

AGTECH Connections

The newsletter of the Australian Technology & Agricultural College

'Connecting the College with the Community'

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Edition 104: September 2024



College Founder/CEO

Dr Narendra Nand (PhD)

Principal's Message

What a great start for term IV with a couple of new students joining ATAC to further their careers. The introduction of certificate II in hospitality, Be Active health program, martial arts, gardening and some ducklings to our poultry has increased the engagement of most students. Multiskilling with life-skills along with Certificate II courses delivered by fully qualified trainers has increased the interest and enthusiasm of our students to equip themselves with skills and experiences for holiday and weekend jobs especially in the service industry. Students are signing up for work experiences and apprenticeship, as they become more mature and responsible. Students in year 10 have also started Skills for Work and Vocational Pathways (FSK 20119) in preparation for job-readiness. With the offer of a trade certificate from TAFE, two certificates from ATAC and their Queensland Certificate of Education (QCE) simultaneously, enables ATAC students to progress earlier in their careers. Academic work is

Independent Senior Secondary College for Years 10 to 12

4808 Mt Lindesay Highway, North Maclean Q 4280.

tailored towards achieving their individual goals with our diverse pathways. Building personal skills, positive attitude, self-confidence and transferrable skills enable our students to focus on their career paths. Outdoor skills, use of technology, and good personal qualities assist us in recommending students for work placements. Supplemented with gym and fitness, Arakan Martial Arts, hospitality, gardening, poultry and nursery enhances physical and mental growth and development of our students. ATAC greatly appreciates the grants from RSL Greenbank, federal government and Logan City Council for the projects that help our students for better engagement. Our professional Gym equipment is also available to the public upon appointment.

NSSAB audit was successfully conducted from last year and revisited again in March this year. We are glad that the auditor's thorough investigation and NSSAB report were positive and found ATAC to be following all its compliance as expected. ATAC operates on the philosophy of honesty, hard work and honour and it upholds its triple "HHH" motto.

Students have been very excited to celebrate our first Formal Night at a public venue. Students have been involved in planning and organizing the ATAC formal evening at RSL Greenbank on Wednesday **6th November 2024** from 5.00 pm arrival and 6.00 pm to 10.00 pm celebrations. Invitations have been sent to students with consent forms, approvals and invitations to the program for eligible students.

Student Awards Night

ATAC recognizes the efforts of all students and presents certificate of achievements annually. This year the function will be held at the ATAC Multifunction Hall from 5.00 pm to 7.00 pm on **Wednesday 13th November 2024**. The free event marks the achievements of the college, the

contributions made by businesses, parents and/or guardians and well-wishers. What a great feeling it is on the day when parents witness the success and achievements of their child at our small but well-established school which is working towards the state-of-the-art facilities for the future.

Education Plan

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. Year 10 curriculum provides a wide base of academic and practical subjects for building life skills. Some year 10 students have completed their Trade Taster program at TAFE and received their white cards. They are now focusing on work experience, entry into TAFE and QCE completion. or work placement. ATAC has included Hospitality training and vocational skills to all students to build their life-skills and to open job opportunities for these young people.

Ms. Mary Irene Bayldon (Chairperson) has sponsored a welding program to be conducted at the college by a contracting company to provide additional skills to those who wish to enter welding trade and complete welding qualifications. I would like to congratulate Ms. Chandra for having completed her Graduate Diploma in Psychology.

From the Teacher's Desk

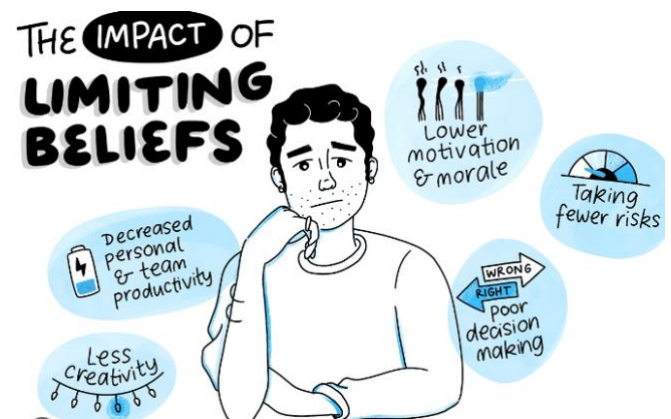
Ms. Nandani Chandra
Senior Teacher/Deputy
Principal

Last week, we had a visit from Dadaji who spoke to the students about the Science of Yoga and Meditation. He spoke to the students about inner happiness and the methods to cultivate it using the tools of yoga. Students have also been enjoying looking after the ducklings the past few



weeks. There are a number of events to look forward to in the coming weeks.

As we approach the home stretch for the year 2024, students are starting to reflect on their achievements, accomplishments, growth and development and the person they were when they started in 2024 to the person they are now. We have focused this term on one's own **self-limiting beliefs**. There is a plethora of research that indicates the negative repercussions of self-limiting beliefs as pictured in the image below.



In class, we have been learning to become more aware of these beliefs, challenging them and reframing them as a means of growth. I cannot stress enough that we are the direct result of our own thoughts and perceptions. Often as parents, albeit unintentionally, we feed our child's self-limiting beliefs by giving them an out, whether it be the option to not attend school, or not getting up on time to not fulfilling responsibilities completing chores at home. Whilst dialogues like "They are teenagers," "Their *** diagnosis is hindering their progress," might seem harmless and in support, what are we really telling our children? Where are we setting the bar when we give our children these "outs?" Let's consider this point before we offer this out to our children in the future.

Warm regards,

Ms. Nandani Chandra
MEd Leadership & Management, BEd. Secondary
Sciences, BSc Applied Science, Grad. Dip. Psychology

ACTIVE LIFE- LONG SKILLS (ALLS)

Hospitality training

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 building life-long skills that will help our students to find short term employments. Students work closely with one another building their social and personal skills as a team with great goodwill, trust, and mutual understanding.



Zeke and Tyler preparing their sandwiches for their final assessments for the year.



Kangaroo Nachos with cheese; an innovative menu for preparation and promoting bushfoods. Students enjoyed the lunch.



Jaxon and Zeke giving the final touches to their preparation for a healthy sandwich.



Hayden Nash doing the cleaning and sanitization of the kitchen benches and learning the importance of food safety and hygiene. Hayden finds ATAC as the best fit for his career pathway. Great choice for you Hayden.



Great job Mathew. You seem to be enjoying the hospitality sessions. Great engagement from you.

“Grow Your Own Vegetables” (GYOV) for active healthy living, a very popular movement especially for retirees and now for the young. The outdoor activities provide hands-on learning and supplement the **ALLS** program. These learning

pathways such as vegetable gardening, nursery products and poultry projects are models for small business enterprises, and we encourage our students to build all their life-long skills along their trade careers to fulfill their life-long dreams. They use eggs, herbs, lettuce and chilies from the gardens.



Ms. Marnie Parker – Hospitality Trainer who has a wide range of experiences and qualifications, joined ATAC to deliver Cert. II in Hospitality due to her keen interest and passion for Bushfoods.

Bee Keeping

Beekeeping workshops for the young and older communities are planned for this term before Christmas. Bee hives are already producing honey from the LCC sponsored Bee All-Natural project. We look forward to our first harvest of natural organic honey at ATAC very soon. The commercial kitchen is planned to be open for public hire upon approval for Beekeeping training workshops.



Natasha and Jason Roebig are present at all Beekeeping events and here are their young an older trainees and enthusiasts.



Natasha Roebig, the “Bee Queen” with her training outfit.



Junior beekeeper with Natasha during training. Now she is a trainer in her own right and is very popular among the young trainees.



Awards and rewards for Bee All-Natural. Congratulations.



Frames from an apiary in the background ready for extraction of honey by Natasha Roebig, a great ambassador for beekeeping education and training in Logan.



Beekeeping is all fun and about risks. Can you guess what happened with the smoker in hand?

ATAC's Alternative Pathway A parent's testimonial

As a parent of a student at ATAC, I am very happy to see the progress and positive attitude developed in my son learning how to cope with increased schoolwork after leaving his friends behind at another High School. He was not happy with the culture at the previous school and found it difficult to adjust and joined ATAC in 2022 in year 10. Now he is in Grade 12 and is happy and has been progressing very well as I have received very positive feedback from his teacher. When I arrived before the recent parent-teacher interview at ATAC, I said hello to two young boys who were waiting at the

classroom. I asked which school they came from, and they told me the names of their previous schools which they left to join ATAC. They also expressed their satisfaction and appreciation for being at ATAC because of the attention, flexibility and support given for their progress so far. Both students were reluctant to express their views about their previous school, but said they were much happier here. They mentioned that the teachers were great, and they were feeling welcomed and supported by the principal and were enjoying their schoolwork and progress.

By Tracey McGurk (Mum of Zeke McGurk)

Let's Learn to Dance in the Rain

Let's learn to dance in the rain for joy

Embrace the rain and let it be our ploy

**Learning to dance in the rain
Uplifts our spirit in gain**

**Let's forget our pain, worries and fears
And let the rain wash away our tears**

**Let's not wait for adversity to dance in
the rain**

**Let's conquer circumstances to delight in
the strain**

**Learning to dance in the rain radiates
ecstasy
The human spirit soars to its magical
majesty**

**Dancing in the rain
Triggers vibrations in the brain**

**Learning to dance in the rain takes
courage
Makes us ecstatic and filled with
advantage**

**Dancing in the rain with joy and
conviction
Adds character, attitude and distinction**

**Leaders need to learn how to dance in the rain
This leads to a more stable and majestic reign**

**Learning to dance in the rain is a divine gift
So, it's wise to delve deep with urgent shift**

**As petals fall from the sky
We let worries drift by**

In this symphony of joy and freedom found

We'll dance and laugh and sing our hearts loud

**So, let's let go, and let our spirits soar
And dance in the rain, forever more**

**BHAGWANJI Bhindi
Laulala Beach Estate, Nasinu, Fiji.**



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



Meditation and Yoga teacher Acarya Krsnapremananda Avadhuta made a surprise visit to ATAC. He spoke to students on the scientific basis of Yoga on health and mind. He coordinates Ananda Marga Universal relief from Kingston.



The awards night is a free annual function for students, parents and well-wishers to acknowledge the achievements of all students and to provide a brief report to the parents and the public for the activities at ATAC. This event is generally covered by local media, and it highlights the contribution ATAC makes to the local community. RSVP is required for catering purposes and interested members of the public are also invited. Please contact the college. nchandra@atac.qld.edu.au.



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(FSK20119)
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BSB50420 Diploma in Leadership and Management
BSB50120 Diploma in Business

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