**Program Name:** Aquaculture – Ornamental Fish & Aquarium Management  
**EASC Code:** A-1  
**National Qualification:** Competencies from Certificate I and II in Seafood Industry  

**Program Description:**  
This course is an introduction to skills needed for the Seafood Industry with a particular focus on Aquarium Management and the care and breeding of ornamental fish for the pet shop market. It would suit students with an interest in working in pet shops and or students looking to being involved in research into marine and fresh water ecology. This course has been developed with both TAFE and University pathways in mind. The course will involve real workplace environment learning in the Aquaculture industry and maintenance of an individual aquarium along with classroom based activities. There is no requirement for students to have their own aquarium already at home, however, this course may lead students into this hobby.

**Potential SACE Units:** 1 potentially 2  
**Semester(s):** Full year  
**Training day and training time:** Thursdays, 1.30–4.30pm  
**Training location:** Saint Ignatius' College, 2 Manresa Court, Athelstone. Ph: (08) 83349300  
**Special Requirements:** Students are required to wear closed footwear. Personal protective equipment may be required for some activities which will be supplied by trainer or work placement provider. Security guest name tags must be worn at Saint Ignatius' College and are available from Front Office when students arrive for each lesson.

**Work Placement Requirements & Other Specific Information.**  
Industry specific structured work placement (5 days) will be required for assessment of some competencies.

**Program Name:** Automotive  
**EASC Code:** A-2  
**National Qualification:** Partial Certificate II in Automotive (Auto Technologies Program)  

**Program Description:**  
The Certificate I in Automotive - Retail, Service and Repair is a nationally recognised entry level program into the Automotive Industry. All competencies are generic to a number of Auto trades. The program is 50% theory based bookwork and 50% practical skill development exercises. Completion of the course provides students with immediate knowledge and skills enhancing job prospects, industry exposure, employer networking through structured work placement program, exposure to working on cars, diesel and petrol engines throughout the training program, provides a pathway to further studies. This course will be held at The Heights School, Modbury Heights in the recently built Automotive Skills Centre.

**Potential SACE Units:** 4  
**Semester(s):** 1 & 2  
**Training day and training time:** Thursdays, 8.30am–3.30pm  
**Training location:** The Heights School, Automotive Skills Centre, Brunel Drive, Modbury Heights. Ph: (08) 82636244  
**Special Requirements:** Students must have protective clothing– full length overalls (preferable navy blue colour), safety shoes/boots (steel capped). All other types of protective equipment is supplied

**Work Placement Requirements & Other Specific Information.**  
Optional work placement may be required to complete some competencies. Additional competencies from the Bridgestone Tyre Fitting Certificate may also be offered as part of the course. A student orientation session will be run prior to the day.

**Program Name:** Advertising and Graphic Design  
**EASC Code:** A-3  
**National Qualification:** Partial Certificate IV in Advertising/Graphic Design  

**Program Description:**  
Semester 1: This unit covers the skills and knowledge required to research and apply techniques to graphic design. This is a specialisation unit that refers to a specific design form.  
Semester 2: The 2 units in this semester are both core units from Certificate IV in Advertising/Graphic Design and as such underpin many other specialisation units. CUVDES04A covers the skills and knowledge required to explore and integrate colour theory and design processes using 2-dimensional (2D) and/or 3-dimensional (3D) space. CUVDES05A covers the skills and knowledge required to interpret and respond to a design brief.

**Potential SACE Units:** 3  
**Semester(s):** Full year  
**Training day and training time:** Thursdays, 2.00–5.15pm  
**Training location:** Glenunga International High School, L’Estrange Street, Glenunga. Ph: (08) 83795629  
**Special Requirements:** Computer access, Photoshop and Adobe Illustrator programs

**Program Name:** Animal Care  
**EASC Code:** A-4  
**National Qualification:** Certificate 1  

**Program Description:**  
This unit covers the skills and knowledge required to research and apply techniques to work with animals in a variety of settings, from veterinary courses to careers in zoos and wildlife parks. Completion of the Semester long course will provide students with valuable experience and information to move forward with their career prospects. The course will run at both Rostrevor College and TAFE SA, providing an insight into tertiary study institutes.
Potential SACE Units: 3
Semester(s): Semester 1
Training day and training time: Thursdays, 1-4pm
Training location: Rostrevor College and Gilles Plains TAFE SA
Special Requirements: 2 full days practical experience. Preference to Yr 11 & 12 students

Program Name: Business Services: Adelaide Performing Arts Centre (Stage 1)
BUSINESS MENTOR: Adelaide Festival Centre Trust
EASC Code: B-1
National Qualification: Partial or Full Certificate II in Business Services
Program Description:
The Virtual Enterprise practice firm, APAC, is a simulated business that is set up and run by trainees with the support of two facilitators and a real business, the Adelaide Festival Centre. The Adelaide Performing Arts Centre (APAC) conducts business with other Virtual Enterprises in a simulated environment on a local, national and international basis. The products and services traded reflect those marketed by our real business partner and the Virtual Enterprise resembles the Adelaide Festival Centre in its form, organisation and function. The Virtual Enterprise provides a training environment that enhances the development of business skills, technical skills and interpersonal skills. Although there is no actual transfer of goods or money, all the usual business transactions take place: orders are sent, invoices issued, financial records maintained, superannuation, salaries and taxes are paid. This program provides pathways into administration, sales, marketing and advertising and management.
Potential SACE Units: Full Year 6 (4 in Semester 1 and 2 in Semester 2) or Semester 2: 4 Units
Semester(s): 1 or 2 or full year
Training day and training time: Thursdays, 1.30–4.30pm
Training location: Mary MacKillop College, 10 High Street, Kensington. Ph: (08) 83336360
Special Requirements: Black pants or skirt, APAC T-shirt, closed black shoes
Work Placement Requirements & Other Specific Information.

Program Name: Building Links
EASC Code: B-2
National Qualification: Certificate I in General Construction
Program Description:
Certificate I in General Construction is designed for students with an interest in the building and construction industry. This program will work in conjunction with the Housing Industry Association (HIA) and Housing SA and it will provide pathways to vocations within the building and construction industry such as carpentry, concreting, tiling, painting and decorating, joinery, plastering, bricklaying and demolition. This course combines on-the-job training, practical work sessions and theory.
Potential SACE Units: 5
Semester(s): Full year
Training day and training time: Thursdays, 8.30am–3.00pm
Training location: On-site (tba)
Special Requirements: Work boots (steel-capped) long pants and long sleeved shirt
Work Placement Requirements & Other Specific Information.

Program Name: Business- Virtual Enterprise Office.com
EASC Code: B-4
National Qualification: Certificate II in Business
Program Description:
This course has been designed to prepare students with the skills and knowledge to build a career in the office environment. Skills are developed within a virtual enterprise environment and supported by our business partner OfficeMax. This provides pathways into administration and management and includes studies in the areas of technology, information handling, communication, organisation, team skills, financial source documents and enterprise.
Potential SACE Units: Students who cannot negotiate competencies through the home school will gain at most 5 SACE Units others may gain up to 7 SACE Units
Semester(s): Full year
Training day and training time: Thursdays, 8.45am–3.45pm
Training location: Marden Senior College, 1-37 Marden Road, Marden. Ph: (08) 83662888
Special Requirements: Students will undertake study within a Practice Firm environment. Although this is a simulated office environment students are expected to dress in appropriate office attire.
Work Placement Requirements & Other Specific Information.

Program Name: Pathways to Fitness
EASC Code: C-1
National Qualification: Certificate II Community Recreation
Program Description:
This course provides an introduction to programs derived from Fitness and Recreation and includes competencies from the Community Recreation Industry Training package, Business Services. This course introduces students to aspects within the health and fitness industry such as: exercise science, developing fitness programs, communication
skills, nutrition and healthy lifestyles. This course is for students interested in the Fitness Industry i.e. working as a gym or group instructor or a personal trainer. The practical sessions allow students to contextualise their learning though relevant experiences.

**Potential SACE Units:** 2  
**Semester(s):** 1 or 2  
**Training day and training time:** Thursdays time TBA  
**Training location:** Norwood Morialta HS 505 The Parade, Magill  
**Work Placement Requirements** & Other Specific Information.

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**Program Name:** Community Pharmacy  
**EASC Code:** C-3  
**National Qualification:** Partial Certificate II in Community Pharmacy  
**Program Description:** Through the provision of training our aim is to achieve the following:  
- Provide students with an understanding of the Community Pharmacy industry  
- Capture the interest of young persons into the VET career pathways available within the Community Pharmacy industry.  
- Provide increased opportunity for young people to gain employment in the Community pharmacy industry as Pharmacy Assistants.  
- Develop a pool of suitable trained young people to meet the recruitment demands of its Pharmacy Guild members.  

**Potential SACE Units:** 2  
**Semester(s):** 1 or 2  
**Training day and training time:** Thursdays, 9.00am–3.00pm  
**Training location:** St Mary’s College, 253 Franklin Street, Adelaide. Ph: (08) 82314347  
**Special Requirements:** Good English communication, neat presentation and motivation  
**Work Placement Requirements** & Other Specific Information.  
Students are required to complete a minimum of 30 hours of work placement which will be sourced by the Guild and can be arranged at times suitable to student and employer.

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**Program Name:** CISCO Networking Academy  
**EASC Code:** C-4  
**National Qualification:** World Industry  
**Program Description:** The program is a logical follow on from IT Essentials. Students are prepared to sit for the CISCO 1CND1 exam which will give them this Certification or the first half of the CCNA (Certified CISCO Networking Associate). The course is in two parts Discovery one (Networking for home and small business) and Discovery two (Working at small to medium business or ISP. Content covered aligns with IT Certificate IV.  

**Potential SACE Units:** 2  
**Semester(s):** Full year  
**Training day and training time:** Thursdays, 1.30pm - 5.00pm  
**Training location:** Marryatville HS, 170 Kensington Rd, Marryatville  
**Special Requirements:**  
**Work Placement Requirements** & Other Specific Information.

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**Program Name:** Enterprise and Entrepreneurship  
**EASC Code:** E-1  
**National Qualification:** Certificate II in Enterprise and Entrepreneurship Skills  
**Program Description:** Do you have passion or hobby that you would like to turn into a business? This course has been designed to prepare students with the skills, knowledge and attitude to develop a small business concept proposal from an area of interest. Students will acquire entrepreneurship skills to develop a business pitch, a personal assets inventory, develop a budget, use business technology and create and use simple spreadsheets.  

**Potential SACE Units:** 2  
**Semester(s):** 1 or 2  
**Training day and training time:** Negotiable  
**Training location:** Group conference call and individual follow up call, no need to attend OAC  

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**Program Name:** Entertainment and Theatre Technology  
**EASC Code:** E-2  
**National Qualification:** Certificate II in Live Production, Theatre and Events  
**Program Description:** Students will learn about audio, lighting, stage management, rigging, set construction and digital multimedia through practical application. For example, setting up a P.A. and mixing for a live rock band, rigging lights and operating the dimmer board for a theatre production, setting up a projector and sound system to screen a movie. Students will be supported to work within their own schools where they will be assessed in real work environments such as assemblies, concerts, productions and public meetings. By successfully undertaking this course in tandem with specialised units offered by AIT ARTS, students will qualify for the full Certificate II in Live Production, Theatre and Events. This qualification can short track the entry process to full time Advanced Diploma/Diploma courses in Live Production, Theatre and Events. Two semesters of school based study will equal 2 SACE units. AIT ARTS study will
provide an extra SACE unit. School based study can be either Group 1 or Group 2, depending on students’ choice of focus.

Potential SACE Units: 3
Semester(s): 1/2 or full year
Training day and training time: Thursdays, 2:00–5:15 pm
Training location: Glenunga International High School, L’Estrange St., Glenunga. Ph: (08) 83795629

Special Requirements: AIT ARTS (Adelaide TAFE, Light Square, City) offer specific units in Audio, Lighting, Projection and Costume. These are offered in tandem with the school based Entertainment and Theatre Technology course to enable students to gain requirements for the full Certificate II in Live Production, Theatre and Technology

Work Placement Requirements & Other Specific Information. Some out of hours work will be required as students ‘bump in/bump out’ for productions, concerts etc.

Program Name: Fashion Design
EASC Code: F-1
National Qualification: Partial Cert II in Applied Fashion Design and Technology
Program Description: Marryatville High School will deliver the course under a VISA with TAFESA. The course is for those interested in design with a specific interest in fashion. Content includes the process of fashion design principles, interpreting and drawing basic trade sketches used by pattern makers and exploration of fibres and fabrics used in the clothing industry. The work of famous designers will be included. Current fashion trends are identified and discussed.

Potential SACE Units: 2
Semester(s): Semester 1
Training day and training time: Thursdays, 8.30am–11.30am
Training location: Marryatville High School, 170 Kensington Road, Marryatville. Ph: (08) 83048420

Special Requirements: An A4 and an A3 folder
Work Placement Requirements & Other Specific Information. Work placement is not essential but can be facilitated

Program Name: Fibre & Fashion
EASC Code: F-2
National Qualification: Certificate II in Visual Art and Contemporary Craft
Program Description: This course is for those interested in a very creative approach to fashion, art and textiles. Areas covered may include dyeing, drawing through to stitch, printing on fabric, photo imaging, embellishment, beading, stitching, both hand and machine, fashion drawing, garment construction, colour theory and many other textile techniques.

Potential SACE Units: 8
Semester(s): Full year
Training day and training time: Thursdays, 8.45am–3.45pm
Training location: Marden Senior College, 1-37 Marden Road, Marden. Ph: (08) 83662888

Work Placement Requirements & Other Specific Information. Students undertaking this course will be expected to gain some understanding of the industry through visits to galleries and exhibitions which will form part of the assessment.

Program Name: Hospitality Kitchen Operations
EASC Code: H-1
National Qualification: Certificate I & II Kitchen Operations
Program Description: Working in a commercial kitchen environment, students will develop and prepare modern food for a variety of catering enterprises. Through classroom activities, industry visits, guest speakers and practical tasks, students will gain an insight into the Food and Hospitality Industry. Throughout the year they will host functions, some of which will be out of school hours. On successful completion of the course students will hold the same qualifications as a second year apprentice chef.

Potential SACE Units: 8
Semester(s): Full Year
Training day & Training Time: Thursday 9am – 3pm
Training Location: Charles Campbell Secondary School. 4 Campbell Road Paradise.
Special Requirements: Chef’s uniform for practical component and writing equipment for theory components.

Work placement requirements & other specific information: Students will undertake 80 hours of Work Place Learning throughout the year. If students already work in the Hospitality Industry, they are able to count a proportion of this to their Work Place Learning hours.
Program Name: Hospitality Operations (Restaurant Service)  
EASC Code: H-2  
National Qualification: Certificate I in Hospitality Operations  
Program Description:  
Semester 1: Completion of the 5 core units will enable students to gain a general understanding of the Hospitality Industry. The course may be used to articulate into additional qualifications in commercial cookery through further study. Students may exit at this point.  
Semester 2: Certificate 1 in Hospitality Operations provides students with the underpinning knowledge and skills in restaurant set up and service. The course will enable graduates to confidently apply for positions in food and beverage service work in roles such as waiting in restaurants or unlicensed venues of function set up.  
Potential SACE Units:  
Semester 1 = 1; Semester 2 = 2 Stage 2  
Semester(s): 1 or full year  
Training day and training time: Thursdays, 1.30–5.30pm  
Training location: Marryatville High School, 170 Kensington Road, Marryatville. Ph: (08) 83048420  
Work Placement Requirements & Other Specific Information.  
Semester 1: 35 hours work placement/reflections  
Semester 2: 56 hours work placement/reflections

Program Name: Hospitality (Food and Beverage)  
EASC Code: H-3  
National Qualification: Certificate I in Hospitality Operations  
Program Description:  
Qualified trainers from Time Training Innovation-Management & Enterprise will deliver this course. The Certificate I in Hospitality will provide graduates with life skills to confidently apply for casual work in any career pathway. In particular graduates will have the skills and knowledge to meet the requirements of the following positions:- Waiting Staff in a café / unlicensed venue, Barista (Coffee Artist), Function / Convention Runner, Functions Set Up and ‘glassie’ in a licensed venue. The course emphasises the development of practical skills.  
Potential SACE Units: 5  
Semester(s): 1 or 2  
Training day and training time: Thursdays, 2.30pm – 5.30pm  
Training location: Loreto College, 316 Portrush Road Marryatville. Ph: (08) 83344264  
Special Requirements: Full school uniform, bring writing equipment

Program Name: Hospitality Kitchen Operations  
EASC Code: H-4  
National Qualification: Certificate I in Kitchen Operations Course A (Full Certificate)  
Program Description:  
This course runs in the commercial kitchen area of the Piltarilla Hospitality Skills Centre at Heathfield High School and is delivered by a trainer who is also working in the industry. Knowledge and skills are developed through a program that focuses on learning through practical application of course material, industry visits, guest speakers and function catering in the training restaurant. Students will be required to assist in catering for up to three functions out of school hours, with one function being a cocktail party for their parents.  
Potential SACE Units: 3  
Semester(s): 1 or 2  
Training day and training time: Tuesday  
Training location: Heathfield High School, 99 Longwood Road, Heathfield. Ph: (08) 81399300  
Special Requirements: Trainees will need to purchase black leather safety boots/shoes, black pants and black cotton T- or polo shirt.  
Work Placement Requirements & Other Specific Information.  
1 week of work placement (38 hours).

Program Name: Hospitality Kitchen Operations  
EASC Code: H-5  
National Qualification: Certificate I in Kitchen Operations Course B (Top up program)  
Program Description:  
This course is designed for students who have completed the 5 core units (either through the Hospitality Operations course or through their home school program) and wish to achieve the full certificate 1. The course runs in the commercial kitchen area of the Piltarilla Hospitality Skills Centre at Heathfield High School and is delivered by a trainer who is also working in the industry. Knowledge and skills are developed through a program that focuses on learning through practical application of course material, guest speakers and function catering in the training restaurant. Students will be required to assist in catering for one or two functions out of school hours, with one function being a cocktail party for their parents.  
Potential SACE Units: 1 SACE unit & 23 hours towards another  
Semester(s): 2  
Training day and training time: Wednesday  
Training location: Heathfield High School, 99 Longwood Road, Heathfield. Ph: (08) 81399300  
Special Requirements: Trainees will need to purchase black leather safety boots/shoes, black pants and black cotton T or polo shirt.  
Work Placement Requirements & Other Specific Information.
Program Name: Hospitality Kitchen Operations
EASC Code: H-6
National Qualification: Certificate I in Kitchen Operations Course C (Distance & Holiday)
Program Description:
This course offers students a flexible means of completing Certificate I in Kitchen Operations through the delivery of core units through E-Learning, followed by an intensive practical based week long block of training in the holidays. Learning is further supported by two industry focus days. This model would suit students who have difficulty in accessing the day a week training sessions due to distance from the delivery site as well as those students who would like to complete the Certificate with minimal disruption to their usual school program. Students who complete some or all of the core units through their home school may also access this flexible arrangement to complete their Certificate I.
Potential SACE Units: 3
Semester(s): 1
Training day and training time: Monday- Friday Holiday block, 9am–5pm
Training location: Heathfield High School, 99 Longwood Road, Heathfield. Ph: (08) 81399300
Special Requirements: Trainees will need to purchase black leather safety boots/shoes, black pants and white long sleeved business shirt.
Work Placement Requirements & Other Specific Information: 1 week of work placement (38 hours).

Program Name: Hospitality Kitchen Operations
EASC Code: H-7
National Qualification: Certificate II in Hospitality (Kitchen Operations)
Program Description:
This course, run in the Piltarilla Hospitality Skills Centre at Heathfield High School, allows students to gain a Nationally recognised Certificate qualification, SACE units and a TER for university entry. Students will develop commercial cookery skills and knowledge, as well as an understanding of industry practice, through a range of experiences including the preparation of food for Piltarilla Training Restaurant and function catering. Some out of hours work will be required. Note that students must have completed (or have nearly completed, with a view to finishing) Certificate I in Kitchen Operations as a pre-requisite.
Potential SACE Units: 5
Semester(s): 1 & 2
Training day and training time: Thursday 8.45am – 3.20pm
Training location: Heathfield High School, 99 Longwood Road, Heathfield. Ph: (08) 81399300
Special Requirements: Trainees will need to purchase black leather safety boots/shoes, black pants and white long sleeved business shirt.
Work Placement Requirements & Other Specific Information: 1 week of work placement (38 hours).

Program Name: Hospitality Operations _ Certificate II
EASC Code: H - 8
National Qualification: Certificate II in Hospitality
Program Description:
This course runs in the training restaurant area of the Piltarilla Hospitality Skills Centre at Heathfield High School and is delivered by a trainer who is also working in the industry. Knowledge and skills are developed through a program that focuses on learning through practical application of course material, a training day at Regency TAFE, guest speakers and function catering in the training restaurant. Students will be required to assist in catering for up to three functions out of school hours, with one function being a cocktail party for their parents.
Potential SACE Units: 5
Semester(s): 1 and/or 2
Training day and training time: Thursdays, 8.45am – 3.20pm
Training location: Heathfield High School, 99 Longwood Road, Heathfield. Ph: (08) 81399300
Special Requirements: Trainees will need to purchase black leather safety boots/shoes, black pants and white long sleeved business shirt.
Work Placement Requirements & Other Specific Information: 1 week of work placement (38 hours).

Program Name: Hairdressing
EASC Code: H -9
National Qualification: Certificate II Hairdressing
Program Description:
The certificate 2 in Hairdressing has been designed for those wishing to gain basic skills and knowledge to gain an entry level to work within the industry. This course will enable the individual to work with some autonomy or in a team usually under supervision.
Potential SACE Units: 2
Semester(s): 1
Training day & Training Time: Thursday 9am – 4pm
Training Location: 162 Fullarton Road, Rose Park
Special Requirements: Work placement requirements & other specific information:
<table>
<thead>
<tr>
<th>Program Name:</th>
<th>Health Support Services</th>
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</thead>
<tbody>
<tr>
<td>EASC Code:</td>
<td>H-10</td>
</tr>
<tr>
<td>National Qualification:</td>
<td>Certificate II Health Support Services (Client/ Patient Care)</td>
</tr>
<tr>
<td>Program Description:</td>
<td>Are you a caring and nurturing person who likes to interact with others? The Doctors and Nurses in the Health Industry rely on skilled staff to help them with patient care and well-being. This course will introduce students to all aspects of patient care and support. Certificate II in Health Support Services (client/patient care) training provides knowledge and skills for workers who undertake a range of tasks to support the provision of patient care. Topics include infection control, basic first aid, food handling and transporting patients. Learning will take place in the classroom, at the North Eastern Community Hospital and local aged care facilities. This course is a good introduction to anyone considering a career in the Health or Care industries.</td>
</tr>
<tr>
<td>Potential SACE Units:</td>
<td>5</td>
</tr>
<tr>
<td>Semester(s):</td>
<td>Full Year</td>
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<tr>
<td>Training day &amp; Training Time:</td>
<td>Thursday 9am - 3pm</td>
</tr>
<tr>
<td>Training Location:</td>
<td>Charles Campbell Secondary School. 4 Campbell Road Paradise.</td>
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<tr>
<td>Special Requirements:</td>
<td>Nil</td>
</tr>
<tr>
<td>Work placement requirements &amp; other specific information:</td>
<td>Students will undertake 70 hours of Work Place Learning</td>
</tr>
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<table>
<thead>
<tr>
<th>Program Name:</th>
<th>IT Essentials</th>
</tr>
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<tbody>
<tr>
<td>EASC Code:</td>
<td>I-1</td>
</tr>
<tr>
<td>National Qualification:</td>
<td>Partial Certificate III and Certificate IV in Information Technology</td>
</tr>
<tr>
<td>International Accreditation:</td>
<td>Cisco IT Essentials</td>
</tr>
<tr>
<td>Program Description:</td>
<td>CISCO presents an in-depth exposure to computer hardware and operating systems. Students learn the functionality of hardware and software components as well as suggested best practices in maintenance, and safety issues. Through a mix of lectures, hands-on activities and labs, students learn how to assemble and configure a computer, install operating systems and software, and troubleshoot hardware and software problems. In addition, an overview of networking is included. Students will have access to a comprehensive range of online resources from the CISCO and are required to successfully complete a series of online theory and practical tests. Upon successful completion of the course, students will receive an official Networking Academy Certificate of Completion.</td>
</tr>
<tr>
<td>Potential SACE Units:</td>
<td>2 (Integrated Learning: Group 2)</td>
</tr>
<tr>
<td>Semester(s):</td>
<td>Full year</td>
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<tr>
<td>Training day and training time:</td>
<td>Thursdays, 2.00-5.30pm</td>
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<tr>
<td>Training location:</td>
<td>Glenunga International High School, L'Estrange St., Glenunga. Ph: (08) 83795629</td>
</tr>
<tr>
<td>Work Placement Requirements &amp; Other Specific Information.</td>
<td>Students need to be interested in IT and troubleshooting problems with computers hardware and software. It is strongly recommended that students have a home internet connection, broadband would be best but dial-up is satisfactory. On site simulated work placement.</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>Program Name:</th>
<th>Animation and More</th>
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</thead>
<tbody>
<tr>
<td>EASC Code:</td>
<td>M-1</td>
</tr>
<tr>
<td>National Qualification:</td>
<td>Partial Certificate III in Multimedia</td>
</tr>
<tr>
<td>Program Description:</td>
<td>Students will gain skills, knowledge and attitudes to be able to fill the role of people in the Multimedia industry as assistants who perform basic duties such as captioning and image manipulation, assist in updating web pages, animation, production and project work.</td>
</tr>
<tr>
<td>Potential SACE Units:</td>
<td>6</td>
</tr>
<tr>
<td>Semester(s):</td>
<td>Full year</td>
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<tr>
<td>Training day and training time:</td>
<td>Thursdays, 8.45am-3.45pm</td>
</tr>
<tr>
<td>Training location:</td>
<td>Marden Senior College, 1-37 Marden Road, Marden. Ph: (08) 83662888</td>
</tr>
<tr>
<td>Special Requirements:</td>
<td>Students will undertake study within a Practice Firm environment. Although this is a simulated office environment students are expected to dress in appropriate office attire.</td>
</tr>
<tr>
<td>Work Placement Requirements &amp; Other Specific Information.</td>
<td>Should work placement be undertaken, Marden Senior College will arrange placements. Although not essential, having access to Adobe Photoshop and Illustrator and Macromedia Dreamweaver would be an advantage.</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th>Program Name:</th>
<th>Make Up Services</th>
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<tbody>
<tr>
<td>EASC Code:</td>
<td>M-2</td>
</tr>
<tr>
<td>National Qualification:</td>
<td>Certificate II in Make Up Services</td>
</tr>
<tr>
<td>Program Description:</td>
<td>The WRB20204 Certificate II in Make-Up Services. If make-up is your passion, this course will teach you the vast range of skills required to become a make-up consultant. You can expect to learn about day and evening make-up. Along with these practical skills you will also learn the communication and retail skills vital for a career as a make-up consultant.</td>
</tr>
<tr>
<td>Potential SACE Units:</td>
<td>2</td>
</tr>
<tr>
<td>Semester(s):</td>
<td>1</td>
</tr>
<tr>
<td>Training day &amp; training time:</td>
<td>Thursday, 9am - 4pm</td>
</tr>
<tr>
<td>Training location:</td>
<td>162 Fullarton Rd, Rose Park</td>
</tr>
<tr>
<td>Special Requirements:</td>
<td></td>
</tr>
</tbody>
</table>
**Program Name:**  Photography  
**EASC Code:**  P-1  
**National Qualification:**  Certificate II in Visual Art and Contemporary Craft  
**Program Description:**  This course in black and white photography aims to provide skills and knowledge in the use of a single lens reflex camera, film processing and printing techniques including the introduction of some advanced printing processes and creative approaches. Students will develop a personal photographic style.  
**Potential SACE Units:**  3 grouped or 5 stand-alone SACE units  
**Semester(s):**  Full year  
**Training day and training time:**  Thursdays, 8.45am–3.45pm  
**Training location:**  Marden Senior College, 1-37 Marden Road, Marden. Ph: (08) 83662888  
**Special Requirements:**  It is an advantage to have access to a 35mm SLR camera (manual) however a limited number of cameras are available for student loan. Hire fee is $50.00.  
**Work Placement Requirements & Other Specific Information:**  Students undertaking this course will be expected to gain some understanding of the industry through visits to galleries and exhibitions which will form part of the assessment.

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**Program Name:**  Real Estate  
**EASC Code:**  R-1  
**National Qualification:**  Partial Cert IV Property Services  
**Program Description:**  The VET Real Estate course offered after school hours at Rostrevor College is an entry level program which has been developed in consultation with REISA (Real Estate Institute of South Australia) and well known real estate mentor Mr Brett Roenfeldt who is an independent auctioneer, accredited trainer and four time Golden Gavel winner.  
Students who actively participate in the program will learn the fundamentals of the real estate industry such as establishing an effective client base, instructing vendors in the terms and conditions of sale, preparing properties for auction including advertising, property description, marketing styles and sales techniques.  
The program will adopt a practical approach to the industry with students being encouraged to nominate for the Society of Auctioneers & Appraisers Schools Auction Idol competition to be held in May, 2010.  
**Potential SACE Units:**  1  
**Semester(s):**  1  
**Training day and training time:**  Monday 4.30pm - 7pm  
**Training Location:**  Br Brian Clery Skills Centre, Rostrevor College, Glen Stuart Road, Woodforde, SA, 5072  
**Special Requirements:**  Students may be expected to observe auctions and view houses on the weekend as part of the practical component of their studies.  
**Work placement requirements & other Specific information:**

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**Program Name:**  Retail Cosmetic Services  
**EASC Code:**  R-2  
**National Qualification:**  Certificate II in Retail Cosmetic Services  
**Program Description:**  The WRB20304 Certificate II in Retail Cosmetic Services has been designated for people who want to work as retail cosmetic assistants. You will learn about the fundamentals of retail operations as they apply to selling skin care products and cosmetics. You will also learn how to demonstrate the use of a range of retail cosmetic products. You must complete all required units to receive the qualification.  
**Potential SACE Units:**  2  
**Semester(s):**  2  
**Training day and training time:**  Thursdays, 9am - 4pm  
**Training location:**  162 Fullarton Rd, Rose Park

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**Program Name:**  Sports Training for Indigenous Students  
**EASC Code:**  S - 1  
**National Qualification:**  Partial Certificate II Sport  
**Program Description:**  The VET Sports Training for Indigenous Students allows students to achieve a Nationally Recognised Qualification in Sport. The delivery and assessment of this program is flexible and is designed so that students can accelerate through the units or take extended time to complete the module requirements.  
The program will adopt a practical approach to the industry with students participating in topics such as coaching, managing events, fitness and sports administration.  
**Potential SACE Points:**  1  
**Semester(s):**  1  
**Training day & training time:**  Thursday 2pm - 5pm  
**Training Location:**  Rostrevor College, Pavilion  
**Special Requirements:**  Students will be expected to wear suitable sporting attire eg school sports uniform and will undertake training and coaching session which may be outside of normal training times.
Program Name: Tourism and events  
EASC Code: T-1  
National Qualification: Certificate II in Tourism  
Program Description:  
The Certificate II in Tourism is designed to reflect the role of individuals who work in an events administration, who perform a range of mainly routine tasks and who work under direct supervision. Students who complete the courseware will be able to confidently apply for the following positions knowing that they have the skills and knowledge to meet the requirements of the position.

- Office Assistant in a Function Centre
- Office Assistant in a Conference Centre
- Event Sales Assistant
- Function Sales Assistant

Potential SACE Units: 4  
Semester(s): 1 or 2  
Training day and training time: Thursdays, 1pm – 4.30pm  
Training location: Level 3, Hindmarsh Stadium, Holden Street, Hindmarsh

Program Name: Vocational Geoscience (semester 1)  
EASC Code: V-1  
National Qualification: Partial Certificate III in Mining Exploration  
Program Description:  
If you like rocks and have an interest in geology and the natural environment this course could be for you. As part of the Certificate III in Geoscience Field Practices, through a shared delivery agreement with the O’Halloran Hill Campus of TAFE SA, successful completion of these units provides a direct pathway to further study either for the Certificate or the Diploma of Geoscience course at O’Halloran Hill. These TAFE SA courses are widely recognised by the mining and energy industries and have an excellent record of leading to employment of graduates as field assistants and para-professional support staff in a range of areas of current national skills shortages.

Potential SACE Units: 3  
Semester(s): 1  
Training day and training time: Thursdays, 8.45am–3.45pm/ Tuesday 4pm – 9pm  
Training location: Marden Senior College, 1-37 Marden Road, Marden. Ph: (08) 83662888  
Special Requirements: Stage 1 students who are currently studying or who have previously completed Maths Studies are preferred. Willingness to travel and work in remote areas is assumed.

Work Placement Requirements & Other Specific Information. Some Sunday field work required. Work placement and Field Camps are organised by TAFESA and are not part of these introductory units at Marden Senior College.

Program Name: Vocational Geophysics (semester 2)  
EASC Code: V-2  
National Qualification: Partial Certificate III in Mining Exploration  
Program Description:  
This course is designed to provide students with a basic training in the operation and maintenance of a variety of geophysical, navigational and other field equipment.

Potential SACE Units: 3  
Semester(s): 1  
Training day and training time: Thursdays, 8.45am–3.45pm  
Training location: Marden Senior College, 1-37 Marden Road, Marden. Ph: (08) 83662888  
Special Requirements: Stage 1 students who are currently studying or who have previously completed Maths Studies are preferred. Willingness to travel and work in remote areas is assumed.

Work Placement Requirements & Other Specific Information. Some Sunday field work required. Work placement and Field Camps are organised by TAFESA and are not part of these introductory units at Marden.

Program Name: Engineering - Fabrication  
EASC Code: V-3  
National Qualification: Certificate I in Engineering  
Program Description:  
Working in conjunction with TAFESA, students participating in this program will develop a range of skills in relation to working in a manufacturing engineering or related environment, OHS&W, using tools, performing measurements and computations and interpreting drawings.

Potential SACE Units: 2  
Semester(s): Full Year  
Training day and training time: Thursdays, 12.30pm – 4.30pm  
Training location: Prince Alfred College, 23 Dequetteville Terrace, Kent Town. Ph: (08) 83341200  
Work Placement Requirements & Other Specific Information. Work placement maybe a component of the course during the year to gain practical experiences.
<table>
<thead>
<tr>
<th>Program Name:</th>
<th>The Company of Muses, Live production Theatre &amp; Events</th>
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</thead>
<tbody>
<tr>
<td>EASC Code:</td>
<td>V-4</td>
</tr>
<tr>
<td>National Qualification:</td>
<td>Certificate II in Live Production, Theatre &amp; Events</td>
</tr>
<tr>
<td>Program Description:</td>
<td>Students work with an established theatre company producing both newly created works &amp; existing plays. This programme offers an exciting opportunity to obtain part of TAFE Cert 2 in staging &amp; performance whilst working with experienced theatre practitioners &amp; industry professionals in the creation of live theatre. The company produces shows annually during the Adelaide Fringe, and has been voted the “Best New Fringe Venue” by the Adelaide Advertiser, as well as being nominated for several awards.</td>
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<tr>
<td>Potential SACE Units:</td>
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<tr>
<td>Semester(s):</td>
<td>1</td>
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<tr>
<td>Training day and training time:</td>
<td>Thursday 4pm – 7pm</td>
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<tr>
<td>Training location:</td>
<td>Christian Brothers College, Drama suite, 214 Wakefield Street, Adelaide</td>
</tr>
<tr>
<td>Special Requirements:</td>
<td>Rehearsals will occur on weekends &amp; after school</td>
</tr>
<tr>
<td>Work placement requirements &amp; other Specific Information:</td>
<td>Participation in Fringe production</td>
</tr>
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</table>

<table>
<thead>
<tr>
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<th>The Company of Muses, Live production Theatre &amp; Events</th>
</tr>
</thead>
<tbody>
<tr>
<td>EASC Code:</td>
<td>V-5</td>
</tr>
<tr>
<td>National Qualification:</td>
<td>Certificate II in Live Production, Theatre &amp; Events</td>
</tr>
<tr>
<td>Program Description:</td>
<td>Students work with an established theatre company to focus on script analysis. This programme offers an exciting opportunity to work with experienced theatre practitioners &amp; industry professionals in the creation of live theatre. The focus will be on workshopping characters and developing improvisation technique. The company produces shows annually during the Adelaide Fringe, and has been voted the “Best New Fringe Venue” by the Adelaide Advertiser.</td>
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<tr>
<td>Potential SACE Units:</td>
<td>2</td>
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<tr>
<td>Semester(s):</td>
<td>2</td>
</tr>
<tr>
<td>Training day and training time:</td>
<td>Tuesday 5.30pm 7.30pm</td>
</tr>
<tr>
<td>Training location:</td>
<td>Christian Brothers College, Drama suite, 214 Wakefield Street, Adelaide</td>
</tr>
<tr>
<td>Special Requirements:</td>
<td>Rehearsals after school</td>
</tr>
</tbody>
</table>