

# Farmer Time Case Study

## Fish Farm Case Study



### The Farmer

Mowi works with the ocean to produce nutritious, delicious and supreme-quality seafood. They fulfill one fifth of global demand for farm-raised Atlantic salmon and are also a Sainsbury's supplier. They were keen to trial the Farmer Time project in order to show the pupils involved the complete supply chain from fish egg to finished product on the shelf. Jayne MacKay, from Mowi, coordinated and planned the calls, going above and beyond to show the pupils the fascinating journey from hatchery to the processing plant.



### The School

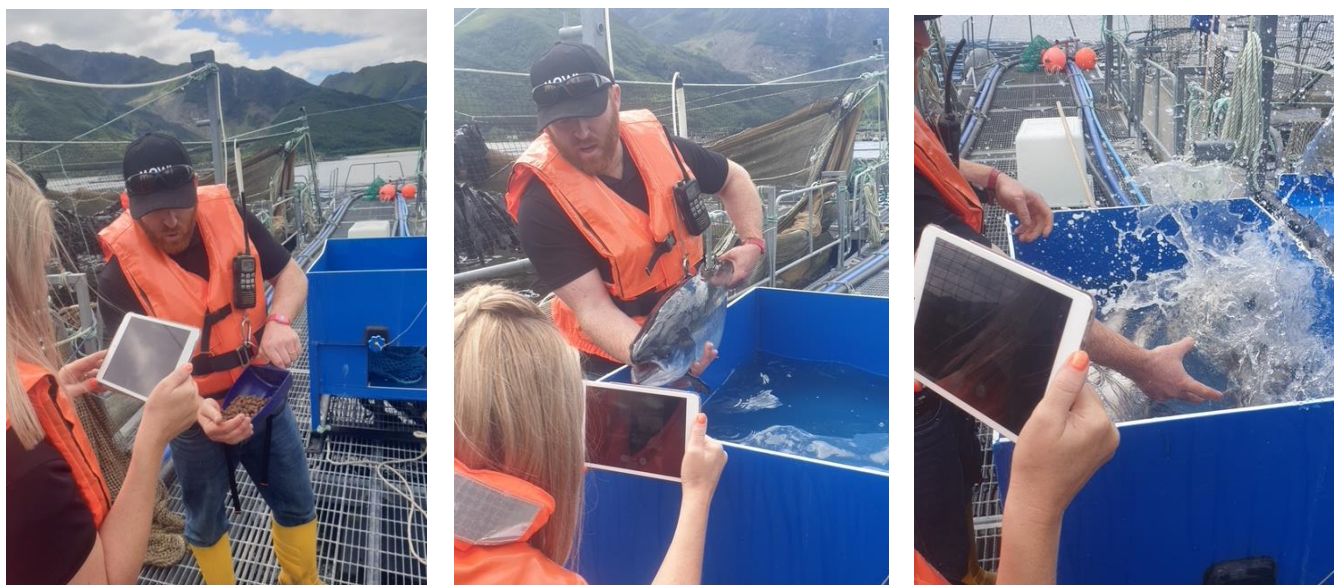
Washingborough Academy is a Primary School in Lincolnshire where the curriculum is based on valuing the pupils, the community and the environment. In addition to this, the school community place a high value on Food Education and children's health and well-being, therefore Farmer Time fits perfectly!

Cody Jenkinson, a year 5 and 6 teacher at the school, was keen for her pupils to learn about the processes of a fish farm and gain a further understanding of how the fish arrives at the supermarket.



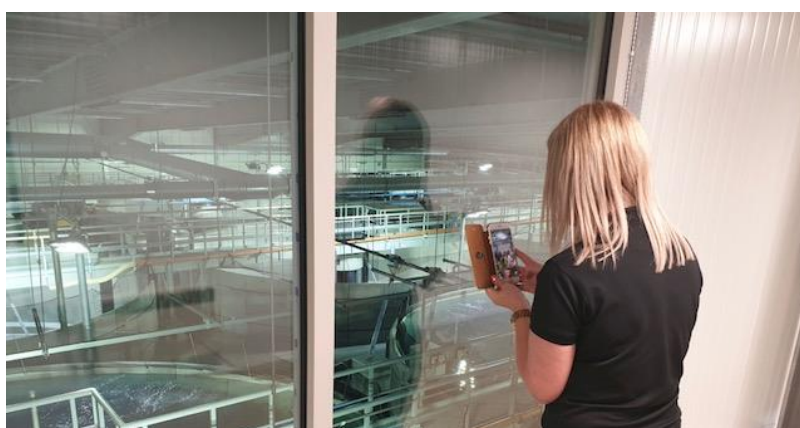
### The Sessions

The first call took place at the hatchery with Ben Seaman, an expert in hatchery rearing, where the children were able to see the tanks from the viewing gallery and then take a closer look at the eggs. Jayne MacKay commented on the excellent questions asked by the pupils, making links to their mathematical skills to calculate costs and quantities.



Following on from the first call, Jayne then called the class from the different location of Loch Leven with Lewis Gibson, an experienced sea farmer. Not only did the children have the opportunity to learn about the next stage in the supply chain, they were able to see the mountainous landscape contrasting to their own in Lincolnshire. The call started at the shore-based feeding station. Jayne showed the children how the fish are health checked, introducing them to the concept of the use of Wrasse fish as a natural way of reducing parasites on the salmon.

Once again, the children's questioning demonstrated how engaged they were throughout the session, commenting on the changes in size of the fish. The final call focused on the processing part of the business with Donald MacIsaac, processing manager, and Hamish MacDonald, product quality manager. As Washington Academy have a strong emphasis on food education, the children prepared a recipe to show Jayne using Sainsbury's salmon and fresh vegetables grown at school. This tasting element alongside seeing the processing of the salmon gave the calls a relevant and memorable conclusion.







## Impact

Jayne was thrilled with the success of her Farmer Time experience. She believes that, “not everybody is fortunate to live near a farm and this initiative gives children the opportunity to learn about where their food comes from.”

Cody stated, “I have been blown away by the engagement of the children and the discussions I have heard them having outside the classroom. I think the project has made them far more appreciative of where their food comes from and has really sparked their engagement and enthusiasm.”

The children echo this enthusiasm:-

“I like how we got to learn about salmon and appreciate the process of it reaching our plates.” Faye

“It’s great to see how Mowi are also protecting and breeding animals at the same time.” Sophie

Further information about this initiative and how your school or farm can become involved can be found at

[www.farmertime.org](http://www.farmertime.org)



**Thank you to Mowi and Washingborough Academy**

