



# **Vocational Education and Training (VET)**

## **Subject Information**

**2019/2020**

## CPC10111 Certificate I in Construction

### VET CERTIFICATE

### DESCRIPTION

This qualification is designed for people seeking a pathway into the building industry via apprenticeships and traineeships. It provides an introduction to the construction industry, its culture, occupations, job roles and workplace expectations. The units of competency cover essential work 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.

The qualification is suited to VET in Schools programs or learners with no previous connection to the construction industry or relevant employment history. There are no specific job outcomes to this qualification, but the skills achieved will assist in successfully undertaking a Certificate II pre-vocational program or job outcome qualification, or will facilitate entry into an Australian Apprenticeship.

The unit CPCCOHS1001A Work safely in the construction industry is designed to meet OHS regulatory authority requirements for OHS induction and must be achieved before access to any building and construction work site.

The construction industry strongly affirms that training and assessment leading to recognition of skills must be undertaken in a real or very closely simulated workplace environment and this qualification requires all units of competency to be delivered in this context. A substantial period of work placement is recommended to ensure the unit outcomes are met.

### PATHWAYS INFORMATION

There are no specific job outcomes to this qualification, but the skills achieved will assist in successfully undertaking a Certificate II pre-vocational program or job outcome qualification or will facilitate entry into a Australian Apprenticeship.

### ENTRY REQUIREMENTS

There are no entry requirements, however students must create and provide a USI.

### PACKAGING RULES

11 units of competency:  
8 core units  
3 elective units

Students who are deemed competent in all 11 units of competency will be awarded a qualification and a record of results.

Students who achieve at least one unit of competency (but not the full qualification) will receive a Statement of Attainment.

### DURATION

The expected duration for this course is two (2) years. Completion time for a CPC10111 Certificate I in Construction is 4 semesters/220 hours. This training package, assessment and training will be conducted at the College during regular hours and through work experience.

## ORGANISATION

The program will be delivered through class based projects and simulated work environments. Theory training and assessment will be delivered online and will incur a cost of approximately \$132.00 per year payable before the commencement of the course. Most of this online training will be completed as homework. Students will also be required to complete the Construction Industry White Card at a cost of approximately \$50.00.

## THIRD-PARTY AGREEMENT

Training resources and knowledge assessment for this course are supplied through a Third-Party Agreement with Skill360 (RTO Code: 1607) and the Construction White Card is delivered and assessed through Skill360 (RTO Code: 1607).

## SUPPORT SERVICES

Reasonable adjustments can be made to assessment tools. Please discuss this with your VET Trainer and Assessor.

## MODES OF ASSESSMENT

Assessment in this course is competency-based and includes; practical tasks, completion of safety induction checklists and online assessment.

*The school will ensure learners have every reasonable opportunity to complete their training program.*

## CPC10111 Certificate I in Construction

### VET CERTIFICATE

### Units of Competency

Unit Code	Unit Title	Essential
CPCCCM1012A	Work effectively and sustainably in the construction industry	Core
CPCCCM1013A	Plan and organise work	Core
CPCCCM1014A	Conduct workplace communication	Core
CPCCCM2001A	Read and interpret plans and specifications	Core
CPCCCM2005B	Use construction tools and equipment	Core
CPCCOHS1001A	Work safely in the construction industry	Core
CPCCOHS2001A	Apply OHS requirements, policies and procedures in the construction industry	Core
CPCCVE1011A	Undertake a basic construction project	Core
CPCCCM1011A	Undertake basic estimation and costing	Elective
CPCCCM1015A	Carry out measurements and calculations	Elective
CPCCCM2006B	Apply basic levelling procedures	Elective

**Note:** Students will undertake White Card Training (CPCCWHS1001) Prepare to work safely in the construction industry. This separate unit of competency will be delivered by an external Registered Training Organisation (RTO) selected at the College's discretion.

## MEM20413 Certificate II in Engineering Pathways

### VET CERTIFICATE

### DESCRIPTION

This qualification applies to a learning and assessment environment where access to structured on-the-job learning in a workplace may not be available. This qualification is only for delivery in learning institutions.

The qualification is intended for people interested in exposure to an engineering or related working environment with a view to entering into employment in that area. This qualification will equip graduates with knowledge and skills which will enhance their prospects of employment in an engineering or related working environment.

### PATHWAYS INFORMATION

This qualification will be typically accessed by direct entry. This qualification delivers broad-based underpinning skills and knowledge in a range of engineering and manufacturing tasks which will enhance the graduate's entry-level employment prospects for apprenticeships, traineeships or general employment in an engineering-related workplace.

### ENTRY REQUIREMENTS

There are no entry requirements, however students must create and provide a USI.

### PACKAGING RULES

12 units of competency:  
A minimum of 7 Group A electives  
A maximum of 1 Group B elective

Students who are deemed competent in all 11 units of competency will be awarded a qualification and a record of results.

Students who achieve at least one unit of competency (but not the full qualification) will receive a Statement of Attainment.

### DURATION

The expected duration for this course is two (2) years. Completion time for a MEM20413 Certificate II in Engineering Pathways is 4 semesters/220 hours. With this training package, assessment and training will be conducted at the College during regular hours and through work experience.

### ORGANISATION

The program will be delivered through class based projects and simulated work environments. Theory training and assessment will be delivered online and will incur a cost of approximately \$132.00 per year payable before the commencement of the course. Most of this online training will be completed as homework. Students will also be required to complete the Construction Industry White Card at a cost of approximately \$50.00.

## **THIRD-PARTY AGREEMENT**

Training resources and knowledge assessment for this course are supplied through a Third-Party Agreement with Skill360 (RTO Code: 1607) and the Construction White Card is delivered and assessed through Skill360 (RTO Code: 1607).

## **SUPPORT SERVICES**

Reasonable adjustments can be made to assessment tools. Please discuss this with your VET Trainer and Assessor.

## **MODES OF ASSESSMENT**

Assessment in this course is competency-based and includes; practical tasks, completion of safety induction checklists and online assessment.

*The school will ensure learners have every reasonable opportunity to complete their training program.*

## MEM20413 Certificate II in Engineering Pathways

### VET CERTIFICATE

### Units of Competency

Unit Code	Unit Title	Essential
MEM13014A	Apply principles of Occupational Health and Safety in the work environment	Core
MSMENV272	Participate in environmentally sustainable work practices	Core
MEMPE005A	Develop a career plan for the engineering and manufacturing industry	Core
MEMPE006A	Undertake a basic engineering project	Core
MEM16006A	Organise and communicate information	Elective
MEMPE003A	Use oxy-acetylene and soldering equipment	Elective
MEMPE002A	Use electric welding machines	Elective
MEMPE001A	Use engineering workshop machines	Elective
MEM16008A	Interact with computing technology	Elective
MEM18001C	Use hand tools	Elective
MEM18002B	Use power tools/hand held operations	Elective
MSMSUP106	Work in a team	Elective

## SIT20416 Certificate II in Kitchen Operations

### VET CERTIFICATE

### DESCRIPTION

Hospitality can be one of the most interesting and challenging industries to work in and offers a wide range of job and career opportunities, not only in Australia but world-wide. Whether you work as a food and beverage attendant at a café, a housekeeping attendant at a beach resort, or head chef at an award winning fine dining restaurant, there is always an atmosphere of fun and a sense of achievement, not to mention the opportunity to make long-lasting friendships.

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.

### PATHWAYS INFORMATION

This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools. Possible job titles include: breakfast cook; catering assistant; fast food cook; sandwich hand; takeaway cook.

### ENTRY REQUIREMENTS

There are no entry requirements, however students must create and provide a USI.

### PACKAGING RULES

13 units of competency:  
8 core units  
5 elective units

Students who are deemed competent in all 13 units of competency will be awarded a qualification and a record of results.

Students who achieve at least one unit of competency (but not the full qualification) will receive a Statement of Attainment.

### DURATION

The expected duration for this course is two (2) years. Completion time for a SIT20416 Certificate II in Kitchen Operations is 4 semesters/220 hours. The training and assessment leading to recognition of skills will be undertaken in a real (work placement) as well as simulated workplace environment.

### ORGANISATION

Students will attend classes for 4 periods a week. A range of teaching and learning strategies will be used to deliver the competencies.

These include:  
practical tasks  
group work  
activities in simulated work environments



## **COURSE REQUIREMENTS**

Students are required to prepare and serve menu items for a minimum of twelve (12) complete service periods. Therefore, they must be available to work outside of normal class hours for these events.

## **SUPPORT SERVICES**

Reasonable adjustments can be made to assessment tools. Please discuss this with your VET Trainer and Assessor.

## **MODES OF ASSESSMENT**

Assessment in this course is competency-based and includes; practical tasks, completion of safety induction checklists and online assessment.

*The school will ensure learners have every reasonable opportunity to complete their training program.*

## SIT20416 Certificate II in Kitchen Operations

### VET CERTIFICATE

#### UNITS OF COMPETENCY

Item	Description	Essential
BSBWOR203	Work effectively with others	Core
SITHCCC001	Use food preparation equipment	Core
SITHCCC005	Prepare dishes using basic methods of cookery	Core
SITHCCC011	Use cookery skills effectively	Core
SITHKOP001	Clean kitchen premises and equipment	Core
SITXFSA001	Use hygienic practices for food safety	Core
SITXINV002	Maintain the quality of perishable items	Core
SITXWHS001	Participate in safe work practices	Core
SITHCCC002	Prepare and present simple dishes	Elective
SITHCCC003	Prepare and present sandwiches	Elective
SITHCCC006	Prepare appetisers and salads	Elective
SITHFAB005	Prepare and serve espresso coffee	Elective
SITHFAB007	Serve food and beverage	Elective

## SIS30315 Certificate III in Fitness

### VET CERTIFICATE

## DESCRIPTION

Binnacle's Certificate III in Fitness 'Fitness in Schools' program is offered as a senior subject where students deliver a range of fitness programs and services to clients within their school community. Graduates will be competent in a range of essential skills – such as undertaking client health assessments, planning and delivering fitness programs, and conducting group fitness sessions in indoor and outdoor fitness settings, including with older adult clients.

This program also includes First Aid qualification and CPR certificate; *plus* optional sport-specific coach/official accreditation.

## PATHWAYS INFORMATION

The Certificate III in Fitness will predominantly be used by students seeking to enter the fitness industry and/or as an alternative entry into University. For example: Exercise Physiologist; Teacher – Physical Education; Sport Scientist. Direct pathway into Certificate IV in Fitness (Personal Trainer) with [Australian Institute of Personal Trainers \(AAPT\)](#). Nationally recognised qualification – SIS30315 Certificate III in Fitness (8 Credits - Core).

## ORGANISATION

Program delivery will combine both class-based tasks and practical components in a real gym environment at the school. This involves the delivery of a range of fitness programs to clients within the school community (students, teachers, and staff).

A range of teaching/learning strategies will be used to deliver the competencies. These include:

- Practical tasks
- Hands-on activities involving participants/clients
- Group work
- Practical experience within the school sporting programs and fitness facility
- Log Book of practical experience

Evidence contributing towards competency will be collected throughout the course. This process allows a student's competency to be assessed in a holistic approach that integrates a range of competencies.

This program involves a mandatory 'outside subject' weekly component as follows:

- TERM 6: 60 minutes per week across a minimum of 5 consecutive weeks – delivering fitness programs and services to an adult client, undertaken at the school gym or an alternate fitness facility sourced by the school.
- TERM 7: A minimum of one session (60 minutes) – delivering a gentle exercise session to an older adult client (age 50+), undertaken at the school gym or an alternate fitness facility sourced by the school.

All other practical experiences have been timetabled within class time. Students will keep a Log Book of these practical experiences (approximately 40 hours).

Theory training and assessment will be delivered online and will incur a cost of approximately \$290 and is payable before the commencement of the course. Students will also be required to complete Senior First Aid at a cost of approximately \$40.00.

## SIS30315 Certificate III in Fitness

### VET CERTIFICATE

**NOTE:** This program involves a mandatory 'outside subject' weekly component of 90 minutes per week across a minimum of one term of study – delivering fitness programs and services to a variety of clients, including adults.

Item	Description
HLTWHS001	Participate in workplace health and safety
SISXIND001	Work effectively in sport, fitness and recreation environments
SISXIND002	Maintain sport, fitness and recreation industry knowledge
SISXCCS001	Provide quality service
SISSCO101	Develop and update knowledge of coaching practices
SISXFAC001	Maintain equipment for activities
SISSPT303A	Conduct basic warm-up and cool-down programs
SISFFIT004	Incorporate anatomy and physiology principles into fitness programming
SISFFIT011	Instruct approved community fitness programs
BSBRK401	Identify risk and apply risk management processes
SISFFIT001	Provide health screening and fitness orientation
SISFFIT006	Conduct fitness appraisals
SISFFIT003	Instruct fitness programs
SISFFIT005	Provide healthy eating information
SISFFIT002	Recognise and apply exercise considerations for specific populations
SISFFIT014	Instruct exercise to older clients
HLTAID003	Provide first aid

#### **IMPORTANT**

#### **PROGRAM DISCLOSURE STATEMENT (PDS)**

This Subject Outline is to be read in conjunction with Binnacle Training's Program Disclosure Statement (PDS). The PDS sets out the services and training products Binnacle Training provides and those services carried out by the 'Partner School' (i.e. the delivery of training and assessment services). To access Binnacle's PDS, visit: <http://www.binnacletraining.com.au/rto.php> and select 'RTO Files'.

## QUEENSLAND CERTIFICATE OF EDUCATION (QCE)

A course of study in SIS30315 Certificate III in Fitness will contribute **8 credit points** towards the Queensland Certificate of Education.

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## Tertiary Entrance Procedures

### 1. SUBJECT RESULTS

The levels of achievement allocated by subject teachers on the basis of classwork, assignment work and testing.

### 2. CORE SKILLS TEST RESULTS (QCS)

Your personal achievement in multiple choice testing, short response testing and the writing task administered by the Queensland Curriculum & Assessment Authority (QCAA) in September of your senior year.

### 3. OVERALL POSITION

- Your position relative to all other students completing senior and seeking tertiary entrance.
- 1 is the highest position, 25 is the lowest position.
- We provide raw data indicating your rank among fellow students for each subject you study and the Queensland Curriculum & Assessment Authority (QCAA) re-scales this raw data so that statistically valid ranking can be done using averaged re-scaled scores of all students.
- Your Overall Position will be the most important result for your gaining the tertiary place you want (assuming you have studied the pre-requisite subjects for the course you have in mind).
- YOUR PERFORMANCE IN EACH SUBJECT YOU STUDY IS THE SINGLE MOST IMPORTANT FACTOR IN DETERMINING YOUR OVERALL POSITION.

### 4. FIELD POSITIONS

- You may qualify for up to 5 field positions:
  - Field A: Written Expression
  - Field B: Reading, Comprehension and Language Expression
  - Field C: Basic Numeracy
  - Field D: Complex Mathematical Problem Solving
  - Field E: Creative and Practical Arts
- If your Overall Position is one less than the Overall Position necessary to gain entry to a particular course, you might still be selected for that course if you are among the best students who just missed out, as indicated by your Field Position e.g. Overall Position of 8 required for Engineering. You have an Overall Position of 9. QTAC may consider Field Positions "C" and "D" of students like you who miss out, and if so would look at your Field Positions for these two areas, and it might be that they select you because you had very high Field Positions for both these fields.

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## Where to from here?

Read this booklet; consult widely with the relevant people - parents, teachers - think carefully about all that you learn from this process. Consider the subjects you do best and you prefer to do, bearing in mind the advice that comes out of working through the *Senior Education Training Plan (SET)*. If considering tertiary study, make sure any subject pre-requisites for courses you are interested in are checked.

**Disclaimer:** The College must have certain teachers and equipment to run these courses. If the school loses access to those resources, the College will attempt to provide students with alternate opportunities to complete the course and the related qualifications. The College retains the right to cancel the course if it is unable to meet requirements. Information included in this document is correct as at 18 February 2019, certain events may change some of the offerings and the conditions outlined in this publication.

*St Augustine's*  
COLLEGE



Established 1930

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