

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 completing senior schooling.

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 2021.



SCOPE OF REGISTRATION



CERTIFICATE II IN ACTIVE VOLUNTEERING (RTO 30307)

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

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)
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RTO CONTACT DETAILS:

Innisfail State College
45 Flying Fish Point Road. Innisfail 4860
P) 4078 0222 E) principal@innisfailsc.eq.edu.au W) <https://innisfailsc.eq.edu.au/>

CERTIFICATE II IN SKILLS FOR WORK & VOCATIONAL PATHWAYS (RTO 30307)

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

NOTE: This program involves a mandatory work placement component (5 days) which will be organised by the Work Experience Officer of Innisfail State College.

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 KITCHEN OPERATIONS (RTO 30307)

Qualification Title	Qualification Code	Release Date	QCE points
Certificate II in Kitchen Operations	SIT20416	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

TOPICS OF STUDY

TERM 1	TERM 2	TERM 3	TERM 4
Preparing a range of simple dishes Using hygienic practices for food service	Gourmet burgers Participating in safe work practices Preparing and serving espresso coffee	Gourmet pizzas Using food preparation equipment Working effectively with others	Clean kitchen premises Asian cookery
TERM 5	TERM 6	TERM 7	TERM 8
Gourmet sandwiches Prepare dishes using basic methods of cookery	Indian cuisine Use cookery skills effectively Maintain the quality of perishable items	Italian Cuisine Interact with customers Show social and cultural sensitivity	Café/Restaurant

Fee Information: \$140 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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EXTERNAL RTO COURSES



<p>IMPORTANT PROGRAM DISCLOSURE STATEMENT (PDS)</p>	<p>This Subject Outline is to be read in conjunction with Binnacle Training's <u>Program Disclosure Statement</u> (PDS). The PDS sets out the services and training products Binnacle Training provides <u>and</u> those services carried out by the 'Partner School' (i.e. the delivery of training and assessment services).</p> <p>To access Binnacle's PDS, visit: http://www.binnacletraining.com.au/rto.php and select 'RTO Files'.</p>
<p>REGISTERED TRAINING ORGANISATION</p>	<p>Binnacle Training (RTO Code: 31319)</p>
<p>Subject Type</p>	<p>Vocational Education and Training (VET) Qualification</p>
<p>Nationally Recognised Qualifications</p>	<p>SIS30315 Certificate III in Fitness <u>PLUS entry qualification:</u> - SIS20115 Certificate II in Sport and Recreation</p>
<p>Course Length</p>	<p>2 years</p>
<p>Reasons to Study the Subject</p>	<p>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.</p> <p><u>QCE Credits:</u> Successful completion of the Certificate III in Fitness contributes eight (8) credits towards a student's QCE. A maximum of eight credits from the same training package can contribute to a QCE.</p> <p>This program also includes the following:</p> <ul style="list-style-type: none"> • <u>First Aid</u> qualification and <u>CPR</u> certificate; <i>plus</i> coaching accreditation. • A range of career pathway options including direct pathway into Certificate IV in Fitness (Personal Trainer).
<p>ENTRY REQUIREMENTS</p> <p>Students must have a passion for and/or interest in pursuing a career in the fitness and sport industries. They must have good quality written and spoken communication skills and an enthusiasm / motivation to participate in physical activity sessions.</p> <p>Each student must obtain a (free) 'Working with Children' Student Blue Card (application to be completed as part of the enrolment process). A student's official enrolment is unable to be finalised until their Student Blue Card has been issued.</p>	

Topics of Study/Learning Experiences	TERM 1 <ul style="list-style-type: none"> The Sport, Fitness and Recreation industry Work Health and Safety in Sport & Fitness Developing Coaching Practices 	TERM 2 <ul style="list-style-type: none"> Community Fitness Programs Policies and Procedures First Aid and CPR certificate 	TERM 3 <ul style="list-style-type: none"> Anatomy and Physiology – Body Systems, Cardiorespiratory System, Terminology 	TERM 4 <ul style="list-style-type: none"> Customer Screening and Health Assessments Plan and Deliver Exercise Programs <p>Finalisation of qualification: SIS20115 Certificate II in Sport and Recreation</p>
	TERM 5 <ul style="list-style-type: none"> Anatomy and Physiology – Digestive System & Energy Systems Nutrition – Providing Healthy Eating Information 	TERM 6 <ul style="list-style-type: none"> Specific Populations; Training Older Clients; Client Conditions 	TERM 7 <ul style="list-style-type: none"> Training Other Specific Population Clients; Community Fitness Programs 	TERM 8 <ul style="list-style-type: none"> CPR Refresher (optional) <p>Finalisation of qualification : SIS30315 Certificate III in Fitness</p>
Learning and Assessment	<p>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).</p> <p>A range of teaching/learning strategies will be used to deliver the competencies. These include:</p> <ul style="list-style-type: none"> 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 <p>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.</p> <p>NOTE: This program involves a mandatory 'outside subject' weekly component as follows:</p> <ul style="list-style-type: none"> MANDATORY: 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. RECOMMENDED: 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. <p>All other practical experiences have been timetabled within class time. Students will keep a Log Book of these practical experiences (approximately 40 hours).</p>			

<p>Pathways</p>	<p>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:</p> <ul style="list-style-type: none"> • Exercise Physiologist • Teacher – Physical Education • Sport Scientist <p>Students eligible for an Australian Tertiary Admission Rank (ATAR) may be able to use their completed Certificate III to contribute towards their ATAR. For further information please visit https://www.qcaa.qld.edu.au/senior/australian-tertiary-admission-rank-atar</p> <p>Students may also choose to continue their study by completing the Certificate IV in Fitness.</p>
<p>Cost</p>	<ul style="list-style-type: none"> • \$210.00 = Binnacle Training Fee – Certificate II entry qualification • \$80.00 = Binnacle Training Fee – Certificate III (Upgrade from entry qualification) • \$40.00 = First Aid Certificate costs • Additional cost - Year 11 = Excursions to other outside venues to participate in and to conduct fitness activities. • Additional cost - Year 12 = Excursions to other outside venues to participate in and to conduct fitness activities. <p>Final cost and notification of these excursions will be included in the permission letter which will be distributed closer to the excursion date.</p> <ul style="list-style-type: none"> • All texts and reprographics are provided by the school.
<p>For further information, contact the HOD – HPE, Melenie Urquhart, murqu11@eq.edu.au</p>	

HEALTH PROGRAM INFORMATION	
Course Code & Title	HLT23215: Certificate II in Health Support Services CHC22015: Certificate II in Community Services
Registered Training Organisation	Connect 'n' Grow (RTO Code: 40518) Email: admin@connectngrow.edu.au ; Phone 1300 283 662
IT Platform	The CNG Hub (Canvas)
Third Party Arrangements	These qualifications are delivered by way of partnership agreement with the nominated secondary school ('Partner School'). The Partner School is authorised to deliver training under the auspices of Connect 'n' Grow.
Venue	Assessment and training will be conducted at the school's Health Training Centre.
Mode of Delivery	Blended delivery - Face-to-face using an online platform
Course Length	1 - 2 Years
Prerequisites	Nil.
Reason to Study	Health and community services training is linked to the largest growth industry in Australia. The dual qualification reflects the role of workers who provide support for the effective functioning of health and community services.
Learning Experiences	This qualification has been designed to include projects that prepare students for a range of tasks they perform when they enter into a health and/or community services career, including; health checks, health promotion, health administration and is an entry pathway for workers who provide first point of contact and assist individuals in meeting their needs.
Certificate of Education Points	Upon successful completion students are eligible for Certificate of Education credits applicable to your State.
Fee Information	Connect 'n' Grow does not charge students directly for course fees. The Partner School is invoiced a fee for participating students. Funding may be available in your State or Territory. Please contact your VET Coordinator or Connect 'n' Grow to discuss potential options.
Learning & Assessment	The program can be delivered in a weekly or block mode through class-based tasks, with practical activities and practical assessment. A range of teaching/learning strategies will be used to deliver the competencies. These include: <ul style="list-style-type: none"> ● Multiple choice, true/false and short answer questions (online) ● Practical activities and scenarios
Equipment and Resources	Students will need to have access to a computer, including relevant software, internet and printer access. There are no other equipment requirements of the students.

UNITS OF COMPETENCY AND PROGRAM STRUCTURE

HLT23215 Certificate II in Health Support Services (and CHC22015 Certificate II in Community Services)

Module	CODE	NAME	HLT23215	CHC22015	
Module 1	HLTWHS001	Participate in workplace health and safety	Core	Core	
	HLTINF001	Comply with infection prevention and control policies and procedures	Core	Elective	
Module 2	CHCDIV001	Work with diverse people	Core	Core	
	BSBCUS201	Deliver a service to customers	Elective	Imported Elective	
	BSBFLM312	Contribute to team effectiveness	Elective	Imported Elective	
	HLTAID003	Provide first Aid	Imported Elective		
Module 3	CHCCOM005	Communicate and work in health or community services	Core	Core	
	BSBWOR202	Organise and complete daily work activities	Elective	Core	
	CHCCOM001	Provide first point of contact		Core	
	FSKOCM07	Interact effectively with others at work		Elective	
EXIT POINT					
Upon obtaining competency of the Units in Module 1- 3 a student completes the qualification of CHC22015 Certificate II in Community Services					
Module 4	BSBADM101	Use business equipment and resources	Elective		
	BSBINM201	Process and maintain workplace information	Elective		
	BSBWOR204	Use business technology	Elective		
	BSBWOR203	Work effectively with others	Elective		

Students who withdraw from the program after the enrolment cut-off (start of term 2) do incur the participant fee and will be issued a Statement of Attainment for any competencies successfully completed.

Enquiries to Melenie Urquhart (murqu11@eq.edu.au) – Head of Department HPE

FEES & CHARGES 2021

Connect 'n' Grow programs are delivered by way of a partnership arrangement with Innisfail State College (partner school). The partner school will have a signed Agreement in place with Connect 'n' Grow and as such, is authorised to deliver training under the auspices of Connect 'n' Grow.

FEES	
Qualification	Fee For Service
CERTIFICATE II HEALTH & COMMUNITY SERVICES PROGRAM	
HLT23215 Certificate II in Health Support Services CHC22015 Certificate II in Community Services**	\$399

**The HLT23215 Certificate II in Health Support Services and CHC22015 Certificate II in Community Services is completed as a dual qualification.

Funding may be available in your State or Territory. Please contact your VET Co-ordinator or Connect 'n' Grow to discuss potential options.