

AGTECH Connections

The newsletter of the Australian Technology
& Agricultural College

'Connecting the College with the Community'

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Independent Senior Secondary College for Years 10 to 12

4808 Mt Lindesay Highway, North Maclean Q 4280.

year. We greatly appreciate the local businesses who support our vocational pathways in supporting our students, parents and the community.

Infrastructure Development

Our Health & Fitness centre is equipped with commercial equipment and is open to all our community members, staff and students upon arrangement. ATAC facilities are open to help building a healthy community. Krank programmes sponsored by LCC and planned Bee Keeping workshops will continue to provide Bee Keeping Training to the young and older communities. We already had a first harvest of honey from the hives by Jason and Natasha Roebig of Bee All Natural after the installation of the hives onsite. We are working towards Bee Keeping workshops and a qualification.



Installation of a grease trap for the kitchen being prepared for our hospitality training. The LCC inspectors visited the site for approval.

Green House

Our greenhouse is almost complete and students have prepared some work benches and are setting up pots and trays for planting. We welcome volunteers to assist with the planting and to establish our facility for a better production system to teach members of our community and students some horticultural skills necessary for lifelong experiences.

College Founder/CEO

Dr Narendra Nand



Principal's Message

Semester I reports have been completed and will be released soon. Parents who have been regularly contacted are fully aware of the areas of improvement and engagement. I am glad that two more students who have been doing work experience are signed up for apprenticeships. With the job experience, TAFE qualifications and a white card, our students have a good chance for securing a job or apprenticeship. Personal skills, positive attitudes, workplace knowledge and transferrable skills such as safety and use of information technology form the basis of recommendations. HPE and Arakan Martial Arts are also provided by professional trainers as additional personal, physical and mental growth and development of our young people.

Essential English, Essential Mathematics, Agricultural Practices and Certificate II in Workplace Skills (BSB20120) is being continued for year 12 students while year 11's are doing Work for Skills & Vocational Pathways (FSK20119) along with their basic subjects.

Year 10s have started doing the Trade Taster program for white cards and entry into TAFE next



The green house completed by volunteers from ATAC Board, Logan “Man Up” organization and students. Work benches were also constructed as hands-on activity by our students under the supervision of Ms. Chandra. Great work.

Hospitality

The multipurpose shed has a completed commercial Kitchen so that we can offer Cert. II in Hospitality to our students and the local community. A cluster of Units will be offered for a quick start to a short-term career and job opportunities in the food service industry. A fully qualified and an experienced trainer, Ms. Marnie Parker has returned to offer the qualification.



ATAC kitchen with basic facilities to start Cert. II Hospitality. Slowly but surely, we will get our students to build some life skills and qualifications.



Coffee machines to teach Brewster skills to assist in job seeking for our students. Local businesses are fully supporting our needy students.

“Grow Your Own Vegetables” (GYOV) - Community Engagement Program

The social benefits of gardening and nursery projects are becoming very popular in assisting retired people to live active and healthy lives. Growing healthy organic vegetables, caring for some chooks or ducks either as a hobby or a side income is a model for small business enterprise (SBE) and we fully encourage these projects within our community. Community members are welcome to join.



A beautiful mosaic of colored lettuces in garden beds planted by students and staff. A few students did a great job. Thank you all.



Coriander struggled to germinate but are now ready for plucking a few leaves at a time to add flavors to salas and other dishes.

The TRIPOD Model

Our “TRIPOD” model provides an opportunity for close partnerships between parents/ guardians, students, and the staff to assist in student engagement. As students become more resilient, honest, hardworking, respectful, and responsible, they tend to become independent learners and workers. The goodwill encourages positive behavior and mutual understanding at ATAC.

We provide a unique model with programs enabling students to follow various pathways to successful completion of QCE with supplementary Trade and ATAC based - RTO courses for completion of their education and training. Students start an early career if they build up their job-readiness skills.

Acknowledgement

ATAC congratulations all students who have attained their work experience and/or apprenticeship. Special thanks to all parents and guardians, Board volunteers, RSL Greenbank, Logan City Council and the government for small grants to support ATAC projects

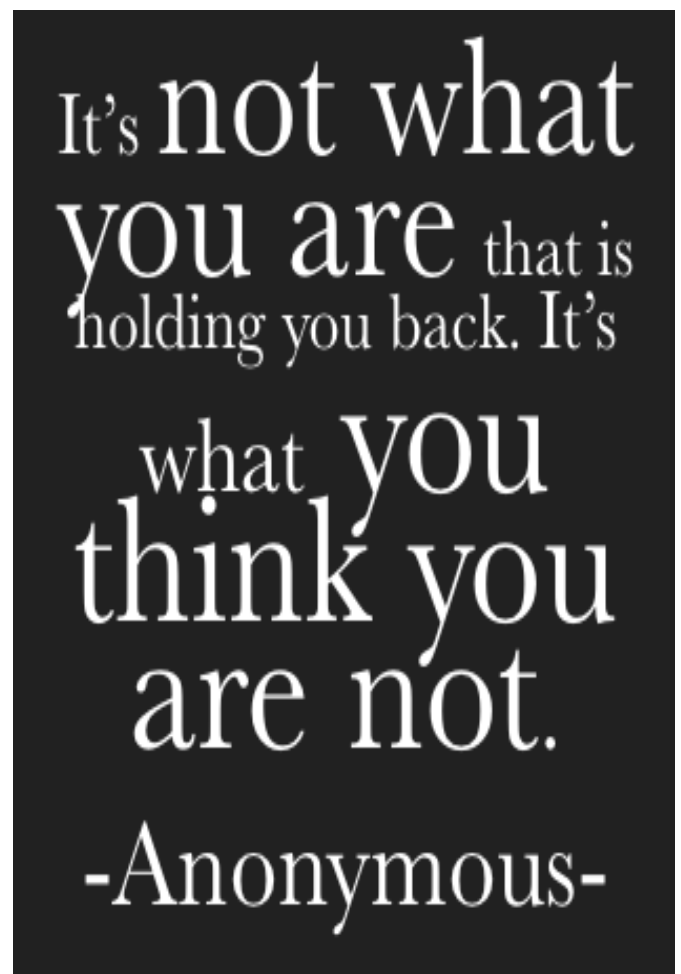
From the Teacher's Desk

Mrs. Nandani Chandra

As we begin our new term, we are excited on some upcoming events. Students are eagerly preparing for the end of year celebration, and we have secured Greenbank RSL for 31st October for this event. More information will become available in the coming weeks. Assessments are now in full swing. Students are applying their skills and knowledge from this term to complete their assessment tasks. I wish students all the best in their assessment tasks and hope that they utilise perseverance and grit to succeed. Our nursery is operational and this term, we will be teaching students various types of propagation and the particulars of the plant nursery industry. Our two duckling we are baby-sitting are now all grown up. They are even learning to use their wings to take off the ground! In other news, our ducklings are not so little anymore. They are almost ready to rejoin their flock after the school holidays. It has been such a pleasure and joy to babysit them at home. My children will surely miss them when they are gone.



Two ducklings growing fast and well protected and fed by Ms. Chandra's children at her home. It will be extremely hard to part with them.





MR. BHAGWANJI BHINDI (Retired Linguistics Lecturer). Suva, Fiji.

Food- The Balance of Humanity
Food is the source of life
That keeps humanity alive

Civilization wastes about one-third of all food
As millions die of starvation each year
without good

Some leave food uneaten for waste on their plates
While others sleep in hunger awaits

We are the food we eat and meals we waste
This reflects deeply humanity's taste

Eating healthy and praying before each meal
Sets a platform of humility that heal

Consuming negative food that are far too processed
Only bring sorrow, ill health and get us stressed

Food and drink define our respect for our God-given body
Essential it is to sustain and embody

Alas! Of what value is education?

When humans stifle the value of food's exaltation

The more wrong we eat, the further away from health we go
The more right we eat, the closer we move towards health we go

Humankind have impoverished the earth with their greed
Lost we the balance with nature tossing us to avarice

Lament we at humanity's wasteful attitude to food
Sorrow, we feel at humanity's poverty struggling with mood

Food has been the Centre of our existence
It keeps humanity's balance in coexistence
Many fruits and vegetables are shaped like the body parts they energize and repair

The English idiom "*where there's a will there's a way*". This 400-year-old proverb implies that **if someone is determined enough, they can find a way to achieve their goal, despite all obstacles.** This common motivational mantra inspires everyone to persevere to achieve success. Remember, you cannot change the wind direction, but you can change the sails to reach your destination.



Ryun Bellarin of Roundhouse Workshop with Ethan Kumar doing his work experience. Ryun likes to assist students willing to work hard. Roundhouse Workshop is very customer focused and would like to support the local community. Thank you, Ryun. for your open mindedness and support to our students.

BEE KEEPING AT ATAC



Bee All Natural KRANK programs sponsored by LCC at ATAC. Register now for upcoming workshops. bees@atac.qld.edu.au



Jason Roebig Director of Bee All Natural in full suit handing the first honey frame with honey and bees to Dr. Nand of ATAC. The beekeeping workshops are available to all members of our communities.



The enthusiastic Bee Group attending the workshop. Thanks, Natasha, for the selfie.



Junior beekeepers in training with Jason Roebig. The fun and the honey is sticking them together.



Jason showing off honey frames with honeycomb or brood comb which are enclosed within the hive box. These frames are collecting and storing honey and providing the bees with food, shelter and protection for reproduction.



ATAC multipurpose shed for Bee-Keeping Training. More workshops are planned for next five months. Reserve your place with Bee All Natural info@beeall.natural.com.au or bees@atac.qld.edu.au Training and visits will be open to visitors and other schools soon.

Well-Wishers supporting ATAC and our students.
They can be contacted via their websites.



ENROL NOW FOR 2024- 2025

Unique adjustable & supported programs.
Build Skills for Jobs and/or Apprenticeships.

Complete your:
QCE (Yr. 12),
Cert. II in Skills for Work & Vocational
Pathways (FSK20119)
Cert. II in Workplace Skills (BSB20120)
[ATAC RTO #45556](#)

Cert. II in a Trade of your choice
(TAFE and other RTOs)

BSB40520 Cert IV in Leadership and Management
BSB50420 Diploma in Leadership and
Management

BSB50120 Diploma in Business
[ATAC RTO #45556](#)

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