



**Royal Wootton Bassett  
Academy Sixth Form  
Weekly Newsletter #103  
10 March 2023**



A huge congratulations to all involved in the EPQ cohort of 2022. Results have finally now all been confirmed.

RWBA results are outstanding.

**100% A\* - B grade**

**75% A\*s**

**17% As**

**8% Bs**

**Thank you to the supervisors, and coordinators for all their hard work and to Mrs Loveday, the exams officer in her relentless pursuit of AQA.**

Well done to you all.



THE DUKE OF  
EDINBURGH'S AWARD

This morning in assembly the latest batch of students were presented with their Duke of Edinburgh Award Certificates, some of the awards were completed before the pandemic.

Congratulations to you all.



# YEAR 13

DAYS  
To GO

**15** school days until the Easter holidays (less if you include strike days)

**13** school days after the the Easter holidays until the first exam

(only one standard timetable Monday!!!)



**117** days until the valedictory



**161** days until A Level results day



Approximately **200** days until your first day at University



**291** days until Christmas!!



Details about all the leavers arrangements, study leave dates, celebration assembly and leavers day will be coming out soon.

★ VALEDICTORY DINNER ★

We hope to see you all There!

**DATE:** Tuesday 4 July

**TIME:** 6.00 – 11.30 pm

**COST:** £39.00

**DRESS:** Formal Attire

**VENUE:** Blunsdon House Hotel, Swindon, SN26 7AS

**DEPOSIT:** To confirm attendance - £20.00

please pay on Parent Pay by **31 March**



**TO CONFIRM YOUR PLACE COMPLETE THE MSFORM**

<https://forms.office.com/e/FXgF9SrKA3>



Year 13 underachievers Parents' evening is on

**22<sup>nd</sup> March 4-7pm**

All booking details and invites will be sent out next week.

**This parents' evening will be face to face in school.**

Starting on **Monday 13<sup>th</sup> March** all students will revert back to one whole school break time. Break time will be **11.10 – 11.30 every day.**



Our annual trip to **Cardiff University** will take place on **30<sup>th</sup> June** this year.

We encourage as many Year 12 students as possible to sign up and join us for a tour of the University and a visit to the faculties of your choice.

Places will be limited so please ensure you sign up quickly.

RWBA will be closed to students on **Wednesday 15<sup>th</sup> and Thursday 16<sup>th</sup> March** due to ongoing industrial action.

Students are asked to complete work at home.





# Neurodiversity Celebration Week

March 13 - 19, 2023



Tuesday 14<sup>th</sup> March : Student Parliament is Open for a “Drop in session” during Ilearn.

- We would like hear from the voices of students with Neurodiversity/ SEND diagnosis: ADHD, Dyslexia, Dyspraxia, Obsessive compulsive disorder, Autism, Tourette's/Tic Disorders...
- If you would like to come, Please register with your tutor first and tell them you are going to Centrepoint
- When you get to Centrepoint, there will be a respectful student parliament representative to talk to about your views and experience.
- We would like to know the support that is working well in school, and any areas for improvement.
- This is to help our provisions through student Voice for our Neurodiverse community.



**Please complete these quick surveys to support student voice.**

[https://forms.office.com/Pages/ResponsePage.aspx?id=spD4XJRqL0WMKZ9zZbaLoGGCaRV0DhBHh\\_TcYB\\_sghRUMVBRUzIOV1NST041VUxaTDJNS1gyRVJLSS4u](https://forms.office.com/Pages/ResponsePage.aspx?id=spD4XJRqL0WMKZ9zZbaLoGGCaRV0DhBHh_TcYB_sghRUMVBRUzIOV1NST041VUxaTDJNS1gyRVJLSS4u)

[https://forms.office.com/Pages/ResponsePage.aspx?id=spD4XJRqL0WMKZ9zZbaLoGGCaRV0DhBHh\\_TcYB\\_sghRUOFRRQIZYU1ZTME1SWlpXMzJSV0xTVUEzMi4u](https://forms.office.com/Pages/ResponsePage.aspx?id=spD4XJRqL0WMKZ9zZbaLoGGCaRV0DhBHh_TcYB_sghRUOFRRQIZYU1ZTME1SWlpXMzJSV0xTVUEzMi4u)

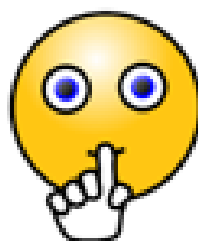


## REMINDER – THIS IS A QUIET ZONE



The **Sixth Form Study Area** is not a space for a group chat or to eat your lunch. It is a designated quiet working space for Sixth Form students to study and is open from before school to 5pm.

With exams fast approaching, we would ask you **ALL** to respect this space as a **QUIET** working space only.

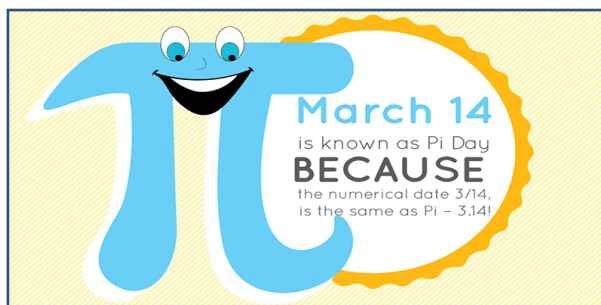


**DO NOT EAT FOOD**

**DO NOT CHATTER LOUDLY**

**DO NOT DISTURB OTHERS**





## 6<sup>th</sup> Form Vs Staff Members Football Match: Round 2!!!

The long-awaited re-match: A proper way to celebrate pi day

Sign-up either on the whiteboard in the main 6<sup>th</sup> Form reception, or the study room notice board. Both year groups welcome to participate!

When: Tuesday 14<sup>th</sup> March 2023 (pi day)

Where: RWBA's Astroturf Football Pitch

Time: 3:45pm arrival, kick off at 4:00pm. Match will be two 30-minute halves



Spectators Welcome!



The first match last July ended with a 1-1 draw.



Change lives. For good.  
**act:onaid**

### Will new faces end old rivalries?



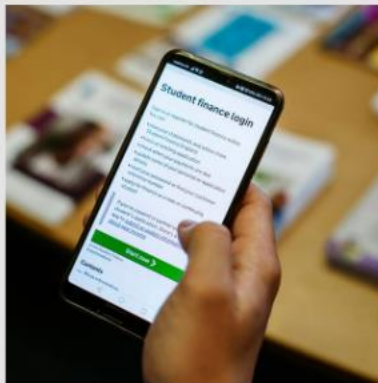
£1 donations from students to play; all proceeds go to the 6<sup>th</sup> Form charity.

# ATTENTION PARENTS



[https://www.port.ac.uk/collaborate/schools-and-colleges/getting-started/live-sessions?j=183429&sfmc\\_sub=56326812&l=51\\_HTML&u=2264254&mid=515009139&jb=8&utm\\_medium=organic-email&utm\\_campaign=&utm\\_source=&utm\\_content=&utm\\_term=](https://www.port.ac.uk/collaborate/schools-and-colleges/getting-started/live-sessions?j=183429&sfmc_sub=56326812&l=51_HTML&u=2264254&mid=515009139&jb=8&utm_medium=organic-email&utm_campaign=&utm_source=&utm_content=&utm_term=)

## What's coming up in the sessions?



### **Student Finance: A complete guide for parents**

• 23 & 27 March 2023 – 6pm

Who applies for student finance? When's the deadline? And what documents need to be supplied? Our Student Finance Team is standing by, ready to explore funding, repayments, and any significant updates for 2023 entry and beyond.

### **How to support a young person in choosing a course**

• 25 April 2023 – 6pm

From researching options to understanding career pathways, we'll give parents and supporters practical strategies to help their young person choose the perfect course and university.







<https://ncw2023.co.uk/>

Click on the link and start to explore.

Enter one of the four lobby rooms to be inspired!!

So many amazing opportunities to excite and be considered.

**ENJOY!**

# Discovery Workshops

A Discovery Workshop is a 1-2 hour session which enables live employer interaction with large groups of young people virtually, aged 11-13 or 14-19, via our Google Meet platform within a classroom setting or whole year groups.

Please note these sessions can only be booked by an educator or school and are not open to direct applications from students. If you are a young person looking to apply for work experience opportunities, please visit our [Work Experience page](#) to see what's on offer and apply directly.

Open to students from across the UK (unless otherwise specified), employers will deliver a variety of light touch content about their organisation, sector, career pathways, job roles and hot topics – including presentations, video content, panel discussions, virtual workplace tour, Q&A sessions.

<https://www.speakersforschools.org/>



Current discovery workshops being run by these companies.



Work within RSPCA

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# OTIS

Going Up! Elevate your Career with Lifts & Escalators - Otis Ltd.

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Industry: Engineering

## Met Office

Beyond the Weather!  
Join us to explore the range of careers at the Met Office

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Industry: Science



## MARK JARVIS

An introduction to entrepreneurship and starting your own business - Mark Jarvis Academy of Scaling Business

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Industry: Business

Understanding the varied roles and careers available within a Housing Association - Karbon Homes

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DESIGN ESSENTIALS®

Exploring Career Opportunities in the Hair Industry - McBride Research Labs., Inc.

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Industry: Education/Teaching



Charity careers - supporting adults with disabilities - Spectrum



Green Skills - DWF Law LLP



Calling Climate Heroes! - Women in Energy - Sizewell C

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Industry: Energy/Utilities



**Seized! - How Border Force protects UK shores from smugglers at sea - Border Force Maritime Command**

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Industry: Government/Civil Service



**Careers in cycling - on the bike, off the bike and even abroad - British Cycling**

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Industry: Leisure/Tourism



**Digital Enterprise Award - How to boost your digital, enterprise and employability skills - iDEA**

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Industry: Creative Design



**Pet Care Careers: Veterinary Science - Pets at Home**

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Industry: Science



**There's an App for that! - Academic Fish**

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Industry: Computing & IT

<https://www.speakersforschools.org/>



**SPEAKERS**  
for schools

## Apprenticeships with a leading supplier of renewables worldwide

# RWE

Are you thinking about doing an apprenticeship? Join us to find out how you could begin your career with a multinational company.

RWE is a leading supplier of renewables world-wide and is recruiting for level 3 & 4 apprentices in Project Management, Network Engineering, DevOps Engineering and Information Communications. They have great employee benefits too- including free refreshments, an onsite gym and employee discounts!

- Find out about RWE and what we do
- Learn more about being an apprentice and the current opportunities available
- Q&A with some of our current apprentices
- Hear about the recruitment process and entry requirements

**APPLY NOW!**

**DEADLINE:**  
09/03/23

14/03/2023  
1-2.30pm  
AGES 16-19

[www.speakersforschools.org](http://www.speakersforschools.org)

Follow us on:



<https://www.speakersforschools.org/>





**SPEAKERS**  
for schools



**vodafone**



## Get Future Ready

### with Vodafone's Tech Innovator Programme

Ever wondered what working for one of the world's leading telecommunication companies would be like?

Did you know that Vodafone are looking to hire 60 new apprentices for a September start?

Join us for one or more of these virtual insight sessions to unlock your creativity & innovation, and discover how you can 'earn as you learn' with Vodafone.

- [Explore Engineering](#): Network Field & Software Engineering Roles – 14<sup>th</sup> March, 10am-12pm.
- [Explore Leaders](#): Project Management & HR Roles – 7<sup>th</sup> March 10am-12pm.
- [Explore Digital](#): Digital & Data Roles – 9<sup>th</sup> March, 3.30-5.30pm.
- [Hackathon](#): 3-day Product Design & Marketing Project – 21<sup>st</sup> – 23<sup>rd</sup> March, 3.30-5.30pm

We are accepting individual student applications AND group bookings from teachers!


- ✓ Students aged 16-19 can [apply directly via the portal](#)
- ✓ Educators can sign up a group of students via this [booking form](#)
  - Please note: each participating student will need individual access to a PC/laptop device to take part.

[www.speakersforschools.org](http://www.speakersforschools.org)

Follow us on:



<https://www.speakersforschools.org/>



How can I raise my future earnings by £1,088 per year?

How can I send my confidence skyrocketing?

How can I meet potential employers?

## Looking for answers about your future career?

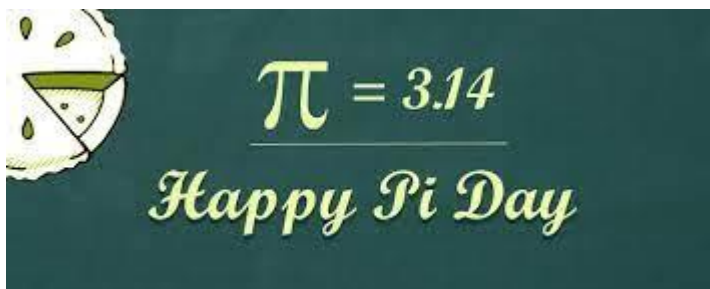
We're a UK-wide youth charity on a mission to help you find your feet and get the best possible start in life.

Our Career Personality Quiz is a quick, fun way to find out which types of careers are most likely to suit you and to get tailored updates about our latest work experience and inspirational talks.

[TAKE THE QUIZ](#)

**Click here to take the quiz:**


<https://www.speakersforschools.org/your-career-personality/>




**Look out for more activities on Tuesday (3.14.) to celebrate Pi day!!**

## Pi(e) Day Apple Pie



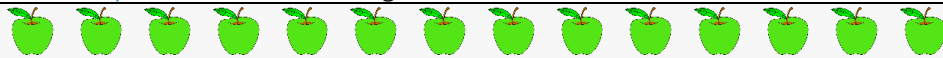
Anyway you slice it, Pie is good! Especially   
on Pi Day. Pi the annual celebration of the  
mathematical constant  $\pi$

*There is always room for Pie!*

Here's a traditional Apple, but you can use any  
fruit you like - **ENJOY** 

### Ingredients:

- For Pastry – either use shop bought short crust or you can make your own shortcrust:
- 125g butter, diced and kept cool in the fridge
- 1- 3 tablespoons of water
- 250g plain flour
- Pinch of salt
- For Filling:
- 8 medium sized [apples, peeled and sliced](#) Granny Smith are most common, but any variety will do
- $\frac{1}{3}$  cup [brown sugar](#)
- $\frac{1}{3}$  cup [granulated sugar](#)
- 1 tablespoon [flour](#)
- 1 tablespoon [cornflour](#)
- 1 tablespoon [lemon juice](#)
- 1 teaspoon [cinnamon](#)
- 1 dash [nutmeg](#)
- $\frac{1}{4}$  teaspoon [salt](#)
- 2 tablespoon [unsalted butter](#)
- [brush of milk](#)
- [sprinkle of demerara](#) sugar for a bit of a crunch



**STEP 1:** Make the Pastry sift the plain flour into a large bowl add, the diced butter and rub in with your fingertips until the mixture resembles fine breadcrumbs. Add the salt and mix again. Gradually add the liquid by starting with 1 tblsp then adding a little at a time until the mixture comes together to form a dough. Tip the mixture onto a surface and gently bring it together with your hands. Wrap in cling film and chill for at least 20 mins before using.

**STEP 2:** Pre-heat oven to 220C /GM 7 or Fan 190. Combine all your filling ingredients except the butter, milk and coarse sugar. On a well floured surface, roll out 2/3rds of your pastry to a large round to cover a 20 – 25 cm pie plate. Drape over the plate and allow the excess to hang over. Put your apple mixture on top of the pastry and dot with the 2 tablespoons of butter. Place in the fridge.

**STEP 3:** Roll out the other 1/3<sup>rd</sup> of your pastry and cut into even strips and place on top of the pie to create a lattice effect. Weaving the strips over and under each other. Seal the edges and crimp together, or decorate with cut out leaves, trim off excess pastry.

**STEP4:** Brush the top of the pie with milk and sprinkle the demerara sugar over. Place the pie on a sheet pan to allow any drips to fall on instead of your oven. Cover the edges of your pie with tin foil and gently fold around the edges.

**STEP5:** Place in the oven and bake for 15 minutes at 220/190 and then drop the temperature to 190/170/GM 5 and bake for another 30 minutes – leaving the tin foil on the edges. After 30 minutes, remove foil from edges and check top of pie for browning. If the top of pie is becoming too brown, you can drape a loose piece of foil over the whole thing. Bake for a further 30 mins at 190/170/GM5 or lower if necessary.

Check for a browned bottom crust, a nice golden colour on top and caramel-like filling through your holes. Remove from oven, let cool on wire rack then enjoy with ice cream or whipped cream.