



YOUNG INSPECTORS

Young Inspectors report on Cooking

Address: Isle of Wight College

Contact details: 01983 550811

Date of Inspection: 9th December 2014

Number of Young Inspectors present: 4

Short Breaks have introduced the 'Young Inspectors' program as part of the service commitment to provide:

'The opportunity for children and young people with disabilities and/or additional needs to contribute to the decision-making and development of services for children and young people with disabilities and/or additional needs on the Isle of Wight'.

The Young Inspectors reviewed the short breaks service Cooking school based on the following areas deemed important to them. The inspection is part of an agreement between Short Breaks and the provider highlighted within the Short Breaks agreement. This is what the Young Inspectors found:

Report Summary

	Overall (star awarding) Out of 3 stars	Did they meet the Young Inspectors needs?
Fun and Enjoyment		Yes see Point 5.1
Accessibility		Yes see Point 5.2
Safety and Surroundings		Yes see Point 5.3
Staff		Yes see point 5.4

Details about the provision being inspected

Overview of the organisation/service: The service offers Young people from ages 11-18 to take part in fun cooking session and to learn new life skills within cookery.

What they provide: Preparing items to cook which the young people choose themselves. There is planning on what to cook and food preparation work that takes place.

When is it available: Every Tuesday 4.30pm-6.30pm

How much is costs: £4 includes all ingredients

Who to contact to book: Julie Bell or Jane France

Contents

- 1.0 Introduction - Why we inspected Cooking school?
- 2.0 Methodology - How we inspected Cooking school?
- 3.0 Summary of Inspection - What the Young Inspectors found
- 4.0 Recommendations - How the activity can be made better?
- 5.0 Review analysis - What we reviewed
 - 5.1 Staff
 - 5.2 Fun and Enjoyment
 - 5.3 Accessibility
 - 5.4 Safety and Surroundings
- 6.0 Short breaks staff recommendation
 - 6.1 Determining overall award

1.0 Introduction: Why we inspected Cooking school?

Cooking school is a Short Break activity that runs every Tuesday. Within the session young people can choose what they want to cook and are given various instructions on what to do. Then they break off into small groups 1:2 and use the equipment and ingredients to cook their chosen item.

2.0 Methodology: How we inspected Cooking school?

The inspectors were four boys. There were various diagnosis' including Autistic spectrum disorder and learning disabilities. The young inspectors visited the activity and did the activity as per usual. They then gave feedback after the session.

3.0 Summary of Findings: What the Young Inspectors found

Young Inspectors found this was a really good short break activity they all enjoyed cooking and learning new skills. It also allowed young inspectors to meet new people and make new friends.

4.0 Recommendations: How the activity can be made better?

Our recommendations would be to lock away sharp objects.

Clearly label doors and objects

Make parents aware to send young people with boxes to take their items of cooking home with them.

5.0 Review analysis: - What we reviewed

5.1 Staff

The young inspectors said that staff was friendly and helpful they also said they were greeted nicely. Some young inspectors said they didn't need any help as they knew what to do so wish they could have done some bits on their own. One young inspector said that it was fun but he found it hard to stand still, so something to distract him or to keep his hands busy would be good.

5.2 Fun and Enjoyment

All of the young inspectors enjoyed the cooking activity and enjoyed meeting new people. Some young inspectors explained they wouldn't go again as it wasn't for them but the majority stated they would like to come again. A young inspector explained that he really enjoyed this club and enjoyed learning and he made new friends.

5.3 Accessibility

All young inspectors said that the ramp access for wheel chairs was excellent and the room was accessible as it was very wide and the work surface was low. They also said the lift access was good. All young inspectors felt it was good for your money but one inspector said that it was only £1 at school and couldn't understand why this was £4. All young inspectors felt there should be better signs in the room, such as having the cupboards labelled with what's inside as some spent a while looking for items or didn't know where they went after. Two of the young inspectors felt that the time was a bit early as they had to rush from school to get there.

5.4 Safety and Surroundings

The young inspectors stated that safety was very good and that staff were very good at telling them the safety aspects of the club. Especially with washing hands and not putting stuff on the floor as it is dangerous. They said they would like the age lower as some younger people may like to come as well. One young inspector also stated that the pictorial instructions and the not what to do at the beginning was very good.

6.0 Short breaks staff recommendation

Staff recommendations would be to have clear signs within the room. As well as this that sharp objects such as knives and scissors need to be put away in a locked draw as some young people could hurt themselves. We felt the club was run extremely well and there were always constant things to do, and it didn't allow any time to get bored. We would advise that people need to be aware to bring something to take the items they have cooked home with them and also look at a break so that they can grab a drink and a snack.

6.1 Provider Feedback