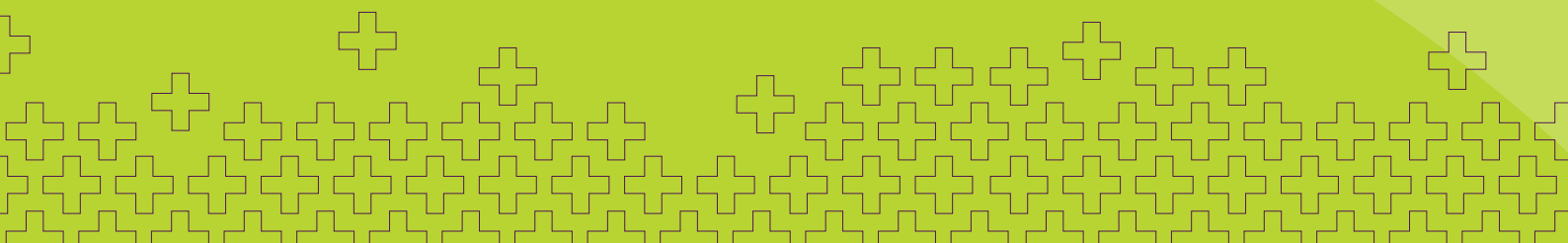




2025

Vocational Pathways Course Prospectus





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**Find out more
about studying
with us**



About Us

Kia ora koutou katoa.

This year we celebrate 15 years of our mahi with secondary schools!

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 pathways to support NCEA achievement by teaching tangible skills for learners to take into employment and life.

Working alongside secondary schools throughout the country, 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.

2

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.

Ngā mihi

Piet van de Klundert
Kaiārahi (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



Trudy Quirk
Sales & Marketing
Manager / Schools
Liaison
Governance Board

- Bachelor of Applied Management Degree
- Dunedin Stopping Violence Governance Board Member



Michael Wood
Academic Manager
Governance Board

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



Yonina Jamieson
Quality Assurance
Manager
Governance Board

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



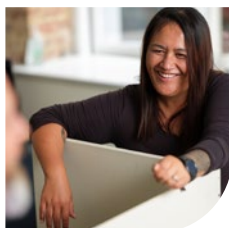
Sam Oates
Kaiako

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



James Frood
Kaiako

- NZ Certificate in Adult and Tertiary Teaching L4



Kellie Taylor
Kaiako

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



Adam Jones
Kaiako

- Diploma Exercise Leadership and Sports Science



Peti Kiwha
Kaiako

- TAE40116 Certificate IV in Training and Assessment
- SIT20316 Certificate II in Hospitality
- SIT30316 Certificate III in Hospitality
- SIT30116 Certificate III in Tourism
- CHC41215 Certificate IV in Career Development



Wendy Remington
Kaiako

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



Justine Williams
Kaiako

- Diploma in Hospitality Management
- Studying towards Level 4 Certificate in Adult Teaching



Bona Hicks
Online Coordinator

- Bachelor of Arts – Psychology



Emily Graham
Academic Coordinator

- Bachelor of Arts – English and Art History



Savannah Simon
Bookings & Marketing
Coordinator

- New Zealand Certificate in Health and Wellbeing L2
- National Certificate of Educational Achievement L2

Our Process

Booking a School Course:

Interested in us delivering a course for your learners? Simply send us an enquiry through our updated website telling us:

- *The course you want*
- *Preferred course dates*
- *The number of learners you have (we aim for a minimum of 14 learners for a course to run)*
- *If the course can run at your school*
- *Your details*

Can't meet the minimum numbers? Still submit an enquiry, as we can investigate demand in your area to create a mixed course with other learners and schools.

We will review your enquiry and either confirm your course or provide alternative options to get things moving.

Registering Your Learners:

Wanting to add learners to one of our advertised courses? Use our updated website to easily see the courses coming up in your area! Simply select the course you want to add learners to and enter the following details:

- *Learner names*
- *Learner year levels*
- *Learning needs and notes*

You will receive an email confirming your learner registrations.

Get in touch with any enquiries or bookings!

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

0800 800 415

bookings@thelearningplace.co.nz

www.thelearningplace.co.nz



What happens once a course is confirmed?

- You will be sent an MOU to sign clarifying expectations between both parties. These only need signed once a year.
- You will be emailed a pre course workbook to distribute to learners as preparation for the course.



What resources will I need to organise?

We provide everything needed for the course, except the kitchen sink, tables, and chairs.



What if learners are late, absent, or can only attend one day of a course?

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 or any of the unit standards offered.



When will I know the results?

We aim to have all results and resubmissions returned to you within 14 working days of course completion.



Do learners get a certificate?

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



Are there any special requirements?

You can find this information in the 'course requirements' section of each course in the prospectus, or your booking confirmation.

If the course venue is at your school, it must meet our course requirement needs.



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.



What if there is a resubmission required?

Resubmissions will be attached in your results email. Please encourage learners to complete these within one month, then scan and email their resubmission back to us for marking.



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.

Course Requirements:

- Ākonga must be year 11,12 or 13
- Recommendation of up to 20 ākonga per course
- Ākonga must wear closed-toed shoes
- If held onsite at a school, there must be immediate access to water, power outlets and adequate bench space.

US#	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



\$295 + GST
per ākonga

2
days

Course Requirements:

- *Ākonga must be year 12 or 13*
- *Recommendation of up to 20 ākonga per course*
- *Ākonga must wear closed-toed shoes*
- *If held onsite at a school, there must be immediate access to water, power outlets, and adequate bench space.*

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.

US#	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



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.

Course Requirements:

- Ākonga must be year 11, 12 or 13
- Recommendation of up to 20 ākonga per course
- Ākonga 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.

US#	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



Course Requirements:

- *Ākonga must be year 12 or 13*
- *Recommendation of up to 20 ākonga per course*
- *Ākonga 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.*

Bartending

Grab a glass but don't expect a generous pour, as ākonga will be learning how to serve alcohol responsibly.

Ākonga 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 ākonga will be checking IDs today. Ākonga 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 ākonga 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.

US#	US Title	Level	Credits	Assessment Style
4645	Demonstrate knowledge of maintaining a responsible drinking environment as a server in 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 Kitchen

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.

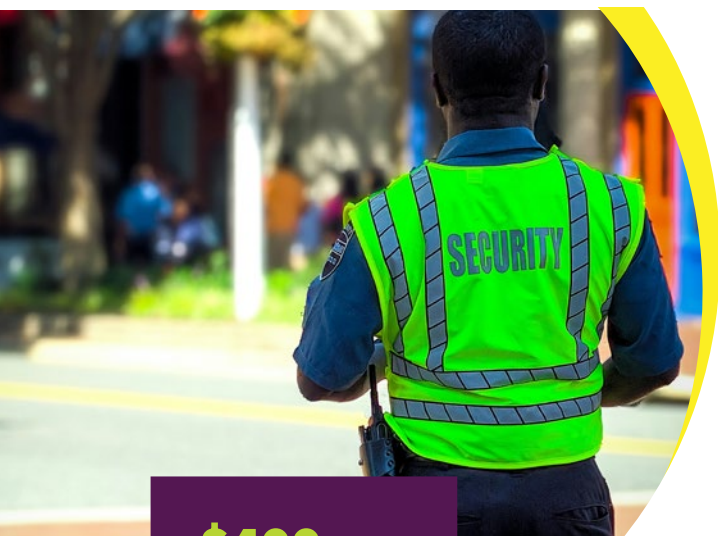
Day Two

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.

Course Requirements:

- Ākonga must be year 11, 12 or 13
- Recommendation of up to 16 ākonga per course
- Ākonga 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.

US#	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



\$400 + GST
per ākonga

3
days

Course Requirements:

- Ākonga must be year 12 or 13
- Recommendation of 16 ākonga per course.

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 ākonga will be demonstrating how to respond in emergency situations as a security officer. Ākonga 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 ākonga will identify common hazards in security contexts and learn how to manage risks to reduce harm. Roger that! Ākonga will also learn and apply the phonetic alphabet, 24-hour clock, and brevity codes.

Day Three

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

US#	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



Work Ready 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.

Course Requirements:

- Ākonga must be year 12 or 13
- Recommendation of up to 20 ākonga per course
- Ākonga 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.

US#	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



Advanced Health and Safety (New)

Scan those paint swatches and choose a low VOC paint!

Ākonga will be working for a simulated interior decorating and painting company who have been contracted to re-design and renovate a classroom to make it a more exciting space for teenagers. Skills acquired on this course will be usefully applied to any workplace or job role.

Day One

I spy another hazard! Today ākonga will understand how to identify hazards and risks in a range of workplace contexts and use the hierarchy of controls to minimise these risks. Later, ākonga will be trained to safely work for a simulated interior decorating and painting company. Groups will use catalogues and samples to create a Client Design Proposal for the simulated renovation of a classroom.

Day Two

Workplace training continues as ākonga safely practise practical tasks including using masking tape and paint to create clean lines and patterns. Lastly, using the steps required for the classroom renovation task, ākonga will create Safe Work Method Statements that assess and reduce any risks involved with the task.

Course Requirements:

- Ākonga must be year 12 or 13
- Recommendation of up to 20 ākonga per course.

US#	US Title	Level	Credits	Assessment Style
30265	Apply health and safety risk assessment to a job role	3	8	Written & Practical
19522	Undertake job safety analysis	3	3	Written & 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.



\$295 + GST
per ākonga

2
days

Course Requirements:

- Ākonga must be year 12 or 13
- Recommendation of up to 20 ākonga per course.

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 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.

14

US#	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 & Practical



\$295 + GST
per ākonga

2
days

Course Requirements:

- Ākonga must be year 12 or 13
- Recommendation of up to 20 ākonga per course.

Workplace 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 faced in the workplace, 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 workplace communication situations could have been more effective and efficient.

US#	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



Course Requirements:

- *Ākonga must be year 11, 12 or 13*
- *Activewear is recommended*
- *Recommendation of up to 22 ākonga per course.*

Note: The content on this course may cause ākonga to bring up sensitive topics. Please keep this in mind when enrolling ākonga and inform us of any important information that we should be mindful of on this course.

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.

US#	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 and Fitness Courses

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



\$295 + GST
per ākonga

2
days

Course Requirements:

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

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.

US#	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

Sport Specific Courses

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.



\$350 + GST
per ākonga

3
days

Course Requirements:

- *Ākonga must be year 12 or 13*
- *Recommendation of up to 20 ākonga per course*
- *Ākonga are required to wear appropriate clothing for participating in rugby activities*
- *Ākonga must currently be involved in a rugby team.*

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.

US#	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



\$350 + GST
per ākonga

3
days

Course Requirements:

- *Ākonga must be year 12 or 13*
- *Recommendation of up to 20 ākonga per course*
- *Ākonga are required to wear appropriate clothing for participating in rugby activities*
- *Ākonga must currently be involved in a rugby team.*

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.

US#	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.

Course Requirements:

- *Ākonga must be year 12 or 13*
- *Recommendation of up to 20 ākonga per course*
- *Ākonga are required to wear appropriate clothing for participating in rugby activities*
- *Ākonga must currently be involved in a rugby team.*

US#	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

2025 Course Breakdown

Course	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
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
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
Bartending	4645	Demonstrate knowledge of maintaining a responsible drinking environment as a server in 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 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
Work Ready 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
Advanced Health and Safety	30265	Apply health and safety risk assessment to a job role	3	8	Written & Practical
	19522	Undertake job safety analysis	3	3	Written & Practical
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
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 & Practical
Workplace 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
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
Sports 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
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
Rugby Refereeing	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	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



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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