



STAR Programmes

Wairarapa

2012

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Welcome to STAR Wairarapa

UCOL Wairarapa welcomes the opportunity to offer a wide range of STAR programmes from this campus.

This is a brief outline of programmes/units available for STAR at the Wairarapa campus. Programmes can be tailored to meet any options you may have identified as being a necessary part of your senior school curriculum. If you have a preference for a programme being offered at one of the other campuses, we will endeavour to try and accommodate your requests where possible.

These STAR programmes are designed to be short “taster” programmes for secondary school students as a starting point for investigating careers. **Please Note:** Students who are deemed by tutors to be disruptive to the learning process of themselves or others will be returned to school.

Programmes will consist of both practical and theory requirements.

DELIVERY OF PROGRAMMES

Programmes will be delivered at UCOL Wairarapa.

Every consideration will be given to accommodate individual school requests/needs.

NB: All programmes are subject to content change and the dates may occasionally need to be altered.

FOR MORE INFORMATION

For further information about STAR programmes, please contact your STAR Co-ordinator at telephone 06 946 2315.

Automotive Engineering

INTRODUCTION

A STAR programme best described as 70% practical hands on activities and 30% theory. An introductory course made up of selected units from the full-time Automotive Engineering Trades programme. This programme will enable students to achieve Unit Standards 228, 238, 16113.

Unit	Description	Level	Credit
228 - V9	Select and use hand tools and workshop equipment for an automotive application	2	5
238 - V9	Remove and replace wheels and tyres, and balance wheels	2	2
16113 – V5	Demonstrate knowledge of safe working practices in an automotive workshop	2	2

Course Duration

Total – 60 hours (12 x Fridays)

Student Numbers

Minimum 10, Maximum – 12

Delivery of Programme

UCOL teach the programme at the UCOL campus.

Classes

Class One Friday, 2 March – 8 June 2012 (excl hols) 9.00 am – 3.00 pm

Class Two Friday, 27 July – 26 Oct 2012 (excl hols) 9.00 am – 3.00 pm

Costs

Cost (excluding GST) \$390.00 per student and includes workbooks and product supplies as per course requirements.

Further Studies

Pre-Trade or Apprenticeship

Construction Skills

INTRODUCTION

This STAR Construction Skills programme provides an introduction to develop skills in the use of a wide range of carpentry tools. Students will be able to understand the use of tools in relation to the building industry in a well-equipped and safe environment.

Unit	Description	Level	Credit
12927-V3	Identify, select, maintain, and use hand tools for BCATs projects	2	6
12936-V3	Construct a non-consent timber framed utility building	2	8

Course Duration

Total 60 hours

Student Numbers

Minimum – 6, Maximum – 12

Delivery of Programme

UCOL staff teach the programme at the UCOL campus;

Classes

This programme will be offered at the Wairarapa campus one full day per week – Fridays.

Class One Friday, 23 March – 29 June 2012 (excl hols) 9.00 am – 3.00 pm

Class Two Friday, 27 July – 26 October 2012 (excl hols) 9.00 am – 3.00 pm

Costs

Cost (excluding GST) \$440.00 per student and includes workbooks and building supplies as per course requirements.

Additional Requirements

Students are required to wear sturdy covered footwear (sneaker type shoes will be accepted); hair must be tied back; no loose or baggy clothing that may get caught in tools and machinery is to be worn while at UCOL.

Further Study

National Certificate in Carpentry Level 4

Certificate in Carpentry Level 4

Diploma in Furniture Design & Making Level 5

Early Childhood Education

INTRODUCTION

This course provides an introduction to the National Certificate in Early Childhood Education and Care Level 3. These units are a combination of theory and practical training.

Unit	Description	Level	Credit
10023-V3	Demonstrate knowledge of settling young children	2	2
10034-V3	Demonstrate knowledge of early childhood services in the local community and in Aotearoa/New Zealand	3	2

Course Duration

Total - 40 hours

Student Numbers

Minimum – 10, Maximum – 12

Delivery of Programme

UCOL staff teach the programme at the UCOL campus

Classes

This programme will be offered at the Wairarapa campus one full day per week.

Class One 4 May – 22 June 2012 9.00 am – 3.00 pm

Class Two 3 August – 21 September 2012 9.00 am – 3.00 pm

Costs

Cost (excluding GST) TBA per student and includes workbooks and product supplies as per course requirements.

Additional Costs & Requirements

There are no additional costs or requirements.

Further Study

National Certificate in Early Childhood Education & Care Level 3

New Zealand Certificate in Nanny Education Level 5

Hairdressing & Beauty

INTRODUCTION

This fun programme is suitable for students who are interested in learning more about how to look after their hair, skin, make-up and nails. This programme is hands on, with the chance to use professional hair and make-up products. Minimal theory is involved. So what are you waiting for, come and enjoy a fun learning atmosphere.

Unit	Description	Level	Credit
56-V6	Attend to customer enquiries face-to-face and on the telephone	1	2
21939-V2	Demonstrate knowledge of fashion trends in relation to hairstyling	1	3

Course Duration

Total - 30 hours

Student Numbers

Minimum – 10, Maximum – 12

Delivery of Programme

UCOL staff teach the programme at the UCOL campus;

Classes

This programme will be offered at the Wairarapa campus one full day per week for 6 Fridays.

Class One	Friday, 24 Feb – 30 March 2012	9.00 am – 3.00 pm
Class Two	Friday, 4 May – 8 June 2012	9.00 am – 3.00 pm
Class Three	Friday, 27 July – 31 August 2012	9.00 am – 3.00 pm
Class Four	Friday, 14 Sept – 2 November 2012	9.00 am – 3.00 pm

Costs

Cost (excluding GST) \$200.00 per student and includes workbooks and hair and beauty product supplies as per course requirements.

Additional Requirements

Students are required to dress appropriately for the beauty/hair industry i.e. no hoodies, sneakers, slippers or ripped or stained clothing. Students are required to dress to industry standard.

Health & Safety Requirements

Students are advised they will not be accepted into the salon if head lice are present.

Further Study

Diploma in Beautician & Electrology Level 5
Certificate in hairdressing, Cosmetology & Nail Technology Level 3
Certificate in hairdressing (Pre-Apprentice) Level 2

HSI Certificate of Achievement in Cookery Skills – Level 2

INTRODUCTION

The programme gives an insight into the attributes and technical skills required of a professional chef. Unit 167-V6 is a compulsory unit of learning for all Level 2 methods of cookery at National Certificate level and complies with Masterton District Council's preferred level of food hygiene training for food handlers.

Unit	Description	Level	Credit
167-V6	Practice food safety methods in a food business	2	4
13276-V3	Prepare and cook food by grilling in a commercial kitchen	2	2
13283-V3	Prepare and present salads for service in a commercial kitchen	2	2
13285-V3	Handle and maintain knives in a commercial kitchen	2	2

Course Duration

Total - 40 hours (8 x Fridays)

Student Numbers

Minimum – 10, Maximum – 12

Delivery of Programme

UCOL staff teach the programme at the UCOL campus

Classes

This programme will be offered at the Wairarapa campus one full day per week for 8 Fridays.

Class One Friday, 16 March - 25 May 2012 (excl hols) 9.00 am – 3.00 pm

Class Two Friday, 3 August - 21 September 2012 9.00 am – 3.00 pm

(Times for lunch are when class can break)

Costs

Cost (excluding GST) \$500.00 per student and includes workbooks and food supplies as per course requirements.

Additional Requirements

Students are required to wear solid covered footwear, non-slip and water proof (leather is best); clean white T-shirt and bring a tea towel and containers for food authorised to leave the premises. Hair must be tied back; no loose clothing or jewellery.

Further Study

Certificate in Professional Cookery Level 3 & 4

Certificate in Baking & Pastry Level 3

HSI Certificate of Achievement in Food & Beverage Skills – Level 2

INTRODUCTION

An ideal programme for students who may be looking for casual or part-time work as a food service person in cafés, restaurants and other food service businesses. It covers the preparation and service of meals and non-alcoholic drinks to an intermediate level in the hospitality industry, together with skills in customer service and customer satisfaction.

Unit	Description	Level	Credit
14425-V4	Prepare and serve hot and cold non-alcoholic drinks in a commercial hospitality environment	2	2
14462-V6	Maintain personal presentation and greet customers in the hospitality industry	2	2
14434-V4	Prepare and clear areas for table service in a commercial hospitality environment	2	3
14436-V4	Provide table service in a commercial hospitality environment	2	4

Course Duration

Total - 25 hours (5 x Thursdays)

Student Numbers

Minimum – 10, Maximum – 12

Delivery of Programme

UCOL staff teach the programme at the UCOL campus;

Classes

This programme will be offered at the Wairarapa campus one day per week for 5 Thursdays.

Class One Thursday, 26 April, 3, 10, 17, 24 May 2012 9.00 am – 3.00 pm

Class Two Thursday, 30 August – 6, 13, 20, 27 Sept 2012 9.00 am – 3.00 pm

Costs

Cost (excluding GST) \$312.50 per student and includes workbooks and product supplies as per course requirements.

Addition Requirements

Students are required to wear solid covered footwear, non-slip and water proof (leather is best); clean white t-shirt and bring a tea towel and containers for food authorised to leave the premises. Hair must be tied back; no loose clothing or jewellery.

Further Study

Certificate in Professional Cookery Level 3 & 4
Certificate in Baking & Pastry Level 3

Introduction to Bakery

INTRODUCTION

This unit standard is for people who are studying the hospitality industry in a school or early tertiary learning environment. People credited with this unit standard are able to prepare and cook a cake, sponge, and a batch of scones in the hospitality industry.

Unit	Description	Level	Credit
15921-V4	Prepare and cook a cake, a sponge and a batch of scones in the hospitality industry	1	3

Course Duration

Total - 20 hours (4 x Fridays)

Student Numbers

Minimum – 10, Maximum – 12

Delivery of Programme

UCOL staff teach the programme at the UCOL campus

Classes

This programme will be offered at the Wairarapa campus one full day for 4 Fridays.

Class One	Friday, 1, 8, 15, 22 June 2012	9.00 am – 3.00 pm
Class Two	Friday, 19, 26 October, 2, 9 November 2012	9.00 am – 3.00 pm

Costs

Cost (excluding GST) \$250.00 per student and includes workbooks and food supplies as per course requirements.

Additional Requirements

Students are required to wear solid covered footwear, non-slip and water proof (leather is best); clean white t-shirt and bring a tea towel and containers for food authorised to leave the premises. Hair must be tied back; no loose clothing or jewellery.

Further Study

Certificate in Professional Cookery Level 3 & 4
Certificate in Baking & Pastry Level 3

Introduction to Barista

INTRODUCTION

This will give students an introduction to all coffee making methods. Some of the topics covered are machinery and equipment, presenting espresso beverages, brewing, filtered coffees, servicing and cleaning.

Unit	Description	Level	Credit
17285-V6	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision	2	4

Course Duration

Total - 25 hours (5 x Thursdays)

Student Numbers

Minimum – 10, Maximum – 12

Delivery of Programme

UCOL staff teach the programme at the UCOL campus;

Classes

This programme will be offered at the Wairarapa campus one full day per week Thursdays.

Class One	Thursday, 31 May, 7, 14, 21, 28 June 2012	9.00 am – 3.00 pm
Class Two	Wednesday, 29 August, 5, 12, 19, 26 Sept 2012	9.00 am – 3.00 pm
Class Three	Thursday, 18, 25 October, 1, 8, 15 November 2012	9.00 am – 3.00 pm

Costs

Cost (excluding GST) \$312.50 per student and includes workbooks and coffee supplies as per course requirements.

Additional Requirements

Student are required to bring pen and pad to take notes.

Further Study

Certificate in Professional Cookery Level 3 & 4
Certificate in baking & Pastry Level 3

Manage Personal Fitness

INTRODUCTION

Learn how to manage your own fitness with guidance; assess personal levels of physical fitness using reliable techniques, develop and produce a personal exercise plan based on results of personal fitness assessment, and implement the personal exercise plan and measure progress in relation to goals.

Unit	Description	Level	Credit
505-V6	Manage personal physical fitness	1	3

Course Duration

Total - 30 hours

Student Numbers

Minimum – 10, Maximum – 12

Delivery of Programme

UCOL staff teach the programme at the UCOL campus

Classes

This programme will be offered at the Wairarapa campus one full day per week for 6 Fridays.

Class One	Friday, 4 May – 8 June 2012	9.00 am – 3.00 pm
Class Two	Friday, 27 July – 31 August 2012	9.00 am – 3.00 pm
Class Three	Friday, 14 Sept – 2 November 2012	9.00 am – 3.00 pm

Costs

Cost (excluding GST) \$120.00 per student and includes workbooks and product supplies as per course requirements.

Additional Requirements

Students are required to wear appropriate clothing for exercise i.e. t-shirt, sweatshirt, sport shoes, shorts or track pants and bring a water bottle.

Further Study

Certificate in Exercise & Sport Science Level 4
Bachelor of Exercise & Sport Science