ARNEWOOD SIXTH

'Arnewood Sixth Newsletter'

Welcome to the January edition -

Well it's certainly been a whirlwind start to the New Year! I don't think anyone was expecting the immediacy of the Prime Minister's announcement last Monday. As I have come to expect from this fantastic group of students we work with, they have adapted brilliantly and are a credit to the Sixth Form. It was also announced that the A Level Summer series of examinations has been cancelled and this will be replaced with teacher estimated grades. Simon Lebus, the watchdog's interim Head, has said evidence for replacement grades could include **tests**, **homework**, **mock exams and teachers' observations** - and would take into account how much of the syllabus had been covered.

I am aware of the shock and disappointment this news will bring. The government had consistently told students, parents and teachers that exams would happen this year, and we all planned on that basis. However, now the initial shock has worn off, I would urge you all to consider these three points as they should provide some reassurance: -

- Your hard work will be recognised. None of the effort you have shown so far, and will continue to show in the coming months, will be wasted. On the contrary, the new system will make sure this is fully reflected in your final grade.
- 2. Your eventual results will be indistinguishable from real exams. In the long run, it won't matter that your grades came from this system. You will still progress on to university, apprenticeship and future employment in the normal way. The value of your A Level qualification is not being altered, only the way they are administered. None of your ambitions for the future will be affected by this decision.
- 3. The new system will be fair and balanced. Grades will be awarded on objective evidence. Any grades your teachers set will be moderated carefully, to ensure they are consistent within and between schools. If any parent or student were to be disappointed with their eventual grade, we expect there to be a mechanism to appeal and take a follow-up exam in the Autumn, just as there was last time.

I know it is asking a lot of you all, on top of everything you have been through already, but you must take these points on board and **keep going!**



Arnewood Sixth is the new mass testing centre of Arnewood School –





As you can see as a school we are tremendously proud of how quickly and efficiently we have managed to set up the Sixth Form private study space ready for mass testing of all staff and students at the school. Already staff and students that currently on site have been tested and we are ready for your return!

Important dates: -

Year 12 University and Apprenticeship talk – Thursday 21st January – 11.05 – 1.05 pm

This life skills event is open to all year 12 students and **attendance is expected.** There will be two presentations over zoom.

- 1. University speaker delivering a presentation on how to apply to UCAS and the personal statement
- 2. An introduction to apprenticeships; An introduction into higher and degree apprenticeships

Year 12 subject consultation evening – Thursday11th February 3.30 – 7.00 pm

The subject consultation evening will be via a video-call through the website https://parents-booking.co.uk/login.jsp. More information regarding this evening will follow later next week



Year 12 – University Webinar by Mr. Colman – Wednesday 10th March 6.00 – 6.30 pm

This event that is open to both parents and students will cover the UCAS application process, what you can be doing **now** to support your personal statement and researching university when you can't visit them.

The Webinar will be run through Zoom more information will follow later this half-term.

Information for Parents: Independence and communication



UK University & Apprenticeship Search Virtual Fair - Wednesday 27 January

The first of these events will be the UK University & Apprenticeship Search Virtual Fair which will take place between 12 and 6pm on the 27th January. This free virtual event for students in years 11, 12 and 13, will feature a diverse range of exhibitors and vital webinars. Students, teachers and parents can find out more and sign up here.

Meet the Russell Group Virtual Event - Wednesday 10 February

Our joint event with the Russell Group Universities will also be returning on the 10th February from 12 to 7pm. This spring's event will see all 24 universities once again, as well as a new line-up of webinars and virtual tours from each university. You can find out more and sign up here,





Year 12 Summer Schools



Our Summer Schools are free residential experiences which offer places across different subject streams, designed to provide an insight into undergraduate courses at the University. Participants will be eligible for a guaranteed contextual offer (up to 2 grades below the typical offer) or interview should they then apply to University of Bristol. Applications are open now and close 2 March.

Sutton Trust Summer School

2 - 6 August 2021. Sutton Trust Summer School offers students the opportunity to experience student life in one of the UK's most exciting cities.

For further information follow this link. To apply follow this link.

Insight into Bristol

26 - 30 July 2021. Insight into Bristol Summer School is aimed at Black and Asian students who are from widening participation backgrounds and who have the academic ability to study at the University of Bristol.

Click here to download the Insight into Bristol poster or brochure.

Visit our website to apply.



Events and opportunities



In addition to Summer Schools, we have many other virtual events and opportunities running throughout the year. These range from drop in Q&A sessions to progressive programme series, supporting students at different points in the application cycle.

We also offer a variety of workshops and talks designed to ensure that year 12 and 13 students are able to make informed decisions about their future educational pathways.

Students: Find out about these events and opportunities

Online talks and subject tasters

Our programme of online higher education talks and subject taster lectures is continuing as usual. They are free and easy for students to access individually while studying from home:

12 Jan	Last minute advice for your UCAS application	
13 Jan	Top tips for a successful virtual interview	
19 Jan	Top tips for a successful virtual interview	
20 Jan	I've applied to university – what happens next?	
21 Jan	History taster lecture (Tudors)	
25 Jan	Last minute advice for your UCAS application	
27 Jan	Economics taster lecture (distribution of wealth)	
28 Jan	Modern foreign languages taster lecture (with graduate)	
10 Feb	Psychology/philosophy taster lecture (artificial intelligence)	







Spring Term Preview

Key events, campaigns and resources to add to your planning calendar for the Spring term ahead.

JANUARY

Click on the event title to be taken directly to a relevant resource.

<u>DATE</u>	EVENT TITLE
lst - 31st January	Veganuary (Food Tech resources)
13th January	NAW2021 resources launch (NAW hub)
18th January	Blue Monday (Wellbeing resources)
25th January	National Reading Day (English resources)
	International Chocolate Day
27th January	(Food Tech resources)



FEBRUARY

Click on the event title to be taken directly to a relevant resource.

DATE	EVENT TITLE
1st - 28th February	LGBT History Month (Posters)
1st - 5th February	National Storytelling Week (English resources)
2nd February	World Ukulele Day (Music & Drama resources)
3rd February	NAW2021 Preview newsletter (NAW hub)
3rd February	World Carrot Cake Day (Food Tech resources)
8th - 14th February	NAW2021 (NAW hub)
9th February	Safer Internet Day (ICT resources)
11th February	International Day of Women & Girls in Science
	(STEM resources & IWD resources)
19th February	Care Day (Health Careers poster)
21st February	World Mother Language Day
	(Languages resources)
22nd - 26th February	Empathy Week (Wellbeing resources)

MARCH

Click on the event title to be taken directly to a relevant resource.

DATE	EVENT TITLE
1st - 31st March	Women's History Month (IWD resources)
1st - 6th March	National Careers Week (Coming soon)
3rd March	World Wildlife Day (Earth Day resources)
4th March	World Book Day (English resources)
8th March	International Women's Day (<u>IWD resources</u>)



8th - 14th March British Science Week (STEM resources)

14th March Pi Day (<u>Maths resources</u>)

18th March Global Recycling Day (Quiz and posters)

20th March International Day of Happiness

(Wellbeing resources)

21st March World Poetry Day (English resources)

27th March World Theatre Day (<u>Music & Drama resources</u>)

ARNEWOOD SIXTH

'Arnewood Sixth Newsletter'

The Great Cook-Off Challenge



Make something delicious to share with your family!

Why Cook?

- Baking and cooking can help you relax
- Studies show that cooking "soothe stress, builds self-esteem and curbs negative thinking by focusing the mind on following a recipe."
- Your family will appreciate a tasty home cooked treat

To Be Clear

- This isn't homework, or something you have to do But if you do participate take a photo of your cookery or baking and email it to m.colman@arnewood.hants.sch.uk Anyone who participates will get a reward when we are back in school.
- Got a recipe you'd love to share with other students and staff? email it in!



This week's recipes

Sweet

Chocolate Chip Cookies

Chocolate Chip Cookies (V)

Preparation time 15 m in utes Cooking time 10 m in utes Serves Makes 30 cookies	In g redients 150g salted butter, softened 80g light brown muscovado sugar 80g granulated sugar 2 tsp vanilla extract 1 large egg 225g plain flour 1/2 tea spoon bicarbonate of soda 1/4 tea spoon salt 200g chocolate chips	Method STEP 1 Heat the oven to 190C/fan170C/gas 5 and line two baking sheets with non-stick baking paper. STEP 2 Put 150g softened salted butter, 80g light brown muscovado sugar and 80g granulated sugar into a bowl and beat until creamy. STEP 3 Beat in 2 tsp vanilla extract and 1 large egg. STEP 4 Sift 225g plain flour, 1/2 tsp bicarbonate of soda and 1/4 tsp salt into the bowl and mix it in with a wooden spoon. STEP 5 Add 200g plain chocolate chips or chunks and stir well. STEP 6 Use a teaspoon to make small scoops of the mixture, spacing them well apart on the baking trays. This mixture should make about 30 cookies. STEP 7 Bake for 8-10 mins until they are light brown on the edges and still
cookies	200g <u>chocolate</u> chips	STEP / Bake for 8-10 mins until they are light brown on the edges and still slightly soft in the centre if you press them

bbcqoodfood.com/recipes/vintage-chocolate-chip-cookies

Have fun!

This isn't homework, or something you have to do But if you do participate take a photo of your cookery or baking and email it to m.colman@arnewood.hants.sch.uk anyone who participates will be rewarded when we return.



Savoury

Sweet Potato and chickpea curry

Sweet Potato and Chickpea Curry (V)

		•
Preparation time	In gredients ☐ 1 tbsp vegetable oil	Method 1. Heat the oil a large saucepan over a medium heat. Drice hot, add the
less than 30 mins	□ 1 tbsp <u>cumin</u> seeds □ 1 <u>onion</u> , finely sliked	cumin seeds and fry for a minute. Add the onion and a pinch of salt and cook for 5-6 minutes. Add the garlic, chill flakes and ginger and fry for a
Cooking time	□ 2 garlic cloves, crushed □ ½-1 tsp chilli flakes (to taste) □ 50g fresh root ginger, peeled and grated □ 600g tins chickpeas, drained and rinsed □ 400g tin chopped tomatoes	further 3 minutes. 2.Add the chickpeas, tomatoes and sweet potato to the pan. Add enough water (approximately 500ml) to cover the chickpeas and sweet potatoes and bring to a simmer, stirring to mix everything together. 3.Cover with a lid and simmer over a medium-low heat, stirring now and
30 mins to 1 hour		
Serves	□ 750g <u>sweet potato</u> , peeled	again, for 25-30 minutes, or until the potatoes are soft and beginning to
Serves 4	& cut into bite-sized cubes salt and black pepper	break apart and the sauce has thickened. Top up with a little more water during cooking if needed.

https://www.bbc.co.uk/food/recipes/sweet_potato_and_68565



Have jun!

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Useful links to support your Health & Wellbeing

Young minds: https://youngminds.org.uk/find-help/looking-after-yourself/coronavirus-and-mental-health/

Mental Health - A range of downloadable guides focused on improving mental health - **Access website**

Meditation and sleep: https://www.headspace.com/

Physical activities: Stair Climb Challenge... Click here

Joe Wicks: https://www.youtube.com/user

Thanks!

Mr. Colman