



NATIONALLY RECOGNISED
TRAINING

Queensland Curriculum and Assessment Authority

VET Subjects

These subjects contain competency based vocational modules and may include “on the job” training

VET DISCLAIMER

“The school must have certain teachers and equipment to run the courses advertised in this section. If the school loses access to these resources, the school will attempt to provide students with alternative opportunities to complete the course and the related qualifications but it may incur a fee. The school retains the right to cancel the vocational component of the course if it is unable to meet requirements. Late enrolment in a VET course means that a training and assessment agreement is for the negotiated package of units, which will lead to a statement of attainment.”

‘Information correct at time of publication but subject to change’

BSB20115 Certificate II in Business

Code:	VBS
RTO Details:	Burnside State High School 30245
Description:	This is a Nationally Recognised Vocational Education and Training qualification. This qualification reflects the role of individuals in a variety of junior administrative positions who perform a range of mainly routine tasks using limited practical skills and fundamental operational knowledge in a defined context. Individuals in these roles generally work under direct supervision.
Prerequisites:	Nil, however a sound level of achievement (C) or higher in Year 10 Business and English would be an advantage. Certificate I in Business would also be advantageous.
Work Placement:	Optional
Learning Experiences:	<p>Students will study a range of competencies for this certificate. The successful completion of 12 competencies will see the awarding of the certificate.</p> <p>Competencies studied will come from the following available competencies but will be determined by current business industry focus:</p> <ul style="list-style-type: none"> • BSBCMM201 (E) Communicate in the workplace • BSBIND201 (E) Work effectively in a business environment • BSBINM201 (E) Process and maintain workplace information • BSBITU102 (E) Develop keyboard skills • BSBITU201 (E) Produce simple word processed documents • BSBITU202 (E) Create and use spreadsheets • BSBITU203 (E) Communicate electronically • BSBSUS201 (E) Participate in environmentally sustainable work practices • BSBWHS201 (C) Contribute to health and safety of self and others • BSBWOR202 (E) Organise and complete daily work activities • BSBWOR203 (E) Work effectively with others • BSBWOR204 (E) Use business technology
Assessment:	<p>The program will be delivered mainly through class-based tasks that will simulate a business environment. The school will ensure learners have every reasonable opportunity to complete their training program.</p> <p>A range of teaching and learning strategies will be used to deliver the competencies. These may include:</p> <ul style="list-style-type: none"> • Practical tasks • Activities in simulated work environments • Conducting research - ranging from small class activities to a major research activity using computers and other technologies
Career Pathways:	This course is designed for students seeking pathways to further education or careers such as an Information Desk Clerk, Receptionist and Data Entry Operator. This qualification reflects the role of individuals in a variety of junior administrative positions.

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MEM20413 Certificate II in Engineering Pathways

Code:	BDE
RTO Details:	Blue Dog Training Pty Ltd 31193
Description:	<p>The aim of this course is:</p> <ul style="list-style-type: none"> • To provide initial training for prospective employees in the Engineering (Manufacturing) Industry • Provide students with a body of knowledge that is fundamental to an understanding of the broad range of technological experiences that can be built upon to keep pace with changing technology in the Engineering Industry • Equip students with practical skills that can be carried into various facets of the Engineering Industry • Promote safety awareness in all facets of the course • Enhance students' knowledge and use of machinery and tools <p>The emphasis is on skill development, knowledge and the application of the knowledge in a practical situation.</p> <p>Certificate II in Engineering is coordinated by an external Registered Training Organisation (RTO), Blue Dog Training PTY LTD.</p>
Prerequisites:	Year 10 Engineering Studies would be an advantage but is not necessary.
Work Placement:	Not required
Learning Experiences:	<p>Students will study a range of competencies for this certificate. The successful completion of 12 competencies will see the awarding of the certificate.</p> <ul style="list-style-type: none"> • MEM13014A (C) Apply principles of occupational health and safety in the work environment • MEM16008A (E) Interact with computing technology • MSAENV272B (C) Participate in environmentally sustainable work practices • MEM18001C (E) Use hand tools • MEMPE005A (C) Develop a career plan for the engineering and manufacturing industry • MEMPE002A (E) Use electric welding machines • MEMPE006A (C) Undertake a basic engineering project • MEM18002B (E) Use power tools/hand held operations • MEM16006A (E) Organise and communicate information • MEMPE003A (E) Use oxy-acetylene and soldering equipment • MSAPMSUP106A (E) Work in a team • MEMPE001A (E) Use engineering workshop machines
Assessment:	<p>Each term students are required to complete practical tasks combined with online learning modules related to specific tasks. These tasks are all approved by Blue Dog Training and must be completed to gain certificate.</p> <ul style="list-style-type: none"> • Practical Exercises/Projects • Online Learning Modules
Career Pathways:	<p>In this subject, students have the opportunity to undertake tasks in the area of Engineering which will lead into various occupations in the metal trades and manufacturing industries e.g. fitting and turning, boiler making, machining and automotive industries.</p>

SIT20316 Certificate II in Hospitality

Code:	VHY
RTO Details:	Smart Skill 5710
Description:	<p>Certificate II in Hospitality is a nationally recognised qualification that complies with the Australian Qualification Framework.</p> <p>This qualification reflects the role of individuals working front of house in hospitality venues, preparing and serving food and beverages to customers.</p>
Prerequisites:	<p>There are no entry requirements for this qualification.</p> <p>The program is designed for those students who have the desire and work ethic to pursue an employment outcome in the Hospitality Industry (Front of House).</p>
Work Placement:	Mandatory training requirement
Learning Experiences:	<p>Over the two year course students will have the opportunity to participate practical activities at an industry level.</p> <p>There are 12 competencies in total to complete (6 core units, 6 elective units). The following competencies will be integrated across the two year course and will not be taught as discrete units. These competencies are highly practical and students must be able to demonstrate practically that they are competent in these modules.</p> <ul style="list-style-type: none"> • BSBWOR203 (C) Work effectively with others • SITHFAB002 (E) Provide responsible service of alcohol • SITHFAB004 (E) Prepare and serve non-alcoholic beverages • SITHFAB005 (E) Prepare and serve espresso coffee • SITHFAB007 (E) Serve food and beverage • SITHIND002 (C) Source and use information on the hospitality industry • SITHIND003 (C) Use hospitality skills effectively • SITXCCS003 (C) Interact with customers • SITXCOM002 (C) Show social and cultural sensitivity • SITXFSA001 (E) Use hygienic practices for food safety • SITXWHS001 (C) Participate in safe work practices • SITHCCC002 (E) Prepare and present simple dishes
Assessment:	<p>Assessment may include:</p> <ul style="list-style-type: none"> • Practical performance – individual and team work activities • Excursion reports • Verbal or written questioning checklist • Industry Placement for a minimum of 12 shifts (mandatory) • Report from workplace supervisor
Career Pathways:	<p>This course will assist students to gain employment in food and beverage careers in the Hospitality Industry, focussing on front of house positions such as waitressing, restaurant management, bar service, coffee making.</p>

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SIT20416 Certificate II in Kitchen Operations

Code:	VHT
RTO Details:	TAFE Queensland 0275
Description:	<p>Certificate II in Kitchen Operations is a nationally recognised qualification that complies with the Australian Qualification Framework.</p> <p>This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills.</p>
Prerequisites:	<p>There are no entry requirements for this qualification.</p> <p>Located on the grounds of Maroochydore State High School, the Coastal Cookery Centre was developed out of a partnership between Burnside SHS, Maroochydore SHS, Nambour SHS, local industry and organisations to train high quality students in the field of commercial cookery. The program is designed for those students who have the desire and work ethic to pursue an employment outcome in the Hospitality Industry (Back of House).</p> <p>At the Coastal Cookery Trade Training Centre, you can choose to do the Certificate II in Kitchen Operations as a School Based Traineeship or as a Senior Phase of Learning subject. Commitment to completion of this Certificate II involves the completion of 12 service periods in the Trade Training Centre and/or workplace.</p>
Learning Experiences:	<ul style="list-style-type: none"> • BSBWOR203 (C) Work effectively with others • SITHCCC001 (C) Use food preparation equipment • SITHCCC005 (C) Prepare dishes using basic methods of cookery • SITHCCC011 (C) Use cookery skills effectively • SITHKOP001 (C) Clean kitchen premises and equipment • SITXFSA001 (C) Use hygienic practices for food safety • SITXINV002 (C) Maintain the quality of perishable items • SITXWHS001 (C) Participate in safe work practices • TLIEI005 (E) Carry out basic workplace calculations • SITHCCC002 (E) Prepare and present simple dishes • SITHCCC003 (E) Prepare and present sandwiches • SITHCCC006 (E) Prepare appetisers and salads • BSBSUS201 (E) Participate in environmentally sustainable work practices
Assessment:	<p>Assessment is competency based and therefore no levels of achievement are awarded. Evidence gathering for this qualification is continuous and units of competency have been clustered into groups and assessed this way.</p> <p>Evidence gathering methods include:</p> <ul style="list-style-type: none"> • Direct observation checklist • Product resulting from an activity • Direct verbal or written questioning checklist • Reports from workplace supervisor
Career Pathways:	<p>This qualification provides a pathway to work in kitchen operations in organisation such as restaurants, hotels, catering operations, clubs, pubs, cafes, coffee shops and institution such as aged care facilities and hospitals.</p>

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CUA30915 Certificate III in Music Industry

Code:	VMC
RTO Details:	Burnside State High School 30245
Description:	The course is studied over a period of four (4) semesters in years 11 and 12. Students will be supplied with a student study guide and assessment outline giving details of all assessment items and lessons.
Prerequisites:	A sound achievement (C) or higher in Year 10 Music. Students must also be able to play an instrument to performance level.
Work Placement:	Not required
Learning Experiences:	<p>Music has attributes that help students gain many skills in their creative, academic and social development. This course allows students to develop a multiplicity of skills through the following experiences:</p> <ul style="list-style-type: none"> • Learning and developing skills on a musical instrument • Developing and updating knowledge related to the contemporary music industry • Communicating and expressing musical ideas through song writing • Learning and developing performance skills • Developing safety awareness in the music industry • Expanding musical knowledge through listening • Recording own songs/compositions onto CD • Studying career opportunities in music • Developing and promoting their own image • Appreciating the relationship between music and technology <p>Units covered in the course are:</p> <ul style="list-style-type: none"> • BSBWHS201 (C) Contribute to health and safety of self and others • CUACMP301 (C) Implement copyright arrangements • CUAIND303 (C) Work effectively in the music industry • CUAMCP301 (E) Compose simple songs or musical pieces • CUAMCP303 (E) Develop simple musical pieces using electronic media • CUAMPF202 (E) Incorporate music technology into performance • CUAMPF203 (E) Develop ensemble skills for playing or singing music • CUAMPF301 (E) Develop technical skills in performance • CUAMPF302 (E) Prepare for performances • CUAMPF303 (E) Contribute to backup accompaniment • CUAMPF304 (E) Make a music demo • CUAMLT302 (C) Apply knowledge of style and genre to music industry practice
Assessment:	<p>Assessment for the course is outlined in the student study guide and assessment outline booklet. Methods of assessment will vary with each module and may include:</p> <ul style="list-style-type: none"> • Practical assignments • Formal tests • Written assignments • Homework tasks • Oral presentations • Online tests • Log book • Performances • Recordings <p>N.B. If a student joins the course after it has commenced they will only be partly credited.</p>
Career Pathways:	Composer, performer, classroom music teacher, private instrumental teacher, sound engineer (live sound), studio engineer, artistic administrator, music journalist, musicologist.

SIT20116 Certificate II in Tourism

Code:	VTM
RTO Details:	Burnside State High School 30245
Description:	<p>This qualification provides a pathway to work in many tourism and travel industry sectors and for a diversity of employers including retail travel agencies, tour wholesalers, tour operators, attractions, cultural and heritage sites and any small tourism business requiring multi-skilled employees.</p> <p>Work could be undertaken in an office environment where the planning of tourism and travel products and services takes place, in the field where products are delivered, or a combination of both.</p> <p>This qualification reflects the role of individuals who use a defined and limited range of operational skills. They are involved in mainly routine and repetitive tasks using practical skills and basic industry knowledge. They work under direct supervision.</p>
Prerequisites:	A sound achievement (C) in Year 10 English and Business Studies would be an advantage. Students will have to attend field trips/excursions that will involve assessment. These excursions occur each year and will be an additional cost above the subject fee for each trip.
Work Placement:	Mandatory training requirement
Learning Experiences:	<p>Students will study a range of competencies for this certificate, with the successful completion of 11 competencies will see the awarding of the certificate.</p> <p>Competencies studied will come from the following available competencies as determined by the current teacher:</p> <ul style="list-style-type: none"> • SITTIND001 (C) Source and use information on the tourism and travel industry • SITXWHS001 (C) Participate in safe work practices • SITXCCS003 (C) Interact with customers • SITXCCS001 (E) Provide customer information and assistance • SITTTSL302 (C) Provide advice on Australian destinations • SITXCOM002 (E) Show social and cultural sensitivity • SITXCOM001 (E) Source and present information • SITXCCS002 (E) Provide visitor information • BSBSUS201 (E) Participate in environmentally sustainable practices • SITHFAB002 (E) Provide responsible service of alcohol • BSBCMM201 (E) Communicate in the workplace • BSBITU201 (E) Produce simple word processed documents • BSBITU203 (E) Communicate electronically <p>Note: as Tourism industry is diverse, competencies delivered may change or be adjusted to suit this.</p> <p>Student must attend work placement in both year 11 and 12. The number of days required is determined by the competencies studied; but a minimum of 5 days is expected.</p>
Assessment:	<p>Assessment may include:</p> <ul style="list-style-type: none"> • Product/portfolios/written assessment • Case studies • Observations with checklists • Questioning/role plays
Career Pathways:	This qualification can provide pathways to tourism and travel industry sectors including work in retail travel agencies, office assistant for a small tour operator, retail assistant or ride attendant in an attraction, office assistant in a range of tourism or travel related businesses.

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