

# Royal Wootton Bassett Academy Sixth Form Weekly Newsletter #133 5 January 2024





### Class of 2023 Leavers Celebration Evening Monday 18 December



We welcomed back our class of 2023 to receive their A level & BTEC certificates and nominated Awards

### CONGRATULATIONS TO ALL THE AWARD WINNERS!

SPECIAL AWARDS:	
Service to the School Award	Alex Judge
(Headteacher's Prize)	Olivia Allen-Cotter
Richard Jones Foundation Award	Charlie Lockley
(for Endeavour & Service to the Community)	
Angela Angell Shield – PE	William Burridge
(In memory of a former teacher)	
Dawn Easterling Drama Cup	Chandni Patel
Lime Kiln Sports Centre Cup – PE	Ellie O'Nions
The Alex Lacey Award for Courage & Selflessness	Cerys Rees
(in memory of a former 6 <sup>th</sup> Form Student)	
Bevirs Law - Excellence in Law Award	Emma Beet
(Presented to a current Yr 13 Law student)	
Excellence in Business & Law Award	Daniel Makin
(Presented to a student who has completed both a Law and Business-	
related subject)	
Student Award for ICT	Christian Lijs
(Sponsored by Awdry Law Solicitors)	

DT & Innovation Award	Derin Gunal
(Award produced by Wiltshire Woodturners)	
RWBA Duke of Edinburgh Award	Edward Aitken
(for outstanding effort & achievement)	
The Peter Sheppard Award for Oracy	Taiga Matsushima
(in memory of a former teacher & Head of Sixth Form)	
SUBJECT AWARDS:	
Art Award	Xavier Le Pape
Performing Arts Award	Madeleine Ralph
Music	Katie Hughes
DT Designer of the Future Award	Max Garman
English Language Award	Hannah Chesshire
English Literature Award	Rebekah Warner
Geography Award	Rebecca Comley
BTEC Travel & Tourism Award	Jannah Gutierrez
History Award	Christopher Jacobs
Philosophy Award	Louis Stephenson
Politics Award	Charlie Butt
Computing & Electronics Award	Ayran Das
AEA Mathematics Award	Zach Watkins
Further Mathematics Award	Ralph Hargreaves
Mathematics Award 1	Edward Aitken
Mathematics Award 2	Christian Lijs
Mathematical Studies Award	Max Garman
Spanish Award	Michael Leslie
BTEC Applied Science Award	Alexandra Privett
Biology Award	Oliwia Smietanka
Chemistry Award	Alex Judge
Physics Award	Rebecca Comley
BTEC Applied Law Award	Hannah Chesshire
Business Award	Kitty Strange
Economics Award	Taiga Matsushima
Children's Play, Learning & Development	Charlie Lockley
Extended Project Qualification Award	Olivia Allen-Cotter
BTEC Health & Social Care Award	Radhika Tilija
Law Award	Cerys Rees
Psychology Award	Thomas Dubarry
BTEC Uniformed Protective Services	Alice Steckerl
Sociology Award	Amelia Jack

Mrs Ellis addressed the students and parents and shared some of her memories of their time in Sixth Form.

It was lovely to hear about what the students were up to now and see them enjoying their new independence and thriving.













Emma Beet Received the Bevirs Excellence in Law Award from Zoe Deasington, Partner at Bevirs



Taiga Matsushima was the first recipient of the Peter Sheppard Award for Oracy





RWBA
Annual
Duke of
Edinburgh
Award
Ceremony



Monday 29<sup>th</sup> January

6.30 - 8.30pm

Congratulations to all those who will be receiving their Bronze, Silver and Gold Awards.







## As part of Christmas Spirit Week the Sixth Form Students completed the term with:

PJ Day, Christmas Hat Day and be Festive! We also ran the Tuck Shop and raised £29.60 for the Two Charities -Wiltshire Air Ambulance







Thanks to the Students
who organised the
Spirit week and to all
who participated. We
know you are all a bit
camera shy!







Good luck to the 50 students in Sixth Form who are sitting their final external BTEC exams in Sport, Applied Law, Engineering and Travel & Tourism Next week.



Good luck to the students collecting their EPQ results, and GCSE resit results next week.



Thursday 11th Jan in ilearn



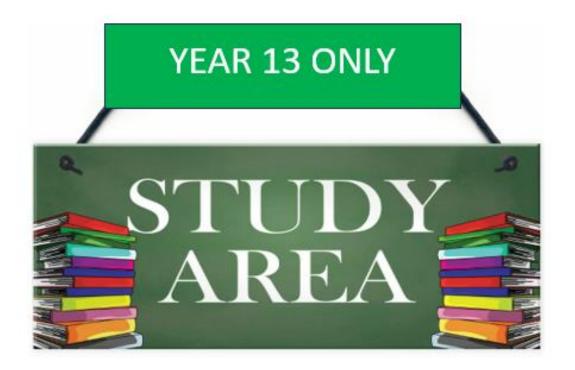
Year 12 students have their first Post 16 formal assessments **starting Monday 15**<sup>th</sup> **January.** These assessments will take place in the classroom in scheduled lessons.

Year 13 resits are next week.

Year 13 final mocks are now timetabled starting on

Monday 26th February for two weeks.

Students will receive their individual timetables and further information in due course.



PLEASE NOTE: FROM JANUARY - JUNE '24

SF05 WILL BE THE YEAR 13 STUDY ROOM

THIS WILL BE A QUIET SPACE FOR STUDENTS TO:

REVISE, FOCUS AND CONCENTRATE ON ATTAINING THE BEST GRADES POSSIBLE.

**QUIET - BRAINS WORKING:** 



PLEASE RESPECT THIS SPACE AND THOSE WORKING IN IT.

### TOP TIPS FOR EFFECTIVE EXAM REVISION

AS RECOMMENDED BY PREVIOUS UNIVERSITY STUDENTS!\*

### 1. START

Don't leave it to last minute! Start revising a couple of weeks before your exams to give your brain time to absorb.



### 2. PLAN YOUR TIME

Failing to prepare is preparing to fail, so plan wisely. Make a schedule to document what you will revise and when!



### 3. AVOID

Revision is tough, but looking at social media every ten minutes won't help you learn! Put your phone away so you can focus.



### 4. PRACTISE!

Athletes don't win gold without rigorous training, and neither will you!
Actively practising (e.g. doing mock exams) can help re-inforce knowledge.



### 5. TAKE BREAKS

Your body needs rest in order to get stronger, and so does your brain! Be sure to take regular breaks during revision - your mind will thank you.



Good luck!

https://www.physicsandmathstutor.com/

### Not just for Maths and Physics!!!

If you are not using this resource, please take time to see what it has to offer, past papers, mark schemes, revision materials, revision activities and support.

### Revision

Revision notes, key points, worksheets and questions by topic from past papers

Maths | Physics

Biology | Chemistry

Economics | Geography

English | Psychology

Computer Science

### Past Papers

Past GCSE/IGCSE and A-level papers



Congratulations to **Amar Mashiana** who recently entered the Royal Geographical society essay competition and achieved a <u>Highly Commended Award.</u>

A great performance and good example of engaging with the Super Curricular. We look forward to you receiving your award and reading the essay when published on the Royal Geographical Society website.



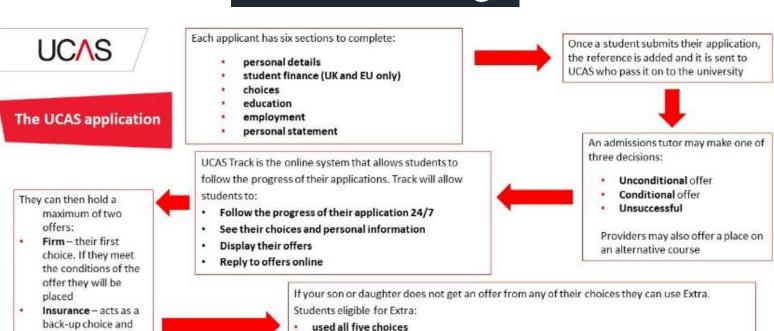
The UCAS deadline is fast approaching for Year 13 students wishing to put in an application for university. The external deadline for completion is **31**<sup>st</sup> **January** however as a school we need to complete the checks and references before this date.

Please do not delay and get your applications submitted.

Any questions please ask you Tutors or a member of the Sixth Form team.

Mrs Vaughan is the lead on UCAS applications but can only complete the final checks when she is in receipt of the applications. All applications will need to be with Mrs Vaughan by Friday 26<sup>th</sup> January to guarantee being sent off by the deadline.





no option for insurance

all choices unsuccessful, cancelled or offers declined

only comes into play if

they are not placed

with their firm choice



### Diet Cola Chicken

### 2024 is here – so its time to try new things!

Here's an interesting Chicken dish from BBC Good Food for a warm Chicken Casserole. Perfect for these dark winter nights.

### Ingredients:

1 teaspoon of olive oil

640g boneless and skinless chicken thighs

1 onion, finely chopped

300 ml Chicken Stock

2 garlic cloves, finely chopped

330 ml diet cola

1 red pepper & 1 yellow pepper - deseeded and cut into chunks

1 teaspoon of dried oregano

2 tbsp reduced salt and sugar ketchup

2 spring onions trimmed and finely sliced

1 teaspoon of light brown sugar

1/2 teaspoon of mustard powder

1 tablespoon of Worcestershire

3 tblsp tomato puree

### Method:

- Heat oil in large non-stick saucepan over a high heat, season and then brown chicken thighs all over for 4-5 mins. Remove and set aside on a plate
- Lower the heat and add the onion to the pan and cook for 8-10 mins until softened, add a splash of stock if needed to prevent burning. Stir in the garlic and cook for 1 minute until fragrant, then add red and yellow peppers.
- Stir in the oregano, brown sugar, mustard, Worcestershire sauce, tomato puree, diet
  cola, remaining stock and ketchup, bring to the boil then reduce the heat, add the
  chicken back in and simmer for 10 minutes, covered, until the chicken is cooked
  through.
- Turn the heat up and bubble for 10 mins until the sauce is reduced and thickened slightly. Sprinkle with the spring onions and serve over rice or pasta.