



AGRICULTURE AND FOOD TECHNOLOGIES – from paddock to plate

**Announcing a full-day of information sessions for teachers
of Food Technology & Food Technology Mandatory**

**Tuesday 30 October, 9.00am – 4.00pm (registration from 8.30am)
at the Professional Teachers' Council NSW Training Centre
67–73 St Hilliers Rd, Auburn (Cnr. Hall and Percy Sts)**

This inaugural Professional Learning day, presented by FoodEdu includes in-depth and interactive sessions from the NSW Food Authority (NSWFA), and the Department of Primary Industries (DPI). It will be held in conjunction with the Professional Teachers' Council NSW and member teaching organisations: the Technology Educators' Association (TEA) and the Home Economics Institute of Australia (HEIA NSW).

Participants will receive the latest information for teachers presented by food science and technology experts. The program will include real world insights into the food industry, innovation in food technology and of food safety, supported by experiments, and case-studies that can be used to inspire students.

Program highlights

- The NSW Food Authority will deliver an interactive "Practical Risk Assessment" session. This activity will focus on learning how to identify high risk foods and to increase understanding of food safety implications during food preparation to mitigate foodborne illness.
- In the NSW DPI Schools Programs session, we will introduce and guide you through the use of three new resources developed for the 2019 Technology Mandatory syllabus. During this session, we will also introduce you to the NESA program builder and guide you to develop your own Technology Mandatory Program for next year (see following page for available resources).
- Enhance your teaching with insights and explanations from industry expert food technologists:
 - Industrial food preparation – types of processing
 - Physical and nutritive effects of processing at home and at industrial scale
 - Food additives

Cost: Members \$350 and \$412 Non Members, to register... [CLICK HERE](#)



Food
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DPI in Schools – Showcased resources

- **The Hamburger Unit**

This fully resourced unit includes content, learning activities, practical suggestions, worksheets with suggested answers and a major design project. It has been developed to cover all syllabus outcomes for Agriculture and Food Technologies. The unit investigates the main Australian production industry sectors (wheat, beef, dairy, sheep, pork, poultry and horticulture) and investigates these industries and their food products from the paddock to the plate.

- **The Yabby Unit**

This resource has been developed to cover Agriculture and Food Technologies content and includes additional outcomes from the Engineered Systems and Digital Technologies technology mandatory content. It, like the Hamburger unit, is a fully resourced unit with learning activities, mini design challenges, worksheets with suggested answers and practical activities. However, this unit differs in having three major design project options to choose from which integrate outcomes from the Engineered Systems and Digital Technologies content.

- **Food and Fibre Production – an Aboriginal Perspective**

This resource document has been designed to cover all Aboriginal content outcomes from all context areas in the new Technology Mandatory syllabus.

Participant requirements – please bring your own device for full access to our resources and for the program builder session. Morning tea & lunch provided.

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