

MIRES BECK NURSERY

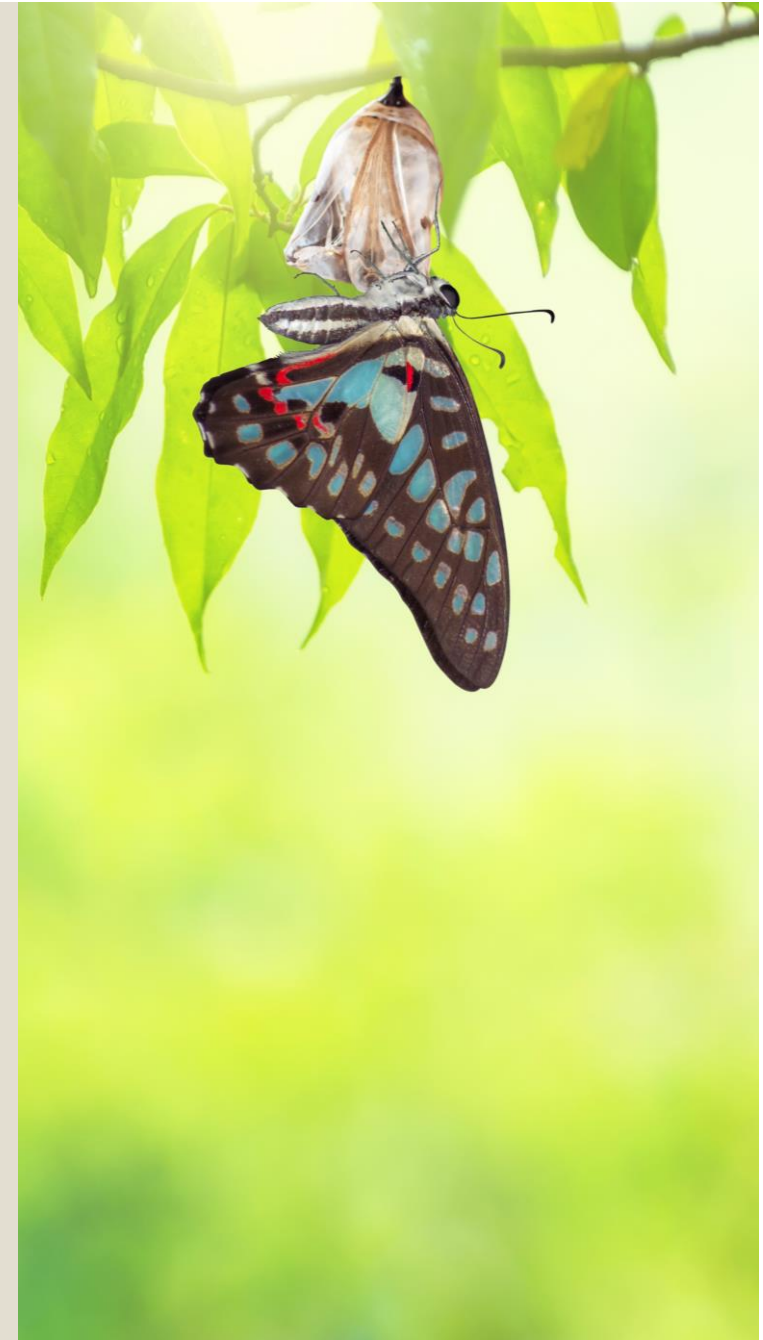


Additional Programmes Aligned To Emerging Enterprise

Conservation & Nature Team

The aim of this team is to engage in the many aspects of nursery conservation and nature-based activities onsite, to improve learning about the natural environment. The program will include the following:

- Working alongside the Habitat Team to understand the nursery work supporting plant conservation. Aimed as activity-based learning on the seasonal work to produce plants for large conservation projects.
- To learn about where our plants are planted on large scale conservation projects and the benefits they deliver.
- Engage in plant and rural landscape conservation activities onsite, working alongside the Estate Team and Gardening Team.
- To learn what the benefit of such activities deliver in terms of attraction of pollinating wildlife onsite and the wider nature of the wildlife at Mires Beck.
- To participate in the various national register series, identifying the differing wildlife of the county.
- Engage in creative activities through a programme designed by our nature activities specialist staff. These sessions are built around Forest School principles of outdoor learning and community-based countryside activities, designed to improve knowledge and how to benefit from rural surroundings.
- To participate in seasonal foraging and learn about the nature of the woodland.
- Complete a certificate of learning each season.



CERTIFICATE OF ACHIEVEMENT

This acknowledges that

**FELIX
ANDERSON**

has successfully completed the spring/summer
Conservation & Nature programme.

Karen hall

Karen Hall
CEO

Date



We will produce a seasonal certificate and course attendance sheets for the outdoor learning activities ensuring that each participant can evidence the course work they have undertaken.



Vegetable & Food Preparation Team

The aim of this team is to improve awareness of the benefits of healthy eating and being sustainable in the approach to how food is produced. To learn how to create meals with the vegetables grown and the approach to food hygiene preparation. This learning will follow the below steps:

- During May to October -
 - ❖ To participate in regular activity-based learning about the organic growing and harvesting of fresh vegetables. This will take place at our vegetable production field where we have 10 large vegetable beds and 2 polytunnels.
- During Nov to April - to attend one day per week to learn about the following:
 - ❖ Clearing the vegetable beds and what to do with the waste product. Understand what preparation is required for the next season.
 - ❖ At the main charity building we will provide menu making classes to prepare what to grow the following season and how to create vegetarian meals and winter soups.
 - ❖ To spend time with the kitchen team to learn about food hygiene and storing of vegetables to extend their life.



CERTIFICATE OF ACCOMPLISHMENT

is awarded to

MICHELLE HARRIS

For completing the spring/summer vegetable production course.

Karen Hall

KAREN HALL

January 01, 20xx

DATE