

# Media Release



## Fact Sheet

- The RNA is conducting five one day cheese making workshops for Queensland teachers.
- Internationally renowned cheese expert and Chief Judge of the Royal Queensland Food and Wine Show's Dairy Produce Competition Russell Smith is teaching the workshops.
- 40 teachers from 23 different schools are attending from as far as Bundaberg, Dalby and Mackay.
- 70% increase in workshop numbers compared to 2010, this year's available places filling in days.
- There were 90 entries in the 2010 Student Cheese Making Competition, with numbers this year set to increase.
- The 2010 workshops were an Australian first. Still nowhere else in Australia offers educators free cheese making workshops combined with student cheese making competitions.
- This program is a unique, hands on curriculum activity for students in Australia.
- These workshops will assist primary students at a basic level – discovering how cheese is made, where it comes from and the dairy industry as a whole. Great for city and country kids alike!
- Within the Secondary curriculum the cheese making unit crosses over general science subjects such as Chemistry and Biology units, as well as Food Science (Home Economics) and Learning Support Units (Life Skills).
- The Marriott Hotel is sending along their Commis Chef Luke Farrow to watch and learn from the best in the business.
- Russell will continue to provide support and feedback to teachers and students throughout the two month long process from his home in Canberra.
- Three teachers are coming from Brisbane School of Distance Education, who will take their knowledge to a variety of students – those living in rural areas, students with medical issues preventing school attendance, and to students who are unable to take this class at their particular school due to numbers or staffing issues.
- Students from all backgrounds are being given this opportunity with two teachers attending from Brisbane Youth Education and Training Centre. These students rarely get to test their skills against other students on the same level, or participate in activities outside the curriculum.

## Testimonials from 2010 participants:

- "In 25 years of teaching this was the most rewarding in-service I have ever undertaken. Well organised, practical based and linked to Science curricula; logical and sequenced steps to apply to a classroom learning situation; equipment listed and supplied. Thank you. I hope to be involved in another learning link with the RNA for the benefit of students at our school." **Maria Hill, Ferny Grove SHS**
- "I was lucky enough to attend the cheesemaking workshops at the RNA, and I wanted to let you know how fantastic it was. Russell has obviously gone to a lot of trouble to make what could be a very complicated process school-friendly and we are looking forward to implementing it with our students next term. The whole day was one of the best in-services I have attended in my 17 years of teaching. Thank you so much for the opportunity." **Lynne Biltoft, Sandgate District SHS**

