

STAR Catalogue Northern Region Term 4, 2025

(UPDATED 23/10/25)

These are the remaining face to face STAR courses for Auckland in 2025

To attend a STAR Course you must be eligible for STAR Funding

Funding Criteria:

Enrolled as a Full time or Young Adult

YR11-13, enrolled in 3 subjects and actively engaged in those subjects

TO BOOK Email: natalie.jones@tekura.school.nz

Include: Student ID, Your Name, Course, Provider and dates

Or if you have a query. Natalie.jones@tekura.school.nz

As a rule with Public Courses, **last day for bookings is 7 working days out from start date** as per MOU agreements. 3 weeks out from start is an ideal so providers know if they have numbers to run the course or not.

Below are the remainder of the Face to Face courses for 2025.

Tertiary Link and Distance standards and Courses are now also becoming limited due to the fact some assessments are due this month and next.

I do not have any course dates for 2026 at this stage; these will be available in the first few weeks of Term 1 2026.

RED CROSS Venues in Auckland, check the link below for preferred dates

<https://first-aid.redcross.org.nz/book-course>

Auckland Training Room: [175 Khyber Pass Road, Grafton, Auckland 1023](https://first-aid.redcross.org.nz/book-course)

Manukau Training Room: 15 Osterley Way, (corner of Ronwood and Osterley way)

North Shore Training Room: [Room 112, Level 1, 119 Apollo Drive, Albany, Auckland 0632](https://first-aid.redcross.org.nz/book-course)

Pukekohe Training room: [7 East Street, Pukekohe, Auckland 2120](https://first-aid.redcross.org.nz/book-course)

New Lynn Training room: Bowling Club 3 Reid Road, New Lynn, Auckland 0640

Comprehensive First Aid (1 ½ days)

Red Cross

This 12-hour workplace first aid course covers the requirements to administer first aid at work. It meets the new guidelines from WorkSafe New Zealand (Feb 2020). Throughout course scenarios will be incorporated into the modules to practice the skills and knowledge developed on the course.

A popular first aid course that keeps you and your team safe in the workplace and keeps your family safe at home. Also Comprehensive First Aid is a minimum requirement for most workplaces.

Please follow the link below to find your nearest location and dates available and include this in your email when booking with me.

<https://first-aid.redcross.org.nz/book-course>

Venue	Duration	Dates	Times	Unit Standard
Auckland Albany Manukau Grafton New Lynn	1.5 days	All year round	8:30- 5pm, Day 1, 8.30 to 12.30, Day 2	6400 L3, C2 6401 L2, C1 6402 L2, C2

Essential First Aid (1 day)

Red Cross

Prepares you to respond to the most common emergency situations. This course is recommended for low-risk workplaces and designed for people who do not need to know about more advanced topics covered in Comprehensive First Aid. This course meets the new guidelines provided by WorkSafe New Zealand (Feb 2020).

Venue	Duration	Dates	Times	Unit Standard
Auckland	1 day	All year round	8:30am – 5pm	6401 L2, C1 6402 L2, C2

First Aid Revalidation

Red Cross

This first aid course is designed for those who need to refresh their first aid skills and knowledge, renewing your first aid certificate. First aid certificates must be revalidated every two years to remain valid. Please note you can revalidate your current certificate with us, regardless of your previous first aid provider. Please bring to the course your current first aid certificate so this can be validated before you attend the revalidation course. As of 1 February 2023, participants can attend a revalidation course if their certificate is no older than two years

and three months from the date of issue. i.e. the time between attending courses can NOT be longer than two years three months.

<https://first-aid.redcross.org.nz/book-course/orgcourses/?region=AucklandRegion&course=first-aid-revalidation>

Venue	Duration	Dates	Times	Unit Standard
CHOOSE VENUE AND DATE see link above	1 day	All year round	8:30am– 5pm	No Standards Attached

Group Leadership

The Learning Place

After understanding how different leadership styles and skills can be adapted to safely engage and motivate others, you will work in teams to plan and lead interactive activity sessions that meet the specific needs of target groups.

Day One: Teamwork will make the dream work, cooperating in groups to plan safe, interactive activities that will then be lead day 2. You will understand your own natural leadership style and the pros and cons of using other styles. From setting clear boundaries to providing guidance and motivation, ākonga will also consider how to adapt leadership skills to help overcome potential group participation barriers.

Day Two: You will be preparing and preventing instead of repairing and repenting by identifying and controlling any potential hazards associated with team activities. Then, step aside teachers, as students take turns to lead fun activity sessions, using the safety and leadership skills they acquired Day 1.

Course Requirements: YR 12 or 13 ONLY

Venue	Duration	Dates	Times	Unit Standard
New Lynn Rugby League Football Club- Lawson Park, 38 Willerton Avenue, New Lynn	2 Days	2-3 rd Dec	9am – 3pm	4864 4 level 3 credits 9681 3 level3credits 30265 8 level 3 credits

Customer Service One Day

The Learning Place

Grab your name tag and flash that winning smile, we're heading into the world of customer service! In this interactive, hands-on course, ākonga will explore the art of making great first impressions, handling customer queries with confidence, and creating positive service experiences across a range of settings. From compliments to complaints, they'll tackle it all, using their adaptable service styles to charm even the grumpiest of customers. **YR 12-13 ONLY**

Venue	Duration	Dates	Times	Unit Standard
Takapuna Cricket Club Onehunga community House	1 day	10 th Dec 27 th Nov	9am – 3pm	US 40045 10 Lev 3 Credits

Defensive Driver's License

AA Driver Training

Get your full licence 6 months earlier! Attend the NZTA approved Defensive Driving course to fast track you to your full licence, increase your chances of passing your driving test first time around and become a safer driver.

The AA Defensive Driving course will give you the skills, knowledge and confidence to be a smarter and safer driver. You'll learn important defensive driving skills, such as assessing and identifying hazards, so you can reduce the risk of being in a crash.

The course takes 9 hours to complete and includes 4 classroom sessions (4 EVENING CLASSES and 1 in-car session) plus access to the online driver training system.

You can complete this course while on your Learner, Restricted or Full Licence, however you must have access to a vehicle take the practical test and this must be legal, operating and you will need to make sure you are covered by insurance.



Defensive Driving
Enrolment Form for

To book fill out the enrolment form to download double click [here](#)

For locations and eligibility click [here](#)

Send both enrolment forms venue and date as well as your TK number to
natalie.jones@tekura.school.nz

Coffee Craft

The Learning Place

This 2-day course teaches you the basics of Coffee preparation and Coffee Origins and Production methods as well as Customer Service and Hospitality best practices. **YR 11-12 ONLY**

Venue	Duration	Dates	Times	Unit Standard
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Onehunga Community House	2 days	10-11 th Dec	9-3pm	US 17284 Lev3, 3 credits US 11817 Lev3, 4 credits
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Bartending

The Learning Place

You will understand characteristics of popular alcoholic and non-alcoholic beverages served in bars and restaurants, and how to serve customers in different licensed premises.

Day One: Learn about mixing non-alcoholic Beverages, how to prepare and serve plunger coffee, tea, water and soft drinks on a simulated domestic flight despite turbulence. You will gain vital skills for working in hospitality environments safely.

Day Two: Moving up to first-class! Learn how to make multiple mocktails on a simulated first-class flight, then acquire and demonstrate skills for providing exceptional customer service. Someone not happy with a drink they received? No need to worry you will be able to know how to deal with difficult customers and common complaints.

YR 12-13 Only

Venue	Duration	Dates	Times	Unit Standard
Onehunga Community House	2 days	8-9 th Dec	9-3pm	US 4645 US 14420 US 11817- 9 credits Lev 3

Barista Part 1

Licence Controller Qualification (LCQ) **18+ yrs**

New Zealand School of Food and Wine

You will result in you achieving the qualification and help you in the process of applying for your general manager's certificate. This is a nationally recognised certificate issued by ServiceIQ that is endorsed by local district licensing authorities and includes for host responsibility and general bar management issues.

Venue	Duration	Dates	Times	Unit Standard
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On Campus Level 3, 104 Customs Street West, Viaduct Auckland	2 day	1-2 nd Dec	9- 3pm	US 4646 – L4, C2 US 16705- L4, C3 (Assessment on Day 2) Printed Workbook and course material will be provided on your arrival.
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Certificate in Barista and Service Skills- Micro Credential

New Zealand School of Food and Wine

This 5 day Full Time Barista course is designed for beginners and will immerse you in the world of coffee. Students gain an NZQA Accredited Micro-Credential. You learn everything there is to know about coffee, from where it is grown through how the roasting process effects the flavours you taste in the cup. Hands on experience is the major component of this course, allowing you plenty of time to practice on professional machines to perfect your technique and make excellent coffee every time. **Year 13's ONLY**

Venue	Duration	Dates	Times	Unit Standard
Level 3, 104 Customs Street West, Viaduct Auckland	5 day sessions	25-28 th Nov	9- 2.30pm	Please note that NZQA Micro-Credentials are not Unit Standards and completing a Micro-Credential will not accumulate towards NZQA credits.

Food Safety and Hygiene Certificate

New Zealand School of Food and Wine

A course designed for anyone handling food, food managers and general staff in the businesses and industries of Restaurants, Café's, Early Childhood Centres, Aged Care or Rest Home, Food processing plants and other food handling businesses. Auckland and District Councils require people who are handlers of food in hospitality, restaurants and takeaways be trained in food handling and hygiene.

Venue	Duration	Dates	Times	Unit Standard
On Campus Level 3, 104 Customs Street West, Viaduct Auckland	1 Day	24 th Nov	9- 2.30pm online session, then you have 24hrs to complete the online assessment	US 20666 Demonstrate basic knowledge of contamination hazards and control methods used in a food business provides the basic knowledge and food safety training for anyone working with food in a commercial kitchen.