

MELTON SOUTH COMMUNITY CENTRE INC. Term 2 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.

COMPUTERS – BYO USB	
ABSOLUTE BEGINNERS Tuesday 7 May – 25 June	**\$30.00 or
An opportunity for adults of all ages with little or no computer skills. Start from the beginning and get confidence whilst 9:30am – 12 noon OR	\$20.00 Con
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 8 May – 26 June 6:00 – 8:30pm	8 Sessions
INTERMEDIATE COMPUTERS Thursday	**\$30.00 or
Are you ready to elevate your computer skills beyond the basics in a friendly and accessible environment? Covers settings, 9 May – 27 June	\$20.00 Con
control panel, file management, data backup, cloud storage, cyber safety, moving data around, and how to do basic 9:30am – 12noon maintenance. You will be working on a laptop using Windows 11 as well as Microsoft Office 2022. Manual is included.	8 Sessions
MULTIMEDIA – LEVEL 2 Tuesday	**30.00 or
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 12:30 – 3:00pm	\$20.00 Con
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.	8 Sessions
BUILD YOUR OWN WEBSITE – BEGINNERS Tuesday	**\$30.00 or
Build your very own website in WordPress which can be tailored to your requirements. Learn about the structure of a 7 May – 25 June	\$20.00 Con
website, pages, fonts, colours, search engines and social media. Ideal for a community project or small business. 6:30 – 9:00pm	8 Sessions
START A BUSINESS ONLINE Friday	**30.00 or
Do you have an idea for a business and do not know where to start, or have an existing business and want to upgrade 10 May – 28 June	\$20.00 Con
it to include online integration? Covers ABNs and business names, how to set up a free website (including payment plugins), social media, email lists, advertising online, laws, regulations & basic account-keeping. Manual is included.	8 Sessions
HOW TO BE A YOUTUBER Monday	**\$30.00 or
Have you ever thought about starting your own YouTube channel? With this introductory course, you will learn 6 May – 24 June	\$20.00 Con
everything you need to know to get started. Discover free software options that are available. Covers audio-capturing 12:30 – 3:15pm	7 Sessions
and editing software, as well as image editing (for video thumbnails) and how to add text, transitions and other effects (no class 10 June)	
to make the videos look professional. Learn how to produce, edit and upload your first video. Includes handouts.	
MICROSOFT OFFICE (2022) – MUST HAVE BASIC COMPUTER SKILLS – BYO USB	
WORKPLACE SKILLS USING MICROSOFT OFFICE Tuesday	**\$30.00 or
Ideal for those seeking employment in an office, gain essential Microsoft Office skills. Covers touch-typing, saving 7 May – 25 June	\$20.00 Con
to USB, performing mail merges in Word, creating chart reports in Excel, data entry practice, creating a booklet in Publisher/Canva, a slideshow in PowerPoint and using Outlook for emails and the calendar. Manual is included.	8 Sessions
MICROSOFT OFFICE SUITE – BEGINNERS Thursday	**\$30.00 or
For those with a little computer knowledge wanting to learn the basics of Microsoft Office programs. 9 May – 27 June	\$20.00 Con
Covers the basics of Word, Excel, PowerPoint and Publisher. Manual is included. 12:30 – 3:00pm	8 Sessions
WORD – INTERMEDIATE Monday 6 May – 24 June	**\$30.00 or
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. (no class 10 June)	\$20.00 Con 7 Sessions
EXCEL – INTERMEDIATE Monday 6 May – 24 June	**\$30.00 or
A follow-on course from Excel Beginners, or for those already competent in the basics of Excel. 12:15 – 3:00pm	\$20.00 Or \$20.00 Con
Learn to do more complex formulas and reports to manage and analyse data. Manual is included. (no class 10 June)	7 Sessions
ACCOUNTS	
MANUAL BOOKKEEPING – BEGINNERS Tuesday 7 May – 25 June	**\$30.00 or
Learn how to keep a basic set of books. This comprehensive course covers payroll. GST, ledgers, invoices, journals. 6:00 – 8:30pm OR	\$20.00 Con
bank reconciliations, petty cash, trial balance & balance sheet. Ideal pathway to MYOB course. Manual is included. Thursday 9 May – 27 June 9:30am – 12noon	8 Sessions
MYOB BUSINESS – CLOUD-BASED VERSION – BEGINNERS – BYO USB Monday 6 May – 24 June	**\$40.00 or
Discover how to set up and successfully operate a cloud-based accounting system. Process day-to-day transactions 6:00 – 9:00pm	\$30.00 Con
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. (no class 10 June) OR Wednesday 8 May – 26 June	7/8 Sessions
receiving payments, bank reconciliations, petty cash, journals and end-of-financial-year processing. Wednesday 8 May – 26 June Manual is included. Must have basic bookkeeping and computer experience. 10:00am – 12:30pm	;
Totouri 12.00pm	
MYOB PAYROLL – CLOUD-BASED VERSION – BEGINNERS – BYO USB Thursday	**\$40.00 or
Learn the skills required to manage a payroll using the MYOB software. Includes payroll legislation & requirements, 9 May – 27 June	\$30.00 Con
setting up payroll items and employee details, processing payroll, payment of deductions withheld, managing payroll 12:30 – 3:00pm OR and end-of-year procedures. Manual is included. Must have MYOB knowledge as well as computer experience.	8 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.



NTRO TO BEAUTY (RRP \$480.00 IF THE WORKSHOPS ARE DONE SEPARATELY)	y to accredited training)	
	Saturday 22 June,	**\$135.00 0
Are you interested in working in the beauty industry, or want to learn the skills in order to save money and do it yourself?	Sunday 23 June, Saturday	\$95.00 Cor
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.	29 June & Sunday 30 June	4 Sessions
	Contact Centre for times	******
NTRO TO FLORISTRY	Tuesday	**\$135.00 c \$95.00 Con
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.	7 May – 25 June 6:30 – 9:00pm	8 Sessions
This is an ideal pathway to Certificate II Floristry or employment opportunities in the florist industry.	0.30 – 9.00pm	0 368810118
NTRO TO PATISSERIE & BAKING SKILLS	Saturday	**\$90.00 or
earn and practice the skills required to work in the patisserie/baking industry. Discover breadmaking and also learn to	18 May – 29 June	\$70.00 Con
nake choux pastry, eclairs, tarts, puddings or cupcakes, as well as modern and traditional cakes. Your tutor was trained	9:30am – 12:30pm	6 Sessions
n France. This is an ideal pathway to Certificate III Hospitality, employment opportunities or to create your own	(no class 8 June)	
enterprise. Bring a container to take home your baked goods each week. NTRO TO SEWING	Tuesday 7 May OF hims	*****
Designed for beginners, learn about your machine, including threading the needle and bobbin. Learn a variety of	Tuesday 7 May – 25 June 12:30 – 3:00pm OR	**\$30.00 or \$20.00 Con
titiches including plain and zigzag, as well as hand sewing. Make small projects such as a pot stand, cushion cover	Thursday 9 May – 20 June	8/7 Session
vith piping & zip and an apron. Also learn how to understand and use a commercial pattern. BYO working sewing	9:15am – 12noon	0,, 0000.0.
nachine, fabrics & threads. See requirements list. Ideal pathway to Sewing – Intermediate or employment opportunities.		
SEWING – INTERMEDIATE	Thursday	**\$30.00 or
For those who have done the Intro to Sewing course or have sewing experience. Build on your skills including putting	9 May – 20 June	\$20.00 Con
n zips, pleating, gathering, garment construction, terminology, hemming and lace techniques. Complete at least three	12:15 – 3:00pm	7 Sessions
rojects. BYO working sewing machine, fabrics, patterns & threads. See requirements. Pathway to Sewing – Advanced.		
SEWING – ADVANCED	Tuesday	**\$30.00 or
For those that have completed Intermediate Sewing or have a good understanding of garment construction. Continue	7 May – 25 June	\$20.00 Con
practising your skills by using a pattern of your choice to create a project. Learn to alter patterns. BYO working sewing nachine, fabrics, patterns and threads. See requirements list. This is an Ideal pathway to employment.	9:30am – 12noon	8 Sessions
FIRST AID ACCREDITED TRAINING – MUST HAVE A USI (UNIQUE STUDENT IDENTIFIER) TO	ATTEND NO DDE WORK	PEOUIDE
PERFORM CPR (HLTAID009)		
Ising a mannequin, demonstrate correct procedures for performing CPR as well as first aid management of altered	Saturday 27 April OR 25 May OR 29 June	\$75.00 or \$70.00 Cor
and loss of consciousness, hygiene and infection control and the use of an AED. Certificate is valid for 1 year.	9:00am – 12noon	1 Session
ROVIDE FIRST AID (HLTAID011)	Saturday 27 April OR	\$135.00 or
ncludes CPR (HLTAID009). Learn the skills and knowledge to be able to provide a first aid response and support	25 May OR 29 June	\$130.00 Cd
intil emergency help arrives. On the day learn the theory and practical and be assessed on both. Valid for 3 years.	9:00am – 4:30pm	1 Session
PROVIDE FIRST AID IN AN EDUCATION & CARE SETTING (HLTAID012) Includes CPR (HLTAID009). Comprehensive first aid training for childcare and education workers.	Saturday 27 April OR 25 May OR 29 June	\$155.00 or \$150.00 Cd
On the day learn the theory and practical and be assessed on both. Certificate is valid for 3 years.	9:00am – 4:30pm	1 Session
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NTHE KITCHEN - ENCLOSED SHOES MUST BE WORN - BRING AN APRON AND CONTAIN. NTRO TO PASTRY & BAKING COURSE - SEE INDUSTRY PATHWAYS SECTION	ER ADVISE OF DIETART	1000E3
MAGICAL MINCE COOKING - NEW COURSE	Monday	\$65.00 or
A hands-on cooking course where you will explore what to do with 500 grams of mince. The first session, you will	20 May – 17 June	\$60.00 Con
explore beef mince to make beef pasties and spicy beef pasta bake. The second week, chicken mince will be used	10:00am – 12noon	4 Sessions
	(no class 10 June)	
o create chicken sausage rolls and steamed chicken dumplings. The third session, use pork mince to discover usian pork meatballs and chow mein pork cabbage rolls. The final session, use lamb mince to make lamb meatball	(no class 10 June)	
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o create chicken sausage rolls and steamed chicken dumplings. The third session, use pork mince to discover Asian pork meatballs and chow mein pork cabbage rolls. The final session, use lamb mince to make lamb meatball agine and Greek-style lamb rissoles. Bring a container to take your dishes home. Everything is supplied. /EGAN BAKING – NEW COURSE Discover the techniques and ingredients used for vegan baking. Held over three sessions you will make meringues using aquafaba, tarts using vegan pastry and fillings, and a delicious moist cake. Everything is supplied.	Thursday 23 May – 6 June 9:30am – 12:30pm	\$130.00 Co 3 Sessions
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MSCC is always on the lookout for new tutors and courses. Please contact the Centre if you are interested.









MUSIC LESSONS – ADULTS & CHILDREN (AGES 8+)	Tuesday 7 May – 25 June OR	\$95.00 or
COUSTIC GUITAR – BEGINNERS ring your own acoustic guitar and see how enjoyable it can be to learn to play. four tutor has 20+ years live and recording experience, and is an ARIA-nominated signed recording artist.	Friday 10 May – 28 June 30–minute lessons from 4:00pm	\$90.00 Con 8 Sessions
EYBOARD – BEGINNERS	Call Centre for available times Tuesday 7 May – 25 June OR	\$95.00 or
ring your own keyboard and discover how enjoyable it is to learn to play. our tutor has 20+ years live and recording experience, and is an ARIA-nominated signed recording artist.	Friday 10 May – 28 June 30-minute lessons from 4:00pm	\$90.00 Con 8 Sessions
EALTH & WELLBEING	Call Centre for available times	
ELLY DANCING - BEGINNERS	Monday 13 May – 24 June	\$90.00 or
elly dancing is fun and fantastic exercise for all ages. It promotes balance, strength, digestion, co-ordination and onfidence. Your lower back, hips & ligaments are put through a full range of gentle, repetitive motions including circles, ip drops, figure eights and shimmies. Wear socks, a long skirt and a shimmering belt/scarf for your hips. BYO drink.	6:00 – 7:00pm (Beginners)	\$85.00 Con 6 Sessions
UIDED MEDITATION gentle and accessible practice that transforms the mind and encourages concentration, clarity and emotional slance. BYO yoga mat and a drink.	Wednesday 24 April – 26 June 9:50 – 10:20am	\$62.50 or \$60.50 Con 10 Sessions
OGA esigned for adults of all levels to improve health whilst catering for individual needs. Increase flexibility and strength, s well as reduce stress. Everyone is welcome regardless of fitness level or experience. YO yoga mat, blanket and a drink.	Wednesday 24 April – 26 June 10:30 – 11:30am OR 11:30am – 12:30pm OR 6:00 – 7:00pm	\$125.00 or \$120.00 Co 10 Sessions
OBBIES		
MUDGING & PROTECTION WORKSHOP – NEW COURSE	Saturday	\$60.00 or
earn why and how to smudge yourself, others and your home for protection and clearing of negative energies. ach person will receive an information booklet as well as a handmade sampler smudge stick.	18 May 10:00am – 12noon	\$55.00 Con 1 Session
EGIE GARDEN STARTER WORKSHOP – NEW COURSE re you a beginner gardener? Like to have a thriving and sustainable home vegie patch? Winter is a great time to get	Saturday 1 June	\$35.00 or \$30.00 Con
eady for spring planning with garden beds or pots. Your tutor is qualified in horticulture and in this workshop you will earn about seeds and seedlings, soil, water, sunlight, food and garden care. Visit the onsite community garden.	9:30am – 12:30pm	1 Session
ERRARIUM WORKSHOP	Saturday 25 May	\$70.00 or \$6500 Cor
errariums are the ultimate in low-maintenance indoor gardening. Enjoy crafting your very own tabletop creation in either n open succulent dish/bowl, or a closed bottle style. Your tutor is qualified in horticulture and all materials are included.	10:00 – 11:30a _m	1 Session
ENNA FOR BEGINNERS	Sunday	\$20.00 or
iscover this amazing ancient art form. Using home-made organic henna, you will learn to do swirls, vines, leaves and aisleys and much more. You will first practice on paper and then will do a design on your skin. Everything is provided.	2 June 10:00 – 11:00am	\$15.00 Cor 1 Session
ATERCOLOUR PAINTING – BEGINNERS	Wednesday	\$25.00 or
this comprehensive course taught by local artist Cheryl, beginners can learn a new hobby, meet new people and scover why watercolours are such a popular and fun medium to work with. See requirements list. Limited spots!	1 May – 19 June 9:30 – 11:30am	\$20.00 Cor 8 Sessions
ATERCOLOUR PAINTING – INTERMEDIATE	Wednesday	\$25.00 or
or more experienced painters who wish to paint and socialise. Bring along your own materials. Limited spots!	1 May – 19 June 12:30 – 2:30pm	\$20.00 Cor 8 Sessions
OY CANDLES & MELTS – BEGINNERS	Monday	\$90.00 or
ave money and learn how to make your very own soy wax candles and melts. Make and take home two candles nd a pack of melts with a fragrance of your choosing. Bring a box or container. Pick up the following day.	27 May 10:00am – 12:30pm	\$85.00 Cor 1 Session
EAUTY WORKSHOPS		
ITRO TO BEAUTY COURSE – SEE INDUSTRY PATHWAYS SECTION	Saturday	\$40.00 or
ROFESSIONAL MAKEUP MADE EASY overs the three steps to makeup. 1. Preparing and base work. 2. Face-framing, contouring/highlighting. 3. Colouring in yes and lips. Make your eyes pop with natural, classic and/or smokey eyes. Includes full makeup usage, instructions and Certificate of Participation. Offered in Intro to Beauty Course.		\$35.00 Cor 1 Session
NDIAN HEAD MASSAGE	Saturday	\$20.00 or
earn this age-old art of massaging to achieve a total state of relaxation and calmness. Discover these simple and fective techniques. Covers scalp, shoulders and neck. Offered in Intro to Beauty course.	22 June 10:00am – 12noon	\$15.00 Cor 1 Session
ODY WAXING	Sunday 23 June	\$110.00 or \$105.00 Co
sing traditional roll-on strip and hot wax. Covers underarms, legs, bikini, lips, chin, arms & brows. Also learn before and fter care and hygiene. Included is a wax kit, instructions and a Certificate of Participation. Iffered in Intro to Beauty Course.	10:00am – 2:30pm	1 Session
RENCH MANICURE & PEDICURE	Saturday	\$6 0.00 or
ave money by learning how to do your own French mani & pedi the easy and effective way. Includes a kit containing roducts, as well as a Certificate of Participation. Offered in Intro to Beauty course.	29 June 1:00 – 4:00pm	\$55.00 Cor 1 Session
HELLAC NAILS	Sunday 30 June	\$140.00 or \$135.00 Co
earn how to prepare the nails with a dry manicure and then coat with shellac application. Covers shaping, removal, nail spairs and homecare advice. Includes a gel lamp, kit, instructions as well as a Certificate of Participation. Iffered in Intro to Beauty course.	10:00am – 2:30pm	1 Session
REE COMMUNITY WORKSHOPS		
LDERS RIGHTS – NEIGHBOURHOOD HOUSE WEEK resented by Elders Rights Advocacy, discover how to access aged care, your rights in aged care, how advocates ork for you as well as information on friendly volunteer visitors. Bookings are required and afternoon tea is provided.	Wednesday 15 May 1:30 – 2:30pm	FREE 1 Session
OWERS OF ATTORNEY – LAW WEEK	Wednesday	FREE
resented by a qualified professional, learn about your rights and responsibilities connected to powers of attorney. lade possible with the support of NHVic celebrating Law Week. Bookings are required and afternoon tea is provided.	22 May 1:30 – 2:30pm	1 Session
	·	FREE
IPS FOR A HEALTHIER YOU resented by a qualified dietician from Western Health, discover tips and information that will help you to live a	Wednesday	FREE











SELF HELP & SOCIAL GROUPS – HELD HERE AT THE MELTON SOUTH COMMUNITY CENTRE				
ADRA/MELTON SOUTH COMMUNITY CENTRE FOOD PARCEL SERVICE – \$3 donation appreciated	Fridays 10:00am – 2:30pm			
Come between 10:00am and 11:00am am and volunteers will issue a time to return for the collection of your parcels.	(excluding public holidays)			
Must have a Centrelink concession card and be a resident of Melton. Please bring your own bags.				
FREE – MEN'S FELLA-SHIP GROUP	Wednesdays 1:30 – 3:00pm			
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.	Contact: Centre 9747 8576 for details			
FREE – MELMARSH PROSTATE CANCER SUPPORT GROUP	First Thursday of the month			
If you or a loved one is dealing with a prostate cancer diagnosis, you are welcome to come along to this monthly	12:30 – 2:30pm			
support group. Attendees are welcome to share their experiences, or just sit and listen as the group discusses relevant news, developments, help and resources. Meetings are informal and confidential, and run by dedicated volunteers.	Contact: Grenville on 0412 741 865 for details			
FREE - MELTON SOUTH KNIT & NATTER (INCLUDES CROCHETING AS WELL)	Mondays 10:00am – 12noon			
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.	Contact: Centre 9747 8576 for details			
FREE - MELTON SOUTH COMMUNITY SINGERS	Tuesday 2 nd & 4 th of the month 10:30am – 12noon			
If you enjoy singing, then come along and join the fun. Includes some performances at different venues.	Contact: Sue 0400 082 413 for details			
FREE – MELTON SOUTH COMMUNITY CENTRE COMMUNITY GARDEN	Last Thursday of the month 1:30 – 3:00pm			
If you like gardening, we need volunteers to plant and maintain the community garden area at the Centre.	Contact: Centre 9747 8576 for details			
Includes planning, planting, harvesting and upkeep. If you are interested, please call the Centre.				
NEIGHBOURHOOD GROUP	Wednesdays 1:00 - 3:00pm			
A fun group of ladies offering friendship, crafts, games, cards, outings and guest speakers.	Contact: Centre 9747 8576 for details			
The cost is \$2 weekly to the leader, which covers afternoon tea and special lunches including Christmas.				
AL-ANON FAMILY GROUPS	Fridays 7:00 – 8:30pm			
Confidential and anonymous meetings for families and friends of alcoholics and problem drinkers, where support	Helpline: 1300 252 666			
and a welcoming environment is offered.	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	Contact Centre 9747 8576 for more details			
One-hour sessions available to search the internet for job-related sites or to create or update resumes.	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.