

# Resource Kit for Secondary Teachers

A guide for self-directed student tours at the Queen Victoria Market

Why has this kit been developed?	This resource kit has been developed for secondary teachers to assist with running self-directed student tours at the Queen Victoria Market.
What is in this kit?	The information, resources and materials provided in this kit will help to make your visit to the Queen Victoria Market a pleasurable and highly educational experience.
What areas are covered?	<p><b>The three areas covered in this kit:</b></p> <ul style="list-style-type: none"> <li>* The history of the Queen Victoria Market</li> <li>* Food and nutrition at the Queen Victoria Market</li> <li>* Sustainability at the Queen Victoria Market</li> </ul>
Who is this kit for?	<p><b>The material in this kit has been developed for secondary teachers and both lower and upper secondary students:</b></p> <ul style="list-style-type: none"> <li>* Upper Secondary (years 10-12)</li> </ul>
Who has been catered for?	The material in this kit provides activities that cater for a range of different learning styles.
What are the learning outcomes?	Student will gain a greater understanding of the Queen Victoria Market by undertaking the activities in this kit.
What subject areas are covered?	The materials in this kit can be used for a range of subject areas with particular relevance to subjects such as history, geography, food technology, languages other than English and studies of society and the environment.
How to use this kit?	<ul style="list-style-type: none"> <li>* Firstly, read over the information for teachers before coming on site. Complete the relevant details on the student instruction handout.</li> <li>* Select a subject area and print the student instructions, relevant activity and evaluation sheets for the students.</li> <li>* Complete the teacher evaluation sheet and return it to the Market after visit.</li> </ul>

<p><b>What does this kit include?</b></p>	<p><b>This kit includes:</b></p> <ul style="list-style-type: none"> <li>* Introduction</li> <li>* Teacher information</li> <li>* Student instructions</li> <li>* Map of the Queen Victoria Market</li> <li>* Student Activity Sheets</li> <li>* History of the Queen Victoria Market</li> <li>* Food and nutrition at the Queen Victoria Market</li> <li>* Sustainability at the Queen Victoria Market</li> <li>* Student and teacher evaluation sheets</li> </ul>
<p><b>How do I print the activity sheets?</b></p>	<p>The activity sheets have been designed with the environment in mind, please print double sided, with black and white text printing option. Information can be added and deleted from the student instruction sheet before printing.</p>
<p><b>What do the student activity sheets cover?</b></p>	<p>The student activity sheets have been structured with information in the left hand column and questions/activities in the right column. Reading the information in the left hand column will assist the students with the activity in the right hand column.</p>
<p><b>How long does it take to complete an activity sheet?</b></p>	<p>Allow two hours per subject set.</p>
<p><b>What group size works best?</b></p>	<p>Break up the students into small groups of 3-4, with each group starting on a different section of the subject area.</p>
<p><b>Where to start?</b></p>	<ul style="list-style-type: none"> <li>* Each of the three subject areas have been broken down into eight sections each with a different starting point. 'An Introduction to the Market' is common for all three areas.</li> <li>* The symbol on the top left of the page is marked on the map, this indicates where to start each section. This makes it possible for student groups to start in different sections and rotate on site as they progress through each section.</li> </ul>
<p><b>When we get back to school?</b></p>	<p>A student evaluation form can be completed back in class.</p>

# Teacher Information

## What you need to know when visiting the Queen Victoria Market

<p>Who do I notify when bringing a group of students on site?</p>	<p>Contact the Market office:          513 Elizabeth Street, Melbourne VIC 3000          Phone: 9320 5822          Fax: 9328 2710  <a href="mailto:info@qvm.com.au">info@qvm.com.au</a>  <a href="http://www.qvm.com.au">www.qvm.com.au</a></p>
<p>What information do I need to provide?</p>	<p><b>You will need to provide the following details:</b></p> <ul style="list-style-type: none"> <li>* Date of visit</li> <li>* Time of arrival</li> <li>* School name</li> <li>* Number of students</li> <li>* Year level</li> <li>* Reason for visit</li> <li>* Contact name and number of teacher on site</li> </ul>
<p>Is there a cost to come on site?</p>	<ul style="list-style-type: none"> <li>* A cost to the school may be incurred if a Queen Victoria Market tour guide is needed.</li> <li>* Your school may be required to complete a release and indemnities form.</li> <li>* Please read over the School Excursion Policy on the website before your visit: <a href="http://www.qvm.com.au/qvm/school_information.aspx">http://www.qvm.com.au/qvm/school_information.aspx</a></li> </ul>
<p>When is the Market open?</p>	<p><b>The Queen Victoria market is open on the following week days:</b></p> <ul style="list-style-type: none"> <li>* Tuesday 6am to 2pm</li> <li>* Thursday 6am to 2pm</li> <li>* Friday 6am to 5pm</li> </ul> <p>It is also open on the weekend. Food precincts including meat, fruit &amp; vegetables and general merchandise stalls are open on all trading days. The Market is closed Mondays, Wednesdays and the following public holidays: Good Friday, Anzac Day, Melbourne Cup Day, Christmas Day, Boxing Day and New Year's Day.</p>

What transport options are available?	See website for parking and public transport options: <a href="http://www.qvm.com.au/location_hours.aspx">http://www.qvm.com.au/location_hours.aspx</a>
What do I need to do when I arrive on site?	Have a designated meeting place; Therry Street Plaza (near the florist kiosk) is nice and central. Contact the Market office to let them know when you arrive on site.
Where are amenities located?	On the map you will find marked the visitors centre and toilets. There are a number water fountains located around the market, however it is advisable for students to bring water with them.
What do I do in the case of an emergency?	In the case of an emergency contact the Market Office: Phone: 9320 5822 or dial 000
What do I need to let students know?	The student instruction sheet outlines the information that students need to know when visiting the Queen Victoria Market. Please complete this sheet with all relevant information.
What do I need to highlight?	Students should be asked to respect the rights and feelings of other shoppers and to always act in a courteous and considerate manner.
How much supervision is recommended?	Schools should ensure that there is sufficient adult supervision for the number of students on the excursion. Students should not be left to wander the Market in large groups unsupervised.
What are the guidelines around students approaching Market Traders?	When students are required to approach Market Traders for information as part of their structured activities, we ask that they be instructed not to take up more than a few moments of a Trader's time. Please ensure that different groups of students do not approach the same Trader multiple times to ask the same question. We also ask groups not to linger around the one Trader for too long, interrupting their potential sales.
Do I require a permit to film or photograph?	The school may be required to obtain a permit from the Queen Victoria Market Pty Ltd for student activities undertaken on site. This includes, but is not limited to, any filming or photography. For more information, please email <a href="mailto:info@qvm.com.au">info@qvm.com.au</a>

**We hope you enjoy your excursion to Queen Victoria Market and thank you for considering the Market as a place of interest.**

# Student Instructions

## What you need to know when you visit the Queen Victoria Market

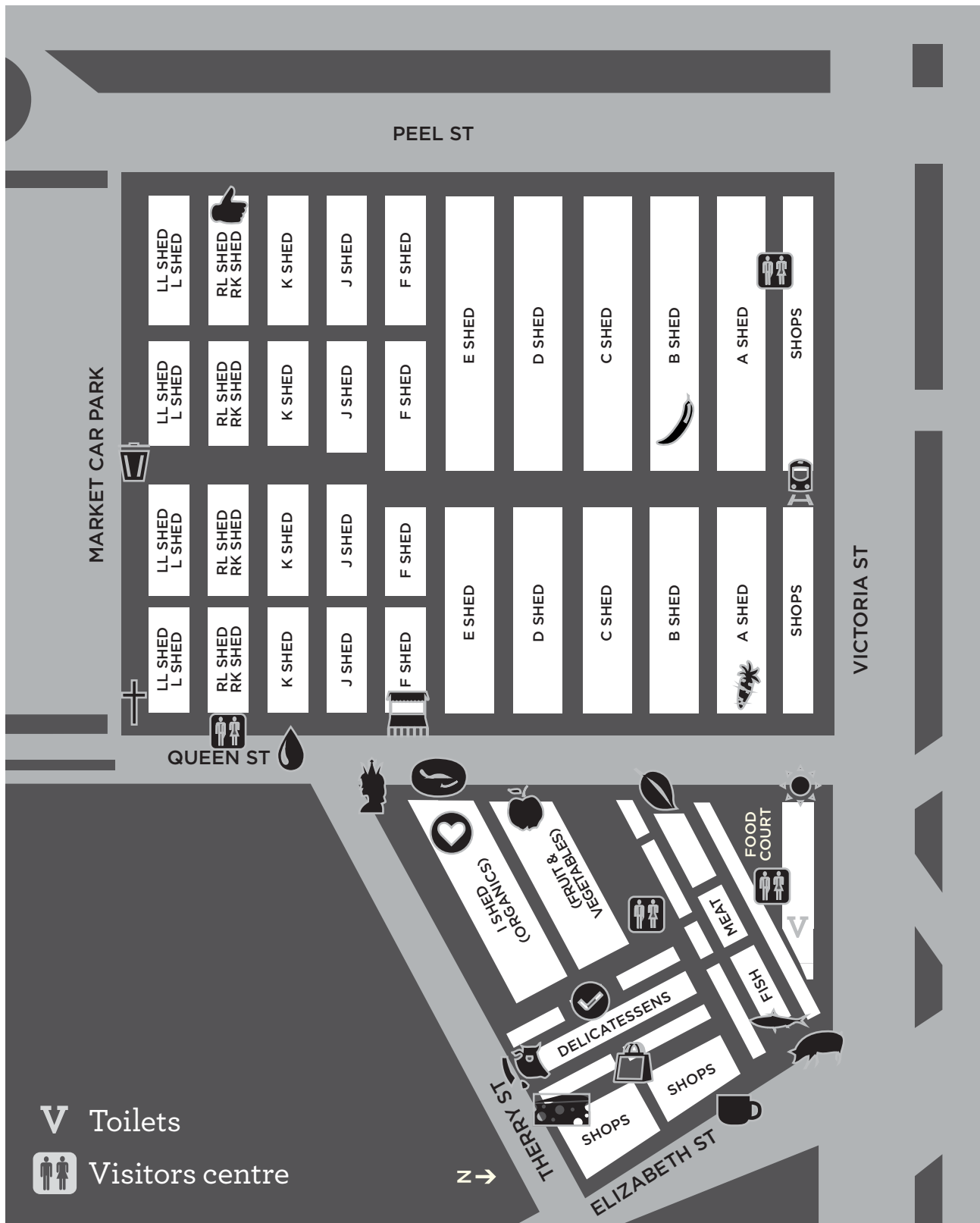
Where are we going?	On ..... we will be visiting the Queen Victoria Market.
Why are we going?	
A brief introduction	A historic site, the Queen Victoria Market is an open-air market, best known for its huge variety of fresh produce, including fresh fruits and vegetables, meat, chicken, seafood and delicatessen products.
How do I get there?	Queen Victoria Market is situated on the corner of Victoria and Elizabeth Streets in the Melbourne Central Business District (CBD). We will be travelling (insert instructions on how to get to the Market). Public transport details available on the Market website <a href="http://qvm.com.au/location_hours.aspx">http://qvm.com.au/location_hours.aspx</a>
Where will we meet?	We will meet at ..... at Therry Street Plaza (near the florist kiosk). A detailed map of the Market will be provided on the day.
What do I need to bring?	<b>You will need to bring the following:</b> <ul style="list-style-type: none"> <li>* clipboard</li> <li>* pen</li> <li>* worksheet provided</li> <li>* other (insert other here such as camera)</li> </ul> Bring morning tea, a cut lunch or money to buy lunch (if relevant) and a water bottle.
What do I wear?	<ul style="list-style-type: none"> <li>* Dress for the excursion in (uniform/neat casuals) and wear solid footwear for walking.</li> <li>* Bring a rain jacket if the weather is wet and/or a sun hat and sunscreen in the warmer months.</li> </ul>



<b>What do we do at the Market?</b>	While at the Queen Victoria Market you will .....  For your safety you will work in small groups of ..... students.
<b>When can I leave?</b>	You are required to stay at the Queen Victoria Market until .....  We will meet at for roll call and morning tea/lunch at .....
<b>What do I do in an emergency?</b>	In the case of an emergency contact the Market Office: Phone: 9320 5822 or dial 000
<b>Can I ask Market Traders questions?</b>	<b>Yes, but please follow the guidelines below:</b> <ul style="list-style-type: none"><li>* Ask them if they are happy to answer a question</li><li>* Keep questions brief and limit to one or two</li><li>* Remember to thank them for their time and help.</li></ul>

**Important Reminder**  
**Please respect the rights and feelings of other shoppers**  
**by acting in a courteous and considerate manner**

# Map of Queen Victoria Market



# An introduction to the Queen Victoria Market

<p>The Queen Victoria Market was officially opened on 20 March, 1878.</p>	<p>How old is the Queen Victoria Market?</p>
<p>The Market is named after Queen Victoria who ruled the British Empire, from 1837 until 1901. She was born 24 May, 1819.</p>	<p>How old was Queen Victoria when the Market was opened?</p>
<p>This area was an important meeting place for the clans of the Kulin nation alliance, as well as a vital source of food and water before the arrival of European settlers.</p>	<p>On the map of the city, mark the location of the Market.</p>
	<p>List the purpose of the land now:</p>







# History of Queen Victoria Market

A brief outline of the Queen Victoria Market today

<p>Queen Victoria Market is around seven hectares (17 acres) and is the largest open-air market in the Southern Hemisphere.</p>	<p>Looking at the site map, list the 8 main areas of trading at the Market:</p> <ul style="list-style-type: none"> <li>*</li> <li>*</li> <li>*</li> <li>*</li> <li>*</li> <li>*</li> <li>*</li> <li>*</li> </ul>
<p>The Market is significant to Melbourne's culture and heritage and has been listed on the Victorian Heritage Register.</p>	<p>List 3 key reasons that the Market is culturally significant:</p> <ul style="list-style-type: none"> <li>*</li> <li>*</li> <li>*</li> </ul>
<p>Horses and carts no longer travel on the cobblestones between the shops.</p>	<p>What can you observe today that would not have been present 50 years ago?</p>

# History of Queen Victoria Market

## The old cemetery and the Queen Victoria Market

<p>The closure of the old Melbourne Cemetery in 1854 allowed the Market to expand.</p>	<p>What is a cemetery?</p>
<p>There are still more than 7,000 people buried under the sheds and car park of the Queen Victoria Market.</p>	<p>Describe the memorial to these people that stands on the corner of Queen Street and Therry Street:</p>
<p>John Batman (21 January, 1801-6 May, 1839) was an Australian grazier, businessman and explorer who is best known for his role in the founding of a settlement which became Melbourne.</p>	<p>Locate the John Batman memorial on Queen Street (the north-east corner of the car park site).          When was this monument erected and by whom?</p>
<p>Locate the brass plate attached to the monument. Explain why the City of Melbourne has apologised to indigenous people and to the traditional owners of the land:</p>	



# History of Queen Victoria Market

## The meat hall at the Queen Victoria Market

<p>Built in 1869 the Meat Hall has been operating as a retail centre for the last 125 years.</p>	<p>Where is the Meat Hall located?</p>
<p>John Simpson MacKenna (1832-1901), a Scottish immigrant, sculpted the animals on the façade.</p>	<p>What animals are depicted on the façade?</p>
<p>In 1982, the cobblestone floor had to be replaced as it would flood in heavy rains and was not the most practical material for modern activities.</p>	<p>What has the cobblestone floor been replaced with?</p>
<p>The long rail running the full length of the Meat Hall is an original feature and is still used to run carcasses into each shop where they are hung to mature.</p>	<p>What is the purpose of the long rail running the full length of the Meat Hall?</p>
<p>The butchers arrive at 4.00am to start cutting and preparing the week's supplies, an operation that can take up to eight hours.</p>	<p>Describe some of the activities of a butcher:</p>
<p>What is sold in the Meat Hall today?</p>	

# History of Queen Victoria Market

## The Dairy Hall at the Queen Victoria Market

<p>The Dairy Hall, which was opened on September 13, 1929, is the last of the buildings to be built on the lower part of the Market.</p>	<p>How old is the Dairy Hall?</p>										
<p>The original marble counters were the equivalent of today's refrigerated cabinets.</p>	<p>Can you locate an original marble counter?          What is it being used for today?</p>										
<p>As different migrant groups came to Australia they brought with them food from their own cultures. 90% of produce now sold in the Dairy Hall is produced in Australia.</p>	<p>List 5 products sold in the Dairy Hall that have their origins in different countries:</p> <table border="1"> <thead> <tr> <th data-bbox="571 1099 1077 1133">Product</th> <th data-bbox="1077 1099 1441 1133">Country of Origin</th> </tr> </thead> <tbody> <tr> <td data-bbox="571 1160 1077 1193">*</td> <td data-bbox="1077 1160 1441 1193"></td> </tr> <tr> <td data-bbox="571 1211 1077 1245">*</td> <td data-bbox="1077 1211 1441 1245"></td> </tr> <tr> <td data-bbox="571 1263 1077 1296">*</td> <td data-bbox="1077 1263 1441 1296"></td> </tr> <tr> <td data-bbox="571 1314 1077 1348">*</td> <td data-bbox="1077 1314 1441 1348"></td> </tr> </tbody> </table>	Product	Country of Origin	*		*		*		*	
Product	Country of Origin										
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<p>In 1998 the Queen Victoria Market was the first market in Australia to have all of its food vendors accredited in food safety requirements, which became law in 2000.</p>	<p>Why is food safety important?</p> <p>Give 1 example of food safety that you can see demonstrated in the Dairy Hall?</p>										



# History of Queen Victoria Market

## The sheds at the Queen Victoria Market

<p>In 1878, the Market sheds G-J were built for wholesaling and retailing of fruit and vegetables for the first time.</p>	<p>How old are the sheds?</p> <p>Locate the H &amp; I sheds, what are sold in the sheds today?</p>
<p>The original J Shed burnt down and is now a public plaza.</p>	<p>Describe the function of the public plaza?</p>
<p>In the 1970s the State Government moved to close the market to build the 'Victoria Centre'. It was the veranda posts of the Market's sheds, which saved the Queen Victoria Market.</p>	<p>Can you locate the posts that saved the Market from closure?</p>
<p>Later, the Market site and its buildings were listed on the Historic Buildings Register.</p>	<p>How does being listed on the Historic Buildings Register protect the Market?</p>



# History of Queen Victoria Market

## Retail shops at the Queen Victoria Market

<p>In 1880, the Elizabeth Street shops were constructed following the realignment of Elizabeth Street.</p>	<p>List 3 different retail shops trading along Elizabeth Street:</p> <ul style="list-style-type: none"> <li>*</li> <li>*</li> <li>*</li> </ul>
<p>Dr William Maloney had his rooms at 513 Elizabeth Street.</p>	<p>What is located at 513 Elizabeth Street today?</p>
<p>The Healy family was a family of tailors that operated a shop on the ground floor of the building. By 1904 they had relocated their business to 511 Elizabeth Street.</p>	<p>What does a tailor do?</p>
<p>Like Elizabeth Street, the Victoria Street shops were constructed as shops at ground level, with living quarters to the rear and above for the retailers and their families.</p>	<p>List 3 different traders and the main product sold in Victoria Street:</p> <ul style="list-style-type: none"> <li>*</li> <li>*</li> <li>*</li> </ul>
<p>The Market works with Heritage Victoria to conserve and restore the buildings.</p>	<p>Why is it important to conserve historic buildings?</p>

# History of Queen Victoria Market

## Sustainability at the Queen Victoria Market

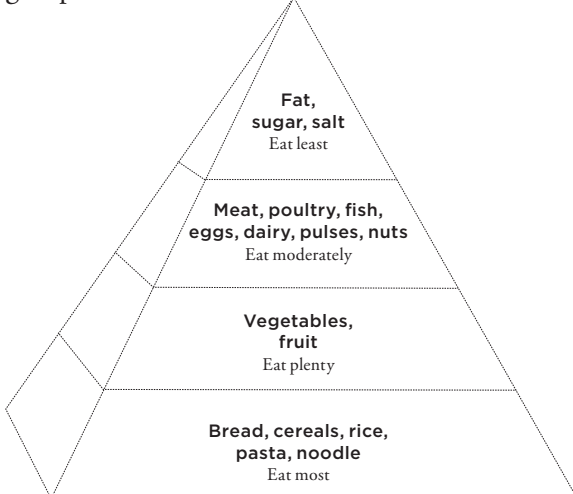
<p>In 1891, the Melbourne and Metropolitan Board of Works (MMBW) was formed and became responsible for providing water to a rapidly growing city.</p>	<p>In what way does water use reduce potential health risks at the market?</p>
<p>Gas street lighting reached Melbourne in 1849. Use of electric lighting is recorded from the late 1860s. In 2003, 1,328 solar panels were installed on the roof of the Market with the assistance of BP Solar and Origin Energy.</p>	<p>List 3 ways in which energy is now used that would have not been possible when the Market first opened:</p> <ul style="list-style-type: none"> <li>* </li> <li>* </li> <li>* </li> </ul>
<p>The Market has an extensive recycling program that includes recycling the following wastes: fat and bone, fish offal, fats and oils, paper and cardboard, plastic, glass bottles, aluminium cans, timber and steel.</p>	<p>Where does waste end up today?</p>
<p>The organic farming movement arose during the 20th century in reaction to the large supply of synthetic chemicals that were being introduced into the food supply chain.</p>	<p>Why is there growing interest in organic produce?</p>

In 1837 Melbourne's first street system was used almost solely for horse and cart transport and pedestrians. Flinders Street railway station opened in 1854. The first cable tram to Hawthorn ran in 1855 and four years later the first electric tram.

When the Market first opened in 1878 what forms of transport would have been used to get to and from the Market?

# Food and Nutrition at the Queen Victoria Market

## Introduction to food and nutrition at the Queen Victoria Market

<p>The food pyramid is a guideline for the ratios of food types to be consumed daily in a healthy diet. A balanced diet consists of a variety of foods across the food groups.</p>	<p>List what you have eaten today on the pyramid in the correct food group:</p> 
<p>Nutritional requirements differ for each person; it depends on your age, sex, height, weight, activity and rate of growth.</p>	<p>Visit the food court to select a nutritious meal, what would you choose for lunch?</p> <p>What makes it nutritious?</p>
<p>If a person's diet does not meet the requirements of nutrients necessary for growth and maintenance of the body, malnutrition or under nutrition is the result.</p>	<p>What would have been a less nutritious choice for lunch?</p> <p>What makes it less nutritious?</p>

# Food and Nutrition at the Queen Victoria Market

## Eating at the Queen Victoria Market

<p>The hot donut van has operated for over half a century and has become part of local tradition, being known for its jam donuts.</p>	<p>Where would a jam donut sit on the food pyramid?</p>
<p>Foods high in sugar provide calories but not much in the way of nutrition. These foods include soft drinks, lollies and sweet desserts.</p>	<p>List 3 foods at the Market that are high in sugar:</p> <ul style="list-style-type: none"> <li>* _____</li> <li>* _____</li> <li>* _____</li> </ul>
<p>The average Australian eats up to nine times more salt than is required for good health.</p>	<p>Locate a packaged product that is labelled 'no salt' or 'reduced salt'. What is the product?</p>
<p>Foods high in saturated fats include red meat, butter, cheese, and ice cream, as well as processed foods made with trans fats.</p>	<p>Where in the Market would you find products high in saturated and trans fats?</p>
<p>Foods high in monounsaturated and polyunsaturated fats include vegetable oils, nuts, seeds, and fish.</p>	<p>Where in the Market would you find products high in monounsaturated and polyunsaturated fats?</p>
<p>The key to a healthy diet is to choose foods that have more mono-unsaturated and polyunsaturated fats.</p>	<p>Name an alternative product that is higher in mono-unsaturated and polyunsaturated fats:</p> <p>_____ instead of butter</p> <p>_____ instead of steak</p>

# Food and Nutrition at the Queen Victoria Market

## The Dairy Hall at the Queen Victoria Market

<p><i>Delicatessen</i> was originally a term meaning ‘delicacies’ or ‘fine foods’, before it changed to become the name of the store where these foods were sold and shortened to <i>deli</i>.</p>	<p>Choose a shop in the Dairy Hall to see if you can find a product in each food group. Record your findings on the pyramid below:</p> <p>Which of the above is your favourite product and why?</p>
<p>Many products sold in the Dairy Hall are sold by weight.</p>	<p>Name 1 product sold by weight and the cost per kilo:</p>
<p>In the 1950s and 1960s Melbourne became home to large numbers of Italians, Greeks and Turks.</p>	<p>Find a shop that specialises in this food and describe the produce sold:</p>
<p>Most recently, Asian foods have emerged at the Market.</p>	<p>What evidence can you find that this is true:</p>





# Food and Nutrition at the Queen Victoria Market

## The meat hall at the Queen Victoria Market

What is the nutritional value of meat, poultry and fish in the diet?

Give 3 examples of meat cuts for beef and their meaning:

- \*
- \*
- \*

Describe the appearance of kangaroo meat:

Outline some characteristics to look for when buying whole fresh fish:

All food vendors have been issued with Food Safety Programs and have undergone accredited Food Handlers Courses.

Why is food safety important when handling and storing food?

# Food and Nutrition at the Queen Victoria Market

## Vegetables at the Queen Victoria Market

<p>Vegetables contain vitamins, minerals and other compounds, which help protect the body against diabetes, heart disease and some cancers.</p>	<p>Why are vegetables an important part of the diet?</p>
<p>Vegetables are often cooked, although some kinds can be eaten raw.</p>	<p>Name a vegetable that can be eaten raw:</p>
<p>Legumes or pulses contain valuable nutrients. They need to be cooked before they are eaten as cooking improves their nutritional quality, aids digestion and eliminates harmful toxins.</p>	<p>Why do legumes sit higher on the food pyramid than other vegetables?</p>
<p>Foods of similar colours generally contain similar protective compounds. Eat a rainbow of colourful vegetables every day to get the full range of health benefits.</p>	<p>List the vegetables that you can find for each colour:</p> <p><b>Red -</b></p> <p>*</p> <p>*</p> <p><b>Green -</b></p> <p>*</p> <p>*</p> <p><b>Blue and purple -</b></p> <p>*</p> <p>*</p> <p><b>White -</b></p> <p>*</p> <p>*</p>
<p>Herbs are a type of plant used for seasoning food.</p>	<p>Identify 3 herbs that are sold at the Market:</p> <p>*</p> <p>*</p> <p>*</p>





# Food and Nutrition at the Queen Victoria Market

## Organic food at the Queen Victoria Market

The organic farming movement arose during the 20th century in reaction to the large supply of synthetic chemicals that were being introduced into the food supply chain.

Where do you find organic food at the Market?

What are the health benefits to eating organic food?

Organic certification is a process for growers of organic food to verify their growing methods to a set of standards.

How can you be sure that produce is organic?

Compare the labelling of eggs, what information is provided on a carton of organic eggs?

Compare the cost of 5 products:

Product	Organic	Conventional

How does organic produce compare?



# Sustainability at the Queen Victoria Market

## Plastic bags at the Queen Victoria Market

In recent years, the Market has initiated the push to reduce plastic bag usage by introducing its own branded, reusable shopping bags that are produced using recycled materials.

What are the possible impacts of reducing plastic bags at the Market?

Why is the Market moving away from plastic bags use?

What is the extent of plastic bag use that you can see?

What purpose do plastic bags serve at the Market?

Can you see any evidence of alternatives to plastic bag use?

If not, can you think of alternative options?

# Sustainability at the Queen Victoria Market

## Water use at the Queen Victoria Market

How is water used at the Market?

The Rainwater Harvesting Project captures water from the roof that would normally flow as untreated storm water into Port Phillip Bay, treats and recycles it, to provide an alternative water source for flushing the public toilets in Queen Street.

What are some of the environmental benefits of water harvesting?

Storm water is the water that runs off roofs, driveways, footpaths and roads into storm water drains when it rains. The storm water drains carry this water into local waterways such as creeks, rivers, lakes, bays, harbours and the ocean.

Why is storm water quality important?

Ground water run-off is not captured for storage; it enters the storm water system. The Market's drains use filter baskets, specially designed grates and diversion pits to prevent solids entering storm water.

At the Market which of the following are possible pollutants?

- Organic waste (food and green waste)
- Sediment (such as sand, soil, silt and clay)
- Litter
- Poisons and chemicals
- Germs
- Motor and cooking oil

How can storm water pollution affect humans, plants and animals?  
 Draw on the examples above.





# Sustainability at the Queen Victoria Market

## Energy use at the Queen Victoria Market

List 5 ways in which electricity is used at the Market:

- \*
- \*
- \*
- \*
- \*

In 2003, 1,328 solar panels were installed on the roof of the Market with the assistance of BP Solar and Origin Energy.

What is solar power?

How is solar power used at the Market?

Covering one-third of the Market's roof (2000m<sup>2</sup>) the installation reduces greenhouse gas emissions by 369 tonnes each year.

What are the benefits of switching to solar power?

What are greenhouse gases?

Why does the Market want to reduce its greenhouse gas emissions?



# Sustainability at the Queen Victoria Market

## Green purchasing at the Queen Victoria Market

Every purchase impacts on the environment; by reducing waste you will help to reduce your carbon footprint.

Imagine that you need to purchase your lunch, write down what you would like to buy and how much it would cost:

List the types of waste that have been created from this lunch:

- \*
- \*
- \*
- \*
- \*

What are some of the ways in which you could have purchased differently to create less waste?

Green purchasing can be defined as choosing to buy products and services that have a positive impact on the environment and human health.

Choose a product at the Market:

List 5 environmental considerations that relate to deciding whether to purchase the product:

- \*
- \*
- \*
- \*
- \*

Is this product a good environmental choice?

YES/NO



# Sustainability at the Queen Victoria Market

## Waste and Recycling at the Queen Victoria Market

<p>Most of the Market waste is produced from the processing of food or from food packaging.</p>	<p>What is waste?</p>
<p>The Market has an extensive recycling program that includes recycling the following wastes: fat and bone, fish offal, fats and oils, paper and cardboard, plastic, glass bottles, aluminium cans, timber and steel.</p>	<p>List 5 benefits of recycling waste materials:</p> <ul style="list-style-type: none"> <li>* </li> <li>* </li> <li>* </li> <li>* </li> <li>* </li> </ul>
<p>What can paper and cardboard be recycled into?</p>	
<p>How are plastic, glass bottles and aluminium cans collected at the Market?</p>	
<p>The Market is making an effort to reduce impact of its events on the environment through litter control, reducing waste and recycling.</p>	<p>What is litter?</p> <p>What types of litter can you see at the Market today?</p>



# Sustainability at the Queen Victoria Market

## Organics and Fair Trade at the Queen Victoria Market

List 3 different organic products at the Market:

- \*
- \*
- \*

What are the environmental benefits of purchasing organic produce and products?

How can you tell if a product is organic?

Why is purchasing organic produce considered to be a more sustainable choice?

The Fair Trade Association seeks greater equity in international trade for producers and workers in Third World countries. They advocate paying a fair price to producers for goods and ensure better wages and conditions for workers.

What are you supporting when you buy a fair trade product?

How do you know if an item is a fair trade product?



# Sustainability at the Queen Victoria Market

## Transport to the Queen Victoria Market

In 1837, Melbourne's first street system was used almost solely for horse and cart transport and pedestrians. Flinders Street railway station opened in 1854. The first cable tram to Hawthorn ran in 1855 and four years later the first electric tram.

When the Market first opened in 1878 what forms of transport would have been used to get to and from the Market?

List the forms of transport that you used to get to and from the Market:

Outline the environmental impacts of the following forms of transport:

Boat	
Bus	
Car	
Horse	
Train	
Tram	
Walking	

# Student Evaluation Sheet

Please complete the form below:

School:	
Year Level:	<input type="checkbox"/> Lower Secondary (Yrs 7-9) <input type="checkbox"/> Upper Secondary (Yrs 10-12)
What I liked best about my visit to the Market...	
What I learnt on my visit...	
What I didn't like...	
What I'd like to know more about...	

# Teacher Evaluation Sheet

Please complete BOTH SIDES of this form:

School	
Postcode:	
Year Level:	<input type="checkbox"/> Lower Secondary (Yrs 7-9) <input type="checkbox"/> Upper Secondary (Yrs 10-12)
Number of Students:	
Number of Teachers:	
Date onsite:	
Did you use the Resource Kit for Secondary Teachers?	<input type="checkbox"/> Yes <input type="checkbox"/> No (go to last section*)
If yes, which activity sheets did you use?	<input type="checkbox"/> History of the Queen Victoria Market <input type="checkbox"/> Food and Nutrition at the Queen Victoria Market <input type="checkbox"/> Sustainability at the Queen Victoria Market
How would you rate your satisfaction with the kit?	<input type="checkbox"/> Excellent <input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor
Teacher Information	<input type="checkbox"/> Excellent <input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor

Student Instructions	<input type="checkbox"/> Excellent <input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor
Activity sheets	<input type="checkbox"/> Excellent <input type="checkbox"/> Good <input type="checkbox"/> Fair <input type="checkbox"/> Poor
What did you like best?	
What suggestions do you have for improvement?	
How did you find out about the Resource Kit for Secondary Teachers?	
Are there any other areas that you would like to see featured in the kit?	
<b>If you would like to receive regular information about any of our other Market activities please complete your details below:</b>	
Name	
Address	Suburb
	Postcode
Email	

**Thank you for your time your feedback is greatly appreciated.**

**Privacy Statement**

Queen Victoria Market Pty Ltd is collecting the information on this form for the purposes of assessing the success of our Resource Kit for Secondary Teachers. The information may also be used to contact you about other special events at the Market. The information collected on this form will not be disclosed to any individual or organisation without your consent (unless the disclosure is required by law). If you would like to request access to any of the information collected on this form then you may contact our office on 9320 5822.

**I confirm that I have read this form and acknowledge the collection and use of my personal information as outlined above in this form.**

**Signature:**