

HETTANZ Conference Programme

Friday 22 – Sunday 24 May 2026

Ōtākou Whakaihū Waka, The University of Otago
Ōtepoti | Dunedin

Whāia te iti kahurangi, ki te tuohu koe, me he maunga teitei.

Seek the treasure that you value most dearly, if you bow your head,
let it be to a lofty mountain



FRIDAY 22 MAY 2026

1:00pm –
5:00pm

Field Trips

Food & Nutrition: The Ōtepoti | Dunedin Experience

Attendees will be immersed in Dunedin's dynamic creative scene, moving from innovative eateries to passionate food producers and potentially exploring local textile spaces. The experience is curated by our Dunedin locals, who bring their expertise, connections, and insider knowledge to showcase the region's food and textile industries.

Science of Food: Product Development with an Otago Twist

Discover the science behind creating successful food products at the Department of Food Science at the University of Otago | Ōtākou Whakaihū Waka. This workshop will explore how food scientists formulate new products, taking ideas from the initial concept to the supermarket shelf, incorporating flavour science, sensory insights and product testing. Learn practical ways to bring real-world food innovation into the classroom and discover the breadth of career opportunities for tauira throughout the food supply chain through a degree in Agricultural Innovation or Food Science.

Fashion fun & Textiles at Otago Polytechnic

This three-hour workshop will give you the opportunity to engage in some hands-on learning at the Otago Polytechnic Fashion Design School or get your steps in and have some fashion fun exploring the Dunedin Opp shops. You will get to select which stream you opt into, numbers are limited.

Hospitality Hands on at Otago Polytechnic Food Design Institute

This three-hour workshop blends hands-on kitchen exploration with practical design tools that can be directly transferred into the secondary classroom. You will experiment with contemporary approaches to food, while learning engaging, adaptable strategies to spark creativity, strengthen problem-solving, and get students genuinely excited about food. Designed with classroom application in mind, the session provides practical ideas, fresh inspiration, and ready-to-use approaches that support meaningful, engaging food learning experiences.

6.30pm –
9:00pm

Welcome Function at Toitu Otago Settlers Museum

Guest Dinner Speaker Jane Malthus (retired University lecturer & author)

SATURDAY 23 MAY 2026

7.30am

Registration opens

8.15am –
8.45am

Welcome & Mihi Whakatau

8.45am –
9.30am

Opening Keynote: Monique Fiso

IFHE World Congress 2028 Wellington NZ

Sarah Wirth (IFHE Vice President Pacific Region/Past HETTANZ President)

9.30am –
10.15am

HETTANZ National 2026 AGM (*HETTANZ Members ONLY*)

10.15am –
10.45am

Morning Tea

**This programme is subject to change*

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SATURDAY 23 MAY 2026 (CONTINUED)

10.45am – 12.30pm 'By Kaiako For Kaiako' Presentation Sessions 2 X 45 MIN SLOTS						
Session one 10.45am – 11.30am	Tokyo to Kyoto: A Culturally Immersive Food & Textiles Tour of Japan Holly Stevenson & Kerry-Anne Murnane (St Margaret's College, Christchurch) <i>Themes: Global learning, cross-curricular connections, curriculum design, cultural immersion, educational travel planning.</i>	Growing Capability: Integrating Food Literacy, Literacy, and Numeracy in Practice Joyce Shankar-Kay (Passionate Foodie & Technology Educator) <i>Themes: Food literacy, cross-curricular integration, critical thinking, literacy and numeracy in context, student capability development.</i>	Curriculum Change Updates Ruth Corkill (Ministry of Education) <i>Phase 4 and 5</i>	Reaching the Four Corners of the Classroom Carlin Linklater (HETTANZ Executive Member and Cambridge High School) & Briarley Davies (Cambridge High School) <i>Themes: Differentiated learning, scaffolding, making it work for your students.</i>	Supporting teachers throughout their Careers Adele Towgood (PPTA)	TBA
10 minute break between sessions						
10.45am – 12.30pm 'By Kaiako For Kaiako' Presentation Sessions 2 X 45 MIN SLOTS						
Session two 11:40am – 12:30pm	Year 7–8 Pasifika Textiles Workshop – Appliqué through a Pasifika Lens Tina Lumsden (Manaia View School) <i>Themes: Culturally responsive pedagogy, Pasifika art integration, hands-on learning, literacy through design.</i>	Pedagogical Strategies for Beginning teachers Jennis Hayes (HETTANZ Executive and Mount Albert Grammar School (Tāmaki Makaurau)) <i>Themes: Professional growth, creativity in teaching, support for beginning teachers, applied pedagogy</i>	Learning Kits – Annual, Unit and Lesson Plans for embedding the refreshed NZC Ruth Corkill (Ministry of Education) <i>Phase 4 and 5</i>	The Kaumatua Games – A Blueprint for Student-Led Interdisciplinary Success Margaret Medland & Gemma McDonald (Rototuna Senior High School)	Drop in Cafe Session Sharyn McPherson (HETTANZ Executive) <i>Open agenda including moderation queries.</i>	Kāwhe & kōrero – Te Reo Māori me ōna Tikanga Māori drop in session Sam Wright (HETTANZ Executive) <i>This will be an informal drop in session. Come along for a korero, support, ideas and brainstorming or even to learn a waiata or help with pronunciation.</i>
12:30pm – 1:15pm	Lunch & Trade Show					

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1:15pm – 2:45pm	WORKSHOP SESSION 1 <i>(including 15min Q's)</i>				
	Meredith Peddie & Mary Spiers (Otago University)	Understanding Our Own Stress Response System – Avoiding Emotional Fatigue Kathryn Berkett (Engage Training) <i>(Session A)</i>	BERNINA MASTERCLASS	Chef Chetan Pangam Masterclass Chetan Pangam (Chef / Bellbird Eatery) OFF-SITE WORKSHOP: OTAGO POLYTECH	TBA
3:00 – 3:15pm	Grab and go afternoon Tea & view the Trade Show				
3:15pm – 4:45pm	WORKSHOP SESSION 2 <i>(including 15min Q's)</i>				
	Food, Nutrition and Home Economics Curriculum Ideas from Years 9 to 13 Including the New Curriculum Nicola Potts & (Jess Patel Kaiārahi Food & Nutrition)	Understanding Our Own Stress Response System – Avoiding Emotional Fatigue Kathryn Berkett (Engage Training) <i>(Session B)</i>	Sustainability in a Materials Context Christina Stilwell (Kaiārahi Technology) & Sharyn Macpherson (HETTANZ Executive)	Chef Chetan Pangam Hands-On Workshop Chetan Pangam Chef / Bellbird Eatery OFF-SITE WORKSHOP: OTAGO POLYTECH	Sashiko Workshop Bronwyn Gillies (Waitaki Girls' High School)
6.30pm – Late	HETTANZ Conference Dinner @ Larnach Castle				

SUNDAY 17 MAY 2026

8.30am – 9:15am	Sunday Opening Keynote: Engaging with neurodivergent learners – the Neuroscience Kathryn Berkett (Engage Training)			
<i>Moving time</i>				
9:20am – 10:05am	INVITED SPEAKERS x 4			
	Rescued from Obscurity Nikolai Solakof (Owner / Creative Director Oscar Eide)	Honouring Te Tiriti in practice Janelle Riki Waka (Riki Consultancy)	Sustainable Hospitality, Resilience and Perseverance Lucas Paarkinson (Executive chef and owner, Aryeh, Piha)	The Otago Recipe: Turning a Passion for Food into a High-Impact Career Professor Miranda Miroso (CMInstD FNZIFST) (Head of Department, Food Science, University of Otago)
10:05 – 10:30am	Morning Tea			
10.30am – 11.15am	Sunday Farewell Keynote: Leading From Identity – Building Confidence and Purpose through Values and Culture Zane Pocklington, (Founder of Generational Impact Trust & Youth Mentor)			
11:15am – 11.30am	HETTANZ Conference Close and Farewell			