

Z Elective 2021

100-hour elective options for Year 10

Principal's Welcome

Welcome to our Z electives 2021 for Year 10 students (part of our stage 5 elective program). This program is designed to give you the opportunity to explore and discover beyond the core curriculum.

Choosing your electives is an important step towards what you may want to study in Year 11 and Year 12 and what you may want to do when you leave school.

This booklet outlines all the elective courses you can choose from and shows you how to apply for your preferred elective. The Z elective will replace your 100-hour elective that you will complete during Year 9. Remember, in Year 10 you will continue to study your 200-hour electives already begun in Year 9.

It's a good idea to go through this booklet with your family, discuss your favourite electives and complete the online selection process together.

You will also be asked to nominate reserve choices in case your first preference is not available due to class numbers or timetable clashes.

Your teachers are here to support you with your decision making so please ask them if you have any questions.

Good luck and I look forward to seeing the choices you make.

Hayley Macdonald
Principal, Callaghan College Waratah Campus

Contents

Inquiry Based Learning	3	International Studies.	13
Getting Started	4	Leaders of Tomorrow	14
Your Course Options.	5	Masterchef - Food Technology	15
Submit Your Choices	5	Music Production	16
Authors in Action	6	Musical Theatre.	17
Commerce	7	Personal Pursuit Program	18
Creative Arts Enrichment	8	Physical Activity and Sports Studies .	19
Dance Troupe	9	Timber - Inspire and Create	20
Digital Media.	10	You Be the Coach - NRL	21
Engineering in Minecraft	11	VET Hospitality - Kitchen Operations	22
Evolution of Rock.	12	VET Manufacturing and Engineering	23



Inquiry Based Learning

All our 100-hour Z electives are based on an Inquiry Based Learning philosophy. This is a highly engaging, student centered method. It aims to foster future learning skills and provide opportunities for students to apply and practice these skills through real world, personally meaningful projects.

Learning is organised around a driving question or challenge that requires deep research and inquiry; students then engage in enrichment experiences through our links with industry and community; and finally they are required to share their learning with a final product, showcase or performance.



Critical Thinking Skills

Focusing on a student's ability to think creatively and analyse, synthesise, and apply information to make informed decisions and solve real world problems.



Teamwork Skills

Focusing on a student's ability to cooperate with other students and manage relationships appropriately in order to achieve a common goal.



Communication Skills

These skills focus on a student's ability to share their thoughts clearly and appropriately and confidently present their learning to an audience.



Digital Literacy Skills

These skills focus on a student's ability to responsibly use a wide range of current and emerging technologies to aid or extend their learning.



Organisational Skills

These skills focus on a student's ability to meet deadlines by planning projects, managing their time and setting and achieving goals.



Citizenship Skills


These skills focus on a student's ability to appreciate diverse perspectives, give and receive feedback and develop their awareness of and skill in ethical decision making.

Getting Started

Ready to check out what's on offer? Read through the elective course descriptions on pages 6 to 23 and find out what you can expect to DISCOVER and learn about, what you will be able to CREATE and how you will be expected to SHARE your learning in each elective.

We encourage you to create a shortlist of your four favourite 100-hour Z elective courses in rank order using the table on page 5. Once you have your shortlist, submit your preferences online. Remember, you cannot repeat the same 100-hour elective you chose to study during Year 9.

Tips for making the right choice:

- 1. Start with thinking about what you like doing:** your interests, qualities and skills. What subjects are you good at? What do you enjoy studying at school? Do you have specific passions outside school you would like to develop further? Does your school report highlight areas that you shine in?
- 2. Talk to your teacher and family.** Discuss your elective options with your teachers and parents and carers. They have a good understanding of your strengths and may have some good suggestions and new ideas. It's particularly important to talk to your parents and carers about any additional fees or outside school excursions associated with any of your preferred courses.
- 3. Your choice.** It is great to talk about learning with friends, but do not select an elective course just because your friends are doing it. A year is a long time in a course that you don't enjoy.
- 4. Be ready for the challenge.** Be sure to select elective preferences you are prepared to do. If the elective course requires you to perform, participate, speak publicly, create or problem solve, you need to be up to the task.
- 5. See  symbol for course options for students with Special Education needs.**
- 6. It's important to choose reserve options when nominating your elective preferences.** While we try to accommodate everyone's first choice, we may not always be able to run an elective if there is not enough student interest. Alternatively, some electives may be oversubscribed, and therefore you may be on a waiting list for an available position.

Remember, if you don't like your choice, you can always apply to change before Week 4 Term 1.



Your Course Options

Use the table below to create a shortlist of your **four favourite 100-hour Z elective courses**.

Rank	100-hour Courses	Cost
	Authors in Action	\$40.00
	Commerce	Nil
	Creative Arts Enrichment	\$40.00
	Dance Troupe	\$40.00
	Digital Media	\$50.00
	Engineering in Minecraft	Nil
	Evolution of Rock	\$30.00
	International Studies	\$10.00
	Leaders of Tomorrow	\$50.00
	Masterchef – Food Technology	\$80.00
	Music Production	\$40.00
	Musical Theatre	\$40.00
	Personal Pursuit Program	Nil
	Physical Activity and Sports Studies (PASS)	\$30.00
	Timber – Inspire and Create	\$80.00
	You Be the Coach – NRL	\$30.00
	VET Hospitality – Kitchen Operations	\$120.00
	VET Manufacturing and Engineering	\$100.00

Submit Your Choices

You are required to submit your elective preferences online for 2021. You can edit and change your choices as many times as you like up until the closing date of Wednesday 9 September 2020.

Instructions for submitting your elective preferences online:

1. Go to the Callaghan College Waratah Campus website



2. Click on the blue Edval Sport and Subject Selection tab under 'Student Access'



3. Enter your unique code which was emailed to your DoE student email address

4. Select the button that applies to you.
You will need to choose the 100 hour electives

5. Make your selection using the drop-down menu, including your reserve options in case you don't get your first preferences. You will need to choose one 100 hour elective and three reserves

6. Click 'submit and print your selection submission for your records.'

If you need further assistance or have not received your code, please see Mrs Brown.

Authors in Action

Are you interested in the creative process of telling a story? This course will help you prepare, write and publish a major work

Discover

- This course will help you to understand the whole process behind writing a creative work. From the initial creative idea to the final polished product, you will learn about each step along the way.

Create

- Using a medium of your choice – short story, poetry, performance poetry, drama or film – you will create a final product to publish out to the wider world. Your work will be published in a number of ways – through print, online, performed, filmed and shared with our school community.

Share

- Throughout this course there will be many opportunities to share your work – from peer editing to interview panels to the final published product, your work will be celebrated at every step in the journey.

Real World Experiences

- Writing is a very personal experience but there are many authors in the world who make a living from the publication of their work. We will investigate ways your work can be published, marketed and eventually sold.
- You will also get to meet local writers and authors, some of whom will provide mentoring opportunities.

Parent Information

- Cost: \$40.00



Stage 6 Subject Selection

- English Extension 1 & 2



Career

- Author / Poet
- Script writer
- Journalist
- Blogger
- Film critic



Commerce (100 hours)

Studying Commerce will help you in your everyday life and assist you to prepare for your future

Discover

- Commerce provides students with real life, hands-on skills that they can apply throughout their lives. Students learn about their rights and how to make, save and spend money wisely. Topics include: Money Matters , Getting on the Road , Getaway, The Workplace, Mind Your Own Business, Promoting and Selling, Law and Action, Investing.

Create

- Commerce places emphasis on students developing life skills through practical classroom activities. Throughout the course you are encouraged to develop a range of problem solving and decision making skills to allow you to make informed consumer decisions. You will be able to apply the content knowledge to real-life situations and contexts.

Share

- Students will engage in a wide variety of learning experiences and range of ways to demonstrate their knowledge, understanding and skills developed throughout the course.

Real World Experiences

- This elective explores many real-world issues and their impact. You will participate in real-world experiences and scenarios independently and in groups.

Parent Information

- Cost: nil



Stage 6 Subject Selection

- Legal Studies
- Economics
- Business Studies
- Business Services (VET)
- Retail Services (VET)



Career

- Marketing
- Business Owner/Manager
- Advertising
- Communications
- Entrepreneur

Creative Arts Enrichment

Do you want to extend your art making skills in a practical course?

Discover

- Students learn to make artworks using a range of materials and techniques in 2D, 3D and 4D forms.
- Using traditional and more contemporary forms of creative arts, you will get a chance to undertake site-specific works, installations, video and digital media as well as other ICT formats.

Real World Experiences

- We invite industry experts to run workshops for the class, and you will also get an opportunity to visit galleries and art spaces as excursions.

Parent Information

- Cost: \$40.00. Covers materials.

Create

- Over the duration of the course, you will build a body of work. Students will create artworks and complete projects in class as well as upgrade art and mural designs around our campus grounds.

Share

- Students' work will be on display in the school grounds, as well as at specific art events, including our Onsite exhibition.



Stage 6 Subject Selection

- Photography
- Video and Digital Media
- Visual Arts
- Visual Design



Career

- Professional Artist
- Graphic Designer
- Photographer
- Cartoonist, Tattoo Artist
- Illustrator



Dance Troupe

Do you like to express yourself creatively through dance?

Discover

- Students will learn performance skills, dance techniques, composition and group choreography in a number of different dance styles.

Real World Experiences

- There will be opportunities to participate in workshops run by industry professionals, as well as excursions to a dance performance or musical.

Create

- Dance Troupe will enable you to build on your skills in jumps, leaps, turns and other dance techniques, including safe stretch practices.
- You will get the opportunity to choreograph your own dance, as well as work with your class mates as a group to learn different dance styles and choreography.

Parent Information

- Cost: \$40.00. Purchase of outfits and equipment used to record performances.

Share

- There will be several opportunities to share your dance and participate in public performances, including Star Struck, Hunter Dance Festival, School Spectacular, as well as campus and College events.



Stage 6 Subject Selection

- Dance
- Drama
- Entertainment Industry
- Cert III in Music Industry



Career

- Professional Dancer
- Choreographer
- Dance Teacher
- Performer

Digital Media

Do you want to explore contemporary artistic practices that use video, digital imaging and media?

Discover

- In Digital Media Studies, students investigate and create digital media presentations within visual arts and design, television, film and video.
- You will investigate how these fields of artistic practice have adapted and evolved over the twentieth century.
- You will strengthen your abilities to represent ideas and interests using digital media.

Create

- You will create a variety of works using a number of different formats, including stop motion animation; documentaries; interviews; holographic and virtual realities; music film clips; short films and digital installations.
- You will learn about production and editing techniques, sound engineering, special effects, advertising techniques, and promotion.

Share

- Students will display their works in a variety of ways including our Onsite Exhibition, College events, and digital publication through our social media channels.

Real World Experiences

- There will be opportunities to participate in workshops run by industry professionals, as well as excursions to galleries and art installations.

Parent Information

- \$50.00. Cost covers materials provided for practical learning.



Stage 6 Subject Selection

- Photography
- Video and Digital Learning
- Cert II Information and Digital Media and Technology



Career

- Professional Artist
- Graphic Designer
- Photographer
- Cartoonist, Illustrator
- Tattoo Artist
- Curator



Engineering in Minecraft

Use Minecraft with your peers in STEAM based challenges

Discover

- Students will learn about programming, redstone engineering (including logic gates), automation and game design.
- Working with your class mates on a range of Minecraft projects, you will develop skills in collaboration, communication, critical thinking and creativity.

Create

- Students will engage in extensive learning through technological gaming. You will undertake group projects such as building automotive drawn bridges, TNT Canons, combination locks and using world edit schematics.
- Students will explore and participate in adventure games, Hunger Games style games, roller coasters and mini games. You will also develop mining Turtle Programs, Behaviour packs and resource packs.

Share

- You will create videos of your projects for exhibition and you may also be involved in the creation of open server games that are made available to the general student population at lunch times.

Real World Experiences

- Students will gain experience in creating content that can be experienced by other gamers. These products could potentially be sold in the Minecraft Marketplace.

Parent Information

- Cost: nil



Stage 6 subject selection

- Information Processing Technologies
- Engineering Science



Career

- Electrical Engineering
- Software Engineering
- Game Design
- Game Content Creator

Evolution of Rock

Are you interested in Rock and Roll and how it has changed the world? Immerse yourself and perform some of the greatest classics of all time

Discover

- Students will discover how and why Rock and Roll developed. You will learn about the social and political movements that influenced Rock and Roll.
- Find out more about the major bands and artists from a variety of decades and get a deeper understanding of the songs that changed the world.

Create

- Students will perform Rock and Roll songs from a variety of periods. You will also get to create single and album covers for bands of your choice; create a Rock music film clip; and develop a website that communicates the evolution of Rock.

Share

- You will perform your Rock and Roll songs or present your film clip to an authentic audience.
- Album covers and websites will also be published and displayed for the school community to experience.

- Your work will become part of a student portfolio that will be showcased during Education Week and other campus events.

Real World Experiences

- Students will be immersed in real world experiences through the development of an interest based learning project. You will use ICT to organise and present information, as well as learn workforce skills, particularly around research, writing, editing and the importance of revisions to improve the quality of your final work.

Parent Information

- Cost: \$30.00. This includes the use of specialised equipment and subsidised bus trips to and from local venues.



Stage 6 Subject Selection

- Music 1 and Music 11
- English Studies



Career

- Music
- Historian
- Researcher



International Studies

Are you interested in culture and places from around the world?

Discover

- Students will explore religions, sports, laws, languages, food traditions, clothing, and the heritage of a number of different countries, including a focus on our neighbouring Asian countries.
- You and your fellow students will be involved in deciding which topics are studied in more detail.

Create

- As part of the course, you will enjoy a wide range of hands-on cultural activities such as film studies, craft activities as well as eating different foods from around the world.

Share

- Aside from completing assessable tasks to demonstrate your understanding of the topics, you will also have the opportunity to work with other students and present your group work with the rest of the class. Many of your creative activities will also be displayed in the classroom.

Real World Experiences

- You will be investigating current issues that relate to cultural diversity. You will also be able to share your own findings on your topic of choice with the class, furthering everyone's exposure to other cultures and community experiences.

Parent Information

- Cost: \$10.00. Covers resources such as craft materials, food tastings, etc.



Stage 6 Subject Selection

- Society and Culture
- Geography
- Studies of Religion
- Legal Studies
- Community and Family Studies



Career

- Travel Industry
- Defence Force
- Development and Aid Work
- Journalism
- Teaching

Leaders of Tomorrow

Do you want to develop your leadership skills? This is the course for aspiring leaders, SRC members and future captain nominees

Discover

- Discover your own leadership style and how to make a difference through leadership. Students will discover what makes an effective leader; how to solve problems through collaboration; and the power of effective communication strategies.
- You will learn how to pinpoint solutions to current problems; the importance of using ethical reasoning; and how to measure the impact of a project.

Create

- Students will work together to identify areas of need within our school community, and use project management skills to develop solutions to address these needs.
- Part of this elective will involve working collaboratively on passion projects that you will pitch to the Principal.

Share

- Students will lead and collaborate to improve aspects of their school and the wider community and present their learning in their portfolio presentations.

Real World Experiences

- You will have opportunities to participate in initiatives such as the Young UN, Public Speaking, Game Changer Challenges, Debating and more.
- Students will also have the opportunity to coach Stage 2 students (Year 3 and 4) at one of our local primary schools.

Parent Information

- Cost \$50.00. Covers excursions and competitions.



Stage 6 Subject Selection

- English Standard
- English Advanced
- Business Studies
- Legal Studies
- Society and Culture



Pathways

- SRC / Peer Support
- School / Sports Captain
- Community Development
- Politician / Government
- Project Management
- Business Leader



Masterchef – Food Technology

A course for students who have a passion for food and cooking

Discover

- This subject prepares students with basic cookery skills, and the ability to solve real world food design problems.
- You will learn to use a range of cookery methods and equipment in a safe and hygienic manner. It allows for creativity and innovation as you experiment with food techniques and products.
- In your theory classes, you will learn more about the food industry, nutrition, food design and catering.

Create

- This course is 60 per cent practical, so you will get plenty of opportunities to create meals fit for Masterchef!
- In these practical lessons, you will cook meals, evaluate your performance and learn how to make modifications.

Share

- Students will showcase their practical skills by completing a cooking practical as part of their assignments.
- You will prepare meals for invited guests, and showcase your cooking skills by giving demonstrations to your peers.
- Students will display their theoretical knowledge by developing visual organisers to show how concepts and information relate.

Real World Experiences

- You will develop a restaurant portfolio and invite a guest for lunch to enjoy the meal you have prepared for them. Students also study food from different cultures and do a cultural food demonstration to their peers.

Parent Information

- Cost: \$80.00. For materials provided for practical learning.



Stage 6 Subject Selection

- Hospitality
- Cert II Kitchen Operations
- Cert II Hospitality
- Hospitality – Food and Beverage
- Hospitality – Kitchen



Career

- Hospitality
- Chef
- Food Manufacturing
- Food Technologist

Music Production

Are you interested in the recording industry or creating your own music?

Discover

- Students gain skills and understanding in music recording, sound and lighting production, and software composition.
- You will learn how to produce live recording and live mixing using a range of available software and technologies.

Create

- You will regularly access our fully equipped music studio to record and create music that you learn in the classroom.
- You will create your own cover songs in groups and mix your own music using industry standard recording and production software and hardware.

Share

- Students will have many opportunities to showcase their music and production skillsets at campus and College events, such as Live@Lizottes, Variety Night and Onsite exhibition.

Real World Experiences

- Students will have the opportunity to work with Stage 6 Music teachers and students at the new Jesmond Senior Campus Creative Arts building, which has leading-edge recording and production facilities.

Parent Information

- Cost: \$40.00. Contributes to the purchase and maintenance of Music Creation software and hardware.



Stage 6 Subject Selection

- Music 1
- Music Industry (VET)
- Cert III Music Industry



Career

- Music Recording Engineer
- Music Producer
- Event Manager
- Musician
- Sound or Lighting Technician



Musical Theatre

Do you want to be part of a musical production and improve your singing, dancing and acting techniques?

Discover

- Learn about the origins and modernisation of Musical Theatre, including different styles.
- Improve your skills and confidence in singing, acting and dancing so you can nail an audition. You will also get the chance to be part of a musical production.

Create

- You will create group and individual performances, learning basic choreography as part of the process. You will also get the chance to sing as a lead and as part of an ensemble, with coaching provided in proper breathing and singing techniques.
- For acting, you will learn how to convey meaning and emotion during a musical theatre performance.

Share

- Whether it is a solo, duet, group song, whole class ensemble, or a Flash Mob musical performance, you will be regularly sharing your work, often in front of audiences.
- You will also get the chance to participate in campus and College events, such as assemblies, Variety Night and the College Musical Production.

Real World Experiences

- You will get an opportunity to attend an excursion to a live theatre production. We will also hold workshops with local Drama experts and are producing a musical production within the College.

Parent Information

- Cost: \$40.00. Covers materials provided for practical learning.



Stage 6 Subject Selection

- Drama
- Music
- Dance
- Extension, Advanced or Standard studies



Career

- Actor, Singer
- Director
- Stage Designer, Costume Designer
- Sound or Lighting Technician

Personal Pursuit Program

Are you wanting to direct your own elective? This is for high achieving students who have a passion that they want to turn into a personal interest project

Discover

- Using deep inquiry, you will design and create your own learning challenges based on a personal interest.
- You will develop research and presentation skills, student-directed content selection, and explicit, scaffolded strategies for successful deep inquiry.

Create

- You will design and complete an authentic, technology-rich project or major work as core to this self-directed learning program.
- As part of this pursuit, you will be encouraged to think beyond the constraints of conventional educational structures, as well as to challenge yourself and your abilities.

Share

- You will present your learning throughout the course in a range of different ways, including High Achievers events and exhibitions, documentaries and class presentations.

Real World Experiences

- Students choose their own direction and create their own driving question. Students brainstorm, plan, draft, experiment, create and then reflect on the process of creating something real.

Parent Information

- Cost: Nil



Stage 6 Subject Selection

Anything and everything as this course focuses on building future-focused skills, research skills and enhancing student's self agency.



Physical Activity and Sports Studies (PASS)

For students of all sporting abilities – this course gives you the chance to play, coach and officiate all kinds of sports and games

Discover

- Students will learn about the skills necessary to successfully participate and officiate in sports such as cricket, tennis, badminton, golf and water polo.

Create

- You will create modified games and warm-up activities that can be played by your peers. You will also get the chance to take the roll of umpire or referee in a sport of your choice.

Share

- You will share your future learning skills (communication, collaboration, critical thinking and creativity) through coaching students in Year 7 and Stage 2 (Years 3 and 4).
- You will also present a portfolio of work to presentation panels.

Real World Experiences

- Students will be expected to teach basic movement skills to Stage 2 students (at Waratah Public School) as well as assist with the Year 7 Swim School in Term 4.
- Students will also experience real-world learning opportunities through excursions to Port Stephens, Forster, Gerringong and Port Macquarie.

Parent Information

- Cost: \$30.00. This includes the use of specialised equipment and subsidised bus trips to and from local venues.



Stage 6 Subject Selection

- PDHPE
- Sport, Lifestyle and Recreation
- Sports Coaching



Career

- Sports Coach
- Physiotherapist
- PDHPE Teacher
- Sports Trainer

Timber – Inspire and Create

Do you want to fastrack your woodwork skills to a major project of your choice?

Discover

- You will be actively involved in the planning, development and construction of quality, practical projects made from timber.
- You will develop skills in the safe use of hand and relevant machine tools as you complete your own project work.
- There is a focus on wood and basic cabinet making in the theory and design components of this elective. In addition, you will develop an appreciation of Work, Health and Safety (WH&S) rules and procedures.

Create

- This course is a hands-on elective that builds on your knowledge, skills and experiences developed in Years 7 and 8 Timber Technology. The projects you create in this course may include a bread board, marking gauge, wooden mallet, picture frame or mirror.

Share

- You will share your major project and folio at the graduation exhibition of Year 9/10 Major Works. Your work will also be critiqued by a panel of markers comprised of teaching staff.

Real World Experience

- Skills and knowledge developed during this course are readily transferable to many applications at home and in trade areas. There will also be excursions to local businesses to inspire your major project.

Parent Information

- Cost: \$80.00. Cost covers materials provided for practical learning.



Stage 6 Subject Selection

- Industrial Technology Timber
- Furniture Making
- Building and Construction
- Design and Technology



Career

- Trade – Carpentry
- Furniture Making
- Cabinet Making
- Design



You Be the Coach – NRL

Have you got a passion for Rugby League, or want to be the most effective team coach?

Discover

- Learn how to hone player technique and skills through the development of active coaching drills. You will also gain a greater understanding of Rugby League, and get a chance to improve your own NRL skills.
- You'll study the rules and laws of Rugby League, the history of the game, and research a specific team in order to create player profiles.

Create

- You will devise, develop, produce and film drills which you will then use to coach your peers.
- You will role play coaching situations you may encounter in training or with parents and officials. This will give you experience and confidence in ensuring fair, respectful and meaningful interactions. You will also get to create a website about your favourite team.

Share

- You will develop a portfolio of drills that can be shared with your peers to improve their skills. You will get to share your filmed drills, as well as your critical analysis and coaching strategies as part of your portfolio presentation.

Real World Experiences

- You will be immersed in the real world experience of coaching, and be responsible for organising, motivating and engaging your peers in NRL training and games.

Parent Information

- Cost: \$30.00. This includes the use of specialised equipment and subsidised bus trips to and from local venues.



Stage 6 Subject Selection

- PDHPE
- Sport Lifestyle and Recreation
- Sports Coaching



Career

- Sports Coaching
- PDHPE Teacher

Course: **Hospitality - Kitchen Operations**
Board Developed Course

2 or 4 Preliminary and/or HSC units in total
Category B for Australian Tertiary Admission Rank (ATAR)

This course is accredited for the HSC and provides students with the opportunity to obtain nationally recognised vocational training. This is known as dual accreditation. To gain a full qualification, students must achieve all competencies. Partial completion will lead to a statement of attainment towards the qualification.

Tourism, Travel and Hospitality training package (SIT 1.2)

Units of Competency

Core

BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC011	Use cookery skills effectively
SITHKOP001	Clean kitchen premises and equipment
SITXFSA001	Use hygienic practices for food safety
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practice

Electives

SITHCCC002	Prepare and present simple dishes
SITHCCC003	Prepare and present sandwiches
SITHCCC006	Prepare appetisers and salads
BSBSUS201	Participate in environmentally sustainable work practices
SITXFSA002	Participate in safe food handling practices
SITHIND002	Source and use information on the hospitality industry

Students may apply for Recognition of Prior Learning and /or credit transfer provided suitable evidence is submitted.

Our RTO acknowledges the experience and prior learning of our students. Students who can present transcripts from other Australian RTOs or who are able to present relevant experiences in work may qualify for Credit Transfer (CT) or Recognition of Prior Learning. All applications for CT or RPL should be made to the course teacher.

Recommended Entry Requirements

Students selecting this course should be interested in working in a kitchen preparing food. They should be able to lift and carry equipment, use handheld and larger commercial kitchen equipment. Students will be required to attend events and functions out of school hours. There will be out of class homework, research activities and assignments.

Examples of occupations in the hospitality industry

- Kitchenhand
- Cook
- Chef
- Baker

Mandatory HSC Course Requirements Students must complete 240 indicative hours of course work and a minimum of 70 hours work placement. Students who do not meet these requirements will be 'N' determined as required by NESA.

External Assessment (optional HSC examination for ATAR purposes)

The Higher School Certificate examination for Hospitality Kitchen is only available after completion of 240 indicative hours and will involve a written examination consisting of multiple-choice items, short answers and extended response items. The examination is independent of the competency-based assessment undertaken during the course and has no impact on the eligibility of a student to receive a vocational qualification.

Competency-Based Assessment

Students in this course work to develop the competencies, skills and knowledge described by each unit of competency listed above. To be assessed as competent a student must demonstrate to a qualified assessor the competency requirements for performance and knowledge of the units/s of competency.

Appeals and Complaints

Students may lodge a complaint or an appeal about a decision (including assessment decisions) through the VET teacher.

Course Cost: Preliminary - \$120. Student will need to buy Chef's Uniform and either buy their own toolkit (approximately \$120) or hire from school- \$50, if returned to school not damaged, \$20 refund

Refunds

Refund Arrangements on a pro-rata basis.
Please refer to your school refund policy

A school-based traineeship and apprenticeship are available in this course, for more information: <http://www.sbatinnsw.info/>

Exclusions - VET course exclusions can be checked on the NESA website at <http://educationstandards.nsw.edu.au/wps/portal/nesa/11-12/stage-6-learning-areas/vet/course-exclusions>

Course: Manufacturing and Engineering - Introduction Board Endorsed Course		2 or 4 Preliminary and/or HSC units in total Does not contribute towards Australian Tertiary Admission Rank	
This course is accredited for the HSC and provides students with the opportunity to obtain nationally recognised vocational training. This is known as dual accreditation. To gain a full qualification, students must achieve all competencies. Partial completion will lead to a statement of attainment towards the qualification.			
Manufacturing and Engineering Training Package (MEM 2)		Electives	
Units of Competency			
Core			
MEM13015	Work safely and effectively in manufacturing and engineering	MEM16006	Organise and communicate information
MEMPE006A	Undertake a basic engineering project	MEM11011	Undertake manual handling
MEMPE005A	Develop a career plan for the engineering and manufacturing industry	MEM12024	Perform computations
		MEM18001	Use hand tools
		MEM18002	Use power tools/hand held operations
		MEM16008	Interact with computer technology
		MEM07032	Use machines for basic operations
		MEMPE001A	Use engineering workshop machines
		MEMPE002A	Use electric welding machines
		MEMPE004A	Use fabrication equipment
Students may apply for Recognition of Prior Learning and /or Credit Transfer provided suitable evidence is submitted.			
Our RTO acknowledges the experience and prior learning of our students. Students who can present transcripts from other Australian RTOs or who are able to present relevant experiences in work may qualify for Credit Transfer (CT) or Recognition of Prior Learning. All applications for CT or RPL should be made to the course teacher.			
Recommended Entry Requirements			
Students selecting this course should be interested in working in a manufacturing environment. They should be able to use hand and power tools, lift and carry small and large objects. There will be out of class homework, research activities and assignments.			
Examples of occupations in the Manufacturing and Engineering industry			
▪ fitter	▪ refrigeration and air	▪ toolmaker	▪ locksmith
▪ machinist	conditioning mechanic	▪ maintenance fitter	
Mandatory HSC Course Requirements			
Students must complete 240 indicative hours of course work and a minimum of 35 hours of work placement over two years. Students who do not meet these requirements will be 'N' determined as required by NESA.			
There is no external examination in the HSC year for students.			
Competency-Based Assessment			
Students in this course work to develop the competencies, skills and knowledge described by each unit of competency listed above. To be assessed as competent a student must demonstrate to a qualified assessor the competency requirements for performance and knowledge of the units/s of competency.			
Appeals and Complaints			
Students may lodge a complaint or an appeal about a decision (including assessment decisions) through the VET teacher.			
Course Cost: Preliminary - \$100 workbooks, pants shirts and PPE		Refunds	
Students will need to buy		Refund Arrangements on a pro-rata basis.	
		Please refer to your school refund policy	
A school-based traineeship and apprenticeship are available in this industry area, for more information: http://www.sbatinnsw.info/			
Exclusions - VET course exclusions can be checked on the NESA website at http://educationstandards.nsw.edu.au/wps/portal/nesa/11-12/stage-6-learning-areas/vet/course-exclusions			

“I’m continually impressed at how Callaghan College embraces new ways of learning in a meaningful way to help prepare students for the real world.”

**- Professor John Fischetti,
Pro Vice-Chancellor
Faculty of Education and Arts
University of Newcastle**

