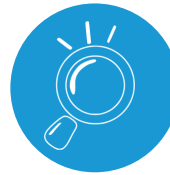




Seeing people enjoy something I have made is the best feeling

MY PATHWAY IS BLUE



Career Opportunities

Chef, barista, kitchen hand, resort manager, event or conference manager, travel/tour agent, flight attendant, beautician, massage therapist, barber, nail technician, hairdresser + many more!



Industries Within Service Sector

Hair & beauty, fashion, hospitality, travel & tourism, entertainment, creative industries + many more!



The Service Sector

The Service sector makes up 25percent of New Zealand's workforce, brings in millions of dollars of overseas currency and meets the needs and aspirations of thousands of New Zealander's.



Service Industries

For further careers information visit

youthguarantee.net.nz
careers.govt.nz

Your son or daughter has shown an interest in enrolling in the Waikato Trades Academy.

The Waikato Trades Academy (WTA) is a secondary-tertiary partnership between secondary schools and Wintec. The purpose is for students to gain industry relevant experience and credits within a Vocational Pathway that interests them, while still studying at secondary school.

Students enrolled in the WTA must still attend secondary school and keep up with their normal school work. The unit standards achieved at the WTA will count towards NCEA Level 1, 2 or 3.

Service Industries Vocational Pathway provides a wide range of exciting opportunities for young people with great communication, presentation, and social skills. Employment involves working with people, and for people, and experience lots of variation. It is a great sector if you like the idea of travel, because you can take your skills and experience to jobs all over New Zealand and overseas. Hairdressing is a creative and rewarding occupation, beauty therapy plays an important role in helping people look and feel their best, cookery has a passion for food, and tourism offers opportunities in both New Zealand and throughout the world; all of these skills are transferable.

Introduction to Service Sector Level 2

Programme Modules: Tourism, Cookery, Hairdressing, and Beauty Therapy

- |||| NCEA Level: Level 2 (Level 3 at WTA second year)
- |||| Number of Credits: 31
- |||| Duration of Programme: February to November with the option to re-enrol for level 3 towards the end of the year
- |||| Programme Structure: 1 day per week starting mid February (8:30am – 3:00pm) during the school term.
- |||| Location:
 - * Wintec Rotokauri Campus: Cookery
 - * Wintec City Campus: Tourism, Hairdressing & Beauty Therapy
 - * Wintec Thames Campus: Tourism, Hairdressing, Beauty Therapy (includes some travel to Hamilton.)
- |||| Cost: Free to the student
- |||| Transport: To be arranged with your school. No extra charges should apply
- |||| Contacts: Your contact during enrolment is your secondary school. Your school's key WTA contact will discuss your enrolment, collect your enrolment form and birth certificate, and arrange your transport to Wintec. Once your enrolment is confirmed you will receive a confirmation letter from your school outlining your start date, procedures for absences, and contact details for your support person at WTA.
- |||| Level 3 Entry Criteria: To move on to Level 3 you will need to have completed 80% of the available credits in level 2 and 100% of credit within your chosen specialisation



Service Industries

For further information about WTA visit
wintec.ac.nz/wta

| Unit Standard | Title | Level | Credits |
|---------------|---|-------|---------|
| 28025 | Demonstrate knowledge of the client journey in a salon | 2 | 2 |
| 21940 | Demonstrate knowledge of workplace requirements for employment in a salon | 2 | 5 |
| 27640 | Demonstrate knowledge of fashion trends and history related to beauty therapy | 2 | 3 |
| 27641 | Describe the relevance of anatomy and physiology knowledge to beauty therapy | 2 | 3 |
| 24728 | Demonstrate knowledge of work roles in tourism | 2 | 3 |
| 24729 | Demonstrate knowledge of world tourist destinations | 2 | 4 |
| 24732 | Demonstrate knowledge of tourist characteristics and needs | 2 | 3 |
| 00167 | Practise food safety methods in a food business under supervision | 2 | 4 |
| 13281 | Prepare and present basic sandwiches for service | 2 | 2 |
| 13283 | Prepare and present salads for service | 2 | 2 |

Total Credits | L2= 31