



Agricultural Practices



Overview

Agricultural Practices provides opportunities for students to explore, experience and learn knowledge and practical skills valued in agricultural workplaces and other settings. Through these learning experiences, students build their understanding of expectations for work in agricultural settings and develop an understanding of career pathways, jobs and other opportunities available for participating in and contributing to agricultural activities.

Agricultural Practices includes two areas of study, 'Animal studies' and 'Plant studies', which focus on building knowledge and skills suited to practical situations in agricultural workplaces. Students will conduct practical agricultural investigations in their studies. An important part of their study program will be value adding their produce and exploring the whole process of agriculture from paddock to plate.

Agricultural Science is an Authority registered subject and counts 4 points toward a student's QCE. Although it is an advantage, studying Agricultural Science in years 8, 9 and 10 is not a pre-requisite for studying Agricultural Practices.

Students interested in more academic agricultural studies should choose Agricultural Science. Students who wish to do more skills based agricultural courses can also study a Certificate II in Agriculture. Agricultural Practices is incorporated in our signature Agricultural Futures program.



Topics studied

Animal practices	Students will learn general animal husbandry focussing on cattle, sheep and chickens. They will learn about animal nutrition and will be responsible for checking the health of animals. They will assist with a feedlot trial that is run for year 9 students and will be able to inspect a carcass at the end of the trial.
Showing steers	Students will learn the basics of preparing an animal for show and the qualities to look for in a show steer. At the end of the project students will look at the meat from one of the steers and taste test it.
The citrus orchard and vineyard	Students will understand the requirements of citrus and grapes. They will assist in establishing and maintaining the orchard and vineyard as well harvesting and marketing the produce including value adding, such as making marmalade and wine.
Small engines	Students will investigate the operation of small engines and learn to maintain and operate them safely.
Greenhouse practices and hydroponics	Students will propagate vegetable seedlings and cuttings in our greenhouse. They will also learn how to grow leafy vegetables, strawberries and tomatoes hydroponically. Students will make jams and chutneys from their produce and market their product.
Growing vegetables for a market	Students will study production horticulture techniques when growing vegetable crops. They will also investigate the problems of quality control and marketing. Again, students will look at value adding their produce.

Study Pathways

