

# **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 which completes 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 2026.**

# ISC SCOPE OF REGISTRATION

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

**General Information:** This course provides the student with basic entry level workplace skills for a variety of career pathways.

**Entry Requirements/Pre-requisites:** Nil

**Estimated duration of Course:** This is a 2 year course delivered in years 11 and 12 at Innisfail State College.

**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

**TOPICS OF STUDY:**

TERM 1	TERM 2	TERM 3	TERM 4
<b>Work related learning</b> FSKLRG011 Use routine strategies for work-related learning	<b>Career planning</b> FSKLRG010 Use routine strategies for career planning	<b>ICT</b> FSKWTG008 Complete routine workplace formatted texts FSKDIG002 Use digital technology for routine and simple workplace task FSKRDG010 Read and respond to routine workplace information TLIK2003 Apply keyboard skills	<b>Workplace Safety</b> FSKWTG008 Complete routine workplace formatted texts FSKNUM015 Estimate, measure and calculate with routine metric measurements for work FSKRDG010 Read and respond to routine workplace information FSKRDG002 Read and respond to short and simple workplace signs and symbols FSKOCM005 Use oral communication skills for effective workplace presentations TLIF0025 Follow work health and safety procedures
<b>Delivery and Dispatch</b> FSKRDG008 Read and respond to information in routine visual and graphic texts FSKNUM015 Estimate, measure and calculate with routine metric measurements for work FSKNUM017 Use familiar routine maps and plans for work FSKRDG002 Read and respond to short and simple workplace signs and symbols	<b>Purchasing and Acquisitions</b> FSKNUM014 Calculate with whole numbers and familiar fractions, decimals and percentages for work FSKNUM015 Estimate, measure and calculate with routine metric measurements for work FSKWTG008 Complete routine workplace formatted texts	<b>Accounts and Payroll</b> FSKNUM014 Calculate with whole numbers and familiar fractions, decimals and percentages for work FSKRDG008 Read and respond to information in routine visual and graphic texts FSKRDG010 Read and respond to routine workplace information TLIP2032 Maintain petty cash account TLIK2003 Apply keyboard skills FSKDIG002 Use digital technology for routine and simple workplace task	

**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:**

Innisfail State College

45 Flying Fish Point Road

INNISFAIL QLD 4860

Phone 4078 0222

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

E: the.principal@innisfailsc.eq.edu.au

RTO 30307

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:** This is a 2 year course delivered in years 11 and 12 at Innisfail State College.

**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

**TOPICS OF STUDY:**

TERM 1	TERM 2	TERM 3	TERM 4
Using hygienic practices for food service SITXFSA005	Prepare and present a range of simple dishes SITHCCC024	Participating in safe work practices SITXWHS005	Clean kitchen premises SITHKOP009
Using food preparation equipment SITHCCC023	Prepare dishes using basic methods of cookery SITHCCC027	Prepare vegetable, fruit, eggs and farinaceous dishes SITHCCC030	Prepare packaged foodstuffs SITHCCC026
TERM 5	TERM 6	TERM 7	TERM 8
Prepare and present sandwiches SITHCCC025	Work effectively in a commercial kitchen SITHCCC034	Interact with customers SITXCCS011	Consolidation of learning
Receive, store and maintain stock SITXINV006		Show social and cultural sensitivity SITXCOM007	

**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

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

**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:** This is a 2 year course delivered in years 11 and 12 at Innisfail State College.

**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

**TOPICS OF STUDY:**

SEMESTER 1	SEMESTER 2	SEMESTER 3	SEMESTER 4
<b>MSMPCI103 Demonstrate care and apply safe practices at work.</b>  <b>MSFFP2020 Undertake a basic furniture making project.</b>  <b>MSMSUP106 Work in a team.</b>	<b>MSFFM2019 Assemble furnishing products.</b>  <b>MSFFP2011 Use timber furnishing construction techniques.</b>  <b>MSFFP2012 Join furnishing materials.</b>  <b>MSFGN2001 Make Measurements and calculations.</b>	<b>MSFFM2013 Use furniture making hand and power tools.</b>  <b>MSFFP2014 Use basic furnishing techniques on timber surfaces.</b>  <b>MSFGN2004 Produce simple scale drawings by hand.</b>	<b>MSMENV272 Participate in environmentally sustainable work practices.</b>  <b>MSFFP2017 Develop a career plan for the furnishing industry.</b>

**Fee Information:** \$200.00 per year

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RTO 30307

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

**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:** This is a 2 year course delivered in years 11 and 12 at Innisfail State College.

**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

**TOPICS OF STUDY:**

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

**Fee Information:** \$150.00 per year

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RTO 30307

Qualification Title	Qualification Code	Release Date	QCE points
<b>Certificate II in Active Volunteering</b>	CHC24015	Release 3 – 05/09/2025	<b>4</b>

***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. Organisations may require volunteers to undergo relevant background checks.

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

***Entry Requirements/Pre-requisites:***

There are no entry requirements for this qualification.

***Estimated duration of Course:*** This is a 1 year course delivered in year 10 at Innisfail State College.

***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

***Topics Of Study:***

CHCDIV001	Work with Diverse People
CHCVOL001	Be an Effective Volunteer
HTLWHS001	Participate in Workplace Health and Safety
BSBCMM201	Communicate in the Workplace
CHCEDS040	Search and Access Online Information
FSKNUM015	Estimate, Measure and Calculate with Routine Metric Measurement for Work
FSKNUM013	Construct Simple Tables and Graphs for Work

***Fee Information:*** Nil

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# EXTERNAL RTOs

**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, recognizing healthy body systems and working with diverse people.

Refer to [training.gov.au](http://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 Co-ordinator 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. This is a 2 year course delivered in years 11 and 12 at Innisfail State College.

### **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 \$599 for each certificate.

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

### **QCE Credits**

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

### **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 1 (Certificate II Units)		COURSE UNITS YEAR 2 (Certificate III Units) *units Credit Transferred from Cert II into Cert III	
Unit Code	Title	Unit Code	Title
CHCCOM005	Communicate and work in health or community services *	HLTAAP001	Recognise healthy body systems
HLTWHS001	Participate in workplace health and safety *	BSBMED301	Interpret and apply medical terminology
CHCDIV001	Work with diverse people *	BSBWOR301 *	Organise personal work priorities and development Organise personal work priorities
HLTINF006	Apply basic principles and practices of infection prevention and control *	HLTAID011	Provide first aid
CHCCCS010	Maintain a high standard of Service *	HLTAID009	Provide cardiopulmonary resuscitation
HLTHSS011	Maintain stock inventory	HLTAID010	Provide basic emergency life support
BSBPEF202	Plan and apply time management	CHCINM002	Meet community information needs
BSBINS201	Process and maintain workplace information	CHCCCS009	Facilitate responsible behaviour
HLTHSS009	Perform general cleaning tasks in a clinical setting	CHCDIV002	Promote Aboriginal and/or Torres Strait Islander cultural safety
HLTWHS005	Conduct manual tasks safely		
BSBOPS203	Deliver a service to customers		
CHCPRP005	Engage with health professionals and the health system *		

## 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.

For further information, please contact HPE Head of Department, Mel Urquhart, murqu11@eq.edu.au

**2026 EDITION**

# SIS30321 CERTIFICATE III IN FITNESS + SIS20122 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).

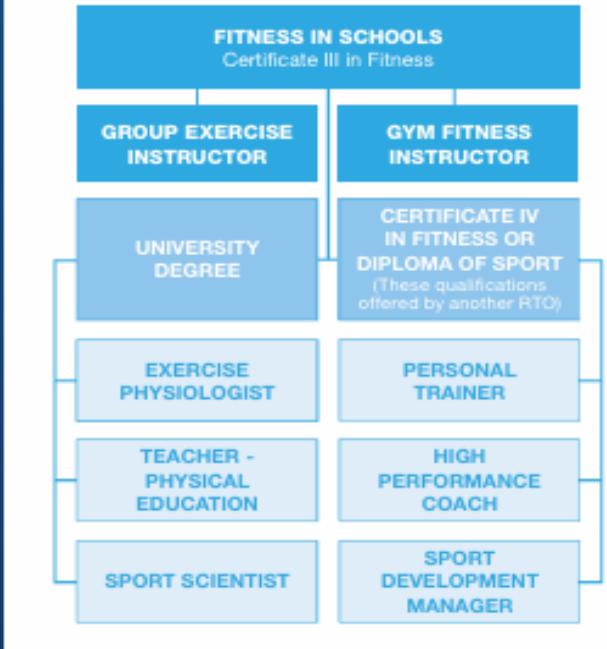
Students facilitate programs within their school community including:

- 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: SIS20122 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
- Deliver 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

 **Skills**  
**Assure**  
Proud to be a Queensland Government  
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# SIS30321 CERTIFICATE III IN FITNESS + SIS20122 CERTIFICATE II IN SPORT AND RECREATION

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

Registered Training Organisation:  
**Binnacle Training (RTO 31319)**

## Delivery Format:

2-Year Format

## Timetable Requirements:

1-Timetabled Line

## Units of Competency:

Standalone Qualification -15 Units  
Dual Qualification - Additional 4 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):

\$495.00 per person (Cert III entry qualification = \$395.00 + Cert III Gap Fee = \$100.00)  
(+ First Aid \$75.00)

## 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	<b>TOPICS</b>
	<ul style="list-style-type: none"> <li>&gt; Introduction to the Sport, Fitness and Recreation (SFR) Industry</li> <li>&gt; Introduction to Coaching Programs, Laws and Legislation</li> </ul>
TERM 2	<b>PROGRAMS</b>
	<ul style="list-style-type: none"> <li>&gt; Assist with Delivering Coaching Sessions (Supervisor Delivery)</li> <li>&gt; Plan and Deliver Coaching Sessions (Student Delivery)</li> </ul>
TERM 3	<b>TOPICS</b>
	<ul style="list-style-type: none"> <li>&gt; Introduction to Community Programs</li> <li>&gt; Introduction to Conditioning Programs</li> </ul>
TERM 4	<b>PROGRAMS</b>
	<ul style="list-style-type: none"> <li>&gt; Community SFR Program (Student Delivery)</li> <li>&gt; Participate in Conditioning Sessions (Supervisor Delivery)</li> </ul>
TERM 5	<b>TOPICS</b>
	<ul style="list-style-type: none"> <li>&gt; Working in the SFR Industry - WHS and Provide Quality Service</li> <li>&gt; Introduction to Anatomy and Physiology - The Cardiovascular System</li> </ul>
TERM 6	<b>PROGRAMS</b>
	<ul style="list-style-type: none"> <li>&gt; Plan and Deliver Group Conditioning Sessions</li> <li>&gt; Plan and Deliver a One-on-one Cardio Program</li> </ul>
TERM 7	<b>TOPICS</b>
	<ul style="list-style-type: none"> <li>&gt; Introduction to Anatomy and Physiology - The Musculoskeletal System</li> <li>&gt; First Aid Course: HLTAID011 Provide First Aid</li> </ul>
TERM 8	<b>PROGRAMS</b>
	<ul style="list-style-type: none"> <li>&gt; Recreational Group Exercise Program</li> </ul>
QUALIFICATION SCHEDULED FOR FINALISATION	
SIS20122 CERTIFICATE II IN SPORT AND RECREATION	
TERM 1	<b>TOPICS</b>
	<ul style="list-style-type: none"> <li>&gt; Anatomy and Physiology - Body Systems and Exercise</li> <li>&gt; Health and Nutrition Consultations</li> </ul>
TERM 2	<b>PROGRAMS</b>
	<ul style="list-style-type: none"> <li>&gt; One-on-One Gym Program (Adolescent Client)</li> <li>&gt; Plan and Conduct Sessions (Scenario Clients)</li> </ul>
TERM 3	<b>TOPICS</b>
	<ul style="list-style-type: none"> <li>&gt; Screening and Health Assessments</li> <li>&gt; Specific Population Clients (including Older Adults)</li> </ul>
TERM 4	<b>PROGRAMS</b>
	<ul style="list-style-type: none"> <li>&gt; Fitness Orientation Program: Client Orientation</li> <li>&gt; Group Training Program: Plan and Conduct a Group Session</li> </ul>
TERM 5	<b>TOPICS</b>
	<ul style="list-style-type: none"> <li>&gt; N/A (Practical Term)</li> </ul>
TERM 6	<b>PROGRAMS</b>
	<p>Group Exercise and Gym-based One-on-One and Group Sessions:</p> <ul style="list-style-type: none"> <li>&gt; Female and Male Adults aged 18+; and</li> <li>&gt; Older adults aged 55+</li> </ul>

## UNITS OF COMPETENCY

HTLWHS001	Participate in workplace health and safety	BSBPEF301	Organise personal work priorities
SISXIND011	Maintain sport, fitness and recreation industry knowledge	BSBOPS304	Deliver and monitor a service to customers
BSBSUS211	Participate in sustainable work practices	SISFFIT035	Plan group exercise sessions
BSBPEF202	Plan and apply time management*	SISFFIT036	Instruct group exercise sessions
SISSPAR009	Participate in conditioning for sport*	SISFFIT032	Complete pre-exercise screening and service orientation
SISXCCS004	Provide quality service	SISFFIT033	Complete client fitness assessments
SISXEMR003	Respond to emergency situations	SISFFIT062	Provide healthy eating information
HLTAID011	Provide First Aid	SISFFIT040	Develop and instruct gym-based exercise programs for individual clients
SISOFLD001	Assist in conducting recreation sessions*	SISFFIT047	Use anatomy and physiology knowledge to support safe and effective exercise
SISXFAC006	Maintain activity equipment*	* For students not enrolled in entry qualification SIS20122 Certificate II in Sport and Recreation - these will be issued as a separate Statement of Attainment (Subject Only Training)	