



CATERHAM
SCHOOL

23 April 2021

To Parents and Guardians of Senior School Pupils

Dear All

Careers News Weekly – No 22

Please find below the latest edition of Careers News Weekly, the first of the summer term.

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Internal Events

Summer Term

All events in the summer term are likely to be virtual.

The Degree Apprenticeship Route

Degree Apprenticeships are flying and they are a fantastic alternative route to that of traditional degree paths. To bust the myth, they are not an easy alternative – potential candidates have to follow a recruitment process very similar to that of a university graduate and, once you commence your employment, you are juggling a full time job alongside studying a genuine degree programme of study. Of course, you won't be leaving university with student debt – your tuition fees are all funded by your company. You will be earning a salary and enjoying all the benefits your company offers its employees and you will be building up a first class employment history and CV! You can also apply for this route alongside the traditional university route.

- **AstraZeneca** - Tracey Hoey who is part of the team leading the UK Apprenticeship Programme at **AstraZeneca**, will be talking about their wide ranging opportunities from the Biological Sciences, Data Science and Global Operations programmes to Human Resources and Chemical Engineering options.
- **The College of Law** – Hannah Coe, Student recruitment Manager at **The College of Law**, will be guiding us through the fairly new Solicitor Apprenticeship opportunities and how you can gain a fully accredited law degree whilst working. Prestigious law firms such as Dentons, Eversheds Sutherland and Osborne Clarke all offer this pathway to qualification.

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- **BP** – Alice Locket (OC 2019) is studying for her BA Chartered Business Management degree through her Human Resources apprenticeship programme at BP.
- **KPMG** – Rachel Dawson (OC 2017) who is studying for her Chartered Accountancy qualification with KPMG.

Future Lawyers Programme

The Careers department are delighted to introduce Caterham School's new enrichment programme called Future Lawyers. This programme is for any pupil in Lower or Upper Sixth who is an aspiring lawyer or barrister, whether through the traditional law at university, postgraduate or apprenticeship route. The programme will offer a variety of sessions designed to support you in your journey and will cover topics such as Ethics in Law, An Introduction to the Law Admissions Test (LNAT), Essay Writing for Admissions Tests, Multiple Choice Admissions Test Preparation, What Skills Do I Need? and workshops covering a number of specialist areas such as Tort, Contract and Criminal Law. I am also hoping to have some university style taster sessions with input from some of the top university faculties of law. Finer details will be communicated after the Easter break.

Medicine Admissions Tests

Potential medics in the L6 will be required to sit the UCAT or BMAT admissions tests, depending on the universities they are applying to. Some may need both! During the summer term pupils are offered the chance to sign up for the below sessions to help them build on their understanding of how to tackle to papers.

- **UCAT Preparation Day – L6 Medics**
The Medic Portal will be running a UCAT preparation day at Caterham School on Monday 21 June. Further details to follow.
- **BMAT Preparation Day – L6 Medics**
The Medic Portal will be running a BMAT preparation day in school on Tuesday 29 June. Details to follow.

Old Cat University Talks – Fifth and Sixth Form only

I am delighted to welcome back a number of Old Caterhamians to talk about their university experiences so far. These events will take place at 4.15pm over a range of dates via Teams. OCs will be talking about their experiences both during the pandemic but also when the university experience was 'normal'. They will also be talking about their course and giving top tips on how to prepare for applying.

Below are confirmed so far, but there will be more taking place between now and half term, so watch this space! From this table you can also access the recordings of these talks.

OC	Uni	Subject	Date	Teams link	Recording Link
Amy Davies	Nottingham	Chemical Engineering with Year in Industry	Wednesday 24 February 4.15pm		Nottingham
Michaela Swayne	Durham	Business and Management with Year Abroad	Thursday 25 Feb 4.15pm		Durham
Joe Haynes	Durham	Natural Sciences	Thursday 25 Feb 4.15pm		Durham
Emiri Cheng	Durham	English Lit and Philosophy	Monday 1 March 4.15pm		Durham 2
Laura Chisholm	Warwick	Law with French Law	Tuesday 2 March 4.15pm		Warwick
Helena Harman	Nottingham	Chemistry	Monday 8 March 4.15pm		Nottingham

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Imogen Richings	Bath	Psychology	Thursday 11 March 4.15pm		Bath
Chloe Conway	UCL	Economics	Friday 12 March 4.15pm		UCL
Finlay O'Sullivan	Brighton	Civil Engineering and Construction Management	Monday 15 March 4.15pm		Brighton
Katie Watson	Cambridge	Classics	Tuesday 16 March 4.15pm		Cambridge
Emily Buchanan	Southampton	Medicine	Thursday 25 March 4.15pm		Southampton
Will Buxton	Leeds	Business Management	Tuesday 20 April at 4.15pm		Leeds
Georgia Tuckett	Exeter	History	Tuesday 20 April at 4.15pm		Exeter and History
Kirsty Dickson	Loughborough	Media and Communication	Thursday 22 April at 4.15pm	Click here to join the meeting	
Annabel Mitchell	Exeter	Law	Thursday 22 April at 4.15pm	Click here to join the meeting	
Theo Wright	UCL	Project Management for Construction and Adjustment	Monday 26 April at 4.15pm	Click here to join the meeting	
Raian Sharma	Birmingham	International Business	Wednesday 28 April @ 4.15pm	Click here to join the meeting	
Flavia Badircea	LSE	History	Thursday 29 April at 4.15pm	Click here to join the meeting	
Rebecca Webb	Bournemouth	Product Design	Thursday 13 May at 4.15pm	Click here to join the meeting	
Natasha Derry	Sussex	International Development	Tuesday 25 May at 4.15pm	Click here to join the meeting	

Careers Talks Recording Links

Below are the recording links for internal careers events that took place in the last couple of weeks of the Spring term. These can also be found on the [Careers](#) pages of Firefly under

[Careers Evenings, Events and Webinars](#)

[Careers in Accounting and Finance](#)

[Aspire USA](#) – sport scholarships in the USA presentation

[Careers in Music](#)

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External Events

Discover University – The University of Exeter

Suitable for Year 11 and above, this informative programme run by The University of Exeter offers plenty of help and guidance when making choices about where and what to study. Click [Discover University](#) to find out what is coming up in April and May. This also includes a range of resources suitable for Year 13 students who are moving into Higher Education in September.

Insight into University – closing for applications on 30 April (Aged 16+)

[Insight into University](#) is a comprehensive on-line course allowing students to experience STEM studies at university and the career opportunities that these subjects lead to. It will provide access to information on university and student life, STEM projects and activities set by leading UK universities and global STEM companies, first year undergraduate lectures, live interactive sessions with academics, admissions tutors, employers and current students. Whether you are interested in life sciences, chemistry, engineering, physics, computer science, sustainability, aerospace, built environment or maths we have something for you. With specially developed content and live sessions from universities including University of Cambridge, Sheffield, Lancaster, Abertay, Manchester, Coventry, Kent, Oxford, Loughborough, Liverpool, Bolton, Edinburgh, Birmingham ...and more!

An Introduction to Anaesthetics

If you are considering Medicine as a career then you should sign up to attend this free lecture at Brighton and Sussex medical School on Wednesday 5 May 2021, 6:30pm-7:30pm. Anaesthetist, Dr Paul Young, explains more about anaesthetics, how they work and the role of an anaesthetist in medicine and healthcare. Click [here](#) to find out more and sign up to attend. Suitable for Year 7 and above.

What's it like to be a Medical Student?

Click [here](#) to find out what it is really like to study Medicine at university. Suitable for all students in Year 10 and above.

Vet Tasters

The Royal Veterinary College are holding a five day introduction to Veterinary School online session in August this year. The course is open to all pupils aged 16 and above. Please click [here](#) to find out more and to book. Applications close at 5.00pm on 30 April 2021.

Studying in the USA

If you are considering studying at university or college in the USA, then you might want to have a look at these two upcoming webinars. [Dream of Studying at Harvard](#) offers potential students an ideal opportunity to find out more about the admissions process, whether Harvard is right for them and how to make your application competitive. You might also want to consider [How We Got In](#) which looks at how students managed successful applications to Georgia Tech and UChicago alongside some two of the UK's top universities Imperial College and Cambridge.

Army Careers

If you are a musician, did you know that the Army are one of the biggest employers of musicians in the country and they offer some first class training and sponsorship routes. Army musicians are at the forefront of high-profile events in the UK and around the world; playing everything from jazz and contemporary to classical and military marching music. To look at this route in more detail, please go to their [website](#) for lots of information and advice. To find out more on this aspect of careers in the forces, please sign up for the [Army Music](#) virtual event taking place on May 5.

The University of Law

Running throughout the summer term, the University of Law are offering a range of online talks and forums designed to help potential lawyers decide on a career direction. This includes a number of sessions looking at employability and skills building. Click [here](#) to find out more and apply.

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[Medicine Volunteering](#) is a great way to boost your understanding of what it is like to study Medicine at university and the skill and attributes required to be a successful doctor.

[UniTasterDays](#) offer a wide selection of on demand university online taster days. Below are some examples but click [here](#) to find out more about the topics on offer.

- [Studying Digital and Social Media Marketing](#) is a great on demand webinar looking at what you might expect when applying for these types of courses.
- [Interview and Portfolio Tips](#) for creative subjects hosted by Plymouth College of Art looks at how you can make the best on any application you might make.
- [Studying Artificial Intelligence](#), looks at the interdisciplinary university course and the career paths it can take you down.
- [Studying Architecture](#) looks at the different routes into this profession and how you can increase your chances of receiving an offer.

The University of Nottingham are running a number of webinars aimed at supporting Year 12 students in their university and course search. Coming up in May are sessions covering STEM, Medicine, Vet Science and Engineering so please click [here](#) if you are interested in any of these.

Careers Resources

Starting your own business

It's tough deciding which career path to take! Do you dream about being your own boss and starting a business you are truly passionate about one day? The start-up industry is thriving so it's more important than ever to make sure you're **armed with the right knowledge and advice to make your business a success**. Pearson College has launched their brand-new [Enterprise Guide](#) is bursting with tips and advice from **enterprising experts for all of you aspiring entrepreneurs!** Are you ready to join the start-up revolution?

[Life Sciences](#) are hot topics at the moment. This [Q&A](#) article about immunology, cancer drugs and Covid 19 vaccines should be a must read for anyone interested in the healthcare or science professions.

Work Experience

Law

Kennedys are offering a virtual and free work experience programme for any student who is interested in finding out more about the legal profession. Click [here](#) to see more detail and register to attend.

Apprenticeships

Clarion Housing Group are seeking a number of Surveying or Project Management Degree Apprentices with a closing date for applications of 9 May 2021. Head over to their [website](#) for more details and to apply.

Kennedys Law Apprenticeships open for 2022 entry on 1 September 2021. Why not start your preparation early and make sure you have a head start in what is a very competitive route. Click [here](#) to find out more. They also have a very good section looking at a [Day in the Life](#) of a number of their employees, at all levels.

Gap Year Ideas

[WorkAway](#) are a global charity that host a huge number of projects around the world, some paid and some voluntary. They charge a small annual fee to cover their costs and pupils using their platform must be 18 or above. The idea behind their platform is for travellers to give something back to the communities they are spending time in.

Drama Gap Year

The [Year Out Drama Company](#) offer a one year full-time drama course, focusing on a wide range of practical skills with a unique theatre company feel. Our course is designed for those wanting to experience a year of intensive drama and associated activities, based in Stratford-upon-Avon. It is a structured, challenging and high quality gap year spent immersed in theatre based work.

Year in Industry

[YINI](#) place students aged 17+ in Year 13 in top UK companies and organisations every year, including, Rolls-Royce, EDF, Network Rail, Scottish Power and P&G. Typically, the programme lasts between 10-12 months and is a paid placement. The Year in Industry has vacancies with companies working in technology, science, engineering, business and finance across the UK – from leading FTSE 100 companies to small innovative start-ups.

Job of the Week!

[How to be a Chocolatier](#) – taken from BBC Good Food website.

Combining original and exciting flavours in his cutting-edge creations, Paul A. Young is an artisan chocolatier at the forefront of his industry. Here he shares the secrets to career success, from getting experience as an apprentice to developing daring savoury flavour sensations...

How did you start out in the food industry?



I've always had a passion for food – growing up, I loved baking in the kitchen with my mum and Grandma. I studied at a catering college and was incredibly lucky to continue my training as a chef under Marco Pierre White. I worked through the ranks of the kitchen and was eventually promoted to the position of Head Pastry Chef at Quo Vadis in SoHo. It was a great learning curve and taught me a lot about the food industry – working under great chefs like Marco allowed me to refine my skills and passions. Whilst I've had a few different roles since then, I've always remained in the food industry – including a stint as a product developer for well-known supermarket brands. I got into chocolate when I met Chantal Coady, founder of Rococo Chocolates, who asked me to create a chocolate for the first ever Chocolate Week. I didn't look back after that. My training and experience as a chef definitely inspire my use of unusual ingredients as a chocolatier.

What do you like most about your job?

I'm hugely passionate about my job. Each day is different and I'm so lucky to have a great team that supports me throughout each process or event. Working with chocolate is a mixture between science and art, and never ceases to be challenging – it is such an exciting and versatile ingredient. There are endless ways to explore and develop new recipes. Not only am I creating interesting new flavours but I'm constantly uncovering new combinations – from black pudding to stilton, absinthe to mead.

Is there anything you dislike about your job?

That's a hard question – I love my job! Communication between the fine chocolate industry and consumers can be challenging though – the artisan chocolate industry is complex and it's sometimes hard to explain what we do. Bean to bar chocolate, for example, can just look like another chocolate bar to the uneducated customer, but there's a huge story behind every bar. From where it's grown to how long the cacao is conched for, each step affects the final taste. There is a huge amount of talent in the UK bean to bar industry right now, but as a group, we could be doing more to educate consumers about cacao as a base ingredient. People are aware of movements like Fairtrade but there are schemes like Direct Cacao which are doing more in the fight for a fair price for farmers too.

What is an average working day like for you?

Each day is different, but I always start each day at 6.30am to sort through some admin and emails. While my palate is fresh, I like to check the products and sample a few of the truffles. I try one of my Sea Salted Caramels every day without fail. They're our multi-award winning bestseller, so it's essential that I make sure they reach our high standards.

I try to dedicate as much time as I can to my three shops in London. It's important for me to retain links between my teams and spend time on the shop floor each day, meeting my customers. With Easter on the horizon, I've been spending time in the development kitchen at our flagship Soho shop creating a spring truffle collection and making Easter eggs – we make over 4,000 Easter eggs every year. Lunch is usually on the go but when I can, I try to get home to my lovely dog Billi and take him for a walk. Afternoons are usually busy with team meetings or potential collaborators. After this, I'm usually quite tired so I like to go home and rest with Billi. I've just moved to Walthamstow and I'm enjoying exploring the area. I've had my kitchen renovated, so I've particularly been enjoying cooking and entertaining friends recently.

What would your advice be to young people looking to get their foot in the door?



The food business is a tough industry with huge competition and long hours, so you have to be resilient. Your passion is what drives you, so I recommend really following your passions. For me, everything clicked into place once I realised chocolate was the ingredient that inspired me the most.

If you are determined, motivated and organised, these three elements will take you a long way. Setbacks happen but your inner drive to do something will always carry you through. Don't be afraid to come into the industry at the bottom either – you can learn so much in a business where you are able to watch and be inspired by others. It's a great way to expand your horizons.

Which courses or qualifications would you recommend?

There are no official qualifications to become a chocolatier, but apprenticeships are a brilliant way to learn – we often have apprentice chocolatiers working with us in our kitchens. They gain exposure in all different aspects of the business – you can learn everything, from tempering chocolate to the running of

day-to-day business. Without the right exposure, it can be hard to truly appreciate what it means to be an artisan chocolatier. Apprentices are as incredibly valuable to our company as the experience is to them.

What is the biggest misconception that people have about being a chocolatier?

That's a very good question. I suppose I often find the word artisan is misconceived. It's all in the manufacturing of the chocolate. Since the day we opened, we've made all of our chocolates by hand and we have never introduced artificial flavours into our products. We don't use tempering machines and we invest in only the very best chocolate – it pays dividends with our customers. We manage the process

of making from beginning to end – being so intimate with the recipes and the chocolate making process allows me to be creative with my flavours.

Do you ever eat cheap chocolate?

Everyone has a guilty pleasure and I have to say that I do indulge in a Kit Kat or a box of Quality Street from time to time – there are some eating habits you still carry on from your childhood! Chocolate is incredibly nostalgic so it makes perfect sense to crave a piece of childhood – chocolate is extremely good for reminiscing with!

You're famed for pairing daring flavours in your chocolates. What do you think your most interesting flavour has been to date?

In 2006, Lydia Slater dared me to create a Marmite truffle and she was adamant that it was not possible! Marmite is a love or hate flavour but when combined with chocolate, it really transforms. It's a similar salty/sweet concept to sea salted caramel. The truffle was a huge success and it has remained one of our bestsellers to this day.

I once successfully used garlic in a truffle which launched at Halloween, for which I slow roasted the garlic for a milder flavour. Sometimes it can take time to understand how to incorporate a flavour but I do believe you can make anything work! Except maybe fish...

What do you think will be the next big trend in chocolate?

It's an exciting time for chocolatiers to get really creative with chocolate, even in the face of the current cocoa shortage. Due to the price inflation, chocolatiers are seeing the true value of cocoa and are inventing more resourceful ways of showcasing this ingredient. Chocolate will become more precious, so I think we'll see more additions in bars – like nibs, seeds, nuts and fruits.

Savoury notes are having huge success in chocolate – just look at salted caramel – but I think chocolatiers will take this further. In London, we're seeing vegetables appear more and more on dessert menus. Leading caterers Rhubarb have already created a chicory tiramisu and Grain Store have a parsnip & white chocolate cream dessert, so it's only a matter of time before this starts filtering down into the wider consumer palate.

You can find out more about Paul on his [website](#), or follow him on [Instagram](#) and [Twitter](#).

Happy reading!

Mrs Clare Brown
Head of Careers