

“A Skilled Hand and Cultivated Mind”



2016

Cook Islands Tertiary Training Institute



PROSPECTUS

Semester One

February-June

KIA ORANA ~

WELCOME TO THE COOK ISLANDS TERTIARY TRAINING INSTITUTE...



Director's message,

Choosing the right destination for study is a very critical and important decision.

You need to trust that the Institution will provide you with the support you need to achieve your goals of knowledge acquisition and career advancement.

The Cook Islands Tertiary Training Institute is aware of this responsibility and seeks to honour the trust displayed in it by its students.

It is the goal of this Institute to support every student so that they can reach their full potential. Our commitment is "to teach students the skills they need for the life they want".

In 2016 we expect more than 500 students to enrol in our ever increasing number of programmes that range from Statements of Attainment through to Certificates and Diploma courses.

We have a wide variety of programmes being offered in Rarotonga. These carry accreditation with our own Academic Board and registering authorities in the Cook Islands in addition to programmes accredited by international accrediting bodies in the form of London City & Guilds and the New Zealand Qualifications Authority.

This year also sees us offering programmes in Mangaia, Aitutaki and Pukapuka. In addition we have established trades and hospitality learning programmes for all southern group islands.

You will also see contained in this prospectus an array of very popular continuing education programmes. We encourage you all to take advantage of these programmes and engage and enjoy the lifelong learning journey that we all need to embrace.

On that note all the courses included in this prospectus offer opportunities for you to develop new skills. Many recognise that skill development with internationally recognised qualifications while for others, the recognition is the satisfaction from knowing you have learnt something new.

Please look through the prospectus and the range of programmes we have on offer in 2016 and identify programmes that you would like to enrol in. You may also like to encourage your friends, family and colleagues to pick up a copy of this prospectus and enrol in programmes that may be of benefit to them.

We look forward to seeing you at the CITTI in 2016. I sincerely hope that as a prospective student you will enjoy browsing through the prospectus for this semester.

Thank you for your trust in us and I wish you good luck in your journey.

Owen Lewis

Director

COOK ISLANDS TERTIARY TRAINING INSTITUTE



VISION

*To be a renowned provider of quality
Vocational services for
Cook Islanders in the Cook Islands*

OUR PROMISE

Learning That Works For You

OUR ESSENCE

Changing Lives

Extra tuition/translation will
be provided for students
whose first language is not
English.

PURPOSE

*To build the skills of
Cook Islanders*

**"WE TEACH THE SKILLS
YOU NEED FOR THE
LIFE YOU WANT..."**

VALUES

Professional

Acting with Integrity and Transparency with Pride in our Work

Respectful

True to Promises and Worthy of Trust

Excellence

Remaining Relevant, Connected and Practical whilst

Exceeding our Goals

Inspiring

Innovative, Forward Thinking, Engaging and Shaping Futures

CONTENTS

Where to enrol	5
Hair & Beauty	6
Apprenticeship Programme	7
Hospitality and Services	8
Trades and Technology	10
Continuing Education	12
Kia Orana Service	14
Faculty of Nursing	15
Pa Enuā Training	16
Academic Calendar	19

Leaving school?

Been away from study for a while?

Want to try something new?

Visit or call us TODAY to discuss your study options.



Where to enrol

FOR COURSE INFORMATION OR TO ENROL, VISIT OR PHONE US:

FACULTY OF HOSPITALITY AND SERVICES

Ngatangia Campus—Main Office

Phone: (682) 22 628 Ext 5

Email: courtney.papatua@citti.edu.ck

For Continuing Education Courses

Email: violet.tisam@citti.edu.ck

Phone: (682) 21471 Ext 6

FACULTY OF TECHNOLOGY AND TRADES

Arorangi Campus

Phone: (682) 21 471 Ext 1

Email: e.nicholas@citti.edu.ck

FACULTY OF NURSING

Rarotonga Hospital

Phone: (682) 22664 Ext 809

Email: m.macmanus@health.gov.ck





Hair & Beauty

Salon Days — Tuesdays & Thursdays

Bookings essential.
Phone our Hair and Beauty Tutor,
Sara O'Keefe on 22628 ext. 6
or email sara.okeefe@citti.edu.ck



PROGRAMME	DURATION	ENTRY REQUIREMENTS	FEES 2016 NZD
City & Guilds Level 1 Diploma in Hair & Beauty (Hairdressing) Learn the skills of a junior stylist working in a hair salon. These include: health & safety, shampooing & conditioning, plaiting & braiding, image creation, colour, styling men & women's hair, hand care, salon sales and the art of dressing hair.	17 Weeks, February — June	NCEA Level 1	\$150
City & Guilds Level 2 Diploma in Men's & Women's Hairdressing If you are starting out in hairdressing or have some knowledge and basic skills in the industry— probably from a role where you work under supervision this course would be perfect for you. This Diploma gives you the foundation to begin a career in hairdressing or advance your career by gaining new skills.	17 Weeks, February — June	NCEA Level 1	\$150





Apprenticeship Programmes

The Cook Islands Tertiary Training Institute Apprenticeship Programme is a Cook Islands-wide employer training incentive funded by the Cook Islands Tertiary Training Institute.

Who is eligible for the incentive?

People seeking work and enrolling in Cook Islands Tertiary Training Institute programmes of study.

People engaged in work under a contract of employment and looking to enrol in a Cook Islands Tertiary Training Institute programme of study and not engaged in formal training with any other training provider.

For more information email courtney.papatua@citti.edu.ck

PROGRAMME	DURATION	ENTRY REQUIREMENTS	FEES
FOOD AND BEVERAGE SERVICE			
CITY & GUILDS LEVEL 1 CERTIFICATE IN FOOD & BEVERAGE SERVICES Hands on courses in food and beverage service skills and the hospitality and catering industry. Theoretical and practical training. For those wanting to pursue a career in hospitality and/or hospitality management.	Intake details available upon request	NCEA Level 1	\$150
CITY & GUILDS LEVEL 2 DIPLOMA IN IN FOOD & BEVERAGE SERVICES The Level 2 Diploma Food and Beverage Services is for candidates who wish to work in the hospitality industry and already have knowledge of the basic principles of restaurant or bar work, or who can demonstrate commitment and enthusiasm to work and study in order to supplement their existing knowledge.	Intake details available upon request	NCEA Level 1	\$150
CULINARY ARTS			
CITY & GUILDS LEVEL 1 CERTIFICATE IN FOOD PREPARATION & COOKING Learn the essential knowledge and skills that are needed to start a career in culinary arts. Learn how to cook and prepare food in a commercial kitchen.	Intake details available upon request	NCEA Level 1	\$150
CITY & GUILDS LEVEL 2 DIPLOMA IN FOOD PREPARATION & COOKING The Level 2 Diploma in Culinary Arts is for those who wish to work in the hospitality industry and already have knowledge of the basic principles of kitchen work, or who can demonstrate commitment and enthusiasm to work and study in order to supplement their existing knowledge.	Intake details available upon request	NCEA Level 1	\$150

Hospitality and Services

Short Courses

Hospitality is one of the growth industries in the Cook Islands. Our programmes have City & Guilds accreditation, which is a recognized international qualification. Programmes can be completed within one year. Courses are held at CITTl, Ngatangiia campus.

PROGRAMME	DATES	ENTRY REQUIREMENTS	FEES
FOOD AND BEVERAGE SERVICE			
CITY & GUILDS LEVEL 2 CERTIFICATE IN INTERNATIONAL BARISTA AWARD Learn all about coffee, counter and basic bar service skills	Onsite delivery on demand	NCEA Level 1 or experience	\$50
CITY & GUILDS LEVEL 2 AWARD IN PROFESSIONAL BARTENDING Learn professional bartending, cocktail preparation and free pouring. This course also prepares you to sit your Cook Islands liquor licensing certificate.	Onsite delivery on demand	NCEA Level 1 or experience	\$150
INTRODUCTION TO HOSPITALITY MANAGEMENT This course is designed for individuals who wish to develop a solid foundation of management concepts and skills applicable to the hospitality industry. Participants gain essential management skills through undertaking five short modules that cover the areas of human resource management, marketing, leadership, financial analysis, and foodservice management. In short, these courses are designed to build a foundation of skills to help new managers succeed and progress in their organization.	Onsite delivery on demand	NCEA Level 1 or experience	\$50
INTRODUCTION TO THE HOSPITALITY AND CATERING INDUSTRY This course is for people interested in a career in the hospitality industry. You will get a chance to explore the industry, types of operations and establishments within it. You will also develop an awareness of the employment opportunities and an understanding of the importance of professional behaviour in the industry.	Onsite delivery on demand	None	\$50
CUSTOMER SERVICE IN THE CATERING & HOSPITALITY INDUSTRY This course will enable learners to deal effectively with customers using a range of techniques in a variety of situations in hospitality.	Onsite delivery on demand	None	\$50
FOOD AND BEVERAGE SERVICE SKILLS SERIES This course will enable the learner to develop the skills, knowledge and understanding to deliver a range of service techniques, including counter, carvery, buffet and the service of food and beverages to the table.	Onsite delivery on demand	None	\$50 per Block
HOT AND COLD BEVERAGE SERVICE SKILLS This course will help develop the knowledge and skills to prepare and serve a range of hot and cold beverages and develop an understanding of the service techniques used for different drinks.	Onsite delivery on demand	None	\$50 per Block
MENU KNOWLEDGE AND DESIGN This course covers the importance of menu design, different menu styles, the content of menus and requirements for service.	Onsite delivery on demand	None	\$50

Hospitality and Services

Short Courses

Courses are held at CITTI, Ngatangia campus. Semester 1 courses run from February to July

PROGRAMME	DATES	ENTRY REQUIREMENTS	FEES
CULINARY ARTS SKILLS SERIES			
INTRODUCTION TO BASIC KITCHEN PROCEDURES This course will introduce you to three important areas essential to working in a kitchen, developing an understanding of the different roles and responsibilities, basic kitchen numeracy skills, and an understanding of the safe handling of knives in the kitchen.	Dates to be advised	None	\$50
PREPARE FOOD FOR COLD PRESENTATION This course will help develop the necessary skills required in preparing and presenting cold foods. You will be introduced to the techniques of preparing and presenting a range of cold food items ranging from simple sandwiches to complex cold buffets.	Dates to be advised	None	\$50
PREPARE, COOK AND FINISH FOODS BY FRYING This course focuses on the skills and knowledge required to prepare and cook foods using the frying methods of cookery.	Dates to be advised	None	\$50
PREPARE, COOK AND FINISH FOODS BY BRAISING AND STEWING This course focuses on the skills and knowledge required to prepare and cook foods by braising and stewing.	Dates to be advised	None.	\$50
PREPARE, COOK AND FINISH FOODS BY BOILING, POACHING AND STEAMING This course focuses on the skills and knowledge required to prepare and cook foods by boiling, poaching and steaming.	Dates to be advised	None	\$50
PREPARE, COOK AND FINISH FOODS BY BAKING, ROASTING AND GRILLING This course focuses on the skills and knowledge required to prepare and cook foods by baking, roasting and grilling.	Dates to be advised	None	\$50
FOOD SAFETY Food safety is an important component of the hospitality sector. This course is based on presenting the basic principles and practices of food safety.	Dates to be Advised	None	\$50
SERVICES			
CITY & GUILDS INTERNATIONAL INTRODUCTION AWARD IN CUSTOMER SERVICE (SERVICE SECTOR) - KIA ORANA SERVICE COURSE A Cook Islands Tourism Corporation initiative in partnership with the Cook Islands Tertiary Training Institute	2 Day Course Ongoing	None	No fee
NEW ZEALAND CERTIFICATE IN RETAIL (LEVEL 3) If you want to get a head start in the retail industry you would be wise to enroll in this programme quickly. You will learn practical skills including cash handling, how to create attention grabbing point of sale displays, and effective customer service.	17 Weeks	Available only in industry	TBC
NATIONAL CERTIFICATE IN BUSINESS (FIRST LINE MANAGEMENT) LEVEL 3 This course will give you the knowledge and skills associated with first line management (team leaders, supervisors, or charge hands)	26 Weeks Dates to be advised	None	\$50

Trades and Technology

Internationally Recognized Qualifications



PROGRAMME	DURATION	ENTRY REQUIREMENTS	FEES
<p>CITTI Certificate in Applied Practical Skills. Preparing you for further studies in a trade area and to develop your skills when looking for a job.</p> <p>This 34-week full-time programme covers:</p> <p>Automotive, Carpentry, Engineering, Electrical and Plumbing</p> <p>This is a project-based learning programme. Project-based learning allows you to explore, negotiate, interpret and create quality products. Throughout this programme you will learn to link theory with practical skills. You will spend most of your day in one of our workshops working with your hands. This programme has been designed around task-based learning. Practical assessments will be completed for each course to evaluate the skills of each learner so you know how well you are doing.</p> <p>Each of the trade disciplines also has an optional assessment available to the students.</p>	Full Year programme commencing on 09 February	None	None
<p>Building and Construction Skills Develop skills in the building industry. The Training in Multi-skill Building Construction provides you with the skills and knowledge in the basic principles and practices in carpentry, joinery and furniture making, plumbing, plastering, and painting and decorating. A focus on practical exercises where you can apply what you've learnt</p>	Fulltime 11 week intensive The scheduling of this course is dependant on tutor availability and start date is to be advised	NCEA Level 1 or experience	\$300 fee.
<p>Automotive and Engineering Workshop Skills Develop skills in Automotive and Engineering Workshop industry. The training provides you with the skills and knowledge in the basic principles and practices in automotive and engineering workshop. A focus on practical exercises where you can apply what you've learnt</p>	Fulltime 11 week intensive The scheduling of this course is dependant on tutor availability and start date is to be advised	NCEA Level 1 or experience	\$300 fee.

Trades and Technology

Internationally Recognized Qualifications



PROGRAMME	DURATION	ENTRY REQUIREMENTS	FEES
National Certificate in Electrical Engineering If you are employed in the electrical industry or ready to enter into the industry, you can further your understanding of electrical engineering theory with the National Certificate in Electrical Engineering (Electrician for Registration). You'll find out more about electric lighting and motors, electrical appliances and electrical instrumentation. Improve your knowledge of switchboards, wiring and electrical cables, and low and high voltage.	Full year programme commencing on 09 February. Part Time ongoing. Evening classes with some short daytime block courses . The programme for 2016 is ongoing level 3 and 4 with some "catch-up" opportunities for partially completed Level 2 students.	NCEA Level 1 or experience	\$300 annual fee.
National Certificate in Motor Industry (Automotive Engineering) in conjunction with Unitec If you are employed in the automotive industry or ready to enter into the industry, you can further your knowledge of vehicle engineering with the National Certificate in Motor Industry (Automotive Engineering). You'll start your studies at level 2 and progress to level 3 and 4 during the period of training	Full Year programme commencing on 09 February. Part Time ongoing. Evening classes with some short daytime block courses as required. The programme for 2016 is ongoing level 2, 3 and 4.	NCEA Level 1 or experience	\$300 annual fee.
National Certificate in Building, Construction and Allied Trades Skills in conjunction with BCITO Offering Stage 1 (Pre- Building Trade Certificate) Stage 2 (Building Trade Certificate) If you are employed in the building industry or ready to enter into the industry, you can further your knowledge of building construction with the National Certificate in Building, Construction and Allied Trades Skills	Full Year programme commencing February 9th Part Time ongoing. Evening classes with some short daytime block courses. The programme for 2016 is a new intake of stage 1 and on-going stage 2	NCEA Level 1 or experience	\$300 annual fee.
National Certificate in Plumbing, Gasfitting and Drainlaying (Introduction) (Level 2) This entry level qualification provides a solid foundation and introduction for those are employed in the plumbing and drainlaying industry or ready to enter into the industry This entry Level (L2) qualification is being offered to lead students towards a new Level 3 qualification being developed for 2016	Full Year programme commencing on 09 February Part Time ongoing. Evening classes with some short daytime block courses.	NCEA Level 1 or experience	\$300 annual fee.

Continuing Education

CITTI offers continuing education and outreach during nights and weekends. These short courses are designed for beginners with no prior experience necessary. Course fee includes course handouts and ingredients/ resources

Hospitality

PROGRAMME	DATES	CONTENT	FEES
COOKING FOR BLOKES	MARCH	This course is for blokes who want to learn to cook basic, economical and healthy balanced meals for a family with confidence.	\$50
FOOD PAIRING FOR CHEFS	APRIL	Learn to pair drinks with the right food	\$50
PASTA & SAUCES	JUNE	Learn to make your own pasta and sauces that complements it.	\$50
BAKING	JUNE	Learn the basics to becoming a great home baker	\$50
KUKI COCKTAILS	JUNE	Prepare cool cocktails for a range of occasions.	\$50

Trades and Technology

PROGRAMME	DATES	CONTENT	FEES
FIX MY OUTBOARD	APRIL	Learn to maintain your outboard motor engine to keep it in tiptop condition.	\$50
FIX MY RIDE	MAY	The tutor will take you through a step by step of how to service your motor bike.	\$50
FIX MY SMALL ENGINE	MAY	Learn to fix your own small engine at home. These are one stroke engines like lawn mowers, grass cutters and blowers.	\$50
BUILD MY FURNITURE	MAY	The tutor will take you through a step by step of how to build basic furniture.	\$50
PLAN MY HOME	JUNE	Plan your home. Learn what documentation is needed to build a house in the Cook Islands adhering to building standards and regulations.	\$20
QUANTITY SURVEY	JUNE	Learn the skill of estimating costs to build a house in the Cook Islands. These are costs starting from building the foundation to putting a roof on your home.	\$20
INTRODUCTION TO COMPUTING	MARCH	A step by step basic computing skills. You will be taught how to use word and basic excel.	\$20
INTRODUCTION TO GRAPHIC DESIGN:	APRIL	Learn the fundamentals of visual communication combining images, words, and ideas to convey information to an audience using graphics software programmes.	\$50

Health and Wellbeing

PROGRAMME	DATES	CONTENT	FEES
TOKU TIKANAGA HUMAN RIGHTS	MARCH	Identifying issues and learn your right as a person and which agencies can help. The course will teach you step by step in completing documentation required by the agencies.	\$20
KIA RAPATA EFFECTIVE PARENTING	MARCH	To give people who are seen in communities as leaders and mentors the skills to mentor at risk parents and young people.	\$20

Continuing Education

Horticulture

PROGRAMME	DATES	CONTENT	FEES
BASIC HORTICULTURE	MAY	Learn to plant vegetables according to soil type and climatic conditions	\$20
PRUNING TREES	MAY	Practical skills to prune trees to keep it manageable and producing what it is intended for whether it's for food or flowers.	\$20
PRUNING SHRUBS	MAY	Learn when, how and what parts to prune in Cook Islands conditions.	\$20
LANDSCAPING	MAY	Learn how to plan and estimate the costs of landscaping a main feature like a water or rock feature built into your garden.	\$20
COMPANION PLANTING	JUNE	Explore what plants you can plant together to help keep pests away	\$20
GRAFTING	JUNE	Learn the art of grafting a plant to reproduce exactly the same fruit tree, shrub and flowers you would like for your garden.	\$20
MARCOTTING	JUNE	Learn the art of marcotting a plant to reproduce exactly the same fruit tree, shrub and flowers you would like for your garden.	\$20

Art and Craft

PROGRAMME	DATES	CONTENT	FEES
SCREEN PRINTING	MARCH	Create an original design that can be imprinted onto an article of your choice. Learn the process of getting this design onto a screen.	\$50
LANDSCAPE PAINTING	MARCH	Learners to complete a landscape scene of Rarotonga. Basic painting skill will be taught as you work towards completing your work.	\$50
JEWELRY WITH FRANCIS KIRKHAM	APRIL	Learn to work with silver and complete a jewelry piece at retail standard	\$50
FLORAL ART	APRIL	Learn new techniques to display floral presentations using what we have around us to decorate our home, office and community buildings.	\$50
EMBROIDERY	MAY	Learn the art of embroidery stitches of the Cook Islands and complete a cushion cover .	\$20

Language

PROGRAMME	DATES	CONTENT	FEES
MAORI	APRIL	Learn to speak basic maori for everyday use.	\$20
MAORI FOR INTERMEDIATE LEARNER	APRIL	Learn to speak conversational maori for everyday use.	\$20
FRENCH	MARCH	Learn basic and daily conversational French language.	\$20
SPANISH	MARCH	Learn basic conversational Spanish	\$20

Kia Orana Service Course



Two day programme - contact us for the next available dates

Time: 9am – 2pm

Venue: Cook Islands Tertiary Training Institute, Ngatangia

Register: Free of charge (conditions apply)

Topics include:

- Kia Orana Values
- Introduction to Customer Service
- Effective Communications
- Presenting a Positive Professional Image
- Handling Customer Complaints



To register for Kia Orana Service —
Phone Michelle Williams-Mitchell on 22 628
or email michelle.williams@citti.edu.ck

Faculty of Nursing

Diploma



**Your gateway to
a Nursing
Career...**

Diploma in Nursing

This programme is run through the Ministry of Health and accredited by CITTI. It covers relevant theory and practice required to become a Registered Nurse in the Cook Islands. This includes the development of the knowledge, attitudes and skills required to meet the practice competencies of the Cook Islands Nursing Council. Students will also learn how to care for the physical, mental and social wellbeing of people and their communities.

This programme will also develop the academic skills using biological and social sciences and nursing knowledge to a level 6 NZQA standard.

The programme will take place at Rarotonga Hospital. The Diploma will be awarded by CITTI

PROGRAMME	DATES	ENTRY REQUIREMENTS	FEES
An academic and practice based programme that leads to nursing registration in the Cook Islands.	February 2017, 3 Year Programme	NCEA Level 3 (42 credits) including English, Science and Maths. Attributes and health suitable for nursing.	Subject to Ministry of Health. Minimum material fees.

Pa Enua Training

The Pa Enua is an important part of CITTI's programming with the aim of providing high-quality on-island training for Cook Islanders so that they can stay on their home islands. Pa Enua programmes are community-based and responsive to the unique needs of each island. Aitutaki, Pukapuka and Mangaia have full time programmes as they have the largest populations. Other islands have visiting programs with expected growth in tertiary and community education over the years.

ISLAND	PROGRAMMES
PUKAPUKA	The Te Ulu o Te Watu Learning Centre offers a comprehensive community and youth education programme focused on traditional crafts, trade skills, computer literacy, English and Pukapukan language, cooperative businesses and cultural preservation.
AITUTAKI	Te Rito O Araura offers a comprehensive program for school leavers and the local community including Computing, Life Skills, Customer Services and Career Development. Also on offer is a bridging program designed to develop and assist those pursuing higher levels of tertiary study e.g. USP, Polytechnic Institutes and online Distant Learning courses. Te Rito O Araura offers Continuing Education classes which are separate to the above mentioned programs, that are designed for beginners. These courses celebrate the uniqueness and diversity of Cook Island Culture by enhancing ones knowledge, skill base and personal well-being. Te Rito O Araura is responsible for supporting Araura College by providing short block courses in a selection of career pathways which are NZQA accredited
MANGAIA	Mangaia offers community education and trades training in partnership with the Island Council.
MAUKE	CITTI hospitality & services and trades & technology faculties have visited in the past and will again visit Mauke to offer short-term upskilling courses.
ATIU	CITTI hospitality & services and trades & technology faculties have visited in the past and will again visit Atiu to offer short-term upskilling courses.
MITIARO	CITTI hospitality & services and trades & technology faculties have visited in the past and will again visit Mitiaro to offer short-term upskilling courses.

PUKAPUKA (TE ULU O TE WATU)

The Te Ulu o Te Watu Learning Centre (*aka 'University of Pukapuka'*) runs out of Niua School. It works closely with the villages and youth groups to provide arts and culture preservation, continuing education, and individualized learning ensuring that

PROGRAMME	DURATION	ENTRY REQUIREMENTS	FEE
CITTI, Te Ulu o Te Watu Certificate of Achievement in Culture & Arts (CACA) Certificate in the cultural preservation and arts of Pukapuka with a specialization: woodcarving, canoe building, Tivaivai sewing, weaving, Pukapukan language, makos and oratory, singing, dancing, voyaging.	12 Weeks,	None	TBC
CITTI, Te Ulu o Te Watu, Certificate of Achievement in Employment & Training (CAET) Certificate providing internship work placements for 10 hrs/week for three months. Supported learning to also include career- planning, pathways to further study, computer basics, financial literacy, on-line courses and cross-cultural considerations.	12 Weeks,	None	TBC
CITTI, Te Ulu o Te Watu, Certificate of Achievement in Applied Trades & Skills (CATS) Certificate providing an introduction to the automotive, carpentry, and electrical programmes. A hands-on programme with some theory. Fulfills requirements to enter into further trades certificates.	17 Weeks, February 17- November 7th	None	TBC
Te Ulu o Te Watu Continuing Education A series of ongoing short-term continuing education courses including computers, English, sewing, makos (chanting), oe vaka, agriculture and other courses of community interest.	January 17- ongoing	None	TBC

Pa Enea Training

AITUTAKI (TE RITO O ARAURA)

Te Rito O Araura is being delivered at Vaitau Primary School. Tertiary programs will focus on career development which includes computing, life skills and customer care, together with work site skills training and placements. Te Rito O Araura Continuing Education classes will be delivered from Vaitau Primary School outside of the Tertiary programs timetable.

PROGRAMME	DURATION	ENTRY REQUIREMENTS	FEES
CITTI, Te Rito O Araura Diploma in Foundation Tertiary Studies An entry-level diploma that incorporates GCF Learnfree Certification in computing, career studies and customer service through Alison-on-line	34 Weeks, February 9th- November 13th	16 years and over	\$50
CITTI, Te Rito O Araura Bridging and Tertiary Studies This program is designed to develop the necessary skill sets to allow students to pursue tertiary studies at a higher level. It will provide students with an individualised program of study with links to courses at USP, Polytechnics and On	34 Weeks, February 9th- November 13th	16 years and over	\$50



CONTINUING EDUCATION—AITUTAKI

Incorporates cultural awareness and the development of an individual's knowledge and skill base in their chosen area of learning. A series of on-going short term community education courses including:

Computing for beginners Aim of this course is to offer basic computing skills to those not familiar with	TBC	None	\$10
Autara Maori for beginners An intensive formal language course to teach people basic conversational Maori language for everyday use	TBC	None	\$10
Cook Island dance The aim of this course is to learn and perform a simple dance with musical accompaniment.	TBC	None	\$10
Weaving and basket making The aim of this course is to weave this basket that is part of Cook Islands culture. It was how everything was transported before the western influence.	TBC	None	\$10

Pa Enua Training

MANGAIA (AUAU)

Mangaia will focus on continuing education, trades and agriculture working closely with the Island Council and adapting training to its needs.

PROGRAMME	ENTRY REQUIREMENTS	FEE
Media Programme Offering a practical programme aimed at building skills related to television production, camera work, editing, storyboarding and writing. Understanding media industries, organisation, regulations and practice. Open to anyone interested in pursuing a career in media, marketing or research.	None	\$50
CITTI Certificate of Achievement in Culture and Arts Developing skills in canoe-making combined with a rich cultural teachings in using tools, techniques for tree cutting, knowledge of ancestral techniques in navigation, team-work and sustainable skills of local livelihood via the use of the vaka in the ocean for fishing and travelling.	None	\$50
Business Workshop Focusing on developing and stimulating local business entrepreneurship skills in book keeping principles and processes. This includes basic accounts preparation at a beginner level for business who wish to efficiently store business information to assist with overall business profitability and success in the long term. Which includes some training for Island Administration in the areas of Asset Management.	None	\$50
Fix our furniture A fun community programme to help participants develop skills that will improve comfort and livelihood at home and as a stepping stone to being a qualified carpenter.	None	\$10
Local Cooking Short term continuing education programme to develop skills in meat preparation and meals using local ingredients that are used every day by the community which will include hygiene practices.	None	\$10
Welding This will be conducted in conjunction with the Island Council, to provide the infrastructure division within the Island Administration office, skills in welding, the different techniques, safety measures and care of the machines.	None	\$10
Digital Literacy Version 3 teaches generic ICT skills and concepts, and features screen shots and simulations from Windows 7 and Microsoft Office 2010 to illustrate and provide hands-on examples for students. There are five courses within the certificate; Computer Basics The Internet and the World Wide Web Productivity Programs Computer Security and Privacy Digital Lifestyles	None	\$10

Disclaimer: Information contained in this publication is correct at the time of printing, but may be subject to change. Whilst all reasonable efforts will be made to ensure listed programmes are offered and regulations are correct, CITTI reserves the right to change content, method of delivery, to withdraw any programme, impose limitations on enrolment, change scheduled class times, and days should circumstances require this.

ACADEMIC CALENDAR

IMPORTANT DATES	2016/17
START OF SEMESTER ONE	01 February
Public Holiday - Good Friday	25 March
Public Holiday - Easter Monday	28 March
Mid Semester Break	23 April—1 May
Public Holiday - ANZAC Day	25 April
Public Holiday - Queen's Birthday	06 June
END OF SEMESTER ONE	26 June
Public Holiday – Ariki Day	01 July
Semester Break	23 July to 02 August
Public Holiday - Constitution Day	04 August
START OF SEMESTER TWO	08 August
Mid Semester Break	22-30 October
Public Holiday – Gospel Day	26 October
END OF SEMESTER TWO	16 December
Public Holiday—Christmas Day	25 December
Public Holiday—Boxing Day	26 December
New Year's Day	01 January 2017
Public Holiday	02 January 2017



It's time to take the next step



MAKE YOUR FUTURE HAPPEN!
Apply now

FACULTY OF HOSPITALITY AND SERVICES

Ngatangia Campus—Main Office

Phone: 682 22 628

Email: courtney.papatua@citti.edu.ck

FACULTY OF TECHNOLOGY AND TRADES

Arorangi Campus

Phone: 682 21 471

Email: e.nicholas@citti.edu.ck

FACULTY OF NURSING

Rarotonga Hospital

Phone: 682 22 664 Ext 809

Email: m.macmanus@health.gov.ck

Cook Islands Tertiary Training Institute



COOK ISLANDS

Ministry of Education

Maraurau o te Pae Api'i