



**HAMILTON**  
SECONDARY COLLEGE

# 2024 VET Programs



Government  
of South Australia  
Department for Education  
T/A South Australian  
Government Schools

**Respect. Excellence. Integrity.**

815 Marion Road, Mitchell Park SA 5043 Phone: (08) 8275 8300 Fax: (08) 8277 9380

[dl.0823.info@schools.sa.edu.au](mailto:dl.0823.info@schools.sa.edu.au) [hamcoll.sa.edu.au](http://hamcoll.sa.edu.au) RTO Code 0561



## VET Certificates

These VET (Vocational Education and Training) courses are designed for students who have identified a specific career focus and wish to follow an educational pathway towards that goal.

## Stackable VET Courses

These courses are suitable for students who would like to gain some experience in VET training without the commitment of completing a full qualification. It provides selected units of competency relevant to the industry sector, a pathway to further studies and some practical experience in an area of interest.

Some of these competencies may lead to employment in industries that do not require a full qualification.

These competencies can be used towards completion of a full qualification through credit transfer arrangements.

## SACE Credits

Completion of certificate competencies contributes to achievement of the SACE. A nominal 70 hours of VET equals 10 credits. Certificates at level II can contribute to SACE Stage 1 and Certificates at level III can contribute at Stage 2.

The SACE Board provides a Recognition Register that details the certificates that qualify in the SACE and the number of credits that each contributes.

Students who use a certificate to work towards their SACE will need to include further study at Stage 1 or 2 to achieve the 200 credits required. This will include study of a Research Project of a semester's duration.

The information in this booklet is correct at the time of printing and subject to change based on student interest and availability of resources.

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# SIT20421 Certificate II in Cookery

**RTO:** Hamilton Secondary College | **RTO Code:** 0561  
**Delivery Site:** Hamilton Secondary College  
815 Marion Road, Mitchell Park  
**Mode of Delivery:** Face-to-face **SACE Credits:** 50



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## Course Description

This qualification will provide you with cookery skills to work in kitchens, to prepare a range of food and menu items.

Pathways include working in kitchen operations in organisations such as restaurants, hotels, catering, clubs, pubs, cafes, and coffee shops; and institutions such as aged care facilities, hospitals, and schools.

You will gain practical skills in:

- Knife handling
- Mise en place
- Classifying equipment
- Steaming
- Boiling
- Braising
- Roasting
- Basic preparation
- Precision Cuts
- Poaching
- Stewing
- Deep frying
- Shallow frying
- Grilling

There will be a focus on menu planning, portion control and the principles of catering for small and large functions.

## Course Structure

Two semesters

1 day/week over 35 weeks

Commencing Week 2 of Term 1

Day to be advised

9am to 3.15pm (out of school hours may be required).

Fee: \$300.

Work placement: 50 hours.

## Requirements

Evidence of a genuine interest in working in the hospitality industry and cooking. Students will be issued with a Chef's uniform they are expected to wear.

As a part of the application, students will need to attend an interview and an information session. This is their chance to ask questions and demonstrate their interest, enthusiasm and potential to successfully complete the course.

An SRNI (Snapshot Reading and Numeracy Indicator) and/or LaNCA (Literacy and Numeracy Comprehensive Assessment) test will be administered to confirm suitability.

### Core Units

SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC034	Work effectively in a commercial kitchen
SITHKOP009	Clean kitchen premises and equipment
SITXFSA005	Use hygienic practices for food safety
SITXINV006	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices

### Elective Units

SITHCCC025	Prepare and present sandwiches
SITHCCC026	Package prepared foodstuffs
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHASC021	Prepare Asian appetisers and snacks

For detailed information on eligibility criteria and current delivery arrangements please contact the VET Coordinator phone: (08) 8275 8300 | email: [dl.0823.vet@schools.sa.edu.au](mailto:dl.0823.vet@schools.sa.edu.au) or visit [www.hamcoll.sa.edu.au](http://www.hamcoll.sa.edu.au).

*This course is delivered through the VET for School Students (VFSS) funding scheme. Participant Eligibility Criteria apply. An additional fee will apply to this course as listed. Accessing this course may have future impacts on government funding. Supported by Government of South Australia.*



# MEM20422 Certificate II in Engineering Pathways

**RTO:** Hamilton Secondary College | **RTO Code:** 0561  
**Delivery Site:** Hamilton Secondary College  
815 Marion Road, Mitchell Park  
**Mode of Delivery:** Face-to-face **SACE Credits:** 60



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## Course Description

The course will introduce students to the theoretical and practical skills which are the foundation for all traditional engineering employment opportunities but also expose students to additional skill sets that are required for the highly skilled space, defence and advanced manufacturing industries.

This program will adopt a space focus where students will study and manufacture a range of space vehicles, as well as, participating in industry visits. They will also develop the skills to operate a range of advanced manufacturing platforms to design and manufacture their projects.

## Course Structure

Two semesters

1 day/week over 35 weeks

Commencing Week 2 of Term 1.

Day TBA face-to-face

9am to 3.15pm

Fee: \$200.

## Requirements

Students should have a genuine interest in developing skills and knowledge related to working in the space, defence and advanced manufacturing industries.

As a part of the application students will need to attend an interview and an information session. This is their chance to ask questions and demonstrate their interest, enthusiasm and potential to successfully complete the course.

An SRNI (Snapshot Reading and Numeracy Indicator) and/or LaNCA (Literacy and Numeracy Comprehensive Assessment) test will be administered to confirm suitability.

## Pathways

**Further Education Pathways:** Certificate III in Engineering Pathways, Associate Degree and University Engineering, Bachelor of Engineering (Honours) (Mechanical), Bachelor of Engineering Honours (Mechanical and Mechatronic), Bachelor of Engineering (Mechanical and Advanced Manufacturing), Bachelor of Engineering Technology (Systems and Security), Bachelor of Science (Physics)

**Career Pathways:** Space System Engineers, Electrical, Electronics and Avionics Engineers, Robotics Engineers, Rocket Propulsion Scientists (Rocket Scientists), Space Scientists, CAD Drafters and Designers, Engineering Technicians, Machinists, Assembly and Testing Technicians, Mechanical Technicians and many more

### Core Units

MEM13015	Work safely and effectively in manufacturing and engineering
MEMPE005	Develop a career plan for the engineering and manufacturing industry
MSAENV272	Participate in environmentally sustainable work practices
MEMPE006	Undertake a basic engineering project

### Elective Units

MEM16006	Organise and communicate information
MEM16008	Interact with computing technology
MEM18001	Use hand tools
MEM18002	Use power tools/handheld operations
MEMPE004	Use fabrication equipment
MEMPE007	Pull apart and re-assemble engineering mechanisms
MEMPE001	Use engineering workshop machines
MEMPE002	Use electric welding machines

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# CUA31020 Certificate III in Screen and Media (Film)

**RTO:** Hamilton Secondary College | **RTO Code:** 0561  
**Delivery Site:** Hamilton Secondary College  
815 Marion Road, Mitchell Park  
**Mode of Delivery:** Face-to-face **SACE Credits:** 65



## Course Description

The course is designed for emerging or aspirational film makers. Students will learn pre and post production processes including concept development, storyboarding, shooting video and recording sound, video manipulation and editing.

This qualification provides students interested in studying a higher qualification in Screen and Media such as a Certificate IV in Screen and Media or a Diploma of Screen and Media. It provides an opportunity for students who have a passion for film-making to gain a VET qualification and SACE credits.

## Course Structure

Two semesters

1 day/week over 35 weeks

(Also available, online support. Pre-reading of course content is compulsory)

Commencing Week 2 of Term 1.  
Monday (online support available)

Thursday face-to-face

9am to 3.15pm

Fee: \$500.

## Requirements

Students should have a genuine interest in developing skills and knowledge related to working in the digital media industry.

As a part of the application students will need to attend an interview and an information session. This is their chance to ask questions and demonstrate their interest, enthusiasm and potential to successfully complete the course. They will be encouraged to produce a portfolio of evidence in the media industry.

An SRNI (Snapshot Reading and Numeracy Indicator) and/or LaNCA (Literacy and Numeracy Comprehensive Assessment) test will be administered to confirm suitability.

## Pathways

**Further Education Pathways:** Certificate IV in Screen and Media, Diploma of Screen and Media, Bachelor of Creative Arts and Bachelor of Media.

**Career Pathways:** Media, screen and creative industries, film and TV production related careers.

### Core Units

BSBCRT311	Apply critical thinking skills in a team environment
CUAIND311	Work effectively in the creative arts industry
CUAWHS312	Apply work health and safety practices

### Elective Units

CUACAM311	Shoot material for screen productions
CUADIG311	Prepare video assets
CUAPOS211	Perform basic vision and sound editing
CUAWRT302	Write simple stories
CUACAM211	Assist with basic camera shoots
CUASOU213	Assist with sound recordings
CUAPPM417	Create storyboards
CUADES201	Follow a design process

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# Introduction to Filmmaking

**RTO:** Hamilton Secondary College | **RTO Code:** 0561  
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**Mode of Delivery:** Face-to-face | **SACE Credits:** 10



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## Course Description

This course explores the roles of filmmaking, how they work together and what they contribute to the finished product. You will see how the various elements of production come together to produce a film.

This course allows direct credit transfer to students who wish to undertake Certificate III in Screen and Media (Film).

## Course Structure

1 Semester  
1 day/week over 18 weeks  
Fee: \$600.

## Requirements

Students should have a genuine interest in developing skills and knowledge related to working in the digital media industry.

As a part of the application, students will need to attend an interview. This is their chance to ask questions and demonstrate their interest, enthusiasm and potential to successfully complete the course.

Students will also be required to attend a Language, Literacy and Numeracy (LLN) test.

## Pathways

**Further Education Pathways:** Certificate III in Screen and Media (Film).

**Career Pathways:** Media, screen and creative industries, film and TV production related careers.

## Units of Competency

CUACAM211	Assist with basic camera shoots
CUAPOS211	Perform basic vision and sound editing

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# Advanced Business (Documents)

**RTO:** Hamilton Secondary College | **RTO Code:** 0561  
**Delivery Site:** Hamilton Secondary College  
815 Marion Road, Mitchell Park  
**Mode of Delivery:** Face-to-face or Virtual | **SACE Credits:** 20



## Description

This course focuses on a variety of Business Services job roles.

Students will learn a range of clerical and administrative tasks that require technology and business skills.

This course allows direct transfer to students who wish to undertake a Certificate III in Business.

## Course Structure

### Face to Face

1 Semester

1 day/week over 18 weeks

Fee: \$600

### Or

### Virtual

1 Semester

½ day/week over 18 weeks

Fee: \$600

## Requirements

Students should have basic computing and word processing skills.

As a part of the application, students will need to attend an interview. This is their chance to ask questions and demonstrate their interest, enthusiasm and potential to successfully complete the course.

Students will also be required to attend a Language, Literacy and Numeracy (LLN) test.

## Pathways

**Further Education Pathways:** Certificate III in Business, Certificate IV in Business, Diploma of Business.

**Career Pathways:** Traineeships, office manager, personal assistant, administration officer and receptionist.

## Units of Competency

BSBINS302	Organise workplace information
BSBTEC301	Design and produce business documents
BSBTEC302	Design and produce spreadsheets

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# Introduction to Tourism

**RTO:** Hamilton Secondary College | **RTO Code:** 0561  
**Delivery Site:** Hamilton Secondary College  
815 Marion Road, Mitchell Park  
**Mode of Delivery:** Face-to-face **SACE Credits:** 20



## Course Description

Learn industry skills and explore a career in travel and tourism. Students will study with an industry experienced teacher using online or onsite modes.

Students will explore pathways to work in many tourism sectors.

COVID restrictions permitting, the course may include a field trip.

This course allows direct credit transfer to students who wish to undertake Certificate II in Tourism or Certificate III in Travel.

## Course Structure

### Face to Face

2 terms

1 day/week over 18 weeks

Fee: \$600

Or

### Virtual

2 terms

½ day/week over 18 weeks

Fee: \$600

## Requirements

Students should have a genuine interest in developing skills and knowledge related to working in the tourism industry.

As a part of the application students will need to attend an interview. This is their chance to ask questions and demonstrate their interest, enthusiasm and potential to successfully complete the course.

Students will also be required to attend a Language, Literacy and Numeracy (LLN) test.

## Pathways

**Further Education Pathway:** Certificate II in Tourism, Certificate III in Travel.

**Career Pathways:** Travel agent, tourism operator, tourism retail sales agent.

### Units of Competency

SITTIND003 Source and use information on the tourism and travel industry

SITTTVL001 Access and interpret product information

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# Introduction to Hospitality (Cookery)

**RTO:** Hamilton Secondary College | **RTO Code:** 0561  
**Delivery Site:** Hamilton Secondary College  
815 Marion Road, Mitchell Park  
**Mode of Delivery:** Face-to-face **SACE Credits:** 10



## Course Description

Thinking of a career in the hospitality industry? This course has been designed to give you a taste of this fast-paced work environment and help you find out if a career as a chef is for you.

You will learn the basics of food safety and work on a range of recipes.

This course allows direct credit transfer to students who wish to undertake Certificate II in Cookery

## Course Structure

2 terms

1 day/week over 18 weeks

Fee: \$600

## Requirements

Students should have a genuine interest in working in the hospitality industry and cooking.

As a part of the application, students will need to attend an interview. This is their chance to ask questions and demonstrate their interest, enthusiasm and potential to successfully complete the course.

Students will also be required to attend a Language, Literacy and Numeracy (LLN) test.

## Pathways

**Further Education Pathways:** Certificate II in Cookery, Certificate III in Hospitality, Certificate III in Commercial Cookery.

**Career Pathways:** Kitchen hand, short order cook, apprentice chef.

## Units of Competency

SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC024	Prepare and present simple dishes
SITXFSA005	Use hygienic practices for food safety

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# Introduction to Barista

**RTO:** Hamilton Secondary College | **RTO Code:** 0561  
**Delivery Site:** Hamilton Secondary College  
815 Marion Road, Mitchell Park  
**Mode of Delivery:** Face-to-face **SACE Credits:** 5



## Course Description

Master the skills to prepare barista coffee in a café setting and the requirements for food safety.

Apply for a part time job in a café while studying.

\* International students are eligible\*

## Course Structure

One term

1 day/week over 10 weeks

Fee: \$200

## Requirements

Students should have a genuine interest in working in the hospitality industry and cooking.

As a part of the application, students will need to attend an interview. This is their chance to ask questions and demonstrate their interest, enthusiasm and potential to successfully complete the course.

Students will also be required to attend a Language, Literacy and Numeracy (LLN) test.

## Pathways

**Further Education Pathways:** Certificate II in Cookery, Certificate III in Hospitality, Certificate III in Commercial Cookery.

**Career Pathways:** Barista

## Units of Competency

SITHFAB025	Prepare and serve espresso coffee
SITXFSA005	Use hygienic practices for food safety

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