

ST COLUMBA'S CATHOLIC COLLEGE



YEAR 10 ELECTIVE SUBJECTS
Information Booklet

2024

Introduction

Dear Year 9 Students,

This booklet provides you with an outline of the elective courses on offer for Year 10, 2024. Please be aware that these courses can only go ahead if enough students choose them.

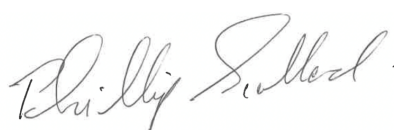
Students, this represents a significant step in your education as it provides an opportunity for you to make choices about some subjects you will study next year. The process of decision making is a challenging one and you will be supported in this by your teachers and parents. Ultimately, however, this is your decision and we anticipate that you will make it wisely.

Be aware that next year marks the continuation of your Record of School Achievement (RoSA) that is accumulated over Years 9 and 10. Your elective subjects should be an area of study that you enjoy and in which you believe you can do well.

The next year is an important foundation for your senior studies. The preparation for this time in terms of selection of electives is one critical step in this process. For further information on courses offered at the College, please visit our Subject Selection website at <https://sites.google.com/parra.catholic.edu.au/sccsubjectselectioninformatio/home>.

I also challenge you to give serious consideration to the goals you set for yourself for next year. I would hope that you acknowledge your responsibility to do your personal best and to gain as much from your educational experiences as possible. I would also expect that you would give serious thought to how you are able to contribute to our Catholic community. In the quality of your relationships with staff and students, in your academic endeavours, in your involvement in a range of extra-curricular activities, you can make an important contribution to St Columba's.

I wish you well as you undertake this important process of preparing for Year 10.



Mr Phillip Scollard
Principal

School Life in Years 9 and 10

Thinking about Years 7 and 8

The first two years of Catholic College are very different to Primary School.

- A new and bigger school.
- You have met many new people, both students and staff.
- You are the youngest students in the school rather than the oldest.
- You are studying many new subjects.
- You have become accustomed to many new school rules.

Looking ahead to Year 10

1. You will continue to be able to make choices about what subjects you study.
2. It will be assumed by your teachers that because you have chosen the course, then you will be ready to work hard.
3. You are laying the foundations for your studies in Year 11 and 12. It is important that you develop useful study habits:
 - Keep a homework diary in which all learning preparation is recorded.
 - Being organised for every class i.e. having the correct books and equipment.
 - Following a study timetable at home.
 - Planning ahead to complete your assessment tasks on time.

Pattern of Study for Elective Courses in Stage 5

In Stage 5, students at St Columba's Catholic College have the opportunity to study elective courses of their choice. Students may choose to select the same courses in Year 10 as they studied in Year 9 OR select new elective courses.

Students in Stage 5 must study 400 hours of elective courses across Years 9 and 10. The 400 hours of elective unit study may be comprised of:

- FOUR alternative elective courses across Stage 5 (4 x 100 hour electives)
- TWO elective courses across Stage 5 (2 x 200 hour electives)
- TWO 100 hour electives and ONE 200 hour elective

Alternatively, students may also choose to commence an Early Commencement VET course in Year 10.

Below you will find examples of Patterns of Study for Elective Courses Across Stage 5;

Example 1	Example 2
4 x 100 hour elective courses <ul style="list-style-type: none"> • Students select two courses in Year 9 and select two new courses in Year 10. 	2 x 200 hour elective courses <ul style="list-style-type: none"> • Students select two elective courses in Year 9 and select the same two courses in Year 10.
Example 3	Example 4
1 x 200 hour elective courses and 2 x 100 hour elective courses <ul style="list-style-type: none"> • Students study one elective course across Years 9 and 10 (200 hours) • Students study one elective course in Year 9 (100 hours) • Students select one new elective course in Year 10 (100 hours) 	Students commence an Early Commencement VET course in Year 10. Students do not select any elective courses in Year 10.

* Please be aware that some courses require students to study the course in Year 9 in order to be able to study the course in Year 10. This information is provided on page 5. It is essential for students who wish to study these courses in Year 10 to select the 200 hour course when making their subject selections.

* Please be mindful that offering courses is not a guarantee that they will run next year.

Year 10 Elective Courses

	Prerequisite Course for Year 10	KLA
Agricultural Technology	<p>Students who have studied Agriculture in Year 9 and wish to study the subject again in Year 10 must select the 200 hour course.</p> <p>Students who have not studied Agriculture in Year 9 need to select the 100 hour course.</p>	TAS
Commerce		HSIE
Design and Technology		TAS
Elective History		HSIE
Drama		Creative Arts
Food Technology		TAS
Japanese	<p>Students who have studied Japanese in Year 9 and wish to study the subject again in Year 10 must select the 200 hour course.</p> <p>Students who have not studied Japanese in Year 9 need to select the 100 hour course.</p>	Languages
Industrial Technology-Timber	<p>Students who have studied Industrial Technology Timber in Year 9 and wish to study the subject again in Year 10 must select the 200 hour course.</p> <p>Students who have not studied Industrial Technology-Timber in Year 9 need to select the 100 hour course.</p>	TAS
Music		Creative Arts
Physical Activity and Sports Studies		PDHPE
Textiles Technology		TAS
Visual Arts		Creative Arts
Visual Design		Creative Arts

Year 10 Early Commencement VET Courses

At St Columba's Catholic College, students have the opportunity to commence a Stage 6 VET course in Year 10. Early commencement of a Stage 6 VET course means a student in Year 10 undertakes a Stage 6 VET course while continuing to complete the mandatory curriculum requirements for Stage 5 and any school system curriculum requirements. These students will commence the accumulation of HSC units of credit while concurrently completing Year 10.

Students who are interested in studying an Early Commencement VET Course in Year 10 are required to complete an Expression of Interest Application via the following link.

Expression of Interest Form for an Early Commencement VET Course

Students who express interest in an Early Commencement VET course will be interviewed by Mr Shane Watson, Leader of Learning VET. Upon interview, students will receive an endorsement to study a VET course.

A student's endorsement for study of a Stage 6 VET course will be considered based on the following criteria:

- diligence in previous study
- demonstrated consistent learning behaviours across Stage 4 and 5
- demonstrated self efficacy as an independent learner
- acknowledgement that this is a Stage 6 course, therefore students will be studying HSC content from the first lesson.
- willingness to prepare for their HSC examination across two years of study

[Early Commencement VET Expression of Interest Form](#)

Early Commencement VET Courses Offered at St Columba's Catholic College

Construction
Hospitality
Primary Industries

Further information regarding each VET subject can be found on page 25 of this handbook.

Support for Elective Subject Selection

Any questions regarding the subject selection process please contact the College Head of Learning. If you have questions surrounding support for subject selection, the College Leader of Learning for Year 9 and the College Year 9 Diversity Teacher are also available.

Mrs Samantha Coultas	Head of Learning
Mr Joshua Hunter	Leader of Wellbeing
Mrs Frances Sidoruk- Darrock	Year 9 Diversity Teacher

If you have any subject specific questions for an elective course, please contact the relevant Leader of Learning who will be able to assist you with your enquiry;

KLA Leaders of Learning- Elective Courses	
Creative Arts	Mrs Margaret Rust Mrs Carmen Noonan
HSIE	Mr James Rooney Ms Karlie Hollifield
Languages	Mrs Shizue Sato
PDHPE	Mr Greg McDonald Mr Greg Clune
TAS	Mrs Christie Carey Ms Nadine Sibbald
VET	Mr Shane Watson

St Columba's Catholic College Subject Selection Website

For further information on courses offered at the College, please visit our Subject Selection website at

<https://sites.google.com/parra.catholic.edu.au/sccsubjectselectioninformatio/home>.

Subject Selection Timeline

Term 2 Week 9	Wednesday 21st June Period 3	Students spoken to during IXL. Subject selection website goes live. Students receive St Columba's Catholic College Year 10 Elective Information Handbook.
Term 3 Week 3	Wednesday 2nd August	Subject Selection Launch & Parent Information Evening Session 1 4:00pm-5:00pm Session 2 5:00pm - 6:00pm
Term 3 Week 4	Monday 7th August - Friday 11th August	Online Subject Selection Choices completed by students

Early Commencement VET Subject Selection Timeline

Term 3 Week 1	Wednesday 19th July Period 3	Students spoken to during IXL period regarding Early Commencement VET subjects.
Term 3 Week 2	Monday 24th July	Expression of Interest Form for Early Commencement VET courses opens
Early Commencement VET Expression of Interest Form		
Term 3 Week 2	Friday 28th July	Expression of Interest Form for Early Commencement VET courses closes
Term 3 Week 3	Monday 31st July - Friday 1st August	Interviews between Leader of Learning VET and students for Early Commencement VET courses

Following interviews with Shane Watson, VET Leader of Learning, students who are endorsed to select an Early Commencement VET course will do so when making their subject selections.

Students who are not endorsed after the interview process will select elective subjects as per normal.

How to Make Your Subject Selections

- Students will make their subject selections online.
- Students will receive an email to their student email account containing a link to complete an Edval Choice subject selection form.
- Students are required to select four subjects. Two subject selections and two reserve subject selections.
- Students need to select their subjects in preference order. I.e Most preferred subject selected as their first choice.
- Every effort is made to ensure that students receive their first two subject preferences, however, this is not always possible. In the instance where students do not receive their first or second choice, they will then receive their reserved selections.

Elective Courses

Agricultural Technology

KLA: Technology and Applied Studies (TAS)

Course Content

Through the study of Agricultural Technology students develop knowledge, understanding and skills which enable the student to contribute positively to their own lifestyle and to the social, economic and environmental future of Australia.

The course provides scope for students to explore the many and varied career opportunities in agriculture and its related service industries. It also provides students with an opportunity to experience aspects of an agricultural lifestyle through direct contact with plants and animals and a variety of outside activities.

In Agricultural Technology students study the essential content of interactions, management and sustainability within the context of agricultural enterprises.

Students undertake a range of practical experiences that occupy the majority of course time. Practical experiences may include fieldwork, small plot activities, laboratory work, plant and animal husbandry activities, and visits to commercial farms and other parts of the production and marketing chain.

To satisfy the requirements of a 100-hour course students must complete the CORE A topics and to satisfy the requirements of the 200-hour course students must complete both the CORE A and the CORE B topics.

CORE A Topics

- Introduction to Agriculture - a broad overview of plant and animal-related concepts.
- Plant Production 1 - understand plant production in the context of plant-based enterprises.
- Animal Production 1 - understand animal production in the context of animal-based enterprises.

CORE B Topics

- Agricultural Systems & Management - an in-depth study of the complexity of agriculture..
- Plant Production 2 - an in-depth look at plant production in plant-based enterprises.
- Animal Production 2 - an in-depth look at animal production in animal-based enterprises.

Recommendations and Restrictions

Students will be required to meet all safety expectations as they participate in practical work.

Additional fee charges for student consumables may apply to this course.

Students who have studied Agriculture in Year 9 and wish to study the subject again in Year 10 must select the 200 hour course.

Students who have not studied Agriculture in Year 9 need to select the 100 hour course.

Assessment

Students are assessed on their practical skills and their understanding of the content. Assignments are practical and theoretical in orientation and ongoing observation of practical work is a key component of assessment.

Commerce

KLA: Human Society and Its Environment (HSIE)

Course Content

Commerce provides knowledge, skills, understanding and values that form the foundation on which young people make sound decisions on consumer, financial, business, legal and employment issues. It develops in students an understanding of commercial and legal processes and competencies for personal financial management. Through the study of Commerce students develop financial literacy which enables them to participate in the financial system in an informed way.

Central to the course is the development of an understanding of the relationship between consumers, businesses and governments in the overall economy. Through their investigation of these relationships, students develop the capacity to apply problem-solving strategies which incorporate the skills of analysis and evaluation. Students engage in the learning process which promotes critical thinking, reflective learning and the opportunity to participate in the community.

To function competently in our democratic and pluralistic society, students need to develop the ability to research information, evaluate options and participate in collaborative decision-making by evaluating a range of consumer, financial, business, legal and employment strategies. In examining these they also develop attitudes and values that promote ethical behaviour and social responsibility and a commitment to contribute to a more just and equitable society.

Students will study the following core topics in Year 10

- Law, society and Political Involvement
- The Economic and Business Environment

Students will study a selection of the following Options:

- Law in Action
- Towards Independence

Assessment

Assessment will be based on a number of activities which could include library research, research in the local community, poster design, simulation exercises, comprehension exercises, worksheets, group assignments, oral reports, tests and skills exercises based on media reports, graphs, charts and statistics and multimedia presentations.

Design and Technology

KLA: Technology and Applied Studies (TAS)

Course Content

Design and technology aims to develop a student's ability for innovative and creative thought through the planning and development of design projects related to real-life needs and situations.

Students develop and manage design projects through:

- identifying needs and opportunities
- researching and investigating existing solutions
- analysing data and information
- generating, justifying and evaluating ideas
- experimenting with tools, materials and techniques
- reflecting on the impact of their design on society and the environment

Students undertake a range of practical experiences that occupy the majority of course time. Practical experiences allow students to develop skills and confidence in the use of a range of technologies and equipment.

Design and Technology is delivered through units of work that integrate content with project work in the creation and documentation of designed solutions.

A design project is the main learning activity of students during a unit of work and culminates in the designed solution and documentation.

Students produce design and production folios that provide the students with a means of recording all aspects of the design process used, evaluating and justifying the reasons for the decisions made.

There are different focus areas that are studied to provide context for student learning which include; Agriculture, Digital Technologies, Engineered Systems, Food Technologies, Information and Communication Technologies and Material Technologies.

Recommendations and Restrictions

Students will be required to meet all safety expectations as they participate in practical work.

Additional fee charges for student consumables may apply to this course.

Design and technology is recommended for students who enjoy problem solving, critical thinking and being creative. Design and technology would be well suited to students interested in pursuing a career in engineering, architecture, product design, fashion design, furniture design or any other career involving innovation.

Assessment

Students are assessed on their ability to critically analyse concepts and processes, and to justify and manage design processes to develop design ideas and solutions. Assessments are practical and theoretical in nature and ongoing observation of practical work is a key component of assessment. The types of assessment can include; design projects, design folios, research activities, quizzes and examinations.

Elective History

KLA: Human Society and its Environment (HSIE)

Course Content

History enables young people to develop an interest in and enjoyment of exploring the past. History Elective provides opportunities to develop a knowledge and understanding of past societies and historical periods.

Students explore the nature of history, heritage and archaeology and the methods that historians use to construct history through a range of thematic and historical studies. The construction of history is examined through options such as oral history, museum or archive studies, historical fiction, media, biography or film. Historical issues studied include the collection, display and reconstruction of the past, ethical issues of ownership, preservation and conservation of the past. Features of a range of ancient, medieval and modern societies are explored and students have the opportunity to study historical themes such as war and peace, crime and punishment, music through history, slavery and gender in history.

The skills and knowledge that students will gain through this course will be advantageous for those students seeking to continue their historical studies into the senior years.

Content

In History you study **core topics** including:

- **Topic 1: History, Heritage and Archaeology**
- **Topic 2: Ancient, Medieval and Modern Societies**
- **Topic 3: Thematic Studies**

Topics

The options within the core topics could include, but not limited to

- Ancient Society - Akhenaten or Ancient Greece
- History for Kids
- Human remains/Bog bodies
- Unsolved Mysteries - JFK
- French Revolution
- Popular Culture

Assessment

Assessment will be based on a variety of tasks which will engage student knowledge and skill. Some assessments will also contain a component of student choice.

Drama

KLA: Creative Arts

Course Content

Drama students will engage in exciting opportunities to explore a variety of social issues which impact their lives, including Indigenous and multicultural perspectives. In practical workshops, students will learn about the theatrical world (performance, directing, design and scriptwriting). Students will develop the confidence to better articulate their beliefs about themselves and the world they live in.

Drama students learn about our world through: **Making** (seminars/workshop activities), **Performance** (acting) and **Appreciating** (research, reflection and evaluation of their work and the work of others). Through learning to be effective collaborators and problem solvers, Drama students will be equipped with the interpersonal skills vital for success in the modern world.

Students will study some of the following key areas:

- Improvisation
- Developing Acting Skills-solo, duologues and group work
- Playbuilding – developing a play from an topic/idea-(script to performance)
- Mime, Mask And Physical Theatre
- Clowning and Street Theatre/ Protest theatre
- Production Skills – lighting, sound, stagecraft
- Stage Design – props, costumes, sets
- History of Theatrical Traditions and Performance Styles from Myths and Rituals to Modern 21st Century- Documentary Style Theatre
- Directing and Stage Management
- Using Information Technology – word processing, internet research, audio-visual video and playback
- Viewing, evaluating and reviewing live performances

Recommendations and Restrictions

Drama is suitable for students who enjoy active, collaborative learning environments, performing and/or, wish to further develop/improve their self-confidence and communication skills. This course is not just for students seeking employment in entertainment industry courses but any career where problem solving, flexibility, critical thinking, creative thinking and effective collaboration skills are valued and/or required.

Assessment

Students will be assessed through individual and group performance pieces, class participation in workshops, journal writing, individual projects, written reviews, essays and recording work in a logbook.

Food Technology

KLA: Technology and Applied Studies (TAS)

Course Content

The study of Food Technology provides students with a broad knowledge and understanding of food properties, processing, preparation and their interrelationships, nutritional considerations and consumption patterns. It addresses the importance of hygiene and safe work practices and legislation in the production of food. It also provides students with a context through which to explore the richness, pleasure and variety that food adds to life.

This knowledge and understanding is fundamental to the development of food-specific skills, which can then be applied in a range of contexts, enabling students to produce quality food products. Students explore food-related issues through a range of practical experiences, allowing them to make informed and appropriate choices. They are provided with opportunities to develop practical skills in preparing and presenting food to enable them to select and use appropriate ingredients, methods and equipment.

Students study the following focus areas:

- Food Selection and Health
- Food Product Development
- Food for Special Occasions
- Food in Australia
- Food Service and Catering
- Food for Specific Needs

Through practical experience, students will develop the skills of food preparation by designing, producing and evaluating food items related to the focus areas studied.

Students undertake a broad range of practical activities and will generally cook once or twice per fortnight.

Recommendations and Restrictions

Students will be required to meet all safety expectations as they participate in practical work.

Additional fee charges for student consumables may apply to this course.

A white cooking apron and cap is essential. This can be purchased from the school uniform shop.

Students who have studied Food Technology in Year 9 and wish to study the subject again in Year 10 must select the 200 hour course.

Students who have not studied Food Technology in Year 9 need to select the 100 hour course.

Assessment

Assessment will be based on a variety of tasks covering students' knowledge and skills in both written and practical areas.

Industrial Technology- Timber

KLA: Technology and Applied Studies (TAS)

Course Content

The Timber focus area provides opportunities for students to develop knowledge, understanding and skills in relation to the timber and associated industries. In year 9 students study the core module which develops knowledge and skills in the use of tools, materials and techniques related to timber which are enhanced and further developed through the study of a specialist module in year 10.

Some of the topics students will learn about include:

- The safe use, handling and maintenance of hand, power and machine tools.
- The properties and working characteristics of solid timber and manufactured boards.
- Design principles and processes.
- A range of processes and techniques used for preparing, joining and finishing timber.
- Project sequencing, costing and time management.
- How to read, interpret and produce working drawings.
- Industrial processes and career paths in the timber industry.
- The effects of the timber industry on society and the environment.

Projects promote the sequential development of skills and reflect an increasing degree of student autonomy as they progress through the course. The majority of the course time is taken up by practical project experiences which could include the construction of:

- Furniture items
- Decorative timber products
- Storage and display units
- Small bowls or turned items

Recommendations and Restrictions

This subject would suit students who:

- are interested in pursuing a career in a timber trade or profession.
- wish to develop practical skills for daily life.
- would like to learn the craft of woodworking for personal interest.

Students are required to meet all safety expectations during practical work.

Additional fee charges for student consumables may apply to this course.

Students who have studied Industrial Technology - Timber in Year 9 and wish to study the subject again in Year 10 must select the 200 hour course.

Students who have not studied Industrial Technology - Timber in Year 9 need to select the 100 hour course.

Assessment

Students are assessed on their practical skills and their understanding of the content. Assessments are practical and theoretical in nature and ongoing observation of practical work is a key component of assessment. The types of assessment can include:

- Practical projects and design and management folios
- Practical observation
- Sketching and technical drawing
- Research and written assessments
- Quizzes and examinations

Music

KLA: Creative Arts

Course Content

This course provides an opportunity for those students wanting to perform, compose and understand music. Students develop valuable skills as a musician and as a member of an ensemble. The course provides students with an opportunity to learn about different musical genres and styles. All students will be given the opportunity to learn popular songs and perform them in a band setting. As part of their ensembles, students will perform at a variety of school events. Students will also be encouraged to record their own compositions.

Students will learn to:

- Play music of various styles.
- Play and understand a variety of instruments.
- Experiment with music technology.
- Discuss and apply musical concepts objectively, creatively and professionally.
- Work with other musicians as a cohesive group.
- Apply genre specific characteristics to the performances and compositions.
- Maintain an organised and disciplined approach to the overall practice of music.

Recommendations and Restrictions

Music helps a student develop language and reasoning, gives them a sense of achievement, teaches discipline, and promotes creative thinking. Prior musical experience is not essential as this program offers opportunities to students of all abilities, from beginners through to advanced musicians. Students should have an interest and commitment to the aural, theoretical and compositional aspects of the course as well as the practical. Students who have previous experience in music will be given the opportunity to extend their skills through more challenging musical activities.

Assessment

Students will be assessed through individual and group performances, participation in class workshops, portfolio work and listening tasks as well as composition activities.

Physical Activity and Sports Studies

KLA: PDHPE

Course Content

Physical Activity and Sport Studies provides an opportunity for students to learn about a range of lifelong physical activities, including recreational, leisure and adventure pursuits, competitive and non-competitive games, individual and group fitness activities, and the use of physical activity for therapy and remediation

Aspects of the course can be explored through participation in selected movement applications in which students experience, examine, analyse and apply new understanding in different sport settings.

The content is organised in modules within the following three areas of study:

- Foundation of Physical Activity
- Physical Activity and Sport in Society
- Enhancing Participation and Performance

Physical Activity and Sport Studies provides students with the following opportunities:

- develop a foundation for efficient participation and performance in physical activity and sport
- develop knowledge and understanding about the contribution of physical activity and sport to individual, community and societal wellbeing
- enhance the participation and performance of themselves and others in physical activity and sport

Recommendations and Restrictions

Students will need to be interested in both theoretical and practical aspects of sport and physical activities. The course promotes healthy and active lifestyles with each unit making students aware of the needs of their bodies to live life to its fullest capacity. Secondly we promote excellence through the use of extensive mixed abilities activities, extension questions, group work and a challenging curriculum.

Assessment

Assessment is in the form of both practical and theoretical tasks with a variety of methods used to ascertain the achievements of the education outcomes of the syllabus.

Textiles Technology

KLA: Technology and Applied Studies (TAS)

Course Content

A study of Textiles Technology provides students with the opportunity to be creative, independent learners and to explore functional and aesthetic aspects of textiles. Project Work that includes experimentation and the use of a wide range of resources such as fibres, yarns, dyes, printers and e-textiles will enable students to create projects that express their own design ideas.

The majority of the course time is taken up by practical project experiences which may be developed from the following areas:-

- Apparel – includes clothing and accessories such as hoodies, pyjamas and jackets.
- Furnishing – includes items such as cushions.
- Costume – includes fancy dress costumes and masks.
- Textile Arts – includes wall hangings and wearable art.
- Non-apparel items – includes bags, kites and backpacks.

Students learn about the principles of design and Australian designers. Students also learn about textiles in other cultures and the properties of various fibres, yarns and fabrics.

Recommendations and Restrictions

Students will be required to meet all safety expectations as they participate in practical work.

Additional fee charges for student consumables may apply to this course.

This course is suitable for all students who enjoy being creative. No previous sewing experience is needed. This can be a valuable course for students seeking employment in creative industries and provides valuable skills for use in everyday life.

Students will need to purchase some equipment and materials for their projects.

Assessment

Students will be assessed on:-

- Practical projects
- Research
- Documentation of project work

Visual Arts

KLA: Creative Arts

Course Content

Visual Arts provides students with specialised learning opportunities to investigate the practice of making artworks and critically and historically interpret art informed by the students understanding of practice, the conceptual framework and the frames.

A broad range of activities are offered to develop particular and personal interest. The students will make artworks and critically and historically interpret artworks in selected areas such as :

- Drawing
- Painting
- Ceramics
- Printmaking
- Digital Imaging
- Photography
- Sculpture
- Graphics
- Computer Based Technologies

Recommendations and Restrictions

This course is suitable for students who enjoy being creative and have a keen interest in making and studying artworks.

Assessment

Students will be assessed on:

- Artmaking activities based on specific practice, the conceptual framework and the frames
- The Visual Arts Diary, documenting the development of ideas, processes, research and evaluation
- Critical and historical study of Visual Arts

Visual Design

KLA: Creative Arts

Course Content

Visual Design provides students with specialised learning opportunities to investigate the practice of making design artworks and critically and historically interpret designs, informed by the students understanding of practice, the conceptual framework and the frames.

A broad range of activities are offered to develop particular interests and skills through areas of print, objects and space-time design such as:

- Posters and promotional materials using traditional methods & computer based programs
- Multimedia
- Illustration
- Typography
- Jewellery and wearables
- Ceramics
- Object design
- Textiles and fabric design
- Theatre design

Recommendations and Restrictions

This course is suitable for students who enjoy being creative and have a keen interest in applied arts, design and computer based technologies.

Assessment

Students will be assessed on:

- Design artmaking activities based on specific practice, the conceptual framework and the frames
- The Visual Design Journal documenting the development of ideas, processes, experiments and evaluations
- Critical and historical interpretations of designs

Early Commencement Stage 6 VET Courses

Vocational Education and Training (VET)

Legal Name Trustees of the Roman Catholic Church - Diocese of Parramatta

RTO Code 90490

Trading Name Catholic Education Diocese of Parramatta

Under the Australian Qualification Framework (AQF), all Vocational Education and Training (VET) courses are recognised nationally, with students obtaining a qualification upon completion. All VET courses have been developed in conjunction with industry, are taught to industry standards and have clear links to post school destinations. Depending on the course, students may exit with a:

• **Statement of Attainment; Certificate II; or Certificate III**

At St Columba's, early commencement of a Stage 6 VET course means a student in Year 10 undertakes a Stage 6 VET course while continuing to complete the mandatory curriculum requirements for Stage 5 and any school system curriculum requirements. These students will commence the accumulation of HSC units of credit while concurrently completing Year 10.

Students early commencing a Stage 6 VET course will be required to meet all Stage 6 VET course requirements. These include studying a minimum 120 hours of the course, addressing the HSC Content or HSC Requirements and Advice (for examinable competencies) **as well as meeting mandatory work placement requirements, for most courses this is 70 hours of work placement over 2 years.**

Students in Year 10 undertaking a Stage 6 VET course must also complete the **HSC: All My Own Work** program before commencing the course.

St Columba's Catholic College will be offering **THREE** VET courses as early commencement to Year 10, 2022 students:

- **Hospitality (Food and Beverage)**
- **Construction**
- **Primary Industries**

Patterns of study for the HSC (Background information)

All courses offered for the Higher School Certificate have a unit value. Subjects have a value of 1 unit or 2 units. Most courses are 2 unit courses. Each unit involves class time of approximately 2 hours per week (60 hours per year). In the HSC, each unit has a value of 50 marks. Hence, a 2 unit course has a value of 100 marks.

To qualify for the Higher School Certificate, students must satisfactorily complete a Preliminary pattern of study comprising **of at least 12 units** and an HSC pattern of study comprising **at least 10 units**.

The early commencement study of a Stage 6 VET course in Year 10 will contribute 2 units towards a student's Preliminary pattern of study. A significant benefit is that the student will complete the HSC course in that VET course by the end of Year 11. Students selecting this option will not select a second elective for Year 10.

Satisfactory Completion of a Course

The following course completion criteria refer to both Preliminary and HSC courses, and also applies to students who study an early commencement VET course.

Course Completion Criteria

A student will be considered to have satisfactorily completed a course if, in the principal's view, there is sufficient evidence that the student has:

- (a) **followed** the course developed or endorsed by the Board; and
- (b) **applied** themselves with diligence and sustained effort to the set tasks and experiences provided in the course by the school; and
- (c) **achieved** some or all of the course outcomes.

Further Information

For additional VET information, please contact the Leader of Learning VET:

Mr Shane Watson 47548900

For additional VET subject information check out:

<https://sites.google.com/parra.catholic.edu.au/cedpvet-rto90490/home>

Delivery and Competency-Based Assessment in VET Courses

VET courses have a practical component, as they are designed for students who may wish to build a career in these industry areas. There is also a significant theoretical component in most of the courses. VET courses are competency based and will be assessed through integrated competency tasks using observation, questions and structured activities. To be assessed as competent a student must demonstrate to a qualified assessor that they have the knowledge and skills to effectively carry out the various tasks to the standard required in the appropriate industry. Students are progressively assessed as either 'competent' or 'not yet competent'. When a student achieves a unit of competency it is signed off by the assessor. If a student does not achieve a competency after 3 attempts, a 'not achieved' will be recorded.

Many of the core competencies and skills gained from VET Courses are *transferable*, for eg teamwork, communication, work health and safety and work ethics. No matter what industry the student eventually pursues, they will have participated in entry-level skills that will make them more *work ready*.

VET HSC Examination

The HSC examination in Framework Courses is optional. Students who do not wish the course to contribute to the calculation of their ATAR or are following a non-ATAR program may elect to withdraw from the HSC examination. This decision is usually formalised by completing the VET HSC Exam Withdrawal Form and submitting it to the VET Teacher or Leader of Learning. This has no impact on the eligibility of a student to receive their qualification or their HSC.

Only ONE Curriculum Framework course can contribute to the calculation of the ATAR. Students must sit the HSC Examination Paper in a Curriculum Framework VET course for it to count towards the calculation of the ATAR.

VET Course Work Placement

There is a mandatory 70 hours of industry work placement for each Curriculum Framework Course undertaken. Traveling expenses and the management of course work missed in other subjects should be taken into consideration. The penalty for not completing the mandatory work placement hours is that the student will be deemed unsatisfactory and risk not receiving the Higher School Certificate because the student has not met NESA requirements.

Recognised Prior Learning

You may be entitled to apply for Recognised Prior Learning if you have completed any training, either through your part-time work, TAFE or other courses you have completed recently, or through your casual/part time work. You should talk to the Leader of Learning VET or VET teacher for further information.

For additional information, please contact the Leader of Learning VET:

Mr Shane Watson | 47548900

Construction



Training Package:	CPC Construction, Plumbing and Services																												
RTO:	90490 - Trustees of the Roman Catholic Church for the Diocese of Parramatta																												
Category:	B – Board Developed Course																												
Unit Value:	2 Units Preliminary Course 2 Units HSC Course																												
Duration:	2 years																												
Qualification:	CPC20220 Certificate II in Construction Pathways																												
Contributes to the ATAR:	Yes																												
Work Placement	70 hours																												
Course Description & Content:	This course provides students with the opportunity to gain knowledge and skills in a range of activities and functions in a construction setting . Units within this course focus on developing the skills required to work effectively within the industry including WHS procedures, industry awareness, communicating with others, reading and interpreting plans and specifications, measuring and calculating, and handling construction tools and equipment. Students also gain a Whitecard, which allows them to access construction sites provided they meet the competencies within the safety units.																												
Units Include:	<table border="1"> <tbody> <tr> <td>CPCCOM1012</td><td>Work effectively and sustainably in the Construction Industry</td></tr> <tr> <td>CPCCOM1013</td><td>Plan and organise work</td></tr> <tr> <td>CPCCOM1015</td><td>Carry out measurements and calculations</td></tr> <tr> <td>CPCCVE1011</td><td>Undertake a basic construction project</td></tr> <tr> <td>CPCCWHS2001</td><td>Apply WHS requirements, policies and procedures in the Construction Industry</td></tr> <tr> <td>CPCCCA2002</td><td>Use carpentry tools and equipment Prerequisite: CPCCWHS2001</td></tr> <tr> <td>CPCCCA2011</td><td>Handle carpentry materials Prerequisite: CPCCWHS2001</td></tr> <tr> <td>CPCCCM2004</td><td>Handle construction materials Prerequisite: CPCCWHS2001</td></tr> <tr> <td>CPCCCM2006</td><td>Apply basic levelling procedures</td></tr> <tr> <td>CPCCC02013</td><td>Carry out concreting to simple forms Prerequisite: CPCCWHS2001</td></tr> <tr> <td>CPCCCM2001</td><td>Read and interpret plans and specifications</td></tr> <tr> <td>CPCCWHS1001</td><td>Prepare to work safely in the Construction Industry</td></tr> <tr> <td>CPCCBL2001</td><td>Handle and prepare bricklaying and blocklaying materials Prerequisite: CPCCWHS2001</td></tr> <tr> <td>CPCCBL2002</td><td>Use bricklaying and blocklaying tools and equipment Prerequisite: CPCCWHS2001</td></tr> </tbody> </table> <p>Please note: some units of competency may vary across delivery sites, as some deliver a brick and block module, whereas others deliver a concreting module.</p>	CPCCOM1012	Work effectively and sustainably in the Construction Industry	CPCCOM1013	Plan and organise work	CPCCOM1015	Carry out measurements and calculations	CPCCVE1011	Undertake a basic construction project	CPCCWHS2001	Apply WHS requirements, policies and procedures in the Construction Industry	CPCCCA2002	Use carpentry tools and equipment Prerequisite: CPCCWHS2001	CPCCCA2011	Handle carpentry materials Prerequisite: CPCCWHS2001	CPCCCM2004	Handle construction materials Prerequisite: CPCCWHS2001	CPCCCM2006	Apply basic levelling procedures	CPCCC02013	Carry out concreting to simple forms Prerequisite: CPCCWHS2001	CPCCCM2001	Read and interpret plans and specifications	CPCCWHS1001	Prepare to work safely in the Construction Industry	CPCCBL2001	Handle and prepare bricklaying and blocklaying materials Prerequisite: CPCCWHS2001	CPCCBL2002	Use bricklaying and blocklaying tools and equipment Prerequisite: CPCCWHS2001
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Eligibility for Qualification:	Students assessed as fulfilling the requirements for all the units in the 240 hour course will be eligible for Certificate II in Construction Pathways . Students achieving at least one unit of competency will be eligible for an AQF Statement of Attainment showing partial completion of their qualification.																												
Cost:	<p>An annual fee of \$165 is added to school fees for this course for consumables, as well as the Whitecard.</p> <p>Students will need to purchase:</p> <ul style="list-style-type: none"> • steel capped boots • protective clothing (overalls or heavy duty trousers and shirt) <p>This needs to be worn for practical lessons and work placement.</p> <p>Other items such as hard hats and 'fluoro' vests may be provided by the school.</p>																												

Hospitality (Food & Beverage)



Training Package:	SIT Tourism, Travel and Hospitality																										
RTO:	90490 - Trustees of the Roman Catholic Church for the Diocese of Parramatta																										
Category:	B – Board Developed Course																										
Unit Value:	2 Units Preliminary Course 2 Units HSC Course																										
Duration:	2 years																										
Qualification:	SIT20322 Certificate II in Hospitality																										
Contributes to the ATAR:	Yes																										
Work Placement	70 hours																										
Course Description & Content:	This course is for students interested in the Hospitality industry. This course provides opportunities for students to develop relevant technical, vocational and interpersonal competencies suitable for employment and further training in the hospitality industry including employability skills. This industry is suitable for students who have a passion for food, are prepared to work in a fast paced environment, take instructions well and follow through with tasks assigned, have the ability to work in a team, a good eye for detail and have a 'can-do' attitude and approach.																										
Units Include:	<table> <tr><td>BSBTWK201</td><td>Work effectively with others</td></tr> <tr><td>SITXWHS005</td><td>Participate in safe work practices</td></tr> <tr><td>SITHIND006</td><td>Source and use information on the hospitality industry</td></tr> <tr><td>SITXFSA005</td><td>Use hygienic practices for food safety</td></tr> <tr><td>SITXCCS011</td><td>Interact with customers</td></tr> <tr><td>SITHIND007</td><td>Use hospitality skills effectively (Holistic)</td></tr> <tr><td>SITXCOM007</td><td>Show social and cultural sensitivity</td></tr> <tr><td>SITHFAB024</td><td>Prepare and serve non-alcoholic beverages Prerequisite: SITXFSA005</td></tr> <tr><td>SITHFAB005</td><td>Prepare and serve espresso coffee Prerequisite: SITXFSA005</td></tr> <tr><td>SITHFAB027</td><td>Serve food and beverage Prerequisite: SITXFSA005</td></tr> <tr><td>SITXFSA002</td><td>Participate in safe food handling practices</td></tr> <tr><td>BSBSUS211</td><td>Participate in sustainable work practices</td></tr> <tr><td>SITXCOM006</td><td>Source and present information</td></tr> </table>	BSBTWK201	Work effectively with others	SITXWHS005	Participate in safe work practices	SITHIND006	Source and use information on the hospitality industry	SITXFSA005	Use hygienic practices for food safety	SITXCCS011	Interact with customers	SITHIND007	Use hospitality skills effectively (Holistic)	SITXCOM007	Show social and cultural sensitivity	SITHFAB024	Prepare and serve non-alcoholic beverages Prerequisite: SITXFSA005	SITHFAB005	Prepare and serve espresso coffee Prerequisite: SITXFSA005	SITHFAB027	Serve food and beverage Prerequisite: SITXFSA005	SITXFSA002	Participate in safe food handling practices	BSBSUS211	Participate in sustainable work practices	SITXCOM006	Source and present information
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Eligibility for Qualification:	Students assessed as fulfilling the requirements for all the units in the 240 hour course will be eligible for Certificate II in Hospitality . Students achieving at least one unit of competency will be eligible for an AQF Statement of Attainment																										

showing partial completion of their qualification.

Hospitality (Food & Beverage) Continued...

Cost:

An annual fee of \$140 is added to school fees for this course for consumables. Students are also required to purchase a Hospitality uniform and leather closed in shoes. Students accessing this course through one of the cluster classes will be charged \$220 per year, which includes the cost of the uniform.

Primary Industries



Training Package:	AHC Agriculture, Horticulture and Conservation and Land Management
RTO:	90490 - Trustees of the Roman Catholic Church for the Diocese of Parramatta
Category:	B – Board Developed Course
Unit Value:	2 Units Preliminary Course 2 Units HSC Course
Duration:	2 years
Qualification:	AHC20116 Certificate II in Agriculture
Contributes to the ATAR:	Yes
Work Placement	70 hours

Course Description & Content:

This qualification provides an entry-level occupational outcome in agriculture. The qualification enables individuals to select a livestock production or cropping context as a job focus or, in the case of mixed farming enterprises, both. Job roles may include Assistant animal attendant/stockperson, Assistant farm or station hand, station worker or station labourer.

Units Include:

AHCWHS201	Participate in WHS Processes
AHCWRK209	Participate in environmentally sustainable work practices
AHCCHM201	Apply chemicals under supervision
AHCWRK201	Observe and report on weather
AHCWRK204	Work effectively in the industry
AHCLSK202	Care for health and welfare of livestock
AHCPMG202	Treat plant pests, diseases and disorders
AHCWRK205	Participate in workplace communications
AHCINF201	Carry out basic electric fencing operations
AHCINF202	Install, maintain and repair farm fencing
AHCLSK204	Carry out regular livestock observation
AHCLSK205	Handle livestock using basic techniques
AHCBIO201	Inspect and clean machinery for plant, animal and soil material
AHCLSK211	Provide feed for livestock
AHCMOM202	Operate tractors
AHCMOM203	Operate basic machinery and equipment
AHCPMG201	Treat weeds

Monitor water supplies

AHCLSK209

Primary Industries (Continued)

**Eligibility for
Qualification:**

Students assessed as fulfilling the requirements for all the units in the 240 hour course will be eligible for the AHC20116 Certificate II in Agriculture. Students achieving at least one unit of competency will be eligible for an **AQF Statement of Attainment** showing partial completion of their qualification.

Cost:

An annual fee of \$100 is added to school fees for this course for consumables. Students are also required to purchase steel cap boots, goggles and earmuffs.