

# Alumni

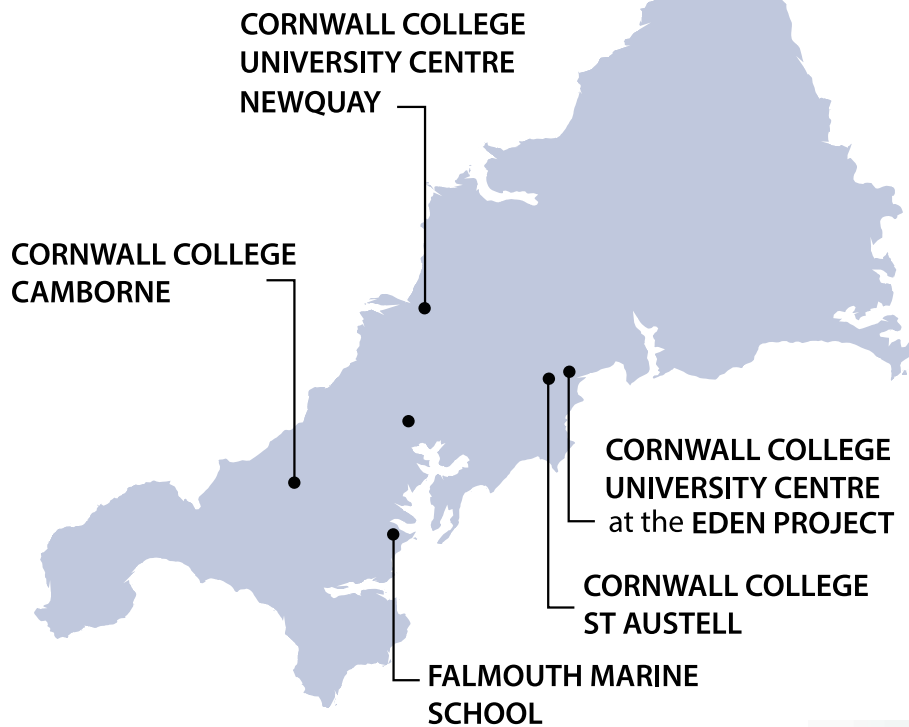
Staff, student and alumni news from YOUR OUTSTANDING LOCAL COLLEGE



**Alumni chef poached  
by iconic hotel**

**From pipes to powerlifting:  
apprenticeship success**

**Living legends bringing  
rugby to Camborne**



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# Welcome

**WELCOME TO THE FIRST EDITION OF OUR new *Alumni* magazine.**

Within these pages, you'll find some of the most exciting news and stories from our staff, students and alumni across our campuses.

You'll discover the amazing heights our students have reached – both inside and out of the classroom – as well as the ways in which we are providing exciting new opportunities across Cornwall.

Make sure to read our interview with rugby legends Matt Shepherd and Josh Matavesi to learn about the new Cornwall College Rugby Academy, and meet Dillon Newton – a plumbing apprentice who's defeating every opponent in his path.

We even have a recipe inspired by award-winning alumna Phoebe Mortimer, who went straight from college to the kitchens of The Dorchester hotel, along with top tips for the perfect phone photographs, and a sneak peek into the progress of our new campus in St Austell.

Whether you're a former student, curious about studying with us, or just love your local community, you'll find stories to inspire and surprise you.

**Rory Mason**  
**Principal General**  
**Further Education,**  
**Cornwall College Group**

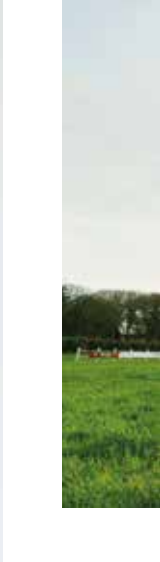


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**Are you a former student? Do you have an exciting story to share?  
Contact us on [marketing@cornwall.ac.uk](mailto:marketing@cornwall.ac.uk) and let us know!**

Living

ALUMNI





# Cornwall College's Rugby Academy lands in safe hands

**CORNWALL COLLEGE IS SHOWING ITS** commitment to backing Cornish rugby and strengthening opportunities for young players across the county with a new Rugby Academy, led by local and international legends of the sport. Matt Shepherd has been appointed as Head of Rugby, while Josh Matavesi joins as Head Coach.

Matt progressed through the St Austell youth system before playing senior rugby for St Austell, Plymouth Albion and Redruth. He has also represented England Counties and played a key role in Cornwall's County Championship success.

Matt said: "This Academy gives young players a proper environment to train, learn and compete while staying rooted in Cornwall. We want to build confident, well-rounded players who

understand the game and enjoy pushing themselves, on and off the pitch."

Josh's stellar career, which begun at Camborne RFC, includes spells at Exeter Chiefs, Bath, Ospreys and Newcastle Falcons, as well as representing Fiji internationally.

Josh said: "With my experience of playing professionally and coaching at international level, I can give students a clear insight into what it takes to become a professional rugby player."

The Rugby Academy will provide structured weekly training and competitive fixtures to enrich students' college experience. It will work with schools and local clubs, helping to identify emerging talent and create links with the wider Cornish game.

**“ This Academy gives young players a proper environment to train, learn and compete while staying rooted in Cornwall. We want to build confident, well-rounded players who understand the game and enjoy pushing themselves, on and off the pitch. ”** **MATT SHEPHERD, HEAD OF RUGBY**



**Matt Shepherd**

# A new campus for St Austell



## UK's first carbon-neutral campus

**CORNWALL COLLEGE ST AUSTELL IS GEARING** up for the launch of its incredible new campus, set to open in 2027.

Modern, engaging and carbon-neutral buildings will create ambitious spaces designed to support learners, employers and the wider Cornish economy.

The new campus represents a significant investment in mid-Cornwall, bringing together industry-standard facilities, flexible teaching spaces and a strong focus on employability.

Designed to reflect real working environments, it will support practical, hands-on learning across key growth sectors, helping students develop the skills employers are actively seeking.

A major highlight of the new campus is the return of A Level provision to St Austell. From 2027, young people in the area will once again be able to access A Level education locally, removing the need to travel long distances to continue their studies. This keeps talent closer to home, easing pressure on students and families while offering a high-quality academic pathway rooted in the community.

Executive Principal and Deputy CEO Cornwall College Group, Mark Wardle, said: "The provision will provide a local A Level offer for the students of St Austell. Working closely with Cornwall Education Learning Trust, we want to ensure that the offer provides the subject choices that students want to study to enable them to progress onto their next step."

Inside, the campus will feature purpose-built workshops, digital learning zones and



University of Exeter

# University of Exeter collaboration

**THE UNIVERSITY OF EXETER AND Cornwall College Group** have formed a new partnership designed to boost education opportunities, social mobility and regional economic development.

The agreement reflects a shared commitment to education partnership across the region and lays the groundwork for deeper cooperation in a number of areas – ranging from social mobility and adult upskilling to research collaboration and regional economic development.



collaborative spaces designed to encourage confidence, creativity and independence.

Flexible environments will support different learning styles, while modern social spaces will help foster a strong sense of belonging. The aim is a campus that feels professional, welcoming and aspirational – a place where students can clearly see their future taking shape.

Noah Law, Labour MP for St Austell and Newquay, has thrown his support behind the build, following former MP Steve Double’s work in securing the project.

He said: “It’s truly inspiring to see this level of ambition and commitment to the future of education in our region, particularly at a time when the local skills need and opportunity is so great. Cornwall College will be a vital resource for current and future generations across mid Cornwall and beyond.”

The new St Austell campus is a long-term investment in people, skills and opportunity – placing education, ambition and community firmly at the heart of St Austell’s future.



# A further £1.6m for green skills

**CORNWALL COLLEGE’S MULTI-MILLION pound The Future is Green** programme has been awarded a further £1.6m to develop essential green skills in the region.

The programme focuses on delivering specialist training in renewables, sustainability and carbon literacy to the transport, construction and agri-food sectors. This work will help to build a resilient, future-ready workforce in Cornwall and the Isles of Scilly.

Zenna Savage



# Reimagining classic

Skye May



## Fleur Freeman



**AT CORNWALL COLLEGE CAMBORNE,** Digital Arts students recently took on a project that blended creativity with industry insight: reimagining the covers of classic novels for a modern audience. Students were challenged to pair a chosen book with an iconic artist or art movement, creating designs that were both visually striking and conceptually thoughtful.

The results were as varied as they were imaginative. *Wuthering Heights* was given a playful twist inspired by the whimsical style of Charlie and Lola, combining hand-painted textures with digital techniques. Another student transformed *Moby Dick* into a nostalgic nod to 1980s gaming culture, using pixel art and bold colour palettes to make the epic tale feel fresh and accessible. Meanwhile, *The Picture of Dorian Gray* embraced Pop Art, echoing Andy Warhol's vibrant repetition to explore themes of vanity and identity.

The brief was shaped with input from freelance designer Matt Hollands, who advised on professional workflows and provided feedback throughout the project. His involvement gave students a valuable glimpse into real-world design expectations, helping them refine ideas with a commercial mindset.

## Zyan Brysz



# reads

## Connor Clark



# Glorious graduates



**TRURO CATHEDRAL IS THE** stunning setting for our annual graduation ceremony. This November, more than 250 students celebrated their academic success in style, cheered on by their friends and family.

Graduates from Cornwall College University Centre at the Eden Project, Cornwall College University Centre Newquay, Duchy College, Bicton College, Falmouth Marine School, The Golf Education Partnership and Cornwall College University Centre, came together to mark their achievements.



Rob Bosworth, CEO of Cornwall College Group (CCG), praised graduates on their achievement:

**“ Earning a degree is never easy, and each of our graduates has shown remarkable resilience, determination and passion to reach this moment. ”**

**ROB BOSWORTH, CEO OF CORNWALL COLLEGE GROUP**



“Throughout their studies, they’ve overcome challenges, balanced commitments and developed skills that will serve them for life. The expertise they’ve gained through our university centres across Cornwall will now help them make their mark on the world, as professionals, innovators and leaders in their communities.”



# Reaching new heights

**CORNWALL COLLEGE GROUP HAS** has been granted full bachelor's degree awarding powers by the Office for Students (OfS), enhancing opportunities and supporting regional growth.

This means that the College will now be able to design and deliver its own degrees, extending its current foundation degree awarding powers. This new status allows us to build programmes that are employer-led, industry-aligned, and directly tailored to the needs of local communities and businesses.

The OfS report highlighted the College's strong student partnership, and impressive performance review processes for staff, along with a significant engagement with industry. They

were particularly impressed with how experts actively help to shape teaching, learning and assessments, while students benefit from field work and placements that increase their employability.

degrees that directly respond to the skills needed now and in the future across Cornwall's industries.

"This opens up incredible opportunities for people in Cornwall to access higher

**“ This is an exciting milestone for higher education in Cornwall. ”**

**DR JENNIE JORDAN, HEAD OF HIGHER EDUCATION  
AT CORNWALL COLLEGE GROUP**

Dr Jennie Jordan, Head of Higher Education at CCG, said: "This is an exciting milestone for higher education in Cornwall.

"Achieving full degree awarding powers marks a major step forward. It means we can create high-quality, career-focused

education locally, gain qualifications aligned with real career pathways and contribute to the growth and success of our region."

A woman with blonde hair tied up, wearing a black jacket, stands in a workshop. In the background, there are various tools and equipment, including a welding mask hanging on the wall.

# Finding her spark



# From student to staff member

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**“We are breaking barriers for change. We’re showing that we are as competent and passionate as men. It helps make jobs feel more accessible and encourages more women to believe in themselves and learn new skills for a great career.”** SUZANNAH DELLER



**WHEN SUZANNAH DELLER FIRST STEPPED** into the welding workshop at Cornwall College St Austell, she simply wanted to try something new. She had no idea she would one day return as a lecturer.

A few hours into her first session, Suzannah had already fallen in love with the noise, heat and satisfaction of working with metal. Now, she is preparing to teach the next generation of engineers.

Suzannah’s decision to go into engineering came from her late father and stepfather – both former engineers – who encouraged her to be bold and try new things.

She said: “They always pushed me to be myself and give things a go. I wanted to experience the industry they worked in for myself. After a few hours on my first welding course, I knew I had made the right decision.”

Her passion for engineering is matched by a genuine desire to help others thrive. She sees her future as one filled with opportunity and purpose.

She said: “I want to inspire more women and men to step into the industry. I want to build a skillset that benefits myself and others and explore new avenues within engineering and welding.”

As a woman in a sector where female representation sits at roughly 26%, Suzannah has strong views on the value of visibility. She believes that women who step into industrial careers help to reshape the landscape for others.

She said: “We are breaking barriers for change. We’re showing that we are as competent and passionate as men. It helps make jobs feel more accessible and encourages more women to believe in themselves and learn new skills for a great career.”

Now Suzannah is preparing to stand at the front of the workshop instead of inside the welding bay, ready to help others discover what she found here. Her story proves that sometimes taking a leap into the unknown can lead to a future brighter than any welding torch.

# 5\* talent

## Award-winning professional cookery alumna

### CORNWALL COLLEGE CAMBORNE ALUMNA

Phoebe Mortimer is on a roll. First, she won the prestigious Student Pastry Chef of the Year 2025 award and – after graduating – she secured a job at The Dorchester, an iconic 5\* hotel in London.

Phoebe cultivated a passion for baking from a young age, growing up watching the creativity of contestants on programmes such as The Great British Bake Off and MasterChef. Later, her parents treated her to patisserie classes, where she fell in love with the creativity, science and the excitement that comes with being a pastry chef. Studying Professional Cookery at Cornwall College Camborne allowed her to refine her skills and showcase her talents in a range of competitions.

The Student Pastry Chef of the Year awards, which is hosted by The Chefs'

Forum and held at West London College, tests students' professional kitchen skills in a timed environment. Each finalist was tasked with producing a dessert and two different petit four under scrutiny from leading figures in the hospitality industry.

Phoebe won with her poised, precise and artistically executed Tropical Arctic plated

**“I am so excited to win, I cannot believe it, I’m crying happy tears don’t worry! I have had such a wonderful day, and this has been a fantastic experience.”**

**PHOEBE MORTIMER**

dessert, along with Lychee Lime Fizz and Nutty-Nana petit fours. She also won over the judges with her display of compassion and camaraderie, when she graciously allowed fellow contestants to present their dishes first due to warm weather conditions.





Speaking after the event, Phoebe said: "I am so excited to win, I cannot believe it, I'm crying happy tears don't worry! I have had such a wonderful day, and this has been a fantastic experience. I am so grateful to my mum and my lecturers for all of their wonderful support."

Joint Head Judge, Franciane Tartari, said: "Congratulations to Phoebe Mortimer from Cornwall College, her artistry, skill, kindness and composure truly set her apart as a deserving winner. The future of British pâtisserie is in brilliant hands."

Lucy was one of two students representing Cornwall College in 2025, joined by Lucy Hammett from the St Austell campus, who finished in third place.

Shortly after completing her course, Phoebe secured a job as a commis pastry chef at The Dorchester Hotel in Mayfair, London. The art deco hotel - which is situated in Mayfair, overlooking Hyde Park - is known for luxury and elegance, and is popular with celebrities, politicians and royalty.

Phoebe is now not only making pastries in one of the best hotels in the world, but she will also return to the Student Pastry Chef of the Year 2026 awards. However, this time around, she'll be on the other side of the table, sharing her experience and serving as a judge.

We wish Phoebe every success as her career continues to flourish!

#### **INSPIRED BY PHOEBE'S STORY?**

Turn over the page to try your hand one of our favourite showstopping recipes.



**TRY OUR  
SHOW-STOPPING RECIPE**

**IF PHOEBE MORTIMER'S** amazing creations have whetted your appetite, then why not try this delicious dessert. It's not only quick and easy to make, but it tastes amazing and will wow any dinner guests.

## Punchy Lemon Posset



Best paired with a drizzle of berry compote, this lemon posset is smooth and creamy, yet bursting with a fresh lemon kick.

### INGREDIENTS

- 600ml double cream
- 200g caster sugar
- 4 lemons
- 500g mixed berries
- 50-85g caster sugar for the compote



### METHOD

- 1 For the posset, pour the double cream and 200g of sugar into a big saucepan
- 2 Gently stir, simmer and bubble for one minute
- 3 Turn off the heat and stir in the juice of four lemons, along with the zest of three lemons
- 4 Pour the posset into ramekins or glasses, and then chill for at least three hours
- 5 For the berry compote, add the mixed berries and 50g of caster sugar to a pan
- 6 Bring to the boil and then simmer for three to five minutes
- 7 Taste, and add the remaining sugar if desired
- 8 Once cooled, drizzle the berry compote onto the lemon posset
- 9 Optional: decorate with berries, dust with icing sugar, or add the remaining lemon zest



## New Hospitality Academy



**WE ARE DELIGHTED TO ANNOUNCE** the launch of The Cornwall College Hospitality Academy!

Redefining hospitality education, it will boast employer-led

programmes, cross-campus collaboration and real-world training. Learners will gain career-ready skills across the hospitality sector, while employers shape future talent in the county.

From farm-to-fork learning and national competitions, to fine-dining experiences and food festival extravaganzas, the Academy positions Cornwall College at the heart of a thriving hospitality community.

# Top tips for better **phone photos**



## **TAKING GREAT PHOTOS DOESN'T REQUIRE PROFESSIONAL GEAR.**

With a few simple habits, your phone can capture images that look polished and intentional. Cornwall College photography lecturer Simon Colgan shares his top 10 tips for elevating your everyday shots.

### **1 Clean your lens**

It sounds basic, but a quick wipe removes fingerprints and haze that can soften your photos. A clean lens instantly improves clarity.

### **2 Use natural light**

Window light gives flattering results, and outdoor light in the early morning or late afternoon (known as the Golden Hour) is especially beautiful. Whenever possible rely on natural light instead of your phone's flash.

### **3 Tap to focus**

Before taking the photo, tap the screen on your subject. This tells your phone exactly where to focus and allows you to adjust the brightness by sliding your finger.

### **4 Avoid zooming**

Digital zoom reduces image quality. Move closer to your subject for a cleaner, sharper shot.

### **5 Turn on grid lines**

Grid lines help you place your subject using the rule of thirds, which instantly strengthens your composition.

### **6 Hold the phone steady**

Brace your elbows against your body or rest the phone on a surface to avoid blur, especially in lower light.

### **7 Experiment with angles**

Try shooting from higher up, lower down or from the side. A simple change of viewpoint can transform an ordinary moment into something eye catching.

### **8 Watch the background**

Look for clutter or bright patches that distract from your subject. A clean background helps your image feel more intentional.

### **9 Use burst mode for movement**

If something is happening quickly, take several frames. You can choose the best one afterwards.

### **10 Edit with a light touch**

Small adjustments to brightness, contrast and colour are usually all you need. Subtlety keeps your images looking natural.

# 1000



# years of transforming lives

**WE ARE PROUD TO HAVE BEEN** transforming lives, powering skills and enriching our communities for 100 years across the Cornwall College Group.

**“We celebrate the places our campuses are based in, and the differences that make them unique, ensuring that our curriculum reflects and helps drive this energy.”**

**ROB BOSWORTH, CEO OF CORNWALL COLLEGE GROUP**

## Place

We are deeply rooted in the communities we serve. This means that we work hand in hand with local people and partners to make sure that we’re providing the right courses to support local growth and productivity, as well as driving ambition and opportunities for our students.

“We celebrate the places our campuses are based in, and the differences that make them unique, ensuring that our curriculum reflects and helps drive this energy.”

Rob Bosworth, Chief Executive Officer at Cornwall College Group

## People

Our success is only possible with the help of our dedicated staff members and partners, including local authorities, employers, universities and community organisations.

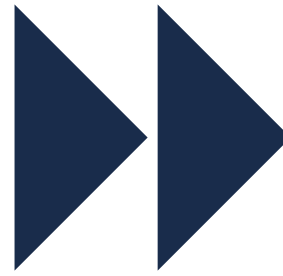
Within our colleges, we are investing in professional development, and promoting flexible and inclusive working practices to make sure our staff are highly trained and motivated to help students reach their full potential.

In the local community, we’re building strong relationships to ensure that we’re providing world-class education and teaching real, practical skills that will benefit both learners and their future employers.

## Provision

We believe that education should provide people with the skills they need to succeed in the future. The courses we provide are driven by demand, helping to fill skills gaps in the local area, from construction and building services to education and healthcare. In order to support these courses, we hire experienced staff to teach in industry-standard facilities, and provide students with plenty of real-world work experiences to prepare them for the next steps into careers or further study.

# Using traditional techniques to benefit the future



**CORNWALL COLLEGE UNIVERSITY CENTRE** alumna Maeve Leith has been awarded a prestigious Churchill Fellowship grant to fund her exploration of traditional farming knowledge in Europe, and how it can be used to benefit the UK.

Maeve is using this grant to explore how traditional farming wisdom in different countries across Europe – such as wood-pasture, mixed agroforestry and inclusive grazing systems – can help to restore ecosystem resilience in the UK.



She has travelled to The Netherlands, Germany, Denmark and Sweden so far, and will be visiting seven European countries in total. During her travels, Maeve will be learning how local communities manage to maintain their farming heritage while restoring the ecosystem.

Maeve said: "It been absolutely amazing! It's been a chance to learn directly from farmers, ecologists and international projects, and then feed that learning into my own work on Dartmoor."

Maeve studied MSc Ecological Restoration and Environmental Management at Cornwall College University Centre at the Eden Project. The course provides people with a holistic understanding of how to restore degraded sites and ecosystems, and to achieve environmental growth.

One of the things that attracted Maeve to the course was the unique setting of the Eden Project – where she was able to study ecological restoration in a place that is a living experiment in ecological and cultural regeneration – along with the practical, applied focus of the course.

Maeve is now a restoration ecologist, working across research, consultancy and community projects on Dartmoor. She also does freelance and pro bono work, providing ecological monitoring, habitat management planning, and mapping services, all while studying for a PhD at the University of Exeter's Centre for Rural Policy Research.

Maeve said: "The scale of the Eden campus means you are part of a small, engaged community, and the course gives you both a strong ecological foundation and a chance to tailor your learning to your own interests. It's especially good for people who want to connect theory with practice.

The Churchill Fellowship is a UK programme – created to honour the legacy of Winston Churchill – that funds people to travel internationally and bring back learning that benefits society here in the UK.

"I really enjoyed my studies, especially the trips, practical fieldwork and discussion-based engagement with ecological ideas. My dissertation – on public perceptions of Dartmoor and the idea of 'wilderness' – was a highlight, as it was my first experience of independent, original research, and it got me hooked!"



**“The course gives you both a strong ecological foundation and a chance to tailor your learning to your own interests. It’s especially good for people who want to connect theory with practice.”**

**MAEVE LEITH**



**A voyage of  
discovery**



From  
pipes to

power

win



# Cornwall College's champion apprentice

**FROM SOLDERING PIPES TO SMASHING** personal bests, Dillon Newton is redefining what it means to be an apprentice.

Dillon recently clinched gold at the WorldSkills UK Plumbing Final, beating hundreds of competitors to be crowned the nation's best. The event, which showcases the crème de la crème of vocational talent across 44 sectors, saw Dillon demonstrate precision and skill under intense pressure. From exacting pipe measurements to heat pump installations, the competition demanded perfection – and Dillon delivered.

He said: "It felt amazing. I was so nervous when they announced the winner. When they said 'From the Cornwall College Group...' I couldn't believe it. It was surreal."

His journey into plumbing wasn't a straight line. Originally working in groundworks during the pandemic, Dillon stumbled upon plumbing almost by chance.

"I didn't really like it at first," he admitted with a laugh. "But then I got into it, cracked on, and the rest is history."

Today, he's passionate about the trade and plans to go self-employed after qualifying, eventually taking on his own apprentice.

But plumbing isn't his only arena for success. Away from the workshop, Dillon is a powerlifting powerhouse, having won the Amateur World Powerlifting Championships in Idaho alongside his sister. What started as casual gym sessions in Bodmin turned into a competitive pursuit, with Dillon training four times a week around his studies and work.

He said: "It's all about consistency. There are no shortcuts. You just have to turn up every week."

The Idaho trip was more than just a competition; it was a family adventure. "We went with our grandparents, visited Yellowstone, even tried shooting," he grinned. "Winning was the cherry on top."

So, what's next for Cornwall College's double champion? More plumbing projects, more lifting, and plenty of ambition. With European and World powerlifting competitions on the horizon and a career in renewable energy plumbing in his sights, Dillon is proof that apprenticeships can open doors far beyond the classroom.

**“It's all about consistency. There are no shortcuts. You just have to turn up every week.”** DILLON NEWTON

Dillon's advice for aspiring plumbers is straightforward: "Show you want to be there. Ask questions. No one expects you to know everything at the start. Just be keen, ask questions and tidy up after yourself."



# An Ionian adventure

## Taking skills to the high seas

**FOR MOST STUDENTS, SUMMER MEANS** beaches and barbecues. For Charlie Bates, it means something a little different, as he spent last summer sailing through the turquoise waters of Greece, working as a flotilla engineer on sailing boats in the Ionian Sea.

Charlie is enrolled on the Professional Superyacht Engineering programme at Falmouth Marine School. The course blends hands-on technical training with real-world experience, preparing students for careers that can take them anywhere around the world.

Charlie was originally a refrigeration and air conditioning engineer but, after repairing, installing and maintaining equipment across Cornwall for six years, he wanted to travel and see the world while he was still young. He decided that a job as a superyacht engineer would help to make use of his existing skills and knowledge, while being able to travel and gain life experience.

And he hasn't been disappointed. Charlie spent two months based around Greece and Corfu, leading a flotilla of up to 12 boats at a time, ranging between 30 and 50ft in length.

Falmouth Marine School has collaborated with flotilla company Sailing Holidays to

offer students practical overseas work experience in the summer break, providing them with the opportunity to put their knowledge into practice, gain confidence, and increase their employability.

Charlie's role required him to be on call at all times, fixing any equipment or engine failures, along with outboard issues, making sure that they were shipshape and running smoothly.

Charlie said: "Putting what I've learnt in the classroom into practice was very satisfying and rewarding. It made me realise that I wasn't completely mad for leaving a well-paid job, and that I have a good chance of succeeding as a marine engineer – something which I really enjoy."

While the role might have carried a lot of responsibility, there was also plenty of time for Charlie to enjoy his surroundings.

He said: "During my downtime I spent all the time I could in the warm crystal-clear waters, freediving, fishing and relaxing.

"There were many highlights from this incredible experience, but I'd say that the top memory was definitely being less than five metres from a sleeping baby sperm whale. My time working in the Ionian Sea was unforgettable and I'd recommend it to anyone."





**“ My time working in the Ionian Sea was unforgettable and I’d recommend it to anyone. ”**

**CHARLIE BATES**



# Drive smart



## Prepare for any weather



### Winter Checks

**Perfect for cold spells, wet weather and long festive journeys:**

#### TYRES

Make sure your tyre pressures and tread depth are legal and suitable for the weight of the vehicle, especially if you are carrying extra passengers or luggage.

#### WIPER BLADES

Check that your blades are clean and free from debris. Look for splits or worn rubber which can smear across the windscreen and reduce visibility.

#### LIGHTS

Test every light, including indicators and number plate lights. Wipe lenses clean of dirt or grime.

#### BATTERIES

Many modern cars have a simple battery condition indicator known as a magic eye. Give it a quick check to make sure it is not showing signs of failure.

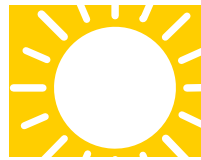
#### FLUID LEVELS

Check your oil, coolant, brake fluid, power steering fluid and AdBlue. Do this on level ground with a cold engine for an accurate reading.

**WHETHER YOU'RE HEADING OUT** on a summer road trip or braving the frosty winter mornings, a little car care can make every journey safer and smoother.

With hands-on experience in our industry-standard workshops, students on our Automotive courses in St Austell and Camborne know exactly what to look out for as the seasons change.

These simple steps can help prevent breakdowns, save money on repairs and give you confidence on the road, whatever the weather is doing.



### Summer Checks

**Ideal before long drives, hot days or holiday trips:**

#### AIR CONDITIONING

Make sure your AC system has enough gas to keep the cabin cool and comfortable during warm weather.

#### POLLEN FILTERS

Check, clean or replace pollen filters to maintain good airflow and prevent dust and pollen from entering the car.

#### BRAKES

Check the condition of the brake pads to ensure they are legal and safe before clocking up extra miles.

#### DRIVE BELTS

Inspect belts for signs of wear or cracking. Correct tension and timely replacement can prevent sudden breakdowns.

#### STEERING AND ALIGNMENT

Potholes, road works and speed bumps can affect wheel alignment over time. Regular checks can reduce tyre wear and help the car steer smoothly.

# Lifelong learning

**WHETHER YOU WANT TO DEVELOP SKILLS, START A NEW HOBBY, improve your wellbeing, or even find inspiration for your next career move, we have a range of practical, flexible adult courses to suit you:**

- Agricultural & Countryside Management
- Animal Management & Veterinary Nursing
- Arts & Media
- Business Skills
- Catering
- Children, Schools & Families
- Construction & Carpentry
- Engineering
- English & Maths
- Environmental Sustainability
- Equine
- Horticulture, Floristry & Arboriculture
- Hairdressing & Beauty Therapy
- Health, Social Care & Education
- Gardening
- Land-based Engineering & Technology
- Motor Vehicle
- Sports & Fitness

**FIND OUT  
MORE**



## Cornwall College through the years

**Our campuses have been at the heart of Cornish communities for decades, providing specialist training and skills in a range of subjects.**



**SCAN THE QR CODE TO SEE MEMORIES  
of our campuses through the years**



Open to the community | Fully licensed restaurant | Book today

# Trevenson Restaurant & Cafe

At Cornwall College Camborne  
For reservations, call 01209 616 160



Open to the community | Fully licensed restaurant | Book today



# Cloisters

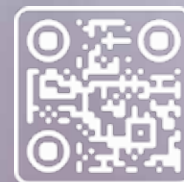
RESTAURANT  
AT  
CORNWALL COLLEGE ST AUSTELL

For reservations, call 01726 226 740

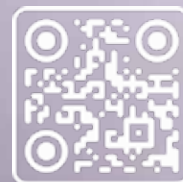
Open to the community | Hair, Nails, Beauty & Sport Massage | Book today

# Koko Hair & Beauty

Camborne & St Austell



Camborne



St Austell

You can get an amazing **25% off** treatments at **Koko St Austell**, along with food at **St Austell's Cloisters Restaurant** by using code **STAUSTELL25\***.

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