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

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:

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- 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

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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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

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

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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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

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

Fee Information: $150.00

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CERTIFICATE II in RETAIL SERVICES

Qualification Title	Qualification Code	Release Date	QCE points
Certificate II Retail Services	SIR20216	Release 2 - 16/08/2016	4

General Information:

    This qualification reflects the role of individuals who have a defined and limited range of retail operational skills and basic industry knowledge. This includes elements of commercial cookery and food service.

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

TOPICS OF STUDY

SEMESTER 1	SEMESTER 2	SEMESTER 3	SEMESTER 4
• Organise personal work requirements. • Identify and respond to security risks. • Contribute to workplace health and safety.	• Produce visual merchandise displays. • Merchandise food products. • Handle food safely in a retail environment.	• Engage the customer. • Communicate in the workplace to support team and customer outcomes. • Advise on food products and services.	• Follow point-of-sale procedures. • Advise on products and services. • Work effectively in a service environment.

Fee Information: $150.00 (fee is for ingredients only, it does <u>not</u> include any excursion costs) Excursions will be compulsory, and costs will be dependent on availability of options. E.g.: Paronella Park

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www.innisfailsc.eq.edu.au

CERTIFICATE II in WORKPLACE SKILLS

Qualification Title	Qualification Code	Release Date	QCE points
Certificate II in Workplace Skills	BSB20120	Release 2 – 12/02/2021	4

General Information:

    This qualification reflects the role of individuals in a variety of entry level Business Services job roles. They perform a range of mainly routine tasks using limited practical skills and fundamental operational knowledge in a defined context. Individuals in these roles generally work under direct supervision.

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
        Group work
        Simulated workplace environment Folio of
        work – knowledge evidence Questioning –
        verbal and written Demonstration and
        observations

TOPICS OF STUDY:

TERM 1	TERM 2	TERM 3	TERM 4
Personal Wellbeing Health & Safety	Marketing the Business, Health & Safety continued	Sustainable Business Practices	Financial Transactions

Fee Information: Nil

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CERTIFICATE II in APPLIED DIGITAL TECHNOLOGIES

Qualification Title	Qualification Code	Release Date	QCE points
Certificate II in Applied Digital Technologies	ICT20120	26/11/2021	4

General Information:

This qualification provides the foundation skills and knowledge to use basic applied digital technologies in varied contexts. These individuals carry out a range of basic procedural and operational tasks that require digital and technology skills. They perform a range of routine tasks using limited practical skills and knowledge in a defined context. These tasks are generally performed under direct supervision.

Entry Requirements/Pre-requisites:

No entry requirement or pre-requisites for this course

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

TOPICS OF STUDY

PROJECT 1	PROJECT 2	PROJECT 3	PROJECT 4	PROJECT 5	PROJECT 6
Topic: Commercial Computing Assessment: Deliver a service to customers.	Topic: Workplace Health and Safety Assessment: Participate in sustainable work practices.	Topic: Business Documentation Assessment: Produce workplace documents using a range of software packages.	Topic: Security Assessment: Use data protection techniques to manage workplace information.	Topic: Operating a Computer Assessment: Install and configure operating system and application software.	Topic: Practical ICT Assessment: Manipulate, convert, and integrate data between software applications.

Fee Information: Nil

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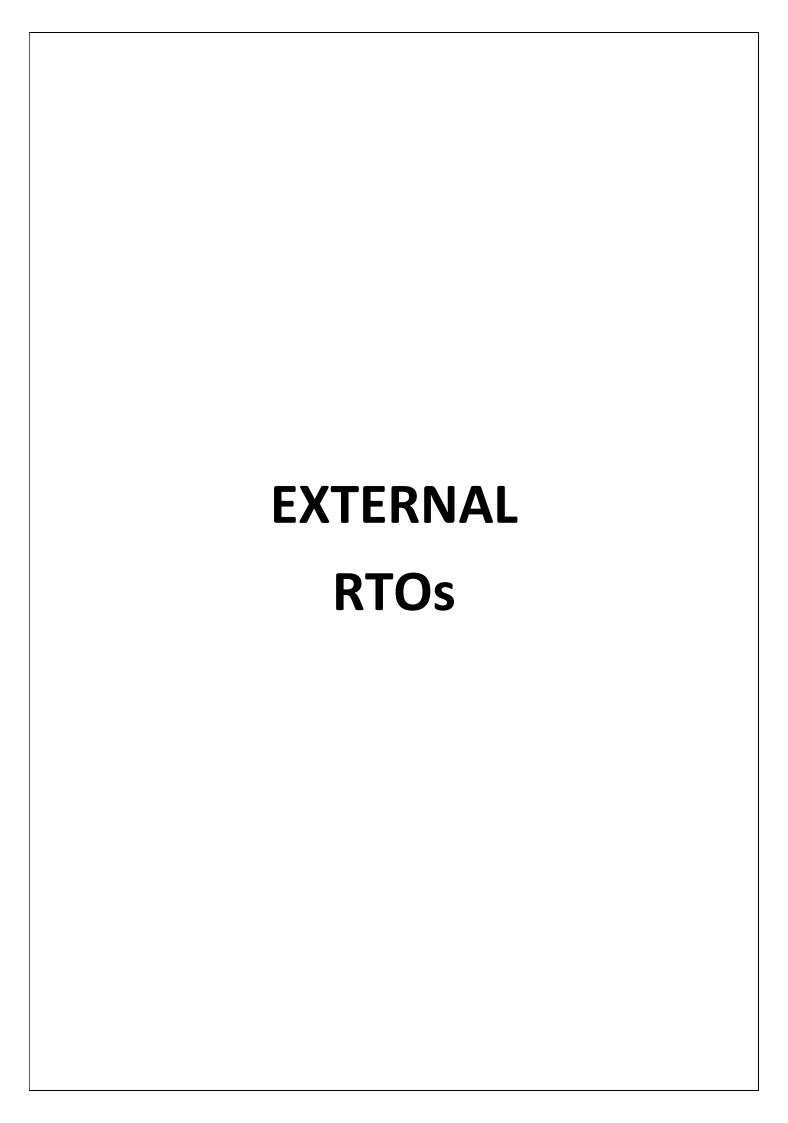
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EXTERNAL

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

FITNESS IN SCHOOLS
Certificate I in Fitness

GROUP EXERCISE INSTRUCTOR

GYM FITNESS INSTRUCTOR

UNIVERSITY DEGREE

CERTIFICATE IV IN FITNESS OR DIPLOMA OF SPORT (These qualifications offered by another RTO)

EXERCISE PHYSIOLOGIST

PERSONAL TRAINER

TEACHER - PHYSICAL EDUCATION

HIGH PERFORMANCE COACH

SPORT SCIENTIST

SPORT DEVELOPMENT MANAGER

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

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~~
Binnacle Training (RTO 31319)

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):
$385.00 per person (Cert II entry qualification = $265.00 + Cert III Gap Fee = $100.00)
(+ First Aid $55.00)

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 8**
	▸ Binnacle Lounge Induction
	▸ The Sport, Fitness & Recreation (SFR) Industry
	▸ Apply Knowledge of Coaching Practices
	PROGRAMS
	▸ Coaching Program (Student Delivery): Plan and Deliver Coaching Sessions
	▸ SFR Coaching Program (Supervisor): Assist with Delivering Coaching Sessions

TERM 2	**TOPIC 8**
	▸ Perform Research and Create a Group Presentation
	▸ ~~Organise~~ and Complete Work Tasks
	PROGRAMS
	▸ 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 8**
	▸ Cardio and Conditioning Programs
	▸ Anatomy and Physiology
	▸ The SFR Industry
	PROGRAMS
	▸ One-on-One Cardio Program
	▸ Group-Conditioning Sessions for Adolescent Participants

TERM 4	**TOPIC 8**
	▸ Anatomy and Physiology
	▸ First Aid Course: HLTAID011 Provide First Aid
	PROGRAMS
	▸ Bootcamp Program (Teacher Facilitated): Assist with Delivering Bootcamp Sessions

QUALIFICATION SCHEDULED FOR FINALISATION

SIS20115 CERTIFICATE II IN SPORT AND RECREATION

TERM 5	**TOPIC 8**
	▸ Anatomy and Physiology
	▸ Health and Nutrition Consultations
	PROGRAMS
	▸ One-on-One Gym Program: Adolescent Client
	▸ Conduct Consultations with a Client (Peer)
	▸ Plan and Conduct Sessions (Scenario Clients)

TERM 6	**TOPIC 8**
	▸ Screening and Health Assessments
	▸ Specific Population Clients
	▸ Older Clients
	PROGRAMS
	▸ Fitness Orientation Program: Client Orientation
	▸ Gentle Exercise Program: Participate in Gentle Exercise Sessions
	▸ Mobility Program: Plan and Instruct Mobility Sessions

TERM 7	**TOPIC 8**
	▸ Older Clients
	▸ Specific Populations
	PROGRAMS
	Group Exercise and Gym-based One-on-One Sessions:
	▸ Female and Male Adults aged 18+; and
	▸ Older adults aged 55+

UNIT 8 OF COMPETENCY

Code	Unit	Code	Unit
HLTAID011	Provide First Aid	ICTICT203	Operate application software packages
HLTWHS001	Participate in workplace health and safety	BSBSUS201	Participate in environmentally sustainable work practices
SISXEMR001	Respond to emergency situations	BSBOPS304	Deliver and monitor a service to customers
SISXIND001	Work effectively in sport, fitness and recreation environments	BSBPEF301	~~Organise~~ personal work priorities
SISXCAI002	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
BSBWOR202	~~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		

HEALTH

CERTIFICATE II IN HEALTH SUPPORT SERVICES
COURSE CODE: HLT23221

HEALTH

☑ **VETIS FUNDED***

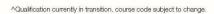| CORE UNITS	
CHCCOM005	Communicate and work in health or community services
CHCDIV001	Work with diverse people
HLTINF006	Apply basic principles and practices of infection prevention and control
HLTWHS001	Participate in workplace health and safety

ELECTIVE UNITS
To be confirmed

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.

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)
HLTWHS001	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)
CHCCCS010	Maintain a high standard of Service (Credit Transfer)
HLTHSS011	Maintain stock inventory (Credit Transfer)

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
CHCCCS009	Facilitate responsible behaviour
CHCDIV002	Promote Aboriginal and/or Torres Strait Islander cultural safety

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.

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.