VCE VET Hospitality

Program Booklet

Incorporating

SIT20322 Certificate II in Hospitality (Release 1)

SIT20421 Certificate II in Cookery (Release 1)

January 2024

Modification history

|  |  |  |  |
| --- | --- | --- | --- |
| Version | Status | Release date | Comments |
| 1.01.1 | SupersededCurrent | January 2023January 2024 | Program booklet updated in line with the implementation of the VCE VM and VPCProgram booklet to complete the implementation of the SIT20322 & SIT20421 |

Authorised and published by the Victorian Curriculum and Assessment Authority
Level 7, 2 Lonsdale Street
Melbourne VIC 3000

ISBN: 978-1-923025-91-2

© Victorian Curriculum and Assessment Authority 2024

No part of this publication may be reproduced except as specified under the *Copyright Act 1968* or by permission from the VCAA. Excepting third-party elements, schools may use this resource in accordance with the [VCAA educational allowance](https://www.vcaa.vic.edu.au/Footer/Pages/Copyright.aspx). For more information go to [www.vcaa.vic.edu.au/Footer/Pages/Copyright.aspx](http://www.vcaa.vic.edu.au/Footer/Pages/Copyright.aspx).

The VCAA provides the only official, up-to-date versions of VCAA publications. Details of updates can be found on the VCAA website at [www.vcaa.vic.edu.au](https://www.vcaa.vic.edu.au/Pages/HomePage.aspx).

This publication may contain copyright material belonging to a third party. Every effort has been made to contact all copyright owners. If you believe that material in this publication is an infringement of your copyright, please email the Copyright Manager at vcaa.copyright@education.vic.gov.au.

Copyright in materials appearing at any sites linked to this document rests with the copyright owner(s) of those materials and is subject to the *Copyright Act*. The VCAA recommends you refer to copyright statements at linked sites before using such materials.

The VCAA logo is a registered trademark of the Victorian Curriculum and Assessment Authority.

|  |
| --- |
| Contact us if you need this information in an accessible format – for example, large print or audio.Email: vcaa.media.publications@education.vic.gov.au  |

Contents

[Introduction 3](#_Toc158805360)

[Program development 3](#_Toc158805361)

[Industry overview 4](#_Toc158805362)

[Training package 4](#_Toc158805363)

[Qualifications / Packaging rules 4](#_Toc158805364)

[VCE VET program details 5](#_Toc158805365)

[Aims 5](#_Toc158805366)

[Scored assessment 5](#_Toc158805367)

[State reviewer 5](#_Toc158805368)

[VCE VET credit 5](#_Toc158805369)

[Nominal hour duration 6](#_Toc158805370)

[Duplication 6](#_Toc158805371)

[Sequence 6](#_Toc158805372)

[VCE VET Hospitality program structure 7](#_Toc158805373)

[SIT20322 Certificate II in Hospitality (Release 1) 7](#_Toc158805374)

[SIT20421 Certificate II in Cookery (Release 1) 9](#_Toc158805375)

[2024 Sample programs 11](#_Toc158805376)

[Sample 1: SIT20322 Certificate II in Hospitality (Release 1) 11](#_Toc158805377)

[Sample 2: SIT20322 Certificate II in Hospitality (Release 1) 12](#_Toc158805378)

[Sample 3: SIT20421 Certificate II in Cookery (Release 1) 14](#_Toc158805379)

[2024 Sample programs (three year programs) 15](#_Toc158805380)

[Sample 4: Dual Qualification: (three year program) SIT20322 Certificate II in Hospitality (Release 1) & SIT30522 Certificate III in Events (Release 1) 15](#_Toc158805381)

[Sample 5: SIT20421 Certificate II in Cookery – Patisserie specialisation (three-year program) 16](#_Toc158805382)

[Sample 6: SIT20421 Certificate II in Cookery – Asian cookery specialisation (three-year program) 18](#_Toc158805383)

[Enrolment advice 19](#_Toc158805384)

[VASS industry group 19](#_Toc158805385)

[Additional information 20](#_Toc158805386)

[Resources 20](#_Toc158805387)

[Appendix 21](#_Toc158805388)

[Credit arrangements 21](#_Toc158805389)

[VET credit arrangements 23](#_Toc158805390)

[VCE VM credit arrangements 25](#_Toc158805391)

[VPC credit arrangements 25](#_Toc158805392)

[‘Get VET’ resources 25](#_Toc158805393)

[VCE VET program chart 25](#_Toc158805394)

[Scored assessment 26](#_Toc158805395)

[Study score 26](#_Toc158805396)

[ATAR contribution 26](#_Toc158805397)

[Scored VCE VET program 27](#_Toc158805398)

[Scored VCE VET program with an additional non-scored stream 27](#_Toc158805399)

[Non-scored VCE VET programs and all other VET 27](#_Toc158805400)

[Structured Workplace Learning 27](#_Toc158805401)

[Structured Workplace Learning Recognition 28](#_Toc158805402)

[Workplace health and safety 28](#_Toc158805403)

[VCE Season of Excellence 29](#_Toc158805404)

[VCAA professional learning 29](#_Toc158805405)

Introduction

VCE VET programs are vocational training programs approved by the Victorian Curriculum and Assessment Authority (VCAA). VCE VET programs lead to nationally recognised qualifications, thereby offering students the opportunity to gain the Victorian Certificate of Education (VCE) or the Victorian Certificate of Education Vocational Major (VCE VM), as well as a nationally portable vocational education and training (VET) certificate. VCE VET programs:

* are fully recognised within the Units 1 to 4 structure of the VCE and the VCE VM. VCE VET units have equal status with other VCE studies
* will contribute towards the Victorian Pathways Certificate (VPC)
* function within the National Training Framework.

Program development

This iteration of the VCE VET Hospitality program was implemented in 2023. It must be used in conjunction with the SIT Tourism, Travel and Hospitality Training Package (Release 2.2) qualifications –, SIT20322 Certificate II in Hospitality (Release 1) and SIT20421 Certificate II in Cookery (Release 1). This program booklet supersedes the previous VCE VET program booklet published in2023.

VCE VET programs are developed with a reference group of industry and vocational professionals and include a predesignated program structure. Units of competency outside of this structure cannot be delivered as part of a VCE VET program.

Industry overview

Training package

These qualifications equip graduates to meet current and future industry requirements to work effectively within a range of retail and institutional food & beverage service settings. Employment contexts include restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops, aged care, hospital, educational and other institutional settings.

Certificate II in Hospitality graduates acquire the skills, knowledge, and attributes to perform routine food & beverage service delivery, beverage preparation and customer service tasks and work under direct supervision.

Certificate II in Cookery graduates acquire the skills, knowledge, and attributes to perform routine food preparation and cookery tasks to prepare and present food and menu items and work under direct supervision.

Qualifications / Packaging rules

Students wishing to be awarded the qualification must successfully complete all required core and elective units of competency. Schools should communicate with their registered training organisation (RTO) partner to ensure the delivery sequence supports this outcome.

For further information, visit the [National Training Register](https://training.gov.au/Home/Tga).

* [SIT20322 Certificate II in Hospitality (Release 1)](https://training.gov.au/Training/Details/SIT20322)
* [SIT20421 Certificate II in Cookery (Release 1)](https://training.gov.au/Training/Details/SIT20421).

Links to a companion volume implementation guide may be provided as a resource for these qualifications. For further information, visit [VETNet](https://vetnet.gov.au/Pages/default.aspx).

VCE VET program details

Aims

The VCE VET Hospitality programs aim to:

* provide participants with a broad range of skills and knowledge to prepare them for a diverse range of occupations in the hospitality industry including commercial cookery, catering and food and beverage service.
* enable participants to gain a recognised credential and to make an informed choice of vocation or career path.

Scored assessment

Scored assessment is available for SIT20322 Certificate II Hospitality (Release 1) and SIT20421 Certificate II in Cookery (Release 1).

Students who wish to receive an ATAR contribution for a VCE VET Hospitality Program must undertake scored assessment. This consists of three coursework tasks that are worth 66% of the overall study score and an end-of-year examination that is worth 34% of the overall study score.

Scored assessment is based on the scored Unit 3–4 sequence of the chosen VCE VET Hospitality program.

The scored Unit 3–4 sequence of the chosen VCE VET Hospitality program must be delivered and assessed in a single enrolment year.

The scored Unit 3–4 sequence of the chosen VCE VET Hospitality program is not designed as a standalone study. Students are strongly advised against undertaking the Unit 3–4 sequence without first completing Units 1 and 2.

For more information on study scores and ATAR contributions, please refer to the appendix.

State reviewer

VCE VET state reviewers are appointed for scored VCE VET programs. For more information, please refer to the [VCE VET program webpage](https://www.vcaa.vic.edu.au/curriculum/vet/vce-vet-programs/Pages/Index.aspx).

VCE VET credit

Students undertaking SIT20322 Certificate II Hospitality (Release 1) are eligible for up to four VCE VET units on their VCE, VCE VM or VPC statement of results:

* Two VCE VET units at Units 1 and 2 level
* a VCE VET Unit 3–4 sequence

Students undertaking SIT20421 Certificate II in Cookery (Release 1) are eligible for up to four VCE VET units on their VCE, VCE VM or VPC statement of results:

* Two VCE VET units at Units 1 and 2 level
* a VCE VET Unit 3–4 sequence

For more information on VCE (including VCE VM and VPC) credit contributions, please refer to the [appendix](#Appendix).

Nominal hour duration

Nominal hours represent the supervised structured learning and assessment activities required to sufficiently address the content of each unit of competency.

Nominal hours are used to determine credit towards the VCE (including VCE VM and VPC) for VET units of competency.

Duplication

No significant duplication has been identified between the VCE VET Hospitality programs and other VCE studies.

Dual enrolments

When students undertake multiple qualifications within a VCE VET program, care must be taken to ensure the students enrol in all the units of competency only once. Credit for a unit of competency can be counted only once towards the VCE (including VCE VM and VPC).

Sequence

Certain units of competency will complement each other, lending to coordinated delivery that minimises content overlap. Units of competency have guidelines for different situations and delivery contexts, and a range of delivery sequences is possible.

The intention of VCE VET programs is to provide students with a qualification that meets industry expectations. The strong advice and assumption of industry bodies is that the quality of the qualification is compromised when foundation training is neglected.

The sequencing of units of competency is determined by the RTO, teacher or trainer; however, it is anticipated that a number of the core units of competency will be undertaken in the first year of the program.

The sequence of delivery must comply with defined prerequisite requirements as specified in the unit of competency details.

VCE VET Hospitality program structure

SIT20322 Certificate II in Hospitality (Release 1)

|  |  |  |
| --- | --- | --- |
| Code | Unit title | Nominal hours |
| **Units 1 to 4** |
| **Compulsory units:** |
| BSBTWK201 | Work effectively with others | 40 |
| SITHIND006 | Source and use information on the hospitality industry | 25 |
| SITHIND007 | Use hospitality skills effectively | 0 |
| SITXCCS011 | Interact with customers | 20 |
| SITXCOM007 | Show social and cultural sensitivity | 20 |
| SITXWHS005 | Participate in safe work practices | 12 |
| SITXFSA005 | Use hygienic practices for food safety | 15 |
| **Subtotal** | **132**  |
| **Elective units: Select electives to a minimum of 48 hours** |
| **Group A - Hygiene** |
| SITHIND005 | Use hygienic practices for hospitality service | 10 |
| **Group B – Hospitality** |
| SITHACS009 | Clean premises and equipment | 15 |
| SITHACS010 | Provide housekeeping services to guests | 10 |
| SITHACS011 | Prepare rooms for guests | 25 |
| SITHACS012 | Launder linen and guest clothes | 20 |
| SITHACS013 | Provide porter services | 10 |
| TLIE0009 | Carry out basic workplace calculations | 20 |
| SIRXSLS001 | Sell to the retail customer | 20 |
| SITXCCS010 | Provide visitor information | 35 |
| BSBCMM211 | Apply communication skills | 40 |
| SITXCOM006 | Source and present information | 10 |
| SITHCCC024^ | Prepare and present simple dishes | 25 |
| SITHCCC025^ | Prepare and present sandwiches | 10 |
| SITHCCC026^ | Package prepared foodstuffs | 15 |
| SITHKOP009^ | Clean kitchen premises and equipment | 13 |
| BSBTEC201 | Use business software applications | 60 |
| BSBSUS211 | Participate in sustainable work practices | 20 |
| BSBFIN302 | Maintain financial records | 60 |
| HLTAID011 | Provide First Aid | 18 |
| SITHFAB021 | Provide responsible service of alcohol | 10 |
| SITHFAB023^\* | Operate a bar | 35 |
| SITHFAB025^ | Prepare and serve espresso coffee | 30 |
| SITHFAB026^ | Provide room service | 15 |
| SITXFSA006 | Participate in safe food handling practices | 40 |
| SITXFSA007^# | Transport and store food | 15 |
| SITXINV006 | Receive, store and maintain stock | 20 |
| SITXLAN007 | Conduct basic oral communication in a language other than English | 60 |
| **Group C - Imported units (Maximum of ONE)** |
| BSBPEF202 | Plan and apply time management | 20 |
| SITXCCS009 | Provide customer information and assistance | 20 |
| SITHCCC023 | Use food preparation equipment | 25 |
| SITXCCS014 | Provide service to customers | 25 |
| SIRXSLS002 | Follow point-of-sale procedures | 20 |
| SIRRMER002 | Merchandise food products | 25 |
| FSKDIG002 | Use digital technology for routine and simple workplace tasks | 10 |
| FSKLRG009 | Use strategies to respond to routine workplace problems | 15 |
| FSKRDG010 | Read and respond to routine workplace information | 15 |
|  **Units 3 and 4 scored** |
| SITHFAB024^ | Prepare and serve non-alcoholic beverages | Release 1 | 20 |
| SITHFAB027^ | Serve food and beverage | Release 1 | 80 |
| SITHFAB036 | Provide advice on food | Release 1 | 40 |
| SITXFIN007 | Process financial transactions | Release 1 | 25 |
| SITHFAB022^ | Clean and tidy bar areas | Release 1 | 15 |
| **TOTAL** | **180**  |

Prerequisites

^ SITXFSA005 Use hygienic practices for food safety

# SITXFSA006 Participate in safe food handling practices

\* SITHFAB021 Provide responsible service of alcohol

Skill sets

**SITSS00080 Espresso Machine Operation** (4 units: SITHFAB025, SITXCCS014, SITXFSA005, SITXFIN007)

**SITSS00068 Food Handling** (1 unit: SITXFSA005)

**SITSS00069 Food Safety Supervision** (2 units: SITXFSA005, SITXFSA006)

**SITSS00071 Responsible Service of Alcohol** (1 unit: SITHFAB021)

**SITSS00091 Service for International Visitors** (3 units: SITXCCS014, SITXLAN007, SITXCOM007)

**SITSS00078 Customer Service** (2 units: SITXCCS014, SITXCOM007)

**SITSS00086 - Housekeeping Service** (4 units: SITHACS011, SITXWHS005, SITHACS010, SITHACS009)

 SIT20421 Certificate II in Cookery (Release 1)

|  |  |  |
| --- | --- | --- |
| Code | Unit title | Nominal hours |
| **Units 1 to 4** |
| **Compulsory units:** |
| SITHCCC023^ | Use food preparation equipment | 25 |
| SITHCCC027^ | Prepare dishes using basic methods of cookery | 45 |
| SITHKOP009^ | Clean kitchen premises and equipment | 13 |
| SITXFSA005 | Use hygienic practices for food safety | 15 |
| SITXINV006^ | Receive, store and maintain stock | 20 |
| SITXWHS005 | Participate in safe work practices | 12 |
| **Subtotal** | **130**  |
| **Elective units: Select electives to a minimum of 50 hours** |
| **Group A – Cookery and Catering** |
| SITHCCC024^ | Prepare and present simple dishes | 25 |
| SITHCCC025^ | Prepare and present sandwiches | 10 |
| SITHCCC026^ | Package prepared foodstuffs | 15 |
| SITXFSA006 | Participate in safe food handling practices | 40 |
| SITXFSA007^\* | Transport and store food | 15 |
| **Group B – Asian Cookery** |
| SITHASC020^ | Prepare dishes using basic methods of Asian cookery | 90 |
| SITHASC021^ | Prepare Asian appetisers and snacks | 45 |
| SITHASC022^ | Prepare Asian stocks and soups | 25 |
| SITHASC024^ | Prepare Asian salads | 40 |
| **Group C - Patisserie** |
| SITHPAT011^ | Produce cakes | 24 |
| SITHPAT013^ | Produce pastries | 24 |
| SITHPAT014^ | Produce yeast-based bakery products | 42 |
| **Group D - General electives** |
| HLTAID011 | Provide First Aid | 18 |
| SIRXOSM002 | Maintain ethical and professional standards when using social media and online platforms | 50 |
| SITXCCS011 | Interact with customers | 20 |
| SITXCOM007 | Show social and cultural sensitivity | 20 |
| **Units 3 and 4 scored** |
| SITHCCC028^ | Prepare appetisers and salads | Release 1 | 25 |
| SITHCCC029^ | Prepare stocks, sauces and soups | Release 1 | 35 |
| SITHCCC030^# | Prepare vegetable, fruit, eggs and farinaceous dishes | Release 1 | 50 |
| SITHCCC034^# | Work effectively in a commercial kitchen | Release 1 | 60 |
| **TOTAL** | **170** |

Prerequisites

^ SITXFSA005 Use hygienic practices for food safety

# SITHCCC027 Prepare dishes using basic methods of cookery

**\*** SITXFSA006 Participate in safe food handling practices

Skill sets

**SITSS00068 Food Handling** (1 unit: SITXFSA005)

**SITSS00069 Food Safety Supervision** (2 units: SITXFSA005, SITXFSA006)

2024 Sample programs

Sample 1: SIT20322 Certificate II in Hospitality (Release 1)

This sample program may provide:

* Two VCE units at Units 1 and 2 level
* A scored Unit 3–4 sequence
* Completion over two years of SIT20322 Certificate II in Hospitality
* Café and restaurant, front of house service specialisation
* Completion of skill sets: SITSS00080 Espresso Machine Operations, SITSS00071 Responsible Service of Alcohol, SITSS00078 Customer Service, SITSS00068 Food Handling

|  |  |  |
| --- | --- | --- |
| Code | Unit title | Nominal hours |
| **Units 1 to 2** |
| **Compulsory:** |
| BSBTWK201 | Work effectively with others | 40 |
| SITHIND006 | Source and use information on the hospitality industry | 25 |
| SITHIND007 | Use hospitality skills effectively | 0 |
| SITXCCS011 | Interact with customers | 20 |
| SITXCOM007 | Show social and cultural sensitivity | 20 |
| SITXWHS005 | Participate in safe work practices | 12 |
| SITXFSA005 | Use hygienic practices for food safety | 15 |
| **Subtotal** | **132**  |
| **Elective units:**  |
| SITHFAB021 | Provide responsible service of alcohol | 10 |
| SITHFAB025 | Prepare and serve espresso coffee | 30 |
| SITXCCS014 | Provide service to customers | 25 |
|  |  |  |
| **Total Sample Program Hours for Units 1 and 2:** | **197** |
| **Units 3 and 4 scored:** |
| SITHFAB024^ | Prepare and serve non-alcoholic beverages | Release 1 | 20 |
| SITHFAB027^ | Serve food and beverage | Release 1 | 80 |
| SITHFAB036 | Provide advice on food | Release 1 | 40 |
| SITXFIN007 | Process financial transactions | Release 1 | 25 |
| SITHFAB022^ | Clean and tidy bar areas | Release 1 | 15 |
| **TOTAL** | **180** |
| **Total Sample 1 Program Hours for VCE VET program:** | **377** |

Sample 2: SIT20322 Certificate II in Hospitality (Release 1)

This sample program may provide:

* Two VCE units at Units 1 and 2 level
* Scored Unit 3–4 sequence in Hospitality
* Completion over two years of SIT20322 Certificate II in Hospitality
* Accommodation and housekeeping specialisation.

|  |  |  |
| --- | --- | --- |
| Code | Unit title | Nominal hours |
| **Units 1 to 2** |
| **Compulsory:** |
| BSBTWK201 | Work effectively with others | 40 |
| SITHIND006 | Source and use information on the hospitality industry | 25 |
| SITHIND007 | Use hospitality skills effectively | 0 |
| SITXCCS011 | Interact with customers | 20 |
| SITXCOM007 | Show social and cultural sensitivity | 20 |
| SITXWHS005 | Participate in safe work practices | 12 |
| SITXFSA005 | Use hygienic practices for food safety | 15 |
| **Subtotal** | **132**  |
| **Elective units:**  |
| SITHACS010 | Provide housekeeping services to guests | 10 |
| SITHACS011 | Prepare rooms for guests | 25 |
| SITHACS009 | Clean premises and equipment | 15 |
|  |  |  |
| **Total Sample Program Hours for Units 1 and 2:** | **182** |
| **Elective units:**  |
| SITHFAB024^ | Prepare and serve non-alcoholic beverages | 20 |
| SITHFAB027^ | Serve food and beverage | 80 |
| SITHFAB036 | Provide advice on food | 40 |
| SITXFIN007 | Process financial transactions | 25 |
| SITHFAB022^ | Clean and tidy bar areas | 15 |
| **TOTAL** | **180** |
| **Total Sample 2 Program Hours for VCE VET program**: | **362** |

Sample 3: SIT20421 Certificate II in Cookery (Release 1)

This sample program may provide:

* Two VCE units at Units 1 and 2 level
* Scored Unit 3–4 sequence in Cookery
* Completion over two years of SIT20421 Certificate II in Cookery
* Pre-apprenticeship pathway to Certificate III & Certificate IV Commercial Cookery
* Completion of skill set: SITSS00068 Food Handling

|  |  |  |
| --- | --- | --- |
| Code | Unit title | Nominal hours |
| **Units 1 to 2** |
| **Compulsory:** |
| SITHCCC023^ | Use food preparation equipment | 25 |
| SITHCCC027^ | Prepare dishes using basic methods of cookery | 45 |
| SITHKOP009^ | Clean kitchen premises and equipment | 13 |
| SITXFSA005^ | Use hygienic practices for food safety | 15 |
| SITXINV006^ |  Receive, store and maintain stock | 20 |
| SITXWHS005^ | Participate in safe work practices | 12 |
| **Subtotal:** | **130** |
| **Elective units:** |
| SITHCCC024^ | Prepare and present simple dishes | 25 |
| SITHCCC025^ | Prepare and present sandwiches | 10 |
| HLTAID011 | Provide First Aid | 18 |
| **Total Sample Program Hours for Units 1 and 2:** | **183** |
| **Units 3 and 4 scored** |  |
| SITHCCC028^ | Prepare appetisers and salads | Release 1 | 25 |
| SITHCCC029^ | Prepare stocks, sauces and soups | Release 1 | 35 |
| SITHCCC030^ | Prepare vegetable, fruit, egg and farinaceous dishes | Release 1 | 50 |
| SITHCCC034^# | Work effectively in a commercial kitchen | Release 1 | 60 |
| **TOTAL** | **170** |
| **Total Sample 3 Program Hours for VCE VET program:** | **353** |

2024 Sample programs (three year programs)

Sample 4: Dual Qualification: (three year program) SIT20322 Certificate II in Hospitality (Release 1) & SIT30522 Certificate III in Events (Release 1)

This sample program may provide:

* Two VCE units at Units 1 and 2 level
* Two units 3 and 4 sequences (over two years)
* Scored Unit 3–4 sequence in Hospitality (second year)
* Non-scored Unit 3–4 sequence in Events (third year) which may be used as an increment
* SIT20322 Certificate II in Hospitality over two years
* SIT30522 Certificate III in Events in the third year

|  |  |  |
| --- | --- | --- |
| Code | Unit title | Nominal hours |
| **Units 1 to 2** |
| **Compulsory:** |
| BSBTWK201 | Work effectively with others | 40 |
| SITHIND006 | Source and use information on the hospitality industry | 25 |
| SITHIND007 | Use hospitality skills effectively | 0 |
| SITXCCS011 | Interact with customers | 20 |
| SITXCOM007 | Show social and cultural sensitivity | 20 |
| SITXWHS005 | Participate in safe work practices | 12 |
| SITXFSA005 | Use hygienic practices for food safety | 15 |
| **Subtotal** | **132**  |
| **Elective units:**  |
| SITHFAB021 | Provide responsible service of alcohol | 10 |
| SITHFAB025 | Prepare and serve espresso coffee | 30 |
| SITXCCS014 | Provide service to customers | 25 |
|  | **Total Sample Program Hours for Units 1 and 2:** | **197** |
| **2025 Units 3 - 4 scored** |
| SITHFAB024^ | Prepare and serve non-alcoholic beverages | Release 1 | 20 |
| SITHFAB027^ | Serve food and beverage | Release 1 | 80 |
| SITHFAB036 | Provide advice on food | Release 1 | 40 |
| SITXFIN007 | Process financial transactions | Release 1 | 25 |
| SITHFAB022^ | Clean and tidy bar areas | Release 1 | 15 |
|  | **TOTAL** | 180 |
| **2026 Units 3 - 4 non – scored**  |
| **SIT30522 - Certificate III in Events** |
| **Core Units:** |  |
| SITEEVT020 | Source and use information on the events industry | 25 |
| SITEEVT022 | Provide event production support | 31 |
| **Elective Units:** |
| SITEEVT023 | Plan in house events | 40 |
| SITEEVT021 | Administer event registrations | 80 |
| SITEEVT024 | Develop conference and event programs | 30 |
|  | **TOTAL** | 206 |
| **Total Sample 4 Program Hours for VCE VET program:** | **583** |

Sample 5: SIT20421 Certificate II in Cookery – Patisserie specialisation (three-year program)

This sample program may provide:

* Two VCE units at Units 1 and 2 level
* Two units 3 and 4 sequences (over two years)
* Scored Unit 3–4 sequence in Cookery (second year)
* Non-scored Unit 3–4 sequence in Patisserie (third year) which may be used as an increment
* Pre-apprenticeship pathways to Certificate III & Certificate IV Commercial Cookery & Patisserie

|  |  |  |
| --- | --- | --- |
| Code | Unit title | Nominal hours |
| **Units 1 to 2** |
| **Compulsory:** |
| SITHCCC023^ | Use food preparation equipment | 25 |
| SITHCCC027^ | Prepare dishes using basic methods of cookery | 45 |
| SITHKOP009^ | Clean kitchen premises and equipment | 13 |
| SITXFSA005^ | Use hygienic practices for food safety | 15 |
| SITXINV006^ | Receive, store and maintain stock | 20 |
| SITXWHS005^ | Participate in safe work practices | 12 |
| **Subtotal:** | **130** |
| **Elective units:** |
| SITHCCC024^ | Prepare and present simple dishes | 25 |
| SITHCCC025^ | Prepare and present sandwiches | 10 |
| HLTAID011 | Provide First Aid | 18 |
| **Total Sample Program Hours for Units 1 and 2:** | **183** |
| **2025 Units 3 - 4 scored** |  |
| SITHCCC028^ | Prepare appetisers and salads | Release 1 | 25 |
| SITHCCC029^ | Prepare stocks, sauces and soups | Release 1 | 35 |
| SITHCCC030^ | Prepare vegetable, fruit, egg and farinaceous dishes | Release 1 | 50 |
| SITHCCC034^# | Work effectively in a commercial kitchen | Release 1 | 60 |
|  | **TOTAL** | **170** |
|  **2026 Units 3 - 4 Non – scored Patisserie Specialisation** |
| SITHPAT011 | Produce cakes | 24 |
| SITHPAT013 | Produce Pastries | 24 |
| SITHPAT014 | Produce yeast-based bakery products | 42 |
| SITHFAB025^ | Prepare and serve espresso coffee | 30 |
| SITXCCS014 | Provide service to customers | 25 |
| SITHFAB021 | Provide responsible service of alcohol | 10 |
| SITHIND006 | Source and use information on the hospitality industry | 25 |
|  | **TOTAL** | **180** |
| **Total Sample 5 Program Hours for VCE VET program:** | **533** |

Sample 6: SIT20421 Certificate II in Cookery – Asian cookery specialisation (three-year program)

This sample program may provide:

* Two VCE units at Units 1 and 2 level
* Two units 3–4 sequences (over two years)
* Scored Unit 3–4 sequence in Cookery (second year)
* Non-scored Unit 3–4 sequence in Asian Cookery (third year) which may be used as an increment
* Pre-apprenticeship pathways to Certificate III & Certificate IV Commercial Cookery & Asian cookery

|  |  |  |
| --- | --- | --- |
| Code | Unit title | Nominal hours |
| **Units 1 to 2** |
| **Compulsory:** |
| SITHCCC023^ | Use food preparation equipment | 25 |
| SITHCCC027^ | Prepare dishes using basic methods of cookery | 45 |
| SITHKOP009^ | Clean kitchen premises and equipment | 13 |
| SITXFSA005^ | Use hygienic practices for food safety | 15 |
| SITXINV006^ |  Receive, store and maintain stock | 20 |
| SITXWHS005^ | Participate in safe work practices | 12 |
| **Subtotal:** | **130** |
| **Elective units:** |
| SITHCCC024^ | Prepare and present simple dishes | 25 |
| SITHCCC025^ | Prepare and present sandwiches | 10 |
| HLTAID011 | Provide First Aid | 18 |
| **Total Sample Program Hours for Units 1 and 2:** | **183** |
| **2025 Units 3 - 4 scored** |  |
| SITHCCC028^ | Prepare appetisers and salads | Release 1 | 25 |
| SITHCCC029^ | Prepare stocks, sauces and soups | Release 1 | 35 |
| SITHCCC030^ | Prepare vegetable, fruit, egg and farinaceous dishes | Release 1 | 50 |
| SITHCCC034^# | Work effectively in a commercial kitchen | Release 1 | 60 |
|  | **TOTAL** | 170 |
| **2026 Units 3- 4 non – scored Asian Cookery Specialisation** |
| SITHASC020^ | Prepare dishes using basic methods of Asian cookery | 90 |
| SITHASC021^ | Prepare Asian appetisers and snacks | 45 |
| SITHASC022^ | Prepare Asian stocks and soups | 25 |
| SITHASC024^ | Prepare Asian salads | 40 |
|  | **TOTAL** | **200** |
|  | **Total Sample 6 Program Hours for VCE VET program:** | 553 |

Enrolment advice

All students commencing training from January 2024 and beyond will be required to be enrolled in SIT20322 Certificate II in Hospitality (Release 1) and / or SIT20421 Certificate II in Cookery (Release 1).

VASS industry group

SIT20322 Certificate II in Hospitality (Release 1) and SIT20421 Certificate II in Cookery (Release 1), are included within the **SIT** VASS industry group for credit purposes.

For more information on VASS industry groups, please refer to the [appendix](#Appendix).

Additional information

Consider the following when determining the sequence of a student’s VCE VET Hospitality programs:

The sequencing of units of competency is determined by the RTO, teacher or trainer; however, it is mandatory to deliver the units in a sequence which complies with food safety and occupational health and safety legislation.

Structured workplace learning is highly recommended for this course

Prior to engaging in structured workplace learning (SWL), students must be undertaking or have completed the workplace health and safety and food hygiene units aligned with this VCE VET program.

Assessment Conditions stipulate that skills must be demonstrated in an operational hospitality environment or commercial kitchen (as appropriate). Which can be an industry workplace, industry realistic training kitchen/ dining room, servicing customers or activity set up in a simulated industry environment for the purposes of assessment.

Assessment must also ensure access to fixtures, large equipment and small equipment appropriate to the assessment conditions as detailed in the Units of Competency being assessed, see Training.gov.au/training/details.

Resources

For updates or information relating to VCE VET programs, please refer to:

* the [VCE VET program webpage](https://www.vcaa.vic.edu.au/curriculum/vet/vce-vet-programs/Pages/Index.aspx)
* the [*VCAA* *Bulletin*](https://www.vcaa.vic.edu.au/news-and-events/bulletins-and-updates/bulletin/Pages/index.aspx)
* the ‘[Get VET](https://www.vcaa.vic.edu.au/studentguides/getvet/Pages/Index.aspx?Redirect=1)’ webpage for videos, success stories, flowcharts and posters designed to support teachers in engaging, informing and inspiring students and parents about VET Delivered to Secondary Students.

Supplementary advice is available for scored VCE VET programs on the relevant VCE VET program webpage.

Appendix

Credit arrangements

VASS industry group

| VCE VET program | VASS industry group |
| --- | --- |
| VCE VET Agriculture, Horticulture, Conservation and Ecosystem Management |  |
| * Certificate II in Agriculture
 | AHC |
| * Certificate II in Conservation and Ecosystem Management
 | AHC |
| * Certificate II in Horticulture
 | AHC |
| * Certificate II in Rural Operations
 | AHC |
| VCE VET Animal Care |  |
| * Certificate II in Animal Care
 | ACM |
| VCE VET Applied Fashion Design and Technology |  |
| * Certificate II in Applied Fashion Design and Technology
 | MST |
| * Certificate II in Apparel, Fashion and Textiles
 | MST |
| VCE VET Applied Language |  |
| * Certificate II in Applied Language
 | GEN |
| * Certificate III in Applied Language
 | GEN |
| VCE VET Automotive |  |
| * Certificate II in Automotive Vocational Preparation
 | AUR |
| VCE VET Building and Construction |  |
| * Certificate II in Building and Construction Pre-apprenticeship
 | CPC |
| * Certificate II in Construction Pathways
 | CPC |
| VCE VET Business |  |
| * Certificate II in Workplace Skills
 | BSB |
| * Certificate III in Business
 | BSB |
| VCE VET Cisco |  |
| * CISCO CCNA v7
 | ICT |
| VCE VET Civil Infrastructure |  |
| * Certificate II in Civil Construction
 | RII |
| VCE VET Community Services |  |
| * Certificate II in Active Volunteering
 | CHC |
| * Certificate II in Community Services
 | CHC |
| * Certificate III in Community Services
 | CHC |
| * Certificate III in Early Childhood Education and Care
 | CHC |
| VCE VET Creative and Digital Media |  |
| * Certificate II in Creative Industries
 | CUA |
| * Certificate III in Screen and Media
 | CUA |
| VCE VET Dance |  |
| * Certificate II in Dance
 | CUA |
| * Certificate III in Dance
 | CUA |
| VCE VET Electrical Industry |  |
| * Certificate II in Electrotechnology (pre-vocational)
 | UEE |
| * Certificate II in Electrotechnology (Career Start)
 | UEE |
| VCE VET Engineering Studies |  |
| * Certificate II in Engineering Studies
 | MEM |
| VCE VET Equine Studies  |  |
| * Certificate III in Equine Studies
 | ACM |
| VCE VET Events and Tourism |  |
| * Certificate II in Events
 | SIT |
| * Certificate II in Tourism
 | SIT |
| * Certificate III in Tourism
 | SIT |
| VCE VET Furnishing |  |
| * Certificate II in Furniture Making Pathways
 | MSF |
| VCE VET Hair and Beauty |  |
| * Certificate II in Retail Cosmetics
 | SHB |
| * Certificate II in Salon Assistant
 | SHB |
| * Certificate III in Beauty Services
 | SHB |
| * Certificate III in Make-Up
 | SHB |
| VCE VET Health |  |
| * Certificate II in Health Support Services
 | HLT |
| * Certificate III in Allied Health Assistance incorporating:
* Certificate III in Health Services Assistance
 | HLT |
| VCE VET Hospitality |  |
| * Certificate II in Hospitality
 | SIT |
| * Certificate II in Cookery
 | SIT |
| VCE VET Information and Communications Technology  |  |
| * Certificate II in Applied Digital Technologies
 | ICT |
| * Certificate III in Information Technology
 | ICT |
| VCE VET Integrated Technologies |  |
| * Certificate II in Integrated Technologies
 | ICT |
| VCE VET Laboratory Skills |  |
| * Certificate II in Sampling and Measurement
 | MSL |
| * Certificate III in Laboratory Skills
 | MSL |
| VCE VET Music |  |
| * Certificate II in Music
 | CUA |
| * Certificate III in Music (Performance)
 | CUA |
| * Certificate III in Music (Sound Production)
 | CUA |
| VCE VET Plumbing |  |
| * Certificate II in Plumbing (Pre-apprenticeship)
 | CPC |
| VCE VET Small Business |  |
| * Certificate II in Small Business (Operations/Innovation)
 | BSB |
| * Certificate II in Small Business Operations and Innovation
 | BSB |
| VCE VET Sport and Recreation |  |
| * Certificate II in Outdoor Recreation
 | SIS |
| * Certificate II in Sport and Recreation
 | SIS |
| * Certificate III in Sport, Aquatics and Recreation
 | SIS |
| VCE VET Visual Arts |  |
| * Certificate II in Visual Arts
 | CUA |
| * Certificate III in Visual Arts
 | CUA |

VET credit arrangements

Accruing credit in one certificate

Students may accrue two VCE VET units of credit at Units 1 and 2 level by completing 180 nominal hours in a certificate II or III qualification. Students may further accrue a VCE VET Unit 3–4 sequence by completing an additional 180 nominal hours in the same certificate provided that it is drawn from:

* a VE1 – VCE VET qualification that provides a Unit 3–4 sequence
* a VE3 – Other VET qualification at a certificate III level.

The approved VCE VET unit 3 – 4 sequence in SIT20421 Certificate II Cookery contains 170 nominal hours.

Where a qualification includes enough nominal hours, further units of credit may be available.

Accruing credit across multiple certificates

Students may accrue two or more VCE VET units of credit at Units 1 and 2 level by completing a minimum of 180 nominal hours across multiple certificate II or III qualifications. From 2024, students may further accrue a VCE VET Unit 3–4 sequence by completing an additional 180 nominal hours in one certificate provided that it is drawn from:

* the same industry group as at least one certificate from the student’s first 180 hours of VET
* a VE1 – VCE VET program that provides a Unit 3–4 sequence
* a VE3 – Other VET qualification at a certificate III level.

Accruing credit in a VE2 – SBAT

Students may accrue two VCE VET units of credit at Units 1 and 2 level by completing 180 nominal hours in a traineeship or apprenticeship. Students may further accrue a VCE VET Unit 3–4 sequence by completing an additional 180 nominal hours in the same VE2 – SBAT provided that it is drawn from:

* a VE2 – SBAT qualification that provides a Unit 3–4 sequence.

From 2024, where a student accrues their initial VCE VET units of credit at Units 1 and 2 level from a VE1 – VCE VET program or a VE3 – Other VET qualification, the next 180 hours they complete in a VE2 – SBAT will provide a VCE VET Unit 3–4 sequence provided that it is drawn from:

* a VE2 – SBAT qualification that provides a Unit 3–4 sequence.

VCE VM credit arrangements

The VCE Vocational Major (VM) is a vocational and applied learning program within the VCE designed to be completed over a minimum of two years. The VCE VM will give students greater choice and flexibility to pursue their strengths and interests and develop the skills and capabilities needed to succeed in further education, work and life.

For information on credit arrangements, please refer to [VCE Vocational Major (VM)](https://www.vcaa.vic.edu.au/curriculum/vce/Pages/AboutVCEVocationalMajor.aspx).

VPC credit arrangements

The Victorian Pathways Certificate (VPC) is an inclusive Year 11 and 12 standards-based certificate that meets the needs of a smaller number of students who are not able or ready to complete the VCE (including the VCE VM). It provides an enriched curriculum and excellent support for students to develop the skills, capabilities and qualities for success in personal and civic life.

For information on credit arrangements, please refer to [Victorian Pathways Certificate (VPC)](https://www.vcaa.vic.edu.au/curriculum/VPC/Pages/AboutVPC.aspx).

‘Get VET’ resources

Discover the wide range of VET courses available to secondary school students in Victoria. Explore these helpful ‘Get VET’ resources, including videos and success stories, and talk to the relevant teachers or coordinators at your school to assist you on the right pathway.

* VET Fast Facts
* How VET is different
* What you get from VET
* How VET can prepare you for the future
* What a VET pathway looks like
* 7 questions to ask yourself
* Which VET are you?
* VCE VET programs
* Structured Workplace Learning
* School-based apprenticeship or traineeship
* Other VET qualifications
* Get a taste of VET careers and training
* Where to find out more about VET
* Resources
* Hear what VET students say
* Hear what VET teachers say
* Career pathway posters

For more information, please refer to [‘Get VET’](https://www.vcaa.vic.edu.au/curriculum/vce/Pages/AboutVCEVocationalMajor.aspx).

VCE VET program chart

The [VCE VET program chart](https://www.vcaa.vic.edu.au/Documents/vet/GetVET/resources/VCE-VET-program-chart.pdf) provides a list of all VCE VET programs and shows if they can be undertaken as scored or non-scored. The chart also shows if a program offers Units 1 and 2 and/or a Unit 3–4 sequence.

Scored assessment

Some VCE VET programs are scored and offer a scored Unit 3–4 sequence. The study score calculated from the scored Unit 3–4 sequence may contribute to a student’s ATAR as one of the primary four studies or as two available (and permissible) increments.

The scored Unit 3–4 sequence must be delivered and assessed in a single enrolment year. Students are strongly advised against undertaking the scored Unit 3–4 sequence without first completing Units 1 and 2 because Unit 3–4 sequences are not designed for standalone study.

Study score

To be eligible for a study score students must:

* satisfactorily complete all the units of competency required in the scored Unit 3–4 sequence
* be assessed in accordance with the tools and procedures specified in the *VCE VET Scored Assessment Guide* and program-specific assessment plan templates published annually on the VCAA website
* undertake an examination during the end-of-year examination period, based on the underpinning knowledge and skills in the compulsory units of competency in the scored Unit 3–4 sequence, and in accordance with the current examination specifications.

A study score for a scored VCE VET program is based on evidence from two sources: coursework tasks and an examination (or end-of-year performance examination where applicable). The assessment of three VCE VET coursework tasks does not replace the qualification assessments. Both tend to be complementary and may be integrated. Tasks may be designed with both assessment purposes in mind.

For further information on scored assessment, including an overview of study score assessment, advice regarding the development of coursework tasks, and integration of study scores with competency assessment, please refer to the [*VCE VET Scored Assessment Guide*](https://www.vcaa.vic.edu.au/Documents/vet/publications/VETScoredAssessmentGuide.pdf).

For more information on study scores and ATAR contributions, please refer to [Victorian Tertiary Admissions Centre (VTAC)](https://www.vtac.edu.au/).

ATAR contribution

Please note that for a Unit 3–4 sequence to be eligible it must come from one certificate enrolment on VASS. Where credit has accrued across multiple certificates, an ATAR contribution may not be available.

For more information on study scores and ATAR contributions, please refer to [VTAC](https://www.vtac.edu.au/).

Scored VCE VET program

Students wishing to receive an ATAR contribution for a scored VCE VET program must undertake scored assessment for the purpose of achieving a study score.

This study score can contribute directly to the ATAR, either as one of the student’s best four studies (the primary four) or as a fifth or sixth study increment.

Where a scored Unit 3–4 sequence is used as an increment, the increment will be calculated using 10% of the scaled score.

Where a student elects not to receive a study score, no contribution to the ATAR will be available.

For more information on study scores and ATAR contributions, please refer to [VTAC](https://www.vtac.edu.au/).

Scored VCE VET program with an additional
non-scored stream

Some scored VCE VET programs include both a scored and a non-scored Unit 3–4 sequence.

Where a non-scored Unit 3–4 sequence is undertaken, a student may be eligible for a fifth or sixth study increment. Fifth or sixth study increments are calculated using 10% of the fourth study score of the primary four.

For more information on study scores and ATAR contributions, please refer to [VTAC](https://www.vtac.edu.au/).

For more information on VCE VET programs with scored and non-scored Unit 3–4 sequences, please refer to the [VCE VET program chart](https://www.vcaa.vic.edu.au/Documents/vet/GetVET/resources/VCE-VET-program-chart.pdf).

Non-scored VCE VET programs and all other VET

Some VCE VET programs do not offer scored assessment. A student who achieves a Unit 3–4 sequence from a non-scored VCE VET program may be eligible for an increment towards their ATAR.

All other VET, including school-based apprenticeships and traineeships (VE2 – SBATs) where the certificate offers a Unit 3–4 sequence, may contribute towards a student’s ATAR as a fifth or sixth study increment.

Increments from a non-scored Unit 3–4 sequence or a Unit 3–4 sequence from all other VET are calculated using 10% of the fourth study score of the primary four.

For more information on study scores and ATAR contributions, please refer to [VTAC](https://www.vtac.edu.au/).

For more information on whether a Unit 3–4 sequence is available in a certificate, please contact the VET Unit.

Please note that for a Unit 3–4 sequence to be eligible it must come from one certificate enrolment on VASS. Where credit has accrued across multiple certificates, an ATAR contribution may not be available.

Structured Workplace Learning

The VCAA has determined that Structured Workplace Learning (SWL) is an appropriate and valuable component of all VCE VET programs. SWL involves on-the-job training, during which students are required to master a designated set of skills and competencies related to VCE VET programs.

SWL complements the training undertaken at the school/RTO. It provides the context for:

* enhancement of skills development
* practical application of industry knowledge
* assessment of units of competency, as determined by the RTO
* increased employment opportunities.

SWL should be spread across the duration of the training program.

The VCAA mandates SWL under the following situations:

* where a period of work placement is mandated for the award of the qualification
* where the assessment conditions from a unit of competency contain a statement regarding the requirement to demonstrate skills in a workplace

For more information, please refer to the [National Training Register](https://training.gov.au/Home/Tga).

For more information on SWL, the SWL Manual and the SWL portal, please refer to the [Department of Education](https://www2.education.vic.gov.au/pal/structured-workplace-learning/policy).

Structured Workplace Learning Recognition

The VCE Structured Workplace Learning (SWL) Recognition for VET study design provides students with the opportunity to gain credit into their VCE (including the VCE VM) or VPC, for undertaking a SWL placement that is aligned to a VE1 VCE VET program or VE2 School-based Apprenticeship or Traineeship (SBAT).

To receive recognition and credit, students are required demonstrate satisfactory achievement of the outcomes for the relevant unit of the VCE Structured Workplace Learning Recognition for VET study design outcomes VCE study.

For more information please refer to [VCE Structured Workplace Learning (SWL) Recognition for VET](https://www.vcaa.vic.edu.au/curriculum/vce/vce-study-designs/SWLRforVET/Pages/Index.aspx).

Workplace health and safety

Schools/RTOs must ensure that workplace health and safety (WHS) is fully addressed in the training program.

The principal is responsible for ensuring the school meets its responsibilities for students in SWL arrangements.

Where the student will be employed under an SWL arrangement, the principal must be satisfied that the student is undertaking training in the WHS unit of competency before the arrangement can be entered into.

Students must be informed of the significance of work-related hazards. They must understand the need for, and the nature of, workplace risk controls such as safe working procedures and the use of personal protective clothing and equipment.

Schools must also be satisfied, through their review of the acknowledgement provided by employers on the SWL Arrangement form, that the workplace in question and the activities proposed will not expose a student to risk during their structured work placement.

Employers must view their duty of care towards students as essentially no different from that owed to their employees. They must understand that students cannot be expected to possess the judgement or maturity to undertake any task that presents potential risk. This means that no student may be exposed at any time to dangerous plant machinery, equipment, substances, work environments or work practices.

On the first morning of their placement, students should be introduced to their supervisor and provided with a formal induction to the workplace. This will include first-aid, emergency and incident reporting arrangements.

The student should be given an orientation tour of the workplace, during which any excluded areas or activities should be pointed out. Students should be instructed to report without delay anything they feel may be unsafe. They should be encouraged to ask for help or further instruction if they are not sure of the correct way to carry out any task.

Close supervision of students undertaking SWL is essential. Supervisors nominated by the employer must understand all requirements for safely managing a student’s activities. Supervisors must understand that a student may not fully grasp information or instructions the first time they are told. They should encourage students to ask for help if they have forgotten instructions or if they experience difficulty with putting information into practice.

For more information, please refer to [WorkSafe Victoria](https://www.worksafe.vic.gov.au/).

VCE Season of Excellence

The VCE Season of Excellence is a five-month annual festival showcasing the outstanding work of senior secondary students from Victorian schools. The VCE Season of Excellence presents work created by VCE (including VCE VM and VPC) and VET students in design, technology, research, multimedia and cinematic, and visual and performing arts through exhibitions, screenings and performances supported by educational talks, forums and panel discussions, catalogues, programs and online material.

The annual VCE Season of Excellence comprises 12 concerts (Top Class and Top Acts), two exhibitions (Top Designs and Top Arts), a research presentation program (Top Talks) and multiple screenings of short films (Top Screen) presented at Melbourne’s major cultural venues from February to June.

Works on show are by a representative sample of outstanding students from the previous year, for the benefit of current students and teachers.

The VCE Season of Excellence is a cross-sectoral project, involving students from government, Catholic and independent schools. Staff from the three sectors are on audition and selection panels. The aim of the VCE Season of Excellence is to provide a benchmark for VCE assessment and curriculum by showcasing exemplary student work and associated education programs.

The VCE Season of Excellence audition and selection panels comprise state reviewers and assistant state reviewers for visual arts studies, the chief assessors and assistant chief assessors for performing arts studies, subject association representatives where appropriate, and regional teacher representatives. Regional teacher representatives are appointed every two years through SSMS. VCAA Notices to Schools and the VCAA *Bulletin* advise when vacancies are available on panels.

The VCE Season of Excellence directly supports the VCAA’s goal to support high-quality education, recognise student achievement and best practice for teaching, and encourage students to move into allied work areas and further study.

For more information, please refer to [VCE Season of Excellence](https://www.vcaa.vic.edu.au/news-and-events/events-and-awards/season-of-excellence/Pages/Index.aspx).

VCAA professional learning

The VCAA offers a range of professional learning opportunities for principals, teachers and school administration staff.

For more information, please refer to [VCAA professional learning](https://www.vcaa.vic.edu.au/VCAAProfessionalLearning/ProfessionalLearningPrograms/Pages/default.aspx).