



Your **FREE** newspaper from Buxton & Leek College

THE BLC MESSENGER

Issue 11 JANUARY 2018



**BUXTON & LEEK
COLLEGE**



Matt Stone secured
an apprenticeship in
a local school



Our apprentices have
gone on to work in
industry using their
specialist training

BLC APPRENTICES ACHIEVE HIGHER

Not only are apprentices at Buxton & Leek College more likely to complete their apprenticeship than the national average, achievement rates are also higher than national benchmarks in a survey carried out by the College.

The College has also seen the number of employers increase from the previous academic year, offering more opportunities for apprentices.

Stephanie Traynor, Apprenticeships Operations Manager said: "The numbers show that in the local area both apprentices and employers are seeing the value of apprenticeships."



We recently surveyed the employers that we work with and 100% of them said that they would recommend us, that our overall quality of training was good or very good and that we understood their training needs as an employer which is fantastic to hear. We have some really exciting, internationally known businesses 'on our books' such as the Chatsworth Estate, Altrad Belle, Alton Towers and the University of Derby."

Continued on Page 2 >>>>



WIN £100

Complete our online survey for a chance to WIN £100!



Give us your opinions at www.blc.ac.uk/survey to be in with the chance to win £100 of Love2Shop vouchers to be used at a variety of high street stores!

www.blc.ac.uk

INSIDE this issue >>>



GREAT BRITISH BAKE-OFF

Page 3 >>>>



**APPRENTICESHIPS
A PARENT'S GUIDE**

A real job, with real training

Page 5 >>>>



STAFF GET PAMPERED

When students visit Buxton's
Nestlé Waters

Page 7 >>>>



TARMAC PHOTO COMP

Practising photography skills with
a challenge at Tunstead Quarry.

Page 9 >>>>

SPORT, TRAVEL & TOURISM

Keep up with all the latest news.

Page 11 >>>>

WELCOME from the Principal

Welcome to our College Newspaper - BLC Messenger. We like to keep our local communities up to date on everything that is happening in and around the College. It is great that you are taking the time to read through these stories about the achievements of our students and staff the opportunities scheduled to start in the new year. Sometimes people think that we only offer new courses in September but this is not the case. We have programmes designed for young people and adults starting at several points during the year – why wait when you can start straight away?

The recently published Government White Paper on 'Industrial Strategy' sets out ambitions for a new future in technical education. This particularly is a very positive move for Colleges and sets the prospect of 'Technical Colleges' supporting young people and adults, as they did 30 years ago, to learn new and improved technical skills, to help them to progress in their career or find skilled employment.

Maths and English are as important now as they have ever been and whatever your age, being confident in numeracy and

literacy can help with both your work prospects and your everyday life. It was great to see so many of our young students who had failed their GCSEs at school, 'make the grade' after a year of learning with us. We have now extended our Maths and English classes to more adult learners and so far this has been very popular.

For those looking for local higher education opportunities, we are now providing a broader range of courses in association with the University of Derby. We even offer Higher Apprenticeships for those who prefer to gain higher skills while working and earning. Our 'Flagship' Art & Design programmes are now available right through to Honours Degree level without having to move away from home to study.

Buxton & Leek College is very much a community asset and it was great to see so many local people come to visit our campuses on our recent open days. We have more events planned for the new year and it would be good to see you in person to discuss how you might get involved.



Len Tildsley - Principal Buxton & Leek College

WWW.BLC.AC.UK

Continued from
Page 1 >>>>

"Our apprentices are trained and assessed by industry specialists, receiving on-the-job training and qualifications whilst earning a wage. **The other great thing about apprenticeships is that they're not just for school leavers, anyone can start an apprenticeship at any age, and that they can start any time of the year – no need to wait until September.**"

As part of our unique partnership with the University of Derby, the College can offer apprenticeships from levels 1-7 in a range of subjects including leadership, customer service, business, engineering, hair and beauty, motor vehicle, education, health and social care, IT and carpentry.



To find out more about the apprenticeships on offer, or to check out our current apprentice vacancies, visit www.blc.ac.uk/apprenticeships

BLC EVENTS
Come along to one of our FREE events to find out more about:

ADVICE EVENINGS

Come and chat to us about our courses. Our Advice Days run from 5pm-7pm.

LEEK CAMPUS

WED 17 JAN 2018
WED 18 APR 2018

BUXTON CAMPUS

THU 18 JAN 2018
THU 19 APR 2018

OPEN DAY SAT 3 MAR 2018
10am-1pm

Our next Open Day is being held at both of our campuses in Buxton and Leek. Pre-book to attend an Open Day and you could win Love2Shop vouchers!

TASTER DAYS

In Year 10 or 11? Get a taste of College life and try before you apply with our FREE Half Term Taster Days in over 16 different subjects – meet our friendly tutors, experience our great facilities and take part in fun activities.

Our next Taster Day is being held:
During February Half-Term 2018



CONNECT WITH US

Search **BuxtonLeek** and keep up to date with the latest from the College.

Follow us Capture us
Like us Snap us
Connect with us

LEEK CAMPUS
Stockwell Street, Leek,
Staffordshire. ST13 6DP

BUXTON CAMPUS
1 Devonshire Road, Buxton,
Derbyshire. SK17 6RY

DERBY CAMPUS
Kedleston Road, Derby.
DE22 1GB

SPECIALIST TRAINING CENTRE Unit 28, Harpur Hill Business Park, Buxton, SK17 9JL

For more information about getting to our Campuses by bus, train or car email transport@blc.ac.uk or visit www.blc.ac.uk/transport. For more information call 0800 074 0099 or visit www.blc.ac.uk



BLC NEWS

Buxton & Leek College student in line for House of Commons role

Darren Spencer, originally from Buxton, thought he'd left it too late to fulfill his career ambitions. But following a one-year Access to Higher Education (HE) course at Buxton & Leek College, he progressed to Surrey University and is now set for a high-profile career advising Ministers during debates in the House of Commons.

Darren, who left school at 16, said: "After working in roles that didn't really interest me, I decided, aged 24 that I actually did want to go to university and study a subject I was interested in, for better future job prospects. The one-year Access to HE course is the equivalent to A Levels, so it was perfect."

Following his Access to HE course at Buxton & Leek College, Darren won a place at Surrey University to study International Tourism Management. During his time there he spent five months in Hong Kong and graduated with a First class honours degree and was also awarded the 'Signet Award' as the best final year student from the course.

He has now progressed to the Commercial Development Programme at the Department for Transport in Central London, working on HS2 and other transport projects. In the future he will be expected to brief ministers including the Secretary of State for Transport Chris Grayling as well as supporting Ministers in the House of Commons.

Darren added: "I'm so pleased I made the decision to do an Access to HE course, it sounds clichéd but

Buxton & Leek College really has made my dreams come true. I actually wrote to the College recently to thank my tutor Ciaran Fallon - he made me realise that I could apply myself academically which pushed me to go to University and made everything else possible since then."

For more information on Access to HE courses at Buxton & Leek College visit www.blc.ac.uk/subject-areas/access/access-higher-education/ or call 0800 074 0099



Record pass rate for GCSE re-sits

Over 160 Buxton & Leek College students passed their GCSE Maths and English this year after not achieving them at school. A significant increase from the percentage pass rate achieved last year at the College, it also bucks national trends for GCSE achievement.



After getting a D in English at school, student Peter Hiscock was overwhelmed to discover he had now achieved a Grade 7 (equivalent to an A in the new GCSE grading system), which he said would enable him to study a degree in Science.

Sophie Hargreaves, a 23 year-old working mum from Buxton, was also thrilled to pass her re-sit enabling her to

study Midwifery at University, as were Leek students Joshua Beech and Lauren Owen who both passed their English GCSEs, progressing to study IT at the University of Derby.

For school leavers who do not achieve a grade 4 (previously Grade C) or above in Maths and English, it is now a legal requirement that they study the qualifications alongside their College course. Employers are generally also asking for at least Grade 4 and above in Maths and English, encouraging more adult learners to re-sit their GCSEs than ever before.

Alison Ivins, Curriculum Leader for Maths and English said: "It is a fantastic achievement for all of our students who have received passes today; there's no better feeling than watching them open their envelope to find out their hard work and commitment throughout the year has paid off. Maths and English are important qualifications so we work with our students to ensure they receive the support needed to help them achieve what they haven't previously been able to."

If you're interested in studying for your Maths or English GCSE at Buxton & Leek College, contact enquiries@blc.ac.uk or call us on 0800 074 0099. The part-time course is FREE for adults who have not already achieved Grade C or above at school!



Copyright Laura Edwards and Harper Collins

THE GREAT BRITISH BAKE OFF

Martha Collison, the youngest ever contender of the Great British Bake Off, visited Buxton & Leek College to speak about her experiences since the Bake Off, including her Christian faith and involvement in charitable campaigns.

The event comprised of a baking demonstration from Martha where she made a batch of caramel madeleines with rum and butter sauce, an autumn-themed baking competition, cake sampling and a book signing with the opportunity to ask Martha questions.

Student Sarah Buxton, who is studying **Level 1 Hospitality & Catering**, was highly commended for her orange flavoured bonfire themed cake with Martha commenting that the "subtle orange flavour worked brilliantly with the chocolate."



Peak District themed entries were also submitted by City & Guilds students Jack Evans, Connor Garner, Amy-Jo Miller and Amelia Salah. Martha added, "The standard of the cakes are very high."

Organised by Ingrid Keith, Chaplain at Buxton & Leek College, the event at Buxton's Devonshire Dome was attended by 100 people including students from the College and the University of Derby.

Ingrid said: "I'm thrilled to be able to bring such an exciting opportunity to students. It was great to hear Martha sharing her baking expertise as well as her experiences with her faith as a young person and how this has helped her with the ups and downs of life in the spotlight."

EMPLOYERS

Playing a huge role for the brain

Play is the single most important development according to industry expert at Buxton & Leek event.

That was the key message in a recent talk by Ben Kingston-Hughes, entitled *The Neuroscience of Play*, held at the College; the first in a series of Networking events for local childcare and education professionals.

Rachel McVeigh, Buxton & Leek College Curriculum Leader for **Childcare & Education** who hosted the event said the series had been designed to keep the college in regular contact with the region's childcare professionals.

"We hope these regular networking events will provide a two-way sharing of information and enable the college a greater connection with employers to provide relevant training."

Guest speaker Ben Kingston-Hughes, Director of Inspired Children gave a special talk 'The Neuroscience of Play', which enlightened the audience with the latest scientific research about how important children's play really is.

Ben said: *"It's only very recently that I have been researching what happens in a child's brain during play. We have found neuro-scientific evidence that play is the single most*

important developmental process for child brain development and the key criteria for healthy brain growth."



"There has been all sorts of studies that if a child doesn't play you are looking at about a 30% reduction in the brain's physical size."

For information on the next **Childcare & Education** events at Buxton & Leek College visit www.blc.ac.uk or contact r.l.mcveigh@blc.ac.uk

Apprenticeship Levy for businesses means an apprentice makes sense

The Apprenticeship Levy is a 'payroll tax' introduced by the government last year. We've outlined below who pays in to the levy and how your business could benefit as a result.

If your business is already paying the apprenticeship levy, it makes sense to take on an apprentice to support your business. Even a smaller employer who doesn't pay the Levy will still receive generous support for employing an apprentice, including 90% of the cost of training and assessing their apprentices being paid by the government.

<50 EMPLOYEES and a salary bill of <£3M	> 50 EMPLOYEES and a salary bill of <£3M	I have a salary bill of >£3M
FULLY-FUNDED FREE training	CONTRIBUTE 10% of total training costs (monthly installments)	CONTRIBUTE 0.5% of your annual salary bill into the Apprenticeship Levy
+ Funding available to train up existing staff or recruit apprentices	+ Funding available to train up existing staff or recruit apprentices	Train existing staff or recruit apprentices using funds that will be located in your digital account. These funds expire after 18 months.
£1,000 cash incentive for recruiting an apprentice aged 16-18	£1,000 cash incentive for recruiting an apprentice aged 16-18	GET OUT MORE THAN YOU PUT IN For every £1 that enters your digital account, you get £1.10 to spend

Sharing space with Staffordshire Moorlands Chamber of Commerce



The official opening of the Staffordshire Moorlands Chamber of Commerce took place on Wednesday 9 October, located in the newly refurbished Leek campus at Buxton & Leek College.

Guests at the special breakfast time networking launch, toasted the new Chamber offices with cheese oatcakes and coffee.

Sarah Williams, CEO of Staffordshire Chambers of Commerce told guests at the opening:

"It has been a long-held ambition that we have a presence here. There's lots of work that we will be doing together with Buxton & Leek College and the University of Derby, helping to strengthen and develop businesses in the area."

Jack Price, Assistant Principal at Buxton & Leek College revealed that the event marked the end of a long journey for themselves and the Chamber.

"We are hoping that this partnership represents a symbiotic relationship to promote the industry and economic development of the area." said Jack.

"It will also help us to promote the college apprenticeship division and supply our local businesses with workers."



Stephanie Traynor, Buxton & Leek College Apprenticeships Operations Manager said about the new venture:

"We were really keen to be placed next to the Chamber so that businesses could make full use of our free services. We offer training, business analysis, facilitating apprenticeships and funding, including links with the European Social Fund. We urge all businesses that are thinking of growth or taking on new business, to come forward and talk to us."

The new Moorlands Chamber of Commerce is based at Buxton & Leek College, Leek Campus.
To arrange a meeting call 01782 202222 or visit the new office. Alternatively email: membership@staffordshirechambers.co.uk

SHORT COURSES FOR EMPLOYERS



We offer short training courses for employers to make sure that their employees stay up to date in a range of subject areas.

Visit www.blc.ac.uk/employershortcourses to find out our latest dates and booking information

- ✓ First Aid at Work
- ✓ First Aid Refresher
- ✓ Emergency First Aid
- ✓ Paediatric First Aid
- ✓ Fork Lift Truck Novice
- ✓ Food Safety Level 2
- ✓ Food Safety Level 3
- ✓ Allergy Awareness
- ✓ Healthier Foods and Special Diets
- ✓ Welding & Fabrication
- ✓ Driver CPC
- ✓ Hybrid Electric Vehicle Operation & Maintenance (Level 2 Award)
- ✓ Hybrid Electric Vehicle Repair & Replacement (Level 3 Award)
- ✓ Automotive Refrigerant Handling (Air Conditioning)
- ✓ Certificate in Assessing Vocational Achievement (Assessor Award)
- ✓ Certificate in Leading Quality Assurance of the Assessment Process & Practice
- ✓ REC Level 2 Adventure First Aid (16hrs)
- ✓ Level 4 Advanced First Aid (Expedition) (16hrs)
- ✓ High Altitude First Aid

Can't see a course that meets the needs of your business? Get in touch on 0800 074 0099 or enquiries@blc.ac.uk to find out how we may be able to support you with your training requirements.

Parent's guide to apprenticeships

You want your child to get the best possible start in their career. There are many options available to young people after they leave school and apprenticeships can be a great way to gain a qualification and skills/knowledge through real world employment.

What is an apprenticeship?

It's a real job, with real training, meaning young people can earn while they learn and gain a nationally recognised qualification.

What are the benefits?

- Earning a salary and paid holiday.
- Excellent progression opportunities, whether looking to study further or climb the ranks in the workplace.
- Increased future earning potential – apprentices enjoy marked salary increases on finishing their training and those completing a higher apprenticeship could see increased earnings of an estimated £150,000 over their lifetime.

What levels are there?

There are various levels of apprenticeship to apply for depending on skills and qualifications.

Apprenticeships have equivalent educational levels:

Name	Level	Equivalent educational level
Intermediate	2	GCSE passes
Advanced	3	2 A level passes
Higher	4,5,6 & 7	Foundation degree & above
Degree	6 & 7	Bachelor's or Master's degree

All apprenticeships include elements of on and off the job training leading to industry recognised standards or qualifications.

WE OFFER APPRENTICESHIPS IN:

- Carpentry
- Catering & Hospitality
- Childcare
- Hairdressing, Beauty & Spa
- Health & Social Care
- Engineering
- IT
- Motor Vehicle
- Logistics & Warehousing

As part of the University of Derby, we are on the Register of Apprenticeship Training Providers (RoATP) which means we can offer everything from Traineeships to Higher/Degree Apprenticeships within one institution, offering seamless progression into higher education for students.

How to apply?

If your son or daughter is interested in finding out whether an apprenticeship is right for them, contact us on **0800 074 0099** or **enquiries@blc.ac.uk**

APPRENTICESHIPS

Read all about about our Apprentices on our course news pages 6-11



BLC awarded share of apprenticeship investment

As part of the Skills Staffordshire Consortium, Buxton & Leek College has been awarded a share of £2.5m from the European Structural and Investment Funds (ESIF) which supports growth and jobs across the EU, working with SME employers across Staffordshire, to develop the skills of their employees. The College is working with these SMEs to develop bespoke education packages to address the organisations' specific training requirements.



The aim of the project is to encourage progression of current employees through:

- Increased responsibilities
- Promotion
- Increased hours or pay
- Supporting them through an Apprenticeship or higher level qualification.

LIKE TO KNOW MORE?

If you're an SME employer and would like to know more about how Buxton & Leek College can help support your employees to progress in their roles, you can contact:

David Roberts

Business Development Manager
01298 330558 / D.Roberts@blc.ac.uk

Kath Ferns

Recruitment Co-ordinator
01298 330515 / K.Ferns@blc.ac.uk

Check out our current apprenticeship vacancies with a wide range of local employers on our website at www.blc.ac.uk/apprenticeships/vacancies

LEARNING FOR LEISURE

Did you know we offer adult courses too?

With our Learning for Leisure courses you can meet new people, learn new skills and find new interests in a friendly and informal setting. Courses include:

ARTS & CRAFTS

- Sewing crafts
- Flower Arranging & Floristry
- Art - Drawing, Painting & Mixed Media
- Pottery & Ceramics
- Craft
- Acrylic Laser Cut Jewellery Making

COMPLEMENTARY THERAPIES

- Helping Your Health with Herbs
- The Kitchen Medicine Cupboard
- Hot Stone Therapy
- Counselling Skills
- Indian Head Massage
- Aromatherapy
- Reflexology

DO YOU HAVE A SKILL TO SHARE?

We're looking for recreational sessional tutors to deliver a range of adult part time courses across Buxton, Leek and Staffordshire Moorlands during daytime/evening. Previous experience and a teaching qualification (or being willing to work towards this) would be an advantage.

If you're interested, or would like further information please call Sue Baker on 01538 322037 or email s.baker@blc.ac.uk

Getting back into education

Buxton & Leek College recently held an Employability & Functional Skills taster course at Haregate Community Centre for adults who have been long term unemployed to get back into education.

Students have subsequently come back into College to attend further studies and some are going on to complete their qualification in Functional Skills later in the year.

Students say it with flowers at Sainsbury's

Learning for Leisure Floristry students attended their beginners course at a new venue with a difference – Sainsbury's Supermarket!



The new venue was chosen for its location within Biddulph town centre, the ability to access refreshments and, of course, a fantastic selection of flowers to use during their course.

Their tutor praised their newly acquired skills, saying: "I was extremely happy with both students that we took on this summer. I believe that their practical knowledge and skill set gained by completing the course, in addition to the in house training and experience we have provided, has made them very employable. I'm looking forward to welcoming more students this year."

ENQUIRE TODAY! We run courses that start in January, April and September.



BLC COURSE NEWS

1 Year to a Career in Accountancy for Jake

After travelling the Americas Jake Burton, aged 26 from Chinley decided it was time to settle down and get a serious job. And so he turned to Buxton & Leek College to make his career dreams come true, embarking on the Accounting and Finance (AAT Foundation Certificate) in 2016.



Within a year he had finished the course and has already entered the industry as an Account Assistant at recruitment specialist Senitor in Wilmslow.

Speaking about his new role, Jake said: "Funnily enough when I was about ten it was my 'dream' to become an accountant – mainly because I knew someone who lived near me that had a very nice sports car and happened to be an Accountant."

"I was looking for a career based job and thought that now was a good time to settle down and focus on the rest of my life. I've always had a passion for numbers so Accountancy made sense."

Jake openly admits the course has also had the knock-on effect to help him to grow up and leave his travelling days behind him for the time-being.

He says: "Before doing the course I would generally do short term work in order to pay for various travels, but now I'm focused on my career. I'd also say I'm more professional – I figured that people would prefer a more mature Accountant, seeing as you are handling their finances."

Clio Leslie Allen, Course tutor of the AAT said about the Course:

"The AAT Accounting Qualification is recognised throughout the world and proves to future employers that you have accountancy expertise and skills to turn theory in to practice."

"Jake was an aspiring accountant when he came to us and I'm delighted he's gained this employment so soon after the course."

MEDIA, IT, BUSINESS

A future in PR for Shelby

Ex Buxton & Leek College Student Shelby Brown has secured a full time role at a leading PR firm in Newcastle.

Shelby, age 21, progressed to Sunderland University after studying **Level 3 Media** at Buxton & Leek College and achieved a First class honours degree in Marketing, PR & Journalism. As part of her Level 3 course she did work experience at the Derbyshire Times and had work published. She also carried out work experience at ITV's marketing department during her degree.

Shelby said of her course: "The practical skills I learnt on the Creative Media course prepared me for working in industry. The way that the course was structured meant that all aspects of media were covered. Not only did the course give me the skills I needed to succeed in industry jobs, but my lecturers were also really supportive and encouraged me throughout the course."

Tutor Diane Bush said: "The media course at Buxton provides students with a wide range of media industry skills that apply to different careers and degree courses. The company she now works for is run by people with journalism and marketing/PR skills so Shelby fits right in! We wish her every success in her future career."



HOSPITALITY & CATERING

The new Dome Restaurant is now open for business

The award-winning restaurant at Buxton & Leek College has moved location within the Buxton Campus and is now based on the ground floor of the Devonshire Dome – providing a fantastic setting to enjoy a delightful à-la-carte menu!

From sensational starters through to delicious desserts, your meal will be prepared by students from the University of Derby and Buxton & Leek College as part of their 'real-world' learning experience. This enables students to put theory into practice in the supervised state-of-the-art commercial kitchens.

Working under the watchful eye of our Head Chefs and their team, students must deliver the highest professional standards. Since your meal might take a little longer to arrive than usual, the unique fine-dining experience is offered at a generously discounted price.

Our students learn how much effort and dedication they'll need to succeed, and many

go onto the Undergraduate Degree courses also based at the University. One such graduate Megan Fallows recently went on to work at Belmond Le Manoir Aux Quat'Saisons, Raymond Blanc's two Michelin starred restaurant, after completing her Foundation Degree in Culinary Arts.

The menus at the Dome Restaurant are regularly changed to ensure they use only the best locally grown seasonal produce. From January to June the restaurant will be running on Tuesdays and Thursdays from 12noon.

It is very popular and gets booked up very quickly so we recommend you book in advance. Please call 01298 330620 to book a table.



OPENING HOURS

Please note that the Dome Restaurant is only open during term times, and may need to close on some dates to meet curriculum needs. Menus are subject to change.

— DOME —
RESTAURANT

HOSPITALITY & CATERING



Students and local farm create the perfect blend

Catering students and tutors have worked for the last two years with volunteers at Serpentine Community Farm on production and use of organically grown herbs to create their own Effusions branded tea range.

This year's group of students planted herb seeds, re-potted seedlings, made their own plant pots with recycled newspaper, handpicked the herb harvest, experimented with tasting different blends of tea, designed packaging and, finally, successfully sold their product.

The branding - button logos for the College and the Farm and a distinctive name - Effusions - marks productive partnership and the wellbeing benefits of herbal teas.

Martin Coles-Evans, Director of Hargreaves & Son of Buxton, who are stocking the teas in their store, said: "The students did very well with their presentation. I understand that this is the final part of their course, but if they continue with this project then we will support them. I wish the students and Serpentine Community Farm every success. We may build a potential business relationship from this initial venture."

The tea is on sale at Hargreaves of Buxton in Spring Gardens.

HAIR & BEAUTY

Students pamper staff at Buxton's Nestlé Waters



Students from Buxton & Leek College visited employees at Buxton based Nestlé Waters for an afternoon of pampering and relaxation.

Level 2 and 3 Beauty Therapy students provided the staff with hand and foot massages, giving the learners the opportunity to gain valuable work experience in the local community.

The event proved such a hit with employees that the students have been invited back to run future sessions with different treatments. Peter Ward, General Services Manager for the site services partner Sodexo said: "The students were a credit to the college. I've never had a massage before but I'd definitely do it again, I felt so relaxed."

"Ensuring our people are happy and healthy is really important to us. Working with Buxton & Leek College enables us to extend our employee wellness programme whilst also providing local students the opportunity to learn and develop their skills." said Steph Hill, Interim Head of HR for Nestlé Waters UK.

To find out more about our Beauty full-time courses visit www.blc.ac.uk. To book an appointment at the College Hair and Beauty Salon, telephone 01298 330334.

Tutor Profile:

Gary Dawson

Subjects/courses taught:
Level 3 Barbering.

Experience in industry/background:
I have been in the industry for 14 years, working in mainstream businesses as well as photography and film.

How/why did you get into teaching?
During my career I discovered a passion for helping others realise their potential.

Why should people come to BLC to study your course?
Men's hair styling and barbering is a rapidly expanding market. The Level 3 Barbering qualification will help you to expand your skill base, creativity and confidence; increasing earning potential and opening doors to future career opportunities.



TUTOR PROFILE

Describe Buxton & Leek College in 3 words:
Dedicated, Inclusive, Engaging.

Funniest career moment:
Whilst working on a recent film, I didn't immediately recognise Brian May, from the band Queen. For a moment, I thought he was one of the supporting actors and very nearly asked him to go and stand with all the other extras.

Favourite hobby:
Photography.



Supporting Cancer Research UK

Hair & Beauty students at Buxton & Leek College have raised more than £360 for Cancer Research UK by organising a pamper session for a group of friends.

A team of Level 2 and 3 Beauty students at the Leek salon put on a pamper evening to support the charity. At a cost of £20 per ticket, guests were welcomed to a whole host of treatments ranging from mini hand and arm massages, mini

facials, manicures, pedicures and Indian head massages followed by complementary refreshments.

Suzanne Sheldon, who had the idea to arrange the event said: "It was a fabulous 'chill out' evening with friends, chatting between treatments and feeling really pampered at the end of the night. Many thanks to all the super therapists."



EDUCATION & CHILDCARE



Lauren goes from student to teacher

23 year old Lauren, from Whaley Bridge, studied the CACHE Diploma in Childcare & Education at Buxton & Leek College and has now become a primary school teacher in Heaton Chapel.

Lauren had always wanted to work with children but it was only through work placements and her experience on the course at the Buxton campus that she discovered that she wanted to teach. This allowed her to focus on her next steps into teaching and gaining the qualifications she needed to become a primary teacher.

She said: "I really enjoyed the course and made some fantastic friends. The lecturers were lovely and really supported me in achieving the grades I needed to progress in my career."

Her advice for those getting into teaching is: "Always believe in yourself and use the support of your tutors and lecturers as they have a great range of experience and will support you with your goals."

Maxine Lees, who taught Lauren at Buxton & Leek College said: "It's always great when a student goes on to achieve their career goals, we're really proud of Lauren's success and that she's been able to become a teacher herself. The work experience that our students do in the industry is invaluable in getting hands-on practical skills and it's excellent that Lauren found this beneficial for her career."



Norland Nanny success for Anna

Anna McNally, 23, graduated this summer after studying a Level 3 Diploma in Childcare and Education, going on to win a prestigious training opportunity as a Norland Nanny of Bath.

During her time at Buxton & Leek College Anna studied a CACHE Level 3 in Childcare & Education. Norland Nanny's was a dream come true for Anna with the childcare trainers a favourite of the Royals for their childcare needs. They continue to wear their Norland Uniform after graduation and are known in the industry as real life Mary Poppins.

Maxine Lees, Course Co-ordinator of Childcare & Education Level 3 and Anna's tutor said: "Anna was a driven, self-assured, mature student who had high aspirations and a clear focus for her career goals. She was a pleasure to teach."



Fundraising for The Donna Louise Trust

Health & Social Care students raised over £200 for The Donna Louise Trust, a charity based in Staffordshire who support children with life-limiting conditions and their families, by selling cakes and treats on Campus.

Their tutors Ana Theodoulou and Saida Shahab said: "The cake baking is part of their course to show the students can work as a team. We hope this demonstrated the 6 C's of nursing:

Care, Compassion, Competence, Communication, Courage and Commitment."



HEALTH & SOCIAL CARE



TUTOR PROFILE

Claire Poole

Subjects / courses taught:

Psychology, Sociology, Health.

Experience in industry/background:

I started as a healthcare assistant at 16 whilst studying for A levels and continued this whilst I completed my degree in Psychology. I've worked in hospitals, private homes, EMI units, hostels and clinics with people with physical illness, mental illness and disabilities. I also spent time working with individuals with substance misuse issues.

Number of years as a teacher?

21 years.

Why should people come to BLC to study your course?

This is ideal for students who know that they perform better in coursework than in exams. We currently do a non-examination route into employment and university.

The placement opportunities that we offer at BTEC are extremely important in the field of health and social care and offer a real advantage over the A' level route, as learners have first-hand experience to discuss on applications and at interview.

The course can lead to a huge range of university degrees including nursing, dentistry, psychology, physiotherapy, policing and criminal investigations, and social work to name just a few!

Proudest moment as a teacher?

Over the last 10 years, I have taken over 400 students to New York to visit the United Nations and take part in a conference dealing with a range of issues, many related to Health. It has been amazing to see learners aspirations raised and to watch so many of them go on to do amazing things with their lives.

Favourite hobbies:

My passion has always been psychology and working out what makes people tick and why they behave the way that they do. I also love my garden and I have just planted a mini orchard at the back of my garden.

VISUAL & PERFORMING ARTS



LEEK SCHOOL OF ART
HERITAGE INSPIRING PROGRESS



Awareness through art at UN Headquarters

A Foundation Degree Art & Design student from Buxton & Leek College has had her work displayed in the UN Headquarters in Geneva.

Laura Hyland's painting – titled 'The Journey' – depicts the refugee crisis and is part of a series of art titled 'Sea Rescues' which explores the plight of the refugees, specifically the sea crossings and rescues.

It was bought by the Head of Communications & Chief Spokesperson for United Nations' High Commissioner for Refugees in Geneva, Melissa Fleming.

She said: "For me, art has to be about human stories and injustices in the world that I can help bring awareness to through my art. I'm so honoured to have sold my painting to Melissa, she has such hands on experience and personal involvement with the issues that I am trying to highlight, what better place for it to be viewed."

Laura received an Award of Excellence at her graduation in recognition of her success. Her work is being exhibited in the Nicholson Museum and Staffordshire Moorlands Tourism Centre as part of the New Directions exhibition and she has begun new projects highlighting humanitarian issues.

Courtney wows audiences at London exhibition

Art & Design student, Courtney Lovatt, was given the rare opportunity to have her work showcased at the 'Origins Exhibition', held annually by University of the Arts, London. On display was selected work from Art & Design and Creative Media Production & Technology further education students.

Origins is a showcase of exceptional student work from over 170 UAL Awarding Body approved colleges and universities across the country. Courtney, who has just completed the first year of her course exhibited a stunning garment that was her end of year project, at the event held at the Old Truman Brewery on Brick Lane.

She attended the exciting private view evening with Anne-Lise Fraser, Curriculum leader for Art & Design. Anne-Lise, who put Courtney's work forward for consideration, said: "It was an amazing event and Courtney's garment attracted a lot of attention, especially as it was so imaginative, creative and beautifully made."

"For many of the students, including Courtney, this is the first time they have exhibited outside of a school or college environment. She should be proud of her achievements."



Snap challenge for TARMAC

Photography students visited Tunstead Quarry to practice their photography skills in different conditions and to provide the Buxton based business with photography for their offices.

Wearing full protective equipment, the students found the conditions challenging but came away with stunning images of the local firm. TARMAC will be selecting their favourite snaps to display in their offices and will be awarding students with prints of the images that they use.

Tutor Lucy Twigg said: "Tunstead Quarry provided the learners with a perfect opportunity to practice new skills. The students responded brilliantly, engaging with an extremely challenging environment to produce some excellent photography."

Gallery Twenty opens in Leek

Seven previous students from the Leek School of Art have opened a gallery in Leek with their ceramics, glassware, textiles, interior products and prints, painting and jewellery available to view and buy.

The artists behind Gallery Twenty, in Getliffes Yard, Leek, are Sarah Taylor, Cathey Yardley, Sandie Bebbington, Lesley Nixon, Michelle Hart, Sarah Higgins and Val Leeming who all studied a Foundation Degree in Creative Art & Design Practice at the Leek School of Art.



DON'T MISS OUR NEWS IN BRIEF

Congratulations to artist Jake

Jake Kent, a previous Foundation Diploma in Art & Design student, was selected to present his work at the Buy Art Fair in Manchester in October. Jake is now a full time practicing fine artist who explores themes of anti-facism, anti-capitalism and anti-consumerism and will be moving to Berlin to further develop his work.

Find out more about Jake at www.jakekent.co.uk

Ex-student Linda Rolland returns to inspire students

Artist Linda Rolland – an ex BLC student – returned to BLC to hold a workshop for students on exploring landscapes through media and mark making.



New Level 3 Performing Arts Course

Dreaming of the big screen? Looking to get into drama school? We are now auditioning for a new acting pathway course to help students prepare for progression to drama school. **For more information about the course, visit www.blc.ac.uk or call 0800 074 0099**

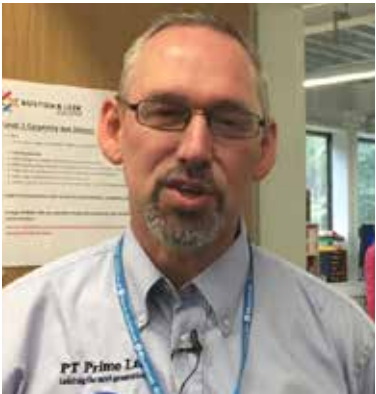


ual: university of the arts london

Did you know? Our Art & Design courses are validated through the prestigious University of the Arts, London

ENGINEERING & MANUFACTURING

New Level 3 Carpentry & Joinery course launches



Experienced assessor Pete Tickle will be running the new course

After the success of Level 2 Carpentry & Joinery courses, Buxton & Leek College has now launched a new Level 3 Carpentry & Joinery course for students who are looking to progress their career in the industry.

Pete Tickle, Engineering Assessor said: "It's a fantastic opportunity with Tutors and assessors who know the industry inside out, can give great insights into what it's like to work in the industry. There's opportunities to enter the World Skills Competition too which could take you all over the world!"

For more information about the new Level 3 course visit www.blc.ac.uk or call 0800 074 0099.

TUTOR PROFILE



Bob Gold

Engineering/CNC Machining

Experience in industry/background:

I started as an apprentice and after that worked in various roles on CNC machines. I then moved into training and management positions in the private

sector, then into education – including a recent role teaching in Saudi Arabia.

Number of years as a teacher/trainer:
Around 20 years.

Why did you get into teaching?
I have an ability to communicate and enjoy passing on experience to others.

Why should people come to BLC to study your course?

We have excellent equipment, experienced Tutors and a modern, friendly environment.

Describe BLC in 3 words:
Friendly, supportive and welcoming.

Proudest moment as a teacher:
I feel really proud when any student achieves something that they never thought possible at the start of a course.

MOTOR VEHICLE

VW Beetle's refurb success

Level 2 Maintenance Repair and Motorsport students at Buxton & Leek College are currently refurbishing a classic 1972 VW Beetle for a local business in Stoke on Trent.

The car has been 'in hibernation' in a garage for the past 17 years and is fondly known as 'Elsie' by current owner Andy Knibbs, Clinic Director and Chiropractor at Stoke Chiro. Andy plans to use the vehicle for his business and students will be tasked with respraying the car in company colours and applying branded signage later in the year.

He said: "After a chance meeting with one of the motor vehicle Tutors, I mentioned that I had a VW Beetle that had spent 17 years under rolls of carpet in my parents garage. I asked if he thought the students would think this was a good project and I was really pleased that he agreed."

Follow Elsie's progress on our 'Motor Vehicle at Buxton & Leek College Facebook page.



Getting the 'drift' with Buxton Raceway

Level 3 Motor Vehicle students are working with Buxton Raceway to build drift cars from scratch to be used on the track.



Matt Watson from Buxton Raceway said: "We're just getting started at the moment but we've definitely got some cars that will test the students on their knowledge and give them lots of different experience. It's great to be working with a local College and students that will be based in the area."

The students are planning on upgrading 6 drift vehicles over the next 2 years in association with Buxton Raceway.

For more information about the drift races and cars at Buxton Raceway visit www.buxtonraceway.com

Days out at Donington

Level 2 and 3 Motorsport students are heading out to Donington Park motorsport circuit on a monthly basis to support and shadow Motorsport students from the University of Derby.



Tutor Duncan Mould said: "Our students learn more by being hands on so by visiting Donington and supporting the motor vehicle students at the University of Derby regularly, they're really enhancing their skills and getting even more real-world experience that will benefit them in their future careers."

Students can study Level 2 and 3 in Motorsport at Buxton & Leek College with an opportunity to progress to studying at the University of Derby.



Training vehicle built for South Yorkshire Fire & Rescue

Motor Vehicle apprentices at Buxton & Leek College are taking part in a project in conjunction with South Yorkshire Fire & Rescue Service to develop a vehicle to be used for training purposes.

The vehicle will be completely dismantled and put back together, allowing the fire service to simulate different rescue scenarios.

Equipment and materials for the project is being funded by the fire service with apprentices carrying out the work under full supervision of qualified and experience tutors, allowing them to get hands on experience of working with a more unusual vehicle.

Have you got an exciting projects that you'd like our motor vehicle students to take part in? Contact enquiries@blc.ac.uk or 0800 074 009 to tell us more.

SPORTS, TRAVEL & TOURISM

Bouncing right to the top



Student Leah Chandler, who is studying Level 3 Sports Coaching, Development & Fitness, has found success as a Trampoline Coach at North Staffordshire Trampoline Club.

After completing the Level 1 Trampoline Coaching Qualification, Leah carries out her role alongside her studies at College.

Leah said: *"I feel that this course has built up my confidence and I have enjoyed doing the different units – Fitness Testing & Sports Coaching has been my favourite so far!"*

Dan Tapley, Sports Lecturer said: *"Leah is an extremely dedicated and hard-working student and I'm pleased she's gaining valuable experience."*

Following completion of her course, Leah hopes to go on to university to study Sport & Exercise Science.

Jack climbs his way to success

Outdoor Sports student Jack Ramsden spent his summer representing Team GB in climbing competitions across the French Alps as part of the Bouldering Team.

Jack has previously competed and won a variety of competitions including 1st Place in the BMC Youth Open competition, IFSC World Youth Championships and the Junior British Boulder Cup.

After going to an indoor climbing party at the age of nine he decided to take lessons at a local climbing wall and recently undertook his Climbing Wall Award which means that he will be qualified to teach rock climbing.



His Tutor Allan Shaw said: *"Jack is always really happy to help and support other students. He has set his sights on continuing to progress with Team GB and hopes to be selected for the next Olympics."*



Big win means top of the comp for Paddleboarding

Former student Haydon Hanby won the Starboard Stand Up Paddleboarding UK & Ireland Allstar Race Challenge 2017 and his classmate Guy Bassett took second place.

After completing their Outdoor Sports course both students started work at Tittesworth Watersports Centre.

Paul Bull, from Tittesworth Watersports Centre said: *"I was extremely happy with both students that we took on this summer. I believe that their practical knowledge and skill set gained by completing the course, in addition to the in house training and experience we have provided, has made them very employable. I'm looking forward to welcoming another four students this year."*



Braving the shave for Macmillan



Hailey Middlewood, a Level 3 Public Services student at Buxton, braved the shave for Macmillan and donated her hair to the "Little Princess Trust" who make real hair wigs for children who have lost their hair due to cancer treatment.

Hailey's head shave took place in October, raising £100 for Macmillan, she is looking to reach her target of £250 for the cancer charity.

If you would like to sponsor Hailey she is still accepting donations. Visit bravetheshave.macmillan.org.uk/shavers/hailey-middlewood

TUTOR PROFILE

Daniel Tapley

BTEC Sports Coaching, Development & Fitness

Experience in industry/background:

I've been a Community Sports Coach at Stoke City FC Community Trust and Stone Dominoes FC. I've also previously lectured at universities and colleges around the country in sports qualifications.

Number of years as a teacher:

Seven years.

How/why did you get into teaching?

I wanted to inspire young people to learn, be passionate about sport and understand its vital importance in society.

Why should people come to BLC to study your course?

To make themselves more employable and knowledgeable about all the various



disciplines of sport and exercise and also to provide themselves with a gateway into higher education.

Proudest moment as a teacher:

When a girl who I tutored for two years at Solihull College called Jess Carter was named PFA Young Women's' Footballer of the Year live on BBC's Match of the Day.

Favourite hobbies:

Watching Stoke City FC, playing Sunday League Football, Golf, Cycling, Mountain Climbing & Course Fishing.

FOUNDATION

Employer bowled over by Aaron's engineering skills

20 year old ex-student Aaron Leather is celebrating success after securing a role at Macclesfield Bowling Alley.

Aaron was initially unsure of what he wanted to study but after helping his dad fix cars, Tutors suggested that he would be well placed to consider a course in Engineering. After taking his exams he applied for a role at Macclesfield Bowling Alley and now is responsible for maintenance across the site including the lanes, bar area, kitchens and public areas.

Aaron said: *"I can't thank the college enough for pushing me – my Tutors were amazing and got me to where I am now. I'm really enjoying my job and if it wasn't for my course I don't think I would have had the confidence to apply for this job."*





BUXTON & LEEK COLLEGE COURSE INDEX

COLLEGE LEVEL COURSES	LEVEL	CAMPUS	DURATION
FOUNDATION SERVICES			
Foundation Studies	Entry	B & L	3 years
Independence & Living Skills	Entry	B & L	2 years
Working Towards Independence	Entry	B & L	1 year
ART & DESIGN			
UAL Art & Design	2	L	1 year
UAL Art & Design Creative Futures	3	L	2 years
UAL Art & Design Pre-Degree Foundation Diploma	3/4	L	1 year
PERFORMING ARTS			
Performing Arts	3	B	2 years
MEDIA			
Broadcast & Digital Media & Journalism	3	B	2 years
BEAUTY, SPA & MEDIA MAKE UP			
Diploma Hair & Beauty Skills	1	B & L	1 year
Certificate in Beauty Therapy	1	B	1 year
Apprenticeship in Beauty Therapy	2	B & L	12-15 months
Technical Diploma in Beauty Therapy/Nails	2	B & L	1 year
Advanced Apprenticeship in Beauty & Spa Therapy	3	B & L	12-18 months
Advanced Apprenticeship in Nail Technology	3	L	12-18 months
Advanced Diploma in Theatrical & Special Effects in Hair & Media Makeup	3	L	1 year
Diploma in Beauty & Spa Therapy	3	B & L	1 year
Advanced Diploma in Nail Technology	3	L	1 year
HAIRDRESSING & BARBERING			
Certificate in Hairdressing	1	B	1 year
Diploma in Hair & Beauty Therapy	1	B & L	1 year
Apprenticeship in Hairdressing	2	B & L	18-24 months
Technical Diploma in Barbering	2	B & L	1 year
Technical Diploma in Hairdressing	2	B & L	1 year
Advanced Apprenticeship in Barbering	3	L	12-18 months
Advanced Apprenticeship in Hairdressing	3	B & L	12-18 months
Advanced Diploma in Theatrical & Special Effects in Hair & Media Makeup	3	L	1 year
Advanced Technical Diploma in Hairdressing	3	B & L	1 year

BUSINESS, MANAGEMENT & FINANCE			
Traineeship in Accounting	1		6 weeks - 6 months
Traineeship in Business Administration	1		6 weeks - 6 months
Traineeship in Customer Service	1		6 weeks - 6 months
Advanced Apprenticeship in Business & Administration	2	B & L	12-15 months
Apprenticeship in Business Administration	2	B & L	12-15 months
Apprenticeship in Customer Services	2	B & L	12-15 months
Business	2	B & L	1 year
Traineeship in Team Leading	3	B	2 years
Business, Marketing & Entrepreneurship	3	B & L	2 years
Advanced Apprenticeship in Customer Services	3	B & L	12-15 months

COMPUTING & ICT			
Developing Skills in Creative Technology	1	B	1 year
Media & Technology	2	B & L	1 year
Advanced Apprenticeship in IT, software, Web & Telecoms	3	L	18-24 months
Creative Computing & Games Design	3	B & L	2 years

CHILDCARE & EDUCATION			
Diploma in Caring for Children	1	B & L	1 year
Apprenticeship for the Early Years Workforce	2	B & L	12-15 months
Apprenticeship for Teaching Assistants	2	B & L	12-15 months
Introduction to Early Years	2	B & L	1 year
Advanced Apprenticeships for the Early Years Workforce	3	B & L	12-18 months
Diploma in Childcare & Education	3	B & L	2 years

You can apply for our courses online at **www.blc.ac.uk** or call **0800 074 0099** for an application form.

Campus Key:
B = Buxton L = Leek

HIGHER EDUCATION & HIGHER APPRENTICESHIP COURSE INDEX

HIGHER EDUCATION COURSES	Campus	Duration	Entry requirements	Fees (subject to change)
BA (Hons) Degree in Creative Art & Design Practice (Top Up) - Subject to validation	L	1yr	FdA in Creative Art & Design Practice or equivalent	£6,240 per year
FdA in Creative Art & Design Practice	L	3yrs PT	80 UCAS points or a BTEC Diploma in Art & Design or equivalent and GCSE English at grade C/4 or above	£2,720 per year
HND Business & Management	L	3yrs PT	A minimum of 60-80 points from one full A Level or BTEC National Award: Merit or BTEC National Certificate: Pass, Pass	£2,720 per year
HNC Business & Management	L	18-24 months PT	A minimum of 60-80 points from one full A Level or BTEC National Award: Merit or BTEC National Certificate: Pass, Pass	£2,720 per year
FdA in Children & Young People's Services – Early Childhood Studies	B or L	3yrs PT at B / 2yrs PT at L	5 GCSEs at grade C/4 or above including English and a relevant Level 3 qualification	£2,720 per year at B / £3,840 per year at L
FdA Children & Young People's Services – Teaching Assistants	B or L	3yrs PT at B / 2 yrs PT at L	5 GCSEs at grade C/4 or above including English and a relevant Level 3 qualification	£2,720 per year at B / £3,840 per year at L
FdA Children & Young People's Services – Health & Social Care	B or L	3yrs PT at B / 3 yrs PT at L	5 GCSEs at grade C/4 or above including English and a relevant Level 3 qualification	£2,720 per year
Certificate in Education	B or L	2yrs PT	At least a Level 3 qualification in a subject relevant to your teaching specialism and GCSE Maths and English	£2,800 per year
Post Graduate Certificate in Education	B or L	2yrs PT	Degree at 2:2 in relevant teaching specialism	£2,800 per year
BA (Hons) Education Studies (Top Up)	B or L	2yrs PT	A Foundation Degree passed with grades above 50% and 240 credits	£3,840 per year
FdA in Computing	B or L	3yrs PT at L / 2yrs FT at B	Relevant Level 3 qualification	£2,720 per year at L / £6,240 per year at B
HNC Mechanical & Manufacturing Engineering	L	1yr PT	Level 3 Engineering qualification or relevant experience	£3,840 per year

HIGHER APPRENTICESHIPS	Campus	Duration	Start	Entry Requirements	Fees (subject to change)
Higher Apprenticeship in Accountancy	W	2 yrs	Anytime	Grade C/4 or above in GCSE Maths and English, AAT Level 3 and in employment	Enquire
Higher Apprenticeship in IT, Software, Web & Telecoms	W	24-36 months	Anytime	A Levels or BTEC Level 3 or Advanced Apprenticeship or employment within the technology sector	Enquire
Higher Apprenticeship in Mechanical & Manufacturing Engineering	W	18-24 months	Anytime	Level 3 Engineering qualification or A Levels including Maths or relevant experience	Enquire

To find out more about any of our courses, or to order a copy of our latest prospectus visit **blc.ac.uk**, call **0800 074 0099** or email **enquiries@blc.ac.uk**