

Royal Wootton Bassett Academy Sixth Form Weekly Newsletter #111 19 May 2023





Congratulations to our current and ex students who have collected their Gold - Duke of Edinburgh Award at Buckingham Palace this week.

We look forward to sharing the photos when we receive them.



For those students off to university in September the Student Finance deadline is today. If you have missed it do not worry, please complete it as soon as possible. Do not wait for your confirmed University choice, apply now and update the destination at a later date.

All applicants for September 2023 have now received their offers and have until **9**th **June** to make their firm choices.

Good luck





Year 12 Cardiff University Trip Friday 30th June.

This is the last call for Year 12 students who are yet to complete the consent and medical form on parentpay.

Please do so ASAP so we can confirm names.



Students have been looking at strategies to support themselves and others with anxiety this week in ilearn.

The Charlie Waller organisation has a wealth of resources that can be found to support staff, parents and students.

https://charliewaller.org/resource-library/

In general, students tend to fall into one of two categories:



and anywhere in between





To find out more click on the link below and the guides specifically designed to support anxiety and low mood.

Tests, assessments, exams...they can be challenging at any age, whether it's a spelling test in primary school or driving test later in life. Most children and young people undergo a significant number of tests and exams before the age of 18. Most cope remarkably well, others may need additional help and support to protect their mental health.

Exams don't have to damage wellbeing by causing unnecessary stress or worry.



For parents and carers to support your child through exams

Exams: Supporting your Child



For school staff to support students through their exams

Exams: Supporting Students



For students to manage their mental health during exams

Exams: Managing your Mental Health

Click here to access guides for school staff, parents and students.

https://charliewaller.org/mental-health-resources/mental-wellbeing/exam-guidance/? cldee=JYM9twiKsqTqCyaMFyTo bLTGInnsz2Dh6fnor0t1 WSeeD4XcURI0BCtwjikyFo&recipie ntid=contact-6a7cfe8c0d76eb11a812002248414177-0ab94b2e49cc4926aff85bfe9697e870&esid=d4768d26-c4f4-ed11-8848-00224841c7e0



Coping with your low mood



9 Common Causes of Low Mood















Physical health



Moving school or home



Symptoms - Mind and Body

Psychological

Frightened, worried or anxious Upsetting thoughts



Lack of interest and motivation Isolating yourself

Sad and tearful

Physical

Aches and pains

Self-harm



Changes in appetite

Tired

Guilt

Disturbed sleep

8 Ways To Help Yourself Feel Better



Spend time with a friend



Avoid drugs and alcohol



Keep active



Listen to music, draw, read or write a diary



Sleep well every night



Speak to an adult (parent, teacher or health worker)



Eat healthily and regularly



Plan something to do each day

Places where you can get more help



Charities

Youngminds.org.uk Youthhealthtalk.org Childline.org.uk; 0800 1111 Samaritans.org; 116123



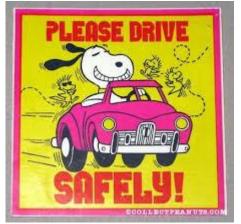
Books

For a list of helpful books: Reading-well.org.uk



Contact a parent, teacher or:

Produced by the Bank Workers Charity in collaboration with Professor Mina Fazel, University of Oxford Department of Psychiatry and Professor Tamsin Ford, University of Exeter Medical School.



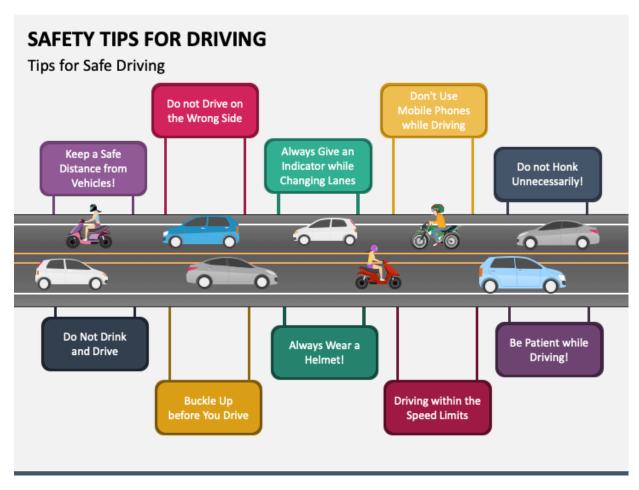
RWBA welcomes safe drivers!!!

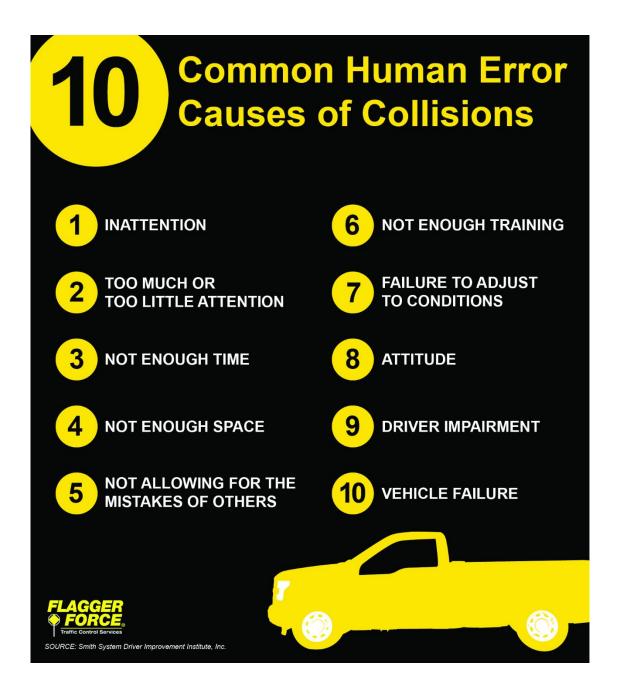
As more and more students pass their test and have the funds to buy a car, please ensure that you register your car on the link below.

https://forms.office.com/Pages/ResponsePage.aspx?id=spD4XJRqL0WMKZ9zZbaLoJ-3rXLIA2RCltaq6edlutpUQzRTNFBBMEsxMVVBUUszNERNNVJEN0ICTC4u

Passing a driving test does not just test your ability to drive but to understand the responsibility that comes with holding a driver's licence.

Take this responsibility seriously.

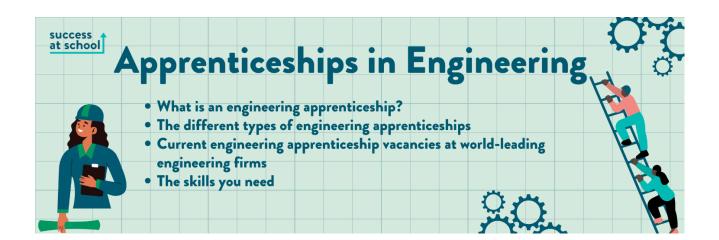




BE SAFE. DRIVE SMART.



https://www.think.gov.uk/advice-for-road-users/



Are you considering a career in engineering?

Did you know that an apprenticeship could be your ticket to a high-skilled job in a world-leading engineering company straight out of education? And what's more, you'll get paid a wage and gain qualifications without having to take on any student debt.

Read on to find out about the different types of engineering apprenticeships and how you can apply.

1. What is an engineering apprenticeship?

As an apprentice, you will gain the knowledge and skills for your role on the job. You'll spend most of your time in the office, lab, factory or field, where you will be trained up by experienced colleagues. Depending on your apprenticeship level, you will also study with a training provider, in college or at university, working towards a qualification which will support you in your day-to-day role.

There are three main types of apprenticeships: intermediate, advanced and higher/degree apprenticeships. Each apprenticeship will provide different qualifications.

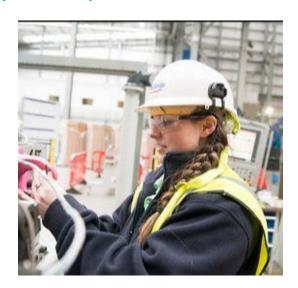
Curious about the different types of apprenticeships? Have a read of this article!

2. The different types of engineering apprenticeships

Engineering has several different career pathways. The 5 main types of engineering apprenticeships are:

- 1. Electrical Engineering
- 2. Mechanical Engineering
- 3. Manufacturing Engineering
- 4. Civil Engineering
- 5. Environmental Technology Engineering

Have a look at <u>this video</u> to learn more about the 5 main types of engineering apprenticeships



3. What skills do I need to apply for an engineering apprenticeship?

Every engineering apprenticeship is different so make sure to read the job description carefully to find out about what skills are required. As a guide, here are a selection of the skills and qualities you would need:

- Able to work as part of a team.
- Dedicated, conscientious, and reliable.
- Practical and hands-on.
- A genuine interest in engineering.
- Hardworking.
- Able to communicate complex information.

- Able to think technically and analytically.
- Happy to work in an industrial environment.
- Organised.
- Good at managing your time.

Here are some articles about skills.

4. So what engineering apprenticeships are available?

Engineering apprenticeships at Volkswagen - Click to Apply



Experience hands-on learning while being mentored by industry experts. You will train at our world class training facilities and work with the very latest automotive technology and amazing vehicles.

Location: Nationwide **Deadline:** 26 May 2023

Latest opportunities: Become a Vehicle Parts Assistant, work in

Mechanical or Technical

Engineering, all while gaining a

professional qualification.

Engineering Apprenticeships at Jaguar Land Rover - Click to Apply





Jaguar Land Rover are the pioneers creating the next generation of outstanding

vehicles. They are looking for hard-working individuals to make driving more sustainable, their business more environmentally aware and their services more desirable for our customers

Location: Nationwide **Deadline:** 26 May 2023

Latest opportunities: Vehicle Sales, Parts Manufacturing,

Customer Service and Engineering

Technician.

Start your engineering career today!!!

https://successatschool.org/jobscourses?utm_source=Success+at+School++Newsletter+Signups&utm_campaign=f47a3c763aNAW2023 Students COPY 01&utm_medium=email&utm_term=0_65c6d67e71f47a3c763a-211973597&goal=0_65c6d67e71-f47a3c763a211973597&mc_cid=f47a3c763a&mc_eid=bd69c7df25





Students who have an interest in biology, sustainability, climate change, ecology, agriculture, food or just like honey!! could use tomorrow and the resources developed to understand the importance of bees and use it to further their knowledge and interests.

For centuries bees, among the hardest working creatures on the planet, have benefited people, plants and the environment. By carrying pollen from one flower to another, bees and other pollinators enable not only the production of an abundance of fruits, nuts and seeds, but also more variety and better quality, contributing to food security and nutrition.

Pollination has a positive impact on the environment in general, helping to maintain biodiversity and the vibrant ecosystems upon which agriculture and humanity depend. A wide variety of plants critical to human well-being and livelihoods require pollinators. In fact, bees and other pollinators provide the important ecosystem service of ensuring out-crossing (that is, crossing genes) and, thus, reproduction of many cultivated and wild plants.

https://www.fao.org/world-bee-day/en https://worldvet.org/news/world-bee-day/ https://sdg.iisd.org/events/world-bee-day-2023/ https://www.bbc.co.uk/newsround/48308339 https://www.un.org/en/observances/bee-day

Did you know?



The vast majority of pollinator species are wild, including more than 20,000 species of bees.



Pollinators contribute to 35 percent of the world's total crop production, pollinating 87 of 115 leading food crops worldwide.



Close to 75 percent of the world's crops producing fruits and seeds for human use depend, at least in part, on pollinators.



In many areas, bees, pollinators and many other insects are declining in abundance and diversity.



Our food security, nutrition and the health of our environment depend on bees and pollinators.



Everyone can make a difference to support, restore and enhance the role of bees and pollinators.





EY are still looking for apprentices!

Students have the chance to join this Big Four global organisation and start their career in Assurance. They currently have this apprenticeship opportunity available in multiple locations across the UK which is a Level 7 and is equivalent to a masters degree but it's for free!

If any Year 13 students are still looking for an apprenticeship or unsure about university this is a great opportunity and there is still time to apply.

Students who apply can receive **1-1 support** with their application from us. They can book a call from **Tuesday-Thursday** during term time between **3pm-5pm**. We want to help students secure their dream job!







Welcome to The Side Hustle Initiative 2023

Now in its third year The Side Hustle Initiative is a nationwide campaign helping young entrepreneurs grow or launch their own business.

Hosted by lead judge, The Apprentice star and first ever winner Tim Campbell.

The competition is open to anyone aged 13-18 (at the time of applications opening) and is based in the UK. You can enter individually or in teams of up to 4.

There is a **£10,000 prize pot** available for the top 10 young entrepreneurs to help accelerate the growth of their business or charity.

We're on a nationwide search for 13-18-year-olds who are already delivering a side hustle or who have an amazing business idea that they are passionate about launching.

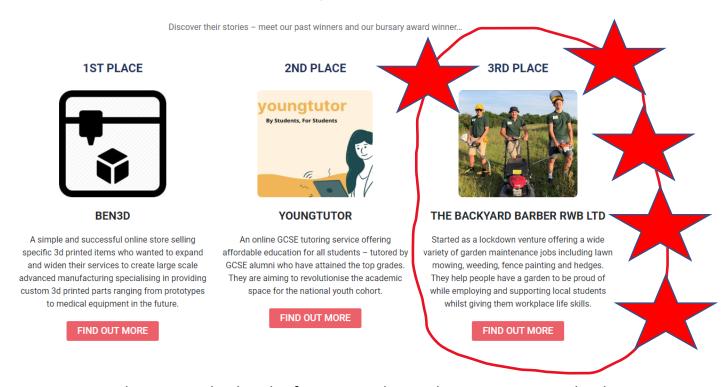
Through the Side Hustle Initiative, the top 50 finalists will gain access to one to one professional mentoring with industry specialists that match our finalist's Side Hustle to support them in evolving their ideas.

As well as being invited to attend a 'Dragons Den' style pitch in front of our panel of judges in London. The winners and runners-up will then receive a share of the £10,000 investment fund to go straight into growing their business.

Find out more:

https://yourgameplan.co.uk/events/the-side-hustle-initiative-2023/

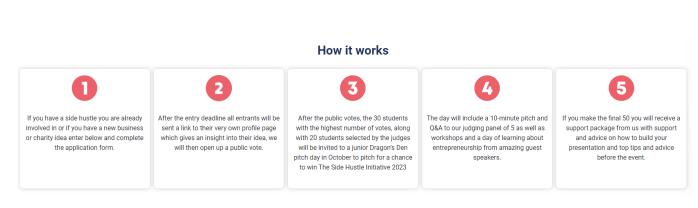
Be inspired



A RWBA student came third in the first ever Side Hustle competition and only entered because he saw the competition advertised in the RWBA Sixth Form Newsletter!!

If you have a small business or an idea of one please enter for professional advice.

Good luck.





Lucious Lemon Baked

Cheesecake

As so many students were choosing Cheesecake for their Valedictory Dinner, I thought it must be time to bring out the cheesecake recipe in readiness for those garden BBQs.

Here's an easy recipe that serve 10.

Ingredients

225g digestive biscuits
100g butter melted
250g tub mascarpone
600 g soft cheese
2 eggs, plus 2 yolks
Zest of 3 lemons and juice of 1
4 table spoons of plain flour
175g caster sugar

For Topping: ½ a 284ml pot of soured cream 3 tablespoons of lemon curd Handful of raspberries to serve (optional)

STEP 1: Heat the oven to 180C/Fan 160C/Gas 4. Line the bottom of a 23cm springform tin with greaseproof paper. Tip the biscuits and melted butter into a food processor, and blitz to make fine crumbs. (Or do manually in a plastic bag and crush with a rolling pin). Press into the tin and chill.

STEP 2: Whisk all the other ingredients in a large bowl until completely combined, pour into the tin. Bake for 35-40 mins until the cheesecake has a uniform wobble.

STEP 3: Turn off the oven and leave the cake inside until cool. When it is completely cooled, remove from the tin and top with soured cream Swirl lemon curd over the top and decorate with raspberries...











GOOD LUCK IN YOUR EXAMS

you will smash them