

## #VirtualFarmMyFood

As we are unable to visit farms right now, LEAF Education have put together some resources for you to look at, either at home, or when you go back to school. It's not the same as going on a school trip of course, but it will show you how both Business Studies and Food Preparation & Nutrition, link to food and farming.

Teenagers have told us that they feel young people should be more interested in how their food is produced, and where their food comes from. Our research also showed that few young people knew about the wide range of careers in food and farming, even though the food and drink industry is the UK's biggest manufacturing sector, employing over 4 million people. We hope these resources will help.



LEAF Education is part of a wider organisation called LEAF which is short for *Linking Environment and Farming*. Our Integrated Farm Management wheel shows how LEAF farmers manage their farms sustainably, producing food efficiently, and caring for the environment. Each area of the virtual farm has its own resource page showing how the farm is managed sustainably, including explanations and videos to help you understand how the farm really works, and how it links to the curriculum.

We hope you enjoy the virtual farm tour and are able to visit a real working farm soon!

## Manor House Farm

Manor House Farm is a mixed farm; it has both livestock and arable crops. It is approximately 100 hectares in size, and employs 9 full time, and 20 part time staff. Click on the links below to learn more about each area of the farm.



# The Arable Fields



An *arable* field is a field used for growing crops. The most common food crops grown in the UK are cereals (wheat, barley and oats), rape seed oil, sugar beet, and beans. Farms which specialise in *Horticulture* grow vegetables, especially potatoes, onions and carrots. Some also grow green vegetables such as broccoli, or salad crops like lettuce and celery. All these plants have to be re-planted every year, and to help keep the soil in good condition, farmers 'rotate' their crops; they grow different ones in each field every year. [This film explains more.](#)



Wheat

Oats

Barley

Cereals are types of grass and use wind, rather than insects, to pollinate their tiny flowers. After flowering they form seeds, which we eat once ripened.

Barley seeds are mostly soaked or 'malting' to make beer. The malt can also be made into Maltesers! Oats are commonly used in breakfast cereals and snack bars. More wheat is grown in the UK than any other cereal. Approximately half of the wheat is used for animal feed; mostly chickens and pigs, and the rest is milled into flour to make biscuits, cakes and some types of bread.

**Business:** Arable fields are measured in hectares and are getting larger due to the increasing size of the farm machinery which is being used to cultivate the crops. **Economies of scale** mean that farms need to use their **labour** and **machinery** as effectively as possible, and minimise time and fuel spent in the tractors. **Investing** in larger machines that can multi-task makes **financial sense**. Whilst the soil also benefits as there is less compaction and damage as the heavy tractors are used less.

Growing crops is extremely **risky**, as the quantity and quality of the harvest depends a lot on the **reliability** of weather and management of pests; both difficult to **control**. Whilst the **value** will be affected by the success of harvests across the world on the **Global Commodities Market**, the **return on investment** is often over three years from planning a crop to selling it. Indeed, many crops are sold before they are even planted, on the **Futures Market** which gives farmers a **guaranteed price** for their produce. This price might be below what they could sell for later on, but it is a **risk** many are willing to take in return for the **peace of mind**.

**Food:** UK wheat flour can be used for many different kinds of **pastries, cakes and biscuits**. However, most bread flour is imported from countries such as Canada as it is **strong** flour, which has a high **gluten** content. Gluten makes dough **elastic**, which traps **carbon dioxide** produced by the **yeast**, and helps the bread to rise. Wheat flour for **pasta** is mostly imported from Italy, it also is high in gluten and is labelled '00' which means very finely milled.

Wholegrains of wheat, barley and oats all contain **protein, vitamins, minerals and fibre**. Oats can also lower cholesterol. White flours from these crops only contain **starch**, which provides energy.

Cereal crops are treated with fertiliser and chemicals to kill pests and diseases (except **organic** farms). Many farmers in the UK try to use as few chemicals as possible, to reduce costs and the impact on the **environment**. Some crops have been **Genetically Modified (GM)** to be more resistant to pests and diseases, but these are not grown in the UK.

## Curriculum Links

### Business

- Enterprise, business, growth and size
- Business objectives
- Costs, scale of production and break-even analysis
- Location decisions
- Environmental and ethical issues
- Business and the international economy

### Food

- Nutrition & health: carbohydrates, vegetables and fats. Vitamins, minerals and fibre
- Science – gluten, starch, dextrinisation
- Food production and processing – milling, flour
- Cooking methods – dough; bread, pastries, pasta, binding, coating.
- Sustainability, organic, GM, food miles





The UK grows around 50-60% of the vegetables, and around 16% of the fruit we eat. The rest is imported, such as tomatoes from Spain, and sweet peppers from Holland. Tropical fruit is imported from all over the world, including bananas from Colombia, and grapes from South Africa.

UK farms grow crops suitable to their location. The relatively flat landscapes, and light, fertile soils in East Anglia are good for growing onions, leeks, carrots, potatoes and salad crops. Other regions, with more rainfall, are more likely to grow vegetables such as cabbages,



broccoli and squash. In the UK, most vegetables are grown outside, but some salad crops and soft fruit are grown in large greenhouses or polytunnels where warmer conditions make the growing season longer. Many fruit and vegetables begin life as flowers pollinated by bees and other insects, so providing habitats for them on farms is really important; many of the foods we eat depend on them! [Watch how LEAF farmers are doing this.](#)



## Fruit and Vegetable Crops Grown at Manor Farm

- Apples, pears, plums, raspberries, strawberries, gooseberries
- Potatoes, carrots, onions, leeks, beetroot
- Cabbage, broccoli, kale, cauliflower
- Squash, courgettes, sweetcorn
- Broad beans, peas

**Business:** Whatever fruit and vegetable crops are being grown, a farm will aim to maximise their crop yield (the amount they grow), but with **minimum inputs**, in order to gain as much **profit** as possible. **Costs** include seeds, **labour**, fertiliser and pest control. Growing a variety of fruit and vegetable crops will **minimise risks**, but limit opportunities to reduce costs through **economies of scale**.

As **technology** develops, it is possible for farms to increase their yields by controlling the climate and using liquid nutrients to feed plants. Indoor systems can also reduce pests and disease, increase the length of the growing season and **reduce costs** by recycling water. An example is Tiptree's [New Growing System](#) on their farm in Essex.

**Food:** In the UK, '**local food**' usually means food which is grown and sold within **30 miles** of where you live. It also means buying food which is **in season**. To find out when crops are in season you can download this chart ["What's in season?"](#) or search online.

Eating a **variety** of fruit and vegetables is very important for our health. They contain **vitamins**, **minerals**, and **fibre**, which help our bodies grow. They also strengthen our **immune system** which is important for fighting disease. A quick search online will tell you what vitamins and minerals are in different vegetables. For example, leeks are high in Vitamin A & C, and a good source of iron.

**Vegan** and **vegetarian** food is becoming increasingly popular in the UK. Those who choose not to eat meat or dairy must take care to eat a **balanced diet**, including alternative sources of protein such as **pulses**, **nuts** and **seeds**. Most of these are imported, but pulses (e.g. dried beans, peas, lentils) can grow well in our climate, and some companies such as [Hodmedod's](#) specialise in UK grown pulses and seeds.

## Curriculum Links

### Business

- Business objectives and stakeholders
- Production of goods and services
- Achieving quality production
- Business finance: needs and sources
- Environmental and ethical issues

### Food

- Nutrition & health: carbohydrates, vegetables and fats. Vitamins, minerals and fibre
- Food commodities; fruit and vegetables, pulses
- Food Choice; vegan, vegetarian
- Sustainability, organic, food miles

In the UK many varieties of apple can be grown, each with a unique taste, colour and shape. Whilst some are best eaten raw and others when cooked, there are a few suitable for both. On the farm there have been over 100 apple trees for more than two generations. We grow Royal Gala apples, delicious straight from the tree and Bramley Apples which make fantastic apple pies.



Apples usually ripen in the early autumn and are picked by hand or shaken off by a special machine, before being stored in large air-tight chiller units where they can stay fresh for up to a year.

Apple trees require regular maintenance and are pruned annually in the early spring to encourage healthy growth. Whilst the apple blossom is popular with pollinating insects, the orchard floor is the favourite place for the farm's chickens to explore, as they love the shade and cover provided by the trees.

## SHORT FILMS

The story of an apple

Tree shaker

Ground collector

**Business:** The apple orchards have had little **investment** for many years which is starting to impact upon both the **quality and quantity** of fruit being harvested. The relatively small number of trees on the farm make it difficult to benefit from **economies of scale** and to justify buying new saplings to replace the older trees, developing efficient watering systems, and using large sprayers to help combat disease.

Currently the fruit is being sold in the farm shop as 'ready to eat' or freshly squeezed juice and as apple pies or crumble, therefore **adding value** to the crop through its **branding** as own grown apples.

Last year the farm held an 'Apple Day' inviting the local community to come and pick apples straight from the tree which they squeezed and made into juice. The event was very popular and **profitable**, dramatically **increasing farm shop sales** and earning **revenue** from activities led by the farm staff such as apple bobbing and tractor and trailer rides around the farm. It may well become an annual event.

**Food:** Apples are an incredibly nutritious and versatile fruit. The flesh contains vitamins and minerals, in particular **vitamin C** which is an **antioxidant** and helps our bodies absorb iron. **Heat** can destroy vitamin C however, so they are best eaten uncooked to gain the most benefit. The skin of an apple also contains **fibre** which is vital for a healthy digestive system.

Apples can be a very **sustainable** fruit to grow and eat. A tree doesn't need to be planted every year, and so the **soil** is disturbed less. Trees also **absorb carbon** from the atmosphere. If we eat apples grown in the UK, they are likely to have fewer **food miles**. It is best to eat them when they are fresh and in **season**, but they can be stored easily and eaten throughout the year.

**Eating apples** can be eaten as a healthy snack, or chopped in a fruit or savoury salad. **Enzymic browning** can occur when cut. **Cooking apple** varieties hold their shape better when **heated**, but can be sour, so **sugar** is added. Apples can be used in pies, cakes, purees, sauces and chutneys.

## Curriculum Links

### Business

- Business Enterprise and growth
- Stakeholder objectives
- Seasonal employment and skills shortages
- Investment appraisal and break-even analysis
- Impact of technology

### Food

- Knife skills and food preparation
- Nutrition & health: vitamins, minerals, fibre
- Science – storing, enzymic browning
- Cooking methods – heat transfer, baking
- Food provenance, seasonality, sustainability

Although referred to as a shed, farm machinery is often far too large and numerous to be stored in anything other than a large barn. With many different manufacturers producing a wide range of specialist equipment, the farm machinery market is worth millions worldwide. Indeed, some manufacturers of farm machinery are more often associated with the racetrack, eg. Lamborghini.

For a farm to run smoothly and to ensure **risks** are kept low, a farm needs machinery that can be relied upon. With factors such as the weather and pests providing constant challenges, machinery needs to be ready to go in order to make the most of every opportunity. Regularly maintaining farm machinery requires space, **skills** and tools. Some farms now collect rain water from shed rooves to wash their machinery, with the dirty, oily water running into reed beds to be filtered naturally before entering the water cycle.



*Buy or lease? A mid-range combine harvester costs £370,000 brand new, and is worth about £200,000 after 4 years. To lease the machinery would cost £900 per month or £7500 per year for four years.*

Farm machinery is an expensive **capital investment**; as a brand-new combine-harvester costs more than an average sized house! It is usually bought with **hire purchase, trade credit** and **loans**. Any commitments must be carefully assessed as the **return on the investment** must be worthwhile and as new machinery will quickly lose value as soon as it leaves the shop, the market in second-hand machinery is popular.

For many farms the need to update their farm machinery to increase efficiency is too expensive so they enter into a **joint venture** with neighbouring farms to purchase the larger equipment together, or to use **hire contractors** to manage farming tasks which require specialist machinery, such as harvesting or hedge cutting.

**New technology** is expensive but can save costs elsewhere. It may move quicker, perform two tasks at the same time or mean less wastage, reducing pollution and costs overall. Farmers need to be **flexible** and are often skilled at mechanical engineering, and as technology evolves, computer programming too. There is also an impact on the number and type of **workforce** that a farm would require, as technology replaces the need for a large number of low skilled workers.

New Technology is being developed which help to minimise any harm to the environment, such as tyres which spread the weight of the tractor to minimise soil compaction, and satellite soil mapping which means every part of a fields' soil condition can be monitored and treated with fertiliser or pesticides, only if necessary; saving on inputs such as labour, fuel and chemicals.

An exciting new development for the future is farm robotics. Robots are smaller and lighter, and could be solar powered and use remote control to plant seeds, and even and kill weeds using lasers. Smaller fields with more trees and wildlife friendly hedges could be reintroduced, as robots can easily navigate around them, unlike large tractors. Lower skilled workers could be replaced by higher skilled computer programmers. Watch this short promotional film from [The Small Robot Company](#).

## Curriculum Links

### Business

- Business activity, business objectives and stakeholder objectives
- Recruitment, selection and training of employees
- Technology and the marketing mix
- Production of goods and services, costs, scale of production and achieving quality production
- Business finance, needs and sources; cash flow forecasting and analysis of accounts





Most cows are kept for either their meat (beef cattle), or female cows for their milk (dairy cattle). Common dairy breeds farmed in the UK are Friesians, Holsteins or Jersey cows, as they produce lots of good quality milk. Some dairy cows are housed inside all year round, and are fed with fermented grass known as silage, mixed with other ingredients to provide good nutrition. They drink 60-80 litres of water a day, or more if they are producing milk. In the UK, most cows are kept outside in late spring and summer, whilst the grass they eat is growing well. They get very excited when they first go outside in spring - [Watch!](#)



There are strict animal welfare standards in the UK. Cow sheds must have natural light, and be big enough for the animals to socialise and move around freely, or lie down to ruminate (digest their food), or sleep on soft straw or sand. Some farms even have cow pamper stations with big massage brushes! All cows must have ear tags or 'cattle passports' to help keep a record of their age and health etc. Most cows are milked 2-3 times a day, and can produce around 22 litres a day, or 7800 litres a year. [Here is a film](#) from a [Red Tractor](#) farm.



Cattle farms produce *greenhouse gases* e.g. carbon dioxide and methane. The amount varies, depending on how much time the cows spend indoors, how the pasture (grass fields) are managed, and what the cows are fed on; some feed makes them fart more! However, pasture also stores carbon underground, and the wildlife habitats in the pasture, hedges and manure help the soil; so there are many benefits too. Indeed, drinking imported plant based milk, like almond milk, has complex environmental impacts as well. It's a very complicated issue!

**Business:** With many UK dairy farms struggling to survive as the price of milk drops below sustainable levels due to the **purchasing power** of large supermarkets, many farmers are exploring other options for their milk. **Direct selling** to the public through vending machine units at the farm gate providing pasteurised and unpasteurised (raw) milk is becoming popular, although unlikely to provide such **large returns** and only limited **demand**.

**New technology** means it is possible to ensure that **inputs** (feed, pasture care, vet care, housing) are managed to maximise **outputs** (quantity and % of cream in milk). Some farms prefer to **minimise inputs**, using hardier breeds to produce less milk which is creamier and therefore carries a **premium**.

Robotic milking machines allow cows to choose when they want to be milked! The initial **investment** is high, but fewer **staff** are needed with more **flexible shifts**, and **data** on animal health can be collected and monitored. An example is [here](#).

**Food:** Cows' milk is a good source of **vitamin A, B1, B2, B12 & D**, as well as **calcium**. It is usually **pasteurised** (heated) to kill any harmful **bacteria**. **Raw milk** can only be sold directly to the public.

Milk is used to make **cream, butter and ice-cream**. It also contains *good bacteria* which is used to make **yoghurt** and some types of **cheese**. If these contain 'live bacteria' they are very good for your digestion and immune system.

**Organic** milk is from farms which have higher **welfare standards** than the minimum set by the UK government. They follow strict rules on antibiotics and **genetically modified** animal feed (e.g. soya beans), and also what chemicals are sprayed on their pasture. Non-organic farms may have equally high standards, but don't have **organic certification**. Milk is a great **local food** product; most areas of the UK have dairy farms, especially in the North and West of the country which get more rain, so the grass grows better.

## Curriculum Links

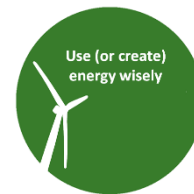
### Business

- Operation management, resource allocation
- Impact of technology on land and labour
- Marketing strategy, product, price and place
- Economies of scale, new developments
- Sources of finance, return on investment

### Food

- Nutrition & health: vitamins, minerals, fat
- Science – sterilising, pasteurisation, bacteria
- Processing – milk, cream, butter, ice-cream, buttermilk, yoghurt, cheese
- Sustainability and animal welfare

# The Processing and Packing Area



A farm growing fresh food needs to ensure that its produce is of good quality and leaves the farm in perfect condition. Goods that damage easily, such as eggs and soft fruit, would be worthless if broken and bruised.



**Primary Processing** may be necessary to sort produce and place it within protective packaging, particularly when being **sold directly** to the public in smaller quantities through the farm shop, rather than **wholesale** customers or supermarkets. Some farms have 'rigs' where some of the processing can be done whilst driving along in the field. You can watch one harvesting and processing leeks [here](#).

Some farms have **diversified** into **Secondary Processing**; they don't just grow the raw materials, they make their own products too. Processing raw materials can **add value** as well as preserve them for the customer, such as turning milk into cheese, or meat into sausages and pies. Whilst such processes need to be carefully controlled to ensure that they meet government guidelines for food **hygiene**, and appropriately **labelled** to avoid issues with food allergies, they can be a good use of farm's resources.



**Business:** The opportunity to **add value** to produce can help towards the costs of producing crops and rearing animals and generate **profit**. Having a farm shop also helps a farm to understand what **demand** there may be for products, and to sell **own brand** produce for a **premium**.

Some of the farm's products may not be processed at all before being packaged. Fruit, vegetables and salads may be weighed using an automated system before being placed into bags for consumers using a **flow production** set up, with continuous checks to ensure that **quality** is assured.

The roles of cheesemaker and butcher require **specialist training** and will use **batch production** and **quality assurance** on a daily basis.

Setting up and maintaining such processes requires **investment** as well as the ongoing cost of staff and resources, it may be that for some farms the **opportunity cost** is too high.

## Business and Food

[Watch how traditional Stilton cheese is made](#)

[Watch peas being planted, harvested and frozen](#)

**Food:** Products made using milk as the main ingredient are known as **dairy produce**, these include cream, butter, yoghurt, cheese and ice cream.

It is also possible to use the **meat** that has been reared on the farm. Once a carcass has been returned from the **abattoir**, a **butcher** can use their skills to produce recognisable cuts of meat, or turned into pies and prepared dishes to be sold in the farm shop or café.

Fruit and vegetables need to be stored in cool conditions to keep them fresh, or they can also be sent away for processing, including **canning** and **freezing**.

## Curriculum Links

### Business

- Enterprise, business growth and size
- Recruitment, selection and training
- Costs, scale of production and break-even analysis
- Location decisions and achieving quality production
- Sources of finance and cash flow management

### Food

- Food commodities; meat, dairy, vegetables, fruit
- Food Production and Processing; Primary and Secondary
- Food Provenance; labelling, seasonal, food miles
- Food choice; labelling information



A farm shop is a great way for farmers to sell their produce directly to the public. It is also an opportunity for farmers to make links with their local community, and show people where their food comes from and how it is produced. Farm shops usually sell produce from the farm, as well as produce from other farms and local food businesses. They may also have an on-site bakery and butcher, to give customers a wider choice of produce when they visit. An example is [here](#).



A few popular items imported from other countries are sold too, such as lemons or tomatoes, as we cannot grow them in UK, or at least not all year round. However, fresh produce from the region which is *in season* and sold with minimal packaging, is promoted as much as possible.

Some products are fresh, such as eggs, bread, meat, fruit and vegetables. Other products have been processed or preserved such as pickles, jams, fruit juices, flour and dried beans. These are known as *ambient* goods and can be stored at room temperature without spoiling.

**Business:** As a **retail business** operating within the **tertiary sector** the farm shop uses its close links to the farm as a **unique selling point**. They **add value** to the products which they have produced themselves (**own brand**) by using **packaging** with the farm on to build a recognisable **brand name**. Being **different** to other food shops means that customers are likely to become **brand loyal**, and keep returning to the shop, happy to pay a little extra.

The Farm Shop cannot beat larger stores on price as it cannot benefit from **economies of scale** so uses its location on the farm to justify its **premium prices**.

**Food:** Items from all the main **commodity groups** can be found in the farm shop:

- bread, flour, oats, potatoes, cereals (including wheat, oats, barley)
- fruit and vegetables (fresh, frozen, dried, canned and juiced)
- milk, cream, cheese and yoghurt
- meat, poultry, eggs, fish
- beans, nuts and seeds
- butter, rape seed oil

The shop also tries to stock items for a range of different food diets, including **gluten free**, **vegetarian** and **vegan**.

**Business and Food:** All the fresh food and most of the ambient food in the farm shop is clearly **labelled** to show where it is from. This is not just extra information for customers, it can be a useful **USP** or **marketing tool**; some people like to buy food from a place they know, rather than a national supermarket chain.

Local food is sometimes more **expensive**, but some customers are prepared to pay more for local food if it is good **quality**, has high **animal welfare** and **environmental standards**, and supports farmers and **local businesses**. It is also often cheaper to buy local, fresh ingredients to cook with yourself, rather than buy processed 'ready meals.' Not everyone has **access** to a farm shop, as they are usually in rural areas where there is very little transport. However, many towns now have *Farmers' Markets* once a month, where the farmers come to town instead!

Buying **locally grown** food in farm shops can be more **sustainable** as it helps to reduce **food miles**, as many items have not been transported very far, especially the fresh food. Less **packaging** also means less plastic and cardboard **recycling** or **waste**.

## Curriculum Links

### Business

- Business activity and types of business organisation
- The marketing mix and marketing strategy
- Costs and break even point
- Cash flow forecasting and analysis of accounts
- Environmental and ethical issues

### Food

- Sustainable food; food waste, packaging, carbon footprint
- Provenance; local food, seasonality
- Science – preparation, storing, preserving
- Choice; information, labelling, marketing, cost, availability for rural and urban population

The Farm Office plays an important role on the farm: it is where the Farm Manager and the Farm Secretary are based, and where the farm records are kept. The office has a meeting room and visitors to the farm are met here to have their health and safety induction before they are permitted to enter any of the more industrial parts of the farm. The Farm Manager's role is very varied; they are responsible for the financial health of the business, the health and welfare of the animals and staff; as well as ensuring that they operate within government regulations. On a typical day, the Farm Manager might be purchasing supplies, such as feed and bedding for the animals, mending the tractor, planning which crops to grow in two years' time, completing a grant application to cover the costs of renovating a listed building and helping a sheep safely deliver twin lambs!!



The role of the Farm Administrator is almost as varied; responsible for ensuring the farm accounts are kept in good order, that staff are paid (payroll), livestock records are kept up to date as well as overseeing the marketing of the business. With so many different operations on the farm, it is the Farm Office that provides the central hub and enables such diversity to work on a practical level.

## SHORT FILMS

[The role of the Farm Manager](#)

[The role of the Farm Administrator](#)

**Business:** The Farm exists to produce food whilst also ensuring that the countryside has a sustainable future. Like any other business, the farm requires investment and careful management to succeed within competitive markets:

- **local markets** (farm shop)
- **national markets** (milk)
- **international** - (Global Commodities Market)

Whilst the **land** is the most important resource on the farm, the knowledge, skills and enthusiasm of the staff/**labour** (in particular the Farm Manager – the **Entrepreneur**) are vital if the business is to succeed, and use the **capital** invested into the farm to raise **revenue** and remain a **profitable** business.

**Motivated** and **well-trained** staff are the key to success. With so many different **operations** on the farm, being able to **delegate tasks** is vital as well as being **motivating** for the staff. **Strong leadership** and a need for regular **communication** amongst the team is important, especially as many are **seasonal** workers, who are **low-skilled** and often **recruited** just for the summer season.

**Food:** Managers of the **Café** and **Farm Shop** need to keep records of their accounts, and order food and equipment through the Farm Office. The Chef also discusses with the Farm Manager what food will be available and when, so they can plan a fresh, **seasonal** menu.

**Careers in Food and Farming:** There are many varied and interesting careers which have links to **Food**, **Business** and many other curriculum subjects. Find out more [here](#) and [here](#).

## Curriculum Links

### Business

- Business Enterprise and growth
- People in business: motivation & organisation
- Business finance: needs, cash flow and analysis
- Business and the International economy



### Grow it

Nutritionalist/ Animal nutritionalist  
Agronomist  
Stockbuyer  
Farm worker



### Manage it

Vet  
HOPS recruiter  
Accountant  
Quality control manager  
Human resources officer



### Shift it

Logistics manager  
Feed merchant  
Freight forwarder  
Livestock haulier



### Change it

Graphic designer – packaging design  
Agricultural inspector – e.g. Red Tractor  
Health and safety adviser  
Ethical auditor



### Make it

Food scientist  
Mechanical engineer  
Butcher  
Cheese maker  
Food process operative  
Chef



### Renew it

Carbon solution manager  
Renewable energy engineer  
Conservation manager  
Environmental education officer  
Environmental consultant



### Research it

Breeding/geneticist  
Food safety scientist/technologist  
Field trials officer



### Trade it

Land and property valuer and auctioneer  
Grain trader  
Marketing executive  
Restaurant manager



### Future jobs

Agroecologist  
Aquaponic farmer  
Autonomous vehicles engineer  
Carbon capture technician  
Urban farmer