



**Royal Wootton Bassett
Academy Sixth Form
Weekly Newsletter #113**

9 June 2023



Fudgel

(18th century)

Pretending to work
while actually doing
nothing.

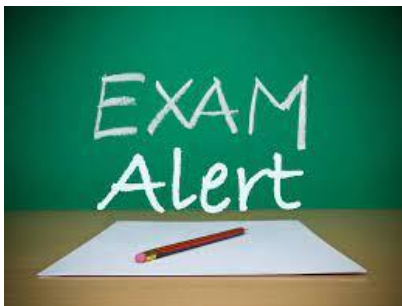
It would appear that for centuries people (at times) have been pretending to work while actually doing nothing.

There are some Yr 12 students who have perfected the art of fudgel!!

End of Year assessments are fast approaching now is the time to perfect your revision skills please work efficiently and use your time effectively.

All Year 12 students should now have their exam timetable. End of Year assessments start on **19th June.**

There will be **NO STUDY LEAVE**, students are expected in school each day to attend scheduled assessments and timetabled lessons when not in exams.



PREPARE WELL

🕒 Scheduling

1. **Do the revision!** Allocate time and dates for your revision and stick to it - Eastenders can wait!
2. **Little and Often.** An hour a night allows your brain to process and archive all the information for long term retrieval - cramming it in the last minute does not
3. The minimum you should be doing is **5 hours a week per subject**; now it should be increasing
4. **Ramp it up** As you approach the exam you should allocate more time to it!





📊 Accountability

1. **Work Smart** - Don't do hours of 'reading' when one hour of synthesis or practice would work better
2. **Target Weakness** - Find out which areas you struggle with, those you don't like doing, those you avoid. Then spend most of your time on these because if you're struggling it means you need more time.
3. **Be Honest with Yourself** - Mark all your own work harshly. Do not let yourself get away with anything!
4. This is **your** qualification, earned by **you**. If your teacher hasn't helped then it's **your responsibility** to skill yourself up

Practice

1. Attempt every Past Paper and Past Paper Question 
2. Check each answer and mark it **harshly!** 
3. Make notes on what you got wrong and write out the correct answer 
4. Come back to the questions and try steps 1 - 3 **at least** four times 

Synthesis

1. Take, Check and Summarise notes on each and every topic 
2. Rewrite the notes to be more concise 
3. Turn the notes into 'cheat sheets' on index cards or sticky notes 
4. Test your knowledge using the 'cheat sheets' 

Revision Skills

from lessonhacker.com
Using images from thenounproject.com



😊 Peers

1. **Don't fool yourself** - if the person you're working with knows more than you then make sure they are not answering every question for you
2. **Peer Marking** - Both work on a past paper question and mark each other's work being as harsh as possible. Follow the Practice rules
3. **Hot Seat topics** - Find out what topic the other person sucks at and ask them questions about it. Constantly. Get them to do the same for you



What can we do?

AS Parents you can do a **huge** amount to help your child prepare for the examination, even if you know nothing about computers!

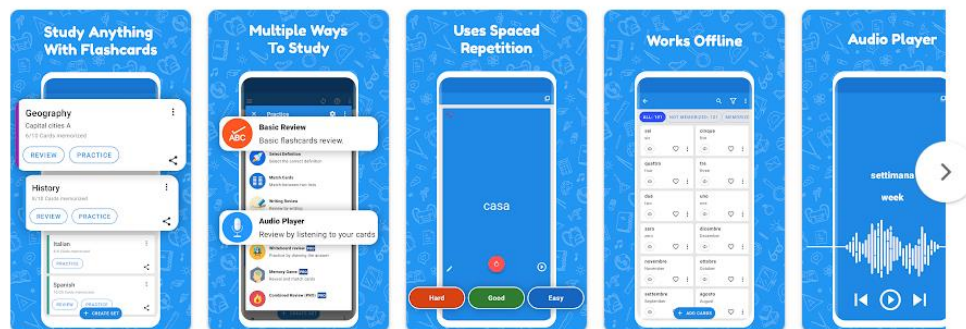
1. **Help Enforce the plan** - Assist the student in constructing a realistic revision timetable that they can stick to, and then hold them accountable to sticking to it
2. **Make the student evidence their work** - get them to show you the sizeable chunk of work they have produced for revision to ensure they are using the time effectively
3. **Become an Examiner** - Non Specialist teachers often mark exam papers based solely on the mark scheme, by doing this for your child you can force them to be more accurate in their answers

Why not try making flashcards using the app below.

Flashcards World

The best flashcards app for memorizing any subject.

<https://flashcards.world/>



About this app →

Supercharge your learning experience with Flashcards, easily create study sets, and choose your favorite way to memorize your cards. Works fully offline!

The app offers the following features:

- ✓ **STUDY FLASHCARDS:** Easily create cards, there is no limit on the amount of cards or sets that you can create....

YEAR 12 ENRICHMENT TRIPS - 18 & 19 JULY

Please remember to pay for the trips you have registered for ASAP, as we have now passed the deadline date. These are on parent pay for you.

WE HAVE ONE SPACE AVAILABLE FOR TEN PIN AND ONE FOR A DAY OUT IN BATH. PLEASE CONTACT MRS STUBBS ON EMAIL TO GET BOOKED ON.



Tuesday 18 July

Ten Pin Bowling, at Shaw Ridge, Swindon. A chance to play 2 games of bowling with your friends and to get into the competitive spirit. The trip costs £9.00

Wednesday 19 July –

Trip to historical Bath for the day by train (from Swindon Station). You can have your own adventure sight seeing, shopping, bring a picnic lunch and sit by the river or visit some of the cafes etc – the day is yours. £11.00





CREATED BY VECTORPORTAL.COM

[@RWBassetRFC](https://twitter.com/RWBassetRFC)

- Are you interested in film/media?
Stats & analysis?
- Sports environment & commitment to Saturdays?



Well, our neighbours at RWB Rugby Club are looking a 16-18 year old to support their 1st team game analysis. If interested pop in & see Mr l'Anson in the PE dept.

BAKE SALE

FRIDAY 9TH JUNE
BREAKTIME
OUTSIDE THE MAIN HALL

PLUS A FUN SKITTLES JAR GAME

DONATIONS OF CAKES TO BE BOUGHT TO CENTREPOINT DURING ILEARN.

PLEASE INCLUDE A FULL LIST OF INGREDIENTS

RAISING MONEY FOR THE IN SCHOOL PRONOUN BRACELET PROJECT AND SWINDON WILTSHIRE PRIDE

Swindon & Wiltshire **pride**



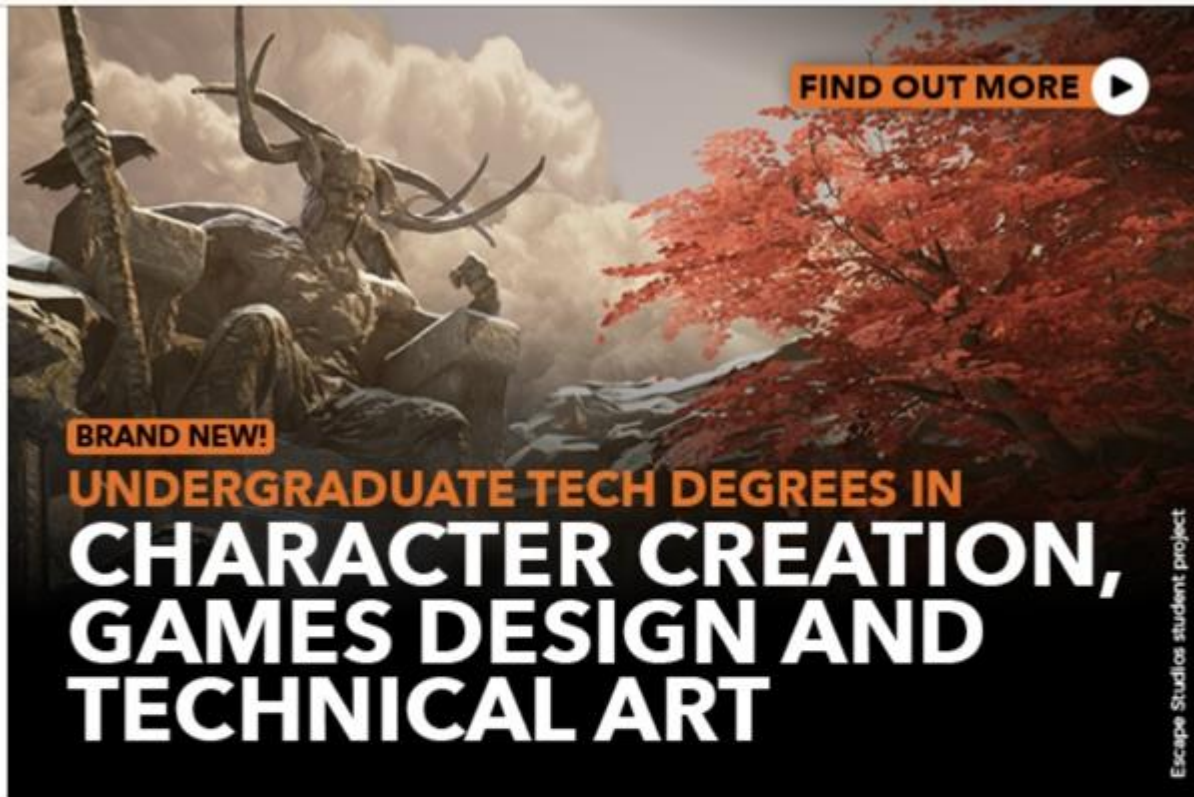




Thank you to everyone for baking, buying or helping at the Bake Sale today.

Final figure for sales and money raised for charity will be published next week.

New Character Creation, Games Design and Technical Art degrees for 2023



At **Escape Studios**, we've been at the forefront of creative education since 2002, supplying the industry with studio-ready talent.

If you're creative and enjoy both art *and* technology, then we think you'll love our new degrees designed with experts from **Creative Assembly, Framestore, nDreams, PlayStation London Studio** and **Rocksteady Studios**:

- **BSc (Hons) MSci Character Creation for Animation, Games & VFX**
- **BSc (Hons) MSci Video Games Design**
- **BSc (Hons) MSci Technical Art for Games & VFX**

We have places available on these **cutting-edge courses** for September 2023. Keen to find out more? **Get in touch** to speak to one of our Applicant Advisors.



Creative Technology degrees, designed with and for industry

Discover our new degrees from the perspective of **Framestore** Technical Artists, **Juriaan Van Váli** and **Fabrizio Bergamo**, Dean/Director of Interactive and Real Time, **Simon Fenton** and Head of Creative Technology, **Michael Davies**.

They highlight the growing industry demand for Technical Artists, the skills required to break into the industry and how to prepare.

[Tell me more!](#)



Explore Escape Studios at our upcoming open day

Book your place for our **hybrid open day** on **Saturday 1st July** for an overview of our courses from our tutors and a chance to meet current students and inspirational alumni.

[Count me in!](#)



ESCAPE
STUDIOS



Click here to find out more:

https://www.escapestudios.ac.uk/?utm_source=successatschool&utm_medium=email&utm_campaign=ug_tech_courses_2023&utm_content=ug_tech_courses_june2023&utm_source=Success+at+School+-+Newsletter+Signups&utm_campaign=beccbcd73-EMAIL_CAMPAIGN_2023_06_01_02_26_COPY_01&utm_medium=email&utm_term=0_-d0f0f5f4a9-%5BLIST_EMAIL_ID%5D&goal=0_65c6d67e71-beccbcd73-211973597&mc_cid=beccbcd73&mc_eid=bd69c7df25



Swansea
University
Prifysgol
Abertawe

Head Start Webinar Series - Now Available On Demand

On Demand

Your students can now watch our Head Start series on demand, to find out more about student life at Swansea. These virtual sessions provide information on accommodation, sports facilities, student support, clearing and more.

[Watch Now >](#)

Please encourage your students to [watch now](#) to find out what Swansea can offer them.

Medicine, Healthcare and Psychology Summer Conference

Tuesday 4 –
Thursday 6 July
09:00 – 17:00

Your students are invited to Swansea's [Medicine, Healthcare, and Psychology Summer Conference](#), an on-campus event showcasing our study opportunities in Medicine, Healthcare and Psychology.

[Find Out More >](#)

Your students will:

- Enhance their knowledge by attending workshops led by **world-leading academics**
- Gain insight from **current students** and recent applicants
- Get a real taste of university life
- Develop **transferable skills** for their future career
- Gain experience to **stand out from their peers** and strengthen their UCAS personal statement

If your students are interested in learning more about our Summer Conference, they can [register their interest](#) to find out more.

On Campus Open Day

Saturday 17 June
10:00 – 16:00

We are holding our next on campus Open Day on **Saturday 17 June** for any students wanting to visit our campus.

Your students will have the opportunity to:-

- Find out about more about **courses**
- Chat to staff and **current students** studying their chosen subjects
- Take a **campus tour** of our fantastic campus and department facilities

[Book Onto Our
Open Day >](#)

School of Social Sciences Podcast - 'The Society Column'

Released on Mondays

The School of Social Sciences students launch their own brand-new podcast series called 'The Society Column', [available on Spotify](#).

[Listen Now >](#)

Featuring Presenter and Professor Dr Gideon Calder of Politics, Philosophy and International Relations, along with two of our International Relations students, the podcast will have themed conversations with academics from departments across the university, and will look at ways to understand our world and its future better.

The Society Column podcast series will launch a new episode every Monday, with a total of 8 episodes until 10 July 2023.

Clearing 2023

July – September

At Swansea we will continue our approach this year of being very flexible when discussing students grades on results day. We are aware of the disruption students have faced and will endeavour to be as accommodating as possible.

[Get In Touch >](#)

Please encourage students who have questions to [get in touch](#) with us particularly if they are concerned about their offer.

<https://www.swansea.ac.uk/>



A new website linking students and schools to future employers and training opportunities.

Take a look now!

<https://careersliveuk.com/>

Degree apprenticeships: How you could get a degree for free

mediaofficer, 2 June 2023 - [Apprenticeships](#), [Further education](#)



If you want to get a degree, but you're worried about finances or just not sure that a traditional university course is right for you, a degree apprenticeship could be a great option. A degree apprenticeship allows you to study ...

[Read more](#)

Find out more by clicking on the link below:

<https://educationhub.blog.gov.uk/2023/06/02/degree-apprenticeships-how-you-could-get-a-degree-for-free/>



Latest Incidents  7th June, 2023 - 16:15: At 4.15pm this afternoon (07/06/2023) firefighters from Ferdown and V... [Read more](#)

[Home](#) / [Working for us](#) / [Current vacancies](#)

Current vacancies



For a full list of all jobs currently available with Dorset & Wiltshire Fire and Rescue Service, click Search using the portal below.

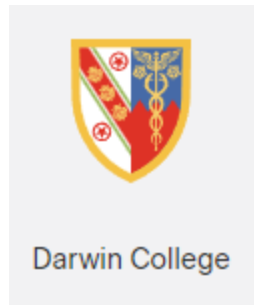
Related content

- [Employee benefits](#)
- [Equality, diversity and inclusion](#)
- [Values and behaviours](#)
- [On-call firefighters](#)
- [Corporate staff](#)
- [Volunteers](#)
- [Control recruitment](#)
- [Code of Ethics Self-assessment](#)

[Safe and Well Visit](#)

Great opportunity for someone looking for an IT apprenticeship.

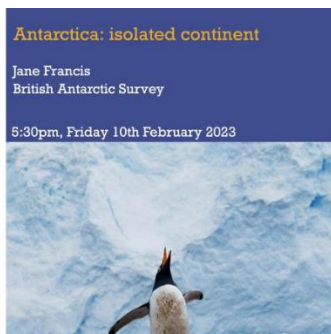
<https://www.dwfire.org.uk/working-for-us/current-vacancies/?nPostingID=226497&nPostingTargetID=216632&option=52&sort=DESC&respnr=1&ID=P7LFK026203F3VBQB7VV78NLO&Resultsperpage=20&lg=UK&mask=extdwfrs>



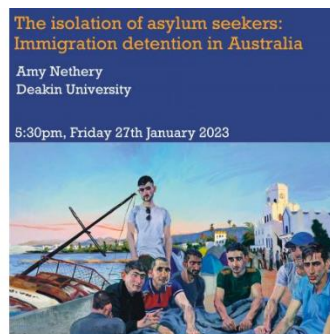
A fixture of the College calendar since the 1980s, the Darwin College Lecture Series is a unique opportunity to hear experts in their field explore the same topic from different angles, perspectives and disciplines over an eight-week Cambridge term.

The Darwin lectures are now available to stream.

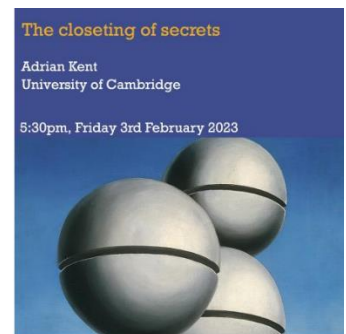
<https://www.darwin.cam.ac.uk/darwin-college-lecture-series>



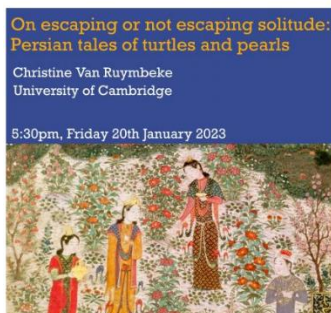
Jane Francis
Antarctica: isolated continent



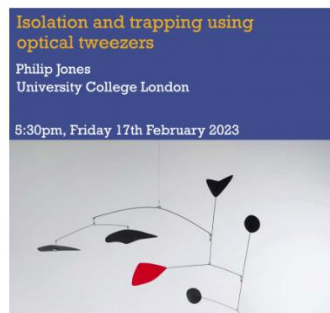
Amy Nethery
The isolation of asylum seekers



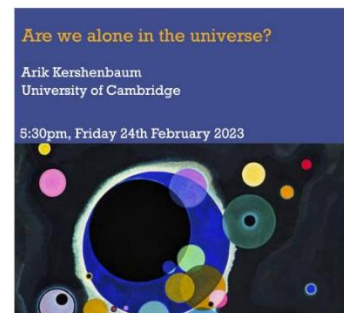
Adrian Kent
The closing of secrets



Christine Van Ruymbeke
University of Cambridge
5:30pm, Friday 20th January 2023



Philip Jones
University College London
5:30pm, Friday 17th February 2023



Arik Kershenbaum
University of Cambridge
5:30pm, Friday 24th February 2023

Darwin College Lecture Series 2023

Isolation

Fridays
5.30pm

Lady Mitchell Hall

www.darwin.cam.ac.uk/lectures

- 
- 20 Jan** On escaping or not escaping solitude. Persian tales of turtles and pearls
Dr Christine van Ruymbeke, University of Cambridge
 - 27 Jan** The isolation of asylum seekers: immigration detention in Australia
Dr Amy Nethery, Deakin University
 - 3 Feb** The closeting of secrets
Prof. Adrian Kent, University of Cambridge
 - 10 Feb** Antarctica: isolated continent
Prof. Dame Jane Francis, British Antarctic Survey
 - 17 Feb** Isolation and trapping using optical tweezers
Prof. Phillip Jones, University College London
 - 24 Feb** Are we alone in the universe
Dr Arik Kershenbaum, University of Cambridge
 - 3 Mar** The self-imposed isolation of North Korea
Prof. Heonik Kwon, University of Cambridge
 - 10 Mar** Isolation in International Relations
Prof. Amrita Narlikar, University of Hamburg



Year 13
VALEDICTORY
 **DINNER** 

It's getting closer ... Valedictory Dinner on Tuesday 4 July ... only 25 days to go!

Here's what you need to know:

Venue: Blunsdon House Hotel, The Ridge, Blunsdon, Swindon SN26 7AS

- * Arrive for 6.30 pm
- * Take your Photos in the Gardens just to the side of the Car Park
- * Sit down for 7.15 pm
- * Bar available in the room
(drinks costs are: Beers £4.50- £5.50, Wines £5.80 - £7.80,
Soft drinks £3.00 - £4.00, Spirits £4.50 - £4.80)
- * Bring ID with you (to be able to get drinks from the bar)
- * Plenty of Parking available
- * Dress Code - formal attire
- * The Seating Plan will be displayed and your menu choice
on your name card on the table
- * Disco starts at 9.00 pm - so wear your dancing shoes!
- * This is a public venue, so please be respectful and be mindful you are still
representing the school
- * Finish at 11.30 pm

ENJOY YOUR CELEBRATIONS!

WE WILL SEE YOU THERE



Roast Aubergines with Tomato Rice and Feta Cheese

*Great for a Summer Supper or lunch.
You could also BBQ the aubergines.
Suitable for Vegetarians.
Serves 6*

INGREDIENTS:

3 tablespoons of olive oil (or use oil from sundried tomato jar)
3 medium shallots or 1 small red onion – finely chopped
300g easy cook long grain brown rice
1 tablespoon of tomato puree
2 garlic cloves, finely chopped
5 sundried tomatoes in oil, drained and finely sliced
400 g can of chopped tomatoes
1 vegetable stock cube
3 large aubergines, halved lengthways

1 tablespoon of finely chopped oregano, or use ½ teaspoon of dried oregano
3 tablespoons of capers drained and rinsed
100g black olives, pitted and chopped
60 g pine nuts, toasted
30 g basil, chopped, plus a few extra leaves for garnish
200g feta cheese, crumbled
250g cherry tomatoes, quartered
2 tablespoons of balsamic vinegar
Extra Virgin Olive Oil for drizzling (optional)

STEP 1: Heat oven to 190C, 170C Fan, gas 5. Heat 1 tablespoon of oil in a saucepan over a medium heat and cook the shallots or onion with a pinch of salt for about 8 mins, stirring until softened. Add the rice and tomato puree, stirring to coat the rice for about 1 min. Tip the mixture into a baking dish about 20 x 30 cm, then add the garlic and sundried tomatoes.

STEP 2: Tip the chopped tomatoes and 500ml of water into the pan, using some of the water to swill out the tomato can. Add the stock cube and return the pan to the heat, stirring to help dissolve the stock. Bring to the boil and carefully pour over the rice mixture in the baking dish. Cover tightly and bake for 1 hr 30 mins until all the liquid has been absorbed and the rice is golden at the edges.

STEP 3: Meanwhile, score the cut sides of the aubergine halves in a diamond pattern – do not cut through the skin. Scatter the oregano over the aubergine flesh and season. Lightly brush or rub with remaining oil. Pushing the seasoning into the cuts. Put the aubergines on a lower shelf to bake for 45 mins, covered, then a further 30-35 mins, uncovered, until golden and soft. Remove both dishes from the oven, cover and set aside.

STEP4: Combine the capers, olives, pine nuts and basil in a bowl. Stir half through the baked rice using a fork to fluff the rice up slightly. Add the feta and cherry tomatoes to the remaining mixture and season with black pepper. Spoon the rice onto a large serving platter and top with the aubergine halves. Spoon the feta mixture over the aubergines, drizzle with the balsamic vinegar and garnish with the extra basil leaves. Drizzle with a little of the extra virgin olive oil if liked and serve with a leafy green salad.



GOOD LUCK

IN YOUR

EXAMS

you will smash them