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Architectural Drafting & Design Pathway RTO – Douglas Mawson TAFESA RTO No – 40161 Course Code – CPC10108 (part of Cert I in General Construction) TRAINING COURSE CODE BCG98		Hours
CPCBC4014A	Prepare Simple Building Sketches and Drawings	40
CPCCVE1002A	Undertake a basic computer design project	36
STAGE 1	10 SACE Credits	Total 76

Certificate I in Automotive (Pre-apprenticeship) RTO – VTECH Automotive Training RTO No – SA045005 - National 40175 Course Code – AUR10105 (Certificate I Automotive) TRAINING COURSE CODE AUR99		13 days * 17 days * PLUS 19 days – ALL COMPETENCIES BELOW	Hours
Compulsory Common Core			
AURC270103A	Apply Safe working Practices *		20
AURC172003A	Identify Environmental regulations and best practices in a workplace or business *		20
BSBCMN101A	Prepare for work *		30
BSBCMN103A	Apply basic communication skills *		20
AURE118671A	Test, service and maintain battery storage systems *		10
AURT200108A	Carry out servicing operations *		20
AURT270278A	Use and maintain workplace tools and equipment *		20
AURP201570A	Service engines & associated engine components – outdoor power equipment		20
AURP301566A	Repair engines & associated engine components – outdoor power equipment		30
AURT100308A	Carry out workshop practice activities		10
		13 Days	Totals 140
		17 Days	190
		19 Days	215
STAGE 1	20-30 SACE Credits		

ADVANCED Automotive RTO – VTECH Automotive Training RTO No – SA045005 - National 40175 Course Code – AUR30405 (Partial Certificate III in Automotive Mechanical) TRAINING COURSE CODE AUR99		Hours
AURT271781A	Implement and monitor environmental regulations in the automotive mechanical industry	40
AURE218676A	Test, service and charge batteries	15
AURT366108A	Carry out diagnostic procedures	20
AURT201170A	Inspect and service engines	20
AURT202170A	Inspect and service cooling systems	10
AURE219331A	Install, test and repair low voltage wiring/lighting systems	40
STAGE 2	20 SACE Credits	Total 145

Transport and Logistics – Certificate I		Hours	
RTO – VTECH Automotive Training			
RTO No – SA045005 - National 40175			
Course Code – TLIPC107 (Certificate I in Transport and Logistics (Pathway)) TRAINING COURSE CODE AUR99			
TLIPC107A	Demonstrate care and apply safe practices at work	30	
TLIPC207A	Adapt to work requirements in the Transport and Logistics Industry	30	
TLIPC307A	Apply effective work practices	30	
Plus one of the following for a Project Unit:			
TLIPC407A	Complete courier delivery options	40	
TLIPC507A	Complete small store operations	40	
And at least three other units to be elected form the following:			
TLIB2807B	Maintain and use hand tools	20	
TLIB407C	Carry out vehicle inspections	20	
TLIC107C	Drive Vehicle (Need C Drivers Licence)	30	
TLIA107C	Secure Cargo	20	
TLIH107D	Interpret road maps and navigate predetermined routes	20	
TLII207D	Apply customer service skills	30	
TLIB3107B	Clean up plant and equipment and worksite	20	
TLID107C	Shift materials sagely using manual handling methods	20	
TLID2007C	Shift a load using manually operation equipment	20	
TLIA1307C	Receive goods	20	
TLIA2007C	Replenish stock	20	
TLIA2107C	Dispatch Stock	20	
STAGE 1	20 SACE Credits	Total	430

Automotive (Introduction to Automotive) – Short course		Hours	
RTO – VTECH Automotive Training			
RTO No – SA045005 - National 40175			
Course Code – AUR10105 (Statement of Attainment, Certificate 1 in Automotive) TRAINING COURSE CODE AUR99			
AURT100308A	Carry out workshop practice activities	10	
STAGE 1		Total	10

Automotive (Diesel & General Automotive)		Hours	
RTO – VTECH Automotive Training			
RTO No – SA045005			
Course Code – AUR10105 (Certificate I in Automotive) TRAINING COURSE CODE AUR99			
AURC270103A	Apply safe working practices	20	
AURC172003A	Identify environmental regulations and best practices in a workplace or business	20	
BSBCMN101A	Prepare for work	30	
BSBCMN103A	Apply basic communication skills	20	
AURE118671A	Test, service and maintain battery storage systems	10	
AURT200108A	Carry out servicing operations	20	
AURT270278A	Use and maintain workplace tools and equipment	20	
STAGE 1	20 SACE Credits	Total	140

Barista Day course		Hours
RTO – TIME – Training Innovation Management & Enterprise RTO No – 40058 Course Code – SIT20207- Statement of Attainment (Certificate II in Hospitality)		
SITHFAB012A	Prepare and Serve Espresso Coffee	30
	Vittoria Coffee	N/A
	Extracting the perfect espresso	N/A
	Milk texturing	N/A
	Cleaning & Maintenance	N/A
Total		30

Business Services Virtual Enterprise		Hours
RTO – Open Access College and Marden Senior College RTO No – 40046 Course Code – BSB20107 (Partial Certificate II Business) TRAINING COURSE CODE BSB01		
Semester 1		
BSBINM202A	Handle Mail	15
BSBOHS201A	Participate in OHS processes	20
BSBIND201A	Work effectively in a business environment	30
BSBWOR202A	Organise and complete daily work activities	20
BSBINM201A	Process and maintain workplace information	30
STAGE 1	15 SACE Credits	Total 115
Semester 2		
BSBITU203A	Communicate electronically	20
BSBWOR203A	Work effectively with others	15
BSBITU201A	Produce simple word processed documents	60
BSBWOR204A	Use Business Technology	20
STAGE 1	15 SACE Credits	Total 115

Business Services Virtual Enterprise (Semester 2 Modified Course)		Hours
RTO – Open Access College and Marden Senior College RTO No – 40046 Course Code – BSB20107 (Partial Certificate II Business) TRAINING COURSE CODE BSB01		
Semester 2		
BSBWOR202A	Organise and complete daily work activities	20
BSBCUS201A	Deliver a service to customers	40
BSBINM202A	Handle mail	15
BSBWOR203A	Work effectively with others	15
BSBWO204A	Use business technology	20
STAGE 1	15 SACE Credits	Total 130

Children Services		Hours
RTO – TAFE SA – Adelaide North Elizabeth Campus RTO No – 40161 Course Code – CHC20108 (part of Certificate II in Community Services) TRAINING COURSE CODE CHC02		
CHCCOM201C	Communicate with People Accessing the Services of the Organisation	15
CHCCN301A	Ensure Health and Safety of Children	60
CHCCS211A	Prepare for Work in the Community Sector	55
CHCCN303A	Contribute to the provision of nutritionally balanced food in a safe and hygienic manner	20
STAGE 1	20 SACE Credits	Total 150

Children Services (Semester 2 Modified)		Hours
RTO – TAFE SA – Adelaide North Elizabeth Campus RTO No – 40161 Course Code – CHC20108 (part of Certificate II in Community Services) TRAINING COURSE CODE CHC02		
CHCCN303A	Contribute to provision of nutritionally balanced food in a safe and hygienic manner	20
CHCCN301A	Ensure Health and Safety of Children	60
STAGE 1	20 SACE Credits	Total 80

Certificate I in General Construction		Hours
RTO – Adelaide Training and Employment Centre (ATEC) RTO No – 0022 Course Code – CPC10108 (Certificate I in General Construction – D2C) TRAINING COURSE CODE CPC08		
CPCCCM1002A	Work effectively and sustainably in the construction industry	20
CPCCCM1003A	Plan and organise work	20
CPCCCM1004A	Conduct workplace communication	20
CPCCCM2001A	Read and interpret plans and specifications	36
CPCCCM1005A	Carry out measurements and calculations	20
CPCCOHS2001A	Apply OHS requirements, policies and procedures in the Construction Industry	20
Electives		
CPCCCM2005A	Use construction tools and equipment	96
CPCCVE1001A	Undertake a basic construction project	40
CPCCOHS1001A	Work safely in the construction industry (white card)	6
CPCCCM2004A	Handle construction materials	8
CPCCCM1001A	Undertake basic estimation and costing	16
CPCCCM2006A	Apply basic levelling procedures	16
STAGE 1	45 SACE Credits	Total 318

Driver Education in Schools Program		Hours
RTO – Transport Training Solutions – T/as Allan Miller Driving School RTO No – 40118 Course Code – TLI20207 – (partial Certificate II in Driver Competence) TRAINING COURSE CODE TLI07		
TLIF1007C	Apply Fatigue Management Strategies	30
PDT07B	Carry out Preventative Vehicle Maintenance and Respond to Break-downs	20
PDT02B	Plan the Purchase of a Vehicle	10
PDT04B	Practice Driving and Evaluate Responses in Adverse Conditions	8
TLIC107C	Drive Vehicle	30
HLTFA301B	Apply First Aid	18
TLIH107D	Interpret road maps and navigate pre-determined routes	20
TLIE507C	Carry out Basic Workplace Calculations	20
STAGE 1	20 SACE Credits	Total 156

Certificate II in Electronics		Hours
RTO Name – PEER VEET RTO Number – 7027 Course Code – UEE21907 (Certificate II in Electronics) TRAINING COURSE CODE ?		
Stage 1 – (Pre requisite for Stage 2)		
UEENEEE001B	Apply OHS practices in the workplace	20
UEENEEED001B	Use basic computer applications relevant to a workplace	20
UEENEEE002B	Dismantle, assemble and fabricate electrotechnology components	40
UEENEEE003B	Solve problems in extra low voltage (ELV) single path circuits	40
UEENEEE004B	Solve problems in multiple path D.C. circuits	40
UEENEEE034B	Document occupational hazards and risks in electronics	20
UEENEK042A	Participate in environmentally sustainable work practices	20
UEENECC001B	Maintain Documentation	20
Additional Unit – not included in the training package		
CPCCOHS1001A	Work safely in the construction industry	6
STAGE 2	30 SACE Credits	Total 226

Event Management – Functions & Events		Hours
RTO – TIME Pty Ltd (Training Innovation-Management & Enterprise) RTO No – 40058 Course Code – SIT30707 (part of Certificate III in Hospitality) Statement of Attainment TRAINING COURSE CODE SIT07		
SITHCCC038B	Plan Catering for an event or function	40
SITHFAB003A	Serve food and beverages to customers	110
BSBFLM303C	Contribute to effective workplace relationships (Elective)	40
BSBWOR301A	Organise personal work priorities & development (Elective)	30
SITXOHS002A	Follow Workplace Hygiene Procedures	25
STAGE 1	35 SACE Credits	Total 245

Fibre Fashion and Colour			Hours
RTO Name – Open Access College and Marden Senior College			
RTO Number – 40046			
Course Code – CUV20103 (<i>partial Certificate II Visual Arts & Contemporary Crafts</i>)			
TRAINING COURSE CODE CUV03			
Fibre Fashion & Colour – Semester 1			
CUVVSP54B	Apply techniques to produce textiles/fibre work, (dying fabric)		50
CUVCRS08B	Document the work process		15
CUVVSP44B	Apply techniques to produce prints, printing on fabrics		50
STAGE 1	15 SACE Credits	Total	115
Fibre Fashion & Texture – Semester 2			
CUVVSP14B	Apply techniques to produce drawings		50
CUVSRS13B	Store finished work		15
CUVVSP55B	Produce textile/fibre work		50
STAGE 1	15 SACE Credits	Total	115

Fitness Pathway			Hours
RTO – TAFESA Regency Campus			
RTO No – 40161			
Course Code – SRC20206 (<i>partial Certificate II in Community Recreation</i>)			
TRAINING COURSE CODE SRC04			
National Code	TAFE Code	Unit	
SRX INU 001A	XPCM	Develop knowledge of the sport & recreation industry	10
SRX OHS 001B	XPDF	Follow defined OH&S policies & procedures	10
SRX CAI 001B	XPAH	Assist in preparing sport & recreation sessions for participants	6
SRX CAI 002B	XPAK	Assist in conducting sport & recreation sessions for participants	8
SRC CAP 001A	CMWS	Apply basic exercise science to a community activity program	15
SRC CAP 002A	CMWT	Promote the benefits of healthy eating to participants	10
SRC CAP 003A	CMWW	Demonstrate basis of body functioning to an activity group	10
SRC CAP 004A	CMWX	Support delivery of group activity	10
SRC CAP 005A	CMWY	Perform warm-up stretching & cool-down techniques before and after participating in activity	15
SRX EMR 001A	XPAZ	Respond to emergency situations	15
STAGE 1		15 SACE Credits	Total 109

Graphic Design		SEMESTER 1 ONLY	Hours
RTO Name – Marden Open Access College and Marden Senior College			
RTO No – 40046			
Course Code – CUF30107 (<i>partial Certificate III in Media</i>)			
TRAINING COURSE CODE CUF07			
CUFDIG304A	Create visual design components		90
STAGE 2	10 SACE Credits	Total	90

2D Digital Animation RTO Name – Open Access College and Marden Senior College SEMESTER 2 ONLY RTO No – 40046 Course Code – CUF30107 (<i>partial Certificate III in Media</i>) TRAINING COURSE CODE CUF07		Hours
BSBDES201A	Follow a design process	40
CUFANM301A	Create 2D digital animations	50
STAGE 2	10 SACE Credits	Total 90

Look at Hair & Beauty RTO – TAFESA - Tea Tree Gully RTO No – 40161 Course Code – 40625SA (Statement of Attainment in Certificate II in Education and Skills Development)		Hours
NYSX	Planning a future career	30
BSBCM103	Apply basic communication skills	40
BSBCM101A	Participate in OHS processes	20
STAGE 1	10 SACE Credits	Total 90

Hairdressing - Certificate II RTO – Clipjoint Academy RTO No – 0186 Course Code – WRH20109 (<i>Certificate II in Hairdressing</i>) TRAINING COURSE CODE WRH06		Hours
Semester 1		
WRHCL201A*	Apply temporary colour & remove residual colour products	25
WRHHD202A*	Apply single, two and three strand braiding techniques	30
WRHCS201A	Prepare clients for salon services	15
WRHCS202A	Maintain tools & equipment	10
WRHCS206A	Perform head, neck and shoulder massage	20
WRRLP1B	Apply Safe working practices	18
WRHHD201A	Dry hair to shape	40
STAGE 1	20 SACE Credits	Total 158
Semester 2		
WRRCS1B	Communication in the Workplace	42
WRHCS204A	Maintain and Organise Work Areas	10
WRHCR201A*	Rinse & neutralise chemically curled or volumised hair	25
WRHCS207A	Develop hairdressing industry knowledge	15
WRRER1B	Work effectively in a retail environment	36
WRRS1B*	Sell Products and services	16
WRHCS205A	Follow personal health and safety routines at work	20
WRHWP201A**	Assist colleagues providing multiple salon services as a team member	0
STAGE 1	20 SACE Credits	
	*Electives ** Compulsory Units	Total 164

Certificate I in Hospitality (Operations) - AHTS		Hours
RTO – Adelaide Hospitality & Tourism School (AHTS) RTO No - 0137 Course Code – SIT10207 (Cert I in Hospitality (Operations) Food and Beverage) TRAINING COURSE CODE SIT07		
SITXCOM001A	Work with Colleagues and Customers	20
SITXOHS001A	Follow Health, Safety and Security Procedures	10
SITXCOM002A	Work in a Socially Diverse Environment	20
SITHIND001A	Develop and Update Hospitality and Industry Knowledge	25
SITXOHS002A	Follow Workplace Hygiene Procedures	25
SITHFAB003A	Serve food and beverage to customers	110
SITHFAB010A	Prepare and serve non-alcoholic beverages	15
STAGE 1	30 SACE Credits	Total 225

Advanced Food and Beverage – AHTS		Hours
RTO – Adelaide Hospitality & Tourism School (AHTS) RTO No – 0137 Course Code – SIT20207 (Certificate II Hospitality Operations) TRAINING COURSE CODE SIT07		
		SEMESTER 2 ONLY
SITHFAB001A	Clean and Tidy Bar Areas	10
SITHFAB002A	Operate a Bar	30
SITHFAB009A	Provide responsible Service of Alcohol	10
SITHFAB005A	Provide Table Service of Alcoholic Beverages	50
SITHFAB012A	Prepare and Serve Espresso Coffee	30
SITXFIN001A	Process Financial transactions	20
SITHFAB004A	Provide Food and Beverage Service	110
SITHFAB020A	Apply Food and Beverage Skills in the Workplace	40
STAGE 1	40 SACE Credits	Total 300

Certificate I in Hospitality - Food & Beverage – SITE Academy		Hours
RTO – AITMG Education T/as SITE Academy RTO No - 40079 Course Code – SIT10207 (Cert I in Hospitality (Operations) Food and Beverage) TRAINING COURSE CODE SIT07		
SITXCOM001A	Work with Colleagues and Customers	20
SITXOHS001A	Follow Health, Safety and Security Procedures	10
SITXCOM002A	Work in a Socially Diverse Environment	20
SITHIND001A	Develop and Update Hospitality and Industry Knowledge	25
SITXOHS002A	Follow Workplace Hygiene Procedures	25
SITHFAB003A	Serve food and beverage to customers	110
SITHFAB010A	Prepare and serve non-alcoholic beverages	15
SITHFAB012A	Prepare & serve espresso coffee	30
STAGE 1	35 SACE Credits	Total 255

Certificate II in Hospitality – Food & Beverage TOP UP (pre requisite Cert I Hospitality)- School Holidays only RTO – AITMG Education T/as SITE Academy RTO No - 40079 Course Code – SIT20207 (Certificate II in Hospitality (Operations) Food and Beverage) TRAINING COURSE CODE SIT07		Hours
SITXCOM003A	Deal with conflict situations	15
SITHFAB009A	Provide responsible service of alcohol	10
SITHFAB001B	Clean and tidy bar areas	10
SITHFAB002B	Operate a bar	30
SITXFIN001A	Process financial transactions	20
SITHIND002A	Apply hospitality skills in the workplace	40
STAGE 1	15 SACE Credits	Total 125

Certificate III in Hospitality TOP UP (pre requisite Cert I Hospitality) RTO – AITMG Education T/as SITE Academy RTO No - 40079 Course Code – SIT30707 (Certificate III in Hospitality (Operations) Food and Beverage) TRAINING COURSE CODE SIT07		Hours
SEMESTER 2 ONLY		
SITHFAB015A	Prepare and serve cocktails	20
SITXCCS002A	Provide quality customer service	30
SITXCOM003A	Communicate on the telephone	20
SITHFAB004A	Provide food and beverage service	100
SITXHRM001A	Coach others in job skills	20
SIXINV001A	Receive and store stock	10
SITHFAB011A	Develop and update food and beverage knowledge	40
SITHIND003A	Provide and coordinate hospitality service	110
STAGE 2	50 SACE Credits	Total 350

Certificate II in Hospitality (Operations) (includes Cert I) TIME RTO – Training Innovation Management & Enterprise - TIME RTO No - 40058 Course Code – SIT20207 (Certificate I & II in Hospitality (Operations) Food and Beverage) TRAINING COURSE CODE SIT07		Hours
SITXCOM001A	Work with Colleagues and Customers	20
SITXOHS001B	Follow Health, Safety and Security Procedures	12
SITXCOM002A	Work in a Socially Diverse Environment	20
SITHIND001A	Develop and Update Hospitality and Industry Knowledge	25
SITXOHS002A	Follow Workplace Hygiene Procedures	25
SITHFAB020A	Apply food and beverage skills in the workplace	40
SITHFAB001B	Clean and Tidy Bar Areas	15
SITHFAB002B	Operate a Bar	35
SITHFAB009A	Provide responsible Service of Alcohol	10
SITHFAB005A	Provide Table Service of Alcoholic Beverages	50
SITHFAB012A	Prepare and Serve Espresso Coffee	30
SITXFIN001A	Process Financial transactions	20
SITHFAB004A	Provide Food and Beverage Service	100
SITHFAB003A	Serve Food & Beverage to Customers	110
SITHFAB010B	Prepare & Serve Non Alcoholic Beverages	20

STAGE 2	75 SACE Credits	Total	532
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Partial Certificate III in Hospitality (Operations) (pre requisite Cert II Hospitality) - TIME		Hours	
RTO – Training Innovation Management & Enterprise - TIME SEMESTER 2 ONLY			
RTO No - 40458			
Course Code – SIT30707 (Partial Certificate III in Hospitality (Operations) Food and Beverage) TRAINING COURSE CODE SIT07			
SITXCCS002A	Provide quality customer service	30	
SITHFAB007A	Complete retail liquor sales	10	
SIRXCLM001A	Organise and maintain work areas	20	
SIRXCOM001A	Communicate in the workplace	40	
SIRXINV001A	Perform stock control procedures	35	
SITHFAB324A	Provide specialised advice on food and beverage matching	40	
SITHFAB011A	Develop and update food and beverage knowledge	40	
STAGE 2	55 SACE Credits	Total	205

Information Technology		Hours	
RTO – Open Access College and Marden Senior College			
RTO No – 40046			
Course Code – ICA20105 (Partial Certificate II in Information Technology)			
TRAINING COURSE CODE ICA05			
Semester 1			
ICAITU2005A	Operate computer hardware	30	
ICAS2014A	Connect hardware peripherals	40	
STAGE 1	10 SACE Credits	Total	70
Semester 2			
ICAUA2015A	Install software applications	20	
ICAU2231A	Use a computer operating system	20	
ICAS2017A	Maintain system integrity	20	
ICPMM263A	Access and use the Internet	20	
STAGE 1	10 SACE Credits	Total	80

Interior Decorating/ Decorating and Design		Hours	
RTO – TAFESA Marlestone			
RTO No - 40161			
Course Code – LMF31908 (partial Certificate IV in Arts – Interior Design)			
TRAINING COURSE CODE LMF02			
LMFSF3011B	Advise customers on interior decorating	52	
STAGE 2	5 SACE Credits	Total	52

Certificate I in Hospitality (Kitchen Operations)		Hours
RTO – AITMG Education T/as SITE Academy		
RTO No – 40079		
Course Code – SIT10307 (Certificate I Hospitality - Kitchen Operations)		
TRAINING COURSE CODE SIT07		
SITHCCC006A	Prepare appetisers and salads	25
SITHCCC001A	Organise and prepare food	25
SITHCCC002A	Present food	5
SITHCCC003A	Receive and store kitchen supplies	6
SITHCCC004A	Clean and maintain kitchen premises	6

SITXCOM001A	Work with colleagues and customers	20
SITXCOM002A	Work in a socially diverse environment	20
SITXOHS001B	Follow health, safety and security procedures	10
SITXOHS002A	Follow workplace hygiene procedures	25
SITHIND001A	Develop and update hospitality industry knowledge	25
STAGE 1	20 SACE Credits	Total 167

Certificate II in Hospitality (Kitchen Operations) TOP UP		Hours
RTO – AITMG Education T/as SITE Academy		
RTO No – 40079		
Course Code – SIT20307 (Certificate II Hospitality – (Kitchen Operations) – TOP UP)		
TRAINING COURSE CODE SIT07		
SITHCCC005A	Use basic methods of cookery	55
SITHCCC027A	Prepare, cook and serve food for food service	60
SITXFSA001A	Implement food safety procedures	40
SITHCCC014A	Prepare pastries, cakes and yeast goods	40
SITHCCC009A	Prepare vegetables, fruit, eggs and farinaceous dishes	45
SITHASC005A	Prepare salads for Asian cuisines	28
SITHCCC010A	Select, prepare and cook poultry	30
STAGE 1	40 SACE Credits	Total 298

Makeup Services – Certificate II – Clipjoint Academy		Hours
RTO – Clipjoint Academy		
RTO No – 0186		
Course Code – WRB20204 (Certificate II In Makeup Services)		
TRAINING COURSE CODE WRB99		
WRBCS201B**	Conduct financial transactions	24
WRBCS202A**	Develop techniques to update beauty industry knowledge	20
WRBCS203B**	Provide service to clients	36
WRBFS201B**	Demonstrate retail skin care products	25
WRBFS202B**	Design and apply make-up	40
WRBFS203B**	Design and apply make-up for photography	40
WRBFS204B**	Design and apply remedial camouflage	30
WRRCS1B**	Communicate in the workplace	42
WRRER1B**	Work effectively in a retail environment	36
WRRLP1B**	Apply safe working practices	18
WRRM1B**	Merchandise products	36
WRRM2B**	Perform routine housekeeping duties	18
WRRS1B**	Sell products and services	16
WRR11B*	Perform stock control procedures	36
WRRM6A*	Create a display for a small business	36
	*Elective **Compulsory Units	Total 453
STAGE 1	60 SACE Credits	

Makeup Services – Certificate II – Media Make-up RTO – Media Make Up Academy and Agency RTO No – 2316 Course Code – WRB20204 (<i>Certificate II In Make-up Services</i>) TRAINING COURSE CODE BRB99		Hours
CORE UNITS		
WRBCS201B	Conduct Financial Transactions	24
WRBCS202A	Apply Techniques to update Beauty Industry Knowledge	20
WRBCS203B	Provide Service to Clients	36
WRBFS201B	Demonstrate Retail Skin care Products	25
WRBFS202B	Design and Apply Make-Up	40
WRBFS203B	Design and Apply Make-Up for Photography	40
WRBFS204B	Design and Apply Remedial Camouflage	30
WRRCS1B	Communicate in the Workplace	42
WRRER1B	Work Effectively in a Retail Environment	36
WRRLP1B	Apply Safe Working Practices	18
WRRM1B	Merchandise Products	36
WRRM2B	Perform Routine Housekeeping Duties	18
WRRS1B	Sell Products and Services	16
WRR11B	Perform Stock Control - <i>Specialist Core Units</i>	36
WRRLP2B	Minimise Theft - <i>Specialist Core Units</i>	21
STAGE 1	60 SACE Credits	Total 438

Statement of Attainment in Makeup Services - partial Certificate II in Makeup RTO – Media Make Up Academy and Agency RTO No – 2316 Course Code – WRB20204 (<i>Statement of Attainment in Certificate II Makeup Services</i>) TRAINING COURSE CODE WRB99		Hours
WRBCS202A	Apply Techniques to Update Beauty Industry Knowledge	20
WRBFS201B	Demonstrate Retail Skincare Products	25
WRRLP1B	Apply Safe Working Practices	18
WRRS1B	Sell Products and Services	16
STAGE 1	10 SACE Credits	Total 79

Massage for Health & Sport RTO – Natural Health Academy of Australia (NHAA) T/as Peter & Patricia Farnsworth RTO No – 4891 Course Code – HLT50307 (<i>part of the Diploma of Remedial Massage</i>) TRAINING COURSE CODE HLT07		Hours
HLTSHU509B	Maintain Personal Health & Awareness as a Professional Responsibility	85
BSBCMN204A	Work Effectively with Others	15
HLTCOM406B	Make referrals to other health professionals when appropriate	40
BSBCMN213A	Produce a simple word processed document	60
STAGE 2 (TBC)	25 SACE Credits	Total 140

Live Sound and Lighting - Certificate I in Creative Industries RTO – Music SA RTO No – 109 Course Code – CUF10107 (<i>Certificate I in Creative Industries</i>) TRAINING COURSE CODE CUS09		Hours
Semester 1		
ICAU1128B	Operate a personal computer	30
CUESOU07B	Apply a general knowledge of audio to work activities	40
Semester 2		
BSBOHS201A	Participate in OHS processes	20
CUFIND201A	Develop and apply creative arts industry knowledge	20
CUESTA05B	Apply a general knowledge of staging to work activities	20
CUFLGT101A	Apply a general knowledge of lighting to work activities	20
STAGE 1	10 SACE Credits per Semester	Total 150

Song Writing & Performance – Certificate II in Music RTO – Music SA RTO No – 109 Course Code – CUS20109 (<i>Certificate II in Music</i>) TRAINING COURSE CODE CUS09		Hours
BSBOHS201A	Participate in OHS Processes	20
BSBWOR203A	Work effectively with others	15
CUFIND201A	Develop and apply creative arts industry knowledge	20
CUSMLT201A	Develop and apply music ideas and listening skills	25
CUSMPF201A	Play or sing simple musical pieces	70
CUSMPF203A	Develop ensemble skills for playing or singing music	50
CUSMPF202A	Incorporate Music Technology into Performance	35
CUSMLT202A	Apply Knowledge of Music Culture to Music Making	25
STAGE 1	35 SACE Credits	Total 260

Band Management & Marketing – Certificate III Music Business RTO – Music SA RTO No – 109 Course Code – CUS30309 (<i>Certificate III in Music Business</i>) TRAINING COURSE CODE CUS09		Hours
CUSOHS301A	Follow occupational health & safety procedures	10
BSBSMB302A	Develop a micro business proposal	30
CUFCMP301A	Implement copyright arrangements	20
CUSIDN301A	Work effectively in the music industry	35
CUSIND302A	Plan a career in the creative arts industry	35
CUSADM301A	Administer operations for rehearsals and performances	35
CUSMKG301A	Assist with the promotion of creative acts	35
CUSMLT301A	Apply a knowledge of genre to music making	40
CUSEVT301A	Book performance venues	35
SITTVAF001A	Provide venue information and assistance	20
SITXEVT002A	Provide event staging support	30
STAGE 2	45 SACE Credits	Total 325

Music - Studio Recording		Hours
RTO – Music SA RTO No – 109 Course Code – CUS20109 (Certificate II in Music) TRAINING COURSE CODE CUS09		
CUSSOU201A	Assist With Sound Recordings	35
STAGE 1	5 SACE Credits	Total 35

Cert I Metal Engineering		Hours
RTO – Trinity Trade Centre / TAFESA RTO No – 40161 Course Code – MEM10105 TRAINING COURSE CODE MEM98		
MEM5.5B	Carry out mechanical cutting	20
MEM5.4C	Perform routine oxy acetylene welding	20
MEM7.32B	Use workshop machines for basic operations	20
MEM3.3B	Perform sheet & plate assembly	20
MEM12.23A	Perform Engineering measurements	30
MEM18.1C	Use hand tools	20
MEM18.2B	Use power tools/hand held operations	20
MEM12.24A	Perform computations	30
MEM5.12C	Perform routine manual metal arc welding	20
MEM5.7C	Perform manual heating and thermal cutting	20
MEM13.14B	Apply principles of occupational health & safety in the workshop	10
MEM14.4A	Plan to undertake a routine task	18
MEM15.24A	Apply quality procedures	18
MEM16.7A	Work with others in a manufacturing, engineering or related environment	18
STAGE 1	40 SACE Credits	Total 284

Nursing Introduction		Hours
RTO – Skilled Motivated People (SMP) RTO No – 40193 Course Code – CHC30208 (partial Certificate III in Aged Care) TRAINING COURSE CODE CHC02		
HLTHIR403R	Work effectively with culturally diverse clients and co-workers	20
CHCICS303A	Support Individual health and emotional wellbeing	30
CHCOHS312A	Follow safety procedures for direct care work	30
STAGE 2	10 SACE Credits	Total 80

Pharmacy – Community Pharmacy		Hours
RTO – The Pharmacy Guild of Australia – SA Branch RTO No – 0452 Course Code – SIR20107 (partial completion of Certificate II in Community Pharmacy) TRAINING COURSE CODE SIR07		
SIRXCLM001A	Organise and maintain work areas	20
SIRXCOM001A	Communicate in the workplace	40
SIRXIND001A	Work effectively in a retail environment	45
STAGE 1	15 SACE Credits	Total 105

Photography – Digital Photography		Hours
RTO – Open Access College & Marden Senior College		
RTO No – 40046		
Course Code – CUV20103 (partial Certificate II in Photoimaging)		
TRAINING COURSE CODE CUV03		
CUVPHI05B	Use a 35mm SLR camera or digital equivalent	50
CUVPHI07B	Process photo images to work print/file stage	120
CUVCRS11B	Select and prepare work for exhibition (Optional)	30
STAGE 1	20 - 25 SACE Credits	Total 200

Plumbing		Hours
RTO – PEER VEET		
RTO No – 7027		
Course Code – CPC10108 (Cert I in General Construction)		
TRAINING COURSE CODE CPC08		
CPCCOHS2001A	Apply OHS requirements, policies and procedures in the construction industry	20
CPCCCM1002A	Work effectively and sustainably in the construction industry	20
CPCCCM1003A	Plan and organise work	20
CPCCCM1004A	Conduct workplace communication	20
CPCCCM2001A	Read and interpret plans and specifications	36
CPCCCM2005A	Use construction tools and equipment	96
CPCCVE1001A	Undertake a basic construction project	40
CPCCCM1005A	Carry out measurements and calculations	20
CPCCCM2004A	Handle construction materials	16
CPCCCM2006A	Apply basic levelling procedures	8
Additional Unit – not included in training package		
CPCCOHS1001A	Work safely in the construction industry	6
STAGE 1	40 SACE Credits	Total 302

Certificate I Retail Services		Hours
RTO – TAFE SA Regency		
RTO No – 40161		
Course Code – SIR10107 (Cert I in Retail Services)		
TRAINING COURSE CODE SI07		
SIRXCOM001A	Communicate in the workplace	40
SIRXCLM001A	Organise and Maintain Work Areas	20
SIRXOHS001A	Apply Safe Working Practices	20
SIRXICT001A	Operate Retail technology	20
SIRXIND001A	Work Effectively in a Retail Environment	45
STAGE 1	25 SACE Credits	Total 145

Certificate II in Tourism - Events		Hours
RTO – AITMG Education T/as SITE Academy		
RTO No – 40079		
Course Code – SIT20107 – (Certificate II in Tourism - Events)		
TRAINING COURSE CODE SIT07		
SITXCOM001A	Work with colleagues and customers	20
SITXCOM002A	Work in a socially diverse environment	20
SITXOHS001B	Follow health, safety and security procedures	10
SITTIND001A	Develop and update tourism industry knowledge	25
SITTTSL002A	Access and interpret product information	60
SITXCOM004A	Communicate on the telephone	20

SITXADM001A	Perform office procedures	20
SITXFIN001A	Process financial transactions	20
SITXEVT003A	Process and monitor event registration	20
SITXEVT005A	Organise in-house events	40
SITXCCS002A	Provide quality customer service	30
STAGE 1	40 SACE Credits	Total 285

Certificate III in Events – TOP UP (Tourism)		SEMESTER 2 ONLY	Hours
RTO – AITMG Education T/as SITE Academy			
RTO No – 40079			
Course Code – SIT30607 (Certificate III in Events – TOP UP)			
TRAINING COURSE CODE SIT07			
SITXEVT001A	Develop and update event industry knowledge		25
SITXEVT002A	Provide event staging support		30
BSBCMN205A	Use business technology		30
SITXCOM003A	Deal with conflict situations		15
SITTTSL008A	Book and coordinate supplier services		20
SITXEVT004A	Co-ordinate on-site registrations		40
SITXCOM006A	Address protocol requirements		30
SITXEVT008A	Plan and develop event proposals and bids		40
STAGE 2	30 SACE Credits	Total	230