



Sample

Land-based Sector Vocational Taster

Student name	
Centre name	
ASDAN tutor	

Sample

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Land-based Sector Vocational Taster

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Summary of Achievement

Yellow centre pages



Achieving your Vocational Taster

How long will the Vocational Taster take?

You have the option of accrediting up to 60 hours of Land-based activities. For every 10 hours, you are awarded one credit, for example:

10 hours = 1 credit	30 hours = 3 credits	60 hours = 6 credits
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These credits can contribute towards other programmes and qualifications.

The **Land-based Sector Vocational Taster** can lead to:

ASDAN Personal Development Programmes

- Bronze, Silver, Gold or Universities

ASDAN Qualifications (Levels 1 and 2)

- **AoPE** (Award of Personal Effectiveness) Levels 1 and 2
- **CoPE** (Certificate of Personal Effectiveness) Levels 1 and 2

and could eventually lead to:

ASDAN Qualifications (Level 3)

- **CoPE** (Certificate of Personal Effectiveness) Level 3

What must I do?

Read through these introductory pages carefully.

Look at the modules and challenges and decide which challenges you wish to complete – your tutor will be able to help you decide.

Create an evidence portfolio to safely store all the material you'll need to have in place before your tutor can claim your Vocational Taster certificate.

Plan, organise and carry out your chosen challenges, collecting evidence as you go and storing it safely in your evidence portfolio.

Before asking your tutor to check your work and claim your certificate make sure your portfolio contains the following:

- A student book
- A completed Record of Progress (page 5)
- Evidence for each challenge completed
- The correct number of Vocational Taster Skills Sheets (see pages 43-50)
- A completed Summary of Achievement (yellow centre pages)
- A completed Personal Statement (yellow centre pages)

What will I need?

- Your own copy of this Vocational Taster book
- A portfolio (file or folder), into which you will put your evidence



Information for tutors

To download A Quick Guide to Short Courses, go to:

**members.asdan.org.uk/
my-courses/short-courses**

This contains step-by-step guidance for delivering any Vocational Taster Short Course, from registering with ASDAN to certification.



Recording Your Skills

Recording your skills

Next to each challenge is a set of tick boxes where you can record the skills you have been developing during the activity.

These help you link your achievements to the national standards for these skills.

Land-based activities provide an excellent opportunity to develop the skills of:

- Learning
- Teamwork
- Coping with Problems
- Use of IT
- Use of English
- Use of Maths

✓ Skills I used:

- Learning
- Teamwork
- Coping with Problems
- Use of IT
- Use of English
- Use of Maths



The importance of Key/Core Skills

These are an everyday part of adult and working life. You need to be able to make yourself understood when speaking and writing, planning your own learning, working with others, carrying out basic calculations and using information technology.

Every job needs some or all of these skills and they are just as useful in Further and Higher Education.

Learning

This skill is about how you manage your personal learning and development. It is about planning and working towards targets to improve your performance and reviewing your progress.

Teamwork

This skill is about how you work with others when planning and carrying out activities to get things done and achieving shared objectives. This will involve working with a group of people.

Coping with Problems

This skill is about recognising problems and doing something about them. It is about using different methods to find a solution and checking to see if they work.

Use of IT

This skill is about being able to make the best use of computers and other items such as printers, scanners and digital cameras. Being familiar with how to use this equipment is vitally important, not only in the workplace but also in the home.

Use of English

This skill is not only about how you talk to people but also about the ways you find out information and let other people know about your views and opinions. It also includes all aspects of writing and reading.

Use of Maths

This skill is about your ability to use numbers. If, for example, you've measured or calculated something you will have used numeracy skills. Being able to use numbers is a skill highly valued by employers; many of the challenges in this Vocational Taster will give you opportunity to practise your numeracy skills.

Module 1

Agriculture





Module 1 Agriculture

Section A: Complete at least THREE challenges over 10 hours (1 credit)

- 1** Use text and diagrams to make a set of instructions that would help an absolute beginner to start up and drive a tractor then:
- reverse with a trailer
- or
- fit and use a piece of hydraulic equipment

- ✓ **Skills I used:**
- Learning
 - Teamwork
 - Coping with Problems
 - Use of IT
 - Use of English
 - Use of Maths

- 2** Visit a livestock auction and report on your impressions. Find out about other ways of buying and selling agricultural products and outline the key features of each.

- ✓ **Skills I used:**
- Learning
 - Teamwork
 - Coping with Problems
 - Use of IT
 - Use of English
 - Use of Maths

- 3** As part of a group make an illustrated agricultural dictionary. You must have at least one entry for each letter of the alphabet. Compare your dictionary with other groups' and add any important words that you missed out.

- ✓ **Skills I used:**
- Learning
 - Teamwork
 - Coping with Problems
 - Use of IT
 - Use of English
 - Use of Maths

- 4** Find out about the inputs/costs and outputs/products associated with **one** of the main food-producing animals reared locally. Present your findings as either a poster or an illustrated talk.

- ✓ **Skills I used:**
- Learning
 - Teamwork
 - Coping with Problems
 - Use of IT
 - Use of English
 - Use of Maths

Module 3

Horticulture



Module 3

Horticulture

5 The products of the horticultural industry need careful storage to prevent spoilage and waste. Find out how **two** different horticultural products are harvested, transported and stored to keep them in the best possible condition. Present your findings.

- ✓ **Skills I used:**
- Learning
 - Teamwork
 - Coping with Problems
 - Use of IT
 - Use of English
 - Use of Maths

6 Photosynthesis is the most important process in horticulture. Plan and carry out an experiment to show how varying a factor such as light or temperature can change the rate of photosynthesis. Write up your results and make recommendations to help growers maximise their yields.

- ✓ **Skills I used:**
- Learning
 - Teamwork
 - Coping with Problems
 - Use of IT
 - Use of English
 - Use of Maths

7 Learn how to test soil for pH; show that you know which plants would grow well in this kind of soil, which will not grow well and ways to neutralise soil.

- ✓ **Skills I used:**
- Learning
 - Teamwork
 - Coping with Problems
 - Use of IT
 - Use of English
 - Use of Maths

8 Other agreed challenge:

- ✓ **Skills I used:**
- Learning
 - Teamwork
 - Coping with Problems
 - Use of IT
 - Use of English
 - Use of Maths

Module 6

Careers in the Land-based Sector





Module 6

Careers in the Land-based Sector

Section B: Complete ONE or TWO challenges over 10 hours (1 credit)

1 Undertake a period of work experience that involves working in a land-based industry. Complete a diary of your experience and update your CV to reflect what you have learnt.

- ✓ **Skills I used:**
- Learning
 - Teamwork
 - Coping with Problems
 - Use of IT
 - Use of English
 - Use of Maths

2 Undertake a period of volunteering that involves working in a land-based industry. Give a talk or presentation to tell others about the highs and lows of your experience.

- ✓ **Skills I used:**
- Learning
 - Teamwork
 - Coping with Problems
 - Use of IT
 - Use of English
 - Use of Maths

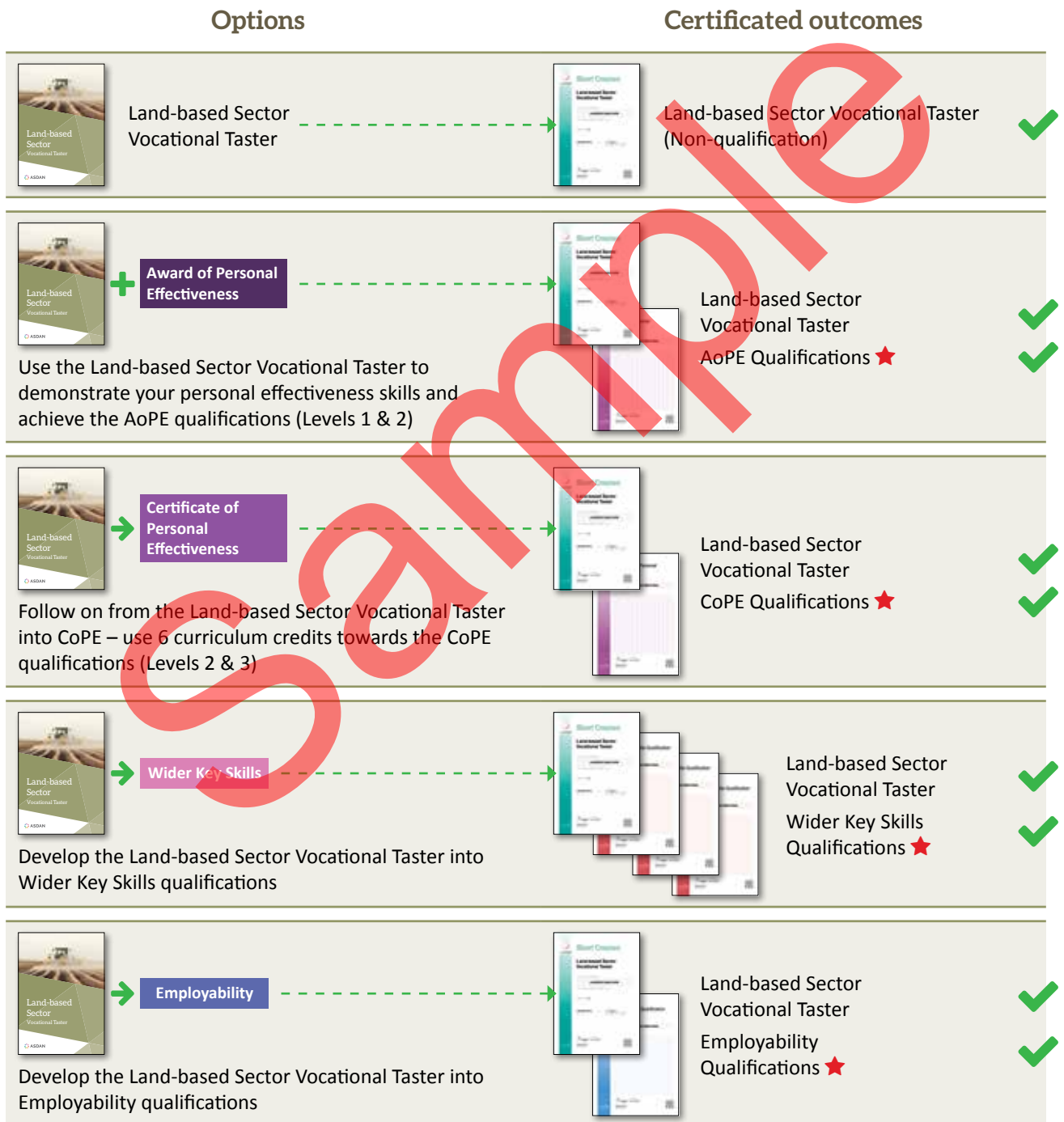
3 Plan and carry out a day-long visit to either a local specialist college or the Agricultural Science department of a university. Write about your visit, including the benefits and drawbacks of this as a place for further study.

- ✓ **Skills I used:**
- Learning
 - Teamwork
 - Coping with Problems
 - Use of IT
 - Use of English
 - Use of Maths



Adding Value

Your Land-based Sector Vocational Taster is recognised with an ASDAN certificate, and has a credit rating to reflect the time you have spent on your Land-based Sector activities. The Land-based Sector Vocational Taster can also be linked to other programmes and qualifications, which add value and give you further options for continuing to develop your skills and experience.



★ If you are aiming to achieve any of these qualification outcomes you should seek advice from ASDAN before starting your Land-based Sector Vocational Taster.

Sample



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