

# Teacher's Toolkit

## Food Studies 2018



**After the first year of the new Food Studies it is time to review the teaching and learning of the study.**

Following the success of our well established Food Studies PDs in 2017, Access Education is pleased to announce the entire program for the subject, Food Studies, in 2018. This engaging practical professional development program is suitable for all teachers of Food Studies. The main focus of the program is to help you add to your Toolkit by providing you with a number of teaching and learning strategies that you can take with you to enhance the understanding of key concepts for your students. In particular, this program will focus in on the more challenging aspects of the course. During the session(s) you will be provided with:

- **sample unit outlines**
- **activities that can be utilised in the classroom**
- **exam preparation**
- **creative ideas for assessment tasks**

These sessions will provide you with changes to the VCAA study design and information that you can use in class with your students to ensure that you are keeping up-to-date with the latest trends. This professional learning activity is about much more than just being shown ideas on what to do, rather the aim is to provide you with a range of practical and ready to use resources to enhance your teaching.

## PRESENTERS

### Laurel Tully

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

### Glenis Heath

*Dip Domestic Arts, TSTC (Home Economics)*

Laurel Tully and Glenis Heath are the well-respected co-authors of a stable of complementary VCE texts and resources including Food Solutions 1 & 2 and Food Solutions 3 & 4.

### Belinda Page

*Dip App Sci (HEC), Grad Dip Ed, Cert IV Training & Assessment*

Belinda Page is an experienced teacher at Lowther Hall Anglican Grammar School where she is a passionate teacher of Food Studies that is currently the Head of Food Studies and Health. Belinda is an experienced VCE examination assessor and has previously been on the VCE Food and Technology examination panel. She has a track record of teaching students who have achieved perfect scores. As well as her extensive teaching experience, Belinda has previously worked as a Home Economist in various roles the food and appliance industry in Melbourne. She has skills in marketing, product and recipe development, staff training and development, cooking demonstrations and appliance testing.

### Hayley Allen

*Bachelor of Applied Science (Consumer Science) RMIT University 2004  
Graduate Diploma of Education (Secondary) RMIT University 2005*

Hayley is an experienced teacher of Food and Technology having taught the study for several years in Melbourne and GCSE Food Technology in London. Hayley is the Technology Coordinator at St Bernard's College and was responsible for the establishment of their Food Technology curriculum and centre. Hayley is very skilled in engaging her students in using ICT to undertake collaborative learning tasks.

plus  
NEW IN 2018  
Food Studies  
Trial Exams  
Unit 3 & 4



**OUR BIGGEST AND  
BEST PROGRAM...**

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### Unit 1: Food origins

- Learning activities that develop students' ability to demonstrate key knowledge and skills
- Strategies to include a range of practical activities as an integral part of the study to maintain student engagement
- Useful resources
- Assessment ideas and advice for preparing records of production activities
- Strategies for exam revision

### Unit 2: Food makers

- Ideas for practical learning activities and production work as an integral part of the study to enhance key knowledge and maintain student engagement
- Useful resources
- Assessment ideas:
  - using the design process to develop a practical food solution for a need in the food industry or school community
  - using the design process to develop a practical food solution in a domestic or small-scale setting
- Strategies for preparing students for Units 3 & 4.

### Unit 3: Food in daily life

- Work through the key knowledge and key skills for Unit 3 and provide links to a range of learning activities and resources
- Review assessment, with emphasis on performance descriptors for assessment tasks, particularly practical activities
- Develop strategies for practical activities that cover a range of key knowledge and skill dot points and apply the rationale and principles of the Australian Dietary Guidelines in establishing health meal patterns
- Discuss the incorporation of online activities and ICT for enhanced student engagement
- Questions

### Unit 4: Food issues, challenges and futures

- Work through the key knowledge and key skills for Unit 4 and provide links to a range of learning activities and resources
- Review assessment, with emphasis on performance descriptors for assessment tasks, particularly when approaching the written report
- Develop an understanding of valid food information and the contemporary context where Australian's develop and apply food knowledge, skills and information
- Review the key knowledge and skills in relation to the 2017 examination and focus on developing high quality answers to examination questions
- Preparing students for the examination, with some specific revision strategies
- Questions



**order here** ↗

**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 = 3.25 hours PD OR Whole day = 6.5 hours PD

# Booking form TAX INVOICE

One Plus One Management Pty Ltd trading as Access Education ABN 28 216 941 748  
PO Box 2295 Moorabbin Victoria 3189 www.accesseducation.com.au

## Teacher's Toolkit for Food Studies \$150 per session per person (inc GST)

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

### Mulgrave Country Club, Wheelers Hill

- Unit 1** Friday 16 February 9.00am – 12.15pm  
 **Unit 3** Friday 16 February 1.00pm – 4.15pm  
 **Unit 2** Friday 27 April 9.00am – 12.15pm  
 **Unit 4** Friday 27 April 1.00pm – 4.15pm

### Victoria University, Sunshine Convention Centre

- Unit 1** Monday 12 February 9.00am – 12.15pm  
 **Unit 3** Monday 12 February 1.00pm – 4.15pm  
 **Unit 2** Monday 23 April 9.00am – 12.15pm  
 **Unit 4** Monday 23 April 1.00pm – 4.15pm

**YES I would like to prebook my brand new 2018 Food Studies Unit 3 & 4 Trial Exam with Solutions @ \$85** – emailed by 21 August

**NAME** (please print as required on the Certificate of Attendance)

name .....

email .....

\* Special dietary needs  Vegetarian  Gluten Free  Dairy Free

School .....

Postal address .....

Postcode .....

Ph ( ) .....

Fax ( ) .....

**Payment Options for**  Units @ \$150 per session per person  
**plus**  @ \$85 per Food Studies Trial exam

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

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

**Direct EFT payment of \$** BSB 033 034 A/C No: 493 449  
 Email remittance advice to vce@accesseducation.com.au

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

Visa  Mastercard **Expiry date** / **CVN:**

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Cardholder's name .....

Cardholder's signature .....

### Booking details

**Price per Unit includes** presentation, all support materials, Certificate of Attendance, morning or afternoon tea. **Lunch is included if attending both morning and afternoon units on the same day.** Booking confirmations are sent to the email address provided on the form. If you have not received your confirmation by 2 days prior to program you must contact our office. **To Book** Phone: 1300 338 222 Fax: 1300 315 708.  
 Post to PO Box 2295 Moorabbin Vic 3189 or complete the online booking form at **www.accesseducation.com.au**. **Bookings Close** four business days prior to each event. Bookings incur a \$20 service fee after closing dates. 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.