

CherryHill
ORCHARDS

Cherry-Picking Education Visits

Yarra Valley
Victoria, Australia



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Introduction

CherryHill Orchards offers engaging, curriculum aligned education visits that connect students with where food comes from through real world, hands on experiences on a working orchard. Guided by our growers, students explore the cherry growing cycle, the role of nature in food production, and the importance of seasonal and sustainable farming.

Our programs are designed to be age appropriate, engaging, and easy for schools to integrate into classroom learning before and after the visit.







Program Overview

Location: CherryHill Orchards
(Coldstream or Wandin East)

Duration: 1–2 hours (tier dependent)

Season: November – January (cherry
harvest season, midweek only)

Group size: Minimum 15 students

A guided orchard experience led by
CherryHill growers

Safety briefing in a working farm
environment

Cherry picking experience

500g of cherries per student to take home
Age-appropriate learning activities and
discussion points

Tour Tier	Price Per Student	Optional Add On
Tier 1 - Little Farmers	\$25.00	+\$5.00 ice cream
Tier 2 - Orchard Explorers	\$30.00	+\$5.00 ice cream
Tier 3 - Food & Farming Futures	\$35.00	+\$5.00 ice cream

Teachers and supervising adults complimentary (1:10 ratio required)

Discovering Where Food Comes From
Best suited to: Prep – Grade 2 (Ages 5–8)
Duration: 60–75 minutes
Price: \$25 per student

Program Inclusions

- Welcome and farm safety introduction
- Meet the Farmer: what is an orchard?
- Cherry tree life cycle story (winter → spring → summer)
- Introduction to bees and pollination
- Demonstration: how to pick cherries safely
- Cherry picking experience (500g take-home box per student)
- Group reflection

Learning Outcomes

Students will:

- Recognise that cherries grow on trees
- Understand cherries grow in summer, not all year
- Learn that food takes time to grow
- Identify the basic role of bees
- Understand fruit must be ripe to be sweet and safe to eat

Victorian Curriculum Alignment

- Science (Biological Sciences): Living things grow and change
- Health & PE: Healthy food and food origins
- Humanities: Familiar places and agriculture

Little Farmers



Plants, Pollination & Growing Food
Best suited to: Grade 3–4 (Ages 8–10)
Duration: 75–90 minutes
Price: \$30 per student

Program Inclusions

- Welcome and working farm safety briefing
- Meet the Grower: farming across the seasons
- Exploration of the cherry growing life cycle:
 - Winter dormancy
 - Spring blossoms
 - Pollination by bees
 - Summer fruit growth and harvest
- Discussion on ripeness, colour, sugar and taste
- Demonstration: correct and sustainable cherry picking
- Cherry picking experience (500g take-home box per student)
- Interactive orchard quiz and group discussion

Learning Outcomes

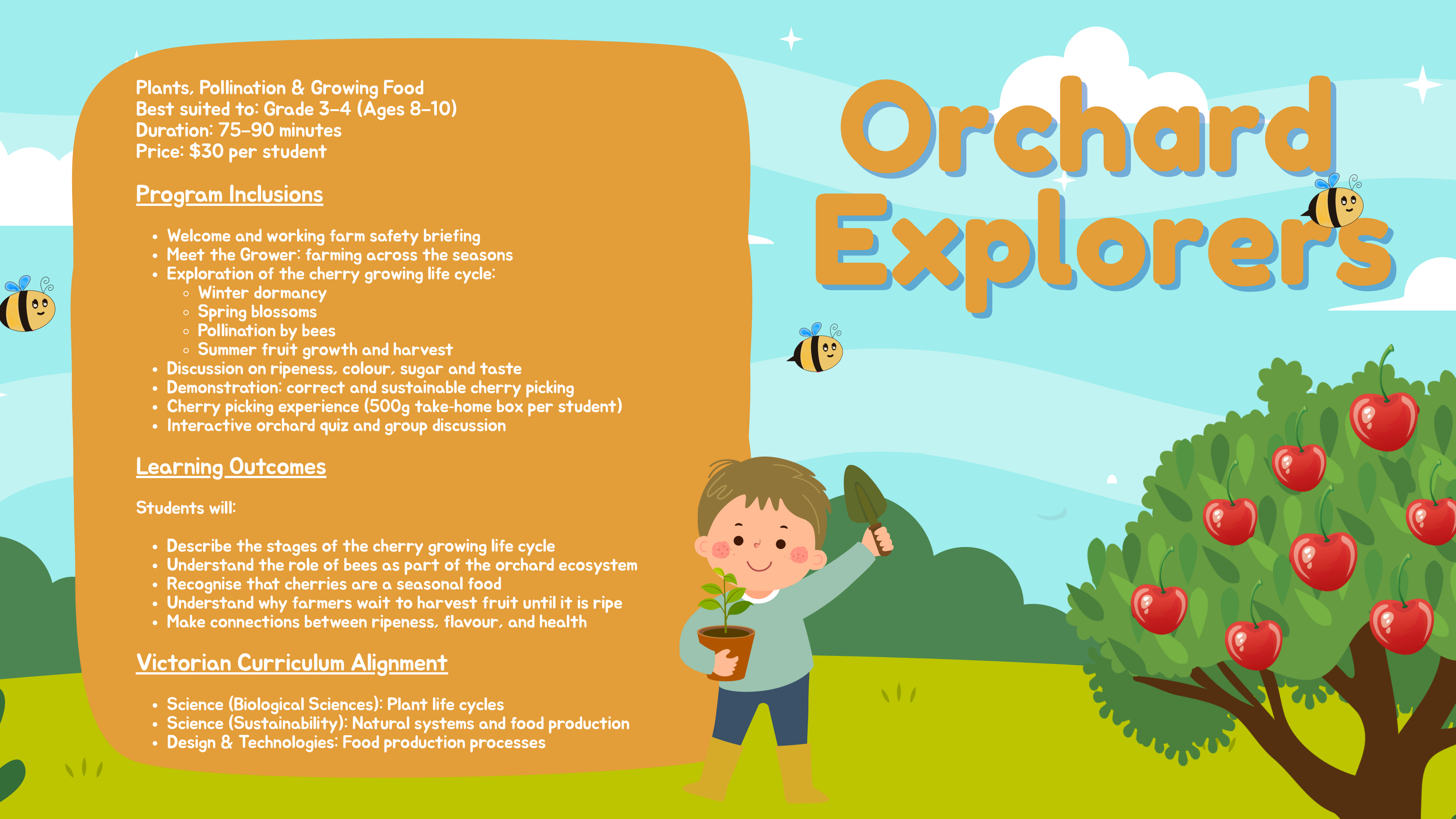
Students will:

- Describe the stages of the cherry growing life cycle
- Understand the role of bees as part of the orchard ecosystem
- Recognise that cherries are a seasonal food
- Understand why farmers wait to harvest fruit until it is ripe
- Make connections between ripeness, flavour, and health

Victorian Curriculum Alignment

- Science (Biological Sciences): Plant life cycles
- Science (Sustainability): Natural systems and food production
- Design & Technologies: Food production processes

Orchard Explorers



Understand The Future of Farming
Best suited to: Grade 5–6 (Ages 10–12)
Duration: 90–120 minutes
Price: \$35 per student

Program Inclusions

- Welcome and commercial orchard safety briefing
- Meet the Farmer: orchard management and seasonal planning
- In-depth look at the cherry orchard cycle:
 - Dormancy and energy storage
 - Pollination and biodiversity
 - Harvest timing and quality control
- Brix (sugar) testing demonstration using a refractometer to assess cherry ripeness
- Discussion on ripeness, sugar development and digestion
- Exploration of sustainable farming and food systems
- Cherry picking experience (500g take-home box per student)
- Reflection on food choices from orchard to consumer

Learning Outcomes

Students will:

- Understand food production as a system connected to nature
- Explain how seasons and climate influence food production
- Understand the importance of biodiversity (including pollinators)
- Recognise how harvest timing affects flavour, quality and digestion
- Understand that fruit sweetness can be measured scientifically using Brix testing
- Recognise how farmers use data and tools to make harvesting decisions
- Make informed connections between farming practices, sustainability and food choices

Victorian Curriculum Alignment

- Science: Ecosystems and sustainability
- Design & Technologies (Food): Evaluating food production
- Geography / Humanities: Primary industries and food systems

Food & Farming Futures



Why Cherry Hill?

Real-world, hands on learning
Direct connection to the Victorian Curriculum
Engaging, farmer led experiences
Fresh produce students harvest themselves
Memorable learning beyond the classroom
Risk register provided

For bookings or further information
Email: info@cherryhill.com.au | Call: 1300 CHERRY (243 779)

474 Queens Rd, Wandin East, Yarra Valley VIC 3139
739 Maroondah Hwy, Coldstream, Yarra Valley VIC 3770