

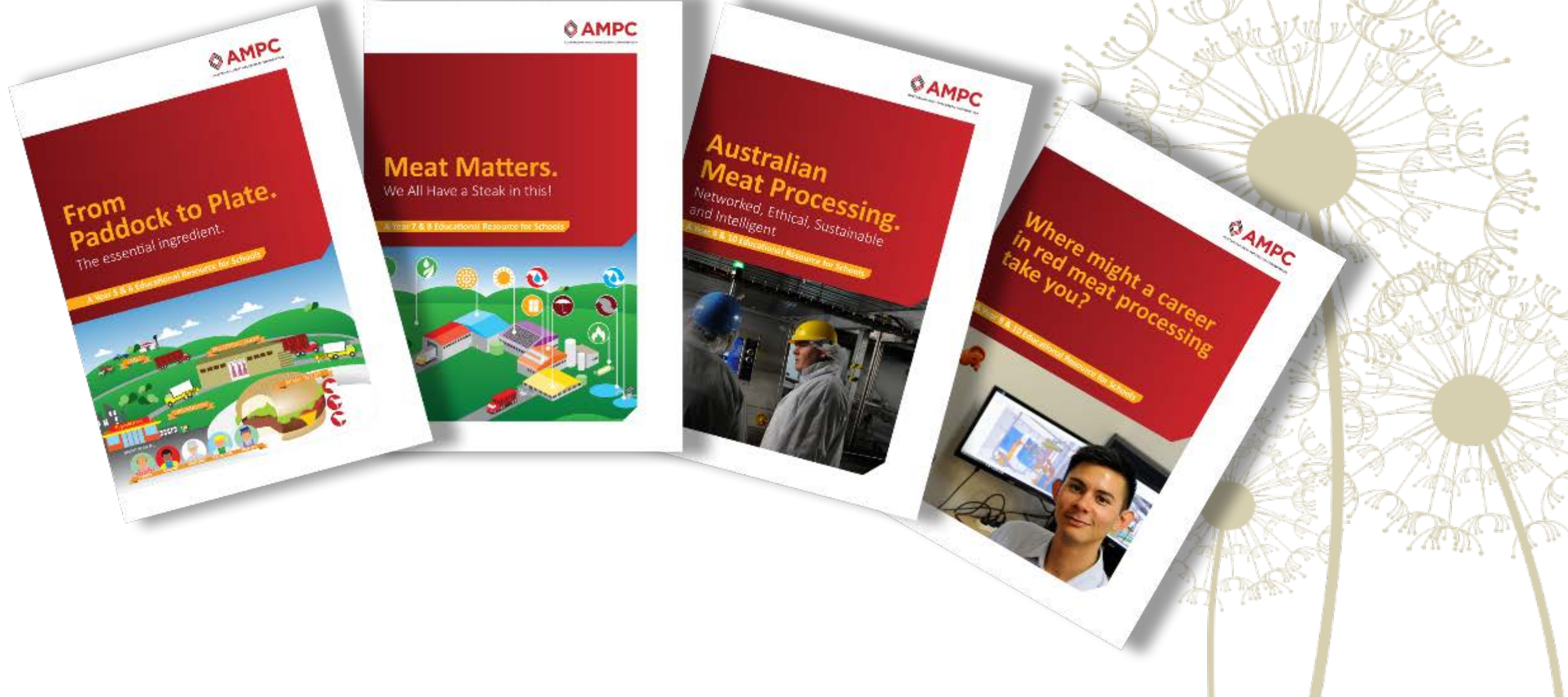


Meat Matters.


We ALL have a Steak in this!

Angela Colliver Consulting Services

resources




AMPC website



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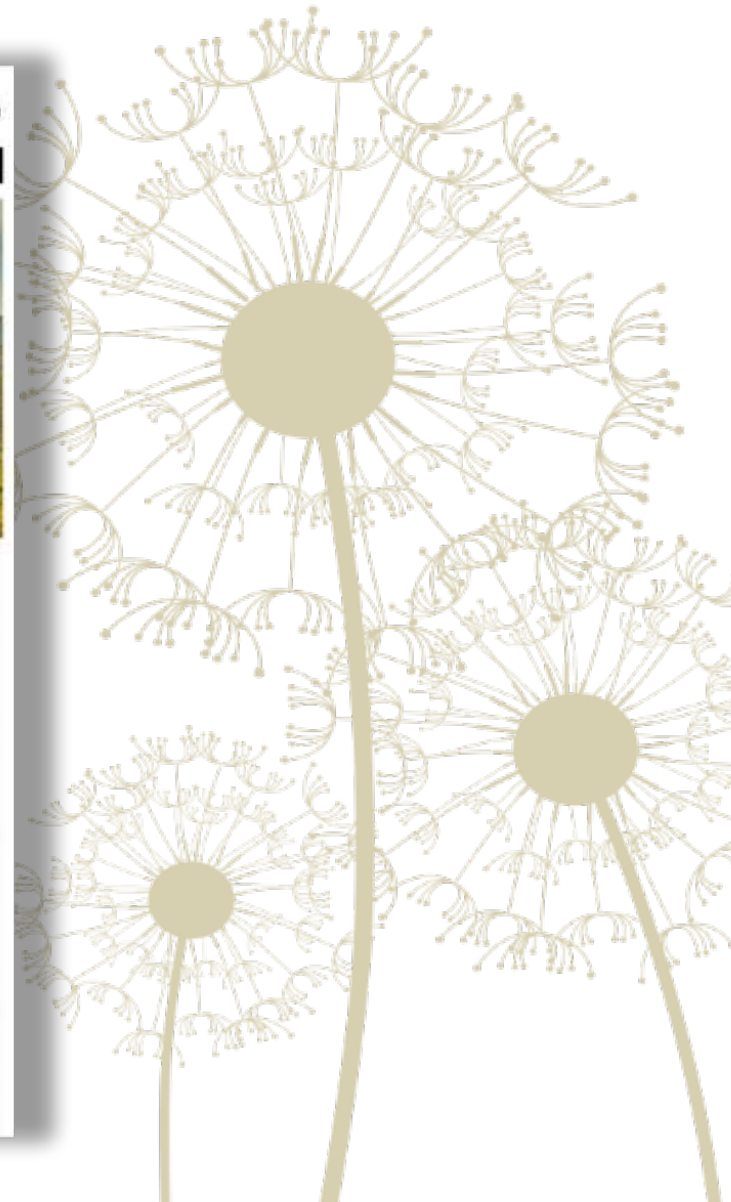
Meat Matters! We All Have a Steak in this!

AMPC has undertaken research to develop deeper understandings about the red meat processing industry by producing educational resources for secondary and primary schools. Angela Colliver Consulting is developing these resources and a key objective of this project was to expand awareness about the red meat processing industry by engaging teachers, students and career advisors about the role and importance of the industry in the Australian economy, environment and wider community.

The purpose of the Paddock to Plate interactive resource is to introduce school students to the red meat processing industry in Australia and its supply chain. The animated resource shows the journey of how beef, lamb and goat meat gets from the cow, sheep and goat to you. Most people know that beef comes from a cow but many don't know how Australian beef cuts are processed and produced. Similarly, with sheep and goats, do you know how their meat is processed and produced? Most of us buy our red meat from shops. But is that where they came from originally and is that where they are processed and produced?

To play this interactive resource please [click here](#)

[Videos](#)[Webinars](#)[School Resources](#)[Professional Development](#)[Scholarships Program](#)[Q Fever Register](#)



the team



industry help



Australian curriculum

Technologies context

Food and fibre production technologies context F-10:

- 2.3 Explore how plants and animals are grown for food, clothing and shelter and how food is selected and prepared for healthy eating
- 4.3 Investigate food and fibre production and food technologies used in modern and traditional societies
- 6.3 Investigate how and why food and fibre are produced in managed environments
- 8.4 Analyse how food and fibre are produced when designing managed environments and how these can become more sustainable
- 10.4 *Investigate and make judgments on the ethical and sustainable production and marketing of food and fibre (Optional)*



Australian curriculum

Design thinking

- underpins learning in Design and Technologies and used in Digital Technologies
- processes and production skills strand reflects the design process:
investigating, generating, producing, evaluating, collaborating and managing
- involves strategies to support the design process
 - understanding design needs and opportunities
 - visualising and generating creative and innovative ideas
 - planning
 - analysing and evaluating those ideas that best meet the criteria for success



Australian curriculum

Types of designed solutions

Product

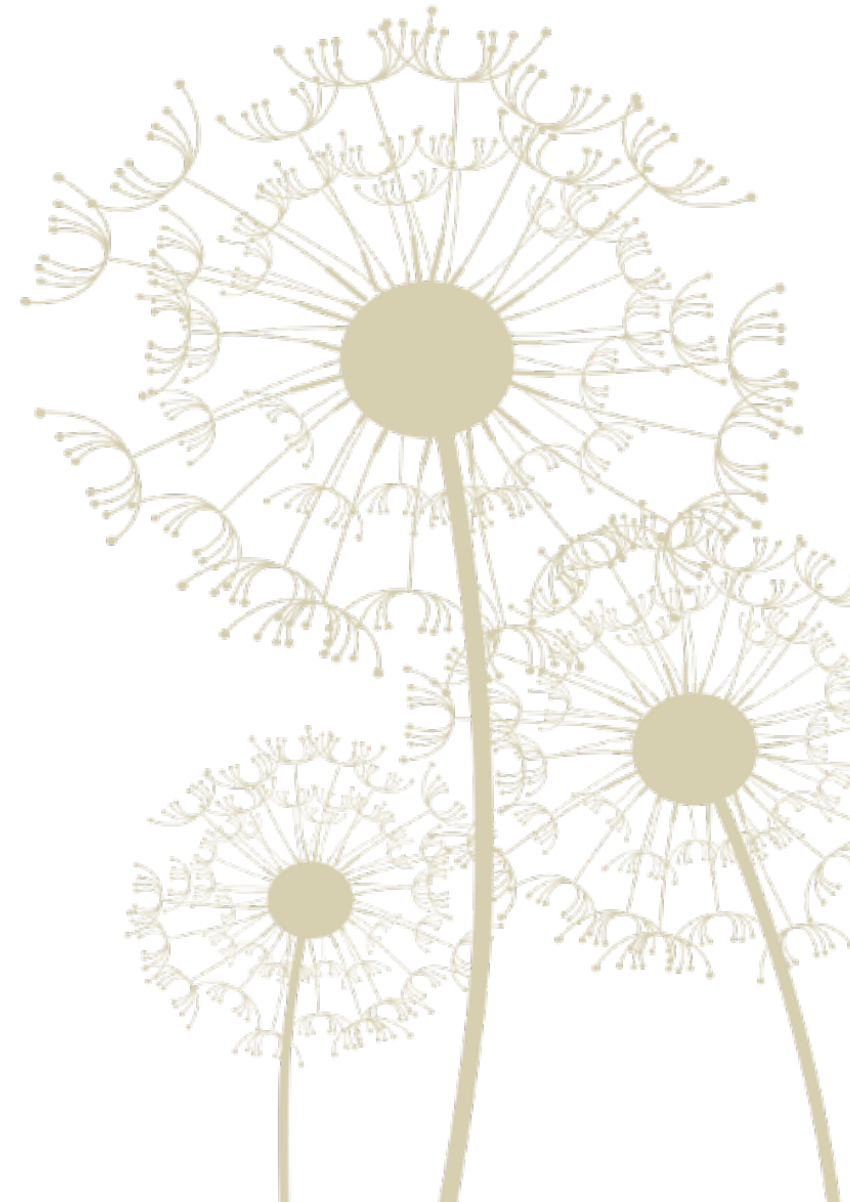
Design and produce a plant product

Environment

Design and produce a chicken brooder

Service

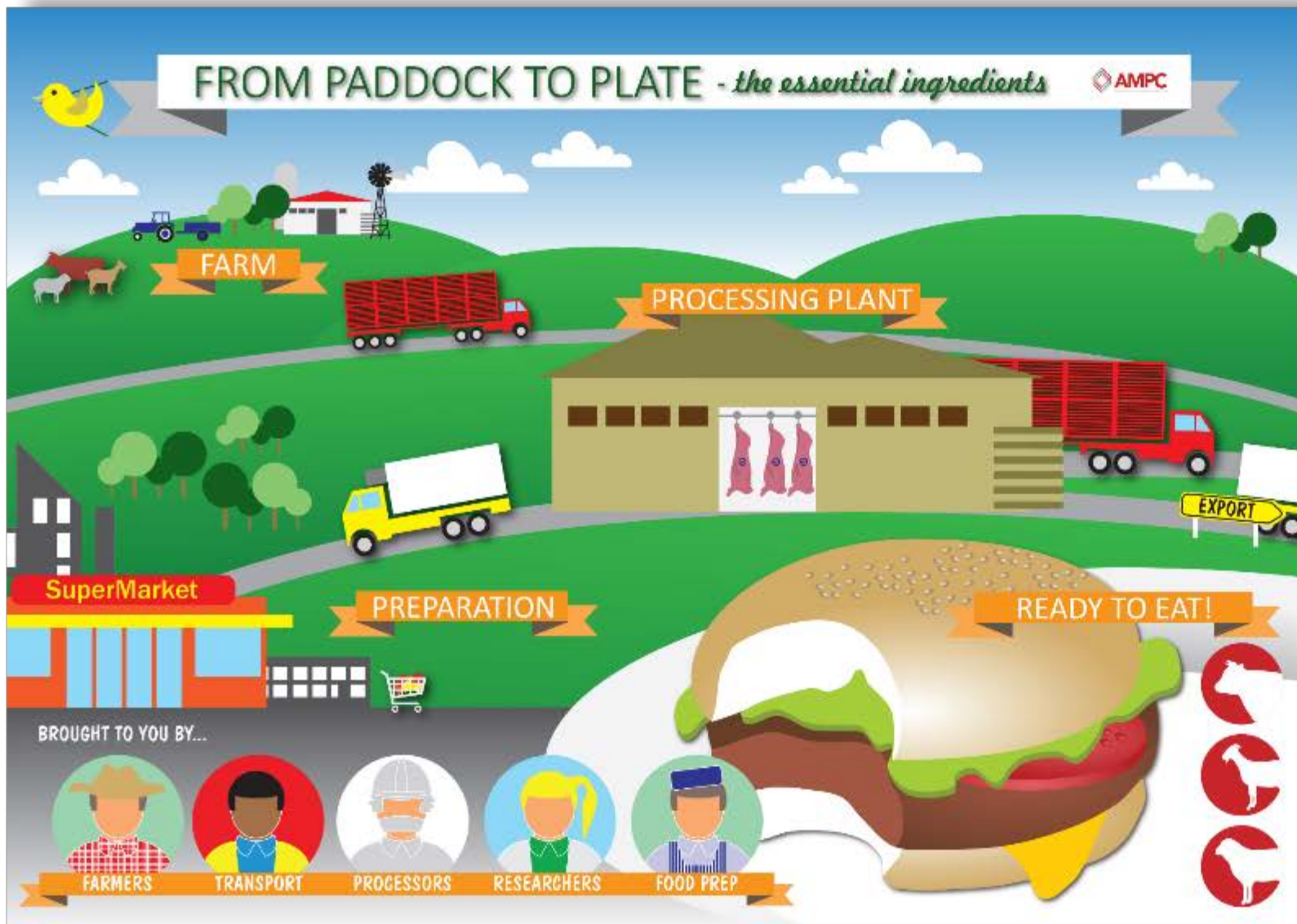
Design and produce a seasonal service to provide vegetables or herbs for families or an organisation



careers













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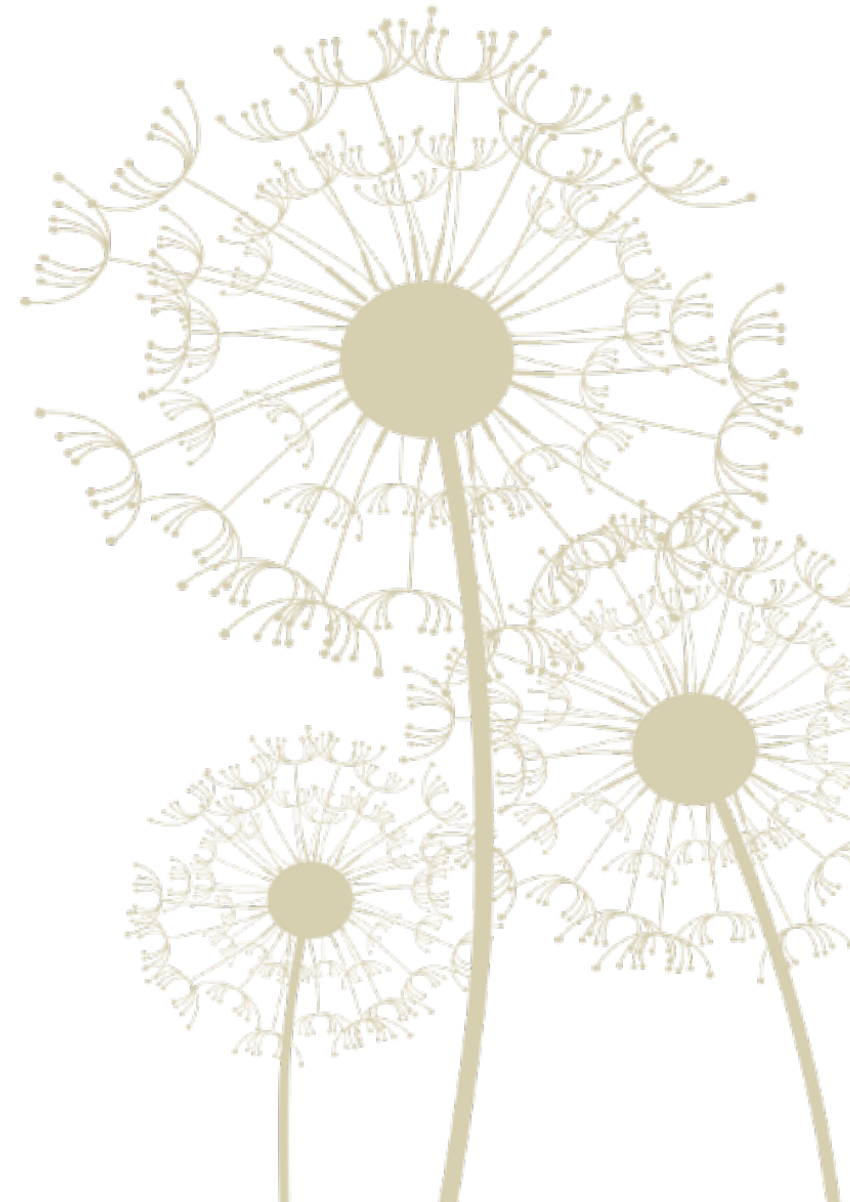






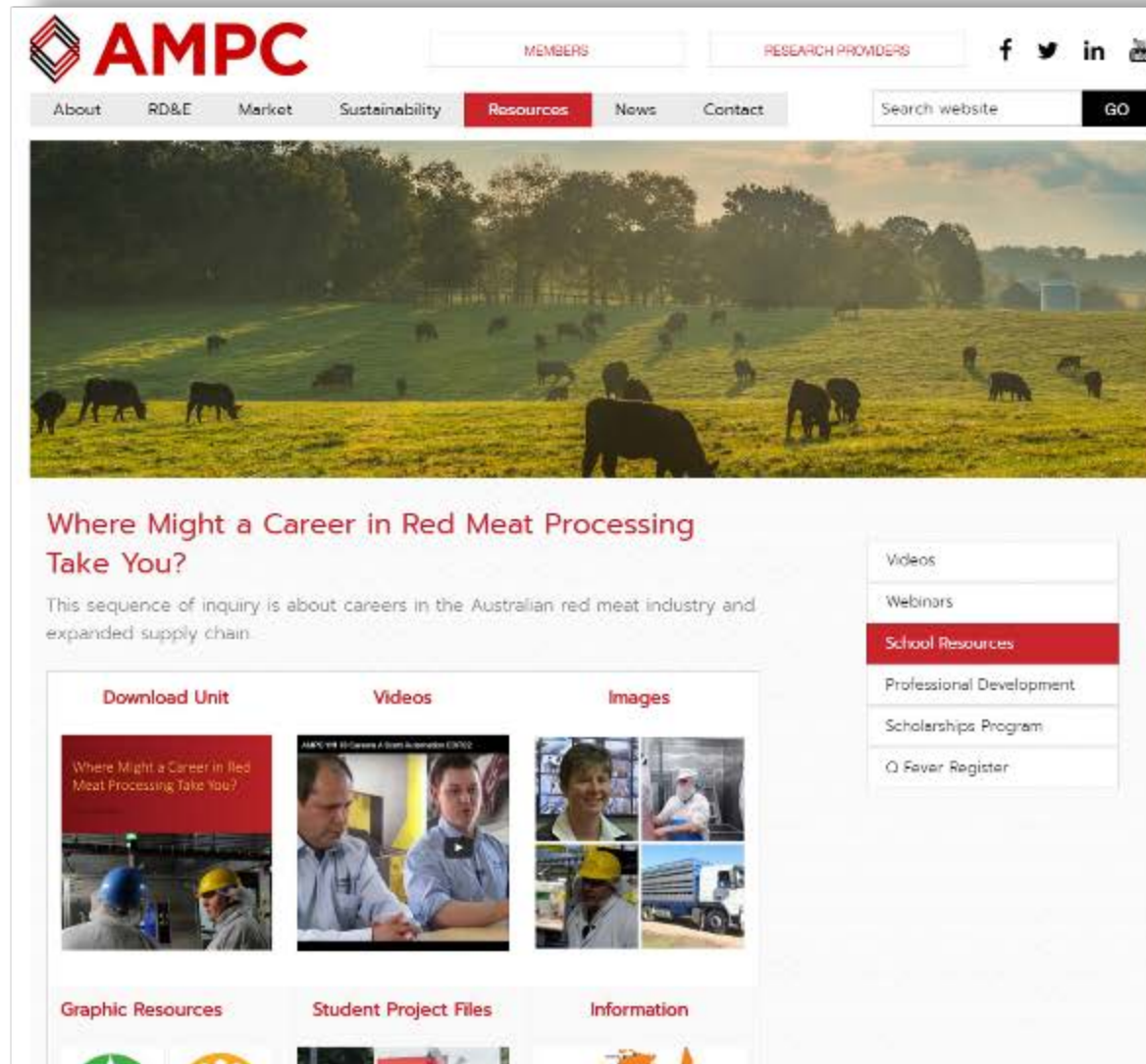








AMPC careers website



The screenshot shows the AMPC careers website. At the top is the AMPC logo, followed by navigation links: About, RD&E, Market, Sustainability, Resources (highlighted), News, and Contact. There are also links for MEMBERS and RESEARCH PROVIDERS, and social media icons for Facebook, Twitter, LinkedIn, and YouTube. A search bar with a 'GO' button is on the right. Below the navigation is a large banner image of a herd of cattle grazing in a green field. The main heading is 'Where Might a Career in Red Meat Processing Take You?'. Below this is a paragraph: 'This sequence of inquiry is about careers in the Australian red meat industry and expanded supply chain.' To the right of the main content is a sidebar with a list of links: Videos, Webinars, School Resources (highlighted), Professional Development, Scholarships Program, and Q Fever Register. Below the main heading is a section with three columns: 'Download Unit' (with a red button), 'Videos' (with a video player), and 'Images' (with a collage of images). At the bottom are three more sections: 'Graphic Resources', 'Student Project Files', and 'Information'.

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Where Might a Career in Red Meat Processing Take You?


This sequence of inquiry is about careers in the Australian red meat industry and expanded supply chain.

Download Unit

Videos

Images










Graphic Resources

Student Project Files

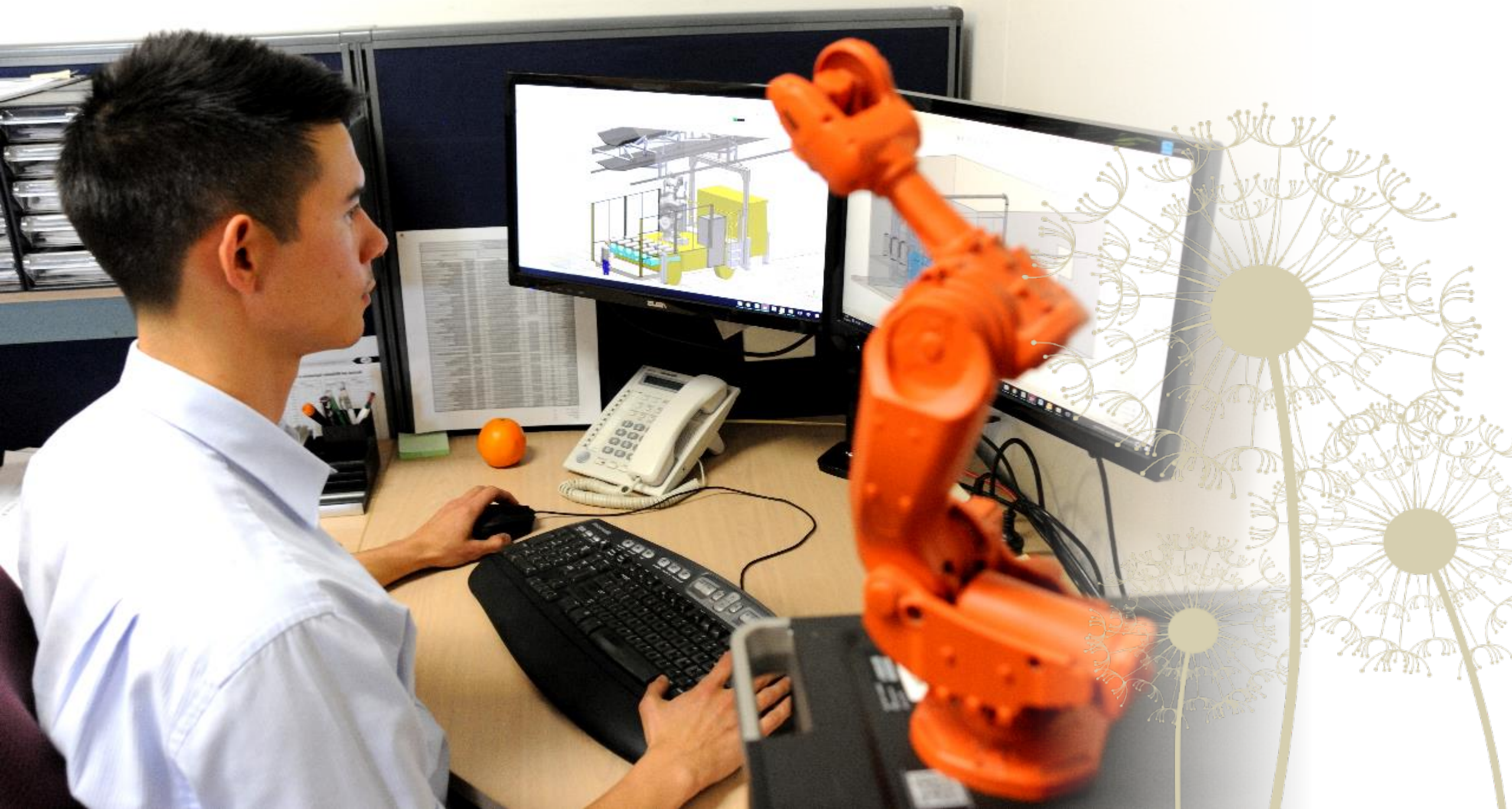
Information













thank you



<http://www.ampc.com.au/resources/school-resources>