

STAR CATALOGUE 2025

TE KĀHUI HAUĀURU

This STAR course catalogue has a list of face-to-face offerings that are available to students currently in the Central North Region – Te Kāhui Hauāuru.

All courses are fully funded by the Youth Transitions Team. To be eligible to enquire, ākonga/students must be enrolled with Te Kura as a Full-Time student or a Young Adult doing 3x or more Te Kura subjects. Ākonga must also continue to engage with their Te Kura learning while enrolled into STAR courses.

STAR Te Kāhui Hauāuru course queries and enrolments, please contact STAR Coordinator:

- Ces Lowe - Ces.Lowe@tekura.school.nz

Hauāuru covers these rohe:

Taupō, Rotorua, Whakatāne, Tauranga, Hamilton, Waihi

Distance learning: If you are unable to get to a face-to-face STAR course, then a distance course may suit.

Please see available courses via the [2025 Distance Catalogue](#)

Note: Check out My Korowai CNR for up-to-date course offerings

Gateway course queries and enrolments, please contact the Gateway Coordinator:

Ruth Church: Ruth.Church@tekura.school.nz

Tertiary Link Flyers and Coordinators:

- [Agriculture & Horticulture](#) | [Equine](#) | [Automotive](#)
- – Ces Lowe Ces.Lowe@tekura.school.nz
- [Animal Care](#) | [Sport & Exercise](#) | [Tourism](#)
- – Seth Smith Matthew.Smith2@tekura.school.nz
- [Aviation](#) | [Early Childhood](#)
- – Lisa Usoalii-Jansen Lisa.Usoalii-Jansen@tekura.school.nz

University – some universities offer online and face-to-face STAR courses for ākonga ready for first-year university level. Specific requirements apply, please enquire for more information:

- Ces Lowe - Ces.Lowe@tekura.school.nz

Last Updated 10th July 2025

Tihei Mauri Ora!

Contents

Kirikiroa / Hamilton	5
Elite School of Beauty & Spa Barbering Taster	5
Elite School of Beauty & Spa Hairdressing	5
Elite School of Beauty & Spa Make Up Artistry / Beauty Therapy	6
Elite School of Beauty & Spa SFX Taster	6
NZMA Café Vibe	6
NZMA Childhood Development	7
NZMA Espresso Yourself	7
NZMA Function like a Pro	7
NZMA Keep Calm & Cater On	8
NZMA Nurse Navigators	8
NZMA Pharmacy	8
NZMA Police & Defence	9
NZMA Slice it Right	9
NZMA Sugar Sorcery	9
NZMA The Mixologist	10
NZMA The Kaiako Experience	10
NZMA The Sugar Sorcerer	10
NZMA Unlocking the Secrets of Play	11
Vertical Horizons Real Life Training Opportunities	11
Wintec – Te Pūkenga Computer Aided Drawing	11
Wintec – Te Pūkenga Food Safety Methods, Hazards & Control	12
Wintec – Te Pūkenga Creative Media Taster	12
Wintec – Te Pūkenga Music Production Taster	12
Wintec – Te Pūkenga Short Video Production Taster	13
Wintec – Te Pūkenga Intro to Illustrator Taster	13
Wintec – Te Pūkenga Photoshop Taster	13
Wintec – Te Pūkenga Performing Arts Taster	14
Wintec – Te Pūkenga Painting and Drawing Taster	14
Wintec – Te Pūkenga Printmaking Taster	14
Wintec – Te Pūkenga Interior Design Taster	15
Wintec – Te Pūkenga Beauty Taster	15
Wintec – Te Pūkenga 4 Day Barista Taster	15
Wintec – Te Pūkenga Intro to Cookery Taster	16

Wintec – Te Pūkenga Prepare and bake basic breads Taster	16
Wintec – Te Pūkenga Intro to Animal Technology Taster	16
Wintec – Te Pūkenga Business Taster	17
Wintec – Te Pūkenga Health Taster	17
Wintec – Te Pūkenga Early Childhood Education Taster	18
Wintec – Te Pūkenga Horticulture and Arboriculture Taster	18
Wintec – Te Pūkenga Landscape Taster	19
Wintec – Te Pūkenga Engineering Taster	19
Wintec – Te Pūkenga Intro to Computer Aided Drawing Taster	19
Wintec – Te Pūkenga MIG Welding Taster	20
Wintec – Te Pūkenga Automotive Taster	20
Wintec – Te Pūkenga Carpentry Taster	20
Wintec – Te Pūkenga Electrical Taster	21
Wintec – Te Pūkenga Outdoor Education Taster	21
Wintec – Te Pūkenga Sport Science Taster	21
Wintec – Te Pūkenga Plumbing Taster	22
Tauranga	23
DriverEd Defensive Driving – From Katikati to Papamoa	23
DriverEd Pre-Learners Licence	23
IVS Training Forklift Operator Certificate	23
Vertical Horizons Real Life Training Opportunities	24
First Aid Courses	25
NZ Red Cross Comprehensive First Aid	25
NZ Red Cross Essential First Aid	25
Defensive Driving	26
AA Driver Training Nationwide Defensive Driving	26
Licencing	27
DriverEd Learner Licence	27
AB Equipment – Nationwide Forklift Operator Endorsement Certificate	28
GROUP COURSES – Min of 14 ākonga per booking	29
The GET Group GET Living & Working	29
The GET Group GET Active	30
The GET Group GET Active L3	30
The GET Group GET Fitness Industry Ready	31
The GET Group GET Beauty Industry	31

The GET Group GET Wellbeing for Life	32
Industry Training Solutions Toolkit Kickstarter	32
Industry Training Solutions Toolkit for Study, Work and Life	33
Industry Training Solutions Tutuki	33
Industry Training Solutions Team Barbecue	34
Industry Training Solutions Self-Management Toolkit	34
Industry Training Solutions Work Safe – Home Safe	35
Industry Training Solutions Leadership 101	35
Industry Training Solutions Hāpai	36
Industry Training Solutions Customer Service Kickstarter	36
Industry Training Solutions Success in Retail	37
Industry Training Solutions Retail Skills 101	37
Industry Training Solutions Advanced Customer Service	38
Industry Training Solutions Café Counter Service	38
Industry Training Solutions Comprehensive Food Safety	39
Industry Training Solutions Bartenders Kickstarter	39
Industry Training Solutions High Tea	40
Industry Training Solutions Barista 101	40
International Travel College Flight Attendant 2-Day	41
International Travel College Adventure Short Course 2-Day	41
International Travel College Tourism 2-Day	41
International Travel College Communication & Customer Services 2-Day	42
International Travel College Travel 2-Day	42
The Learning Place Bartending 2-Day	43
The Learning Place Work Ready Kitchen 2-Day	44
The Learning Place Health & Safety 2-Day	45
The Learning Place Security 3-Day	45
The Learning Place Group Leadership 2-Day	46
The Learning Place Communication & Teamwork 2-Day	46
The Learning Place Confidence & Resilience 2-Day	47
The Learning Place Sports Coaching 2-Day	47

Kirikiroa / Hamilton

Elite School of Beauty & Spa | Barbering Taster

Students will be introduced to a variety of barbering equipment; they will learn what the barbering tools of the trade are used for and how they are maintained. There will also be demonstrations from their tutor.

*Note: Programs are subject to availability. Minimum numbers are required to run these courses and could be cancelled at late notice.

Location	Dates	Times	Unit Standard
Hamilton Campus: Level 1/44 Bryce Street, Hamilton Central	2-Day Taster	Approx. 9am to 3pm	US19808 (Level 3, Credits 4)
	<u>4-Day course</u>		US19808 (Level 3, Credits 4) US28018 (Level 3, Credits 4)

Elite School of Beauty & Spa | Hairdressing

This programme introduces students to the tools of the trade and creative hairdressing techniques including temporary hair colour and braiding techniques. It also introduces students to hair treatments and scalp massages and working in a salon.

Location	Dates	Times	Standards
Hamilton Campus: Level 1/44 Bryce Street, Hamilton Central	<u>TBC – 4 Day Taster</u>	9am to 3pm	US2869 (Level 2, Credits 2) US25790 (Level 3, credits 4)
*Group bookings require 8x ākonga			

Elite School of Beauty & Spa | Make Up Artistry / Beauty Therapy

Term two

Students will learn how design and apply makeup for an event. Also learn about skin tones and how makeup colour and design can enhance different facial shapes.

Location	Dates	Times	Standards
Hamilton Campus: Level 1/44 Bryce Street, Hamilton Central	4Day Beauty Therapy Short Course Friay Only 30May25 – 27Jun25	9am to 3pm	US28946 (Level 3, credits 4)

Elite School of Beauty & Spa | SFX Taster

Special Effects Make up Taster is an action packed two days. Students will be introduced to the tools of the trade as well as learning how to create 1st, 2nd, 3rd degree burns as well as cuts and new and old scars. Students will come away from the two days with lots of tips and tricks from their tutor.

Location	Dates	Times	Standards
Hamilton	<u>TBC – 2 Day Taster</u>	9am to 3pm	US28946 (Level 3, credits 4)

NZMA | Café Vibe

Hospitality

Prepare and clear areas for counter food service for a commercial hospitality establishment. From counter service to table service - Learn to revolutionize food service in style!

Location	Term / Week / Date	Times	Standards
94 Tristram Street Hamilton Central	TBA – 3-day course	8:45am to 3pm	UNIT 14440 Level 2, Credits 2

NZMA | Childhood Development

Education

Describe attachment behaviours and strategies used to support transitions for young mokopuna/children.

Location	Dates	Times	Standards
94 Tristram Street, Hamilton Central	22 nd Sep – 24 th Sep 2025 (3days)	9am to 3pm	Level 2, Credits 3

NZMA | Espresso Yourself

Hospitality

Embark on an exhilarating journey into the world of espresso. Unlock the secrets to brewing sensational concoctions and discover the magic of barista. Boost visibility and ignite a buzz for your coffee. Go ahead – Mocha my day!

Location	Dates	Times	Standards
94 Tristram Street, Hamilton Central	22 Sep – 24 Sep 2025 (3days)	9am to 3pm	UNIT 17284 Level 3, Credits 3

NZMA | Function like a Pro

Hospitality

Dive into a world where imagination reigns supreme and planning is the key to success. From concept to reality – learn how to design, innovate and coordinate every detail that will turn an ordinary moment into an unforgettable experience. Function like a Pro – where the impossible becomes possible.here.

Location	Term / Week / Date	Times
94 Tristram Street Hamilton Central	TBA – 1-Day Taster	8:45am to 3pm

NZMA | Keep Calm & Cater On

Cookery

Prepare, assemble and present a range of delicious sandwiches for service. A very tasty introduction to the busy and exciting world of catering.

Location	Dates	Times	Standard
Hamilton	<u>TBC – 3 Day Course</u>	9am to 3pm	UNIT 13281 Level 2, Credits 2

NZMA | Nurse Navigators

Location	Dates	Times	Standards
94 Tristram Street, Hamilton Central	30 June – 2 July (3days)	9am to 3pm	Level 3, Credits 3

NZMA | Pharmacy

Health

Location	Dates	Times	Standard
94 Tristram Street, Hamilton Central	22 Sep – 24 Sep 2025 (3days)	9am to 3pm	Level 2, Credits 3

NZMA | Police & Defence

Services

Step into the world of Police or Defence. Communication is key.

Listen actively to gain information in an interactive situation.

Location	Dates	Times	Standard
94 Tristram Street, Hamilton Central	22 – 24 Sep 2025	9am to 3pm	Level 3, credits 3

NZMA | Slice it Right

Cookery

Discover the culinary secrets of one of the world's most beloved dishes with our immersive pizza-making experience! Delve into the alchemy of crafting the perfect sauce, balance flavour profiles and the art of cheese. With each step, your confidence will soar, allowing you to create your own unique combinations. Mmmmm doughlicious!

Location	Dates	Times
Hamilton	<u>TBC – 1 Day Taster</u>	9am to 3pm

NZMA | Sugar Sorcery

Cookery

Crafting desserts requires a unique set of skills, from precision measurements to a passion for flavour pairing.

You will experiment with techniques, balance delicate textures and tastes, and uncover the secrets of presentation. Turn the simplest ingredients into mouth-watering works of edible art.

So, if you are ready to indulge in the world of sugar, spice, and everything nice, your journey starts here.

Location	Dates	Times
Hamilton	<u>22-24 Sep 2025</u>	9am to 3pm

NZMA | The Mixologist

Hospitality

Where artistry and innovation collide in a fusion of flavours. Our Mixology experience is your passport to a realm of liquid creativity. Immerse yourself in a world of exotic ingredients as you learn the secrets behind the bar. From muddling fresh herbs to perfecting the art of shaking, you will learn the techniques that transform ordinary drinks into alchemy. Let the fun be gin!

Location	Term / Week / Date	Times
94 Tristram Street Hamilton Central	TBA – 2-day Taster	8:45am to 3pm

NZMA | The Kaiako Experience

Education

This course introduces you to child play and how these experiences support their learning, promote development through caring and reflective practices. Provide and reflect value of play experiences for a mokopuna/child's development.

Location	Dates	Times	Standards
94 Tristram Street, Hamilton Central	T3 & T4 dates TBC	9am to 3pm	Level 3, Credits 5

NZMA | The Sugar Sorcerer

Cookery

This culinary discipline blends science and art, pushing the boundaries of flavour, texture, and presentation to create an innovative dish that blows your mind. You will learn to alter the physical and chemical properties of ingredients as you work with techniques like emulsion, foaming, caviar spheres and gelling.

Location	Dates	Times	Standards
Hamilton	22 Sep – 24 Sep 2025 (3days)	9am to 3pm	Level 3, credits 3

NZMA | Unlocking the Secrets of Play

Education

Learn about the different age groups development milestones and then create a play resource to support these development stages.

Location	Dates	Times	Standards
Hamilton	<u>TBC – 1 Day Taster</u>	9am to 3pm	

Vertical Horizons | Real Life Training Opportunities

Location	Dates	Times	Unit Standard
Waikato	Various days throughout the year	9am to 3pm	Course dependent

Mobile Elevated Work Platform

New Zealand First Aid

Working at Height Basic

Wintec – Te Pūkenga | Computer Aided Drawing

Throughout this introduction day, you will enter the exciting world of Computer-Aided Drawing (CAD), learning basic dimensioning skills, scaling and an introduction to 2D or 3D CAD drawing. Using AutoCAD for 2D drawing and Solidwork/Inventor for 3D, this taster will provide you with a hands-on, practical application of your learned drawing skills. These tools are in high demand in many industries, including architectural, engineering and trades occupations. **Years 11 and above**

- Students will need to be at least 15 years of age to enter our trades workshops due to health and safety requirements and will need to have a basic knowledge of computers.

Location	Term / Week / Date	Times
The Hub, Rotokauri campus	T3&T4 dates TBC	8:45am to 3pm

Wintec – Te Pūkenga | Food Safety Methods, Hazards & Control

This course introduces you to the food and beverage preparation and service industry. It provides you with the necessary skills and knowledge to prepare and serve food safely and identify food contamination hazards and methods of control.

Year 11 and above

- 1 day per week over 3x weeks - **MUST attend all dates to complete unit standards.**

Location	Information	Times	Standard
The Hub, Rotokauri campus	TBC – 3 Day Taster Course organised on request.	8:45am to 3pm	US167 (Level 2, Credits 4) US20666 (Level 2, Credits 2)

Wintec – Te Pūkenga | Creative Media Taster

This day will provide you with an introduction to our creative media programme offered in our [Bachelor of Communication](#). You will explore how to use words, audio, and images to communicate innovative ideas on digital platforms and connect with people through multimedia storytelling. In a fun and creative environment, you will generate ideas and critique print, broadcast, and online media components during the day.

Location	Dates 2025	Times
The Hub, Hamilton City Campus	8 August	8:30am to 3pm

Wintec – Te Pūkenga | Music Production Taster

This course is a one-day taster of the [Bachelor of Music and Performing Arts](#) Audio Production programme. You will learn a range of music and audio skills, including the behaviour of sound, audio recording, editing, mic placement, and mixing techniques. You will get to use microphones, record instruments, and vocals in a professional recording studio, as well as the opportunity to run the mixing desk yourself, using the popular recording programme Logic Pro X. This course is the perfect starter for you if you are curious about a pathway into our *Bachelor of Music and Performing Arts*.

Location	Dates 2025	Times
The Hub, Hamilton City Campus	15 August	8:30am to 3pm

Wintec – Te Pūkenga | Short Video Production Taster

If you are interested in videography and producing screen content for multimedia platforms, this one-day taster is for you. You will learn about the video production process and create projects of your own. You will also learn camera and editing fundamentals and how to develop a creative concept, plan, shoot, and edit a video. This course is ideal for those who picture themselves as future filmmakers and will give you an insight into a creative pathway, which our [Bachelor of Communication](#) degree offers.

Location	Dates 2025	Times
The Hub, Hamilton City Campus	1 August 15 August	8:30am to 3pm

Wintec – Te Pūkenga | Intro to Illustrator Taster

During this course, you will learn how to navigate Adobe Illustrator using industry-standard software (Adobe Creative Suite) in our computer lab. You will develop fundamental skills for creating vector imagery/illustration and typography and gain the ability to use tools including pen, shapes, brush, selection, layers, type, colours, and the pathfinder. By the end, you will be able to create multi-coloured designs using Adobe Illustrator. If you are interested in pursuing a career in design, this course is an excellent starter for you.

Location	Dates 2025	Times
The Hub, Hamilton City Campus	8 August	8:30am to 3pm

Wintec – Te Pūkenga | Photoshop Taster

During this taster, you will gain a basic understanding of Adobe Photoshop, learning about image adjustment and colour grading for photography. You will develop skills by adjusting brightness, colour balance, hue and saturation, and conversion to black and white from colour. You will also learn to work with layers, retouch images, and explore colour grading for creative expression.

Location	Dates 2025	Times
The Hub, Hamilton City Campus	22 August	8:30am to 3pm

Wintec – Te Pūkenga | Performing Arts Taster

This is a day for developing your skills as an onstage performer. At this taster, you will work with a group of theatre professionals to help you improve your performance skills by using your voice, body language, movement, and stage presence.

This taster will give you an insight into our [Bachelor of Music and Performing Arts](#).

Location	Dates 2025	Times
The Hub, Hamilton City Campus	22 August	8:30am to 3pm

Wintec – Te Pūkenga | Painting and Drawing Taster

This is a fun, hands-on day of making art using dry media, ink, and paint on a large scale. In this taster, you will experiment with a range of techniques to create visual artworks. You will begin with some drawing tasks and keep a document of what you see. You will be guided through experimental exercises that will take you from observation to invention.

Location	Dates 2025	Times
The Hub, Hamilton City Campus	22 August	8:30am to 3pm

Wintec – Te Pūkenga | Printmaking Taster

During this taster, you will learn about the screen-printing process. You will develop your skills by cutting stencils, using silk screens, and water-based ink to print designs.

Skills and techniques you will explore include:

- Concept development
- Screen-print technology
- Instructed drawing

Location	Dates 2025	Times
The Hub, Hamilton City Campus	T3&T4 dates TBC	8:30am to 3pm

Wintec – Te Pūkenga | Interior Design Taster

This taster will give you an insight into the Spatial Design pathway of our [Bachelor of Design](#) degree. Here you will gain skills to create beautiful interiors where you will explore design techniques, colour, and space planning in a workshop setting. You will be introduced to assessing client requirements and how to create an exciting new interior. This will see you creating mood boards for clients through to developing the final design concept using computer-aided drawing (CAD) and a range of creative processes.

Location	Dates 2025	Times
The Hub, Hamilton City Campus	8 August	8:30am to 3pm

Wintec – Te Pūkenga | Beauty Taster

This taster day gives you a basic understanding of what goes on in a beauty salon. You will have the opportunity to try your hand at a range of mini facials and understand the fundamentals of skincare. You will also explore the basic processes of nail care.

You will gain an inside into our [Wintec beauty programmes](#), experiencing the professional requirements of a beauty salon working environment, in line with industry expectations.

Location	Dates 2025	Times
The Hub, Rotokauri Campus	T3 & T4 dates TBC	8:30am to 3pm

Wintec – Te Pūkenga | 4 Day Barista Taster

This four-day taster experience will guide you through the theory and practice of espresso coffee preparation. You will study the "ins and outs" of being a barista in our Windows Restaurant barista laboratory. You will gain an understanding of commercial espresso coffee equipment and make popular drinks with it while being supervised. You can earn credits for unit standard 17285 after successfully completing the course.

Location	Dates 2025	Times	Standards
The Hub, Rotokauri Campus	31 July 7 August 14 August 21 August	8:30am to 3pm	17285 L2 Credits 4

Wintec – Te Pūkenga | Intro to Cookery Taster

If you are interested in becoming a chef, then this introductory taster day will give you a true sense of what it is like to work in this fast-paced and exciting industry. You will get a taste of life as a Wintec culinary student on campus by preparing a variety of dishes and learning about the day-to-day operations of a commercial kitchen. This is a great pathway into our [Culinary Arts programmes](#).

Location	Dates 2025	Times
The Hub, Rotokauri Campus	T3 & T4 dates TBC	8:30am to 3pm

Wintec – Te Pūkenga | Prepare and bake basic breads Taster

Are you curious about a career in baking? Get a slice of the action with our basic breads taster course. You will get a hands-on experience in mixing, shaping, and baking delicious breads. This practical introduction to professional baking will give you a taste of what it is like to work in a commercial kitchen and an inside look at what it is like being a culinary student at Wintec

Location	Dates 2025	Times	Standard
The Hub, Rotokauri campus	4 August 11 August 18 August 25 August	8:30am to 3pm	US23083 (Level 2, Credits 4)

Wintec – Te Pūkenga | Intro to Animal Technology Taster

In this taster, you will have the opportunity to learn in our purpose-built animal handling facility and experience what it is like as a student in one of our [animal technology programmes](#) here at Wintec. On this day, you will learn basic breed identification (cats and dogs), animal behaviour, and an overview of how to perform a health check. You will also participate in microscope and x-ray activities.

Location	Dates 2025	Times
The Hub, Rotokauri campus	18 July	8:30am to 3pm

Wintec – Te Pūkenga | Business Taster

Experience life as a Wintec business student at this one-day taster. Throughout the day, you will have the opportunity to discover the dynamic nature of today's business environment and explore basic business concepts. During the day, you will:

- Participate in workshop activities
- Build relationships with your peers in preparation for tertiary-level study
- Engage with specialists in their management fields and associated activities
- Get the chance to speak with current learners and industry partners
- Complete an amazing race around campus
- Explore pathways for business and management studies

This experience will give you an insight into our [Bachelor of Applied Management](#) and [Bachelor of Accounting](#) programmes and the range of career pathways you can take.

Location	Dates 2025	Times
The Hub Hamilton City Campus	29 August	8:30am to 3pm

Wintec – Te Pūkenga | Health Taster

Explore what studying and working in the health and social practice sectors can be like. At this taster, you will learn about the areas of study at our [Centre for Health and Social Practice](#) which include:

- Midwifery
- Nursing
- Occupational therapy
- Physiotherapy
- Counselling
- Social work

After hearing about these subjects and career opportunities in each sector, you can select two areas of study/disciplines to explore further. This involves learning more in-depth discussions, participating in a practical skills lab session and gaining insight into student life at Wintec | Te Pūkenga. We can also help guide you with what subjects at secondary school will help with applying to these programmes.

Location	Dates 2025	Times
The Hub, Hamilton City Campus	25 July 8 August	8:45am to 3pm

Wintec – Te Pūkenga | Early Childhood Education Taster

Spend a day at our Wintec Hamilton City Campus, exploring an exciting and rewarding early childhood education teaching career. At this taster, you will:

- Learn more about our early childhood education degree: [Te Paetahi Akoranga Bachelor of Teaching \(ECE\)](#)
- Gain insight into student life at Wintec
- Learn about the holistic wellbeing of tamariki by exploring the early childhood education curriculum *Te Whāriki: He whāriki mātauranga mō ngā mokopuna o Aotearoa early childhood curriculum (Te Whāriki) (Ministry of Education, 2017)*
- Develop an understanding of educating and caring for tamariki under five years old
- Develop an insight into the value of play for tamariki

Please note this taster involves learning about teaching young children. It does not include working with young children on the day.

Location	Dates 2025	Times
The Hub, Hamilton City Campus	24 July 4 September 16 October	8:30am to 3pm

Wintec – Te Pūkenga | Horticulture and Arboriculture Taster

Experience our Hamilton Gardens Campus and learn about our [Horticulture](#) and [Arboriculture](#) programmes. This taster is experience-based, and you will spend half a day exploring both focus areas.

Horticulture

You will gain an insight into the horticulture industry and then get to use your horticulture skills in our orienteering challenge. You will participate in teams going around Hamilton Gardens, locating and correctly identifying rare trees and shrubs. The winning team will win a prize.

Arboriculture

Experience life as an arborist in the industry and learn about tree maintenance and how to climb trees safely, using all the right equipment.

Location	Dates 2025	Times
The Hub, Rotokauri campus	TBC	8:30am to 3pm

Wintec – Te Pūkenga | Landscape Taster

Discover our Hamilton Gardens Campus and learn what being in the [landscape design and construction](#) industry is like. This taster is experienced-based, and you will spend half a day exploring both focus areas; design and construction.

Landscape design

Experience being a landscaper and learn about computer-aided drawing (CAD), colour design, and planning.

Landscape construction

You will get to be creative and work with power tools to build and make a stool.

Location	Dates 2025	Times
The Hub, Rotokauri campus	TBC	8:30am to 3pm

Wintec – Te Pūkenga | Engineering Taster

Do you want to experience engineering in the area of civil, mechanical, electrical or electronics? A career in the engineering industry explores how knowledge, skills and technology can better serve individuals and communities.

Throughout this workshop, you will be able to try out several engineering disciplines and determine which of these [engineering pathways](#) you would like to pursue in your future career. You will be given the opportunity to learn about various car designs and how electrical, mechanical and civil engineering concepts are involved.

Location	Dates 2025	Times
The Hub, Rotokauri campus	13 August	8:30am to 3pm

Wintec – Te Pūkenga | Intro to Computer Aided Drawing Taster

Throughout this introduction day, you will enter the exciting world of Computer-Aided Drawing (CAD), learning basic dimensioning skills, scaling and an introduction to 2D or 3D CAD drawing. Using AutoCAD for 2D drawing and SolidWorks/Inventor for 3D, this taster will provide you with a hands-on, practical application of your learned drawing skills. These tools are in high demand in many industries, including architectural, engineering and trades occupations.

Location	Dates 2025	Times
The Hub, Rotokauri campus	T3 & T4 dates TBC	8:30am to 3pm

Wintec – Te Pūkenga | MIG Welding Taster

Are you interested in learning about fabrication? Join our fabrication tutors for this taster experience to see what it might be like as a mechanical engineer.

Throughout this day, our tutors will walk you through the fundamental health and safety standards of working in a workshop, as well as teach you basic welding procedures. You will be given a project to fabricate and weld, which you will be able to take home with you.

Location	Dates 2025	Times
The Hub, Rotokauri campus	4 August 18 August	8:30am to 3pm

Wintec – Te Pūkenga | Automotive Taster

Are you interested in learning about the automotive industry? This taster day is a great pathway to our [Automotive Engineering course](#) and will give you a look into life as an automotive engineering technician.

Throughout this one day taster, our automotive tutors will lead you through an introduction to vehicle inspections and activities, including how to install tyres, check for brake wear, and basic vehicle servicing. You will also experience an inspection of a vehicle where you will identify the main parts of a car.

Location	Dates 2025	Times
The Hub, Rotokauri campus	28 July	8:30am to 3pm

Wintec – Te Pūkenga | Carpentry Taster

Develop your carpentry hand skills and determine whether a job in the construction business is suited for you at this one-day taster. The construction business is a high-demand industry, and gaining the fundamental skills to start a career in carpentry is an excellent first step. Here, you will learn about basic hand tools and safety in the workshop and work on a small project you can take home with you. This is a great pathway into our [Carpentry Certificate](#) or [Construction Trade Skills](#) courses.

Location	Dates 2025	Times
The Hub, Rotokauri campus	11 August	8:30am to 3pm

Wintec – Te Pūkenga | Electrical Taster

Are you interested in a career as an electrical engineer? This taster experience is a great opportunity to explore the industry and have a look at what it is like as a student studying in our [Electrical Engineering course](#).

Throughout this workshop, our electrical tutors will lead you through basic practices and principles of electricity through wiring fundamentals and safety activities.

Location	Dates 2025	Times
The Hub, Rotokauri campus	4 August	8:30am to 3pm

Wintec – Te Pūkenga | Outdoor Education Taster

Explore the world of outdoor adventure and education. On this taster day, our outdoor education team will provide you with an insight into outdoor pursuits, including rock climbing, abseiling, bush tramping, sea kayaking, canoeing, caving, camping, mountain biking, and alpine. Take part in a range of outdoor activities and team challenges while learning practical skills.

Location	Dates 2025	Times
The Hub, Rotokauri campus	11 September 24 October	8:30am to 3pm

Wintec – Te Pūkenga | Sport Science Taster

Discover the world of sport science, human performance, and outdoor experience. This taster day explores what our Centre for Sport Science and Human Performance can offer you. Whether you want to elevate athletic ability with cutting-edge insights from our sport science experts, support health and wellbeing practice within an Aotearoa context, relieve tension and optimise performance with specialised massage techniques, or embark on exhilarating outdoor expeditions, master survival skills and foster teamwork in nature's classroom, this STAR taster is for you.

Throughout the day, tutors will take you through a practical, fun-filled, and interactive experience where you will gain insight into our programmes, prospective jobs, and real-world skills while interacting with technology, lab equipment, and hands-on body testing.

Location	Dates 2025	Times
The Hub, Rotokauri campus	17 September	8:30am to 3pm

Wintec – Te Pūkenga | Plumbing Taster

Are you interested in becoming a plumber? This taster day is a great way to pathway into our [Plumbing, Gasfitting, and Drainlaying](#) course and will give you insight into life in the plumbing industry.

Throughout this one-day taster, our plumbing tutors will introduce you to the plumbing trade. They will help you gain an understanding of the industry, with a basic knowledge of the practical skills, while building a small project.

Location	Dates 2025	Times
The Hub, Rotokauri campus	28 July 11 August 15 September	8:30am to 3pm

Tauranga

DriverEd | **Defensive Driving** – From Katikati to Papamoa

Street Talk Defensive Driving Courses have been specially designed by the NZ Transport Agency to meet the needs of young drivers in New Zealand. DriverEd courses teach defensive skills that will help drivers pass their driving test and be safer on-road users. To learn more about the Street Talk DDC visit <https://www.street-talk.co.nz/>

Location	Dates	Times
Location near you within Bay of Plenty & Tauranga	Dates vary – please enquire (4 classroom sessions)	Night classes from 6:30pm

^When enquiring please send a copy of both sides of your driver's licence.

DriverEd | **Pre-Learners Licence**

Face to Face option

- Four Online Learner Licence Sessions - these would be done anytime and as many times as they like, over a 10-week period (Term). These online sessions would be self-paced/ taught using DriverEd online lessons. Ākonga would have access to a link.
- Unlimited access to DriverEd online Learner Licence Practice Tests.
- 3-hour Face-to-Face Session – Tauranga only.
- Note: The face-to-face does have a maximum of 15 ākonga

IVS Training | **Forklift Operator Certificate**

This WorkSafe Forklift Operator Certificate Course provides a good introduction to the principles of operating machinery and is designed for those with no previous experience. This is a desirable qualification for those wanting to gain entry-level roles within many industries including construction, infrastructure, agriculture, horticulture, forestry, mining, wholesale and retail trade, manufacturing, warehousing, freight forwarding and transport.

Location	Dates 2025	Times	Standards
Tauranga	<u>TBC</u>	Full day	US10851 (Level 3, credits 7)
*Group bookings require 8x ākonga			

Vertical Horizons | Real Life Training Opportunities

Location	Dates	Times	Unit Standard
Waikato	Various days throughout the year	9am to 3pm	Course dependent

D Endorsement

Forklift Operator

Mobile Elevated Work Platform

Permit to Work

Confined Space and Gas Testing

Permit to Work

Mobile Elevated Work platform – 3 Machines

Working at height basic

Fire Extinguisher and warden

Foundation First Aid

Low level scaffolding

First Aid Courses

NZ Red Cross | **Comprehensive First Aid**

Various Locations

This course is open to Year 10 and above.

This popular 12-hour first aid course covers the requirements to administer first aid at work, as well as keeping your family safe at home. You will gain practical skills and knowledge to confidently perform first aid when an emergency or accident may occur. Throughout the course, scenarios will be incorporated into the modules to practice the skills and knowledge developed on the course.

Location	Dates	Times	Unit Standard
Red Cross Location near you	2-day course	From 8:30am to 4pm	6402 (Level 1, Credits 2) 6401 (Level 2, Credits 1) 6400 (Level 3, Credits 2)

NZ Red Cross | **Essential First Aid**

Various Locations

This course is open to Year 10 and above. Essential First Aid prepares you to respond to the most common emergency situations. This first aid course is recommended for low-risk workplaces and designed for people who do not need to know about more advanced topics covered in Comprehensive First Aid. This course meets the new guidelines provided by WorkSafe New Zealand (Feb 2020).

Location	Dates	Times	Unit Standard
Red Cross location near you	1-day course	From 8:30am to 5pm	6402 (Level 1, Credits 2) 6401 (Level 2, Credits 1)

Defensive Driving

AA Driver Training Nationwide | Defensive Driving

The AA Defensive Driving course will give you the skills, knowledge, and confidence to be a smarter and safer driver. You'll learn important defensive driving skills, such as assessing and identifying hazards, so you can reduce the risk of being in a crash. You can complete this course while on your Learner, Restricted or Full Licence. If you are on your Learner Licence, you must be confident enough to complete a 1-hour drive.

Location	Dates	Times
Location near you	Dates vary – please see here (2 sessions for 2 weeks)	Night classes from 5pm

^When enquiring please send a copy of both sides of your driver's licence.

Licencing

DriverEd | Learner Licence

Online Option

This course has 4 Online Learner Licence Sessions which can be completed at anytime and as many times as you like over a 10-week period (during the school term). These online sessions are self-paced and taught using online lessons. During this time, you will have unlimited access to online Learner Licence Practice Tests.

Delivery	Duration	Unit Standard(s)	Enrolment Criteria
Online	Self-paced 10 week time-frame	Not available	16 ears old and above

- Te Kura ākonga can claim recognition for gaining the various levels of the New Zealand Driver Licence. NCEA credits may be claimed by downloading this [form](#), filling it in and emailing it, along with a photograph of the licence, to: driverslicence@tekura.school.nz
- **Note: Students / Whānau need to pay for the Licence Fee of \$96.10**

2025 Licence Costs - NZTA

New or additional class of licence

Car licence (class 1)

Your application fee includes your first test, and a second test if you need it.

For example, a learner licence application includes 2 theory tests, and a restricted licence application includes 2 restricted practical tests.

If you need 3 tests or more, you'll need to pay a test fee for each test.

Car (class 1)	Application fee (includes 2 tests)	Test fee for each test from 3rd attempt
Learner	\$96.10	\$54.60
Restricted	\$167.50	\$102.80
Full	\$98.90	\$71.90

AB Equipment – Nationwide | Forklift Operator Endorsement Certificate

AB Equipment Forklift Operator Training Courses are designed to improve operating technique and make forklift operators more aware of the safety and mechanical implications of forklift operation.

Courses Available

Learners Forklift Operators Course: This course is for people with no practical experience on a forklift.

Standard Forklift Operators Course: This course is designed for operators who have experience but who do not hold a certificate.

Location	Dates	Times
Location near you	Dates vary – please enquire	Vary depending on location

- **No Special Conditions “Must be accompanied by a supervisor”**

GROUP COURSES – Min of 14 ākonga per booking

Note: Group courses are subject to minimal numbers being met BEFORE booking is confirmed.

Cancellations can happen unexpectedly at short notice.

Group Courses are advertised by Provider, I will advertise on My Korowai CNR.

The GET Group | GET Living & Working

Prepare to “adult” in this workshop that covers a range of topics like produce a household budget.

Unit Standards	US Title	Level, Credits & Assessment Style
28094	Produce a household budget, set a financial goal and adjust the budget	L2, C3 Written & Practical
28097	Explain and select banking products and services in relation to personal finances	L2, C3 Written & Practical
1979	Describe employment agreements	L2, C2 Written & Practical
7123	Apply a problem-solving model	L2, C2 Written & Practical

The GET Group | GET Active

Gain credits by participating in fun team activities.

Unit Standards	US Title	Level, Credits & Assessment Style
9677	Communicate in a team or group which has an objective	L2, C3 Written & Practical
10791	Participate in a meeting	L2, C3 Written & Practical
1299	Be assertive in a range of specified situations	L2, C4 Written & Practical

The GET Group | GET Active L3

Gain credits by participating in fun team activities.

Unit Standards	US Title	Level, Credits & Assessment Style
9681	Contribute in a team or group which has an objective	L3, C3 Written & Practical
11097	Listen actively to gain information in an interactive situation	L3, C3 Written & Practical
1307	Speak to a known audience in a predictable situation	L3, C3 Written & Practical

The GET Group | GET Fitness Industry Ready

Intermediate skills and knowledge for the fitness industry

Unit Standards	US Title	Level, Credits & Assessment Style
9681	Contribute in a team or group which has an objective	L3, C3 Written & Practical
6896	Demonstrate knowledge of recreation	L3, C3 Written & Practical
20673	Demonstrate knowledge of injuries, injury prevention and risks and hazards associated with sport or recreation	L3, C5 Written & Practical

The GET Group | GET Beauty Industry

Preparation and product knowledge for the beauty industry.

Unit Standards	US Title	Level, Credits & Assessment Style
2990	Read texts to research information for a specific purpose	L3, C4 Written & Practical
11097	Listen actively to gain information in an interactive situation	L3, C3 Written & Practical
1307	Speak to a known audience in a predictable situation	L3, C3 Written & Practical

The GET Group | GET Wellbeing for Life

Wellbeing research and activities to enhance your life.

Unit Standards	US Title	Level, Credits & Assessment Style
4251	Plan a career pathway	L3, C3 Written & Practical
2990	Read texts to research information for a specific purpose (wellbeing & nutrition)	L3, C4 Written & Practical
9695	Examine problem-solving models and apply a problem-solving model to a problem of some complexity	L3, C4 Written & Practical

Industry Training Solutions | Toolkit Kickstarter

This Level 1 course will provide you the opportunity to grow in confidence, increase communication skills, work in a team, plus learning essential life skills like note taking, filling in forms and interview skills.

Unit Standards	US Title	Level, Credits & Assessment Style
3483	Fill in a form	L1, C2 Written & Practical
3501	Demonstrate knowledge of and apply listening techniques	L1, C2 Written & Practical
3503	Communicate in a team or group to complete a routine task	L1, C2 Written & Practical
7120	Demonstrate knowledge of note taking	L1, C2 Written & Practical
1293	Be interviewed in an informal, one-to-one, face-to-face interview	L1, C2 Written & Practical

Industry Training Solutions | Toolkit for Study, Work and Life

This Level 1 course will increase your knowledge and expectations when it comes to any workforce or career. Gain an understanding about your obligations as an employee, as well as your rights and responsibilities.

Unit Standards	US Title	Level, Credits & Assessment Style
1978	Demonstrate knowledge of basic employment rights and responsibilities, and sources of information and/or assistance	L1, C3 Written & Practical
4249	Describe obligations as an employee	L1, C3 Written & Practical
24705	Interpret and confirm accuracy of personal financial documents	L1, C2 Written & Practical
24709	Produce a budget to manage personal finances	L1, C3 Written & Practical

Industry Training Solutions | Tutuki

Tutuki means to extend and succeed. Extend your personal growth and wellbeing to succeed in your career pathway. Develop effective strategies to manage stress and ways to manage your time wisely.

Unit Standards	US Title	Level, Credits & Assessment Style
377	Demonstrate knowledge of diversity in workplaces	L2, C2 Written & Practical
9677	Communicate in a team or group which has an objective	L2, C3 Written & Practical
12349	Demonstrate knowledge of time management	L2, C3 Written & Practical
12355	Describe strategies for managing stress	L2, C3 Written & Practical

Industry Training Solutions | Team Barbecue

You will learn and practise basic food safety methods, which are key in so many areas. Your team will work together to prepare and make everything!! Eating the barbecue is only one bonus.

Available in Level 2 or Level 3 credits

Unit Standards	US Title	Level, Credits & Assessment Style
167	Practise food safety methods in a food business under supervision	L2, C4 Written & Practical
9677	Communicate in a team or group which has an objective	L2, C3 Written & Practical
9681	Contribute within a team or group which has an objective	L3, C3 Written & Practical
168	Demonstrate knowledge of food contamination hazards, and control methods used in a food establishment	L3, C4 Written & Practical

Industry Training Solutions | Self-Management Toolkit

This toolbox will focus on personal growth and wellbeing. Students will develop effective strategies for managing their stress, build resilience and how to manage time wisely.

Unit Standards	US Title	Level, Credits & Assessment Style
7123	Apply a problem-solving model	L2, C3 Written & Practical
12349	Demonstrate knowledge of time management	L2, C3 Written & Practical
12355	Describe strategies for managing stress	L2, C3 Written & Practical

Industry Training Solutions | Work Safe – Home Safe

This course is a journey of discovery where the focus is on Basic Health & Safety. Drug & Alcohol awareness and sleep management. Discover ways to keep your workmates safe and gain the tools to recognise when someone might put themselves, others, or the workplace at risk.

Unit Standards	US Title	Level, Credits & Assessment Style
497	Demonstrate knowledge of workplace health and safety requirements	L1, C3 Written & Practical
22316	Demonstrate knowledge of the management of drug and alcohol-related problems in the workplace	L3, C4 Written & Practical
21337	Demonstrate knowledge of sleep and sleep management in relation to work performance	L3, C2 Written & Practical

Industry Training Solutions | Leadership 101

This interactive, motivating course is perfect for those that want to break down barriers that are preventing us from completing great opportunities. Leadership 101 is about the communication skills and confidence you need to be a leader.

Unit Standards	US Title	Level, Credits & Assessment Style
11097	Listen actively to gain information in an interactive situation	L3, C3 Written & Practical
9681	Contribute within a team or group which has an objective	L3, C3 Written & Practical
3494	Write minutes for a formal meeting	L3, C3 Written & Practical

Industry Training Solutions | Hāpai

Hāpai means to lift, support, elevate, to start off on a new journey. This course is ideal for students who want to achieve essential communication skills and gain an understanding of how some actions can affect performance in the workplace.

Unit Standards	US Title	Level, Credits & Assessment Style
9694	Demonstrate knowledge of workplace health and safety requirements	L3, C4 Written & Practical
376	Employ customer service techniques to accommodate customer behavioural styles in a workplace	L3, C2 Written & Practical
21337	Demonstrate knowledge of sleep and sleep management in relation to work performance	L3, C2 Written & Practical

Industry Training Solutions | Customer Service Kickstarter

This course is interactive and hands on learning that takes place in a simulated environment. Learn how to interact with and appreciate all people who are different from you.

Unit Standards	US Title	Level, Credits & Assessment Style
377	Demonstrate knowledge of diversity in workplaces	L2, C2 Written & Practical
9677	communicate in a team or group which has an objective	L2, C3 Written & Practical
28145	Interact with customers in a service delivery context	L2, C2 Written & Practical
57	Provide customer service	L2, C2 Practical

Industry Training Solutions | Success in Retail

Learn the importance of effective communication and product knowledge to be successful in retail.

Unit Standards	US Title	Level, Credits & Assessment Style
28301	Demonstrate knowledge of products and product information in a retail environment	L2, C5 Written & Practical
24997	Demonstrate knowledge of theft and fraud in a retail or distribution environment	L2, C5 Written & Practical

Industry Training Solutions | Retail Skills 101

Maintain positive customer service interactions in a retail environment while following safe work practices.

Unit Standards	US Title	Level, Credits & Assessment Style
11938	Assist customers to select goods and/or services	L2, C5 Written & Practical
11971	Use safe work practices in a retail environment under supervision.	L2, C3 Written & Practical
11941	Establish and maintain positive customer service interactions in a retail environment	L2, C2 Practical

Industry Training Solutions | Advanced Customer Service

Learn the skills and qualities needed to become a confidence, customer service superstar. Suited for students who have previous experience in hospitality.

Unit Standards	US Title	Level, Credits & Assessment Style
11818	Demonstrate and apply product or service knowledge in a service delivery workplace	L3, C2 Written & Practical
11831	Apply skills and qualities of a salesperson in a retail or distribution environment	L3, C6 Written & Practical
376	Employ customer service techniques to accommodate customer behavioural styles in a workplace	L3, C2 Practical

Industry Training Solutions | Café Counter Service

Get a real taste of what hospo is like and feel ready & prepared for work in the industry. This course covers hospo skills of taking orders, preparing counter food and beverages, and serving customers.

Unit Standards	US Title	Level, Credits & Assessment Style
14440	Prepare and clear areas for counter food service for a commercial hospitality establishment	L2, C2 Written & Practical
28145	Interact with customers in a service delivery context	L2, C2 Written & Practical
14425	Prepare and serve hot and cold non-alcoholic drinks for a commercial hospitality establishment	L2, C5 Practical
167	Practise food safety methods in a food business under supervision	L2, C4 Practical

Industry Training Solutions | Comprehensive Food Safety

This is a great course for supervisors and managers in any business that sells, serves, or prepares food.

Unit Standards	US Title	Level, Credits & Assessment Style
20666	Demonstrate basic knowledge of contamination hazards and control methods used in a food business	L2, C2 Written & Practical
168	Demonstrate knowledge of food contamination hazards, and control methods used in a food establishment	L3, C4 Written & Practical

Industry Training Solutions | Bartenders Kickstarter

A perfect taster for anyone wanting to pursue a career in hospitality.

Unit Standards	US Title	Level, Credits & Assessment Style
21853	Provide hospitality sales and service opportunities to customers	L3, C5 Written & Practical
4645	Demonstrate knowledge of maintaining a responsible drinking environment as a server in licensed premises	L3, C2 Written & Practical
14420	Describe alcoholic and non-alcoholic beverages	L3, C3 Practical

Industry Training Solutions | High Tea

Learn ways to prepare and serve tea with flair, as well as providing excellent table service.

Unit Standards	US Title	Level, Credits & Assessment Style
22428	Prepare and serve tea	L2, C2 Written & Practical
14436	Provide table service for a commercial hospitality establishment	L2, C4 Written & Practical
13281	Prepare and assemble, and present basic sandwiches for service	L2, C2 Practical
57	Provide customer service	L2, C2 Practical

Industry Training Solutions | Barista 101

This practical & hands-on experience course will give you experience with the espresso machine. You will learn about the history of coffee, understand more about the beans used to make great coffee.

Unit Standards	US Title	Level, Credits & Assessment Style
17285	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision	L2, C4 Written & Practical
17284	Demonstrate knowledge of coffee origin and production	L3, C3 Written & Practical

International Travel College | Flight Attendant 2-Day

This fun and engaging short course are held around Aotearoa / New Zealand at various venues and uses real on-board equipment.

Ākonga will walk away knowing what they need to work on to be eligible to apply to be a Flight Attendant.

Unit Standards	US Title	Level, Credits & Assessment Style
23755	Identify and self-evaluate the demands of a specific role in a tourism workplace	L3, C3 Written & Practical

International Travel College | Adventure Short Course 2-Day

Students participate in an adrenaline filled activity. Meet a professional from the industry, understand the role and the responsibility that comes with being in adventure tourism.

Unit Standards	US Title	Level, Credits & Assessment Style
1312	Give oral instructions in the workplace	L3, C3 Written

International Travel College | Tourism 2-Day

4 exciting visits which may include a Backpackers, Hotel, Marine & Adventure Tourism sites.

Unit Standards	US Title	Level, Credits & Assessment Style
23769	Demonstrate knowledge of the sales function within a tourism workplace	L3, C3 Written

International Travel College | Communication & Customer Services 2-Day

Walk away with skills to communicate effectively in the workplace, learn the importance of customer service and how to provide only the best for our customers.

Unit Standards	US Title	Level, Credits & Assessment Style
11097	Listen actively to gain information in an interactive situation.	L3, C3 Written
23758	Demonstrate knowledge of communication and customer service theory in a tourism workplace	L3, C4 Written & Practical

International Travel College | Travel 2-Day

Experiencing tertiary life at its best. Learn essential skills to communicate not only in a working environment but also between various cultures.

Unit Standards	US Title	Level, Credits & Assessment Style
378	Provide customer service for international visitors.	L3, C3 Written
18227	Demonstrate knowledge of support mechanisms for customers with specific needs in a tourism or travel workplace	L3, C2 Written & Practical
23758	Demonstrate knowledge of communication and customer service theory in a tourism workplace	L3, C4 Written & Practical

The Learning Place | Bartending 2-Day

Course Requirements:

- Learners must be year 12 or 13
- Recommendation of up to 20 learners per course
- Learners must wear closed toed shoes
- If held onsite at a school, there must be immediate access to water, power outlets, and adequate bench space.
- No alcohol is used on this course; however, alcohol types and their uses are discussed.

Unit Standards	US Title	Level, Credits & Assessment Style
4645	Demonstrate knowledge of maintaining a responsible drinking environment as a server in a licensed premises	L3, C2 Written
14420	Describe alcoholic and non-alcoholic beverages	L3, C3 Written
11817	Serve customers face to face in a wide range of contexts	L3, C4 Practical

The Learning Place | Work Ready Kitchen 2-Day

Course Requirements:

- Learners must be year 11, 12 or 13
- Recommendation of up to 18 learners per course
- Learners must wear closed toed shoes
- The Learning Place must be informed of any allergies or dietary requirements prior to course commencement
- If held onsite at a school, there must be immediate access to utensils, cooking facilities, water, power outlets, and adequate bench space.

Unit Standards	US Title	Level, Credits & Assessment Style
167	Practise food safety methods in a food business under supervision	L2, C4 Written & Practical
13285	Handle and maintain knives in a commercial kitchen	L2, C2 Practical
13290	Prepare fruit and vegetable cuts in a commercial kitchen	L2, C2 Practical
13283	Prepare and assemble, and present salads for service	L2, C2 Practical

The Learning Place | Health & Safety 2-Day

Course Requirements:

- Learners must be year 12 or 13
- Recommendation of up to 20 learners per course
- Learners must wear closed toed shoes
- Have an area of your school begging for a zhoosh up, or staff cars crying out for a clean?

If held onsite at a school, it is ideal to be provided with an area for learners to clean and tidy. However, we can create our own simulated environment in the classroom.

Unit Standards	US Title	Level, Credits & Assessment Style
497	Demonstrate knowledge of workplace health and safety requirements	L1, C3 Written
30265	Apply health and safety risk assessment to a job role	L3, C8 Written & Practical
17593	Apply safe work practices in the workplace	L2, C4 Written & Practical

The Learning Place | Security 3-Day

Course Requirements:

- Learners must be year 12 or 13
- Recommendation of 16 learners per course

Unit Standards	US Title	Level, Credits & Assessment Style
27364	Demonstrate knowledge of the security industry in the preemployment context	L2, C4 Written
30265	Apply health and safety risk assessment to a job role	L3, C8 Written & Practical
27360	Describe conflict management in a security context	L3, C4 Written
27361	Manage conflict situations in a security context	L3, C4 Practical

The Learning Place | Group Leadership 2-Day

Course Requirements:

- Learners must be year 12 or 13
- Recommendation of up to 20 learners per course

Unit Standards	US Title	Level, Credits & Assessment Style
4864	Demonstrate knowledge of recreation needs of target groups	L3, C4 Written
9681	Contribute within a team or group which has an objective	L3, C3 Written & Practical
30265	Apply health and safety risk assessment to a job role	L3, C8 Written

The Learning Place | Communication & Teamwork 2-Day

Course Requirements:

- Learners must be year 12 or 13
- Recommendation of up to 20 learners per course

Unit Standards	US Title	Level, Credits & Assessment Style
9694	Demonstrate and apply knowledge of communication process theory	L3, C4 Written
9681	Contribute within a team or group which has an objective	L3, C3 Written & Practical
11097	Listen actively to gain information in an interactive situation	L3, C3 Written & Practical

The Learning Place | Confidence & Resilience 2-Day

Course Requirements:

- Learners must be year 11, 12 or 13
- Activewear is recommended
- Recommendation of up to 22 learners per course

Note: The content on this course may cause learners to bring up sensitive topics.

Keep this in mind when enrolling learners and inform us of any important information that we should be mindful of on this course.

Unit Standards	US Title	Level, Credits & Assessment Style
12355	Describe strategies for managing stress	L2, C3 Written
1827	Identify personal support needs and services in the local community	L2, C2 Written
7123	Apply a problem-solving method	L2, C3 Written

The Learning Place | Sports Coaching 2-Day

Course Requirements:

- Learners must be year 12 or 13
- Recommendation of up to 20 learners per course
- Learners are required to wear appropriate clothing for participating in sporting activities
- Learners must currently be involved in a sport

Unit Standards	US Title	Level, Credits & Assessment Style
20673	Demonstrate knowledge of injuries, injury prevention and risks and hazards associated with sport or recreation	L3, C5 Written
22771	Plan beginner-level coaching sessions for sport participants	L3, C6 Written