



supporting and advocating for technology educators

## Food Technologies and Hospitality Conference

TEA is hosting a *food* focused Teacher Conference in Term 3

**24 & 25 August 2018**

**Pre Conference Industry Tour - Thursday 23 August - Sydney CBD**

**Day 1 – Friday 24 August - The Hotel School - Philip Street, Sydney**

**Industry Tour and Dinner - Friday 24 August - The Star and Balla, Pyrmont**

**Day 2 – Saturday 25 August - Mount St Benedict College, Pennant Hills**

The program is designed for teachers implementing the Food Technology, Technology (Mandatory), Design and Technology and VET Hospitality syllabuses and is facilitated by food industry / hospitality experts, and experienced TAS teachers. The opportunity to engage with industry professionals and inspiring teachers will enable teachers to develop and extend their knowledge and skills related to food technologies, hospitality and industry practices. Teachers will be able to enhance their current teaching strategies to create high quality and meaningful learning activities for their students.

*On Day 1, Friday 24 August, there will be various industry speakers and presentations. During the late afternoon/evening of Friday a Behind the Scenes Tour has been organised at The Star, Pyrmont, followed by dinner at Balla.*

*For Day 2, Saturday 25 August, hands on skills workshops are scheduled for the morning and afternoon. A very limited numbers of places are available Thursday 23 August for a pre conference industry tour at Paddington and Rosebery.*

**COSTS:** \$150 Day 1

\$260 Day 2

Two day Package: \$380 (Day 1 plus Day 2 only)

\$100 Dinner – this is a separate booking

\$150 Industry Tour – this is a separate booking

*NESA registered PD* notes are listed on the program

**Bookings are open now**

*A limited number of places are available for all events.*

If you have ideas, suggestions to contribute to the planning team, please contact **TEA email**  
[enquiries.teansw@gmail.com](mailto:enquiries.teansw@gmail.com) asap.

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## Food Technologies and Hospitality Conference

Program - Day 1

Friday 24 August 2018

THE HOTEL SCHOOL  
SYDNEY · MELBOURNE

The Hotel School – 60 Philip St Sydney

8.30am Registration

9.00am Welcome and introductions



9.10am – 10.30am

**Food Labels - Cracking the the Code** - Insights from a consumer and manufacturers perspective. Tips for deciphering food labels for students.

*Catherine Saxelby – Dietician and Nutritionist*



10.30am Morning Tea



11.00am – 12.00pm

**What's for Breakfast?** Our daily cup of coffee - what do we know about its origin? And how do we know our favourite cuppa is actually sustainable?

*Melanie Mokken – Market Development Manager UTZ & Rainforest Alliance*

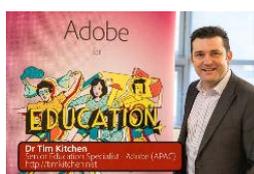


12.00pm – 1.00pm

**Social Equity – A Journey for Freedom** - The Freedom Hub has a holistic approach to helping people who have experienced human trafficking and slavery - working with food a key component. A heartwarming story.

*Sally Irwin – Founder - The Freedom Hub*

**OR**



11.00am – 1.00pm

**Sparking Creativity in the classroom with Adobe Spark** - This workshop focuses upon Adobe Spark - Learn how to use Adobe Spark to make posters, videos and web pages quickly and easily.

*Tim Kitchen – Adobe's Senior Education Specialist for Asia Pacific*

1.00pm Lunch



1.30pm – 2.30pm

**Insect Farming for Food – Opportunities for Australian Industry**

*Olympia Yarger – CEO of insect farm Goterra and founding Diector of the Insect Protein Association of Australia*

2.30 – 3.00pm

**Hospitality Industry Updates and Insights**

**Presenter TBC**

3.00pm Evaluation and close

## Food Technologies and Hospitality Conference Program - Day 2 Saturday 25 August 2018

### Mount St Benedict College – 449C Pennant Hills Rd Pennant Hills

**8.30 Registration and Welcome**

**9.00am – 11.45am Workshop 1 - includes working morning tea**

**11.45am – 12.15 Lunch**

**12.30pm – 3.00pm - Workshop 2**

**3.00pm Day 2 Workshops conclude**

**Workshop 1:** *Four concurrent 2.5 hour workshops – Participants select one workshop*

*Each workshop will include discussions relevant to planning and development of Food Technologies and Hospitality syllabus content.*

#### **A. Dumplings with Cornersmith's**

Develop your skills! Everyone loves dumplings, and these delicious parcels are found around the world. In this workshop, learn the secrets of making the dough and the best fillings of a traditional Chinese pot-sticker and a Russian Pelmeni.

**CORNERSMITH**

#### **B. Preserving, Food Styling and Photography – Erin Pracy**

Participants will engage in a range of fermenting and photography activities link with both food and hospitality syllabuses. There will be a focus on on preservation and fermentation, cafe food styling and food trends and food photography. Participants will ferment and pickle vegetables, get to know sourdough and take home some sourdough starter, and style an avocado toast. All while learning the basics of food photography and styling.

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Made  
this*

#### **C. Excuse me Waiter – There is a Bug in my Food – Olympia Yarger and Heitor Cozero**

A new experience! Develop knowledge and hands on skills to prepare insects for human consumption with food engineer, Heitor, and farmer/innovator, Olympia.



#### **D. Dietary Desserts – Tiffany Jones**

The Pastry Project Head Chef will be making stand out desserts featuring gluten free, vegetarian and vegan recipes.



**Workshop 2:** Five concurrent 2.5 hour workshops – Participants select one workshop

Each workshop will include discussions relevant to planning and development of Food Technologies and Hospitality syllabus content.

**E. Dumplings with Cornersmith's**

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**F. Preserving, Food Styling and Photography – Erin Pracy**

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**G. Excuse me Waiter – There is a Bug in my Food – Olympia Yarger and Heitor Cozero**

A new experience! Develop knowledge and hands on skills to prepare insects for human consumption with food engineer, Heitor, and farmer/innovator, Olympia.



**H. Sugar – The Cornerstone of Pastry – Tiffany Jones**

The Pastry Project Head Chef will explore different types of sugars and their application in the pastry world.



**I. Adobe Mobile Applications – Jane Chen**

Develop skills and classroom ideas using Adobe Draw, Capture and Lightroom. Our presenter will inspire teachers with foodie design briefs. Participants will require a tablet and pen to engage in the workshop activities.



**Technology Educators Association Incorporated** through the Professional Teachers' Council NSW- NSW Education Standards Authority (NESA) as the endorsed provider of QTC Registered professional development for the maintenance of accreditation at Proficient, Highly Accomplished, and Lead levels.

Completing the **TEA Food Technologies and Hospitality Conference 2018 - Day 2** will contribute **5 hours** of NESA Registered PD addressing **6.2.2; 6.4.2; 7.4.2** from the Australian Professional Standards for Teachers towards maintaining Proficient Teacher Accreditation in NSW.

## Food Technologies and Hospitality Conference

### Industry Tour and Dinner - Program

Friday 24 August 2018



THE STAR

### The Star Pyrmont

A Behind the Scenes industry tour has been planned at The Star beginning at 3.45pm. During the tour participants will have a first-hand look at operations in the kitchens, logistics in food delivery and production, WHS, roles and responsibilities of a chef, the process of menu planning as well as technology and equipment operation.

The tour is followed by dinner at Balla, the artisan Italian restaurant serving a fresh interpretation of traditional Tuscan flavours. A 3 course menu sharing feast has been selected and is listed below. Beverages will be at own cost.

ANTIPASTI – for the table to share

**Salumi**

selection of cured meats

**Formaggi**

fresh cheeses with marinated mushrooms

**Pickles**

house pickled vegetables and olives

SECONDI – for the table to share

**Rigatoni**

with spanner crab, cherry tomato, garlic and chili

**Yamba prawns**

shaved fennel, preserved lemon, warrigal greens

**Wagyu sirloin**

MBS 8, balsamic eschalot, mustard mixed leaves

*Main course served with fried rosemary potatoes, and mixed leaves salad with honey vinegar*

DOLCI – for the table to share

**Tiramisu**

savoiard biscuits dipped in coffee with mascarpone cream

## Food Technologies and Hospitality Conference

### Pre Conference Industry Tour Program

Thursday 23 August 2018

#### Paddington and Rosebery

This Industry Tour has been planned for two locations close to the CBD in Sydney. Travel is by public transport (requires an OPAL Card), with a meeting point at Paddington (Central Railway Station is an alternative starting place) followed by The Cannery at Rosebery.

Lunch and various food tastings are included.

**9.00am** – Meeting point at **Barbetta, Paddington**

**9.30am – 10.30am** **Fish Butchery and Saint Peter, Paddington**

*The Good Food Guide's New Restaurant of the Year 2017, Saint Peter, led by chef Josh Niland, champions seafood, and his Fish Butchery has revolutionised the way we see, buy and cook fish.*

Our tour includes a skill demonstration by Head Chef, explanations about dry aging of fish and refrigeration, products for sale, followed by insights into both front and back of house of the restaurant.

**10.30am** – Travel to Rosebery

**11.15am – 3.00pm** – **The Cannery and surrounds**

*The Cannery Rosebery brings together the best providores, restaurants, bars, lifestyle brands, artisan food, design and experiences to offer an appealing, edgy and intriguing blend of heritage, history and culture. Historically the Rosella Soup Cannery, the precinct connects the best of both worlds – old, combined with the new.*

Here we have the opportunity to visit various food/hospitality businesses - Kingsmore Meats, Three Blue Ducks, Gelatomessina, Grain Bakery, Dose Speciality Coffee, Black Star Pastry .... some behind the scenes and food tastings. At Jet Technologies, these specialists will highlight latest trends in food packaging, materials and processes.

**3.00pm** – **Approx return to Central Station**



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