



**BIOTECHNICAL  
CENTRE NAKLO**

since 1907

## **OUR TRADITION AND EXPERIENCE**



## BRIEF HISTORY

We are proud to have 100-year-old tradition originating from the times when Dairy School was founded in the town of Vrhnika in 1907. It turned into Specialized School of Agriculture in 1926 with its new site in Škofja Loka. In 1946 it was once again relocated – this time to Kranj. In 1983 the school changed its name to Secondary School of Dairy and Agriculture Kranj and finally in 2002 it was extended to Secondary Biotechnical School Kranj, introducing organic farming in a dislocated rural area of Strahinj. In this wonderful rural site a new school centre was erected in 2006, gaining its name Biotechnical Centre Naklo the following year. Thus since 2007 Biotechnical Centre Naklo has developed as a centre of Vocational College, Secondary School and Inter-Enterprise Educational Centre.

## Slovenia



## Welcome to Biotechnical Centre Naklo

We are recognized as a high quality educational, research and development institution, devoted to concern for nature, healthy food production and processing as well as for landscape management in cooperation with enterprise sector. We encourage entrepreneurship and innovations, promote individual's personal development and care for friendly working environment of our employees.



Marijan Pogačnik, MA  
director of Biotechnical Centre Naklo



## VOCATIONAL COLLEGE

Deciding to go to college can be a big step. We are here to help students achieve their future dreams in **Agriculture and Landscape Management** or in **Nature Conservation** career.

### **Agriculture and Landscape Management Programme / Nature Conservation Programme**

- duration: 2 years
- mode of study: full-time or part-time course
- the programme is evaluated with 120 credit points (CP), according to European Credit Transfer System (ECTS)

The objectives of the **Agriculture and Landscape Management Programme** are to prepare potential graduates for theoretical and practical knowledge in the field of food production and landscape management:

- to gain generic and vocational specific competences in agriculture and landscape field of work
- to promote integrated approach to landscape management
- to ensure individual's responsible attitude to quality of work
- to raise students' confidence and skills at commercial decision making and at problem solving, etc.

The objectives of the **Nature Conservation Programme** are to prepare potential graduates for theoretical and practical knowledge in the field of nature conservation:

- to promote sustainable development in management of natural resources
- to exercise advisory function at the use of genetically modified organisms
- to exercise advisory function at organic waste management
- to plan the procedures of valuable natural features conservation, etc.



## SECONDARY SCHOOL

Our mission is to make the best possible school for all our students, to enable schooling with no failures. We are dedicated to ensuring that each student is aware of the skills, talents and knowledge needed to begin the career long wished for in his chosen field after finishing education at our Biotechnical Centre.

We offer high quality education programmes to our students and adults. This education is free of charge to students but chargeable to adults. The programmes are as follows:

- Biotechnical Gymnasium, a 4-year education as a stepping stone to further university level education
- Nature Conservation
- Horticulture
- Agriculture and Entrepreneurship
- Food processing

All programs are a 4-year professional technical education.

- Florist
- Gardener
- Farmer
- Confectioner
- Baker

All programs are a 3-year vocational education.

- Assistant in Biotechnology and Care as 2-year vocational education

Since 2007 the school has been an active project partner in **Biotechnical Schools - Schools for Life and Development** national project. Our aim is to educate the students well enough to apply their theoretical knowledge in everyday practical work which results in better job competencies of our students.



## EXTRACURRICULAR ACTIVITIES AND SPECIAL EVENTS

We provide a wide range of extracurricular activities and special events such us:

- clubs
- competitions
- exhibitions
- charity events
- free trips organized for the best students of each school term
- project and research assignments
- student exchanges
- mediation.

The school has engaged in various projects and partnerships.

### School Projects:

- School for Parents**
- Slovene Student Exchange**
- Gifted and Talented Students, ...**

### State Projects:

- Healthy School**
- Teacher's Own Development**
- Evaluating Our Quality, ...**

### International Projects:

- Student Exchange**
- Eco School**
- Spring Day Project**
- Cooperation with UNESCO, ...**

### Student Exchanges

We have had regular exchanges with Biotechnical Schools all over Slovenia, as well as with schools in other countries such us Austria, Italy, Croatia, Serbia, Poland, France, Norway, etc.

Student exchanges enable students the opportunity to make the transition into new culture, to strive harder to put more from themselves whatever their task during their exchange is, and mostly to improve their knowledge of English and German.

Living with the Slovene host family is a truly rewarding experience for every foreign student since it is always our students of Biotechnical Centre Naklo who host them. Slovene host students come from a variety of regions and backgrounds so wherever the foreign students are hosted – either in Ljubljana or in any of the rural villages situated in Gorenjska region they soon, thanks to their Slovene host family, feel like home.

For the Slovene minority students coming from neighbouring Austria this is a great way to master their knowledge of Slovene language.



## ORGANIC FARM

Our farm is a vital part of Biotechnical Centre Naklo, managing 23 hectares of agricultural land.

The farm has been under **certified organic management** since 2004, therefore all farm products are certified as **organic products**.

### FARMING WITH THE YOUTH

The farm provides a valuable educational resource with its basic aim to enable practical work for students. Throughout the school term the daily farming operations are carried out by the students with the support and supervision from farm staff. Since 2007 we have promoted students' full participation at practical work on the farm. In this way students can gain experience and skills of more independent work which is the key element of their future job.

The activities the students learn to do individually are:

- selling farm products
- marketing and promotion of farm products at fairs, etc.
- communication skills with the farm visitors

In addition, our farm is a focus for research. Researches are a continual part of our farm's business and educational programme.

### MODERN PRODUCTION HAND IN HAND WITH THE ENVIRONMENT

A modern cow shed and horse stable have been built to shelter livestock which mostly includes cattle and horses. During the warm part of the year the livestock is put out to pastures whereas in winter months it is raised in the shed. The roof of the shed is converted into solar power plant.

The horticultural component of the farm consists of two greenhouses. One of them is used for production of organic plants and the other one for the production of balcony flowers, other ornamental plants and other flowers.

The farm also prides itself with an organic orchard and a beehive located in the orchard.



## DAIRY - OUR TRADITION, OUR PRIDE

It has been our tradition to work with milk for more than 100 years. Tradition and expertise are the main reasons why we can do it well. Most cow's milk produced at the farm is processed into dairy products, all of them being organic. The dairy products available at our dairy are different sorts of cheeses, yoghurt, cottage cheese, butter, whey, etc.

**Mascarpone cheese** is a true speciality of our dairy. It has been our biggest pride since 2006 when it was for the first time awarded **Grand Gold Medal** at the International Quality Assessment of Dairy products in AGRA International Agricultural - Food Fair.

In 2008 mascarpone was awarded the most prominent special award **Champion** as a result of gaining Grand Gold Medal for the years 2006, 2007 and 2008.

Since then it's been awarded priding itself with the honourable title Grand Gold Medal every single year.

### THE SCHOOL MARKET - THE FIRST STEP TO HEALTHY LIVING

Deciding to shop products brought from nature is easy in Biotechnical Centre Naklo. Just a few steps from the main building there is a traditional double-linked hay rack "toplar". There you can buy products produced by students at our dairy, workshops, greenhouses..., as well as the products that local farmers and producers of organic foodstuffs offer for sale. Anyone visiting Biotechnical Centre Naklo can choose from our large range of products, many of them of organic origin.

The school market is a good practice case which functions as a real market and classroom hand in hand. The students working at the market come to contact with real marketing and they also practice communication with their customers.

### VISITING THE FARM

In addition to the teacher and student exchange, we host a range of visitors throughout the year: researchers from different colleges and universities, Slovene and foreign Ministry of Education representatives, Ministry of Agriculture, Environment, representatives, representatives of institutes, mayors of different towns and cities, local community representatives, farmers, rural youth and children of all ages - from kindergarten to teenage age, who all regularly benefit from our facilities. The farm is widely used for demonstrations and presentations of our programmes, for research, farm walks, and events organized for the wider farming and local community.



# PROJECTS AND PARTNERSHIPS

Biotechnical Centre Naklo has been an active participant and is eager to continue these activities in the following international projects of

## Lifelong Learning Programme:

**Erasmus:** It fosters mobility of our students and teachers.

**Leonardo da Vinci:** Its aim is to enable Vocational students work or train abroad, exchange best practice and develop innovations.

**Comenius:** It enables and increases the mobility of students and teachers, as well as promotes partnerships across EU.

**Grundtvig:** It has been set up to help adult learners improve their skills, knowledge and experience learning in different countries.





## PROJECTS AND PARTNERSHIPS

**EU Structural Funds** we are active in are as follows:

**European Regional Development Fund** - objective 3 - Territorial Cooperation (crossborder, interregional, transnational)  
**European Social Funds**

**Research Projects**



We wish to cooperate with institutions throughout the European Union, fostering the mobility of our students and contributing to the high quality of the European higher education.

Having been active in many projects, we are open to participate at various fields of work and themes such as organic farming, countryside problematics, nature conservation, organic production and processing of food, floristics, horticulture, renewable sources of energy, etc.

**Home and International Associations** we participate in are:

**Association of Slovene Higher Vocational Colleges**

**Consortium of Slovene Biotechnical Schools**

**Flornet**

**European Association of Institutions in Higher Education**



## WHAT PROFESSION TO CHOOSE?

At our Department of Adult Education you can choose among the whole range of formal adult learning programmes. Let us mention a few good reasons why to decide for secondary school education as an adult:

- we are the team of teachers always eager to improve knowledge at home as well as abroad, and pass the new experience gained to our adult students
- our adult students can choose among a variety of formal programmes that can help them enhance their careers in many fields of work from horticulture, foodprocessing, ... to agriculture; all the programmes enable excellent basis for individual's self-employment.
- the programmes we offer are not merely high-quality but also highly competitive at European level
- over 2000 participants choose to attend our formal and non-formal adult learning programmes each year.

We aim to encourage adults in learning of all kinds, thus providing the following free of charge training courses:

- computing
- communication skills courses
- spelling courses
- creative workshops
- healthy lifestyle and food workshops and lectures, etc.



Non-formal knowledge and skills gained by doing our courses together with work experience can enable adult participants to apply for the National Vocational Qualification.



## LEARNING FOR PROFESSIONAL DEVELOPMENT AND FREE TIME

Our courses and trainings are aimed for anyone who wishes to gain some basic skills or improve the skills needed for professional development or free time activities.

### BRINGING OUR BEST DAIRY PRODUCT TO YOU FOR OVER 100 YEARS

Building on many years of experience, our centre organizes **MILK PROCESSING COURSES**. Nowadays many people decide to process milk at home and here we are to teach them how to make different kinds of cheese, yoghurts, cottage cheese, as well as how to make the famous **Biotechnical Centre mascarpone**.

**MEAT PROCESSING COURSES** and **FRUIT AND VEGETABLE PROCESSING COURSES** are also available.

### IT IS IN OUR NATURE

In the field of **AGRICULTURE** we focus upon:

- courses from healthy and safe food production at organic farming
- biodynamic gardening courses
- plant protection courses focused upon plant protection products
- training for safe tractor driving

### HERE WE ARE FOR YOU AND YOUR PLANTS

A series of professional expert courses in the field of **HORTICULTURE** and **FLORISTICS** is launched in cooperation with prominent Slovene and foreign experts. We offer the education and professional training with the purpose to obtain the certificate '**European Florist Level 1**', led by florist experts from the Netherlands.

Every year we organize **Trends in Floristics**, the unique event given to wider audience of florists, gardeners and all flower lovers.

Wider audience can also choose among the following:

- courses from designing and arranging gardens
- tree pruning courses
- gift-wrapping courses, etc.

### WITH PASSION FOR COOKING...

Everyone can be sure to find a course meet his skills and area of interest. Our wide range of **COOKERY COURSES** comprises:

- breadmaking
- traditional Slovene dishes in modern way
- confectionery courses
- international cuisine.

Having finished your course, you will feel self-confident and impatient to return to your home kitchen to experiment with your skills.





## Slovenia



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REPUBLIKA SLOVENIJA  
MINISTRSTVO ZA ŠOLSTVO IN ŠPORT



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