



LEARN



EDUCATE



DEVELOP



**SPRING 2
ROUND UP**



A word from our Head of Education



Spring Term Student Conferences

"As we came to the end of Spring Term, it was a joy to bring our students together for their end-of-term student-teacher conferences.

These sessions provided a valuable opportunity for reflection, as our education team worked through reports alongside our young people and their support network. Together, we celebrated achievements and set thoughtful targets for the term ahead, ensuring each student continues to grow.

Tara Jones - Head of Education

Student feedback:

'It was good to sit down with all my teachers and talk about what's going well'

Greenhouse Student, age 16

Join Our Event

Join us on the 6th May at Storyhouse, Chester for an in-person **free** event exploring innovative approaches to education for young people with complex needs.

Hybrid Support: Rethinking Education for Young People in Care: brings together educators, practitioners, and stakeholders to rethink traditional models and embrace flexible, tailored solutions that better serve all learners.

To attend or find out more, please follow the link 

FLEXIBLE EDUCATION FOR YOUNG PEOPLE IN CARE

Join us at Storyhouse, Chester for an in-person event exploring innovative approaches to education for young people with complex needs.

1.30 - 4.30 PM
6 MAY



LOUISE JONES
Digital Learning
Consultant & Experience
Specialist



BEN WHITAKER
Creative Director &
Co-Founder



TRISH STRATFORD
CEO, Board Sponsor and
NEO



TARA JONES
Head of Education,
The Greenhouse

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Workshops & Activities



This term, our workshops and activities emphasised healthy eating and cooking. Over six weeks, we designed programs aligned with cooking and healthy eating accreditations, encouraging young people to enter the kitchen, unleash their creativity and develop independence. Our cooking school launched successfully, with students enthusiastically learning various culinary methods and techniques.

These hands-on experiences not only taught practical skills but also fostered confidence and nutritional awareness among participants, creating a foundation for lifelong healthy habits.

- What is healthy and preparing healthy snacks
- Cooking School - Demonstration 'how to cook pasta'
- Preparing and mixing flavours for healthy smoothies.
- Cooking School - Demonstration 'how to cook a variety of healthy soups'
- Preparing cold healthy meals and meal prepping
- Consolidation - using different cooking equipment for different results (Hob, Oven, Air Fryer)





New for Summer Term 1



Workshop & Activity Timetable

	Week 1	Week 2	Week 3	Week 4	Week 5	Week 6
Workshops	Intro to money management 11am - 2pm	Understanding financial documents 11am - 2pm	Needs vs Wants 11am - 2pm	Budgeting for meals and bills 11am - 2pm	Budgeting for fun activities 11am - 2pm	Reflection of money management 2good2go Challenge 11am - 2pm
Activities	Home led-shopping and budget challenge 11am - 2pm	Bouldering day out 11am - 2pm	Coastal walk & exploration 11am - 2pm	Football & fitness training 11am - 2pm	City tour & historic exploration 11am - 2pm	Meal out to demonstrate money management skills 11am - 2pm

The next 6 weeks of accredited workshops will focus on essential budgeting and finance skills for all levels. Students will learn to create weekly and monthly budgets while distinguishing between needs and wants. These practical financial literacy sessions are crucial for young people transitioning to further education and employment, providing them with fundamental money management skills for independent living. Additionally, participants will explore saving strategies, understand basic banking concepts, and develop critical decision-making skills through interactive scenarios reflecting real-world financial challenges.





New for Summer 2



New facilities and vocational courses

This academic year marks an exciting period of growth for The Greenhouse, so we are thrilled to announce the opening of our new education and exam rooms, expanding our capacity to serve our growing student population.

Alongside these academic facilities, we are developing our Therapy and break-off rooms to ensure we provide comprehensive support for all students' needs. This enhancement to our support infrastructure demonstrates our commitment to holistic student development.



For our students aged 15 and above, we are expanding our vocational pathways with new courses in Hospitality and Health and Social Care. We're actively building partnerships with employers to create sustainable work experience opportunities that provide our young people with the right level of support. These real-world experiences, combined with our tailored educational approach, will equip students with valuable skills and confidence as they progress toward their future careers.



What's to come



We have been shortlisted!!



'The Greenhouse have been shortlisted for the **Diversity & Inclusion Champion Award** at Edufuturists Awards 2025!

This award are for those who are leading the charge in creating diverse and inclusive educational environments, which is exactly why The HyFlex Academy and its curriculum was developed, so that every student has the opportunity to thrive. As important it is to give equal opportunities, it's also vital to fully understand the needs of each student, to create person-centred support and pathways to fully embrace those opportunities, which can be so frequently overlooked.

A huge well done to the staff that drives our model and curriculum and whose innovation and passion have driven remarkable student progression through our unique model.

To vote for us, please
follow the link



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