Careers in viticulture and wine

Industry Guide
Hosting school students



Hosting students is a valuable opportunity to showcase your innovative operations and inspire the next generation workforce.

Career programs are incursions – where you go to the school to talk about the industry and your career or excursions – where students and teachers come to you. Both opportunities make locally relevant career pathways and roles visible, relatable, and tangible.

Why engage with your local schools

- Living in an agricultural region does not guarantee that students understand the industry around them.
- Sharing your career journey, expertise, and workplace environment helps students understand real-world career pathways in a locally relevant industry.
- It is an opportunity to showcase local ambassadors across diverse and non-traditional roles to help students envision themselves in similar careers.
- Highlighting innovation, sustainability, and technology fosters curiosity, especially in upper primary school children.

Where to start

- **How to connect:** Reach out to the principal, agricultural teacher or any other contact you may have at your local school.
- **Existing resources:** Use the opportunity to help raise awareness of the **Careers in viticulture and wine website** and resources, even if they are not interested in an excursion or incursion.
- Offer your time and/or availability to host students for a tour. The tips and hints over the page will help.

Careers in viticulture and wine

Industry Guide
Hosting school students

Preparation and logistics:

- **Attendee list:** Confirm the number of students and teachers you feel comfortable hosting. Request a student list from the school prior to the visit. Any visits agreed to must have teacher attendance from the school, according to their governance requirements.
- **Safety:** Students must wear closed-in shoes. If high-vis vests are required, confirm whether the school will need to provide their own or whether you can provide them.
- **Jewellery policy:** Let the school know in advance if jewellery is not permitted in packaging areas.
- **Photo consent:** Always check with the school before taking photos, as some students may not have permission.
- **Toilets:** If you don't have bathroom access, notify the school ahead of time to assist with their planning.
- **Biosecurity:** Where possible, have a foot bath ready for when students step off the bus.

Tour details:

- **Duration:** Recommended duration is 1 to 1.5 hours. For longer visits, allow for a lunch break.
- **Caution areas:** Highlight trip hazards, chemical zones, and other safety concerns so schools can update their excursion risk assessments. Follow the same health and safety procedures you already have established in the workplace.
- **Bus access:** Confirm if there is bus access and advise the best place for parking.
- **Tour format:** Consider a driving tour around the vineyard if walking is too long for students.

Content and engagement:

- **Interactive elements:** Demonstrate technology, automation, machinery, tractors, grape growing, soil testing, packaging, and wine labels – where possible give students hands-on experiences.
- **Terminology tips:** Emphasise grape production, biology (grapevine life cycle), food processing, science (e.g., fermentation, baume measurement), and technology. Do not talk about wine consumption; instead, talk about the science involved in winemaking, compare winemakers to chefs following recipes.
- **Product range:** Share information on alternative products such as juices or other grape-based goods.

Communication:

- **Be responsive:** Acknowledge teacher emails or calls – many don't have time to follow up repeatedly.

Post-visit etiquette:

- **Keep the connections going:** Agreeing to host an excursion of Year 7–8 students for no more than two hours each year is a great way to connect with your future workforce. Schools, teachers and students will value the opportunity!

Watch the webinar

Planning a Viticulture excursion or incursion: A guide for teachers and industry.

Hosted by Amy McCosker from Agri-tech Education with Shelley Ray-Brennan from Kingston Estate Wines and Justine Fogden, Agricultural Teacher with Loxton High School (recorded in November 2025, 40 minutes).