

CEO Chatter

Welcome to the Final Quarter of 2025.

As we step into the final quarter of 2025, I'd like to extend a warm welcome across the Western Riverina.

This year has been one of growth, renewal, and exciting developments across our campuses. We're delighted to welcome Jacinda Pittari to the team as our new Student Support Officer. Jacinda brings a wealth of experience and compassion to the role, and we're confident she'll make a meaningful impact on our student community. At the same time, we celebrate Kim Handsaker, Centre Manager of Leeton, who is taking a well-deserved break after an outstanding first year in her leadership role.

Her dedication and energy have been instrumental in shaping the centre's success. Not forgetting all the college people who invest so much of themselves in making the college a great place. I am always grateful to work with a group of great people.

Our enrolments continue to grow, once again surpassing previous years. A testament to the trust our community places in WRCC and the quality of education and learning opportunities we provide. As we have continued to invest in new courses, particularly leisure learning opportunities, we have introduced the following courses: Thai cooking, Italian cuisine, and breadmaking.

The National Skills Agreement (NSA) has seen a significant investment by the federal government into the reinvigoration of adult literacy classes. In this space, WRCC, in alignment with the federal government's ongoing push for foundational skills, is reinvigorating its adult literacy programs, offering both one-on-one support and tailored classes to meet individual learning needs.

Thank you for being part of our journey in 2025. 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

Professional Development

I attended the ACAL conference in September in Melbourne with Cathy and Manshant. We had an inspiring two days of learning (see report later in this issue).

Jo Simpson is currently undertaking **AI PD – 'You Can Make Your Own Chatbot'** through **edCafe**. This program introduces participants to the use of AI tools in education, including chatbot creation, quiz generation, and interactive learning design. The training encourages exploration of how AI can support teaching and assessment innovation.

As part of the Department of Education's ACE-funded professional development, several WRCC staff attended **Cultural Competence Training** in Term 3. This training began in June, and is delivered by the **Centre of Cultural Competence**, housed at the **University of Sydney**.

- Cathy Ziliotto and Manshant Kaur attended the workshop 2 in Wagga Wagga on 30 September.
- David Martin and Student Services Officer, Kiara Duncan, travelled to attend their first session in Sydney on 2 October.

The training is part of a **four-workshop series** focusing on creating **culturally safe work and learning environments** for all. Participants reported that the sessions were highly informative and reflective, offering practical strategies for inclusive practice.

Validation and Resource Review

Kristy and I are currently working with Louie Doon to review and streamline the **Working at Heights** learning and assessment materials to ensure compliance, clarity, and efficiency in delivery.

Additionally, we have explored two new **AI platforms—Notebook LM** and **Gamma**—which offer excellent tools for developing and reviewing learning and assessment resources.

Skills for Life Program

We're excited to announce the **return of WRCC's 'Skills for Life'** program!

This initiative provides community members with opportunities to develop **reading, writing, speaking, listening, and digital skills**, while working towards their **own personal learning goals**. This program has already received a good response from the community and organisations in town, with enrolments remaining open for entry in Term 4.

Sue Reynolds, VET Manager

New Classes – Individual Support

Two new **Individual Support** classes will commence at the **end of October**:

Griffith – Day Class

Leeton – Day Class

These classes continue to meet the growing community demand for high-quality, accessible training in the care sector.

Industry Feedback Initiative

An **Industry Questionnaire** has been developed to capture feedback on **WRCC's training and assessment delivery**, ensuring that programs remain **fit for purpose** and aligned with industry needs.



Adult Literacy & Numeracy, Foundation Skills and English

Skills for Life

A new program designed for anyone who needs English skills for work or study, *Skills for Life* commenced in August at the college.



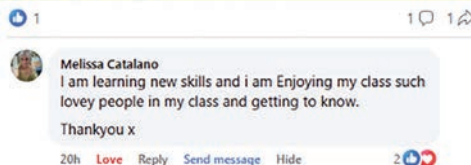
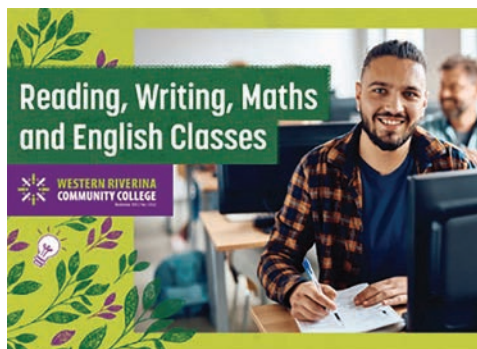
Some learners in the class speak English as a first language and need help with digital skills to complete qualifications or help with their reading and writing. Other learners have come to Australia from different countries and are settling into life in Griffith and Australia, and need further English skills for their jobs, careers and lives here. Both are enjoying class together and working on different skills and abilities.

Enrolments are open for Term 4.

Speaking English for Living in Australia

This program continues to inspire and support learners to begin to read and write, many of them for the first time in their lives.

The women in the group are from Pakistan and speak Pashto as their first language. They are supported in class by the Soroptimists who sit with them to complete activities and provide a combined teaching experience of well over 100 years in schools around the district. This program is held at Centacare, which enables us to provide a dedicated women-only, culturally safe environment for participants. This term learners focussed on a sewing project to develop teamwork and oral skills, further developing speaking proficiency.



ACAL Conference – 'Literacies for a Dynamic Future'

On the **4–5 September**, Sue Reynolds, Cathy Ziliotto, and Manshant Kaur attended the **ACAL Conference** in **Melbourne**.

The two-day conference was packed with inspiring sessions on:

- Real-life adult literacy and numeracy program ideas
- The integration of **AI** and **VET**
- Strategies for reaching literacy learners
- Lessons from successful literacy programs
- Empowering VET students through LLND (Language, Literacy, Numeracy and Digital) programs

The conference provided valuable insights and practical ideas to enhance WRCC's own literacy and numeracy initiatives.



Staff & Trainer News

Welcome – New Trainer & Assessor and Student Support Officer

We are pleased to welcome **Kate Dreyer** to the WRCC team.

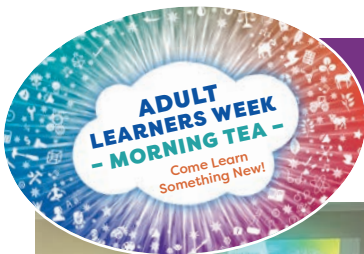
Kate will be delivering single units **First Aid/CPR**, and also **Assist Clients with Medication** and **Recognise Healthy Bodies** units in the Individual Support qualification.

Kate recently completed her **TAE** and is embracing her new challenge with enthusiasm. She continues to work as a **Registered Nurse** at **St Vincent's Hospital**, bringing valuable industry experience to her teaching role.

Jacinda Pittari joined our team in September as **Student Support Officer**, after Sophie Bozic's departure in August. She comes to WRCC from an employment provider role, supporting people to move into new pathways to employment.

With a Certificate III in Business and a Certificate III in Hairdressing, Jacinda has worked across a variety of customer focused positions and is currently studying a Certificate IV in Training and Assessment with a view to furthering her skills in the education and training sector. Welcome Jacinda!

In October we welcome back High-Risk Work course Trainer **Paul Turner** after a leave of absence. WRCC is happy for his return.



Adult Learners Week – Morning Tea Celebration

On 3 September, WRCC hosted a Morning Tea to celebrate **Adult Learners Week 2025**.

The event brought together **current and prospective students**, along with staff from **Centacare**, **WRCC**, and **Intereach**, to recognise the importance of **lifelong learning** within our community.

It was a warm and engaging occasion filled with shared stories, new connections, and a collective appreciation for the value of adult education.

Thank you to everyone who attended and contributed to making the event a success.





Foundation Skills Programs

Barista Skills & Customer Service

Commencing in **September**, students enrolled in the **Customer Service and Barista Program** at **Kurrajong Griffith** are now halfway through their **eight weeks of combined practical and theoretical training**.

As part of the program, participants have undertaken **excursions to local cafés in Griffith**, where they have sampled coffee, toured facilities, and observed industry processes in action.

These experiences have allowed students to connect theory with real-world practice while gaining valuable insights into the hospitality sector.

The program has significantly enhanced students' **skills, confidence, and customer service abilities**, and will culminate with the operation of a **student-run café event in October**.

GPSO Griffith successfully completed **two sessions** of the same program during **September**.



ACE Program (Adult Community Education)

Students in Griffith and surrounds continue to benefit from **ACE funding support**, with the **EAR** program hosting some of those learners.

Employment All Rounder (EAR) Program

During Term 3, a total of **31 participants** successfully completed some or all courses through the **Employment All Rounder (EAR) Program**.

The program provides students with a **fee-free, fully funded suite of accredited courses and industry tickets** designed to support individuals in **entering or rejoining the workforce**.

Participants commence with introductory courses such as **Barista Skills**, **Responsible Service of Alcohol (RSA)**, and **White Card**, before progressing to extended training opportunities including the **Forklift Licence** workshop.

Approximately **50% of participants** have joined the program through partnerships with **local job agencies**, with the majority being **CALD learners** (Culturally and Linguistically Diverse).

The program continues to deliver strong outcomes, equipping learners with the practical skills, qualifications, and confidence needed for meaningful employment.



First Aid



Kiara and Alison out and about.

Outreach Training delivered to Western Riverina Businesses

WRCC continues to strengthen partnerships with local industries through the delivery of high-quality onsite training across the Western Riverina region.

On **30 July**, a **WRCC Trainer** and **Student Support Officer** travelled to **Hay** to deliver **First Aid training for Transport for NSW**—the third session conducted for this organisation this year.

Further outreach training was provided in **September**, with **onsite First Aid delivery** at: **Carrathool – Bellvue Pastoral Co. (Bellag) (Cotton and Almond Farm)**

Tabbita – for Voag (Chicken Broiler Farm)

These initiatives demonstrate WRCC's ongoing commitment to supporting regional businesses by providing accessible, industry-relevant training at their worksites.

Spotlight on First Aid – How many First Aiders does your workplace need?

The number of first aiders / first aid officers required for a workplace may be determined by the type and nature of the workplace, such as whether the workplace would be considered low-risk or high-risk.

Workplace Risk Level	Type of Workplace	Ratio of First Aiders to Workers
Low risk	Retail shops, offices, libraries or art galleries	1:50
High risk	Factories, motor vehicle workshops or forestry operations	1:25
Remote high risk	All night convenient store & service station workers, long distance freight transport drivers	1:10

(Table adapted from the NSW Government: Code of Practice; First Aid in the Workplace, January 2020).

In addition to these ratios, consideration should be given to other factors that may affect the need for extra first aiders, such as:

- the arrangement of work (multiple shifts or overtime)
- large numbers of other persons present (schools, shopping centres, childcare centres) or
- seasonal work (sudden increase in the number of workers)
- workplaces that have unique hazards (fitness centres, amusement rides).

Where it is not practical to have a trained first aider on site, workers must have suitable means of accessing a trained first aider and the ability to contact emergency services. This may include an arrangement with a nearby medical practice or neighbouring business, who are aware of the types of injuries likely to require treatment and who are accessible during the hours of business operation. Workers should receive information, instruction and training regarding these arrangements.

[Click for Register of Injuries](#)

Access to trained First Aiders & appropriate qualifications

Access to qualified first aiders and first aid treatment at the workplace should be easy for all workers to reach immediately, or as close to this as practical. First aiders should be easy to identify and locate, particularly if they move around the workplace during their shift.

To be a first aider, the person should hold a nationally recognised qualification issued by a Registered Training Organisation (RTO) for the nationally endorsed first aid unit/s of competency which give them the skills to administer first aid. First aiders should be provided with appropriate training for the level of risk (likelihood of serious injury or illness) identified at the workplace.

First aiders should attend training on a regular basis to refresh their first aid knowledge and skills. Refresher training in CPR – Cardiopulmonary Resuscitation – should be carried out annually and first aid qualifications should be renewed every three years.

[Click for Reference & Content Credit: First Aid in the Workplace | SafeWork NSW](#)

Lifestyle & Leisure Courses

Gnocchi Masterclass – Italian Cooking Workshop

On 30 July, WRCC hosted a full-house **Gnocchi Masterclass** with **Chef Liam Sibillin**, celebrating the art of traditional Italian cuisine.

Participants enjoyed a hands-on cooking experience, preparing and tasting a range of authentic gnocchi dishes, including:

- **Gnocchi, Gorgonzola, Pere e Noci** – Classic potato gnocchi served with a rich blue cheese, pear, and walnut sauce.
- **Gnocchi di Zucca, Porro e Prosciutto** – Pumpkin gnocchi complemented by a delicate leek sauce and crispy prosciutto.
- **Gnocchi alla Romana** – A traditional Roman-style gnocchi made with semolina, highlighting a distinct regional technique.

The workshop was designed to **showcase a variety of Italian gnocchi recipes**, each with its own flavour profile and cooking method. Participants had the opportunity to **develop and refine their culinary skills**, explore **different preparation techniques**, and most importantly, **enjoy an evening of learning, creativity, and shared appreciation for Italian food culture**.

Upcoming Thai Cookery this month is sure to be popular & fully booked as well!

Italian Language – Beginners Level 1

The **Italian Language Beginners Level 1** course was held from **21 August to 25 September**. Students learned the fundamentals of spoken Italian, focusing on **common and practical travel phrases** used in everyday situations such as supermarkets, bars, and restaurants. Designed for **beginners and those with limited prior experience**, the program enabled participants to develop confidence and competence in basic Italian conversation.

Upon completion, students were able to **engage in common Italian exchanges** with improved fluency and understanding.

A repeat of **Beginners Level 1** will be offered in **Term 4, 2025**, with **Level 2** scheduled to commence in **Term 1, 2026**.



Update – RSA Unit of Competency

There have been **minor updates to the RSA (Responsible Service of Alcohol) unit of competency** during Term 3. As a result, both the **Workbook (Assessment 1)** in the **Student Pack** and the **Assessment 3 Questions** in the **Trainer Pack** have been revised.

The new versions were implemented starting with **Griffith RSA class on 10 September 2025** and **Leeton on 18 September 2025**. These updated materials are **now in use** across all RSA training sessions.



Original recipe credit: Lorraine Elliot

SEASONAL COOKING

with Jo Simpson

Fabulous Lemon Delicious Pudding!

I've been making this since I went to high school, and I use the same recipe in the 'Cookery the Australian Way' cookbook I had at school. I still have that cookbook! But, it was a pain having to beat the egg whites at the last minute then cook it. It was a bit tricky after a few wines. I found this recipe and cooked it before my guests came and it was wonderful. I just re-heated it in the water bath I cooked it in. I think it could even be made the day before as the leftovers were great too. It serves 8-10 people. Lemons are abundant at the moment so look out for some hanging over a fence. 😊



Preparation time: 20 minutes

Cooking time: 40 minutes

Serves:

8 – 10 people

INGREDIENTS

Lemon Sauce

50g / 1.4ozs caster sugar

3 tablespoons (tbsp) / 45ml / 1.6flozs
of boiling water

2 tbsp / 30g / 1oz butter cut into small pieces

2 tbsp / 30ml / 1froz lemon juice

Yellow food colouring (optional)

For Pudding

4 eggs (separated into 4 yolks & 4 whites)

Pinch salt

125g / 4ozs butter, melted

330ml / 11.6ozs milk

1 cup / 220g / 7.7ozs caster or superfine sugar

165ml / 5.8ozs lemon juice

1 tbsp finely grated lemon zest

110g / 3.9ozs plain flour (or 3/4 cup
+ 2 tbsp) if you spoon & level

1.5 teaspoons baking powder

STEP-BY-STEP INSTRUCTIONS

1. Preheat oven to 160°C fan forced. Have a large baking dish ready (mine was 24 x 17 x 7.5cms / 9.4 x 6.7 x 3 inches) and have another tray ready for a water bath that is slightly larger and deep. Put a kettle of water on to boil.
2. Make the lemon sauce ingredients first to give the sugar a chance to dissolve. In a small bowl add the sugar, boiling water, butter and lemon juice and whisk until you get a smooth mixture and most of the sugar has dissolved. Set aside.
3. Separate the whites making sure there is no yolk in them. In a clean bowl whisk with the pinch of salt until you get soft peaks.
4. Add the melted butter into a large bowl and whisk in the egg yolks (not the whites yet!), milk, sugar, lemon juice and lemon zest. In a small bowl whisk the flour and baking powder and then add it in and whisk the flour mixture into the liquid. The flour lumps will disappear with a little bit of mixing. Fold in the egg whites until all white lumps of meringue disappear.
5. Pour the batter into the baking dish and then pour the sauce ingredients (just pour it in one area of the batter, no need to drizzle it all over). Bake for 20 mins, then turn the pudding around and bake for another 20 mins. **Important:** Let the pudding sit at room temperature for at least 1hr before serving. You can serve this straight away, but the sauce thickens up when it cools a little. I find it too liquid if I cut into it straight away.

