

This is a sample worksheet only for classroom activity as a follow-up from a Second Nature Organics farm tour for international study-tour students. Worksheets such as this can be provided for both pre-and-post tour activities and can be tailored to your organisation's specific needs.



Worksheet

Study tours - Learning English on an organic farm

We hope you enjoyed your visit to Second Nature Organic Farm. You can complete the following activities after your visit to practice the new English words and phrases you learned today.

Glossary of key words in organic farming

Word	Meaning
Organic	Grown or made without chemicals
Diversity	Many different types of plants growing together
Recycling	Re-using waste products in a productive way
Orchard	Area where fruit trees grow
Nursery	Area where plants start to grow from seed
Garden	Where vegetables, flowers and other plants grow
Tractor	A piece of farm equipment
Irrigation	Supplying water to plants
Herbs	Type of plant often used in cooking or medicine
Damper	Traditional Australian bread

Word	Meaning
Bee	Flying insect that produces honey
Paddock	Large area where food crops are grown
Nutritious	Good for you; healthy
Permaculture	Permanent (sustainable) agriculture

Write an email in English to us at info@secondnatureorganic.com.au and/or your family or friends about your visit to the farm. What new experiences did you have? What did you see and learn?

In groups of 2-3 people, roleplay a scene in a fruit and vegetable shop. The customer(s) have many questions for the shopkeeper about the food they want to buy.

Find the words below in this puzzle. Words can be in any direction, even backwards.

CHICKEN	FRUIT	ORGANIC
COW	TREE	VEGETABLE
FARM	ORCHARD	WORM

O R V T M M W O E D
 R U B R Q U R L A Y
 C J O U Y G B A V B
 H W Y U A A O K F M
 A V T N T T I U R F
 R Z I E Q C C Y E X
 D C G C H I C K E N
 V E D A J W F M R C
 V P R R E O G P T S
 C O W J W T D N P L

Make your own Authentic Australian damper using the following recipe.

Damper ingredients

4 cups self-raising flour
3/4 - 1 teaspoon salt
2 teaspoons sugar
2 tablespoons butter at room temperature
1 cup milk
1/2 cup water

Method

Sift the flour and salt into a bowl and mix in the sugar.
Rub in the butter with your (clean) hands until it has a fine breadcrumb texture.
Form a well in the top of the flour, pour in the milk and water, and mix well until the dough comes away cleanly from the sides of the bowl.
Turn out onto a floured board and knead until smooth.
Shape into a loaf and bake in a preheated oven at 200 degrees Celsius for 25 minutes. Then lower the temperature to 180 degrees Celsius and cook a further 10 - 15 minutes until done. The loaf should be a light golden brown colour and should sound hollow when tapped.

Find other Australian recipes that you enjoy. Write them out so you can cook them for your friends and family at home!