

# RESOURCE KIT FOR TEACHERS

## A GUIDE FOR STUDENT VISITS TO THE QUEEN VICTORIA MARKET



### Why has this kit been developed?

This resource kit has been developed for teachers to assist with student visits to 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?

The three areas covered in this kit:

- [Introduction to the Queen Victoria Market](#)
- [History of the Queen Victoria Market](#)
- [Food and nutrition at the Queen Victoria Market](#)
- [Sustainability at the Queen Victoria Market](#)

### Who is this kit for?

The material in this kit has been developed for secondary school

teachers and students but can also be adapted for primary school teachers and students.

### 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.

[Link to download Learning Outcomes](#)

### 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, Sociology, Environmental Studies and Languages other than English.

[Link to download Activity Sheets](#)

### How do I print the activity sheets?

The activity sheets have been designed with the environment in mind. Please print double-sided. Information can be added and deleted from the student instruction sheet before printing.

### What do the student activity sheets cover?

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.

### How long does it take to complete an activity sheet?

Allow two hours per subject set.

### What group size works best?

We recommend small groups of 3 to 4 students, with each group starting on a different section of the subject area.

### Where to start?

Each of the 3 subject areas have been broken down into 8 sections, each with a different starting point. 'An Introduction to the Market' is common for all three areas.

### When we get back to school?

Student and teacher evaluation forms can be completed back in class.

# TEACHER INFORMATION

## WHAT YOU NEED TO KNOW WHEN VISITING THE QUEEN VICTORIA MARKET



### TRADING HOURS

<b>Tuesday</b>	<b>6am – 3pm</b>
<b>Thursday</b>	<b>6am – 3pm</b>
<b>Friday</b>	<b>6am – 3pm</b>
<b>Saturday</b>	<b>6am – 4pm</b>
<b>Sunday</b>	<b>9am – 4pm</b>

Specialty shopping opens at 9am

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.

#### **What transport options are available?**

See website for parking and public transport options:  
<https://qvm.com.au/visitor-information/>

#### **Where are amenities located?**

On the map you will find the Visitor Hub and toilets marked. There are a number of 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: 9320 5822 or dial 000.

#### **What do I need to highlight?**

We request that students be asked to respect other shoppers and to always act in a courteous and considerate manner.

#### **How much supervision is recommended?**

We ask that schools ensure that there is sufficient adult supervision for the number of students on the excursion.

#### **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.

#### **Do I require a permit to film or photograph?**

The school may be required to obtain a permit from 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 [info@qvm.com.au](mailto:info@qvm.com.au)



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An historic site, the Queen Victoria Market is an open-air market, best known for its huge variety of fresh produce, including fresh fruit and vegetables, meat, chicken, seafood and delicatessen products.

*List the purpose of the land now.*

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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.

*What are the main similarities of land use?*

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# HISTORY OF QUEEN VICTORIA MARKET

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## A BRIEF OUTLINE OF THE QUEEN VICTORIA MARKET TODAY

Queen Victoria Market is around seven hectares (17 acres) and is the largest open-air market in the Southern Hemisphere.

*How big is the Market today?*

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*What is an open-air market?*

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The Melbourne City Council was originally established in 1842 to manage the City's many markets, one of which was Queen Victoria Market.

*What municipality/council do you live in?*

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As a wholly owned subsidiary of the Melbourne City Council, the Market has 140 leasehold premises, over 600 stallholders, and draws over 9 million visitors per year.

*Looking at the site map, list the 8 main areas of trading at the Market.*

1.....

2.....

3.....

4.....

5.....

6.....

7.....

8.....

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*Give an example of an item sold in each trading area:*

- 1.....
- 2.....
- 3.....
- 4.....
- 5.....
- 6.....
- 7.....
- 8.....

The Market is significant to Melbourne's culture and heritage and has been listed on the Victorian Heritage Register.

*List 3 key reasons that the Market is culturally significant:*

- 1.....
- 2.....
- 3.....

*What is the Victorian Heritage Register?*

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*What can you observe today that would not have been present 50 years ago?*

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## THE OLD CEMETERY AND THE QUEEN VICTORIA MARKET

The closure of the old Melbourne Cemetery in 1854 allowed the Market to expand.

*How many years ago did the old Melbourne Cemetery close?*

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*Describe the Cemetery memorial that stands on the corner of Queen Street and Therry Street.*

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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.

*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?*

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*What year did John Batman enter Port Phillip heads?*

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*How old was he when he arrived?*

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*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?*

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The Market is significant to Melbourne's culture and heritage and has been listed on the Victorian Heritage Register.

*Can you name 5 different religions?*

- 1.....
- 2.....
- 3.....
- 4.....
- 5.....

The rear wall of F Shed is the original cemetery wall.

*Sketch or describe the original cemetery wall:*

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## THE MEAT HALL AT THE QUEEN VICTORIA MARKET

Built in 1869 the wholesale Meat Market was stocked with sheep and cattle to support the '35 year old' colony. After five years it was relocated to North Melbourne and is now known as the Meat Market Craft Centre. The Meat Hall has been operating as a retail centre for the last 125 years.

*Where is the Meat Hall located?*

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*How old is the Meat Hall?*

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The architect William Solway rebuilt the facade of the Meat Hall in 1883 in the Italianate mannerism style, which was in line with European trends of the time.

*Describe the Meat Hall façade (front of the building):*

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John Simpson MacKenna (1832-1901) a Scottish immigrant sculptured the animals on the façade; other works include the Law Courts and the Windsor Hotel.

*What animals are depicted on the façade?*

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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.

*What has the cobblestone floor been replaced with?*

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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.

*What is the purpose of the long rail running the full length of the Meat Hall?*

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Trucks come from the abattoirs to offload supplies at the Queen Street entrance at 2am on a Monday morning.

*What is an abattoir?*

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The butchers arrive at 4am to start cutting and preparing the week's supplies, an operation that can take up to eight hours.

*Describe some of the activities of a butcher:*

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In the old days the stalls were half the size they are today and there was no running water. Butchers had to fetch water in buckets to clean out their shops. Some butchers brought ice to keep the meat cool; other butchers kept their meat in a cool room in Therry Street. The meat was then transported to their shops on small brown trolleys.

*What is sold in the Meat Hall today?*

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## THE DAIRY PRODUCE HALL AT THE QUEEN VICTORIA MARKET

The Dairy Produce Hall, which was opened on September 13, 1929 is the last of the buildings to be built on the lower part of the Market.

*Where is the Dairy Produce Hall located?*

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*How old is the Dairy Produce Hall?*

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The Dairy Produce Hall has been left in its original condition and retains many of its art deco features.

*Identify and describe/draw one of the art deco features:*

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The original marble counters were the equivalent of today's refrigerated cabinets.

*Can you locate an original marble counter? What is it being used for today?*

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The Dairy Produce Hall reflects the variety of food brought to Melbourne by immigrant groups.

*What is sold in the Dairy Produce Hall today?*

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As different migrant groups came to Australia they brought with them food from their own cultures. 90% of produce now sold in the Dairy Produce Hall is produced in Australia.

*List 10 products sold in the Dairy Produce Hall that have their origins in different countries:*

Product	Country of Origin
1.....	.....
2.....	.....
3.....	.....
4.....	.....
5.....	.....
6.....	.....
7.....	.....
8.....	.....
9.....	.....
10.....	.....

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.

*Why is food safety important?*

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*List 3 reasons why food safety is important:*

1.....

2.....

3.....

*Give 1 example of food safety that you can see demonstrated in the Dairy Produce Hall?*

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## THE SHEDS AT THE QUEEN VICTORIA MARKET

Construction of A-F sheds began in 1877 at the northern-most edge of the Market. The site was chosen because it contained the school, drill hall and the least-used section of the cemetery.

*How old are the sheds?*

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In 1878, the Market sheds G-J were built for wholesaling and retailing of fruit and vegetables for the first time.

*What were the sheds built for?*

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While H & I Sheds still stand, G Shed was removed to construct the current Meat Hall loading bay and a block of public toilets.

*Locate H & I sheds, what are sold in the sheds today?*

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The original J Shed burnt down and is now a public plaza.

*Describe the function of the public plaza?*

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In 1929-30, the City of Melbourne constructed 60 brick stores on the current car park to house the wholesale agents and merchants. A single row of the agents' stores along Franklin Street is all that remains of the merchants section of the Market.

*What are the brick stores used for today?*

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In 1963, stallholder Vincent Anguilotto was shot. This was the first of 5 shootings in the Market as a result of extortion to cheat immigrant Italian growers out of money.

*What is extortion?*

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A Royal Commission led to the registration of merchants, saw limits placed on the commissions they could charge and the decision to relocate the Wholesale Market to Footscray in 1969.

*What is a Royal Commission?*

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## RETAIL SHOPS AT THE QUEEN VICTORIA MARKET

In 1880, the Elizabeth Street shops were constructed following the realignment of Elizabeth Street.

*Compare the Meat Hall façade to one of the shops, what are some of the architectural differences?*

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William Solway designed the row of shops in Elizabeth Street in Victorian Style to create an interesting streetscape that allowed the Meat Hall to be extended.

*From your observations what are the key characteristics of the Victorian style?*

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*List 5 different retail shops trading along Elizabeth Street:*

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2. ....
3. ....
4. ....
5. ....

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Dr William Maloney had his rooms at 513 Elizabeth Street.

*What is located at 513 Elizabeth Street today?*

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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.

*What does a tailor do?*

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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.

*List 5 different traders and the main product sold in Victoria Street:*

1. ....

2. ....

3. ....

4. ....

5. ....

Many of the buildings are listed as notable buildings on the Historic Building Register of Victoria. The Market works with Heritage Victoria to conserve and restore the buildings.

*Why is it important to conserve historic buildings?*

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## HISTORY OF SUSTAINABILITY AT THE QUEEN VICTORIA MARKET

The plastic bag common today was only developed in the early 1960s.

*What would have been used prior to plastic bags at the Market to carry produce?*

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In 1891 the Melbourne and Metropolitan Board of Works (MMBW) was formed and became responsible for providing water to a rapidly growing city. It supplied water to Melbourne, via the Maroondah aqueduct.

*In what way does water use reduce potential health risks at the Market?*

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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 with the assistance of BP Solar and Origin Energy.

*List 3 ways in which energy is now used that would have not been possible when the Market first opened:*

1. ....

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2. ....

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3. ....

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The Market is conscious of the environmental impacts of business, and has taken a number of steps to ensure the increased sustainability of the Market as a whole.

*Why are businesses now starting to purchase green products?*

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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, polystyrene, timber and steel.

*Tick which of the current waste streams would have been present when the Market first opened:*

- Fat and bone*
- Fish offal*
- Fats and Oils*
- Paper and cardboard*
- Plastic*
- Glass bottles*
- Aluminium cans*
- Timber and steel*
- Polystyrene*

*Where does waste end up today?*

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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.

*Why is there growing interest in organic produce today?*

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In 1837 Hoddle grid was laid out, forming Melbourne's first street system, which 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?*

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*What transport options are there now to get to and from the Market?*

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# FOOD AND NUTRITION AT THE QUEEN VICTORIA MARKET

## INTRODUCTION TO FOOD AND NUTRITION AT THE QUEEN VICTORIA MARKET

On any full market day, shoppers can choose from 80 fruit and vegetable traders, 34 delicatessens, 24 butchers, 10 fishmongers, and around 650 general merchandise traders. Stalls are still paid for by traders on a daily basis.

The food pyramid is a guideline for the ratios of food types to be consumed daily in a healthy diet.

*What are the main types of food sold at the Market?*

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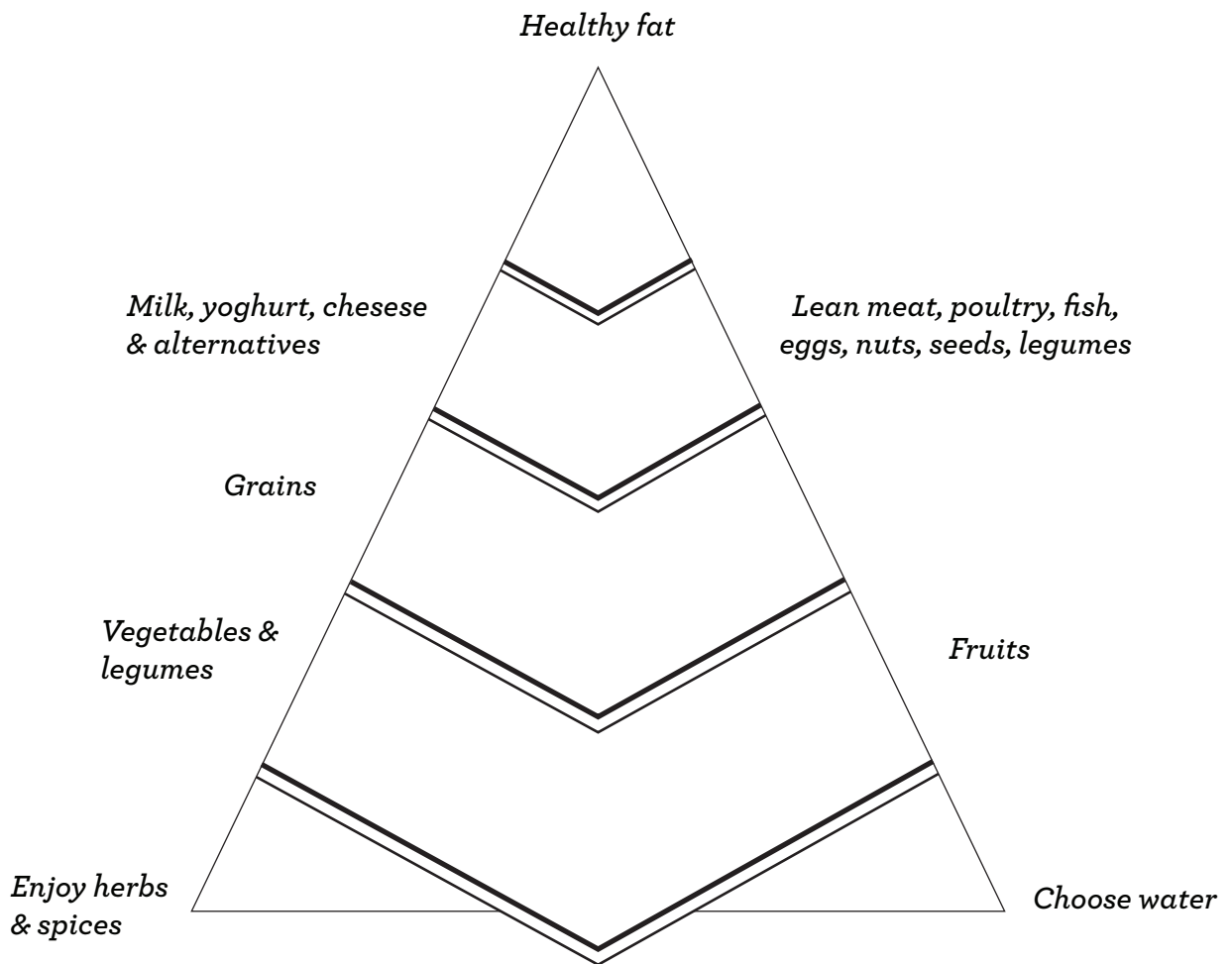
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A balanced diet consists of a variety of foods across the food groups.

*List what you have eaten today on the pyramid in the correct food group:*



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Eating food allows our body to maintain health, growth and energy. This is made possible with the basic nutrients available in the food.

*What is nutrition?*

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Food mainly consists of macronutrients, micronutrients and water. All these are essential factors for normal functioning of the body.

*Macronutrients include carbohydrates, fats and proteins. List an example of a food sold at the Market that is high in each of the following:*

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*Carbohydrate:*

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*Fat:*

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*Protein:*

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*Micronutrients are vitamins and minerals. List as many vitamins and minerals that you know of:*

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Nutritional requirements differ for each person; it depends on you age, sex, height, weight, activity and rate of growth.

*Visit the Food Court to select a nutritious meal, what would you choose for lunch?*

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*What makes it nutritious?*

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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.

*What would have been a less nutritious choice for lunch?*

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*What makes it nutritious?*

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## EATING AT THE QUEEN VICTORIA MARKET

The American Doughnut Kitchen has operated for over half a century and has become part of local tradition, being known for its hot jam doughnuts.

*Where is the hot jam doughnut van located?*

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*How much does a hot jam doughnut cost?*

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*Where would a jam doughnut sit on the food pyramid?*

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Foods high in sugar provide calories but not much in the way of nutrition. These foods include soft drinks, lollies and sweet desserts.

*What is the recommended guideline on how much sugar to include in the diet?*

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*List 3 foods at the Market that are high in sugar:*

1. ....

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2. ....

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3. ....

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Salt is a mineral made up of sodium and chloride. It is the main source of sodium in our diet and it is needed by the body to help regulate fluid levels.

*List three items at the market that are high in salt:*

1. ....  
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2. ....  
.....
3. ....  
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The average Australian eats up to nine times more salt than is required for good health.

*Locate a packaged product that is labelled 'no salt' or 'reduced salt'. What is the product?*

- .....  
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.....  
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Foods high in salt include processed, fast, canned and snack foods.

*The following foods are high in salt. Check which items below are sold at the Market:*

- Pizza*
- Potato chips*
- Hot dogs*
- Salami*
- Cream corn*
- Instant pasta*
- Tomato sauce*
- Soy sauce*
- Bread rolls*
- Sausage*

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Fat is an important part of a healthy diet as it protects organs, keeps us warm and helps the body absorb and move nutrients around. It also helps hormone production.

*Which of the items above have a high fat content?*

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Foods high in saturated fats include red meat, butter, cheese, and ice cream, as well as processed foods made with trans fat.

*Where in the Market would you find products high in saturated and trans fats?*

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Foods high in mono-unsaturated and polyunsaturated fats include vegetable oils, nuts, seeds, and fish.

*Where in the Market would you find products high in mono-unsaturated and polyunsaturated fats?*

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The key to a healthy diet is to choose foods that have more mono-unsaturated and polyunsaturated fats.

*Name an alternative product that is higher in mono-unsaturated and polyunsaturated fats:*

..... *instead of butter*

..... *instead of steak*

## THE DAIRY PRODUCE HALL AT THE QUEEN VICTORIA MARKET

The Dairy Produce Hall was the last building to be built on the lower part of the Market. It was constructed in 1929.

*List 5 different products sold in the Dairy Produce Hall:*

1. ....
2. ....
3. ....
4. ....
5. ....

*Which of the above is your favourite product and why?*

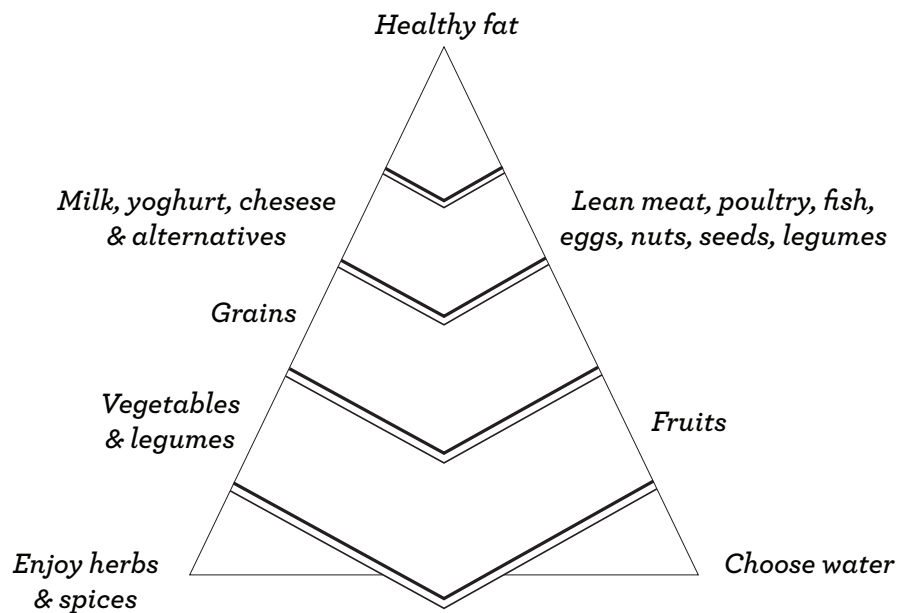
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Delicatessen originally was a term meaning “delicacies” or “fine foods” it changed to become the name of the store where these foods were sold and shortened to deli.

*Choose a shop in the Dairy Produce Hall to see if you can find a product in each food group. Record your findings on the pyramid below:*



*Does the shop specialise in a particular food group?*

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Many products sold in the Dairy Produce Hall are sold by weight.

*Name one product sold by weight and the cost per kilo:*

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In 1929 most stallholders were of English, Irish, Scottish or Welsh descent.

*Find a product at the Dairy Produce Hall that is representative of one of these cultures:*

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After 1945, Polish, Russians, Germans, Yugoslavs, Czechs and others settled in Melbourne.

*Locate the following produce:*

- Liverwurst*
- Smoked eel*
- Pickled cucumbers*
- Rye bread*
- Apple strudel*

In the 1950's and 1960's Melbourne became home to large numbers of Italians, Greeks and Turkish.

*Find a shop that specialises in any of these foods and describe the produce sold:*

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The 1980, brought larger number of Asian migrants to Melbourne.

*Find a stall or restaurant in the Market that specialises in Asian cuisine:*

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Most recently African foods have emerged at the Market.

*Locate the shop that sells African food in the Dairy Produce Hall.*

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## THE MEAT HALL AT THE QUEEN VICTORIA MARKET



*Where does the produce sold at the Meat Hall sit on the food pyramid?*

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

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Meat was once sold in 10 pound chunks and the first butcher to cut up meat and sell it in chops was told by fellow butchers that it would not catch on.

*How is meat sold today?*

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*Describe the appearance of kangaroo meat:*

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*What considerations need to be made when cooking kangaroo?*

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*Why do many traders specify their pork as being female?*

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

*Why is food safety important when handling and storing food?*

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

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*What are some health benefits of eating fish?*

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*How should fresh fish be stored?*

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*What particular care must be taken when handling raw chicken?*

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*What can be the consequences of incorrect storage?*

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## VEGETABLES AT THE QUEEN VICTORIA MARKET

Vegetables contain vitamins, minerals and other compounds, such as antioxidants or phytochemicals, which help protect the body against diabetes, heart disease and some cancers.

Vegetables are often cooked, although some kinds can be eaten raw.

Vegetables are available in many varieties and can be classified into biological groups or 'families'.

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.

*Why are vegetables an important part of the diet?*

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*List 5 vegetables that can be eaten raw:*

1. ....

2. ....

3. ....

4. ....

5. ....

*List 3 or more vegetables in each of the families below:*

1. Edible plant stem - .....

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2. Leafy green - .....

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3. Root - .....

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*Why do legumes sit higher on the food pyramid than other vegetables?*

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*Legumes come in many forms. List products in each category below:*

Soy products - .....

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Legume flours - .....

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Fresh beans and peas - .....

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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.

*List the vegetables that you can find for each colour:*

Red - .....

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Green - .....

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Blue and purple - .....

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White - .....

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*Which colour was the easiest to find and why?*

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Herbs are a type of plant used for seasoning food.

*Identify 3 herbs that are sold at the Market:*

1.....

2.....

3.....

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## FRUIT AT THE QUEEN VICTORIA MARKET

Fruit are the fleshy seed-bearing structures of plants that are sweet and edible in the raw state.

*What fruits are in season now?*

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*How do you know when a fruit is in season?*

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*What are the nutritional benefits of eating food in season?*

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*What vegetables are actually the fruit of the plant?*

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Vegetables are often cooked, although some kinds can be eaten raw.

*What nutritional value do nuts provide?*

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*List 5 common nuts:*

- 1.....
- 2.....
- 3.....
- 4.....
- 5.....

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Fruits provide a good source of vitamins, including vitamin C and folate, as well as carbohydrates in the form of natural sugars and fibre.

*Why is fruit an important part of the diet?*

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*List the vegetables that you can find for each colour:*

Red - .....

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Green - .....

.....

Blue and purple - .....

.....

White - .....

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Two serves of fruit and five serves of vegetables each day is the recommended allowance for adults.

*Why are fewer servings of fruit recommended per day than vegetables?*

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*Draw or describe a fruit you have never tasted before:*

*What country is this fruit grown in?*

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## 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.

*What is organic food?*

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*Where do you find organic food at the Market?*

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*What are the health benefits to eating organic food?*

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*What are the environmental benefits of organic farming methods?*

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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?*

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*List examples of organic labelling that you can find:*

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*What other types of labelling can you find on products?*

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*List the information that labelling on produce provides:*

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

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*Compare the cost of 5 products:*

<i>Product</i>	<i>Organic</i>	<i>Conventional</i>
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.....	.....	.....
.....	.....	.....
.....	.....	.....
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*How does organic produce compare?*

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*What is biodynamic?*

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# SUSTAINABILITY AT THE QUEEN VICTORIA MARKET

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## PLASTIC BAGS AT THE QUEEN VICTORIA MARKET

In 2019, the Market banned single-use plastic bags & plastic straws.

*Why has the Market moved away from plastic bag use?*

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

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

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*Can you see any other alternatives to plastic bag use?*

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*If not, can you think of alternative options?*

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The Market offers alternatives to plastic bags including branded cotton bags for sale around the Market.

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## GREEN PURCHASING AT THE QUEEN VICTORIA MARKET

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

*Provide an example of green purchasing:*

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Green purchasing is about buying smarter to minimise resource, energy and water use to deliver environmental and financial wins

*What would be a smarter choice for the product that you chose? Why?*

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Every purchase has an impact 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:*

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

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

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*Find a product sold at the Market that requires energy to be used:*

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*Which product requires more water for production?*

- Watermelon*
- Salami*

*Give a reason for your choice?*

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## WASTE AND RECYCLING AT THE QUEEN VICTORIA MARKET

Most of the Market waste is produced from the processing of food or from food packaging.

*List 5 benefits of recycling waste materials:*

1. ....
2. ....
3. ....
4. ....
5. ....

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.

*What is waste?*

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Fat and bone waste is used in blood and bone fertiliser.

*What can blood and bone fertiliser be used for?*

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Fish offal is collected and processed for stockfeed and fertiliser.

*What is fish offal? Where at the Market would it be produced?*

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Fats from grease traps and cooking oils from deep fryers are processed into stockfeed or converted to biodiesel.

*What is biodiesel used for?*

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Paper and cardboard

*What can paper and cardboard be recycled into?*

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Plastic, glass bottles and aluminium cans.

*How are plastic, glass bottles and aluminium cans collected at the Market?*

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The Market is making an effort to reduce the impact of its events on the environment through litter control, reducing waste and recycling.

*What is litter?*

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*What types of litter can you see at the Market today?*

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Single-use plastic bags for packaging are banned at the Market and at events. All packaging including take away food packaging is certified biodegradable.

*What is biodegradable packaging?*

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## ORGANICS AND FAIR TRADE AT THE QUEEN VICTORIA MARKET

*Where at the Market is organic food sold?*

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*List 5 different organic products:*

1. ....
2. ....
3. ....
4. ....
5. ....

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

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*How can you tell if a product is organic?*

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

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*Choose a product and compare the organic to the conventional equivalent, is there a cost difference?*

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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?*

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

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The Market is conscious of the environmental impacts of business, and has taken a number of steps to ensure the increased sustainability of the Market as a whole.

*What are the environmental impacts of purchasing green products?*

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## TRANSPORT TO THE QUEEN VICTORIA MARKET

In 1837 Hoddle grid was laid out, forming Melbourne's first street system which 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?*

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

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*Order the following forms of transport from most to least environmentally friendly:*

*Boat Bus Car Horse Train Tram Walking*

**MOST ENVIRONMENTALLY FRIENDLY**

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**LEAST ENVIRONMENTALLY FRIENDLY**

*Circle the forms of transport that you used.*

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*In what ways could you have travelled to the Market to decrease your environmental impact?*

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# STUDENT EVALUATION SHEET

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WE VALUE YOUR FEEDBACK. PLEASE COMPLETE THE FORM BELOW:

School: ..... Year level: .....

What I liked best about my visit to the Market:

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What I learnt on my visit:

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What I didn't like:

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What I'd like to know more about:

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# TEACHER EVALUATION SHEET

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School: ..... Year level: .....

Postcode: .....

Number of students: ..... Date onsite: .....

Number of teachers: .....

Did you use the Resource Kit for Secondary Teachers?  Yes  No (go to last sections\*)

If yes, which activity sheets did you use?

- History of the Queen Victoria Market
- Food and nutrition at the Queen Victoria Market
- Sustainability at the Queen Victoria Market

How would you rate your satisfaction with the kit?

- Excellent
- Good
- Fair
- Poor

Teacher Information

- Excellent
- Good
- Fair
- Poor

Student Instructions

- Excellent
- Good
- Fair
- Poor

Activity sheets

- Excellent
- Good
- Fair
- Poor

What did you like best?

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**What suggestions do you have for improvement?**

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**How did you find out about the Tour?**

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**Are there any other areas that you would like to see featured in the kit?**

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**\* If you would like to receive regular information about any of our other Market activities please complete your details below**

**Name**.....

**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: .....

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