

# VOCATIONAL EDUCATION AND TRAINING 2025

Subject HANDBOOK

ShApe Your Tomorrow

### Dear Parents/Caregivers and Students

At Assisi Catholic College we value all of our student pathways equally. This program has seen many of our students transition from the school environment to a successful career in the workforce.

This handbook has been written to provide Vocational Education & Training (VET) students with important information about the VET programs offered by Assisi Catholic College as well as your rights and responsibilities as a VET student.

Please take the time to study it carefully and to ask your VET teachers anything which you are unsure about.

Students should keep this handbook for reference throughout your enrolment in the Senior Phase of Learning.

You should also know that the contents of this handbook in many instances represent the key points of various VET Policies and Procedures developed by this College, however at times, they may also be subject to change.

Regards

Jane Foxe

Careers and Vocational Education and Training (VET) Middle Leader

# SCHOOL-BASED APPRENTICESHIPS AND TRAINEESHIPS (ASBA)\*

### **MIA**

Assisi Catholic College is committed to ensuring that students can reach their potential and have success transitioning from school to work. Therefore, the school supports the school-based apprenticeship and traineeship program for students who are looking for work on completion of school, which is aligned with their career aspirations.

### SCHOOL EXPECTATIONS

Student will complete negotiated days in the workplace.

Student will attend all training organised.

Student will commit to their apprenticeship or traineeship with a positive attitude and enthusiasm with the purpose of gaining full-time employment on the completion of school.

It is the student's responsibility to catch up on all school work missed.

Students will attend school for all exams, assessments or compulsory school excursions/events if they happen to fall on their traineeship/apprenticeship day.

### **WORK COMMITMENT**

Confirm their day of work with the VET office.

Any changes to the worked day must be approved with the Employer and also the College (VET Office).

If students wish to work additional days, this must be discussed with the VET Office (NB: students should not put pressure on their employer to provide additional work days. If asked, students may work during block exam and holiday periods).

Once signed up, students must:

Give any details of training dates to the school (NB: must get approval from the school if training is to occur in school time).

Provide a copy of results to the VET Office on a Semester basis (NB: if students have not been successful, we can assist in assessment re-submissions, and liaising with the training provider).

# SCHOOL-BASED APPRENTICESHIPS AND TRAINEESHIPS (ASBA) PROCESS

Apprenticeships and Traineeships combine training with work. Students in Years 10 - 12 can apply to commence a school-based apprenticeship/traineeship.

Students at Assisi Catholic College are advised that this opportunity should be aligned to a career pathway and therefore their SETP (Senior Education Training Plan).

Students may find a vacancy in one of the following ways:

- Vacancy listing through the school or external sources
- A family member, friend or acquaintance
- Structured Work placement/Work experience employer offers a position
- Cold calling

STEP ONE - Approval from Parent/Caregiver

**STEP TWO** - Careers Office to Contact Employer to confirm contact details and set up work experience as a trial (if necessary).

**STEP THREE** – Careers Office to send paperwork via DocuSign to be signed by all parties in the case of a work experience trial.

**STEP FOUR** - If trial is successful, a signup will go ahead. Signup will occur when the employer, school and student agree that the school-based apprenticeship/traineeship is aligned to the career pathway for the student.

Student, Parent, school representative, employer and Apprenticeship Centre sign up the Student.

**STEP FIVE** - Paperwork for Student is held on a digital file.

# **VET SUBJECTS**

Assisi Catholic College is proud to offer a wide variety of curriculum options for all students.

Vocational courses offered at the College are selected based on current research into industry trends regarding the workforce of the future, as well as staff skill levels and interests of the students within the College.

Courses that we cannot offer at school may be available to students through other Registered Training Organisations and require students to be disciplined to maintain grades at school while studying externally.

The following pages list all vocational courses on offer in the College for 2025. The vocational subjects are VET courses\* (nationally recognised training courses) which are awarded competent or not competent as a grade.

\*VET certificate courses listed in this handbook are accurate at time of publishing in accordance with the training.gov.au website. Any updates to qualifications will be adjusted to training and assessment strategies as per the transitions process. Enrolled students will be informed of these changes.

# **VET CERTIFICATE COURSES**

- Certificate I in Construction/Certificate II in Construction Pathways
- Certificate II in Creative Industries
- Certificate II in Engineering Pathways
- Certificate II in Hospitality (leading to Certificate III in Hospitality)
- Certificate II in Cookery
- Certificate III in Business
- Certificate III in Fitness
- Certificate III in Hospitality
- Certificate III in Early Childhood Education and Care
- Certificate III in School Based Education Support
- Certificate III in Information Technology
- Certificate IV in Crime and Justice

# TAFE IN Schools PROGRAM - 2025 - Gold Coast Region

### **Subject Possibilities for Senior Students**

Gold Coast Institute of TAFE is a registered training organization offering training to schools throughout the Gold Coast region. Students from Assisi Catholic College and other local high schools are able to study various courses through the TAFE in Schools model.

### What do students study and what does it cost?

Students will have the opportunity to complete a selection of highly regarded, nationally recognized industry certificates, studying core competencies and competencies from a range of training packages.

All <u>certificate</u> courses contribute credits towards a QCE.

### What do students do?

Students will study the course **one day a week** at TAFE Gold Coast, completing both theoretical and practical components of this study.

In order for the College to allow students to access these opportunities, both students and parents will be required to complete an Alternate Pathways contract. This contract acknowledges that students accept ALL responsibility for catching up on any missed work at school.

As they will be at TAFE one day a week, it is imperative that they see their teachers either the day before or the day after their absence in order to organize to catch up any missed work. (If the TAFE day is a Friday, then the student must approach the staff member on a Thursday in order to be able to complete work over the weekend). If students find the missed work difficult to understand, they are to speak with their teacher and arrange to meet at an appropriate time, and the teacher will assist where necessary.

### How are students assessed?

Competency-based assessment is a process of collecting evidence and making judgements about student ability to consistently demonstrate knowledge and skills and apply these to the standard of performance expected in the workplace.

Assessment may include:

- Written tests, assignments, reports
- Oral presentations
- Audio-visual presentations
- Online competency assessment
- Practical performance

### Who should choose this course?

- You must be fifteen years of age at the commencement of your qualifications
- Students with an **interest** in the certificate areas
- Students who wish to pursue these areas as a career
- Students who wish to undertake **further studies** at a tertiary level (TAFE, University)
- Students who wish to receive a **nationally accredited industry recognized** qualification
- Students who wish to secure a **part time job** in the relevant industry while studying other tertiary courses.

### How do you apply?

As indicated, the TAFE in Schools programs are highly sought after as they are offered to all Gold Coast High School students and places are limited. Once the 2025 TAFE in Schools course offerings are released, these will be emailed to all students and parents by our Careers offices, with the enrolment instructions (normally August/September).

Places are offered on a merit basis and students must apply via the TAFE website. For more information please visit: https://issuu.com/tafegldgc/docs/tafe\_at\_school\_quide

Students are usually advised of the outcome by October or November. If a place is offered, TAFE Gold Coast will email enrolment forms directly to your home with advice on the procedure for fee payment.

If you intend to apply for a place in a TAFE at School qualification course, please indicate this on your subject selection form.





# CPC10120 CERTIFICATE I IN CONSTRUCTION/ CPC20220 CERTIFICATE II IN CONSTRUCTION PATHWAYS



### **OCE - 4 Points**

Blue Dog Training	RTO Number: 31193
Website	www.bluedogtraining.com.au
Phone	(07) 3166 3960

### **Course details**

This qualification provides an introduction to the primary trades in the construction industry, its culture, occupations, job roles and workplace expectations. The units of competency cover essential occupational health and safety requirements, the industrial and work organisation structure, communication skills, work planning, and basic use of tools and materials. The qualification is built around a basic construction project unit that integrates the skills and embeds the facets of employability skills in context.

Student Selection:	Persons with the language, literacy and numeracy skills to fulfil their job role.
Student Intake:	January 2025 - December 2026
Delivery Mode:	Classroom
Course Delivery and Overview:	Access to a variety of theory and practical learning opportunities, which equips students with the necessary skills to secure employment and further career choices. Students are encouraged to undertake some voluntary work placement during the course, once they have obtained their white card.
Course Duration:	Minimum of 4 semesters (Year 11 – 12)
Course Fees:	This course is VETiS Funded.  Term Fees: Nil  NB: If VETiS funding has been used previously a Fee for Service (FFS) will apply. Course cost to be provided by Blue Dog directly or contact the Careers Office today.

# CPC10120 Certificate I in Construction / CPC20220 Certificate II in Construction Pathways

Registered training organisation (RTO): Blue Dog Training (RTO Code: 31193) www.bluedogtraining.com.au 07 3166 3960



### **QCE Credits: 4**

### **Description**

The dual construction qualification provides a pathway to the primary trades in the construction industry with the exception of plumbing.

The units of competency within the dual qualification cover essential work health and safety requirements, the industrial and work organisation structure, communication skills, work planning, and basic use of tools and materials and have core units of competency requirements that are required in most Certificate III qualifications. The dual qualification is built around a basic construction project unit that integrates the skills and embeds the facets of employability skills in context.

The qualification is suited to vocational education and training (VET) in Schools programs or learners with no previous connection to the construction industry or relevant employment history.

Typically commencing in Year 11 and delivered in the school workshops, during normal school hours as a part of the student's regular school timetable, the course is completed over a period of two (2) years. A student can only participate in a Blue Dog Training VETiS program with the permission of their school.

### **Application**

The learning program should develop trade-like skills but not attempt to develop trade-level skills. The qualification is suited to VET in Schools programs or learners with no previous connection to the construction industry or relevant employment history.

### **Eligibility - Cost**

**CPC10120 Certificate I in Construction** is eligible for funding through the Department of Employment, Small Business and Training (DESBT) who provide funding for secondary school students to complete one (1) approved VETiS qualification while at school, referred to as 'employment stream' qualifications.

This means that if a student is eligible, the course is provided to them fee-free. To be eligible to enrol in a Blue Dog Training VETiS program, students must:

- be currently enrolled in secondary school
- permanently reside in Queensland
- be an Australian citizen, Australian permanent resident (includes humanitarian entrant), temporary resident with the necessary visa and work permits on the pathway to permanent residency, or a New Zealand citizen
- not already completing or have already completed a funded VETiS course with another registered training organisation.

In situations where a student is not eligible for VETiS funding, under the DESBT funding arrangements, fee for service arrangements are available for students through Blue Dog Training. Fee for service cost = \$1200.

**CPC20220 Certificate II in Construction Pathways** is not currently eligible for funding through the Department of Employment, Small Business and Training (DESBT). This portion of the Dual Qualification is being delivered by Blue Dog Training as a pilot program to 2024 enrolments and will **not incur a fee for service cost.** Please refer to the Blue Dog Training Website for information on their refund policy. https://bluedogtraining.com.au/storage/app/media/pdf\_documents/policies/Student\_Fee\_Refund\_Policy.pdf

### **Training and Assessment Delivery**

The Blue Dog Training VETiS program is delivered at the student's school as part of their timetabled classes by Blue Dog Trainings qualified trainers and assessors.

Secondary school students are enrolled as a student with Blue Dog Training and their qualification or statement of attainment is issued by Blue Dog Training.

Training and assessment are via Blue Dog Training's blended mode of delivery which comprises both on-line training and face to face classroom-based training at the school workshop.

Blue Dog Training trainers and assessors attend the school on a structured basis throughout the school year. Blue Dog Training are responsible for all training and assessment.

Unit Code	Unit Name	CPC10120	CPC20220
CPCCWHS1001#	Prepare to work safely in the construction industry	✓	
CPCCCM2005*	Use construction tools and equipment	✓	
CPCCOM1014	Conduct workplace communication	✓	
CPCCOM2001*	Read and interpret plans and specifications	✓	
CPCCCM2004*	Handle construction materials	✓	✓
CPCCCM1011	Undertake basic estimation and costing	✓	✓
CPCCOM1012	Work effectively and sustainably in the construction industry	✓	✓
CPCCOM1013	Plan and organise work	✓	✓
CPCCVE1011*	Undertake a basic construction project	✓	✓
CPCCWHS2001	Apply WHS requirements, policies and procedures in the construction industry	✓	✓
CPCCOM1015	Carry out measurements and calculations	✓	✓
CPCCCA2002*	Use carpentry tools and equipment		✓
CPCCCM2006	Apply basic levelling procedures		✓
CPCCWF2002*	Use wall and floor tiling tools and equipment		✓

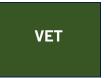
### Notes:

- > \*Prerequisite units of competency An asterisk (\*) against a unit of competency code in the list above indicates there is a prerequisite requirement that must be met. Prerequisite unit(s) of competency must be assessed before assessment of any unit of competency with an asterisk.
- > Elective units are subject to change prior to the commencement of the program. This is to ensure alignment to current industry practices.
- ># Mandatory Workplace Health and Safety (WHS) training The unit CPCCWHS1001 Prepare to work safely in the construction industry is designed to meet WHSQ regulatory authority requirements for General Construction Induction Training (GCIT) and must be achieved before access to any building and construction work site. Successful completion of this unit of competency as part of this Blue Dog Training VETIS program will result in the student being issued with a Workplace Health and Safety Queensland Construction Induction 'White Card'.

More information can be found about each of these individual qualifications at:

https://training.gov.au/Training/Details/CPC10120 https://training.gov.au/Training/Details/CPC20220

# MEM20422 CERTIFICATE II IN ENGINEERING PATHWAYS



### **OCE - 4 Points**

Blue Dog Training	RTO Number: 31193
Website	www.bluedogtraining.com.au
Phone	(07) 3166 3960

# **Course details**

This qualification provides an introduction to the engineering industry, its culture, occupations, job roles and workplace expectations. The units of competency cover essential occupational health and safety requirements, the industrial and work organisation structure, communication skills, work planning, and basic use of tools and materials. The qualification is built around a basic construction project unit that integrates the skills and embeds the facets of employability skills in context.

Student Selection:	Persons with the language, literacy and numeracy skills to fulfil their job role.
Student Intake:	January 2025 – December 2026
Delivery Mode:	Classroom
Course Delivery and Overview:	Access to a variety of theory and practical learning opportunities, which equips students with the necessary skills to secure employment and further career choices. Students are encouraged to undertake some voluntary work placement during the course, once they have obtained their white card.
Course Duration:	Minimum of 4 semesters (Year 11 – 12)
Course Fees:	This course is VETiS Funded.  Term Fees: Nil  NB: If VETiS funding has been used previously a Fee for Service (FFS) will apply. Course cost to be provided by Blue Dog directly or contact the Careers Office today.

# **MEM20422 Certificate II in Engineering Pathways**

Registered Training Organisation (RTO): Blue Dog Training (RTO Code: 31193) www.bluedogtraining.com.au 07 3166 3960



**QCE Credits: 4** 

### **Description**

The qualification MEM20422 provides students with an introduction to an engineering or related working environment.

Students gain skills and knowledge in a range of engineering and manufacturing tasks which will enhance their entry-level employment prospects for apprenticeships, traineeships or general employment in an engineering-related workplace.

Typically commencing in Year 11 and delivered in the school workshops, during normal school hours as a part of the student's regular school timetable, the course is completed over a period of two (2) years. A student can only participate in a Blue Dog Training VETiS program with the permission of their school.

### **Application**

The learning program should develop trade-like skills but not attempt to develop trade-level skills. As an example, the outcome level of welding skills from this qualification is not about learning trade-level welding theory and practice; it is about being introduced to welding, how it can be used to join metal and having the opportunity to weld metal together. Similarly with machining, the outcome should be something produced on a lathe etc, not the theory and practice of machining. The focus should be on using engineering tools and equipment to produce or modify objects. These needs be done in a safe manner for each learner and those around them.

### **Eligibility - Cost**

The Department of Employment, Small Business and Training (DESBT) provides funding for secondary school students to complete one (1) approved VETiS qualification while at school, referred to as 'employment stream' qualifications.

This means that if a student is eligible, the course is provided to them fee-free. To be eligible to enrol in a Blue Dog Training VETiS program, students must:

- be currently enrolled in secondary school
- permanently reside in Queensland
- be an Australian citizen, Australian permanent resident (includes humanitarian entrant), temporary resident with the necessary visa and work permits on the pathway to permanent residency, or a New Zealand citizen
- not already completing or have already completed a funded VETiS course with another registered training organisation.

In situations where a student is not eligible for VETiS funding, under the DESBT funding arrangements, fee for service arrangements are available for students through Blue Dog Training. Fee for service cost = \$1200.

Please refer to the Blue Dog Training Website for information on their refund policy. https://bluedogtraining.com.au/storage/app/media/pdf\_documents/policies/Student\_Fee\_Refund\_Policy.pdf

### **Training and Assessment Delivery**

The Blue Dog Training VETiS program is delivered at the student's school as part of their timetabled classes by Blue Dog Trainings qualified trainers and assessors.

Secondary school students are enrolled as a student with Blue Dog Training and their qualification or statement of attainment is issued by Blue Dog Training.

Training and assessment are via Blue Dog Training's blended mode of delivery which comprises both on-line training and face to face classroom-based training at the school workshop.

Blue Dog Training trainers and assessors attend the school on a structured basis throughout the school year. Blue Dog Training are responsible for all training and assessment.

### Core

MEM13015	Work safely and effectively in manufacturing and engineering
MEMPE005	Develop a career plan for the engineering and manufacturing industries
MEMPE006	Undertake a basic engineering project
MSMENV272	Participate in environmentally sustainable work practices

### **Elective**

MEM11011*	Undertake manual handling
MEM16006*	Organise and communicate information
MEM16008*	Interact with computing technology
MEM18001*	Use hand tools
MEM18002*	Use power tools/hand held operations
MEMPE001	Use engineering workshop machines
MEMPE002	Use electric welding machines
MEMPE007	Pull apart and re-assemble engineering mechanisms

NOTE: Elective units are subject to change prior to the commencement of the program. This is to ensure alignment to current industry practices.

### Notes

\*Prerequisite units of competency - An asterisk (\*) against a unit of competency code in the list above indicates there is a prerequisite requirement that must be met. Prerequisite unit(s) of competency must be assessed before assessment of any unit of competency with an asterisk.

More information about this qualification is available at: https://training.gov.au/Training/Details/MEM20422

# SIT20322 CERTIFICATE II IN HOSPITALITY



### **QCE - 4 Points**

Smartskill Pty Ltd	RTO Number 5710
Website	www.smartskill.com.au
Phone	07 3279 0656

### **Course details**

This qualification reflects the role of individuals who have a defined and limited range of hospitality operational skills and basic industry knowledge. They are involved in mainly routine and repetitive tasks and work under direct supervision.

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

To undertake this course, students will need to be comfortable working with foods and beverages, have good teamwork skills and have the ability to "think on their feet", as well as a good work ethic and commitment to completing work requirements. Students are required to attend Hospitality functions outside of normal school hours.

Student Selection:	Persons with the language, literacy and numeracy skills to fulfil their job role.
Student Intake:	Year 11 2025 (January 2025 - November 2025) 4 Terms
Delivery Mode:	Class and Industry Based
Course Delivery and Overview:	Access to a variety of theory and practical learning opportunities, which equips students with the necessary skills to secure employment and further career choices.
	Classroom and Industry based: 12 service shifts mandatory. Students must be available to complete mandatory industry shifts on weekends and School holidays if required.
	6 (3 Hr minimum rostered shifts) La Verna Restaurant 6 (3 Hrs minimum rostered shifts) Industry
Course Duration:	4 Terms over 1 Year (Year 11 2025)

### Course Fees:

This course is a Fee for Service (FFS) dependent on VETiS funding eligibility.

If accessing VETiS Funding:

Subsidised Fee: \$300.00 (4 Terms X \$75.00) #

#The Queensland VET investment budget provides funding for students to complete one qualification listed on the Queensland Training Subsidies List while at school. Please see attached. Students accessing this funding Subsidy to complete this employment stream qualification at a Certificate II level must be interested in obtaining employment in the hospitality industry on a casual basis. Please contact VET Coordinator Jane Foxe at Assisi College to get further information on eligibility for subsidised training.

If VETiS funding has been used: Term: \$695.00 (4 Terms X \$173.75)

Fees will be charged per term on the school fees account.



# SIT20322 Certificate II in Hospitality

Assisi Catholic College

### What will I learn?

This qualification provides the basic knowledge and skills to commence a career within in the hospitality industry. You will learn about a variety of topics from working with others, working safely and hygienically, interacting with customers, serving alcohol responsibly, preparing and serving beverages and selected dishes.

This introductory level qualification is the best way to start your journey in the hospitality industry, or act as a starting point to undertake further study in hospitality or tourism sectors.

### Where will it lead me?

This nationally recognised qualification is at a Certificate II level, which prepares you with the skills and knowledge to undertake positions in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops throughout Australia.

### What is involved?

This qualification has 12 units in total (6 core and 6 electives), and there are no pre-requisites to undertake this qualification.

### Course Duration

The qualification will take between 12 months to complete.

### **Delivery and Assessment**

The qualification will be delivered through a mixture of classroom delivery (theory) and industry delivery (practical). Work placement consisting of 12 service shifts is mandatory for this qualification.

### Materials and Resources

All workbooks, assessments, equipment, facilities and resources to complete the qualification will be provided to participants.

### Cost

VETiS funding \*\*

Fee for Service - from \$495.00









### Units of Competency delivered

### Core units (Mandatory)

BSBTWK201 Work effectively with others

SITHINDOO6 Source and use information on the hospitality industry

SITHIND007 Use hospitality skills effectively

SITXCCS011 Interact with customers

SITXCOM007 Show social and cultural sensitivity
SITXWHS005 Participate in safe work practices

### Elective units

SITXFSA005 Use hygienic practices for food safety
SITHFAB021 Provide responsible service of alcohol

SITHFAB024\* Prepare and service non-alcoholic beverages

SITHGAM022 Provide responsible gambling services

SITHKOP009\* Clean kitchen premises and equipment

BSBSUS211 Participate in sustainable work practices

\* Pre-requisite unit is SITXFSA005 Use hygienic practices for food safety

### **Pathways**

After successful completion of this qualification, you may choose to undertake SIT30622 Certificate III in Hospitality under a Fee for Service arrangement in Year 12 (2026).

### More information?

To enquire about this qualification, please contact Jane Foxe on 07 5656 7100.



Version 1.0 29/09/2023 Smartskill Pty Ltd RTO Number 5710 PO Box 4208, FOREST LAKE, OLD, 4078.



# SIT20421 CERTIFICATE II IN COOKERY



### QCE - 4 Points

Smartskill Pty Ltd	RTO Number 5710
Website	www.smartskill.com.au
Phone	07 3279 0656

### **Course details**

This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills to prepare food and menu items.

They are involved in mainly routine and repetitive tasks and work under direct supervision. This qualification does not provide the skills required by commercial cooks, which are covered in SIT30816 Certificate III in Commercial Cookery.

### Students are required to attend Hospitality functions outside of normal school hours as per the roster.

Student Selection:	Persons with the language, literacy and numeracy skills to fulfil their job role.
Student Intake:	January 2025 - November 2026
Delivery Mode:	Class based theory, practical cookery in commercial kitchen and 12 services to meet industry requirements.
Course Delivery and Overview:	Access to a variety of theory and practical learning opportunities, which equips students with the necessary skills to secure employment and further career choices.
	Class based theory, practical cookery in commercial kitchen and 12 services to meet industry requirements.
Course Duration:	4 semesters over 2 Years (Year 11 and 12)
Course Fees:	This course is a Fee for Service (FFS) dependent on VETiS funding eligibility.
	If accessing VETiS Funding:
	Subsidised Fee: \$320.00 (8 Terms X \$40.00) #
	#The Queensland VET investment budget provides funding for students to complete one qualification listed on the Queensland Training Subsidies List while at school. Please see attached. Students accessing this funding Subsidy to complete this employment stream qualification at a Certificate II level must be interested in obtaining employment in the hospitality industry on a casual basis. Please contact VET Coordinator Jane Foxe at Assisi College to get further information on eligibility for subsidised training.
	If VETiS funding has been used: Term: \$696.00 (8 Terms X \$87.00)
	Fees will be charged per term on the school fees account.



# SIT20421 Certificate II in Cookery

Assisi Catholic College

### What will Hearn?

This qualification provides the basic knowledge and skills required to start a career within in a kitchen environment. You will learn about a variety of topics from food preparation, using kitchen equipment, developing cookery skills, and being safe and hygienic.

This introductory level qualification is the best way to start your career in kitchen operations or help you on your way to further study in commercial cookery.

### Where will it lead me?

This nationally recognised qualification is at a Certificate II level, which prepares you with the skills and knowledge to undertake positions in various hospitality within restaurants, hotels, catering operations, clubs, pubs, cafes, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

### What is involved?

This qualification has 13 units in total (7 core and 6 electives) and there are no pre-requisites for this qualification.

### Course Duration

The qualification will take between 12 to 24 months to complete.

### Delivery and Assessment

The qualification will be delivered through a mixture of classroom delivery (theory) and industry delivery (practical). Work placement consisting of 12 service shifts is mandatory for this qualification.

### Materials and Resources

All workbooks, assessments, equipment, facilities and resources to complete the qualification will be provided to participants.

### Cost

VETiS funding \*\*

Fee for Service - from \$495.00

+\* If you are a current Queensland School Student, you may be eligible to undertake a VETiS qualification funded by the VET investment budget and delivered by an RTO who is approved as a Skills Assure supplier (SAS). For more information about eligibility and funding, visit <a href="https://desbt.gld.gov.au/training/providers/funded/vetis">https://desbt.gld.gov.au/training/providers/funded/vetis</a> and download the fact sheet.









### Units of Competency delivered

### Core units (Mandatory)

SITHCCC023\* Use food preparation equipment

SITHCCC027\* Prepare dishes using basic methods of cookery

SITHCCC034\* Work effectively in a commercial kitchen

SITHKOP009\* Clean kitchen premises and equipment

SITXFSA005 Use hygienic practices for food safety

5ITXINV006\* Receive, store and maintain stock

SITXWHS005 Participate in safe work practices

### Elective units

SITHCCC024\* Prepare and present simple dishes

SITHCCC025\* Prepare and present sandwiches

SITHCCC026\* Package prepared foodstuffs

SITHCCC028\* Prepare appetisers and salads

SITXCOM007 Show social and cultural sensitivity

SITXCCS011 Interact with customers

### **Pathways**

After successful completion of this qualification, you may choose to undertake SIT30622 Certificate III in Hospitality under a Fee for Service arrangement in Year 12 (2026).

### More information?

To enquire about this qualification, please contact Jane Foxe on 07 5656 7100.



Version 1.0 18/01/2023

SmartSkill Pty Ltd RTO Number 5710 PO Box 4208, FOREST LAKE, QLD. 4078.



<sup>\*</sup> Pre-requisite unit is SITXFSA005 Use hygienic practices for food safety

# SIT30622 CERTIFICATE III IN HOSPITALITY



### **OCE - 4 Points**

Smartskill Pty Ltd	RTO Number 5710
Website	www.smartskill.com.au
Phone	07 3279 0656

### **Course details**

The entry for students into SIT30616 Certificate III in Hospitality requires the student to have current employment or access into an approved hospitality venue that meets the requirements of this level qualification. This qualification can also be completed by entering into a traineeship arrangement with your employer. This qualification reflects the role of individuals who have a range of well-developed hospitality service, sales or operational skills and sound knowledge of industry operations. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities. Students will be required to attend Hospitality functions or work placement outside of normal school hours inclusive of school holiday periods to meet requirements of mandatory industry services.

Student Selection:	Persons with the language, literacy and numeracy skills to fulfil their job role. Students will be enrolled into SIT30616 Certificate III in Hospitality if they have successfully completed the SIT20316 Certificate II in Hospitality in 2022
Student Intake:	October 2025 – September 2026  (Certificate III enrolment will occur in Term 4 of 2025 with 2 units of competency to be completed prior to the completion of Year 11 within School timetable)
Delivery Mode:	Class based theory. Industry based excursions and support
Course Delivery and Overview:	Access to a variety of theory and practical learning opportunities, which equips students with the necessary skills to secure employment and further career choices.  Industry placement of 24 Industry services (minimum 108 hours) Mandatory industry services
Course Duration:	4 Terms (Year 12 2026)
Course Fees:	This course is a Fee for Service (FFS).  Course Fee: \$600.00  Term: \$150.00 per term 2026
	Fees will be charged per term on the school fees account.



# SIT30622 Certificate III in Hospitality

Assisi Catholic College

### What will I learn?

This qualification provides the essential knowledge and skills required to undertake roles within the hospitality industry. You will learn about a variety of topics from working with others, working safely and hygienically, coaching others, serving customers, serving alcohol responsibly, responsible gambling practices and preparing and serving food and beverages.

### Where will it lead me?

This nationally recognised qualification is at a Certificate III level, which prepares you with the skills and knowledge to undertake positions in various hospitality settings where you demonstrate discretion and judgement, work with some independence and under limited supervision.

### What is involved?

This qualification has 15 units in total (6 core and 9 electives), and there are no pre-requisites to undertake this qualification.

### Previous qualifications

Any units of competency achieved in other qualifications can be applied to this qualification. Sufficient evidence must be supplied and assessed before a credit transfer is applied.

### Course Duration

The qualification will take between 12 months to complete.

### Delivery and Assessment

The qualification will be delivered through a mixture of classroom delivery (theory) and industry delivery (practical). Work placement consisting of 36 service shifts is mandatory for this qualification.

### Materials and Resources

All workbooks, assessments, equipment, facilities and resources to complete the qualification will be supplied or provided to participants.

### Cost

Fee for Service - from \$495.00 \*\*

\*\* Some learners may be able to receive a training subsidy from the Queensland Government to undertake this qualification which is delivered by an RTO who is approved as a Skills Assure supplier (SAS). For more information on training subsidies and eligibility criteria please visit <a href="https://desbt.qld.gov.au/training/training-careers/incentives/certificate3">https://desbt.qld.gov.au/training/providers/funded/userchoice</a>.









### Units of Competency delivered

### Core units (Mandatory)

SITHIND006 Source and use information on the hospitality industry

SITHIND008 Work effectively in hospitality service

SITXCCS014 Provide service to customers

SITXCOM007 Show social and cultural sensitivity

SITXHRM007 Coach others in job skills

SITXWHS005 Participate in safe work practices

### **Elective units**

SITXFSA005 Use hygienic practices for food safety
SITHFAB021 Provide responsible service of alcohol

SITHFAB022\* Clean and tidy bar areas

SITHFAB023\* Operate a bar

SITHFAB024\* Prepare and serve non-alcoholic beverages

SITHFAB025\* Prepare and serve espresso coffee

SITHFAB027\* Serve food and beverage

SITHGAM022 Provide responsible gambling services

BSBCMM211 Apply communication skills

### More information?

To enquire about this qualification, please contact Jane Foxe on 07 5656 7100.



Version 1.0 23/03/2023 Smartskill Pty Ltd RTO Number 5710 PO Box 4208, FOREST LAKE, QLD, 4078.



<sup>\*</sup> Pre-requisite unit is SITXFSA005 Use hygienic practices for food safety

### **VET**

# BSB30120 CERTIFICATE III IN BUSINESS

### QCE - 8 Points

Binnacle Training	RTO Number 31319
Website	https://www.binnacletraining.com.au
Phone	1300 303 715

# **Course details**

This qualification will provide students with a solid understanding and knowledge of how to work effectively in the workplace. Students will learn how to implement their well-developed office, computer and business skills. In addition to learning WHS processes, financial record keeping, monitoring and maintenance.

Student Selection:	Persons with the language, literacy, and numeracy skills to fulfil their job role
Student Intake:	January 2025 - December 2026
Delivery Mode:	Class and Work placement
Course Delivery and Overview:	Access to a variety of theory and practical learning opportunities which equips students with the necessary skills to secure employment and further career choices.  Careers in clerical fields and bookkeeping can lead to jobs as administration assistant, data entry operator, general clerk or receptionist.
Course Duration:	Minimum of 4 semesters (Year 11 – 12)
Course Fees:	This course is a Fee for Service (FFS).  Term: \$70.00 per term.  Fees will be charged per term on the school fees account.

Binnacle Training 2025 Course Snapshot

# BSB30120 CERTIFICATE III IN BUSINESS

Binnacle Training (RTO Code 31319)

### HOW DOES IT WORK

This qualification reflects the role of individuals in a variety of Business Services job roles.

The program will be delivered through class-based tasks as well as both simulated and real business environments at the school - involving the delivery of a range of projects and services within the school community.

### This program also includes the following:

- Student opportunities to design for a new product or service as part of our (non-accredited) Entrepreneurship Project - Binnacle Boss
- Students examine business opportunities and participate in an Industry discovery

An excellent work readiness program where students develop a range of essential workplace skills.

### **SKILLS ACQUIRED**

- > Leadership, innovation and creative thinking
- Customer service and teamwork
- > Inclusivity and effective communication
- WHS and sustainability
- Financialliteracy
- > Business documentation

### CAREER PATHWAYS

BUSINESS IN SCHOOLS Certificate III in Business

UNIVERSITY DEGREE DIPLOMA (e.g. Business; Small

BUSINESS OWNER BUSINESS MANAGER

ACCOUNTANT / BUSINESS ADVISOR CUSTOMER SERVICE MANAGER

MARKETING MANAGER

### WHAT DO STUDENTS ACHIEVE?

- BSB30120 Certificate III in Business (max. 8 QCE Credits)
- Successful completion of the Certificate III in Business may contribute towards a student's Australian Tertiary Admission Rank (ATAR)

FLEXIBLE PROGRAMS

PROJECT-BASED LEARNING

RESOURCES PROVIDED











### **VET**

# SIS30321 CERTIFICATE III IN FITNESS

### **OCE - 8 Points**

AIPT	RTO number 32363
Website	www.aipt.edu.au
Phone	1300 616 197

### Course details

This qualification reflects the role of group and gym fitness instructors. These fitness instructors may plan and deliver group exercise sessions and develop gym-based programs for individuals where the level of personalised instruction and ongoing client monitoring is limited. They work in predictable environments under general supervision. When instructing groups or interacting with clients, they use discretion and judgment to solve routine issues within the parameters of clearly defined organisational policies and procedures. This qualification provides a pathway to work as a fitness instructor in settings such as fitness facilities, gyms and leisure and community centres. The skills in this qualification must be applied in accordance with Commonwealth and State and Territory legislation, Australian standards and industry codes of practice.

Student Selection:	Persons with the language, literacy and numeracy skills to fulfil their job role.
Student Intake:	January 2025 - December 2026
Delivery Mode:	Class and Work placement
Course Delivery and Overview:	Access to a variety of theory and practical learning opportunities, including industry placement, which equips students with the necessary skills to secure employment and further career choices.
Course Duration:	Minimum of 4 semesters (Year 11 – 12)
Course Fees:	This course is a Fee for Service (FFS) includes First Aid Certificate.  Term: \$60.00 per term.  First Aid Cost: (approximately \$100.00).  Fees will be charged per term on the school fees account.

Proposed units (still to be confirmed and nominal hours assigned). HLTAID011 is still to be completed externally to the course.

Unit Code	Unit Name	TGA Status
HLTAID011	Provide First Aid	Core
SISFFIT040	Develop and instruct gym-based exercise programs for individual clients	Core
SISFFIT047	Use anatomy and physiology knowledge to support safe and effective exercise	Core
SISFFIT032	Complete pre-exercise screening and service orientation	Core
SISFFIT033	Complete client fitness assessments	Core
SISFFIT052	Provide healthy eating information	Core
SISFFIT035	Plan group exercise sessions	Core
BSBOPS304	Deliver and monitor a service to customers	Core
HLTWHS001	Participate in workplace health and safety	Core
SISFFIT036	Instruct group exercise sessions	Core
SISXFAC002	Maintain sport, fitness and recreation facilities	Elective - Listed
BSBWHS332X	Apply infection prevention and control procedures to own work activities	Elective - Listed
BSBPEF301	Organise personal work priorities	Core
SISXDIS001	Facilitate inclusion for people with a disability	Elective - Listed
CHCDIV001	Work with Diverse People	Elective - Listed

### Notes:

- \*This course contains the core unit HLTAID011 Provide first aid which must be completed through an external RTO. Please note that the cost of this external training is not included in AIPT's Course fees.
- Be aware of the considerable leadership skills required to manage group exercise participation, cohesion, operational logistics, risk, and problems as they arise. Group exercise instructors use discretion and judgement and work with some independence and under limited supervision when instructing groups. It is strongly advised by industry that the student should understand that employers in the fitness industry expect their employees to be at least 18 years old to hold a position that assumes duty of care for participants.

# CHC30121 CERTIFICATE III IN EARLY CHILDHOOD EDUCATION AND CARE



### QCE - 8 Points

Cairns Training Academy	RTO Number 30857
Website	www.cta.qld.edu.au
Phone	(07) 4054 5511

### Course details

Delivered through a partnership between Assisi Catholic College and Cairns Training Academy. Results will be issued by Cairns Training Academy. This qualification reflects the role of educators in early childhood education and care who work in regulated children's education and care services in Australia. They support children's wellbeing, and development in the context of an approved learning framework. Early childhood educators work in long day care centres, family day care, pre-schools and kindergartens. All persons (Employees and Volunteers) will require a Blue Card <a href="https://www.bluecard.qld.gov.au/">https://www.bluecard.qld.gov.au/</a>.

To achieve this qualification, the individual must have completed a total of least 160 hours of work in a regulated children's education and care service in Australia as detailed in the Assessment Requirements of the units of competency.

Persons with the language, literacy & numeracy skills to fulfil their job role &
complete course AND students must meet industry vaccination mandates (if
applicable).
January 2025 - December 2026
Class and Work placement
Teachers (School-based trainer/assessors) will deliver the training and assess
competence following the RTO (Cairns Training Academy) procedures.
Students will access learning resources and assessments on-line to gain the
underpinning knowledge in addition to learning and demonstrating the
practical skills in a regulated Early Childcare setting during 160 hours of
mandatory placement. Teachers (School-based trainer/assessors) will
determine competence against each unit by following CTA guidelines which
includes through gathering evidence from the workplace supervisor that
demonstrates the student is competent in both the underpinning knowledge
and the practical skills.
Minimum of 4 semesters (Year 11 – 12)
This course is a Fee for Service (FFS) includes First Aid Certificate.
Term 1: \$240.00 (includes enrolment)
Term 2 - 8: \$90.00 per term
First Aid Cost: (approximately \$100).
CTA does not refund fees paid by students due to heavy discount.
Fees will be charged per term on the school fees account.



# CHC30121 Certificate III in Early Childhood Education and Care

### Course Details

This qualification reflects the role of educators in early childhood education and care who work in regulated children's education and care services in Australia. They support children's wellbeing, and development in the context of an approved learning framework. Educators use a range of well-developed skills and knowledge and must apply discretion and judgment to the application of these when carrying out their work in the context of established policies and procedures. They may work independently or under the guidance of others, though in some contexts that guidance may not be on-site. Early childhood educators work in long day care centres, family day care, pre-schools or kindergartens. Under the Education and Care Services National Law (2011) the Australian Children's Education and Care Quality Authority (ACECQA) publishes lists of approved early childhood education and care qualifications and information regarding regulatory requirements here: www.acecqa.gov.auAll persons (Employees and Volunteers) will require a Blue Card <a href="https://www.bluecard.qld.gov.au/">https://www.bluecard.qld.gov.au/</a>

To achieve this qualification, the individual must have completed <u>a total of least 160 hours of work in a regulated children's education and care service in Australia</u> as detailed in the Assessment Requirements of the units of competency. The total number of hours may be applied collectively across all units of competency that include the requirement for workplace hours.

Student Selection

Persons with the language, literacy & numeracy skills to fulfil their job role & complete course AND students must meet industry vaccination mandates

Job Roles Course Pathways

Early Childhood Educator CHC30121 is a prerequisite for Diploma of Early Childhood Education and Care

Teachers (School-based trainer/assessors) will deliver the training and assess competence following the RTO (Cairns Training Academy) procedures. Students will access learning resources and assessments on-line to gain the underpinning knowledge in addition to learning and demonstrating the practical skills in a regulated Early Childcare setting during 160 hours of mandatory placement. Teachers (School-based trainer/assessors) will determine competence against each unit by following CTA guidelines which includes through gathering evidence from the workplace supervisor that demonstrates the student is competent in both the underpinning knowledge and the

practical skills.

Student Selection Persons with the language, literacy and numeracy skills to fulfil their job role

Student Intake As per individual school VET enrolment policy

Delivery Mode As per individual school VET timetable and chosen VET delivery mode

Course Duration As per individual school VET timetable over years 10 to 12

### Fees

Details of fees are supplied in the course pre-enrolment induction and in the information brochure for each course and are discussed prior to enrolment. Please consult with the course adviser at your school for further information. Students must pay their fees as requested by their school usually on a term-by-term basis to ensure enrolment remains open and current. This includes:

- Students pay as they go across a maximum of seven terms.
- Students MUST enrol in the course they are accessing and remain financial throughout their enrolment.
- All fees must be paid before students gain their qualification and /or other results.
- All fees must be paid before student data is submitted into the AVETMISS database.

Funded Training - CTA abides by State and Commonwealth Government contractual requirements relating to any student fee contribution and or full or partial exemption of fees for funded courses and any other conditions relating to funding including any fees paid in advance if this should occur in relevance to VETIS.

Refund Policy - CTA strives at all times to be fair and equitable to students. Our policy does not provide for refunds once a school notifies CTA of your enrolment intentions. This is due to the course already being heavily discounted through the partnership arrangement with your school. However, you can cancel your enrolment at any time however your term fees that have already been paid will not be refunded. Be assured though you do not have to pay any further fees to CTA upon CTA being in receipt of your student cancellation form.

Circumstances where a refund is automatic.

CTA enrols students and accepts their fees, then cancels the course.

### Additional Fee Charges:

- · School students who are still enrolled after graduating from school will revert to normal course fee status.
- Reissuing of results and qualifications will incur a \$55.00 fee.

#### Resources

Online delivery - Learning and assessment resources are available online 24/7.

#### Outcome

On successful completion of all units within this qualification, participants:

- May receive a Certificate III in Early Childhood Education and Care (dependent on the success of completion)
- May be awarded up to 8 QCE points.
- Can seek employment as a qualified Educator.
- Could benefit from enhanced tertiary options as the CHC30121 Certificate ∭ may contribute to your ATAR
- Diploma eligible as CHC30121 is a pre-requisite for CHC50121 Diploma of early childhood education and care

### Industry Placement

Students enrolling in this program will be required to demonstrate their skills during a minimum, mandatory 160 hours of placement in a regulated early childhood education and care service in Australia.

### How is the Course Delivered & Assessed?

Teachers (School-based trainer/assessors) will deliver the training and assess competence following the RTO (Cairns Training Academy) procedures. Students will access learning resources and assessments on-line to gain the underpinning knowledge in addition to learning and demonstrating the practical skills in a regulated Early Childhood setting during 160 hours of mandatory placement. Teachers (School-based trainer/assessors) will determine competence against each unit by following CTA guidelines which includes through gathering evidence from the workplace supervisor that demonstrates the student is competent in both the underpinning knowledge and the practical skills.

### Credit Transfer (CT)

If you have completed past studies in areas related to the qualification you plan to enrol in you may be eligible for credit transfer. You will need to provide a Statement of Attainment matching the unit(s) of competency you are seeking credit for.

### Units (15 Core units plus 2 Elective units)

Unit Code	Unit Title	
CHCECE030	Support inclusion and diversity	Core
CHCECE031	Support Children's health, safety and well being	Core
CHCECE032	Nurture babies and toddlers	Core
CHCECE033	Develop positive and respectful relationships with children	Core
CHCECE034	Use an approved learning framework to guide practice	Core
CHCECE035	Support the holistic learning and development of children	Core
CHCECE036	Provide experiences to support children's play and learning	Core
CHCECE037	Support children to connect with the natural environment	Core
CHCECE038	Observe children to inform practice	Core
CHCECE054	Encourage understanding of Aboriginal and/or Torres Strait Islander people culture	Core
CHCECE065	Meet legal and ethical obligations in children's education and Care	Core
CHCECE066	Work effectively in children's education and care	Core
CHCPRT001	Identify and report children and young people at risk	Core
HLTAID012	Provide an emergency first aid response in an education and care setting	Core
HLTWHS001	Participate in work health and safety	Core
HLTFSE001	Follow basic food safety practices	Elective
CHCPRP003	Reflect on and improve own professional practice	Elective

www.cta.gld.edu.au 07 40545511 RTO 30857 ABN 86 139 753 129

# CHC30221 CERTIFICATE III IN SCHOOL BASED EDUCATION SUPPORT



## QCE - 8 Points

Cairns Training Academy	RTO Number 30857
Website	www.cta.qld.edu.au
Phone	(07) 4054 5511

### **Course details**

Delivered through a partnership between Assisi Catholic College and Cairns Training Academy. Results will be issued by Cairns Training Academy. This qualification reflects the role of Teacher's Aides in a Primary and Secondary school environment. They support children's wellbeing, and development in the context of an approved learning framework. Educators use a range of well-developed skills and knowledge and must apply discretion and judgment to the application of these when carrying out their work in the context of established policies and procedures. They may work independently or under the guidance of others, though in some contexts that guidance may not be on-site. All persons (Employees and Volunteers) will require a Blue Card https://www.bluecard.gld.gov.au/.

To achieve this qualification, the individual must have completed a total of least 100 hours of work in a primary or secondary school in Australia as detailed in the Assessment Requirements of the units of competency. The total number of hours may be applied collectively across all units of competency that include the requirement for workplace hours.

Student Selection:	Persons with the language, literacy & numeracy skills to fulfil their job role & complete course AND students must meet industry vaccination mandates (if applicable).
Student Intake:	January 2025 – December 2026
Delivery Mode:	Class and Work placement
Course Delivery and	Teachers (School-based trainer/assessors) will deliver the training and assess
Overview:	competence following the RTO (Cairns Training Academy) procedures.
	Students will access learning resources and assessments on-line to gain the underpinning knowledge in addition to learning and demonstrating the practical skills in a regulated Primary or Secondary school setting during 100 hours of mandatory placement. Teachers (School-based trainer/assessors)
	will determine competence against each unit by following CTA guidelines which includes through gathering evidence from the workplace supervisor that demonstrates the student is competent in both the underpinning knowledge and the practical skills.
Course Duration:	Minimum of 4 semesters (Year 11 – 12)
Course Fees:	This course is a Fee for Service (FFS) includes First Aid Certificate.
	Term 1: \$240.00 (includes enrolment)
	Term 2 - 8: \$90.00 per term
	First Aid Cost: (approximately \$100).
	CTA does not refund fees paid by students due to heavy discount.
	Fees will be charged per term on the school fees account.



# **CHC30221 Certificate III in School Based Education Support**

### Course Details

This qualification reflects the role of workers who assist teachers and support student learning in a range of classroom settings. They complete general administrative as well as operational tasks to support students with learning under the guidance of a teacher or other educational professional. Work requires use of discretion and judgement within the boundaries of established policies and procedures.

Education support workers work mainly with students in classroom settings in primary or secondary schools, as defined by State/Territory legislation. To achieve this qualification, the individual must have completed a total of least 100 hours of work in a classroom environment catering to primary or secondary school students, within at least one school in Australia as detailed in the Assessment Requirements of units of competency. The total number of hours may be applied collectively across all units of competency that include the requirement for workplace hours. No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication. Education setting - Classroom settings in primary or secondary schools, as defined by State/Territory legislation

Student Selection Persons with the language, literacy & numeracy skills to fulfil their job role & complete course AND meet industry vaccination mandates

Job Roles Course Pathways

Teacher-aide Certificate IV in Education Support.

Delivered through a partnership between Assisi Catholic College and Cairns Training Academy. Results will be issued by Cairns Training. This qualification reflects the role of workers in a school environment.

Student selection Persons with the Language, Literacy and Numeracy skills to fulfill their job role Student Intake Students MUST enrol in the course they are accessing and remain financial their

enrolment

Delivery Mode On-line as per school timetable

Course Duration As per individual school VET timetable during years 10 to 12

Fees

Details of fees are supplied in the course pre-enrolment induction and in the information brochure for each course and are discussed prior to enrolment. Please consult with the course adviser at your school for further information.

Students must pay their fees as requested by their school usually on a term by term basis to ensure enrolment remains open and current. This includes:

- Students pay as they go across a maximum of seven terms.
- Students MUST enrol in the course they are accessing and remain financial throughout their enrolment.
- All fees must be paid before students gain their qualification and /or other results.
- All fees must be paid before student data is submitted into the AVETMISS database.

Funded Training - CTA abides by State and Commonwealth Government contractual requirements relating to any student fee contribution and or full or partial exemption of fees for funded courses and any other conditions relating to funding including any fees paid in advance if this should occur in relevance to VETiS.

Refund Policy - CTA strives at all times to be fair and equitable to students. Our policy does not provide for refunds once a school notifies CTA of your enrolment intentions. This is due to the course already being heavily discounted through the partnership arrangement with your school. However, you can cancel your enrolment at any time however your term fees that have already been paid will not be refunded. Be assured though you do not have to pay any further fees to CTA upon CTA being in receipt of your student cancellation form. Circumstances where a refund is automatic

• CTA enrols students and accepts their fees, then cancels the course.

### Additional Fee Charges:

- School students who are still enrolled after graduating from school will revert to normal course fee status.
- Credit transfer from other RTO providers (First Aid exempted) will incur a \$10 fee.
- Reissuing of results and qualifications will incur a \$55.00 fee

#### Resources

On-line delivery – Learning and assessment resources are available 24/7

### Outcome

- On successful completion of all units within this qualification, participants:
- May receive a Certificate III in Education School-based Support (dependent on success of competency)
- May be awarded up to 8 QCE points
- Can seek employment as a teacher-aide
- May benefit from enhanced tertiary options as the certificate could contribute to ATAR

### **Industry Placement**

Students enrolling in this program will be required to complete aa minimum of 100 hours of Industry Placement.

### How is the Course Delivered & Assessed?

Teachers (School-based trainer/assessors) will deliver the training and assess competence under the guidance of the RTO; Cairns Training Academy. Students will access learning resources on-line to gain the underpinning knowledge in addition to learning and demonstrating the practical skills in a classroom within a school. Teachers will determine competence against each unit by following CTA guidelines which includes gathering evidence that demonstrates the student is competent in both the underpinning knowledge and the practical skills.

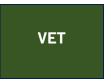
### Credit Transfer (CT)

If you have completed past studies in areas related to the qualification you plan to enrol in you may be eligible for credit transfer. You will need to provide a Statement of Attainment matching the unit of competency you are seeking credit for.

## Units (10 Core units plus 5 Electives units)

Unit Code	Unit Title	
CHCDIV001	Work with diverse people	Core
CHCEDS033	Meet legal and ethical obligations in an education support environment	Core
CHCEDS034	Contribute to the planning and implementation of educational programs	Core
CHCEDS035	Contribute to student education in all developmental domains	Core
CHCEDS036	Support the development of literacy and oral language skills	Core
CHCEDS037	Support the development of numeracy skills	Core
CHCEDS060	Work effectively with students and colleagues	Core
CHCEDS059	Contribute to the health, safety and wellbeing of students	Core
CHCEDS057	Support students with additional needs in the classroom environment	Core
CHCEDS061	Support responsible student behaviour	Core
HLTAID0011	Provide Fist Aid	Elective
CHCPRT025	Identify and respond to children and young people at risk	Elective
HLTWHS001	Participate in workplace health and safety	Elective
CHCEDS048	Work with students in need of additional learning support	Elective
CHCEDS041	Set up and sustain learning areas	Elective

# **CUA20220 CERTIFICATE II IN CREATIVE INDUSTRIES**



### **OCE - 4 Points**

IVET Institute	RTO Number 40548
Website	lvet.edu.au
Phone	1300 004 838

### **Course details**

This course is offered by IVET and allows students to explore a variety of areas in the arts and creative industries field. The program may be linked to various events such as school productions. Students will develop skills in communication, critical thinking, personal management and multimedia skills.

The pathways post completion of the Certificate II in Creative Industries include the Certificate III in Screen and Media or the Certificate III in Visual Arts.

Student Selection:	Sound comprehension skills and verbal communication skills are required to address the requirements of assessment.		
Student Intake:	January 2025 - December 2026		
Delivery Mode:	Classroom		
Course Delivery and Overview:	IVET delivers great content that is applicable to life, employment, and further study.  A nationally recognised and accredited qualification that contributes up to 4 credits towards the QCE.  Improves chances of employment post school and/or university		
Course Duration:	Minimum of 4 semesters (Year 11 – 12)		
Course Fees:	This course is a Fee for Service (FFS).  Term: \$75 per term across 8 Terms.  Fees will be charged per term on the school fees account.		





## CUA20220 Certificate II in Creative Industries

### Qualification description

This qualification reflects the role of individuals with the skills and knowledge to perform in a range of varied activities in the creative industries where there is a defined range of contexts. This program can be specialised or broad depending upon the needs of the students and structures of the school.

It applies to work in different work environments that include entertainment customer service, staging, television and radio production, broadcasting production, lighting and sound, theatre, scenery and set construction, screen and media, and film production. Individuals complete tasks with limited complexity and with required actions clearly defined.

Refer to training.gov.au for specific information about the qualification.

#### Entry requirements

There are no entry requirements for this qualification. At enrolment students will need to provide their Unique Student Identifier (usi.gov.au) and complete an LLN test to determine suitability and any support needs.

### **Duration and location**

This is a <u>2 year</u> course delivered in years 11 and 12 on site with qualified school staff via a third party arrangement with IVET Institute.

### Course Units

Students must successfully complete all 10 units of competency (3 core units plus 7 <u>elective</u>\* units) to attain this qualification.

Unit code	Title
CUAIND211	Develop and apply creative arts industry knowledge
CUAWHS312	Apply work health and safety practices
BSBTWK201	Work effectively with others
CUADES201*	Follow a design process
CUAACD201*	Develop drawing skills to communicate ideas
CUAFOH211*	Undertake routine front of house duties
CUAFOH212*	Usher patrons
CUASOU211*	Develop basic audio skills and knowledge
ICTWEB201*	Use social media tools for collaboration and engagement
CHCDIV001*	Work with diverse people

### Delivery modes

A range of delivery modes will be used during the teaching and learning of this qualification.

These include:

- face-to-face instruction
- practicals and scenarios
- · online training

#### Fees

The total Fee for Service cost is \$600. (\$75 per term over 8 terms)

#### Subject Type

VET Qualification

#### OCF Points

Maximum of 4 credits.

### Assessment

Assessment is competency based. Assessment techniques include but not limited to:

- · observations
- · folios of work
- · questionnaires
- written and practical tasks

### Pathways

Potential options may include:

- entry level employment within the creative industry
- Certificate III certifications (Screen and Media, Visual Arts, Design Fundamentals)
- Diplomas (Screen and Media, Visual Arts)
- Bachelor degrees (Digital Media, Creative Industries)

### Obligation

Students will be provided with every opportunity to complete the qualification. Employment is not guaranteed upon completion. Students deemed competent in all units of competency will be awarded the qualification and a record of results by IVET Institute Pty Ltd. Students who achieve at least one unit of competency (but not the full qualification) will receive a Statement of Attainment.

ivet.edu.au 1300 004 838 admin@ivet.edu.au

# ICT30120 CERTIFICATE III IN INFORMATION TECHNOLOGY



### **OCE - 8 Points**

IVET Institute	RTO Number 40548
Website	lvet.edu.au
Phone	1300 004 838

## **Course details**

This course is offered by IVET and develops a broad set of fundamental skills such as introductory level programming techniques; IP ethics; diagnostic testing and client service. The program is suitable for serious IT enthusiasts and forms the base knowledge and skills to pursue a career or further study in specialist fields such as software engineering, gaming, coding, programming, technical support, data management, network management, information security and more.

Student Selection:	Sound comprehension skills and verbal communication skills are required to address the requirements of assessment.		
Student Intake:	January 2025 – December 2026		
Delivery Mode:	Classroom		
Course Delivery and Overview:	A nationally recognised and accredited qualification that contributes up to 8 credits towards the QCE. It can also contribute to the ATAR.  A completed Certificate III can provide direct entry to university.  Improves chances of employment post school and/or university		
Course Duration:	Minimum of 4 semesters (Year 11 – 12)		
Course Fees:	This course is a Fee for Service (FFS).  Term: \$85.00 per term across 8 Terms.  Fees will be charged per term on the school fees account.		



# ICT30120 Certificate III in Information Technology

### Qualification description

The Certificate III in Information Technology program develops a broad set of fundamental skills as such as introductory-level programming techniques, IP ethics and privacy of information, diagnostic testing and client service.

The program is suitable for serious IT enthusiasts and affords meaningful insights into some of the more common specialisations so that participants can either use this base knowledge and skills to pursue a career or further study in specialist fields; software engineering, gaming, coding, programming, technical support, data management, network management, information security and more.

Refer to training.gov.au for specific information about the qualification.

#### Entry requirements

There are no entry requirements for this qualification. At enrolment students will need to provide their Unique Student Identifier (usi.gov.au) and complete an LLN test to determine suitability and any support needs.

### **Duration and location**

This is a <u>2 year</u> course delivered in years 11 and 12 on site with qualified school staff via a third party arrangement with IVET Institute.

### Course Units

Students must successfully complete all 12 units of competency (6 core units plus 6 elective\* units) to attain this qualification.

Unit code	Title	
BSBXTW301	Work in a team	
BSBCRT301	Develop and extend critical and creative thinking skills	
ICTSAS305	Provide ICT advice to clients	
BSBXCS303	Securely manage personally identifiable information and workplace information	
ICTPRG302	Apply introductory programming techniques	
ICTICT313	Identify IP, ethics and privacy policies in ICT environments	
CUAANM301	Create 2D digital animations*	
ICTSAS311	Maintain computer hardware*	
ICTSAS308	Run standard diagnostic tests*	
ICTWEB304	Build simple web pages*	
ICTWEB306	Develop web presence using social media*	
BSBXCS301	Protect own personal online profile from cyber security threats*	

### Delivery modes

A range of delivery modes will be used during the teaching and learning of this qualification.

These include:

- · face-to-face instruction
- · practicals and scenarios
- · online training

#### Fees

The total Fee for Service cost is \$680. (\$85 per term – across 8 terms).

### Subject Type

VET Qualification

#### **OCE Points**

Maximum of 8 credits. May contribute towards ATAR.

### Assessment

Assessment is competency based. Assessment techniques include but not limited to:

- observations
- folios of work
- questionnaires
- written and practical tasks

### Pathways

Potential options may include:

- entry level employment within the IT and Support Service industries
- Certificate IV Information Technology; Certificate IV in Cyber Security
- Diploma qualifications (Information Technology)
- Bachelor Degrees (Information Technology)

### Obligation

Students will be provided with every opportunity to complete the qualification. Employment is not guaranteed upon completion. Students deemed competent in all units of competency will be awarded the qualification and a record of results by IVET Institute Pty Ltd. Students who achieve at least one unit of competency (but not the full qualification) will receive a Statement of Attainment.

ivet.edu.au 1300 004 838 admin@ivet.edu.au

# 10971NAT CERTIFICATE IV IN JUSTICE STUDIES



### **OCE - 8 Points**

Unity College	RTO Number 32123
Website	www.uc.qld.edu.au
Phone	07 5490 5777

### Course details

Certificate IV in Justice Studies is an accredited course. The Certificate IV in Justice Studies is designed by justice professionals for people who would like to achieve employment in the criminal justice system and wish to develop a deeper understanding of the justice system.

Aims - The Certificate IV in Justice Studies course is designed to:

- 1. provide students with a broad understanding of the justice system
- 2. develop the personal skills and knowledge which underpin employment in the justice system.

Student Selection:	Academic - There are no formal entry requirements for this course. It is recommended that students have a pass in Year 10 English to demonstrate sufficient spoken and written comprehension to successfully complete all study and assessment requirements. Attitude - students need to demonstrate independent learning skills.
Student Intake:	January 2025 – December 2026
Delivery Mode:	Classroom
Course Delivery and Overview:	Content is delivered in a classroom environment through Legal Studies/Certificate IV Justice Studies classes or via an online plus face-to face option. Course content provided by the trainer and assessor. This can be in the format of online reading and activities, whole day workshops, 3 x compulsory after school workshops with industry professionals.  Technology required: access to the internet.
Course Duration:	2 years (2025 - 2026)
Course Fees:	This course is a Fee for Service (FFS).  \$750.00 up front fee.  Refund Policy: Refund for students exiting a certificate course is on prorata basis related to the unit/s of competency covered (less a \$50.00 administration fee). Students must have evidence of the reason/s why exit from the course is being sought (e.g. a medical certificate or show extreme personal hardship). Applications for refund are made to the Unity College Principal and are at the discretion of the Principal. This information is correct as at the time of printing.







# CERTIFICATE IV in Justice Studies (10971NAT)

(RTO - Unity College - 32123)

Certificate IV in	Justice Studies	I	Duration:	2 years
Qualification description:	Certificate IV in Justice Studies is an accredited course. The Certificate IV in Justice Studies is designed by justice professionals for people who would like to achieve employment in the criminal justice system and wish to develop a deeper understanding of the justice system.  Aims: The Certificate IV in Justice Studies course is designed to  provide students with a broad understanding of the justice system  develop the personal skills and knowledge which underpin employment in the justice system.  Academic - There are no formal entry requirements for this course. It is recommended that students have a pass in Year 10 English to demonstrate sufficient			
requirements:	spoken and written co assessment requirent Attitude – students no Students may be req support needs.	omprehension to success nents. eed to demonstrate indep uired to undertake an LL	sfully complete all s pendent learning sk N test to determine	study and cills s suitability and any
Qualification packaging rules:	completed.	ite, 10 units of competen		-
Units of Competency delivered:	2. NAT1097100; 3. NAT1097100; 4. BSBXCM401 5. PSPREG033 6. BSBLEG421; 7. BSBPEF402 ; 8. BSBLEG523; 9. PSPREG010 10. BSBLDR414	1 Provide information and re 2 Prepare documentation for 3 Analyse social justice issue Apply communication strate Apply Regulatory Powers Apply understanding of the Develop personal work prior Apply legal principles in tort Prepare a brief of evidence Lead team effectiveness or information through interview	or court proceedings ues egies in the workplac Australian Legal Sys rities I law matters	e
Learning experiences:	Content is delivered in Justice Studies cl content is provided reading and activities	in a classroom environm asses or via an online pl by the trainer and asses s, video/face-to-face wor d: access to the interne	nent through Legal lus face-to face/Zo sor. This can be in kshops.	om meetings. Course
Assessment:	This process allows a that integrates a rang Written projects, Onli	g towards competency wi a student's competency to be of competencies. Evi ne quizzes, Observation	o be assessed in a dence is gathered t of skills, Oral and t	holistic approach through the following; written questions.
Pathways:	employment or furthe police service, justice customs service, sec	Justice Studies is reccomer study opportunites in justice related occupations, concurity industry and private	ustice and law relat rrective services, co e investigations.	ed fields such as the
Course Costs:		rrent at 30th September 2		
Further information	related to the unit/s o Students must have of sought (e.g. a medical	nd for students exiting a of competency covered (le evidence of the reason/s at certificate or show extrement to the Unity College Prince	ess a \$50.00 admir why exit from the d eme personal hard	nistration fee). course is being ship). Applications

# **ShApe Your Tomorrow**