The staff and students of the Disability Unit invite you to share our activities
Dr Christine Roberts-Yates - Senior Leader
Disability Unit

Christmas Lunch

The students enjoy climbing the mobile rock wall.

All the students enjoyed receiving a Christmas gift from Father Christmas and his merry elf.

Students from the Disability Unit received trophies for Excellence or Outstanding Effort from the Principal at Presentation Night.

The senior students prepared turkey, pork, ducks, roasted vegetables and cheese cake for a sumptuous meal, which was enjoyed by all.
The students enjoy interacting with farm animals as part of our Assisted Animal Therapy Programme.

Our organic kitchen garden provides us with fresh herbs for our cooking programmes.

Garden maintenance is an important part of the students’ structured workplace learning.
Work Experience
This semester, students in the Senior class have undertaken work experience placements at Serenity Nursery, Treasure Trove Fashions, Bridge One Stop Wreckers, Jack Piper’s Restaurant, Blockbuster Video and Fasta Pasta. A heartfelt thanks to our stalwart network of supportive employers.
The Senior class prepared breakfast for a Leader’s Meeting
Senior Students at Work
The Junior Class at Work
Barista Training

Today, I used the barista machine to make hot chocolates as a part of my barista training. I enjoy stretching the milk for the hot chocolates.
Today I am in our kitchen garden cleaning up the dead limbs which I had to remove to make our kitchen garden look nice. When we mow the lawn we cannot have anything on the grass that will get caught in the cutting deck.
In our Small Business Enterprise we are making cuddle quilts, and today I am designing the pattern and layout for the next quilt to be sewn.
WHS in my Workplace
Serenity Nursery

- Ensure electrical cords are taped down on the floor;
- Beware of moving machinery;
- Identify the location of fire extinguishers;
- Keep my work area tidy;
- Ensure protective clothing is worn;
- Ensure personal hygiene;
- Ensure guards are placed on machines before using them;
- Keep walkways clear;
- Listen to instructions;
- Be aware of WHS in your work site;
- Identify fire exits;
- Report dangerous hazards to your supervisor;
- Don’t place work mates in danger;
- Report faulty machinery immediately to your supervisor;
- Obey safety regulations.
I enjoyed making a tote bag today. First, I put on the handles, then I joined the lining of the bag. I had help to pin the bag together and then I independently sewed the two parts together. I loved the way it turned out and I can't wait to make more to sell as a part of our Small Business Enterprise.
Ode of Remembrance
By Lawrence Binyon (1914)

They shall grow not old, as we that are left grow old;
Age shall not weary them, nor the years condemn.
At the going down of the sun and in the morning,
We will remember them.
We will remember them.

- The poem ‘For the Fallen’ by Lawrence Binyon was written by the poet as he sat on the cliffs of Cornwall;

- The poem honoured the World War 1 British war dead;

- There were high casualty rates on the Western Front;

- The battle of the Marne was in people’s minds;

- This stanza has become known as the Act of Remembrance.
Mixing Agar

- Bacteria can be found on door handles, computer keyboards, kitchen benches and most surfaces, sinks on food, on our hands and skin as well as inside our body;
- All bacteria needs warm, moist conditions and a food supply to grow;
- We can provide bacteria with their needs by preparing a mixture called agar, containing water, beef stock, sugar and gelatine;
- The water is boiled and the other substances dissolved in it;
- Cool the mixture for 10 minutes and pour into petri dishes until each is half full;
- Place lids on the petri dishes and put them in the fridge and left overnight to cool and set.
Growing Bacteria

- Using a clean cotton bud we wiped a variety of surfaces in the industrial kitchen;
- By wiping the cotton bud over the surface of the agar plate, we transferred the agar plate, we transferred the contents of the swab to the agar;
- We covered the petri dishes with their lids and placed them on a tray and sat them on a table in the industrial kitchen;
- Our class will observe the agar plates and monitor any changes over 5 to 7 days.