



Up – Step UP

An integral part of TAP's On! 2019 was the STEP UP workshop with an exploration of volunteerism in our community facilitated by Moyne Citizen of the Year, Donna Ellis. Students rotated through interactive workshops facilitated by SES, CFA, Ambulance Victoria and Life Saving Victoria promoting volunteerism in our region culminating in a multi-agency rescue scenario.



Volcanoes

Geologists from the Geological Society of Victoria introduced the Year 5/6 students to the Natural Disasters with their 'Old Dinosaurs, New Volcanos' presentation. Students learnt about different types of volcanoes and their footprint in the fertile soils of the south west region.



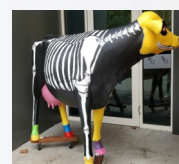
Weather

During the Weather Learning Module, Year 7 Science students heard how agribusinesses use technology to obtain weather data. Aerial contractor, Peter Rohan, owner of Rohan Flying Services and horticulturalist, Trevor Bullen, described their businesses and the role that weather plays in making major and minor decisions.



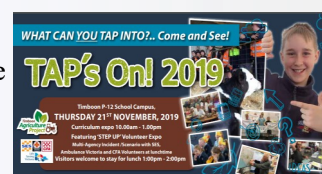
X-ray (Milky the cow)

Milky joined our herd! Year 3/4 spent a term designing and painting Milky the cow and used the painting experience to record and describe their learning about the role of dairy in providing healthy food as part of a balanced meal to build strong bones.



You're invited (TAP's On 2019)

TAP's On! is our annual interactive, peer-led demonstration of what has been accomplished each year in the TAP. The TAP in 2018/2019 was supported by the Gall, O'Toole and Lane Foundations while TAP's On! Was additionally sponsored by Westpac Bank and Lochard Energy. Thank you to our wonderful student presenters, teachers, mentors, visiting educators, industry, community guests and supporters for helping us celebrate TAP's On! 2019



Schulz Search

Simon Schulz was invited into the Year 9/10 Commerce class to describe Schulz Organic Dairy, a third generation dairy business in Timboon. Simon described how his grandfather and father developed the business based on organic and biodynamic principles and how their product range has diversified for new and emerging markets and the way the business has evolved.



First Place - South West Science Engineering Challenge

For the third consecutive year our Year 10 students have won the Challenge which is a nationwide outreach program designed to inspire students to study STEM. The Year 10 students participated in the regional competition at Deakin University completing problem solving tasks. Why do our students consistently do well in this Challenge? Mr. Mottram explained that our students are encouraged to problem solve, persevere, do their best and that rural students are very tactile learners. Well done team! #Sciencechallenge



Two Snails

Our Year 1/2 students studied snails, worms and bees as part of their Mini Beasts unit and shared their learnings with the Preps. We definitely have some budding malacologists, entomologists and apiarists in these classrooms.

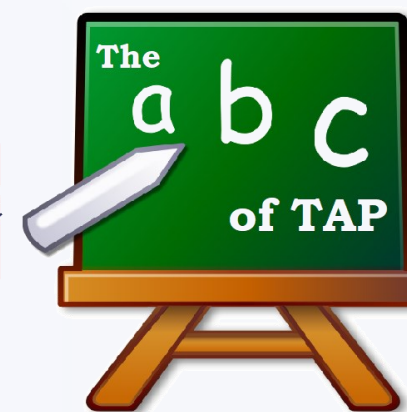


Three Hours (Tourism Maths)

Mark Cuthell, the Coordinator of the Port Campbell Visitor Information Centre introduced the Tourism Maths unit to the Year 5/6 students. Students learnt that the average spend for tourists on a bus was \$6, but there were benefits to encourage 1000 more visitors to stay for at least 3 hours as this would equate to \$25 more per person contributed to the region's economy.



Strength Through Understanding



TAP 2019

The Timboon Agriculture Project (TAP) is a partnership between Timboon P-12 School, regional industries, businesses and our community in south west Victoria. This year 153 people have provided 402.5 hours of student curriculum contact or staff PD through the TAP with an imputed value of \$16,094. 455 people have contributed to the curriculum content of TAP since its inception in August 2012.

"The Timboon Agriculture Project (TAP) is a best practice example of what can be achieved with a strong partnership with schools, industry and community"

James Merlino, Victorian Minister for Education, June 2019

2019... Just a normal year in the TAP really...

Cabbages, a painted cow, chemistry in a gas plant, technology in ear tags, fire safety, convoluted career opportunities, cuddled calves, dissected plants and eyes, investigated weather technology, business inputs/outputs = \$, yummy snacks, compared large and small regional businesses, explored volcanoes, microbes and bacteria in silage. Oh, we were also challenged to 'step up' in volunteerism, made camembert, hosted a mayor, a fire recovery advocate and a member of parliament, stimulated our taste buds, learnt about local celebrities, studied invasive pests and food security and excelled in duck literacy. We also contributed to national research on engaging children and families in career education, presented the TAP model to the Victorian Agriculture and Horticulture teachers, were joint winners of the regional Cows Create Careers competition, won the Year 9/10 SW Science Engineering Challenge for the third year in a row, were awarded first prize in the national Hermitage Science Award Year 7 Invasive Pests competition, 'TAP into Bushfires' received a Highly Commended award in the Resilient Australia Victorian School Awards and we hosted the Caravan Club as part of the 2019 National Muster.

A selection from the TAP's On! 2019 series



See highlights from previous years at: <http://timboonagproject.weebly.com/>



Agri-Tech

STEM Coordinator, Anne Frazer, was a delegate at the 'Women in Agri-Tech' symposium in Brisbane, designed to create and foster a strong network of female teachers who will become leaders in digital literacy, STEM and entrepreneurship in regional, rural and remote areas.



Berries and Bushes (How things grow)

At Timboon Berry World, Carissa talked to Year Prep students about strawberries, the need for healthy soil to grow healthy plants and the role that bees play in pollinating plants. Geoff Rollinson from Heytesbury and District Landcare Network hosted students at the HDLN nursery and described what is needed to keep plants healthy and the role that different plants play in the environment.



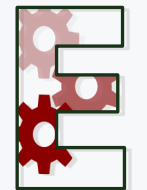
Cows Create Careers

Our Year 7/8 CCC class saw agricultural technology in action when visiting the Whitehead and Powell farms. Students learnt that well ventilated calf sheds were the best way to house calves as outlined by veterinarian Zoe Vogels with clean bedding, good airflow, individual feeders and uncrowded pens as this resulted in healthy looking, thriving calves.



Ducks

As a TAP applied learning opportunity, the Year 3/4 students investigated 'Our farming community, Enviro Stories' based on Great Ocean Ducks. Students interviewed journalist Greg Clarke about the duck business he and his wife Jodi operate. Students then produced some amazing narratives, creative reports and interesting recounts based on their probing questions.



Engines

As part of their physics investigation of small engines our Year 7 science students visited the South Western District Restoration Group's rally ground in Cobden where Club members restate and restore steam or oil engines and other vintage articles. The restoration group really made forces and physics come alive for our engaged students.



Farm Safety

The Year 5/6 students were introduced to the importance of Farm Safety by WorkSafe Officer Alison Dennis with a Lego model replicating 'worst practice' cases based on actual incidents. Students then visited a farm where they learnt about farm safety with animals, machinery, dairy plant, chemicals and learnt about 000 and Dr ABC.



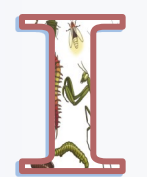
Genetics and Genomics

The Year 10 Science students were privileged to see the use of world class genetics at Hibberd's 'Coorimungle Holsteins' dairy farm. Students saw genomic technology in action when veterinarian Peter Younis explained the procedure and flushed embryos from high genetic merit cows to be inserted into surrogate cows to maximize genetic gain in Hibberd's herd.



Healthy Bones

To introduce the concept of 'Healthy Bones, Healthy Body' the Year 3/4 students hosted Timboon and District Healthcare Service nutritionist Diana D'Auria. Diana spoke about healthy food choices and meal planning using the Australian Guide to Healthy Eating pie graph. She asked students why their bodies needed healthy food and challenged them to design their own healthy meals. Yummo!



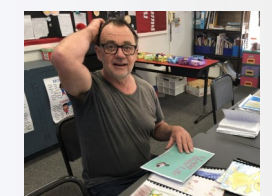
Invasive Pests

Agronomists, Danielle O'Keefe and Tess Blake, from Grass Growers helped launch the Hermitage Research Facility's 2019 Schools Plant Science Competition, 'Pest Invaders'. Inspired by our guests, the Year 7 class went on to win first prize in the Years 7-9 section with their posters, research options and scientific reports.



Judging of Cheese

The annual Year 8 Camembert in the Classroom judging included students and parents viewing the advertisements produced by the class while their cheese was judged by Simon Schulz from Schulz Organic Dairy and Julian Benson, owner of Apostle Whey Cheese. Media judges, Bec McAuliffe and Robyn Vale also had a difficult time determining the winner of the advertisement challenge.



Kangaroobie

As part of their research into various types of agribusinesses in our region, the Year 9/10 Commerce class hosted Matt Bowker who, with his wife Sophie, operate Kangaroobie Camp and Kangaroobie Meats. Matt described how their farm was established in 1860 and that he is a 6th generation farmer.



Lino Cut

Our creative Year 9/10 Printmaking students have produced a series of handmade cards based on a farm theme using the tricky reduction lino cut method. The cards are available from the main office, as well as Port Campbell Trading Post. All money raised from the sale of these cards will be donated to Rural Aid.



Make a Meal

Inspired by their session with SouthWest TAFE butcher Ben Thomas, the Year 7/8 'Let's make a meal' students were challenged to research and plan a meal based around one of the 12 different cuts that Ben had sourced from a side of lamb with the class. The students had to design a meal for two people based on the different cuts.



Natural Disasters

The Year 5/6 students studied the impact of Bushfires as part of their Natural Disasters unit. Their studies reinforced the importance of being prepared and seeking assistance from community organisations.



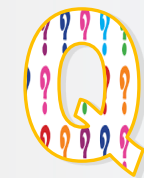
OH&S

Our Year 11 VCE Food Technology students investigated large and small processing businesses and undertook a field trip to learn about the business models of Jane Dough and The Midfield Group. Both stressed the importance of food safety, OH&S, meeting the expectations of clients, minimal wastage and product consistency.



Pillow Case Project

To introduce our TAP into Natural Disasters – Bushfire unit for 2019 we invited volunteers from the Australian Red Cross to lead our Year 5/6 students into the Pillowcase Project. It stressed the importance of being prepared for an emergency and determining the difference between a need and a want.



Questions?

The Year 7/8 Politics elective 'Have your say' class invited Corangamite Mayor, Neil Trotter into the class to outline the role of local government. Students also welcomed Jill Porter, a dairyfarmer and bushfire recovery advocate who described how to work to seek redress and advocate for others impacted by disaster or injustice.



Real Chemistry

Beach Energy hosted our Year 11 Chemistry students as they undertook a tour of the Otway Gas Plant. An engineer described how gas is captured at the plant and how carbon dioxide flows from production wells through buried pipelines to the gas plant.



Staff Notice Board

The Staffroom noticeboard is used to help inspire our creative Timboon P-12 teachers. It updates staff on what has been covered under the TAP banner and challenges staff to think about, 'What can TAP help you teach in 2019?' or 'How can you TAPify that?'



Tastes

To conclude their 'Week of Tastes' experiences, the Year 3/4 students welcomed The Place of Wonder owner, Kylie Treble, into their classroom where they were able to experience a 'real' connection with food. Kylie explained that a chef's most important tool in the kitchen was a spoon and that it was important to taste and experiment with different food types to appreciate flavor.



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