

## 22627VIC Advanced Diploma of Building & Design

Component Type	Study Package Code	Structure Line	Scheduled Hours
Core	CPCWHS1001	Prepare to work safely in the construction industry	6
Core	VU23451	Select construction materials for building projects	60
Core	VU23442	Apply structural and construction technology to the design of residential buildings	180
Core	VU23454	Integrate digital applications into residential architectural workflows	120
Core	VU23441	Undertake site survey and analysis to inform design process	40
Core	VU23459	Conduct, interpret and apply a Bushfire Attack Level (BAL) assessment	50
Core	VU23446	Design safe buildings	40
Core	VU23457	Manage architectural project administration	60
Core	BSBPMG426	Apply project risk management techniques	40
Core	VU23444	Comply with relevant legislation in the design of residential buildings	50
Core	VU23449	Produce preliminary and working drawings for residential buildings	180
Core	VU23452	Provide design solutions for residential buildings	100
Core	VU23447	Design sustainable buildings	90
Core	VU23455	Integrate digital applications into commercial architectural workflows	120
Core	VU23443	Apply structural and construction technology to the design of commercial buildings	120
Core	VU23448	Integrate services layout into design documentation	40
Core	VU23453	Provide design solutions for commercial buildings	100
Core	VU23456	Present architectural designs	120
Core	VU23458	Undertake complex architectural projects	280
Core	BSBESB401	Research and develop business plans	50
Core	VU23450	Produce preliminary and working drawings for commercial buildings	180
Core	VU23445	Comply with relevant legislation in the design of commercial buildings	60

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**22631VIC Certificate II in Work Education**

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<b>Component Type</b>	<b>Study Package Code</b>	<b>Structure Line</b>	<b>Scheduled Hours</b>
Core	VU23470	Investigate job opportunities	110
Core	VU23471	Identify workplace expectations	180
Core	VU23472	Undertake a work placement	250
Elective	SITXWHS005	Participate in safe work practices	12
Elective	SITHCCC024	Prepare and present simple dishes	25
Elective	SITHCCC025	Prepare and present sandwiches	10
Elective	SITHFAB024	Prepare and serve non-alcoholic beverages	20
Elective	SITHFAB025	Prepare and serve espresso coffee	30
Elective	SITHKOP009	Clean kitchen premises and equipment	13
Elective	SITXFSA005	Use hygienic practices for food safety	15

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**22632VIC Certificate II in Engineering Studies**

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<b>Component Type</b>	<b>Study Package Code</b>	<b>Structure Line</b>	<b>Scheduled Hours</b>
Core	VU23475	Safely use hand tools and hand held power tools for general engineering applications	40
Core	VU23476	Report on the sectors and employment in the manufacturing, engineering and related industries	20
Core	VU23477	Interpret and prepare basic two and three dimensional engineering drawings	30
Core	VU23478	Perform basic machining processes	40
Core	VU23479	Apply basic fabrication techniques	40
Core	VU23480	Perform intermediate engineering computations	40
Core	VU23481	Apply occupational health and safety principles in an engineering environment	20
Core	MEMPE006	Undertake a basic engineering project	80

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**22640VIC Certificate III in EAL (Access)**

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<b>Component</b>	<b>Study Package Code</b>	<b>Structure Line</b>	<b>Scheduled Hours</b>
Core	VU22384	Develop and document a learning plan and portfolio	20
Elective	VU23524	Engage in straightforward casual conversations and spoken transactions	80
Elective	VU23525	Give and respond to straightforward information	80
Elective	VU23526	Read and write straightforward transactional texts	80
Elective	VU23527	Read and write straightforward informational texts	80
Elective	VU23563	Investigate issues in the Australian environment	50
Elective	VU23567	Investigate features of the education system in Australia	50
Elective	VU23560	Access the internet and email to develop language	50

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**22641VIC Certificate IV in EAL (Access)**

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<b>Component</b>	<b>T Study Package Code</b>	<b>Structure Line</b>	<b>Scheduled Hours</b>
Core	VU22411	Research pathways and produce a learning plan and portfolio	20
Elective	VU23529	Analyse and participate in complex conversations	80
Elective	VU23530	Give and respond to complex spoken texts	80
Elective	VU23531	Read and write complex transactional texts	80
Elective	VU23532	Read and write complex instructions and advisory texts	80
Elective	VU23571	Research significant events in Australian history	60
Elective	VU23576	Investigate Australian identity	30
Elective	VU23574	Research current issues	55

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**CHC33021 Certificate III in Individual Support (Ageing)**


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<b>Component Type</b>	<b>Study Package Code</b>	<b>Structure Line</b>	<b>Scheduled Hours</b>
Core	CHCCCS031	Provide individualised support	100
Core	CHCCCS038	Facilitate the empowerment of people receiving support	120
Core	CHCCCS040	Support independence and wellbeing	80
Core	CHCCCS041	Recognise healthy body systems	80
Core	CHCCOM005	Communicate and work in health or community services	30
Core	CHCDIV001	Work with diverse people	40
Core	CHCLEG001	Work legally and ethically	55
Core	HLTINF006	Apply basic principles and practices of infection prevention and control	35
Core	HLTWHS002	Follow safe work practices for direct client care	25
Elective	CHCAGE011	Provide support to people living with dementia	80
Elective	CHCAGE013	Work effectively in aged care	65
Elective	CHCPAL003	Deliver care services using a palliative approach	70
Elective	CHCAGE007	Recognise and report risk of falls	30
Elective	CHCCCS036	Support relationships with carer and family	70
Elective	HLTAID011	Provide First Aid	18

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**CHC40421 -Certificate IV in Youth Work**


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<b>Component Type</b>	<b>Study Package Code</b>	<b>Structure Line</b>	<b>Scheduled Hours</b>
Core	CHCLEG001	Work legally and ethically	55
Core	HLTWHS001	Participate in workplace health and safety	20
Core	CHCCOM002	Use communication to build relationships	55
Core	CHCDIV001	Work with diverse people	40
Core	CHCMHS001	Work with people with mental health issues	80
Core	CHCGRP002	Plan and conduct group activities	70
Core	CHCDIV002	Promote Aboriginal and/or Torres Strait Islander cultural safety	25
Core	CHCMHS007	Work effectively in trauma informed care	40
Core	CHCYTH015	Support young people to create opportunities in their lives	45
Core	CHCYTH013	Engage respectfully with young people	60
Core	CHCYTH022	Provide services for the needs and circumstances of young people	100
Core	CHCYTH014	Work effectively with young people in the youth work context	60
Core	CHCDFV001	Recognise and respond appropriately to domestic and family violence	50
Core	CHCPRT025	Identify and report children and young people at risk	40
Core	CHCYTH016	Respond to critical situations	100
Elective	CHCAOD001	Work in an alcohol and other drugs context	80
Elective	CHCSOH013	Work with people experiencing or at risk of homelessness	85

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**MEM50222 Diploma of Engineering - Technical**

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<b>Component Type</b>	<b>Study Package Code</b>	<b>Structure Line</b>	<b>Scheduled Hours</b>
Core	MEM30012	Apply mathematical techniques in a manufacturing engineering or related environment	40
Core	MEM16006	Organise and communicate information	20
Core	MEM16008	Interact with computing technology	20
Core	MEM22002	Manage self in the engineering environment	40
Core	MSMENV272	Participate in environmentally sustainable work practices	30
Elective	MEM13015	Work safely and effectively in manufacturing and engineering	40
Elective	MEM12024	Perform computations	30
Elective	MEM09229	Read and interpret technical engineering drawings	40
Elective	MEM12023	Perform engineering measurements	30
Elective	MEM30031	Operate computer-aided design (CAD) system to produce basic drawing elements	40
Elective	MEM23004	Apply technical mathematics	80
Elective	MEM09221	Create 3D model assemblies using computer-aided design (CAD) system	80
Elective	MEM30007	Select common engineering materials	40
Elective	MEM30011	Set up basic pneumatic circuits	40
Elective	MEM09011	Apply basic engineering design concepts	60
Elective	MEM23003	Operate and program computers and/or controllers in engineering situations	80
Elective	MEM30029	Use workshop equipment and processes to complete an engineering project	60
Elective	MEM22013	Coordinate engineering projects	60
Elective	MEM30027	Prepare basic programs for programmable logic controllers	20
Elective	MEM23109	Apply engineering mechanics principles	60



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**MSF20522 Certificate II in Furniture Making Pathways**

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<b>Component Type</b>	<b>Study Package Code</b>	<b>Structure Line</b>	<b>Scheduled Hours</b>
Core	MSFFP2017	Develop a career plan for the furnishing industry	30
Core	MSFFP2020	Undertake a basic furniture making project	100
Core	MSFGN2001	Make measurements and calculations	30
Core	MSMENV272	Participate in environmentally sustainable work practices	30
Core	MSMPC1103	Demonstrate care and apply safe practices at work	30
Elective	MEM16006	Organise and communicate information	20
Elective	MSFFM2013	Use furniture making hand and power tools	40
Elective	MSFFM2014	Select and apply hardware	16
Elective	MSFFM2019	Assemble furnishing products	20
Elective	MSFFP2012	Join furnishing materials	40
Elective	MSFFP2018	Source and review information about furnishing product materials	40
Elective	MSFGN2004	Produce simple scale drawings by hand	40
Elective	MSMSUP106	Work in a team	30

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**MSL40122 Certificate IV in Laboratory Techniques**

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<b>Component Type</b>	<b>Study Package Code</b>	<b>Structure Line</b>	<b>Scheduled Hours</b>
Core	MSL934009	Apply quality system and continuous improvement processes	80
Core	MSL944002	Maintain laboratory or field workplace safety	50
Core	MSL924005	Process and interpret data	70
Core	MSL934008	Maintain instruments and equipment	60
Elective	BSBCMM211	Apply communication skills	40
Elective	MSL914002	Prepare practical science classes and demonstrations	60
Elective	MSL953005	Receive and prepare samples for testing	30
Elective	MSL973015	Prepare culture media	30
Elective	MSL973028	Perform microscopic examination	40
Elective	MSL973027	Perform techniques that prevent cross-contamination	40
Elective	MSL954006	Relate anatomical and physiological features to laboratory samples	100
Elective	MSL974034	Perform biological procedures	130
Elective	MSL973029	Perform histological procedures	40
Elective	MSL974031	Prepare, standardise and use solutions	100
Elective	MSL974032	Perform chemical tests and procedures	100
Elective	MSL974033	Perform food tests	100

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**MSL50122 - DIPLOMA OF LABORATORY TECHNOLOGY**

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<b>Component Type</b>	<b>Study Package Code</b>	<b>Structure Line</b>	<b>Scheduled Hours</b>
Core	MSL924006	Use laboratory application software	60
Core	MSL935008	Monitor the quality of test results and data	50
Core	MSL924005	Process and interpret data	70
Core	MSL934008	Maintain instruments and equipment	60
Core	MSL934009	Apply quality system and continuous improvement processes	80
Elective	MSL975066	Apply routine chromatographic techniques	120
Elective	MSL975069	Apply routine spectrometric techniques	150
Elective	MSL975071	Perform food analyses	60
Elective	MSL975065	Apply electrophoretic techniques	100
Elective	MSL975061	Perform molecular biology tests and procedures	150
Elective	MSL915003	Provide information to customers	30
Elective	MSL954007	Obtain representative samples in accordance with sampling plan	50
Elective	MSL934010	Maintain and control stocks	50
Elective	MSL975062	Perform microbiological tests	140
Elective	MSL974032	Perform chemical tests and procedures	100
Elective	MSL974033	Perform food tests	100
Elective	MSL974034	Perform biological procedures	130
Elective	MSL973028	Perform microscopic examination	40
Elective	MSL973027	Perform techniques that prevent cross-contamination	40

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**SIT30622 Certificate III in Hospitality**


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<b>Component Type</b>	<b>Study Package Code</b>	<b>Structure Line</b>	<b>Scheduled Hours</b>
Core	SITHIND006	Source and use information on the hospitality industry	25
Core	SITXCCS014	Provide service to customers	25
Core	SITXCOM007	Show social and cultural sensitivity	20
Core	SITXWHS005	Participate in safe work practices	12
Core	SITHIND008	Work effectively in hospitality service	0
Core	SITXHRM007	Coach others in job skills	20
Elective	SITXFSA005	Use hygienic practices for food safety	15
Elective	SITHFAB021	Provide responsible service of alcohol	10
Elective	SITHFAB024	Prepare and serve non-alcoholic beverages	20
Elective	SITHFAB025	Prepare and serve espresso coffee	30
Elective	SITHFAB027	Serve food and beverage	80
Elective	SITHFAB036	Provide advice on food	40
Elective	SITHFAB022	Clean and tidy bar areas	15
Elective	SITHFAB023	Operate a bar	35
Elective	BSBSUS211	Participate in sustainable work practices	20
Elective	SITXFIN007	Process financial transactions	25
Elective	SITHFAB032	Provide advice on Australian wines	40
Elective	SITHFAB034	Provide table service of food and beverage	110
Elective	BSBCMM211	Apply communication skills	40
Elective	SITXINV006	Receive, store and maintain stock	20
Elective	SITHKOP009	Clean kitchen premises and equipment	13
Elective	SITHCCC024	Prepare and present simple dishes	25
Elective	SITHCCC025	Prepare and present sandwiches	10
Elective	SITHCCC026	Package prepared foodstuffs	15