

# Teacher's Toolkit

## Food Studies 2019



**Glenis and Laurel may have retired but the Toolkits have not.  
All new presenters with all new presentations and ideas**

Access Education is pleased to announce an entirely new program for the subject, Food Studies, in 2019. This engaging practical professional development program is suitable for all teachers of Food Studies. In 2019 we will return to the origins of the Teacher Toolkit program by adding to your existing Toolkit by providing you with a number of fresh and innovative teaching and learning strategies that you can take with you to enhance the understanding of key concepts for your students.

These brand new sessions will be considerate of all teachers of the subject and the restrictions and confrontations that you face. 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

### Michelle Downie

*Graduate Diploma Technology Education, Cert III Commercial Cookery, Diploma Hospitality Management, Certificate IV Training and Assessment.*

After qualifying as a Chef, Michelle Downie spent several years in industry before moving into the TAFE sector, teaching Apprentice Chefs, VET Commercial Cookery and Hospitality Operations, along with Commercial Cookery and Diploma in Hospitality Management students. After completing her Graduate Diploma in Technology Education, Michelle commenced her secondary teaching career as Head of Food Technology at a school in NSW, where she had many successful years of students achieving the highest level of Band 6 results. Michelle is the Co-Author of the 'Stage 6 Food Tech Focus' text book designed for the NSW HSC curriculum. As a passionate and enthusiastic educator, Michelle is currently teaching VCE Food Studies, Year 7-9 Food Technology and Agriculture in Northern Victoria.

Michelle has also implemented and co-ordinated the 'Stephanie Alexander Kitchen Garden' program in schools, teaching students in Year 3, 4, 5 and 6..

### Belinda Page

*Dip App Sci (HEc), Grad Dip Ed, Cert IV Training & Assessment TAE40110*

Belinda Page is an experienced teacher at Lowther Hall Anglican Grammar School where she is a passionate teacher of Food Studies and 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 in 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.



*plus*  
**ALL NEW 2019  
Food Studies  
Trial Exam  
Unit 3 & 4**

**NEW PROGRAM  
NEW PRESENTERS  
NEW IDEAS...**

# Teacher's Toolkit

## Food Studies 2019



### All new non elitist programs aimed at adding to your existing toolkit

#### Unit 1: Food origins

- Engaging learning activities that develop students' abilities to demonstrate key knowledge and skills
- Innovative ideas and strategies to include a range of practical activities as an integral part of the study to foster and maintain student engagement and collaboration
- Useful resources
- Assessment ideas and advice for preparing records of production activities
- Strategies for exam preparation and revision

#### Unit 2: Food makers

- Ideas for theory and practical learning activities and production work as an integral part of the study to enhance the understanding and development of key skills and knowledge to 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

- Highlight key knowledge and key skills for Unit 3 and provide new ideas to a range of learning activities and resources
- Discuss assessment practices, with an emphasis on streamlined SAC tasks
  - Develop strategies for new and engaging 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 healthy meal patterns
  - Discuss the latest food trends and ingredients and discover ways to incorporate these into learning activities
- Discuss the incorporation of online activities and ICT for enhanced student engagement
- Sharing of resources and timelines to further support any new teachers to the study
- Questions

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

- Highlight the key knowledge and key skills for Unit 4 and provide links to a range of learning activities and resources with a particular focus on the Research SAC.
- Review assessments, with emphasis on performance descriptors for assessment tasks, particularly when approaching the Research SAC
- Develop a deeper understanding of valid food information and the contemporary context where Australian's develop and apply food knowledge, skills and information
- Focus on developing skills in developing high quality answers to examination questions
- Preparing students for the examination, including specific revision strategies
- Sharing of resources and timelines to further support any new teachers to the study
- 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](http://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 Tuesday 26 February 9.00am – 12.15pm  
 Unit 3 Tuesday 26 February 1.00pm – 4.15pm  
 Unit 2 Friday 17 May 9.00am – 12.15pm  
 Unit 4 Friday 17 May 1.00pm – 4.15pm

### Victoria University, Sunshine Convention Centre

- Unit 1 Friday 15 February 9.00am – 12.15pm  
 Unit 3 Friday 15 February 1.00pm – 4.15pm  
 Unit 2 Monday 13 May 9.00am – 12.15pm  
 Unit 4 Monday 13 May 1.00pm – 4.15pm

**YES I would like to prebook my brand new 2019 Food Studies Unit 3 & 4 Trial Exam with Solutions @ \$85** – emailed by 20 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](mailto: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 and tax invoices 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](http://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.