

Burnett State College

"Valuing our future – Maximising Potential"



Year 9 / 10

Elective Subjects

Semester 2, 2017





AHC10210 Certificate I in AgriFood Operations

RTO – Burnett State College 31050



Duration: One semester

Qualification Description:

This qualification is an entry level qualification in the agriculture and horticulture industries.

Job Roles:

There are no specific job outcomes to this qualification, but the skills achieved will assist in successfully undertaking a Certificate II program, or will facilitate into an Australian Apprenticeship.

Entry Requirements: There are no entry requirements for this course.

Qualification Packaging Rules: Total Units = 6 (2 core units and 4 elective units)

<p>Workplaces and safety Introduction to the farm workplace – key enterprises, work areas, main machinery and equipment. Worker responsibilities for health and safety and environmental impact. Preparing, using, cleaning and maintaining tools and equipment. Recording maintenance activities and identifying and reporting problems.</p>	<p>AHCOHS101A Work Safely AHCWRK101A Maintain the workplace</p>
<p>Introduction to the cattle industry Check fences, yards, gates and other handling equipment in preparation for work. Observe and anticipate stock behaviour to safely manage movement in the paddock and yards. Identify cattle brands, ear tags and other marks and draft under supervision for handling operations. Handle cattle quietly and effectively to minimise stress and risk to livestock and handlers.</p>	<p>AHCLSK101A Support extensive livestock work AHCLSK205A Handle livestock using basic techniques</p>
<p>Growing a crop Prepare and use materials, tools, machinery and equipment for work. Carry out tasks in orchard or small crops production area. Check, maintain and repair irrigation lines and parts as necessary. Check, operate and maintain machinery and equipment, use relevant attachments according to directions. Materials, tools, equipment and machinery are cleaned, maintained and stored as appropriate. Maintain a log of machinery use and maintenance.</p>	<p>AHCPHT101A Support horticultural production AHCMOM203A Operate basic machinery and equipment</p>

During this course, you will work on different aspects of the units as the work is available, so it is not possible to set exact dates when each unit will be covered, or when each assessment task is due. All assessment must be completed at least one week before you finish school for you to be awarded the Certificate.

Students participating in this course, especially those who wish to graduate into a senior Agriculture course at Burnett State College, will be expected to participate in work experience days at Brian Pastures Research Station.

Learning experiences:

These will include practical work in a simulated and/or actual workplace, classroom activities and internet based activities.

Pathways:

After achieving this qualification candidates may undertake one of the following courses offered at Burnett State College:

- AHC20110 Certificate II in Agriculture (a TAFE course that relies on VETiS funding). On completion, advanced students may continue on to:
- AHC32810 Certificate III in Rural Operations for which Burnett State College is the RTO.

Assessment:

Assessment tasks may include a journal recording practical activities completed, observation checklists and written assessment. Students must follow safe and appropriate work practices at all times.



BSB15 – BUSINESS SERVICES
BSB10115 CERTIFICATE I IN BUSINESS
RTO – BURNETT STATE COLLEGE



SUBJECT TYPE: VET

DURATION: Six months

QUALIFICATION DESCRIPTION:

This qualification allows individuals to develop basic skills and knowledge to prepare for work. They may undertake a range of simple tasks under close supervision. The range of technical skills and knowledge is limited.

ENTRY REQUIREMENTS:

There are no entry requirements for this course.

QUALIFICATION PACKAGING RULES:

Total Units = 6 (1 core unit and 5 elective units)

Core unit

BSBWHS201 Contribute to health and safety of self and others

Elective units

General Administration

BSBADM101 Use business equipment and resources

Interpersonal Communication

BSBCMM101A Apply basic communication skills

IT Use

BSBITU101A Operate a personal computer

BSBITU102A Develop keyboard skills

Learning and Development

BSBLED101A Plan skills development

LEARNING EXPERIENCES:

A range of teaching and learning strategies will be used to deliver the competencies. These may include: folios of work, in-class tests, scenario based activities, internet activities, simulated workplace activities and teacher observation.

ASSESSMENT OUTLINE:

Assessment is competency based and therefore no levels of achievement are awarded. Assessment for this qualification is continuous and units of competence have been clustered into groups and assessed this way.

PATHWAYS:

After achieving this qualification candidates may undertake:

- BSB20112 Certificate II in Business.

FEES:

Students, through their school fees, have access to the photocopied class materials, internet, email facilities, required texts, software and hardware.

NB: This course will also attract a \$15 VET Administration Fee payable upon commencement of the qualification.

Fitness in Communities

This unit will focus on lifelong benefits of fitness and how communities are getting involved. As you move through school, start work and become more independent, being physically active and limiting sedentary behaviour every day is not always easy, but it is possible and it is important. Within this unit students will evaluate their personal fitness through fitness testing and participate within a variety of training methods to improve their overall fitness. In Term 4 students will actively participate within a variety of sports and investigate into the creation and management of a community fitness event.

Unit description

ICT component

- Presentation
- Data Gathering
- Data Analysis

Literacy component

- Recounts
- Explanations
- Analytical Folio
- Community Fitness Event Folio

Fitness Folio

- complete a variety of fitness tests
- use technology to complete folio (photo editing, tables, graphs, diagrams etc)
- analysis of training methods
- identification of personal strengths and weaknesses

Community Fitness Event Folio

- explore a variety of sport and recreation facilities within Gayndah
- use technology to complete event folio (photo editing, tables, graphs, diagrams etc)
- resource analysis

General Fitness Training / Game Units

- Acquisition of skills
- Game play
- Ability to work a team
- Ability to score / officiate

Key concepts/
content

Term	Components	Content	Assessment
3	Practical	General Fitness Training Methods	Continuous Performance Assessment
	Theoretical	Fitness Components	Fitness Folio
4	Practical	Games Units	Continuous Performance Assessment
	Theoretical	Organisation of Community Event	Community Fitness Event Folio

Possible assessment

K

Home Economics

L

Multicultural Meals

A

Cookery:

Practical

Students will develop cooking skills and techniques from a variety of cultures from around the world. Students will be required to provide all ingredients for their practical work.

Theory

There will be three areas covered in this unit.

1. Students will look at a selection of meals from different cultures from around the world and make these meals practising the skills used in different countries.
2. Students will develop an understanding of why different cultures eat particular foods and cook in particular ways and use specific skills.
3. Students will compare Australian foods with other cultures and look at how Australia has adopted other cultures foods and customs.

Unit description

ICT component

Students will use internet to find recipes and research information on international foods.

Literacy component

- Understanding procedural demonstrations
- Researching
- Expository Writing

Cookery

Practical Aspect:

Students will have a selection of recipes to cook weekly, and learn international cookery skills.

Theory Aspect:

Emphasis will be on learning about the different reasons cultures eat particular foods and cook in particular ways. Students will learn the importance of an international and culturally diverse world of food and cookery skills. Students will be researching international food trends and basic cookery techniques.

Key concepts/ content

- 🕒 Weekly Practical Cookery
- 🕒 Multicultural Foods Assignment
- 🕒 Exam

Possible assessment

K**The Arts – Visual Art****L****“Dreams & Dragons”****A**

In this unit, you will:

- be challenged to use your imagination.
- learn about metamorphosis and how to create it in your art work.
- investigate the world of the Surrealists and experiment with some of their techniques eg Dali’s dreamscapes and Magritte’s illusion.
- Research the work of the Surrealists and learn how to analyse art works.
- Create surreal art works e.g. an insect sculpture using throw away materials.

ICT

- Paint.net
- Irfanview
- Word
- research
- Drawing tablet
- photography

Literacy

- journal entries
- glossary
- paragraph assignment
- in-role script writing

Numeracy

- scale
- proportion
- basic operations
- time
- percentage

- To use art media and techniques in novel and imaginative ways to create deliberate effects
- To develop an awareness of the value of imagination in creative thinking/problem solving
- To investigate: distortion, metamorphosis, illusion, Surrealism, sculpture, the unconscious mind.

- Visual Journal & Experimental Folio
- resolved 2D & 3D artworks
- Written assignment – paragraphs 400-500 w
- Oral presentation 3-4 mins

Unit description**Key concepts/
content****Possible
assessment**

Intro to Senior Physical Education is only available for current year 10 students and is aimed at students who want to study Physical Education throughout year 11 & 12. Intro to Senior PE provides a good understanding of performance in two sports integrating the study of human movements including Biomechanics & Figueroa’s Framework.

Unit description

ICT component

- Data Gathering
- Data Analysis

Literacy component

- Analytical Exposition
- Classify and Describe
- Explain Phenomena

Energy Systems and Physical Activity

- Properties, functions and application of the three energy systems in relation to exercise and activity

Biomechanics

- Skeletal and muscular systems
- Joint action and muscular application
- Biomechanical principles
 1. Stability
 2. Levers
 3. Summation of forces
- Feedback from a variety of internal and external sources.

Volleyball / Tennis / Golf

- Acquisition of skills & knowledge of sport/rules
- Analysis of gameplay
- Evaluative thinking

**Key concepts/
content**

Term	Components	Content	Assessment
3	Practical	Volleyball	Continuous Performance Assessment
	Theoretical	Energy to burn	Exam
4	Practical	Tennis and Golf	Continuous Performance Assessment
	Theoretical	Biomechanics	Multi-modal presentation

Assessment

**K
L
A**

Home Economics

My Kitchen Rules

Cookery:

Practical

Students will develop further cooking skills and techniques from a variety of family meals, snacks, desserts, biscuits and cakes. Students will be required to provide all ingredients for their practical work.

Theory

There will be two areas covered in this unit.

1. Students will look at nutrition requirements for teenagers and families and explore different areas of nutrition and basic cookery principles through practical testing.
2. Students will develop an understanding of healthy economical family cooking, food trends, product information and good food choices in purchasing.

ICT component

Students will use internet to find recipes and information to research for a Food Magazine assignment.

Literacy component

- Understanding procedural demonstrations
- Researching
- Expository Writing

Cookery

Practical Aspect:

Students will have a selection of recipes to cook weekly, and learn the food value of what they are cooking.

Theory Aspect:

Emphasis will be on "Cooking for the family". Students will learn the importance of a balanced diet and how to buy safe and economical food products. Students will be researching food trends and basic cookery techniques.

- 🕒 Weekly Practical Cookery
- 🕒 Food Magazine Assignment
- 🕒 Exam

Unit description

Key concepts/ content

Possible assessment

K**Technology (Industrial)****L****Junior Engineers (Year 10 only)****A**

Junior Engineers is a unit introducing basic metals and design.

This unit will allow you to begin to develop the skills you will need for Engineering Studies in Years 11 and 12. The unit will allow students to gain an introduction to various plant and equipment, to produce a Jewellers Clamp using various machine, hand and power tools.

As in industry, you will have to use multiple skills to produce the full project. These skills would include material preparation (measuring and cutting), use of various measuring and marking tools, operation of various machines, working with colleagues, handling of materials and other relevant OH&S requirements to name a few.

Unit description**ICT component:**

Microsoft Word: Folio

Literacy component:

Design Folio

Workbooks

Drafting procedures

Working technologically (system)

Knowledge and understanding

Investigation and designing

Producing

Evaluating

Reflecting

**Key concepts/
content**

Workbook

Practical projects

**Possible
assessment**