**Strand 6 Options - Long Term Plan**

# Creative Enterprise

Students will engage with a variety of tools, basic machinery and equipment to design and produce products for sale. These products will be sold at school fayres and community events, as well as throughout the year in the Strand 6 shop, which is accessible to staff, parents and students.

### Key Activities Include:

- Laser engraved items
- Vinyl designs for clothing and accessories (Use of Cricut)
- Wax melts and candle making
- Chocolate and sweet bouquets
- Sewing projects (e.g. bunting and tote bags)
- Interior design project – e.g., themed cafe, Strand 6 common room

### Enterprise Opportunities

Through this project, students will take increasing responsibility and accountability for the full enterprise process, including:

- Planning and product design
- Budgeting and pricing

- Manufacturing and quality control
- Advertising and promotion
- Selling and customer interaction

This provides valuable opportunities for students to develop employability, communication and financial literacy skills in a meaningful, real-world context.

| Term: | Autumn 1 | Autumn 2 | Spring 1 | Summer 2 |
|---|---|---|---|---|
| Focus: | Gain hands-on experience and confidence in using Laser engravers, Cricut machines, and Candle-making techniques to create a variety of craft products. | Christmas Fayre prep:<br><br>Wreath making workshops | Valentines Enterprise:<br><br>Candy bouquet workshops | Summer Fayre |
| | Learners will manage ongoing orders during these sessions, using order forms to record customer requirements and complete the full order process, including fulfilment, dispatch, and payment collection. | | | |

# Cafe

Students will plan, operate, and sustain an in-school café used by staff and during parent engagement sessions. Learners will work collaboratively to design menus, prepare a range of food and drink options and adapt offerings in response to customer feedback and reviews, promoting reflection and continuous improvement.

### Key Activities Include:

- Meal planning
- Shopping for ingredients
- Applying financial literacy skills to manage budgets
- Collect orders – considering dietary requirements
- Handle payments
- Serve customers
- Collecting customer feedback and handling problems

### Training Opportunities

All students involved in the preparation of high-risk foods will be required to complete an appropriate Food Hygiene Certificate, ensuring compliance with health and safety expectations. All food preparation activities will be conducted under the supervision of trained staff.

The café setting will support the development of communication skills, teamwork, responsibility and confidence within a real-world context.

Pls N/B Cafe 6 will run from Autumn 2 through until the end of Summer 1

# Horticulture

Students will take part in a range of practical horticulture and grounds maintenance activities across the school site. These opportunities support the development of independence, responsibility, and employability skills through hands-on, meaningful work.

### Key Activities Include:

- Maintaining planting beds around the school
- Mowing and caring for small green spaces (including using Lawn mowers, Strimmer's and Leaf Blowers)
- Growing vegetables and salad produce to supply the school café
- Propagating plants and developing growing techniques
- Planting and maintaining tubs and hanging baskets for sale at school events and fayres
- Growing and selling herb garden pots as part of enterprise activities
- Planning and hosting seasonal activities, such as Christmas wreath-making workshops (including sourcing materials)

Through these activities, students will develop skills in teamwork, problem-solving, time management, and an understanding of environmental sustainability.

### Community and Volunteering Opportunities

Where appropriate, students will be supported to access local volunteering opportunities to further develop their skills and confidence in real-world settings. As part of this, students will be guided through the process of applying for roles, including completing application forms, writing emails, and preparing for informal interviews.

These opportunities may include:

- Grounds maintenance roles
- Work experience in garden centres
- Opportunities with organisations such as Wallace House/ Almonry Museum

These experiences help prepare students for future pathways by promoting independence, community engagement, and employability skills.

| | Autumn 1 | Spring 2 | Summer 1 | Summer 2 |
|---|---|---|---|---|
| | Site Maintenance<br>Autumn Harvest<br>Prep garden area for winter<br>Plant bulbs | Planting and sowing veg<br>Chit potatoes ready for planting<br>Mow lawn<br>Sow seeds in greenhouse for summer bedding | Site maintenance<br>Harvest early potatoes<br>Plant and harvest salads | Site maintenance<br>Harvest veg<br>Plant and harvest salads<br>Prepare site/laws and gardens for Summer holidays |