



VALUE-ADDED
AUSSIE GOLD

Barramundi Gold Far North Queensland

WORKSHEET

YEAR 9-10

This resource has been developed by:



 Seafood Careers Australia



FRDC
FISHERIES RESEARCH AND
DEVELOPMENT CORPORATION

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Barramundi Gardens is a family-run fish farming business located in the Port Douglas hinterlands of Australia. This family-run business employs a number of socially, economically, and environmentally sustainable practices in a commitment to producing high-quality barramundi and innovative value-added products like barramundi spring rolls.



Scan the QR code or click on the link to learn about the importance of supporting local Australian produce and its benefits to consumers and the farming industry.

After watching the video, record your answers to the questions in the spaces below.



▶ **Barramundi Gold Far North Queensland**
(3:43)
https://www.youtube.com/watch?v=fF81VI3bJ_I



a) According to the video, what would the desired outcome be if every family in Australia ate Australian farmed barramundi once a week?

- 1. Increased pollution
- 2. Increased demand for barramundi
- 3. A sustainable industry and high-quality fish for Australian consumers
- 4. Closure of Barramundi Gardens

b) Describe why it is important for Australian consumers to choose locally grown barramundi. What benefits does it bring to the industry and consumers?

c) Explain the role of wetlands in Barramundi Gardens and how they contribute to water management on the farm.

Barramundi Gardens relies on its barramundi spring rolls to help the business in many ways. These spring rolls help them diversify their product range, add value to their primary product, reach new markets, ensure quality control, promote local produce, earn recognition, and contribute to their overall branding and identity.

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Design Challenge

View the stimulus images below and conduct research to explore common recipes featuring barramundi. Design a unique and creative ready-to-eat value-added product (such as barramundi spring rolls) using Australian barramundi as the main ingredient. Consider what makes barramundi special and how it can be presented in an appealing way.



Design a label for your value-added product.



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Create a recipe for your product, including a list of ingredients and a method.

RECIPE

NAME OF PRODUCT

PRODUCT LABEL

INGREDIENTS

COOKING INSTRUCTIONS

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Answers

- a) 3
- b) Suggested answers include: it is important for Australian consumers to choose locally grown barramundi because it supports the domestic industry, ensures the production of high-quality, safe, and sustainable fish, and provides health benefits to consumers.
- c) Suggested answers include: wetlands on the farm act as a natural biofilter. They clean up the water used in the nursery, allowing the farm to reuse the water efficiently. The cleaned water is then pumped back to holding ponds and used in a sustainable loop.
- d) Student answers will vary.

AUSTRALIAN CURRICULUM CONTENT

Design and Technologies Year 9-10

Analyse how people in design and technologies occupations consider ethical, security and sustainability factors to innovate and improve products, services and environments (**AC9TDE10K01**)

Analyse and make judgements on the ethical, secure and sustainable production and marketing of food and fibre enterprises (**AC9TDE10K04**)

References

- Fisheries Research and Development Corporation . (2022). Barramundi Gold Far North Queensland. In [www.youtube.com. https://www.youtube.com/watch?v=ff81VI3bJ_I](https://www.youtube.com/watch?v=ff81VI3bJ_I)

ATTRIBUTION, CREDIT & SHARING



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