

More than just cakes & coffee...

If this programme isn't for you, there may be another programme that would better suit you and your needs.

WORKstart programmes include:

- Community Care
- Construction Skills
- Focus - Learning Adventures
- Horticulture
- Mechanical Trades
- Natural Beauty
- Part Time Training for Work
- Retail Sales
- Salon Assistant

WORKnow programmes include:

- Workplace Training
- Industry Focused Training
- Work Focused Training

Give us a call to find out how we can help get you working.

You'll find us here:

387 Manchester Street, Christchurch



Directory

Christchurch 387 Manchester Street, Christchurch
PO Box 21-199, Christchurch
Ph (03) 366 3489 Fax (03) 366 7934
Email info@chch.academy.ac.nz

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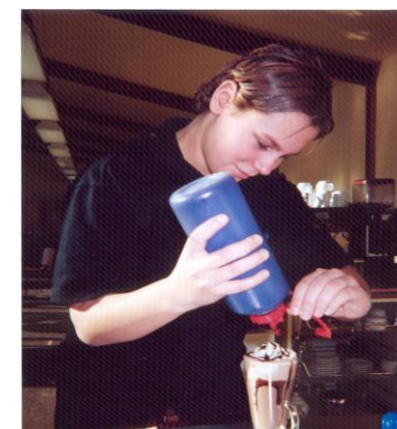
Eligibility

Our WORKstart courses are government funded through the Tertiary Education Commission, so there is no cost to you. You may also receive a travel allowance to cover your costs of getting to and from the course.

There are eligibility criteria for this training.

For more details, or to find out if you are eligible, either give us a call at the Christchurch Academy on 366 3489, or talk to your Case Manager at WINZ.

Academy New Zealand is registered as a Private Training Establishment by the New Zealand Qualifications Authority pursuant to the 1990 Education Amendment Act.



Hospitality

HANDS-ON LEARNING TO GET YOU EARNING

It's all about getting jobs

It is vitally important that your reason for training with us is to get a job and that you are prepared to do what it takes to get that job!

Throughout this programme, you will be shown the skills needed to find employment successfully. This support is continued following the programme, with help finding employment or the appropriate next education programme to further your career.

As a part of your training, you will be placed into the industry for work experience. Many gain employment from this work experience.

You finish WORKstart when you gain employment (a maximum of 26 weeks training). However this may be extended in some instances for Youth Training job seekers.



WORKstart is

- Practical hands-on training
- CV preparation or updating
- Work experience
- Career planning and job search
- Personal development to further enhance your skills for the workplace. You'll be able to develop essential attributes such as time keeping, personal presentation, cultural and community awareness, team work, dealing with stress and communicating in a working environment

WORKstart offers

- Literacy and numeracy support
- NZQA units and/or qualifications
- Opportunity to complete NCEA up to Level 2

If you're looking for new direction and ways to improve your skills, we can provide you with the opportunity!

What you could achieve

The Academy assists every job seeker to set learning goals and plan steps to gain employment. When in employment support is given to ensure the transition to earning and independence is smooth.

All unit standard based learning gained from this programme is recorded with the New Zealand Qualifications Authority. These achievements remain with you forever and can be added to at any time.

WORKstart Hospitality includes

- The principles of food hygiene and safety, food contamination hazards and storing cutlery, crockery and glassware
- Practical cookery and presentation of meats, seafood, egg and cheese dishes, fruit and vegetables
- Serving food and beverages over the counter
- Welcoming customers, taking orders, presenting food and beverages by waiting tables
- Making and presenting espresso coffees

The WORKstart Hospitality programme is ideal for those who are wishing to develop their vocational skills in cookery and food and beverage service.

This programme has been designed to provide you with a broad base of skills covering all aspects of the industry - allowing you to experience them all before focusing on one area in which to progress your career to employment.

We'll do more than teach you how to prepare and present food - we will also sit down with you to determine the skills and attitudes you need to get working!

