

Skills4Work Limited - Gateway Resources

Our distance learning resources are available for individual unit standards and as combination packages that bring together related unit standards that fit easily as one assessment. Each of these includes learning material (that covers all the theory) and an assessment (that has written questions and a workplace practical). In addition to this we have identified where they form part of the relevant Vocational Pathways.

Students work at their own pace with help from their school Gateway coordinator and their workplace supervisor/manager/employer.

Here's how it works:

1. The student reads and understands the learning material then they complete the theory questions (with the help of the coordinator and/or the employer)
2. The student completes their workplace practical assessment in the workplace while being observed by their Workplace Assessor or Verifier.
Note that the Assessor/Verifier must have experience in that field and be able to sign the student off as being competent (for example this could be a manager, employer or supervisor)
3. Send the completed assessment back to Skills4Work and our registered assessors will mark it for you (2 re-sits are allowed per assessment). Please allow a maximum of 15 working days for marking
4. We return the marked assessment to you and your school reports the credits to NZQA using our provider code.

The list also has some level 3 units. These units must meet the Consent and Moderation requirements (CMR) and the school must have evidence that they are being met. Therefore when offering resources at level 3 to schools; we will require confirmation from the school that the workplace environment meets these requirements.

If you wish to purchase level 3 units you must contact us **prior** to these being taught and assessed to discuss CMR requirements.

Skills4Work can be contacted on 0800 275 455 or customerservices@skills4work.org.nz







Note: Some actual units are due to expire, they will no longer be available in the future and their expiry dates have been highlighted in yellow, below. In some cases there may be a replacement unit, in others there is nothing replacing the unit.







Individual unit standards

Units on the vocational pathways list

 Construction & Infrastructure
  Manufacturing & Technology
  Primary Industries
  Service Industries
  Social & Community
  Creative Industries

All prices are GST exclusive.

| Standard | Title | Version | Level | Credits | Price (excl GST) | On the Vocational Pathways List | | | | | |
|----------|--|---------|-------|---------|---------------------|---|---|---|---|---|---|
| | | | | | |  |  |  |  |  |  |
| 56 | Respond orally to customer enquiries | 9 | 1 | 2 | \$68 | | ✓ | ✓ | ✓ | ✓ | |
| 62 | Maintain personal presentation and a positive attitude in a workplace involving customer contact | 9 | 2 | 3 | \$68 | | | ✓ | ✓ | ✓ | ✓ |
| 167 | Practise food safety methods in a food business | 8 | 2 | 4 | \$68 | | | | ✓ | | |
| 497 | Demonstrate knowledge of workplace health and safety requirements (updated with the new HSWA 2015) | 9 | 1 | 3 | \$68 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| 2395 | Select, use and care for, engineering hand tools | 8 | 2 | 4 | \$68 | | ✓ | ✓ | | | |
| 2396 | Select, use and maintain portable handheld engineering power tools | 7 | 2 | 4 | \$68 | | ✓ | ✓ | | | |
| 2989 | Select, read, and assess texts to gain knowledge | 5 | 2 | 3 | \$68 | | ✓ | ✓ | ✓ | | ✓ |
| 3483 | Fill in a form | 7 | 1 | 2 | \$68 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| 3503 | Communicate in a team or group to complete a routine task | 6 | 1 | 2 | \$68 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| 7755 | Apply safe working practices in the food or related product processing workplace | 4 | 2 | 2 | \$68 | | ✓ | | | | |
| 9677 | Participate in a group/team which has an objective(s) | 10 | 2 | 3 | \$68 | ✓ | | ✓ | ✓ | ✓ | ✓ |
| 9955 | Thaw and prove frozen dough | 2 | 2 | 2 | \$68 | | ✓ | | ✓ | | |
| 10791 | Participate in an informal meeting | 5 | 2 | 3 | \$68 | | | | | ✓ | ✓ |
| 11941 | Establish and maintain positive customer service interactions | 7 | 2 | 2 | \$68 | | | | ✓ | | |
| 14721 | Prepare and apply icings and glazes to bakery products using manual production methods | 3 | 2 | 6 | \$78 | | ✓ | | ✓ | | |
| 14722 | Prepare and decorate bakery products using manual production methods | 3 | 2 | 6 | \$78 | | ✓ | | ✓ | | |
| 14723 | Prepare and apply toppings to bakery products using manual production methods | 2 | 2 | 6 | \$78 | | ✓ | | ✓ | | |
| 14724 | Prepare and apply fillings to bakery products using manual production methods | 2 | 2 | 6 | \$78 | | ✓ | | ✓ | | |
| 17236 | Demonstrate knowledge of refrigeration for meat retailing | 3 | 2 | 2 | \$68 | | | | ✓ | | |
| 17593 | Apply safe work practices in the workplace | 3 | 2 | 4 | \$68 | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| 20666 | Demonstrate a basic knowledge of contamination hazards and | 6 | 2 | 2 | \$68 | | ✓ | ✓ | ✓ | | |

| Standard | Title | Version | Level | Credits | Price (excl GST) | On the Vocational Pathways List | | | | | |
|---|--|---------|-------|---------|---------------------|---|---|---|---|---|---|
| | | | | | |  |  |  |  |  |  |
| | control methods used in a food business | | | | | | | | | | |
| 20917 | Demonstrate basic knowledge of engineering materials (expiring Dec 2022) | 5 | 2 | 2 | \$68 | | ✓ | ✓ | | | |
| 21905 | Demonstrate knowledge of trade calculations and units for mechanical engineering trades (expiring Dec 2022) | 2 | 2 | 6 | \$68 | | ✓ | | | | |
| 21907 | Demonstrate and apply knowledge of safe welding procedures under supervision | 2 | 2 | 3 | \$68 | | ✓ | ✓ | | | |
| 21908 | Demonstrate knowledge of basic mechanics for mechanical engineering trades (expiring Dec 2022) | 3 | 2 | 3 | \$68 | | ✓ | | | | |
| 21911 | Demonstrate knowledge of safety on engineering worksites | 3 | 2 | 2 | \$68 | | ✓ | | | | |
| 23079 | Demonstrate knowledge of basic baking ingredients in the baking industry | 3 | 1 | 2 | \$68 | | | | | | |
| Baking Package (Cannot be purchased for the Future Foodies (PNS, New World stores) programme please contact Gary at Education & Industry Solutions)) | | | | | | | | | | | |
| 29061 | Demonstrate knowledge of baking equipment and utilities used in a commercial bakery | 1 | 3 | 18 | \$325 | | ✓ | | | | |
| 29069 | Demonstrate knowledge of and comply with health and safety, and food safety practices in a commercial bakery | 1 | 3 | | | | ✓ | | | | |
| Note: All units go towards a bakery apprenticeship, this product includes a student guide, workplace glossary | | | | | | | | | | | |
| Butchery Package (Cannot be purchased for the Future Foodies (PNS, New World stores) programme please contact Gary at Education & Industry Solutions)) | | | | | | | | | | | |
| 497 | Demonstrate knowledge of workplace health and safety requirements | 9 | 1 | 15 | \$325 | | ✓ | | | | |
| 11941 | Establish and maintain positive customer service interactions | 7 | 2 | | | | ✓ | | | | |
| 30046 | Apply food safety, contamination, and control procedures in a retail meat operation | 1 | 3 | | | | ✓ | | | | |
| Note: All units go towards a bakery apprenticeship, this product includes a student guide, workplace glossary | | | | | | | | | | | |
| Retail Package (Cannot be purchased for the Future Foodies (PNS, New World stores) programme please contact Gary at Education & Industry Solutions)) | | | | | | | | | | | |
| 62 | Maintain personal presentation and a positive attitude in a workplace involving customer contact | 9 | 2 | 18 | \$425 | | | | ✓ | | |
| 11978 | Maintain housekeeping in a retail environment | 5 | 2 | | | | | | ✓ | | |
| 167 | Practise food safety methods in a food business | 8 | 2 | | | | | | ✓ | | |
| 11938 | Assist customers to select goods and/or services | 6 | 2 | | | | | | ✓ | | |
| 11971 | Use safe work practices in a retail environment under supervision | 7 | 2 | | | | | | ✓ | | |
| Note: This product includes a student guide, workplace glossary | | | | | | | | | | | |

Level 3

| Standard | Title | Version | Level | Credits | Price (excl GST) |
|----------|---|---------|-------|---------|------------------------|
| 168 | Demonstrate knowledge of food contamination hazards, and control methods used in a food business | 7 | 3 | 4 | \$83 |
| 1304 | Communicate with people from other cultures | 8 | 3 | 2 | \$83 |