

VCE Combo Day

Monday 15 February

Melbourne Convention and Exhibition Centre

1 Convention Centre Place, South Wharf

Teachers of:

VCE Health and Human Development

VCE Food and Technology

VET Hospitality

are invited to join us for the Home Economics Victoria VCE Combo Day.

Time: Registration: 8:30am;
Start: 9:00am; Finish: 3:00pm

Cost: (incl.GST) Individual members \$150.00

Non-members (incl. school subs) \$200.00



home economics Victoria since 1958

Enrolment form

Please indicate your preference for sessions by placing a number from 1-7 in the boxes provided for each session.

1-7	Code	Session
	101972-1	Planning for Planning for VCE Health and Human Development Unit 1
	101972-2	Planning for VCE Health and Human Development Unit 3
	101972-3	Planning for VCE Food and Technology Unit 3 and SAT
	101972-4	Planning for VCE Food and Technology Unit 1
	101972-5	VET Hospitality Programs 1 and 2 + Overview of the scored assessment for 2010
	101972-6	Planning for VCE Health and Human Development Unit 1 (repeat)
	101972-7	Planning for VCE Health and Human Development Unit 3 (repeat)
	101972-8	NRVs + glycemic index
	101972-9	Defining development + Heart Foundation
	101972-10	DH online + EHO Moreland City
	101972-11	MCEC tour
	101972-17	Hilton tour
	101972-12	VET Hospitality Program 2 Units 3 & 4
	101972-13	VET Hospitality Program 1 Units 3 & 4
	101972-14	VicHealth
	101972-15	Youth food behaviours
	101972-16	FSANZ food legislation

Parking is available underneath the Melbourne Exhibition Centre, entrance off Normanby Road. Above ground parking available adjacent to the New Melbourne Convention Centre, entrance off Normanby Road.

Payment: This document will be a tax invoice for GST when you make a payment. Once payment has been received you will be emailed a receipt which will act as confirmation of enrolment.

Cancellations: Notice of cancellation must be received in writing at least seven days prior to commencement of the event. An administration fee of 10% applies for all cancellations received in writing by 4:30pm 8 February 2010. No refunds for cancellations after this date.

For more information contact Home Economics Victoria on 03 9888 2240 or via email pd@hev.com.au

Details

Name _____

Organisation _____

Work address _____

Postcode _____

Work phone _____ Work fax _____

After work phone _____

Email address. Tax invoice/receipt for the credit card payment will be sent to this address. _____

Membership no. _____

Cost (all prices include GST)

Member \$150.00 \$ _____

Non-member/School \$200.00 \$ _____

* Costs include Morning tea and lunch

Total payment enclosed \$ _____

Registrations without payment will not be processed.

Enrol by: Monday 8 February

To register send completed form with payment (cheque or credit card details) to:

Home Economics Victoria
3 Windsor Avenue, Mount Waverley, Vic 3149
ABN 55 005 333 835

Payment by credit card

Credit card details:

VISA Mastercard

Expiry date | | | | |

Name on card _____

Amount to be paid \$ _____

Signature _____

Office use only	date received	receipt number
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Colour legend

VCE Health and Human Development

VCE Food and Technology

VET Hospitality (Food and Beverage)

9:00am – 10:45am	Planning for Planning for VCE Health and Human Development Unit 1	Planning for VCE Health and Human Development Unit 3	Planning for VCE Food and Technology Unit 3 and SAT	Planning for VCE Food and Technology Unit 1	VET Hospitality Programs 1 and 2 + Overview of the scored assessment for 2010
	This workshop presented by Rhonda Hayward , Bendigo Senior Secondary College, will provide a comprehensive overview of the new Unit 1 VCE Health and Human Development course. It will assist teachers to design lessons and assessment tasks that address the key criteria while maintaining student interest and motivation. Examples of student learning activities, teaching resources and assessment tasks will also be provided.	Andrew Beaumont from St Bede's College, will provide teachers with a comprehensive overview of the new VCE Health and Human Development Unit 3 course. This session will include suggested timelines, teaching strategies, sample classroom activities, teaching resources and assessment tasks.	This workshop presented by Sally Lasslett , Essendon Keilor College, will provide a comprehensive overview of the requirements of the Unit 3 VCE Food and Technology course including the School Assessed Task (SAT). It will assist teachers to design lessons and assessment tasks with examples of activities and resources. Sally will work through the SAT process from establishing a workable design brief through to completing the design folio.	This workshop presented by Hannah McPhee , Marist Sion College, will provide a comprehensive overview of the requirements of the Unit 1 VCE Food and Technology course. It will assist teachers to design lessons and assessment tasks that address the key criteria while maintaining student interest and motivation. Examples of student learning activities, teaching resources and assessment tasks will also be provided.	A two-part workshop, this session commences with Tamsin McCormack , Lavalla Catholic College, providing a comprehensive overview of the requirements of the core units for VCE VET Hospitality Programs 1 and 2. This will assist teachers to design lessons and assessment tools that address the key criteria, while maintaining student interest and motivation. Examples of learning activities, teaching timelines, resources and strategies for assessment and work placement will also be provided. In the second session, Lisa Burgess , Project Manager Vocational Education Unit, VCAA, will present an overview of the scored assessment for 2010, outlining the new generic assessment guide, focusing on hospitality. A must for all new assessors.
	Code: 101972-1	Code: 101972-2	Code: 101972-3	Code: 101972-4	Code: 101972-5

11:15am – 1:00pm	Planning for VCE Health and Human Development Unit 1 (repeat)	Planning for VCE Health and Human Development Unit 3 (repeat)	NRVs + glycemic index	Defining development + Heart Foundation	DH online + EHO Moreland City	MCEC tour or Hilton tour
	This workshop presented by Rhonda Hayward , Bendigo Senior Secondary College, will provide a comprehensive overview of the new Unit 1 VCE Health and Human Development course. It will assist teachers to design lessons and assessment tasks that address the key criteria, while maintaining student interest and motivation. Examples of student learning activities, teaching resources and assessment tasks will also be provided.	Andrew Beaumont from St Bede's College, will provide teachers with a comprehensive overview of the new VCE Health and Human Development Unit 3 course. This session will include suggested timelines, teaching strategies, sample classroom activities, teaching resources and assessment tasks.	Designed for teachers of VCE Health and Human Development and VCE Food and Technology, this workshop will address the Nutrient Reference Values (NRVs). Professor Caryl Nowson from Deakin University will explain NRVs, their purpose and how they can be used to guide dietary intake. Also presenting in this session, Dr Alan Barclay , Chief Scientific Officer at the GI Foundation will be discussing glycemic index.	A two-part workshop, this session will begin with the VCAA's Nerida Matthews who will explore the United Nations definitions of human development and sustainability and how they apply to the new VCE Health and Human Development study design, with emphasis on Unit 4. Following this, Julie-Anne McWhinnie , Nutrition Manager from the Heart Foundation, will discuss the role of the Heart Foundation in providing dietary advice to promote healthy eating.	A two-part workshop including a presentation by Heather Haines , who will share the Victorian Department of Health's new online training resource for secondary students working with food. Following this, Moreland City Council's Environmental Health Officer, Vicky Lambropoulos , will explore the food safety/food standards component of Unit 3 of the VCE Food and Technology course.	A fantastic opportunity to venture behind the scenes at one of these new fabulous world class state of the art venues. Both will familiarise you with current trends and technology and enhance your understanding of the hospitality Industry. You choose which to tour.
	Code: 101972-6	Code: 101972-7	Code: 101972-8	Code: 101972-9	Code: 101972-10	Code: 101972-11

1:45pm – 3:00pm	VET Hospitality Program 2 Units 3 & 4	VET Hospitality Program 1 Units 3 & 4	VicHealth	Youth food behaviours	FSANZ food legislation
	This workshop presented by Sue Birch , Eltham College of Education will provide opportunities to discuss and plan for Units 3 and 4 in Program 2, and the implementation of the new training package. Timelines, teaching strategies, resources, student activities, record keeping, and scored assessment tasks will be covered. You will come away with new ideas and information for your delivery of Hospitality in 2010 and beyond.	This workshop presented by Leah Eekelschot , Mater Christi College, will provide opportunities to discuss and plan for Units 3 and 4 in Program 1, and the implementation of the new training package. Timelines, teaching strategies, resources, student activities, record keeping, and scored assessment tasks will be covered. You will come away with innovative ideas and information for your delivery of Hospitality in 2010 and beyond.	VicHealth's Associate Professor John Fitzgerald will address Unit 3, Outcome 2 from the new VCE Health and Human Development study, which describes the role of VicHealth in promoting health. This session will cover VicHealth's values and priorities and the outcomes of various VicHealth funded health promotion projects.	A new component of the Year 11 VCE Health and Human Development study requires students to: understand the impact of food behaviours on youth (12–18 years) health and development. Behaviours include skipping meals, the consumption of foods from sources outside the home and the consumption of soft drinks and energy drinks. Join Dr Elizabeth Denney-Wilson from the University of NSW as she shares the findings from her studies into the eating behaviours of children and adolescents.	Both the VCE Health and Human Development and VCE Food and Technology studies make reference to FSANZ. Communication Manager Lydia Buchtman from FSANZ will detail the legislation developed by Food Standards Australia New Zealand that governs the safety and quality of food. Also addressed will be FSANZ's current priority areas, food package labelling and the monitoring and enforcement of compliance.
	Code: 101972-12	Code: 101972-13	Code: 101972-14	Code: 101972-15	Code: 101972-16