



Australian Good Meat
Education resources
are developed by



This 'From paddock to plate' educational resource is provided under a Creative Commons Licence CC-BY-SA 4.0. For more information go to mla.com.au/creative-commons. © Meat & Livestock Australia.

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.



Australian Good Meat
Education resources
are developed by



Lesson 2

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

CONTENTS

	Page
Australian Curriculum content	1
Contents	2
Resources and equipment	3
Lesson guide	4-5
Student resources	6-20
Answers	21-25



Australian Good Meat
Education resources
are developed by



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.](#)



Australian Good Meat
Education resources
are developed by



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 21–22) 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 23)
 - [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



Australian Good Meat
Education resources
are developed by



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 23)
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 24)
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 25).

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 25)



Australian Good Meat
Education resources
are developed by



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
--	---



Australian Good Meat
Education resources
are developed by



Worksheet 2.1a

Keywords and definitions

Read the keywords and definitions below. Practise saying them once to yourself and then with a partner. Test each other on the meaning of the words.

paddock to plate

The steps that a product takes from when it is grown to its finished product.

food and fibre

Human produced or naturally harvested products that are used for a purpose.

retail

The sale of products or the place of sale.

products

Substances, articles or materials that are made for sale/use.

technology

Machinery, equipment or practices used for a purpose.

abattoir

A place where meat is processed.

NLIS

The National Livestock Identification System is used to track the life of individual cattle, sheep and goats.

carcase

The processed body of an animal used to produce the different cuts of meat, e.g. steak and roasts.





Australian Good Meat
Education resources
are developed by



Worksheet **2.1b**

Keywords scramble

Unscramble the keywords below and recall their meanings.

tiarabot

locthnyeog

cearsac

ursdpcot



Worksheet 2.1b continued next page



Australian Good Meat
Education resources
are developed by



Worksheet 2.1b continued

Worksheet 2.1b

Unscramble the keywords below and recall their meanings.

SNIL

Iritae

eroonfbfdiad

dlecpkdatptoo





Australian Good Meat
Education resources
are developed by



Keywords spelling list

Spell the keywords below.

1.

2.

3.

4.

5.

6.

7.

8.



Australian Good Meat Education resources are developed by



Worksheet **2.2a**

The beef supply chain checklist

A supply chain is the process a product goes through when it's being made and distributed.

Tick off the steps, objects or processes as you see or hear about them in the video.



<i>Chris the farmer</i>	<i>Protected from disease</i>
<i>Cattle yards</i>	<i>Grain feeding</i>
<i>Feedlot</i>	<i>Packaging meat</i>
<i>Meat processing</i>	<i>Sustainability</i>
<i>Conveyor belt</i>	<i>Consumer</i>
<i>Truck</i>	<i>Electronic identification tags</i>
<i>Chef</i>	<i>Natural pastures</i>
<i>Helicopter</i>	<i>Motorbike</i>



Australian Good Meat Education resources are developed by



Worksheet **2.2b**

The lamb supply chain checklist

A supply chain is the process a product goes through when it's being made and distributed.

Tick off the steps, objects or processes as you see or hear about them in the video.



<i>Motorbike helmet</i>	<i>Sheep yards</i>
<i>Producers</i>	<i>Ewes and lambs</i>
<i>Disease free</i>	<i>Trees</i>
<i>Meat processing</i>	<i>Natural pasture</i>
<i>Saleyards</i>	<i>Technology – scanning</i>
<i>Truck</i>	<i>National Livestock Identification System</i>
<i>Low stress handling</i>	<i>Butcher shop</i>
<i>Sustainability</i>	<i>Motorbike</i>



Australian Good Meat
Education resources
are developed by



Worksheet 2.3a

The supply chain



Producer

The producer is the farmer that breeds and raises the livestock. They look after the animals as they grow until they are old enough to be taken by a truck to a feedlot, saleyard or processor. They are the 'paddock' part of the paddock to plate process.



Transportation

Animals are loaded onto trucks to be transported from the farm to their next destination. It is important that there are the right number of animals on board for the journey – not so many that the animals are uncomfortable, but enough so that they feel secure and don't fall and injure themselves as the truck moves.



Feedlot

A feedlot is a type of farming operation. The animals are fed by hand or mechanically. There is less open space for grazing than on an acreage farm. Animals might be taken from a farm to a feedlot for the purpose of putting on weight before being processed.

Worksheet 2.3a continued next page



Australian Good Meat
Education resources
are developed by



Worksheet 2.3a continued

Worksheet 2.3a



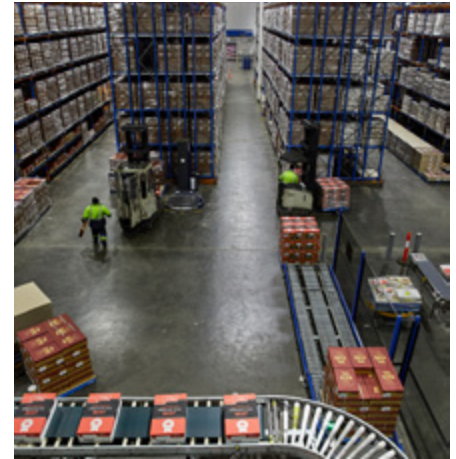
Saleyards

Saleyards are in a central location, where livestock such as sheep, cattle and goats are taken to be bought or sold. An auction will take place where people bid money in order to buy the live animals.



Processing

Abattoir is the name we give to the place where meat is processed. There are very strict regulations about how animals are treated and how meat is handled during the processing stage.



Cold store

A cold store is a refrigerated building where packaged meat can be chilled or frozen and stored until it is ready to be bought by retail and food service stores.

Worksheet 2.3a continued next page



Australian Good Meat
Education resources
are developed by



Worksheet 2.3a continued

Worksheet 2.3a



Retail and food service

Retail and food service operators are the butchers, supermarkets and cafes/restaurants where you may buy your meat from. Australian red meat is bought and eaten by Australians – this is known as the domestic market. Red meat can also be bought by companies from overseas in international markets. When products are sold to international markets, and transported by either plane or ship out of the country, we call this export.

Consumers

The consumer is the person who buys, cooks and eats the meat. They are the 'plate' part of the paddock to plate process.



Australian Good Meat
Education resources
are developed by



PLEASE NOTE: This activity requires single-sided printing

Student supply chain templates

Cut along the dotted lines.

  <p>Farm</p>	  <p>Consumer</p>
  <p>Abattoir/ Processing Cold store</p>	  <p>Butcher</p>
  <p>Overseas market</p>	  <p>Saleyard</p>

Worksheet 2.3b
continued next page



Australian Good Meat Education resources are developed by

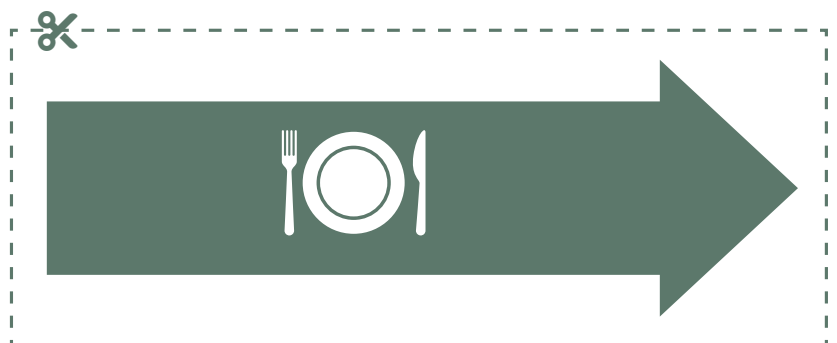
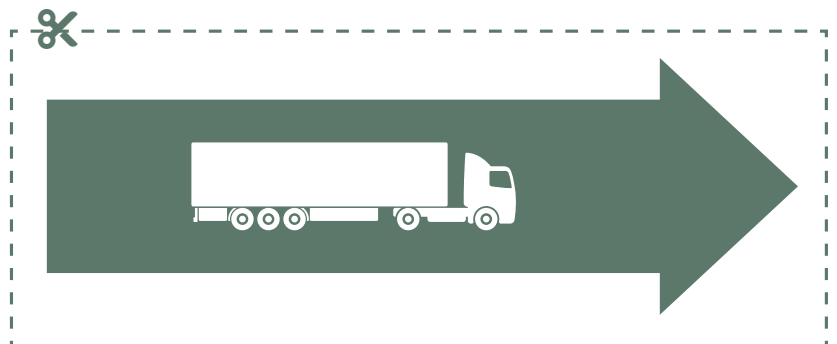
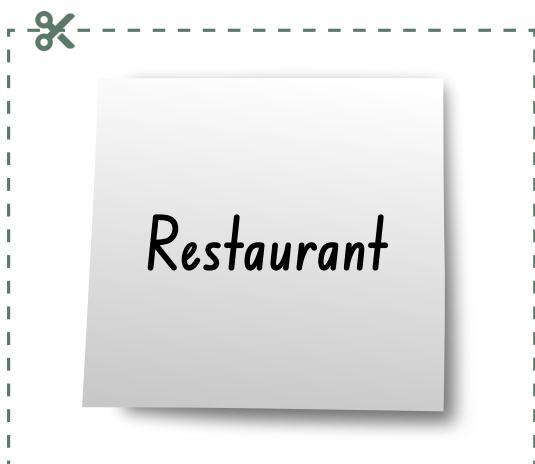


Worksheet 2.3b continued

Worksheet 2.3b

Cut along the dotted lines.

PLEASE NOTE: This activity requires single-sided printing



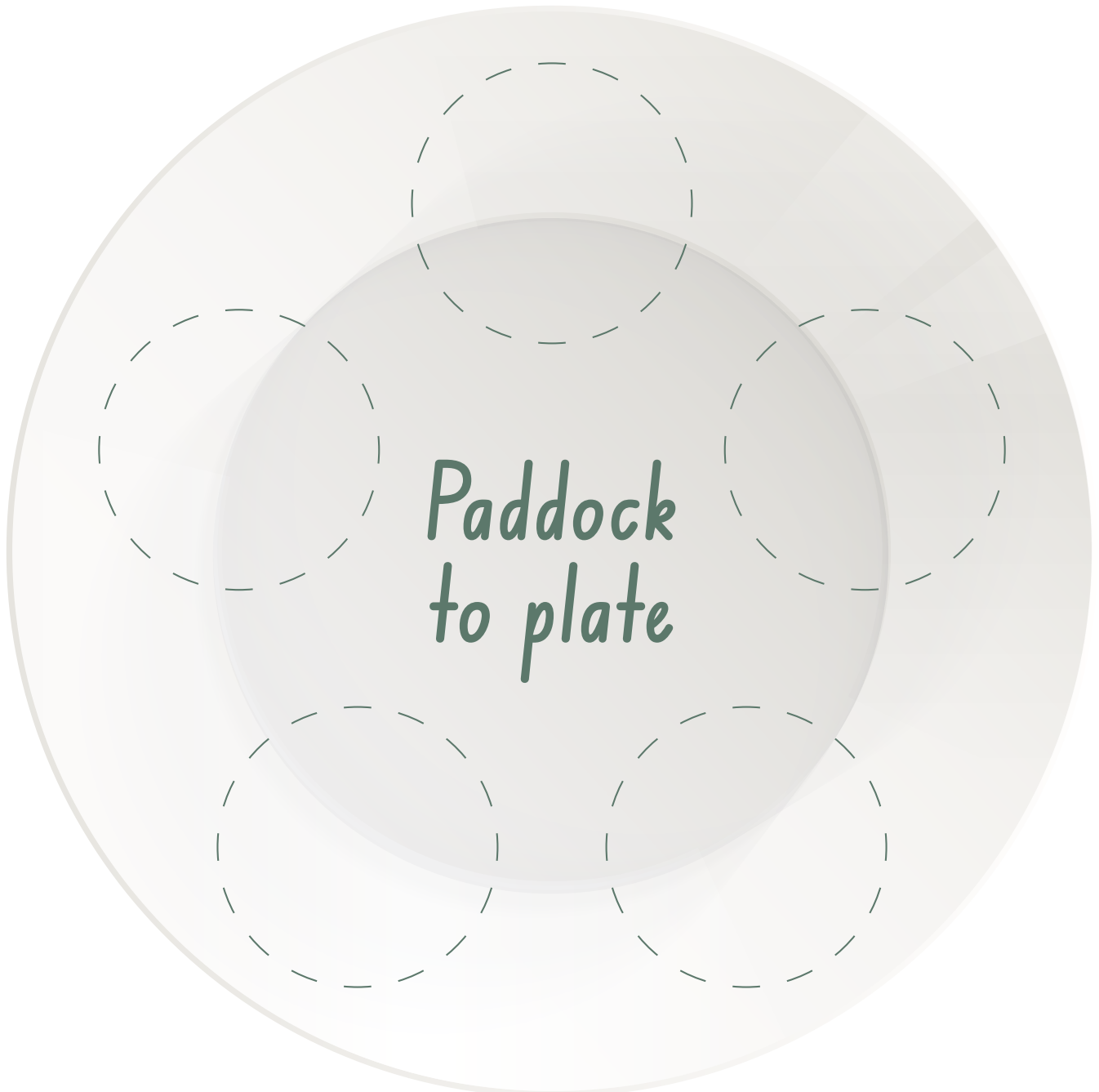


Australian Good Meat
Education resources
are developed by



The red meat paddock to plate supply chain

1. Copy the steps of the paddock to plate supply chain for red meat in the spaces below.
2. Draw arrows between the steps of the supply chain.





Australian Good Meat
Education resources
are developed by



Worksheet 2.3d

Test your knowledge

- a. True or False? Beef is the red meat that comes from sheep.
1. True
 2. False
- b. The _____ is the farmer that breeds and raises sheep and cattle. They look after the animals as they grow until they are old enough to be taken by a truck to a feedlot, saleyard or processor.
1. producer
 2. consumer
 3. processor
 4. exporter
- c. What is the name given to the type of facility that processes meat?
1. saleyard
 2. abattoir
 3. cold store
 4. feedlot
- d. If meat is being exported, it is being sold to the:
1. domestic market (Australia)
 2. international market (overseas)
- e. If you watched the Lamb Paddock to Plate video, when the sheep are being transported by the truck from the farm, where are they being taken?
1. butcher
 2. restaurant
 3. overseas market
 4. saleyard

Worksheet 2.3d continued next page



Australian Good Meat
Education resources
are developed by



Worksheet 2.3d continued

Worksheet 2.3d

- f. If you watched the Australian Beef Paddock to Plate Story, we are told that Australia is a good country for growing beef because:
1. it is a large country
 2. cattle have lots of space to roam and live in their natural state
 3. it is an island, so animals have better protection from diseases that could be introduced
 4. all of the above
- g. True or false? When being transported on trucks, it is important that the animals have enough room to be comfortable, but are also snug so they don't get knocked around and hurt themselves on the journey.
1. True
 2. False
- h. Some cattle move from an acreage farm to a feedlot. At the feedlot in the Australian Beef Paddock to Plate Story, the cows are being fed:
1. pasture and grass
 2. a natural grain and hay mix
 3. milk
 4. legumes
- i. What is the role of a grader in a meat processing facility?
1. packaging meat
 2. transporting meat
 3. checking meat for quality
 4. cooking and preparing meat



Australian Good Meat
Education resources
are developed by



Activity 2.1

Keywords

Worksheet 2.1b – Keywords scramble

Unscramble the keywords below and recall their meanings.

tiarabot

abattoir

A place where meat is processed.

locthnyeog

technology

Machinery, equipment or practices used for a purpose.

cearsac

carcase

The processed body of an animal used to produce the different cuts of meat, e.g. steak and roasts.

ursdpcot

products

Substances, articles or materials that are made for sale/use.



Australian Good Meat
Education resources
are developed by



2.1b Answers continued

Activity 2.1

SNIL

NLIS

The National Livestock Identification System. A system and a device used to track the life of individual cattle, sheep and goats.

lritae

retail

The sale of products or the place of sale.

eroonfbfdiad

food and fibre

Human produced or naturally harvested products that are used for a purpose.

dlecpkdatptoo

paddock to plate

The steps that a product takes from when it is grown to its finished product.



Australian Good Meat
Education resources
are developed by



Activity 2.2

The paddock to plate story

Worksheet 2.2a – The beef supply chain checklist

All boxes on worksheet should be ticked.

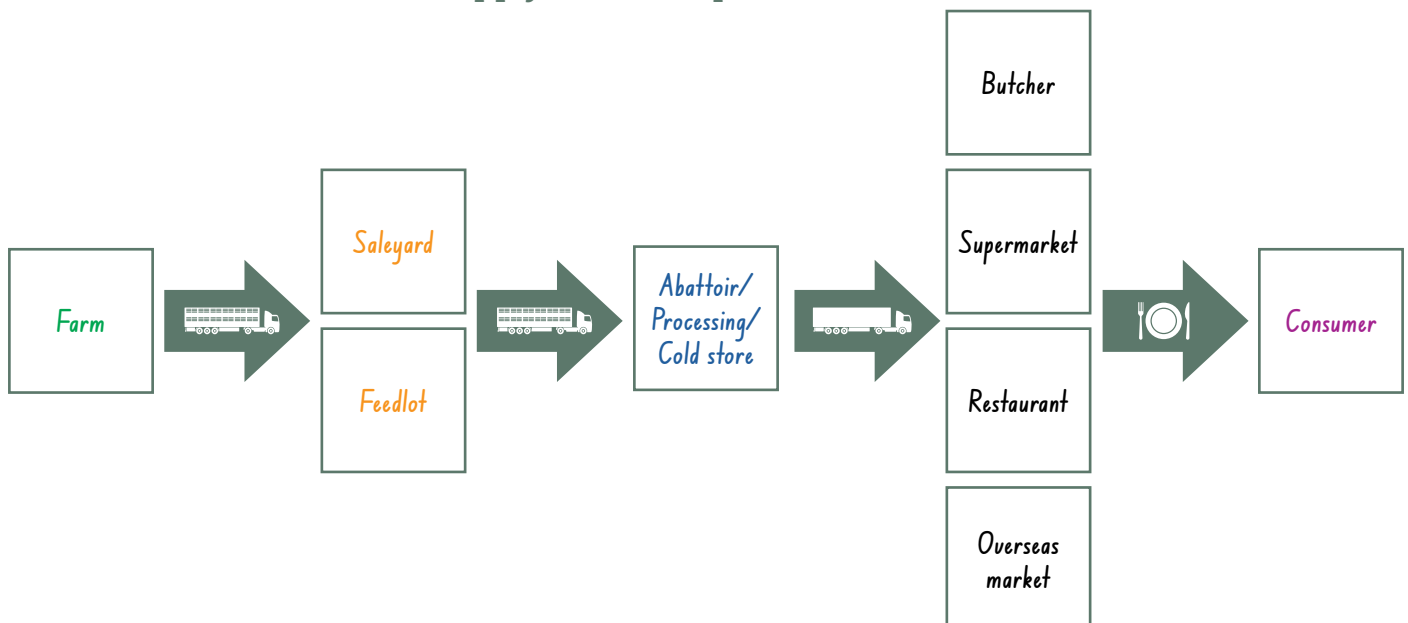
Worksheet 2.2b – The lamb supply chain checklist

All boxes on worksheets should be ticked.

Activity 2.3

Making a paddock to plate chain

Worksheet 2.3b – Student supply chain templates



2.3 Answers continued next page



Australian Good Meat Education resources are developed by

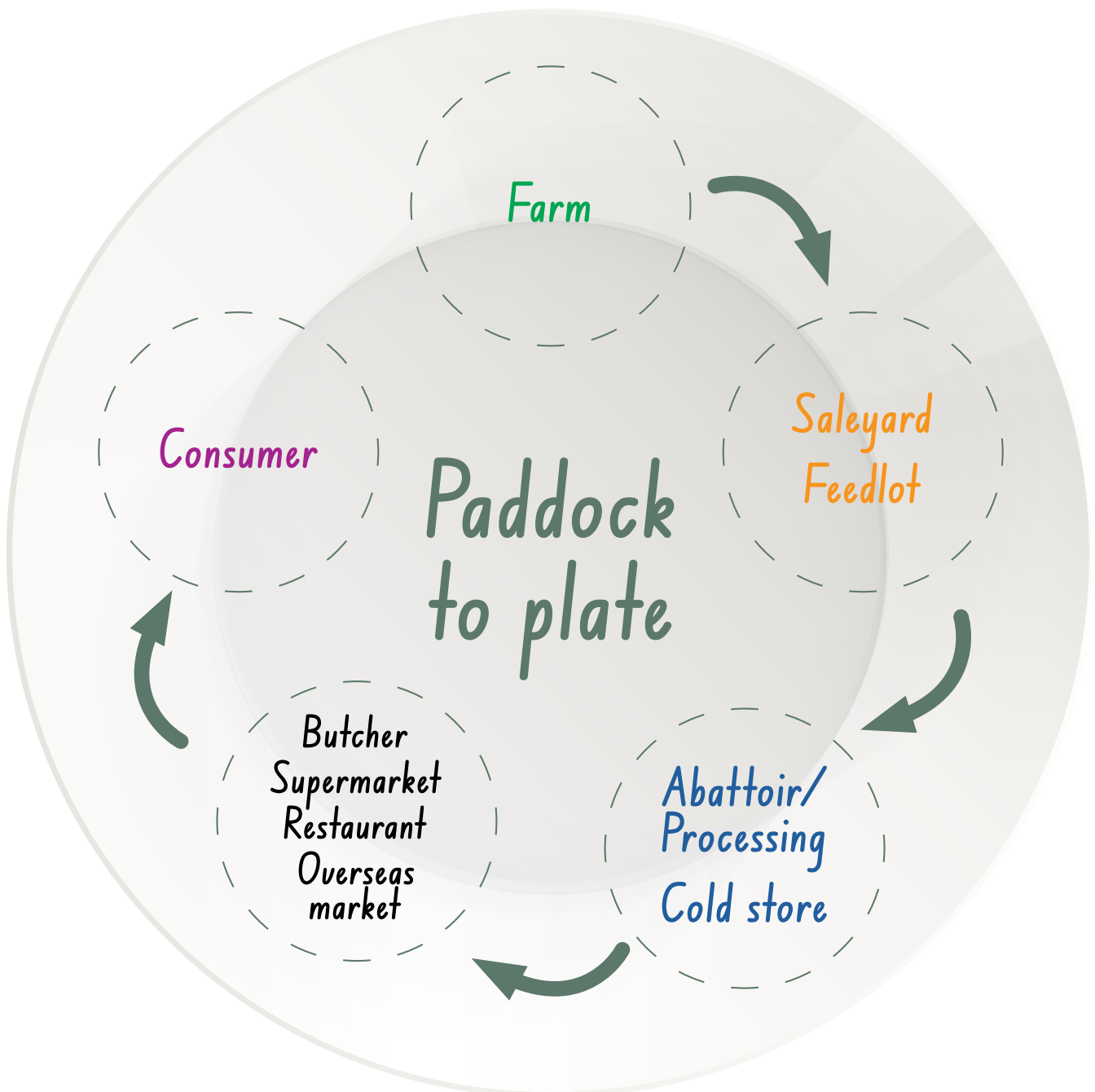


2.3 Answers continued

Activity 2.3

Worksheet 2.3c – The red meat paddock to plate supply

1. Copy the steps of the paddock to plate supply chain for red meat in the spaces below.
2. Draw arrows between the steps of the supply chain.



2.3 Answers continued next page



Australian Good Meat
Education resources
are developed by



2.3 Answers continued

Activity 2.3

Worksheet 2.3d – Test your knowledge

<i>a</i>	<i>b</i>	<i>c</i>	<i>d</i>	<i>e</i>	<i>f</i>	<i>g</i>	<i>h</i>	<i>i</i>
2	1	2	2	4	4	1	2	3

Activity 2.4

Online learning tasks:
Focus on animal welfare

3. *Quality and quantity.*