

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.

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**College
Founder/CEO**

Dr Narendra Nand



Principal's
Message

The introduction of hospitality Certificate II training with a fully qualified trainer has changed some students' thinking as they prepare to gain skills and some experience so that they can find some holiday and weekend jobs, in the service industry. With students signing up for work experiences and apprenticeship, there is a great hope for the future of students who find ATAC model very suitable for enhancing their careers. With the offer of two certificates by ATAC and their trade certificate from TAFE, our students are far ahead into their careers. They do well towards their career goals and complete their Queensland Certificate of Education (QCE) simultaneously. Academic work is tailored towards achieving their individual goals with our diverse pathways. Having a positive attitude, personal skills, workplace knowledge and transferrable skills enable us to encourage students into experiences that lead to their career paths. The use of technology, outdoor skills and good personal qualities assist us in recommending students for work placements. HPE and Arakan Martial Arts training is supplementary to the curriculum and enhances physical and mental growth and the development

of our young students. Our professional gym equipment acquired from a RSL Greenbank grant, is of great help to the students for positive engagement. Our professional Gym & Fitness center is also available to the public upon appointment.



Kyle Daya of Be-Active lifestyle is a regular professional trainer for ATAC students who enjoy the sessions with Kyle.

Education Pathways

Some year 10 students have started their Trade Taster program at TAFE for their white cards and entry into TAFE or work placement. Their focus is to complete year 10 and to choose a vocational career pathway. The QCAA curriculum is compulsory, and students do Essential English, Essential Mathematics, Agricultural Practices and Certificate II in Workplace Skills (BSB20120) and Work for Skills & Vocational Pathways (FSK20119) in years 11 and 12.

Our Chairperson, Ms. Mary Irene Bayldon sponsored multipurpose shed the ATAC advertisement for the India Day Celebrations on 17th August 2024 at Roma Street Parklands. It was a wonderful day with lots of food and Indian cultural dances and parades by various communities of Indian Origin



India Day Celebrations on 17th August 2024 with ATAC advertisement sponsored by the courtesy of ATAC Chair, Ms. Mary Irene Bayldon



Dr Nand received the India Day Award from the chairman of the GOPIO Queensland, Mr. Arpit Singh. Big thank you Irene for your sponsorship on behalf of ATAC.



ATAC chairperson (left) with the MP Hon. Ms. Grace Grace, Minister for State Development and Infrastructure, IR and Racing at the India Day Celebrations.



Dr. Narendra Nand with Ms. Mary Irene Bayldon (center) and MP Hon. Ms. Charis Mullen, Minister for Child Safety, Seniors and Disability Services and Multicultural Affairs at the India Day celebration.

Infrastructure Development

The commercial kitchen is now ready for use by the Certificate II Hospitality students for training. Ms. Marnie Parker has been working hard to re-engage students in life long-skills that will help our students to find short term employments. Bee Keeping workshops for the young and older communities are planned for next term. The LCC sponsored Bee All-Natural project is now active and the Bee hives are already producing honey. We look forward to our first harvest of natural organic honey at ATAC very soon. The commercial kitchen is planned to be open for beekeeping workshops and public hire upon approval.



Our Hospitality theory training is done in the multipurpose hall, adjacent to the commercial kitchen and the Health & Fitness Centre. Equipped with commercial training equipment, it is open to all our community members for events, staff and students upon prior arrangement.

ACTIVE LIFE- LONG SKILLS (ALLS)

Outdoor activities supplement the learning pathways with hands on gardening, nursery and poultry projects experiences. **“Grow Your Own Vegetables” (GYOV) for active healthy living** is becoming very popular community projects, and ATAC has aligned with building lifelong skills in younger people.



Garden vegetables sometimes nibbled by free range ducks. (Name the vegetables and write their scientific names, the health benefits and the best time to grow).



The herbs are being used in the hospitality classes. Find the common and scientific names of the herbs seen in the picture. Write down the health benefits of each of them. Can you name three Australian native herbs?



Hospitality students prepared sandwiches for an event. Embedded with the philosophy of engagement, this was an opportunity for close social interactions, teamwork and goodwill. This encourages positive behavior, trust and mutual understanding among the students.



Students had been working carefully to do the preparations giving attention to detail for assessment by trainer Ms. Marnie Parker.



Congratulations Jaxon (far end) for completing three units for the first cluster of Cert. II in Hospitality. Russel (middle), a new student is getting his hands on the tricks of the trade, while Ishaan has been meticulously working on the presentation for his assessment. Interest, initiative and inventions is all it takes. Great effort from these year 10 students.



After the assessments of the meal preparations for an event, the students enjoyed a sumptuous lunch organized for Radhika, ATAC's office manager who is on leave. Thanks to all students and Ms. Marnie Parker for the great effort. Thanks to Brad (in background) for his attachment with ATAC as a student teacher. Students seem to have liked your stay.

Radhika's maternity leave farewell



Ms. Marnie Parker and Ms. Nandani Chandra organizing the special surprise event to farewell Radhika for her maternity leave. Congratulations and best wishes to you, Nitish (husband), the expected baby and your mum who becomes a nani.



Thankyou Marnie and Nandani for your wonderful work to organise this babyshower event at ATAC for Radhika. Sorry it could not remain a surprise. Thanks to Nitish Bawa (Radhika's husband) who had convinced and brought Radhika to attend the catering event organised by staff and students.. Congratulation to all of you. (L-R Nandani, Radhika and her mum).

From the Teacher's Desk Mrs. Nandani Chandra

Most of the students successfully completed their assessment tasks. It is always challenging with a couple of students with "who cares attitude", but we are doing all our best to see them to successfully complete their year 10 to open up better opportunities in apprenticeships and trade courses. The stories of "choices and free will" are what makes us different, however, the essence of life is not to be lost in the wilderness. While failure is destined for regrets and frustrations, our children do have responsibilities to become positive minded, seriously committed and hardworking for their life success. As carers, educators and mentors, our role is to nurture their self-perception of individualism, and yet fully make them accountable to their choices and responsibilities. As teachers and parents, we need to work together for fostering good habits, values and high expectations. Let's all make our children accountable for their actions in their studies, household chores, socializing with their friends, and working towards best career of their choice. Students at ATAC have a lot of flexibilities to make their best choices and to fully utilize the options to gain their qualification, training and skills. Parents are encouraged to meet with us and discuss the feedback from their child so that we can be of greater assistance for their success.



Exciting Spring Updates from Bee All Natural! 🌸🐝

Spring has definitely sprung, and here at Bee All Natural, we're buzzing with excitement about all the recent developments and opportunities coming our way!

Our spring kicked off with a flurry of activity, including participating in various Agricultural Shows where we showcased our raw honey and beeswax products. We were thrilled to receive high grades at prestigious events such as the Royal Brisbane Show (the 'Ekka'), The Gold Coast Show, and the Beaudesert Show. It's incredibly humbling to have our work recognised by our peers in the industry.

Additionally, we had the privilege of being invited by Trade Investment Queensland (TIQ) to showcase our products and connect with potential export customers. This was a fantastic opportunity to network with like-minded businesses and explore new avenues for growth.

Our local community also showed tremendous support at the "Flagstone Favourites" Awards evening. We were honoured to receive the "Home Business" People's Choice award and the Judge's Choice "Excellence in Innovation" Award for our all-natural Pet Wash products and Infused Creamed Honey varieties, which feature repurposed fruits and spices.

Looking ahead, the coming months are set to be just as busy. We're eager to continue maintaining our apiary hives and are excited about delivering a series of engaging bee workshops. These workshops and our ongoing mentoring for Australian Technology and Agricultural College students are key parts of our mission to share our passion for beekeeping and sustainable practices.

Thank you to everyone who has supported us along the way. We're looking forward to more exciting developments and continuing to serve our community and beyond with our Apiary education and natural, high-quality products.

Stay tuned for more updates and, we look forward to sharing our Spring apiary practices.

Warm regards,

Natasha Roebig

Co-Founder and Managing Director

Bee All Natural



FLAGSTONE 'FAVOURITES' AWARDS - 2024



LEFT: CHARIS MULLEN MP - STATE MEMBER FOR JORDAN
MIDDLE: NATASHA ROEBIG - BEE ALL NATURAL CO-FOUNDER & MANAGING DIRECTOR
RIGHT: NATALIE WILCOXES - LOGAN CITY COUNCILLOR DIVISION 11



Congratulations and thank you to Natasha and Jason Roebig for the hard work you do in the local community and for supporting the Bee Keeping Training workshops at ATAC.



ATAC Board of Directors 2024-2025
(L-R) Mr. Dhirendra Singh, Mr. Bramha Deo, Dr. Narendra Nand, Ms. Mary Irene Bayldon (Chair), Mrs. Natasha Roebig and Mr. Ramesh Rai.

ATAC had its AGM on 21st July 2024 with two new members. The Board is open to parents and well-wishers to join the committee and the Board.



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