



Paddock to Plate



CARD GAME
YEAR 5-6



Australian Good Meat
Education resources
are developed by



Farm (paddock)



Farms are areas of land used to raise animals for food and fibre.



- Animals grow and are cared for on a farm.
- Livestock animals should be managed so they are stress-free, protected from disease, and have all of their needs met.
- Farms are the ‘paddock’ part of the paddock-to-plate process.

FARM TO TRANSPORT



Transport



Livestock are transported using special trucks and trailers from one place to another.



- The welfare of animals is very important when transporting them.
- Care is taken to make sure livestock needs are met and they can be transported safely without injury.



TRANSPORT TO FEEDLOT



TRANSPORT TO SALEYARD

Feedlot



Some livestock are transported to feedlots where they are provided with water and fed grains, rather than pasture or grass.



- Some livestock, such as cattle, are sent to feedlots for the purpose of putting on weight (muscle and fat) before being processed.

Saleyard



Producers can sell their livestock at a saleyard.



- Saleyards are in a central location so producers can bring their sheep, cattle and goats to sell.
- An auction takes place and people bid money to buy the livestock.



FEEDLOT TO PROCESSING



SALEYARD TO PROCESSING

Processing at the abattoir



Processing is changing the carcasses of livestock into various cuts of meat that are then packaged for people to consume.



- There are very strict regulations about how livestock are treated and how meat is handled during processing.



PROCESSING TO RETAIL

Retail at the supermarket, butcher and restaurant



Consumers can buy excellent quality red meat products from many places in Australia.



- Nutritious red meat (high in protein, iron and zinc) can be used to make many delicious meals like: burgers, tacos, lasagne, stir-frys, steaks and sausages.

RETAIL TO CONSUMER



Consumer (plate)



Consumers are the people who purchase and eat the meat produced by the Australian red meat industry.



- Consumers select the type of red meat (beef, sheep or goat) based on their needs and tastes.
- Consumers are the end of the supply chain - the 'plate' part of the paddock-to-plate process.

Producers



A red meat producer is the farmer that breeds and/or manages livestock on their farm.



- Producers look after the animals as they develop and until they are old enough to be taken by a truck to a feedlot or a saleyard.
- They are responsible for ensuring all their animals' needs are met.

Truck Driver



Truck drivers transport live animals from the farm to their next destination.



- Livestock loaded onto trucks must have enough room to be comfortable, but are close enough not to fall and injure themselves as the truck moves.
- Animals are looked after to reduce their stress and protect their welfare.

Farm Hand



Farm hands are people who perform many different jobs on a farm.



- Farm hands work with farmers to manage livestock and may be responsible for feeding, watering, herding, disease management (vaccinations and drenching) and loading livestock for sale.

Processor



A processor divides large cuts of meat into smaller meat cuts.



- Processors work in an abattoir to prepare the large carcass into smaller pieces for sale to retailers.
- They follow very strict regulations about how livestock are treated and how meat is handled during processing.

Chef



A professional cook who prepares meals for consumers in cafes and restaurants.



- A chef plans menus and ensures food quality and taste is of the highest standard.
- Maintaining health and hygiene in the kitchen is crucial to this occupation.

Maintaining ground cover



Ensuring there are many plants growing on the surface of the soil at all times.



- Plants, such as native grasses and clover, maintain ground cover, protecting the soil from erosion by wind and water.
- Farmers look after their soils carefully and understand that having a sustainable environment is crucial to agricultural production.

Name of sustainability focus:



Description:

Picture or drawing:

Why the sustainability focus is needed:

Meat & Livestock Australia



For instructions and use of
these cards in an educational
setting, please visit:

bit.ly/3lv1cs8

AC9TDE6K03, AC9TDE6P01, AC9HS5S02,
AC9HS6S02, AC9S5H02, AC9S6H02.

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Australian Beef Paddock to Plate Story 360° video



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