

Conference Programme

FRIDAY 16 MAY

1:00pm - 5:00pm | Field Trips | 1pm - 5.00pm | Food | MASSEY UNIVERSITY | 1pm - 5.00pm | Textiles | MASSEY UNIVERSITY |

6.30pm - 9:00pm | Welcome Function at Naumi Hotel

SATURDAY 17 MAY

7.30am	Registration opens					
8.30am -	RONGOMĀTĀNE FOYER Welcome & Mihi Whakatau					
9.00am		RONGOMĀTĀNE ROOM				
9.00 - 9.45am	Opening Keynote: The Art of Hustling with Purpose: Balancing Hard Work, Whānau, and Wellbeing Anton Matthews, Director, Hustle Group RONGOMĀTĀNE ROOM					
9.50am - 10.30am	HETTANZ National 2025 AGM HETTANZ Members Only RONGOMĀTĀNE ROOM					
10.30am- 11:00am	Morning Tea and Tradeshow RONGOMĀTĀNE FOYER					
11:00am – 12:30pm	'FOR KAIAKO BY KAIAKO' PRESENTATION SESSIONS 2 x 45 min sessions					
Session one 11.00am - 11.45am	MATIU ROOM Cutting Edge Digital Tools in Food Education Joyce Shankar-Kay (Opihi College)	MĀKARO ROOM Developing Fluency - Literacy in Year 10 Food & Nutrition Emma Moore (Otago Boys' High School)	RONGOMĀTĀNE ROOM A Nutrition Update: Concepts and Controversies in Human Nutrition Mary Spiers & Meredith Peddie (University of Otago Nutrition)	RONGOMĀTĀNE ROOM B Literacy and Numeracy in Our Curricula for Our Year 7 & 8 Students Maryclare Pearce (Ashburton Intermediate)	RONGOMĀTĀNE ROOM C Shaping the Future of Technological Practice: Innovation in Food, Textiles, and Design Sarah Hickey (Long Bay College/ HETTANZ Pasifika Representative)	
Session two 11:45am – 12:30pm	MATIU ROOM Café Session Sharyn Macpherson (Past HETTANZ President) & Sarah Hickey (Technology Scholarship)	MĀKARO ROOM How to End the Year on a High Note for Year 10 Gillian Dibley (Hamilton Girls' High School)	RONGOMĀTĀNE ROOM A Pedagogical Strategies and Developing Resources Jennis Hayes (HETTANZ Executive/Rutherford College)	RONGOMĀTĀNE ROOM B Cooking Up Success: Enhancing Your Food Lessons With Innovative Tools Sheryl Haines & Lauren Dick- McCann (HETTANZ Executive) Victoria Bernard (Garden to Table) and Nova Martin and Karli Adams-Stachurski (Food For Thought)	RONGOMĀTĀNE ROOM C Home Economics at Level 2 and 3 Nicola Potts & Jess Patel (Kāiarahi Food & Nutrition HETTANZ)	



SATURDAY 17 MAY CONTINUED

12:30pm - 1.30pm	Lunch & Trade Show RONGOMĀTĀNE FOYER					
1:30pm – 3:00pm	WORKSHOP SESSION 1					
STREAM	Textiles	Home Economics/Food Nutrition	Hospitality	7 & 8 Lit	Pasifika	
	RONGOMĀTĀNE ROOM A Sewing Machine TLC BERNINA MASTERCLASS Glyn Singleton (BERNINA New Zealand)	RONGOMĀTĀNE ROOM B How to Raise the Nutrition Bar for Athletes Wanting a Podium Finish Lea Stening (BCOM, Dip HSc PG Diet, PG Com.Nut. Accredited Sports Dietitian SDA. Reg NZ Dietitian & Nutritionist)	OFF-SITE: LE CORDON BLEU NEW ZEALAND Double Session Nourishing Food Educators: A Master Class in Culinary Pedagogies Beef + Lamb Ambassador Chef, Chetan Pangam (Executive Chef, One80° Restaurant) Sponsored by Beef + Lamb NZ Inc, Vegetables NZ, & EATucation BEEF + LAMB NEW ZEALAND Vegetables CO.NZ	RONGOMĀTĀNE ROOM C #GIRLPOWER Leadership & STEM: Fostering Inclusive Learning Pricilla Godinet & Shontelle Helg (Ormiston Junior College) 45-MINUTES Project Based Learning and Cross Curriculum Planning Shontelle Helg (Ormiston Junior College) 45-MINUTES	MATIU Return to Paradise Workshop (Ana Teofilo - Artist) Hands On	
3:00 - 3:30pm 3.30pm - 5.00pm	Afternoon Tea & Trade Show RONGOMĀTĀNE FOYER WORKSHOP SESSION 2					
STREAM	Technology	Home Economics/ Food Nutrition	Hospitality	Year 7 & 8	Māori	
	RONGOMĀTĀNE ROOM A Whakapapa of words weaving Literacy and Technology Catherine Dawson & Christina Stilwell (Kāiarahi Technology HETTANZ)	RONGOMĀTĀNE ROOM B Literacy and Health Studies Nicola Potts & Jess Patel (Kāiarahi Food & Nutrition HETTANZ)	OFF-SITE: LE CORDON BLEU NEW ZEALAND Continued Nourishing Food Educators: A Master Class in Culinary Pedagogies Beef + Lamb Ambassador Chef, Chetan Pangam (Executive Chef, One80° Restaurant) Sponsored by Beef + Lamb NZ Inc, Vegetables NZ, & EATucation BEEF + LAMB NEW ZEALAND Vegetables	RONGOMĀTĀNE ROOM C Tina – Lunch: Breaking Down the Silos in Year 7 Technology Education Sarah Wirth & Milan Kostanich (Samuel Marsden Collegiate School) Hands On	MATIU Kura Rēhia: Learn Te Reo Māori Through Play Rosie Remmerswaal & Āio Mataira Wharerarauwhe (Kura Rēhia)	
6:30pm – Late	HETTANZ Conference Dinner RONGOMĀTĀNE ROOM					



SUNDAY 18 MAY

9.00am - 9:45am	Sunday Opening Keynote: Tokona Te Rangi - Transforming Education in Contemporary Aotearoa- New Zealand, Prof Meihana Durie, Deputy Vice-Chancellor Māori, Massey University RONGOMĀTĀNE ROOM					
10:30am	RONGOMĀTĀNE ROOM A CEO and Creator of Hawaiiki Pēpi Joelle Holand (Founder - Hawaiiki Pēpi)	RONGOMĀTĀNE ROOM B Taonga of the Ngahere Chef Hamuera (Joe) Mcleod (E Kai Māori)	RONGOMĀTĀNE ROOM C Matauranga Māori Knowledge Systems and Endless Possibilities Pania Te Maro (Massey University & Co-Editor of Ki te hoe! Education for Aotearoa)			
10:30 – 11.00am	Morning Tea and Tradeshow RONGOMĀTĀNE FOYER					
11.00am - 11.45am	Sunday Farewell Keynote Kathryn Berkett (Engage Training) RONGOMĀTĀNE ROOM					
11:45am – 12.00pm	Close and Farewell RONGOMĀTĀNE ROOM					

