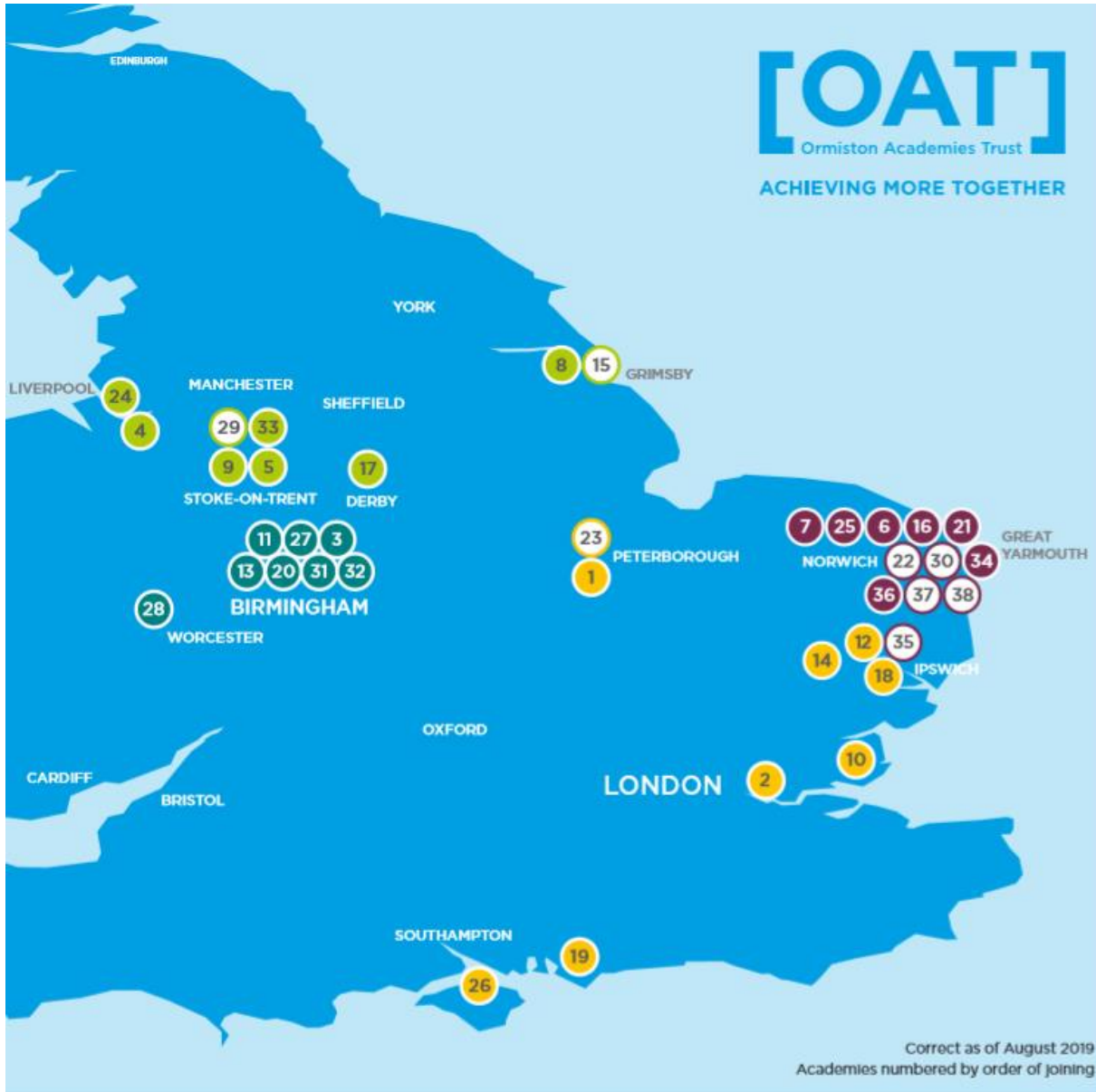




ACHIEVING MORE TOGETHER

Jemima Waltho

Enrichment Manager



#### NORTH

- 14 Ormiston Bolingbroke Academy
- 24 Ormiston Chadwick Academy
- 25 Ormiston Horizon Academy
- 17 Ormiston Ilkeston Enterprise Academy
- 8 Ormiston Maritime Academy
- 33 Ormiston Meridian Academy
- 5 Ormiston Sir Stanley Matthews Academy

#### WEST

- 15 Ormiston Forge Academy
- 11 George Salter Academy
- 32 Ormiston NEW Academy
- 3 Ormiston Sandwell Community Academy
- 27 Ormiston Sheffield Community Academy
- 31 Ormiston SWB Academy
- 28 Tenbury High Ormiston Academy
- 20 Wodensborough Ormiston Academy

#### EAST

- 36 Broadland High Ormiston Academy
- 25 City of Norwich School, An Ormiston Academy
- 21 Cliff Park Ormiston Academy
- 16 Ormiston Denes Academy
- 34 Flegg High Ormiston Academy
- 6 Ormiston Venture Academy
- 7 Ormiston Victory Academy

#### SOUTH

- 1 Ormiston Bushfield Academy
- 12 Ormiston Endeavour Academy
- 24 Cowes Enterprise College, An Ormiston Academy
- 2 Ormiston Park Academy
- 10 Ormiston Rivers Academy
- 19 Ormiston Six Villages Academy
- 18 Stoke High School - Ormiston Academy
- 14 Ormiston Sudbury Academy

#### PRIMARIES AND SPECIAL SCHOOLS

- 37 Ormiston Cliff Park Infant Academy
- 38 Ormiston Cliff Park Junior Academy
- 30 Edward Worledge Ormiston Academy
- 22 Ormiston Herman Academy
- 23 Ormiston Meadows Academy
- 29 Packmoor Ormiston Academy
- 15 Ormiston South Parade Academy
- 35 Thomas Wolsey Ormiston Academy



ACHIEVING MORE TOGETHER















# Becoming more strategic



- **Benchmarking exercise**
  - Online survey, 21 questions (yes, yes but, no, no but)
  - 13 key strategic aims
- **Standardised tracking and monitoring system across the trust**
  - Implementation September 2019
  - Aggregate results to develop national plan
- **Integrated Assessment “Whole Child”**

# National Plan and Partners



- **Define national and regional offer**
- **Maintain and develop key external relationships**
- **Fund raising and revenue generation**
- **Encourage sense of OAT family**
- **Core principles of project development and delivery**

# Team

Designated project lead, responsible for project management, delivery, evaluation and reporting of the project

Dedicated liaison within school

Support and knowledge of programme from SLT

External funders and sponsors (if possible)

Collaborative working with partners (external delivery agencies or professionals)

Clear and agreed roles and responsibilities

Clear process for communication and issue escalation

# Ownership

Development stage consultation with pupils and staff to ensure ownership

Pupil and staff autonomy and authorship built into the delivery of the project

Enable opportunities for all participants to direct the delivery of the programme and to implement changes if beneficial

# Content

Creative, innovative and engaging content (to include workshops/sessions/activities, CPD, monitoring and evaluation, group sharing and external experience or trip), which meets the needs of all partners and funders

CPD option for teachers

Growth and learning for all participants and delivery partners

Focus on impact, legacy and sustainability

Evaluation methods and tools built into project from the start, which combine qualitative and quantitative information capture and analysis

End of project celebration event

# Plan

Structured programme with additional time available to amend project if needed

Developed in collaboration with students/participants and staff

A prepared and well considered/researched budget, including 3-5% contingency

Flexible enough to fail and learn. The project should embrace the opportunity to try something new, to take some risks, fail and learn from it

Defined dates for key deliverables, which are known to all parties. These may be subject to change and should be communicated effectively



# BOSTIN' FITTLER!

BALLY BOSTIN' FOOD & MEMORIES  
FROM THE BLACK COUNTRY



## Beef Stew

Location: Cradley Heath

Era: 1950s

### Ingredients

Pearl barley  
Fatty cuts of beef  
Celery  
Onion  
Carrots  
Bay Leaves  
Butter  
Plain Flour  
Worcestershire Sauce  
Stock cubes

### Method

Pop your chunky chopped up vegetables and bay leaves in a casserole dish with melted butter and gently cook until softened.

Add in your flour and cook gently for a couple of minutes.

Now add in your beef, pearl barley, Worcester sauce and stock cubes.

Add in enough water to cover and stir well, scraping the bottom of the dish for anything that has caught.

Cover and pop into the oven at 180c for at least 2.5 hours - until the meat is very tender.

Set aside to cool slightly before serving.





Join  
us





ACHIEVING MORE TOGETHER

# Jemima Waltho

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