

**Who should attend?** Year 11 and 12 teachers of FST  
Teachers of lower school Food & Nutrition are encouraged to attend

**Tuesday 3<sup>rd</sup> December, 2019.**

Lecture Theatre 3.101  
Edith Cowan Mount Lawley Campus  
2 Bradford Street, Mount Lawley

**Programme**

8.30 Registration.

9.00 Welcome

9.15 Keynote speaker: **Dr Ranil Coorey** PhD. *How safe is your dinner tonight?*

10.15 Morning tea provided

10.45 **Graham McAlpine** AIMM. *Securing our Food Future.*

11.45 **Jenny Hanna**: Refresh ED: *Teaching Food Systems - teacher resource*

**Judy Illachi**: *SCSA Update of terms and definitions*

**Carleen Edwards**: *My take on assessment*

12.45 Lunch: Bring Your Own. There are cafés at ECU that have a range of food available, including vegetarian.

1.30 **Craig Hywood**: *Food Styling. Tips and tricks of the trade.*

2.00 Teacher discussion groups.

**Please bring a task/resources/ ideas you are using in either the General or ATAR course that is NOT on the SCSA website OR a lower school Design brief**

3.00 Close

**Cost:** HEIAWA Members: \$30  
Non-members: \$60  
Student members: No Charge

**To Register:**

<https://www.trybooking.com/BFLUQ>



**Dr Ranil Coorey** is a Senior Lecturer in the School of Molecular and Life Sciences at Curtin University, Perth, Australia. His research and teaching interests focus on food safety and food safety system, and food processing. He has worked in the industry internationally in research and development before joining the university sector as an academic. Ranil holds a BSc in food technology and a PhD in food science. He is an active researcher in food safety and food processing and has published in these areas, while teaching at the undergraduate and post-graduate levels. Ranil has also been a valued member of the FST Course Advisory Committee for many years.

**Graham McAlpine** AIMM Project Coordinator, Sustainable Agriculture Program, Perth NRM. The Food Future initiative program has been framed to facilitate a more transparent engagement state-wide, in sustainable food production and supply chain initiatives for WA, given the projected population expansion and effects of changing climate. The focus is on food safety, human health, nutrition & consumption, food production capability, provenance and natural resource use/availability.

**Craig Hywood**

Prior to become a teacher of Hospitality and Food Studies at South Coast Baptist College, Craig travelled extensively throughout the world working as a chef. Closer to home he has worked in restaurants such as the Hayman Island Resort, 44 King Street Cafe, Hilton Perth and the Radisson Perth. In this session, he will combine his knowledge as a head chef with his teaching experiences to share innovative ideas that can be easily implemented in the classroom.

**AITSL Standards addressed by this professional learning session.**

Standard 2: Know the content and how to teach it

Standard 3: Plan for and implement effective teaching and learning

Standard 6: Engage in professional learning

Standard 7: Engage professionally with colleagues, parents/carers and the community

Many thanks to the sponsors of this event