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**Developing the Young Workforce - Interesting Practice in Skills (3-18) exemplar:**

**Work-based learning opportunity at Cream o’ Galloway, Dumfries and Galloway**

The following document provides a brief summary of the key elements of this project.

For more information please access this exemplar on the National Improvement Hub here: <https://education.gov.scot/improvement/searchresults?k=DYW>

**1. Introduction**

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| **Establishment / title** | Cream o’ Galloway |
| **Contact name and details** | Work experience co-ordinator  [Workexperience@dumgal.gov.uk](mailto:Workexperience@dumgal.gov.uk) |
| **About the establishment** | Cream o’ Galloway is a family run business outside Gatehouse of Fleet that produces award-winning organic ice cream and local cheeses as well as a popular woodland adventure playground, indoor visitor center and play areas, walks and nature trails. The Company has recently linked up with Dumfries and Galloway education department in order to support the development of learners’ employability skills as part of the authorities efforts to realise the DYW ambitions. |
| **Main tags** | Secondary,  Employability  Employer engagement  Senior phase |

**2. Project information:**

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| **Overview** | **Work placements at Cream of Galloway**  In discussion with Employability and Skills and Education Development Officer the following three opportunities are being offered:  **1. One week in Production** – Ice cream manufacture, packing, coding, stock control and storage; sales and marketing.  Induction – includes team introductions, site safety, hygiene rules  Requirements – you should be age 14+  **2. Ice cream product development**, - manufacture, packaging, coding, stock control and storage; sales and marketing.  Time period – half day per week for one term  Induction includes team introductions, site safety, hygiene rules  Requirements – you should be age 16+  **3. Food Service.**  Time period – half day per week for one term  Induction – includes team introductions, site safety, hygiene rules, ingredient criteria, our standards.  Requirements – you should be age 16+  Cream o’ Galloway are keen to engage with schools to improve the work placement offer to ensure both young people and employers gain more from the experience. |
| **How did you do this?** | Helen Fenby from Cream o’ Galloway was invited to attend a discussion group as part of the development process for the work based learning toolkit. As a result of hearing how other local employers had approached working with schools, Cream o’ Galloway put together various work based learning opportunities along with an open day to advertise these opportunities to local young people and their parents. |
| **Impact** | Young people in local schools can plan work based learning as part of their senior phase and gain experience in application, interview and preparation for work as well as the skills developed if they successfully complete a placement at Cream o’ Galloway. |
| **Curriculum links** | Students who attended demonstrated the following attributes across the 4 capacities of CfE   * I can identify the skills I have learnt across the curriculum, how these relate to the world of work and can apply these appropriately during work placements and other work-related learning. * I can confidently access and interpret the information I need to make well informed choices about my learning options, pathways and how these relate to possible future careers. * I can work towards achieving qualifications which support me to achieve my future career aspirations. * I can share, evaluate and evidence my skills for learning, life and work to help me make successful future choices and changes. * I can draw appropriately on evidence from my skills profile to help me complete application forms, create CVs and when practising interview techniques. * I can describe all aspects of typical recruitment and selection processes and how to best prepare for and manage these. * I can consistently demonstrate the skills, attributes and behaviours needed to sustain and progress my career. |
| **Wider DYW context** | This project is part of our Dumfries and Galloway Youth Guarantee which aims to support every young person in Dumfries & Galloway into a positive destination. It features in our Pathway to Employability toolkit which supports schools in building on skills developed in the broad general education as part of CfE. This case study exemplifies our partnership working, linking employers and schools in order to provide our young people with the information and experience they need to make an informed choice about their future.  Please refer to the ‘[Guide to work-based learning in Dumfries and Galloway’](https://education.gov.scot/improvement/Pages/dyw12-work-based-learning-in-dumfries-and-galloway.aspx) for more information on the wider DYW context of this exemplar. |
| **Partnerships** | Cream o’ Galloway  Dumfries & Galloway Council, Education Service  Dumfries & Galloway Council, Employability & Skills Service |
| **Next steps** | We aim to continue to develop and promote the programme throughout all 16 schools in the region sharing the case study as an example of how local businesses can work with schools. |
| **Quotations** |  |
| **Standards and guidance materials** | Did you/your staff use any of the following documents in preparation or alongside the development of this project:  [Career Education Standard](http://www.educationscotland.gov.uk/Images/CareerEducationStandard0915_tcm4-869208.pdf)  x  [Work Placements Standard](http://www.educationscotland.gov.uk/Images/WorkPlacementStandard0915_tcm4-870517.pdf)  x  [School/Employer Partnership Guidance](http://www.educationscotland.gov.uk/learningandteaching/thecurriculum/dyw/schoolemployerpartnerships/index.asp) |

**3. Additional information**

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| **Resources** |  |
| **Web links** | <http://www.creamogalloway.co.uk/> |
| **Contacts** | Ann McCulloch  Employability Development Officer  [workexperience@dumgal.gov.uk](mailto:workexperience@dumgal.gov.uk) |