Produce small red fruits in biologic agriculture
September 2022 – Forcalquier (04)

This formation is intended for you if you wish...
- Understand the itineraries and economic management of the production of small red fruits in bio
- Place one or several agro-ecological workshops of small red fruits in bio

Contents
Tour 1 – Understand the itineraries and economic management of the production of small red fruits in bio
- Tour of table: balanced with the competences of chacun
- Techniques and adaptations to the pedo-climatic context of the Hautes-Alpes:
  - Choice of the parcel, the farm, irrigation, itinerary, etc.
- Economic basics: investments and functioning of farms for the different agro-ecological workshops
- Visit of parcels with an agro-ecological workshop of small red fruits in bio

Tour 2 – Place one or several agro-ecological workshops of small red fruits in bio
- Return visit of the previous visits and exchanges
- The alternative practices and their place in the agro-ecological workshop of small red fruits in bio
- Deepening of economic and technical: responses to the problems of the workshops
- Laboratory of transformation: what do I need?
- Briefing for the 2 days of formation with the workshops

Teaching methods / Material and tools
Teaching methods: oral presentation of the trainer via a diaporama, sharing of content according to the table in open formation, field with observations, agronomic discussion and analysis of the agro-ecological workshop, exchange between the workshops and the trainer, participation of the trainer with a lot of experience.
Material and tools: diaporama, flipchart, support of formation format PDF, material of pre-learning and observation of the soil

Evaluation methods
Initial: assessment of needs and level of practice through a table.
Final: assessment of acquired by a QCM (corrected collectively) and evaluation of the satisfaction by questionnaire.

Information
Victor FRICHTH, 06 86 17 68 62, maraichage@bio-provence.org
COVID-19: This occasion, we pray you to wear a mask and to respect the barrier rules in force. Thank you for taking your own repas.
Mise à jour le 14/02/2022

Financial support of:

Date: September 2022
Duration: 2 days (14 hours)
Hours: 8h45-17h00
Place: The localization of the school will be indicated by mail before the start of the formation.
Date of registration: 24 March 2022
Number of places: minimum 8 and maximum 18
Target public: producers and porters of projects in agricultural biologic
Information on practical matters
Repas: Tired of the sac
Intervenant: Stéphane MARTIGNAC, consultant-trainee in small red fruits
Responsible for the formation: Victor FRICHTH, gardener, maraicher, houblon chez Agribio 04
Persons in situation of handicap (PSH): contact-us.
Prerequisite: None.
Tarif: 30 € TTC / hour. Payment in advance through VIVEA according to eligibility (verify the consumption of your annual allocation with Vivea). For the non-eligible or non-financed (salary, demandeur of employment, chef d’entreprise hors agriculture, particular, etc.), contact us.
You need to replace your form? Contact us for your back-up.
Registration: Online registration form:
https://docs.google.com/forms/d/e/1FAIpQLSdb5hp63grw80P6yHAhYuyTuze1n5T4e3V1tOlCjW1aRbCNw/viewform?usp=sf_link
and general conditions of formation:
https://www.bio-provence.org/formation/formation_structure_conditions.php?id=135

Action réalisé avec le soutien financier de: