



Media Release

March 19, 2012

One of a kind program to combat worrying results

An internationally awarded one of a kind RNA education program, which starts in Brisbane today, is aiming to combat survey results which found that just 53 per cent of grade six students know that cheese can be made from cow, sheep or goats milk.*

The RNA's acclaimed Teachers' Cheesemaking Workshops have attracted more than 40 Queensland teachers, from as far as 475km away, to learn the art of camembert and blue cheesemaking from world renowned expert Russell Smith.

RNA Chief Executive Jonathan Tunny said spaces in this year's workshops had filled months in advance and even the waiting list was at capacity.

"Demand is great and each year we're expanding and reaching more classrooms," he said.

"The workshops are designed to teach the rare skill of cheesemaking to Queensland teachers and encourage them to take this hands-on curriculum activity back to their schools.

Mr Tunny said these recent survey results are a wake-up call and the RNA is committed to educating the next generation through many initiatives including Rural Discovery Day, the Ekka Learning Trail and Education on Show competition in Queensland's largest classroom – the Ekka.

"It's crucial that our students not only understand where their food comes from but that Australia produces some of the world's finest food right on their doorsteps.

"Agriculture is the backbone of our nation and injects billions of dollars into the economy each year and it's important that young people celebrate the diversity and work of this industry."

These unique workshops are part of the RNA's Royal Queensland Food and Wine Show and its specific student made cheese competition, which last year attracted more than 100 entries.

In 2011, the workshops won an international award at the International Association of Fairs and Expositions contest which is designed to recognise and reward excellence for members throughout the United States, Canada, United Kingdom and Australia.

The workshops will be held from today until this Friday March 23, 2012.

DATE: This week: March 19 – 23, 2012
TIME: 9am – 3pm
WHERE: RNA Showgrounds, 600 Gregory Terrace, Bowen Hills
WHAT: One of a kind Teachers' Cheesemaking Workshops



Media are welcome to attend and also become involved in the workshops.

Editors please note:

Russell Smith is Chief Judge of the Royal Queensland Food and Wine Show's Cheese and Dairy Produce Show, plus Deputy Chief Judge for the Australian Grand Dairy Awards and Master Judge for the New Zealand Cheese Awards. Russell is available for interviews along with some teachers.

*Source – Survey was undertaken by the Australian Council of Educational Research, October 2011
– Report on surveys of students' and teachers' knowledge and understanding of Primary Industries.

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