Stage 5: Year 9 and 10 Curriculum Pattern

2017/2018 at Asquith Girls High School

In 2017/2018, the students of Asquith Girls High School Years 9 and 10 will study the following courses:

Core Subject: English
   Mathematics
   Science
   Australian History, Civics and Citizenship
   Australian Geography, Civics and Citizenship
   Personal Development /Health and Physical Education
   Sport

Electives: Two 200-hour elective courses studied over Years 9 & 10
   One 100 –hour elective course studied in Year 9 only.

Note:
In Year 10, students will undertake a careers program which involves 2 periods per cycle and 1 week of voluntary work experience.

Making elective choices

Students entering Years 9 and 10 at Asquith Girls High School will have the opportunity to choose from a wide range of elective courses. It is proposed that students will study:

- **TWO** 200 hundred hour courses throughout Years 9 and 10

  **AND**

- **ONE** 100 hour elective in Year 9 only.
How to choose Electives for Year 9 and Year 10

Abilities
Am I capable of doing well?
*Ask yourself which courses do I do well in?

Interests
The subjects have to interest me – *Ask yourself which courses interest me?

Motivation
I must choose subjects that I will want to study
*Ask yourself which courses do I enjoy?

Career Aspirations and needs
I must be realistic about my career choices and about my subject choices
*Ask yourself which course may help me with a future career?

Get Advice
Talk to:
* Your Class Teacher
* Head Teachers
* Careers Advisor

There is no guarantee that all of the courses will be available. The final elective courses to be offered will depend on the number of students requesting the course and overall demands of the school curriculum and staff availability. In such a case of a first or second choice course not being offered, every effort will be made to offer a course from the reserve list.

Changing Courses
It is important that decisions regarding elective courses are made carefully as they are generally binding from the start of Year 9.
### TABLE OF COURSES – YEARS 9 & 10

#### STAGE 5 MANDATORY COURSES

- English
- Mathematics
- Science
- Australian History, Civics and Citizenship
- Australian Geography, Civics and Citizenship
- Personal Development /Health and Physical Education
- Sport

#### STAGE 5 ELECTIVES

<table>
<thead>
<tr>
<th>Course</th>
<th>200 hrs</th>
<th>100 hrs</th>
<th>CONTACT FOR ENQUIRIES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dance</td>
<td>✓</td>
<td>✓</td>
<td>Ms. J. Minogue</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Head Teacher, Creative &amp; Performing Arts (CAPA)</td>
</tr>
<tr>
<td>Drama</td>
<td>✓</td>
<td>✓</td>
<td>Mr. L. Fulwood</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Head Teacher, English</td>
</tr>
<tr>
<td>Music</td>
<td>✓</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Photographic &amp; Digital Media</td>
<td>✓</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Production</td>
<td></td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Visual Arts</td>
<td>✓</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Journalism and professional writing</td>
<td></td>
<td>✓</td>
<td>Mr. L. Fulwood</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Head Teacher, English</td>
</tr>
<tr>
<td>Philosophy &amp; Ethics</td>
<td></td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>French</td>
<td>✓</td>
<td></td>
<td>Mr. L. Fulwood</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Head Teacher, English</td>
</tr>
<tr>
<td>Japanese</td>
<td></td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Commerce</td>
<td>✓</td>
<td></td>
<td>Dr K. Ganeson</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Head Teacher, Human Society and its Environment (HSIE)</td>
</tr>
<tr>
<td>International Studies</td>
<td>✓</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>VET Certificate I in Business (Business</td>
<td></td>
<td>✓</td>
<td></td>
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<tr>
<td>Services)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Physical Activity and Sport Studies (PASS)</td>
<td>✓</td>
<td>✓</td>
<td>Mr. M. White</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>Personal Development, Health &amp; Physical Education</td>
</tr>
<tr>
<td>Marine and Aquaculture Technology</td>
<td>✓</td>
<td>✓</td>
<td>Mr. P. Devonshire</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Head Teacher, Science</td>
</tr>
<tr>
<td>Design and Technology</td>
<td>✓</td>
<td>✓</td>
<td>Mrs C Dawe</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Head Teacher, Technological and Applied Studies (TAS)</td>
</tr>
<tr>
<td>Food Technology</td>
<td>✓</td>
<td>✓</td>
<td></td>
</tr>
<tr>
<td>Graphics and Design Technology</td>
<td>✓</td>
<td></td>
<td></td>
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<tr>
<td>VET Cert I Hospitality – Café Skills,</td>
<td>✓</td>
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<tr>
<td>Kitchen Operations</td>
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<tr>
<td>Information and Software Technology</td>
<td></td>
<td>✓</td>
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<tr>
<td>Textiles Technology</td>
<td>✓</td>
<td>✓</td>
<td></td>
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</tbody>
</table>

#### ACCELERATED COURSES

<table>
<thead>
<tr>
<th>Course</th>
<th>Contact</th>
</tr>
</thead>
<tbody>
<tr>
<td>VET Certificate II in Business (Business Services)</td>
<td>Dr. K. Ganeson – HSIE - (Interview Required)</td>
</tr>
<tr>
<td>Business Studies</td>
<td></td>
</tr>
<tr>
<td>VET Cert II Hospitality-Café Skills Kitchen Operations</td>
<td>Ms. C. Dawe – TAS - (Interview Required)</td>
</tr>
</tbody>
</table>
QUALIFICATION: Certificate I in Business (BSB10115)

- BOSTES - BOS No: 84450
- Course number should always be entered
- Applies to students doing the course in Year 9
- Course entry needs to be made in the calendar year that the course is undertaken.
- Consumables $10

Course Description:
This course provides students with the opportunity to obtain national vocational qualifications for employment in the business services industry. Students will be able to gain skills in office administration, business communication, safe and environmentally sustainable work practices and the use of technology in an office environment. Skills gained in this industry transfer to other industries. Occupations in the business services industry include sales clerk/officer, secretary/personal assistant, receptionist, payroll clerk/officer and office manager/owner of a small business.

Students must attempt:
All core and elective units of competency.

UNITS OF COMPETENCY – Compulsory – Attempt ALL units

Core - Attempt ALL units

<table>
<thead>
<tr>
<th>Unit code</th>
<th>Unit title</th>
<th>HSC indicative hours of credit</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSBWH5201</td>
<td>Contribute to health and safety of self and others</td>
<td>15</td>
</tr>
</tbody>
</table>

Electives - Attempt ALL units

<table>
<thead>
<tr>
<th>Unit code</th>
<th>Unit title</th>
<th>HSC indicative hours of credit</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSBADM101</td>
<td>Use business equipment and resources</td>
<td>15</td>
</tr>
<tr>
<td>BSBCOMM101</td>
<td>Apply basic communication skills</td>
<td>15</td>
</tr>
<tr>
<td>BSBITU101</td>
<td>Operate a personal computer</td>
<td>15</td>
</tr>
<tr>
<td>BSBITU102</td>
<td>Develop keyboard skills</td>
<td>20</td>
</tr>
<tr>
<td>BSBBELD101</td>
<td>Plan skills development</td>
<td>20</td>
</tr>
</tbody>
</table>

STAGE 5 COURSE REQUIREMENTS

It is strongly recommended that project and work-based learning opportunities be used as a teaching and learning strategy throughout the course. These could include group project work, individual research or other activities that meet the learning needs of students. There is a range of career, enterprise and work education programs currently operating in schools that may be linked to the Business Services course.

Students must satisfy the course completion criteria as required by the Board of Studies, Teaching and Educational Standards NSW (BOSTES). Refer to the Assessment Certification Examination (ACE) website.

There must be sufficient evidence that the student has:
- Followed the course developed or endorsed by the Board;
- Applied themselves with diligence and sustained effort to the set tasks and experiences provided;
- Achieved some or all of the course outcomes.

Updated April 2016
Course name: **Commerce**

**Course outline:** Commerce provides the knowledge, skills, understanding and values to make sound decisions on consumer, financial, business, legal and employment issues. The emphasis is on real life examples rather than a theoretical approach. The course aims to prepare students for life after school as a consumer, citizen and worker.

**This course would suit students with interests in:**
1. Being an informed consumer with skills in financial management
2. Business activities
3. Managing money
4. Legal issues

**Student assessment will be based on:**
Tests, assignments, excursion and class activities

This course provides useful background for Legal Studies, Economics and Business Studies in the senior school.

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Course name: **Dance**

**Course outline:** The conceptual basis of the study of dance as an artform centres on the three practices of **performance, composition** and **appreciation** of dance as works of art.

Although the course is based in a strong Contemporary technique, you study other dance styles, such as Ballet, Hip Hop, and Musical Theatre.

The appreciation course covers many topics such as the history of modern dance, safe dance practices, famous choreographers and other influential people/companies in Dance.

**This course would suit students with interests/special skills in;** dance, choreography.

**Student assessment will be based on:** practical tasks, performances, theory exams, assignments and book work.

80% practical assessment (which includes dance technique and composition) and 20% theory.

Students have the opportunity to attend musicals and other local and international productions as well as participate in workshops and classes offered in house and externally.
Course name: **Design & Technology**

**Course outline:** Design and Technology has a unique focus on creativity, innovation and the successful implementation of innovative ideas. The course involves using the design process and problem solving techniques to develop products from a variety of materials (eg: wood, fabric, food, plastic) and using a wide range of technologies. Graphics and the use of computers as a tool are integral parts of the course.

Design and Technology is inclusive of the needs interests and aspirations of all students. It provides opportunities for students to develop design projects in areas of individual interest. Students will be given the opportunity to explore and develop technologies and demonstrate insight into the future uses of technology.

**This course would suit students with interests/special skill in:** designing, problem solving, architecture, interior design, production and manufacturing, graphics, computers and ‘making things’ from a variety of materials.

**Student assessment will be based on:** practical projects, project portfolios and written assignments.

They will develop skills that are transferable and which lead to lifelong learning.

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Course name: **Drama**

**Course outline:** This course is designed to build dramatic skills, foster creativity, develop poise, confidence and communication skills and an awareness of self and others.

The drama course aims to engage and challenge students through making, performing and appreciating dramatic and theatrical works. Students will explore the elements of drama through creating characters and play building works for performance. Students will experience a variety of dramatic styles and topics – eg scripted drama, melodrama, Shakespeare, mime, mask and movement, Australian theatre, musical theatre, video drama.

**This course would suit students with interests/special skills in:** dramatic movement, script interpretation, writing; ability to perform creatively with a positive attitude; group interaction and participation.

**Student assessment will be based on:** Book work; written assignments, practical tasks and performances and written examination. Both Years 9 and 10 will be expected to attend school performances, theatre visits and possibly Drama Festivals.

Students must be prepared to perform in front of others on a regular basis, both individually in monologues and in group devised performances.
Course name: **Food Technology**

**Course outline:** Food issues have a constant relevance to the quality of life. Studying Food Technology enables students to make informed and creative decisions about food. The role of nutrition in contributing to the health of the individual and the social economic future of Australia is explored and analysed. Students develop skills and knowledge in nutrition and food processing and presentation.

Food technology involves weekly practical "hands on" experiences with food, experimentation, food styling and photography, food and dietary analysis using an electronic database.

Units of work are based on current issues including food trends, food service and catering, foods for special needs, food product development, food selection and health food equity and food for special occasions.

**This course would suit students with interests/special skills in:** food preparation, nutrition, fitness industry, sports science or food service as a career/business. It would suit students of all ability levels.

**Student assessment will be based on:** practical work, book work and written assignments.

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Course name: **French**

**Course Outline:** French is one of the major languages in the world. It is spoken in parts of Europe, Canada, North America, the Middle East, the West Indies, Indian Ocean and South Pacific regions. It is a language of International affairs, trade and diplomacy.

In years 9 -10, the main aim is to use French as a means of communication. French is used as much as possible in class, group and pair-work activities. We will continue to use the 'Tapis Volant' course books which will be supplemented with online learning tools.

Topic areas studied in Years 9-10 deal principally with the everyday life of the learner and her peers in French-speaking countries: home, school, sport, health, entertainment, shopping, travel, food, holidays and the environment.

**This course would suit students with interests in:** travelling to other countries, learning about their way of life and communicating with other people in the target language, students interested in a career requiring the knowledge of more than one language – hospitality, travel, business.

**Student Assessment:**
1. Unit tests (including all skills – listening /speaking /reading /writing)
2. Cultural Assignments
Course name: **Graphics Technology**

**Course outline:** Students engage in both manual and computer-based image generation and image manipulation and develop knowledge of the wide application of graphics in a variety of contexts and an ever-increasing range of vocations. Graphics Technology also develops students’ technical and visual literacy, equipping them for participation in a technological world. This includes the visualization and manipulation of three-dimensional concepts and images and the interpretation and presentation of ideas graphically, with scope to design for 3D printing applications.

Graphics is a universal language and an important tool for thinking and communicating. In an age of globalized industry and rapid technological development, where computer-aided design (CAD), computer-aided manufacture (CAM), interactive graphic design (IGD) and multimedia applications are widely used, the study of Graphics Technology is particularly relevant.

**This course would suit students with interests in:** Computing, Interior Design, Graphic Design, Architecture, Engineering and Art & Visual Design

The content is organised into two core modules, which focus on skills in the production of graphical presentations in a variety of styles and formats. Four option modules will then be selected according to student interest.

**Option modules may include:**

<table>
<thead>
<tr>
<th>Architectural Drawing</th>
<th>Engineering Drawing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Australian Architecture</td>
<td>Graphic Design and Communication</td>
</tr>
<tr>
<td>Cabinet and Furniture Drawing</td>
<td>Landscape Drawing</td>
</tr>
<tr>
<td>Computer aided Design and Drafting (CAD)</td>
<td>Pattern Design</td>
</tr>
<tr>
<td>Cartography and Surveying</td>
<td>Product Illustration</td>
</tr>
<tr>
<td>Computer Animation</td>
<td>Technical Illustration</td>
</tr>
</tbody>
</table>

**Student assessment will be based on:** practical projects, research projects, written reports and an ePortfolio.
This elective is a vocationally focused subject that will give students authentic skills and accreditation to prepare and serve espresso coffee and to also manage and operate a real café.

**Course Outline:** The course is designed to enable students to acquire a range of technical, practical, personal and organisational skills that can be utilised to gain employment. The hospitality industry employs a large number of young people, many in part-time as well as full-time positions. It also includes employability skills – such as teamwork, communication and work health and safety.

- Students will complete Certificate 1 in Hospitality- Café Skills during year 9.
- The course runs as a 100 hour elective over years 9
- Students will be required to complete work placement in the Café (located at the school) over the course of the first year. This component of the course will be completed off line, (during lunchtime)

This course will equip students with knowledge and skills in customer service; team work; espresso coffee service; rostering; financial transactions; hygiene and service and preparations of pastries and sandwiches.

**Student assessment will be based on:** This is a competency based course. Students work to develop the competencies, skills and knowledge described in each Unit of Competency. Assessment of competencies is standards-referenced. This means that a students’ performance is judged against a prescribed standard contained in each unit of competency, not against the performance of other students. The purpose of assessment is to judge competence on the basis of the performance criteria set out under each element of competency. There is no mark awarded in competency based assessment. A student is judged either ‘competent’ or ‘not yet competent’. This judgement is made on the basis of a range of evidence, which may be in a variety of forms. Attendance is an integral component of this course and students who do not attend practical lessons will not be deemed competent and will not be eligible for a Certificate I at the completion of the course.

<table>
<thead>
<tr>
<th>Code</th>
<th>Unit of Competency</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSBWOR203B</td>
<td>Work effectively with others</td>
</tr>
<tr>
<td>SITXCC101</td>
<td>Provide information and assistance</td>
</tr>
<tr>
<td>SITXWHS101</td>
<td>Participate in safe work practices</td>
</tr>
<tr>
<td>SITXFSA101</td>
<td>Use hygienic practices for food safety</td>
</tr>
<tr>
<td>SITHCCC101</td>
<td>Use food preparation equipment</td>
</tr>
<tr>
<td>SITHCCC103</td>
<td>Prepare sandwiches</td>
</tr>
<tr>
<td>SITHFAB204</td>
<td>Prepare and serve espresso coffee</td>
</tr>
</tbody>
</table>
Course name: Information and Software Technology

This course develops students’ knowledge and understanding, confidence and creativity in analysing, designing, developing and evaluating information and software technology solutions.

Learning is project based
Students engage in an organised series of activities to design, produce and evaluate information and software technology solutions for an identified need or problem. The content for projects focuses on problem-solving, generating ideas, modelling, managing, communicating, collaborating and evaluating solutions. The projects are relevant to student needs and interests and address real-world problems.

Students can choose to develop their projects from the following options:

- Artificial Intelligence, Simulation and Modelling
- Authoring and Multimedia
- Database Design
- Digital Media
- Internet and Website Development
- Networking Systems
- Robotics and Automated Systems
- Software Development and Programming

Creative and critical thinking skills are developed through students practical involvement in a minimum of two and a maximum of four projects each year.

Course name: International Studies

Course outline: International Studies is a course that develops students’ knowledge and understanding of the significance of culture in their own lives and appreciate the culturally diverse yet interconnected world in which they live. Students develop skills and values to view their own and other’s cultures from different perspectives. Students will study ideas, beliefs and practices across a wide range of cultures with an emphasis on the cultures of Asia and the Pacific with a focus on religion, gender, media, sport, food, tourism and technology.

This course would suit students with interests in: learning about the different ways people live, the food they eat, the festivals they celebrate, the beliefs they hold and why they do things differently. In this course you will ‘travel the world’ observing and trying to understand these differences. Those looking towards senior subjects such as Society and Culture, Modern History, Legal Studies, Ancient History and Geography should consider this course. Those students who are interested in pursueing studies in International Studies or Cultural Studies at university or careers in such fields as diplomatic relations, journalism, teaching, law, psychology or politics will find this course of benefit.

Student assessment will be based on: Inquiry-based research assignments and projects, fieldwork activities and presentations
Course name: **Japanese**

**Course outline:** A course to develop listening, speaking, reading and writing skills on topics for everyday life and travelling abroad. Reading and writing skills involve the learning of Hiragana, Katakana and Kanji. We continue using Hai! course books supplemented with online learning. Students will be able to express themselves in Japanese to convey information, ideas and opinions.

**This course would suit students with interests in:** travelling to other countries, learning about their way of life and communicating with other people. Language learning develops higher order thinking skills and mental dexterity

**Student assessment will be based on:** skills tests at the end of each unit of work in listening, speaking, reading and writing, plus cultural assignments.

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Course name: **Journalism and Professional Writing**

**Course Outline:** This course is designed to build students’ skills in the area of technical and professional writing. Students will learn to plan, research and write material for specific audiences and purposes. Much of this course will be based upon a close-study of news-based journalism, but students will also have the opportunity to explore the film and audio-based forms.

This unit will also cover the area of media studies and will cover the work of serious and acclaimed investigative reporters.

**Areas of study proposed for this course are (but will not be limited to):**
Investigative journalism, travel and food writing, conspiracy theories, photo journalism and documentaries.

**This course would suit students with special interests in:**
Critical thinking, research, world issues and events, current affairs, news writing and investigative journalism, radio and television presentation, photography.

**Course requirements:** The students will need a folder for the hard copies of their work, a device as part of the BYOD program if possible, and a USB.

**Student assessment will be based on:**
Major writing projects for each unit, group presentations, a photo journalism portfolio, a documentary.
Course name: **Marine and Aquaculture Technology**

**Course outline:** Students examine marine life and the interactions between the organisms and their environment. They also learn about ocean currents and their effect on beaches and the marine environment as well as study the interaction between humans and whales past and present. Canoe Building, Fish aquaculture and marine safety will be a particular focus of this course. Students will be required to complete water based lifesaving skills components at an additional cost. Students must be able to swim 200m unassisted.

**This course would suit students with interests/special skills in:** marine life and marine environment and boating. There is a mandatory water safety component at the local pool, which is needed so that students can participate in this course.

**Student assessment will be based on:** Book work; written assignments, practical tasks and written examination.

Students that choose this course are required to meet all deadlines and **attend all excursions.**

Course name: **Music**

**Course outline:** This course aims to involve students in all areas of music through activities in performance, composition and listening work. These will be undertaken through the study of a variety of topics including, jazz, popular music, Australian music and western tonal music. Students will also be provided with the opportunity to develop their skills on a chosen musical instrument such as keyboard, guitar, band instrument or voice.

**This course would suit students with interests/special skills in:** playing an instrument, performing within class ensemble groups, listening to a variety of musical styles, an interest in composing.

**Student assessment will be based on:** individual and group performances, assignments, book work, oral (aural) presentations, exercises based on the concepts of music and composition activities. Regular assignment and homework tasks are given each term.

Course name: **Photographic & Digital Media**

**Course outline:** Students develop skills in, and experience a range of, technologies and forms such as ‘wet’ photography, and digital media. There is an emphasis on photography as a means of communication of the student’s own ideas and feelings in a visual form.

**This course would suit students with interests/special skills in:** photography, darkroom, technology, digital media, video and design.

**Student assessment will be based on:** combination of making and studying activities, as well as the Photography Diary, which students must maintain throughout the year.
Course name:  **Physical Activity and Sport Studies**

**Course Outline:** This is essentially an extension PE course. Students will learn the important aspects of; anatomy and physiology, fitness, various sports, sports coaching, umpiring and outdoor education. Topics will include the above plus; lifesaving, career pathways in sport, drug use in sport, aerobics, physical activity and sport for specific groups, event management and first aid.

**This course would suit students with interest/special skills in:** sport, health and fitness industry. It is essentially a highly practical course (60-70%).

**Student assessment will be based on:** a combination of practical and theoretical activities; including; self and peer evaluation, video analysis, topic tests, choreography, participation in sporting activities, coaching and umpiring juniors.

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Course name:  **Philosophy and Ethics**

**Course Outline:** Philosophy and Ethics is a course that explores similar themes to those contained in the International Baccalaureate’s *Theory of Knowledge* unit. The aim of the course is to teach students how to be critical and reflective thinkers by examining the nature of knowledge and the diverse ways ‘knowing’ has evolved over time. Students will develop their skills in reasoning and questioning, teasing out issues and uncovering information using the Socratic Method; a collaborative, inquiry-based approach to teaching and learning that challenges students to discuss and defend their points of view. The unit will examine ancient and modern philosophers through a series of case studies. It will also pose a range of ethical questions to the class, designed to challenge their ways of knowing and beliefs in how knowledge is disseminated in today’s modern society.

**This course would suit students with special interests in:** critical thinking, public speaking, storytelling, collaborative learning, the interpretative nature of knowledge and the role ideas play in shaping the world and the way we live in it.

**Student assessment will be based on:** contributions to group discussions, an inquiry based writing project that aims to examine issues relating to ethics in today’s society, a speech that demonstrates the students’ understanding of rhetoric and the role it plays in spreading of knowledge.
Course name: **Production**

This 100 hour course provides students with a broad understanding of the entertainment industry, and practical experience in the various roles and departments involved in working in live performance and events. Students will learn about key occupational areas including audio, costume, front of house, lighting, make up, props, sets, staging and vision systems.

Candidates will demonstrate their knowledge and understanding of the course content in both practical and written assessments.

80% - Practical  
20% - Theory

This subject is suitable for students who have chosen Drama or Dance as a 200 hour elective or for students with a passion for the performing arts, technical and/or the entertainment industry.

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Course name: **Textiles Technology**

**Course outline:** Textiles Technology provides students with the garment making skills required to transform creative vision into reality. Students study the design and manufacture of textile items in the focus areas; Apparel, Non-Apparel, Costume, Textiles Arts and Furnishings. They will learn a range of artistic and creative skills and develop confidence in designing and producing a range of textile items. There is an emphasis on practical work in design and construction with a range of practical experiences available, including fashion drawing, fabric decoration and embellishment. Students apply knowledge of textile properties and historical, cultural and social perspectives to their own design work.

Textiles Technology develops students’ creativity and project management skills that promote self-esteem and satisfaction

**This course would suit students with interests / special skills in:** fashion drawing, fashion design, interior design, fashion marketing, making textiles items including garments, and the use of colour & embellishments on textile items.

**Student assessment** will be based on: practical tasks and folio work, book work, experimentation and assignments.

Students are expected to participate in the annual TAS display.
Course name: Visual Arts

Course outline: Students learn to communicate ideas and feelings through making art and design works in a range of forms such as drawing, painting, sculpture, printmaking, photography, ceramics etc. The critical and historical study of visual images develops visual literacy so that students may better understand and appreciate the world around them.

This course would suit students with interests/special skills in: art and design, as well as those students who enjoy solving design problems and giving a visual form to the expression and communication of their own ideas.

Student assessment will be based on: a combination of making art and studying art theory activities, as well as the Visual Arts Diary which students must maintain throughout the year.
ACCELERATED COURSES

Entry into an Accelerated Course is subject to;

* Head Teacher interview

* Student ability and commitment to completing an accelerated course
QUALIFICATION: Certificate II Business (BSB20115)

- Board Developed Course – BOSTES No: 26101
- Minimum mandatory work placement – 70 hours
- A total of 4 units of credit – Preliminary and HSC
- Course duration – Year 9 Certificate I, Year 10 and Year 11 Certificate II
- Exclusions with other Board Developed Courses – nil
- Category B status for the Australian Tertiary Admission Rank (ATAR)
- Consumables $10

Course Description:
This course provides students with the opportunity to obtain national vocational qualifications for employment in the business services industry. Students will be able to gain skills in office administration, business communication, safe and environmentally sustainable work practices and the use of technology in an office environment. Skills gained in this industry can transfer to other industries. Occupations in the business services industry include sales clerk/office, secretary/personal assistant, receptionist, and payroll clerk/office and office manager/owner of a small business.

HSC Course Structure:
This course consists of one core unit and fourteen elective units.

<table>
<thead>
<tr>
<th>Units of Competency</th>
<th>Core – Attempt all units</th>
<th>HSC indicative hours of credit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unit code</td>
<td>Unit title</td>
<td></td>
</tr>
<tr>
<td>BSBWHS201A</td>
<td>Contribute to health and safety of self and others (Examinable)</td>
<td>15</td>
</tr>
<tr>
<td>Stream focus area - Mandatory (Examinable)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BSBINN201</td>
<td>Contribute to workplace innovation</td>
<td>15</td>
</tr>
<tr>
<td>BSBINN201</td>
<td>Deliver a service to customers</td>
<td>15</td>
</tr>
<tr>
<td>BSBIND201</td>
<td>Work effectively in a business environment</td>
<td>25</td>
</tr>
<tr>
<td>BSBINM201</td>
<td>Process and maintain workplace information</td>
<td>15</td>
</tr>
<tr>
<td>BSBRUS201</td>
<td>Participate in environmentally sustainable work practices</td>
<td>15</td>
</tr>
<tr>
<td>TUP029</td>
<td>Prepare and process financial documents</td>
<td>20</td>
</tr>
<tr>
<td>Electives - Attempt ALL units</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BSBWOR204</td>
<td>Use business technology</td>
<td>15</td>
</tr>
<tr>
<td>BSBWOR203</td>
<td>Work effectively with others</td>
<td>15</td>
</tr>
<tr>
<td>BSBSCM201</td>
<td>Communicate in the workplace</td>
<td>15</td>
</tr>
<tr>
<td>BSBWOR202</td>
<td>Organise and complete daily work activities</td>
<td>15</td>
</tr>
<tr>
<td>BSBITU201</td>
<td>Produce simple word processed documents</td>
<td>20</td>
</tr>
<tr>
<td>BSBITU202</td>
<td>Create and use spreadsheets</td>
<td>20</td>
</tr>
<tr>
<td>BSBITU307</td>
<td>Develop keyboarding speed and accuracy</td>
<td>25</td>
</tr>
</tbody>
</table>

ASSESSMENT AND COURSE COMPLETION

- Competency-based Assessment: Students in this course work to develop the competencies, skills and knowledge described by each unit of competency. To be assessed as competent a student must demonstrate that they can effectively carry out tasks to industry standards. Students will be progressively assessed as 'competent' or 'not yet competent' in individual units of competency.
- Work placement: Students must complete a minimum of 70 hours work placement in a Business Services related industry workplace (35 hours in each of Year 11 and 12).
- Optional HSC examination: Students completing this course are eligible to sit an optional, written HSC examination. The questions will be drawn from the Mandatory Focus areas and associated Units of Competency. The purpose of the examination is to provide a mark which may be used in the calculation of the ATAR. 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 an AQF VET qualification.
- N Determinations: Where a student has not met BOSTES course completion criteria, including meeting work placement requirements, their determination (course not satisfactorily completed) will then not count towards the HSC although units of study count towards an AQF VET qualification.
- Appeals: Students may lodge appeals against assessment decisions or 'N' determinations through their school or college.
- Recognition of Prior Learning: Students may apply for Recognition of Prior Learning by submitting current evidence of their relevant units of competency. If a student is assessed as competent in a unit of competency there is no need for further training for that unit.

Updated April 2018
Course Description

Business Studies investigates the role, operation and management of businesses within our society. Factors in the establishment, operation and management of businesses are integral to this course. Students investigate the role of global business and its impact on Australian business. Students develop skills in research, analysis and problem solving. While all sections of the course are explained using case studies familiar to students there is a theoretical basis to the course.

Main topics Covered:

<table>
<thead>
<tr>
<th>Preliminary Course</th>
<th>HSC Course</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nature of Business</td>
<td>Operations</td>
</tr>
<tr>
<td>Business Management</td>
<td>Marketing</td>
</tr>
<tr>
<td>Business Planning</td>
<td>Finance</td>
</tr>
<tr>
<td></td>
<td>Human Resources</td>
</tr>
</tbody>
</table>

Students for whom this course is suited

This course will interest students who want to learn about businesses, how they are structured and their role in society and the economy. It provides some background knowledge for those considering owning or managing their own business, but does not teach many practical skills besides constructing and interpreting financial statements.

Career Opportunities

This course will be useful for those contemplating tertiary study in business and accounting, for those working in, or planning to manage or run a business.

Particular Course Requirements:
In the Preliminary course there is a research project; investigating the operation of a small business or planning the establishment of a small business. Students need to be confident with arithmetical operations e.g. in balance sheets.
Course name: VET Certificate II - Hospitality – Café Skills and Kitchen Operations

This elective is a vocationally focused subject that will give students authentic skills and accreditation to prepare and serve espresso coffee and to also manage and operate a real café.

Course Outline: The course is designed to enable students to acquire a range of technical, practical, personal and organisational skills that can be utilised to gain employment. The hospitality industry employs a large number of young people, many in part-time as well as full-time positions. It also includes employability skills – such as teamwork, communication and work health and safety.

- Students will complete Certificate 1 in Hospitality - Café Skills during year 9. Then in year 10 they will start the accelerated Certificate II in Hospitality – Kitchen Operations. They will complete the HSC component of the certificate II in Year 11. This early commencement of the HSC Hospitality course accelerates student in their studies.
- The course runs as a 100 hour elective over years 9
- Students will be required to complete work placement in the Café (located at the school) over the course of Year 9. This component of the course will be completed off line, (during lunchtime)
- Students will sit their Preliminary examination in Year 10 and their HSC examination in Year 11
- This is an accelerated course, therefore, students will be required to attend seven (7) lessons for fortnightly cycle (not the usual five (5) lessons per cycle) as per the senior lesson load. Two of these lessons will be timetabled ‘offline’ – either before or after school. These are compulsory lessons required to achieve competencies.

This course will equip students with knowledge and skills in customer service; team work; espresso coffee service; rostering; financial transactions; hygiene and service and preparations of pastries and sandwiches.

Students must meet BOS requirements for compulsory work placement – which is structured learning out of school and in the workplace. Seventy (70) hours completed in two (2) sessions by end of Term 4, Year 11.

Student assessment will be based on: This is a competency based course. Students work to develop the competencies, skills and knowledge described in each Unit of Competency. Assessment of competencies is standards-referenced. This means that a students’ performance is judged against a prescribed standard contained in each unit of competency, not against the performance of other students. The purpose of assessment is to judge competence on the basis of the performance criteria set out under each element of competency. There is no mark awarded in competency based assessment. A student is judged either ‘competent’ or ‘not yet competent’. This judgement is made on the basis of a range of evidence, which may be in a variety of forms. Attendance is an integral component of this course and students who do not attend practical lessons will not be deemed competent and will not be eligible for a Certificate I at the completion of the course.

<table>
<thead>
<tr>
<th>Code</th>
<th>Unit of Competency</th>
<th>Code</th>
<th>Unit of Competency</th>
</tr>
</thead>
<tbody>
<tr>
<td>SITXFSA101</td>
<td>Use hygienic practices for food safety</td>
<td>SITXWH5101</td>
<td>Participate in safe work practices</td>
</tr>
<tr>
<td>BSBWOR203B</td>
<td>Work effectively with others</td>
<td>SITHCCC101</td>
<td>Use food preparation equipment</td>
</tr>
<tr>
<td>SITHCCC201</td>
<td>Produce dishes using basic methods of cookery</td>
<td>SITHKOP101</td>
<td>Clean kitchen premises and equipment</td>
</tr>
<tr>
<td>SITXIN202</td>
<td>Maintain the quality of perishable items</td>
<td>SITHCCC207</td>
<td>Use cookery skills effectively*</td>
</tr>
<tr>
<td>SITHIND201</td>
<td>Source and use information on the hospitality industry</td>
<td>SITXFSA201</td>
<td>Participate in safe food handling practices</td>
</tr>
<tr>
<td>SITHCCC103</td>
<td>Prepare sandwiches</td>
<td>BSBUS201A</td>
<td>Participate in environmentally sustainable work practices</td>
</tr>
</tbody>
</table>

* Additional units of competency delivered to meet BOS requirements
<table>
<thead>
<tr>
<th>COURSE</th>
<th>COST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Business Services</td>
<td>$10</td>
</tr>
</tbody>
</table>
| Dance                         | Year 9: $55  
Year 10: $55                                                                   |
| Design and Technology         | Year 9: $40 (payable at beginning of the year).  
Year 10: $40 (payable at beginning of the year).  
**Additional Costs** include purchase of materials used in major design projects (there are two major design projects each year. The cost is dependent upon individual student’s choice of design project. |
| Drama                         | Year 9: $45.00 (payable at beginning of the year).  
Year 10: $45.00 (payable at beginning of the year).  
Students pay for their own theatre visits, in-school performances and workshops and other costumes and props if required. |
| Food Technology               | Year 9: $90.00 (payable at beginning of the year).  
Year 10: $90.00 (payable at beginning of the year). |
| French                        | Year 9: $40.00 (payable at the beginning of the year)  
Year 10: $40.00 (payable at the beginning of the year)  
Students will be required to pay for any restaurant excursions, exhibitions, film, performance or exchange program depending on availability. |
| Graphics Technology           | Year 9: $35.00 (payable at beginning of the year)  
Year 10: $35.00 (payable at beginning of the year) |
| Hospitality (Café Skills, Kitchen Operations) | Year 9: $90.00 (payable at the beginning of the year)  
Year 10: $90.00 (payable at the beginning of the year)  
There are also costs for the purchase of a chef’s uniform and equipment of approximately $165.00 |
| Information and Software Technology | Year 9: $35.00 (payable at beginning of year)  
Year 10: $35.00 (payable at beginning of year)  
**Additional costs** include purchase of materials used in major projects. The cost is dependent upon individual students’ choice of the design project. Excursions may also be arranged. |
| International Studies        | Possible excursion costs for this course are approximately $55 |
| Japanese                      | Yr 9: approx. $40 (payable at beginning of the year)  
Yr 10: approx. $40 (payable at beginning of the year)  
Students will be required to pay for any excursion to a restaurant, exhibition, film, performance or exchange program depending on availability and suitability. |
<table>
<thead>
<tr>
<th>COURSE</th>
<th>COST</th>
<th>Additional Notes</th>
</tr>
</thead>
</table>
| Marine & Aquaculture Technology | Year 9: $60.00 (payable at beginning of the year)  
Year 10: $60.00 (payable at beginning of the year) | There are excursion costs for this course which are payable at the time of the excursion. These costs, in total, are estimated at around $170 (based on costs in 2014 for Year 9). Year 10 costs are estimated at around $150.00 |
|                                |                                                                      |                                                                                                                                            |
| Music                          | Year 9: $33.00 (payable at beginning of the year).  
Year 10: $33.00 (payable at beginning of the year). | Students may wish to participate in a variety of extra-curricular groups including choir, concert band, wind ensemble and jazz ensembles. Costs for membership of these groups vary from $25.00 - $75.00 per term. Students and their parents are advised to check with the Music staff for further information.  
**NB.** Depending on student choices, assessment of student performance in music may necessitate the hiring of a piano accompanist at extra cost beyond consumable costs. |
|                                |                                                                      |                                                                                                                                            |
| Photographic & Digital Media    | Year 9: $60.00 (payable at beginning of the year).  
Year 10: $60.00 (payable at beginning of the year). | All students must purchase a Photography Diary (Cost approx $10.00) |                                                                 |
| Physical Activity and Sport Studies | The cost of this course is $60 which covers the workbook and some of the minor excursions and workshops eg tennis lessons, pool entry, fitness centre.  
Additional cost is involved with the optional outdoor education and ski camps |                                                                                                                                            |
| Production                     | $60 Materials                                                        |                                                                                                                                            |
| Textiles & Fashion Design      | Year 9: $40.00 (payable at beginning of the year).  
Year 10: $40.00 (payable at beginning of the year). | **Additional costs:** include purchase of fabric / threads etc. for making specific garments and articles.                                                                 |
| Visual Arts                    | Year 9: $55.00 (payable at beginning of the year).  
Year 10: $55.00 (payable at beginning of the year). | At times individual students may wish to provide special materials (for their own use) which are not normally provided by the Visual Arts faculty. All students must purchase a Visual Arts Diary (cost approx $10.00) from the school canteen. |