

**1. slide** Welcome, ladies and gentlemen. My name is Csaba Bíró, I am a rehabilitation specialist working in the School for the Blind in Budapest. In the past 25 years, I worked primarily for the social inclusion of blind children by means of orientation and mobility, and as an itinerant teacher.

I recently joined the vocational education of blind youths as a teacher at the bakery course, which I am now introducing to you.

## **2-8. slideshow**

The bakery vocational training started in September 2018, with 8 students, most of them with a severe visual impairment. The goal of the project is to teach students a profession with which their chances of finding a job are high, and which is, at the same time, a prestigious profession. Since in Hungary there is an urging need for bakers, we assume that our students have good chances on the labour market. During the course, we enable students to work in any sort of bakery, with similar productivity to that of their sighted colleagues.

**9. slide** Before going into further details, let me shortly tell you, that the idea of the course was born and preparations were started back in the academic year of 2016-2017. The stimuli came from our Polish and Croatian partner institutes, where blind students can learn to become kitchen aids. This was just one of several factors. There was also a devotion to baking bread, and our schools motivation to widen the choice of vocations.

**10. slide** In short, the course is the answer to an existing need for professional bakers on the labour market. My personal experience in bakery convinced me that our work as teachers of the visually impaired, can support the social integration of youths with visual impairment in so far unknown fields, like bakery. The bakery vocational training has new tools for promoting social integration. As professionals working for inclusion, we keep track of our students till the end of their studies, but we have no follow-up. We open the doors for them, but they need to face the adult world on their own.

The bakery course, however, is more than sharing knowledge. We 'bring the world' to the school, while also 'taking our otherness' out.

**11. slide** Let me show you some statistical data. As I have already mentioned, this is the first academic year. There are 8 students, the majority have a visual impairment, but we also have a student with autism spectrum disorder. Currently there is one grade (1 group), but in September the second group starts learning bakery. Currently we have two vocational teachers, we are both teachers of the visually impaired and qualified bakers, two. Some colleagues teach general school subjects to the students, and we also have paraeducators in the team.

**12. slide** As I have mentioned, we are having a pilot model project for boosting social inclusion. On the one hand, we are continuously present in the media and on social media,

we are working hard to build a brand. On the other hand, a mentor programme was started, in which we prepare bakers for working with our students. In our workshop a lot of innovation is going on: many of the tools we need were not accessible before we sorted out how to make them accessible for our students. Let's see the model programme in more details.

**13. slide** During the mentor programme, qualified bakers and our students can get to know one another.

**14-20. slides** All the events (workshops, visits, festivals) help us in building trust, whilst raising awareness in bakers of people with modified working abilities. We stimulate participation by mentoring payment to the qualified bakers and by paying a monthly scholarship to our students. As part of the programme, we teach bakers and the leaders of the bakeries, how to work with people with visual impairment and we inform them about the relevant binding legislation. Let me tell you that also during this conference, some of our students are volunteering in some bakeries.

**21. slide** Let me add some more information on our innovations. Not only bakers, but other professionals have also joined the programme. For example, a producer designed a special, industrial balance, with a large screen and speech, for us, continuously consulting with the students. We are also working on the first ever bakery for persons with visual impairment manual.

**22-27. slideshow** The last component of the pilot model programme, that is awareness-raising PR and marketing.

I am convinced that our team is really unique. We are able to make bread with our eyes closed, something, that most bakers are unable to do. The fact that students are proud of their special skill, promotes real inclusion. Moreover, the bakery course is not therapy. Our goal is to give our students the same knowledge as their sighted colleagues have. And we are showing this to people, which, we believe, has a very positive impact. Even to my surprise, during our meetings with bakers, they don't list things that our students are surely unable to do, but they focus on the knowledge they have, and the things they need to learn in the future. During the academic year, a huge number of supporters joined us. This is only possible because we are there in the media and social media, and bakers have heard of us. Our goal is to have all the necessary funding and support for the groups of students to come in the future.

**28. slide** As our bakery has joined the Open Workshops Movement, you may visit us any time. We are also working hard to find partners inside and outside Hungary, so feel free to get in touch with us.

Thank you for your attention.