



VET Courses

VOCATIONAL EDUCATION AND TRAINING (VET)

Vocational education and training (VET) provides pathways for students seeking further education and training, and employment-specific skills.

Students can access VET programs through the college as a Registered Training Organisation (RTO), an external provider who is an RTO e.g. TAFE, or through a school-based apprenticeship or traineeship. School-based apprenticeships and traineeships allow students to undertake paid work with an employer and train towards completing a recognised qualification under a contract of training while completing senior schooling.

In the event that the school RTO is unable to complete delivery of training, the school RTO will, if possible, arrange for agreed training and assessment to be completed through another RTO (fees may be incurred). Prior to the transfer to another RTO, affected students will be formally notified of the arrangements, and an agreement to those arrangements, including any refund of fees, will be obtained.

VETIS FUNDING

The Department of Education and Training's VET investment budget funds VETiS qualifications at certificate I and II levels that have been identified in consultation with industry, and are based on national skills shortages, Queensland Government priorities and other evidence relating to effective training pathways that support employment.

The VET investment budget provides funding for students to complete one VETiS qualification listed on the Queensland Training Subsidies List while at school.

Students are able to undertake any qualification while at school, however students wishing to access the VET investment budget for certificate III qualifications should do so as a SAT.

VETiS funded by the VET investment budget must be fee-free for students. The government determines the level of subsidy available as a public contribution to the cost of the training, and provides the maximum subsidy for VETiS students in most circumstances. It is intended that the level of subsidy for each VETiS qualification should cover the costs associated with participating in the training.

Eligibility for VETiS funding will be discussed prior to a student being enrolled in a VET course.

VET Courses:

- are recorded on the Senior Statement
- can provide credit towards the Queensland Certificate of Education (QCE)

The following pages outline VET courses offered at Innisfail State College in 2024.

ISC SCOPE OF REGISTRATION

RTO 30307

Certificate II in Active Volunteering

Qualification Title	Qualification Code	Release Date	QCE points
Certificate II in Active Volunteering	CHC24015	Release 1 – 06/08/2015	4

This certificate course is embedded in our Applied subject – Social and Community Studies

General Information:

This qualification reflects the role of entry level volunteer workers. At this level, work takes place under direct, regular supervision within clearly defined guidelines. This qualification may be used as a pathway for workforce entry.

Entry Requirements/Pre-requisites:

To achieve this qualification, the student must have completed **at least 20 hours of volunteer work** as detailed in the Assessment Requirements of the units of competency.

Estimated duration of Course: 2 years

Learning and Assessment:

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

- Practical tasks
- Group work
- Simulated workplace environment
- Practical volunteering experience
- Log book of practical experience and third party reports
- Folio of work – knowledge evidence

UNITS OF COMPETENCY:

CHCDIV001 *Work with diverse people*

CHCVOL001 *Be an effective volunteer*

HLTWHS001 *Participate in workplace health and safety*

BSBCMM201 *Apply communication skills*

AHCPGD102 *Support gardening work*

CHCEDS040 *Search and access online information*

FSKNUM015 *Estimate, measure and calculate with routine metric measurements for work*

TOPICS OF STUDY:

TERM 1	TERM 2	TERM 3	TERM 4
Cultural Diversity	Science, Technology, Engineering and Mathematics Outreach	Digital technology skills for work	Inclusive Activities
TERM 5	TERM 6	TERM 7	
Prepare for Work	Volunteering for Work	Consolidation of course	

Fee Information: Nil

Disclaimer Statement:

The information provided here is correct at the time of publication but may be subject to change.

Innisfail State College does not guarantee that:

- A student will successfully complete the qualification or units of competency
- A student will obtain a particular employment outcome
- A qualification or unit of competency can be completed in a manner that does not meet the Standards (clauses 1.1 and 1.2)

RTO Contact Details:

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45 Flying Fish Point Road

INNISFAIL QLD 4860

Phone 4078 0222

<https://innisfailsc.eq.edu.au/>

the.principal@innisfailsc.eq.edu.au

RTO 30307

Certificate II in Skills for Work and Vocational Pathways

Qualification Title	Qualification Code	Release Date	QCE points
Certificate II in Skills for Work and Vocational Pathways	FSK20119	Release 1 – 14/11/2019	4

Entry Requirements/Pre-requisites: Nil

Estimated duration of Course: 2 years

Learning and Assessment:

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

- Practical tasks
- Hands-on activities
- Group work
- Real life application

Units of Competency

- FSKLRG011** Use routine strategies for work-related learning
- FSKNUM014** Calculate with whole numbers and familiar fractions, decimals and percentages for work
- FSKNUM015** Estimate, measure and calculate with routine metric measurements for work
- FSKNUM017** Use familiar and routine maps and plans for work
- FSKLRG010** Use routine strategies for career planning
- FSKWTG008** Complete routine workplace formatted texts
- FSKOCM005** Use oral communication skills for effective workplace presentations
- FSKRDG008** Read and respond to routine information in routine visual and graphic texts
- FSKRDG010** Read and respond to routine workplace information

- TLIF0025** **Follow work health and safety procedures**
- TLIP2032** **Maintain petty cash account**
- TLIK2003** **Apply keyboard skills**
- FSKRDG002** **Read and respond to short and simple workplace signs and symbols**
- FSDDIG002** **Use digital technology for routine and simple workplace tasks**

TOPICS OF STUDY:

TERM 1	TERM 2	TERM 3	TERM 4
Work related learning	Career planning	ICT	Workplace Safety
TERM 5	TERM 6	TERM 7	TERM 8
Delivery and Dispatch	Purchasing and Acquisitions	Accounts and Payroll	Consolidation and 'catch up'

Fee Information – No charge

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Certificate II in Cookery

Qualification Title	Qualification Code	Release Date	QCE points
Certificate II in Cookery	SIT20421	1	4

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

Possible job titles include: Breakfast cook, Catering assistant, Fast food cook, Sandwich hand and Takeaway cook

Entry Requirements/Pre-requisites: Nil

Estimated duration of Course: 2 years

Learning and Assessment:

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

- Practical tasks
- Hands-on activities
- Group work
- Real life application

Units of Competency:

- SITHCCC023** Use food preparation equipment
- SITHCCC027** Prepare dishes using basic methods of cookery
- SITHCCC034** Work effectively in a commercial kitchen – min. 12 complete service periods
- SITHKOP009** Clean kitchen premises and equipment
- SITXFSA005** Use hygienic practices for food safety
- SITXINV006** Receive, store and maintain stock
- SITXWHS005** Participate in safe work practices
- SITHCCC024** Prepare and present simple dishes

- SITHCCC025** *Prepare and present sandwiches*
- SITHCCC026** *Package prepared foodstuffs*
- SITHCCC030** *Prepare vegetable, fruit, eggs and farinaceous dishes*
- SITXCOM007** *Show social and cultural sensitivity*
- SITXCCS011** *Interact with customers*

TOPICS OF STUDY:

TERM 1	TERM 2	TERM 3	TERM 4
Using hygienic practices for food service Using food preparation equipment	Participating in safe work practices Prepare packaged foodstuffs	Prepare and present a range of simple dishes Prepare dishes using basic methods of cookery Working	Clean kitchen premises Prepare vegetable, fruit, eggs and farinaceous dishes.
TERM 5	TERM 6	TERM 7	TERM 8
Prepare and present sandwiches Work effectively in a commercial kitchen	Receive, store and maintain stock	Interact with customers Show social and cultural sensitivity	Café/Restaurant

Fee Information: \$150 per year for ingredients for food either consumed at school by the student or taken home. This fee also covers packaging and other kitchen consumables.

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RTO30307

CERTIFICATE II in FURNITURE MAKING PATHWAYS

Qualification Title	Qualification Code	Release Date	QCE points
Certificate II in Furniture Making Pathways	MSF20522	Release 1 - 08/12/2022	4

General Information:

This certificate delivers broad skills and knowledge in furniture making tasks which will enhance the graduates' entry-level employment prospects for apprenticeships, traineeships or general employment in a furniture manufacturing environment or related workplace.

Entry Requirements/Pre-requisites:

There are no entry requirements for this qualification.

Estimated duration of Course: 2 years

Learning and Assessment:

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

- Practical tasks
- Group work
- Simulated workplace environment
- Folio of work – knowledge evidence

UNITS OF COMPETENCY:

- MSFFP2020 Undertake a basic furniture making project
- MSFFP2017 Develop a career plan for the furnishing industry
- MSFGN2001 Make measurements and calculations
- MSMENV272 Participate in environmentally sustainable work practices

MSMPCI103	Demonstrate care and apply safe practices at work
MSMSUP106	Work in a team
MSFFM2019	Assemble furnishing products
MSFFM2013	Use furniture making hand and power tools
MSFFP2011	Use timber furnishing construction techniques
MSFFP2012	Join furnishing materials
MSFFP2014	Use basic finishing techniques on timber surfaces
MSFGN2004	Produce simple scale drawings by hand

TOPICS OF STUDY

The order in which the units are delivered may vary

SEMESTER 1	SEMESTER 2	SEMESTER 3	SEMESTER 4
Demonstrate care and apply safe practices at work. Undertake a basic furniture making project. Work in a team.	Assemble furnishing products. Use timber furnishing construction techniques. Join furnishing materials. Make Measurements and calculations.	Use furniture making sector hand and power tools. Use basic furnishing techniques on timber surfaces. Produce simple scale drawing by hand.	Participate in environmentally sustainable work practices. Develop a career plan for the furnishing industry.

Fee Information: \$200.00

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RTO30307

CERTIFICATE II in ENGINEERING PATHWAYS

Qualification Title	Qualification Code	Release Date	QCE points
Certificate II in Engineering Pathways	MEM20422	Release 6 - 18/12/2022	4

General Information:

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.

Entry Requirements/Pre-requisites:

There are no entry requirements for this qualification.

Estimated duration of Course: 2 years

Learning and Assessment:

A range of teaching and learning strategies will be used to deliver the competencies.

These include:

- Practical tasks
- Group work
- Simulated workplace environment
- Folio of work - knowledge evidence

UNITS OF COMPETENCY

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
MEM16006	Organise and communicate information
MEM18001	Use hand tools
MEM18002	Use power tools/hand held operations
MEMPE001	Use engineering workshop machines
MEMPE002	Use electric welding machines
MEMPE004	Use fabrication equipment
MEM11011	Undertake manual handling
MSMSUP106	Work in a team

TOPICS OF STUDY

The order in which the units are delivered may vary

SEMESTER 1	SEMESTER 2	SEMESTER 3	SEMESTER 4
MEM13015 Work safely and effectively in manufacturing and engineering	MEM11011 Undertake manual handling	MEM18001 Use hand tools	MEMPE005 Develop a career plan for the engineering and manufacturing industries
MEM16006 - Organise and communicate information	MEMPE006 Undertake a basic engineering project	MEM18002 Use power tools/hand held operations	MEMPE004 Use fabrication equipment
MSMENV272 Participate in environmentally sustainable work practices	MSMSUP106 Work in a team	MEMPE002 Use electric welding machines	
MEMPE001 Use engineering workshop machines			

Fee Information: \$150.00

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**EXTERNAL
RTOs**

2024 EDITION

SIS30321 CERTIFICATE III IN FITNESS + SIS20115 CERTIFICATE II IN SPORT AND RECREATION

Binnacle Training (RTO Code 31319)

HOW DOES IT WORK

This qualification provides a pathway to work as a fitness instructor in settings such as fitness facilities, gyms, and leisure and community centres.

Students gain the entry-level skills required of a Fitness Professional (Group Exercise Instructor or Gym Fitness Instructor).

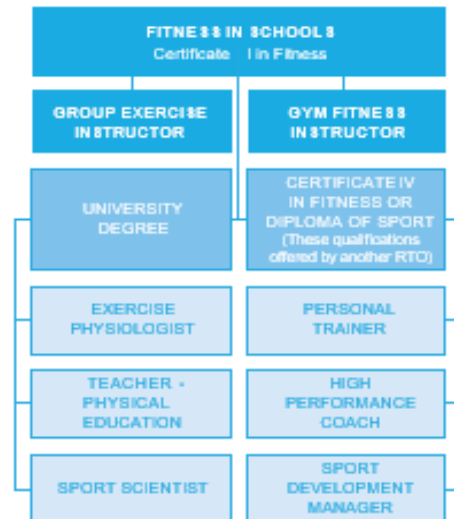
Students facilitate programs within their school community including:

- Community fitness programs
- Strength and conditioning for athletes and teams
- 1-on-1 and group fitness sessions with male adults, female adults and older adult clients

WHAT DO STUDENTS ACHIEVE?

- SIS30321 Certificate III in Fitness (max. 8 QCE Credits)
- Entry qualification: SIS20115 Certificate II in Sport and Recreation
- The nationally recognised First Aid competency - HLTAID011 Provide First Aid
- Community Coaching - Essential Skills Course (non-accredited), issued by Australian Sports Commission
- Successful completion of the Certificate III in Fitness may contribute towards a student's Australian Tertiary Admission Rank (ATAR)
- A range of career pathway options including pathway into SIS40221 Certificate IV in Fitness; or SIS50321 Diploma of Sport - These qualifications offered by another RTO.

CAREER PATHWAYS



SKILLS ACQUIRED

- Client screening and health assessment
- Planning and instructing fitness programs
- Delivers 1-on-1 and group fitness programs
- Exercise science and nutrition
- Anatomy and physiology

FLEXIBLE PROGRAMS

PRACTICAL-BASED LEARNING

RESOURCES PROVIDED



Binnacle
Training
RTO CODE 31319



1300 303 715
admin@binnacletraining.com.au
binnacletraining.com.au



SIS30321 CERTIFICATE III IN FITNESS + | SIS20115 CERTIFICATE II IN SPORT AND RECREATION

(or as Standalone Qualification:
SIS30321 Certificate III in Fitness)

Registered Training Organisation:
Binnole Training (RTO 31519)

Delivery Format:

2-Year Format

Timetable Requirements:

1-Timetabled Line

Units of Competency:

Standalone Qualification - 15 Units

Dual Qualification - Additional 8 Units

Suitable Year Level(s):

Year 11 and 12

Study Mode:

Combination of classroom and project-based learning, online learning (self-study) and practical work-related experience

Cost (Fee-For-Service):

\$365.00 per person (Cert II entry qualification =

\$265.00 + Cert III Gap Fee = \$100.00)

(+ First Aid \$65.00)

QCE Outcome:

Maximum 8 QCE Credits

A Language, Literacy and Numeracy (LLN) Screening process is undertaken at the time of initial enrolment (or earlier) to ensure students have the capacity to effectively engage with the content and to identify support measures as required.

TERM 1	TOPIC 1	<ul style="list-style-type: none"> Binnole Lounge Induction The Sport, Fitness & Recreation (SFR) Industry Apply Knowledge of Coaching Practices
	PROGRAM 1	<ul style="list-style-type: none"> Coaching Program (Student Delivery): Plan and Deliver Coaching Sessions SFR Coaching Program (Supervisor): Assist with Delivering Coaching Sessions
TERM 2	TOPIC 2	<ul style="list-style-type: none"> Perform Research and Create a Group Presentation Organise and Complete Work Tasks
	PROGRAM 2	<ul style="list-style-type: none"> Group Nutrition Presentation: Create and Deliver a Presentation to your Peers Community SFR Program #1: Plan and Conduct Community SFR Sessions for Participants
TERM 3	TOPIC 3	<ul style="list-style-type: none"> Cardio and Conditioning Programs Anatomy and Physiology The SFR Industry
	PROGRAM 3	<ul style="list-style-type: none"> One-on-One Cardio Program Group Conditioning Sessions for Adolescent Participants
TERM 4	TOPIC 4	<ul style="list-style-type: none"> Anatomy and Physiology First Aid Course: HLTAID011 Provide First Aid
	PROGRAM 4	<ul style="list-style-type: none"> Bootcamp Program (Teacher Facilitated): Assist with Delivering Bootcamp Sessions
QUALIFICATION 1 SCHEDULED FOR FINALISATION		
11520115 CERTIFICATE II IN SPORT AND RECREATION		
TERM 5	TOPIC 5	<ul style="list-style-type: none"> Anatomy and Physiology Health and Nutrition Consultations
	PROGRAM 5	<ul style="list-style-type: none"> One-on-One Gym Program: Adolescent Client Conduct Consultations with a Client (Peer) Plan and Conduct Sessions (Scenario Clients)
TERM 6	TOPIC 6	<ul style="list-style-type: none"> Screening and Health Assessments Specific Population Clients Older Clients
	PROGRAM 6	<ul style="list-style-type: none"> Fitness Orientation Program: Client Orientation Gentle Exercise Program: Participate in Gentle Exercise Sessions Mobility Program: Plan and Instruct Mobility Sessions
TERM 7	TOPIC 7	<ul style="list-style-type: none"> Older Clients Specific Populations
	PROGRAM 7	<ul style="list-style-type: none"> Group Exercise and Gym-based One-on-One Sessions: Female and Male Adults aged 18+; and Older adults aged 55+

UNIT 8 OF COMPETENCY

HLTAID011	Provide First Aid	ICTICT203	Operate application software packages
HLTWH3001	Participate in workplace health and safety	BSBSUS201	Participate in environmentally sustainable work practices
SISXEMF001	Respond to emergency situations	BSBOPS304	Deliver and monitor a service to customers
SISXIND001	Work effectively in sport, fitness and recreation environments	BSBIPEF301	Organise personal work priorities
SISXCAJ002	Assist with activity session	SISFFIT035	Plan group exercise sessions
SISXIND002	Maintain sport, fitness and recreation industry knowledge	SISFFIT036	Instruct group exercise sessions
SISXCCS001	Provide quality service	SISFFIT032	Complete pre-exercise screening and service orientation
BSBSUS211	Participate in sustainable work practices	SISFFIT033	Complete client fitness assessments
BSBWCR202	Organise and complete daily work activities	SISFFIT052	Provide healthy eating information
BSBTEC201	Use business software applications	SISFFIT040	Develop and instruct gym-based exercise programs for individual clients
BSBTEC202	Use digital technologies to communicate in a work environment	SISFFIT047	Use anatomy and physiology knowledge to support safe and effective exercise
BSBTEC203	Research using the internet		

Please note this 2024 Course Snapshot is current at the time of publishing and should be used as a guide only. This document is to be read in conjunction with Binnole Training's Program Disclosure Statement (PDS). The PDS sets out the services and training products Binnole Training as RTO provides and those services carried out by the [Binnole](#) as Third Party (i.e. the facilitation of training and assessment services). To access Binnole's PDS, please visit: www.binnoletraining.com.au/its



HEALTH

DURATION

4 terms

***FEES**

There is no cost to students or the school for the first qualification. Funding for this certificate qualification is available through the Vocational Education and Training in Schools (VETiS) program, funded by the Queensland Government. Eligibility criteria applies.

QCE CREDITS

4 credits

Gain highly regarded skills to work in the health care sector with diverse people in an assistance role. Learn how to work effectively with others in a team environment, communicate in the workplace and apply health and safety and infection control practices. Use this training as a pathway to higher level qualifications in aged care, individual support or nursing.

HEALTH

CERTIFICATE II IN HEALTH SUPPORT SERVICES

COURSE CODE: HLT23221

✔ VETiS FUNDED*

CORE UNITS

CHCCOM005	Communicate and work in health or community services
CHCDIV001	Work with diverse people
HLTINF008	Apply basic principles and practices of infection prevention and control
HLTWHS001	Participate in workplace health and safety

ELECTIVE UNITS

To be confirmed

PATHWAY OPTIONS

CAREER OUTCOMES

Certificate II in Health Support Services HLT23221	▶	Traineeship
Certificate III in Individual Support (Ageing) CHC33015 [^]	▶	Aged care worker or support worker
Certificate III in Individual Support (Disability) CHC33015 [^]	▶	Personal care worker or assistant
Diploma of Nursing HLT54121	▶	Enrolled nurse

UNIVERSITY PATHWAYS

Bachelor of Nursing

[^]Qualification currently in transition, course code subject to change.

Delivered in Partnership with
Connect 'n' Grow® RTO number: 40518



HLT33115 Certificate III in Health Services Assistance

(including HLT23221 Certificate II in Health Support Services)

Qualification description

Health and community services training is linked to the largest growth industry in Australia, estimated to grow by 20% over the next five years. These programs combine to provide students with entry level skills necessary for a career in the health sector and also provide a pathway to pursue further study. Skills acquired in this course include first aid, effective communication, workplace health and safety, infection control, understanding common medical terminology, conducting health checks, recognising healthy body systems and working with diverse people.

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

Entry requirements

There are no entry requirements to commence the first year of this qualification; however successful completion of the Certificate II in Health Support Services is required to continue into the Certificate III coursework.

International students may be able to enrol depending on their visa and/or the school's CRICOS registration. Contact the VET Coordinator for more information.

Duration and location

This is a two-year course delivered on site to senior school students and in partnership with Connect 'n' Grow®.

Delivery modes

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

- face-to-face training
- practicals and scenarios
- online learning

Fees

The total Fee For Service cost of these courses (Cert II and Cert III) is \$998.

Students may be able to access funding to help subsidise the cost of their training. Contact the VET Coordinator or Connect 'n' Grow® to explore potential options.

QCE Points

Maximum 8 (up to 4 points for completion of the Certificate II and up to a further 4 points for completion of the Certificate III).

Course units Year 1 (Certificate II units)

Unit code	Title
CHCCOM005	Communicate and work in health or community services (Credit Transfer)
HLTWH001	Participate in workplace health and safety (Credit Transfer)
CHCDIV001	Work with diverse people (Credit Transfer)
HLTINF006	Apply basic principles and practices of infection prevention and control (Credit Transfer)
CHCCS010	Maintain a high standard of Service (Credit Transfer)
HLTHSS011	Maintain stock inventory (Credit Transfer)

Assessment

Assessment is competency based. Assessment techniques include:

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

Work experience

Students are highly encouraged to complete a minimum of 20 hours work experience in a health or community service facility to strengthen their skills, knowledge and employability.

Connect 'n' Grow® considers industry experience to be a very important inclusion of the Certificate III qualifications.

Pathways

Potential options may include:

- Various Certificate IV qualifications
- Diploma of Nursing
- Bachelor Degrees (B.Nursing)
- entry level employment within the health industry.

Course units Year 2 (Certificate III units)

Unit code	Title
HLTAAP001	Recognise healthy body systems
BSBMED301	Interpret and apply medical terminology
BSBPEF301	Organise personal work priorities
HLTAID011	Provide first aid
HLTAID009	Provide cardiopulmonary resuscitation
HLTAID010	Provide basic emergency life support
CHCINM002	Meet community information needs
CHCCS009	Facilitate responsible behaviour
CHCDIV002	Promote Aboriginal and/or Torres Strait Islander cultural safety

Obligation

Students will be provided with every opportunity to complete this 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 Connect 'n' Grow®. Students who achieve at least one unit of competency (but not the full qualification) will receive a Statement of Attainment.