

**Organic Production principles**

Intensive 25-hour Weekend Course

**(Friday and Saturday’s)**

**Location:**

**The Horse & Jockey Hotel, Horse & Jockey, Co Tipperary**

**Trainer: Mary Lynch**

**Course Fee: 220**

**Funding provided by the National Organic Training Skillnet (NOTS)**

**Booking Essential- Contact Nots 071 9640688 / EMAIL** [**info@nots.ie**](mailto:info@nots.ie)

**wE CAN NOW TAKE REGISTRATIONS ON OUR WEBSITE AT** [**www.nots.ie**](http://www.nots.ie)

**Course fee €220**

**Course Content:**

* Review the origin and history of organic production
* State the principles of organic production
* Interpret the Organic Standards
* How to complete an organic conversion plan
* Assess the economic viability & market opportunities for organic production.
* Preparing a business plan for farmers considering conversion
* Background to organic production
* Principles of organic production
* Organic Standards
* Economics of organic production
* Organic Scheme requirements

Applicants must attend each session. Farm walks and classroom sessions may be changed due to weather conditions.

This course is a QQI / FETAC Certified Course and all applicants must provide to

proof of their PPS Number and copy of birth cert

**Course Timetable (Total 25 hours)**

* Friday 8th March 2019

Classroom Session 3pm-10pm

* Saturday 9th March 2019

Classroom Session + Afternoon Farm Walk 10am-5pm

* Friday 29th March 2019

Classroom Session 3-10 pm

* Saturday 30th March 2019

Classroom Session & Farm Walk 10am-5 pm

**On completion of the course, participants will be proficient in:**

* Interpretation of organic standards
* The principles of organic production
* Assessing economic viability and market opportunities