

Saturday 12 August 2017
Brisbane Convention & Exhibition Centre

Home Economics



2017 state conference

Action!

Futures!

Let's work together

Invitation to attend

On behalf of the Queensland division of the Home Economics Institute of Australia (HEIA[Q]), I invite you to attend the HEIA(Q) 2017 state conference at the Brisbane Convention & Exhibition Centre on Saturday 12 August 2017.

The HEIA(Q) 2017 state conference *Home Economics! Action! Futures!* is designed to inspire all home economics professionals to model actions that exemplify the home economics values of wellbeing, sustainability and equity; and to actively promote sustainable families, sustainable food futures and sustainable textiles futures. It will also assist home economics professionals in schools to take strong and confident actions related to new junior and senior curricula to deliver rigorous and exciting programs for the school cohort.

Delegates will explore contemporary home economics issues and curricula in order to take personal actions to promote futures in which we will be proud to play our parts. The aim of the conference is to empower delegates to make real their visions of a better world in terms of families, food and textiles.

Two fabulous and nationally recognised keynote speakers—social commentator and author Jane Caro and researcher and food scientist Dr Gie Liem—will be supported by engaging and informative local and interstate presenters in 26 concurrent sessions.

In summary, *Home Economics! Action! Futures!* will promote contemporary Home Economics, the actions by which futures-oriented home economics professionals can promote socially just and sustainable societies—both locally and globally—and how these actions will build great futures for individuals, families and communities.

As usual, the conference will provide an ideal opportunity for networking with colleagues in a professional and enjoyable environment. I look forward to welcoming you to Brisbane for *Home Economics! Action! Futures!*

Dr Janet Reynolds

Convenor, Conference Organising Committee

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Home Economics Institute of Australia (Qld)
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Earlybird registration deadline: Friday 23 June 2017

Program

7.30 am–8.20 am	Registration
8.00 am–8.20 am	Welcome refreshments
8.30 am–8.50 am	Welcome and opening
	Introduction of the Queensland 2017 Home Economics graduands
8.50 am–9.00 am	Home Economics teacher education in Queensland
9.00 am–10.00 am	Keynote address: Sensory marketing—Market success by optimising your senses, Dr Gie Liem Our decision to choose and consume foods is largely based on our interpretation of multiple sensory signals that are communicated to us through the environment, the packaging and the food itself. Sensory marketing can be defined as 'marketing that engages the consumers' senses and affects their perception, judgement and behaviour'. Sensory marketing integrates principles from psychology, sensory science, food science and marketing. In this address Dr Liem will explain the principles of sensory marketing and how this can be applied to influence consumers in such a way that the healthy choice becomes the easy choice. The science will be illustrated with some hands-on demonstrations.
10.00 am–10.30 am	Morning tea
10.35 am–11.40 am	Concurrent session 1
11.45 am–12.50 pm	Concurrent session 2
12.50 pm–2.05 pm	Lunch
2.05 pm–3.10 pm	Concurrent session 3
3.15 pm–4.15 pm	Keynote address: Women and Education, Jane Caro Australian women are the best educated women in the world. We are number one in the OECD for educational achievement and participation, yet we are down in the 40s for female workplace achievement and participation! Why are Australian women doing so well in education yet falling at the first hurdle in the workplace? How can educators help women and girls overcome the systemic barriers that get in their way? How can educators help men and boys understand the difficulties women face and encourage them to work with women in the workplace, in community, in government and, perhaps most importantly, in the home, so that we can have a true meritocracy for the benefit of everyone?
4.15 pm–4.30 pm	Close of conference
4.30 pm–5.30 pm	Closing drinks

About the keynote speakers

(in order of appearance)



Dr Gie Liem

Dr Gie Liem is a senior lecturer and researcher at Deakin University. His teaching and research interests are sensory/consumer science and the psychology of food choice. He received his PhD from the Wageningen University in the Netherlands in 2004 and has worked in food industry and research institutes across the world—for example, Dr Liem worked at Unilever in the Netherlands and was a researcher at the Monell Chemical Senses Center in Philadelphia, USA. He has authored over 30 papers and book chapters in the area of food choice and sensory science and sits on various conference organising committees and editorial boards.



Jane Caro

Jane Caro is an author, novelist, journalist, broadcaster, columnist, advertising writer and social commentator. She has published eight books, including *Just a Girl*. A regular on *Agony, Q&A, The Drum, Sunrise* and *Weekend Sunrise*, she appears in the media often. In 2013 she co-created, co-produced and presented a six-part radio series for *ABC Life Matters*—'For Better, For Worse', which became a five-part TV series for *ABC Compass*. She produced another special series for *Compass* in 2016 'Fathers & Daughters, Mothers & Sons'. She writes regular columns for *Sunday Life* and *Leadership Matters*. Jane's particular interests include women, families and education.

Concurrent session 1

(10.35 am–11.40 am)

1.1 Six improbable things before breakfast

Dr Joel Gilmore, The University of Queensland

Scientists and chefs now understand our food better than they ever have before—from using scanning electron microscopes to make better chocolate to using simple tools to make mayonnaise effortlessly. But these same powers can also be used for fun, creating new dishes that would make the Mad Hatter proud. Join Dr Joel Gilmore as he takes you on a tour of six fantastic feats of food science, physics and chemistry. Through live demonstrations, Dr Gilmore will explore the science of crystallisation, emulsions and gels, and how science and technology can be used to produce some truly creative molecular gastronomy!

1.2 Super diets

Glenn Cardwell, Mushrooms Growers Australia

There are so many 'super diets' promoted by the media and personalities, each one supposedly the best for weight loss or longevity. Should you be going low-carb, paleo, gluten-free, high-protein or vegetarian for good health? Unfortunately, most popular diets are based on novelty and emotion, while ignoring good sense and science. This session will give you a balanced view on smart eating and reveal the true 'super diets' that have a proven track record for long lives.

1.3 Affordable seafood (and the science of cooking it)

Denise Cullen and Dee Hedland, Prepare Produce Provide (WA)
Invited chef

The benefits of and recommendations regarding the consumption of fish are well known, but the prohibitive price of fish can prevent people from following these recommendations. In this session, an invited chef will demonstrate how to cook Australian species of lower-priced seafood and inspire us to use recipes that feature them. The chef will be supported by two Western Australian home economics teachers who will present an excerpt from a school education program focusing on the Australian seafood industry. This program was developed with the Western Australian Fishing Industry Council Inc., Curtin University and the 5000 Meals Project. Collectively the team will aim to build knowledge and understanding of the Australian seafood industry and seafood supply chains. The teachers will also make links with food science and share with delegates some of the resources that have been developed for the school education programs they are running in Western Australia.

1.4 New approaches to sustainable fashion

Dr Alice Payne, Queensland University of Technology

The highly globalised fashion industry is slowly moving towards practices that are more environmentally and ethically accountable. Drawing on examples of industry practices in Australia, Sri Lanka and the UK, this presentation will explore recent innovations in fibre-to-fibre recycling, reducing chemical intensity, new textiles and supply-chain transparency. These approaches for taming fashion production may be game changers in progressing the industry towards a more sustainable future.

1.5 Introduction to the new Senior Food and Nutrition syllabus

Penny Braithwaite, Queensland Curriculum and Assessment Authority (QCAA)

In this session, participants will gain further insight into the senior assessment and tertiary entrance system and what it will mean for teachers to work with high-definition syllabus documents. Participants will become aware of the sections of the syllabus and work through the problem-based learning framework that forms the basis for pedagogy in Food and Nutrition. They will also become familiar with the format of units, developing a teaching learning and assessment plan, developing assessment items and the format of the external assessment. This session is an abridged version of the workshop being offered in the HEIA(Q) 2017 regional workshop program.

1.6 Aligning assessment: Do you have the evidence?

Kay York, Park Ridge State High School

The introduction of the Australian Curriculum at Years 7–10, along with the introduction of external assessment in the new Year 11/12 syllabi, flags the importance of gathering evidence to support standards. It is important that teaching aligns with the curriculum and that assessment reflects the achievement standards. NAPLAN (National Assessment Program—Literacy and Numeracy) is now aligned to the Australian Curriculum and if programs of learning and assessment are not also so aligned, students will not achieve positive outcomes. In this workshop participants will explore the principles of assessment and how to write effective assessment tasks. They will review a range of assessment tasks and learn how to write assessment that gathers evidence to support the standards in the syllabus documents. Please bring an assessment piece and related unit plan and syllabus document for Years 7–10. This session is an abridged version of the workshop being offered as part of the HEIA(Q) 2017 regional workshop program.

1.7 Be bolder in practical classes—Digital tools for students

Leanne Compton, Victorian Curriculum and Assessment Authority (VCAA) and Kim Weston, Methodist Ladies' College, Melbourne

Practical activities are an important part of the home economics classroom—they can involve cooking, demonstrations, responding to design briefs, dietary analyses, food sampling and taste testing, sensory analysis, product analysis and scientific experiments. Come along to learn about some simple digital tools for students to record practical activities and provide evidence of their learning in the home economics classroom. Ideas for a range of practical activities will be provided along with links to resources in a digital publication.

1.8 Engaging 21st-century minds in the home economics classroom

Rosie Sciacca, John Paul College, Daisy Hill

The nature of education and learners has shifted greatly over the past decades. In today's transient society, students not only bring with them vastly different characteristics and knowledge, but also require a different repertoire of skills in order to engage in their current and future communities. To effectively connect with today's students, education practices need to reflect these changes. This session will explore the attributes of today's students and how these can shape pedagogical approaches in the home economics classroom to effectively engage and shape 21st-century minds. Participants are encouraged to bring an electronic device (laptop, tablet or mobile phone) so that they can engage with some of the digital approaches discussed.

Concurrent session 2

(11.45 am–12.50 pm)

2.1 The physics of foams

Dr Joel Gilmore, The University of Queensland

Eating is not just about the taste—the texture of food also plays a critical role. In this session, physicist and science communicator Dr Joel Gilmore will be looking at the science of the most delightful texture of all—foams! Joel will look at foams from meringues to angel cakes to the perfect ice cream; from the conventional (are plastic bowls actually bad for beating egg whites?), to the intriguing (making foams out of fruit juice), to the extreme (melt-in-your-mouth desserts made using high-pressure gas). He will demonstrate and explain how these ideas plus some clever technological and chemical engineering have been stretched to create some intriguing new textures and means of delivering flavours where it counts. Participants will take away not only a deeper understanding of physics and chemistry but practical tips for your own cooking and further experimentation! This session is a repeat of Joel's presentation at the HEIA(Q) 2016 conference.

2.2 Everyday nutrition for a healthier you

Casey-Lee Lyons, Live Love Nourish

In this session, Brisbane-based nutritionist, naturopath and founder of the health and wellness brand Live Love Nourish, Casey-Lee Lyons, will share with delegates inspiring ways to improve their health and feel great. Casey-Lee's refreshing approach to health and wellbeing has helped many people improve their health, increase their energy, find their natural weight, improve gut and digestive health, balance hormones, heal cravings and learn how to nourish with real food. Her simple, achievable and motivating strategies aim to help you to live and feel your healthiest self.

2.3 Food trends that just won't go away

Jamie Fleming, Sweet&Chilli

Gluten free, vegan, vegetarian, paleo, dairy intolerance ... on it goes. You might think that these trends would go away quietly like the Pritikin and Atkins diets did, but experienced chefs think they are here to stay. Food professionals need to deal with them and find clever ways to convert favourite dishes and create new ones, so that we don't have to cook multiple different meals for family and friends. Jamie will demonstrate how to put together delicious dishes to cover all the major dietary considerations. During the session participants will have the chance to taste Jamie's dishes.

2.4 Drawing for fashion: Experimental drawing tools for creative development

Ehud Joseph, University of Canberra, based at the TAFE Queensland South Bank campus

Drawing is a fundamental communication tool for fashion designers. This session will examine some of the key tools that fashion design students utilise to develop their ideas while developing the communication skills required for their education and careers. The session will touch on how students can use drawing and how they can develop original drawing bases and the technical drawing skills required for precise and useful designs. Through a hand-on approach, delegates will try a range of experimental drawing tools; they will also examine how students can challenge their preconceived ideas and explore the full potential of their designs.

2.5 GMO—Why the debate?

Mark Turner, The University of Queensland

Every day the human population is growing larger, placing an ever-increasing demand on our food production systems to cater for the global population's daily calorie and nutritional intake requirements. Genetic modification of food crops is an emerging technology that may help alleviate and resolve the current and future demands on our food production systems. Unfortunately there are problems related to consumer uptake and purchasing of genetically modified food. This session will present current and prospective GM food technologies and research. Mark will also discuss problems and solutions associated with consumer drivers related to the uptake of GM technologies. Mark's interactive presentation will model an approach that could be used for teaching Year 11/12 students about GM foods, as described in the new QCAA Food and Nutrition syllabus.

2.6 Introduction to the new Senior Health syllabus

Carolyn Jones, Queensland Curriculum and Assessment Authority (QCAA)

The presentation will provide an overview of the Queensland Curriculum and Assessment Authority board-approved Health syllabus. This will include an introduction to the new senior assessment and tertiary entrance system and the structure of high-definition syllabuses. The Health syllabus will be explained and participants will become familiar with the format of units, the Health inquiry model that underpins the syllabus, the internal assessment specifications and the format of the external assessment.

2.7 Food science in Years 11 and 12

Paula Starr, Queensland Curriculum and Assessment Authority (QCAA)

The new Food and Nutrition Syllabus uses the problem-based learning framework that requires students to learn through four interconnected and iterative phases—exploring, developing, generating and evaluating. In this workshop participants will experience how to provide opportunities for students to build food and nutrition knowledge and skills to develop innovative prototypes using the Food and Nutrition problem-solving model. This session is an abridged version of the workshop being offered as part of the HEIA(Q) 2017 regional workshop program

2.8 Naked and hungry

Kelly Spence, Primary Industries Education Foundation Australia (PIEFA)

Where would we be without food and fibre? Naked and hungry, that's where! Learn how students can be taught to keep themselves fed and clothed through PIEFA and PIEFA member resources designed for the Australian Curriculum—Technologies (Food and fibre context) and presented in a way that is easy to teach and that students find fascinating.

2.9 Fostering critical thinkers and critical inquirers

Rosie Sciacca, John Paul College, Daisy Hill

Critical thinking skills have been touted as key 21st-century skills, vital for students to be able to contribute to the development of accountable future societies. The skills and processes associated with critical thinking can be fostered through a critical inquiry process. Both critical thinking and a critical inquiry process are vital to the effective study of Home Economics and students' abilities to develop conclusions and solutions that promote fairness, social justice and enhanced wellbeing. This session will examine critical thinking and critical inquiry from a home economics perspective and explore pedagogical approaches and learning experiences that foster the development of critical thinkers and critical inquirers.

Concurrent session 3

(2.05 pm–3.10 pm)

3.1 How putting things in your mouth can be called science

Dr Gie Liem, Deakin University, Melbourne

Every day we make food choices and eat, without realising the science behind this choice and consumption. In this workshop participants will be shown a number of examples and resources that can be used in the classroom to engage students in sensory and consumer science. They will taste a number of foods and be surprised how closely our senses work together. In addition access will be given to instructional videos about food science and sensory science, made especially for high school teachers by Deakin University.

3.2 Sustainable living: An inspirational case study and its incorporation into schools

Roman Spur, SpurTopia

In discussing this inspirational case study Roman Spur will outline a transformation of an ordinary urban block of rental units in inner-city Brisbane into a productive urban farm, functional community and a showcase of ethical and social enterprise. The case study demonstrates that self-sufficiency, future resilience and food sovereignty can be achieved and inspires people to be creative and to live bountiful lifestyles. Plenty of practical and inexpensive ideas for sustainable living will be shared. Incorporating these ideas into curricula and school sustainable projects (inspirational talks, videos, schools gardens, excursions etc.) will also be discussed.

3.3 Gastronomique

Shannan Kellam, Montrachet

Acclaimed chef Shannan Kellam will demonstrate working with fresh organic vegetables and discuss the types he chooses at different times of the year. There is a big push in gastronomique kitchens to show more technique and to use cooking methods that make vegetables more of the hero of the menu or as at least as much the hero as the proteins. Shannan will show different cooking methods and the seasonings that bring vegetables' flavours and textures to the forefront.

3.4 Fabric designing: Simple, safe and sustainable

Anne Mitchell, Genesis Creations

Suitable for any ability and year level, this hands-on workshop will give delegates skills that are immediately transferable to the classroom. Using non-toxic colours, delegates will create a range of stunning fabrics, exploring a variety of techniques to prepare one-colour and multi-colour samples to inspire individuality. Anne will discuss classroom set-up and simple equipment that students can bring from home. A handbook of support notes will be provided. You don't need to bring anything except paper, a pen and an active mind.

3.5 Sustainable embellishment techniques

Kim Bailey, East of Grey

This workshop will focus on one approach for reducing the impact that the fashion industry has on the environment and society. Kim will demonstrate weaving, printing and embroidery to create unique and individual fabrics from recycled garments to suit different personalities, projects or seasonal trends. This exciting and fun demonstration aims to unleash delegates' individualism and inspire them to see the many uses of the waste created during a garment's lifecycle. The concepts and ideas are easily transferred to the classroom.

3.6 Introduction to the new draft Senior Design syllabus

Roy Barnes, Queensland Curriculum and Assessment Authority (QCAA)

The presentation will provide an overview of the draft Design syllabus. This will include an introduction to the new senior assessment system and the structure of high-definition syllabuses. The draft syllabus will be explained to enable participants to become familiar with the four units, the internal assessment specifications and the format of the external assessment.

3.7 Teaching for understanding or teaching to the external examination?

Kim Weston, Methodist Ladies' College, Melbourne

With external examinations, teachers often feel that they spend more time collecting, organising and analysing data associated with tests and differentiating tasks according to student test performance than they do teaching for understanding. Course advice and timelines that accompany mandated curriculum can increase the amount of time spent on practice tests, leaving limited opportunity to slow down and allow students to engage fully with course material. This session will consider the impact of external examinations and prescribed assessment tasks on pedagogy and touch on methods that can be employed to address some of these concerns.

3.8 Decorating with electroluminescent wire

Lynette Skeers and Anne Weaver, All Hallows' School

Learn to decorate with the new electroluminescent (EL) wire. This wire gives off a glow similar to that of a neon sign. It is easy to use and is powered by two A4 batteries. It is pliable and can be sewn, glued or shaped into words or patterns to create anything from neon signs to clothing and hats. In this workshop participants will learn how EL wire is used. They will create a shape or a word with wire and attach EL wire around the shape to create a cake decoration. Lynette and Anne will also demonstrate ways to include electronic technology in the classroom to create e-textiles.

3.9 Reflective practices to maximise learning

Margaret Duncan, Loreto College, Coorparoo

Reflective practices in Home Economics form an integral part of student learning and provide evidence for assessment. Student folios can provide high-quality visible evidence of their learning through the evaluation of the suitability of their own and others' products and processes and recommended improvements. However, often student reflections are scant, with personal comments such as, 'I was happy with it'; these provide little evidence of the complex cognition required for effective reflection. This workshop will examine ways to teach and model reflective practices to enable students to be more self-focused and self-directed problem solvers and learners.

Closing drinks

Saturday 12 August

4.30 pm–5.30 pm

Mezzanine level

Brisbane Convention & Exhibition Centre

Complimentary for delegates;

\$20 for additional guests.

After a full day of stimulating and inspiring presentations, take the time to relax with new and established acquaintances at the conference farewell function. This function is complimentary for conference delegates; however, to assist with catering, please ensure you register if you will be attending.

Let's work together

Registration information

Please go to www.heiaq.com.au/registration for full details.

Registration fees (per person)

Registration fees are based on date of receipt of payment (not on date of registration). All prices quoted are in Australian dollars and include 10% GST.

Registration type	Earlybird up to 23 June 2017	Standard after 23 June 2017
HEIA member	\$250	\$300
HEIA full-time student/retired member*	\$165	\$215
Non-HEIA member	\$340	\$390
Non-HEIA member full-time student/retired*	\$225	\$275

Payment at the **Earlybird rate** must be received by **23 June 2017**, otherwise standard fees will apply.

Entitlements

All registration categories include:

- attendance at both plenary sessions and a choice of three concurrent sessions
- refreshments upon arrival, morning tea and lunch
- closing drinks.

Additional tickets for closing drinks may be purchased for guests at a cost of \$20 per person.

To register

Complete the online registration form at www.heiaq.com.au/registration. Online registration enables payment of your registration fees via MasterCard or Visa. Alternatively, delegates may choose to forward payment via cheque or 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 email heiaq2017@expertevents.com.au or telephone the conference secretariat Expert Events on **07 3848 2100**. All acknowledgements and communications will be sent via email.

Payment of registration fees

Please note that registrations will not be finalised until payment in full has been received.

Cheque payments—please make cheques payable to **HEIA(Q)-PD**.

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 invoice.

Changes to your registration

Please advise your requests for changes in writing to heiaq2017@expertevents.com.au.

Registration desk

The conference registration desk, where delegates will receive their name badges and satchels, 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 heiaq2017@expertevents.com.au. Registration cancellations received up to **Monday 10 July 2017** will receive a refund of registration fees, less an administrative charge of \$55. Registration fees will not be refunded after **Monday 10 July 2017** unless extenuating circumstances apply and will be at the discretion of the Conference Organising Committee. Eligible refunds will be issued after the conclusion of the conference. Registrations are transferable to a colleague at any time prior to the conference provided the conference secretariat is advised in writing.

General information

Disclaimer of liability

The HEIA(Q) conference reserves the right to amend the conference program. The Conference Organising Committee, the HEIA(Q) and the conference secretariat will not accept responsibility for any act or omission of speakers from the program. No liability will be accepted by the Conference Organising Committee, the HEIA(Q) or the conference secretariat, 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, organisation, address and email address). 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. Undercover parking is available under the centre (see rates below, correct at time of publication). Parking, which may be metered, is also available in the streets nearby. Parking rates: 2-5 hours \$21; 5-7 hours \$23; maximum daily rate \$28.

Dietary and other requirements

If you have any special dietary or other requirements, please indicate your needs on your registration form. The conference rooms are accessible by stairs, escalators and lifts.

Airport/hotel transfers

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

Bus Con-x-ion Airport Transfers (www.con-x-ion.com) go from the airport to the CBD and major hotels, from \$20 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. A one-way single adult ticket is approximately \$21.50 (return \$41).

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 \$50.

See also the Brisbane Airport website www.bne.com.au/to-from-brisbane-airport/parking/book-parking.

Trade exhibition

There will be a trade exhibition in the foyer on the Plaza level of the centre. Morning tea and dessert will be served in this area to enable participants to view the exhibition.

Conference secretariat

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



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Conference website and online registration is available at www.heiaq.com.au/events/

Program sponsor



Wool4School is a real-life fashion design experience, with over \$10 000 worth of prizes and opportunities for both students and teachers. Wool4School sets the challenge to design an outfit made from one of the world's most innovative and natural fibres—Australian merino wool. Resources are available to support the lesson plans that align with the Australian Curriculum. Register at www.wool4school.com/register to receive a free resource pack for the classroom and make sure to visit our display table at the HEIA(Q) state conference.

Teacher education sponsor



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