



WORLDSKILLS LONDON 2011



worldskills
London 2011

Showcasing skills
that shape our world

*An FE Week Supplement
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WORLD SKILLS 2011



WorldSkills London 2011, the largest ever international skills competition, has finally ended.

It was undoubtedly one of the best events which the capital city has had the honour of holding.

Young people from 51 countries and regions flew in from around the world to compete in a number of vocational trades including carpentry, plumbing, landscape gardening, welding, joinery and robotics.

It was a fantastic sight to behold, with more than 200,000 people flocking to the ExCel Exhibition Centre throughout the week.

The venue was packed full of exhibits including competition areas, college stands and 'have a go' activities.

Principals, school children and London locals were also able to get

up close to the action and cheer on Team UK as they battled it out in their chosen trade.

The event was of such a calibre that it attracted a number of high profile visits from figures such as David Cameron, Boris Johnson, Theo Paphitis and Princess Anne.

But WorldSkills London 2011 wasn't just a commercial success. The UK came away from the event with 12 brilliant medals; four gold, two silver and six bronze. The team was also awarded a further 12 medallions for excellence, a prize reserved only for competitors with exceptional scores.

Overall, it's the United Kingdom's best result since the competition was conceived.

More importantly, it was also a fantastic representation of the education sector.

Visitors were given the chance to

'have a go' at many of the competition skills, such as tiling, mechanics, hair and beauty.

Organisers hope that the opportunity has inspired a whole new generation to consider a practical profession and become qualified tradesmen.

Most recently, the event organisers also announced that they want to create an annual competition just for the UK.

And why not? WorldSkills 2011 was a fantastic showcase for apprentices across the country, and a national event would no doubt be just as successful.

As a memento to the event, *FE Week* has created the digital supplement you're reading now.

It's a small thank you for everyone that attended and supported the event, including the WorldSkills 2011 staff and Team UK.

THE RESULTS



Here is the top ten competitors ranked by medals won at this year's WorldSkills competition in London.

RANK	COUNTRY	MEDALS			MEDALLIONS FOR EXCELLENCE
		G	S	B	
1	KOREA	13	5	6	12
2	JAPAN	11	4	4	9
3	SWITZERLAND	6	5	6	11
4	BRAZIL	6	3	2	10
5	UK	4	2	6	12
6	FRANCE	2	3	3	19
7	FINLAND	0	5	3	18
8	CHINESE TAIPEI	1	4	3	15
9	AUSTRALIA	1	4	3	14
10	AUSTRIA	3	1	2	12

- Team UK joiner Adam Bushnell picks up a bronze medal at the closing ceremony



FE WEEK & WORLDSKILLS



Here at *FE Week* HQ, we just couldn't let WorldSkills London 2011 pass us by without offering Team UK some support.

So first of all, we decided to make some t-shirts. Not just any t-shirts mind you, but ones with a specific message in order to back the boys (and girls).

Throughout the event *FE Week* could always be seen in their WorldSkills 2011 attire, spreading the word via our very own Twitter hashtag (#FEWeekWS) and YouTube videos.

Competitors and event organisers were delighted to see us in our exclusive gear and teamed up with our photographer to take some light hearted shots.

But we couldn't just stop there. We needed a way for everyone else in the United Kingdom to show

their support for Team UK.

So we enlisted the help of our in-house graphic designer, Daniel Duke, to create a poster that anyone could print out and show with pride.

The special design (shown on page 12) coins the phrase 'bringing skills home for the UK' and was sent out to *FE Week* readers during the competition. We had them up in our office, stuck to car windows and scattered around the ExCel Exhibition Centre - and hope that you were all doing the same.

Over the four days we tweeted live from the event to keep readers up to date with Team UK's progress, attending both the opening and closing ceremony to ensure you had all the latest results first. Nick Reinis was given the silver service treatment in the catering

area (see page 9), and Nick Summers put his video skills to work by interviewing high profile ambassadors such as former Olympian Jason Gardener and former ski-jumper Eddie 'The Eagle' Edwards.

But Mr Summers wasn't content with just that. After watching all the other visitors try the 'have a go' activities, he just had to get stuck in himself.

So throughout the tournament Mr Summers could be seen doing his bit to showcase each profession, changing tyres on motorcycles, tiling bathroom walls and even applying facial masks in the hair and beauty section.

Team UK won a fantastic number of medals at WorldSkills London 2011, and here at *FE Week* we like to think we helped them a bit on their way.

TEAM UK WINNERS



It was a tremendous record-breaking WorldSkills London 2011 for Team UK.

Spurred on by their home crowd and rousing support, the team walked away from the closing ceremony with 12 medals, including four golds. Although it did not count towards the official medal table count, they also secured a gold medal in stonemasonry.

As the dust settled on their achievements, the team was given time to reflect on their haul as they headed home.

For Ben Murphy (20), from Hendon, in London, it has been an emotional week after he scooped a gold medal in cooking.

He said: "I was surprised to be honest when they read my name out. It was a shock because I

didn't expect to get the gold.

"Then to leave, after a year of training, it was quite emotional. You get to know everyone in the UK team really well and you become good friends."

However, he also admitted it was "good to be back to work" as a chef at top restaurant Koffmann's, at The Berkeley, in Knightsbridge.

Ben added: "It was good to get back home. All my friends and family were excited for me.

"And my workmates were as well - they had supported me really well so they were happy for me."

He now hopes his performance will provide a platform for his future career.

He added: "I'd hopefully like to open my own restaurant. My

aim is to do that by the time I'm 30-years-old. This should open doors for me."

His fellow gold medalist, 22-year-old bricklayer Philip Green, from Lisburn, in Northern Ireland, was also shocked to win.

He said: "It hasn't sunk in yet.

"I wasn't expecting a medal and my aim was a Medal of Excellence, so to be called up on stage was unbelievable and then I was speechless to hear I won gold."

He added: "The event was really enjoyable. When I finished on the final day, with people watching, tears were brought to my eyes."

But now it is back to work for DG Green and Sons. He said: "I haven't even thought about going home but my family is over the moon for me."

"EVERYONE'S A WINNER"

- John Hayes, Minister for Further
Education, Skills and Lifelong Learning



ECO HOUSE



Away from the spotlights of the exhibition hall and in bright autumn sunshine, construction students put up a house in just four days.

Eight leading colleges joined together at WorldSkills London 2011 to build an eco-house to showcase the skills of students and apprentices.

Arriving on Monday morning outside ExCel London the students got to work on Wednesday with the erection of the timber-framed building and roof trusses.

They then installed the roof and solar photovoltaic panels on Thursday before a hectic day of activity on Friday.

During the day, which coincided with a visit from *FE Week*, air source heat pumps, heat recovery systems and micro CHP were installed. The installation of external and internal cladding, plastering and insulation also took place.

Finally, students were on hand to install solar thermal photovoltaic panels and smart meters - before a well-earned cup of tea.

The following day, on the final day of the event, rainwater harvesting and renewable systems were put in place.

Vaughan Minshull, chief project manager at Leeds College of Building, said it was a job well done for the project, which includ-

ed students from his own college working alongside Cambridge Regional College, Stephenson College, Hull College, North Nottinghamshire College, Bedford College and MidKent College.

At the end of the third day, as a special WorldSkills London 2011 plaque was unveiled on the house, Mr Minshull said: "Everyone has worked really hard.

"I'm really pleased and the house really looks fantastic. To get the quality in place and to finish it all on time is great.

"We've also had some great feedback from WorldSkills organisers and from people who came along and saw what we were doing."

GOLD STAR FOR SILVER SERVICE



When asked what your ideal dinner date would be, a former Olympian is probably in the top five of many people. So imagine my delight and surprise when I was asked to join a table of four, hosted by British skier Eddie 'The Eagle' Edwards, to help the restaurant services category of at WorldSkills London 2011.

Eddie is national hero about becoming Britain's first-ever Olympic ski jumper when he took to the slopes at the Calgary Winter Olympics in 1988. However, he is also a keen advocate for skills, having been born into a family of plasterers - a subject he is keen to speak about.

But on this day, Eddie was keen to talk about his cooking prowess, which saw him reach the final of Britain's Best Dish a few years ago. His apple and blackberry crumble won rave reviews on the ITV show and his enthusiasm for cooking is clear.

However, talking about eating only made us hungrier so when we were seated for our silver

service dinner, we were eager to start. But, just as we were about to begin, we were moved away.

It turned out, having been sat at the table for the Finnish competitor, the last table to be sat were a group of French folk - with only the competitor from across The Channel left. A big no in the competition's rule book. So we switched seats to be served by Déborah Teinturier, who immediately welcomed us with a champagne reception.

For the starter, I was served up a fabulous steak tartar - while Eddie picked the salmon - and was swiftly followed by a stunning chicken consommé, which was accompanied with a wealth of handmade bread.

Onto the main and Déborah was given the task of slicing a rack of lamb, before serving it with a portion of vegetables and potatoes. As a side, the sumptuous course was served with a delicious red wine. Finally, with the choice of cheesecake or crepe flambé, I opted for the prior but the latter was expertly delivered by Déborah.

While the competitors were being tested on their service skills, they were backed by talented chefs at Westminster Kingsway College.

Andy Wilson, principal at the college, said his pupils were delighted to help out. The college already has an affinity with the competition, as former student Ben Murphy is also past competitor at a WorldSkills event.

Mr Wilson said: "We've had our students supporting the food competitions by doing all of the food which has been served as part of the restaurant services competition. We're really proud to be involved.

"It's a fantastic experience for them. Throughout their time at Westminster Kingsway College the students gain a variety of different experiences, but this is something that they wouldn't normally get the chance to do."

It was a great experience and thoroughly enjoyable - not just the chance to dine with Eddie but to be part of WorldSkills London 2011.



- Cabinet maker Chris Wallace with his finished product

YOUTUBE

Our top WorldSkills 2011 videos, available on: www.youtube.com/FEWeekPodcast



Interview with Jason Gardener, former Olympic Champion



Nick Summers tries DJing at one of the 'have a go' activities



Interview with Eddie 'The Eagle' Edwards, former Ski-jumper



Interview with Andy Wilson, Principal of WKC



Laurence tries his hand at a special FE Week rap



Brookhouse College gives a stunning dance performance



Interview with Chris Humphries, WSL2011 Chairman



Interview with Martin Doel, Chief Executive of AoC



Interview with Darren Hart, Main Stage MC and Cbeebies actor

This supplement was produced by FE Week in partnership with the AELP.
Design by: Dan Duke, Content by: Nick Reinis & Nick Summers, Pictures by: Nick Linford
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