AMPLIFYING CULTURAL CONNECTIONS THROUGH DIGITAL INNOVATION CONFERENCE 2025

Whanake tahi on Better together

Thursday 26th June 2025

8.30am Arrival at Novotel Hotel

Pōwhiri

Innovation and Creativity meet culture

9am - 10am We will start our day by listening to one of our talented local artists, **Whare Bidois**. Whare merges traditional carving with digital design, using Procreate on iPad to refine his taonga concepts. Its layering, mirroring, and precision tools ensure each piece is visually accurate before carving, making it an essential part of his creative

process.

10.00am -10.30am Paramanawa

Classroom tour

10.30am. - Join us for a classroom tour and get a firsthand look at how we've integrated iPads into our daily routine.
 12.30pm Our Prefects will take you on a guided tour of our classrooms, showing you how iPads are used to make learning

more engaging and effective.

Innovation Hub - Connect & Explore

A space to ask questions, share ideas, and build connections with industry experts. Discover how technology and services from Apple Finance to Al—can support and enhance teaching

and learning in your school.

Apple Finance Noel Leeming Jamf Legend Sports

Al Hangarau Matihiko Micro Credentials

Wonde

Digital Design

Inspiration Stations

Our students will lead innovative mini-workshops on integrating iPads in the classroom, demonstrating their projects, and teaching specific apps such as Keynote and Sketch.

Explore our Esports suite and its benefits, and see the Engineers Club in action with projects

from Vex, Robo Cup, LEGO, and Aquabots.

Engineering Club Aquabots Esports Everyone Can Create

Coding

Classwork &

12.30pm 1.30pm

2.30-3.30

430pm

Kai o te rā

1.30pm - Breakout session 1 & 2

Attend two different hands-on 40-minute workshops designed to spark creativity and enhance learning. These engaging sessions will leave you inspired with practical ideas and strategies to take into your classroom. Choose the one that interests you most and get ready to create!

Classroom Esports Enginnering Club Everyone Can Create Hauora MacBook Digital Modelling

He Pataka Kōrero RBHS Rotorua Primary Vision Strategy Al Digital resources for Structured Literacy

How to engage with Artificial Intelligence

3.30 4.30 To conclude the day, guest speakers Doug Healey and Adam Ellis will lead a session on Artificial Intelligence—exploring its impact

on content creation, curriculum planning, and delivery.

Doug Healey Adam Ellis

books

Refreshments - mix and mingle and time to connect and reflect

AMPLIFYING CULTURAL CONNECTIONS THROUGH DIGITAL INNOVATION CONFERENCE 2025

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Friday 27th June 2025

8.30am Arrival at Novotel Hotel

Welcome back - Guest Speaker

9am -9.45am We welcome you back to another exciting day of learning, sharing, and connection. **Sir Gordon Tietjens** will speak to us about leadership, innovation, and creating a culture of success.

9.45am - Paramanawa

10.00am -

12.15pm

12.15pm

12.30

2pm

Breakout Session 3, 4 & 5

This is another chance for you to tailor your PLD experience and learn firsthand from our kaiako. In this time, you will have the opportunity to select three different 40-minute workshops on something you have seen that you'd like to learn more about.

All our kaiako are excited to share "one best thing" they have used in their class, how they created it, and the impact it has had on learning and engagement. Each workshop, you will walk away with some great tips and usable resources for your class.

Classroom & Classwork
Planning templates Numbers Digital
Storytelling with Pages &
Keynote
iMovie/green-screening
Digital art using Sketches
School & Procreate
Al in the classroom
Te Whare Hauora
Geocaching
Localised curriculum

AR
Digital Pepeha using
Keynote & Clips
Animation using Keynote
Modelling books using
Numbers, Freeform and
Keynote
Esports
Engineering club
(Ai is integrated into these
apps)

Reflect & Connect

Next steps: how to implement in your school. What future, support, and learning looks like for you with our personalised professional development tailored programs.

Hāngi / BBQ / Pukeroa Oruawhata Kapa Haka

Seafood chowder, buns

Pork, wild pork, chicken, kūmara, potatoes, pumpkin, stuffing, rēwana bread Eye fillet, sirloin, venison, patties, sausages, mushrooms, onions, range of salads,

Raw fish, oysters, mussels, kina, shrimps, smoked fish, mussel fritters, salmon,

Ice cream, fruit salad,

Tea, coffee, cheese boards

Refreshments - Beer, wine, juice, water,

2pm Poroporoaki