

Introduction: Agriculture and horticultural industry

Mosjøen Upper Secondary School, Marka campus



“The production of products, goods and services based on animals and plants in agriculture or horticulture. The programme subjects shall contribute to developing pupils' competence in the production of animal and plant-based products.”

“Provide knowledge and skills that enable the pupils to manage natural resources in a sustainable manner.”

Activity	Week	Competence	Topics and discussion
<p>Sow tomato and cucumber</p> <p>Sowing leek</p>	3-5	<p>grow plants in different soil types and cultivation media and explain the importance of micro- and macronutrients for living organisms</p>	<p>Germination and sprout inhibitors</p>
<p>Potting tomato and cucumber plants</p> <p>So various spice plants, bush tomatoes, chili, etc</p>	6-8	<p>Plan and carry out soil and plant care in annual and perennial crops, based on soil and plant culture</p>	<p>Different types of growth medium</p>
<p>Planting tomato and cucumber in the greenhouse.</p> <p>Sow different summer flowers</p> <p>Preparing greenhouses for potting youngplants, seedlings/summer plants</p>	9-12	<p>grow plants in different soil types and cultivation media and explain the importance of micro- and macronutrients for living organisms.</p> <p>Use vehicles, machinery and technical equipment in accordance with applicable regulations and standards</p>	<p>Tying up the plants</p> <p>Fertilizer mixture</p> <p>Follow plans</p> <p>Focus on HSE</p>
<p>Topping plants</p> <p>Sowing vegetables</p> <p>Preparing plastic greenhouse</p> <p><i>First cucumber ready for harvesting</i></p>	14-18	<p>plan and carry out soil and plant care in annual and perennial crops, based on soil and plant culture</p>	<p>Growth and development</p>
<p>Installing strawberry tunnel and planting strawberries</p>	17-20	<p>grow plants in different soil types and cultivation media and explain the importance of micro- and macronutrients for living organisms.</p>	<p>Working together in large groups and distributing work.</p> <p>Fertilizer mixture</p>

<p>Completion of the strawberry tunnel with all tie-up and truss support</p> <p>Preparing fields and planting potatoes</p> <p><i>First tomatoes ready for harvesting</i></p>	20-23	<p>plan and carry out soil and plant care in annual and perennial crops, based on soil and plant culture</p>	<p>Pollination and placing of bumblebee hives</p>
<p>Preparing and planting vegetables in the open field,</p> <p>Planting summer flowers, care and maintenance</p>	23-25	<p>plan and carry out soil and plant care in annual and perennial crops, based on soil and plant culture.</p>	<p>Integrated pest management. Ecological and conventional principles</p>
<p>The students are on summer vacation.</p> <p><i>First strawberry ready for harvesting</i></p>	26-34	<p><i>The skilled workers continue with daily tasks and ensure that the training arena is ready for the start of school. Harvesting and caring for tomatoes and cucumbers, harvesting strawberries and caring for vegetable fields. Preparing and cleaning greenhouse before receiving and planting Poinsettias.</i></p>	
<p>Harvesting strawberries, tomatoes and cucumbers</p>	35-37	<p>assess the quality and profitability of nature-based productions in accordance with current certification schemes for product quality and the environment</p>	<p>Handling, quality and storage. Understanding NS (Quality criteria for fruit and vegetables) Cellular respiration Taste</p>
<p>Emptying and dismantling the strawberry tunnel</p> <p>Harvesting potatoes at school and at a professional potato farm in Grane</p>	38-40	<p>manage waste according to current guidelines and assess the reuse, multiple use and recycling of resources</p>	<p>Working together in large groups and distributing work.</p>
<p>Annual excursion to Dønna to harvest carrot.</p>	40	<p>plan and carry out soil and plant care in annual and perennial crops, based on soil and plant culture.</p> <p>prepare a product or service for sale and give an account of some forms of sales and sales in agriculture and horticulture</p>	<p>Working together</p> <p>Product Handling & Quality</p> <p>Taste and what effects the sugar content</p>

<p>Ending cucumber and tomato season</p> <p>Emptying greenhouse</p>	<p>40-42</p>	<p>manage waste according to current guidelines and assess the reuse, multiple use and recycling of resources</p>	<p>Safety and quality. Safe work performance and safeguarding one's own and others' safety and health.</p>
<p>Sorting and packing of potatoes and carrots</p> <p>Preparing and arranging the annual Christmas Market</p> <p>Making Christmas wreaths</p>	<p>45-51</p>	<p>assess the quality and profitability of nature-based productions in accordance with current certification schemes for product quality and the environment</p> <p>prepare a product or service for sale and give an account of some forms of sales and sales in agriculture and horticulture</p>	<p>Accuracy in Weighing, labelling & packaging</p> <p>Creating new products</p> <p>Challenge creativity, combining materials AND just chilling out! :-)</p>

Yearly curriculum plan, suitable for Agriculinary training.



Throughout much of the year our students can also participate in the work tasks that run through larger parts of the year

- **Open farm shop Monday-Wednesday-Friday all year round, with extended opening hours in the summer and Christmas season.**
- **Checking, sorting and packing potatoes in bags, and making them ready for sale, apart from July and August and the first half of September.**
- **Checking, sorting and packing carrots in bags, and making them ready for sale between October and March.**
- **Work with tomatoes and cucumbers is ongoing from the start in week 10 and all the way until the greenhouses are emptied in the fall**
- **Sowing and potting herbs, as well as following the plant cultures up to a salable product. From February and until late fall.**

Annual Cycle Restaurant and Food Science and (Natural Resources)

MÅNED	VG 1 RESTAURANT AND FOOD SCIENCE	VG 2 CHEF AND WAITRESS	NATURBRUK
AUGUST	Foraging from nature: Berry Fungus	Foraging from nature: Berry Fungus	Berries and mushrooms, gathering, processing Picking berries. fungus
SEPTEMBER	Conservation/processing: Berry Fungus Harvesting vegetables Arctic food	Conservation/processing: Berry Fungus Harvesting vegetables Arctic food	Gathering crowberries, blueberries and cranberries Vegetables- Harvest outdoors (cabbage crops, potato, carrot) Harvest greenhouse (tomato cucumber) Arctic food
OKTOBER	From field to fork Slaughtering, dismemberment, roll sewing, blood food Preservation methods -salting, drying, smoking, fermenting, roasting, freezing, cooling, vacuuming	From field to fork Slaughtering, dismemberment, roll sewing, blood food Preservation methods -salting, drying, smoking, fermenting, roasting, freezing, cooling, vacuuming	Slaughter project from field to fork. Slaughtering, Cutting, Blood Food, Processing (Lamb Roll, Curing, Smoking)
NOVEMBER	Souring dairy products?	Souring dairy products?	From field to fork project Syrna dairy products Yogurt Sour cream Butter
DESEMBER	Ribberull Christmas traditions/ baking, cold cuts, confectionery	Hodesylt residents Christmas traditions/ baking, cold cuts, confectionery	



	<p>Christmas Mass Product: 1. Saleable products 2. Quality/taste/appearance Production for the Christmas fair</p> <p>Julesnacks 1. Chocolate/confectionery marzipan</p>	<p>Christmas Mass Product: 1. Saleable products 2. Quality/taste/appearance Production for the Christmas fair</p> <p>Julesnacks 1. Chocolate/confectionery marzipan</p>	
JANUAR	Fish as a raw material	Use of fish as a raw material	
FEBRUAR	Fish as a raw material	Fish as a raw material	
MARS			
APRIL	<p>Easter traditions Kakepynting Spring's "wild plants" Birch syrup Goat rams Spruce shoots</p>	<p>Easter Traditions Cake Decorating Spring's "wild plants" Birch syrup Goat rams Spruce shoots</p>	<p>The wild plants of spring" birch syrup Goat Rams/Spruce Shoots</p>
MAI	<p>Gathering and use of wild plants May Traditions Food on the trip Gropkoking</p>	<p>Gathering and use of wild plants May Traditions Food on the trip Gropkoking</p>	<p>Food on the trip Gropkoking</p>



Some pictures from student exercises throughout the year

Tomato, cucumber and production of herbs, from seed to harvest.





Strawberry tunnel soon ready to be filled with 2500 strawberry plants. But first, the tunnel must be installed.



Activities related to the potato production



Annual trip to Dønna, harvesting about 2000 kilo carrots



Annual traditon- Making wreaths for Christmas

