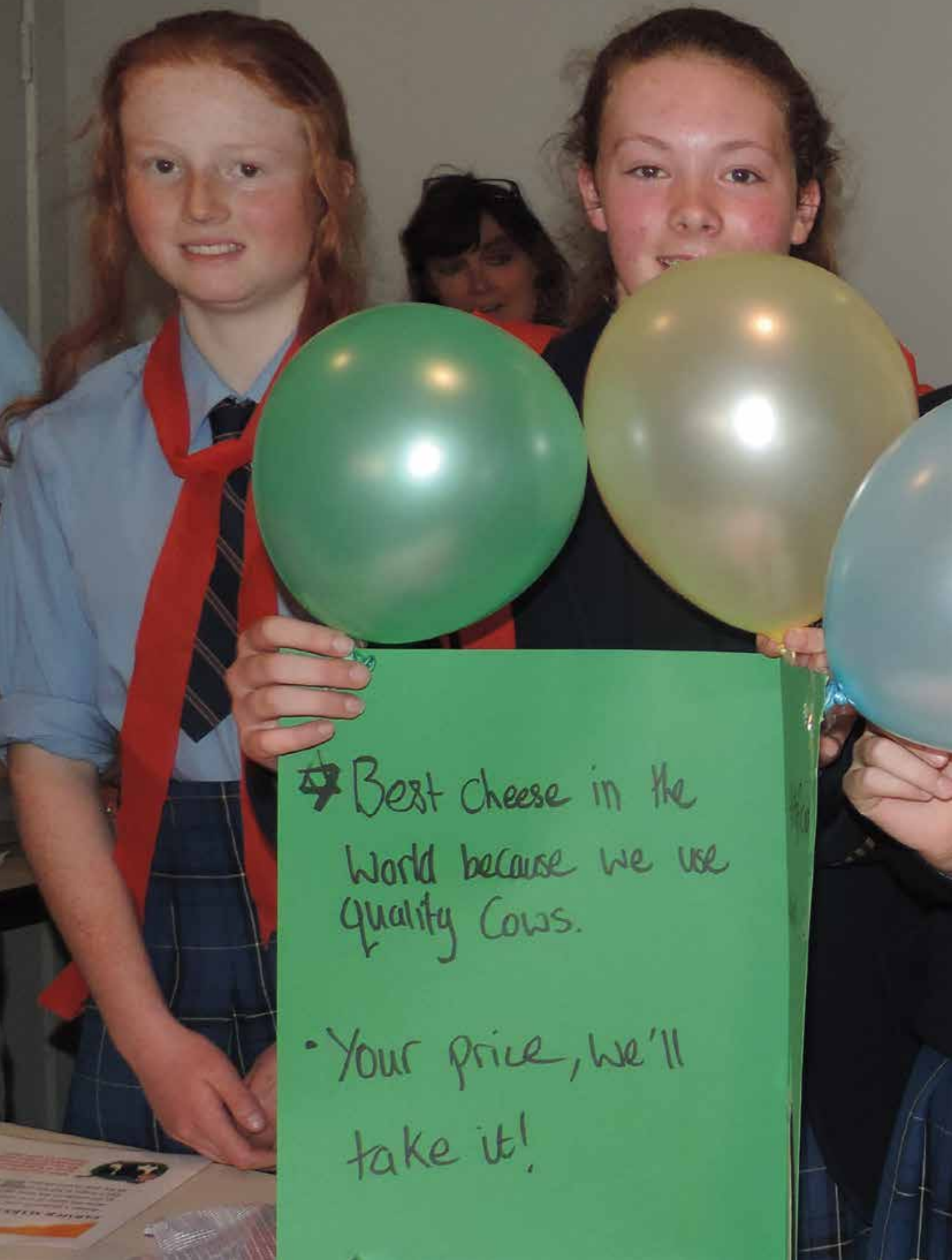


Cows Create Careers

FINAL REPORT 2014





★ Best cheese in the
World because we use
Quality Cows.

• Your price, we'll
take it!

Front Cover: L to R - Jude Shinnick, Josh Lan,& Zakye Yabsley,
Margaret River Secondary College.

Inside Front Covers: L to R - Jamie Hart, Rosie Allen, Sara Kosch &
Isabelle Linke, Hamilton & Alexandra College.



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The Project at a Glance

The Dairy Australia Cows Create Careers - Manufacturing & Camembert in the Classroom projects will be delivered to 139 schools and 3,146 students across Australia in 2014.

The Manufacturing module will include 42 schools and 965 students from Gippsland Victoria, Northern Victoria, North West and Southern Tasmania, Bega New South Wales, Adelaide South Australia and South West Victoria.

The Camembert in the Classroom module will include 97 schools and 2,181 students. This module is made up of 65 schools and 1,381 students who participate in the Camembert in the Classroom curriculum program. These schools are from Gippsland Victoria, South West Victoria, Sydney New South Wales, Adelaide South Australia, Wodonga/Wagga Wagga New South Wales, North West Tasmania, Bunbury Western Australia and Melbourne Victoria. In addition, approximately 32 schools and 800 students have participated in a modified version of the Camembert in the Classroom project with RNA Brisbane, Queensland.

MANUFACTURING MODULE

Project Objectives

The Cows Create Careers - Manufacturing Module will:

- Introduce students to dairy manufacturing career and education pathways.
- Provide a platform to introduce students to the Australian dairy industry and its products.
- Involve manufacturing industry advocates who have vision and dairy industry knowledge to encourage and support students with the project.
- Reward successful students and schools at a Presentation & Awards Ceremony.

How Does the Project Work?

The Cows Create Careers - Manufacturing Module involves:

- Teachers attending a project launch and presenting the project to a classroom of students.
- Curriculum materials being provided to the school at no cost.
- An industry advocate visiting the school and talking to students about their manufacturing career pathway.
- Students visiting a dairy manufacturing site.
- Students working in teams of 2-3 to complete assessment tasks.
- A Presentation & Awards Ceremony.
- Media coverage throughout the project such as print media, radio and television.

CAMEMBERT IN THE CLASSROOM MODULE

Project Objectives

The Cows Create Careers - Camembert in the Classroom module will:

- Introduce students to dairy industry manufacturing career and education pathways.
- Provide a platform to introduce students to the Australian dairy industry and its products.
- Train teachers to make Camembert cheese and transfer this knowledge to a classroom of students.
- Reward successful students and schools at the 'Big Day Out' presentation day.

How Does the Project Work?

The Cows Create Careers - Camembert in the Classroom module involves:

- Two teachers from each school attending a Camembert cheese making workshop.
- Teachers presenting the project to a classroom of students.
- Students working in teams of 2-3 to make Camembert cheese and complete assessment tasks.
- A 'Big Day Out' presentation day.
- Media coverage throughout the project such as print media, radio and television.





The Project Facts - Camembert in the Classroom

CAMEMBERT OUTCOMES

18% of students are interested in a career in Food Technology or Dairy Manufacturing as a result of the project.

Teachers were able to identify 23 students who were motivated to explore the dairy manufacturing industry as a career due to Camembert in the Classroom.

Students increased their knowledge about dairy manufacturing career pathways by 28%.

93% of teachers say that they would like to be part of the project again in 2015.

97 schools and 2,181 students have been involved in the project in 2014.

92% of students now agree that dairy foods are good for their health and nutrition.

100% of teachers have promoted the Camembert in the Classroom project in their school bulletin.

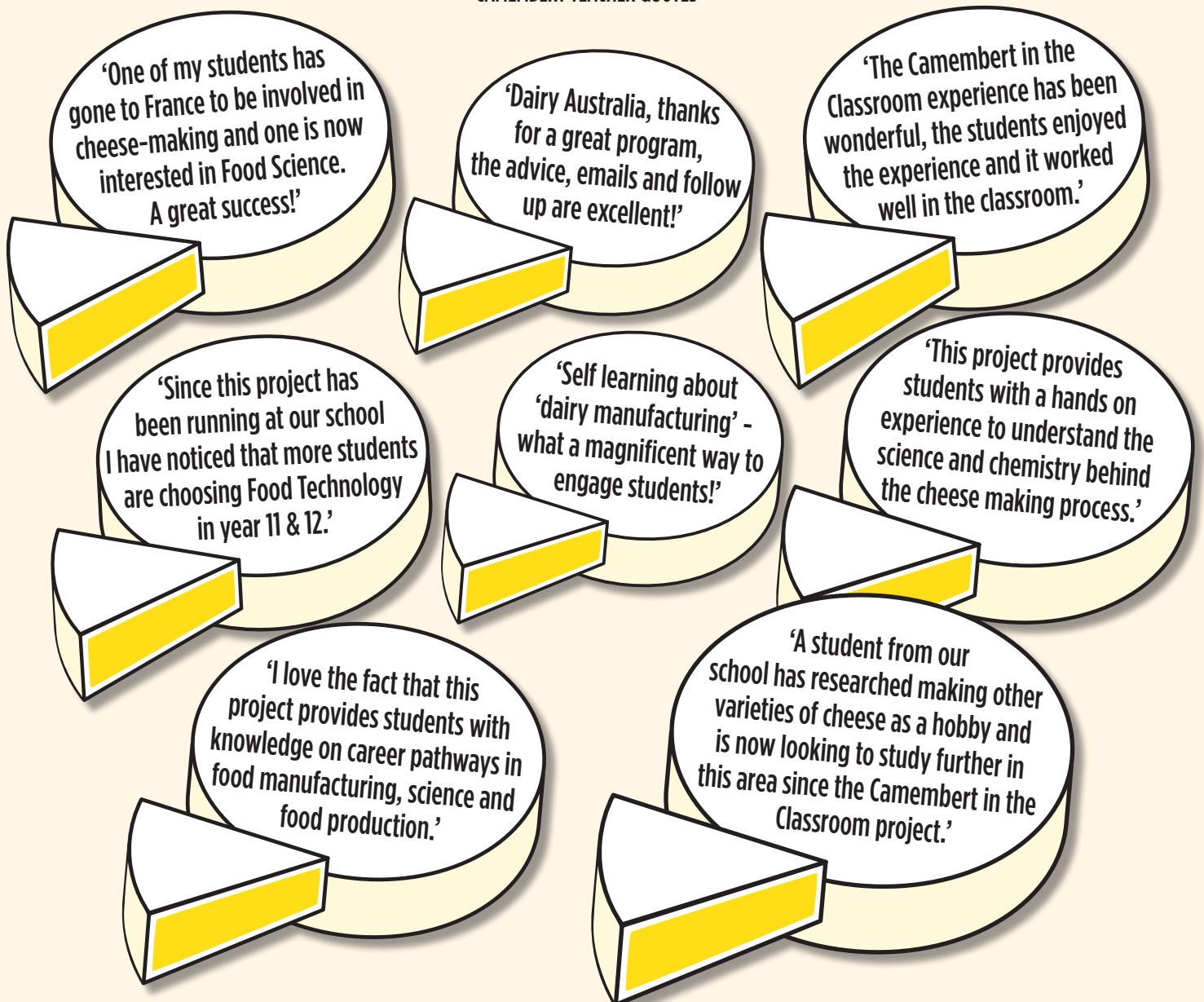
841 students attended Camembert in the Classroom presentation days across Australia.

Teachers increased their knowledge about dairy manufacturing career pathways by 39%.

58% of teachers are implementing the program in Food Technology, 40% in Science and 2% across curriculum.



CAMEMBERT TEACHER QUOTES





The Project Facts - Manufacturing

MANUFACTURING OUTCOMES

Teachers were able to identify 13 students who were motivated to explore the dairy manufacturing industry as a career due to the Cows Create Careers - Manufacturing project.

100% of teachers have promoted the Manufacturing project in their school bulletin.

Students increased their knowledge about dairy manufacturing careers pathways by 33%.

87% of students now agree that dairy foods are good for their health and nutrition.

525 students attended Cows Create Careers - Manufacturing presentation days across Australia.

23% of students are interested in a career in Food Technology or Dairy Manufacturing as a result of the project.

55 students were interested in participating in work experience.

42 schools and 965 students have been involved in the project in 2014.

90% of teachers are implementing the program in Food Technology and 10% across curriculum.

75% of teachers say that they would like to be part of the project again in 2015.

4.9% of students live on a dairy farm.

Teachers increased their knowledge about dairy manufacturing career pathways by 41%.



MANUFACTURING TEACHER QUOTES

'The Cows Create Careers – Manufacturing project showcases to students that the dairy industry has viable work opportunities in this region. It creates linkages between industry and schools which is a great part of the program.'

'The project helped students to recognise when family members worked in the dairy industry and generated conversation. The real life approach was a great incentive to work more effectively in class.'

'The Manufacturing project provided the students with an understanding about the essential nutrients that are available from dairy foods.'

'The Cadbury industry advocate was extremely passionate about the dairy industry and professional and prompt to answer any questions. Thanks for the opportunity!'

'This unit of work has enabled our school to develop a unit of work around dairy foods that we can use again in the future.'

'I like Cows Create Careers. I think that it is a worthwhile program and activity for the students, particularly since we live in a rural area where the dairy industry is a big part of our community. It's good for students to be enlightened to the opportunities that are available here within their own community.'

'We have had some students that have approached the careers co-ordinators since undertaking Cows Create Careers to explore in detail some of the career pathways that they have identified as part of this project.'



COWS CREATE CAREERS

Manufacturing - Schools

FIRST SEMESTER 2014 - GIPPSLAND VICTORIA

Schools involved:

Wonthaggi Secondary College

35 Students Year 9

Marist-Sion College

20 Students Year 10

Leongatha Secondary College

16 Students Year 10

Chairo Christian School (Drouin)

10 Students Year 11

Yarram Secondary College

24 Students Year 9

Launch Date:

w/b 24th March 2014

Manufacturers Involved:

Devondale Murray Goulburn (Leongatha)

Fonterra Australia (Darnum)

Presentation Date:

Thursday 12th June 2014

SECOND SEMESTER 2014 - ADELAIDE SOUTH AUSTRALIA

Schools involved:

Cardijn College

32 Students Year 10

Woodcroft College

14 Students Year 11

Southern Vales Christian College

16 Students Year 8

Reynella East High School

22 Students Year 9

#withdrawn

Mary Mount College

40 Students Year 8

Birdwood High School

20 Students Year 9

Marryatville High School

20 Students Years 9 & 10

withdrawn

Launch Date:

w/b 23rd June 2014

Manufacturers Involved:

Hindmarsh Valley Dairy

Parmalat/Pauls

Presentation Date:

Wednesday 17th September

SECOND SEMESTER 2014 - NORTHERN VICTORIA

Schools involved:

Numurkah Secondary College
23 Students Year 10

McGuire College
20 Students Year 10

Rushworth P-12 College
20 Students Year 10

Kyabram P-12 College
20 Students Year 9

Benalla College
12 Students Year 10

Wanganui Park Secondary College
20 Students Years 10 & 11

Launch Date:

w/b 28th April 2014

Manufacturers Involved:

Lochielan Cheese
Chris Sutton (Chr. Hansen P/L)
Fonterra Australia (Stanhope)
Devondale Murray Goulburn (Rochester)

Presentation Date:

Friday 7th November 2014

SECOND SEMESTER 2014 - BEGA NEW SOUTH WALES

Schools involved:

Bega High School
21 Students Year 9

Eden Marine High School
40 Students Year 9

Moruya High School
36 Students Year 9

Lumen Christi Catholic College
15 Students Year 9

Narooma High School
18 Students Year 8

South Coast Anglican College
17 Students Years 9 & 10

Launch Date:

w/b 5th May 2014

Manufacturers Involved:

Bega Cheese (Bega)
Bodalla Dairy Shed
Russell Smith

Presentation Date:

Monday 3rd November 2014

SECOND SEMESTER 2014 - DEVONPORT TASMANIA

Schools involved:

Sheffield School
17 Students Year 8

Leighlands Christian School
18 Students Years 9 & 10

Exeter High School
50 Students Years 9 & 10

Deloraine High School
8 Students Years 9 & 10

Devonport High School
30 Students Years 9 & 10

Yolla District High School
20 Students Years 9 & 10

Launch Date:

w/b 2nd June 2014

Manufacturers Involved:

Ashgrove Cheese
Fonterra (Wynard)

Presentation Date:

Friday 31st October 2014

SECOND SEMESTER 2014 - SOUTH TASMANIA

Schools involved:

Glenora District High School
30 Students Years 8-10

Elizabeth College
12 Students Year 12

Ogilvie High School
26 Students Years 9 & 10

St Michael's Collegiate School
9 Students Year 9

Kingston High School
100 Students Years 9 & 10

Launch Date:

w/b 2nd June 2014

Manufacturers Involved:

Cadbury

Presentation Date:

Tuesday 28th October 2014



SECOND SEMESTER 2014 - SOUTH WEST VICTORIA

Schools involved:

Mortlake College

18 Students Years 8, 9 & 10

Derrinallum College

12 Students Years 9 & 10

Terang College

10 Students Years 9 & 10, 4 Students Year 11

Colac Secondary College

20 Students Year 9

Timboon P-12 College

24 Students Year 8

Heywood & District Secondary College

10 Students Year 8

Warrnambool College

20 Students Year 10

Launch Date:

w/b 16th June 2014

Manufacturers Involved:

Bulla Dairy Foods (Colac)

Devondale Murray Goulburn (Koroit)

Warrnambool Cheese & Butter/Great Ocean Ingredients (Allansford)

Presentation Date:

Wednesday 8th October 2014





COWS CREATE CAREERS

Camembert in the Classroom – Schools

SECOND SEMESTER 2014 – SYDNEY NEW SOUTH WALES

Schools involved:

Menai High School
12 Students Year 10

Shoalhaven High School
21 Students Year 10

St Edward's College
19 Students Year 11

Greenpoint Christian College
35 Students Year 10

Pittwater High School
15 Students Year 11

Albion Park High School #
20 Students Year 10

Kellyville High School #
80 Students Year 10

Vincentia High School #
24 Students Year 10

Killarney Heights High School #
10 Students Year 11

St Columbas Catholic College #
15 Students Year 10

Kiama High School #
30 Students Years 9 & 10

Part of RAS Sydney Workshop

Launch Date:

w/b 14th July 2014

Workshop Date:

Monday 24th & Tuesday 25th February 2014 #

Presentation Date:

Tuesday 9th September 2014

SECOND SEMESTER 2014 – GIPPSLAND VICTORIA

Schools involved:

Marist Sion College
18 Students Year 10

Catholic College Sale
9 Students Year 11

Maffra Secondary College
36 Students Years 9 & 10
#withdrawn

Warragul Regional College
15 Students Year 11

Lowanna College
18 Students Years 9 & 10

Chairo Christian College *
9 Students Year 11

*involved in Melbourne workshop 2014

Launch Date:

w/b 14th July 2014

Workshop Date:

Not required

Presentation Date:

Monday 1st September 2014

SECOND SEMESTER 2014 – WODONGA/WAGGA WAGGA NEW SOUTH WALES

Schools involved:

Murray High School
21 Students Year 10

Corowa High School
20 Students Year 9

Trinity Anglican College
35 Students Years 9 & 10

Wagga Wagga High School
30 Students Years 8 & 11

Koorringal High School
18 Students Years 9 & 10

Cootamundra High School
16 Students Years 9, 10 & 11

Mt Carmel Christian School
#withdrawn

Launch Date:

w/b 14th July 2014

Workshop Date:

Thursday 22nd May 2014

Presentation Date:

Friday 12th September 2014

SECOND SEMESTER 2014 – ADELAIDE SOUTH AUSTRALIA

Schools involved:

Horizon Christian College
27 Students Year 8

Thomas Moore College
28 Students Years 9 & 10

Gawler & District College
12 Students Year 9

Kapunda High School
26 Students Years 9 & 11

Xavier College
50 Students Years 9 to 11

Birdwood High School
12 Students Years 10 & 11

Valley View Secondary School
20 Students Year 11

Murraylands Christian College
10 Students Year 12

Faith Lutheran College
34 Students Year 11

Unity College
15 Students Year 10

Clare High School
10 Students Years 10 & 11

Launch Date:

w/b 21st July 2014

Workshop Date:

Thursday 29th May 2014

Presentation Date:

Tuesday 16th September 2014

SECOND SEMESTER 2014 – BUNBURY WESTERN AUSTRALIA

Schools involved:

Grace Christian School
15 Students Year 10

Margaret River Senior High School
20 Students Year 8

Waroon District High School
24 Students Years 9 & 10

Launch Date:

w/b 21st July 2014

Workshop Date:

Not required

Presentation Date:

Monday 15th September 2014

SECOND SEMESTER – NORTH WEST TASMANIA

Schools involved:

Lilydale District High School
8 Students Year 7-10

Cressy District High School
18 Students Years 9 & 10

Tasmanian eSchool, Northern Campus
15 Students Years 9 & 10

Devonport High School
26 Students Years 9 & 10

Sacred Heart College
12 Students Years 9 & 10
withdrawn

Burnie High School
30 Students Years 9 & 10

St Patrick's College
26 Students Year 9

Marist Regional College
35 Students Year 10

Exeter High School
12 Students Years 9 & 10

Launch Date:

w/b 21st July 2014

Workshop Date:

Not required

Presentation Date:

Friday 19th September 2014

SECOND SEMESTER 2014 - MELBOURNE VICTORIA

Schools involved:

St John's Regional College
24 Students Years 9 & 10

Star of the Sea College
11 Students Year 11

Huntingtower Day & Boarding School
15 Students Year 10

Lighthouse Christian College
30 Students Years 9, 10 & 11

Kilbreda College
26 Students Year 10

Lyndale Secondary College
15 Students Year 10

Mt Ridley College
30 Students Year 11

Elizabeth Murdoch College
8 Students Year 9

Our Lady of the Sacred Heart College
9 Students Year 11

Launch Date:

w/b 14th July 2014

Workshop Date:

Monday 26th & Tuesday 27th May 2014

Presentation Date:

Tuesday 2nd September 2014

SECOND SEMESTER 2014 - SOUTH WEST VICTORIA

Schools involved:

Terang Secondary College *

60 Students Years 9 – 12

Trinity College Colac *

24 Students Years 10 & 11

withdrawn

Timboon P-12 School

42 Students Year 8

Hamilton & Alexandra College

20 Students Years 9 & 10

Portland Secondary College

16 Students Years 9, 10 & 11

Mortlake College

5 Students Years 9 & 10

withdrawn

Casterton Secondary College

15 Students Years 9 & 10

Good Shepherd College – Senior Campus

20 Students Years 9 & 10

*involved in Melbourne workshop 2014

Launch Date:

w/b 14th July 2014

Workshop Date:

Not required

Presentation Date:

Thursday 4th September 2014





COWS CREATE CAREERS

Camembert in the Classroom - RNA Brisbane Queensland



SCHOOLS INVOLVED

Workshop Participants

Our Lady of the Assumption*
 Ferny Grove State High School
 Caboolture State High School
 St Peters Lutheran College
 Bray Park Senior High School
 Dakabin Senior High School
 St John Fisher College*
 Bulimba Primary School
 Flagstone State Community College
 Sandgate District High School
 Mt Gravatt Senior High School
 St Andrews Anglican College*
 Department of Education & Training*
 Grace Lutheran College - Caboolture Campus
 Ferny Grove State High School
 Helensvale State High School
 Dalby State High School

Earnshaw State College

Villanova College

Tullawong State High School

Corinda State High School

Mt Maria College Petrie

Brisbane Youth Ed Training

Previous Workshop Participants

St Aidan's Anglican Girls School

Murrumba State Secondary College

Beerwah State Secondary College

Fraser Coast Anglican College

Grace Lutheran College - Rothwell Campus

Monto State High School

Xavier Catholic College

St Paul's School

Morayfield State High School

TOTAL 32 SCHOOLS

*Participated in the workshop but did not make cheese



RESULTS/PRIZES & AWARDS

RNA Brisbane hosted their finale for the Camembert in the Classroom project on Friday 13th June 2014. Approximately 70 guests attended from the 28 participating schools which consisted of 20 of the new school participants and 8 of the previous school participants. A total of 209 cheese entries were submitted.

The winning schools are as follows:

Class 1 – Mould Ripened Cheese – White

Commended Certificate to Beerwah State High School for the entry: Beerwah SHS- SEU 01

Highly Commended Certificate to Murrumba State Secondary College for the entry: Murrumba State Secondary College Group Nine

3rd prize (to be awarded \$75, Rosette and Certificate) to Fraser Coast Anglican College for the entry: Group D

2nd prize (to be awarded \$150, Rosette and Certificate) to Bulimba State School for the entry: Angel, Erka & Jen 'Classic Camembert'

1st prize (to be awarded \$200, Rosette and Certificate) to Sandgate State High School for the entry: Nacho Cheese

Class 2 – Mould Ripened Cheese – Blue

3rd (to be awarded \$75, Rosette and Certificate) to Mt Maria College Petrie for the entry: Rhianne

2nd (to be awarded \$150, Rosette and Certificate) to Fraser Coast Anglican College for the entry: Group 1

1st prize (to be awarded \$200, Rosette and Certificate) to Caboolture State High School for the entry: Say Cheese





COWS CREATE CAREERS Manufacturing - Presentation Day - Gippsland VIC

The Cows Create Careers - Manufacturing Gippsland presentation day was attended by 109 students, teachers and industry representatives at the Leongatha RSL Club on Thursday 12th June 2014.

RESULTS/PRIZES & AWARDS

Winning School \$500

Draw

Marist Sion Regional College & Wonthaggi Secondary College

Winning Team \$50/student

Draw

Wonthaggi Secondary College – Team Moolicious & One (Renee Dunbar & Maria Rosa Gatto) & Team Moove On (Kyle Ross, Ally Kershaw & Liam Sullivan)

COWRAGEOUS- The importance of dairy in a diet.

By Shaye Wilson and Tess Sydenham



Story behind

It's our five year old day party and her pink! There will be there, it will be host close by so we need suitable for travel.

Because they are young we want the snack delicious and it has good so the children it.

If we have five serve be appropriate for bodies and bones.

We narrowed it down picked the recipe late, custard and because the crush create a pink color favourite colour and party, it has five for health and growth delicious.



Moove On News



By Kyle Ross, Ally Kershaw and Liam Sullivan.

Dairy products are important for any balanced diet due to the fact that they are high in calcium, vitamins and minerals and protein.

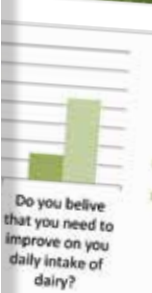
You should have 2-4 serves of dairy daily for an average adult. Dairy is placed in the 'eat moderately' section of the healthy eating pyramid.

we have learnt about the dairy manufacturing industry

we learnt many new things about the dairy manufacturing industry. The thing that we were surprised about the amount of careers choices available with the dairy industry. We also learnt the steps of which the milk goes through before it is delivered.



WE WANT YOU! Here at Sullivan and Co Dairy we are looking for a young, fresh and inspiring worker to be our Production Manager.



essential dairy foods for us?

Wonthaggi Secondary College





COWS CREATE CAREERS Manufacturing - Presentation Day - Adelaide SA

The Cows Create Careers - Manufacturing Adelaide presentation day was attended by 55 students, teachers and industry representatives at the Morphett Vale Function Centre on Wednesday 17th September 2014.

Winning School \$500

Woodcroft College

Winning Team \$50/student

Cardijn College - Team Smell & Spanna (Kelly Murphy & Savannah Sills)

Cows, Calcium and Teens

29/8/14



The Legendairy Cows Newsletter

Issue:

The Many Benefits of Milk

Have you ever thought about what milk can do for your body?

Milk has many benefits for your body. It gives you stronger bones and teeth. It keeps you healthy. If you don't have enough calcium you will have an unbalanced diet. This can lead to your muscles not moving properly. This can affect the nerves and the way messages to your brain and every body part. Without calcium your blood vessels have trouble releasing hormones and enzymes. They affect all your bodily functions.

Mmm dat dairy goodness

The importance of dairy in a balanced diet

Dairy is an important factor in our daily diet as the nutrients found within dairy products are beneficial to our bodies in many ways.

Milk, Yogurt and cheese all provide the following nutrients and more;

Phosphorous - for energy release

Zinc - for immune function

Magnesium - for muscle function

Protein - for growth and repair

Phosphorous - for energy release

Calcium - essential for healthy bones and teeth

Folate - for production of healthy cells

Iodine - for regulation of the body's rate of metabolism

Dairy products are an easy way for our bodies to get an intake of these nutrients with few calories. Dairy products are also very important for our daily diets as they can help reduce the risk of many diseases including cancer and cardiovascular disease and can also reduce blood pressure.

== Cheesecake Bombe

Ingredients

Base;
3/4 cup Arnott's Marie biscuits crushed
1/8 cup sugar
1/8 cup crushed cream-filled chocolate sandwich cookies
3 tablespoons butter, melted

Cheesecake;
3/8 cup creamy peanut butter
1 1/2 packages cream cheese, softened 375g
1/2 cup sugar 125g
1/2 cup (4 ounces) sour cream
1 teaspoon vanilla extract 10ml
2 eggs, lightly beaten
1/2 cup hot fudge ice cream topping, *divided*

Topping;
12 peanut butter cups, cut into small wedges
6 egg whites
Tub vanilla ice cream
1/2 cups sugar



Method

In a large bowl, combine the cracker crumbs and butter. Press onto the bottom of patty pans.

Bake at 350° for 5 minutes or until set. Cool in microwave-safe bowl, heat peanut butter.

In a large bowl, beat cream cheese and sugar in sour cream and vanilla. Add eggs; beat until combined. Pour 1 cup into a bowl; spread remaining filling over peanut butter layer.

In a microwave, heat 1/4 cup fudge topping on high until thin; fold into reserved cream. Carefully pour over filling; cut through with a knife.

Bake at 350° for 10 - 20 minutes or until cooled. Cool on a wire rack for 10 minutes.

Microwave remaining fudge topping for 30 seconds; warm; spread over cheesecake. Garnish with peanut butter cups.

Use an electric beater to beat egg whites in a large bowl until firm peaks form. Add sugar, 1 tablespoon at a time, until thick and glossy.

Pipe meringue mixture on top of cheesecake. Finish by blow torching the meringue.



The daily intake of dairy can vary for an infant, teenage sports person.

An infant between the ages of 1-3 years should have a total of 1002mg of calcium per day which is equivalent to 100g of milk, 200g of yogurt or 45g of cheese.

A male teenager between the ages of 11-18 should have a total of 1002mg of calcium per day which is equivalent to 100g of milk, 200g of yogurt or 45g of cheese.

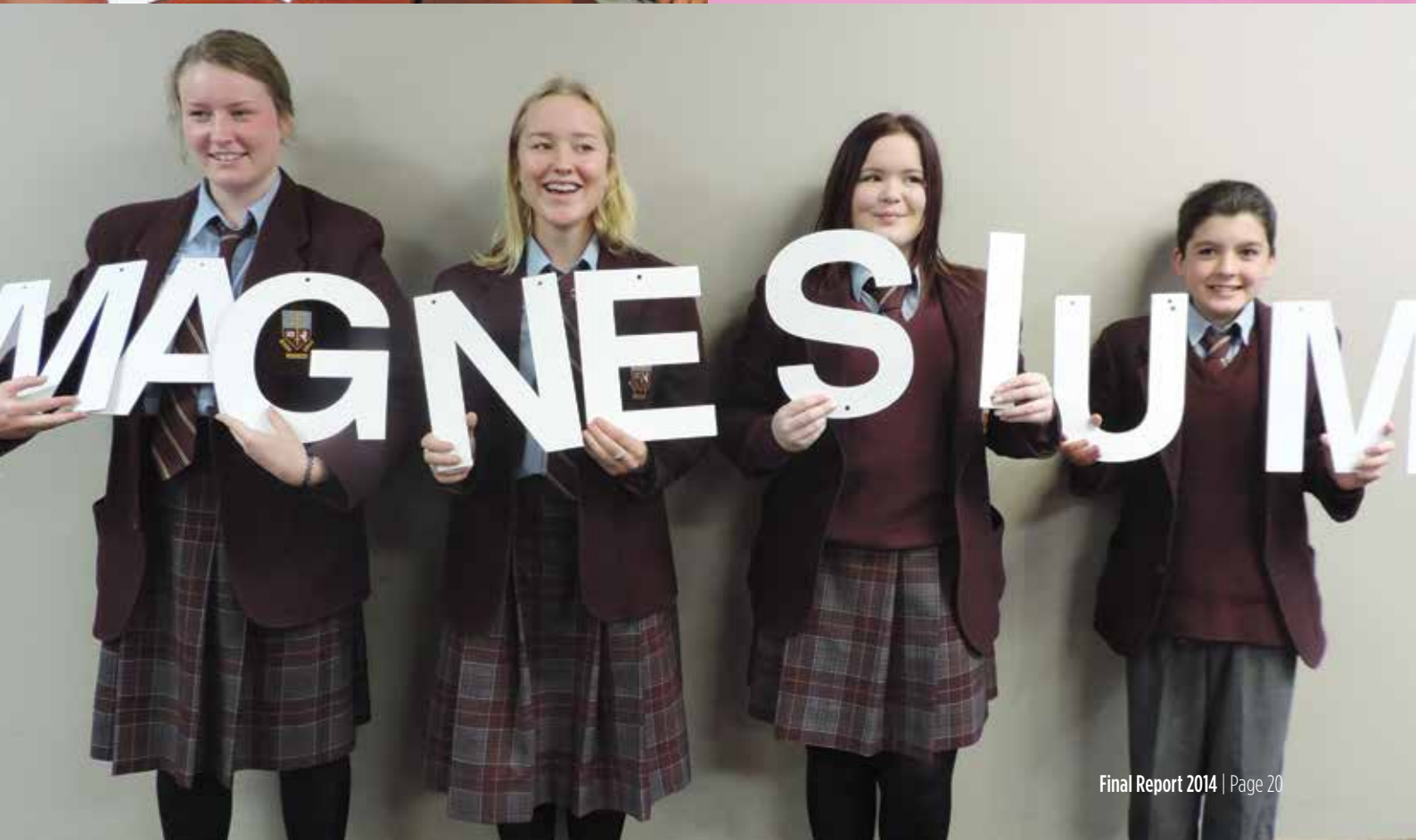
A female teenager between the ages of 11-18 should have a total of 1002mg of calcium per day. This is equivalent to 100g of milk, 200g of yogurt and 30g of cheese.

A female sports person should have 3 or more servings of dairy per day whilst a male sports person should have either 3 or more.

Dairy benefits our bodies in many ways and our bodies need different amounts of dairy at different ages, meaning most different ages need a different intake of dairy per day to stay healthy and active.



The Schools canteen answered a couple of questions about the much intake of dairy the Cardijn students buy from the canteen.





COWS CREATE CAREERS Manufacturing - Presentation Day - Warrnambool VIC

The Cows Create Careers- Manufacturing Warrnambool presentation day was attended by 60 students, teachers and industry representatives at the Mid City Motel, Warrnambool on Wednesday 8th October 2014.

Winning School \$500

Warrnambool College

Winning Team \$50/student

Terang College - Team Shannon & Caitlyn (Shannon Duncomb & Caitlyn Smart)

FROM THE COW TO THE SHELF...

The process the milk goes through before it gets to the store shelf.

By Hazel Lowe
and Ashlyn Croft.

INTERNATIONAL DAIRY

Australia's Dairy produce goes to overseas countries. It is one of Australia's biggest and most important export products to, closely followed by China, Singapore, and the United States. Asian markets have considerable potential. As incomes rise and diets become more 'westernised', demand for dairy products is expected to rise. Australian dairy companies have proven track records in supplying products to these markets for many decades. The Middle East and America are two of the most important markets for many Australian exporters.

"Marketing in the advertisement, selling products."

HOW DOES DAIRY AFFECT THE ECONOMY?

The Dairy Industry is a large part of the Australian economy. It provides many jobs such as farmers right through to shop assistants. There is plenty of money in the dairy industry.

Dairy Nutrition

Dairy products include many different things we eat every day like milk, yoghurt, cheese and ice cream. They are very important part of a healthy lifestyle.

The eat well plate shows how much dairy products we should eat in every meal. It's very important to eat/drink dairy products when you're young so your bones are strong and healthy and you can avoid osteoporosis.

February 2014

Newsletter Date
Volume 1, Issue 1

The Dairy Diary



Dairy Marketing? What's that?

In this month's issue:

Dairy Marketing?
What's that?: Page 1

International Dairy:
Page 2

How does dairy help the
economy?:
Page 2







COWS CREATE CAREERS Manufacturing - Presentation Day - Hobart TAS

The Cows Create Careers- Manufacturing Hobart presentation day was attended by 66 students, teachers and industry representatives at the Tasmanian Hockey Centre, Newtown on Tuesday 28th October 2014.

Winning School \$500

St Michael's Collegiate

Winning Team \$50/student

St Michael's Collegiate - French Quarter (Grace Geary, Lilli Reardon & Eden Isaac)

LEGEND-DAIRY NEWS

IMPORTANCE OF THE AUSTRALIAN DAIRY INDUSTRY

The Australian dairy industry is worth \$13 billion dollars to the economy. This industry has 6 700 farmers who produce up to 9.5 billion litres of milk a year. This industry directly employs 43 000 Australians and more than 100 000 people are employed indirectly in related industries.



The Dairy Industry continues to be a vitally important rural industry in Australia. All States, with Victoria being most dominant, have enough production to be practical, supplying fresh milk to nearby and towns. See map for developed dairy farming areas. Industry is a major regional employer, the industry value-throughout the country, but not necessarily in the same way as in the past.

To remain a sustainable industry requires innovation and safe procedures for production. For sustainability the dairy industry needs growing markets and recognition of the important nutritional value of dairy products. Australia currently exports to Japan and at present time, is their largest and most trusted supplier of cheese. In 2012-2013 Australia Produced 338 tonnes of cheese, which was a 2.4% up on previous years. The production volumes are significantly less than earlier in the decade as the availability of milk had started a downward trend.

DOMESTIC SALES

Portion is predominantly specialty cheeses. The dairy industry is a major regional employer, the industry value-throughout the country, but not necessarily in the same way as in the past.



Healthy dairy Survey results

The following quote and question was set in a survey on Collegiate school girls aged between 13 and 18 (grade 8-12). "Teenage girls should have 3 serves of dairy every day to maintain a healthy, balanced diet". Will this quote influence your future dairy intake? Out of over 100 responses, the majority of the girls responded with answers similar to 'no because I already have that much dairy'.

MILKURY 2014

THIS MONTHS ISSUES INCLUDES-

Cheese, bacon and corn muffins

Dairy nutrition info

Dairy manufacturing industry

About the editors

Dairy is an important part of a healthy eating pattern. Dairy products, for example, milk, cheese, yoghurt, contain ingredients that are essential to a healthy balanced diet, including, calcium, protein, zinc and vitamin c. Teen girls should have 3 serves of dairy per day. We have provided our readers with some examples ways to incorporate 3 serves of dairy into their days. One serve of



Dairy Manufacturing

Grace Geary, Lilli Reardon and Eden Isaac

The journey of milk from the cow to the supermarket is extensive and involves many people playing their role within their jobs in the dairy industry. In Australia 43,000 people work on dairy farms and are involved in the manufacturing process. From animal nutritionists who give advice to farmers about nutritional advice and food rations to drivers who transport the produce from farms to manufacturing areas to distributors. Each working and contributing to the dairy industry. Careers in the dairy industry are not just limited to farms, many people gaining qualifications that help them further skills within their jobs such as Diploma of Agriculture and a Diploma of Agribusiness.

Cows produce the milk on dairy farms, which is milked daily by machines. The cows are milked by milking lines connected to milking machines which collect the milk from the teats of a dairy cow. All milking equipment used is washed after the cows are milked. The dairy farmers manage the cows in a healthy state, as they are the most important animal on the farm. Many farms pay veterinarians and animal nutritionists to examine the animals and make sure they are in the best possible





The Cows Create Careers- Manufacturing Devonport presentation day was attended by 85 students, teachers and industry representatives at the Devonport RSL, Devonport on Friday 31st October 2014.

COWS CREATE CAREERS Manufacturing - Presentation Day - Devonport TAS

RESULTS/PRIZES & AWARDS

Winning School \$500

Draw

Leighland Christian School & Deloraine High School

Winning Team \$50/student

Yolla District High School - Extraordindairy (Joanna Potter & Rachel Sharman)

The Moodairy

Newsletter



A couple of things about me:

I have an older sister and younger twin brothers so it can get crazy at my house. I love to try new foods. I like working with children and am currently doing a work placement at our local primary school.

My Pizza Recipe

I chose to cook a cheese pizza for my cooking challenge. I did this as I have already made this pizza dough before and know it works well. I wanted to experiment with different cheese flavours so I added four types of cheese to my pizza, along with some more standard toppings. I had fun with this task and my pizza tasted great.

We had an afternoon of cheese tasting at school. Miss Sydes brought in lots of different flavours of cheese for us to sample. The strangest were blue cheese and lavender flavoured

Chocolate Mousse Recipe

INGREDIENTS

300g- Dark Chocolate

3 Eggs

1 TB cocoa Powder

300 ML Thickened Cream

1/4 Cup Caster Sugar



MISS MOO NEWS

Dairy Industry Careers

If you can think of a job, you probably find it in the dairy industry. This industry is more than just cows.

A really cool job would be to be a cheese maker. Once you are a cheese maker (and a qualification in Food Technology would be good), you can travel anywhere in the world to learn how to make cheese, bringing the local market. This is what Bennett did in the early days of Ashgrove Cheese Farm.

You could also be an Engineer. A degree in something like Mechanical Engineering or Chemical Engineering would be needed. Most people don't think of the dairy industry, but there is a need for such skills.

The Wazinkie c







COWS CREATE CAREERS Manufacturing - Presentation Day - Bega NSW

The Cows Create Careers- Manufacturing Bega presentation day was attended by 63 students, teachers and industry representatives at the Bega Country Club, Bega on Monday 3rd November 2014.

RESULTS/PRIZES & AWARDS

Winning School \$500

Narooma High School

Winning Team \$50/student

Strawberry Milk from Bega High School (Meg Johnson, Elizabeth Grose & Rahni Dixon)

EQUIPMENT

CAKE AND ICING

Spring form pan, mix masters or electric beater, cup and spoon measurements, an oven, spatula and a knife to spread icing. Zip lock bag for coconut.



FONDANT

Microwavable bowl, stirring spoon, cup and spoon measurements, scales, refrigerator and a work surface to knead the fondant

DANGER, SAFETY, HYGIENE



1. Make sure to wash hands before touching ingredients
2. Tie hair up before cooking
3. Don't lick fingers while cooking
4. Be careful when getting cake out of oven use oven mitts
5. Keep cake and ingredients in the fridge so they don't go stale.
6. Don't let your dog eat mixture as vanilla extract is bad for them



Assessment

Degree of creativity 6/10 degree of difficulty 5/10 fits appropriate children birthday party. Our first idea was to do a double tiered cake but it was too difficult and kept on collapsing so we decided not to do it. We decided to keep it simple cause we did the cake. The effectiveness is good.

31/7/2014

Cows Create Careers Competition - Dairy Technology

Sweet Ideas

Yoplait on the Rise

Fun Facts About Local Dairy Manufacturing

Yoplait a leading international dairy company that is found on all super-

dessert flavours is a clever marketing tactic, as people can be healthy and still enjoy some of their favourite

28/09/2014

The Daily Moosletter By Chloe Harlow and Rebecca Sant

Dairy Processing

Dairy processing in relation to milk or colostrums, means the first occasion, other than at a farm dairy, on which the milk or colostrums is made subject to heat treatment, freezing, separation, concentration, filtering, blending, extraction of milk components and the addition of other materials, including food

Today's milk haulers complete the link between milk producers and milk processors by transporting raw milk in bulk tank trucks and tractor-trailer units from farms to processing facilities. From the producers' side, milk haulers often represent the only regular contact that the



Storage Tank

pictures of favourite capture attention of consumers and helps the product jump off the shelves. A single serve size is popular with people trying to control portion size. Companies have made clever decisions about choosing the packaging for a new product. This is a huge part of packaging is a huge part of a successful product. The taste of their favourite.





COWS CREATE CAREERS Manufacturing - Presentation Day - Shepparton VIC

The Cows Create Careers - Manufacturing Shepparton presentation day was attended by 65 students, teachers and industry representatives at the GV Hotel, Shepparton on Friday 7th November 2014

RESULTS/PRIZES & AWARDS

Winning School \$500

McQuire College

Winning Team \$50/student

The Awesome Three from McQuire College (Lisa Benfold, Rachel Claney & Jordan White)



Dashing Rizwana,
Fatima & Gulnaseeb



Cows Create Careers - 2014

Outback Parmi

Prepared by Bailey & Coby



Ingredients

- 1 tablespoon sour cream
- 1 rasher of bacon
- 1 egg
- Pinch of salt and pepper

Cows Create Careers

Dairy Products

VOLUME 1, ISSUE 1

Dairy Domestic Market

26-06-2014

Main Target areas for marketing dairy locally

Products milk can be made into

- Cheese
- Fresh Milk
- Yoghurt
- Butter
- Ice-cream
- Fresh cream
- Custard
- Milk powder

Australia is the third largest exporter behind the EU and New Zealand.

Australia accounts for 10% of the global export market.

Australia's major destination are Japan, Singapore, China, Indonesia and Malaysia.

Australian Consumption Statistics

Commodity Consumption (per capita)





COWS CREATE CAREERS Camembert in the Classroom - Presentation Day - Warragul VIC

The Cows Create Careers - Camembert in the Classroom Warragul presentation day was attended by 75 students, teachers and industry representatives at the Warragul Downtowner on Monday 1st September 2014.

RESULTS/PRIZES & AWARDS

Winning School Cheese \$500

Warragul Regional College

Winning School Advertisement \$250

Marist Sion Regional College





COWS CREATE CAREERS

Camembert in the Classroom - Presentation Day - Melbourne VIC



The Cows Create Careers - Camembert in the Classroom Melbourne presentation day was attended by 110 students, teachers and industry representatives at the Dingley International on Tuesday 2nd September 2014.

RESULTS/PRIZES & AWARDS

Winning School Cheese \$500

Our Lady of the Sacred Heart College

Winning School Advertisement \$250

Huntingtower Day & Boarding School





COWS CREATE CAREERS

Camembert in the Classroom - Presentation Day - Hamilton VIC

The Cows Create Careers - Camembert in the Classroom Hamilton presentation day was attended by 105 students, teachers and industry representatives at the Comfort Inn Grange Burn on Tuesday 2nd September 2014.

RESULTS/PRIZES & AWARDS

Winning School Cheese \$500

Casterton Secondary College

Winning School Advertisement \$250

Hamilton & Alexandra College





COWS CREATE CAREERS

Camembert in the Classroom - Presentation Day - Sydney NSW

The Cows Create Careers - Camembert in the Classroom Sydney presentation day was attended by 135 students, teachers and industry representatives at the RAS Sydney Olympic Park on Tuesday 9th September 2014.

RESULTS/PRIZES & AWARDS

Winning School \$500

Shoalhaven High School

Winning School Advertisement \$250

Vincentia High School





COWS CREATE CAREERS

Camembert in the Classroom - Presentation Day - Wagga Wagga/Albury NSW



The Cows Create Careers - Camembert in the Classroom Wagga Wagga/Albury presentation day was attended by 75 students, teachers and industry representatives at the Henty Bowling Club on Friday 12th September 2014.

RESULTS/PRIZES & AWARDS

Winning School Cheese \$500

Murray High School

Winning School Advertisement \$250

Corowa High School





COWS CREATE CAREERS

Camembert in the Classroom - Presentation Day - Bunbury WA

The Cows Create Careers - Camembert in the Classroom Bunbury presentation day was attended by 40 students, teachers and industry representatives at the Bunbury Golf Club on Monday 15th September 2014

RESULTS/PRIZES & AWARDS

Winning School Cheese \$500

Grace Christian School

Winning School Advertisement \$250

Margaret River High School





COWS CREATE CAREERS

Camembert in the Classroom - Presentation Day - Adelaide SA

The Cows Create Careers - Camembert in the Classroom Adelaide presentation day was attended by 155 students, teachers and industry representatives at the Gawler Jockey Club on Tuesday 16th September 2014.

RESULTS/PRIZES & AWARDS

Winning School Cheese \$500

Valley View Secondary School

Winning School Advertisement \$250

Faith Lutheran College





COWS CREATE CAREERS

Camembert in the Classroom - Presentation Day - Devonport TAS

The Cows Create Careers - Camembert in the Classroom Devonport presentation day was attended by 145 students, teachers and industry representatives at the Devonport RSL Club on Friday 19th September 2014.

RESULTS/PRIZES & AWARDS

Winning School Cheese \$500

Cressy District High School

Winning School Advertisement \$250

Devonport High School





COWS CREATE CAREERS Manufacturing & Camembert - Project KPI's 2014

Objective	Indicator Description	Target	Achieved
Number of manufacturers supporting the project	Ongoing support from manufacturers in each dairy manufacturing region	>12	Victoria 9 South Australia 2 Tasmania 3 New South Wales 3 Total - 17
% of schools who adopt dairy into curriculum	The success of dairy in embedding dairy related activities as part of the curriculum	>60%	M: 100% C: 76%
% increase in knowledge of dairy career options	Awareness of students regarding career pathways in dairy manufacturing before and after the project	>25%	M: Started 17% Concluded 50% C: Started 17% Concluded 45%
Number of print media reports	Role of positive media reports on image of dairy	>10	M: 15 (print media) C: 27 (print media)
% increase in knowledge of teachers undertaking Camembert training	Increase in knowledge of Camembert manufacture before and after training	>60%	C: Started 37% Concluded 83%
Average satisfaction score of teachers attending Camembert training (Score out of 10)	Overall satisfaction with the Camembert training program	7/10	C: 87% of teachers rated the project very good to excellent. The others rated the project good
% of students in the program wishing to partake in dairy work experience or careers in dairy manufacturing	Proportion of students who, as a result of this project, are interested in taking the next step to explore work experience	>10%	M: 23% in a dairy career (55 students in w/exp) C: 18% in a dairy career
% increase in knowledge of a) dairy nutrition and b) increase in consumption of dairy products by students	Effectiveness of the program in providing: a) increase knowledge of dairy nutrition and	>60%	M: a) Started 86% a) Concluded 87% C: a) Started 88% a) Concluded 92%
	b) increased school consumption of dairy products	>10%	M: b) Started 63% b) Concluded 70% C: b) Started 54% b) Concluded 61%
Discuss with teachers and explore tools to track number of students seeking dairy careers	The success of the program in promoting dairy manufacturing careers and influencing secondary school students to take up dairy careers		M: 13 students identified by teachers C: 23 students identified by teachers <i>Refer to 2012 survey analysis</i>
Code: M: Manufacturing. C: Camembert in the Classroom.			



Students win accolades

Classroom project results in dairy consumption advertisement

A MULTI-MEDIA advertisement on why dairy is an important part of the diet has won students at Devonport High School recognition.

The advertisement promoted the health benefits of including three serves of dairy food a day.

It gave the story of a student who improved all aspects of his life when he started to consume dairy three times a day: his school work, his bone structure, the strength of his teeth, his energy levels and his general health.

The *Camembert in the Classroom* project was not just about teaching the students how to make cheese.

It enabled the students to learn

and Devonport High won the \$250 prize for its winning multi-media advertisement.

The Dairy Australia program was designed to encourage secondary school teachers and students to learn about the dairy industry and to introduce students to dairy manufacturing careers.

Devonport and Burnie high schools and Marist Regional College participated in the program.

Teachers were taught to make camembert cheese by the deputy chief judge of the Australian Grand Dairy Awards, Russell Smith.

COWS CREATE CAREERS The Media Coverage

MANUFACTURING PROJECT

Great Southern Star, Leongatha, VIC 24/06/2014

Warragul & Drouin Gazette, Warragul, VIC 24/06/2014

Yarram Standard News, Yarram, VIC 25/06/2014

Sentinel Times, Leongatha, VIC 17/06/2014

Bega District News, Bega, NSW 15/08/2014

Kyabram P-12 College School Newsletter, VIC 15/08/2014

Moruya High School Newsletter, NSW 08/09/2014

St Michael's Collegiate, Newsletter, TAS 26/09/2014

Tasmanian Country, Hobart, TAS 03/10/2014

Mortlake Dispatch, Mortlake VIC 23/10/14

Terang Express, Terang VIC 23/10/2014

Warrnambool College Newslettter, VIC 24/10/14

Hobart Mercury, Hobart TAS 1/11/14

Burnie Advocate, Burnie TAS 2/11/2014

Bega District News website, Bega NSW 7/11/2014

CAMEMBERT IN THE CLASSROOM PROJECT

Courier Mail, Brisbane QLD 21/02/2014

Queensland Country Life, QLD 17/02/2014

Bayside Star, Brisbane, QLD 18/06/2014

4BC Radio, Brisbane, QLD 16/06/2014

Northside Chronicle, Brisbane, QLD 18/06/2014

Caboolture News, Caboolture, QLD 18/06/2014

Central and North Burnett Times, Kingaroy, QLD 26/06/2014

Northern Argus, Clare, SA 16/07/2014

Burnie Advocate, Burnie, TAS 29/07/2014

Gippsland Times and Maffra Spectator, Sale, VIC 05/08/2014

South Western Times, Bunbury, WA 7/08/2014

Burnie Advocate, Burnie, TAS 12/08/2014

Warragul & Drouin Gazette, VIC 12/08/2014

Daily Advertiser, Wagga Wagga, NSW 14/08/2014

Portland Observer, Portland, VIC 13/08/2014

Cootamundra High School Newsletter, SA 01/08/2014

Valley View Secondary School Newsletter, SA 07/08/2014

Hamilton Spectator, Hamilton, VIC 21/08/2014

Hamilton Spectator, Hamilton, VIC 09/09/2014

South Coast Register, Nowra, NSW 12/09/2014

Warragul & Drouin Gazette, VIC 16/09/2014

Shoalhaven High School Newsletter, NSW 01/09/2014

South Western Times, Bunbury WA, 25/9/14

Burnie Advocate, Burnie, TAS 30/09/2014

Cootamundra Herald, Cootamundra, NSW 24/10/2014

Border Mail, Albury Wodonga, VIC 11/11/14



of the fun Cows Create Careers competitors had to speed read a recipe and recreation memory. Students were then tested on speed, which used dairy products, presentation and in a 'pop up restaurant' setting. Leongatha Secondary College students Krishna and Bryce Holwerda read their recipe in on for the sandwich 'wrap-off'. D062414.



Caitlyn and Lucy show off their final product. D082414.

Dairy in the classroom

THE dairy industry's many varied careers were put on show for over 100 excited secondary college students on Wednesday, June 11.

Over 100 students, who have been studying the dairy industry, were part of Dairy Australia's Cows Create Careers - manufacturing presentation day.

Five Gippsland schools participated in the program this year. Marist Stion Regional College, Wonthaggi Secondary College, Leongatha Secondary College, Chairo Christian School (Drouin Campus) and Yarram Secondary College.

Wonthaggi Secondary College and Marist Stion College together shared the program's overall \$500 school prize.

Note: The media/promotion for the CCC Manufacturing Project is not complete at the date of this report as coverage will continue until December 2014.

Students win a cheesy grin in Sydney



Winners of a spot quiz on dairy at a special Cows Create Careers day at the RSL on Wednesday were Wonthaggi students Maria Rosa Gatto, Callum Murdoch and Flynn Anderson. D042414.



CHEESE will be on the menu more often after Shoalhaven High School took out the Cows Create Careers Camembert in the classroom competition in Sydney on Tuesday.

The Dairy Australia program saw four student teams put forward two cheeses each for judging.

Judges looked for flavour and aroma, texture and body and presentation.

This year 10 agriculture students were up against four other schools, but judges from the Australian Specialist Cheesemaker's

Association and Sydney Royal Cheese and Dairy Produce Awards said their camembert was "gold medal standard".

"This is a very well made cheese," one judge commented.

"You can't do any better than this, well made cheese."

The winning cheese was a well made

The teams were led by Shoalhaven High School agriculture teachers Maree M and Maree Hampstead.

The student teams were the Choc Boxes, Camembert Cows, Dairy Devils and The Mean Cream Camembert Team.

Students involved in the competition were Gabriel Allen, Katie Bennett, Maddison Dickie, Karlee Bonser, Morgan, Carly Dyer, Gina Gorman, Hay Gehl, Melissa Hatton, Sophia Mintrac, Taylor Reynolds, Emily Hodsdon, Blake Kelly, Brooke Bentely, Samantha Maryellen Curwen, Eden Hackett and Olivia Vale.

The school was awarded \$500 prize money.

Vincentia High School students were also involved in the competition, which saw them place first for their cheese.

Dairy manufacturing careers and pathways for Hamilton region secondary students

SECONDARY school students are learning about dairy through an innovative Dairy Australia program - Camembert in the Classroom. Six teachers from six schools are participating in the program including Leongatha College, Good Shepherd College, Casterton Secondary College, Morwell School.

The Hamilton and Alexandra College's Ursula Murphy is one of the teachers. Ms Murphy was trained to make the presentation and deputy chief judge Russell Smith.

She was then able to transfer this knowledge to her students. The program is designed to educate and students to learn about dairy. During a term, students make a presentation in the classroom and complete an assessment addressing 'W Diet'.

Upon completion of the program, judges will judge and award 'Day Out' awards presentation. A prize of \$500 is awarded for the best Camembert in the Classroom project, and \$250 is awarded for the best Camembert in the Classroom project.

Warragul Regional College won the best cheese, which was \$500 for the school while Marist-Sion College won the \$250 prize for producing the winning multimedia advertisement, 'Why Dairy is an Important Part of Our Diet'.

Camembert in the Classroom is an innovative Dairy Australia program designed to encourage secondary school teachers and students to learn about the Australian dairy industry, while introducing students to dairy manufacturing careers and pathways. Eight teachers from

STUDENTS GET CHEESY

Warragul Regional College students took centre stage last week at the Cows Create Careers presentation day after being judged winners of the best camembert cheese.

More than 80 excited students participated in the Cows Create Careers - Camembert in the Classroom project, which saw two local secondary schools claim the top prizes.

Warragul Regional College won the best cheese, which was \$500 for the school while Marist-Sion College won the \$250 prize for producing the winning multimedia advertisement, 'Why Dairy is an Important Part of Our Diet'.

Camembert in the Classroom is an innovative Dairy Australia program designed to encourage secondary school teachers and students to learn about the Australian dairy industry, while introducing students to dairy manufacturing careers and pathways. Eight teachers from

Russell Smith. They then transferred this knowledge to their students.

Students made their own camembert cheese in the classroom and completed assessment tasks, including a multimedia advertisement. Upon completion of the program Russell Smith, along with accredited judges, awarded the region's winning cheese.

Camembert in the Classroom program manager Mani Iyer said the Dairy Australia program was a great hands-on platform to introduce

both teachers and secondary students to the Australian dairy industry, dairy processes and products.

"Since its launch in 2011, the Camembert in the Classroom program has grown significantly in its popularity" Dr Iyer said.

"In 2013, over 80 schools from Victoria, South Australia, NSW, Tasmania, Queensland and Western Australia

Cows Creating careers

YARRAM Secondary College students were among 100 excited secondary school students recognised at a Cows Create Careers Manufacturing presentation day held at the RSL in Leongatha recently.

Cows Create Careers Manufacturing, funded and managed by Dairy Australia is an innovative program, conducted by Jaydee Events Pty Ltd, that introduces food and technology students to dairy manufacturing careers and education pathways.

Five Gippsland schools participated in the program this year: Yarram Secondary College, Marist Sion Regional College; Wonthaggi Secondary College; Leongatha Secondary College; and Chairo Christian School, Drouin Campus;

The program involves students visiting a dairy manufacturing site and student teams working together to complete dairy manufacturing assessment tasks, with curriculum material provided to schools at no cost.

Dairy industry advocates with vast industry knowledge visit the school to support and encourage students throughout the

program.

In Gippsland, industry advocates from Murray Goulburn Leongatha and Fonterra Darnum volunteered their time to host schools and talk to students about dairy manufacturing careers and pathways.

Cows Create Careers Manufacturing program manager Dr Mani Iyer believes that the Dairy Australia program is an innovative channel to build awareness of dairy career pathways.

"The program provides a platform to introduce secondary students to the Australian dairy industry, dairy processes and products," said Dr Iyer.

"Since its pilot in 2010 the program has grown significantly and has gained strong support from dairy manufacturing companies," he said.

In 2013, 34 schools across Victoria, South Australia, NSW and Tasmania incorporated the program into their school curriculum.

This year Wonthaggi Secondary College and Marist Sion College shared the program's overall \$500 school prize, while the winning team was a draw between Moolicious One (Renee Dunbar & Maria Rosa Gatto) and Moove On (Kyle Ross, Ally Ker-shaw & Liam Sullivan) all from Wonthaggi Secondary College.

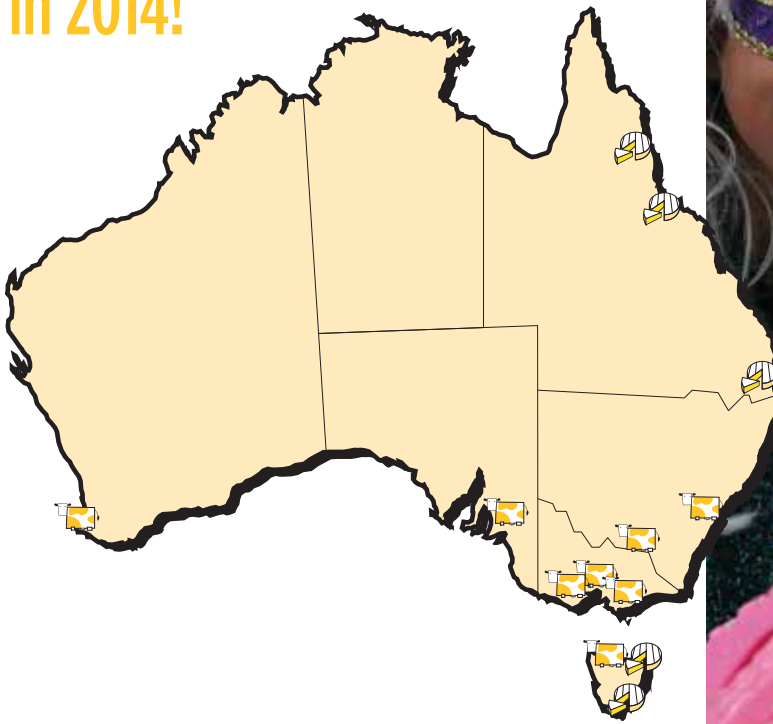


COWS CREATE CAREERS
Manufacturing -
Where it all happened
in 2014!



COWS CREATE CAREERS

Camembert in the Classroom - Where it all happened in 2014!





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