

Cedar Creek Orchard Farm, 2025



FOOD TECHNOLOGY

Year 9 Food Technology students were invited to learn about Cedar Creek Farm in Thirlmere on Monday 1 September. They explored the processes of farming and were able to see firsthand how to run an Orchard farm and how the team have been creative to sustain it in this economy.

We started the day with a farm tour in their tractor where Damien the grandson of the founder talked about the growing varieties they have on site and even about his grandfather's foresight in building a 5-acre dam to enable them to survive droughts. We finished our tour with a sample of their apple juice and students enjoyed the afternoon cooking pastries and muffins using the fresh apples from the farm.



Student Comment

On Monday, the 1st of September, the Year 9 Food Technology class took a trip to the Cedar Creek Orchard in Thirlmere New South Wales. It was highly enjoyable experience filled with new knowledge, developing our education on the production of paddock to plate, food sustainability, and reduction of food miles, all being topics we have covered in detail throughout our course. We took several trips around the property, including the individual orchard rows with the fruits they grow, the machinery involved to provide the food popularly sourced among our local supermarkets, as well as learning how to care and maintain the quality of the property fit for the consumption and utility of customers and buyers. This opportunity to explore such generationally developed community was certainly appreciated by all of the students lucky enough to learn from such a friendly and genuinely caring group of individuals- Anna S Year 9

