



# Annual Conference

**Connect. Create. Inspire**

**MONDAY 27 OCTOBER 2025**

Melbourne Convention and Exhibition Centre,  
1 Convention Centre Pl, South Wharf VIC



# Invitation

We are thrilled to invite you to join us to **Connect. Create. Inspire** at our 2025 Home Economics Victoria Annual Conference.

Held once again at the Melbourne Convention and Exhibition Centre, this year's event features over 40 engaging sessions tailored to teachers of Years 7–10, VCE, and VET, covering a diverse range of topics from Food Studies and Health and Human Development to Product Design and Technologies, Textiles and Hospitality.

As our premier professional learning event of the year, these sessions are designed to inspire, inform, and connect teachers. With so many incredible options, the hardest part will be choosing which sessions to attend! With something for everyone, it is a fantastic opportunity to learn from subject and industry experts, reconnect with peers, and reignite your passion for learning and teaching.

Spaces are limited, so be sure to register now to secure your spot and be part of this inspiring professional learning experience!



**[REGISTER NOW](#)**

# Keynote

Our keynote presenter to **inspire** us all, is **Sarah Davidson**.

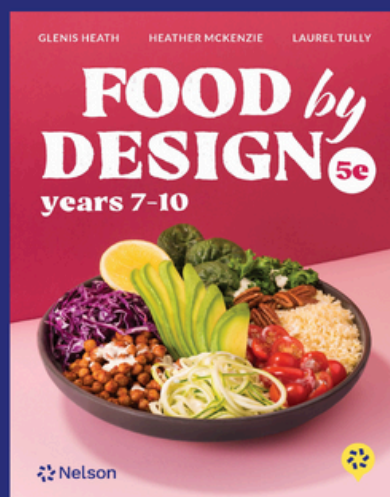
Sarah is a TV and radio presenter for Channel 7's House of Wellness and voice of 'Seize the Yay' podcast. Sarah encourages others to create a life they love and on the days when working in schools seems hard, Sarah will inspire us to find our 'yay' in every day.



## Foster Students' Lifelong Skills and Passion with **Food by Design**

**Food by Design for Years 7 - 10** empowers teachers to inspire a lifelong love of food, nutrition, and cooking in their students.

More than just a textbook, the fifth edition is a contemporary resource filled with recipes, modern examples and practical activities designed to save you time and cost.



Explore this exciting new edition by scanning the QR code




**1A**

## VCE Food Studies insights for 2026

**Dr Leanne Compton**  
VCAA Curriculum Manager - Design & Technologies

Hear from Dr Leanne Compton, VCAA, as she shares key insights from the past year in VCE Food Studies.


**1E**

## Strategies for an engaging VCE HHD

**Chrissy Collins**  
Huntingtower School

Explore a variety of fun strategies for engaging students in VCE Health and Human Development. Chrissy Collins, Huntingtower School, will guide you through a range of activity ideas for different classes and learning styles across VCE HHD units 1-4. Leave the session feeling more confident to plan engaging activities for students to participate in.

## Food styling and photography

**Robert Redfern**  
Collingwood College

Designed for all year levels, this session will inform food educators how to enhance their practical classes. With minimal tools needed, Robert Redfern, Collingwood College, will demonstrate food styling and photography skills to showcase student folio examples. He will also discuss how food styling can be embedded in both formative and summative tasks. Attendees are welcome to use their own cameras for the session's practical component.


**1B**

## 1 Hotel Melbourne tour

**1F**

# 1

  
HOTELS

Take a behind-the-scenes look at the food and beverage operations at 1 Hotel Melbourne. Explore From Here by Mike, the hotel's seasonal farm-to-table restaurant highlighting Victorian produce, and Crane Bar & Lounge, known for craft cocktails and local wines. Discover how sustainability, provenance and nature-inspired design shape their menus and guest experience. Meet outside Room 112 and prepare to walk as a group. This activity requires walking and standing for the full 45-minute session.

## Clothing The Gaps

**Sarah Sheridan**  
Clothing The Gaps

Clothing The Gaps is more than a fashion label - it's a movement for change. As a certified Aboriginal business and social enterprise, it uses fashion as a platform for truth-telling, First Nations justice, and meaningful conversations. In this session, co-founder and deputy CEO Sarah Sheridan will share how the brand empowers people to 'wear their values' and spark social change, while highlighting the vital role teachers play in shaping the next generation's understanding of culture, justice, and community.


**1C**

## Native ingredients in alcohol free beverages

**Jason Quin**  
ETCH Sparkling

Hear how ETCH Sparkling founder Jason Quin transformed his life after recognising his growing reliance on alcohol to manage daily stresses. Together with his partner, he created a range of sugar-free, alcohol-free beverages showcasing native ingredients such as finger lime, lemon myrtle, Kakadu plum, and mountain pepperberry. Discover the ETCH story - a celebration of sustainably farmed Australian produce, good health, and social inclusion - while also gaining insight into the product development process.


**1G**

## Real world product design

**Dave Sayers**  
Avail Design

Prepare VCE Product Design and Technologies students to apply their skills across a wide range of products. This session will give you fresh inspiration from Dave Sayers, founder of Avail Design, who creates stylish and accessible bathroom supports that improve the lives of the elderly and people with disabilities. Hear how his passion for design developed from school to running his own company, and take away real-world insights to share with your students.


**1D**

**1H**

## Mystery cook\*\*

Visit the MCEC kitchens for this practical demonstration session. You will be required to stand for the duration of the session.

\*\* Choose only ONE kitchen session



**REGISTER NOW**

# SESSION 2: 11:20AM - 12:05PM



2A

## Planning for VCE Food Studies units 3&4

**Christina Spurrell**  
Princes Hill Secondary College

Take a dive into the world of navigating the VCE Food Studies units 3&4 course with Christina Spurrell, Princes Hill Secondary College. Christina will share teaching and learning activities, assessment ideas, a suggested course outline, and the tips and tricks she has learnt along the way to help you prepare for 2026.



2E

## Creating conversation-ready classrooms

**Dee Audino**  
Macleod College

Health classrooms often explore deeply personal and sensitive topics - from consent and identity, to mental health and relationships. This session, led by Dee Audino, Macleod College, explores practical strategies for creating a safe, respectful, and inclusive environment where students feel confident to engage.

## Native foods in the Food Studies curriculum

**Julie Weatherhead**  
Peppermint Ridge Native Foods

This session with Julie Weatherhead, Peppermint Ridge Native Foods, highlights the most suitable native food plants for school kitchen gardens and food studies kitchens, their health benefits, popular recipes, and creative classroom uses. Participants will experience plant samples to explore their unique flavours and aromas.



2B

## Inside the café classroom

**Mark Agius**  
Caulfield Grammar School

Mark Agius, Caulfield Grammar School, shares how the Year 9 Café Business program immerses students in running a themed café, building skills in cookery, teamwork, and business. With 25+ years of hospitality and teaching experience, Mark shows how hands-on learning can uncover hidden strengths and inspire future food industry careers.



2F

## Colour, creativity and sequins

Anna Wilson, founder of Sequin Polarbears, brings creativity, colour, and storytelling together through her bold and expressive textiles designs. Passionate about sparking joy and encouraging individuality, Anna's work challenges traditional approaches to fashion and textiles by celebrating playfulness, sustainability, and self-expression. Anna will lead a fun hands-on session while sharing her creative journey and provide ideas for bringing more imagination, confidence, and vibrancy into the textiles classroom.



2C

**Anna Wilson**  
Sequin Polarbears

## Using Canva for creative teaching and learning

Step up your resource design skills with Alison Kuen in this practical Canva session. Learn tips for using this application to create eye-catching presentations, posters, and worksheets that connect with your students. Whether you are new to Canva or ready to take the next step, bring your laptop or iPad and start creating resources straight away!

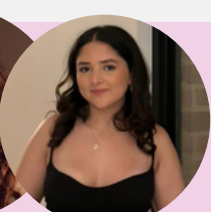


2G

**Alison Kuen**  
Curriculum consultant, author



2D



## Top tips from top students

**Lana Cannatello and Siena Scarlata**  
Class of 2024

Hear from Lana Cannatello and Siena Scarlata, past students who scored exceptionally well in their VCE Product Design and Technologies studies in 2024. Learn from a student perspective their top tips for what they found most useful in their revision so you can incorporate this in your planning for 2026.



2H

## MCEC Tour and Taste\*\*

**Karl Edmonds**  
MCEC Culinary Development Chef

Experience a behind-the-scenes look at the Melbourne Convention and Exhibition Centre's kitchens and enjoy a cooking demonstration and taste test with Karl Edmonds, MCEC's Culinary Development Chef, and his team. This session will focus on how sustainability is front of mind when preparing food at the MCEC. Don't miss this rare chance to explore one of Melbourne's largest kitchen operations! You will be required to stand for the duration of this session.

\*\* Choose only ONE kitchen session

**3A**


## Josh's Rainbow Eggs

**Josh Murray**  
Josh's Rainbow Eggs

Hear from Joshua Murray, whose journey began in the industry at just nine years old when he founded Josh's Rainbow Eggs. Perfect for VCE Food Studies teachers, Josh will touch on all things ethical farming and owning a thriving business with over 180,000 free-range chickens.

**3E**


## Emphasising the capital 'H' in HPE

**Chris Clark**  
VCAA Curriculum Manager - Health & PE

This session will focus on the key changes to health education within Health and Physical Education F-10 Version 2.0. Additionally, the session will look at how the focus areas and the skills, knowledge and understanding within the curriculum can drive planning, teaching and assessment. Chris Clark will share ideas of how teachers can emphasise the development of health literacy and embed this across units of work.

## Understanding the FEAST program

**Lucy Bowtell** OzHarvest

Discover how OzHarvest, Australia's leading food rescue organisation, goes beyond food relief to create lasting change through education. Their free, curriculum-aligned FEAST program empowers primary and secondary students to eat healthier, waste less, and champion sustainability, with comprehensive resources to support teachers. Join Lucy for a FEAST Q&A and a live demo of a versatile 'Use It Up' recipe using OzHarvest kitchen kits, designed to help bring food education to life in schools.


**3B**

## What can your Local Learning and Employment Network do for you?

**Andrew Simmons**  
South East Local Learning and Employment Network

In this session Andrew Simmons, South East Local Learning and Employment Network, will cover the range of services and support available for VET delivered to school students (VDSS), perfect for those teaching VCE VET Hospitality or Cookery.


**3F**

## Sustainability and innovation for textiles teachers

**3C**


**Jye Marshall**  
Swinburne University of Technology

Jye Marshall, fashion educator, designer, and innovator from Swinburne University of Technology, brings a wealth of industry and teaching experience to this session. With a background in machining, pattern making, and both vocational and higher education, Jye is passionate about equipping students with the skills and mindset to shape a more sustainable fashion future. Discover practical strategies for embedding sustainability and innovation into your classroom to inspire the next generation of creative problem-solvers.

**3G**

## Addressing burnout

**Lee-Anne D'Agostino & Sue Cosgrove**  
Live in Life Wellness & Zest Again

In today's fast-paced and emotionally demanding environments, burnout and compassion fatigue have become increasingly common - especially among those in 'caring' professions like teaching. This presentation by Lee-Anne D'Agostino, Live in Life Wellness, and Sue Cosgrove, Zest Again, explores practical strategies to recognise early warning signs, build resilience, and reframe self-care as a professional necessity rather than a luxury. Discover how to move beyond survival mode and create habits that support sustained wellbeing, purpose, and fulfilment - both personally and professionally.


**3D**


## Strategies for VCE Product Design & Technologies

**Judith Jackson-Joyce**  
Santa Maria College

From making biomaterials in the kitchen to everyday content delivery, join Judith Jackson-Joyce, Santa Maria College, as she shares tips and techniques for teaching VCE Product Design and Technologies.

**3H**


## Easy vegan Egyptian foods\*\*

**Mayan Rowling**  
Mayan's Cooking Company and VET Hospitality trainer

Looking for fresh vegan ideas to use with your students? In this fun cooking demo with Mayan Rowling, you'll learn how to make falafel, tahini, hummus, and baba ghanouj from scratch, then wrap it all up in a toasted wrap and serve with salad for a delicious meal. Discover how Egyptian street food, naturally vegan and full of flavour, can be adapted for any class or year level. Recipes, including a crowd-pleasing vegan chocolate cake, will be provided.

\*\* Choose only ONE kitchen session



4A

## Political influences on food systems & food sovereignty

Grace Sportelli

Ivanhoe Girls Grammar School

This session led by Grace Sportelli, will explore food systems in Australia and how government, politics and consumer activism shift and change the way food is grown, sold, advertised, marketed and disposed of. It will delve into why and how food manufacturers have such control over our food systems, ways consumers may be exploited through marketing, advertising and labelling and also look at how consumers can fight back through food sovereignty and food citizenship.



4E

## Ideas for junior health subjects

Jo A'Beckett

Australian Catholic University

Collect new ideas for teaching junior Health from years 7-10 with Jo A'Beckett, Australian Catholic University. Delve into possible units of work, consider potential interdisciplinary connections, and consider strategies for effectively teaching the curriculum whilst making learning fun and meaningful.

## Aligning explicit teaching with Victorian Curriculum 2.0

Daniel Baldwin &amp; Hannah Smith

MacKillop College and Marist Sion College

Victorian Curriculum 2.0 is rolling out across the state. Join Daniel Baldwin, MacKillop College and Hannah Smith, Marist Sion College as they explore curriculum mapping and explicit teaching and assessing of the strands within the Technologies learning area.



4B

## Allergy awareness

Merryn Netting

National Allergy Council



4F

Merryn Netting, National Allergy Council, will share essential guidance on supporting students with food allergies across school settings, including school kitchens or student-run restaurants and cafes. The session will explore best-practice strategies for safe food preparation and service, practical approaches to managing risk, and ways to build awareness among students. Whether you are teaching about health and nutrition or preparing food, this session will equip you with the knowledge and confidence to keep students safe and supported.

## Engaging students in junior textiles

Allison Cameron &amp; Robyn Ridsdale

St Paul's Anglican Grammar School &amp; Warragul Regional College

Looking for ideas for junior and middle school textiles that allow you to differentiate and align with Victorian Curriculum 2.0 and prepare students for VCE Product Design and Technologies? Allison and Robyn are experienced textiles teachers from regional Victoria. They will explain a range of practical projects they have used and adapted in the textiles classroom to engage students, allow all students to achieve success in textiles and how they align with the design process outlined in the Victorian Curriculum 2.0. This session will be interactive to allow you to engage in the design process.



4C

## Supporting gut health

Kim Menzies

What's Your Gut Feeling



4G

Join Kim Menzies, accredited practising dietitian at What's Your Gut Feeling, to unpack the 'mystery box of ingredients' that support gut health - you can guarantee there will be fibre, fermented foods and 'a rainbow of colours' included.



4D

## VCE Product Design and Technologies practical learning activities for 2026

Monique Dalli

Xavier College

Monique Dalli, Xavier College will workshop practical learning activities that include integration of reflections from assessor reports, and help you to begin planning for teaching VCE Product Design and Technologies in 2026. This session will include tips on using generative AI to create student friendly resources and ways to differentiate learning for all abilities in your classroom.



4H

## MCEC Tour and Taste (Repeat)\*\*

Karl Edmonds

MCEC Culinary Development Chef

Experience a behind-the-scenes look at the Melbourne Convention and Exhibition Centre's kitchens and enjoy a cooking demonstration and taste test with Karl Edmonds, MCEC's Culinary Development Chef, and his team. This session will focus on how sustainability is front of mind when preparing food at the MCEC. Don't miss this rare chance to explore one of Melbourne's largest kitchen operations! You will be required to stand for the duration of this session.

\*\* Choose only ONE kitchen session



**REGISTER NOW**

# SESSION 5: 2:30PM - 3:15PM



5A

## Planning for VCE Food Studies units 1&2

**Lee-Anne D'Agostino**  
Virtual School Victoria

Join Lee-Anne D'Agostino, Virtual School Victoria, as she covers key strategies for developing an engaging unit 1 & 2 food studies course. Save time with a suggested course outline, teaching & learning activity ideas and strategies for developing assessment tasks which meet the requirements of the current VCE Food Studies study design. Leave with greater confidence to develop your own Year 11 Food Studies course for your students.



5E

## Insights from 2025 for VCE Health and Human Development

**Katherine Jones**  
Penola Catholic College

After the first year with the new study design for VCE Health and Human Development, Katherine Jones, Penola Catholic College, will explore what we have learnt and can take into planning for 2026.

## Year 9 fine dining

**Anna Arya**  
Alamanda K-9 College



5B

Looking to enhance the elective offerings at your school? Gain valuable insights from Anna Arya, school kitchen assistant at Alamanda K-9 College, who will share how the Year 9 Fine Dining elective runs at this school. From menu planning to the skillful production of dishes that reflect contemporary food trends, this session will showcase ideas and strategies to foster creativity and excellence in your elective program.

## Greenspace urban farming Macrofarm tour

**Jake Archbold, Farm Manager**  
Greenspace



5F

Take a guided tour of Melbourne's innovative Greenspace Macrofarm, a hydroponic vertical farm in Southbank. Discover how microgreens and herbs are grown sustainably using 95% less water, learn about urban farming technology, and explore how this model connects local food production with future city living. Requires a 15-minute walk from the MCEC to the venue, then standing/walking during the session.

## Preparing for V2.0 curriculum in Design and Technologies

**Dr Leanne Compton**  
VCAA Curriculum Manager - Design and Technologies



5C

Join Dr Leanne Compton, VCAA Curriculum Manager for Design and Technologies, as she provides valuable insights into V2.0 curriculum for Design and Technologies teachers. Leanne will outline key updates and share guidance to help schools and teachers prepare for implementation.

## Fire safety 101



**Fire Rescue Victoria**

5G

Do you know the difference between the colours on a fire extinguisher? Join the team from Fire Rescue Victoria for an essential fire safety session tailored specifically for people working in school kitchens. This session covers fundamental fire safety practices, from fire prevention strategies, safe equipment handling, and response techniques for a variety of situations unique to food preparation environments.



5D

## From passion to fashion

**Estelle Michaledis**  
Saint Stella M

Estelle Michaledis is the founder and designer behind Saint Stella M, a label known for its thoughtful and contemporary approach to fashion. Estelle will share her journey as a designer and business owner, offering insights into the creative process, sustainable design practices, and the realities of running a fashion label. With her industry experience, Estelle will inspire textiles educators with stories and strategies for authentic design thinking.

## Using native ingredients in desserts\*\*

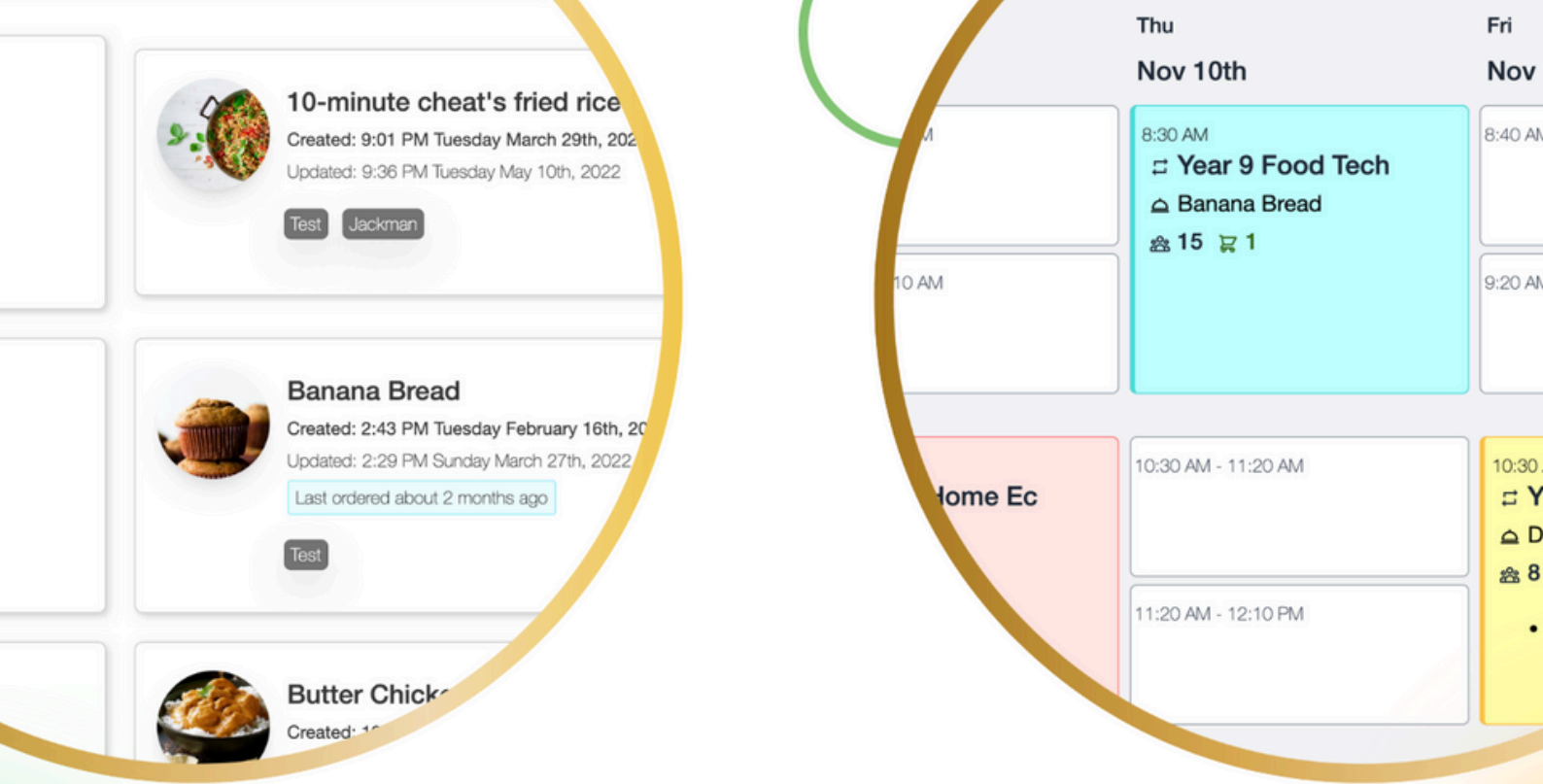
**Teena Oudy**  
Loco for Cocoa Melbourne



5H

Join Teena Oudy, Loco for Cocoa Melbourne, as she showcases creative ways to use native ingredients in sweet applications. Teena will discuss various native ingredients which you can taste in products such as mini native cheesecakes, meringues and roulades. Discover how to bring unique Australian flavours into your desserts while picking up techniques you can adapt for the classroom. You will be required to stand for the duration of the session.

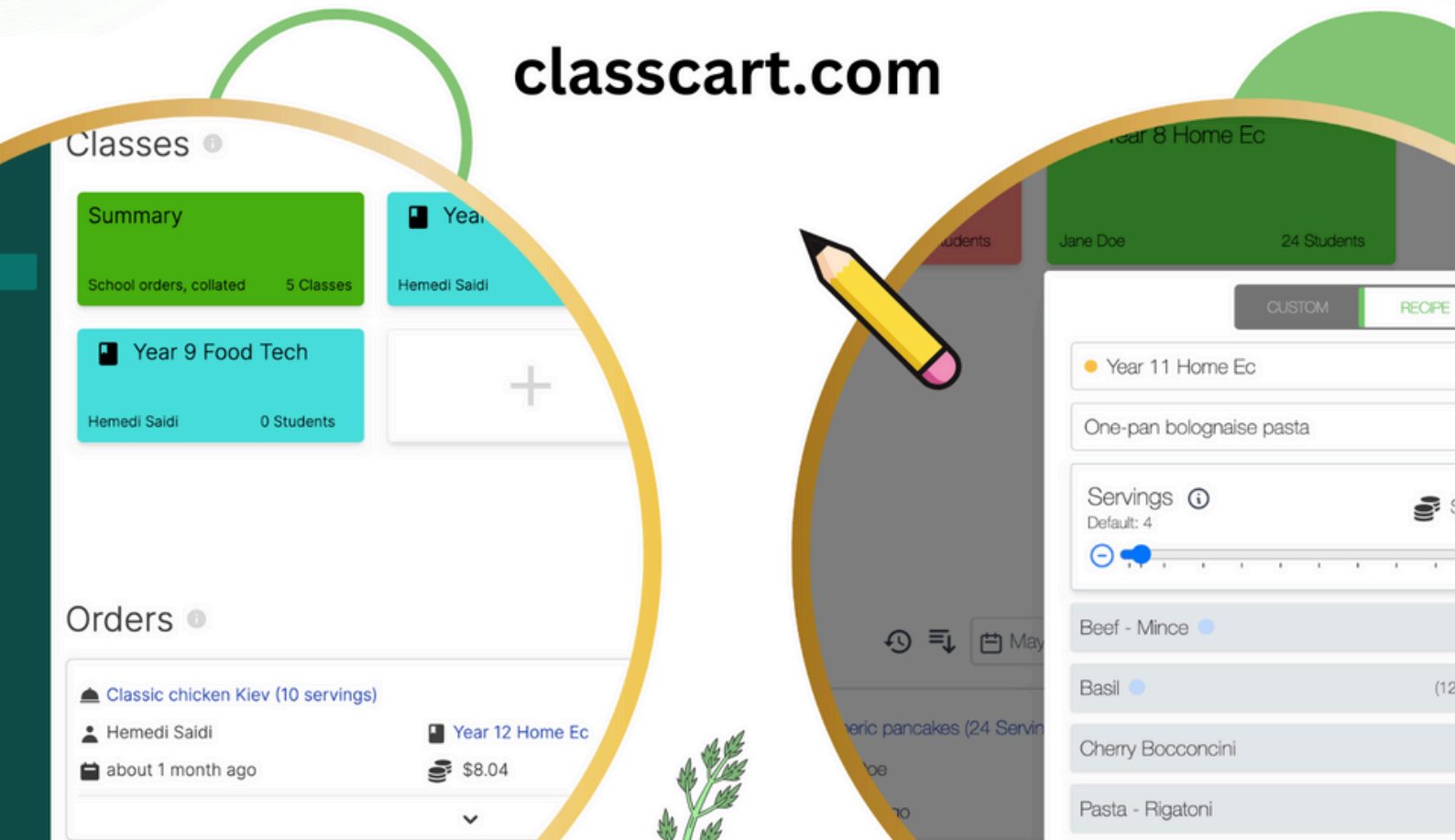
\*\* Choose only ONE kitchen session



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