

SAMPLE PROGRAM ONLY
Workshops could vary

RASedu Primary School Farm Days

9:30 am – 2:30pm, Sydney Showground, Sydney Olympic Park (Duration 5 hours)

Unique hands on workshop to learn about the Paddock to Plate and Field to Fibre Stories



Overview: Agriculture is one of the fastest growing and important industries in Australia and includes our farmers, processors, manufacturers, scientists, marketers and chiefs to name a few. There are global concerns about Food Security and a growing spotlight on the origin and safety of our food. Primary School Farm Day introduces students to the Paddock to Plate and Field to Fibre stories. To achieve this, students will work through sessions as below.

Classroom Resources for pre and post work can be found at www.rasnsw.com.au/education

Time	Activity	Sequence				Notes
9:30am	Arrive	<ul style="list-style-type: none"> •Greet teachers & Bathroom stop •Teachers to split students into 5 equal groups and distribute Lanyard ID's 				<ul style="list-style-type: none"> •No hats required indoors •No food or beverage provided
9:45am	Welcome	<ul style="list-style-type: none"> •Overview of RASedu, run down of the day and hand-washing procedure/locations •Introduce presenters/staff. Presenters each take a group to first session 				<ul style="list-style-type: none"> •All staff and presenters
<i>Groups rotate between the Five 40 minute workshops as follows</i>						
	40 min. each	Field to Fibre	Dairy Cow-milking	The Story of Grain	Poultry	<ul style="list-style-type: none"> •Rotate as per lanyard •Bell as – 5 min. warning
9:55-10:35	Session 1	Cow	Sheep	Chicken	Horse	
10:40-11:20	RECESS					
11:20-11:35	Session 2	Horse	Cow	Sheep	Chicken	15 minutes
11:35-12:15	Session 3	Chicken	Horse	Cow	Sheep	
12:20-1:00	LUNCH					
1:00-1:45	Session 4	Sheep	Chicken	Horse	Cow	<ul style="list-style-type: none"> • remind all to wash their hands

Field to Fibre	<ul style="list-style-type: none"> •Students work with raw cotton and/or wool to transform it into a product. This session shows a process that adds value to a product that has originated from a farm and just some of the multifaceted steps along the way.
Shop to Table	<ul style="list-style-type: none"> •Students explore food products, the type of farm they originate from and work within a budget to create a meal.
The Story of Grain	<ul style="list-style-type: none"> •Students explore the on farm sequence and process of growing grain and some of the environmental and sustainable practices of a grain farmer before hands-on milling grain to make flour.
Dairy Cow	<ul style="list-style-type: none"> •Students will hand milk a cow to discover where milk comes from. This milk will then be separated into cream & light milk before being a demonstration master class of making a soft cheese.
Poultry	<ul style="list-style-type: none"> • Students will discuss the sustainable farming practices involved in growing poultry and the value of poultry to Australia's economy through trade. A look at the life cycle of a chicken will be followed by a discussion on the pros & cons of three types of Poultry farms.