



Australian Good Meat  
Education resources  
are developed by



This 'Managing Australian red meat' educational resource is provided under a Creative Commons Licence CC-BY-SA 4.0. For more information go to [mla.com.au/creative-commons](https://mla.com.au/creative-commons). © Meat & Livestock Australia.

# Managing Australian red meat

## AUSTRALIAN CURRICULUM CONTENT



Analyse how people in design and technologies occupations consider ethical and sustainability factors to design and produce products, services and environments. (ACTDEK029, AC9TDE8K01)

Analyse how food and fibre are produced in managed environments and how these can become sustainable. (ACTDEK032, AC9TDE8K04)

Analyse how properties of foods determine preparation and presentation techniques when designing solutions for healthy eating. (ACTDEK033, AC9TDE8K05)

Analyse how characteristics and properties of materials, systems, components, tools and equipment can be combined to create designed solutions. (ACTDEK034, AC9TDE8K06)

Analyse needs or opportunities for designing, and investigate and select materials, components, tools, equipment and processes to create designed solutions. (ACTDEP035, AC9TDE8P01)

Generate, test, iterate and communicate design ideas, processes and solutions using technical terms and graphical representation techniques, including using digital tools. (ACTDEP036, AC9TDE8P02)

Develop project plans to individually and collaboratively manage time, cost and production of designed solutions. (ACTDEP039, AC9TDE8P05)

*Continued next page*



Australian Good Meat  
Education resources  
are developed by



*Continued from previous page*

## LESSON GUIDE

<b>Lesson 1</b>	<a href="#">Managing sustainable red meat production</a>
<b>Lesson 2</b>	<a href="#">Feeding strategies and product quality</a>
<b>Lesson 3</b>	<a href="#">Management of plants and animals</a>
<b>Lesson 4</b>	<a href="#">Where does Australian meat go?</a>
<b>Lesson 5</b>	<a href="#">From paddock to plate</a>
<b>Lesson 6</b>	<a href="#">Compliments to the chef and the producers!</a>

## DESCRIPTION OF RESOURCE

The Year 7-8 'Managing Australian red meat' resource is primarily focused on the Design and Technologies Australian Curriculum and associated elaborations. Sustainability as a cross-curriculum priority is emphasised, valuing the importance of the environment in supporting and maintaining human life.

The resource contains;

- **Lesson guides** to assist teachers with delivering a range of engaging activities, providing links to media clips, source materials and QR codes for efficient access during lessons.
- **Resource and equipment** lists to support planning and organisation.
- **Worksheets/activities** for instant lesson planning and student engagement.
- **Answers** for teacher and student guidance.
- **Online learning tasks** to be utilised as extension or homework activities.