

REINSPECTION REPORT

HMP Wakefield Reinspection

12 January 2006



ADULT LEARNING
INSPECTORATE

Grading

Inspectors use a four-point scale to summarise their judgements about the quality of learning sessions. The descriptors for the four grades are:

- *grade 1 - outstanding*
- *grade 2 - good*
- *grade 3 - satisfactory*
- *grade 4 - inadequate*

Inspectors use a five-point scale to summarise their judgements about the quality of provision in occupational/curriculum areas. The same scale is used to describe the quality of leadership and management, which includes quality assurance and equality of opportunity. The descriptors for the five grades are:

- *grade 1 - outstanding*
- *grade 2 - good*
- *grade 3 - satisfactory*
- *grade 4 - unsatisfactory*
- *grade 5 - very weak.*

Adult Learning Inspectorate

The Adult Learning Inspectorate (ALI) was established under the provisions of the *Learning and Skills Act 2000* to bring the inspection of all aspects of adult learning and work-based learning within the remit of a single inspectorate. The ALI is responsible for inspecting a wide range of government-funded learning, including:

- work-based learning for all people over 16
- provision in further education colleges for people aged 19 and over
- **learndirect** provision
- Adult and Community Learning
- training funded by Jobcentre Plus
- education and training in prisons, at the invitation of Her Majesty's Chief Inspector of Prisons.
- adult information, advice and guidance services (**nextstep**)

Inspections are carried out in accordance with the *Common Inspection Framework* by teams of full-time inspectors and part-time associate inspectors who have knowledge of, and experience in, the work which they inspect. All providers are invited to nominate a senior member of their staff to participate in the inspection as a team member.

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REINSPECTION REPORT

DESCRIPTION OF THE PROVIDER

1. HMP Wakefield (the prison) is situated half a mile west of Wakefield city centre, in Yorkshire. It has functioned as a dispersal prison since 1966 and is the largest dispersal prison in the UK and the largest of three main lifer centres.
2. The prison accepts category A and category B adult male offenders serving sentences of more than four years. There are four wings and a separate wing operating as a segregation unit that accommodates vulnerable offenders and incorporates a close supervision centre. The certified normal accommodation is 566 and the operational capacity is 571. The prison currently houses 543 offenders of whom 385 are serving life sentences and 82 are category A offenders. A new accommodation wing has just been completed. This will house 180 additional offenders who will be brought into the prison over the next few weeks. Approximately 13.8 per cent of the population of the prison are from minority ethnic groups.
3. The head of learning and skills has been in post since June 2004 and is responsible for the education and vocational training at the prison. Education is subcontracted to East Riding College. The education department is managed by an education manager who, with the deputy education manager, is responsible for a quality leader, five full-time permanent teaching staff, six part-time permanent teaching staff, one full-time and one part-time administrative assistant, and a further 20 part-time teaching staff.
4. Production and vocational training workshops are managed by the head of resettlement and activities. An industrial manager is responsible for the day-to-day operation of the workshops.
5. Library provision is contracted to Wakefield Metropolitan District Council Libraries and Information Services which provides an on-site librarian for 24 hours a week. The physical education (PE) provision has a senior PE officer supported by six PE instructors.

SCOPE OF PROVISION

Hospitality, sport, leisure & travel

6. The education department provides the catering training at the prison. There are 12 learners on a level 1 certificate in hospitality and catering skills. The hospitality and catering skills course involves learners training for 27 hours a week over a period of 20 weeks. Portfolio work and practical skills are assessed by the tutor and at the end of the course, learners complete a multiple-choice examination marked by the awarding body. The education department also offer level 1 and 2 courses in social and life skills, which include modules in cookery. There is a vocational training kitchen, a domestic training kitchen, and a catering area in the healthcare unit. There are also facilities in the close supervision centre to provide training in cookery skills. In the education department there

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is one full-time tutor, one part-time tutor and two sessional tutors. The education department also delivers basic food hygiene courses.

ABOUT THE REINSPECTION

Number of inspectors	2
Number of inspection days	5
Number of learners interviewed	18
Number of staff interviewed	2
Number of subcontractors interviewed	5
Number of locations/sites/learning centres visited	3
Number of visits	2

OVERALL JUDGEMENT

7. At the previous inspection in November 2003, training in foundation, construction and English were found to be good. The business administration and manufacturing provision was satisfactory as was leadership and management and equal opportunities. Quality assurance was unsatisfactory and catering was very weak. At the end of the reinspection process, catering was found to be good and arrangements for quality assurance have improved.

AREAS OF LEARNING

Hospitality, sport, leisure & travel

Hospitality, sport, leisure & travel		2
Contributory areas:	Number of learners	Contributory grade
<i>Hospitality and catering</i> - Other government-funded provision	12	2

Hospitality and catering

Strengths

- well-planned training to develop learners' knowledge and skills
- good range of catering facilities to meet individual learners' needs

Weaknesses

- no progression opportunities above the level 1 qualification

Achievement and standards

8. Learners are set appropriate targets for achievement. Individual learning plans are used to provide suitable short-term learning targets and to plan the learning overall. This was a weakness in the previous inspection. Learners record their progress at the end of each learning session. Tutors review these records and add their own comments, many of which are aimed at motivating learners. Learners' portfolios are satisfactory. Data is only available for the first hospitality and catering course that ran from February 2005 to July 2005. On this course, retention was 78 per cent and of those retained, 100 per cent passed the examination and 56 per cent passed the complete qualification. Those learners whose portfolios did not pass will have them reassessed.

9. Learners gain a good range of practical skills in food preparation and cooking. The qualification provides a good foundation for work in the catering industry. Achievement and standards on the course are satisfactory.

Quality of education and training

10. The education department provide well-planned training to successfully develop learners' knowledge and skills in catering. Learning is structured to meet the needs of the awarding body and the individual needs of learners. Good use is made of well-designed learning materials to ensure learners fully understand the units they are working on. The training integrates effective support for literacy and numeracy through costing exercises and effective use of recipes involving weighing and measuring ingredients. Learners are required to record their activities and self-assess their progress. The tutors

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are enthusiastic and professional. Learners' respect the tutors and learning sessions are controlled and carried out in a positive learning environment. There is good peer support between learners. The course is clearly planned out over the 20 weeks and learners have a very good understanding of the requirements of the qualification and their progress. Progress reviews are held regularly at tutorials where short-term targets are set and revised. Learners work methodically through their tasks, meeting realistic timescales, and producing good products. At the end of the session they taste each other's dishes and evaluate them. The learners can catch up if they have missed any work due to visits or gym access. The learning sessions encourage teamwork and effectively develop learners social skills and confidence.

11. The prison has a good range of catering facilities to meet individual learners' needs. The vocational training kitchen is well equipped with good industry-standard equipment. This kitchen is used particularly effectively by learners to develop their employment skills, assess prior learning and progress to a national vocational qualification (NVQ) in food preparation and cooking. The life skills kitchen is also well equipped with domestic appliances and is used for cookery classes at level 1. Two classes are run on this course, one for learners with no additional support needs and one for learners with a variety of support needs, including emotional and behavioural needs, which is planned over a longer period of time. Both training kitchens are spacious, well maintained and provide a good learning environment. There is a good variety of catering textbooks in the vocational training kitchen and in the library. Worksheets and recipes are clearly written with good use of illustrations where appropriate. In the healthcare wing there is also a catering area allowing learners to enrol on the level 1 and 2 life skills course. In addition, special arrangements have been made, and equipment installed, to provide training in the close supervision centre.

12. Assessment practices are satisfactory. This was a weakness at the previous inspection. New systems have effectively been put in place to rectify the weakness. There are now adequate staff qualified and experienced to support the catering programme and they have completed the updated assessor and verifier training.

13. Induction and initial assessment are effective. Learners with additional literacy, numeracy or language support needs are referred to relevant education courses before starting any other course. All offenders are offered the opportunity to complete a basic food hygiene certificate. However, it has been made a condition of employment in the main kitchen that offenders have to complete a basic food hygiene certificate and the 20-week course in the training kitchen.

Leadership and management

14. The prison has worked effectively to rectify the weaknesses identified at the previous inspection. The prison has appointed a head of learning and skills, a new education manager and new catering tutors since the previous inspection. A laundry building has been converted into a vocational training kitchen, which can also be used as a production kitchen and a realistic work environment for NVQs. There have been effective collaborations between the education department and the main kitchen to

introduce NVQs in food preparation and cooking. However, these plans are still not fully developed and there is currently no progression route for learners above a level 1 qualification. NVQs are planned to be offered to learners who have completed the current course in May 2006 when the hospitality and catering skills course finishes.

15. Internal verification is satisfactory. This was a weakness at the previous inspection. There is a sample plan and standardisation meetings, and learners' portfolios are verified effectively throughout the course.

16. Equality of opportunity is satisfactory. Staff are provided with equality and diversity training. Learners are fully aware of their rights and responsibilities.