Course Brochure
Term 4, 2016
10 October -
20 December 2016

Please take
your free
copy

Tomaree
Community College
RTO 90348
Ph: 4984 1011
www.tomareecc.nsw.edu.au
ABOUT TOMAREE COMMUNITY COLLEGE

Our CEO
Linda Drake

Our Directors

<table>
<thead>
<tr>
<th>Position</th>
<th>Name</th>
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<tbody>
<tr>
<td>President</td>
<td>Warwick Mathieson</td>
</tr>
<tr>
<td>Vic President</td>
<td>Don Watham</td>
</tr>
<tr>
<td>Secretary</td>
<td>Henk Tobbe</td>
</tr>
<tr>
<td>Treasurer</td>
<td>Peter Buckley</td>
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</tbody>
</table>

Committee
John Stuhmcke, Doug Bairstowe, Gordon Treble, Helen Ryan, Bob Westbury

Registered Training Organisation RTO90348
Tomaree Community College (TCC) is an approved Registered Training Organisation for nationally accredited training.

Tomaree Community College is supported by

NSW Department of Industry

PAYMENTS AND REFUNDS
• TCC will accept payment of no more than $1,500 from any individual student prior to the commencement of any course. Following course commencement, TCC may require payment of additional fees in advance. The total amount required in advance and attributable to tuition or other services yet to be delivered shall not exceed $1,500.
• Enrolment is confirmed by full payment only. Tentative bookings without payment are held for 2 working days.
• Students enrolling and paying on the day a course commences will incur a 10% late fee.
• Refunds will be given for courses cancelled by TCC. Once a course has started no refunds will be made.
• Full refunds are available to students withdrawing up to 7 days prior to the commencement of a course. For withdrawals within 7 days of a course commencing, a credit voucher for an equivalent amount is available, valid for the calendar year in which it is issued.
• Smart & Skilled funding, provided by NSW State Training Services, may be available for some courses.
• Course fees include GST, where applicable.

COURSE CANCELLATIONS
All courses require a minimum number of students. If there are insufficient enrolments for a course it will be cancelled or postponed and TCC will advise students who have enrolled, by phone, SMS or email. All fees will be refunded.

RECOGNITION OF PRIOR LEARNING OR CURRENT COMPETENCIES
• RPL/RCC can be applied for through TCC for ASQA accredited courses. An information pack is available from TCC.

ADDITIONAL COURSE REQUIREMENTS
Some course have pre-requisites or specific entry requirements, noted in the course descriptions.

SPECIAL NEEDS
If you have special needs please advise TCC when you enrol.

CODE OF PRACTICE
TCC operates under a code of practice that incorporates the following policies, available to all students on request.
• Work Health and Safety policy
• Grievance policy
• Access and equity policy
• Recognition of prior learning policy
• Assessment policy
How to enrol

**On line**
Visit the website, www.tomareecc.nsw.edu.au. Click on the ‘Book a course’ button and follow the prompts. Alternatively, you can scan and email the enrolment form to tccadmin@tomaree.nsw.edu.au

**By post**
Complete the enrolment form on the back page of this brochure and post it to:
PO Box 352, Nelson Bay 2315

**By phone**
Call us on 02 4984 1011. You’ll need to have your credit card details with you to complete payment.

**In person**
The enrolment form can be delivered to the College at 17 Government Road, Nelson Bay.

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<td>Diploma of Early Childhood Education &amp; Care</td>
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<td>Hospitality – Food Safety, FSS Refresher, Barista, RSA, RCG</td>
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**Courses for leisure**

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<td>Languages</td>
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<td>Creative writing</td>
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<td>Fishing</td>
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<td>Cooking</td>
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<tr>
<td>House, Garden and Composting</td>
<td>14</td>
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</tbody>
</table>

**2016 Term Dates**

<table>
<thead>
<tr>
<th>Term 1</th>
<th>Wednesday 27 January – Friday 8 April</th>
</tr>
</thead>
<tbody>
<tr>
<td>Term 2</td>
<td>Tuesday 26 April – Friday 1 July</td>
</tr>
<tr>
<td>Term 3</td>
<td>Monday 18 July – Friday 23 September</td>
</tr>
<tr>
<td>Term 4</td>
<td>Monday 10 October – Tuesday 20 December</td>
</tr>
</tbody>
</table>
HLTAID003 Provide first aid and HLTAID001 and Provide cardiopulmonary resuscitation (CPR)  
Tutor - Christine Klum

This course is delivered under a partnering arrangement with Allens Training Pty Ltd. RTO 90909

This course provides a WHS qualification. An online assessment is completed prior to the commencement of the course, and written assessment is also undertaken during the course on the day.

1 day course, 9.00am – 4.00pm  
Fee: Full course $135, CPR only $65

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Date</th>
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</thead>
<tbody>
<tr>
<td>416FAID1</td>
<td>Wednesday 5 October</td>
</tr>
<tr>
<td>416FAID2</td>
<td>Saturday 15 October</td>
</tr>
<tr>
<td>416FAID3</td>
<td>Monday 17 October</td>
</tr>
<tr>
<td>416FAID4</td>
<td>Wednesday 26 October</td>
</tr>
<tr>
<td>416FAID5</td>
<td>Saturday 5 November</td>
</tr>
<tr>
<td>416FAID6</td>
<td>Monday 7 November</td>
</tr>
<tr>
<td>416FAID7</td>
<td>Saturday 26 November</td>
</tr>
<tr>
<td>416FAID8</td>
<td>Saturday 3 December</td>
</tr>
<tr>
<td>416FAID9</td>
<td>Mon, Tues 5-6 December*</td>
</tr>
<tr>
<td>416FAID10</td>
<td>Wednesday 7 December</td>
</tr>
</tbody>
</table>

HLTAID004 Provide first aid response in an education and care setting (including CPR, emergency asthma and anaphylaxis management)  
Tutor - Christine Klum

This course enables students to develop the skill to provide a first aid response to infants and children, and is suitable for educators and support staff working within an education and care environments. Students are required to complete an online pre-course assessment.

Booking code: 416ChildFaidDay  
Fee: $225

2 day course, Wednesday and Thursday 23 and 24 November 2016, 9.30am - 2.30pm

CHC30113 Certificate III in early childhood education and care  
Tutor - Louise Healy

As part of the Community Services Training Package CHC08, this course provides entry level qualification for work in child care centres. It provides a pathway to a career in working with children and higher educational degree and diploma qualifications. The course includes work experience as well as classroom learning, and is delivered over eighteen weeks. Attendance during school holidays may be required.

Booking code: 416Child  
Fee: $2,750

18 week course, two days each week, commencing February, 2017 9.00am - 3.00pm

Information Session will be held 10.30am, Thursday, 2 February, 2017

This training is subsidised by the NSW Government, for eligible students.
For more information about Smart & Skilled funding go to the website, smartandskilled.nsw.gov.au

CHC50113 Diploma of early childhood education and care

This qualification reflects the role of early childhood educators who are responsible for designing and implementing curriculum in early childhood education and care services. In doing so they work to implement an approved learning framework within the requirements of the Education and Care Services National Regulations and the National Quality Standard. They may have responsibility for supervision of volunteers or other staff.

This course will run two nights weekly over 18 months, commencing February, 2017

This training is subsidised by the NSW Government, for eligible students.
For more information about Smart & Skilled funding go to the website, smartandskilled.nsw.gov.au

CHC33015 Certificate III in individual support – (specialising in ageing & home and community care)  
Tutor - Tricia Walker

Train for a career in aged care and home and community care with this qualification from the Community Services Training Package CHC08. The course includes work experience as well as face-to-face teaching, and qualifies you to seek employment within the full range of aged care and home and community care opportunities, including aged care facilities and home care.

Booking code: 416IS  
Fee: $2,500

This is a 16 week course, two days each week, commencing February, 2017

Information Session will be held 11.30am, Thursday, 2 February, 2017

This training is subsidised by the NSW Government, for eligible students.
For more information about Smart & Skilled funding go to the website, smartandskilled.nsw.gov.au
Disability skillset

The Disability Skill set on offer at the college, in a classroom environment, will give you the skills and knowledge to work with people/children with disabilities. If you have completed your Certificate III in Aged care, Individual support or Early Education and Care, the skill set will give you a far wider career path. You may just want to work or volunteer with people/children with disabilities only. Work placement is a requirement to complete the skills set.

CCHDIS001 Contribute to ongoing skills development using a strengths-based approach
CHCDIS002 Follow established person-centred behaviour supports
CHCDIS003 Support community participation and social inclusion
CCHDHIS007 Facilitate the empowerment of people with disability
CHCCOM005 Communicate and work in health or community services

The training will be presented as four key components:

Sections 1 and 2 Introduction to disability support work and an overview of individual abilities and disabilities
Section 3 Effective communication, conflict resolution and negotiation
Sections 4 and 5 Client-directed care and community access and social inclusion
Section 6 You and the disability care environment

Please note: You will need to provide the following documents:
• A copy of your existing Certificate III in Individual Support.
• Transcript from your prior Individual Support training.

Booking code: 416Disability Fee: $950

Course commencing February 2017, on Fridays over 5 weeks.

This training is subsidised by the NSW Government, for eligible students.
For more information about Smart & Skilled funding go to the website, smartandskilled.nsw.gov.au

TAE40110 Certificate IV in Training & Assessment (online course)

This course is designed for those people wishing to provide National Accredited training to adults.

The training includes both the new core units for TAE40116 and is designed for equivalence, so it should be an easy matter for people to upgrade when TAE40116 becomes available in the near future.

It is a facilitated, online class that focuses particularly on VET systems and enables participants to share experiences, reflections and ideas with other trainers.

In the process of participating in discussion forums, responding to questions, researching the VET Quality Framework and critiquing training and assessment strategies with peers, participants build up a folio of evidence that will be used for assessment.

This course is conducted under a partner arrangement with ACE Community College, Lismore RTO90032.

Booking code: 416TAE Fee: $1,300

New courses commence each Monday, course duration 12 weeks

Real Estate Salesperson – Certificate of Registration (NSW) (online)

Are you looking for a career in real estate?

The Certificate of Registration is comprised of four (4) units of competency which are recognised by NSW Fair Trading. Any person looking to sell or lease property in NSW (this includes giving advice or information on property) must hold these units.

NSW Fair Trading does not issue provisional Certificates, so if you want to work in the industry you must complete your Certificate before you commence work.

The units covered are:

CPPDSM4008A Work in the real estate industry
CPPDSM40008A Identify legal and ethical requirements of property sales to complete agency work
CPPDSM4007A Identify legal and ethical requirements of property management to complete agency work
CPPDSM3019B Communicate with clients as part of agency operations

Booking code: 416Real Fee: $395

Enrol at any time and complete units at your own pace.
SITXFSA001 Use hygienic practices in food safety  
Tutor - Patrick Power

This course is for anyone involved in the commercial preparation, storage and/or service of food and beverages.

<table>
<thead>
<tr>
<th>Course duration four hours</th>
<th>Fee: $85</th>
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<tbody>
<tr>
<td>Booking code: 416Food1</td>
<td></td>
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<tr>
<td>Friday 28 October 9.00am – 1pm</td>
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This course is a pre-requisite for the Food Safety Supervisor and Barista courses.

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Food Safety Supervisor

Statement of Attainment from SIT30616 Certificate III in Hospitality (Kitchen Operations) includes SITXFSA001 Use Hygienic practices in food safety and SITXFSA002 Participate in safe food handling practices.

This course is for those people who are supervising food operations in the hospitality and retail food industries.

<table>
<thead>
<tr>
<th>Course duration one day</th>
<th>Fee: $195</th>
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<tbody>
<tr>
<td>Booking code: 416FSS1</td>
<td></td>
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<tr>
<td>Friday 28 October 9.00am – 4.45pm</td>
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</tbody>
</table>

For people who already hold the SITXFSA001 Use hygienic practices in food safety, the cost is $125.00 and they need to present at 1.30pm – 4.45pm and bring their current Food Handling certificate on the day.

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Food Safety Supervisor refresher training

The Food Safety Supervisor Refresher certificate is crucial for anyone needing to upgrade their Food Authority accreditation because their certificate has expired. From the 1st of September 2015, those who hold a NSW Food Authority’s Food Safety Supervisor certificate need to complete this refresher training to obtain a new certificate and a further 5 years of accreditation. A Food Safety Supervisor must have completed training in specific units of competency at a Registered Training Organisation approved by the NSW Food Authority.

A refresher pack is available from the College, students have 21 days to complete their work and return to the college.

Please note: You will need to provide the following documents:
- A copy of your existing/expired FSS certificate and
- A statement of attainment from your prior FSS training.

| Booking code: 416FSSrefresh | Fee: $110 |

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SITHFAB005 Prepare and serve espresso coffee (Barista)

Tutor - Tina Smith

Dispel the myths and learn coffee making skills for working in cafes, bars and restaurants.

This course covers the history of coffee making, origins, beans, grinding, extracting, texturising milk, coffee styles and machinery. SITXFSA001 Use Hygienic practices in food safety is a prerequisite for this course.

<table>
<thead>
<tr>
<th>These courses are one three hour session</th>
<th>Fee: $149</th>
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<tbody>
<tr>
<td>416CoffeeDay1  Monday 31 October 9.30am-12.30pm</td>
<td>416CoffeeNight  Monday 14 November 6.00pm-9.00pm</td>
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<tr>
<td>416CoffeeDay2  Monday 28 November 9.30am-12.30pm</td>
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</tbody>
</table>

Additional sessions may be available. Please contact the College for details.
These courses are one three hour session Fee: $149

This course meets the requirements of the Office of Licensing, Gaming and Racing (OLGR) approved industry standard which is a prerequisite for jobs involving the sale and service of alcohol in NSW. The standard also applies to volunteers at fundraising and community events where alcohol is served or sold.

<table>
<thead>
<tr>
<th>Course duration one day</th>
<th>Fee: $135</th>
</tr>
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<tbody>
<tr>
<td>416RSA1 Thursday 27 October 9.00am-4.00pm</td>
<td>416RSA2 Thursday 8 December 9.00am-4.00pm</td>
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</table>

This course meets the requirements of the OLGR approved industry standard which is prerequisite for jobs within the gaming areas of hotels and registered clubs. The course also satisfies the OLGR requirement for renewal every 5 years.

<table>
<thead>
<tr>
<th>Course duration one day</th>
<th>Fee: $95</th>
</tr>
</thead>
<tbody>
<tr>
<td>416RCG1 Thursday 3 November 9.00am-4.00pm</td>
<td>416RCG2 Thursday 15 December 9.00am-4.00pm</td>
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</table>

Tomaree Community College, Tomaree High School and the Real Futures Program working together with students in local hospitality training as part of their Year 10 Certificate

Our college is hosting students from Tomaree High School, participating in a pilot course funded by the NSW Government which engages with students, a Smart & Skilled RTO, being Tomaree Community College, local host employers and mentors. This exciting program will allow students to complete Year 10 with a set of competencies, positioning them well for employment in the hospitality industry.

Whilst at the college they will have gained eleven units of competencies, covering such areas as Food and Beverage Service, Customer Service, Senior First Aid, Barista and Food Handling. On the job training is completed in local establishments.

Thanks to local businesses Ethica Coffee, Nice at Nelson Bay, Depz Restaurant, Hogs Breath Nelson Bay, Horizons Golf Resort, Nelson Bay Bowling Club, Soldiers Point Bowling Club, PCYC Café and Shoal Bay Country Club for hosting these young people and giving them the opportunity to experience a work environment.

The skills gained at our college can see these young people travel the world and be employable in virtually any country.
Computers

Entry level computer training and first aid  
Tutor - Julie Walker

Are you being left behind simply because you require more skills in using a computer? This is an easy introduction to get you up and running and enable you to apply for work in an office or small business environment.

Topics covered include:
- Navigate the operating system and start applications
- Perform basic functions of file management
- Create and format documents in Word
- Perform more advanced formatting in Word
- Manage print settings and print documents
- Perform basic functions of data entry into a spreadsheet using Excel
- Create graphs and tables in Excel
- Create and edit a presentation in PowerPoint
- Receive, compose and send emails in Outlook
- Gain your HLTAID003 Provide first aid and HLTAID001 Provide Cardiopulmonary Resuscitation CPR

**Booking code: 416Workforce**

<table>
<thead>
<tr>
<th>Date</th>
<th>Times</th>
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<tbody>
<tr>
<td>Wednesdays 26 October – 14 December</td>
<td>10.30am – 12.30pm</td>
</tr>
<tr>
<td>and First Aid training</td>
<td>9.00am – 4.00pm</td>
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</table>

Fee: $80

This training is subsidised by the NSW Government. For more information about funding eligibility, contact our college to discuss your eligibility.

Windows 10  
Tutor - Doug Honeyman

This course is for seniors who have a basic knowledge of computers and need to learn more and understand how to navigate through Windows 10. (Windows 10 is a little different to Windows 7 or 8). You will learn to customise your PC settings, learn how to use apps, easily manage and quickly find your documents and files. This course will help you sort out any issues you may have encountered and get you on track.

**Booking code: 416Wind10**

<table>
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<th>Date</th>
<th>Times</th>
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<tbody>
<tr>
<td>Tuesdays 25 October – 29 November</td>
<td>9.30am – 12.30pm</td>
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</table>

Fee: $162, Concession $157

Typing Tests

Are you needing a typing test to confirm your typing speed and accuracy for your resume or job application? These tests are conducted by appointment, at the college.

**Booking code: 416Type**

<table>
<thead>
<tr>
<th>Date</th>
<th>Times</th>
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Fee: $30

Ancestry and family history  
Tutor - Doug Honeyman

Trace your ancestors and create a family tree or enhance your existing family tree. Learn how to use the many different websites available to discover the facts. This course will allow you to develop advanced skills and research techniques and introduces an ever increasing range of internet and other resources. Using the Internet, you can bring your family tree online to share with people across the world, who can share information and family history photos. (Included is a comprehensive list of internet research sites to assist you).

**Booking code: 416Anc**

<table>
<thead>
<tr>
<th>Date</th>
<th>Times</th>
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<tbody>
<tr>
<td>Wednesdays 2 November – 9 November</td>
<td>6.00pm – 9.00pm</td>
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Fee: $75, Concession $70
TECH SAVVY COMPUTERS

TECH SAVVY SENIORS

Tech Savvy Seniors is your last chance to tap into this Government funded initiative and bring yourself up-to-date with all facets of our
digital environment. Government funding for this program ceases at the end of this year, so no time to waste.
These seven sessions will demonstrate email and internet, smart phones and android tablets, online shopping, banking and social media.
For those wanting to improve their skills or simply know how to better keep in touch with their family, contact the college and book your
place early to avoid disappointment.
You may attend as many sessions as you wish.

<table>
<thead>
<tr>
<th>Booking code: 416TS1</th>
<th>Fee: Funded</th>
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<tr>
<td>Mondays 24 October – 12 December</td>
<td>9.30am – 2.30pm</td>
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<thead>
<tr>
<th>Booking code: 416TS2</th>
<th>Fee: Funded</th>
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</thead>
<tbody>
<tr>
<td>Thursdays 3 November – 15 December</td>
<td>9.30am – 12.30pm</td>
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</table>

Tech Savvy Seniors is an initiative to provide seniors over the age of 60 with affordable training to help
them develop the confidence and skills to use technology such as computers, tablets and smart phones,
and participate in many activities they may have previously thought inaccessible.

PHOTOGRAPHY

SLR Camera

Demystify your SLR digital camera: learn about the features of your digital SLR and how best to use its settings. Enhance your photos and
make your photographic experience more interesting and rewarding.
The course includes the “how to” and tips and tricks for lens choice, histograms, mastering aperture priority and shutter priority, white
balance, using a flash, working in manual mode, image recording quality, exposure compensation, some photo processing and raw
conversion and composition.
A mixture of classroom sessions and field excursions will help you to learn how to maximise your creativity and enjoy using your camera.

<table>
<thead>
<tr>
<th>Booking code: 416SLR</th>
<th>Fee: $180, Concession $175</th>
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<tbody>
<tr>
<td>Wednesdays 2 November – 7 December</td>
<td>6.30pm – 9.00pm</td>
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At Port Stephens FM we're keeping the
music alive – all kinds of music! And if you're
passionate about music why not consider
joining your local community radio station
to learn how to be a Presenter or
to help with some of the varied
administrative tasks that help keep
the music alive. We look forward
to hearing from you. Simply email us
at: admin@psrfm.org.au

LONG LIVE THE KING!

100.9 PORT STEPHENS FM

www.psrfm.org.au
HEALTH AND WELLBEING

<table>
<thead>
<tr>
<th><strong>Hatha yoga</strong></th>
<th>Tutor - Margaret Sullivan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stretch out your stress, keep your mind and body supple, build your flexibility. Practice yoga in a relaxed, comfortable atmosphere. Finish the session with full body and mind relaxation.</td>
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<tr>
<td>Tuesdays 25 October, 2016 – 13 December, 2016 6.00pm - 7.30pm</td>
<td></td>
</tr>
<tr>
<td>Booking code: 416HathaYoga</td>
<td>Fee: $96, Concession $91</td>
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<tr>
<td>Bring your yoga mat.</td>
<td></td>
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<table>
<thead>
<tr>
<th><strong>Reclaim your balance and strength</strong></th>
<th>Tutor - Suzie Williams</th>
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<tbody>
<tr>
<td>A fun and easy to do program of gentle stretches and movements based on modifications to the gentle and flowing style of Dru yoga. This program will help you feel calm and centred in your mind. It will also help you feel more flexible in your hips, legs, shoulders and back and stronger in your feet, legs and body. This can help you prevent falls, or reduce injury. Each class combines focused breathing and flowing movement, incorporating awareness of posture and core muscles which are essential to proper function of your organs. Proceed at your own pace, achieve your own goals, with no pressure or competition. This course is suitable for beginners of all ages.</td>
<td></td>
</tr>
<tr>
<td>Tuesdays 25 October, 2016 – 13 December, 2016 9.00am – 10.00am</td>
<td></td>
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<tr>
<td>Booking code: 416Bal</td>
<td>Fee: $82</td>
</tr>
<tr>
<td>Bring your yoga mat.</td>
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<table>
<thead>
<tr>
<th><strong>Stress less – live more</strong></th>
<th>Tutor - Suzie Williams</th>
</tr>
</thead>
<tbody>
<tr>
<td>Learn how to recognise and manage stressful events, from those little, daily things to big, overwhelming situations. There are simple and easy methods to help you cope. In a supportive and encouraging environment, you will learn practical skills to help you stay calm and manage stressful events. You will also feel the benefits ripple into all areas of your life – better sleep, clearer mind, less pain, calmer responses – so you can enjoy an improved sense of well-being and happiness. This course will help you out if you have anxiety, depression, if you’re feeling overwhelmed or worn out, or if you are just interested in living a calmer, happier life, enjoying every day.</td>
<td></td>
</tr>
<tr>
<td>Tuesdays 8 November, 2016 – 29 November, 2016 10.30am – 12.30pm</td>
<td></td>
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<tr>
<td>Booking code: 416Stress</td>
<td>Fee: $82</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th><strong>“Take a Breath” – The Power of Ancient Meditation</strong></th>
<th>Tutor - Linda Echentille</th>
</tr>
</thead>
<tbody>
<tr>
<td>It’s possible . . . It’s real . . . and it’s life changing.</td>
<td></td>
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<tr>
<td>• To silence the chatter in your mind</td>
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<tr>
<td>• Use the life force in your ‘breath’ to induce a deep meditation;</td>
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<tr>
<td>• To FIND and LIVE your life’s purpose;</td>
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<tr>
<td>AND</td>
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<tr>
<td>• To create profound changes in your life</td>
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<tr>
<td>Brought to you from the Spiritual Centres of the world, this workshop will teach you the power of a 3000-year-old ancient breathing meditation practised by Yogis and Buddha’s for centuries. LindaE, an International Spiritual Guide, Teacher, Yogi and Reiki Master of pure lineage to the Reiki Founder Dr Usui, will share with you the ancient techniques used by the Masters in India and Japan. She will show you how to easily ‘still your mind’, balance the natural energy centres in your body, which enables you to make changes in your life and how to manifest your dreams into reality. Join likeminded people and experience the ancients skills of the Spiritual Masters in this unique workshop.</td>
<td></td>
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<tr>
<td>Booking code: 416Breathe</td>
<td>Fee: $65</td>
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<tr>
<td>Saturday 12 November, 2016  2.00pm – 4.00pm</td>
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<tr>
<td>Bring a large cushion, yoga mat is preferable or a blanket to lay on and pen and pad for notes.</td>
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</tbody>
</table>
ARTS AND CRAFTS

Crochet

Learn a variety of different stitches to use with either wool or cotton and how to follow a pattern. Make anything from a hat to a bag, to samples for a rug. Bring a ball of 8 ply wool and a 3.5mm or 4mm crochet hook.

Fee: $88.00

Booking code: 416CrochetDay
Thursdays 3 November – 24 November 1.00pm - 3.00pm

Booking code: 416CrochetNight
Thursdays 3 November – 24 November 5.30pm - 7.30pm

Drawing

Drawing is easily accessible with just pencil and paper, however, there is much more on offer using different mediums such as charcoal, ink, mix media to name a few.

While learning various skills with different themes, this course will help you become creative and heighten your awareness of the worlds around you. Be inspired and enjoy learning at your own pace with like minded people.

Experienced and beginners welcome.

Fee: $128, Concession $123

Watercolour Landscapes

Watercolour is an ideal medium for landscape because of its translucent colours and flowing properties on paper. This course will cover aspects of the landscape and show how these can be interpreted with mood and expression in your composition. There will be demonstrations on techniques and colour, with reference to the Masters. Experienced and beginners are welcomed.

Fee: $128, Concession $123

LANGUAGES

Beginners Italian

This course is designed to introduce you to the Italian language, whether you are planning a trip to Italy, or simply want to learn how to speak it. The course covers greetings, family, food and drink, numbers, directions and travel, time, as well as basic grammar.

There is a strong focus on food and culture. An Italian/English dictionary is recommended.

Melina has been teaching in Port Stephens since 2004. She is a secondary teacher currently working as a casual teacher in the Maitland-Raymond Terrace area. She has an Italian background, being a first generation Australian. Her parents originated from Melicucco in Calabria, Italy. She has an Italian Major in a Bachelor of Arts degree from the Australian National University in Canberra. Melina is teaching an Italian Beginners night course in 2015, which she really enjoys. Her course provides an introduction to the basic Italian grammar. She is passionate about Italian food and culture and she includes food sampling in her course, including Biscotti and her family recipe for meatballs.

Fee: $132, Concession $127

Booking code: 416Ital
Tuesdays 25 October – 6 December 6.00pm - 8.00pm
CREATIVE WRITING

Weekend Writers Forum with Karen Whitelaw

Karen Whitelaw is a writer, teacher and editor. She has a Master of Creative Arts (writing) and specialises in short stories, travel writing and memoir. Her work has been published in anthologies, literary magazines and newspapers.

Karen has worked for ten years on the editorial committee of community-based publishing house, Catchfire Press, as well as taking on the role of Registrar. She has also worked as a facilitator for the self-publishing house, Koel Koel Publications.

Saturday is for beginners or people who have done some writing and want to consolidate their basic writing skills.

Sunday is for people who have either completed the class on Saturday or who have some writing experience. This creative writing course will be suitable for both fiction and non-fiction writing: memoir, life writing, family history, short stories and novels. My approach is interactive and centred around student involvement.

Students will be given a photocopied booklet of approximately 10 pages each day.

The Saturday class will cover:
• finding inspiration for writing,
• developing characters
• writing through the senses
• using specific detail
• showing the reader, not telling
• structuring a piece of writing

We will discuss each skill, look at published examples of its use, complete directed exercises that utilise the skill, receive positive and constructive feedback from the tutor. By the end of the day students will have the first draft of a piece of writing.

The Sunday class will cover:
• using metaphor and simile
• building atmosphere and mood
• strengthening observation
• extending connections, deepening insights

We will discuss each skill in the same way as in Saturday’s class. There will also be the opportunity for people to bring work for constructive feedback from the tutor and the group. The work should be no longer than 1,000 words.

Booking code: 416Writers
Saturday & Sunday 5 & 6 November, 2016  10.00am – 3.00pm
Fee: $125 (2 day forum) or $65 daily

Writers & Readers Circle

A self-led discussion group for people currently writing. The group provides constructive criticism and ideas on how to proceed and how to have your work published.

Booking code: 416Circle
Tuesday 25 October and Tuesday 22 November  10.00am – 12noon
Fee: $5.00 per session, pay on day

FISHING

Fish Port Stephens

Hook up with local expert Chris Drake (pictured)
Chris has loads of experience selling fishing tackle and is a regular fisher of local estuaries, beaches and rocks, game and blue water fishing, with great success.
These courses are an introduction on how and where to fish in Port Stephens for common Australian species. Chris will talk about the areas, species, bait and use of soft plastics, as well as demonstrate techniques.
The holiday season is upon us and with the weather warming up it’s time to brush up on your skills and ensure a catch is on the cards.
A starter pack of soft plastics will be available on the night, ranging from $5.00.

Fee: $45.00

Booking code: 416Fish1
Tuesday 8 November  6.00pm - 9.00pm

Booking code: 416Fish2
Tuesday 29 November  6.00pm - 9.00pm
COOKING

Cheesemaking  
Learn how to make delicious cheeses, in your own home. Theory and practical skills for many styles of cheese will be presented, allowing familiarisation with techniques and practical know-how. You will be surprised at how easy home cheese making really is. The workshop starts at 10am and finishes at approximately 4pm. Bring containers to take home the finished product.

Booking code: 416Cheese  
Friday 25 November  10.00am - 4.00pm  
Fee: $98.00

Spice up the Festive Season - Indian Cooking  
This term Neha will cook a mix of pakoras from northern India, with handmade chutney and masala chai tea.

Pakoras are an all-time favourite snack of India. There are endless variations of pakoras, which are also known as bhajias. Mixed vegetable pakoras, as the name suggests, are made with a variety of vegetables. Pakoras are great as an appetiser or snack for any gathering.

Booking code: 416Ind1  
Wednesday 26 October  9.00am - 12noon  
Fee: $75.00

Bread Making  
Tutor: Brian Benson, Baker, Pastry Chef, Chocolatier and Confectioner

Run over two evenings, this course will teach you how to make a basic white dough, from which you will shape some bread rolls and sandwich loaves. While you are waiting for the bread to prove and bake, Brian will teach the theory about ingredients and recipes.

The last thing you will do in session one, will be to mix up a long ferment dough for crusty continental bread.

By the next evening, the long ferment dough will have had suitable time fermenting, so you will learn about continental products. The evening will finish with a sweet dough for such products as hot cross buns, finger buns, teacakes, hamburger buns and raisin toast. You will be shown basic decoration of sweet products.

Course requirements list available at enrolment.

Booking code: 416Bread1  
Wednesday and Thursday 2 & 3 November  6.00pm - 9.00pm  
Fee: $98.00

Bread Making - The Next Step  
Tutor: Brian Benson, Baker, Pastry Chef, Chocolatier and Confectioner

This course is also run over 2 nights and is intended for students who have already completed Brian's basic home bread making course, as it is the next step in difficulty and complexity. You will learn multi grain and wholemeal products, brioche, and if you wish to provide your own culture (Brian does not have the time-frame to start one), a sourdough.

Course requirements list available at enrolment.

Booking code: 416Bread2  
Wednesday 30 November and Thursday 1 December  6.00pm - 9.00pm  
Fee: $98.00
COMMUNITY GARDEN NEWS

New life has entered our gardens with the warmth of Spring and enough rain to make everything jump up and grow in abundance, with no effort on our part. The composted pumpkin seeds have sprouted and promise a nice harvest this summer, just ready for us all to enjoy this coming Festive Season.

We are on to the potential invasion of fruit fly with eco-friendly pest control, as we are determined to enjoy a lovely crop of tomatoes, without inhabitants!

Our compost heaps are all in the process of producing rich new soil to nourish the summer veges, still to be planted.

Harvested seaweed from the local beaches helps to enrich the soil with its high content of nutrients.

With the last of winter and experiencing renewed energy you may feel inspired to join us in our endeavours to keep the gardens beautiful and productive. We are dedicated and feel immensely rewarded attending to the garden, interacting with nature and socialising with our lovely garden friends.

We look forward to meeting some more kindred souls on Monday/Wednesday and Saturday mornings from 8.30am-12noon and remember fresh garden vegetables are offered for sale on these days.

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Termites

Termites are a fact of life on the NSW east coast and they are a costly and intrusive visitor if they turn up at your home. In this one day course you will learn about the ‘good guys’ and the ‘bad guys’ and how to protect your home cheaply and efficiently without resorting to professional pest control.

On completion of the course you will be given access to the same termite bait, used by the professionals.

The course manual is supplied on the day of the class at an additional cost of $27.

**Booking code: 416Termites**

**Saturday 19 November  9.00am - 4.00pm**

**Fee: $92.00**

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Composting

Peter Wann, Tutor, is a horticulturalist and design consultant, who has 25 years experience in retail horticulture, wholesale growing, as well as experience in the green waste/ commercial composting industries.

Participants will learn the practical skills necessary for successful composting. Through theory and practical application, participants will explore the different composting techniques used in the home garden and learn about the important role that compost plays in improving soil health.

**Booking code: 416Compost**

**Saturday 19 November & Saturday 26 November  9.00am - 12.00pm**

**Fee: $55.00**

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COMMUNITY GARDEN NEWS

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ENROLMENT FORM

STUDENT DETAILS

Date / / Receipt No.

Salutation: Mr/Mrs/Ms/Miss Other (please circle one)

First Name

Middle Name

Surname

USI (Unique Student Identifier) No

(for accredited training courses)

I give Tomaree Community College permission to access my USI records to verify the number I have provided.

Date of Birth / / Male Female

Address

Town Postcode

Phone (H) (W) (M)

Email Address

Concessions Card type & number

COURSE NAME COST ($)

ASSOCIATE Membership (optional) $2.20 per year

TOTAL AMOUNT PAYABLE

STUDENT DECLARATION: Information concerning students, including information submitted on this enrolment form will be used by TCC or other authorised organisations for the purpose of general student administration, communication, state & national reporting, program monitoring and evaluation. The information may be disclosed to the National Centre for Vocation Education Research (NCVER) and/or agency authorised to undertake surveys. The provision of this information is necessary for both enrolment and re-enrolment information. Information provided will be held securely and disposed of securely when no longer needed. You may access your personal information by contacting the College on PH: 4984 1011. I agree that information regarding disability/special needs may be given to the relevant tutor.

Signed

PAYMENT METHOD

Cash Cheque Purchase Order Mastercard Visa Other

Name on Card Expiry Date / 

Signature

Card No CCV

Booking code: 416Termites

Saturday 19 November 9.00am - 4.00pm

Fee: $92.00

Composting Tutor - Peter Wann, Horticulturalist

Please complete the following information:

In which country were you born?

Australia Other, specify..............................................

Do you speak a language other than English at home?

No, English only Yes, specify...................................................

How well do you speak English?

Very Well Well Not Well Not at all

Are you of Aboriginal or Torres Strait Islander Origin?

No Yes, Aboriginal Yes, Torres Strait Islander

Do you have a permanent or significant disability or long term condition?

Yes No Hearing/Deaf Physical Vision Mental Illness Acquired Brain Injury Other ..........................................................

What is your highest level completed at school?

Completed Yr 12 Completed Yr 11 Completed Yr 10 Completed Yr 9 or lower Never

Have you successfully completed any of the following?

Bachelor Degree or higher Advanced Diploma or Associate Degree Diploma (or Associate Diploma) Certificate IV (or advanced Cert/Technician) Certificate III (or Trade Certificate) Certificate II Certificate I Certificate other than above

Which of the following would describe your current employment?

Full time employment Part time employment Self employed Employer Employed – unpaid in family business Unemployed seeking part time work Unemployed seeking full time employment Unemployed – not seeking work, Retired

Which best describes your reason for undertaking this course?

Get a job Move careers Develop existing business Start my own business Get a promotion Extra skills for my job Requirement of my job To move into another course Personal interest Other reason