

## Learn how to use everyday tools

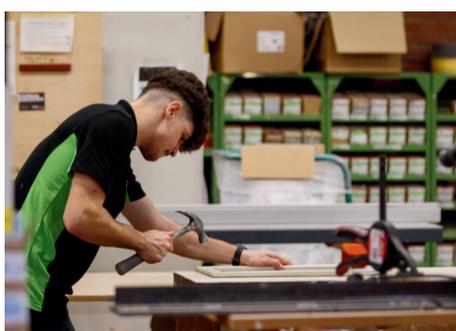
MNCCC is offering opportunities for those who are career curious with learning workshops to gain skills and confidence using everyday tools around the home.

The course is an intro to trades

- Basic tools and equipment maintenance
- Enrol in each part separately if preferred

The program will encourage students to extend their thinking through practical activities and meaningful experiences.

Rolling enrolments may be considered, please contact us to discuss.



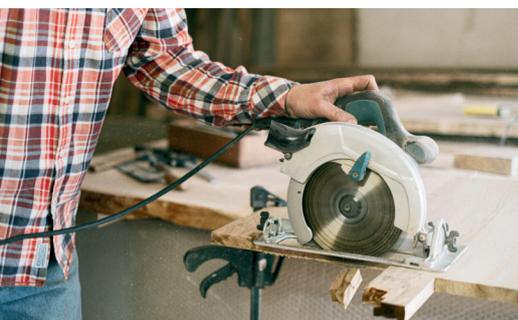
### Part 2:

#### ACCREDITED UNITS

- FSKDIG002 - Use Routine Digital Technology Simple Tasks
- FSKNUM009 - Use familiar and simple metric measurements for work
- FSKLRG005 - Plan Simple Workplace Tasks
- FSKOCM006 - Use oral communication skills to participate in teams
- FSKRDG004 - Read and respond to short simple workplace information

#### NON-ACCREDITED UNITS

- NAC\_MAN Basic Manual Handling
- NNAC\_SGW Support Gardening Work
- NNAC\_OEM Basic outdoor Equipment Maintenance
- NAC\_HTFG Use tools for Farm and Garden Projects
- NAC\_EMS Employability Skills



## AT A GLANCE

### COURSE STRUCTURE

- Face to face learning

### DURATION

- Part 1 - 2 days pw / 5 weeks
- **Part 2 - 2 days pw / 5 weeks**

### LOCATIONS

- 4 Albert Circuit, Port Macquarie
- 78 Wynter St, Taree
- 19 Sea St, Kempsey

### COMMENCEMENT

- Port Macq: Wed 4 Feb 2026
- Taree: Tue 3 Feb 2026
- Kempsey: 3 Feb 2026

### FEES/FUNDING

- Students meeting criteria may be eligible for funding under CSO. Please check our website [below] or call us on 6583 7288 to find out more.  
<https://www.mnccc.edu.au/govtsubsidies>

### ADDITIONAL INFO

- Please contact us for more information on [admin@mnccc.edu.au](mailto:admin@mnccc.edu.au) or call 02 6583 7288.



NATIONALLY RECOGNISED  
TRAINING



# PREPARE AND SERVE COFFEE

If you're keen to get your foot in the door of the hospitality world, this 2 part, beginner-friendly barista course is a great place to start. Designed for people looking to enter the hospitality sector, this course helps you build real skills and confidence to take into your new job.

**PART A** You'll learn how to make a range of popular espresso coffees, use commercial machines safely, steam milk like a pro, and work in a café environment. We keep things practical, supportive, and hands-on—so you'll spend plenty of time practicing the drinks you'll make on the job. Along the way, you'll also learn the food safety and hygiene skills every café worker needs, plus simple workplace habits like communicating with your team, staying organised, and providing friendly customer service.

**PART B** Customer Service! Putting your skills to work in a real hospitality environment, you will spend the afternoon serving coffee to all comers.

By the end of the course, you'll feel ready to step into an entry-level barista or café assistant role, with the skills employers look for and the confidence to get started.

## AT A GLANCE

### COURSE STRUCTURE

- Face to Face, classroom and practical workshop sessions.

### ENROLMENT

- The course is available for students over the age of 15 and no longer enrolled at school.

### LOCATIONS

- Wauchope Country Club Auditorium

### DURATION

- 2 x 7.5 hour sessions
- 1 x 7hr
- 1 x 1.5 hr

### FUNDING

- Students meeting criteria may be eligible for funding under ACE Community Service Obligation (CSO). Please check our website [below] or call us on 6583 7288 to find out more.  
<https://www.mnccc.edu.au/govtsubsidies>

### ADDITIONAL INFO

- Please visit our website or contact us for more information

### Accredited Units

SITHFAB025 – Prepare and serve espresso coffee

SITXFSA005 – Use hygienic practices for food safety



**Venue:**  
**The Auditorium**  
**Wauchope Country Club**  
**24 King Street**  
**WAUCHOPE**

**Part A - Wed, Thurs & Fri 8:30am - 4:00pm**

**Part B - Fri 6 Feb - 3:00pm - 4:30pm**

**4 - 6 February 2026**

**Cost: \$0 - \$500**

**For more information,  
please call on 6583 7288**

Mid North Coast  
**Community**  
**College Ltd.**  
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