

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.

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 2022.

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

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:

Innisfail State College

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

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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RTO 30307

Certificate II in Kitchen Operations

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	Participating in safe work practices Preparing and serving espresso coffee	Using food preparation equipment Working effectively with others	Clean kitchen premises
TERM 5	TERM 6	TERM 7	TERM 8
Prepare dishes using basic methods of cookery	Use cookery skills effectively Maintain the quality of perishable items	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 RTOs

RTO CODE 30307

RTO CODE 31319

<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 (PDS)</u>. 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 and select 'RTO Files'.</p>
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REGISTERED TRAINING ORGANISATION	Binnacle Training (RTO Code: 31319)
Subject Type	Vocational Education and Training (VET) Qualification
Nationally Recognised Qualifications	<p>SIS30315 Certificate III in Fitness</p> <p><u>PLUS</u> entry qualification: SIS20115 Certificate II in Sport and Recreation</p>
Course Length	2 years
Reasons to Study the Subject	<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 a maximum of 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) at another RTO.
<p><u>LANGUAGE, LITERACY AND NUMERACY SKILLS</u></p> <p>A Language, Literacy & 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. Please refer to Binnacle Training's Student Information document for a snapshot of reading, writing and numeracy skills that would be expected in order to satisfy competency requirements.</p>	

Topics of Study / Learning Experiences	TERM 1	TERM 2	TERM 3	TERM 4
	<ul style="list-style-type: none"> The Sport, Fitness and Recreation Industry Work Health and Safety in Sport and Fitness Developing Coaching Practices 	<ul style="list-style-type: none"> Community Fitness Programs Policies and Procedures First Aid and CPR certificate 	<ul style="list-style-type: none"> Anatomy and Physiology – Body Systems, Cardiorespiratory System, Terminology 	<ul style="list-style-type: none"> Client Screening and Health Assessments Plan and Deliver Exercise Programs <p><i>Finalisation of qualification: SIS20115 Certificate II in Sport and Recreation</i></p>
	TERM 5	TERM 6	TERM 7	TERM 8
	<ul style="list-style-type: none"> Anatomy and Physiology – Digestive System and Energy Systems Nutrition – Providing Healthy Eating Information 	<ul style="list-style-type: none"> Specific Populations; Training Older Clients; Client Conditions 	<ul style="list-style-type: none"> Training Other Specific Population Clients; Community Fitness Programs 	<ul style="list-style-type: none"> CPR refresher (optional) <p><i>Finalisation of qualification: SIS30315 Certificate III in Fitness</i></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 an '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 (minimum 40 hours).</p>			

Pathways	<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.gcaa.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 at another RTO.</p>
Cost	<ul style="list-style-type: none"> • \$265.00 = Binnacle Training Fee - Certificate II entry qualification • \$100.00 = Binnacle Training Fee - Certificate III Gap Fee • \$55.00 = First Aid Certificate costs <p><i>Final cost and notification of excursions will be included in the permission letter which will be distributed closer to the excursion date.</i></p> <ul style="list-style-type: none"> • All texts and reprographics are provided by the school.
<p>For further information, contact the HPE Head of Department, Mel Urquhart, murqu11@eq.edu.au</p>	

RTO CODE 30307

RTO CODE 40518

REGISTERED TRAINING ORGANISATION		Connect'n'Grow (RTO Code: 40518)
Subject Type	Vocational Education and Training (VET) Qualification	
Nationally Recognised Qualifications	HLT33115 Certificate III in Health Services Assistance (including HLT23215 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.	
Duration and Location	This is a two-year course delivered on site to senior school students and in partnership with Connect 'n' Grow	
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.	
Delivery Modes	A range of delivery modes will be used during the teaching and learning of this qualification. These include: <ul style="list-style-type: none"> • face-to-face training • practicals and scenarios • online learning 	
Assessment	Assessment is competency based. Assessment techniques include: <ul style="list-style-type: none"> • 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.	
Fees	The total cost of these courses is \$798. 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).	

Pathways	<p>Potential options may include:</p> <ul style="list-style-type: none"> • Various Certificate IV qualifications • Diploma of Nursing • Bachelor Degrees (B.Nursing) <p>entry level employment within the health industry.</p>
Obligation	<p>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.</p>

Course units Year 1 (Certificate II units)

Unit code	Title
HLTWHS001	Participate in workplace health and safety
BSBWOR202	Organise and complete daily work activities
BSBINM201	Process and maintain workplace information
HLTINF001	Comply with infection prevention and control policies and procedures
HLTHSS003	Perform general cleaning tasks in a clinical setting
HLTHSS005	Undertake routine stock maintenance
CHCCOM005	Communicate and work in health or community services
BSBCUS201	Deliver a service to customers
CHCCOM001	Provide first point of contact
CHCCCS010	Maintain a high standard of service
CHCCCS020	Respond effectively to behaviours of concern
CHCDIV001	Work with diverse people

Course units Year 2 (Certificate III units)

Unit code	Title
HLTAAP001	Recognise healthy body systems
BSBMED301	Interpret and apply medical terminology
CHCCCS015	Provide individualised support
BSBWOR301	Organise personal work priorities and development
HLTAID011	Provide first aid
HLTAID009	Provide cardiopulmonary resuscitation
BSBMED303	Maintain patient records
CHCCCS009	Facilitate responsible behaviour
CHCDIV002	Promote Aboriginal and/or Torres Strait Islander cultural safety

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