

VET Certificate Courses

Assumed Knowledge: There are no prerequisites for these courses however an application process is required.

Credits: Students will receive SACE credits dependent on successful completion of VET competencies within their VET qualification. 70 nominal hours of successfully completed VET competencies equals 10 SACE credits.

Certificate I In General Construction (Plumbing)

Stage 1

Length: 1 Year

Description This course is endorsed by the Master Plumbers SA (MPSA) and the Construction Industry Training Board (CITB) and is designed for students who have a genuine interest in the Plumbing Industry and are keen to investigate apprenticeships as a real career option. This course will also provide a good background for further study in Water Management and Sustainability.

This course provides an overview of the Plumbing Industry and provides an insight into the technology used in the industry, both new and old. Topics covered include;

- Apply basic levelling procedures
- Undertake basic estimation and costing
- Work Effectively Sustainably in the Construction Industry
- Plan and Organise Work
- Conduct Workplace Communication
- Carry Out Measurements and Calculations
- Read and Interpret Plans and specifications
- Handle Construction Materials
- Use Construction tools and equipment
- Apply Basic Levelling Procedures
- Apply OHS Requirements, Policies and Procedures
- Undertake Basic Construction Project

Assessment Training and assessment will occur at school, on excursions, at the Plumbing Industry Association and on a work site when on Work Placement

Health Pathways: Certificate III Health Services Assistance

Stage 1/Stage 2

Length: 2 Years

Description If you like working and communicating with others, can relate to people and understand their needs, then a career in Nursing, Aged Care or Health Industries may be a pathway for you.

At the completion of 2 years, students leave this TAFE accredited course which is aimed at working within the health industry.

This course will introduce students to multi-skilled work roles in health which has been identified as a growth area for employment and will provide opportunities for students to undertake a range of pathways within the health industry.

Students will develop specific work related practical skills related to team work tasks, communicating with others, WHS, infection control, assisting nursing staff, transporting clients, confidentiality, medical terminology, manual handling, assisting clients with movement, body systems, and assisting a range of staff.

Students will achieve the following outcomes:

- Certificate III accreditation
- An understanding and experience of real work in the Health Industry
- Pathway to Certificate IV, Diploma, or employment
- An understanding of the link between curriculum, competencies and work
- Developing appropriate work place attitudes, such as confidentiality, sensitivity, appropriate conduct and legislative requirements
- Gaining greater confidence, maturity and life skills
- Promoting one's self to the industry for possible paid work

Students gain their Senior First Aid Certificate, their Child-Safe Environment qualifications and Manual Handling Certificate. Students will also undertake practical and theory tasks in the classroom, in the workplace and in our hospital skills lab in a supportive environment.

Students will undertake a combination of 'off the job' and 'simulated' learning at school and 'on the job' training at Aged Care facilities, Meals on Wheels and a range of Allied Health organisations.

Completing the Health Pathways Certificates can lead to an extensive and diverse range of employment opportunities in one of the following areas:

- Nursing and Patient Care assistant
- Disability assistant
- Hospital or Community Health assistant
- Aged Care assistant
- General Health Support e.g. Orderly
- Health Promotion Officer
- Administration Support Officer
- Rehabilitation assistant

Students will need to be enthusiastic and willing to be active participants and work with a range of people outside of a school setting. Students need sound organisational skills and the ability to manage their time. Regular attendance is essential, as many of the tasks involve group work.

The Health Pathways course has equal practical and theory components.

Practical tasks include: wheelchair and hoist use, completing activities with aged residents, participation in the peer support program, cleaning and bed making at an aged care facility, using the board maker program to make a number of resources to be used by children with disabilities, involvement in learning games, infection control and WHS activities, attending a variety of excursions to different facilities, activities that involve working effectively with others, models of body systems and learning to assist with client movement.

Over 1.5 years, students complete the required units of competency to gain VET Certificate III accreditation in Health Services Assistance and credit points towards their SACE.

Assessment Students will undertake training and assessment on a worksite in Term 3 and 4. They will be assessed at both school and the workplace.

Length:1 Year

Description This course provides the skills and knowledge for students to be competent in a range of kitchen functions and activities that require the application of practical skills. Work is undertaken in various hospitality settings where food is prepared and served, including restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias and coffee shops. Individuals will work with some autonomy and as part of a team under close supervision. This is a HANDS-ON course with theory, practical and work based competencies. Students will participate in real work environments. Structured work placement is a compulsory requirement for this course.

This course provides an overview of the Hospitality Industry focusing on becoming a chef.

Topics covered in the course include;

- preparing breakfast items
- preparing a range of fast food items
- preparing sandwiches
- preparing appetisers and salads
- preparing hot and cold desserts
- receiving and storing kitchen supplies
- WHS in the hospitality industry
- hygiene procedures
- preparing and serving espresso coffee

Assessment Training and assessment will occur at school and on a work site when on Work Placement.

Certificate III In Hospitality (Front of House focus)**Stage 1 Length:1 Year**

Description This course provides the skills and knowledge for students to be competent in a range of kitchen functions and activities that require the application of practical skills. Work is undertaken in various hospitality settings where food is prepared and served, including restaurants, hotels, catering operations, clubs, pubs, cafes, cafeterias and coffee shops. Individuals will work with some autonomy and as part of a team under close supervision. This is a HANDS-ON course with theory, practical and work based competencies. Students will participate in real work environments. Structured work placement is a compulsory requirement for this course.

This course provides an overview of the Hospitality Industry focusing on becoming a waiter/waitress. Topics covered include;

- WHS in the hospitality industry
- hygiene procedures
- preparing and serving espresso coffee
- communication in Hospitality
- cleaning and maintaining premises
- working as part of a team

Assessment Training and assessment will occur at school and on a work site when on Work Placement
