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Pulling together – a programme in experiential learning

Written by Max Taylor, one of the foremost authors in this field, this manual covers both task related skills such as understanding the purpose of what is to be done, reviewing to see that the task has been carried out to its conclusion, and inter-personal skills, such as speaking, listening and behaving confidently in a group. The training provides a sound base for self-motivation and individual enterprise.

The manual contains all that is necessary to enable tutors to plan a course including a model course programme with aims and objectives for each session, details of tasks to be accomplished, timing and course method, notes for tutors on key learning points to validation targets for each session. To assist the tutor, instructions on all task briefs are provided on A4 or A3 enlargements (contained in separate sections) depending on the

YOUTH

TRAINING

NEWS

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U.K.'s skill

olympic team

THE U.K.'s team for the 29th International Youth Skills Olympics, to be held in Sydney, Australia in February, were recently taken to a remote training centre in Norfolk as a first step in preparing them psychologically for the competition. The two-day intensive 'hype-session',

The two-day intensive 'hype-session', held at the Construction Industry Training Board Centre at Bircham Newton, near King's Lynn, aimed to encourage the team to think big.

to think big. Eric Tindall, Skill* U.K. chairman, explained, "the Skill Olympics is highly prestigious for the countries who do well. We're not going to take a team of honourable failures out to Sydney, we want a team of glorious winners". The U.K. team includes two girls.

In 1989 the Skill Olympic spotlight will shine on the National Exhibition centre, Birmingham, where the 30th IYSO will be held, hosted by Skill U.K.

Not slave labour

DAVID BYRNE'S old school pals told him that YTS was a con, just slave labour. David persevered with his decision to try out a YTS catering programme and has now landed himself a plum job at Manchester's prestigious 39 Steps Restaurant.

"I left school in Macclesfield at 16 with no certificates and spent a couple of months on the dole before going to the careers office" David explained.

There he was advised on the range of courses available, began his training in a hotel kitchen and then as a waiter in a trattoria. "I used to think waiting was a nothing job, just picking something up here and putting it down there, but I won a Hotel and Catering Training Board award and was sent to work in France. Over there they reckon waiting is a job to be proud of".

David's next placement was with the 39 Steps as a trainee chef and when his programme ended the proprietors offered him a permanent job.

"Rob, the head chef, is showing me everything and now I can do starters – spare ribs, marinated coquilles. Eventually I'd like to be a top chef in a really big hotel or restaurant."

But for the time being David is happy to carry on training and catching glimpses of the stars that frequent the restaurant.

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