



The team at Boundary Fence offer a unique resource for Food Studies Educators to compliment primary food production subjects and curriculums.

One hour west of Melbourne, our farm conducts privately run tours that bring real life experience for educators, students and professionals in our thriving food industry.

You will engage with full time professional food producers sharing their knowledge and experience. Our friendly team will share what best farm practices and sustainability really means for consumers, our health and the environment.

Providing a real world perspective
on modern day food production



Educational Farm Tours

What the Tours Offer

- Two hour farm visit
- Crop inspection to learn how grain is grown under a sustainable and regenerative system
- View farm technology and its application for sustainable agriculture
- View a free range piggery and learn about crucial aspects of biosecurity
- View a grain facility and understand the strict quarantine requirements for export
- Discuss the trade-offs between different food production systems
- Light refreshments, including the farms stone milled sourdough.

"This was a real life learning opportunity that taught us first-hand about primary production and sustainable practices. Students were amazed to see how their food journeys from paddock to plate"

Year 12 Food Technology, Emmanuel College, Point Cook

"Students been able to make those connections with what they covered in class and then see first-hand and hear from the farmers was so valuable to the students learning"

Year 12 Food Technology, Bacchus Marsh Grammar, Bacchus Marsh



Customised tours can also be arranged for:

- Teacher Professional Development
- Chefs and other food industry related groups
- Special interest groups

Tours not suitable for children under 15.

For further information please contact

Tour Facilitator Kate Sharkey on 0422 945 793

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