

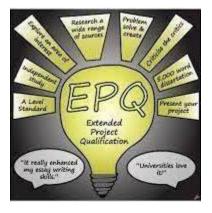
Royal Wootton Bassett Academy Sixth Form Weekly Newsletter #83

16 September 2022

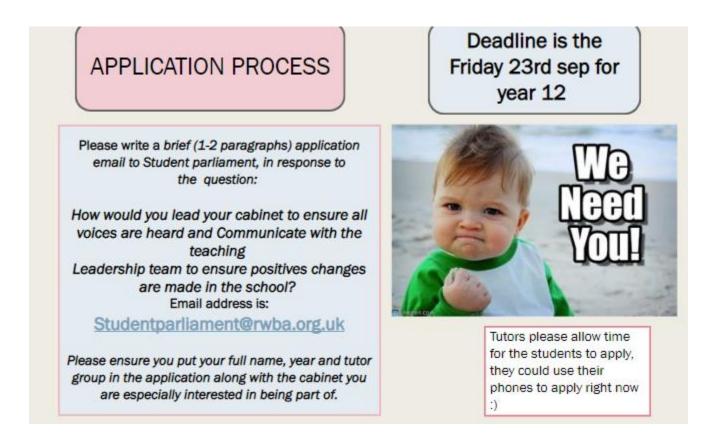


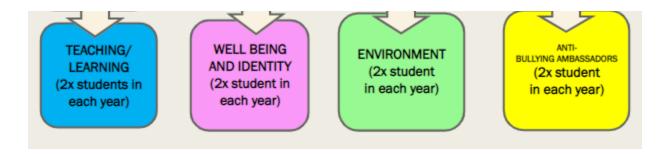


A reminder that RWBA will be closed on Monday.



EPQ lessons started this week, all students will be allocated a supervisor over the next few weeks and they will monitor your EPQ progress. Please speak with Mr Morgan or Dr Salapatas in your EPQ lesson for any clarification. Any student interested in taking up a role in the Student Parliament please see below for the applictaion details. Remember students can now meet in 'Centrepoint' in the main street for Parliamentary business.





Reading Mentors Opportunity



Volunteers Needed.....

Can you give up some time to help a younger reader with their reading skills?

Last year Sixth Form students helped students from younger years with their reading and comprehension skills in ilearns during the week. This proved to help bring on their reading progress and build their confidence immensely with reading. Sixth Form students also found it helped their communication skills and enjoyed helping others learn.

We are looking for students to volunteer to give up 1 ilearn a week to read with a student for 20 minutes. You will be paired up and can then build up a relationship with the student over the weeks.

If you were involved last year, you can continue. If you didn't but would be happy to put your name forward, please complete the attached MSform with details of which ilearns you can do. Remember Assemblies are on Fridays, and you may be doing music or Oxbridge, so avoid these days.

A training session will be set up for new Reading Mentors ahead of you pairing up with a student.

https://forms.office.com/Pages/ResponsePage.aspx?id=spD4XJRqL0WMKZ9zZbaL oJ-3rXLIA2RCltaq6edIutpUMUI0UFVWMUdXR1BSN1BKOE5UWEdUQ0o3Ri4u

We look forward to receiving lots of Volunteers!

Year 13 Careers Fair Trip to Ashton Gate – Wednesday 21 September



REMEMBER TO PAY ON PARENT PAY BY 19th SEPTEMBER.

COACH LEAVES RWBA AT 9.30 AM PROMPT AND WILL RETURN TO SCHOOL FOR 3.00 PM

Far too much food rubbish and wrappers are being left around the block, on tables and under chairs!





PLEASE RESPECT THE SPACE AND KEEP IT CLEAN FOR <u>ALL</u> TO USE!





All

Sixth Form Legacy Garden

We now have the Murals up in the Garden Area



and today we planted up the remaining Trough that students built during Enrichment week, with the help of Phil Howell from MenShed.



Thanks to Alex, Evie and Andrea for their hard work this morning to put in some daffodil bulbs for the spring and some Violas to flower over the next few weeks.

If it continues to stay dry, we will need some fledgling gardeners to look after the plants – Any Volunteers?



Applications are now open to Access to Bristol an amazing outreach programme that many RWBA students have experienced.

https://forms.office.com/pages/responsepage.aspx?id=MH_ksn3NTkql2rGM8aQVG300gt0gp9AuV8vYDPLJClUQVJRN1NCSlU4U1g4VzY5RUZQWIJJVlpFTS4u

Access to Bristol



Access to Bristol provides local students with an unprecedented opportunity to experience life at the University of Bristol.

Applications are now open for Access to Bristol. Please ensure you have read our eligibility criteria and <u>apply via our online application form</u>.

The Access to Bristol scheme is for local students taking A-levels, BTECs, Access to HE courses or equivalents. Taking part shows a commitment to further study that will strengthen your application when you apply to university. On completion, you will be guaranteed a contextual offer/interview from Bristol, a top ten UK university (QS World University Rankings 2023).

You will get an idea of what it is like to study at the University of Bristol, working with academics and current students who can offer advice and guidance about higher education and their subject area.



The upcoming NHS Virtual Work Experience Programme commencing on Sunday 2nd October.

Students considering a career in the Allied Health Professions (AHP) are encouraged to secure their place on the programme as soon as possible. This will allow them to complete several sessions of work experience before the UCAS deadline for NHS Health Careers in January.

https://alliedhealthmentor.org/product/live-virtual-work-experienceprogramme/

Once they've registered, students will be emailed links to their virtual work experience portals.

Students are awarded a Work Experience Certificate for every session they complete. Those who complete the full 5 month programme will be awarded a Highly Commended Reference from the Presidents of Allied Healthcare Mentor.

These are fantastic additions to their CVs and UCAS applications!

This programme is suitable for students in years Year 10 - 13 who are interested in the following careers:

- Nursing
- Midwifery
- Paramedicine
- Physiotherapy
- Occupational Therapy

- Dietetics

- Radiography

- Prosthetics and Orthotics

- Speech and Language Therapy

- Pharmacy

During the work experience day, students will follow 2 patients from their initial presentation to recovery. They will gain a unique insight into how patients interact with a variety of healthcare professionals and what it's like to work in an NHS multidisciplinary team.

Attendees will have the opportunity to interact with healthcare professionals throughout each day. This will empower students to make an informed career decision and demonstrate their commitment to healthcare in their UCAS applications.

Students can register individually at any time throughout the 5-month programme using the link below. We recommend booking early to gain as much out of this programme as possible. Places are £10 a session to cover administrative and technological costs.

https://alliedhealthmentor.org/product/live-virtual-work-experienceprogramme/

We would be very grateful if you could forward these details to your interested students so they can participate in the monthly virtual work experience days.

Enquiry Form: https://airtable.com/shrM6UPT8Z2uxx70L

Allied Healthcare Mentor Helpline: 01530 417299 (Open 10am - 5pm Monday -Friday)

Sharpen the skills you need for a successful career.

Barclays LifeSkills

Barclays are inviting you

Get your applications in today!

Are you interested in gaining experience but unsure about CV's, Networking, and Interviews? If so this is the Virtual Work Experience Programme for you!

We have partnered up with Barclays to bring you a programme where you can learn the best ways to get your CV to the top of the pile and how to thrive in interviews!

APPLY HERE!!!

<u>https://www.springpod.com/virtual-work-experience/barclays-</u> <u>lifeskills?utm_source=ac&utm_medium=email&utm_campaign=vwex&utm_term</u> <u>=Barclays_Push&utm_content=Barclays_Push_09spet22</u>



The Gresham Competition: an oracy competition for Year 12 - entries by 15 November

Gresham College is launching a competition for Year 12 students in September 2022, to promote the art of communicating complex information in a clear, concise and compelling way.

This year's theme is the environment and sustainability.

Sign up here to hear about the competition (and for other Gresham updates for schools): gres.hm/schools. Read more here: gres.hm/competition.

The Competition will:

support the development of oracy skills.

help students with UCAS applications and job interviews.

promote a deeper understanding of the environment.

introduce students to the inspiring research of world-class academics.

be an opportunity to present in front of academics and professionals.

How to Enter

Choose one of the following topics and please make a reasoned argument:

Who should be responsible for creating a better future environment for the next generation? How and why?

What should the UK government do about the environment that will benefit your generation?

Who should be most responsible for getting to Net Zero and why?

What's the greatest positive environmental change you expect to see in your lifetime?

What responsibilities should young people take on to address environmental/climate issues today and why?

Students will submit a five-minute, recorded presentation – the main focus should be the student speaking but can use images, graphs, or other visual props that help explain your points. Shortlisted candidates will then be invited to present again in person in London, and there will be three awards (including prizes for student and the school).

You can enter the competition here gres.hm/entryform and upload the video here gres.hm/dropbox.

Games Collective

Wednesdays 3pm-4:15pm

Library











Unsure what subject you'd like to study at University? Book onto the Current News Webinar Series below to experience a taster of our courses.

Each session is presented by our academics and offers the chance to:

Find out what university lectures are like

Explore your subject of interest further

Discover the latest research at Swansea

Ask questions about the course

Click here to see the latest series of academic webinars:

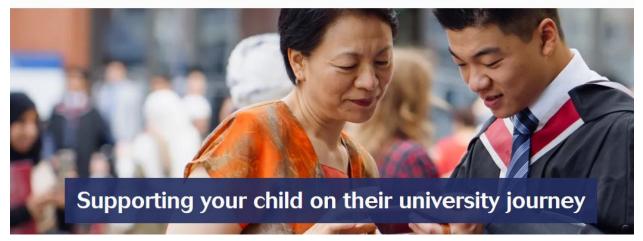
<u>https://www.swansea.ac.uk/study/webinar-series/current-news-</u> webinars/?utm_source=regionalcontacts&utm_medium=email&utm_campaign=u gsro22&utm_content=currentnewsautumn

- Myths & Facts about Cannabis
- Falling into a balck hole and Stephen Hawking's paradox
 - When legal issues and the world of sport collide...
 - Medicine 5th Choice opportunities
 - Frontiers in biomedical engineering research
- Chemiscal engineers and their role in tackling global challenges
 - Political asylum in the UK Why outsource the process?
- Why Fostering inclusive approcahes to wellbeing in schools matters
 - Diagnosisnf mental health
- Towards a sustainable future: Emerging technologies and the circular economy
 - Industry 4.0: Manufacturing the future.



Finally from the University of Swansea a guide for parents and guardians supporting your child on their university journey.

PARENTS AND GUARDIANS GUIDE TO UNIVERSITY



https://www.swansea.ac.uk/parents/?utm_source=regionalcontacts&utm_mediu m=email&utm_campaign=ugsro&utm_content=parentsguardianwebinarseptemb

<u>er</u>

ROYAL WOOTTON BASSETT ACADEMY SIXTH FORM

Deadline for initial applications: 02.12.22 Any queries please email Mrs Stubbs- hstubbs@rwba.org.uk





01793 841900 www.rwba.org.uk

RWBA

"Royal Wootton Bassett Academy's Sixth Form provides the very best in terms of quality provision in the area. Supporting students to be the best they can be."





ROYAL WOOTTON BASSETT ACADEMY

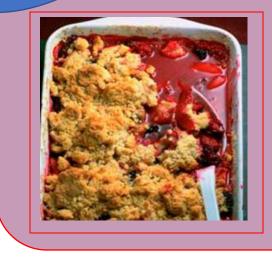
OPEN EVENING ON 12.10.22 FROM 5PM-7.30PM

Deadline for initial applications: 02.12.22 Information will be on the website with the application form. Any queries please email Mrs Stubbs on hstubbs@rwba.org.uk 01793 841900 | sixthform@rwba.org.uk | www.rwba.org.uk "The decision to go into partnership with Mad Dog Sport has brought rewards way beyond rugby." George Croxford Ascend Learning Trust



Recipe Corner

Pear & Blackberry



Crumble

With all the lovely autumn fruit around, who wouldn't love to make a Crumble for this weekend!

Or if like me you have a freezer still full of last years fruit picking - now is the perfect time to use it up.

Delicious served with cream, ice-cream or custard.

Ingredients: 450g of blackberries 450g of pears Juice of 1 lemon 225g of golden caster sugar (100g for the fruit, 125g for the crumble) or substitute demerara if you have it to make it more crunchy 1 level teaspoon of ground mixed spice 100g butter chopped + extra to grease your dish 8 oz plain flour 3 oz of ground almonds (or you could use crushed porridge oats if you can't eat nuts – I prefer the oats myself!)

Method:

- 1. Wash blackberries in a colander with cold water and toss the fruit around, leave to drain
- 2. Peel the pears, then halve them lengthways. Halve again and core, then slice each quarter into two or three pieces. Put the pieces in a bowl, add the lemon juice and toss well.
- 3. Add 100g of the sugar to the pears, along with the ground mixed spice then add in the blackberries and toss through to coat with the sugar and spice
- 4. Pre-heat the oven to 200C (180C fan oven) GM6. Grease a 1.8 litre (3 pt) shallow dish with a little butter then carefully tip in the fruit in an even layer.
- 5. Put the butter, flour, ground almonds or oats in a bowl and rub in the butter until it looks like breadcrumbs or leave chunky if you prefer more bite in your crumble.
- 6. Spoon the crumble topping evenly over the fruit and bake for 35-45 minutes until the fruit is tender and the crumble is golden and bubbling.
- Serve with a drizzle of cream or a scoup of vanilla ice-cream MMMMM! Makes enough for 6 people.