

**Interesting Practice in Skills (3-18) – Developing the Young Workforce context**

Education Scotland aims to find out about examples of ‘interesting practice’ specifically relating to career education, work placements and the world of work in order to support practitioners involved in the implementation of the ‘Developing the Young Workforce’ agenda .

We are looking for compact information of approx. 300 words (‘scrollable’, bulleted etc.) to provide practitioners with key information about your work on [the DYW website](http://www.educationscotland.gov.uk/learningandteaching/thecurriculum/dyw/index.asp) and the [National Improvement Hub](http://www.educationscotland.gov.uk/newsandevents/educationnews/2016/pressreleases/march/news_tcm4875021.asp).

Here are examples on how we aim to present the information:

* [Skills Academy](https://education.gov.scot/improvement/Pages/dyw3-skills-academy.aspx) programme at St Matthew’s Academy (North Ayrshire)
* [SCOTS programme at Forth Valley College](http://edscot.org.uk/LQE-49WFF-49RSC3-250SF5-1/c.aspx) (Falkirk)

Please return the completed proforma to the person you received the form from or Klaus.mayer@educationscotland.gsi.gov.uk

Here are the key headings we intend to use to capture and display your information:

**1. Introduction**

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| **Establishment**  | Scottish Food and Drink Federation / Bathgate Academy / Youngs Seafood |
| **Contact name and details**  | Moira Stalker – National Schools Co-ordinatormoira.stalker@sfdf.org.uk |
| **About the establishment/ programme** | A Future in Food’ programme A Future in Food is an innovative national programme, established and managed by the Scottish Food and Drink Federation. It helps teachers, pupils and parents better understand the food and drink manufacturing sector in Scotland by highlighting the wide variety of careers on offer and supports the development of better understanding of the progression routes and pathways available that can access these careers. This interesting practice exemplar features a school-employer partnership initiative between Bathgate Academy and Youngs Seafood facilitated by SFDF. More on the ‘A Future in Food’ programme here: <https://www.sfdf.org.uk/sfdf/schools_programme/about_the_programme/>  |
| **Main tags (please select / add)** | Secondary – Broad General Education,EmployabilityEmployer engagementSenior phaseCareer Management SkillsSchool-employer partnership |

**2. Current developments:**

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| **What are you doing just now?**(key information related to DYW, possibly bulleted ) | Specialist seafood producer, Youngs, has sites in numerous locations across Scotland and the UK. The Livingston site was approached to work with local school, Bathgate Academy, to develop a programme that would support the learning journey of S3 pupils studying health and food and technology. The aims of the partnership were to develop the pupils understanding of the broad range of opportunities available in food and drink manufacturing, enhance their awareness of the qualifications and skills required to progress into this industry and bring health and food technology to life. With a history of supporting the local community and education the company readily agreed. The Seafood Challenge run throughout the academic year. Over the course of the programme the pupils visited the manufacturing site to see the whole of the manufacturing and product development process, met key members of staff, found out about the range of jobs and careers available and the skills required by employers. Pupils were then tasked with developing their **own new product** in response to a brief developed by industry. To support this activity, and enhance their knowledge and understanding of the subject, the pupils received input and feedback from Youngs staff during the lifecycle of the project to help them understand the product development process from concept to product launch, which helped to link the project to the world of work. The programme will be repeated and the partnership developed.Pupils will be offered the opportunity to study NPA Food Manufacture at West Lothian College |
| **How was this done?** | This link was established through the ongoing connections the school has with West Lothian College enhanced by the partnership between SFDF and College Development Network to promote and encourage more young people to study the NPA Food Manufacture as a route to employment.  |
| **What is the (intended) impact of your initiative/programme?** | The aim is to raise awareness of the career opportunities available in food and drink industry, the skills and qualifications required to work in the industry and to help pupils make connections between the food on their plate and the people and processes involved in in its production.We also aim to demonstrate the range of pathways and progression routes available to enter the food and drink industry by working in close partnership with employers and the local college.A range of other related school and industry partnership case studies can be found here:<https://www.sfdf.org.uk/sfdf/schools_programme/case_studies/>  |
| **What have you learnt from your journey so far** (any evaluative comments etc.) | ‘A Future in Food’ programme:**We have learned that it is important to provide support to all partners to ensure that the programme runs smoothly. We can help to provide input and expertise, where appropriate, from other partners to enhance the activity. We have also learned about the necessity to evaluate and review activity and change and adapt this as required.** Bathgate Academy:We have learned how to develop a new project with partners and the benefits that this brings to both parties. We have learned how to plan and deliver a new project which develops pupils knowledge, skills and enables them to contextualise their learning with the world of work. |
| **Best piece of advice (**what others would really benefit from knowing) | * *Prepare well in advance.*
* *Make connections with local employers and service providers.*
* *Set real challenges for learners.*
* *Be prepared to be flexible and start off small as projects can be built on in future years.*
* *Link in added value elements whenever possible such as college connections, additional awards and qualifications, extended work placement opportunities etc.*
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| **CfE/Curriculum link/ skills development**  | The Future in Food programme provides children and young people with a wide range of opportunities to explore the diverse career path wit in the food and drinks industry. As part of this particular exemplar learners at Bathgate Academy work both individually and as part of a team to develop their understanding of a real life design brief. They work through the process of product development and gained an increased awareness of the different elements which are involved in this. Pupils also develop both practical and transferrable skills through the activities and tasks undertaken. Pupils are involved in research, costing, nutrition, packaging, marketing and product development, all of which enhanced their skills for learning, life and work.  |
| **Wider DYW context?**(eg. links to wider activities, projects, plans) | By working on this real life project pupils are able to make connections between the school curriculum and the world of work. This enables pupils to see the relevance of the project and improves motivation and engagement. |
| **Partnerships (**employers, industry, organisations etc.) | Macrae Edinburgh, part of the Young’s GroupSFDF |
| **Standards and guidance materials** | Did you 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)[Work Placements Standard](http://www.educationscotland.gov.uk/Images/WorkPlacementStandard0915_tcm4-870517.pdf)[School/Employer Partnership Guidance](http://www.educationscotland.gov.uk/learningandteaching/thecurriculum/dyw/schoolemployerpartnerships/index.asp)  |
| **Watch this space!** (where we are going next!) | We hope to continue developing this partnership and build on the success of the project. |
| **Quotation(s)** (eg. head of establishments, Local authority representative, young person, parent etc.) | This partnership is an integral part of our universal DYW strategy and has been used as a template for other subject areas to also develop sustainable partnerships with local employers and businesses. Our learners gain a great deal from involvement in this working partnership and we hope this will continue to expand and develop over the years to come. |

**3. Added value**

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| **Resources**  |  |
| **Web links** | - SFDS School and Industry partnership case studies: <https://www.sfdf.org.uk/sfdf/schools_programme/case_studies/> <https://www.sfdf.org.uk/sfdf/schools_programme/resources/><https://www.sfdf.org.uk/sfdf/career_films.aspx>Food and Drinks Academy – ‘Tasty Careers’: <http://tastycareers.org.uk/map> - Careers in the Food and Drinks Industry, film clips: <https://www.sfdf.org.uk/sfdf/career_films.aspx>  |
| **Contacts** (in case people want to find out more) | Emma Aitken (Bathgate Academy)Georgina Scott (Bathgate Academy)Moira Stalker (SFDF)David Gilchrist (Macraes) |

**Please pass on any images, materials, video clips you wish to share to** **Klaus.Mayer@educationscotland.gsi.gov.uk** **. If you do please ensure that you provide us with the necessary** [**consent forms**](https://blogs.glowscotland.org.uk/glowblogs/dywevents/education-scotland-photo-permission-forms/) **.**