



## Permaculture Teacher Training 2023

April: Saturday 15th- Thursday 20th

6-day course at The Food Forest, Gawler, South Australia

With Hannah Maloney and Brenna Quinlan

We are delighted to offer this Permaculture Teacher Training course taught by the amazing duo Hannah Moloney from Good Life Permaculture and Brenna Quinlan, Permaculture designer and artist, at the learning centre at The Food Forest near Gawler, SA.

Join us for six days of intensive training that will provide you with a game-changing toolkit of teaching skills to use in the classroom and life in general. Whether you're already a trainer in need of some upskilling or refreshing, or thinking of becoming one, this course offers a safe and supportive environment to practice what you learn during the course. It is designed to empower you to become an effective, energetic and creative teacher and to turn teaching into a transformative and fun exchange for you and the people you influence.

The techniques you will learn are applicable to any field of human endeavour in which sustainability and ethical practice are important.

You will internalise a tool-box of creative and interactive learning methods and educational empowerment techniques that can be used in the classroom- and anywhere else for that matter- to communicate ideas and information and remove learning blockages.

The program runs from 8.30am to 5.00pm every day. Attendance for the entire duration of the course is necessary.

Please note that this is a non-residential course.

### The Presenters



**Hannah Moloney** of Good Life Permaculture is a landscape designer, permaculture educator, best-selling author and change maker. She has two decades of hands-on experience in designing, building, managing and doing projects around urban agriculture, small-scale farming, permaculture and community development – all towards building climate resilience. In 2015 Hannah was awarded the Tasmanian 'Young Landcare Leader Award' for her work with Good Life Permaculture and co-establishing Hobart City Farm. She's been a presenter on ABC's Gardening Australia since 2019, was featured in the Women Of The Island project and is an ambassador for Community Gardens Australia. Hannah has had the pleasure of working alongside some of the most celebrated permaculturalists in the world including David Holmgren, Rosemary Morrow, Dave Jacke and Brenna Quinlan. She is currently working on her second book which will be released late 2023! You can read more about Hannah here.



**Brenna Quinlan** is a permaculture illustrator and educator. She has taught on PDCs all over the country including those by David Holmgren in Victoria, Fair Harvest in WA, and Milkwood's PDCs in NSW. She has taught Permaculture Teacher Training alongside Rowe Morrow and Hannah Moloney and is part of Grow Do It Permaculture Education with permaculture band Formidable Vegetable. As an illustrator, Brenna's work can be seen in David Holmgren's Retrosuburbia, Milkwood's online course and book, Ross Mars' Life in a Garden series, and Costa Georgiadis' Costa's World. You can read more about Brenna [here](#).

## Course requirements

This course is for people who have done a Permaculture Design Course (PDC) or equivalent. Please contact Brenna if you have any questions about this requirement: [brenna.quinlan@gmail.com](mailto:brenna.quinlan@gmail.com)

## The Course outline

This course follows the internationally used curriculum of Rosemary Morrow. It offers a safe and supportive environment to practice what you learn during the course. Hannah and Brenna use creative teaching processes, an abundance of resources and allow plenty of time to practice newly learned skills.

You will learn how to:

- Teach groups using learner-centered education
- Use appropriate body language and cultivate self-awareness
- Creatively select effective teaching tools and methods
- Design your own PDC and other courses
- Adapt to challenging teaching environments
- Use non-violent communication
- Work with people from different cultures and backgrounds
- Draw on practical experience
- Think on your feet
- Debrief and give appraisal of your own and other peoples' teaching

## The Venue

The course is hosted at The Food Forest, a remarkable 20-hectare, certified organic permaculture farm and learning centre developed by Graham & Annemarie Brookman in 1983.

The Food Forest has a long history of demonstrating and teaching permaculture at school, VET, Uni and community levels including Permaculture Design Courses with David Holmgren and the foundational Accredited Permaculture Teacher Training course in SA. Internationally, Annemarie taught a European Permaculture Educators course at 'Friland', an ecovillage in Denmark in 2010 and that course resulted in the formation of the European Permaculture Educators Network. The Learning Centre also runs workshops and courses such as Organic Vegetable Growing, Fruit & Nut Production and Building with Strawbales as well as the 10- day Permaculture Design Certificate.



The property is situated on the south bank of the Gawler River and produces over 150 varieties of organically grown fruit and nuts (pistachios, macadamias, walnuts and pecans), cereal and vegetables, honey and carob beans, as well as free range eggs, livestock, nursery plants and timber. Most of The Food Forest's produce is sold at the Adelaide Farmers Market. But more importantly, you'll be eating some of the products during the course!

Broadband Wi-Fi access is available in the teaching area.

### Food

Lunch, morning & afternoon teas each day are included in the registration and include vegetarian, vegan and omnivorous options. Delicious, healthy, local and seasonal is important to us! A lot of the food served at the course will be from The Food Forest, including many varieties of fruit, nuts, vegetables and herbs. We have also preserved produce from the different seasons. Other foods such as milk, cheese, bread and some grains & pulses will be sourced locally, in many cases direct from the producers. We do our best to cater for different needs but as we are cooking for a substantial number of people, please note that for *very specialised* dietary requirements you may need to bring some of your own supplies.



### Covid

We are continuously monitoring and updating our COVID safe practices to make our workshops and events as safe as possible for everyone and as such we will follow the guidelines and recommendations in place at the time of this course.

If we must cancel the course before it starts due to Covid-19 we'll provide a refund, minus an admin fee of \$80, which will be used towards covering unavoidable costs.

### Accommodation and getting to the venue

This course is non-residential. Students need to organise their own accommodation and transport to and from The Food Forest. If local accommodation is required, there is a range of accommodation options available in and near Gawler to suit a variety of needs. The closest is at our neighbours, 'Riverdell' which offer a variety of accommodation options including camping and well-appointed homes with prices as low as \$30 per night for an unpowered campsite, all within 5

min walking distance of The Food Forest. Very limited spaces available, so get in quick. For bookings, contact Justin Martin from Riverdell Spiritual Centre on 0481 851 329 or via [admin@riverdell.org.au](mailto:admin@riverdell.org.au).

The Gawler Visitor Information Centre offers information about local places to stay including caravan parks: [Gawler Visitor Information Centre | Town of Gawler Council](#) and of course there are Air BnBs; search near Gawler: <https://www.airbnb.com.au/>

There is a good train connection between Adelaide and Gawler: <https://www.adelaidemetro.com.au/>. The closest station is Tambelin, just before the Gawler stations, and from there it is a 15-20 min walk to The Food Forest.

Closer to the course we might be able to facilitate carpooling contacts.

### Course Fee

The course fee includes 6 days of intensive learning, morning tea, lunch & afternoon tea on all days and a certificate on completion of the course. The fee also includes the booking fee, so there will be no unexpected expenses at the check-out.

Course Fees	
	Costs
Early bird Price (before COB March 17 <sup>th</sup> )	\$950 pp (incl GST)
Standard Price (after March 17 <sup>th</sup> )	\$1050 pp (incl GST)

### Cancellation policy:

If you need to withdraw from the course, please give at least 3 weeks notice (before 24 March) so we can fill your place. We will refund your course fee minus an admin fee of \$80. You are of course also welcome to pass your place to a friend or family member. If you withdraw with less than 3 weeks notice (after 24<sup>th</sup> March), we won't be able to refund your fee, but you can offer your ticket to a friend or family member. However, if we end up having a waiting list, we might be able to offer your ticket to someone else, in which case we would refund minus the admin fee of \$80.

### Testimonials

From the Permaculture Teacher Training course Brenna and Hannah ran together in 2019:

*"REMARKABLE. But words are not enough to express the depth of Hannah & Brenna's skill, knowledge and general existence. You two are beyond incredible and your teaching is a masterpiece (seriously every minute was beyond words from the space you created, the language you used, your delivery, the structure/progression of course, the support you gave each other and gave each student, the space you gave us for growth, the laughs....I could go on but my heart might explode). It was a MASTERPIECE of teaching (and how to exist/communicate in this world) which I will forever be grateful for experiencing and learning from you both."*

*"I adored them as teachers. They were very professional but also welcoming and kind."*

### Bookings

Bookings are via The Food Forest website: [Upcoming Courses » The Food Forest](#)



# Permaculture Teacher Training 2023 Payment Information Sheet

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The information below shows our 'earlybird' (before March 17<sup>th</sup>) compared to 'standard' costs.

To register and pay online, visit [foodforest.com.au/courses/](https://foodforest.com.au/courses/)

## Payments

- Your place is reserved upon receipt of full registration or \$475 deposit. Final payment is due on Friday March 17<sup>th</sup> to qualify for the early- bird price. Please note that balance payments after March 17<sup>th</sup> attract the standard price. See table below for pricing.
- **Registration** includes morning and afternoon tea & lunch on all days of the course. A certificate on completion of the full course. There is no extra charge for a booking fee.
- **Cancellation:** We understand that circumstances can change. If a cancellation is made before Friday 24<sup>th</sup> March a refund will be made, minus an admin fee of \$80.00. If you cancel after Friday 24<sup>th</sup> March, the registration is transferable to another person, but is non-refundable. *If* however, we can successfully offer your spot to someone on our waiting list we will refund your fee, minus an admin fee of \$80.00
- In the event of insufficient registrations or other unforeseen reasons, the organisers reserve the right to cancel the course with one week's notice. In this case a full refund will be made. Unfortunately, we can-not refund travel or accommodation expenses incurred.
- If The Food Forest has to cancel the course due to COVID prior to commencement, a refund of fees paid will be made, less an admin fee of \$80 which will be used towards covering unavoidable costs.
- If the course must be cancelled while it is in progress due to COVID regulations, a proportional refund of fees paid will be made, less an admin fee of \$80.
- In all of the above cancellation scenarios, we can-not refund travel or accommodation expenses incurred.

Course Fees	
	Costs
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