

Pass me on
to your local
School

SOLAS EDUCATION COURSES

For 2nd Level Students

Ideal for TY, LCA & Business Students
3 hours & 1 Day Courses Available



ABOUT US

The SOLAS Eco Garden centre is based on a 9 acre site which used to home what was once Ireland's Largest steel Fabricator 'Bulter's steel. It lay direct for over a decade before being purchased in 2017 and turned into a hub of Commerce, Food, Plants, Markets and Arts now employing over 100 people in Ireland's Greenest campus

Co-Owner and Educator David Maher is a serial entrepreneur having founded a number of multi-million Euro companies over the past 20 years.

Our Objective

To inform and motivate students to choose the correct career. The 4 Cornerstones of our approach to education is a love of "Food, The Environment, Community and Business"



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SOLAS: A Business Case Study

Course Code: FD101



Summary: A study of the business model used by SOLAS Garden Centre and eCommerce site www.TheGardenShop.ie, Hands on experience processing online orders, Coffee & Pizza making and recycling.

In the Class Room (45 Minutes)

- Key Question: Which business to be in & what career to choose?
- How to grow quickly and how to measure success – The steps to involved

Hands On (90 Minutes)

- How eCommerce works: from receiving an order, picking, packing & shipping based in 20,000 sq. ft online warehouse.
- Hands on experience of making great coffee and tasty pizza
- Waste Management: Interactive recycling games

Lunch (40 Minutes)

- Finish with Lunch in the SOLAS Food Court

Key Points

				
3 Hours	Yes Hands-On	Min:25 /Max 100	Lunch Included	€20 (< Groups)

Relevant 2nd Level Subjects

				
Career	Home Econ	Business	Science	TY Friendly

TEA & COFFEE History, Process & know-hows Case Study

Course Code: FD102



Summary: This course gives students an overview of the history of coffee and tea, how they spread around the world. We also offer hands-on practical experience in brewing and serving barista quality coffee.

In the Class Room (80 Minutes)

- History of Tea & Coffee from earliest Cultivation to worldwide domination
- History of Tea & Coffee in Ireland
- Growing requirements and different varieties
- Production Process from picking to the shop shelf

Hands On (60 Minutes)

- Expert training on how to make a great Coffee or Tea and sampling in the SOLAS Cafe

Lunch (40 Minutes)

- Finish with Lunch in the SOLAS Food Court

Key Points

				
3 Hours	Yes Hands-On	Min:25 /Max 100	Lunch Included	€20 (< Groups)

Relevant 2nd Level Subjects

				
Geography	Home Econ	Business	Science	TY Friendly

ECONOMICS of GREEN FARMING

Course Code: FD103



Summary: How did the modern farming economy evolve, who are the key players & crops and what are the economics driving the industry? Can farmers profitably return to a more sustainable way of producing food for the world?

In the Class Room (90 minutes)

- The history of Food Production from subsistence to factory Farming?
- The economics of food production, % of income and workforce engaged in farming
- Green Farming – the yields, the economics, new technology and feeding the world

Hands On: (45 Minutes)

- How to grow your own vegetables, makes compost – tips and guidance from our on-site horticulturist in raised bed vegetable section.

Lunch (40 Minutes)

- Finish with Lunch in the SOLAS Food Court

Key Points

				
3 Hours	Yes Hands-On	Min:25 /Max 100	Lunch Included	€20 (< Groups)

Relevant 2nd Level Subjects

			
Agriculture	Business	TY Friendly	History

COOKING BUSINESS History & Economics

Course Code: FD104



Summary: An overview of the Food Industry from farm to fork, with particular focus on the economics of professional kitchens and making a living from your customers meal.

In the Class Room (90 Minutes)

- The history of food from hunter/gatherers to fine dining.
- How the Irish eat: the habits of Irish consumption and the history that shape them
- Fast-Food: Tasty and cheap, but what is the true cost?
- The economics of Healthy Eating: Fresh and local, carbon footprint, time & price

Hands On: (45 Minutes)

- Learn the workings of a modern kitchen & how to make fresh pizza in our Courtyard Café

Lunch (40 Minutes)

- Finish with Lunch in the SOLAS Food Court

Key Points

				
3 Hours	Yes Hands-On	Min:25 /Max 100	Lunch Included	€20 (< Groups)

Relevant 2nd Level Subjects

				
Home Econ	Business	TY Friendly	History	Career

GARDENING History, Skills & Business

Course Code: GD101



Summary: Give hand-on experience to students on growing plants from seed, the conditions plants need to grow, the science of horticulture, a history of food production and where your plants come from.

In the Classroom (45 Minutes)

- History of Gardening and Food production from hunter gathers to modern agriculture
- Where in the world do your plants and vegetables come from?
- The Operation of a Modern Garden centre – sourcing, caring and seasonal changes

Hands On Elements (90 Minutes)

- Vegetable & Flower Seed selection, seed sowing and care
- Soil test experiment – the different types of soil found in Ireland
- Trees and Shrubs – Options and which type will suit your garden

Lunch (40 Minutes)

- Finish with Lunch in the SOLAS Food Court

Key Points

				
3 Hours	Yes Hands-On	Min:25 /Max 100	Lunch Included	€20 (< Groups)

Relevant 2nd Level Subjects

				
Agriculture	Business	TY Friendly	History	Geography

ECO WARRIOR, Practical Steps to a Green Life

Course Code:SUS101



Summary: This course gives students an overview of the key practical steps they can take in homes and lives to reduce their carbon footprint and how to educate others by knowledge and example

In the Class Room (45 Minutes)

- Overview of Global Carbon emissions, the sectors responsible, the history of emissions, current and likely future impacts of these changes if no action is taken
- Global Solutions: Changes need on the Marco level

Hands On (90 Minutes)

- 5 Practical Actions each of us can take to reduce our Carbon footprint
 1. Compost your Food Waste – the Science and steps
 2. Chickens Cover Food waste into Eggs: Do and Don't
 3. Grow your own Vegetables – Horticulturist guide
 4. Grow your own Irish Wildflower: Talk in our wildflower meadow
 5. Take the Path least Traveled: Knowledge, Passion be a leader for change

Lunch (40 Minutes)

- Finish with Lunch in the SOLAS Food Court

Key Points

				
3 Hours	Yes Hands-On	Min:25 /Max 100	Lunch Included	€20 (< Groups)

Relevant 2nd Level Subjects

			
Agriculture	Business	TY Friendly	Science

ENERGY The Road to Zero Carbon

Course Code:SUS102



Summary: The story of how we got to emitting 55 billion tons of carbon a year, the consequences of what we have done, why we need to get to zero and how we will achieve it – Lifestyles changes, scaling up existing solutions and new technology

In the Class Room (90 minutes)

- The history of Carbon fuels and power sources through the ages
- Climate change: what it will mean for the world and Ireland over the next 100 years
- Which sectors produce the most carbon: Food, transport, production, Heating & Building
- Global changes to the world economy we need to see

Hands On: (45 Minutes)

- Interactive quiz on carbon footprint of everyday object and activities
- Little old me? – Rank the top 5 things you can do to make a change for the better





Lunch (40 Minutes)

- Finish with Lunch in the SOLAS Food Court

Key Points

				
3 Hours	Yes Hands-On	Min:25 /Max 100	Lunch Included	€20 (< Groups)

Relevant 2nd Level Subjects

				
Agriculture	Business	Science	Geography	History

BEES – Biodiversity & World Farming

Course Code:SUS103



Summary: Bees play a central role in worldwide food production. We explore the science, business and environmental interaction the modern world and bees with its benefits to humanity but also the global threat to the health of bees.

In the Class Room (45 Minutes)

- The History of Bees: from the first taste of honey to modern farming
- Bees in the Supermarket: How much of our food depends on Bees:
- Threats Faced by Bees in the modern world

Hands on Experience (90 Minutes)

- Bee-Cool Habitat – take a walk on the wild-flower side of life
- Visit our on-site Bee hives and study their design (empty one!)
- The Honey Production Process from Hive to SOLAS Honey jar





Lunch (40 Minutes)

- Finish with Lunch in the SOLAS Food Court

Key Points

				
3 Hours	Yes Hands-On	Min:25 /Max 100	Lunch Included	€20 (< Groups)

Relevant 2nd Level Subjects

				
Agriculture	Business	Science	Geography	TY Friendly

FASHION DISASTER: The Cost of Clothes

Course Code:SUS104



Summary: Clothes are the cheapest they have ever been in history, but how did we get to the point? This course explores the history of fashion, from handmade garments to the fast-fashion we know today.

In the Classroom (90 Minutes)

- History of Fashion: A history from earliest man to 'Disposable Fashion'
- The True cost of Fast Fashion from producing the item to disposing of it and how it impacts on environment and waste of valuable resources
- How to Make a Difference: Clothes swaps, Clothes for life, Dos & Don'ts when shopping, Vintage pride, 'mend & make' and beware of 'Green-Washing'

Hands on (45 Minutes)

- Hands on experience by sorting clothes items in terms of their impact on resources, average life, carbon footprint and time to biodegrade






Lunch (40 Minutes)

- Finish with Lunch in the SOLAS Food Court

Key Points

				
3 Hours	Yes Hands-On	Min:25 /Max 100	Lunch Included	€20 (< Groups)

Relevant 2nd Level Subjects

				
Art	Business	Science	History	TY Friendly

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Macrame & Decoupage

Course Code: CR101



Summary: Macramé is a form of textile produced using knotting techniques. Decoupage is the art of decorating object with paper cut outs. This creative workshop gives students experience of using recycled material creatively. Ideal for students looking for a Mini-Company idea.

In the Classroom (45 minutes)

- This history of Macramé and Decoupage and its modern renaissance
- The business of Macramé and Decoupage and how to pursue a career

Hands On (90 Minutes)

- Instruction and advice will be provided by our expert staff.
- All materials will be provided.
- Students will go home with their own completed crafts.

Lunch (40 Minutes)

- Finish with Lunch in the SOLAS Food Court

Key Points

				
3 Hours	Yes Hands-On	Min:25 /Max 100	Lunch Included	€20 (< Groups)

Relevant 2nd Level Subjects

 GUIDANCE			
Career	Business	TY Friendly	Art

WREATH MAKING

Course Code: CR102



Summary: In this workshop students will learn how to use seasonal materials to make their own wreathes, for any occasion.

In the Classroom (45 Minutes)

- The history of Wreath making and Traditional and Seasonal styles
- The Business of Wreaths, market size and career opportunities

Hands On: (90 Minutes)

- An overview of the tradition of seasonal handcrafts in Ireland such as St. Brigid's crosses.
- Students will learn about the versatility of natural materials for use in their home crafts.
- How to customise their crafts to work with seasonal availability.
- All materials will be provided on the day.

Lunch (40 Minutes)

- Finish with Lunch in the SOLAS Food Court

Key Points

				
3 Hours	Yes Hands-On	Min:25 /Max 100	Lunch Included	€20 (< Groups)

Relevant 2nd Level Subjects

				
Art	Business	TY Friendly	Career	History

PCs, Networks

Course Code: CR103



Summary: Focuses how to the key component parts that make up a personal computer (PC), how to build a network, IP address, Encryption and Network security

In the Classroom (45 minutes)

- This history of computers from the Abacus to modern super computers
- The Cloud and a Networked world - how does the Internet work?
- How to come #1 on google search

Hands On: (90 Minutes)

- Part 1: How to build a PC from its component Parts
- Parts 2: How to build a Network, Wireless networks, IP address & Security

Lunch (40 Minutes)

- Finish with Lunch in the SOLAS Food Court

Key Points

				
3 Hours	Yes Hands-On	Min:25 /Max 100	Lunch Included	€20 (< Groups)

Relevant 2nd Level Subjects

			
Computers	Business	TY Friendly	History



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