



**Royal Wootton Bassett
Academy Sixth Form
Weekly Newsletter #155
19 July 2024**



A huge congratulations to the 28 students who conquered the wet, windy and wild conditions of Dartmoor earlier on this week. They were truly challenged and although sore and tired now, they will look back on their time on Dartmoor as a life changing moment where they had to 'dig deep', show true resilience and achieve success.

We are incredibly proud of you all!!!

We are also so grateful and thankful for Mrs Barnard-Williams, Mrs Vaughan and Mr Williams for supporting you through the expedition.











This week saw students taking time away from their studies.

Some students completed their gold expedition, some conducted work experience and had amazing opportunities such as shadowing a surgeon in theatre or working in the sexual health clinic.

Other students headed to London to work in a law firm for the week or worked in a primary school. We had students who took part in lectures at Reading University, attended an online psychiatry workshop, and visited Cotswold airport to look at skills and opportunities in the aerospace industry.

Congratulations to Amelia on your work with St Bart's, they clearly think you are brilliant and so do we. Thank you for allowing me to share this much deserved praise.

I just wanted to write you to make you aware of Amelia's amazing contributions to supporting St Bartholomew's Primary Academy with our Year 6 Production this term.

Amelia has been volunteering her time during her free periods from school, as well as considerable planning time at home, to support with choreographing and teaching dances to our Year 6 children as part of their end of year play. She has worked with a small group of Year 6 dance leaders to create and teach dance routines as well as leading practices with the whole cohort of 60 children.

She has shown outstanding communication and leadership skills and it was amazing to see how she was able to engage all 60 children during rehearsals. She has also been brilliant at communicating with staff members at the school. She had a polite and professional attitude to everyone she encountered and it was like having an additional teacher on the Year 6 team. All children (and adults) have absolutely loved working with Amelia - our production wouldn't have been what it was without her.

I just wanted to share with you how brilliant she has been and recognise her efforts as we really are so grateful for her support.

Kind regards,

Amy Penfold
Year 6 Teacher
St Bartholomew's Primary Academy

We love to share in the success of our students. If you have anything to 'shout about' please forward it to us in the Sixth Form team and we can share it via the newsletter.



Monday was culture day and some Sixth Form students helped lead activities for younger students and spent their day in cultural dress, dancing, eating and answering questions from students about their home countries.

Many students joined us on Tuesday for our day trip to Bath. Some had never been!!, some students were experiencing public transport for the first time, and many had not ventured into a city with friends before.

Throughout the week all students have had a 1:1 meeting with their tutor, discussing their progress, aspirations and interests. Staff have loved this time getting to know their tutees and really valued the uninterrupted time to talk.



Thursday was sports day. The Sixth Form had a morning full of activities such as Kanjam, Volleyball and end game.

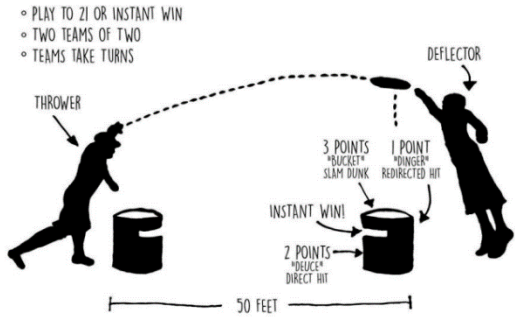
They are a competitive bunch; the activities were fully inclusive and allowed all students to take part (and they did!!) They even competed all through breaktime to finish the games.







<https://www.kanjam.com/pages/how-to-play>





Thursday afternoon we enjoyed the air conditioning of Swindon Ten Pin. We had an enjoyable afternoon, there were Strikes, Gutter balls, spares and a lot of fun and laughter. We took over 17 lanes and many stayed on to play pool, air hockey or ordered food.







We had a very inspirational day yesterday!!



Visiting The Resource Group at Cotswold Airport. We were introduced to apprentices for Virgin, Easy Jet and British Airways and spoken to about the different level certificates that you can achieve with them and where in the world you can work once achieving them!

It was great to see everything we learn on the Engineering course being put into practice in the hanger and has really opened our eyes to what our year 13 can go on to achieve in future.

Lots a great questions being asked by our engineers, and lots considering applying in future- the sky is the limit!

Mrs Day

Macklin Hawkins

This year the golf tournament won by Macklin was the biggest tournament of the year that and individual club can host!

The competition consists of roughly 9 hours of playing, an 18-hole round in the morning followed by a second round of 18 holes in the afternoon.

This format is highly challenging as not only does it required performing on the day but further demands consistency and patience. After the morning round, Macklin found himself one shot behind the leader, Adam Roe: Adam shot 72, Macklin shot 73.

However, during the second round, Macklin managed to perform well and take the lead by 1 shot before going down the last hole: hole 36.

Both Adam and Macklin made an 'Up and Down' for par on the last hole therefore declaring **Macklin as the Men's Club Champ of 2024 at Broome Manor with a score of +3 (73, 72).**



This performance was off the back of an amazing 2023 season, winning 3 tournaments in a row and one consisting of a course record at Wheathill golf club.

After these performances,

Macklin is now a handicap of 0.5!!!

Such a talented player who has achieved well deserved recognition and success.

Congratulations Macklin and here's to a fantastic 2025!!

Macklin proudly showing off his trophies won as a result of winning the Men's Club Championship at Broome Manor golf club 2024.

Macklin has kidly shared some photos and captions of his golf journey.



This is the photo of one of the very last shots of my 2 rounds of the day. I chipped it out of the bunker and then proceeded to make the putt to secure a score of 72 (+1) for the second round after the first round of 73 (+2).

Great picture (and shot!)



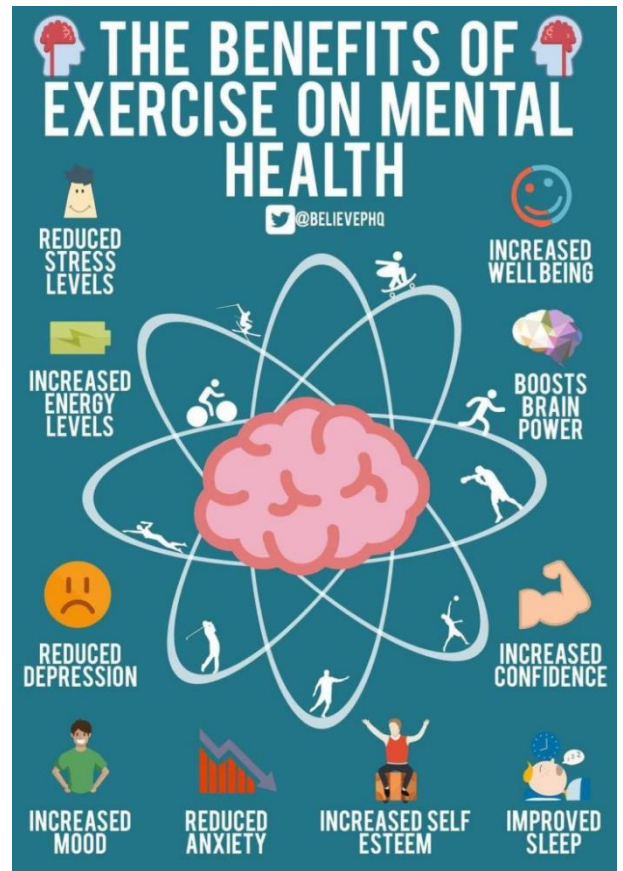
This was seconds after making the last putt for par and realising that I had won by 1 shot (I shot 145 and second place shot 146) and therefore became very emotional.

AMAZING!!

The sport and activity enjoyed this week can be built into the new Sixth Form sports offering for next year.

We all recognise how exercise can positively support our mental health so Sixth Form games lessons will be on the timetable for Year 12 and Year 13 next year.

Click on the QR code and have your say about sports and activities you want to do as part of the optional games lessons next year.



6th Form PE, Physical Activity & Sport provision 24-25

The idea:

- Provide more physical activity opportunities for 6th form pupils.
- Increase physical activity & movement for pupils.
- Continue to develop a love of healthy, active lifestyles.

The plan:

- 1 hour staffed practical activity sessions. (2 hours per block per fortnight)
- Pitch up and play environment.
- Access to facilities, leadership opportunities.
- Termly rotations & changes of activities.

The extra bits:

- Options for competitive RWBA representative teams in key sports.
- Extra opportunities through after school clubs.





Hinkley Point Visitor Centre

Young HPC Site Tour | Wednesday 14th August 2024 | 13:30 – 16:30

If you're interested in an apprenticeship or job at HPC, this exclusive Young HPC event is not to be missed!

First up, you will get the chance to try out the **interactive experiments** and **quizzes** on offer at the **Visitors Centre** in Cannington. This will be followed by a bus tour of the Hinkley Point C site so you can see how this huge construction project is progressing. You will also learn tons of interesting facts about low carbon energy, nuclear power, and (of course)...HPC itself!

This event is popular, so early booking is recommended!

One parent/guardian can attend with each young person, but spaces are limited and will be offered on a first-come, first-served basis...[click here to book your place](#).

How to join Young HPC and book your place at the above workshop...

- 1. Become a 'Young HPC' Member:** join this free programme to book your place. You'll also receive invitations to all future events and workshops, and be able to access other exclusive content, tools, and resources to help you take the next steps in your career – [CLICK HERE TO SIGN UP](#).
- 2. Get in touch:** Once you are a Young HPC member, [EMAIL US](#) for a link to the Booking Form so you can secure your space at the event(s) of your choice.

Existing Young HPC members have already received an invite to this event so can check their inbox for further details!



Live online career challenges

Students interact with data champions from leading brands and services in fun, innovative work-experience challenges. By using data to solve a real business or social problem, students will learn the skills required for a career in the data industry.

The live briefing sessions are hosted by young professionals in the data industry, providing students with an opportunity to engage with relatable role models.

Once students have completed the challenge, they will receive a link to a short video-recorded assessment from our data champions, giving feedback across a broad range of scenarios. They can then submit their work to the Digdata team to receive virtual work-experience certification.

Each briefing session is 45 minutes. All career challenges will be hosted online using Microsoft Teams, recorded and made available on our website.

Each career challenge offers students the following:



Live 45-minute briefing session



Students work on the challenge in their own time



Recorded industry assessment



Certification of virtual work experience



Register now to be sent alerts in your chosen field.

<https://digdata.online/register-now/>



<https://mailchi.mp/0d65c77c5d05/september-opendays-x-1>

UCAS

All Year 12 students have been tasked with exploring their career choices and possible university/apprenticeship opportunities. **There will be no change to personal statements for this cohort** so please get writing and using the personal statement builder so we can finalise them in September rather than start!!!





I hope you enjoyed the use of the tuck shop at breaktime today. All money collected will go to the Sixth Form charity.



Have your say and vote below!!!



The Sixth Form leadership team would like to know which charity you would be interested in supporting over the next year. We have selected a few as a group, and there will be a survey next week asking you for which you would like to help. Here is some information about each one.

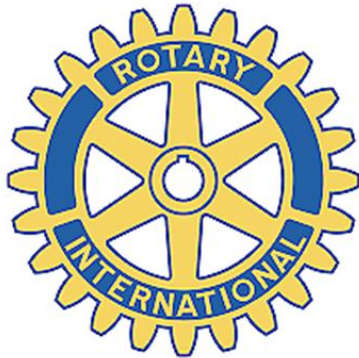
Just a reminder - please can you complete the MS Form before the end of term to decide on the Sixth Form Charity. <https://forms.office.com/e/9Pv2HRg0gr>

The Veteran's Army



Veterans Army is a charity founded in 2021 by Ryan Yates, a former soldier who suffered from PTSD after his time in the military. After witnessing many friends and colleagues suffer with mental health and losing former colleagues to suicide, Ryan decided to combat his mental health in the public domain and help others suffering in the same way. The charity offers support to Veterans across the country who may be struggling with PTSD, addiction, homelessness, or unemployment. They offer this support through providing therapy, training courses and rehabilitation programmes. Veterans Army are currently receiving no government funding and are always keen for

support in achieving their mission of giving the ex-service people the unparalleled support and recognition they deserve.



The Rotary Club

The rotary club are an international charity that encourage fundraising within Royal Wootton Bassett, working to give back to the local community, working to tackle homelessness, youth crime, food poverty and supporting veterans as well as hosting weekly meetings to raise awareness. They have a strong focus on social activities and bringing people together.

Wiltshire Air Ambulance



Wiltshire air ambulance was founded in 1990 and provides lifesaving transport to hospitals for critically injured patients in Wiltshire and Bath. With their new site being formally opened by Queen Camilla in December 2018. In 2023, they attended 1,167 incidents, 646 of which were attended by the helicopter and 521 were attended by two road vehicles, including 181 missions in Swindon. In 2024 the charity announced that their yearly costs had risen to £4.5 million, which is over £12,000 a day.



Cancer Research UK

Cancer Research UK is a prominent charity dedicated to cancer research and awareness in the United Kingdom. It funds extensive research to uncover the causes of cancer and develop new treatments, while also improving existing ones. In 2022/23, cancer research raised a total of £719 million. This money went to helping vast numbers of people who are affected by cancer, a disease that affects one in two of us.

Young Minds



Young Minds is a charity focused on children's and young people's mental health. It provides support and resources to young people struggling with mental health issues, ensuring they receive the help they need. The organisation also works to raise awareness about the importance of mental health, advocating for better mental health services and policies. Young Minds also offers guidance to parents and caregivers, helping them support their children's mental well-being. Through these efforts, Young Minds aims to create a society where young people feel valued and empowered to get the mental health support they deserve.



Apprenticeships TV Programme



I wanted to let you know about a special TV programme announcing the Top 100 Apprenticeship Employers for 2024, which will be of interest to your Sixth Form students and those considering their post-16 options.

The live 90-minute programme will include a full countdown of the nation's top apprenticeship employers, interviews with apprenticeship managers and current apprentices, and analysis of the latest apprenticeship opportunities – from entry-level to degree apprenticeships.

The programme will also feature specially filmed reports on apprentices at employers across the country, including apprentices who worked on the BBC's election night coverage last week.

Because of the General Election, this year's broadcast is a little later than usual, so the programme is being broadcast out of term-time – at 2pm on Thursday 25th July.

To watch the programme live, or on catch-up please register here:

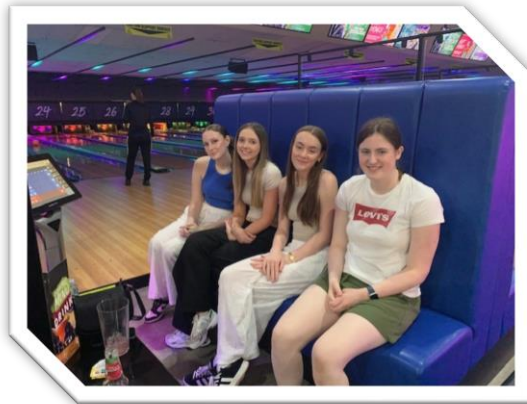
https://topapprenticeshipemployers.co.uk/?i=app_launch_of_new_rankings

Enrichment Week Photos

This week we took students to Bath on the Train for a day out and Ten Pin Bowling at Shaw Ridge. The weather was kind to us, Bath was in bloom with flowers and students enjoyed the down time after a busy year.







Top Scores went to Mr Radford and Tom Davies – Well Done!

Good fun was had all round by the staff and the students, following their morning Sports activities, and some recent returning from DofE We were amazed they still had the energy to be competitive!



Carrot Cake

Cake & Coffee in the Garden is looming
 Hope you will enjoy this
 One of my all time favourites. ENJOY!

Ingredients:

½ cup dried currants
 2¼ cups all-purpose flour, spooned into measuring cup and levelled off
 2 teaspoons baking soda
 1 teaspoon salt
 1½ teaspoons ground cinnamon
 ¼ teaspoon ground nutmeg
 ¼ teaspoon ground allspice
 ¾ cup pecans or walnuts, coarsely chopped
 4 large eggs
 1½ cups granulated sugar
 ½ cup (packed) dark brown sugar
 1¼ cups vegetable oil
 ½ cups (packed) finely shredded carrots, from 1 pound of carrots

FOR THE FROSTING

8 oz cream cheese, at room temperature
 1 stick (8 tablespoons) unsalted butter, at room temperature
 1 teaspoon vanilla extract
 Pinch salt
 4 cups icing sugar
 ½ cup pecans or walnuts, coarsely chopped (optional)

METHOD:

Heat the oven to 350°F. Spray two 9-inch cake pans (or a 9x13-inch cake pan) with nonstick cooking spray with flour. Line the bottom of each pan with parchment paper; lightly spray the paper with nonstick spray with flour. In a small bowl, soak the currants in ½ cup hot tap water for 15 minutes. Drain and set aside.

Whisk together the flour, baking soda, salt, cinnamon, nutmeg, allspice, and cloves. Transfer ¼ cup of this mixture to a small bowl and add the drained currants and chopped nuts; toss to combine.

In a large bowl, whisk the eggs, granulated sugar, and brown sugar until blended. Add the oil and whisk until evenly combined. Add the flour mixture, carrots, and the currant-nut mixture, and stir with a rubber spatula until evenly incorporated.

Scrape the batter evenly into the prepared pans. Bake until a toothpick inserted in the centre of the cakes comes out clean, about 40 minutes for 9-inch layers or 45 minutes for a 9x13-inch sheet cake. Let cool in the pans on a rack for about 30 minutes, then invert the cakes onto the rack, remove the parchment paper, and cool completely.

In the bowl of an electric mixer fitted with the paddle attachment or beaters, combine the cream cheese, butter, vanilla and salt. Mix on low speed until combined, then increase the speed to medium-high and beat until aerated and light, about 2 minutes. Gradually add the confectioners' sugar, mixing on low to combine. Once all the sugar is mixed in, increase the speed to medium-high and beat until fluffy, about 1 minute.

After the cake layers have completely cooled, assemble and frost the cake. Decorate the edges with the nuts, if using. The cake keeps nicely for up to 3 days when stored under a cake dome in the refrigerator. Bring to room temperature before serving.

HAPPY SUMMER HOLIDAYS

We will see Year 13 students for results day **15th August from 8am.**

Sixth Form staff are around to support all UCAS, clearing, apprenticeship questions please do not hesitate to ask, email or come and see us!

