

VIRTUAL INCURSION DETAILS



CURRENT VIC FARMER TIME INCURSIONS

ACTIVITIES CAN BE MODIFIED IN DISCUSSION WITH EDUCATION OFFICERS

Victorian Education Officers deliver free curriculum-aligned virtual incursions. These incursions are comprised of:

- A 30 minute live virtual lesson taught by the experienced Produce It. Protect It. team.
- Two pre-recorded lessons provided to teachers to complete with their class following the live session.

Current VIC Farmer Time Incursions:

- Are fully resourced with all required materials provided to schools prior to the session.
- Are hands-on and incorporate experimentation and design skills
- Encourage collaboration and positive engagement
- Provide teachers with a foundation to build subsequent experiences within their classrooms

FOUNDATION - 2

Food and Fibre All Year Round

VCSSU043, VCDSTC015, VCSSU042, VCSIS050

This incursion is centred on the Earth's natural cycles and the way these cycles impact living things on farms. Students will investigate how changes in the weather effect plants and animals on a farm and explore the ways that food and fibre production is influenced by seasonal changes. Students will develop an understanding of the external features of sheep and the needs of plants and animals on a farm, and use science inquiry skills to pose questions, make observations and conduct guided investigations around seasonal changes in the world around them.



Dairy Every Day

VCSSU042, VCDSTC015, VCDSTC016, VCDSCD020

During this incursion, students will explore the features and needs of dairy cows and the journey milk makes from paddock to final product. Students will engage in a VIC Farmer Time session to hear from two Victorian dairy farmers before building a life-size cow, labelling the features and comparing their own height to the height of an average dairy cow. Students will have the opportunity to apply their design skills as they make their own paper plate cow, before creating butter from milk with the Produce It. Protect It. team.



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Features and Fun on the Farm

VCSSU043, VCDSTC015, VCSSU042, VCSIS050

This incursion focuses on developing a basic understanding of some of the external features of farm plants and animals. Students will learn about the characteristics of animals and the features of some fibres that are produced on farms. They will have the opportunity to handle a selection of fibres and match them to the correct farm plants and animals. Students will learn about the needs of organisms and view a multimedia segment about sheep on farms. Students will engage in a picture story book to develop an understanding of the features of farm animals, before creating their own mixed-up farm animal and describing its external features. Students will also have the opportunity to apply their design skills to create their own paper plate sheep.



Growing and Changing Vegetables

VCDSTC015, VCSSU042, VCSSU043

This incursion will explore the features of plants grown for food and fibre and the changes that occur as these plants grow. Throughout the session, students will have the opportunity to hear first-hand from a Victorian vegetable producer about crop production and the features of plants grown for food and fibre. Students will explore different types of plants that grow at different times of the year as they observe real seeds and sequence the stages of growth, from paddock to product. Students will work scientifically to order the life cycle of a vegetable plant, identifying the needs of plants as they grow and change. Students will finish the session by creating an Arcimboldo inspired horticulture portrait using real vegetables.



Eggcellent Eggs - The Journey from Paddock to Plate

VCSSU042, VCSSU043, VCDSTC015, VCDSTC016

During this incursion, students will engage in a VIC Farmer Time session where they will hear first-hand from Victorian egg producer, Farmer Danyel, about life on her egg farm in Werribee South. Students will create their own 'egg carton chicken craft' as they explore the features of chickens on an egg farm. Students will develop an understanding of the processes involved in sorting, packaging and preparing eggs for distribution in a way that is healthy and hygienic. Students will create a flowchart, ordering the journey eggs make from paddock to plate. Students will engage in an exploration into the way eggs are sorted and the features of the eggs that make it to supermarket shelves.

