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From paddock to plate

AUSTRALIAN CURRICULUM CONTENT

Explain how and why food and fibre are produced in managed environments. (ACTDEK021, AC9TDE6K03)

Use comprehension strategies such as visualising, predicting, connecting, summarising, monitoring and questioning to build literal and inferred meaning, and to connect and compare content from a variety of sources. (ACELY1713, AC9E6LY05)



LESSON OBJECTIVE

Students will learn about the supply chain of red meat and the steps that are taken to convert an on-farm resource into a product that is sold and consumed.

LESSON OVERVIEW

Activity 2.1	Keywords	20 mins
Activity 2.2	The paddock to plate story	20 mins
Activity 2.3	Making a paddock to plate chain	20 mins
Activity 2.4	Online learning task: Focus on animal welfare	10 mins

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Resources and equipment

ACTIVITY 2.1 – Keywords

1. Worksheet 2.1a – *Keywords and definitions.*
2. Worksheet 2.1b – *Keywords scramble.*
3. Worksheet 2.1c – *Keywords spelling list.*
4. Timer.

ACTIVITY 2.2 – The paddock to plate story

1. Worksheet 2.2a – *The beef supply chain checklist.*
2. [Australian Beef Paddock to Plate Story | 360° video \(6.21\).](#)
3. Worksheet 2.2b – *The lamb supply chain checklist.*
4. [Australian Lamb Paddock to Plate Story | 360° video \(7.10\).](#)

ACTIVITY 2.3 – Making a paddock to plate chain

1. Worksheet 2.3a – *The supply chain.*
2. Scissors.
3. Worksheet 2.3b – *Student supply chain templates.*
4. Worksheet 2.3c – *The red meat paddock to plate supply chain.*
5. Optional: 1 paper plate per student and markers.
6. Worksheet 2.3d – *Test your knowledge .*

ACTIVITY 2.4 – Online learning task: Focus on animal welfare

1. Computer/digital device access of [Lesson 2 Online learning task.](#)
2. [Every interaction cattle have with people needs to be a positive one - Teys Condamine Feedlot \(1.36\).](#)
3. [Free from Hunger & Thirst | Feedlot Stories \(2.45\).](#)

ADDITIONAL READING/RESOURCES

- [Australian Good Meat.](#)



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Lesson guide

ACTIVITY 2.1 – Keywords

1. As a class, brainstorm how animals on farms are turned into meat and record ideas in a central area. Encourage students to think about this information as a series of steps:
 - What things do you and your family eat that are made from meat?
 - If you do not eat meat, what things do you know are made from meat that other people eat?
 - What do producers need to do on their farms to grow healthy animals?
 - What happens when livestock are grown to the size they need?
 - How do the animals and animal products get transported from one place to another?
 - Where can you buy red meat from in Australia?
2. Distribute Worksheet 2.1a – *Keywords and definitions* and read through the information with students. Allow time for students to individually re-read the terms and then allocate students into pairs. Set a five-minute timer, and ask pairs to practise recalling the meaning of the terms with their partner. After five minutes, provide students with Worksheet 2.1b – *Keywords scramble*. Students work together to unscramble the keywords and recall and record their definitions together. (Answers page 20–21) Optional: Provide students with Worksheet 2.1c – *Keywords spelling list*.

ACTIVITY 2.2 – The paddock to plate story

1. Distribute either Worksheet 2.2a – *The beef supply chain checklist* or Worksheet 2.2b – *The lamb supply chain checklist*, and as a class, view a paddock to plate tour/s to observe a visual account of the production process* for cattle and/or sheep. Encourage students to tick off any steps, objects, or processes that they observe or hear about during the clip. The tours are 360° tours and when accessed on a touch screen digital device, students will gain invaluable insight into many aspects of production. (Answers page 22)
 - [Australian Beef Paddock to Plate Story | 360° video.](#)
 - [Australian Lamb Paddock to Plate Story | 360° video.](#)

**Videos contain content of animal carcasses and cuts being assessed and processed. Preview footage to determine suitability for own classes:*

 - *Australian Beef Paddock to Plate Story – Carcase images occur at 4:25-4:50 mins and meat cuts images occur at 4:50-5:29 mins*
 - *Australian Lamb Paddock to Plate Story – Carcase images occur at 5:13-5:46 mins and meat cuts images occur at 5:46-6:02 mins.*

Lesson guide continued next page



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Lesson guide *continued*

ACTIVITY 2.3 – Making a paddock to plate chain

1. As a class, read and highlight the information on Worksheet 2.3a – *The supply chain* to provide students with more detail of what is involved at each step of the supply chain.
2. Distribute Worksheet 2.3b – *Student supply chain templates* to students, and allow time to cut along the dotted lines of each card. Allocate students into pairs and ask them to assemble their cards into a flowchart, showing the supply chain of red meat in the correct order (cards that are the same colour should be placed together in the steps of the supply chain). Students should check their answers when finished. (Answers page 22)
3. Once pairs have correctly assembled their cards, distribute Worksheet 2.3c – *The red meat paddock to plate supply chain* or a real paper plate to each student. Students recreate their supply chains using either their worksheets or the plate by writing the steps onto the correct area of the plate and drawing arrows to show the sequence. (Answers page 23)
4. If time (or as an extension activity), allow pairs to test their knowledge together by completing Worksheet 2.3d – *Test your knowledge*. (Answers page 24).

ACTIVITY 2.4 – Online learning task: Focus on animal welfare

1. Students access [Online learning task 2](#) and complete the provided activities focused on animal welfare. (Answers page 24)



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Lesson 2

Student resources

ACTIVITY 2.1 – Keywords

Worksheet 2.1a	Keywords and definitions
Worksheet 2.1b	Keywords scramble
Worksheet 2.1c	Keywords spelling list

ACTIVITY 2.2 – The paddock to plate story

Worksheet 2.2a	The beef supply chain checklist
Worksheet 2.2b	The lamb supply chain checklist

ACTIVITY 2.3 – Making a paddock to plate chain

Worksheet 2.3a	The supply chain
Worksheet 2.3b	Student supply chain templates
Worksheet 2.3c	The red meat paddock to plate supply chain
Worksheet 2.3d	Test your knowledge

ACTIVITY 2.4 – Online learning task: Focus on animal welfare

Lesson 2 Online learning task	Focus on animal welfare
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