

The learning place

Te Wahi Ako



2024

Vocational Pathways Course Prospectus



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ABOUT US

Kia ora koutou katoa

The Learning Place Te Wahi Ako is a Category 1 private training establishment. We are the largest single provider of vocational training in the secondary school sector in Aotearoa. At the heart of our values is the kaupapa of uru, access to education. We provide alternative ways to support NCEA achievement by teaching tangible skills for learners to take into employment and life.

Working alongside secondary schools throughout Aotearoa, we deliver accessible, innovative, and meaningful vocational training. Our short courses are relevant, engaging, and combine theoretical and practical learning. Interactive learning experiences and a range of engaging activities help learners understand and practise different concepts and skills. Assessments are created with a combination of unit standards that align with vocational pathway credits.

Our courses are regularly updated and refined based on moderation trends, industry demand, stakeholder feedback, and course observations. We use reflective practices to ensure that The Learning Place continues to provide high quality learning and assessing, with opportunities for meaningful and successful outcomes for learners. These practices are supported by our dedicated kaiako and Academic Team through professional development and self-reflection processes.

Kei kōnei mātou hei whakakōtahi ai te mātauranga. Kia whakawhanake i ā tātou ākonga hei puāwai, hei whakamanawa mō ō rātou ōranga. Haumi e, Hui e, Taiki e!

We come together to share knowledge and experiences to empower and grow our learners so that they can gain confidence and skills for their future.

We look forward to working with you for another year.

Nga mihi

Piet van de Klundert

Kaiarahi (Director)

THE LEARNING PLACE WHĀNAU



PIET VAN DE KLUNDERT

KAIĀRAHI / DIRECTOR
GOVERNANCE BOARD

- Bachelor of Arts - History
- Bachelor of Management and Innovation
- Adult Learning Diploma
- Member of the Institute of Directors



MICHAEL WOOD

ACADEMIC MANGER
GOVERNANCE BOARD

- Post Graduate Certificate in Teaching
- Bachelor of Arts - History and Geography
- National Certificate Adult Literacy and Numeracy Education



YONINA JAMIESON

MODERATION MANAGER
GOVERNANCE BOARD

- Graduate Diploma in Secondary Teaching
- Bachelor of Arts - English and Art History



TRUDY QUIRK

SALES & MARKETING MANAGER /
SCHOOLS LIAISON
GOVERNANCE BOARD

- Studying towards a Bachelor of Applied Management
- Dunedin Stopping Violence Governance Board Member



SAM OATES

KAIIAKO

- Bachelor of Science - Psychology
- Bachelor of Arts - Sociology
- NZ Certificate in Adult and Tertiary Teaching L4



JAMES FROOD

KAIIAKO

- NZ Certificate in Adult and Tertiary Teaching L4



WENDY REMINGTON

KAIIAKO

- National Certificate Adult Literacy and Numeracy Education
- National Certificate of Hotel Catering/ Management



ZACH WALLACE-BELL

KAIIAKO

- Diploma In Secondary Teaching
- Bachelor of Applied Visual Art
- Bachelor of Design Innovation



KELLIE TAYLOR

KAIIAKO

- National Certificate Adult Literacy and Numeracy Education
- National Certificate in Hairdressing Management



ADAM JONES

KAIIAKO

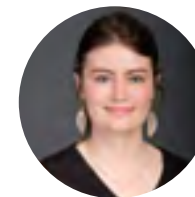
- Diploma Exercise Leadership and Sports Science



BONA HICKS

ONLINE COORDINATOR

- Bachelor of Arts - Psychology

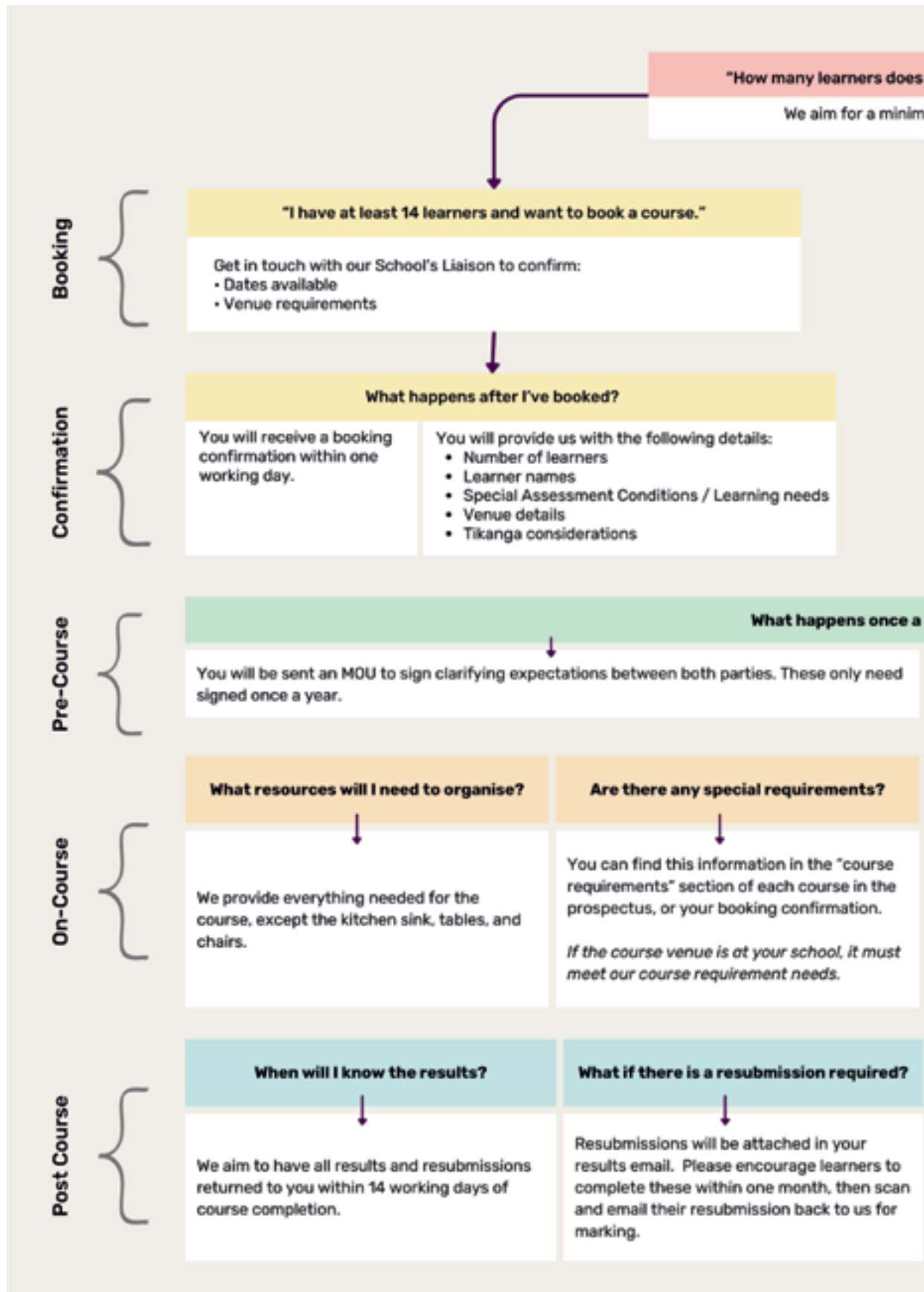


EMILY GRAHAM

ADMINISTRATION COORDINATOR

- Bachelor of Arts - English and Art History

OUR PROCESS



Join our mailing list by emailing:
bookings@thelearningplace.co.nz or call 0800 800 415

How many learners do I need to run a course?

Minimum of 14 learners.

"I want to book a course but only have two learners."

You can:

- Book learners onto one of our advertised courses in your region by providing:
 - Learner names
 - Special Assessment Conditions / Learning needs
- Or express your interest with our School's Liaison and talk through possible options.

What happens after I've booked?

You will receive a booking confirmation once the course has reached its minimum numbers.

When will my course be confirmed?

You will be emailed a pre course workbook to distribute to learners as preparation for the course.

What if learners are late or absent?

If you know learners are going to be late or absent, please let our office know so we can put a potential plan in place.

If learners are late or absent for part of a course, they may not be able to achieve all unit standards offered.

What if learners have incomplete assessments?

If learners attend all of the course but still have written areas of assessment incomplete, this will be emailed back to the school for them to complete after the course.

Do learners get a certificate?

Digital certificates for each learner will be attached in the results email.

Who reports learner results to NZQA?

Once you have received learner results, please report these using your school's credit reporting system.

WORK READY COURSES

Entering employment can be far less daunting for learners when they know what to expect and are familiar with their environment. These courses introduce learners to entry level skills required for a range of different workplace contexts.

WORK READY BARISTA

Welcome to The Learning Place Café!

Wash those hands and pop on an apron for this simulated café experience. Ākonga will learn and demonstrate safe work practices, espresso beverage making, and customer interactions in a café environment.

Day One:

Practice makes perfect: Today ākonga will learn about equipment and ingredients needed to create espresso beverages, important customer service skills, and safe work practices in a café. They will then practise using espresso equipment to make and serve popular espresso beverages safely and politely to simulated customers.

Day Two:

Get ready to be greeted with a smile, because today ākonga will be demonstrating their best customer greetings, personal presentation, and assistance while making and serving a range of popular espresso beverages. There shouldn't be a dirty espresso machine in sight, as ākonga demonstrate important café health and safety requirements and espresso equipment cleaning techniques.



**Two
days**

\$290
+ GST
per learner

Course Requirements:

- Learners must be year 11, 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.

Unit Standards	US Title	Level	Credits	Assessment Style
28145	Interact with customers in a service delivery context	2	2	Practical
17593	Apply safe work practices in the workplace	2	4	Written & Practical
17285	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision	2	4	Written & Practical

BARISTA

From bean to beverage, ākonga will follow the full journey of coffee.

Day One:

"Did you know that coffee beans are green before being roasted?" From understanding growing conditions for coffee plants, to bean harvesting, processing, roasting, and storage; ākonga will become coffee experts. Want a short or long black? Ākonga will have you covered by practising and presenting black coffees today.

Day Two:

"Would you like that with soy or regular milk?" Today ākonga will heat and stretch milk to create flat whites, cappuccinos, hot chocolates, and other milk-based beverages. They will also learn about the specific equipment and ingredients needed to create espresso beverages, and important techniques for cleaning espresso equipment.



**Two
days**

\$290
+ GST
per learner

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.

Unit Standards	US Title	Level	Credits	Assessment Style
17284	Demonstrate knowledge of coffee origin and production	3	3	Written
17285	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision	2	4	Written & Practical

What is the difference between these two courses? The Barista course is more advanced and in-depth, whereas Work Ready Barista has been designed to also cater to year 11 ākonga.

WORK READY COURSES

Entering employment can be far less daunting for learners when they know what to expect and are familiar with their environment. These courses introduce learners to entry level skills required for a range of different workplace contexts.

WORK READY DRINK SERVICE

Welcome aboard this Learning Place Airways Flight!

Buckle up for this hands-on course where ākonga will safely prepare and serve plunger coffee, tea, water, soft drinks and mocktails in simulated domestic and first-class flight environments.

Day One:

"Would you like sugar with that?" Ākonga will learn about common non-alcoholic beverages, then prepare and serve plunger coffee, tea, water, and soft drinks on a simulated domestic flight. No need to worry about turbulence; ākonga will gain vital skills for working in hospitality environments safely.

Day Two:

Ākonga are moving up to first-class! They will make multiple mocktails on a simulated first-class flight, then acquire and demonstrate skills for providing exceptional customer service. Not happy with a drink you received? No need to worry; ākonga will know how to deal with difficult customers and common complaints.



**Two
days**

\$290
+ GST
per learner

Course Requirements:

- Learners must be year 11, 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 may be discussed in context.*

Unit Standards	US Title	Level	Credits	Assessment Style
57	Provide customer service	2	2	Written & Practical
14425	Prepare and serve hot and cold non-alcoholic drinks for a commercial hospitality establishment	2	5	Written & Practical
21057	Prepare, construct, and garnish mocktails for the hospitality industry	1	2	Practical
17593	Apply safe work practices in the workplace	2	4	Written & Practical

BARTENDING

Grab a glass but don't expect a generous pour, as ākongā will be learning how to serve alcohol responsibly. Ākongā will understand characteristics of popular alcoholic and non-alcoholic beverages served in bars and restaurants, and how to serve customers in different licensed premises.

Day One:

Prepare to be flattered, as ākongā will be checking IDs today. Ākongā will understand the penalties they could face for irresponsible alcohol service, and role play strategies to prevent and deal with intoxication on a simulated licensed premises.

Day Two:

Today ākongā will be muddling, blending, layering, and shaking their way into making a range of creative non-alcoholic cocktails. They will also learn about the characteristics of popular spirits, liqueurs, RTDs, and non-alcoholic mixers, and serve customers in another simulated licensed premises.



Two
days

\$290
+ GST
per learner

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	3	2	Written
14420	Describe alcoholic and non-alcoholic beverages	3	3	Written
11817	Serve customers face to face in a wide range of contexts	3	4	Practical

WORK READY COURSES

Entering employment can be far less daunting for learners when they know what to expect and are familiar with their environment. These courses introduce learners to entry level skills required for a range of different workplace contexts.

WORK READY KITCHEN

New course in 2024

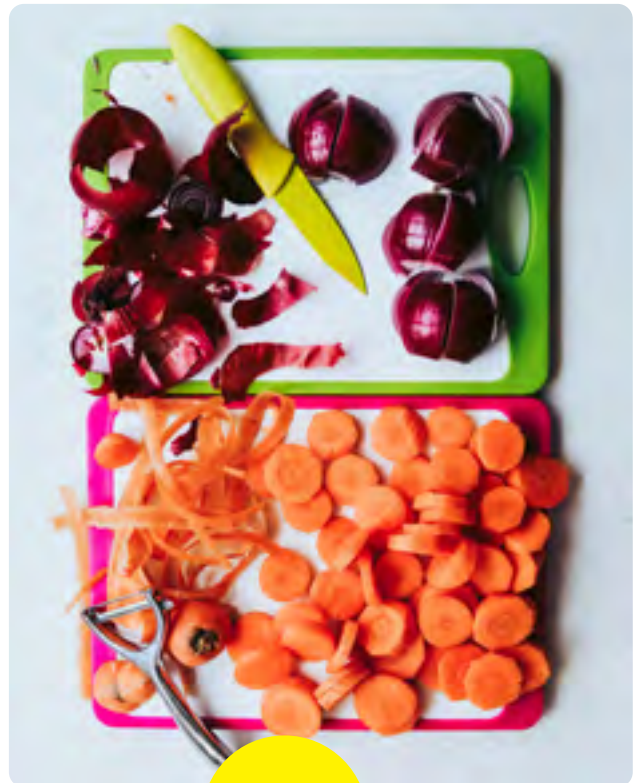
*Ready to handle knives safely, store food correctly, and make a range of healthy, delicious kai?
"Yes, Chef."*

Day One:

Slicing and dicing their way into day one, ākonga will practise safely handling, using, sharpening, and storing knives. They will prepare fruit and vegetables in an array of different cuts including julienne and chiffonade. Ākonga will also understand how to safely prepare and store different cold foods to avoid cross-contamination and illness.

Day Two:

Day two is turning up the heat with ākonga using safe food and knife practices to prepare, make and cook hot and cold foods. Ākonga will use the products they prepared yesterday to finish making a range of salads.



Two days

\$290
+ GST
per learner

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	2	4	Written & Practical
13285	Handle and maintain knives in a commercial kitchen	2	2	Practical
13280	Prepare fruit and vegetable cuts in a commercial kitchen	2	2	Practical
13283	Prepare and assemble, and present salads for service	2	2	Practical

HEALTH AND SAFETY

Hold onto your hard hats as ākonga grow their understanding and application of safe work practices in a simulated facilities management context. Skills acquired on this course will be usefully applied to any workplace or job role.

Day One:

Throw on those high vis jackets! Today ākonga will understand the H&S rights and responsibilities of employers and employees in all workplace contexts. In groups, ākonga will create their own simulated facilities management workplace and walk in the shoes of health and safety managers by creating safe work practices, signage, hazard registers, and SOPs to use and follow tomorrow.

Day Two:

From PPE to cleaning products, we will provide it all. Today ākonga will be applying the safe work practices they learned about yesterday by working safely in a simulated facilities management role. Ākonga will leave this course confident in assessing and reducing risks in any workplace environment.



Two days

\$290
+ GST
per learner

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	1	3	Written
30265	Apply health and safety risk assessment to a job role	3	8	Written & Practical
17593	Apply safe work practices in the workplace	2	4	Written & Practical

WORK READY COURSES

Entering employment can be far less daunting for learners when they know what to expect and are familiar with their environment. These courses introduce learners to entry level skills required for a range of different workplace contexts.

SECURITY

Put away those spotlights! The search for security, police, and defence pathways is over. Secure a spot on this interactive course to unlock key skills for dealing with conflict situations.

Day One:

Somebody call 111 because today ākongā will be demonstrating how to respond in emergency situations as a security officer. Ākongā will also understand roles, responsibilities, and legal authorities of security officers - including knowing how much force can be used in different situations.

Day Two:

I spy a potential weapon, intoxicated person, and slippery surface. Today ākongā will identify common hazards in security contexts and learn how to manage risks to reduce harm. Roger that! Ākongā will also learn and apply the phonetic alphabet, 24-hour clock, and brevity codes.

Day Three:

Enjoy calm voices and safe distances as ākongā apply de-escalation techniques to a wide range of conflict situations. Today ākongā will be using hazard management, emergency response, legal authority, and conflict management skills in simulated security role plays, as a security officer.



Three days

\$400
+ GST
per learner

Interested in a work placement?

Contact our School's Liaison to discuss potential work experience opportunities in your region.

Course Requirements:

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



In partnership with the New Zealand Security Association, learners who complete this course may be connected with local security workplaces for possible work experience options. Please email bookings@thelearningplace.co.nz to enquire.

Unit Standards	US Title	Level	Credits	Assessment Style
27364	Demonstrate knowledge of the security industry in the pre-employment context	2	4	Written
30265	Apply health and safety risk assessment to a job role	3	8	Written & Practical
27360	Describe conflict management in a security context	3	4	Written
27361	Manage conflict situations in a security context	3	4	Practical

ESSENTIAL SKILLS COURSES

Self-management, teamwork, resilience, organisation, and wellbeing are all vital skills for ākonga to continue developing. These courses help ākonga learn and practise essential skills needed within and beyond the classroom.

GROUP LEADERSHIP

Follow the leaders!

After understanding how different leadership styles and skills can be adapted to safely engage and motivate others, ākonga will work in teams to plan and lead interactive activity sessions that meet the specific needs of teenage target groups.

Day One:

Today teamwork will be making the dream work, as ākonga cooperate in groups to plan safe, interactive activities that they will then lead tomorrow. Ākonga will understand their own natural leadership styles and the pros and cons of using other styles. From setting clear boundaries to providing guidance and motivation, ākonga will also consider how to adapt leadership skills to help overcome potential group participation barriers.

Day Two:

Leading into day two, ākonga will be preparing and preventing instead of repairing and repenting by identifying and controlling any potential hazards associated with their team activities. Then, step aside teachers, as your future leaders are coming through! Groups of ākonga will take turns leading fun activity sessions, using the safety and leadership skills they acquired yesterday.



Two
days

\$290
+ GST
per learner

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	3	4	Written
9681	Contribute within a team or group which has an objective	3	3	Written & Practical
30265	Apply health and safety risk assessment to a job role	3	8	Written

ESSENTIAL SKILLS COURSES

Self-management, teamwork, resilience, organisation, and wellbeing are all vital skills for ākonga to continue developing. These courses help ākonga learn and practise essential skills needed within and beyond the classroom.

COMMUNICATION AND TEAMWORK

Grab those phones and start posting because Let's Learn is needing creative marketing that communicates their business to younger audiences. TikTok... the teams' re-branding proposals aren't going to make themselves. Teams of ākonga have been "hired" by Let's Learn to create a re-branding proposal that advertises their business to teenage target markets. Along the way, ākonga will learn about crucial communication, teamwork, and active listening skills.

Day One:

Listen up! Because today ākonga will be learning and demonstrating their best active listening skills. Want to know more? No worries: questioning is great evidence of listening. Ākonga will also learn about common communication barriers they may face in their lives, and practical solutions for overcoming these. They will then utilise these new skills in teams, by working together to draft a marketing proposal that clearly engages and communicates messages to teenage target markets.

Day Two:

Hit like and subscribe as today ākonga are making and presenting their team's final marketing ideas. Prepare to see some sharable TikToks, logos, posts, and slogans. "Two words... sounds like..." Today ākonga will also learn the significance of non-verbal communication and reflect on how communication situations they have experienced could have been more effective and efficient.



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	3	4	Written
9681	Contribute within a team or group which has an objective	3	3	Written & Practical
11097	Listen actively to gain information in an interactive situation	3	3	Written & Practical

CONFIDENCE AND RESILIENCE

Take a deep breath and relax as ākonga explore stress management techniques, useful support services, and problem-solving methods.

Day One:

Sometimes the simplest problems can cause stress, especially without knowing healthy ways to deal with them. Today ākonga will be identifying sources of stress in their lives and exploring stress management techniques, and problem-solving methods to help alleviate these stresses. From breathing techniques to meditation walks, courses will be adapted to suit the needs and comfortability levels of ākonga.

Day Two:

Support is always near, and today ākonga will be investigating relevant support services available to them in Aotearoa New Zealand. Ākonga will also work to solve a complex problem of their own using problem solving methods like pros and cons, brainstorming, and the six thinking hats.



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

Two
days

\$290
+ GST
per learner

Unit Standards	US Title	Level	Credits	Assessment Style
12355	Describe strategies for managing stress	2	3	Written
1827	Identify personal support needs and services in the local community	2	2	Written
7123	Apply a problem-solving method	2	3	Written

SPORT & FITNESS COURSES

These courses are designed to reward, acknowledge, and build on the valuable skills learners are already demonstrating in sporting contexts.

SPORTS COACHING

Take a shot at becoming a confident coach with game winning communication, planning, and mentoring skills. From Netball to Football, this course will cover coaching skills that can be applied to any sport.

Day One:

Freeze those ice packs, as today ākonga will simulate responses to common sporting injuries and learn how to keep participants safe. Ākonga will also participate in kaiako led coaching sessions to understand key communication and participant development techniques.

Day Two:

There will be no benchwarmers today as ākonga plan and model their own coaching sessions, as well as participate in the coaching sessions of other ākonga.



Two
days

\$290
+ GST
per learner

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	3	5	Written
22771	Plan beginner-level coaching sessions for sport participants	3	6	Written

SPORTS SPECIFIC COURSE

The Learning Place has partnered with national sporting bodies to deliver courses specific to sporting codes in coaching, officiating, and the culture of the sporting code in Aotearoa New Zealand.

RUGBY COACHING

Huddle in for this interactive course where ākonga will learn communication, planning, and mentoring skills to become a confident rugby coach.

Day One:

Kicking into day one, ākonga will discuss characteristics of small black rugby players and explore how coaching sessions can help support their skill development. Through kaiako led coaching sessions, ākonga will learn how warm-ups, activities, and cool downs target and support player development.

Day Two:

Grab out the first aid kit, as today ākonga will simulate responses to common rugby injuries and learn how to keep participants safe on the field. Ākonga will also understand how to cater coaching sessions to the individual needs of different participants and groups.

Day Three:

Knocking on to day three, ākonga will plan and model their own coaching sessions as well as participate in the coaching sessions of other ākonga.



Three
days

In
partnership with
NZ Rugby



\$350
+ GST
per learner

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 rugby activities
- Learners must currently be involved in a rugby team

Unit Standards	US Title	Level	Credits	Assessment Style
25805	Demonstrate knowledge of individual and group characteristics and needs for coaching participants in sport	3	3	Written
20673	Demonstrate knowledge of injuries, injury prevention and risks and hazards associated with sport or recreation	3	5	Written
22771	Plan beginner-level coaching sessions for sport participants	3	6	Written

SPORT SPECIFIC COURSE

The Learning Place has partnered with national sporting bodies to deliver courses specific to sporting codes in coaching, officiating, and the culture of the sporting code in Aotearoa New Zealand.

RUGBY REFEREEING

Ākonga will be blowing their whistles with confidence knowing how to apply rugby rules, communication skills, and player management in a rugby referee role.

Day One:

"Captains - over here please". Today ākonga will learn crucial communication skills referees require when dealing with different people. Throughout the day ākonga will practise these skills by running and refereeing their own matches.

Day Two:

Avoid being sent to the bin, as today ākonga will learn strategies and tools to manage rugby players on the field. Put the handbags down, as ākonga learn how to identify conflict on the field, the consequences of letting tensions boil over and why it's important for players to trust the officials.

Day Three:

"Crouch. Bind. Set." Today ākonga will learn how to referee by applying the specific rules of rugby as a referee.



Three days

\$350
+ GST
per learner

In partnership with
NZ Rugby



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 rugby activities
- Learners must currently be involved in a rugby team

Unit Standards	US Title	Level	Credits	Assessment Style
31385	Demonstrate knowledge of communication and people management as an official in sports	3	6	Written
31387	Describe the application of rules and strategies for officiating at sports events for a selected sport	3	7	Written

THE RUGBY WAY

Te Pou Maioha – Be Welcoming

Te Pou Hiranga – Be your Best

Te Pou Ihiihi – Be Passionate

Te Pou Tika – Play Fair

Centred on the Four Pou of the Rugby Way, this course will promote an inclusive rugby culture that fosters a safe and inclusive game for everyone and anyone.

Day One:

Using target groups identified by New Zealand Rugby, ākonga will explore the benefits and barriers of these groups participating in rugby, and solutions to overcome barriers. Ākonga will consider the physical, emotional, and social benefits of playing rugby and how to meet the unique physical and mental needs of different players.

Day Two:

Touching down into day two, ākonga will participate in kaiako led drills to examine how rules and environments can be adapted to make rugby inclusive and accessible for all.



Three days

\$350
+ GST
per learner

In partnership with
NZ Rugby



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 rugby activities
- Learners must currently be involved in a rugby team

Unit Standards	US Title	Level	Credits	Assessment Style
4864	Demonstrate knowledge of recreation needs of target groups.	3	4	Written
31679	Demonstrate knowledge of participant welfare and wellbeing in a sports environment.	3	6	Written

ONE DAY COURSES

The following unit standards can be delivered as one day options. These courses are designed to slot in alongside other courses being delivered in your area.

Course Requirements:

For level 1 and 2 courses, learners must be year 11, 12, or 13

For level 3 courses, learners must be year 12, or 13

Recommendation of up to 20 learners per course

For US167:

- *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.*

One
day

\$175
+ GST
per learner

Unit Standards	US Title	Level	Credits	Assessment Style
497	Demonstrate knowledge of workplace health and safety requirements	1	3	Written
167	Practise food safety methods in a food business under supervision	2	4	Written & Practical
7123	Apply a problem-solving method	2	3	Written
12349	Demonstrate knowledge of time management	2	3	Written
30265	Apply health and safety risk assessment to a job role	3	8	Written & Practical

2024 COURSE BREAKDOWN

	US#	US Title	Level	Credits	Assessment Style
Work Ready Barista	28145	Interact with customers in a service delivery context	2	2	Practical
	17593	Apply safe work practices in the workplace	2	4	Written & Practical
	17285	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision	2	4	Written & Practical
	12349	Demonstrate knowledge of time management	2	3	Written
	30265	Apply health and safety risk assessment to a job role	3	8	Written & Practical
US#	US Title	Level	Credits	Assessment Style	
Barista	17284	Demonstrate knowledge of coffee origin and production	3	3	Written
	17285	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision	2	4	Written & Practical
US#	US Title	Level	Credits	Assessment Style	
Work Ready Drink Service	57	Provide customer service	2	2	Written & Practical
	14425	Prepare and serve hot and cold non-alcoholic drinks for a commercial hospitality establishment	2	5	Written & Practical
	21057	Prepare, construct, and garnish mocktails for the hospitality industry	1	2	Practical
	17593	Apply safe work practices in the workplace	2	4	Written & Practical
US#	US Title	Level	Credits	Assessment Style	
Bartending	4645	Demonstrate knowledge of maintaining a responsible drinking environment as a server in a licensed premises	3	2	Written
	14420	Describe alcoholic and non-alcoholic beverages	3	3	Written
	11817	Serve customers face to face in a wide range of contexts	3	4	Practical
US#	US Title	Level	Credits	Assessment Style	
Work Ready Kitchen	167	Practise food safety methods in a food business under supervision	2	4	Written & Practical
	13285	Handle and maintain knives in a commercial kitchen	2	2	Practical
	13280	Prepare fruit and vegetable cuts in a commercial kitchen	2	2	Practical
	13283	Prepare and assemble, and present salads for service	2	2	Practical
US#	US Title	Level	Credits	Assessment Style	
Group Leadership	4864	Demonstrate knowledge of recreation needs of target groups	3	4	Written
	9681	Contribute within a team or group which has an objective	3	3	Written & Practical
	30265	Apply health and safety risk assessment to a job role	3	8	Written
US#	US Title	Level	Credits	Assessment Style	
Communication and Teamwork	9694	Demonstrate and apply knowledge of communication process theory	3	4	Written
	9681	Contribute within a team or group which has an objective	3	3	Written & Practical
	11097	Listen actively to gain information in an interactive situation	3	3	Written & Practical
US#	US Title	Level	Credits	Assessment Style	
Confidence and Resilience	12355	Describe strategies for managing stress	2	3	Written
	1827	Identify personal support needs and services in the local community	2	2	Written
	7123	Apply a problem-solving method	2	3	Written
US#	US Title	Level	Credits	Assessment Style	
Health and Safety	497	Demonstrate knowledge of workplace health and safety requirements	1	3	Written
	30265	Apply health and safety risk assessment to a job role	3	8	Written & Practical
	17593	Apply safe work practices in the workplace	2	4	Written & Practical
US#	US Title	Level	Credits	Assessment Style	
Security	27364	Demonstrate knowledge of the security industry in the pre-employment context	2	4	Written
	30265	Apply health and safety risk assessment to a job role	3	8	Written & Practical
	27360	Describe conflict management in a security context	3	4	Written
	27361	Manage conflict situations in a security context	3	4	Practical
US#	US Title	Level	Credits	Assessment Style	
Sport Coaching	20673	Demonstrate knowledge of injuries, injury prevention and risks and hazards associated with sport or recreation	3	5	Written
	22771	Plan beginner-level coaching sessions for sport participants	3	6	Written
US#	US Title	Level	Credits	Assessment Style	
Rugby Coaching	25805	Demonstrate knowledge of individual and group characteristics and needs for coaching participants in sport	3	3	Written
	20673	Demonstrate knowledge of injuries, injury prevention and risks and hazards associated with sport or recreation	3	5	Written
	22771	Plan beginner-level coaching sessions for sport participants	3	6	Written
US#	US Title	Level	Credits	Assessment Style	
Rugby Referee	20673	Demonstrate knowledge of injuries, injury prevention and risks and hazards associated with sport or recreation	3	5	Written
	22771	Plan beginner-level coaching sessions for sport participants	3	6	Written
US#	US Title	Level	Credits	Assessment Style	
The Rugby Way	4864	Demonstrate knowledge of recreation needs of target groups.	3	4	Written
	31679	Demonstrate knowledge of participant welfare and wellbeing in a sports environment.	3	6	Written
US#	US Title	Level	Credits	Assessment Style	
One Day Courses	497	Demonstrate knowledge of workplace health and safety requirements	1	3	Written
	167	Practise food safety methods in a food business under supervision	2	4	Written & Practical
	7123	Apply a problem-solving method	2	3	Written
	12349	Demonstrate knowledge of time management	2	3	Written
	30265	Apply health and safety risk assessment to a job role	3	8	Written & Practical

GET IN TOUCH WITH ANY ENQUIRIES OR BOOKINGS.

Our team would love to talk with you about
training options for your ākonga.

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