

Nau mai, haere mai, welcome.

The Youth Relations Marketing Team is delighted to bring you the 2012 Youth Prospectus. You will find that the Tasters, STAR courses, information sessions and hands on interactive days offered here at NorthTec are practical, purposeful and aligned to further study options.

Our goal here at NorthTec is to build on your student's secondary education, assist in making a successful transition from secondary school to tertiary study and assist them in finding a career that suits them.

A list of all courses that are available in 2012 can be found in this booklet. We are happy to customise packages for you and your students. We welcome your comments, requests for information and suggestions about how we can help, and how we can work more closely together.

Take your place

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STAR

Secondary Tertiary Alignment Resource



AUTOMOTIVE



AUTOMOTIVE SERVICING

- What is this course about?** Students will learn the basics of engine servicing
What to wear? Old clothes to work in. Closed shoes are compulsory
Where can this course lead? NorthTec Certificate in Automotive Engineering

Unit Standard

Students will be assessed against the following unit standard

Unit No: 247 Level: 2 Credits: 2
Description: Prepare a vehicle and/or machine for use and shutdown after use

- Date:** Upon application **Course length:** Two days **Time:** 9.00am – 3.00pm
Course cost: \$50 plus GST per student per day (total course cost \$100 plus GST per student)
Minimum 8 students – Maximum 10 students
This course is only offered at the Future Trades Campus, Dyer Street, Whangarei

AUTOMOTIVE MOBILE WORKSHOP

- What is this course about?** We come to you and provide a tutor and all resources
What to wear? Old clothes to work in. Closed shoes are compulsory
Where can this course lead? National Certificate in Motor Industry (Entry Skills) Level 2

Unit Standard

Students will be assessed against the following unit standard

Unit No: 231 Level: 2 Credits: 4
Description: Explain the operation of two and four stroke petrol and diesel engines

Unit No: 21669 Level: 2 Credits: 2
Description: Demonstrate knowledge of hand tools and workshop equipment for motor industry applications

Unit No: 21859 Level: 2 Credits: 2
Description: Select and use hand tools and workshop equipment for an automotive application

- Date:** Upon application **Course length:** Three days **Time:** Hours of course varies
Course cost: \$50 plus GST per student per day (Total course \$150 plus GST per student) plus mileage at 65 cents per km
Minimum 8 students – Maximum 10 students
Note: Our mobile workshop can also offer a one day Taster course by arrangement for \$50 plus GST per student plus mileage at 65 cents per km



AUTOMOTIVE

DISTANCE LEARNING

What is this course about? NorthTec will provide the full range of Automotive Unit Standard work books for study, at school, towards National Certificate in Automotive Engineering. Schools will complete assessment and NorthTec will moderate at the end of the year.

Details: All unit standards available – please enquire (09) 470 3912

Course cost: \$25 plus GST per work book (includes moderation fee)

Automotive Taster courses (no unit standards) are also available – please enquire (09) 470 3912

ENGINE PRINCIPLES

What is this course about? Students will work with and gain an understanding of how petrol and diesel engines work

What to wear? Old clothes to work in. Closed shoes are compulsory

Where can this course lead? NorthTec Certificate in Automotive Engineering

Unit Standard

Students will be assessed against the following unit standard

Unit No: 21669 Level: 2 Credits: 2

Description: Demonstrate knowledge of hand tools and workshop equipment for motor industry applications

Unit No: 231 Level: 2 Credits: 4

Description: Explain the operation of two and four stroke petrol and diesel engines

Unit No: 21859 Level: 2 Credits: 2

Description: Select and use hand tools and workshop equipment for an automotive application

Date: Upon application **Course length:** Three days **Time:** 9.00am – 3.00pm

Course cost: \$50 plus GST per student per day (total course cost \$150 plus GST per student)

Minimum 8 students – Maximum 10 students

This course can be offered at the school premises or at the Future Trades Campus, Dyer Street, Whangarei



BOATBUILDING



WAKA-AMA HOE (PADDLE MAKING)

What is this course about? Students will make a wooden paddle for a kayak or waka. They will design a blade, select and prepare appropriate materials and use joining and laminating techniques to make the paddle handle. The paddle will be finished with oil or varnish

What to wear? Old clothes to work in - not school uniform. Closed shoes are compulsory

Where can this course lead? NorthTec Certificate in Boatbuilding Level 3; Apprenticeship in Marine Cabinet Making

Unit Standard

Students will be assessed against the following unit standard

Unit No: 18158	Version: 3	Level: 2	Credits: 5
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Description: Select, use and care for hand tools used in boatbuilding

Date: Upon application **Course length:** Five days **Time:** 9.00am – 3.00pm

Course cost: \$50 plus GST per students per day including materials and completed paddle
Minimum/Maximum 8 students

This course is offered at the Future Trades Campus, Dyer Street, Whangarei



KAILA HARDING-MARTIN

National Certificate in Boatbuilding

“When I was a kid I liked building tree-houses. I like the idea of building boats because their curves make them harder to build than houses, therefore more interesting.”

Kaila wants to get into design and is waiting to hear about the possibility of super-yachts being made in Whangarei. “I’d love to get an apprenticeship. You can only learn design by doing it.”

“I love all of it especially the practical.”



ENVIRONMENTAL SCIENCE

NATIVE FOREST IDENTIFICATION (SUBJECT TO APPROVAL)

What is this course about? Identification of common native plants and plant groups covering diversity in biological processes

What to wear? Casual clothes. Closed shoes, protective clothing will be provided

Unit Standard

Students will be assessed against the following unit standard

Unit No: 8926 Level: 2 Credits: 3

Description: Investigate diversity in plants

Date: Term 1 & 2 **Course length:** One days **Time:** 9.00am – 3.00pm

Course cost: \$ To be confirmed plus GST per student (includes materials and workbook) (There may be extra costs for additional lab tech time)

Minimum 10 students – Maximum 15 students

Offered to Year 12 & 13 students only

This course is held in the Applied and Environmental Science Building, Raumanga Campus, Whangarei

ENVIRONMENTAL ELECTROPHORESIS

What is this course about? Students will have practical experience of protein and DNA Electrophoresis used in conservation and environmental biology, forensics, paternity testing, medicine and immigration. Ethical issues, human and environmental needs will be considered

What to wear? School uniform / casual clothes – protective clothing will be provided.
Closed shoes

Where can this course lead? Diploma in Conservation & Environmental Management

Unit Standard

Students will be assessed against the following unit standard

Unit No: 6320 Level: 3 Credits: 3

Description: Describe a biological technique used in contemporary molecular biology

Date: Any Friday during Terms 1, 2 & 3 **Course length:** One day **Time:** 9.00am – 3.30pm

Course cost: \$55 plus GST per student (includes materials and workbook)

Minimum 10 students – Maximum 12 students can be made from composite schools

Offered to Year 13 students only

Workbooks will be provided prior to the commencement of the course. Students must bring workbooks with them

This course is held in the Applied and Environmental Science Building, Raumanga Campus, Whangarei



ENVIRONMENTAL SCIENCE



RESTRICTION ENZYMES IN ACTION - RFLP (MOLECULAR BIOLOGY)

- What is this course about?** Students will learn to discuss the use of restriction enzymes, select restriction enzyme, carry out restriction enzyme digest and interpret results
- What to wear?** School uniform/casual clothes - protective clothing will be provided
- Where can this course lead?** Diploma in Conservation & Environmental Management

Unit Standard

Students will be assessed against the following unit standard

Unit No: 8065 Level: 6 Credits: 3

Description: Perform a restriction enzyme digestion

Prerequisite: Unit 6320: Students must of completed the Electrophoresis paper to enrol in this course

Date: Upon application **Course length:** Two days

Course cost: \$100 plus GST per student for 2 days (includes materials)

Minimum 8 students - Maximum 10 students

This course is held in the Applied and Environmental Science Building, Raumanga Campus, Whangarei





FORESTRY

USE OF CHAINSAW

What is this course about?

Students will learn the requirements of the Health & Safety in Employment Act and demonstrate knowledge of the approved Code of Practice. They will also be able to strip a chainsaw and identify parts, learn basic chainsaw maintenance, basic chainsaw operation and basic cuts

What to wear?

Old clothes to work in. Personal protective gear, including safety boots, will be provided

Where can this course lead?

Level 2 or 3 Forestry Training for work in harvesting, silviculture or agriculture

Unit Standard

Students will be assessed against the following unit standard

Unit No: 6916	Version: 5	Level: 2	Credits: 5
Description: Demonstrate knowledge of approved Code of Practice relating to chainsaw use			

Unit No: 6917	Version: 7	Level: 2	Credits: 8
Description: Operate a chainsaw			

Date: Upon application **Course length:** Three days **Time:** 9.00am – 3.00pm

Course cost: \$100 plus GST per hour plus travel costs at 65 cents per km

Minimum 10 students – Maximum 14 students

Students must be 16 years and older to attend this course

Venue will vary

PRACTICAL FIRE SAFETY

What is this course about?

Students attending this course will have an understanding of the principles associated with fire chemistry and physics, fire classes, fire suppression techniques and the selection and implementation of strategies to deal with fires using hand held extinguishers

What to wear?

Old clothes to work in. Closed shoes. Protective clothing will be supplied, if necessary

Where can this course lead?

National Certificate in Health and Safety

Unit Standard

Students will be assessed against the following unit standard

Unit No: 4647	Level: 2	Credits: 1
Description: Explain principles of fire science		

Unit No: 3270	Level: 2	Credits: 3
Description: Establish and deliver water supplies for fire fighting		

Unit No: 3271	Level: 2	Credits: 1
Description: Suppress fire with hand extinguishers and fixed hose reels		

Date: Upon application **Course length:** One day **Time:** 9.00am – 3.00pm

Course cost: \$100 plus GST per hour plus travel at 65 cents per km (if applicable)

Minimum 10 students – Maximum 14 students

Venue may vary however it is anticipated that training will be conducted on school grounds using a classroom and, for practical needs, and open areas free from the close proximity of vegetation and buildings



FORESTRY



HYDRATION AND NUTRITION

What is this course about? Students will be able to recognise the physical nature of forestry work and describe hydration requirements. They will be able to explain the benefits associated with fluid intake; identify the food categories and explain the role of diet in the physical well-being of forest workers

What to wear? School uniform

Where can this course lead? Level 2 National Certificate in Forestry
Course is also beneficial for self-awareness of general health and wellbeing

Unit Standard

Students will be assessed against the following unit standard

Unit No: 22994 Level: 2 Credits: 10

Description: Demonstrate knowledge of factors that affect the performance of forestry workers

Date: Upon application **Course length:** Two days **Time:** 9.00am – 3.00pm

Course cost: \$100 plus GST per hour plus travel at 65 cents per km (if applicable)

Minimum 10 students – Maximum 14 students

Venue will vary

GENERAL REQUIREMENTS

What is this course about? On successful completion of this course students will be able to demonstrate knowledge of health and safety, general safety requirements, emergency procedures, environmental issues and personal safety in a forestry operation

What to wear? Old clothes suitable for work. Closed shoes. Protective clothing will be provided if necessary

Where can this course lead? This course is a pre-requisite for further forestry training i.e. Level 2 Forestry Training, or work in the forestry industry

Unit Standard

Students will be assessed against the following unit standard

Unit No: 17769 Level: 2 Credits: 6

Description: Demonstrate knowledge of general requirements for plantation forestry

Date: Upon application **Course length:** Two days **Time:** 9.00am – 3.00pm

Course cost: \$100 plus GST per hour plus travelling time at 65 cents per km (if applicable)

Minimum 10 students – Maximum 15 students

Venue will vary



HOSPITALITY

HSI BARISTA PACK

What is this course about? This course is for those students wishing to enter the hospitality industry and who are interested in working in the area of producing coffees

What to wear? School uniform. Long trousers. Closed shoes

Where can this course lead? NorthTec Café Course
Work in the hospitality industry

Unit Standard

Students will be assessed against the following unit standard

Unit No: 17284	Version: 4	Level: 3	Credits: 3
Description: Demonstrate knowledge of coffee heritage, production and culture			
Unit No: 17285	Version: 6	Level: 2	Credits: 4
Description: Demonstrate knowledge of espresso coffee equipment and recipes			
Unit No: 17286	Version: 4	Level: 2	Credits: 2
Description: Prepare and present pressed coffee for service			
Unit No: 17287	Version: 4	Level: 2	Credits: 2
Description: Prepare and present filtered coffee for service			
Unit No: 17288	Version: 4	Level: 3	Credits: 5
Description: Prepare and present espresso beverages for service			

NB: Due to the course now being worth 16 credits the course is to be run over 5 days. If you do not want or need this then please advise and we can look at a 4 day course by not delivering a unit standard

Date: 12th, 13th, 14th, 20th, 21st March
26th, 27th, 28th March & 3rd, 4th April
30th April, 1st, 2nd, 8th, 9th May
11th, 12th, 13th, 19th, 20th June
27th, 28th, 29th August & 4th, 5th September
29th, 30th, 31st October & 6th, 7th November

Course length: Five days **Time:** 9.00am – 3.00pm

Course cost: \$65 plus GST per student per day (includes materials)

Minimum 10 students – Maximum 14 students

This course is held in the Hospitality Building, Raumanga Campus, Whangarei





HOT AND COLD DESSERTS

What is this course about? Students will learn to prepare, cook, produce and present basic hot and cold dessert items

What to wear? School uniform, long trousers, closed shoes

Where can this course lead? National Certificate in Hospitality Cookery

Unit Standard

Students will be assessed against the following unit standard

Unit No: 13310 Version: 3 Level: 3 Credits: 5

Description: Prepare basic hot and cold dessert items in a commercial kitchen

Prerequisite: Unit 167: Practise food safety methods in a food business, or demonstrate equivalent knowledge and skills

Date: Course One: 30th July, 3rd, 6th & 10th August
Course Two: 10th, 14th, 17th & 21st September
Course Three: 26th, 29th October, 2nd & 5th November

Course length: Four days **Time:** 9.00am – 3.00pm

Course cost: \$60 plus GST per student per day (includes materials)

Minimum 10 students – Maximum 14 students

This course is held in the Hospitality Building, Raumanga Campus, Whangarei

FOOD SAFETY

What is this course about? This course is for students wishing to work in a food business. They will gain a basic understanding of practises that result in safe food including prevention of cross-contamination and safe food storage

What to wear? School uniform, long trousers, closed shoes

Where can this course lead? This course is a pre-requisite for anyone wishing to work in the food industry

Unit Standard

Students will be assessed against the following unit standard

Unit No: 167 Version: 6 Level: 2 Credits: 4

Description: Practice food safety methods in a food business

Date: Course One: 5th & 12th March
Course Two: 26th March & 2nd April
Course Three: 18th & 25th June

Course length: Two days **Time:** 9.00am – 3.00pm

Course cost: \$60 plus GST per student per day

Minimum 10 students – Maximum 14 students

This course is held in the Hospitality Building, Raumanga Campus, Whangarei



HOSPITALITY

CUSTOMER SERVICE SKILLS

What is this course about? This course is for students wishing to enter into industries where customer contact skills are required, particularly the service sector

What to wear? School uniform, long trousers, closed shoes

Where can this course lead? National Diploma in Hospitality Management
Front of House work within the hospitality industry

Unit Standard

Students will be assessed against the following unit standard

Unit No: 56	Version: 6	Level: 1	Credits: 2
Description: Attend to customer enquiries, face-to-face and on the telephone			

Unit No: 57	Version: 6	Level: 2	Credits: 2
Description: Provide customer service in given situations			

Unit No: 62	Version: 5	Level: 2	Credits: 3
Description: Maintain personal presentation in the workplace			

Date: Upon request **Course length:** Three days **Time:** 9.00am – 3.00pm

Course cost: \$60 plus GST per student per day (includes materials)

Minimum 10 students – Maximum 14 students

This course is held in the Hospitality Building, Raumanga Campus, Whangarei

TABLE SERVICE

What is this course about? This course is for students wishing to enter into the hospitality industry who have an interest in front of house service

What to wear? School uniform, long trousers, closed shoes

Where can this course lead? National Diploma in Hospitality Management
Front of House work within the hospitality industry

Unit Standard

Students will be assessed against the following unit standard

Unit No: 14434	Version: 4	Level: 2	Credits: 3
Description: Prepare and clear areas for table service in a commercial hospitality environment			

Date: Upon request

Course length: Two days **Time:** 9.00am – 3.00pm

Course cost: \$60 plus GST per student per day (includes materials)

Minimum 10 students – Maximum 14 students

This course is held in the Hospitality Building, Raumanga Campus, Whangarei



HOSPITALITY



HOT FINGER FOOD

- What is this course about?** Students who are keen to study the hospitality industry and professional cookery in particular, will learn to prepare and present hot finger foods
- What to wear?** School uniform, long trousers, closed shoes
- Where can this course lead?** National Certificate in Hospitality Cookery

Unit Standard

Students will be assessed against the following unit standard

Unit No: 15919	Version: 4	Level: 1	Credits: 2
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Description: Prepare and present hot finger food in the hospitality industry

Date: Course One: 7th & 14th May
Course Two: 21st & 28th May

Course length: Two days **Time:** 9.00am – 3.00pm

Course cost: \$60 plus GST per student per day (includes materials)

Minimum 10 students – Maximum 14 students

This course is held in the Hospitality Building, Raumanga Campus, Whangarei

VEGETABLE COOKERY

- What is this course about?** Students will learn to prepare, cook and present vegetable dishes
- What to wear?** School uniform, long trousers, closed shoes
- Where can this course lead?** National Certificate in Hospitality Cookery

Unit Standard

Students will be assessed against the following unit standard

Unit No: 13295	Version: 3	Level: 3	Credits: 4
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Description: Demonstrate knowledge of commercial catering applications of fruit and vegetables

Unit No: 13293	Version: 3	Level: 3	Credits: 6
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Description: Cook basic vegetables in dishes in a commercial kitchen

Prerequisite: Unit 167: Practise food safety methods in a food business, or demonstrate equivalent knowledge and skills

Date: 13th, 17th, 20th & 24th August

Course length: Four days **Time:** 9.00am – 3.00pm

Course cost: \$65 plus GST per student per day (includes materials)

Minimum 10 students – Maximum 14 students

This course is held in the Hospitality Building, Raumanga Campus, Whangarei



HOSPITALITY

SEAFOOD COOKERY

- What is this course about?** Students will learn to prepare, cook and present seafood dishes
What to wear? School uniform, long trousers, closed shoes
Where can this course lead? National Certificate in Hospitality Cookery

Unit Standard

Students will be assessed against the following unit standard

Unit No: 19771 Version: 3 Level: 1 Credits: 3
 Description: Prepare, cook and present seafood in the hospitality industry

Date: Course One: 11th & 18th May Course Two: 8th & 15th June
Course length: Two days **Time:** 9.00am – 3.00pm
Course cost: \$65 plus GST per student per day (includes materials)
 Minimum 10 students – Maximum 14 students
 This course is held in the Hospitality Building, Raumanga Campus, Whangarei



SAFE TRADES

HEALTH & SAFETY

- What is this course about?** Students will be able to identify work place control measures, identify and describe legislative rights and responsibilities for workplace health and safety and explain how hazards are defined in the HSE Act.
 For students to achieve unit standard 17593 attestations are required to be completed by the school to verify safe work practices
- What to wear?** Old clothes to work in. Closed shoes are compulsory
- Where can this course lead?** National Certificate in Health & Safety Level 3 & 4
 Work as a Health & Safety Representative or Occupational Health & Safety Officer

Unit Standard

Students will be assessed against the following unit standard

Unit No: 497 Level: 1 Credits: 3
 Description: Demonstrate knowledge of workplace health and safety requirements

Unit No: 17593 Level: 2 Credits: 4
 Description: Apply safe work practices in the workplace

Unit No: 17592 Level: 3 Credits: 4
 Description: Identify the causes of back injury and methods to prevent back injuries in the workplace

Unit No: 17602 Level: 3 Credits: 4
 Description: Applied hazard identification and risk assessment procedures in the workplace

Date: Upon application **Course length:** 2.5 days **Time:** 9.00am – 3.00pm
Course cost: \$75 plus GST per student per day
 Minimum 10 students – Maximum 15 students
 This course is offered at the Future Trades Campus, Dyer Street, Whangarei



Tasters

*Non Unit Standard activities
designed to 'taste' various
NorthTec programmes on offer.*



MĀORI ARTS

WHAKAIRO DESIGN

- What is this course about?** Students will produce artwork with a Māori focus
 - What to wear?** Old clothes to work in, not school uniform
 - Date:** Upon application
 - Course length:** One day
 - Time:** 9:00am – 3:00pm
 - Course cost:** \$50 plus GST per student per day (includes materials)
- Minimum / Maximum 10 students
This course is held in the Arts Block, Raumanga Campus, Whangarei



HOSPITALITY

CAKE DECORATING

- What is this course about?** Students will learn how to decorate a cake
 - What to wear?** School uniform, long trousers, closed shoes
 - Date:** Upon application **Course length:** Half day **Time:** 9.00am – 12.00pm
 - Course cost:** \$31 plus GST per student per day (includes materials)
- Minimum 10 students – Maximum 14 students
This course is held in the Hospitality Building, Raumanga Campus, Whangarei



SHANE PARAONE

Hospitality Tutor

Introducing school students to cooking is Hospitality Tutor Shane Paraone's particular passion. "We are part of the Secondary Tertiary Alignment Resource (STAR) and Gateways Programme which includes running short courses here for schools. School students get an opportunity to come and get a taste for what hospitality involves. They're introduced to the tertiary environment, and they get to see chef training."

"We have the best training facilities north of Auckland!"





BOAT BUILDING



INTRODUCTION TO BOAT BUILDING AND MARINE INDUSTRY

(with site visit)

What is this course about? This is an industry visit where students will see the boat building process in operation. Students will have a hands-on experience of the fibreglass process

What to wear? School uniform or tidy casual clothes. Closed shoes are compulsory. Personal protective clothing, including safety boots, will be provided upon application (available if required during school holidays)

Date:

Course length: One day

Time: 9.00am – 3.00pm

Course cost: \$50 plus GST per student per day

Minimum / Maximum 10 students

Students to provide their own refreshments

This course is offered at the Future Trades Campus, Dyer Street, Whangarei

CARPENTRY



MY FIRST HOUSE

What is this course about? Students work together to build a small house. The course includes using hand held power tools. After the project is completed students are to carefully dismantle the house and store all components. If time permits, students will also assemble a small wooden tool caddy under the supervision of the carpentry tutor and can take this home with them

What to wear? School uniform or tidy casual clothes. Closed shoes

Date: Upon request

Course length: One day

Time: 9.00am – 3.00pm

Course cost: \$60 plus GST per student (includes materials)

Minimum 10 students – Maximum 12 students

This course is offered at the Future Trades Campus, Dyer Street, Whangarei



FORESTRY

INDUSTRY VISIT

What is this course about?

What to wear?

Date:

Course length:

Time:

Course cost:

Students will visit a worksite to watch logging crews at work

Tidy casual clothes suitable for wearing in the bush

Personal protective clothing, including safety boots, will be provided

Upon application

One day

9.00am – 3.00pm (time may vary depending on site visited)

\$100 plus GST per hour plus travel at 65 cents per km

(if applicable)

Minimum / Maximum 10 students

Venue will vary



SPORT & RECREATION

FITNESS TRAINING

What is this course about?

What to wear?

Date:

Course length:

Time:

Course cost:

Techniques and training zones for aerobic exercise

Shorts or trackpants. T-shirt. Trainers

Upon application

Half day

9-12pm

\$50 plus GST per student

Minimum 8 students – Maximum 12 students

This course will be held at the ASB Sports Centre, Kensington, Whangarei





INTRODUCTION TO ELECTRONICS

What is this course about? Students will make an electronic circuit to take home with them

What to wear? Old clothes to work in. Closed shoes are compulsory

Date: Upon application **Course length:** One day **Time:** 9.00am – 3.00pm

Course cost: \$50 plus GST per student

Minimum 10 students – Maximum 14 students

This course is offered at the Future Trades Campus, Dyer Street, Whangarei

ELECTRICAL ENGINEERING

What is this course about? This is a practical course where students will learn basic soldering skills and give an insight into the trade

What to wear? Tidy casual clothes. Closed shoes are compulsory

Date: Upon application **Course length:** Two days **Time:** 9.00am – 3.00pm

Course cost: \$50 plus GST per student per day

Minimum 10 students – Maximum 14 students

Offered to Year 11, 12 & 13 students only

This course is offered at the Future Trades Campus, Dyer Street, Whangarei



EVAN MCPHEE

“I want to be a personal trainer and this Sport and Recreation Diploma is perfect for that. It gives me papers in nutrition, anatomy, physiology, and training techniques, plus the use of the equipment and the gym.”

“This is an awesome course. We have trips away to Auckland gyms, or rock climbing, or water rafting, and the trips are part of assessments.”

“I want to run my own gym, be a personal trainer, and maybe have an outdoor boot-camp.”





ENVIRONMENTAL SCIENCE

SCIENCE LABORATORY EXPERIENCE (WET CHEMISTRY)

What is this course about? This is a practical course which covers general science from invertebrate sampling and freshwater ecology to pest trapping

What to wear? Old clothes to work in. Closed shoes

Date: Upon request

Course length: One day

Time: 9.00am – 3.00pm

Course cost: \$50 plus GST per student

Minimum 10 students – Maximum 15 students

Open to Year 10 and 11 students only

This course is held in the Applied and Environmental Science Building, Raumanga Campus, Whangarei

CONSERVATION FORENSICS

What is this course about? This course is designed to encourage Year 10 and Year 11 students to see science as a future subject choice by giving them a practical experience in a fun way. Forensic science is a popular topic that students are familiar with from current TV programmes

What to wear? School uniform/casual clothes and closed in shoes

Date: Any Friday during terms 1 & 4

Course length: One day

Time: 9.00am – 3.30pm

Course cost: \$500 plus GST per class (includes materials)

Minimum 10 students – Maximum 12 students

Open to Year 10 and 11 students

This course is held in the Applied and Environmental Science Building, Raumanga Campus, Whangarei



FarNET

*Engaging e-Learning
in Te Tai Tokerau.*



What is FarNet?

FarNet is a cluster of schools in Te Tai Tokerau engaging in e-learning. FarNet is a member of the New Zealand Virtual Learning Network Community (VLNC) which uses a range of technologies to deliver and receive courses online and to access e-learning opportunities to meet the needs of the students and teachers in their schools

Who can apply for an online class?

You may apply through your school to be enrolled in an online course if the subject/course you wish to study is:

- ▶ Not currently offered at your school
- ▶ Clashes with another timetabled class
- ▶ Offered through a tertiary organisation

NorthTec is delivering in 2012 (dependent on student numbers and availability of e-teachers);

Introduction to Management	Level: 4
Hospitality & Catering	Level: 1 & 2
Tertiary Study Skills	Level: 4 (subject to approval)

To apply for these courses you need to enrol through FarNet.

For further information contact: e-Principal

Carolyn Bennett

E: eprincipal@farnet.schoolzone.net.nz

Website: <http://farnet.vln.school.nz>



Experience NorthTec

Choose from the following activities to build your knowledge of NorthTec.



WORKSHOP DAY

FROM THE FOREST TO THE DRAWING BOARD

Inviting Year 12 & 13 students who are interested in the following areas;

- ▶ Carpentry
- ▶ Boatbuilding
- ▶ Architectural Technology
- ▶ Forestry

Come along and participate in a workshop for the day in one of the programme areas listed above (boatbuilding and carpentry may be joined together as one). This will be a hands-on practical day to assist students to get a better understanding of what is involved in these courses and what it would be like studying with us.

What to wear?	Closed, comfortable hard-wearing covered shoes. No loose hair (must be tied back if long) No baggy clothing. No dresses / skirts. (Recommend: Jeans, t-shirt and sneakers)
Date:	Friday 9 June 2012
Course length:	One day
Time:	9.00am – 3.00pm
Cost:	FREE - Lunch will be provided!
Venue:	Future Trades Campus, Dyer Street, Whangarei

FUTURE TRADES DAY

Have you considered studying a Trade?
Do you have a passion for boats or cars, buildings or structures?
Come and spend the day with us at our world-class Future Trades Campus in Whangarei.
We'll provide you with some hands-on experience and the chance to learn more about what Trades programmes we offer and what it would be like studying with us at NorthTec.
This day is designed for Year 12 and 13 secondary school students

What to wear?	Closed, comfortable hard-wearing covered shoes. No loose hair (must be tied back if long) No baggy clothing. No dresses / skirts. (Recommend: Jeans, t-shirt and sneakers)
Date:	This will be offered in Term 3 2012 date to be confirmed
Time:	9:00am - 3:00pm (schools need to be at Future Trades by 9:00am)
Cost:	FREE - Lunch will be provided!
Venue:	Future Trades Campus, Dyer Street, Whangarei Places are limited



BITS AND BITES

FOR FAR AND MID NORTH SCHOOLS

Thinking about your future and where to go from here?

Are you taking your students south for their yearly careers trip?

Would the students like a break, a stretch of their legs, morning tea and careers information?

Come and check out NorthTec. We will provide you with an interactive information session to help you find out what programmes are available and what it would be like studying with us. Fill up on information and wash it down with morning tea in a relaxed environment.

Suggested timetable:

- ▶ Welcome to NorthTec
- ▶ Slide Show / DVD
- ▶ Tour
- ▶ Questions & Answers
- ▶ Morning Tea provided

NORTHTEC EXECUTIVE DAY

Inviting Principals and Senior Deans to:

NorthTec Executive Management Day

Date: To be confirmed

Time: 9.00am – 3.00pm

Venue: NorthTec Raumanga Campus

- ▶ You are invited to attend an information session held in our ILC (Interactive Learning Centre)
- ▶ Find out about the programmes that we deliver that are a National Certificate Level 4 or higher
- ▶ Lunch will be provided at the Apprentice Restaurant
- ▶ Programme Managers on-hand to talk about their courses
- ▶ Tour of the facilities



Contact the Youth Marketing Team – 0800 808 856



OUT AND ABOUT

Bringing NorthTec to you and your students
It's easy:

- 1 Log onto our website www.northland.ac.nz
- 2 Go to the Youth Relations page
- 3 Click on 'Out and About' and follow the steps

Our Youth Relations office will liaise with you and the tutor/s. The tutor will come to your school enabling your students* to meet the tutors and listen to them talk about course content, entry requirements and to answer any questions the students have.

*Please note a minimum of 10 students is required for the presentation.

TASTE OF TERTIARY

Offering you the ideal opportunity to spend the day experiencing tertiary study in the friendly atmosphere of NorthTec's campus.

An interactive day touring and experiencing at the Raumanga, Kensington and Future Trades Campuses.

- ▶ Tour the campuses
- ▶ Take part in the activities
- ▶ Listen to the tutors
- ▶ Talk to the students
- ▶ Its YOUR choice!

After your days' experience you will be ready to make the right decision about your future, based on the first hand information you would have received from our Taste of Tertiary Life day.

NORTHLAND SALON CULINAIRE 2012

The Northland Salon Culinaire is a unique opportunity to see around 30 competitions over two days featuring the very best emerging talent in Northland's hospitality industry.

Competition covers specific areas of professional kitchen and food & beverage with the aim of creating both an individual and team approach. The classes are in-line with national competitions that will allow the competitors to further their success. Class medal winners will know their results on the day of competition and medals will be awarded at the prize giving held late afternoon on the final day.

We welcome you to join us in celebrating some culinary and hospitality action at NorthTec's Hospitality and Tourism Block, Raumanga Valley Rd, Whangarei 27th & 28th May 2012.



HOSPITALITY



NORTHTEC'S KITCHEN RULES - STUDENT FOR A DAY

Come in and experience a working restaurant

When our Apprentice Restaurant delivers its lunch time service, senior hospitality students are able to experience front of house, table service and cookery skills.

What to wear? School uniform, long trousers, closed shoes

Date: TBC **Course length:** One day **Time:** 9.00am – 3.00pm

Maximum 6 students per table service day

NB: Open to Year 12 & 13 hospitality students only

SPORT & RECREATION



STUDENT FOR A DAY

Thinking about a career in Sport & Recreation?

We offer courses with us here in Kensington

Level 3, 5 and 6 (certificate and diploma) as well as a Level 7 AUT degree

Date: Dates to be announced

Venue: Assemble at the ASB Leisure Centre main entrance at Kensington Park on Western Hills
Drive at 8:55am

Programme: The day will work on a rotational basis briefly covering some of the topics:

- ▶ Anatomy & Physiology
- ▶ Outdoor Recreation
- ▶ Exercise Labs
- ▶ Video Analysis
- ▶ Fitness Development

What to bring: Your lunch. There is a cafe on site. We ask that you only purchase pre-made food on display as the break is only half an hour

What to wear? Clothing suitable for exercise (t-shirt and shorts are preferred) with footwear optional

Registrations will close on week prior to the day offered. Numbers are limited so register now to ensure a place!

These days are designed for Year 12 and 13 secondary school students.



INFORMATION EVENINGS

FAST FORWARD TO YOUR FUTURE

Come along to one or all of NorthTec's Information sessions

Information sessions in specific programme areas;

- **Creative Industries and Humanities**

Foundation Studies, Applied Art (Visual, Digital, Māori) and Photography, Social Services

- **Commerce**

Computing, Business & Information Systems, Tourism, Hospitality, Beauty and Hairdressing, Fashion

- **Health and Environment**

Sport and Recreation, Nursing and Massage, Horticulture, Environmental Management, Agriculture, Forestry

- **Trades and Technologies**

Boatbuilding, Construction, Engineering (Automotive, Mechanical, Civil, Electrical), Architectural Technology

What will be presented?

- Programme structure and content
- Study levels and pathways
- Entry requirements
- Career options

This is your chance to have your questions answered, talk to tutors and current students.

Check out our website www.northtec.ac.nz for more detailed information.

My Start

Be a part of our My Start programme to help make positive choices for your future.

Contact the Youth Marketing Team - 0800 808 856



NorthTec
TAI TOKERAU WĀNANGA



My Start

YOUTH GUARANTEE

Be a part of our My Start youth guarantee programme for 2012 and make some life choices for your future.

This programme is designed for 16 - 17 year olds who want a change, who want to enrol for full-time study, who want to learn practical skills, who are new to tertiary education and have achieved NCEA Level 1 or less.

Students complete the **Certificate in Vocational Studies** which includes a core component (essential work skills) and your choice of one of the following:

Introduction to Trades and Technology: [Automotive, Carpentry and Mechanical Engineering](#)

Introduction to Tourism, Hospitality and Retail: [Tourism, Hospitality and Retail modules](#)

Introduction to Business and Computing: [Business, Administration and Computing skills](#)

Introduction to Sport and Outdoor Education: [Sport and Outdoor skills](#)

Introduction to Forestry: [Essential Forestry and Maintenance skills](#)

Introduction to Primary Industries: [Horticulture and Agriculture](#)

Note: Students have the option of acquiring NZQA Unit Standards where applicable and with the agreement of their tutors.

Graduates of this programme can pursue career pathways and the chance for further tertiary study.

Qualification	Level	Location	Delivery	Length	Start date(s)
Certificate in Vocational Studies	2	Whangarei, Kaitaia, Kaikohe, and selected regional delivery sites throughout Northland	Full-time	1 year	February

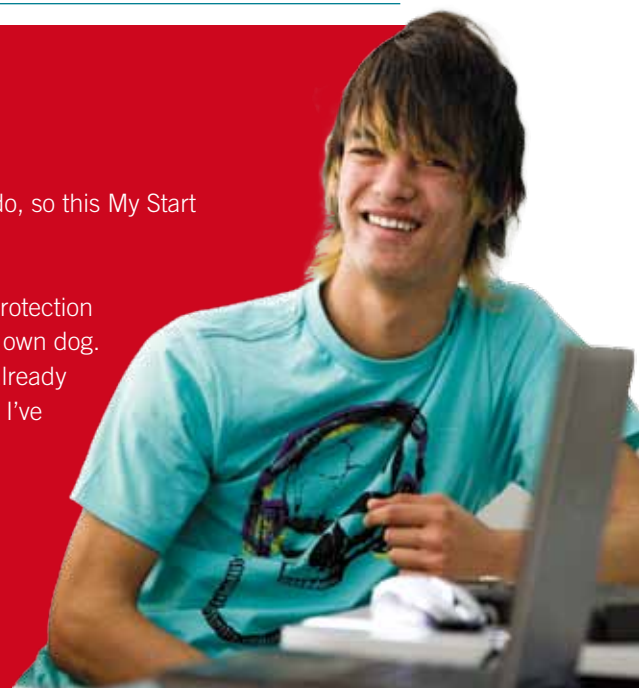
MADDY HERLIHY

My Start - Specialising in Sport and Recreation

"I didn't have the minimum requirements for what I want to do, so this My Start training gives me the way through."

Maddy's dream job is to work for the Air Force in the Force Protection Division. "You look after security on the bases and have your own dog. You protect the equipment and the people. The tutors have already helped me out with applying to sign up for the Air Force, and I've got a part time job."

"Half of the My Start course is getting up to speed with essential skills."





YOUR PATHWAY TO SUCCESS

NorthTec allows you to start your study at a level that suits you. You may have the necessary knowledge and skills to be able to enter directly into a programme or you may need to start with one of our Foundation programmes with lower entry requirements. Many of our programmes ‘pathway’ into further study options here at NorthTec or with other tertiary education providers.

Programmes A programme is made up of courses which can be modules, papers or units of study, all of which lead to a qualification. Some programmes require successful completion of compulsory subjects whilst others offer elective subjects.

Entry Criteria Each programme has entry criteria. These criteria may be academic or relate to work/life skills or experience or be related to age.

Levels Each programme is classified by the New Zealand Qualifications Authority (NZQA) with a level from 1 to 10 on the New Zealand Qualifications Framework (NZQF). The higher the level, the more complex and demanding the programme.

Credits Credits show the ‘value’ of a programme and denote the length of time required to successfully complete it. One credit represents approximately ten hours of study. 120 credits represents a one-year, full-time programme of study. To obtain a particular qualification students are required to gain a set amount of credits. For example, a Bachelor’s degree requires 360 credits, with various credits achieved at certain levels.

Credit Recognition You may be able to gain credit towards your chosen NorthTec qualification from courses you have passed previously (Credit Transfer, or CT) or through prior experience (Recognition of Prior Learning, or RPL). You can ask staff about the Credit Recognition process at your interview, or contact Registry for further information (registry@northtec.ac.nz).

Pathways to your career success at NorthTec

Foundation	Certificates	Diplomas	Degrees, Graduate Diplomas
Levels 3 and 4	Levels 2, 3, 4 and 5	Levels 5, 6 and 7	Level 7
<p>Foundation Studies</p> <p>NorthTec offers Foundation Studies programmes which are specifically designed to pathway into more demanding, higher-level programmes of study.</p>	<p>Certificates</p> <p>Certificates at NorthTec are usually between Levels 1 and 4, with at least 40 credits. They can take from 12 weeks to a full year to complete and can provide a pathway into diploma and degree programmes. Most trades and service jobs require Level 3 or 4 certificates.</p>	<p>Diplomas</p> <p>Diplomas are usually between Levels 5 and 7. They take one to two years of full-time study and can lead to further study at degree level.</p>	<p>Degrees</p> <p>Degrees are qualifications at Level 7. They usually take three years of full-time study to complete and can lead to further study at Master’s Degree or Doctorate levels. A person who holds a Bachelor Degree may be able to enrol for a Post-Graduate Diploma or Master’s Degree.</p> <p>Graduate Diplomas</p> <p>Graduate Diplomas are qualifications at level 7. They are often one year of full-time study; a Bachelor Degree or equivalent is the usual entry requirement.</p>



The information contained in this publication indicates offerings currently available. This information is correct at the time of printing but may be subject to change. While all reasonable efforts were made to ensure that the listed courses are offered and regulations are up-to-date, NorthTec reserves the right to change the content, course costs or method of presentation, or to withdraw any programme or part thereof, or impose limitations on enrolments should the circumstances arise.