

04.12.15 - Issue 102

THE MESSENGER

The Weekly West Somerset College Newsletter

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### **Anti-Bullying Week**

The last week in November saw the College recognise the national campaign to raise awareness of anti-bullying strategies and make people aware of the impact of bullying and how to seek help and guidance should they need it. We were able to seek help and support for promoting this worthwhile initiative by working with the local police force and the anti-bullying organisation Actionwork.

The week saw a variety of activities including, CEOPs (Child Online and Exploitation



Protection) training being delivered to all pre 16 students, ensuring they were equipped to keep themselves safe online (using any device) and to be confident in the methods of reporting any misuse or abuse experienced. Lauren Cummings and Hephzi Ferris students from Post 16 were trained as CEOPs Ambassadors for the College and will be working with students who want to seek help or advice with online experiences.

All students attended a seminar delivered by our Police colleagues to educate students on the impact of bullying and the law surrounding these activities. This led to lively debates

about what was acceptable and unacceptable from the students perspective as well as what they believed were appropriate consequences for bullies. Our Police colleagues were stationed at the College all week were available for questions and queries about being in the police force during each break and lunch time, this provided students with an opportunity to see equipment and resources available to the Police on a daily basis and also ask questions about



their roles and different areas of the force as well as discuss career opportunities.



The week culminated in the national road show from Actionwork who performed a dramatic piece about the experiences of bullying from all perspectives and the impact it can have. All students engaged with the week and the activities with maturity, respect and acknowledgement of this emotive topic and the feedback from all of our visitors was extremely positive and complimentary about the students and their behaviour.

We ran a series of competitions throughout the week and the winners will be announced in next week's newsletter along with the posters and hashtags that were entered.

Thank you to all of the staff and external colleagues who worked with us to make the week so successful and most importantly to the students for their contributions, maturity and respect that they showed throughout the week. Laura Mackie - Deputy Principal

Week Beginning 07.12.15 is a W<u>eek 2</u>

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Tuesday 8 December Community Christmas Concert

**Thursday 10 December** Year 10 Parents' Evening

**Tuesday 15 December**Battle of the Bands

Wednesday 16 December
Christmas Jumper
Non-Uniform Day

**Thursday 17 December**Refectory Xmas Lunch

**Upcoming Sports Fixtures** 

Monday 14 and Tuesday 15 December School Games @ Millfield

> Please note: All fixtures are subject to change.





#### **Data Collection Sheets**

At the end of September we posted Data Collection Sheets to all parents printed on Year colours:

Year 9 - Green Year 10 - Pink Year 11 - Blue Year 12 - Yellow Year 13 - Gold

Thank you to the parents/carers who have already checked and returned these sheets. The checking of these data sheets is essential to help us keep our records up to date and to ensure that we can contact you in an emergency as well as keep you informed of your son/daughter's progress at College.

If you have not done this already, please could you check, amend, sign and return your son/daughter's Data Collection Sheet in a sealed envelope to the main College Reception as soon as possible.

If you require another copy of your Data Collection Sheet, please contact us by emailing

<u>enquiries@westsomersetcollege.org</u> stating your son/daughter's name.



Telephone: 01643 822125



#### **Gulf Racing Trip**

On Friday 20 November the Post 16 Motor Vehicle students attended a trip to Gulf Racing in Milton Keynes. This trip was designed as part of their Motorsport Level 2 course to show how a professional racing company operates.

The students were able to look around the different departments of Gulf Racing including the main workshop, engineering shop, sub-assembly shop and driving simulator room.

The trip provided the students with an in-depth knowledge of how the individual sections of a professional team operates and the processes involved with running several Le-Man specification racing cars such as Lamborghinis, Aston Martins, Porsches and McLarens.

It is hoped that the accrued knowledge that the students have gained can be put into practice in our own workshop and when running the Porsche GT3 and Citroen Saxo Junior Touring Car that we have for the forthcoming season.

Andrew Bulpin and Chris Wright - Teachers of Motor Vehicle



# AND COMPETITION Sponsort by EFFLEPPE BERRIO

"I was very impressed with the standard this year and it was good fun working with the students again." Claire Lynch – Claire's Kitchen

"I look forward to joining the College next year as a lecturer. I think it was an extremely well coordinated and put together event with very good standards." Paul Ruttledge – The Beach Hotel

"Very high standard this year and I was very pleased and proud to be involved with it." Graham Chubb – Rotary Club

"I was impressed with the staff, everyone that was judging, the enthusiasm and how well the students were coordinated and all working together." David Sanders – President Rotary Club Minehead.

Last Thursday nine students from Year 10 and 11 took part in the Young Chef of the Year Competition. There was a real buzz in the training kitchen where the competitors had to produce two courses using set recipes and ingredients - a bowl of French Onion Soup and a Pork Escalope with Potatoes and Green Beans.

Each dish was tasted by the judges; Paul Ruttledge from The Beach Hotel, Claire Lynch of Claire's Kitchen and Graham Chubb of the Rotary Club Minehead. Once the tasting and scoring was completed for each dish a second identical dish was presented in The Combe and the deliberation began for the judges.

With each competitor stood behind their dish David Sanders, President of Rotary Club Minehead presented each competitor with a certificate of achievement and a Rotary Club Young Chef of The Year 2015 apron before announcing the winner and runner-up.

The winner was Charlie Ray who now goes through to the next round of the competition in Weymouth. The runner up was Odie Price. Both are pictured with David Sanders, Minehead Rotary Club President.

Paul Gibbs - Deputy Faculty Leader of Vocational



#### **College Refectory Retains 5 Star Food Hygiene**

The refectory team were recently visited and inspected by West Somerset Council and were again awarded a Food Hygiene Rating of 5 stars. This is valuable external recognition of their high standards and how hard they work to maintain our kitchen.

I would like to thank the whole team for their continued support and professionalism.

Darren Taylor - Director of Finance and Support Services





From January The Combe restaurant will be open again for two days a week on Wednesday and Thursday. Please see www.thecomberestaurant.com for opening times and menus.



#### First Aid Frenzy

This week the Outdoor Instructors were putting their first aid skills into practice outdoors by tackling some first aid scenarios in Alcombe Combe. They dealt with hypothermia, an unconscious faller with a head wound and a twisted ankle.

Remembering DrABC helped them sort out what needed doing first and they certainly found out that putting a bandage on someone lying in brambles is much harder than when in the warm class room.

Caroline Young - Outdoor Instructor Course Leader

#### **UCAS Update**

Over thirty university applications have been sent to UCAS and many of the students have already received several offers of a place. A few students are even ready to make their final firm and insurance choices.

We aim to send all of our application before Christmas. To guarantee we can meet the final UCAS deadline of Friday 15 January 2016 all applications should be received by the College by Friday 11 December to allow time to write references and make all the necessary quality checks.

If you have any questions, please do not hesitate to contact Mrs Gover or Mr Renton at the College.

#### **Realising Opportunities Programme**

Five students have been accepted on to this year's Realising Opportunities Programme with Exeter University. To qualify students need to meet strict criteria which includes having excellent GCSE results, no history of Higher Education in the family and the correct postcode. The students will be visiting several universities, the first visit is to Exeter in early December; have the support of a Mentor and have subject based lectures. In return they will complete an Academic Assignment to improve their research skills. If they complete the rigorous two year programme they will have an improved offer or guaranteed interview from participating universities.

This is the seventh year the College has participated in the scheme and all participants speak highly of the opportunities and experiences they have been given.

Kim Gover

## Community Christmas Concert

West Somerset College & West Somerset Junior Orchestra



Any donations on the door will be split between West Somerset College Music department and West Somerset Junior Orchestra

Students of the Fortnight - 16/11 to 27/11		
Agriculture	Matthew Williams	Hospitality
Art	Charlotte Shoosmith	Hospitality
Art	Ossian Hojme	Hospitality
Business	Charlotte Short	Maths
Business	Ellen Williams	Maths
Chemistry	Yasmina Bache	Maths
Child Development	Kharla Santocildes	Maths
English	Cleo-Loreen Stevens	Maths
English	Ben Pye	Maths
English	Aaron Dewar	Motor Vehicle
English	Charlotte Matravers	Motor Vehicle
Food Technology	Louise Farmer	PE
French	Ryan Mapledoram	PE
Geography	Dan Vickers	PE
Geography	Mia Holdsworth	Product Design
Geography	Zoe Parkin	Science
History	Joe Morton	Spanish
History	Yasmin Turner	Sport BTEC
Hospitality	Francesca Egerton-Bland	Textiles

Hospitality	Odie Price	
Hospitality	Sean Phillips	
Hospitality	Lizzie Huggins	
Maths	Leah Lenthall	
Maths	Summa Balch	
Maths	Jordan Wilson	
Maths	Zoe Lees	
Maths	Chris White	
Maths	Olivia Dean-Smith	
Motor Vehicle	Jessica Bowen	
Motor Vehicle	Connor Sanders	
PE	Lito Sax	
PE	Hannah Delbridge	
PE	Aiden Phippen	
Product Design	Sam Mallinson	
Science	Tom David	
Spanish	Abigail Munro	
Sport BTEC	Dylan Palmer	
Textiles	Lydia Waters	

#### **College Farm Lamb**

Our popular, ever-so-tasty College Farm Lamb will be ready for sale soon.

Sold by the box, fresh and freezer ready, containing a range of cuts such as 2/4 half shoulders, 2/4 half legs, chops, steaks and breast/mince.

£7.00/kg averaging between 9-10kg or 18-20kg per box depending on which you require.

If you have any questions or would like to order a box then please email Sophie Stephens -

sstephens2@educ.somerset.gov.uk - or ring the Farm on 01643 822125.

#### **College Farm Turkeys**

Since the start of term College students have been helping rear, feed and enrich the Farm's turkeys in order to prepare them for sale at Christmas. This year we have fattened three different types of turkey. Each will mature to a different final weight from 10-28lbs. Turkeys will be fresh, oven-ready and contain bagged giblets.

Roly Poly: up to 20lb: £3.50/lb
Plumpie: up to 20lb: £3.50/lb, over 20lb: £3.20/lb
Traditional Bronze: up to 20lb: £3.70/lb, 20lb+: £3.40/lb
(Prices have been the same for the last three years)

Turkeys will be ready for collection from the **College Farm** between the 21st - 23rd Dec. If you are interested or have any questions please contact Sophie Stephens, either via email (see left) or telephone 01643 822125.