

# Teacher's Toolkit

## VCE Food & Technology



### Practical professional development for teachers of VCE Food & Technology Units 1 and 3

Covering the new Study Design these engaging professional development sessions for teachers of VCE Food & Technology are designed to provide useful insights into each Area of Study in the new VCE course. The advice contained in these sessions comes from the presenters' extensive teaching and text authoring experience. Their advice will greatly assist Food teachers with course development, teaching approaches and 'hands-on' learning activities.

### PRESENTERS

#### Laurel Tully

*B Ed, TSTC (Home Economics), Cert IV Assessment & Workplace training*

#### Glenis Heath

*Dip Domestic Arts, TSTC (Home Economics)*

Both Laurel Tully and Glenis Heath are highly experienced teachers of Food and Technology: Units 1-4, both having taught the study for many years. During this time they have consistently achieved a high proportion of students with study scores over 40 and both have taught students who have achieved perfect scores, Premier's awards and many who have been selected for Top Designs.

They are both well respected co-authors of a stable of complementary VCE texts and resources:

- Food Solutions 1 & 2 (3rd edition) Heath, McKenzie, Tully, Pearson Education 2010
- Food Solutions 3 & 4 (3rd edition) Heath, McKenzie, Tully, Pearson Education 2010
- Checkpoints Food and Technology, Cambridge University Press 2010
- Quality Assessment Tasks – for SACs for Units 1–4 as well as the SAT.

Laurel was one of the two key writers of the new Food & Technology Study Design and has also been involved in presenting implementation workshops across the State. Glenis has been a member of the consultative panel for the new study. Laurel is the current chairperson of the Food and Technology examination panel, and both are very experienced assessors for the final examination. Glenis is also a reviewer for the School Assessed Task. Both Laurel and Glenis have presented VCE exam revision lectures for Access Education.

**NEW AND  
REVISED  
PROGRAM  
FOR 2012**





## Unit 1

- Creative and innovative strategies for addressing Outcome 1 Keeping food safe
- Introducing the design process in Unit 1
- Developing a template for recording information about key foods
- Developing student skills in presenting food creatively
- Ideas for addressing ethical issues in food production

## Unit 3

- Teaching and learning strategies for Unit 3 Outcome 1 and 2
- Hints for successful teaching of FSANZ, HACCP and the Food Standards Code
- A creative approach to teaching the key foods in Unit 3 Outcome 2
- Strategies for success in the SAT
- Understanding the Scope of the Task for the SAT
- Building a creative design brief
- Skills in undertaking primary and secondary research
- Making footnoting achievable
- Addressing the key knowledge component of Cr 3, 4, 5 & 6 of the SAT
- Exploring creative ideas for food items for the SAT
- Planning for presentation

**This program meets the following standards of professional practice as required for ongoing registration with The Victorian Institute of Teaching**

### Professional knowledge

- Teachers know how students learn and how to teach them effectively
- Teachers know the content they teach

### Professional practice

- Teachers plan and assess for effective learning
- Teachers use a range of teaching practices and resources to engage students in effective learning

### Professional engagement

- Teachers reflect on, evaluate and improve their professional knowledge and practice
- Teachers are active members of their profession.

Half day = 3.5 hours PD OR Whole day = 7 hours PD

## Booking details

- **Price per Unit (1 or 3) includes** presentation, all support materials, Certificate of Attendance, morning or afternoon tea.
- **Lunch is optional for all attendees at \$25 per person**
- Booking confirmation letters are sent to the address provided on this form. If you have not received your confirmation by 2 days prior to program you must contact our office.
- **To Book** Phone: 03 9530 0336 Fax: 03 9532 7850 Post to PO Box 2600 Caulfield Junction Vic 3161 or complete the online booking form at [www.accesseducation.com.au](http://www.accesseducation.com.au)
- **Bookings Close** 4 business days prior to each event. Bookings after closing dates incur a \$20 service fee.
- Cancellations before the closing date incur a \$20 charge, no refunds after closing date. Substitutes available up to 24 hours prior to each event at no cost but our office must be notified.

## Booking form

## TAX INVOICE

One Plus One Management Pty Ltd trading as Access Education ABN 28 216 941 748  
PO Box 2600 Caulfield Junction 3161. [www.accesseducation.com.au](http://www.accesseducation.com.au)

## Teacher's Toolkit for VCE Food & Technology Units 1 & 3 – \$115 per Unit (inc GST)

**VENUE** (please indicate preferred venue and Unit/s you are booking)

**Mulgrave Country Club**

Thursday 16 February 2012

**Unit 1:** 9.00am – 12.30pm **Unit 3:** 1.00 – 4.30pm

**Sunshine Convention Centre**

Monday 20 February 2012

**Unit 1:** 9.00am – 12.30pm **Unit 3:** 1.00 – 4.30pm

**NAME/S** (please print as they are to appear on the Certificates of Attendance) **Unit 1** **Unit 3** **Lunch Yes**

**1**

email .....

**2**

email .....

\* Special dietary needs  Vegetarian  Gluten Free  Dairy Free

School .....

Postal address .....

Postcode .....

Ph ( ) .....

Fax ( ) .....

**Payment Options for**  Units @ \$115 and  lunches @ \$25

**School Order No** .....

**Cheque for \$** .....

**Direct EFT payment of \$** BSB 033 034 A/C No: 493 449

For EFT payments please fax Confirmation of Payment to 03 9532 7850 or email to: [vce@accesseducation.com.au](mailto:vce@accesseducation.com.au)

**Please charge \$** ..... to Credit Card (details below)

Visa  Mastercard Expiry date / .....

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Cardholder's name .....

Cardholder's signature .....