MANU The Touch of Countryside – Possibilities for Youngsters

MTK.FI/MANU

Farmbaced learning under farm visits of schools; cooperation with farms, schools and local farmers unions in North Karelia



Background of activities between schools and farms in North Karelia

 Cooperation with schools started already at the beginning of 1990's on national level in the farmers union, The Central Union of Agricultural Producers and Forest Owners MTK ; Regional Union of Agricultural Producers in North Karelia, MTK-North Karelia being one of the first.



Background of activities between schools and farms in North Karelia

Work forms (started 1995-1997):

- school material; domestic animals, seeds,
- inform and train the volontiers (named by local farmers unions)
- Campains :"Open Farms, "A Day on the Farm", "I'm a producer of the Finnish Food", " Local Food Campain (year 2001)
- Large network with specialized organisations (The Consumers' Association of Finland's producers, sheep producers,

A Day on the Farm Sticker from early 1990's

Background and now – of activities between schools and farms



Background and now - of activities between schools and farms

- 1997 onwards campaigns and small projects (Kummitila-project and OpenFarm –project) with schools
- 2005 2007 Local farm unions round the town Joensuu in North Karelia had Leader project to develop schoolvisits of schoola and farms and collected material for the work.
- MANU-project 2012-2014 onwards to develop the activity, concentrates in upper classes.
- Local farmers unions continue school- work ecpecially in village schools.
- Regional Union of Agricultural Producers organize and networks with local farmers unions in the work between schools and farms

The main themes of farmvisits, and activities between schools and farms in North Karelia

- Farmvisits to pupils in cooperation between farms and schools - model: school day on the farm
- Farmbased learning a farm as a learning environment
- To see the way of food from the field to the table local food bath, Sustainable food production
- To show possibilities for a young people to be a farmer or work on the countryside
- To promote the cooperation between farmers, rural enterprises and trade in the local food production



Farmvisits and activities with the help of MANU-project (2012- 2014) in a nutshell

- "Maaseutu maistuu nuorille", MANU-project:
 - Main target group of MANU-project are pupils of 14 -16 years (classes 7 to 9) at the comprehensive schools in the basic education
 - coordinated by Regional Union of Agricultural Producers in North Karelia, MTK-North Karelia
 - Project funded by the Centre for Economic Development, Transport and the Environment and the Rural Development Program for Mainland Finland. The budget is 223 947,00 €
 (1.4.2012-31.12.2014) of which 22394 € is private money

Possibilities in the frame of the local curricula...

"The local or school curriculum is based on a national core curriculum." (<u>http://www.minedu.fi/OPM/Koulutus/perusopetus/?lang=en</u>)

Enterpreneurship is one theme mentioned in school curriculum; it offers a possibility to organize activities also outside schools.

- Visits to the enterprises, e.g. farm enterprises
- Specialisation in the curricula; In schools, where is special "Agriculture-Forestry group", the theme of teaching is agriculture in its different forms
- Specialisation of the schools: The LUMA-schools (Finland's Science Education Centre LUMA (LU stands for 'luonnontieteet', natural science in Finnish, and MA for mathematics) is an umbrella organisation by the University of Helsinki)

The education system and Basic education in Finland

 "Basic education is a free nine-year education provided for the whole age group (currently c. 60,000 children) in comprehensive schools. Compulsory schooling starts in the year when a child turns seven and ends after the basic education syllabus has been completed or after ten years."





Farmvisits of schools in North Karelia:

Cooperation & networking (1/2)

 The extra money and work by the MANU-project has strenghtend earlier work done by local farmers unions, created a wide network of schools, farmers, bakery, dairy and local farmers' unions: situation on the end of MANU project, December 2014:

- 13 communes |municipal corporations out of all 13 has participated to the project
- 22 comprehensive schools (upper classes) out of all 22 schools are in the project, and 4 schools from frist classes of comprehensive schools
- Pupil councellors at schools to arrange farmvisits
- Teachers of the school classes
- 39 networking farms, including young farmers and female farmers, 68 persons.

Cooperation & networking in North Karelia (2/2)

- Volunteers for school network (named contact persons) in all local farmers unions in North Karelia, within The Regional Union of Agricultural Producers in North Karelia, <u>www.mtk.fi/liitot/pohjoiskarjala</u>
- Material and expert support from The Central Union of Agricultural Producers and Forest Owners (MTK), <u>www.mtk.fi</u>
- Benchmarking and cooperation with other projects
 - o Emma-project, <u>http://www.mamk.fi</u>
 - Maaseutuammattiin ry, <u>http://www.maaseutuammattiin.fi/</u>



Work practise program ("TET-harjoittelu")

Work practise places for pupils (one week of lenght) on many farms.



Cooperation schools, farms and the farmers



Cooperation teachers, pupils, neighbouring farmers help,..... bus transports to the farm, domestic animals...



Results, inpacts: new experience | new information



1-2 -MODEL for farm visits (1/4)

Preparatory work for all models

• Contact to the school

by mail or phone and introduce MANU- project

• Meeting at the school;

schedule meetings, Curriculum utilization

• Contact to the farmer,

in the municipality where the school is and tell about the MANU-model of Farmbased learning

1-2 -MODEL for farm visits (2/4)

Preparatory work for all models

- Plan the visit programme with farmer and teacher; discuss the ways to open the definition of the sustainable development in the context of the farm visit
- when you plan with the school and with the farm, then it works ⁽²⁾
- Preparations in farmers union | in MANU-project : secretary | project officer sends readymade material |information with memorystick to the farmer before he|she visits the school.
 Themes local food chain, "from field to table" in the meaning of sustainable development.

1-2 – Model for the farm visits (3/4)

Model A:

- First step: The farmer visits the school before the pupils visit to the farm
 - the farmer goes to school to tell the pupils about his farm and how it works and about local food with the material from farmers union (and now with the help of the MANU-project.
- Second step: The school class visits the farm of that farmer
 - Presentation of the farm outside
 - Presentation the cow house, food store, machines
 - o Discuss with the farmer
 - o Snacks (sponsored)



1-2 – Model for the farm visits (4/4)

Model B:

- **First step: The school class visits the farm:** visit to the cowhouse, storages, fields, get information of the year circle of the farm and production.
- see the animals, to know the species of the animals (beef cows), to know the different cereal species, to know the food production chain and the food labels
- Second step: Workshops at school (with the teachers and outsourced service)
 - Themes: Local food chain by tasks, to know the different cereal species, to understand the food production chain and learn the food labels
 - To do something by themselves; taste different vegetables, to do small snacks of vegetables, to bake small cakes...

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Material for farm visits

The Central Union of Agricultural Producers and Forest Owners (MTK) makes material : http://www.mtk.fi/julkaisut/fi_Fl/julkaisut/

Young farmers

http://www.youtube.com/watch?v=Jy27WEjdJTw

The Central Union of Agricultural Producers and Forest Owners (MTK) works to promote local food:

www.trueflavours.fi http://www.aitojamakuja.fi



VASIKASTA LYPSYLEHMÄKSI

Vasikat kasvatetaan lypsylehmiksi tai lihakarjaksi.

REHU PELLOLTA

Lehmät juovat vettä noin 100 litraa päivässä ja syövät noin 40 kg nurmirehua ja 5-15 kg täysrehua.

YPSY

Lehmät lypsetään joko lypsykoneella tai lypsyautomaatilla. Lehmä tuottaa keskimäärin 30 litraa maitoa päivässä. Maito siirretään tilatankkiin jäähtymään.

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MAITOAUTO VIE MAIDON MEIJERIIN JATKOJALOSTETTAVAKSI

Maitoauto noutaa maidon tilalta ja vie sen meijeriin. Meijerissä maidosta erotetaan kerma ja maito. Maidosta valmistetaan juustoa, jogurttia, jäätelöä ja voita ja tietenkin maitoa. **RUOKAKAUPPA**

Maitotuotteet myydään kaupassa.

KOTI JA

Maitoa ja maitotuotteita käytetään ruoanlaitossa ja syödään sellaisenaan. Maito on tärkeä osa ihmisten päivittäistä ruokaa. Maidosta saat kalkkia, proteiineja ja vitamiineja.

Model A. Case Rääkkylä

- Program on the farm (2x45 min)
 - $\circ\,$ Presentation of the farm outside

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- Presentation the cow house, food store, machine "Avant"
- Name-giving for the just born calf by the pupils "godcalf" for the school
- Snack; hot sausage by Atria (sponsored), Valio yogurt (sponsored), bread roll by Ikosen Leipomo (sponsored), (normally only "MANU-snack"; karelian pie|pastry and local berry juice)
- Additional work for pupils to work with at school after the visit

Model A. Case Rääkkylä by photos







Presentation the cow house.... food store, machine s

Model B. Case Nurmes Kirkkokatu School. Farm visit to Maunola Farm

- Ecological beef cow production on the Maunola farm
 - describe with words and photos the work on the farm, *ecological beef cow production*, their vocational skills. (On every farm there is something they are specialised in)
 - farmers follow the welfare of the animals by surveillance when visiting cowhouse and with surveillance camera system (e.g.to see when the cows start giving a birth and how the cows behave)
- On Maunola farm visit, pupils got information from the Rural Municipal Authority of Nurmes . He told about the meaning of the agribusiness for the area, the number of farms, production and rural development



Model B. Case Nurmes Kirkkokatu School. Farm visit to Maunola Farm

- see the animals
- to know the species of the beef cows
- to tell the different cereal species
- to know the food production chain and the food labels
- visit to the cowhouse and storages
- get information of the year circle of the farm and production.



Model B. Case Nurmes Kirkkokatu School. Workshops at school



Model B. Case Nurmes Kirkkokatu School. Workshops at school

Task for the workshop: describe the route of the eggs and the route of local fish to school lunch (local production). Bake cup cakes (local berries, flour, rapeseed oil...)



Model B. Case Nurmes Kirkkokatu School. School lunch of local products in "School restaurant President"



The route of the local food discriped by pupils



Theme day "school on the farm and local food chain needs promotors; teacher(s) and the head of the kitchen

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Theme day needs

Teachers....

Farmers (young farmers...)



Model B. Case Nurmes Kirkkokatu School. School lunch of local products in "School restaurant President"

Menu for 2 days made of local farmproducts, local bakery products and local fish. Pupils described the route "from field to table".

Feedback of kitchen personell:

"School lunch and teaching made a good combination. Thema days increased sense of community (workshop and all network). We liked to serve local delicacies. Thinking of locality was visible in pupils workshop works, which still seen on the walls of school restaurant President.

Creating the materials gave good possibility for co-operation between pupils and personell.

Model B. Case Nurmes Kirkkokatu School. School lunch of local products in "School restaurant President"

Menu for 2 days made of local farmproducts , local bakery products and local fish. Pupils described the route "from field to table".

Feedback of the head of the kitchen:

Average price of the meal croceries in Kirkkokatu school is 1,29 €/ portion the local menu on the theme day 1: Alltogether 1,55 € /portion, which is 0,26 € over the average price: potato soup, turnipla peace, cisco(lake fish), strawberry dessert, 2 rye bread slices, butter/margarine, milk 2 dl. The local menu on the theme day 2:Alltogether 1,32 € /portion, which is 0, 03 € over the average price: creamy beetroot soup, boiled egg-half, carrot "coins", traditional barleypie "Vatruska", 1 rye bread slice, butter/margarine, milk 2 dl.

Check-list for farm visits (1/2)

- Remind the school about the clothes needed for the farm visit!
- Inform the farm | farmers about the size of the group, speak about the
- Can we take photos? Or is there someone against it- no photos of him | her
- Material to the pupils; when and to whom
- Feedback and reporting; how and who



Check-list for farm visits (2 /2)

Remember these too:

- Make agreement with the buscompany
- Send information sheet to press and MANU-fellows:
 - Local newspapers
 - Main newspapers
 - Radio, tv
 - Facebook
 - emails
 - <u>www.mtk.fi/manu</u>
- Plan the service on the farm "small eatings", snacks
- covers of the shoes to the pupils and teachers



Development process of the models

- To observe which is already good practice and to observe which we have to improve (feedback)
 - Feedback of the teachers, farmers, pupils
- Benchmarking (national and international experiences)
 - Do it again!
 - Written description



Benchmarking- Results- Feedback

- Benchmarking of national and international experiences of farm based learning
- Further plans to widden the idea of farmbased learning in Finland
- All together:296 school classes in wich 5036 pupils have participated the MANU-project in the years 2012-2014.
- Feedback of the teachers, farmers, pupils has been very positive





