamic classroom practices that you already use to foster student learning...you will be after this keynote panel! We will explore and share reflections on how to inspire you as educators in your professional practice and personal career journey, energise your teaching and learning through connection and new technologies, and empower you as Home Economics champions.</p>
4.20pm–4.45 pm	HEIA(Q) awards, 2024 King and Amy O'Malley Trust Scholarships
4.45 pm	Conference close

5.00pm–6.30pm **Ole Restaurant – Sangria Bar, Little Stanley Street, South Brisbane.**
Celebrate with the King and Amy O'Malley Trust scholars and nurture your HEIA(Q) network

[Click here to book your ticket for the HEIA\(Q\) After Conference Function](#)

KEYNOTE SPEAKERS

Louka Parry

As one of Australia's top innovators Louka Parry speaks on futures, leadership, education, and transformation; having worked with thousands of leaders and educators from diverse contexts across the world, including in high-level policy fora such as the OECD, UNESCO, the European Commission, and with all Australian States and Territories. An award-winning educator, speaker, facilitator, and adventurer, Louka's powerful ability to communicate ideas with clarity allows him to guide thinking about learning, leadership, and life to new places, earning him a place in 2022 as a Top 100 Innovator for Australia. As CEO + Founder of The Learning Future, Louka is committed to transforming learning structures, systems and societies that further empower individuals to develop the key human capabilities that matter most now and into the future.



Jo Butterworth



With over 20 years of experience across three schooling sectors, Jo Butterworth brings a wealth of knowledge to the role of Executive Director, Curriculum Services at the Queensland Curriculum and Assessment Authority (QCAA). Being part of a dynamic organisation that is leading the development of future-focused curriculum and assessment is one of Jo's core passions. In a previous role, she played an integral part in the redevelopment of the new QCE syllabuses and quality assurance processes, then applied this expertise whilst on the educational leadership teams at two secondary schools. As Executive Director at the QCAA, Jo has led the response to Artificial Intelligence and chaired the Artificial Intelligence Working Group to provide national guidance on using AI safely and ethically. Each experience has provided Jo with a deeper understanding of how the decisions we make about curriculum and assessment influence our young people and prepare them for pathways beyond school.

Prof Donna Pendergast AM

Professor Pendergast is Director of Engagement in the Arts, Education and Law group at Griffith University. She is an expert in the fields of: early childhood and adolescent learners, including engagement, learning, wellbeing and middle years practices; school and sector policy reform and transformation. Donna has extensive experience as research leader in large scale projects featuring transformation, working extensively with organisations such as the Department of Education (Queensland), shifting Year 7 into secondary schools; the Education Directorate (ACT), co-creating a model for adolescent student engagement; the Victorian Curriculum and Assessment Authority, reforming the early years across the sector; Catholic Education South Australia, transforming middle years student engagement and school structures; ORBIS South Australia, shifting year 7 into secondary and developing capability in teachers, valued at \$5 million+.



LEARN DESIGN CREATE

ATTENTION

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
- Lots more information in the 'Ed Centre' of my website all free to download
- Regular SPECIAL OFFERS, discounts, and gifts

*Make sure I have your email address to receive
my 'Fabulous Fabrics' Newsletters.*

Please add me to your 'Safe Senders' list.

Don't miss out on the fun!

Email: anne@genesiscreations.com.au

Genesis Creations - Anne Mitchell - +61 418 771 808

www.genesiscreations.com.au

or use my QR Code



CONCURRENT SESSION 1

(10.40 am–11.40 am)

1.1 Modernist cooking: transforming kitchens into laboratories

Dr Joel Gilmore, Scientist in the Kitchen

Back by popular demand! Chefs – and cooks – now have access to techniques that blur the line between high tech laboratories and Alice in Wonderland tea parties. Using clever chemistry, we can turn liquids, oils and flavours into powders, spheres, and foams. Likewise, physics plus affordable technology allows us to create instant infusions, play with textures, and replace skill with science (tempered chocolate, anyone?). Best of all, this is all fertile ground for demonstrating and teaching key scientific principles. Join Dr Joel as he demonstrates these techniques (live) and discusses the science behind them and why kitchens really are the best laboratories.

1.2 Hospitality Practices you can implement

Michelle Harris, San Sisto College

Michelle Harris has extensive experience working with QCAA as well as both senior and junior curriculums. Based around Hospitality Practices, this session will feature a series of activities around student folios, as well as easily transferable literacy and numeracy activities which can be built into units. It will help develop a deeper confidence of a brief and various events to suit the variety of contexts. In this workshop Michelle will share her expertise through a collaborative experience, which will allow participants to enjoy meaningful conversations and leave with easily applicable strategies and tools to implement in their practice.

1.3 Fashion illustration with the IllyStrate tool

Prue Rainey, IllyStrate

An immersive IllyStrate fashion illustration workshop is designed to ignite creativity and hone skills. Delving into the world of the 9 heads fashion illustration theory this hands-on workshop would begin with an overview of the foundational principles essential to fashion illustration. Attendees will be guided through the theory, learning the intricacies of capturing movement, form, and style. Through an introduction to the IllyStrate tool participants will experience firsthand the tool as Prue demonstrates how poses are effortlessly created and traced, producing impeccably proportioned figures ready to serve as the canvas for design visions.

1.4 “You Blak, Miss?” – making connections with Aboriginal and Torres Strait Islander students through food

Kara Pulou, Kuppibunda Kitchen (First Nations inspired school based catering enterprise) – Vocational Training Queensland

“Miss, you Blak?” is one of the most common questions asked by First Nations students I meet and work with and the inspiration for this presentation. As a non-Indigenous teacher, I see this as the highest compliment and the small window of opportunity to help students connect to themselves, their culture, community, to an inclusive education and to industry with future possibilities. Hospitality has presented itself as an avenue to work outside the square of a normal curriculum and to tailor it to suit supporting a school based enterprise that embeds First Nations perspectives, knowledge and teachings and to make connections to First Nations Hospitality Industry. We will explore my story and my why; how I came to develop my whole teaching mantra and passion around working with not only First Nations students but also young people caught up in the youth justice system cycle; and my how; learn from my life lessons and journey and look at some important and practical steps you may need to take to be able to find your way, break down barriers and make connections to start your own journey.



1.5 Community food sustainability

Solving food resilience through school-based charity farms

Nick Steiner, The Mini Farm Project

Nick Steiner, CEO of The Mini Farm Project, is dedicated to addressing food insecurity in Australia through innovative initiatives like the Loganlea State High School Charity Farm, that not only provides free, year-round food to those in need but also offers invaluable benefits to student education and community building. This presentation outlines how by involving students in farm activities, such as construction and maintenance, the project integrates practical learning into their curriculum, and fosters skills development and student engagement. Explore how this school farm serves as a hub for community collaboration, breaking down barriers and fostering connections between diverse groups. This holistic approach not only addresses immediate food needs but also cultivates a stronger, more resilient community for the future.

Reducing food waste and creating changemakers: how OzHarvest’s FEAST program addresses sustainability into the food technology curriculum

Madi Lucas, OzHarvest

OzHarvest, Australia’s leading food rescue charity, delivers quality excess food to more than 1600 charities, supporting people in need and nourishing our country. Education is crucial to our organisation’s ability to foster positive community change. OzHarvest’s curriculum-aligned secondary school education program FEAST (Food, Education and Sustainability Training) incorporates nutrition, food waste prevention and creative cooking, empowering students as community change-makers. FEAST addresses the Australian Curriculum in Design and Technologies and Food Specialisations content in a curriculum-ready package for secondary schools. The presentation will explore the importance of food waste education, detailing FEAST’s successes, challenges and positive outcomes through their sustainable classroom initiative.

1.6 Iterative design in action

Ngairé Mayo, Woodcrest State College

Be inspired with practical tools for designing in all four contexts of the Australian Curriculum v9.0.- Design and Technologies. Dive into activities showcasing design principles, explore how to engage young minds in the iterative process, and foster creativity and problem-solving skills for junior classrooms. From brainstorming to prototyping, in this hands-on session, you will sample effective strategies to integrate iterative design into your classroom and walk away with some ready-to-use resources to inspire the next generation of designers and innovators.



TAESS00024 VET Delivered to School Students Teacher Enhancement Skill Set



Duration
4 day workshop plus self-paced activities



Teachers - Why Choose Us?
• This program has been designed to provide teachers with an opportunity to obtain the skill set 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



Our new lineup!

SIS10122 Certificate I in Sport and 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?

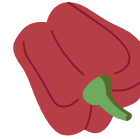
"The support we have received in the first 10 weeks of Term 1 has been nothing like we have received before. The efficient email and physical support has allowed teachers to concentrate on enhancing lesson planning and providing additional support to students. The marking of assessments by Blueprint 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!"

Check out
our 4.8 star
google
reviews!



ClassCart

Streamline Your Food Ordering
& Save Valuable Time



- Automatically collated orders
- Keep your recipes organised
- Built-in scheduling



Do your orders in minutes, not hours!

classcart.com



CONCURRENT SESSION 2

(11.50 am–12.55 pm)

2.1 Native cookery with Torres Strait Islander Namas

Chris Jordan, Three Little Birds

Chef Chris will introduce you to native ingredients you can incorporate into Home Economics classes and school gardens, followed by a Namas cooking demonstration. Namas is a traditional Torres Strait Islander seafood dish with native spices and coconut. This is a special recipe passed down to Chris from Auntie Rose Elu. Three Little Birds is known for celebrating native ingredients, ancient knowledge of customs and techniques to make food that doesn't just taste good but also works to acknowledge, educate, and celebrate the unique culture and natural resources Australia has to offer.

2.2 Healthy school food environments – policy, potential and pitfalls

Deanne Wooden, Queensland Association of School Tuckshops

The concept of health promoting schools was first articulated by the World Health Organisation in 1995, with promise for schools as a setting for improving nutrition and health outcomes for children. Almost three decades later, Australian children are failing to meet recommendations for food group consumption, with 44% of energy consumed at school coming from 'discretionary choices'. What does the evidence now say around school food environments as a preventive health setting, what is the status in Australia, who are the stakeholders, and do we have the right policy settings in place to make a difference? Exploration and discussion of the implications for classroom practice will be facilitated by Rosie Sciacca with reference to food contexts in Design and Technologies.

2.3 Pencil to portfolio, concept to catwalk – fashion hacks for your classroom

Catherine Stickland, Grace Lutheran College, and Dee Bek, Sunshine Beach State High School

Step into the world of fashion education with our workshop, "Pencil to portfolio, concept to catwalk – fashion hacks for your classroom." This interactive workshop is designed to inspire and equip fashion educators with teaching techniques that captivate and empower students. From exploring the fashion syllabus to implementing engaging classroom activities, we'll explore a variety of aspects of curriculum planning to ensure your students are fully immersed in the world of fashion. Learn tips and tricks for portfolio ready fashion illustration and discover how to incorporate it seamlessly into your teaching repertoire. Join us to elevate your classroom experience to runway-worthy levels of creativity and excitement, while nourishing your fashion networks.

2.4 Don't cook the teachers!

Sue Webb, Sue Webb PD

How can educators deliver on their goals and objectives and remain focused on the core purpose of their work—inspiring kids? Through the lens of professional sustainability, this workshop looks at minimising the risk factors associated with workplace stress, energy deficit, and how to optimise teacher capacity. Sue shares how she was able to reconnect with the joyful work she signed up for and asks teachers to consider, Am I becoming the teacher I want to be? If you're a teacher, this workshop is all about you.



2.5 The design process – from the cow to the shelf

Tanya Alison, Maleny Dairies

The award-winning, family owned and operated Maleny Dairies is committed to sustainability for people, place and products, with our four core commitments in line with the United Nations Sustainable Development Goals. This presentation will include a comprehensive overview of the design process for launching new products, customer-centric strategies, and navigating economic challenges. We will delve into the essence of effective product design, which hinges upon a profound understanding of consumer desires. Through market research, we unravel the needs of our customers, preferences, and pain points. We will explore how these insights shape the development of our products that resonate with our target audience.

2.6 Stepping between a Project-folio and a Food and Nutrition Solution

Jo Wickham, Queensland Curriculum and Assessment Authority

In this session, participants will explore the QCAA sample IA2 Project-folio response (2019 syllabus, uploaded April 2024) as a transition to the requirements of the Food and Nutrition solution in the revised Food and Nutrition syllabus (2025). Participants will develop an understanding of the revisions in the ISMGs for the Food and Nutrition Solution and how to match those ISMGs to existing student responses. Participants are encouraged to bring a confirmed IA2 response to explore during the session.

2.7 Behind the scenes – back of house tour of BCEC's main kitchen

Matthew Arnold, Executive Chef, Brisbane Convention & Exhibition Centre

Brisbane Convention & Exhibition Centre – Australia's most awarded convention centre and consistently voted at the top of world venue rankings. The Centre holds the current title of Australia's Best for Catering & Banqueting, in back-to-back awards by the Meetings & Events Australia, the industry's peak body. BCEC hosts an average of 1,000 events with 800,000 patrons through the doors each year, the majority of whom require catering. The Centre has a long history of advocacy of quality and provenance of Queensland food, sourcing the very best of local seasonal produce whenever possible, maintaining strong relationships with the state's farmers, fishers and growers. Apart from the Centre's main kitchen, the venue has 17 satellite kitchens throughout the building to support the major event spaces.



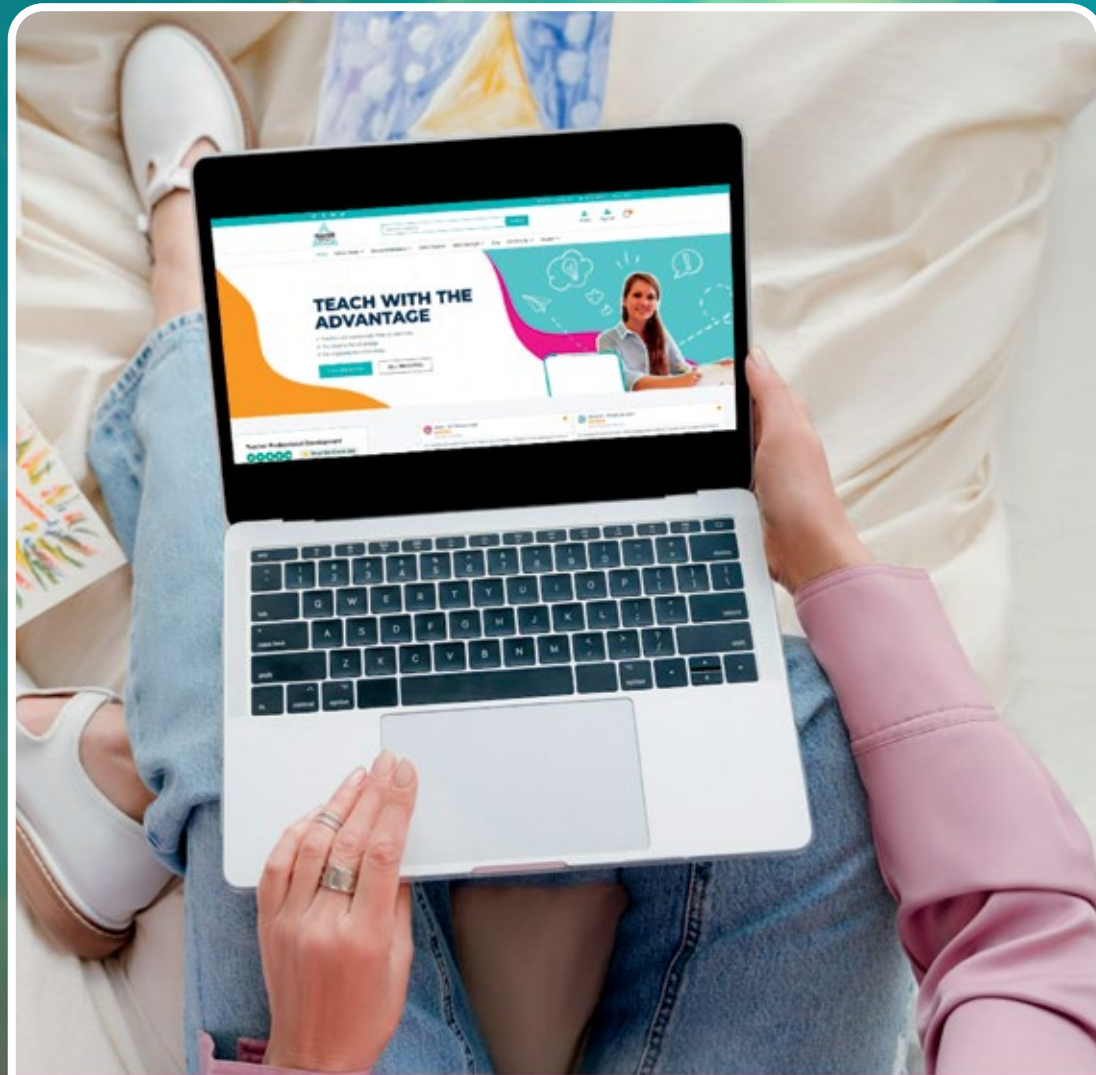
SCHOLARSHIPS

For undergraduate and postgraduate students of home economics and related areas of study



more information / application form
www.omalleytrust.org.au

KING & AMY
O'MALLEY
TRUST



Hey Teachers, Take back your weekends.

GET ENGAGING RESOURCES TODAY

USE CODE: HEIAQ20

VISIT TPD.EDU.AU FOR 20% OFF STOREWIDE.



CONCURRENT SESSION 3

(2.00 pm–3.00 pm)

3.1 Plant-based burger

Simon Kelly, Training Direct Australia PTY LTD

This presentation will inspire hospitality teachers to think creatively and to bring food back to basics. In 2024, hospitality practices will be shaped by trends. The trend that we will be exploring is sustainability and utilising precision cuts, basic methods of cookery. We will also be challenging the palate of senior students by preparing and presenting a plant-based menu item suitable for all occasions. This dish can be used as a platform to encourage students to be creative and explore the use of other ingredients that add colour, texture and shape whilst maintaining the core principle of sustainability and promoting health.

3.2 Delve into Design

Renae Bradbury, Moreton Bay College, and Ngaire Mayo, Woodcrest State College

This interactive workshop will empower senior Design educators with teaching and assessment techniques that inspire students to achieve more. We will share engaging classroom strategies that allow students to sequence their design thinking and take their ideation, synthesis, refinement, and evaluation to the next level. Explore the changes to the Syllabus for 2025 and discuss ideas to energise your own IA1 and IA2 assessment tasks. Whether you're currently teaching Design, or plan on introducing it in the future, this workshop will strengthen classroom practice and nourish your design networks now, and into the future.

3.3 Fabric designing to excite and inspire

Anne Mitchell, Genesis Creations

Explore fabric design techniques so simple that every student, no matter what age or skill level, can achieve amazing results. You will have hands-on experience in this very practical workshop. Demonstrations will expand your knowledge of the fabric design skills presented and inspire you to try them yourself. You will take home fabric samples, and a hand-coloured bag full of resources to inspire your personal learning and assist your students in the classroom. Presenter Anne urges: "arrive early for this afternoon session! We have LOTS to discover together".

3.4 New zest for Early Childhood Education

Renee Adams, Isis District High School Queensland

Early Childhood education is more dynamic in Queensland than it has ever been before. With Kindergarten now free and lowered childcare costs, even the government realises the importance of early childhood education and recognises it as a growth industry. This session examines how we can apply the new improved syllabus to best inform and prepare the next generation of Early Childhood educators. Explore how to encourage play-based learning approaches for students filtered to the children who may come into their care. Embrace this opportunity to network ideas and approaches and share Teaching, Learning and Assessment Plans, assessment examples, hands-on resources and work samples.

3.5 (Senior) Food and Nutrition: lessons learnt

Lyn McErlean, All Hallows School

Lyn has worked in the realm of senior Food and Nutrition since the subject's introduction and will share the expertise she has gained to help delegates feel energised and empowered to effectively deliver this interesting subject. With an emphasis on sharing and collaboration, resources will be discussed along with useful tips for streamlining content and assessment. There will be opportunity for delegates to ask questions, while partaking of the rich, collective wisdom that comes from nourishing networks.

3.6 Enhancing Critical and Creative Thinking with Generative AI

Rosie Sciacca, Moreton Bay College

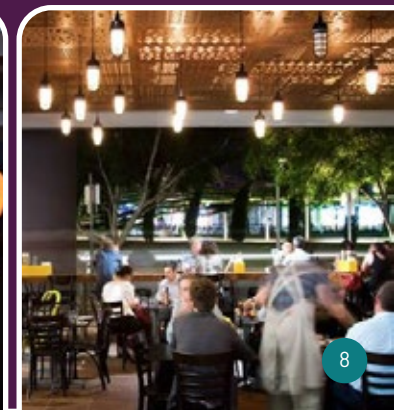
What comes to mind when you think of Generative Artificial Intelligence (GAI)? GAI is evolving exponentially, radically changing the way people operate and source information. From an education perspective, GAI is transforming the nature of teaching and learning, shifting the roles and work of educators and learners. This transformation change brings with it a host of opportunities and challenges to consider. Join us as we explore GAI and provoke a conversation about its current and potential use in teaching, learning, and assessment. With a focus on learning experiences and assessment tasks, this session will investigate how GAI can be used to enhance learning and support critical and creative thinking skills in the Australian Curriculum v9.0. - Design and Technologies.

Nourishing Networks continued...

HEIA(Q) would like to invite you to join us in celebrating the King and Amy O'Malley Trust Scholars and our HEIA(Q) Award recipients at Ole Restaurant – Sangria Bar, Little Stanley Street, South Brisbane. Take advantage of this after-conference opportunity to share tapas, sangria and lively conversation in a fun, vibrant environment. Only a three-minute walk from the BCEC and a complementary drink on arrival are great motivation to continue the annual conference networking.

The Trybooking link below will take you to the page to register your and your guest/s attendance and pay (\$45pp) for this event.

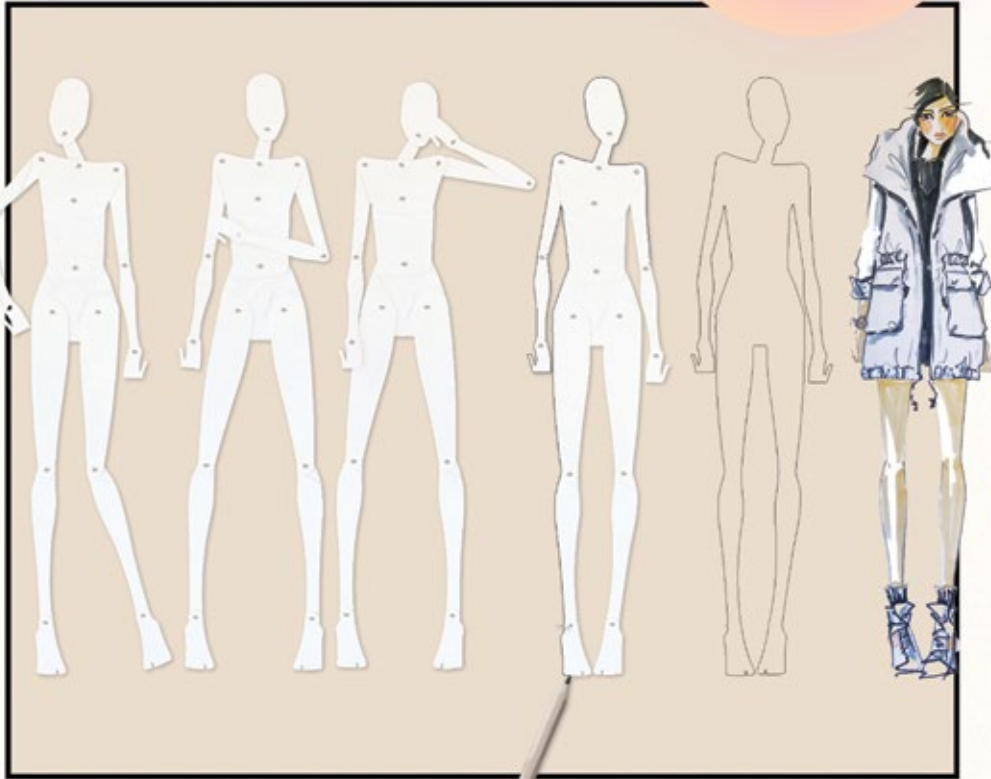
[Click here to book your ticket for the HEIA\(Q\) After Conference Function](#)



illystrate

Now available
in
**CLASS
SETS**

FASHION ILLUSTRATION TOOL
& ONLINE WORKSHOPS



A TOOL DESIGNED TO UNLOCK CREATIVE POTENTIAL

POSE | TRACE | DESIGN



@illystrate

WWW.ILLYSTRATE.NET

hello@illystrate.net

**DO WHAT
FEELS RIGHT
FOR RIGHT
NOW**

**WITH A DEGREE,
DIPLOMA OR
PATHWAY TO
FASHION**

// **APPLY NOW**



RTO 0275 | CRICOS 03020E | PRV13003



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 14 June)	Standard (from Saturday 15 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 14 June 2024**; 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 2024 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 on the Plaza level of the Brisbane Convention & Exhibition Centre.

Cancellations and refund policy

Cancellations must be advised in writing to the conference organiser. Registration cancellations received by **Friday 14 June 2024** will receive a refund of the registration fee, less a \$77 administrative charge.

Registration fees will not be refunded after Friday 14 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 conducted on the Mezzanine and Plaza levels of the Brisbane Convention & Exhibition Centre, at the intersection of Merivale and Glenelg Streets, South Brisbane. Entry can be gained via the main foyer off Merivale Street.

Trade exhibition

There will be a trade exhibition in the foyer on the Plaza level of the centre. 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, escalators and lifts.

Parking

Undercover parking is available under the BCEC (see rates below, correct at time of publication). The BCEC car park is cashless. Payment can only be made by credit or debit card. Parking rates: 0–2 hours \$15; 2–3 hours \$20; 3–4 hours \$25; 4+ hours \$35; maximum daily rate \$35. Parking, which may be metered, is also available in the streets nearby.

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:

- 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.
- Airtrain** www.airtrain.com.au goes to the CBD and South Bank Station, a short walk to the conference venue, seven days per week. There can be discounts available if booked online.
- Car hire** Avis, Hertz, Europcar and Budget have representatives at Brisbane Airport. Bookings can be made online through their respective websites www.avis.com.au, www.hertz.com.au, www.europcar.com.au and www.budget.com.au.

Taxi Transfers are approximately \$55–\$65.

Uber Transfers are approximately \$40–45.

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

Program Sponsors



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.

Discover ClassCart, a program designed to simplify the food ordering process for your school.

By automatically adding up orders, helping you manage recipes, schedules, and more, it will have you doing your orders in minutes, not hours! Used by schools across Australia and New Zealand, ClassCart is developed for Home Ec teachers like yourself, and always improving based on feedback.

What are you waiting for? Try it today. Start streamlining your food ordering process and saving valuable time!

The King & Amy O'Malley Trust Fund awards Australia wide, annual undergraduate and postgraduate scholarships to students enrolled in, or applying for, tertiary Home Economics or related programs - e.g. Primary and/or Secondary Teaching, Nutrition and Dietetics, Child and Family Studies, Food Science, Community Studies and Consumer Science.

Scholarships are available for full-time and part-time students. Further information can be found at www.omalleytrust.org.au.

Education and Training Sponsor



Textiles and fashion Sponsor



Trade exhibitors



Morning Tea Sponsor

