



Royal Wootton Bassett  
Academy Sixth Form  
Weekly Newsletter #115

23 June 2023



Congratulations to our new Prime Ministers – **Bobby Seymour & Emma Latus** and the Deputy Prime Minister **Emma Beet**.





We welcome the Year 12 cohort of 2023 to our distribution list.

Students and parents will receive an email on Monday detailing the RWBA Sixth Form Induction days that are taking place on **Monday 3<sup>rd</sup>** and **Tuesday 4<sup>th</sup> July**.

**We can't wait to meet you all.**

## Skills Booster Transition to Sixth Form

Transition to Sixth Form is a self-paced online course designed to help students get their time in sixth form off to a flying start!

Click on the link below to help with the transition from GCSE to A level.

<https://ondemand.tutor2u.net/students/transition-to-sixth-form-skills-booster>



## Science and Engineering Discover Days - Applications now open

Our Discover Days are aimed at Year 12 students who may be interested in studying with us in 2024. Please note that we're focusing this event for Widening Participation (WP) students only. In order to see if you meet our criteria please first use our [postcode checker](#).

Our Discover Days are designed for you, aspiring Engineers and Natural Scientists, to delve deeper into the subject areas that you love.

You'll get to dive right in to gain invaluable hands-on experience, engage with our cutting-edge facilities, and get a real taste of what it's like to study your favourite subject in a vibrant academic university environment.

You'll also have the opportunity to speak to current students and esteemed academics to have any questions you may have answered.

Note: Students who are interested and eligible must book individually. We can not accept group bookings from schools.

**Click here to book your place:**

[https://www.uomscieng.manchester.ac.uk/discover-days/2023/?utm\\_source=newsletter&utm\\_medium=teachersnewsletter&utm\\_campaign=discoverdays2023&gator\\_td=83%2b2p%2fGh1DSGGKOUkTE%2bDcnlOCYwmfB%2fKPSdByvC2DmCTiKoudUTbdeXsc8YIn%2bl%2f0MZAXu4WplBi%2bVlqPsd8i8f76phgbkeD%2f8d7NKf87dd0mfkig28sXfdggWgQzY9GMZtkJJY%2bxGxDaQRJwimlToRcPXimD%2f6o8DQ%2fX4yYebX%2fgVjlg4YVUJfLeGcIKFGR7wJJ6oimv0OSDKcaFKyTYIBSeiRhXLXHDbb9D3ubsB9D5lg2aQ9zU5ZM%2fPDIKGW](https://www.uomscieng.manchester.ac.uk/discover-days/2023/?utm_source=newsletter&utm_medium=teachersnewsletter&utm_campaign=discoverdays2023&gator_td=83%2b2p%2fGh1DSGGKOUkTE%2bDcnlOCYwmfB%2fKPSdByvC2DmCTiKoudUTbdeXsc8YIn%2bl%2f0MZAXu4WplBi%2bVlqPsd8i8f76phgbkeD%2f8d7NKf87dd0mfkig28sXfdggWgQzY9GMZtkJJY%2bxGxDaQRJwimlToRcPXimD%2f6o8DQ%2fX4yYebX%2fgVjlg4YVUJfLeGcIKFGR7wJJ6oimv0OSDKcaFKyTYIBSeiRhXLXHDbb9D3ubsB9D5lg2aQ9zU5ZM%2fPDIKGW)



## **Critical Thinking and Social Justice: A summer school by and for women**

**Monday, 31 July - Thursday, 3 August 2023**

Can critical thinking turn people away from becoming nazis, racists, classists, and sexists? Susan Stebbing, the UK's first female professor of philosophy, thought so.

In this Summer school, we aim to apply the work of Susan Stebbing and her critical thinking perspective to the modern world. It will be hosted as a four-day summer school from 31st July to 3rd August, for 16-18-year-old female pupils from a widening participation background.

This event is trans-inclusive. The number of students we will be taking on will be limited to 12.

**Apply Here:**

[https://app.geckoform.com/public/?utm\\_source=https%3a%2f%2fmarketing.manchester.ac.uk%2fuomstudentslivelz%2f&utm\\_medium=email&utm\\_campaign=Teachers+and+Advisers+Newsletter+-+June+2023&utm\\_term=Email&utm\\_content=283386&gator\\_td=83%2bzb%2fGh1DSGGKOUKE%2bDcnlOCYwmfB%2fKPSdByvC2DmCTiKoudUTbdeXsc8YIn%2bl%2f0MZAXu4WplBi%2bVlqPs d8i8f76phgbkeD%2f8d7NKf87dd0mfkig28sXfdggWgQzY9GMZtkJJY%2bxGxDaQRJwjmIToRcPXimD%2f6o8DQ%2fX4yYebX%2fgVjlg4YVUJfLeGclKfGR7wJJ6oimv0OSDKcaFKyTYIBSeiRhXLXHDbb9D3ubsB9D5lg2aQ9zU5ZM%2fPDIKGW#/modern/21FO00sqrpb1x4003ukx05vftb](https://app.geckoform.com/public/?utm_source=https%3a%2f%2fmarketing.manchester.ac.uk%2fuomstudentslivelz%2f&utm_medium=email&utm_campaign=Teachers+and+Advisers+Newsletter+-+June+2023&utm_term=Email&utm_content=283386&gator_td=83%2bzb%2fGh1DSGGKOUKE%2bDcnlOCYwmfB%2fKPSdByvC2DmCTiKoudUTbdeXsc8YIn%2bl%2f0MZAXu4WplBi%2bVlqPs d8i8f76phgbkeD%2f8d7NKf87dd0mfkig28sXfdggWgQzY9GMZtkJJY%2bxGxDaQRJwjmIToRcPXimD%2f6o8DQ%2fX4yYebX%2fgVjlg4YVUJfLeGclKfGR7wJJ6oimv0OSDKcaFKyTYIBSeiRhXLXHDbb9D3ubsB9D5lg2aQ9zU5ZM%2fPDIKGW#/modern/21FO00sqrpb1x4003ukx05vftb)



# Study Psychology of Education

Accredited by the British Psychological Society

**Are you looking to ignite or progress your career in educational psychology?**

If so, you may wish to consider our MEd Psychology of Education which has been designed to comply with the accreditation requirements set out by the British Psychological Society.

With both full-time and part-time study options available, our dedicated course team made up of counselling experts has longstanding experience of supporting you throughout your degree to help you achieve your full potential.

**Click to find out more:**

[https://www.manchester.ac.uk/study/masters/humanities-campaigns/psychology-of-education/?utm\\_source=spotler&utm\\_medium=uom\\_newsletter&utm\\_campaign=humspgrecruitment23&utm\\_content=teacher\\_advisor\\_newsletter&gator\\_td=83%2bZp%2fGh1DSGGKOUKT%2bDcnIOCYwmfB%2fKPSdByvC2DmCTiKoudUTbdeXsc8YIn%2bl%2f0MZAXu4WplBi%2bVlqPs%2f8d7NKf87dd0mfkjg28sXfdggWgQzY9GMZtkJJY%2bxGxDaQRJwjmIToRcPXimD%2f6o8DQ%2fX4yYebX%2fgVjlg4YVUJfLeGclKfGR7wJJ6oimv0OSDKcaFKyTYIBSeiRhXLXHDbb9D3ubsB9D5lg2aQ9zU5ZM%2fPDIKGW](https://www.manchester.ac.uk/study/masters/humanities-campaigns/psychology-of-education/?utm_source=spotler&utm_medium=uom_newsletter&utm_campaign=humspgrecruitment23&utm_content=teacher_advisor_newsletter&gator_td=83%2bZp%2fGh1DSGGKOUKT%2bDcnIOCYwmfB%2fKPSdByvC2DmCTiKoudUTbdeXsc8YIn%2bl%2f0MZAXu4WplBi%2bVlqPs%2f8d7NKf87dd0mfkjg28sXfdggWgQzY9GMZtkJJY%2bxGxDaQRJwjmIToRcPXimD%2f6o8DQ%2fX4yYebX%2fgVjlg4YVUJfLeGclKfGR7wJJ6oimv0OSDKcaFKyTYIBSeiRhXLXHDbb9D3ubsB9D5lg2aQ9zU5ZM%2fPDIKGW)



**Year 12 Invited parents evening will now take place on Thursday 13<sup>th</sup> July 4.30 -6.30**

This will be a face-to-face event. Parents will have the opportunity to speak about student progress directly to class teachers.

An email with all the booking information will be coming out shortly.

Most of the students in Year 12 have prepared and worked really hard throughout the year. Exams continue next week, keep working hard and the results will be published as soon as possible.

Keep the faith, you will achieve what you deserve!



Mrs Ellis wrote to all parents this week to inform them of the proposed industrial action in the coming weeks.

**Wednesday 5<sup>th</sup> July – School will be closed to Year 7, 8, 9 & 12 students.**

**Thursday 7<sup>th</sup> July – School will be open to YEAR 12 students only.**

### **Cardiff University Trip 30<sup>th</sup> June**

We have 6 places available. Please speak with Mrs Stubbs ASAP if you would like to attend.







All of our training is accredited by the CPD and your students will receive a certificate upon successfully completing each module! Each video is around 12 minutes long and aimed for those aged 13-18.

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## LEARNING MODULES INCLUDE



How Tech Changes The World



What Makes Up A Tech Team



Practical Challenges



# Module 1: How Tech Changes The World

Our digital hub is designed to give you knowledge and insight into the technological world you live in. We are going to use real examples of products and platforms you use every day, and how they are being revolutionised by modern technology.

The first module introduces you into the world of digital & tech, you will gain an understanding of different technological advancements that are shaping the way we communicate, discover things online, use tech in the workplace & more.

The module is comprised of 4 main videos, along with accompanying worksheets for you to complete.

## WHAT YOU CAN EXPECT TO LEARN

Video 1	Video 2	Video 3	Video 4
<ul style="list-style-type: none"><li>✓ Recommender Systems</li><li>✓ Computer Vision</li></ul>	<ul style="list-style-type: none"><li>✓ App Development</li><li>✓ Artificial Intelligence</li><li>✓ Wearable Technology</li></ul>	<ul style="list-style-type: none"><li>✓ Predictive Modeling</li><li>✓ Virtual Reality</li><li>✓ Augmented Reality</li></ul>	<ul style="list-style-type: none"><li>✓ Blockchain Technology</li><li>✓ Natural Language Processing</li></ul>

# Module 2: The make up of a tech team

Our digital hub is designed to give you knowledge and insight into the technological world you live in. We are going to use real examples of products and platforms you use every day, and how they are being revolutionised by modern technology.

The second module introduces you into the make up of a tech team, and the wide ranging roles that are available within the digital & tech sector.

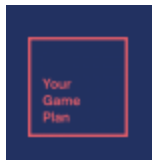
The module is comprised of 4 main videos, along with accompanying worksheets for you to complete.

## WHAT YOU CAN EXPECT TO LEARN

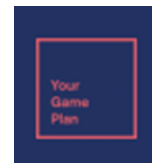
Video 1	Video 2	Video 3	Video 4
<ul style="list-style-type: none"><li>✓ Business Analysts</li><li>✓ Product Managers</li></ul>	<ul style="list-style-type: none"><li>✓ Data Engineers</li><li>✓ Data Scientists</li><li>✓ UX Designers</li><li>✓ UI Designers</li></ul>	<ul style="list-style-type: none"><li>✓ Project Managers</li><li>✓ Front &amp; Back-end Developers</li></ul>	<ul style="list-style-type: none"><li>✓ Quality Assurance</li><li>✓ DevOps Engineers</li></ul>

# Module 3: Practical Challenges

Learn about the practical skills involved to help you understand what might be right for you. We will teach you how to write code, launch an app, and much more!



<https://yourgameplan.co.uk/about-us/>



# SHAPE YOUR FUTURE CAREER & STAND OUT FROM THE CROWD

Get unlimited FREE access to employability courses, tools & opportunities designed by leading UK employers.

YourGamePlan's mission is to ensure that every student has the confidence and support they need to make the best decision about their future when they leave school.

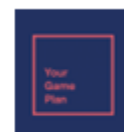
We believe soft and employability skills are paramount and guidance on improving these skills should be available to everyone, for free. We don't charge schools or students for our services.

We will also be partnering with top UK employers to create sector specific courses, enabling students to understand more about career options available to them. In turn, helping young people choose which career path is right for them.

All of our courses have been checked and certified by the CPD.



<https://yourgameplan.co.uk/about-us/>



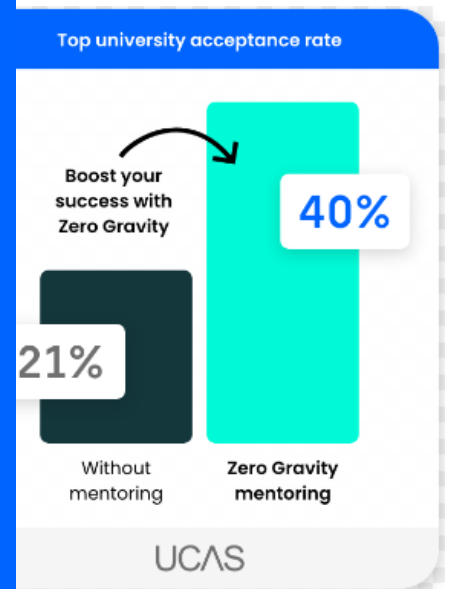


A fantastic opportunity for students that meet the criteria to receive free mentoring and support.

Ex RWBA students have engaged in the Zero Gravity scheme and are now enjoying life at university where many are now acting as mentors supporting others.

# Make your ambitions real

Our community of talent powers you into top universities and world-class careers. Access exclusive online mentoring, masterclasses, and career opportunities to make your ambitions real. **Free for students, forever.**



<https://www.zerogravity.co.uk>



[https://www.youtube.com/playlist?list=PLF5JRczYyYRU0xWuiacI\\_mP3Ili6zAT](https://www.youtube.com/playlist?list=PLF5JRczYyYRU0xWuiacI_mP3Ili6zAT)



## Summer experience days

Throughout June we'll be hosting several on-campus [experience days](#) – giving students the opportunity to learn more about studying subjects at university level. Subject events include Animal and Wildlife Studies, Design and Digital Arts, Sport, History, Engineering, Psychology and many more.

Students can [book a place](#).

We're also hosting CPD events for teachers for Design and Digital Arts, Engineering, and Forensic Science.

[Find out more and book a place](#).



I am delighted to announce our very first conference on **Neurodiversity in the Clinical World!** Students in all year groups interested in working in clinical roles are invited.

Date: Saturday 15th July (10am - 1pm)

Registration link: <https://airtable.com/shr2MDecXEQ2AxdrL>

Led by a second-year vet student at the University of Edinburgh and Vet Mentor Scholar, Heather Johnson, this conference will discuss the realities of working as a neurodivergent clinician.

Our main aim with this project is to establish a sense of community around neurodivergent clinicians. This includes students, practising doctors, dentists, vets, and aspiring clinicians in school!

Your students are invited to join us on Saturday 15th July to learn more about the realities and challenges of working as a neurodivergent clinician and what we can do to foster a welcoming and inclusive environment in medicine, dentistry, and veterinary medicine.

We're so excited to see your students there!

Date: Saturday 15th July (10am - 1pm)

Registration link: <https://airtable.com/shr2MDecXEQ2AxdrL>

Warmest wishes,

Nikki Abbott,  
Head of Medic Mentor Education  
Your Medic Family

# YEAR13

## HAPPINESS IS



**... having finished  
all of your exams!**

**(Sorry to the AEA students it will be all over on Tuesday!!)**

What an amazing group of students. We are so proud of you all. Exams done, BTEC assignments almost all signed off and a long summer to enjoy.

**See you at the Valedictory on Tuesday 4<sup>th</sup> July.**

Remember we are here to help if you need any support over the coming weeks or months.



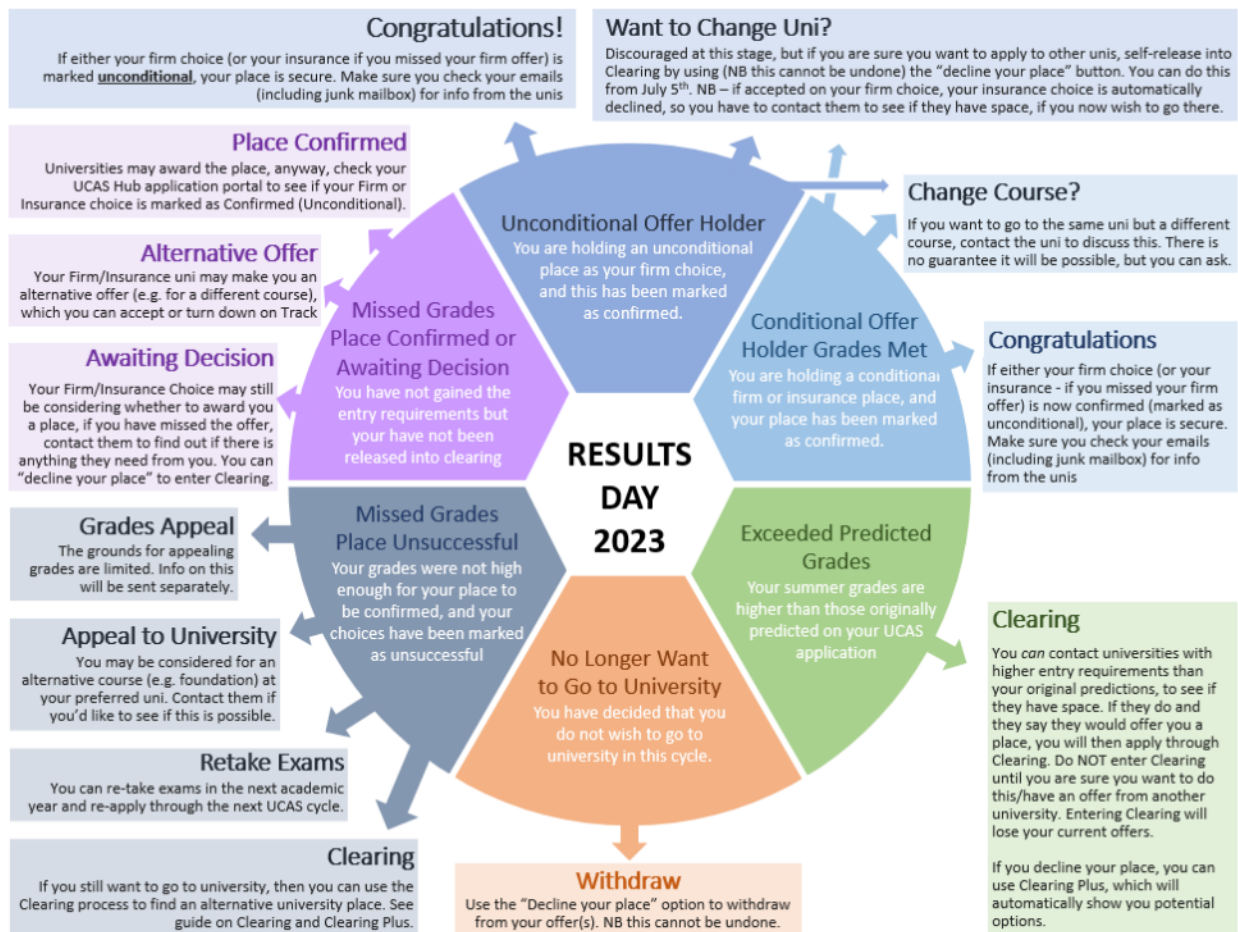
Thursday 17<sup>th</sup> August

A level Results day


8am – 9.30

RWBA Sixth Form Common Room

If you do find yourself at a loose end then take a look at the Results day information below, really important information you will need in August.



# Skills Booster Transition to University

 learning time

 12 videos, resources and activities

## About this course

**Who it's for**

**Course series**

[Skills Booster](#)

## Course outline

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### Transition to University

-  1. Introduction to University
-  2. Making the Most of Lectures
-  3. Seminars, Workshops and Labs
-  4. University-level Reading
-  5. University-level Writing
-  6. Referencing
-  7. Keeping on Top of Life at University
-  8. Working with Others
-  9. Employability Skills

<https://ondemand.tutor2u.net/students/transition-to-university-skills-booster>





## Flap Jack Manchester Tart

For all you footie fans out there, we could not miss the opportunity to acknowledge the recent great win of the treble so here is a take on the traditional Manchester Tart to celebrate.



**Ingredients: Serves 8**

### For the Base:

75g butter  
50g light soft brown sugar  
1 tblsp of golden syrup  
175 g porridge oats  
50 g plain flour  
1 egg beaten  
Pinch of salt

### For the Custard:

500 ml of milk  
250ml of double or whipping cream  
1 vanilla pod, split lengthways, seeds scraped out  
5 egg yolks  
100g caster sugar  
50g cornflour or custard powder

**To Assemble:** 5 tblsp raspberry jam, fresh raspberries, 35g desiccated coconut, maraschino cherries, glace cherry or fresh cherries to decorate.

### Method:

1. Preheat the oven to 190C/170C Fan/Gas 5. Line a 20cm/8in square (preferably loose-based) brownie tin with baking paper.
2. To make the base, melt the butter, sugar and golden syrup in a saucepan with a pinch of salt. Remove from the heat and beat in the oats, followed by the flour and the egg. Tip the mixture into the tin. Run your hands under cold water and pat the mixture over the base of the tin, making it as even as you can. Bake for about 15 minutes until set and browning around the edges. Remove from the oven and leave to cool.
3. To make the custard, heat the milk and cream together with the vanilla pod until just below boiling point. Leave to cool a little. Beat the egg yolks and sugar together until thick and creamy, then beat in the cornflour or custard powder. Pour the milk and cream mixture onto the egg mixture, whisking continuously. Pour the mixture back into the pan and stir over a medium-low heat until the custard starts to thicken, then whisk constantly until it bubbles and has thickened considerably. Leave to cool to room temperature, whisking regularly to prevent a skin from forming.
4. To assemble, spread the jam over the flapjack base. Dot over some fresh raspberries, if using, then add the custard, smoothing it over with a palette knife. Sprinkle with the coconut and decorate with one or several maraschino cherries. Chill for at least 2 hours until completely set.
5. Cut into slices and serve – ENJOY!