



# Farm to table Tour

## Experience

- Walk through the farm
- Greenhouse
- Vegetable field
- Chicken caravan
- Meet the pigs, piglets and cows
- Hands on seed planting opportunity



"Getting into the garlic, students from year 11 and 12 learning about farm life."

Hit the road for this exciting taste of life and work on the farm

## Topics discussed

- Growing native foods
- Ethical farming practices that focus on regenerating the soil and enhancing biodiversity
- Share Farming- small scale regenerative farmers
- Farm History and why organic farming
- Regenerative and organic methods practiced to produce food, build soil and encourage biodiversity
- The importance of animals in a holistic farming system
- Composting and the importance of worms and soil nutrients
- Propagating plants from seeds
- Risks and potential damage caused by 'conventional' large-scale agriculture.
- Pathways into farming

## YEAR LEVEL

Years 7–12

## DURATION / DAYS

1.5 hours - Mondays and Tuesdays

## COST

\$15 per student

## STUDENT NUMBERS

Min. 15

Max. 50

GROUPS OF LESS THAN 15 STUDENTS CAN BE ACCOMMODATED AT A MINIMUM PAYMENT OF \$225.00 PER GROUP

## LOCATION

Jonai Farm & Meatsmiths,  
129 Morgantis Rd, Eganstown

## TRANSPORT OPTIONS

Must provide own transport

## REQUIREMENTS

Enclosed shoes or gumboots, warm wet weather clothing.

## IN PARTNERSHIP WITH



Share Farming at

