

“Roll Models Bakery”



The Work Related Learning Coordinator and STA had a very informative visit to St John’s College in Brighton which runs its whole college on an enterprise basis.

Following this they decided to pilot a small enterprise run by the 8 learners in the leavers’ class to see how successful and viable it would be.

To make the enterprise feel like a real work experience the learners have been fully involved with its planning, baking and selling. Also a uniform was purchased so they felt like they were coming to work each Thursday morning.



The bakery was named “Roll Models” and was launched in the Spring term.

Initially, a red onion and rosemary focaccia and sun dried tomato swirls were baked by the learners and samples were given to staff and the residential groups in order to get some orders established.



Two residential groups put in regular orders so the bakery was launched. Since that date staff also regularly order bread as does one parent.

The learners have come up with their own recipe ideas which have been trialled as tasters. All their ideas went down well and were added to the bakery orders. Red onion and rosemary focaccia, sundried tomato and mozzarella swirls, nut free pesto and cheese swirls, garlic knots and cheese and garlic knots are now regularly ordered.



The learners can now carry out the increasing orders almost



independently and are fully aware of health and hygiene expectations. They now initiate the baking on a Thursday by putting on their uniform in the morning and looking to see what the order is. They select their own equipment and ingredients from the kitchen.

The learners also collect orders if needed and help deliver their baked products each Thursday afternoon, as well as collect the money.

The bakery has been a great success and will be continued next year by the next leavers group. It has helped the learners gain in confidence, become more independent and have a sense of purpose. They now identify themselves as competent bakers and are proud to serve their customers and also take samples of their bread home to their parents.

