



# VCE VET Units of Competency

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## VCE VET Business

### **Incorporating BSB30120 - Certificate III in Business**

VCE VET Business Units 1 & 2:

- BSBCRT311 Apply critical thinking skills in a team environment
- BSBSUS211 Participate in sustainable work practices
- BSBTEC202 Use digital technologies to communicate in a work environment
- BSBTEC303 Create electronic presentations
- BSBTEC302 Create and use Spreadsheets
- BSBPEF201 Support personal wellbeing in the workplace
- BSBTWK301 Use inclusive work practices
- BSBWHS311 Assist in maintaining workplace safety

VCE VET Business: Units 3 & 4 include:

- BSBINS302 Organise workplace information
- BSBOPS304 Deliver & monitor a service to customers
- BSBPEF301 Organise personal work priorities
- BSBTEC301 Design and produce business documents
- BSBXCM301 Engage in workplace communication

## VCE VET Hospitality & Cookery

### **Incorporating:**

#### **SIT20322 Certificate II in Hospitality**

#### **SIT20421 Certificate II in Cookery**

VCE VET Units 1&2: Certificate II in Hospitality (SIT20322)

- BSBTWK201 Work effectively with others
- SITHCCC024 Prepare and present simple dishes
- SITHIND006 Source and use information on the hospitality industry
- SITXFSA005 Use hygienic practices for food safety
- SITXINV006 Receive, store and maintain stock
- SITXWHS005 Participate in safe work practices
- SITHFAB021 Provide responsible service of alcohol
- SITHIND007 Use hospitality skills effectively
- SITXCCS011 Interact with customers
- SITXCOM007 Show social and cultural sensitivity

- SITHCCC023 Use food preparation equipment
- SITHCCC027 Prepare dishes using basic methods of cookery
- SITHKOP009 Clean premises and equipment

VCE VET Units 3&4: Certificate II in Hospitality with units from Certificate III in Hospitality

Food and beverage focus:

- SITHFAB027 Serve food and beverage
- SITHFAB024 Prepare and serve non-alcoholic beverages
- SITHFAB036 Provide advice on food
- SITHFAB022 Clean and tidy bar areas

VCE VET Units 3 &4: Certificate II in Cookery (SIT20421)

Commercial Cookery focus:

- SITHCCC028 Prepare appetisers and salads
- SITHCCC029 Prepare stocks, sauces, and soups
- SITHCCC030 Prepare vegetables, fruit, eggs, and farinaceous dishes
- SITHCCC034 Work effectively in a commercial kitchen

## VCE VET Music

### **Incorporating CUA30920 Certificate III in Music Industry**

VCE VET Music Units 1&2:

- Implement copyright arrangements - CUACMP311
- Work effectively in the music industry - CUAIND313
- Make a music demo - CUAMPF314
- Incorporate music technology into performances - CUAMPF212
- Plan a career in the creative arts industry - CUAIND314
- Perform simple repertoire in ensembles - CUAMPF213

VCE VET Music Units 3&4:

- Develop technical skills in performance - CUAMPF311
- Develop improvisation skills - CUAMPF312
- Prepare for performances - CUAMPF312
- Perform music as part of a group or solo - CUAMPF416
- Develop and maintain stagecraft skills - CUAMPF412

# VCE VET Sport and Recreation

## **Incorporating:**

**SIS30122 Certificate III in Sport, Aquatics and Recreation (Year 11)**

**SIS30115 Certificate III in Sport and Recreation (Year 12, 2024 only)**

Units 1 & 2 include:

- BSBPEF301 Organise personal work priorities
- SISXFAC006 Maintain activity equipment
- SISXEMR003 Respond to emergency situations
- SISXCCS004 Provide quality service
- HLTWHS001 Participate in workplace health and safety
- HLTAID011 Provide First Aid
- HLTAID009 Provide Cardiopulmonary Resuscitation
- SISSPAR009 Participate in conditioning for sport
- SISSOF002 Continuously Improve officiating skills and knowledge
- SISXIND011 Maintain sport, fitness and recreation industry knowledge
- SISXIND009 Respond to interpersonal conflict

VCE VET Sport and Recreation Units 3 & 4 include:

- BSBWHS303 Participate in WHS hazard identification, risk assessment and risk control
- SISXCAI006 Facilitate groups
- SISSCO001 Conduct sport coaching with foundation level participants
- SISXRES002 Educate user groups
- SISXCAI004 Plan and conduct program