



Fact Sheet: Pigs in Schools

Guidelines for Pigs in Schools including supply arrangements

<https://www.porksa.com.au/pigs-in-schools/>

Pigs in Schools is now widely conducted as part of the agricultural curriculum in Ag focused High Schools.

These Guidelines have been prepared to harmonise supply arrangements and promote best practice management.

They have been developed through consultation with long standing suppliers of pigs to the program.

Industry is keen to provide appropriate support to teachers and students to obtain an enjoyable learning experience.

Policy: Supply, Management, and Pricing Pigs for Schools

A standard charge of \$100/pig by all suppliers to cover cost of production is recommended.

Supplied pigs should be at least 5-6 weeks of age.

- This price will be reviewed by Pork SA when appropriate
- If the supplier wishes to discount from the recommended charge (i.e. if it is their own children's school), it is up to the supplier to arrange
- Pork SA recommends that every pig sourced by schools MUST be from APIQ[✓]® certified sites

Suppliers are encouraged to provide Schools with female pigs if possible.

- Initial feed and bedding (optional)
- Advice on housing and management
- Guidance on managing pig health problems



All schools must nominate a vet (not necessarily a pig vet) to the Education Department who is available for guidance and advice as needed.

Schools are encouraged to

- Coordinate supply to avoid holding pigs over holiday periods – unless there are support staff with relevant experience available through the holidays to ensure 7 day per week care
- Be aware of APIQ[✓]® Quality Assurance requirements and follow where appropriate
<https://australianpork.com.au/apiq>

The price paid to suppliers is set as per above, irrespective of profit the school earns by selling products from these pigs.

On-sale of live pigs are NOT permitted; pigs may only be sent for routine processing

- Schools/teachers MUST follow Statutory marketing requirements (PIC, branding, PigPass, transport to abattoir)
- https://pir.sa.gov.au/animal-management/livestock-movement/property_identification_code_pic?shorturl_pic
- [https://australianpork.com.au/pigpass-and-APIQ[®]](https://australianpork.com.au/pigpass-and-APIQ<sup>®</sup)
- No pigs return to farm of origin at end of the school term

These guidelines have been received as valuable industry input by the department.

However, schools will continue to negotiate in their local markets as they see fit, as they do with all other costs of goods.

Please contact Pork SA to be directed to the appropriate support: 0477600347
admin@porksa.com.au

Explanatory notes

The foregoing are best practice Guidelines that reflect industry practices, expectations and obligations for Entities holding pigs.

APIQ[®] covers more than disease and quality standards – it includes food safety, animal welfare, biosecurity and traceability.

These are important foundations for any production system and provide an environment of best practice as a foundation for student training and experience.

Sourcing pigs from APIQ[®] Accredited farms is an unarguable requirement:

- To ensure assurance of the health, welfare, food safety and biosecurity standards of pigs reared and ultimately marketed as per statutory requirements
- Irrespective of schools preferring to source intensively or outdoor-reared pigs
- As a sound business risk management practice

Following APIQ[®] practices as far as is practicable in school programs:

- Provides students with a sound experience of best practice
- Provides insight into following a career in the pig industry

- Supports teaching and learning programs
- Incorporates Good Agricultural Practices (GAP) in the Pigs in Schools program

Pork SA does not support on-selling of live pigs by schools to others for the reason of:

- Preventing spread of any undetected disease
- Protecting against any mishandling by inexperienced operators
- Assuring the pork finally produced is safe and wholesome for consumption
- Protecting the reputation of schools and industry

These recommended Guidelines may not fit all school scenarios, however, where varied they should provide an equivalent standard of management practice and safety:

- For pigs are held over holiday periods (e.g. breeding programs, to optimise marketing returns) management must provide equivalent care
- For APIQ[®] sourced pigs acquired via Shows, these should be subjected to additional health and biosecurity risk assessment prior to entry and managed with “enhanced” biosecurity practices (e.g. impose temporary quarantine isolation and monitoring practices) as they have an increased likelihood of disease exposure

Sale of pigs MUST meet statutory requirements that underpin meat safety, animal welfare and traceability.

Relevant resources

1. Good Agricultural Practice (GAP)
<https://www.fao.org/4/y8704e/y8704e.htm>
2. APIQ[®] and GAP
<https://www.sciencedirect.com/science/article/abs/pii/S0956713511001198>
3. Enhanced biosecurity practices
<https://australianpork.com.au/apiq/apiq-resource-library>
4. Australian Pork Ltd Classroom resources
<https://australianpork.com.au/classroom-activities>

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