Flourish

Alternative Provision

Oasis Church Southampton



PROGRAMME BOOKLET

Empowering young people through practical skills, teamwork, and culinary arts

Flourish is an alternative provision programme for young people to learn cooking and catering skills in a professional kitchen, improve wellbeing, and gain employability skills .



Located at the heart of the Bitterne Park Triangle, The Old Chemist is a vibrant community space equipped with a professional, industrial-grade kitchen and professional stone pizza oven.

We offer an innovative and engaging Alternative Provision designed for young people to learn valuable industry skills through the art of high-quality pizza production.

Our flexible, holistic curriculum is specifically tailored for students age 11-18 years who are struggling to access mainstream education, those with Special Educational Needs and Disabilities (SEND), young people currently out of school, or those facing mental health challenges.

Our Core Pathways



We offer adaptable placements tailored to the unique needs of each young person:

- **Short-Term Engagement (6 week course):** Designed for small groups to foster confidence, engagement, and social skills in a supportive environment
- **Long-Term Placements:** Extended placements build on the short term gains and focus on personalised outcomes, structured work experience, and preparation for reintegration into school or employment.

Three pillars of success

Our provision focuses on three core outcomes to support the development of the whole independent young person:

Outcome	Focus Areas
Life & Vocational Skills	Working in a professional catering environment, meeting real-world deadlines, and gaining practical nutritional knowledge.
Mental Wellbeing	Fostering resilience, self-confidence, and social skills through collaborative teamwork and trusted peer relationships.
Accreditation	Earning formally recognized qualifications to boost future employability and academic engagement.

Accredited Learning: AQA Unit Award Scheme

We are currently registering as an AQA center to deliver accredited food and catering units. These structured modules provide students with a rewarding, formally recognized certificate upon completion, focusing on:

- Food hygiene and kitchen safety standards
- Practical culinary production and nutrition
- Workplace readiness and professional discipline



Quality Assured:

We are in the process of becoming quality assured through Southampton City Council, ensuring we deliver the highest standard of support and safety for the city's youth.

Partner With Us:

We pride ourselves on our inclusive, flexible, collaborative approach.
We welcome the opportunity to discuss how we can tailor our focus areas to meet the specific targets and EHCP identified needs of your students.
Placements are strictly limited.

Consider Alternative Provision at The Old Chemist as a vital stepping stone in your young people's trajectory to success.

Sessions available Monday, Tuesday and Thursdays. Standard session length is 2.5 hours, but we have the flexibility to be able to offer longer sessions or just an hour.

Contact us to discuss a placement or arrange a site visit
via our website: www.oasischurchsouthampton.org
Email us on TheOldChemist@oasisuk.org
or Scan the QR code here