Looking for a Rich & Inspirational Residential Challenge for Gifted & Talented Year 5/6 Students?

In association with local food producers, Wells Field Study Centre offers:

"Holistic Learning for Healthier Futures" Exploring Food and Sustainability Issues



Wednesday 1st – Friday 3rd December 2004 Monday 7th – Wednesday 9th February 2005 Monday 21st – Wednesday 23rd March 2005

Cost: £95 per student full board, tuition & visits (minimum fee £1,425 based on 15)





Why Gifted and Talented?

All schools now have a policy on G and T pupils. We worked with Dave Bullard (LEA Adviser for G and T) to build a unique short residential course to meet the needs of upper Key Stage 2 pupils identified as Gifted and Talented. This course was piloted with Sheringham CP School in February 2004 and is now on offer to other schools.

Multiple Intelligences and Sensory Experiences

Howard Gardner's theory of Multiple Intelligences (or 8 ways of being smart) is introduced. The children spend time working out 'how they are smart', discussing the findings & what it means for their learning. The course content is multidisciplinary giving experience in all styles of learning.

It has been designed to be multi sensory as this approach engages learners & aids learning. The residential experience combines cognitive and affective learning in a powerful and memorable way.



Healthy Lifestyles for People and Planet

We seek to explore the question: "How can we use our gifts and talents to make better futures for ourselves and other beings with whom we share the earth?" After this course

G and T children may be motivated to use their learning to promote change within the school in the areas of healthy lifestyles, food and sustainability.

Learning Log Everyone has an illustrated learning log and regular time to record and reflect on their experiences.



Course Programme (content may vary)

Day 1

10.30 Welcome, settle in & circle time

- Packed lunch: all about our choices
- Games with intelligence!
- Work out your Smartness Profile
- Calculate your Eco Footprint
- Supper: featuring local food
- What is a Healthy Lifestyle?
- Disco time!

Make breakfast & Eco Centre tasks

- Games: social and Fair Trade
- Make a meal from local ingredients:
- Menu, shopping lists and maps
- Site visits: healthy packed lunch
- Farm & cheese making: buy some!
- Visit to buy organic fruit & veg
- Visit to buy flour and see it milled
- We cook & share our meal
- Soiree: we entertain each other! Make breakfast & Eco Centre tasks
- Brain gym and organics
- Food chains and pyramids.
- Wild animals for the pot?
- Site visit: game & venison, lunch.
- What do we think? Where next?
- Closing ceremony and depart 16.30

Day 2

Day 3

What the Pilot School, Sheringham CP School said:

Children

"I can recall and teach others to decrease our footprints"

"That I was good in people smart, surprised me"

"I learnt every hour and will try to learn more in school"

"I'll try to improve more at the things I'm not good at"

"I'll try to stop eating so many fatty, sugary and salty foods"

"Very fascinating learning how to make cheese"

"I was surprised mechanical things interested me"

"I feel more confident about myself and find it easier to learn"

"It was fun to entertain"

"It made me feel that I am brighter and it was fun"

"That eating game isn't that cruel"

Teachers

"All schools ought to provide a residential opportunity for G & T pupils"

"Challenged, encouraged and stimulated divergent thinking in able students"

"Students benefited from working with pupils of similar academic & work ethos"

"Excellent course materials, facilities, enthusiastic presentation"

"Visits capitalised on local initiative: knowledgeable guides"

"Raised profile of healthy eating and recycling in school"

"Parents reported the enthusiasm children took back home for healthier lifestyles and conservation issues"

Contact: Christine Marshall at Wells Field Centre
Tel: 01328 710525
e mail wells.field.study@norfolk.gov.uk

Norfolk Education Advisory Services Director of Education: Dr. Bryan Slater