



Permaculture Design Certificate Autumn 2016

April 21-25, May 6-8 & 21-22

10 day course at The Food Forest, Gawler, South Australia

With David Holmgren, the Brookmans & Others

Why Study Permaculture?

Population growth and consumption levels are pushing our Planet toward a catastrophic environmental tipping point. Permaculture offers a way that we, as individuals and communities, can take control of our future and live sustainably. Permaculture is a design system which draws upon the great truths of traditional knowledge, modern scientific understandings and the ethics of a peaceful and democratic society. The approach was first developed in Australia in the late 70's by Bill Mollison and David Holmgren and is now taught in over 100 countries. Since then hundreds of thousands of people have graduated from Design Courses and are using this tool to build resilience and diversity into their lives.

Permaculture can be employed on any scale, from balconies and backyards to large farms and regional communities anywhere on the planet and in any climate. It offers a stable landscape of productive trees, shrubs and animals, human-scale living and self-reliant children who have the confidence to design a sustainable future for themselves.

It is based on three ethics: care of the Earth, care of communities and acceptance of personal responsibility for consumption and population. Many principles, technologies and strategies have evolved to make permaculture one of the most accessible and dynamic solutions to the issues we face in the 21st Century.

Permaculture Design Certificate

21-25 April, 6-8 and 21-22 May

This 10 day intensive course will present you with an opportunity to consider your life in a new light and gives you increased confidence and many skills needed to design a sustainable and meaningful place for your future.

You will work with a group of motivated fellow students with diverse skills and backgrounds and learn through lectures, practical activities, small group work, case studies, DVDs, field trips and games. In addition to our experienced teaching team, you will have access to a wide range of printed and digital resources.



The extended format of the course is for busy people, designed to cause minimum disruption to other parts of your life as well as to allow you to absorb and practise skills from one learning block before moving on to the next. However the residential aspect is important, as it helps you become fully immersed in learning about sustainable living.

Sessions are scheduled in the evenings, but we finish at 5pm on the last day of each block. The first teaching block of 5 days starting Thursday April 21, includes Anzac Day Public holiday which this year is on Monday April 25. There are 3 days in total which are normal 'working days'; these may need some planning to have off.

In The Food Forest PDC you will work on a major design project of your choice. Many of the excellent designs have been implemented around the world.



Whilst many people study permaculture as a design system for their personal and/or professional lives, successful completion of the course will qualify you for a Permaculture Design Certificate which makes you eligible to practice or teach permaculture commercially and to proceed towards the Diploma in Permaculture Design. The course can also be recognised as relevant prior learning towards the completion of requirements for the nationally accredited VET Certificate IV in Permaculture and Graduate Certificate in Permaculture. Earlybird discount applies; see booking form.

Topics

The course at The Food Forest will focus on the southern Australian environment and the ways we can enrich rural and metropolitan landscapes. It will cover such topics as:

- Permaculture ethics, principles & design of sustainable systems
- Reading the landscape - land capability assessment
- Passive solar design for houses and structures
- Sustainable energy, 'waste' and recycling
- Appropriate human settlements
- Personal, family and community strategies
- Soil management/ Soil health: improvements and maintenance
- Garden, farm and urban planning
- Orchard and food forest design
- Alternative economic models
- Catchments, water management (urban & rural) and aquaculture
- Revegetation, agroforestry, bush food and wildlife
- Value-adding and direct marketing
- Application of Permaculture Design in professions & trades



Principal Tutors



David Holmgren, co-ordinator of the concept of permaculture, will be presenting during the first part of the course. This unique opportunity to learn with one of the leading exponents and philosophers of permaculture gives you a chance to update your values and techniques or start your permaculture career at the cutting edge. In 2003 David published "Permaculture: Principles & Pathways Beyond Sustainability", a book which is the first significant development on the permaculture concept since Bill Mollison's "Permaculture: A Designers' Manual" which was published in 1988. David teaches permaculture for this millenium, free of the necessity to justify some of the now publicly accepted environmental concepts which occupied so much time in the traditional course. To find out more about David: see www.holmgren.com.au



Annemarie Brookman runs an organic market garden, a stall at the Adelaide Showground Farmers Market, a busy office and family and coordinates the WWOOF-ers (Willing Workers On Organic Farms) at The Food Forest. She has observed societies, crafts and cuisines in many countries. Her passion for visually beautiful and wholesome food and her skills as a designer are expressed in a direct and practical manner. She is skilled in the integration of poultry and vegetable production and is an unashamed lover of chooks. Time management, small scale marketing, functional and sustainable home-building and fitting systems around the needs and development of children are themes which Annemarie enjoys raising. She is qualified in permaculture design & training, art and craft.



Graham Brookman has experienced land use all over the world and his search for ecologically sustainable farming systems led him to the permaculture model devised by Bill Mollison and David Holmgren. Graham has put the model to the test and teaches his findings in an energetic, interactive and practical style. Discovering how to build with straw bales has given Graham free rein with the construction of an amazing series of beautiful and environmentally responsible structures. He has taught hundreds of others how simple it is to build anything from a garden bench to a house from straw bales. He is a qualified horticulturalist, teacher and permaculture designer and was founding chairman of the Adelaide Showground Farmers Market and the Gawler Natural Resource Centre. Though first a farmer, he was involved in town planning and has made numerous educational films.

Guest Tutors and Field Visits

A wide range of guest tutors, selected for skills in their particular field and their commitment to sustainable living and permaculture will also teach in the course. Tours will visit outstanding examples of permaculture, in & near Adelaide.

The Venue

The Food Forest is a remarkable 15 hectare, certified organic permaculture farm and learning centre that is the result of the passion and vision of owners Graham & Annemarie Brookman. From its buzzing biodiversity come over 150 varieties of organically grown fruit and nuts, wheat and vegetables, honey and carob beans, as well as free range eggs, nursery plants and timber. Most of The Food Forest's produce Graham and Annemarie sell at the Adelaide Farmers Market. We'll be harvesting and eating some of the products during the PDC!

Teaching and research

The farm conducts research into organic growing and climate change adaptation and hosts collections of tree crop varieties representing a unique genetic resource, willingly shared with others wishing to establish sustainable plantings. The Food Forest has an extensive short courses program and Graham and Annemarie have provided training to refugees from Burma, Afghanistan and Burundi aiming to establish food gardens for their communities. The property operates as one big teaching area and course participants will be involved in at least one practical project such as revegetation or garden layout.

History

The heritage-listed, pioneer homestead and much of the history of the farm has been retained. When the property was purchased in 1983, it was not much more than a bare barley paddock; only a few towering River Red Gums remained along the Gawler River from the time when the Kurna Aboriginal people camped in their shade and gathered food from the land. The riparian understorey had become a mass of boxthorn, prickly pear and sour sob and the soil was degraded from years of continuous cropping. The indigenous riparian ecosystem has now largely been restored and the revegetation systems developed, have attracted much public interest. A movie made about the river repair is at <http://www.youtube.com/user/TheFoodForest>



Sustainable building technology

The old stone barn has been transformed into a Learning Centre for the presentation of courses and workshops. Nearby is the Department of Health approved 'loo with a view', a Clivus Multrum composting toilet & reedbed system which transforms human by-products into reeds for mulching, rich compost for fertiliser & structural-grade bamboo.

Environmentally responsible building technologies are also demonstrated in the Studio, an Eco-gazebo and a coolroom, all of which are constructed with straw bales. The Cob Oven shows the ancient craft of building with special mud mixtures. The extension to the homestead is an exemplar of passive solar design using a fusion of straw bale, stone and well-insulated corrugated iron. Rainwater is collected for use in the house; grey and black water is treated by a reedbed system and used in orchard irrigation. Solar panels heat the water and photovoltaic cells provide the house with almost 7kW of green electricity; surplus power is fed into the grid.

Awards & ABC TV:

2013 Winner, Barossa Regional Food Awards

Finalist SA Food Industry Award: PIRSA Regional Award

Finalist Premier's Natural Resources Management Award: Service to NRM

2012 Honourable mention in The (En)Rich list: Post Growth Institute

2011 Adelaide Showground Farmers Market: Chef's Inspiration Award

2009 Australia Day Corporate Citizen Award, Town of Gawler

2007 Winner SA Premier's Food Awards: Environmental Sustainability

2006 Finalist National Banksia Environmental Awards, Education category

2005 Winner Nature Foundation SA, Good Business Environment Award for Environmental Responsibility & Leadership

Category finalist National Banksia Environmental Awards in Business Environmental Responsibility and Leadership

2004 Winner Premier's Food Awards Leadership in Sustainable Industry

Finalist Year of the Built Environment, Exemplars Program

2003 Winner Organic Federation of Australia National Award Best Organic Producer. Runner up for the Best Organic

Education Project.

2005, 2001 State finalist National Landcare Awards

ABC Landline: The Food Forest featured on 'Landline' on April 6th 2008. To view this informative 10 minute segment visit: <http://www.abc.net.au/landline/content/2006/s2208413.htm>

It featured on **ABC Gardening Australia:** Episode 10: A farming special on June 2, 2012. See the 7 minute, permaculture focussed segment on: www.abc.net.au/gardening

YouTube- Food Forest TV Channel

The Food Forest has made 30 micro movies with experienced cinematographer/video editor Sam Collins, to create 'how to' videos, ranging from practical straw bale building techniques to controlling codling moth in your apple trees. See the films at <http://www.youtube.com/user/TheFoodForest>

Logistics

Accommodation

The accommodation is in a share, bunk-style facility at The Food Forest. Alternatively you can bring your own van or tent, or possibly book a private cabin not too far from The Food Forest.... or commute from home.

Food

Meals are included in the registration and include vegetarian, vegan and omnivorous options. Delicious, healthy, local and in season is important to us! A lot of the food served at the course will be harvested from The Food Forest, including as many varieties of fruit, vegetables and herbs. We have also preserved produce from the different seasons. Of course we don't produce everything; milk, cheese, bread, grains, pulses, meat will be sourced locally, in many cases direct from the producers. We do our best to cater for different needs but please note that for *very specialised* dietary requirements you may need to bring some of your own supplies.



Come Prepared

If possible, we would like you to have read one or some of the following texts "Permaculture: Principles & Pathways Beyond Sustainability" by David Holmgren, "Introduction to Permaculture" by Bill Mollison and Reny Slay, "Permaculture: A Designers' Manual" by Bill Mollison and "The Holistic Life" by Ian Lillington is another local permaculture text. Richard Telford's website www.permacultureprinciples.com explains permaculture Ethics and Principles well. Of course there are other Permaculture book titles and there is a lot to google about Permaculture.

The Food Forest's DVD '[Design for Life](#)' gives an introduction to permaculture and to The Food Forest. You can see the 3 minute trailer on YouTube (the whole DVD is available for purchase from The Food Forest website).

For Details

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Website: www.foodforest.com.au
Location: 80 Clifford Rd, Hillier (in Adelaide street directory). 20 min walk from Tambelin Railway station on the Gawler line.

Permaculture Design Certificate

Price Information Sheet



April 21-25, May 6-8 & 21-22, 2016

10-day course at The Food Forest, Gawler, South Australia
with David Holmgren, the Brookmans & others

The information below shows our 'earlybird' compared to 'standard' PDC costs.

To register and pay by direct deposit, cheque or online, visit foodforest.com.au/courses/.

Payments

- Your place is reserved upon receipt of full registration or \$500 deposit (final payment is due Friday 8th April, 2016)
- **Group prices** apply when bookings for 2 or more people are made at the same time. Payment for entire group is to be made in **one transaction**, ie 2 people would be paid for in one online, direct deposit or cheque payment.
- **Registration includes meals, notes, entry fees on field trips and your accommodation option**
- Please note: In recent years the course has filled quickly, well before the close of early bird discount date. We suggest you book early to avoid disappointment.
- The registration is transferable to another person or another PDC course to be run at The Food Forest, but is non-refundable, if you cancel after Friday 8th April, 2016.
- In the unlikely event of insufficient registrations, 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 expenses incurred
- Please contact us for our bank details if you would like to electronically transfer your payment.

Earlybird prices (before COB March 18th 2016)

	Costs
No accommodation needed	\$1810 pp
No accommodation needed, group booking	\$1760 pp
Camping	\$1920 pp
Camping, group booking	\$1870 pp
Bunkstyle	\$2015 pp
Bunkstyle, group booking	\$1965 pp

Standard prices (from March 18st 2016)

	Online costs
No accommodation needed	\$1960 pp
No accommodation needed, group booking	\$1910 pp
Camping	\$2070 pp
Camping, group booking	\$2020 pp
Bunkstyle	\$2165 pp
Bunkstyle, group booking	\$2115 pp