

Welcome to our quarterly Newsletter which provides updates on how our Academies are progressing

There are 46 students currently in Year 1 of the Creative Industries Academy (21 studying for an HNC in Acting & Performance and 25 studying for an HNC in Media & Communications). The students are from a total of 13 schools throughout Edinburgh and East Lothian.

The Acting and Performance students have been busy exploring the art of 'the training actor' and have developed an excellent working rapport with each other whilst looking at Text and Performance and Physical Theatre. Students have explored what the role of the actor is when bringing a story to life. While exploring text work they have analysed Stanislavski and Uta Hagen and explored the space they are working in, whilst engaging in, for many, a new form of theatre i.e. Physical Theatre!

The Media and Communication students have been working towards their video projects. They began by analysing screen texts, identifying shot types and exploring the different elements that are used to create narrative on screen, as well as learning about the different stages and roles involved in production and some of the current issues affecting the screen industries. At the moment they are busy working on short non-factual scripts, based on story ideas they developed from stimuli generated in class, and which they have taken through the stages of synopsis, through treatment, and now to script.

All of the students are finding out more about the Creative Industries as a sector and each month are focusing on a particular area such as film, performing arts or TV with a combination of lectures, practical work and guest speakers from industry.

Acting & Performance students at their visit to the Mary, Queen of Scots Exhibition at the National Museum of Scotland.



The Health and Social Care Academy has 45 students in 10 schools. Across the Scottish Borders, Edinburgh, East and Mid Lothian. Students are studying for a 'Skills for work Higher in Health and Social Care' (SCQF Level 6). Teaching has been underway at Edinburgh College (Sighthill and Milton Road Campuses) for several weeks and attendance is good. Participants have also had 3 sessions at QMU where they were able to explore the range of jobs in health and social care as well as participate in workshops with staff and QMU students. We are currently organising opportunities for them to participate in some of the essential training skills that employers in the Health and Social Care industries expect and value, for example hand hygiene and moving and handling. Updates on these and other developments will be detailed in this newsletter as they progress, so watch this space.....

In Year 1 there are 43 students who are studying an SVQ1 Professional Cookery at Edinburgh College; Skills for Work Intermediate 2 either at school or at Edinburgh College; the students will do some placements over the course of the year; REHIS Elementary Hygiene; and participating in some industry visits. In year 2 there are 22 students, 18 of whom were part of the initial East Lothian pilot, and 4 students with a keen interest in hospitality from City of Edinburgh. The Year 2 students are studying towards an HNC Hospitality, which is being taught at Edinburgh College and QMU. QMU staff are also responsible for providing academic development for the students, if and when they pass the HNC they will have guaranteed entry into Year 2 of the International Hospitality and Tourism Management degree at QMU.

This photo is from the Year 1 celebration in June, held at QMU, with the students receiving a certificate of their achievements in the presence of family, and representatives from all partner groups.



Currently there are 29 students from six schools attending Year 1 of the Food Science and Nutrition Academy. They are studying for a National Progression Award in Laboratory Science which is being delivered in partnership by the schools and Edinburgh College. While at Edinburgh College on a Friday afternoon, the students are currently studying chemistry which complements the knowledge and understanding in the component units for Higher Chemistry. Also, they have been carrying out laboratory practical work and have had to record their data in a lab diary as well as write up lab reports – all of which reinforces what they are doing in school. So far the students have used their practical chemistry skills to find out if a chip shop had been watering down its vinegar! In addition to studying for their Laboratory Science qualification, the students are finding out more about

working as a Food Scientist in the Food and Drink industry. Recently the students attended Queen Margaret University and took part in a practical “taste panel” experiment where they found out how large supermarkets use the results from taste panels as part of the process of awarding contracts, which can be worth millions of pounds, to suppliers. While undertaking the experiment they were given lots of facts and figures about the Food and Drink industry, which opened the students’ eyes to the scale of this ever expanding industry. Also, students have been encouraged to develop their online research skills to find out more about the wide variety of careers in the Food and Drink industry. Students have started to find out about progression opportunities available to them when they leave the Academy. They recently had a

presentation on the science degree programmes that they could apply for at Queen Margaret University when they leave the Academy. This presentation reinforced that Academy students can get advanced entry to level 2 of these science degrees after successful completion of Year 2 of the Academy.

Caroline Orr, 16 years old, 5th year, Craigmount High School, Edinburgh

“I’m very interested in biology and chemistry, which makes the Food Science and Nutrition Academy perfect for me. Because there aren’t many extracurricular activities involving science, I feel that this Academy will be beneficial for me when applying to university.”

