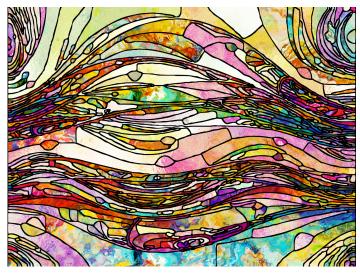
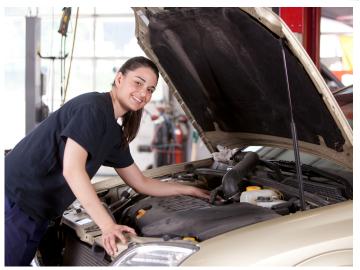
Phillip Island Community and Learning Centre

COURSE GUIDE TERM 2, 2021

56-58 Church Street, Cowes | Ph: 5952 1131 | E: reception@pical.org.au







Term 2 2021 at PICAL

If you've been putting off joining a new group or starting a new hobby, now is the time, our Group Activities are back and welcoming new members!

Take on the rewarding challenges of lifelong learning. All bookings can be made online at:

www.trybooking.com/eventlist/pical or PH 5952 1131 Mon-Fri between 9am -3pm

Become a PICAL member for \$10/yr & save on Leisure & Lifestyle courses. You'll also receive discounts at selected participating local businesses. Head to our website www.pical.org.au to become a member today!

Did you know PICAL is a registered workplace for volunteering under the Job Seeker Program? Speak to our friendly reception staff about how you can meet your mutual obligations by volunteering with us!



LEISURE & LIFESTYLE OPTIONS



MINDFUL MAKING POTTERY

with Emma Le-Mar

Create a unique piece of pottery while you learn and practice invaluable mindfulness skills. Every class begins with a guided pinch pot meditation before local Phillip Island potter Emma Le-Mar supports you to design, create and glaze your own piece. Socialise, create and meditate in the PICAL garden.

Date: Thur 29 Apr 4 Feb for 6 weeks Time: 1pm - 3pm Cost: \$100 pp PICAL Members (\$115 pp Non-members) Bookings: www.trybooking.com/724117 or at reception

EVENING SEWING CLASS

with Lucy Cerantonio

With years of leading industry experience, Lucy can take your basic sewing techniques to the next level. BYO sewing machine & project. Expand your knowledge of adjusting & finishing techniques to produce the perfect fitting garment! Small class sizes for plenty of individualised attention.

Date: Tues 27 Apr for 8 weeks Time: 6pm - 9pm Cost: \$180 pp PICAL Members (\$195 Non-members) Bookings: www.trybooking.com/722845 or at reception

FROM MUD TO MUGS

with Emma Le-Mar

Learn how to transform mud dug from the garden into a usable mug! You will be guided through each stage of the process from testing the clay you dig, to making drying racks and creating your own mug. The course concludes with a wood firing in a pit kiln made specially for us in the PICAL garden.

Date: Mon 26 Apr for 6 weeks Time: 1pm - 3pm **Cost: \$200 pp PICAL Members (\$215 Non-members)** Bookings: www.trybooking.com/724129 or reception

LEADLIGHTING FOR BEGINNERS

with Rod Widmer

Learn the process of creating leadlight pieces from pattern and glass selection to glass cutting, breaking, shaping, soldering and finishing. Students will be guided in the creation of their own take home leadlight panel.

All materials and use of workshop tools provided.

Date: Mon 26 Apr for 4 weeks Time: 6pm - 9pm **Cost: \$100 pp PICAL Members (\$115 Non-members)** Bookings: www.trybooking.com/730176 or at reception

Bookings and cancellation policy for all classes can be viewed at www.pical.org.au





BASIC CAR MAINTENANCE 101

with Tom Christensen

Join our qualified mechanic & understand what you need to check to keep your car running smoothly in-between regular services. Learn how to check the oil, top up fluids, check tyre pressure and change a tyre. A fantastic short course for beginners or anyone who has never opened their bonnet!

Date: Sat 15 May **Time: 10am - 1pm** Cost: \$25 pp PICAL Members (\$35 Non-members) Bookings: www.trybooking.com/724199 or reception



Courses tagged with the 'Learn Local' logo are Learn subsidised by government funding.

Eligible learners must complete the enrolment process to take advantage of the reduced tuition rates as follows unless stated otherwise:

Learn Local Fee \$55 If you are attending this course as a way to increase your business skills, return to study, or participate as a volunteer in our community.

Learn Local PICAL Member Fee \$45

DISCOVER HORTICULTURE



Learn with Rick Coleman

Gain the knowledge, practical experiences & skills to progress into horticulture related employment or further education pathways. Core components include: recognising plants, treating weeds, treating plant pests, diseases and disorders, soil testing & conditioning, undertaking propagation activities, OH&S, and assisting with landscape construction work. Rick is very knowledgeable in regards to local growing conditions & what works well in the Bass Coast region. Perfect for either the budding horticulturist or keen home gardener!

Date: Thurs 29 Apr **Time: 10am - 1pm**

Duration: 7 consecutive Thursdays

Bookings: www.trybooking.com/724154 or at reception

COMPUTERS FOR BEGINNERS



Learn with Ajanta Judd

This course will walk you through basic computer skills, email and the internet. Each week you will be guided through a new process and an opportunity for one-on-one tuition in order to build your confidence and skill set. Perfect for adults with little or no previous computer experience, or those wanting to expand their skills in a supportive environment. Pension/concession rates apply for card holders (\$25pp)

Date: Mon 26 Apr Time: 1pm - 4pm

Duration: 7 consecutive Mondays

Bookings: www.trybooking.com/724137 or at reception



Strong, safe and vibrant communities that value diversity and gender equity!

LEARN LOCAL

BARISTA SKILLS TRAINING



with Raj Ruthi

Start your journey into getting cafe job-ready with this short 6-hour introductory barista course. Local chef and coffee connoisseur Raj will guide you through the fundamentals of extraction, the different types of coffee drinks, milk texturing, machine cleaning and maintenance.

Date: Tues 27 Apr Time: 9:00am - 3:00pm Bookings: www.trybooking.com/724164 or at reception

KICKSTART YOUR CAREER IN CONSTRUCTION



Learn with Glen Farrugia

Find out if a career in construction could be right for you all while helping us restore the PICAL Community Caravan! This course will help you gain the knowledge, practical experiences & skills to progress into construction related employment or further education pathway. Core components include: OH&S requirements, policies & procedures, use of construction tools & equipment, planning & organising work, reading & interpreting plans & specifications.

Time: 9:30am - 2:30pm Date: Wed 28 Apr

Duration: 8 consecutive Wednesdays

Bookings: www.trybooking.com/724176 or at reception

BEYOND BASICS: NEXT STEP COMPUTERS



Learn with Ajanta Judd

Enhance your knowledge of the digital world! Topics include: creating & sharing files, using internet browsers and search engines, Zoom, what is a digital footprint & online safety plus social media basics. The first 3 sessions are delivered face-to-face then the following 3 sessions are conducted online via Zoom so participants can experience and become confident interacting in an online classroom. No device? No worries! We have some loan options available. Come & take the next step in your digital journey!

Date: Friday 30 Apr Time: 1pm - 4pm

Duration: 7 consecutive sessions, 3 face-to-face, 3

online via Zoom and last session face-to-face

Bookings: www.trybooking.com/724141 or at reception



WORKPLACE TRAINING



All courses under Workplace Training are delivered by Registered Training Organisations (RTO). All students enrolling in Workplace Training courses must register for a USI (Unique Student Identifier). Go to www.usi.gov.au to create a USI.



Courses tagged with the Nationally Recognised Training (NRT) logo are nationally accredited courses that meet meet an established industry, enterprise, educational, legislative or community need.

HLTAID003: PROVIDE FIRST AID



Training & Assessment delivered on behalf of National First Aid RTO.3981

Learn the skills & knowledge required to provide first aid response, life support, management of casualty(s), the incident & other first aiders, until the arrival of medical or other assistance. Applies to all workers who may be required to provide a first aid response in a range of situations, including community & workplace settings.

Date: Sat 8 May Time: 9am - 4pm

Cost: \$185 pp

Bookings: www.trybooking.com/722778 or at reception

HLTAID001: PROVIDE CARDIOPULMONARY RESUSCITATION



Training & Assessment delivered on behalf of National First Aid RTO.3981

Provides participants with the skills & knowledge required to respond to breathing & cardiac emergencies & to perform CPR in line with the Australian Resuscitation Council Guidelines. CPR at floor level on adult manikin is a mandatory requirement. Also suitable for anyone who has a current CPR certificate needing to do an annual update of skills & knowledge.

Date: Sat 8 May Time: 9am - 11:30am

Cost: \$85pp

Bookings: www.trybooking.com/722830 or at reception

Conditions of Entry

To help us all stay safe you must follow all staff directions. If you are unwell, even with the mildest of symptoms, please do not attend the centre and seek further medical advice.

You MUST provide your contact information each time you attend and sign in either by scanning the QR code or entering your details manually at reception.

Sanitise your hands on entry, exit and as required.

Maintain 1.5 metres between people.

Continue to maintain safe hygiene practices.

HLTAID004: PROVIDE AN EMERGENCY FIRST AID RESPONSE IN AN EDUCATION & CARE SETTING



Training & Assessment delivered on NATIONALITY RECONSISTS behalf of National First Aid RTO.3981

Gain the skills and knowledge required to provide first aid response to infant's, children, & adults. Applies to educators & support staff working within an education & care setting who are required to respond to a first aid emergency, including asthmatic & anaphylactic emergencies.

Date: Sat 8 May Time: 9am - 4:00pm

Cost: \$200 pp

Bookings: www.trybooking.com/722812 or at reception

RESPONSIBLE SERVING OF ALCOHOL (RSA) ONLINE

with CFT International RTO.21120

All people serving alcohol in Victoria need this certificate approved by the Director of Liquor Licensing Victoria. Covers a range of topics including: problems associated with excessive consumption of alcohol & the law; who is responsible for RSA; facts about alcohol; improving the atmosphere of your premises & handling difficult customers.

Date: Anytime online, contact reception for face-to-face

delivery options Cost: \$45 pp

Direct booking link or go to https://cft.com.au/

FOOD SAFETY LEVEL 1 ONLINE



with CFT International RTO. 21120

Use hygienic practices for Food Safety. Nationally recognised by the hospitality/retail industries.

Date: Anytime online, contact reception for face-to-face delivery options

Cost: \$95pp

Direct booking link or go to https://cft.com.au/



TERM 2 2021 GROUP ACTIVITIES

JUMP IN & GET INVOLVED!



Please contact group facilitators for bookings & further information