



St Helens College

NEWS

June 2017

PROUD OF OUR PROGRESSION

From apprentices to academics, we are committed to maximising our students' potential. They achieve great things.



St Helens College proudly offers several progression routes



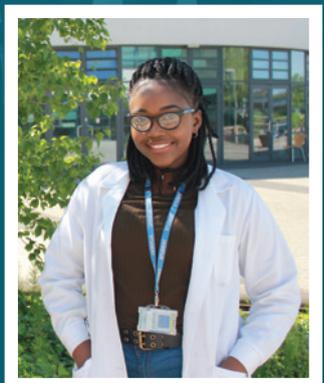
Masters of Mandarin



Guest Chef Dinner



Historical Poland Trip



NEW: Professional Skills Programme

SEE INSIDE FOR THE FULL STORIES

Hello

Thank you for applying to study with us. We believe that you have made the right choice in choosing St Helens College, and we hope that you are still planning to join us this September!

We hope your exams have gone well, and you are looking forward to a nice, relaxing break over the summer. Try not to worry about your results too much, as no matter how well you do, there is a starting point to take you where you want to go at St Helens College. We are particularly proud of our progression routes, with a commitment to maximising our students' potential.



As you leave your school days behind you and embark on your journey to adulthood, all that you can be begins here. We hope that you find the stories in this newsletter inspirational as you start to think about what career you would like, and get you to start thinking about what great things you are capable of.

You will receive an invitation to our upcoming Taster Day on the 4th July, which is a great opportunity for you to come and discover what life is like as a St Helens College student. We will also send information regarding what to do on GCSE results day.

In the meantime, have a fantastic summer and we look forward to welcoming you.

Dr Jette Burford
Principal



Guest Chef Dinner

We were delighted to welcome renowned top chef, Mike Bullard with his pastry chef, Amber Turner for our latest Guest Chef Dinner.

Mike and Amber from The Butchers Social restaurant in Warwickshire worked alongside, and mentored our catering and hospitality students to prepare and deliver a feast for lucky diners in our award-winning restaurant, Colours.

The five-course, fine dining menu included Parsley Snails, Ox Heart, Monks Beard and Rump.

Our Guest Chef Dinner events provide a valuable opportunity for our students to gain experience alongside top UK chefs. It allows them to establish strong links with industry whilst gaining an insight into what a future career in fine dining will hold.

“...Students develop good social and employability skills relevant to their learning goals.”
Ofsted 2017



Logistics Launch

Students from St Helens College, members of the public as well as MP for St Helens North, Conor McGinn, attended the Northern Logistics Academy careers fair and open day as part of the college's European Supply Chain Day 2017 celebrations.

During the event, attendees had the opportunity to meet with local logistics industry experts, industry bodies and employers from the logistics sector.

The event aimed to raise awareness of the huge range of careers available in the logistics

industry, as well as the value of logistics and supply chain activities to everyday life.

As well as showing off the brand new Northern Logistics Academy and its facilities, the day provided a range of opportunities for attendees to have a go at hands on activities including forklift truck driving and driving simulators.

The event culminated with MP for St Helens North, Conor McGinn officially opening the campus on Langtree Street in St Helens.

"The development forms part of Liverpool City Region's investment, designed to meet employers' needs, bridge skills shortages and develop the workforce." Ofsted 2017

**NORTHERN
LOGISTICS
ACADEMY**





The Chartered Institute of Logistics and Transport



The Chartered Institute of Logistics and Transport



CAREER GUIDANCE

EMERGE WITH LIKE-MINDED PROFESSIONALS

T: 01536
E: pd@ciltuk.org.uk
W: ciltuk.org.uk

T: 01536
member
k.org.uk
W: ciltuk.org.uk





Olivia
Travel and Tourism

Progressed into a full-time career with British Airways.



Flávio
University Centre St Helens

Progressed from level 3 Media to a BA (Hons) Graphic Design degree.



Hannah
A Level Academy

Plans to progress from A level Law, Business and Religious Studies to a degree in Law at Edge Hill University.



Hannah
University Centre St Helens

Plans to progress from her Foundation Degree to the top-up to gain honours.



Cameron
Mechanical Engineering

Progressed from a level 3 course to launch his own successful business, C.J.S Engineering.



Sarah
Beauty Therapy

Progressed from a level 2 Beauty course to a level 3 Nail course.



Lauren
St Helens College
14-16 Academy

Plans to progress onto a Travel and Tourism course at St Helens College.



Nathan
Apprenticeship

Progressed from a level 3 Apprenticeship onto a Higher Apprenticeship in the Civil Service.



Sam
St Helens College
14-16 Academy

Plans to progress into a career in industry.



Hannah
University Centre
St Helens

Flávio
University Centre
St Helens

Sarah
Beauty Therapy

Cameron
Mechanical
Engineering

Nathan
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Hannah
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Olivia
Travel and Tourism

Sam
St Helens College
14-16 Academy

Lauren
St Helens College
14-16 Academy

PROUD OF OUR PROGRESSION ROUTES

“Staff provide effective information, advice and guidance that support students well and enable them to progress to further learning and employment. Many 16- to 19-year-old study programme students progress to a higher level of study...”
Ofsted 2017

St Helens College proudly offers several progression routes.

From apprentices to academics, we are committed to maximising our students' potential. They achieve great things.

Historical Poland Trip



Students from our A Level Academy recently returned from a fantastic three-day trip to historical Krakow, Poland.

The group, who are undertaking A levels in History and Religious Studies explored the town of Krakow including Wawel Castle and St Mary's Basilica, shopping at the local markets and sampling traditional Polish food before taking part in the Oscar Schindler Factory tour where they learned the incredible story of the factory worker who saved more than 1,000 lives during the Second World War.

Tutors and students also visited the former Nazi concentration camp, Auschwitz-Birkenau, learning about the horrific terror and genocide that took place at the camp, seeing first-hand the remaining gas chambers, the evidence of crimes museum and the inhumane living conditions.

Students described the trip as "unforgettable" and "once in a lifetime."





Professional Skills Programme



We recognise that competition for entry to top universities and coveted professions is fierce. So, to ensure that our students exceed expectations and compete with the very best, we have designed three, unique professional skills programmes.

Each programme, designed by industry experts, combine academic knowledge with professional skills and valuable work experience,

demonstrating to employers and universities that our students have what it takes to succeed in their future career.

Delivered in our A Level Academy, we advocate a highly supportive learning experience with smaller class sizes, focussed on stretching and maximising your potential, contributing to academic success.



Allied Health Professional Programme

If you are interested in a career within the allied health industry, this programme provides exclusive placements with high profile employers including the NHS, masterclasses with true industry experts, a clinical ward reflecting a realistic work environment, an annual Healthcare Sciences Skills Show and enrichment initiatives with organisations such as Dementia Care.

Programme Components:

- Level 3 BTEC Subsidiary Diploma in Health and Social Care
- A level Psychology
- A level Sociology

Law Enforcement and Government Professional Programme

Whether you have an ambition to shape government policy, make a difference in your local area or aid and protect the public, this programme offers the opportunity to take advantage of industry links with huge organisations. You'll also take part in adventure outdoor activities including kayaking and abseiling, build key employability skills and go on exciting trips.

Programme Components:

- Level 3 BTEC Subsidiary Diploma in Public Service
- A level Law
- A level Politics

IT and Business Professional Programme

Due to rapid advancements in technology, there is an increasing demand for individuals with a high level of technical skills. This programme provides valuable placements and enterprise projects with huge organisations, an opportunity to gain Microsoft Office Specialist Master status including competing in national championships and to pitch your business ideas.

Programme Components:

- Level 3 BTEC National Extended Certificate Diploma In IT
- A level Business
- A level Maths or A level Law



David Crystal Inspires Students

A level English Language and Literature students had an amazing opportunity to learn from one of the country's leading English Language specialists, Professor David Crystal. Popular topics discussed at the conference were 'Glamorous Grammar', 'The Language of Shakespeare'

and 'The Story of English in 100 Words.'

To enhance their learning experience, students have the opportunity to go on informative trips and gain insight from experienced guest speakers.



"Students benefit from effective activities to improve their employability skills, including visits to employers, community activities, interview skills development and team-building exercises." **Ofsted 2017**

BBC Listen Up

Government, Politics and Law Students worked alongside BBC News, debating their views on the Metro Mayor elections.

The BBC project called Listen Up shared the opinions of the recent election in May from a young person's perspective.



Graphic Design Students Win Live Brief

Matthew Mitchell and Chloe Berrigan, currently studying the level 3 Extended Diploma in Graphic Design, have designed promotional flyers and posters for Merseyside Health Sector Careers Engagement Hub, in support of highlighting apprenticeship opportunities with the NHS.

The Merseyside Health Sector Careers and Engagement Hub, approached St Helens College and set the students a live

brief, in which they had just a few days to come up with an engaging concept and design to bust the myths surrounding apprenticeships with the NHS.

The materials that the students have produced are in circulation throughout a number of NHS Trusts across Merseyside and will also form part of the interactive resources used during student outreach events and exhibitions.

“Students benefit from work experience and work-related activities that are purposeful and meaningful to them. They develop good employment skills and receive positive feedback from their employers during the time spent on placement.”
Ofsted 2017



APPRENTICESHIP MYTH BUSTER

WHAT IF I WANT TO GAIN FURTHER QUALIFICATIONS?

WILL I BE PAID FOR MY WORK?

IS AN APPRENTICESHIP FOR ME?

MERSEYSIDE HEALTH SECTOR CAREERS & ENGAGEMENT HUB

@NMCAREERSHUB

MERSEYSIDE HEALTH SECTOR CAREERS & ENGAGEMENT HUB

WHAT IF I WANT TO GAIN FURTHER QUALIFICATIONS?
HIGHER APPRENTICESHIPS ARE CURRENTLY UNDER DEVELOPMENT WHICH ARE UP TO THE EQUIVALENT OF A MASTER'S DEGREE.

WILL I BE PAID FOR MY WORK?
APPRENTICESHIPS ARE FULLY PAID TRAINING POSTS.

IS AN APPRENTICESHIP FOR ME?
APPRENTICESHIPS GIVE YOU EXPERIENCE AND A FOOT IN THE DOOR.

WILL THERE BE A JOB AT THE END?
THERE ARE OVER 30 DIFFERENT HEALTH SECTOR CAREER RELATED APPRENTICESHIP FRAMEWORKS TO CHOOSE FROM AND THE SKILLS YOU WILL LEARN WILL GIVE YOU EXPERIENCE EMPLOYERS ARE LOOKING FOR.

WILL EMPLOYERS BE TOO BUSY TO LOOK AFTER US?
YOU WILL BE GIVEN SUPPORT AND MENTORING AND WILL HAVE A STRUCTURED LEARNING PATHWAY IN A SUPPORTIVE WORKING ENVIRONMENT.

HOW CAN I APPLY?
FOR CURRENT VACANCIES SEARCH WWW.JOBS.NHS.UK

MERSEYSIDE HEALTH SECTOR CAREERS & ENGAGEMENT HUB

@NMCAREERSHUB

Chloe Berrigan

Matthew Mitchell

FREQUENTLY ASKED QUESTIONS

Is there a minimum pay rate for Apprentices?
The current minimum wage rate for an apprentice is £3.40* per hour and applies to those under 19 and those aged 19 and over who are in their first year of their career at 1 October 2020. Those aged 19 or over who have completed their first year must be paid at the national minimum wage rate. Sometimes these pay rates can be more but this is dependent on the individual employer.

What benefits would I be entitled to as an Apprentice?
Apprentices are offered the same conditions as other employees working at similar grades or in similar roles. This includes:
* Sick pay
* Other benefits, such as childcare voucher schemes

I am a young carer: will there be any additional support available to help me with my learning?
Additional payments will be offered to both employers and training providers to help with the costs associated with supporting younger apprentices, young carers and young adults with additional learning needs, apprentices, young carers. Training providers will also receive additional funding where apprentices need help to meet the minimum standard of level 2 in English, and maths, or require additional learning support as a result of conditions such as dyslexia, learning difficulties or disabilities.

What are the job prospects for apprentices?
Recent figures from the Office of National Statistics (ONS) show that 85% of people who complete an apprenticeship will stay in employment and 64% of these stay with the same employer with which they did the course.

Will I get a qualification at the end of an Apprenticeship?
Apprenticeships are designed to give you an end-of-the-job training, which will lead to some form of qualification. In England, there are three levels of apprenticeships, which each lead to different levels of qualification:
• Intermediate – equivalent to 2 A-level passes
• Advanced – equivalent to 5 GCSE passes
• Higher – lead to NVQ level 4 and above or a foundation degree.

For further information please contact the Merseyside Health Sector Careers and Engagement Hub at MerseyCareersHub@nhs.uk.

@NMCareersHub

Masters of Mandarin

Travel and Tourism students have recently completed Mandarin lessons as part of their course, helping to prepare them for the world of work.

A local, thriving visitor economy coupled with China's increasing influence on today's jobs market contributes to demand for a future workforce capable of communicating in several languages. Alongside their Travel qualification, students have been working towards a qualification in Mandarin, the Chinese dialect which is China's official language.

Tutor Tian Deng graduated from a Chinese university and moved to Liverpool to use her Major in English to teach the language. She commented, "The students have been really enthusiastic about their Mandarin lessons. Their confidence has grown massively. We have covered everything from greetings and introductions to shopping and family."

St Helens College aims to ensure that its students are equipped for the competitive global jobs market, promoting Chinese language and culture which are important for enhancing employability. The

students will not only benefit from gaining a comprehensive understanding of the Chinese culture, but will also have the opportunity to develop crucial foreign language skills.

"Senior leaders and managers work very closely with a range of partners...to ensure that learning programmes meet the needs of employers..."
Ofsted 2017



New Chicks

Animal Management students undertook a hatching project and recently welcomed new Pekin chicken hatchlings - Pippin, Merry and Frodo. The Mum is our very own rescue chicken, Doris.

This project was undertaken on behalf of an avid poultry owner who wishes to extend his collection of Pekin and Silkie breeds. Our students learnt about the importance of responsible breeding and welfare issues as part of the

project. All of these hatchlings will be cared for regardless of their gender. Their new home is part of a small holding and they will live there as free ranging pets.

The majority of chickens at St Helens College are rescued and have been re-homed from the egg industry via Lucky Hens Rescue or from owners that can no longer offer care for them. We plan to rehome more chickens from Lucky Hen Rescue.

As part of their course, our students have the opportunity to work with over 50 different animal species in our indoor and outdoor animal units, ensuring that they gain relevant knowledge and skills to prepare them for employment in the industry.

“Students benefit from good quality accommodation and resources...which provide a very good learning environment...”

Ofsted 2017



ST HELENS COLLEGE

TASTER DAY

TUESDAY 4TH JULY 2017
9.00AM - 11.00AM

Get ready for this September.. Come along to our fun, free taster day! You will take part in interactive, sample lessons in your chosen subject, get to know your tutors, make new friends and experience life as a St Helens College student.

Free breakfast goody bag will be provided on arrival!

 **BOOK NOW**

**TO LET US KNOW THAT YOU ARE COMING, PLEASE
BOOK YOUR TICKET USING EITHER OF THE FOLLOWING:**

VISIT: WWW.STHELENS.AC.UK/JULYTASTERDAY

CALL: 0800 99 66 99



St Helens College

 /sthelenscollege

www.sthelens.ac.uk