

Training for self employment
18 – 20 May 2010

GRM NOVO MESTO Centre Biotehnike in Turizma
Slovenia

Study Tour Members:

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Dairy

Tuesday 18 May 2010, morning

The study group visited and was given an introduction to Grm Novo Mesto Centre Biotehnike in Turizma.

The Headmistress Vida Hlebec of the Agriculture school gave a presentation about the centre and the educational programmes available. An introduction to the teaching resources and commercial activity of the School was followed by a tour of the main site. We were hosted by Simon Jansa, Marja Guk, Ignacij Kralj and Mateja Prus.



The Centre has 4 educational focuses for young people finishing primary education at 14:

1. Agriculture School
2. Secondary School (Catering and Tourism)
3. Vocational Technical College
4. Gymnasia

Other major activities are the Boarding House and the Inter Enterprise Centre.

The curriculum is focused upon efficient primary production, product processing, marketing and developing services for tourism. Learners are offered a curriculum that can be highly individualised including essential, core optional and fully optional modules. The modules have both theory and practical assessment, assessment includes representatives from industry and the academic staff (ratio 1:3).

The farm of 250ha is located around Novo Mesto on separate sites. It consists of:

- 60 cow dairy producing milk
- Cereals
- Equine centre (30 stables)
- Honey
- Woodland
- Soft and top fruit
- Plant nursery (35,000 plants)
- Farm shop
- Indoor market
- Restaurant in town (to be opened June)



There has been considerable investment in recent years and the main site gave many opportunities for practical skills development.

There was a wide ranging discussion about the curriculum and other issues associated with delivering vocational training to young people. Of particular note:

- the development of a strong alumni of past students who meet to support the curriculum
- The development of teaching resources
- The method of individualising the programme
- The strong underlying theme of preparation for self employment has given the curriculum, the resources and future developments a direction

Tuesday 18 May afternoon

Accompanied by Simon Jansa, Marja M. Cuk and Mateja Prus

Driving to the region Bela Krajina

1. Guided tour at the farm Štrucelj (cows, production of milk)

The farmer, Tone Strucelj, is an alumni of the school (3y+2y+2y higher educ. at grm novo mesto – center biotehnike in turizma):

The characteristics of the farm:

- 1988 first building for 30 cows + 30 young-stock
- 2000 second building for 40 cows more
- 1200 l milk/day
- 7000- 8000 l/cow/year
- « integrated » production
- milking twice a day (6 A.M.- 6 P.M.) in twelve-twelve herringbone-parlour
- artificial insemination with Slovenian semen

- 1.9 cows/ha (integrated production)
- 20 ha grains
- 80 ha land
- 70 cows
- 450000 l milk/year
- 2 « milkomat », price € 20000
- normal milk price € 0.27, milk price at the milkomat € 0,80
- selling 100l/day/milkomat unpasteurized
- the milk must enter the milkomat at 4°C
- 12 weaners to feed and sell the meat at the farm
- 1 ha land costs € 7000, to rent it is €120/ha
- a part the slurry from the cows is going to a private biogas installation in exchange for electricity



2. Viticulturist Joze Prus (also an alumni of the school), Krmacina 6, Metlika (village with 8 houses and 28 inhabitants)

- nursery for vineyards
- bee-keeping for honey
- 13 varieties of vineyards on 14 different locations
- new cellar in 2000, oldest cellar 130 years old, first part rebuilt in 1999
- wine of the year of Slovenia in 2009 !
- bottling half-automatic : 6 people, 800 bottles/hour
- grape-varieties : Renski Riesling, Kerner Sladki, Modra (blue) Franklinja, Cabernet sauvignon, Yellow Muskat, Pinot Gris
- « Eiswine » : not every year because of the difficult process : the grapes must be harvested in 2 hours in the early morning, 4 – 5 o'clock, and the whole process must be done outside in the cold.
- They produce white, red, rosé and sparkling wine for the local market, no export
- Big Inox containers with cooling and heating system and Argon-technology against oxygen
- They produce first separately white and red wine, and then after fermentation they mix it and put sulphur in it depending of the selling period.
- 40-60 years old barrels for red wine : the wine stays one year in the barrels
- also « snaps » production in cooperation with the school



3. Turismfarm Zagar (1,5 km from Croatia, most southern corner of Slovenia) :
local products and dinner.



Conclusion:

The school has a good contact with alumni (old students). It's important for feedback and making curricula towards the future.

The farmers are differentiating their products and try to produce for and follow the local market.

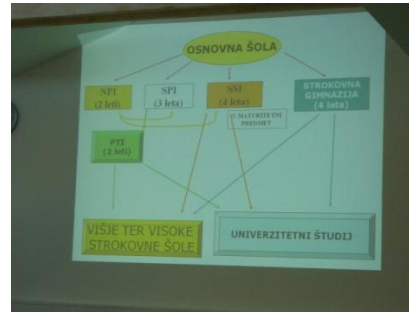
Wednesday 19 May - morning

Presentation from the Director Tone Hrovat

The vision for the School – is the vision for a small country. Self reliance and globalisation in times of recession: tension between local and global. There is a connection between primary production, rural development and regional sustainability – and the education has to prepare young people to be involved. The creation of the preparation for self employment and the – “project a job I created on my own” is central.

20 years ago the school was small and was going to close but now it is a major player, the Centre set out to train agriculture student s about production, processing, marketing, tourism. In Slovenia 90 % of farmland is designated integrated farming.

The Centre set out to use all funding for a common vision. Based on European research the curriculum was developed based on the Finnish model – integrating theory and practical.



The development of the curriculum, the practical teaching resources, and the growth in the numbers of learners are all held in the context of preparation for self employment. This development is impressive.

Wednesday 19 May 2010

Afternoon: accompanied by Simon Jansa, Ignacij Kralj

Region Krško with surroundings

The farm Turk (vegetables production); daughter is alumni of the school:

Characteristics:

- 25 ha
- 2,5 ha greenhouses
- 0,5 plant production
- 12 ha potatoes
- 5 ha earlier potatoes
- 1,5 ha paprika
- 0,5 ha tomatoes
- 4 ha cabbages
- 5% selling in own shop, 95% regional cooperation Krka
- paprika after strawberry
- 1 milion plants of paprika sold
- rotation: paprika-melon-tomato-cucumber
- 10 ha irrigation
- 4 family workers, 3 employees and 3 to 10 seasonworkers



The farm Lapuh (fruit production); son is student of the school

Characteristics:

- 6 ha apples
- 6 different locations
- 6 varieties: jonagold, gala, hederck, Ida red...
- transport and selling in Ljubljana
- 4 family workers, 7-8 season workers
- 30-40 tons/ha
- 1 tree produce about 20 years
- integrated production
- distance between rows 0,80 – 1,00m



Tourist farm Celestina (breeding of bulls, foresting, wine production)

- growth from 1955 in 45 years from 1 ha to 45 ha
- meat production: 40 bulls – until 2 years age – 700 kilos, limousin and charolais
- vineyard: 12 years old, 15000l/year
- forest: 32 ha
- tourism: restaurant/apartments/wine cellar
- 3 employees



Wednesday 19 May 2010

The morning was spent reviewing the programme and preparing a joint report for CEDEFOP.

There was a presentation from the Centre to each of the participants that included some of the products that the school produces.



The study visit team met the mayor of Novo Mesto and watched a presentation about history of the town. We walked to the very informative museum where we had a guided tour of the extensive collection of pre historic bronze, Iron Age and roman collections.

We also looked at the latest venture of the Centre – a café bistro and shopping outlet in Novo Mesto that is nearing completion. This will provide work experience for students in the café and in the retail outlet. It will also provide an outlet for food produced by the Centre’s farm and for other students attending or who have left the Centre to supply food to the café. The retail outlet will provide further outlets for produce, arts and crafts products of the Centre and its students.



Lunch was enjoyed down by the River Krka.



Wednesday 19 May 2010

Afternoon

Farm Rebselji in the village Sentjernej.

A family farm (father, mother, 2 sons and daughter) with beef cattle, horses for meat and a specialist carriage for weddings.

- Business plan prepared at Grm Novo Mesto by son
- Beef
- Fattening pigs
- On farm meat processing room
- Horses brought in
- Horse meat sold to abattoir in Italy
- Stock housed most of the time, some younger horses grazed
- Award winning salami produced on the farm
- Carriage business



The day ended at a local restaurant that specialised in meals consisting of local meat. The owner and chef is a higher education student at the Centre. This final meal was typical of our visit generous, tasty food and great company.



Appendix 1
Programmes offered by the School

