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# Farm gate to food plate explorer kit

This dynamic resource supports educators with adaptable, ready-to-use materials that link classroom learning to the journey of Australian red meat – from paddock to plate. Filled with differentiated tools and curriculum aligned activities, it helps educators deliver practical and authentic lessons. Students explore real world topics in food nutrition, sustainability and technology, gaining a clear understanding of Australian red meat production through engaging, hands-on learning.



## Kit features

- Aligned to the Australian Curriculum
- Lesson plans with step-by-step lesson sequences, resources and equipment lists
- High-quality posters with paired short student worksheets
- Engaging games and student activities
- Suggested answers to support assessment and marking
- Real-world, hands-on learning materials
- Linked to up-to-date, reliable source materials
- Durable for repeated use across multiple year levels
- Adaptive for various classroom settings

## Kit contents

Item	Qty
Year-band lesson plans (teacher guides and student activities)	4
Curriculum Connections (classroom posters/games with accompanying student activities)	4
Good meat, good health resource (teacher guide and student activities)	1
Hats and boots game (teacher guide, student activity, teacher presentation containing student questions and answers)	1
Paddock to Plate card game Year 7-10	2

Item	Qty
Red Meat Green/Health Facts v12	1
Native pasture seed pack	1
Improved pasture seed pack	1
<i>Asparagopsis</i> sample	1
National Livestock Identification System (NLIS) ear tag samples	3
Visual identification management ear tag samples (small and large)	6

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## Suggested use

The kit offers flexibility to service varying classroom uses with the below guidance provided to support effective use.

**Lesson plans:** a popular selection from the wider suite of Australian Good Meat Education school resources usable as one-off lessons or coupled to create a longer unit of learning. Find out more on pages 4–5.

**Curriculum Connections:** selected posters and paired short student activities usable as standalone activities or to introduce more in-depth, complementary topics contained within the year-band lessons. Find out more on page 5.

**Paddock to Plate card games:** multiple student game scenarios to learn about sustainable paddock to plate red meat production with a focus on animal care, technology, and careers. Access game instructions via the card game pack.

### Linked learning:

- [7–8 Lesson 5 - From paddock to plate](#)
- [Curriculum Connections: Red Meat – Paddock to Plate \(secondary\)](#)
- [Curriculum Connections: Careers in Agriculture \(secondary\)](#)
- [Australian Beef Paddock to Plate Story](#) 360° video (6:22)
- [Australian Lamb Paddock to Plate Story](#) | 360° video (7:10)



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**Red Meat Green/Health Facts:** a valuable reference tool of evidence-based facts about the Australian red meat and livestock industry, with a focus on environmental management, animal welfare and red meat nutrition.

**Hats and boots game:** materials include a teacher guide and student activity to support students in playing a fun, tic-tac-toe-style game that consolidates their learning. Year-level specific, projectable teacher presentations, featuring game questions and answers, are available electronically via the QR code at the top of page 2.

**Good meat, good health resource:** materials include a teacher guide and student activities supporting student learning of healthy eating using food groups, *Australian dietary guidelines* and analysis of red meat-based recipes.

**Linked learning:**

- [7-8 Lesson 6 - Compliments to the chef and the producers!](#)

**Seed packs:** support practical investigations focused on soil erosion, the effects of ground cover, and the roles of native and improved pastures in productive and sustainable agricultural systems.

**Linked learning:**

- [7-8 Lesson 1 - Managing sustainable red meat production](#)

**Asparagopsis (a red seaweed) sample:** a hands-on resource that helps students visualise Australian research showcasing technology and innovation for improved sustainability. Access the Safety Data Sheet electronically via the QR code at the top of page 2.

**Linked learning:**

- [7-8 Lesson 1 - Managing sustainable red meat production](#)

**NLIS and management ear tags:** a selection of management tags to facilitate discussion and learning about supply chain management of Australian biosecurity, traceability, and livestock management practices.

**Linked learning:**

- [9-10 Lesson 3 - The marketing and supply chain](#)



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# Explore Australian Good Meat Education

Australian Good Meat Education teaching resources support primary and secondary classrooms with meaningful, real-world education about the Australian red meat and livestock industry.

## Year 7 to Year 10

Six cross-curricular lesson plans per year band exploring sustainable production, the red meat supply chain, technology and innovation, food security, global markets, nutrition, and marketing and advertising.

### Year 7 – Year 8

[Lesson 1 – Managing sustainable red meat production](#)

[Lesson 2 – Feeding strategies and product quality](#)

[Lesson 3 – Management of plants and animals](#)

[Lesson 4 – Where does Australian red meat go?](#)

[Lesson 5 – From paddock to plate](#)

[Lesson 6 – Compliments to the chef and the producers!](#)

### Year 9 – Year 10

[Lesson 1 – Intensive and extensive production systems](#)

[Lesson 2 – Animal welfare considerations](#)

[Lesson 3 – The marketing and supply chain](#)

[Lesson 4 – Assessment and advertising](#)

[Lesson 5 – Preserving and preventing waste](#)

[Lesson 6 – Emerging production technologies](#)



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## Senior secondary

Electives-style resources using real-world Australian red meat industry research case studies designed to build student research and data analysis skills.

### Year 11 – Year 12

[Elective 1: Agri-food, Fibre & Fuel Technologies – Analyse a Research Study ‘A novel semen extender to accelerate genetic improvement programs’](#)

[Elective 2: Climate Challenge – Analyse a Research Study ‘Asparagopsis feedlot feeding trial’](#)

[Elective 3: Farming for the 21st Century – Analyse a Research Study ‘Automated MSA/AUS-MEAT hyperspectral handheld grading for beef’](#)

## Curriculum Connections

High-quality, visually engaging posters and games with paired short student activities to easily integrate visual content with curriculum-based tasks. Supporting engagement across key learning areas, they provide flexibility to use as stand-alone activities or to introduce more in-depth topics covered in the Years 7–10 lessons.

[Paddock to Plate Card Game](#)

[Ruminant Digestive System](#)

[Red Meat – Paddock to Plate](#)

[Careers in Agriculture](#)

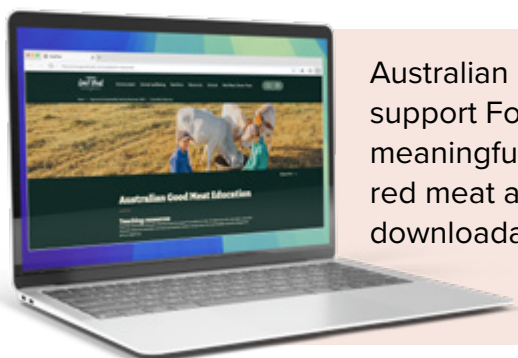
[Health and Nutrition](#)

[Australian Red Meat Specifications](#)

[Technology and Innovation](#)

[Prime Lambs – Calendar of Operations](#)

[Beef Cattle – Calendar of Operations](#)



Australian Good Meat Education teaching resources support Foundation to Year 12 classrooms with meaningful, real-world education about the Australian red meat and livestock industry. Access these free downloadable materials designed for print or digital use:



[\*\*goodmeat.com.au/teacher-resources\*\*](https://goodmeat.com.au/teacher-resources)