



Wintec

WAIKATO

TRADES ACADEMY



Career Opportunities

Chef, barista, kitchen hand, beautician, massage therapist, barber, nail technician, hairdresser + many more!



Industries Within Service Sector

Hair and beauty, fashion, hospitality, creative industries + many more!



The Service Sector

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

Seeing people enjoy something I have made is the best feeling

MY PATHWAY IS BLUE

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.

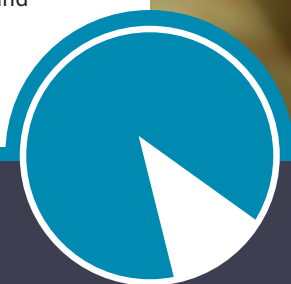
Service Industries Vocational Pathway provides a wide range of exciting opportunities for young people with great communication, presentation, and social skills. Employment involves working with people, and for people, and experience lots of variation. It is a great sector if you like the idea of travel, 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.

Certificate in Service Sector (Level 3)

Programme modules: Hairdressing, Beauty Therapy and Cookery

- |||| NCEA Level: Level 3
- |||| Number of Credits: 32-39
- |||| 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: Depending on your closest location, it will be one of the following:
 - *Wintec Rotokauri Campus: Cookery
 - *Wintec City Campus: Hairdressing and Beauty Therapy
 - *Wintec Thames Campus: 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 credits within your chosen specialisation



Service Industries

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

Unit standard	Title	Level	Credits
Beauty Therapy			
27172	Perform a manicure service	4	6
14139	Demonstrate knowledge of, select, and recommend cosmetics and toiletries	3	8
19592	Provide reception services for the beauty industry	3	4
Hairdressing			
28844	Demonstrate knowledge of professional behaviour and legal requirements	3	3
28843	Demonstrate knowledge of personal health and hygiene, and self-styling, for working in a salon	3	2
2866	Shampoo hair and scalp	3	4
25790	Select, and demonstrate safe handling of hairdressing equipment and hand held tools	3	4
29674	Apply knowledge of hair and scalp conditions to analyse and select corrective treatments	3	2
Cookery			
13300	Prepare and cook basic stocks, sauces and soups in a commercial kitchen	3	5
13314	Prepare and cook egg dishes in a commercial kitchen	3	4
13315	Prepare and cook rice and farinaceous dishes in a commercial kitchen	3	6
20666	Demonstrate basic knowledge of contamination hazards and control methods used in a food business	2	2
24526	Apply safe working practices in a commercial kitchen	2	4