

CEO Chatter

Dear All,

Welcome to the second half of 2025.

I hope the second half of the year does not move as quickly as the first. I cannot believe it's July. Reflecting on the second quarter of the year, it has been a busy and rewarding time at Western Riverina Community College, filled with meaningful partnerships, strategic planning, and a few heartfelt goodbyes.

A highlight this quarter was our collaboration with the NSW Department of Education to deliver the Hospitality Skills Program for senior school students. This initiative gave school leavers hands-on experience and practical skills, opening valuable training and employment pathways. It's a great example of how we work in partnership to support regional development and lifelong learning.

May saw our Board gather for the Annual Retreat, a key moment for reflection and forward planning. Directors engaged with the new ASAQ standards, which came into effect on July 1, ensuring our governance continues to meet the highest standards in education and accountability.

In June, we hosted our much-loved Annual College Dinner, bringing together staff and partners, and board members, for a night of trivia, celebration, and connection. It was a fantastic opportunity to reflect on our shared achievements and enjoy the strong sense of community that defines our College and School.

As the quarter closes, we say goodbye to **Sophie Bozic**, who is moving on to new opportunities. Sophie has been a valued part of our team, and her warmth and dedication will be deeply missed. We thank her sincerely and wish her all the very best in her next chapter.

Thank you for your continued support. We look forward to what the next quarter brings!

I look forward to seeing you at the College soon.

Best wishes,

David Martin, CEO, WRCC

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VET Manager's Report – Update by Sue Reynolds

2025 RTO Standards Are Here!

As of July 1, 2025, the updated Standards for Registered Training Organisations (RTOs) are officially in place.

These changes bring a renewed focus on quality, integrity, and student success across the VET sector—and at WRCC, we're proud to be part of this positive shift.

What This Means for Trainers/Assessors

As a trainer or assessor, you play a key role in delivering training that leads to nationally recognised qualifications.

Your work ensures our programs stay aligned with current industry practices and meet the needs of learners and employers alike.

Key Areas to Focus On

1. Outcome Standards

- Deliver training that leads to strong student outcomes
- Keep content relevant to industry needs

2. Compliance Requirements

- Maintain accurate records and follow clear processes
- Collaborate with your team to meet governance standards

3. Credential Policy

- Keep your qualifications and competencies up to date
- Stay informed about changes in your industry and training standards

Please see Compliance Corner for updated requirements for Trainers/Assessors.

Sue Reynolds, VET Manager

Farewell & Best Wishes to Sophie Bozic

I'd like to take a moment to express our heartfelt thanks to Sophie Bozic for her incredible enthusiasm and her gift for connecting with individuals.

Sophie has a wonderful ability to inspire confidence in others, encouraging them to give things a go and achieve their goals.

She has been an absolute delight to work with, and her positive energy has made a lasting impact on both staff and students.

As Sophie moves on to the next exciting chapter of her career, I'm sure you'll join me in wishing her every happiness and success.

Thank you, Sophie—you'll be missed!

Sue Reynolds



Compliance Corner

TRAINERS – Maintaining Your Industry Currency

Keeping your skills and knowledge current is part of your professional responsibility—and it's something we're here to support you with. Currency can be maintained through:

- | | |
|--|------------------------------|
| • Certificate of completion | • Updated training materials |
| • Workshop notes | • Newsletters |
| • Course outline | • Journals |
| • Attendance record | • Memberships |
| • Photos or notes from industry engagement | • Trainer meetings |
| | • Other (to be specified) |

To help track this, all trainers and assessors are required to submit their Industry Currency Log at least once a year. You'll receive an email in the coming weeks with instructions on how to submit your updated log.

Together we strive to give each student a great learning experience.

Leeton Campus Report

Where has the last term gone?!

It's been a busy and exciting time at our Leeton Campus!

We've delivered RSA classes for the students of St. Francis, and ran a First Aid course in Narrandera for the local Medical Centre. Our dedicated volunteers from the Leeton Roxy Theatre have been completing training in First Aid, RSA, and Food Safety Supervision.

Our mainstream classes have been filling up fast — including RSA, RCG, White Card, First Aid, Barista, Food Hygiene, and Forklift training. It's great to see such strong interest!

We're also excited to welcome our Finley First Aid trainer, Alison Luef, to the beautiful Riverina region. She'll be running three full days of training for us across Leeton and Griffith.

And last but definitely not least—Jo is back! After three weeks away, she's returned just in time for GPSO to kick off Term 2. The group will be cooking up some delicious lunches and creating stunning artwork in preparation for the upcoming Leeton Show exhibition.

Kim Handsaker, Leeton Campus Manager



Staff & Trainer News

On May 6th, **Sheila Marcus** completed **10 years of service** to the organisation. Congratulations and thanks to our hard-working Accounts Officer, we appreciate all you do for WRCS and WRCC.



Birthdays

On July 1, we celebrated **Alison Quinn's birthday** with cake at WRCC.

David Martin reached his milestone 60 years on the 11th July and was also celebrated at the College, with a beautiful platter of cheeses, meats and hot food prepared by Sophie and Cathy.



Celebration!



‘Crowdpleasers’ – The 2025 Annual Dinner, held on 27 June

The highlight of the WRCS/WRCC social calendar and educational event of the year, the Annual Dinner 2025 featured Trivia Master James from Breko’s Trivia. James travelled all the way from Redfern in Sydney to be with us and brought his unique style with him. The questions were unheard of (!) and teams received some useful and glam prizes. Staff dressed up for the night in bright fun colours.

Group 1 – Raye & David Martin, Brad Radovanovic, his partner Grace, and Board Member Sue Goldsby-Smith took home kudos and top gong for the Trivia. An intelligent, multigenerational team!

Dinner was catered beautifully by In Bocca Catering and we were hosted at the Griffith Golf Club. We dined on delicious meals. After a lovely spread of desserts, everyone enjoyed music by local band Twice Shy, with Staff dancing the night away.



Thanks to all involved, including Leah (formally The Articulate Pear) for carefully crafted invites & place cards for the event.



WRCC & the Community

Hospitality Job Camp – An RIEP & WRCC Partnership

This program was a weeklong opportunity for high school students from Wade High, WRCS, and Hillston Central School to gain skills for their working lives.

From the 23-26 June, ten students went through the following activities:

- Monday – Responsible Service of Alcohol (RSA) course;
- Tuesday – RSA/Mocktail Making;
- Wednesday – Barista training; and
- Thursday – the Food Hygiene course.

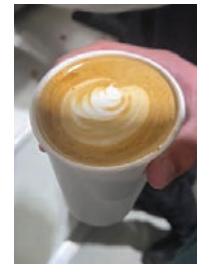
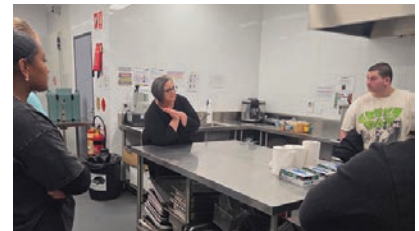
Friday was spent visiting different hospitality and tourism venues around Griffith. Students got to explore behind the scenes and hear directly from people working in the industry. They spoke with Event Managers from Harvest HQ and had tours of The Gem and Il Corso among other activities on the day.

All participants went away with enhanced qualifications and skills.

EAR Program

Our **Employment All-Rounder** program has had a freshen up in 2025, making it ever more accessible to job seekers. EAR program students have been taking part in regular classes this term, instead of the one-week long traditional format.

In this way, WRCC gives more people in our region the opportunity to train or retrain for a new job path in the hospitality or construction industries. Students are offered a fee-free full suite of funded courses and tickets that they need to get a start in / rejoin the industry, beginning with courses like Barista Skills, Responsible Service of Alcohol or White Card, and culminating in longer workshops such as Forklift Licence. We find students are enthusiastic about coming into this space, and excited to recommence study.



English Courses & Foundation Skills

Western Riverina Community College has taken on more English courses this Term, with a Preparation for the PTE coaching course being added to our offering and taught by Manshant Kaur.

Classes in Intermediate English for Work and the Speaking English for Living in Australia (SELA) group continue, serving the community with a dedicated English as a Second Language space.

WRCC worked on the program Preparation of Barista Skills for the Workplace this term with Kurrajong Griffith in Benerembah St. The course was underpinned by the accredited Learning unit FSKLRG002, and developed the five participants' skills in trouble shooting and coming up with strategies to deal with workplace problems.

This course formed part of Kurrajong's Ready for Work program, and was delivered by Foundational Skills Trainer Cathy Ziliotto.

Left: Trainer Cathy and Kurrajong students, 17 June.



Lifestyle & Leisure Courses



Back for 2025, our Lifestyle course offering has been well received in the community.

We rolled out our first offering of Lebanese Belly Dancing course in term one (pictured is Trainer Paulette Catanzariti with her dance prop).

Term two has seen delivery of two Italian Cookery classes: Arancini, Meatballs and Mini-Pizza (A Snack of Italy) and The Cozy Italian Table with Crackers, Pasta e Fagioli & Tiramisu. Feedback from the Cozy Italian Table shows that the events are beginning to be noticed by new-to-towners, looking for a great local activity to take part in.

These classes are discrete workshops with a defined menu, and typically participants learn to make three dishes over the evening and eat together to conclude. (pictured is Trainer Liam Sybillin, Local Italian Chef.)

We are gearing up for a term three re-commencement of language courses at the College, and look forward to more cooking courses, Adult Language and Literacy classes, and Sue's ever popular Computer Options class. Watch this space!



Full Qualifications at WRCC

Fitness Certificate III at WRCC

Our 2024-25 Fitness students have been completing their qualification this term. Cohen Harms graduated successfully at the end of June, and we are very proud to see him reach his goal, after all the hard work he put in to complete.

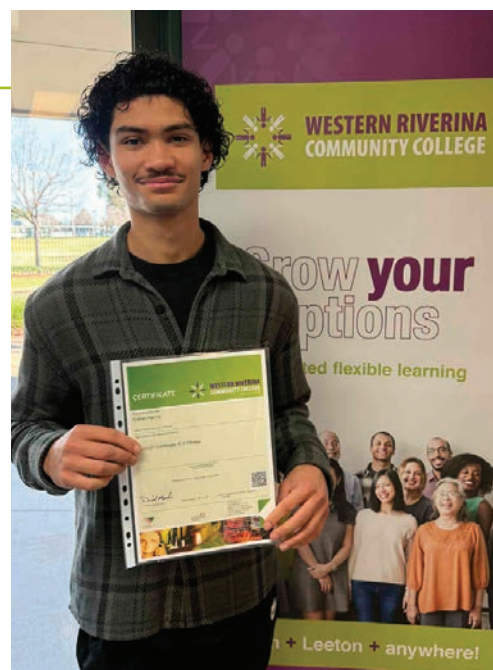
Cohen will now go on to study Fitness Certificate IV with another institution as he continues to develop his skills as a Fitness Instructor.

Individual Support

Our Individual Support students have had an exciting and transformative Term 2!

This term, students have stepped into their Aged Care work placements across Griffith, gaining valuable hands-on experience and applying their classroom learning to the real-world.

This term has not only been about developing practical skills, and continuing to learn theory, but also about building lasting connections. The friendships and support networks formed in this course are becoming a vital part of their journey—both personally and professionally—within the community.



Accredited Unit Study

Hospitality

We held many wonderful classes this term in the Hospo space.

We continue to have monthly RSA and RGS classes in Griffith, monthly RSA and six-weekly RSG in Leeton, with increased demand particularly in Leeton and full classes across the board. In fact, classes are so popular, we are looking to recruit new trainers! Please see the website for details.

[Click for Trainer Recruitment info on our website](#)

Barista classes over both campuses have also proven to be popular, with classes filling up to experience all the skills and wisdom of local coffee roaster and Trainer, Matt Hilton.



Food Safety

Our dedicated Food Hygiene and Food Safety Supervisor Trainer and Assessors, Jo Simpson and Cathy Ziliotto, have spent this term updating resources to bring them into line with expanded course content requirements. They are also working on a new and fresher electronic way to offer some theory components of the course using learning development tools. This will continue to enhance relevance to and the learning experience for students at WRCC.

Food handler basics course is now available in more languages, including

Arabic and Chinese! The free, non-accredited, online training course was launched in 2023 to help retail businesses meet new requirements under Standard 3.2.2A of the Food Standards Code. It's now available in six languages.

[Click for link to Food Handler Basics Training](#)

NEWS: The Food Safety Authority is drawing attention to 'dark' or 'low visibility' kitchens – delivery-only food businesses that rely on social media and apps for trade.

These types of businesses don't always notify their local authority, and without a public premises, can be difficult to reach.

[Click for the Food Authority Media Release](#)

Under national food safety laws, no matter how big or small a food business is, or if it's home-based, online, or temporary; if a business sells food, they must notify the appropriate enforcement agency.

[Content Credit Link: Foodwise Autumn](#)



SPOTLIGHT ON – Safe Workspaces, Social Hazards & Mental Health

ASU Toolkit for Mentally Healthy Workplaces has been released. Useful resources, accessible for all.

Psychosocial hazards are any factors at work that increase the risk of work-related stress and can lead to harm. When your work impacts your mental and emotional wellbeing that is a psychosocial hazard. Sexual harassment, bullying, high workload, and emotional hazards are only a few of the psychosocial hazards that workers face.

As part of a project to tackle these hazards the Australian Services Union (ASU), in collaboration with WorkSafe Victoria, are conducting a project in local government and social and community services.

Their publicly available **ASU Toolkit for Mentally Healthy Workplaces** includes information about 11 different psychosocial hazards that you may find in your workplace, including guides to what each type of psychosocial hazard might look, sound or feel like, as well as links to surveys to use to identify risk.



[Click for the toolkit](#)

Staff Profile – Paulette Catanzariti



Paulette is our multifaceted Front of House Admin Assistant, the friendly face that ensures everything runs smoothly with a smile. Along with her organisational skills, she's also our talented belly dancing trainer, inspiring others to move with confidence.

Currently undertaking her TAE, she's expanding her expertise even further.

Outside of work, Paulette is a creative soul and a proud mum, who loves making jewellery, wine and dining with friends and family, and indulging in a little shopping. Her energy, creativity, and passion for learning make her an invaluable part of the team.

How long have you been at WRCC? What is your role? What do you enjoy most about your role at WRCC? I have been at WRCC for two and a half years. I am an Admin Assistant who sits at the front desk welcoming everyone into WRCC. I love interacting and talking to people so sitting at the front desk is right up my alley.

If you could have any superpower for a day, what would it be and why? Time manipulation because it would allow me to travel through time, slow time or reverse it. This superpower would be very useful being a mum and working full time.

What's your favourite hobby or activity to unwind after a busy week? I love to unwind making jewellery, internet shopping for my accessory business, knitting, cooking and spending time with friends and family.

What's the best piece of advice you've ever received? Life is a journey, not a destination.



First Aiders in the Workplace

ASK RENATA

"Hi Renata, my employer has decided to change the structure of the first aider roles in our workplace without any consultation with HSRs. How should First Aiders be selected? How many do we need? Who is responsible for the first aid kits? Do we need a designated room for first aid? What are the training requirements? Should our employer be consulting with us about this?"



There is nothing specifically in the OHS Act in relation to what first aid facilities employers must provide, however there is guidance for HSRs at First Aid – what are the requirements, and for employers in WorkSafe's Compliance Code for First Aid in the workplace. Compliance codes are not law, but when employers follow compliance codes they can be sure that they are complying with their duties and obligations under the OHS Act.

[Click to read the full article](#)

SEASONAL COOKING with Jo Simpson

Corn and Vegetable Fritters

INGREDIENTS

- 2 x 440 gram tins of corn kernels, drained
- 3 tablespoons of grated parmesan cheese (optional)
- 1 zucchini, grated
- 2 carrots, peeled and grated
- 4 large potatoes, peeled and grated
- 2 large brown onions, thinly sliced
- ½ cup of self-raising flour
- 4 eggs
- 1 teaspoon each of salt and pepper
- Vegetable oil

SUGGESTIONS

- Next time you make these, add 1 teaspoon of turmeric, 2 heaped teaspoons of cumin and 2 heaped teaspoons of coriander powder or some chopped fresh coriander.
- Tiny ones make great finger food. Make sure you still have the sour cream and sweet chilli Sauce to dip them in. Garnish with lettuce, parsley or chives. Cook as close to serving time as possible. Hot and crispy is the best. Yum!



METHOD

1. Place all prepared vegetables and corn into a large bowl.
2. Crack eggs into a separate bowl and beat with a fork until mixed. Pour into vegetable mixture.
3. Add flour, salt and pepper. Stir to combine. Do not overmix otherwise mixture will get too wet.
4. Cook immediately – heat a large fry pan over medium heat. Add a little oil.
5. When oil is hot add 1/3 cup of the mixture at a time till pan is filled (4 or 5) and cook for 5 minutes.
6. Turn carefully using tongs and an egg lifter, and cook for a further 5-8 minutes. Repeat.
7. When fritters are cooked remove from the pan and drain on paper towel.
8. Serve with some sour cream, sweet chilli sauce and a nice salad. Enjoy!

