



2010 Kitchen Assistants Conference

The annual Kitchen Assistants Conference is on again at William Angliss and will provide new and innovative ways to assist you. Session choices range from sustainability to managing food intolerances and food photography. All sessions provide the opportunity for you to develop strategies which will assist you in your role to support teachers. Lunch allows time to share and network among your colleagues while enjoying the popular two-course sit down meal.

Date: Friday 3 September 2010 Registration: 8:30am
**Venue: William Angliss Conference Centre, Building A,
Level 5, 555 La Trobe Street, Melbourne**

Keynote

9:00am – 10:00am

Resilience, Resolution, Resolve

Effective management, especially time management, is the key when it comes to juggling the many day-to-day tasks and challenges that can arise in the home economics area. **Chrissy Collins**, a passionate and active teacher of home economics, will present this keynote address on strategies and tools to assist you to manage your time and resources effectively.

1

10:30am –
11:45am

The best of Italy

1031022-3

Enoteca Sileno is about quality Italian food products. This family business supplies restaurants, retailers and schools with their extensive range of Italian pantry basics and specialty ingredients. Owner/director **John Portelli** will guide you through the range of tasty and authentic Italian food products available with the opportunity to sample some of the flavours of regional Italy.

Food photography

1031022-4

Sometimes kitchen assistants may be called upon by teachers to photograph food. Photographer **Michael Carter** works with many schools and will show you how to effectively use props, lighting and various backgrounds to enhance the presentation of food for the camera. The session will also include how food can be photographed for best effect using minimal equipment.

Demystifying Asian ingredients

1031022-5

Are you confused by all the different Asian greens available today? If you are unable to source a particular vegetable what other Asian vegetable could you substitute? This session presented by the **Melbourne Market Authority** will display and explain the variety of Asian vegetables and their uses. Advice will be provided on which ingredients are suitable alternatives in particular recipes.

2

1:00pm –
2:15pm

Australian native ingredients

1031022-6

Indigenous foods are addressed in the 2011 VCE Food and Technology Study Design where no doubt assistants will need to source and order indigenous ingredients. **Juleigh Robins**, writer of the *Wild Food* cookbook and owner of Outback Spirit foods, will present on the types of indigenous foods and where to find them. Juleigh will share her vision for native bush ingredients and explore the distinctive flavours and aromas of native foods.

Implementing sustainable practices

1031022-7

How sustainable are your school's work practices? **Brenda Smith**, kitchen assistant, Billanook College, will guide you through practical steps to implement a sustainable program in your school that will reduce your ecological footprint. Brenda will explain the benefits of Billanook's program and their success in being rated a 5-star Sustainable School.

Time-saving ingredient preparation

1031022-8

There are times when you may be required to prepare ingredients or part of a recipe for practical classes to maximise the class time available for the teacher. **Tony Chiodo**, chef, restaurant owner, author and TAFE trainer, will demonstrate time saving food preparation techniques and look at the importance of preparing food correctly ahead of time.

3

2:20pm –
3:30pm

Best practice dem preparation

1031022-9

The well organised set up of ingredients for practical sessions and demonstrations is something that comes naturally to **Melanie Ranieri** from Shelford Girls' Grammar. Melanie will guide you through how to efficiently organise materials and ingredients for demonstration lessons and practical classes with tips on how to best use your preparation time.

A networking opportunity

1031022-10

This session, facilitated by **Suzanne Martin**, Warrandyte High School, and **Denise West**, Hillcrest Christian College, will focus on ideas and top tips to support you in your role. Every participant in this workshop will need to bring along an example of 'best practice' that they are currently using in the workplace, that is, what initiatives they are using to make their job easier. Be prepared to present your ideas.

Managing food intolerances

1031022-11

How do you assist teachers to manage the many food intolerances that exist today? And where do you find recipes suitable for the home economics classroom **Sue Shepherd**, accredited practising dietitian, will take you through the range of products available for lactose and fructose intolerance, egg, wheat and nut allergies and where to source them.



2010 Kitchen Assistants Conference

Please indicate your preference for sessions by placing a number from 1–3 in the boxes provided for each timeslot

Keynote panel 9:00am – 10:00am

Preference

1031022-2	Resilience, Resolution, Resolve	1
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Session One 10:30am – 11:45pm

1031022-3	The best of Italy	
1031022-4	Food photography	
1031022-5	Demystifying Asian ingredients	

Session Two 1:00pm – 2:15pm

1031022-6	Australian native ingredients	
1031022-7	Implementing sustainable practices	
1031022-8	Time-saving ingredient preparation	

Session Three 2:20pm – 3:30pm

1031022-9	Best practice dem preparation	
1031022-10	A networking opportunity	
1031022-11	Managing food intolerances	

Enrolment form This form can be copied.

Member **\$150** inc GST

Non-member **\$200** inc GST

Closing date for enrolment is Friday 27 August

First name

Surname

Name of school

School address

Postcode

School telephone

School facsimile

Email

I enclose a cheque (payable to Home Economics Victoria)

Visa Mastercard

Expiry date

Name on card

Signature



Please note – Prior registration is essential. To enrol, payment must accompany form.

This document will act as a tax invoice for GST when payment is made.

Once your registration has been processed, a receipt will be emailed.

Please forward the completed form with payment to:

Training Officer
Home Economics Victoria
3 Windsor Avenue,
Mount Waverley, Victoria 3149

Telephone 03 9888 2240
Facsimile 03 9888 2241

Email training@hev.com.au
www.homeeconomics.com.au

ABN 55 005 333 835

Cancellations: Notice of cancellation must be received in writing at least seven days prior to the commencement of the PD activity. An administration fee will be deducted for all cancellations.

For special dietary requirements please contact the William Angliss Conference Centre directly on telephone 03 9606 2512.

Office use only

Date received:

Receipt No: