

MELTON SOUTH COMMUNITY CENTRE INC. Term 1 2024 - PROGRAM OF CLASSES

OFFICE HOURS: MONDAY to FRIDAY 9:30AM - 4:30PM



41 Exford Road (PO Box 2010) MELTON SOUTH 3338 Phone: 9747 8576

> Email: msccentr@bigpond.net.au Website: meltonsouth.org.au

ABN: 97 587 962 424 | INC NO: A0010526NNJ

Make 2024 your year of learning! Low-cost and local, all our courses are held here at the Centre.

We aim to create a welcoming and positive experience for all.

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COMPUTERS – BYO USB			
ABSOLUTE BEGINNERS An opportunity for adults of all ages with little or no computer skills. Start from the beginning and get confidence whilst learning the essential operations of a computer. Increase your independence and make your life easier by being connected. You will be working on a laptop using Windows 11 as well as Microsoft Office 2022. Manual is included.	Wednesday 14 Feb – 27 March 6:00 – 8:45pm OR Thursday 15 Feb – 28 March 9:30am – 12:15pm	**\$30.00 or \$20.00 Con 7 Sessions	
INTERMEDIATE COMPUTERS – NEW COURSE Are you ready to elevate your computer skills beyond the basics in a friendly and accessible environment? Covers settings, control panel, file management, data backup, cloud storage, cyber safety, moving data around, and how to do basic maintenance. You will be working on a laptop using Windows 11 as well as Microsoft Office 2022. Manual is included.	Wednesday	**\$30.00 or \$20.00 Con 7 Sessions	
MULTIMEDIA – LEVEL 2 – NEW COURSE Discover more features of mobile devices such as smartphones, iPads and tablets. Includes using the calendar, advanced messaging, blocking people, filters and spam protection, storage, apps, Google Maps, camera and video techniques, phone wallet and mobile payments and online shopping. Manual is included.	Tuesday 13 February – 26 March 9:30am – 12:15pm	**30.00 or \$20.00 Con 7 Sessions	
BUILD YOUR OWN WEBSITE – BEGINNERS Build your very own website in WordPress which can be tailored to your requirements. Learn about the structure of a website, pages, fonts, colours, search engines and social media. Ideal for a community project or small business.	Tuesday 13 February – 26 March 6:00 – 9:00pm	**\$30.00 or \$20.00 Con 7 Sessions	
HOW TO BE A PODCASTER – BEGINNERS – NEW COURSE Ever dreamt of having your own podcast? Embark on yourpodcast journey from concept to airwaves. Discover the tools and techniques to kickstart your podcasting adventure, from brainstorming creative ideas to planning each episode. Unleash the power of your existing technology, and explore advanced equipment that is used. Manual is included.	Tuesday 13 February – 26 March 6:00 – 9:00pm	**30.00 or \$20.00 Con 7 Sessions	
HOW TO BE A YOUTUBER Have you ever thought about starting your own YouTube channel? With this introductory course, you will learn everything you need to know to get started. Discover free software options that are available. Covers audio-capturing and editing software, as well as image editing (for video thumbnails) and how to add text, transitions and other effects to make the videos look professional. Learn how to produce, edit and upload your first video. Includes handouts.	Friday 9 February – 22 March 12:30 – 3:15pm	**\$30.00 or \$20.00 Con 7 Sessions	
MICROSOFT OFFICE (2022) – MUST HAVE BASIC COMPUTER SKILLS – BYO USB			
WORKPLACE SKILLS USING MICROSOFT OFFICE Ideal for those seeking employment in an office, gain essential Microsoft Office skills. Covers touch-typing, saving to a USB, performing mail merges in Word, creating chart reports in Excel, data entry practice, creating a booklet in Publisher, a presentation slideshow in PowerPoint and using Outlook for emails and the calendar. Manual included.	Thursday 15 February – 28 March 12:30 – 3:15pm	**\$30.00 or \$20.00 Con 7 Sessions	
MICROSOFT OFFICE SUITE – BEGINNERS For those with a little computer knowledge wanting to learn the basics of Microsoft Office programs. Covers the basics of Word, Excel, PowerPoint and Publisher. Manual is included.	Wednesday 14 February – 27 March 12:30 – 3:15pm OR 6:00 – 9:00pm	**\$30.00 or \$20.00 Con 7 Sessions	
WORD – INTERMEDIATE Designed for those who are competent in the basics of Word. Learn more features and functions of Word including advanced tables, graphics, mail merge, headers & footers, styles & themes, as well as printing. Manual is included.	Wednesday 14 February – 27 March 10:00am – 1:00pm	**\$30.00 or \$20.00 Con 7 Sessions	
EXCEL – BEGINNERS This comprehensive course is designed to take you from an absolute beginner level to being a confident user of Excel. Learn to create tailored spreadsheets for the home or office. Manual is included.	12:30 – 3:15pm	**\$30.00 or \$20.00 Con 7 Sessions	
EXCEL – INTERMEDIATE A follow-on course from Excel Beginners, or for those already competent in the basics of Excel. Learn to do more complex formulas and reports to manage and analyse data. Manual is included.	Monday 12 February – 25 March 12:15 – 3:15pm (no class 11/3)	**\$30.00 or \$20.00 Con 6 Sessions	
EXCEL – ADVANCED For intermediate users of Excel, learn more complex functions to further progress your skills. Includes outlining data, Count, CountA, filtering data, freezing panes, sparklines, Countif, sharing a workbook and more. Manual is included.	Monday 12 February – 25 March 9:30am – 12:30pm (no class 11/3)	**\$30.00 or \$20.00 Con 6 Sessions	
ACCOUNTS			
MANUAL BOOKKEEPING – BEGINNERS Learn how to keep a basic set of books. This comprehensive course covers payroll, GST, ledgers, invoices, journals, bank reconciliations, petty cash, trial balance & balance sheet. Ideal pathway to MYOB course. Manual is included.	Monday 12 February – 25 March 6:00 – 9:00pm (no class 11/3) OR Tuesday 13 February – 26 March 10:00am – 12:30pm	**\$30.00 or \$20.00 Con 6/7 Sessions	
MYOB PAYROLL – CLOUD-BASED VERSION – BEGINNERS – NEW COURSE – BYO USB Learn the skills required to manage a payroll using the MYOB software. Includes payroll legislation & requirements, setting up payroll items and employee details, processing payroll, payment of deductions withheld, managing payroll and end-of-year procedures. Manual is included. Must have basic MYOB knowledge as well as computer experience.	Tuesday 13 February – 26 March 6:00 – 9:00pm	**\$40.00 or \$30.00 Con 7 Sessions	
MYOB BUSINESS – CLOUD-BASED VERSION – BEGINNERS – BYO USB Discover how to set up and successfully operate a cloud-based accounting system. Process day-to-day transactions accurately and use that data to produce reports. Includes working with a chart of accounts, entering sales and receiving payments, bank reconciliations, petty cash, journals and end-of-financial-year processing. Manual is included. Must have basic bookkeeping and computer experience.	Thursday 15 February – 28 March 10:00am – 1:00pm OR 6:00 – 9:00pm	**\$40.00 or \$30.00 Con 7 Sessions	

Do you or someone you know have unpaid fines or infringement notices and are unable to pay them? You may be eligible for a Work Development Permit (WDP), where you can use your attendance in one of our courses to pay off your fines – currently this is \$57.69 per each hour of attendance. Fines include Myki, red-light camera, speeding and parking. Eligibility criteria apply. Please call the Centre for more details.



INDUSTRY PATHWAYS – Pre–accredited (tailored for those seeking employment or a pathwa		
INTRO TO BEAUTY (RRP \$480.00 IF THE WORKSHOPS ARE DONE SEPARATELY) Are you interested in working in the beauty industry, or want to learn the skills in order to save money and do it yourself? Covers Indian Head Massage, Professional Makeup, Body Waxing, French Manicure & Pedicure, Lash Lift & Tint and Shellac Nails. Some kits are included. This is an ideal pathway to Certificate III Beauty Services or employment.	Saturday 17 Feb – 16 March Contact Centre for times (no class 9 March)	**\$135.00 or \$95.00 Con 4 Sessions
INTRO TO FLORISTRY Learn how to work with a variety of flowers, foliages, accessories and wiring techniques. You will create boxed arrangements, table centres, corsages and posies. Take your beautiful designs home weekly. This is an ideal pathway to Certificate II Floristry or employment opportunities in the florist industry.	Tuesday 6 February – 26 March 6:30 – 9:00pm	**\$135.00 or \$95.00 Con 8 Sessions
INTRO TO PATISSERIE & BAKING SKILLS Learn and practice the skills required to work in the patisserie/baking industry. Discover breadmaking and also learn to make choux pastry, eclairs, tarts, puddings or cupcakes, as well as modern and traditional cakes. Your tutor was trained in France. This is an ideal pathway to Certificate III Hospitality, employment opportunities or to create your own enterprise. Bring a container to take home your baked goods each week.	Thursday 15 Feb – 21 March OR Saturday 10 Feb – 23 March (no class 9 March) 9:30am – 12:30pm	**\$90.00 or \$70.00 Con 6 Sessions
INTRO TO SEWING Designed for beginners, learn about your machine, including threading the needle and bobbin. Learn a variety of stitches including plain and zigzag, as well as hand sewing. Make small projects such as a pot stand, cushion cover with piping & zip and an apron. Also learn how to understand and use a commercial pattern. BYO working sewing machine, fabrics and threads. See requirements list. Ideal pathway to Sewing – Intermediate or employment opportunities.	Thursday 15 February – 28 March 12:15 – 3:00pm	**\$30.00 or \$20.00 Con 7 Sessions
SEWING – INTERMEDIATE For those who have done the Intro to Sewing course or have sewing experience. Build on your skills including putting in zips, pleating, gathering, garment construction, terminology, hemming and lace techniques. Complete at least three projects. BYO working sewing machine, fabrics, patterns & threads. See requirements. Pathway to Sewing – Advanced.	Tuesday 13 February – 26 March 12:15 – 3:00pm	**\$30.00 or \$20.00 Con 7 Sessions
SEWING – ADVANCED For those who have completed Intermediate Sewing or have a good understanding of garment construction. Continue practising your skills by using a pattern of your choice to create a project. Learn to alter patterns. BYO working sewing machine, fabrics, patterns and threads. See requirements list. This is an Ideal pathway to employment.	Tuesday 13 Feb – 26 March OR Thursday 15 Feb – 28 March 9:15am – 12noon	**\$30.00 or \$20.00 Con 7 Sessions
FIRST AID ACCREDITED TRAINING – MUST HAVE A USI (UNIQUE STUDENT IDENTIFIER) TO	ATTEND. NO PRE-WORK	REQUIRED
PERFORM CPR (HLTAID009) Using a mannequin, demonstrate correct procedures for performing CPR as well as first aid management of altered and loss of consciousness, hygiene and infection control and the use of an AED. On the day learn the theory and the practical and be assessed on both. Certificate is valid for 1 year.	Saturday 17 February OR Saturday 23 March 9:00am – 12noon	\$70.00 or \$65.00 Con 1 Session
PROVIDE FIRST AID (HLTAID011) Includes CPR (HLTAID009). Learn the skills and knowledge to be able to provide a first aid response and support until qualified emergency help arrives. On the day learn the theory and the practical and assessed on both. Valid for 3 years.	Saturday 17 February OR Saturday 23 March 9:00am – 4:30pm	\$130.00 or \$125.00 Co 1 Session
years.		
PROVIDE FIRST AID IN AN EDUCATION & CARE SETTING (HLTAID012) Includes CPR (HLTAID009). Comprehensive first aid training for childcare and education workers.	Saturday 17 February OR Saturday 23 March 9:00am – 4:30pm	\$150.00 or \$145.00 Cor 1 Session
PROVIDE FIRST AID IN AN EDUCATION & CARE SETTING (HLTAID012) Includes CPR (HLTAID009). Comprehensive first aid training for childcare and education workers. On the day learn the theory and the practical and be assessed on both. Certificate is valid for 3 years. IN THE KITCHEN – ENCLOSED SHOES MUST BE WORN – BRING AN APRON AND CONTAIN	Saturday 23 March 9:00am – 4:30pm	\$145.00 Cor 1 Session
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MUSIC LESSONS - ADULTS & CHILDREN (AGES 8+) Tuesday 13 Feb – 26 March OR Friday 9 Feb – 22 March \$85.00 or **ACOUSTIC GUITAR - BEGINNERS** \$80.00 Con Bring your own acoustic guitar and see how enjoyable it can be to learn to play. 30-minute lessons from 4:00pm 7 Sessions Your tutor has 20+ years live and recording experience, and is an ARIA-nominated signed recording artist. Call Centre for available times Tuesday 13 Feb –26 March OR Friday 9 Feb – 22 March \$85.00 or **KEYBOARD - BEGINNERS** \$80.00 Con Bring your own keyboard and discover how enjoyable it is to learn to play. 30-minute lessons from 4:00pm 7 Sessions Your tutor has 20+ years live and recording experience, and is an ARIA-nominated signed recording artist. Call Centre for available times **HEALTH & WELLBEING** Monday 12 Feb – 25 March 6:00 – 7:00pm (Children 7+) 7:00 – 8:00pm (Adults) (no class 11 March) BELLY DANCING - BEGINNERS \$90.00 or Belly dancing is fun and fantastic exercise for all ages. It promotes balance, strength, digestion, co-ordination and confidence. Your lower back, hips & ligaments are put through a full range of gentle, repetitive motions including circles, hip drops, figure eights and shimmies. Wear socks, a long skirt and a shimmering belt/scarf for your hips. BYO drink. \$85.00 Con 6 Sessions **GUIDED MEDITATION** Wednesday \$50.00 or A gentle and accessible practice that transforms the mind and encourages concentration, clarity and emotional 7 February – 27 9:50 – 10:20am - 27 March \$47.50 Con balance. BYO yoga mat and a drink 8 Sessions Wednesday 7 Feb – 27 March 10:30 – 11:30am OR 11:30am – 12:30pm OR 6:00 – 7:00pm OR Monday 5 Feb – 25 March 12:30 – 1:30pm (no class 11 March) YOGA \$100.00 or Designed for adults of all levels to improve health whilst catering for individual needs. Increase flexibility and strength, \$95.00 Con as well as reduce stress. Everyone is welcome regardless of fitness level or experience. 8 Sessions BYO yoga mat, blanket and a drink. \$87.50 or \$83.50 Con 7 Sessions **HOBBIES** TERRARIUM WORKSHOP - NEW COURSE Saturday \$70.00 or 24 February \$65.00 Con Terrariums are the ultimate low-maintenance indoor gardens. Have fun while creating your own unique tabletop feature. 10:00 – 11:30am 1 Session Your trainer is qualified in horticulture and will guide you through the process. All materials are included. HENNA FOR BEGINNERS \$20.00 or Sunday Discover this amazing ancient art form. Using home-made organic henna, you will learn to do swirls, vines, leaves and 18 February \$15.00 Con paisleys and much more. You will first practice on paper and then will do a design on your skin. Everything is provided. 10:00 - 11:00am 1 Session Wednesday \$25 00 or WATERCOLOUR PAINTING - BEGINNERS In this comprehensive course taught by local artist Cheryl, beginners can learn a new hobby, meet new people and 7 February – 27 March \$20.00 Con 9:30 – 11:30am 8 Sessions discover why watercolours are such a popular and fun medium to work with. See requirements list. Limited spots! Wednesday \$25.00 or WATERCOLOUR PAINTING - INTERMEDIATE 7 February – 27 March \$20.00 Con For more experienced painters who wish to paint and socialise. Bring along your own materials. Limited spots! 12:30 - 2:30pm 8 Sessions Monday \$90.00 or SOY CANDLES - BEGINNERS 4 March \$85.00 Con Save money and learn how to make your very own soy wax candles. Make and take home two candles with a 10:00am - 12:30pm 1 Session fragrance of your choosing. Everything is supplied. Bring a box or container to take your lovely candles home in. Thursday \$65.00 or STORYTELLING AND CREATIVE WRITING 15 February – 21 March \$60.00 Con Join screenwriter and producer Richard Barcaricchio on a six-week course to learn the secrets behind compelling 6:30 - 8:30pm 6 Sessions creative writing. From coming up with great concepts and characters to building a story and theme, you will have a fun and educational experience learning about what makes a story interesting and meaningful while you develop your own with the support of a professional storyteller. **BEAUTY WORKSHOPS** INTRO TO BEAUTY COURSE - SEE INDUSTRY PATHWAYS SECTION \$40.00 or Saturday PROFESSIONAL MAKEUP MADE EASY 10 February Covers the three steps to makeup. 1. Preparing and base work. 2. Face-framing, contouring/highlighting. 3. Colouring in \$35.00 Con 10:00am - 12:30pm eyes and lips. Make your eyes pop with natural, classic and/or smokey eyes. Includes full makeup usage, instructions 1 Session and Certificate of Participation. Offered in Intro to Beauty Course. INDIAN HEAD MASSAGE Saturday \$20.00 or Learn this age-old art of massaging to achieve a total state of relaxation and calmness. Discover these simple and 17 February \$15.00 Con effective techniques. Covers scalp, shoulders and neck. Offered in Intro to Beauty course. 10:00am - 12noon 1 Session \$110 00 or Saturday 24 February \$105.00 Con Using traditional roll-on strip and hot wax. Covers underarms, legs, bikini, lips, chin, arms & brows. Also learn before and 10:00am - 2:30pm 1 Session after care and hygiene. Included is a wax kit, instructions and a Certificate of Participation. Offered in Intro to Beauty Course. Saturday \$60.00 or FRENCH MANICURE & PEDICURE 2 March \$55.00 Con Save money by learning how to do your own French mani & pedi the easy and effective way. Includes a kit containing 1:00 - 4:00pm 1 Session products, as well as a Certificate of Participation. Offered in Intro to Beauty course. Saturday \$140.00 or SHELLAC NAILS 16 March \$135.00 Con Learn how to prepare the nails with a dry manicure and then coat with shellac application. Covers shaping, removal, nail 10:00am - 2:30pm 1 Session repairs and homecare advice. Includes a gel lamp, kit, instructions as well as a Certificate of Participation. Offered in Intro to Beauty course. **COMMUNITY WORKSHOPS** PREVENTION OF DIABETES Wednesday **FREE** Preventative information on how to avoid diabetes. This workshop will cover healthy eating, tips on physical activity and how to reduce stress in daily life. Bookings are required and afternoon tea is provided 1:30 - 2:30pm Wednesday **FREE**



Bookings are required and afternoon tea is provided.



Information on common hearing issues, maintaining good hearing health and the latest in technological advances.





TBA

1:30 - 2:30pm



SELF HELP & SOCIAL GROUPS – HELD HERE AT THE MELTON SOUTH COMMUNITY CENT	RE
ADRA/MELTON SOUTH COMMUNITY CENTRE FOOD PARCEL SERVICE – \$3 donation appreciated Come from 10:30am and volunteers will issue a time to return for the collection of your parcels. Must have a Centrelink concession card and be a resident of Melton. Please bring your own bags.	Fridays 10:30am – 2:30pm (excluding public holidays)
FREE – MEN'S FELLA-SHIP GROUP Come along and have a chat, a cuppa and participate in activities and outings. Great if you would like to get out of the house.	Wednesdays 1:00 – 3:00pm Contact: Centre 9747 8576 for details
FREE – MELMARSH PROSTATE CANCER SUPPORT GROUP If you or a loved one is dealing with a prostate cancer diagnosis, you are welcome to come along to this monthly support group. Attendees are welcome to share their experiences, or just sit and listen as the group discusses relevan news, developments, help and resources. Meetings are informal and confidential, and run by dedicated volunteers.	First Thursday of the month 12:30 – 2:30pm t Contact: Grenville on 0412 741 865 for details
FREE – MELTON SOUTH KNIT & NATTER (INCLUDES CROCHETING AS WELL) If you would like to learn to knit or crochet, or enjoy doing it, then come along and join in on the fun. BYO materials.	Mondays 10:00am – 12noon Contact: Centre 9747 8576 for details
FREE – MELTON SOUTH COMMUNITY SINGERS If you enjoy singing, then come along and join the fun. Includes some performances at different venues.	Tuesday 12 & 26 March 10:30am – 12noon Contact: Sue 0400 082 413 for details
FREE – MELTON SOUTH COMMUNITY CENTRE COMMUNITY GARDEN If you like gardening, we need volunteers to plant and maintain the community garden area at the Centre. Includes planning, planting, harvesting and upkeep. If you are interested, please call the Centre.	Last Thursday of the month 1:30 – 3:00pm Contact: Centre 9747 8576 for details
NEIGHBOURHOOD GROUP A fun group of ladies offering friendship, crafts, games, cards, outings and guest speakers. The cost is \$2 weekly to the leader, which covers afternoon tea and special lunches including Christmas.	Wednesdays 1:00 – 3:00pm Contact: Centre 9747 8576 for details
AL–ANON FAMILY GROUPS Confidential and anonymous meetings for families and friends of alcoholics and problem drinkers, where support and a welcoming environment is offered.	Fridays 7:00 – 8:30pm Helpline: 1300 252 666 Website: al-anon.org.au
FREE – LITTLE LIBRARY Available from our waiting room is a range of books for children, teens and adults. Donations welcome.	
FREE – COMPUTER USE FOR JOB SEARCH One-hour sessions available to search the internet for job-related sites or to create or update resumes.	Contact Centre 9747 8576 for more details Bookings are required.

ROOMS AVAILABLE FOR HIRE

We have excellent training and meeting rooms at the Centre that can be hired at reasonable rates. Call the Centre on 9747 8576 for more details. Please note that we do not hire for private parties or functions.



HOW TO ENROL - BOOKINGS ESSENTIAL

FEES: Call the office for payment options and details.

Payment is required no later than one week before the class commences.

**ACFE funded courses - course cost includes fees, manuals, class materials and amenities.

REFUNDS: Will be given if the class is cancelled or one week's notice is given to the Centre.

Refunds or make-up sessions will not be provided for missed classes.









We respectfully acknowledge the Wurundjeri people of the Kulin nation and pay our respects to their elders, past, present and emerging. We respect and welcome people of all backgrounds, abilities and cultures and actively support participation and inclusion.

MSCC prioritises the safety of children and will not tolerate child abuse, racism or any other harmful behaviour towards children.