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We're the largest provider of vocational education to high schoolers in New Zealand.

Find out why we're the best, too.





About Us

Kia ora koutou

As we anticipate the upcoming changes to NCEA in 2028 and the implementation of the industry skills curriculum, The Learning Place will engage with stakeholders across the education sector to help build a world-leading industry skills curriculum for our rangitahi and all of our partner schools.

The Learning Place is the largest provider of vocational education in secondary schools across the motu, backed by our high NZQA Category One quality assurance status. We deliver high quality courses to thousands of ākonga in secondary schools each year.

Our short courses are meaningful, relevant, and combine theoretical and practical learning. All of our courses focus on the need to upskill and develop tangible skills that can be carried into employment and life.

Our kaiako are relatable and industry experienced, working alongside ākonga to realise their potential.

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 providing high quality learning and assessment.

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 that empower our ākonga, helping them grow in confidence and skills for the future.

We look forward to working with you for another year.

Piet van de Klundert Kaiarahi

Our People



Piet van de Klundert Kaiarahi / Director Governance Board

covernance beard

- + Bachelor of Arts History
- Bachelor of Management & Innovation
- + Adult Learning Diploma
- Member of the Institute of Directors
- e: pieter@thelearningplace.co.nz



Michael Wood Academic Manger Governance Board

- Post Graduate Certificate in Teaching
- Bachelor of Arts History & Geography
- + National Certificate Adult Literacy & Numeracy Education
- e: academic@thelearningplace.co.nz



Trudy Quirk National Schools Pathways & Relationship Manager Governance Board

- Bachelor of Applied Management
- + Dunedin Stopping Violence Governance Board Member ph: 021 383 014
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Emily Graham Quality Assurance Manager

- Bachelor of Arts English & Art History
- + US11551
- + US11552



Savannah Simon Bookings Coordinator

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



Sam Oates Online Coordinator / Kaiako

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



Wendy Remmington Kajako

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



James Frood Kaiako

 NZ Certificate in Adult & Tertiary Teaching L4



Peti Kiwha Kaiako

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



Kellie Taylor Kaiako

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



Timothy Ebeling Kajako

 NZ Certificate in Adult & Tertiary Teaching L4



Adam Jones Kaiako

 Diploma in Exercise Leadership & Sports Science



Our Process

Booking a School Course:

Interested in having us deliver a course for your ākonga? It's easy to get started! Simply send us an enquiry through our website with the following details:

- The course you'd like to book
- + Preferred course dates
- The number of ākonga you have (We aim for a minimum of 14 ākonga for a course to run)
- + If the course can be held at your school
- + Your contact details

Registering Your Ākonga:

Wanting to add ākonga to one of our advertised courses? View our website to easily see the courses coming up in your area. Simply choose the course and enter the following information for each ākonga:

- Ākonga names
- Ākonga year levels
- Learning needs and notes

You will receive an email confirming your ākonga registrations.

What happens when a course is confirmed?

Once a course is confirmed, we'll send you an MOU that outlines the expectations for both parties. This agreement only needs to be signed once per year, regardless of how many courses you run. We'll also send you a precourse workbook to share with ākonga so they can prepare ahead of time.

Can't meet the minimum numbers?

No problem! Still submit an enquiry, and we'll assess demand in your area. We can combine your ākonga with those from other schools to create a mixed course.

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

Self-Funded Courses

Did you know we accept bookings from ākonga and parents who want to pay for their own course?

Mainly delivered during the school holidays and over summer, ākonga or their parents can register themselves and pay for their course through our website, with Afterpay available as a payment option. We will complete all the admin and reporting for these ākonga.

For information about availability, pricing, processes and T&Cs, please check out our website:

www.thelearningplace.co.nz

Frequently Asked Questions



What resources will I need to organise?

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



Are there any special requirements?

You can find this information under "course requirements" for each course in this prospectus, or your booking confirmation.

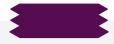
If the course venue is at your school, it must meet our course requirement needs.



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

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

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



What if ākonga have incomplete assessments?

If ākonga 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.



When will I know the results?

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



What if there is a resubmission required?

Resubmissions will be attached in your results email.

Please encourage ākonga to complete these within one month, then scan and email their resubmission back to us for marking.



Do ākonga get a certificate?

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



Who reports ākonga results to NZQA?

Once you have received ākonga results, please report these using your school's credit reporting system and our provider code (7982).



Get in touch!

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



NEW IN 2026

Customer Service Star

Grab your name tag and flash that winning smile, we're heading into the world of customer service!

What they'll learn

In this interactive, hands-on course, ākonga will explore the art of making great first impressions, handling customer queries with confidence, and creating positive service experiences across a range of settings.

From compliments to complaints, they'll tackle it all, using their adaptable service styles to charm even the grumpiest of customers.

Ākonga must attend, participate and engage in all components of this course to meet the required standard. Failure to meet these requirements may result in no academic achievement.



Requirements



Years 12 & 13



SS#	Title	Level	Credits	Format
40045	Apply customer service techniques to provide quality	3	10	Ø + 600
	customer service interactions.			

Work-Ready Barista

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.

What they'll learn

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.



Requirements





11, 12 & 13

up to 20 ākonga

Immediate access to the following is essential if held onsite:



Power outlets





US#	Title	Level	Credits	Format
28145	Interact with customers in a service delivery context.	2	2	<i>i</i> w .
17593	Apply safe work practices in the workplace.	2	4	Ø + 600
17285	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision.	2	4	⊘ + <i>™</i>

M Practical Assessment 🧷 Written Assessment 🛮 *Price is per ākonga.



Barista

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

This is a more advanced course than Work Ready Barista.

Interested in a Barista course that offers all credits at Level 3? Ask about our Coffee Craft course.

What they'll learn

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.



Requirements



Covered shoes

12 13

Years 12 & 13 Recommended for

up to 20 ākonga

Immediate access to the following is essential if held onsite:



Power outlets

F

Running water



Bench space

US#	Title	Level	Credits	Format
17284	Demonstrate knowledge of coffee origin and production.	3	3	
17285	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision.	2	4	Ø + 6M

Coffee Craft - A two-day course that offers all credits at Level 3, teaching ākonga the fundamentals of coffee preparation, customer service, and hospitality best practices.

US#	Title	Level	Credits	Format
17284	Demonstrate knowledge of coffee origin and production.	3	3	
11817	Serve customers face to face in a wide range of contexts.	3	4	w
-m .				

Beverage Service

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.

What they'll learn

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:

Akonga are moving up to first-class! They will make multiple mocktails on a simulated firstclass 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.

No alcohol is used in this course; however, alcohol may be discussed in context.



Requirements





11, 12 & 13



Immediate access to the following is essential if held onsite:



Power outlets



Runnina



US#	Title	Level	Credits	Format
57	Provide customer service.	2	2	Ø + 600
14425	Prepare and serve hot and cold non-alcoholic drinks for a commercial hospitality establishment.	2	5	Ø + @
21057	Prepare, construct, and garnish mocktails for the hospitality industry.	1	2	w
17286	Prepare and present pressed coffee for service.	2	2	Ø + M
22428	Prepare and serve tea.	2	2	Ø + W
M Pract	ical Assessment 🧷 Written Assessment *Price is per ākonga.			

Bartending

Ākonga will learn to serve alcohol responsibly, understand the characteristics of popular alcoholic and non-alcoholic drinks, and develop skills to serve customers in a range of licensed premises.

What they'll learn

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 nonalcoholic mixers, and serve customers in another simulated licensed premises.

No alcohol is used on this course; however, alcohol types and their uses are discussed.



Requirements



shoes

Years 12 & 13 Recommended for up to 20 ākonga

Immediate access to the following is essential if held onsite:



Power outlets





US#	Title	Level	Credits	Format
4645	Demonstrate knowledge of maintaining a responsible drinking environment as a server in a licensed premises.	3	2	0
14420	Describe alcoholic and non-alcoholic beverages.	3	3	
11817	Serve customers face to face in a wide range of contexts.	3	4	w

Work Ready Kitchen

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

What they'll learn

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 a variety of different cuts, including julienne and chiffonade. Ākonga will also learn how to safely prepare and store various cold foods to prevent cross-contamination and illness.

Day Two:

Day two is turning up the heat with akonga using safe food and knife practices to prepare, and cook hot and cold foods. Akonga will use the products they prepared in day one to finish making a range of salads.



Requirements









shoes

11, 12 & 13

Dietary information

Recommended for up to 16 ākonga

Immediate access to the following is essential if held onsite:



Kitchen facilities



Power outlets



Bench space

US#	Title	Level	Credits	Format
167	Practise food safety methods in a food business under supervision.	2	4	Ø + 60°
13285	Handle and maintain knives in a commercial kitchen.	2	2	w
13280	Prepare fruit and vegetable cuts in a commercial kitchen.	2	2	w
13283	Prepare and assemble and present salads for service.	2	2	W

Security

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.

What they'll learn

Day One:

Somebody call 111 because today ākonga will be demonstrating how to respond in emergencies 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, an intoxicated person, and a 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:

Calm voices and safe distances are key 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 roleplays as a security officer.



Requirements



12 & 13

ākonga

Once unit standards 27364, 27360 & 27361 are achieved, ākonga can apply to the Ministry of Justice for their Certificate of Approval, a qualification required for anyone looking to work in the private security industry.

US#	Title	Level	Credits	Format
27364	Demonstrate knowledge of the security industry in the pre- employment context.	2	4	0
30265	Apply health and safety risk assessment to a job role.	3	8	Ø + 600°
27360	Describe conflict management in a security context.	3	4	
27361	Manage conflict situations in a security context.	3	4	m.

Please note, assessment standards for this course may change during the year, but total credits won't be affected. Contact us with any questions.



Practical Assessment 🖉 Written Assessment *Price is per ākonga.

Work Ready Health & Safety

Hold onto your hard hats as ākonga grow their understanding and application of safe work practices in a simulated facilities management context.

What they'll learn

Day One:

Throw on those high vis jackets! Today, ākonga will understand the Health & Safety 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.



Requirements







Have an area of your school begging for a zhoosh up, or staff cars crying out for a clean?

If the course is held onsite at a school, it's ideal to have an area where ākonga can practice cleaning and tidying. If this isn't available, we can create a simulated environment in the classroom.

US#	Title	Level	Credits	Format
497	Demonstrate knowledge of workplace health and safety requirements.	1	3	0
30265	Apply health and safety risk assessment to a job role.	3	8	/ + m
17593	Apply safe work practices in the workplace.	2	4	Ø + @

Advanced Health & Safety

Ākonga will be working for a simulated interior decorating and painting company who have been contracted to redesign and renovate a classroom. Skills acquired on this course can be applied to any workplace or job role.

What they'll learn

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.



Requirements



12 & 13



US#	Title	Level	Credits	Format
30265	Apply health and safety risk assessment to a job role.	3	8	Ø + 600
19522	Undertake job safety analysis.	3	3	Ø + 600

Practical Assessment 🖉 Written Assessment *Price is per ākonga.

Group Leadership

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.

What they'll learn

Day One:

Today, teamwork will make 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 style 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 in day one.



Requirements

12 13 Vogre

12 & 13

Activewear recommended

Recommended for up to 20 ākonga

SS#	Title	Level	Credits	Format
40048	Work effectively in a team to foster a safe, sustainable, and productive workplace.	3	10	m,
US#	Title	Level	Credits	Format
9681	Contribute within a team or group which has an objective.	3	3	Ø + 6M

Workplace Communication & Teamwork

Looking for work? Needing more staff? Look no further as ākonga learn how to read and write job ads like a pro. Along the way, ākonga will learn about crucial communication, teamwork, and active listening skills required in the workplace - all key ingredients for landing a great job.

What they'll learn

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 job adverts that clearly engage and communicate messages to teenage job seekers.

Day Two:

Replace that help-wanted sign, as today ākonga are making and presenting their job adverts. Prepare to see some shareable TikToks, signs, jingles, and social media posts. "Two words... sounds like..." Today ākonga will also learn the significance of non-verbal communication and reflect on how workplace communication situations they have experienced could have been more effective and efficient.



Requirements



Years 12 & 13



US#	Title	Level	Credits	Format
9694	Demonstrate and apply knowledge of communication process theory.	3	4	0
9681	Contribute within a team or group which has an objective.	3	3	Ø + 600
11097	Listen actively to gain information in an interactive situation.	3	3	Ø + 6M

Confidence & Resilience

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

What they'll learn

Day One:

Even simple problems can lead to stress, especially when we don't have effective ways to manage them. Today ākonga will identify sources of stress in their lives, exploring stress management techniques and problemsolving methods to help alleviate these stresses. From breathing techniques to meditation walks, courses will be adapted to suit the needs and comfort 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.

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.



Requirements



Recommended for up to 20 ākonga

US#	Title	Level	Credits	Format
12355	Describe strategies for managing stress.	2	3	
1827	Identify personal support needs and services in the local community.	2	2	0
7123	Apply a problem solving method.	2	2	
9677	Communicate in a team or group which has an objective.	2	3	→

Sports Refereeing

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

What they'll learn

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:

Time to dig in as ākonga learn strategies and tools to manage players on the field, 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.



Requirements



Years 12 & 13





US#	Title	Level	Credits	Format
31385	Demonstrate knowledge of communication and people management as an official in sports.	3	6	0
31387	Describe the application of rules and strategies for officiating at a sports event for a selected sport.	3	7	0

Sports Coaching

Become 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.

What they'll learn

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.



Requirements









Years 12 & 13

Activewear recommended involvement

Looking for a sport-specific coaching or refereeing course? Get in touch with your needs - our team is happy to help!



US#	Title	Level	Credits	Format
20673	Demonstrate knowledge of injures, injury prevention and risks and hazards associated with sport or recreation.	3	5	0
22771	Plan beginner-level coaching sessions for sports participants.	3	6	0

Sports Inclusivity

Learn how to promote an inclusive sporting culture and environment that fosters a safe and inclusive game for everyone and anyone.

What they'll learn

Day One:

Ākonga will explore the benefits and barriers of these groups participating in sports, and solutions to overcome barriers. Ākonga will consider the physical, emotional, and social benefits of participating in sport and how to meet the unique physical and mental needs of different players.

Day Two:

Ākonga will participate in kaiako-led drills to examine how rules and environments can be adapted to make sport inclusive and accessible for all.



Requirements







US#	Title	Level	Credits	Format
4864	Demonstrate knowledge of recreation needs of target groups.	3	4	0
31679	Demonstrate knowledge of participant welfare and wellbeing in a sports environment.	3	6	0

2026 Course Breakdown

Course	US#	Title	Level	Credits	Format
Customer Service Star	40045 (SS)	Apply customer service techniques to provide quality customer service interactions.	3	10	m,
Work Ready Barista	28145	Interact with customers in a service delivery context.	2	2	m.
	17593	Apply safe work practices in the workplace.	2	4	Ø + m
	17285	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision.	2	4	Ø + 605
Barista	17284	Demonstrate knowledge of coffee origin and production.	3	3	0
	17285	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision	2	4	Ø + 100
Beverage	57	Provide customer service.	2	2	Ø + 100s
Service	14425	Prepare and serve hot and cold non-alcoholic drinks for a commercial hospitality establishment.	2	5	Ø + 605
	21057	Prepare, construct, and garnish mocktails for the hospitality industry.	1	2	<u>₩</u>
	17286	Prepare and present pressed coffee for service.	2	2	0 + m
	22428	Prepare and serve tea.	2	2	Ø + M
Bartending	4645	Demonstrate knowledge of maintaining a responsible drinking environment as a server in a licensed premises.	3	2	0
	14420	Describe alcoholic and non-alcoholic beverages.	3	3	0
	11817	Serve customers face to face in a wide range of contexts.	3	4	W.
Work Ready	167	Practise food safety methods in a food business under supervision.	2	4	0 + m
Kitchen	13285	Handle and maintain knives in a commercial kitchen.	2	2	m,
	13280	Prepare fruit and vegetable cuts in a commercial kitchen.	2	2	m,
	13283	Prepare and assemble and present salads for service.	2	2	m,
Security	27364	Demonstrate knowledge of the security industry in the pre-employment context.	2	4	0
-	30265	Apply health and safety risk assessment to a job.	3	8	Ø + 1995
	27360	Describe conflict management in a security context.	3	4	0
	27361	Manage conflict situations in a security context.	3	4	m,
Work Ready	497	Demonstrate knowledge of workplace health and safety requirements.	1	3	0
Health & Safety	30265	Apply health and safety risk assessment to a job role.	3	8	Ø + 100
	17593	Apply safe work practices in the workplace.	2	4	Ø + 100
Advanced	30265	Apply health and safety risk assessment to a job role.	3	8	Ø + 100
Health & Safety	19522	Undertake job safety analysis.	3	3	Ø + 1995
Group Leadership	40048 (ss)	Work effectively in a team to foster a safe, sustainable and productive workplace.	3	10	m,
	9681	Contribute within a team or group which has an objective.	3	3	Ø + 100m
Workplace	9694	Demonstrate and apply knowledge of communication process theory.	3	4	0
Communication & Teamwork	9681	Contribute within a team or group which has an objective.	3	3	Ø + 100
	11097	Listen actively to gain information in an interactive situation.	3	3	Ø + 🔥
Confidence &	12355	Describe strategies for managing stress.	2	3	
Resilience	1827	Identify personal support needs and services in the local community.	2	2	0
	7123	Apply a problem solving method.	2	2	
	9677	Communicate in a team or group which has an objective	2	3	Ø + 1995
Sports Refereeing	31385	Demonstrate knowledge of communication and people management as an official in sports.	3	6	0
	31387	Describe the application of rules and strategies for officiating at a sports event for a selected sport.	3	7	0
Sports Coaching	20673	Demonstrate knowledge of injures, injury prevention and risks and hazards associated with sport or recreation.	3	5	0
	22771	Plan beginner-level coaching sessions for sports participants.	3	6	0
		·			
Sports Inclusivity	4864	Demonstrate knowledge of recreation needs of target groups.	3	4	0



Te Wahi Ako

We'd love to hear from you!

Keen to book a course or two? 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