## TMFF For Teachers

##### ****WHY VISIT TAILOR MADE FISH FARMS & COOKABARRA RESTAURANT?****

##### There are many benefits for schools that choose to visit our farm.

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Students benefit by:

* learning that aquaculture is an important part of the seafood industry and their community
* seeing how things they learn about in the classroom can be applied in a real life setting
* meeting workers who can show them first-hand what they do for a living

Teacher benefit by:

* using our facilities to help address specific curriculum outcomes
* professional development; learning first-hand about the aquaculture industry in NSW
* the opportunity to create links with the aquaculture industry
* getting access to up-to-date and locally relevant information on aquaculture

**EDUCATIONAL CONTENT**

Our School Tour Program is aligned to the curriculum and caters to different stages of learning. ‘The program is relevant to a number of learning areas, as well as the cross-curriculum priority of **Sustainability**. In particular, it addresses outcomes in:

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| Human Society and Its Environment (HSIE) | Science & Technology |
| Geography  (Industry Study) | Hospitality and Food Technology  (Commercial kitchen & Cooking Demonstration) |
| Agriculture (Industry Study) | Marine Studies |
| Work Education & Life Skills |  |

Some of the things that visiting students learn about are:

* Where seafood comes from and how it gets to their plate
* How our aquaculture activities are carried out in their local area
* Australia’s fishing resources and how we manage our stock and products, including what we are doing to ensure sustainability
* Types of careers available in the aquaculture industry
* Simple Hydroponics that reinforce School Garden initiatives

The important feature of our farm is that it offers ‘real-life, hands-on learning’, demonstrating to students how knowledge they learn in the classroom (e.g. in Science or Geography) can be applied in an everyday working context.

A visit can be tailored to suit the needs and interests of different groups. For example, your class may be learning about food production methods, how a business is managed, or how sustainability can be applied.

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**Many Regional and even Metropolitan schools have taken advantage of our ‘farm-to-plate’ learning experiences, and we invite you to contact either**

**Graeme at (**[**Graeme@tailormadefishfarms.com.au**](mailto:Graeme@tailormadefishfarms.com.au) **) or**

**Maddison at (**[**info@cookabarra.com.au**](mailto:info@cookabarra.com.au) **) for planning a full program during 2015.**

**Phones – 02 49826600 and 02 49826740**