

## CEO Chatter

Dear All,

### Welcome to the first 2025 Newsletter from the college!

As we enter the fifth month of the year, we're excited to share the progress we've made in re-establishing our Hobby and Leisure Program (HLP). This initiative, which had been on hold due to COVID-19, is now back with a variety of engaging activities. We've already kicked off with Italian Cuisine classes, Belly Dancing, and Computer courses. Plus, we're planning a sewing class in Leeton!

The feedback from these leisure learning activities has been fantastic. We encourage you to carve out some time in your schedule to join us and learn something purely for your enjoyment.

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In addition to these new offerings, our staple courses continue to run smoothly. As our activities evolve, so do our student numbers. In the first four months of 2025, we've seen nearly a five percent increase in student enrolment.

As we move into the next part of the year, we would love to welcome you to the college. Remember the wise words of Socrates: "Wonder is the beginning of wisdom."

Looking forward to seeing you at the college soon!

Best wishes,

**David Martin, CEO, WRCC**

## Trainer News

### We welcomed two new trainers this term:

**Robert Baird** from Wagga, a High-Risk Trainer, and **Louie Doon**, a SafeWork Assessor from Tumut, who will be supporting Forklift and Elevated Work Platform training.

We also have **Liam Sibilin** coming on board with WRCC in May to deliver *A Snack of Italy*, the first of a series of Italian Cooking workshops. He is a passionate chef currently employed at a fine dining establishment in town, we feel lucky to have him share his skills with us and others in the community.



## VET Manager's Report – Update by Sue Reynolds



**In Term 1 of 2025, the Griffith campus successfully transitioned most of its courses to be delivered at 23 Hickey Crescent.**

This centralised location has made it easier for trainers and administrative staff to manage programs and distribute resources effectively.

The team in Leeton are doing a great job spreading the word and have worked with different agencies to deliver customised training to a diverse range of groups.

The ACE program continues to thrive, with high levels of engagement and activity. We've delivered a variety of tailored programs for organisations such as Kurrajong, Griffith Post School Options, Community Corrections, Leeton Shire Council, and communities in Hay, Barellean, and Hillston. Each program is designed to meet the specific needs of the group, covering areas like hospitality, community independence, first aid, and foundation skills development.

Our staff continue to play an active role in Community Adult Education (CAE) networks. Alison Quinn is involved in the Aged Care network, Cathy Ziliotto and Joanne Simpson contribute to the Foundation Skills network, Sue Reynolds participates in the VET Managers Network, and Kiara Duncan is engaged with the Data network. These networks provide valuable opportunities for staff to connect with others in the sector, build professional relationships, and share resources and ideas.

### Compliance & Training Update

We are currently preparing to align our systems and processes with the new RTO Standards, which will come into effect on July 1, 2025. These updated standards aim to better reflect the diverse nature of the Vocational Education and Training (VET) sector and to clearly define what high-quality delivery looks like across all RTOs.

A key focus of the new standards is that all staff – including trainers, administrative personnel, and board members – must understand the purpose of the standards and how they apply to their roles. RTOs are also required to conduct thorough risk assessments and demonstrate how risks are identified, measured, and managed.

In addition, all training and assessing staff must show evidence of how they maintain current industry skills and knowledge. This could include continuing work in the industry, being part of professional networks, attending trainer meetings, or subscribing to relevant updates.

Trainers are also expected to stay up to date with the RTO standards, particularly those related to quality training and assessment. This information is captured in PD logs and stored on WRCC Student Management System.

The next few months are set to be busy, with a packed schedule of training planned across all areas and aligning our processes to the new standards.

**Sue Reynolds, VET Manager**

### Liquor & Gaming Course Trainers Wanted

With increasing demand for RSA & RCG training, Kristy has been working hard to meet the growing needs of the community. To support this demand, we are currently seeking an additional trainer to join the team.

#### Minimum requirements for this role include:

- A current TAE qualification
- At least 3 years of experience in a supervisory role
- RSA and RCG units of competence
- The ability to effectively engage with a wide range of learners

If you know of anyone, please encourage them to contact the College. If they do not have their TAE we can guide them on this journey.

## Leeton Campus Report

### A Big Few Months in Leeton!

It's been a fantastic few months here in Leeton, with plenty of exciting programs and partnerships taking shape!

Our **GPSO classes** are in full swing, and students are diving into learning all about safety signs—both in the workplace and out on the streets. They've also been busy in the kitchen with our amazing trainer Jo, cooking up a storm! This week, the class will begin designing their very own **burger bar**, complete with a custom menu and banner. We can't wait to see (and taste!) the results.

Our **Individual Support class** with Shirley has officially passed the halfway mark, and they are progressing well.

We were thrilled to partner with **Leeton Council** for Youth Week, offering an incredible range of **fee-free** courses including:

- RSA
- RCG
- Barista
- Resume Writing
- Whitecard
- First Aid

We also joined forces with **Leeton Connect** to provide **free RSA, Food Safety Supervisor, and Food Hygiene training** to our town's dedicated community workers—such a great way to give back to those who give so much.

Looking ahead, we've got several local schools lined up for **Whitecard** and **RSA training**, helping equip students with valuable, work-ready skills.

Our talented trainer Alison from Finley is hitting the road soon to Tocumwal, where she'll be delivering a **First Aid** session at the local Golf Club. Peta will be visiting Gralee and Barellan School to teach First Aid—spreading life-saving knowledge to even more of our community.

And a big shout-out to Sue, who has just wrapped up her first round of **Computer Options classes**. Her students are already looking forward to returning for Part 2 in August! And a big thankyou to Jo & Dee for doing what you do ... xx

**Kim Handsaker, Leeton Campus Manager**



## Staff News

### Farewell to Shivani Patel

**Shivani Patel**, our sparky Admin Assistant, moved on to a full-time Marketing position in Griffith Real Estate at the end of March.

The office combined her 30th birthday celebration with her farewell, wishing her all the best for her new role. We know she will give her best to any organisation lucky enough to have her!



## SPOTLIGHT ON – Language, Literacy, Numeracy & Digital Skills

Here at WRCC, helping learners with their reading and writing is key to what we do, and we are committed to assisting our community develop these skills. Our personalised programs develop Foundation Skills – all the abilities that a person needs for life and functioning in the different personal, professional and educational worlds that they are a part of.

2012 information tells us that around 44% of Australian adults don't have the literacy skills needed for everyday life.

Rugby league star Ian Roberts hit the news in 2021 when he admitted that he had only properly learned to read at the age of 36. Roberts said coming out as gay was easy in comparison to publicly talking about his challenges with reading and writing. 'I was so ashamed and embarrassed about it. I was basically illiterate,' he said in an ABC interview. It's difficult to get help when you feel shame about asking for it.

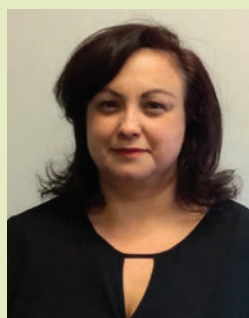
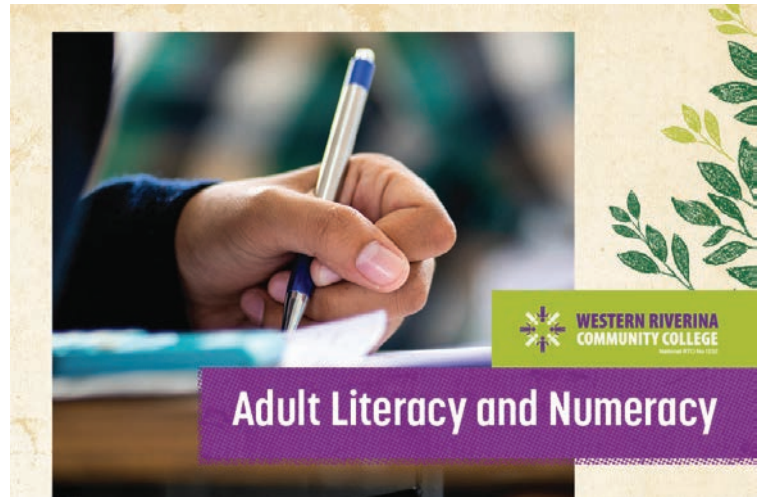
WRCC delivers adult literacy and numeracy training in the Western Riverina with funding from the Commonwealth and New South Wales governments and as an Adult Community Education provider. Ros Bauer, from Adult Learning Australia (ALA) has stated, 'Some of the most successful initiatives, ones that work for people who are hard-to-reach and disengaged, are delivered through community education programs. These kinds of face to face programs are suited to people with low level skills and tailored to their needs.' *Australia's adult literacy crisis - Adult Learning Australia*

To access fee-free learning students must meet certain criteria. In Griffith, many of our learners are eligible as they meet the rural or remote criteria.

In the news right now is the National Skills Agreement (NSA) (2025-28) and the funding it will provide.

It outlines;

- An increase in access to Foundation Skills training- identifying providers that can expand the geographical reach of ACE training.
- Improving the Foundation Skills workforce- grow and keep quality VET trainers through upskilling, and foundation skills specialist training.
- Outreach Support Officer Staff- this staff enhances engagement of disadvantaged learners and supports them in training.



Our own **Cathy Ziliotto** took part in the **Community Education Australia** (formerly Community Colleges Australia) **Foundation Skills** day in Sydney in April. Trainers and operational staff met to discuss the new round of funding (Round 2) that aims to embed FSK training into adult education.

New rules see a tightening of requirements and evidence.

Discussions bore out that one-on-one training has a high success rate, and the utility of increased funding so the sector can do more of what we are passionate about.

The digital literacy capability skills framework was also a key point of talks.

The wealth of knowledge exhibited and industry passion for training in FSK shows the commitment of Adult Community Education to assist learners to reach their goals and reduce the stigma involved in overcoming LLN challenges.



## Full Qualifications at WRCC

### Fitness

This upcoming term students commence their final unit in the full qualification **Certificate III in Fitness, Plan & Conduct Programs for Older Persons**. Paula Harris continues to train our students from her new base in sunny Northern QLD. 2025 students are set to complete their studies on 5 June 2025.

### Individual Support

Our 12 students enrolled in the **Certificate III in Individual Support Ageing Specialisation** in Griffith are working well with Trainer Alison Quinn with five units complete already this year. They have class twice per week at the College.

## Single Units

### RSA & RCG

A busy term of training has seen Trainer Kristy Files deliver **Responsible Service of Alcohol** to schools across the district and extra classes for **Youth Week 2025** in Leeton.

WRCC has delivered the once monthly RSA & RCG in Griffith, once monthly RSA in Leeton and RCG every six weeks, with an extra Hay RCG class being added to Outreach.

The college continues in the wait for the implementation of new RSA assessments. Release is planned for late 2025 (see below update) of standardised resources and assessments for all RTOs in NSW. They will include an online component as per the current online RCG assessments, which are the result of a recent OLGR update.



### Responsible Service of Alcohol course development

Liquor & Gaming NSW has commenced development of a standard suite of **Responsible Service of Alcohol (RSA)** materials to be rolled out across all Approved Training Providers (ATPs) in 2025.

Liquor & Gaming NSW is seeking support of the content and approach through consultation and review with subject matter experts, industry and select Approved Training Providers.

**UPDATE:** The anticipated timing for the release of classroom materials to ATPs is September 2025, with release of the online course anticipated in the first quarter of 2026.



### First Aid

WRCC remains the preferred training provider for local schools and surrounding areas, especially for delivering CPR and the Recognition & Management of Anaphylaxis Program (RAMOAP).

These courses are conducted on-site by our trainers – Alison Quinn, Peta Sinclair, and Alison Luelf which often means up to 2-hours of travel.

February saw trainers Peta Sinclair and Allison Quinn, along with Student Support Officer Sophie Bozic, take one of multiple road trips to deliver First Aid to the community there.

## WRCC and the Community



**This term has brought a renewal in the leisure and lifestyle space at the college.**

First cab off the rank was **Belly Dancing**, a 4-week journey to greater ease of movement and enjoyment for participants. The last class will be held on 7 May.

Local Chef Liam Sibilin will bring his expert hand to the College starting in May with a series of monthly workshops in **Italian Cooking**.

Each workshop will teach participants how to prepare a set menu – the first will be Arancini, Meatballs and Mini Pizzas. Using authentic techniques and incorporating his professional skills and knowledge into delivery means this group is in for a treat.

For the first time, we delivered a **Computer Options** class in Leeton this term—and it was a great success, with eight students participating.

The group had a wide range of learning needs, and over the course of four weeks, students gained confidence and improved their understanding of how to use technology in both everyday life and the workplace.

Due to the positive feedback and strong interest, the next course is already scheduled for August 2025.



*Local Chef Liam Sibilin demonstrating his upcoming Italian Cooking program.*



Sophie Bozic is a member of the organising committee for the recent Cricket Charity Day, held in Griffith on 3 March.

A few WRCC team members joined in. Proceeds went to the McGrath Foundation for cancer support.

## Programs

Cathy Ziliotto is currently teaching a non-accredited customer service program to assist in re-entering the workforce.

This is a practical course that supports clients from local agencies with confidence and renewed skills for a new start.

WRCC looks forward to delivering a number of new programs in Term 2 for Kurrajong and GPSO.

## High Risk Work Courses

In February, we underwent a **SafeWork audit**.

As a result, we reviewed and improved the setup of our training spaces and resources for high-risk courses, working closely with our local SafeWork Inspector to ensure compliance with current regulations.



## SEASONAL COOKING with Jo Simpson Gozleme Dough

**Gozleme dough** is a versatile and delicious base for a variety of fillings.

Traditionally filled with spinach and feta, creating a savory and satisfying treat. It's also perfect for using up any leftovers you have on hand.

Gozleme also freezes exceptionally well, allowing you to enjoy this delightful dish anytime.

Whether you stick to the classic recipe or get creative with your fillings, Gozleme is sure to be a hit!



### INGREDIENTS

- 1 cup plain flour
- 1 cup self raising flour
- ½ tsp salt
- 1¼ cups of Greek style yoghurt (300g)

### SUGGESTED FILLINGS

- Baby spinach, fetta, some mozzarella or tasty cheese, salt, pepper, and spring onion. Serve drizzled with lazidaze (optional) and lemon.
- Mexican mince with beans and tasty cheese, serve with salsa made with avocado, chopped coriander, lime juice and salt, with a dollop of sour cream on the side too.
- Nutella with strawberries and banana, sprinkled with icing sugar.
- Leftover spaghetti bolognaise and tasty cheese.
- Any leftover curry, served with minted Greek yoghurt and mango chutney.
- ... Anything you fancy!

### METHOD

1. Mix all ingredients using your hands to bring the dough together.
2. Turn dough out onto a board and knead till smooth. A couple of minutes will do.
3. Cut dough into 4 equal portions. Cover while preparing the filling.
4. Roll 1 x section into a 25cm round. Place filling on half of dough leaving a 2cm border around the edge. Fold over to enclose filling.
5. Heat 2 x tablespoons of vegetable oil in a heavy based pan.
6. Cook each side till light brown and golden, about 3 minutes each side. Flatten with an egg lifter while they are cooking.

