

Conference Programme

FRIDAY 16 MAY

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

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

SATURDAY 17 MAY

7.30am	Registration opens RONGOMĀTĀNE FOYER						
8.30am - 9.00am	Welcome & Mihi Whakatau 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						
9.50 - 10.25am	HETTANZ National 2025 AGM HETTANZ Members Only RONGOMĀTĀNE ROOM						
10.25- 10:55am	Morning Tea, Karakia and Tradeshow RONGOMĀTĀNE FOYER						
11:00am – 12:30pm	'FOR KAIAKO BY KAIAKO' PRESENTATION SESSIONS 2 x 45 min sessions						
Session one 10.55 - 11.40am	MATIU ROOM Am I doing this right? Enhancing Literacy and Relational Practice Across Disciplines Carlin Linklater (Cambridge High School/HETTANZ Executive)	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 Year 7 & 8: Cooking Up Success - Enhancing Your Food Lessons With Innovative Tools Sheryl Haines & Lauren Dick- McCann (HETTANZ Executive) Victoria Bernard (Garden to Table) Nova Martin & Karli Adams- Stachurski (Food For Thought) and Emma Bettle (School Kit)	RONGOMĀTĀNE ROOM B Pedagogical Strategies and Developing Resources Jennis Hayes (HETTANZ Executive/ Rutherford College)	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, Karakia & Trade Show RONGOMĀTĀNE FOYER							
1:20 pm	WALKING BUS DEPARTS TAKINA TO LE CORDON BLEU NEW ZEALAND FOR MASTERCLASS							
1:30 – 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 Bar relating to Nutrition Knowledge for all Students, Especially 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 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	Afternoon Tea, Karakia & Trade Show RONGOMĀTĀNE FOYER WORKSHOP SESSION 2							
5.00pm 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 EAT UCCLED	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)			
			vegetables .co.nz					



SUNDAY 18 MAY

9.00 – 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						
9:45 – 10:05am	Room wall reset, please exit event room for 20 minutes.						
10:05 – 10:50am	INVITED SPEAKERS						
	RONGOMĀTĀNE ROOM A Taonga of the Ngahere Chef Hamuera (Joe) Mcleod (E Kai Māori)	RONGOMĀTĀNE ROOM B CEO and Creator of Hawaiiki Pēpi Joelle Holand (Founder - Hawaiiki Pēpi)	RONGOMĀTĀNE ROOM C Matauranga Māori Knowledge Systems and Endless Possibilities Pania Te Maro (Massey University & Co-Editor of Ki te hoe! Education for Aotearoa)	MATIU ROOM An Aotearoa-Moana design space: Moana-centred design practices towards enabling the well-being of our communities Sonya Withers (Massey University)			
10:50 – 11.20am	Morning Tea, Karakia and Tradeshow RONGOMĀTĀNE FOYER						
11.20am - 12.05pm	Moments of Tolerable Stress with St udents Kathryn Berkett (Engage Training) RONGOMĀTĀNE ROOM						
12:05 – 12.10pm	Close and Farewell RONGOMĀTĀNE ROOM						

This programme is subject to change

