

Cultivating knowledge, appreciation and awareness of agriculture through experiential learning

KIDS ON THE FARM PROGRAM

TEACHER'S HANDBOOK 2025



Farm tours & Classroom Visits for K-12



Demonstrated curriculum connections



www.kidsonthefarm.yukonfood.com

WHAT YOU NEED TO KNOW

The **Kids on the Farm Program** facilitates school field trips to local farms, as well as farmer visits to classrooms. Students can expect to engage all five senses as they interact with livestock, work with soil and compost, plant seeds, or harvest food. No matter which farm you choose, your students will learn about where food comes from and achieve specific curriculum connections.

“Kids on the Farm is one of our favourite outings of the year and I recommend it to all new teachers who come to the territory. The memories and connections are instantaneous for the students. The learning is abundant... The farmers are incredibly kind, generous and professional... they are really great with the kids!”

- Nicole Doré, Grade 2 French Immersion teacher at Selkirk Elementary School

FARM TOURS

Farm Tour Season is May 1-September 30: Spring activities can include holding baby animals and planting seeds, while fall activities can include harvesting vegetables. Many farm activities can be done in both seasons.

Complex Field Trip: The Yukon Government Department of Education considers a farm tour a complex field trip. Teachers are reminded to comply with the Field Trip Policy.

Transportation Subsidy: (Return to previous policy) Every Kids on the Farm field trip is eligible for a transportation subsidy of 50% costs, plus an emergency vehicle subsidy of \$25 (for personal vehicles). The teacher is responsible for making transportation arrangements and will receive the subsidy upon submission of the Farm Tour Evaluation Form. For safety reasons, a personal vehicle or a bus must stay on-site for the duration of any farm tour.

NEW - No Student Fee: The student fee will be waived this year in an effort to lower the cost to participate in our tours. If this is successful and future funding allows, this will be a permanent change to the program.

CLASSROOM VISITS

Open all school year: Invite a farmer to your classroom anytime during the school year (closed during March). Activities can range from chick incubator and seed planting to harvest processing and preservation.

No Student Fee

Materials: The teacher should communicate with the farmer about any material costs, and will be invoiced by the farmer for the costs after the visit.

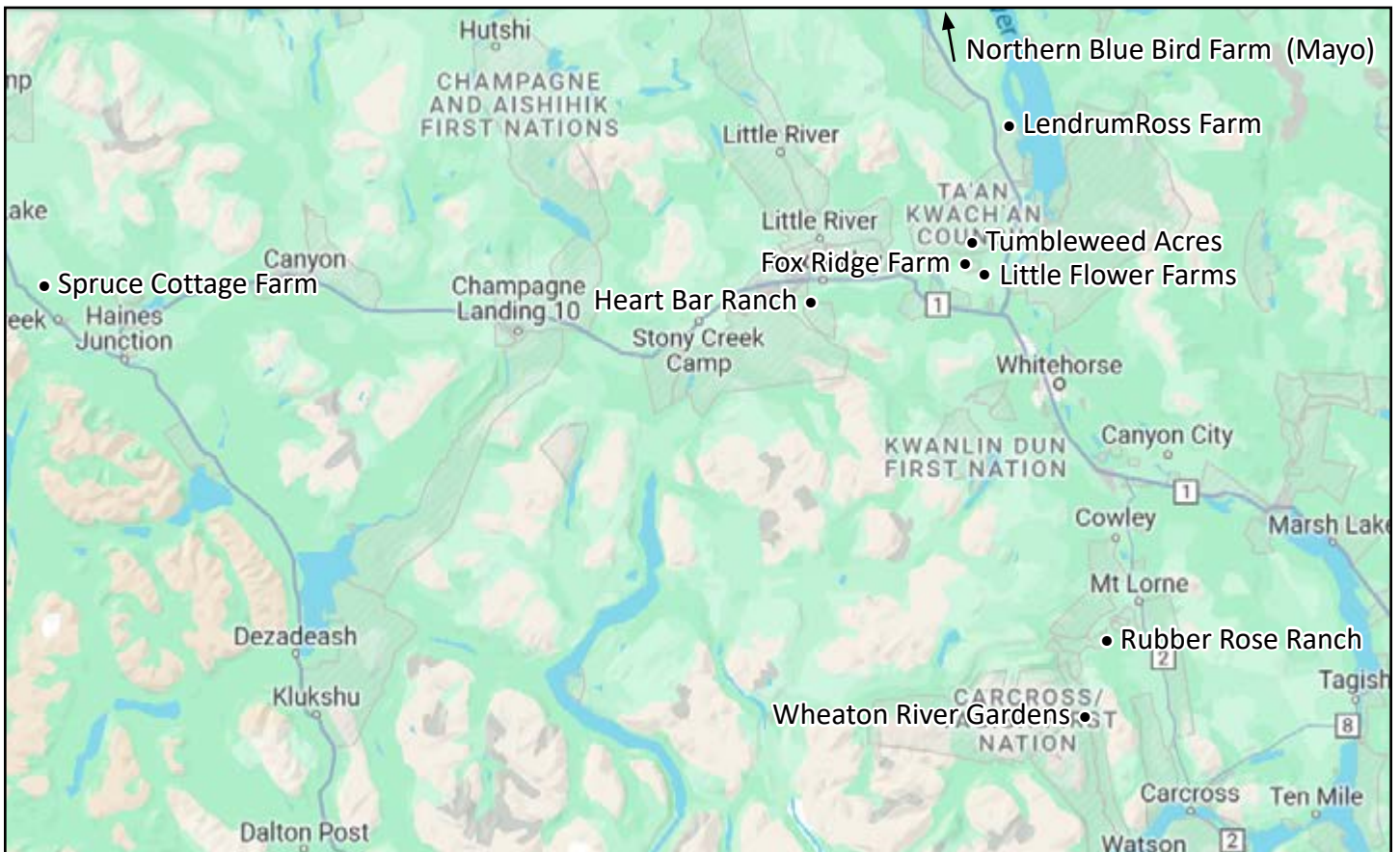
BOOK ONLINE at www.kidsonthefarm.yukonfood.com

Booking starts April 1 for Spring and August 1 for Fall and Winter!

Questions? Email us at kidsonthefarmyukon@gmail.com



MAP OF PARTICIPATING FARMS



Fox Ridge Farm

Kathy Pritchard & Collin Remillard

867-334-4473

foxridgefarm@northwestel.net



Offering Farm Tours - Located on Takhini Hot Springs Rd

Why Visit Fox Ridge Farm?

Our farm has a wide variety of animals that kids can see, help feed and interact with. We have a large number of pigs of different ages, chickens, turkeys and goats. Kids can learn about the Loop program with Super Store that diverts food waste from the landfill to local farms. They can also learn about how we compost our manure, as well as our animal husbandry practices.



About our Farm

The Yukon is in demand of more pork, so we are developing a new farm to meet demand and provide food security for the Yukon. Our main focus is on breeding sows, selling piglets to other farmers, and providing food processors, restaurants and stores with quality pork. We also raise laying hens to sell farm fresh eggs, raise free range chickens and turkeys. The kids will be able to interact with chickens, turkeys, pigs and goats.

We are part of the Loop program with Super Store which provides farmers with unsaleable food. We recycle all the plastic, tin and cardboard from this program that otherwise would be destined for the landfill. The kids can feed pigs and chickens the Loop food and help separate and recycle the packaging. We will have interactive activities for kids to learn examples of unlikely products that are made from pigs. Older kids can go in pens with large pigs, learn about our farm practices and breeding program, and if the timing is right could see how we vaccinate and care for our piglets.



Livestock & Crops

- Layer and meat chickens, turkeys, pigs, goats and bees
- Garden, greenhouses and orchard are under development

Facilities

- Outhouse
- School bus turnaround

Directions

Travel to the Takhini gas station on the North Klondike Highway and turn left onto the Takhini Hot Springs Road. Travel 5.5 kms, then turn left onto 3 Mile Road. Fox Ridge Farm is the first driveway on the right at #1 Three Mile Road.



- **Visites disponibles en français**

Heart Bar Ranch

Gail Riederer

867-333-1955

heartbarranch@yahoo.com



Offering Farm Tours and Classroom Visits - Located in Ibex Valley - CONTACT DIRECTLY TO BOOK

Why Visit Heart Bar Ranch?

Heart Bar Ranch is a mixed farm in Ibex Valley with cows, chickens, horses and forage farming. Students can see the different kinds of livestock raised here. Students can learn about beef, chicken and egg production as well as learn about the challenges of growing forage for a mixed farm. Tours can be tailored to curriculum requirements. Heart Bar Ranch also cooperates with classes to hatch chicks in class then come see them at the farm later in the spring.



About our Farm

Heart Bar Ranch in Ibex Valley has been sharing farming with Yukon students since 1997. Students can see beef cows and their calves, chickens for meat and eggs, chicks in spring, and a large herd of horses. The farm lies nestled at the base of a ridge that shelters it and provides a stunning background. There are beaver dams and frogs to be seen in the ponds on the farm that students can hike to see.

Livestock & Crops

- Forage, pasture, hay and greenfeed
- Chickens (chicks in spring) for meat and eggs
- Horses
- Beef cattle

Facilities

- Covered outdoor eating area
- Outhouse(s)
- Bus turnaround on farm



Directions

Heart Bar Ranch is located at 78 Guardian Trail in Ibex Valley. Guardian trail is the first signed drive after the KM 1462 sign. There is a sign with a heart and a bar cut out in the ditch by the drive. Turn onto Guardian Trail. The drive forks immediately; stay left at the fork and go up a long drive that ends in a farm yard. Parking and bus turnaround is in the farm yard.



LendrumRoss Farm et Sarah's Harvest

Brian Lendrum, Susan Ross & Sarah Ouellette

867-633-4201 lendrumross@northwestel.net



Nous offrons des visites de la ferme - Située au Lac Laberge

Pourquoi visiter LendrumRoss Farm et Sarah's Harvest?

Visiter notre nouvelle serre et notre jardin, identifier les plantes et constater tout ce dont elles ont besoin, examiner le compost, et planter des graines pour les élever à la maison. Rencontrer et nourrir des poules qui pondent une belle variété d'œufs, en plus des porcelets et poussins. Passer du temps dans la nature et sur la plage au bord du Lac Laberge.

À propos de notre ferme

Notre ferme consiste en un jardin maraîcher et une nouvelle serre solaire passive. Nous avons aussi des porcelets, des poussins, et une douzaine de poules pondeuses qui nous fournissent des œufs et du fumier. Ce fumier, ainsi que les détritiques du jardin sont les composantes principales du compost dont la fertilité de notre jardin dépend. Nous sommes très conscients que c'est la nature qui est la source de notre bien-être. Notre énergie provient en partie du soleil, notre eau du lac et l'écosystème du sol contribuent à la croissance de nos comestibles.

Notre ferme était la première au Yukon à obtenir la certification biologique en 2001. Dans notre jardin maraîcher, nous cultivons toutes sortes de légumes (salades, pommes de terre, carottes, betteraves, choux, etc), ainsi que de la rhubarbe et des framboises. La nouvelle serre nous permet de diversifier notre production et nous cultivons des tomates, du basilic et d'autres produits délicats.

Bétail & Cultures

- Poules pondeuses, porcelets, poussins
- Jardin maraîcher, rhubarbe et framboises

Installations

- Bécasse (ou toilette à l'eau courante au besoin)
- Abri rustique pour le pique-nique, le cas échéant
- Terrain assez large pour qu'un autobus puisse se retourner

Directions

À Whitehorse, prenez le Klondike Highway (vers Dawson City) et roulez pendant ~30 km. Arrivé au km 222, tournez à droite sur le Two Two Two Road. Continuez avec précaution sur ce chemin, car il comporte une descente à pic et plusieurs virages. Après environ 3 km, vous verrez un terrain avec plusieurs bâtisses à votre gauche. Continuez tout droit à peu près 400 m plus loin et vous serez à la ferme.

- **Visites disponibles en français seulement**



Little Flower Farms

Andrea & Michel Lefebvre

867-333-3939
amjdgipd@gmail.com



Offering Farm Tours - Located on Takhini Hot Springs Rd

Why visit Little Flower Farms?

Our family farm is a homestead. We are working to cultivate and nurture the land in such a way that the life of the soil, the animals and the plants all work together, feeding and enriching the life of each. Students will get a chance to feed our goats and chickens and collect eggs. We can share our garden and students can help out where the season permits. We can also look at how rural composting differs from the city compost, working with it while visiting the garden.



About our Farm

We both grew up on farms and have always wanted to begin our own. We are interested in sustainable regenerative agriculture practices. In this we are learning and trying to raise animals that do well in the Yukon and to feed our family. We also are working toward more farm gate sales and potential market gardening.

Livestock & Crops

- Nubian goats for milk
- Chickens for eggs and meat, dual purpose
- Small chicks and baby turkeys in spring
- Garden and greenhouse
- Cats and a dog



Facilities

- Indoor washrooms
- Covered eating area
- School bus turnaround

Directions

Address is 35 Jones'.



Turn onto Takhini Hot Springs Rd, turn left on Smiths and then right on Jones'. We are the first driveway on the right. There is a gate and a big friendly white dog named Odin. (25 min from downtown)

Nomadic Harvests' Herbal Hearth

Angelune Drouin & Jalfred Deichsel

867-334-2954 harvester@nomadicharvests.com



Offering Farm Tours & Classroom Visits - Located in Mt Lorne

Why visit the Herbal Hearth?

Located on the banks of the Wheaton River and surrounded by mountains on all sides, the Herbal Hearth invites students to connect with both wild and cultivated land. Interactive tours of the berry and vegetable gardens explore garden ecology, edible weeds, permaculture principles, and food sovereignty. Sustainable harvest of Boreal plants from the gardens and surrounding forest can also be included. Garden preparation, planting, compost making, worm feeding, harvesting and river quiet time are all possible activities depending on group and season.

We have been teaching fermentation and herbalism to kids and adults since 2016 and can tailor the tour to your curriculum. We also offer classroom visits and can teach how to make sauerkraut, herbal preparations or ID wild plants.

About our Farm

The Herbal Hearth is an off-grid home and venue that consists of 3 large garden areas and an outdoor kitchen, surrounded by a mixed spruce and poplar forest. Our gardens supply us with vegetables and berries for the year, as well as medicinal plants for ourselves and our business, Nomadic Harvests. We have an apothecary and make herbal medicinal products that we sell at the Fireweed Market in the summer. We also produce sauerkraut off-site. Our lives are paced and fed by the rhythm of the seasons, the river that flows nearby and the plants who are our teachers.

Livestock & Crops

- Flowers, wild edibles and medicinal plants
- Garden and greenhouse vegetables
- Berries

Facilities

- Outhouses
- Covered outdoor eating area
- School bus turnaround

Directions

From the Alaska Hwy, turn on the South Klondike Hwy and drive towards Carcross for 15 km. Turn right onto the Annie Lake Road and travel 22.7 km. Turn left onto The Far Side Rd and continue down the road for 1.5 km. Turn left at the Y with the yellow barrel. Pass the driveway on the right and continue straight through the big wooden gate with the Herbal Hearth's sign.

- **Visites disponibles en français**

Northern Blue Bird Farm

Jens-Uwe Wirth & Nadja Salzberg 867-333-0160 nbbfarm@gmail.com



Offering Farm Tours and Classroom Visits- Located in Mayo

Why Visit Northern Blue Bird Farm?

Northern Blue Bird Farm is a dynamic farm with many different types of livestock and crops. Students can watch and pet a variety of animals, collect eggs from our laying hens, help with the gardening and learn how plants grow in our greenhouse.

About our Farm

Northern Blue Bird Farm was started as Blue Bird Farm in 2014 in Whitehorse and raised 20 laying hens and 20 meat birds. In October 2018 we bought the existing North Wind Farm, 160 acres of farmland 15 km North of Mayo. Since March 2019 we have called our farm Northern Blue Bird Farm.



Raising animals and crops, as well as all administration, takes place on the farm. In 2025 we will raise two batches of meat birds, 20 pigs, 50 turkeys. Actually we have 3 batches of laying hens for an egg production with up to 35 dozen eggs a day, plus the year-round rabbitry and our Toulouse geese. We sell our eggs and meat year-round in Mayo, Dawson City, Whitehorse, Stewart Crossing, Pelly Crossing, Carmacks, and Braeburn.

Livestock & Crops

Year round

- Laying hens
- Rabbits
- Toulouse geese

Seasonal

- Meat birds
- Turkeys
- Pigs
- Potatoes, carrots, beets, cabbage, greens, herbs
- Greenhouse with tomatoes, peppers, cucumbers, zucchini, herbs



Facilities

- Outhouse and indoor washroom
- Outdoor kitchen
- School bus turnaround

Directions

If you are coming from Whitehorse, drive the North Klondike Highway towards Dawson City. Once you pass Stewart Crossing, turn right on the Silver Trail towards Mayo. After 50 km turn left towards Keno. 13km later (Silver Trail km 63) look for our farm sign on the right-hand side. Welcome to the Northern Blue Bird Farm!



Rubber Rose Ranch

Hilary Obermair & Jake Montgomery obermairmontgomery@gmail.com

867-334-8797



Offering Farm Tours (Fall Only) & Classroom Visits (Spring Only) - Located in Mt. Lorne

Why Visit Rubber Rose Ranch?

Fall tours: We will do a tour of our farm, introduce you to our animals and share what each of them require to live a happy and healthy life. We will teach simple gardening methods, harvest vegetables, explore the native flora and fauna of the area, perhaps with a scavenger hunt or other fun games or activities. *Spring Classroom visits:* We would like to bring farm fresh eggs to your classroom so that you can incubate and hatch them as a team (teachers would need to provide an incubator). After successfully hatching your eggs and raising the chicks in your classroom for a week or two, we will pick them up and bring them to our farm where they will live their best lives.



About our Farm

We live and farm on 10 acres in the most beautiful part of the world, with forest, fields, and a gorgeous view of the mountains. Our farm, located off Annie Lake Road, is small, but loaded with community and intention, as we annually raise poultry and pork for friends and family. We believe in knowing where your food comes from, and giving our animals the very best life. Each animal has plenty of free space and enjoys open air and foraging. It's not uncommon to have a goose enjoying the warmth of the sun on the deck. Our critters are quite used to visitors, with some more friendly than others of course.



Our garden is ever expanding, with more being added each year. Learning and living sustainability is a driving force for us. We pickle and preserve what we can for the winters ahead, and enjoy fresh food during the summer.

Livestock & Crops

- Emus, Chickens (layer and meat), Ducks, and Geese
- Rabbits, Goats, and Pigs
- Two dogs and a farm cat
- Carrots, potatoes, tomatoes, beans, peas, zucchini, etc

Facilities

- Outhouses
- Covered outdoor eating area
- School bus turnaround

Directions

Travel on Klondike Highway 1 towards Carcross for 15 km. Turn right onto the Annie Lake Road and drive 7 km. Turn left onto our driveway at the Rubber Rose Ranch sign, which also has our names Obermair & Montgomery.



Spruce Cottage Farm

Jolene Billwiller

867-335-9769 - jolene@sprucecottagefarm.ca



Offering Classroom Visits - Haines Junction, the Kluane Region and the North Alaska Highway

Why invite Spruce Cottage Farm into your classroom?

Jolene has a passion for growing plants and vegetables! She loves to share her knowledge and enthusiasm with others and would be delighted to come to your classroom; to explore seeds, plants and locally grown produce with your students.

For Spring: Bringing everything necessary to start seedlings, Jolene can show your students how to start seeds and share the process of a plant's life cycle; making many connections along the way: sustainable food systems, nature, the environment and how these connect to healthy humans and a healthy planet. If microscopes are available in the classroom, Jolene can bring already sprouted seeds for students to view under magnification, while learning how seeds sprout and grow.

For Autumn: The fall is harvest time and Jolene can bring the bounty of the garden into the classroom. Students will learn how vegetables grow and the connections between local food systems, nature, the environment and communities. If kitchen facilities are available, Jolene can share a simple recipe with your students, using produce from the garden.

All activities and presentations can be tailored to match your class's curriculum.

About our Farm

Spruce Cottage Farm consists of a large market garden as well as two greenhouses. Jolene grows and sells bedding plants in the spring and then farms the market garden for produce sales summer to fall. She has over twenty years of growing experience.

Spruce Cottage Farm uses many principles of sustainable, regenerative and organic growing practices and has been in operation in the Yukon for thirteen years.

Livestock & Crops

- Vegetables
- Herbs
- Cut Flowers
- Bedding Plants

Tumbleweed Acres

Patrick Maltais

867-332-7797

tumbleweedboy@gmail.com



Offering Farm Tours - Located on Takhini Hot Springs Rd

Why visit Tumbleweed Acres?

Students can visit Tumbleweed Acres to see my Icelandic sheep flock. They can interact with the ewes and lambs by feeding them bread or produce and can also take a hike around the property to see what all the sheep eat from the forest. We can also roast smokies over the fire pit (weather permitting).

About our Farm

I farm on 18 fenced acres which my sheep free range in the non-white season. This equates to ~22 ewes and lambs who feed themselves from all aspects of the boreal forest. My 3 rams remain in separate enclosures and are currently fed hay, though I am working to be able to rotate their enclosures so that they can be seeded and grow food for the rams.

I also feed my sheep some boxstore grocery items which I pick up via the LOOP program, which repurposes boxstore food waste to farmers to use as animal feed.



Livestock & Crops

- Icelandic sheep for meat and wool
- Dogs

Facilities

- Outhouse
- Covered eating area
- School bus turnaround

Directions

Travel to the Takhini Gas Station on the North Klondike Highway and turn onto the Takhini Hotsprings Rd. Drive 4 km, then turn left on Smiths Rd and then take the 1st right past the mailboxes. Close the gate behind you (free ranging sheep). Once in, go down the long drive through the cartoon characters.



CURRICULUM CONNECTIONS FOR K-12

A Kids on the Farm tour can achieve curriculum connections for the following subject areas, from K-12:

- **Science Education** - Everything from plant and animal life cycles to nutrients and genetics.
- **Physical and Health Education** - Get physically active outdoors and learn about healthy food choices.
- **Career Education** - New experiences expand students' career skill set and options.
- **Arts Education** - Learn about fibre-producing animals or felt with local wool.
- **Core French, Français langue première ou seconde** - Farm tours are available in French at Fox Ridge Farm, LendrumRoss Farm and Nomadic Harvests' Herbal Hearth.

“It’s very well connected to the grade 3 curriculum. The farmer is always super cheery and welcoming. We always learn so much about the animals and what they can offer us. It’s the best outing for my students and I every year!”

- Line Pelletier, Grade 3 teacher at Whitehorse Elementary School



GRADES K/1/2 SCIENCE: PLANTS, ANIMALS AND LIFE CYCLES

Use your 5 senses to explore life cycles on the farm.

- * Plants: Sow seeds in spring or harvest vegetables in fall; learn plant parts and their functions.
- * Farm animals: Feed, brush, touch and/or hold farm animals; learn basic structures and functions.
- * Weather, seasonal change and the water cycle on the farm.

Big Ideas

K: Plants and animals have observable features and behaviours. Daily and seasonal changes affect all living things.

1: Living things have features and behaviours that help them survive in their environment. Observable patterns and cycles occur in the local sky and landscape.

2: Living things have life cycles adapted to their environment. Water is essential to all living things and it cycles through the environment.

GRADE 3 SCIENCE: BIODIVERSITY ON THE FARM

Explore the diversity of plant, animal and soil life.

- * Plants: Local and non-native plants; learn plant parts; plants are producers, the foundation of food pyramids.
- * Animals: Farm animal characteristics; basic structures and functions of body systems; animals are consumers.
- * Soil biology: Healthy soil ecosystems; bacteria and fungi are decomposers; different soil particles; compost.
- * Food chains and food webs on the farm and in nature.

Big Idea: Living things are diverse, can be grouped and interact in their ecosystems.



GRADES 4/5/6 SCIENCE: SENSES, RESPONSES AND BODY SYSTEMS OF FARM ANIMALS

Learn about the basic structures and functions of body systems of farm animals.

- * Plants, farm animals and humans sense, respond and adapt to seasonal changes.
- * Compare the basic structures and functions of body systems of different farm animals.
- * Examine the internal body systems of a dead farm animal.

Big Ideas

- 4: All living things sense and respond to their environment.
The motions of Earth and the moon cause observable patterns that affect living and non-living systems.
- 5: Multicellular organisms have organ systems that enable them to survive and interact within their environment.
Earth materials change as they move through the rock cycle and can be used as natural resources.
- 6: Multicellular organisms rely on internal systems to survive, reproduce, and interact with their environment.

GRADE 7 SCIENCE: DIVERSITY OF PLANTS AND ANIMALS IN AGRICULTURE

Explore the survival needs and diversity of plants and animals on the farm.

- * Survival needs of plants and animals and how wild vs domesticated individuals satisfy those needs.
- * Diversity of farm animals and crops has changed over time; heritage breeds, heirloom crops and seed saving.
- * Compare monoculture vs polyculture and natural vs artificial selection in farm animal and plant breeding.
- * Impacts of climate change on food production; sustainable agricultural practices, e.g. water conservation, crop rotation and composting.

Big Idea: Evolution by natural selection provides an explanation for the diversity and survival of living things.

“The highlight was seeing students gravitate to their favourite area during free time (ex. pig pen, cutting grass for the chickens, feeding the chickens, playing with the dogs). They were all engaged and we did not have one behaviour challenge the entire day. It was the perfect balance of hands-on learning, question and answer time, explanations, observations and free time to play and explore. The farmer was ready, students loved it, parents loved it... definitely 10/10.” - Sarah Johnson, Grade 4 teacher at Whitehorse Elementary School



GRADE 8 SCIENCE: MICRO-ORGANISMS ON THE FARM

Explore the roles of “good” and “bad” microbes on the farm.

- * Decomposers: Micro-organisms in soil and compost are key to nutrient recycling.
- * “Good” micro-organisms can help in making cheese, sauerkraut and salami, and are critical for digestion in cows, sheep and goats (ruminants).
- * “Bad” micro-organisms can harm by causing infections or diseases, and making food spoil.

Big Idea: Life processes are performed at the cellular level.

GRADE 9 SCIENCE: NUTRIENT CYCLES ON THE FARM

Investigate nutrient, water and energy cycles on a local farm.

- * Nutrient cycles, soil health and compost.
- * Solar radiation and the greenhouse effect.
- * Water cycle and water conservation practices.
- * Sustainable agriculture maintains a healthy ecosystem on the farm.

Big Idea: The biosphere, geosphere, hydrosphere and atmosphere are interconnected, as matter cycles and energy flows through them.



GRADE 10 SCIENCE: ANIMAL HUSBANDRY, PLANT BREEDING AND GENETICS

Explore the impacts of domestication on the diversity of life.

- * Basic Mendelian genetics, animal husbandry and plant breeding.
- * Consider the impacts of mutation, mono/polyculture and natural/artificial selection on food sustainability.
- * Learn about heritage animal breeds, heirloom crops and seed saving.
- * Discuss ethical considerations of genetically modified organisms.

Big Idea: DNA is the basis for the diversity of living things.



“Kathy taught us all about the life cycles of pigs and some details on pig breeding. We learned about artificial insemination which fits perfectly with our curriculum.”

-Lauren Lester, Grade 7 teacher at Jack Hulland Elementary School

GRADE 10/11/12 FOOD STUDIES: FOOD SECURITY

Compare local food production methods to global food systems.

- * Explore a local farm to learn about the tools and technologies used produce foods in the Yukon.
- * Compare local, small-scale farming practices to large-scale, conventional food systems.
- * Discuss food justice issues (e.g. food security, food sovereignty, workers’ rights, animal ethics) in the local and global community.

Big Ideas:

10: Consumer needs and preferences inform food production and preparation.

Social, ethical and sustainability considerations impact design.

11/12: Tools and technologies can be adapted for specific purposes.

GRADE 11/12 ENVIRONMENTAL SCIENCE: REGENERATIVE AGRICULTURE

Regenerative farms use sustainable practices that increase ecosystem health.

- * Soil organisms, plants, animals and humans are interdependent.
- * Critically assess water use and conservation practices on the farm.
- * Consider how global warming affects farmers and our food security in the Yukon.

Big Ideas

11: Human practices affect the sustainability of ecosystems. Humans can play a role in stewardship and restoration of ecosystems.

12: Human actions affect the quality of water and its ability to sustain life. Human activities cause changes in the global climate system. Sustainable land use is essential to meet the needs of a growing population. Living sustainably supports the well-being of self, community and Earth.



“There are so many curriculum connections that it gives us teachers a challenge to choose which ones to focus on!”

- Nicole Doré, Grade 2 teacher at Selkirk Elementary School



GRADE 11/12 SOCIAL JUSTICE: FOOD JUSTICE ISSUES

Explore food justice issues in the local and global community.

- * See first-hand how a local, small-scale farm operates and evaluate the local and global impacts of small-scale versus industrial agriculture.
- * Explore the interconnections of social justice issues related to food and agriculture (i.e. poverty, access to land, food security, food sovereignty, workers’ rights, animal ethics, environmental and ecological justice).

Big Ideas

11/12: Social justice initiatives can transform individuals and systems.

12: Social justice issues are interconnected. The causes of social injustice are complex and have lasting impacts on society.

“The farm was great and the kids were able to gather an understanding about how animals live, and how they were butchered at the end of their life (this is relevant as most help their parents with moose hunting.) We are constantly learning about how to create healthy and nutritious meals and the farm helped us to taste locally-produced products such as tomatoes, kale chips and hascap berries.”

- Annika Nethery, Grade 6-9 teacher at Nelnah Bessie John School

GRADE 12 ANATOMY AND PHYSIOLOGY: ANATOMY AND PHYSIOLOGY OF A FARM ANIMAL

Examine the organ systems of a farm animal.

- * Hands-on exploration of the digestive, cardiovascular, lymphatic, respiratory, urinary, reproductive and/or nervous systems of a farm animal.
- * Identify the structures and functions of the major organ systems.
- * Compare the structures/functions of organ systems of specific farm animals vto humans.

Big Idea: Organ systems have complex interrelationships to maintain homeostasis.

“Always a great success! Best field trip of the year!”

-Katherine Lacroix-Kent, Kindergarten teacher at Whitehorse Elementary School (2019 Farm Tour Evaluation Form)

“The farmers did a fantastic job engaging all of my students in a variety of interactive activities. Perfect mix!” - Mariah Michaud, Grade 3/4 teacher at Selkirk Elementary



“Directions were clear; the farm was easy to find. The tour was very well organized and the farmers well prepared. The explanations were well adapted to the age of the students. The tour was interactive which helped the students to be attentive and to participate. ... It was a very enjoyable day of outdoor school. Thank you so much!”

- Andrée-Ann Verret, Grade 1 teacher at Selkirk Elementary School

“Very unique relationship between farmers and their animals. Not only we learned a lot about farm life, but it was also a great experience for children to spend the day disconnected from electronics and other stimulants. Very positive experience for every student!”

- Nicole Schoeneberg, Grade 4 teacher at Christ the King Elementary School



“I think this program is of high importance in tying core competencies such as “Social responsibility” and “Critical thinking” as well as big ideas to curricular competencies such as “Exploring regional variations in French” and “interact with Francophones and have life experiences in the French-speaking world.” This is a fabulous tour that I recommend to all.” - Annie Pellicano, Grade 11 French immersion and Core French teacher at F.H. Collins Secondary

**VISIT OUR WEBSITE AT WWW.KIDSONTHEFARM.YUKONFOOD.COM
FOR MORE INFORMATION OR TO REGISTER FOR A TOUR**

NOTES:

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Open all school year: Invite a farmer to your classroom anytime during the school year (closed during March). Activities can range from chick incubator and seed planting to harvest processing and preservation.

No Student Fee

Materials: The teacher should communicate with the farmer about any material costs, and will be invoiced by the farmer for the costs after the visit.

BOOK ONLINE at www.kidsonthefarm.yukonfood.com

Booking starts April 1 for Spring and August 1 for Fall and Winter!

Questions? Email us at kidsonthefarmyukon@gmail.com

