

BOARD OF SENIOR SECONDARY STUDIES

External VET – Australian School-based Apprenticeships: Examples The ACT Board of Senior Secondary Studies is the regulatory body responsible for recognising vocational studies, including Australian School-based Apprenticeships (ASbAs) on the ACT Senior Secondary Certificate (SSB). All aspects relating to the organisation and implementation of an ASbA rests with the student, school, employer, RTO and any apprentice support network providers.

This resource contains examples of possible ACT SSC credit and considerations for students undertaking a qualification under the arrangements of an Australian School-based Apprenticeship.

An ASbA may contribute a maximum of 8.0 units to the minimum requirements of the ACT SSC. Refer to <u>BSSS Policy and Procedures</u> (8.7 Types of Packages) for further information regarding ACT SSC requirements.

ASbA credit may be awarded as:

• E Units: External VET Credit (Max 8.0 units) for achieved competencies calculated by:

Nominal Hours of Achieved Competency ÷ 100 = BSSS E Unit (rounded down to the nearest 0.1)

• **W Units**: Workplace Training Credit (Max 5.0 units) for verified hours of training undertaken in the workplace calculated by:

Verified Hours ÷ 55 = BSSS W Unit (0.2, 0.5, 1.0, then 2.0, 3.0...)

Total credit awarded will vary depending on the ASbA arrangements, RTO, student achievement and other courses studied.

Example ASbA scenarios:

- 1. SIT30622 Certificate III in Hospitality
- 2. <u>UEE30820 Certificate III in Electrotechnology Electrician</u>
- 3. BSB30120 Certificate III in Business
- 4. <u>CPC20220 Certificate II in Construction Pathways</u>
- 5. CPC30220 Certificate III in Carpentry
- 6. <u>SIT30821 Certificate III in Commercial Cookery</u>

More information on ASbAs and the ACT SSC, including Nominal Hours, is available on the BSSS website at:

https://www.bsss.act.edu.au/act senior secondary system/vet information

SIT30622 – Certificate III in Hospitality

Example

Sarah achieves all competencies listed below during the ASbA and is awarded 3.0 E Units.

Sarah provides the school verified evidence of workplace training (a signed logbook of workplace training) that totals 330 hours and is awarded 6.0 W Units.

Sarah's ASbA can contribute 3.0 E and 5.0 W Units towards the minimum requirements of the ACT SSC.

Delivery: This qualification is often completed over 18 months (3 semesters) as average for an ASbA pending workload. Variables to course length may include the workplace and class timetabling with the RTO.

| | Unit of Competency | External VET Credit |
|------------|--|---------------------|
| Unit Code | nit Code Unit Title | |
| | | Competency |
| SITHIND006 | Source and use information on the hospitality industry | 0.25 |
| SITHIND008 | Work effectively in hospitality service | 0 |
| SITXCCS014 | Provide service to customers | 0.25 |
| SITXCOM007 | Show social and cultural sensitivity | 0.2 |
| SITXHRM007 | Coach others in job skills | 0.2 |
| SITXWHS005 | Participate in safe work practices | 0.12 |
| SITXFSA005 | Use hygienic practices for food safety | 0.15 |
| SITXFSA006 | Participate in safe food handling practices | 0.4 |
| SITHFAB021 | Provide responsible service of alcohol | 0.1 |
| SITXCCS010 | Provide visitor information | 0.35 |
| SITHFAB036 | Provide advice on food | 0.4 |
| SITXINV006 | Receive, store and maintain stock | 0.2 |
| SITXFIN009 | Manage finances within a budget | 0.3 |
| SITXCCS012 | Provide lost and found services | 0.02 |
| SITHACS010 | Provide housekeeping services to guests | 0.1 |
| | Total E Unit Credit Available | 3.0 |

UEE30820 – Certificate III in Electrotechnology Electrician

Example

Kim achieves all the competencies listed in Stage 1 and 1.5 and the competency *UEEEL0020 Solve problems in low voltage a.c. circuits* from Stage 2 below during the ASbA and is awarded 3.7 E Units.

Kim also provides the school verified evidence of workplace training (a signed logbook of workplace training) that totals 330 hours and is awarded 6.0 W Units.

Kim's ASbA can contribute 3.7 E and 4.0 W Units towards the minimum requirements of the ACT SSC.

Delivery: Qualification is often delivered by semester (stage 1 & 1.5 is the first year).

| | | Unit of Competency | External VET | |
|----------|-----------|--|---------------|--|
| | Unit Code | Unit Title | Credit for | |
| | | | Achieved | |
| | | | Competency | |
| \vdash | UEECD0046 | Solve problems in single path circuits | See stage 1.5 | |
| Stage | UEECD0007 | Apply work health and safety regulations, codes and practices in the workplace | See stage 1.5 | |
| | UEECD0020 | Fix and secure electrotechnology equipment | 0.2 | |
| | UEECD0044 | Solve problems in multiple path circuits | 0.4 | |
| | UEECD0019 | Fabricate, assemble and dismantle utilities | 0.4 | |
| | | industry components | | |
| | UEECD0016 | Document and apply measures to control WHS | 0.2 | |
| | | risks associated with electrotechnology work | | |
| | UEECD0051 | Use drawings, diagrams, schedules, standards, codes and specifications | 0.4 | |
| 1.5 | UEEEL0021 | Solve problems in magnetic and electromagnetic devices | 0.3 | |
| Stage | UEEEL0019 | Solve problems in direct current (d.c.) machines | 0.3 | |
| St | UEEEL0023 | Terminate cables, cords and accessories for low | 0.4 | |
| | | voltage circuits | | |
| | UEECD0046 | Solve problems in single path circuits | 0.4 | |
| | UEECD0007 | Apply work health and safety regulations, codes | 0.2 | |
| | | and practices in the workplace | | |
| | | Total E Unit Credit Available Stage 1 | 3.2 | |

| | | Unit of Competency | External VET |
|---------|-----------|--|----------------|
| | Unit Code | Unit Title | Credit for |
| | | | Achievement of |
| | | | Competency |
| | UEEEL0020 | Solve problems in low voltage a.c. circuits | See stage 2.5 |
| | UEERE0001 | Apply environmentally and sustainable procedures in the energy sector | 0.2 |
| age 2 | UEEEL0008 | Evaluate and modify low voltage heating equipment and controls | 0.2 |
| Stage | UEEEL0009 | Evaluate and modify low voltage lighting circuits, equipment and controls | 0.2 |
| | UEEEL0010 | Evaluate and modify low voltage socket outlets circuits | 0.2 |
| | UEEEL0025 | Test and connect transformers | 0.4 |
| 7. | UEEEL0024 | Test and connect alternating current (a.c.) rotating machines | 0.4 |
| Stage 2 | UEEEL0003 | Arrange circuits, control and protection for electrical installations | 0.4 |
| St | UEEEL0018 | Select wiring systems and select cables for low voltage electrical installations | 0.8 |
| | UEEEL0020 | Solve problems in low voltage a.c. circuits | 0.8 |
| | | Total E Unit Credit Available Stage 2 | 3.6 |

BSB30120 - Certificate III in Business

Example

Bree achieves all the competencies listed below during her ASbA and is awarded 4.9 E Units.

She also provided the school verified evidence of workplace training (a signed logbook of workplace training) that totals 165 hours and is awarded 3.0 W Units.

Bree's ASbA can contribute 4.9 E and 3.0 W units to the minimum requirements of the ACT SSC.

| | Unit of Competency | External VET Credit |
|-----------|---|---------------------|
| | | for Achieved |
| | | Competency |
| Unit Code | Unit Title | |
| BSBCRT311 | Apply critical thinking skills in a team | 0.4 |
| | environment | |
| BSBPEF201 | Support personal wellbeing in the workplace | 0.5 |
| BSBSUS211 | Participate in sustainable work practices | 0.2 |
| BSBTWK301 | Use inclusive work practices | 0.3 |
| BSBWHS311 | Assist with maintaining workplace safety | 0.4 |
| BSBXCM301 | Engage in workplace communication | 0.4 |
| BSBTEC301 | Design and produce business documents | 0.8 |
| BSBTEC302 | Design and produce spreadsheets | 0.35 |
| BSBTEC303 | Create electronic presentations | 0.2 |
| BSBWRT311 | Write simple documents | 0.3 |
| BSBPEF301 | Organise personal work priorities | 0.3 |
| BSBPUR301 | Purchase goods and services | 0.6 |
| BSBWHS211 | Contribute to the health and safety of self and | 0.2 |
| | others | |
| | Total E Unit Credit Available | 4.9 |

CPC20220 - Certificate II in Construction Pathways

Example

Aaron completed work experience in Year 10 after gaining his Construction White Card (CPCWHS1001 Prepare to work safely in the construction industry). In Year 11 and 12, he achieves the competencies listed below during his ASbA and is awarded 2.8 E Units.

He also provided the school verified evidence of workplace training (a signed logbook of workplace training) that totals 275 hours and is awarded 5.0 W Units.

Aaron's ASbA can contribute 2.8 E and 5.0 W Units to the minimum requirements of the ACT SSC.

Delivery: Qualification is often delivered over 12 months, commencing at the start of a Semester

| Unit of Competency | | External VET |
|--------------------|--|--------------|
| Unit Code | Unit Title | Credit for |
| | | Achieved |
| | | Competency |
| CPCCOM1012 | Work effectively and sustainably in the construction | 0.20 |
| CFCCOMITOIZ | industry | |
| CPCCOM1013 | Plan and organise work | 0.20 |
| CPCCOM1015 | Carry out measurements and calculations | 0.20 |
| CPCCVE1011 | Undertake a basic construction project | 0.40 |
| CPCCWHS2001 | Apply WHS requirements, policies and procedures in | 0.20 |
| CPCCVVH32001 | the construction industry | |
| CPCCBL2001 | Handle and prepare bricklaying and blocklaying | 0.16 |
| | materials | |
| CPCCBL2002 | Use bricklaying and blocklaying tools and equipment | 0.30 |
| CPCCCA2011 | Handle carpentry materials | 0.16 |
| CPCCCM2012 | Work safely at heights | 0.08 |
| CPCCCA2002 | Use carpentry tools and equipment | 0.96 |
| | Total E Unit Credit Available | 2.8 |

CPC30220 - Certificate III in Carpentry

Example

Kerry achieves all the competencies listed below during the ASbA and is awarded 4.1 E Units.

Kerry also provided the school verified evidence of workplace training (a signed logbook of their workplace training) that totals 250 hours and is awarded 5.0 W Units.

Kerry's ASbA may contribute 4.0 E and 4.0 W the minimum requirements of the ACT SSC.

Delivery: Australian School-based Apprentices are often only able to complete Block 1 and 2. Block 3 commences once a full time Australian Apprenticeship begins post-school.

| | | Unit of Competency | External VET |
|-------------------------------|---------------|---|--------------|
| | Unit Code | Unit Title | Credit for |
| | | | Achieved |
| | | | Competency |
| | CPCCCM2012 | Work safely at heights | 0.08 |
| | CPCCCM3001 | Operate elevated work platforms up to 11 | 0.32 |
| ⊣ | | metres | |
| 충 | CPCCWHS2001 | Apply WHS requirements, policies and | 0.20 |
| Block 1 | | procedures in the construction industry | |
| | CPCCOM1014 | Conduct workplace communication | 0.20 |
| | CPCCCA2011 | Handle carpentry materials | 0.16 |
| | CPCCCA2002 | Use carpentry tools and equipment | 0.96 |
| | CPCCOM1015 | Carry out measurements and calculations | 0.20 |
| | CPCCCM2006 | Apply basic levelling procedures | 0.08 |
| | CPCCCA3027 | Set up, operate and maintain indirect action | 0.20 |
| | CPCCOM1013 | Plan and organise work | 0.20 |
| | CPCCOM3006 | Carry out levelling operations | 0.24 |
| | CPCCCA3002 | Carry out setting out | 0.24 |
| 01 | CDCCO144043 | Work effectively and sustainably in the | 0.20 |
| × | CPCCOM1012 | construction industry | |
| Block 2 | CPCCCM2002 | Carry out hand excavation | 0.16 |
| Ш | CPCWHS3001 | Identify construction work hazards and select | 0.30 |
| | CPCWH33001 | risk control strategies | |
| | CPCCCM2008 | Erect and dismantle restricted height | 0.40 |
| | CF CCCIVIZUU0 | scaffolding | |
| Total E Unit Credit Available | | | 4.1 |

SIT30821 – Certificate III in Commercial Cookery

Example

Ray achieves all the competencies listed in Stage 1 below during the ASbA and is awarded 5.6 E Units.

Ray also provided the school verified evidence of workplace training (a signed logbook of their workplace training) that totals 330 hours and is awarded 6.0 W Units.

Ray may contribute 5.6 E and 2.0 W Units towards the minimum requirements of the ACT SSC

Delivery: Qualification is delivered by semesters face to face. Five (5) semesters in total. Units of Competency are broken down over these periods.

Semester 1 and 2 (Stage 1)

| Unit of Competency | | External VET Credit for |
|--------------------|--|----------------------------|
| Unit Code | Unit Title | Achieved Competency |
| SITXFSA005 | Use hygienic practices for food safety | 0.15 |
| SITXFSA006 | Participate in safe food handling practices | 0.4 |
| SITHCCC026 | Package prepared foodstuffs | 0.15 |
| SITXINV006 | Receive, store and maintain stock | 0.2 |
| SITXWHS005 | Participate in safe work practices | 0.12 |
| SITHCCC023 | Use food preparation equipment | 0.25 |
| SITHCCC027 | Prepare dishes using basic methods of cookery | 0.45 |
| SITHCCC029 | Prepare stocks, sauces and soups | 0.35 |
| SITHKOP009 | Clean kitchen premises and equipment | 0.13 |
| SITHASC020 | Prepare dishes using basic methods of Asian | 0.9 |
| | cookery | |
| SITHASC021 | Prepare Asian appetisers and snacks | 0.45 |
| SITHCCC028 | Prepare appetisers and salads | 0.25 |
| BSBSUS211 | Participate in sustainable work practices | 0.2 |
| SITHCCC030 | Prepare vegetable, fruit, eggs and farinaceous | 0.5 |
| | dishes | |
| SITHCCC031 | Prepare vegetarian and vegan dishes | 0.4 |
| SITHCCC042 | Prepare food to meet special dietary | 0.75 |
| | requirements | |
| | Total E Unit Credit Available | 5.6 |

Semester 1 and 2 (Stage 2)

| Unit of Competency | | External VET Credit for |
|--------------------|------------------------------------|-------------------------|
| Unit Code | Unit Title | Achieved Competency |
| SITHCCC035 | Prepare poultry dishes | 0.35 |
| SITHCCC037 | Prepare seafood dishes | 0.35 |
| SITHCCC036 | Prepare meat dishes | 0.55 |
| SITHCCC044 | Prepare specialised food items | 0.6 |
| SITHPAT016 | Produce desserts | 1 |
| SITHCCC041 | Produce cakes, pastries and breads | 0.55 |
| SITXHRM007 | Coach others in job skills | 0.2 |
| | Total E Unit Credit Available | 3.6 |

Semester 1 (Stage 3)

| Unit of Competency | | External VET Credit for |
|--------------------|-------------------------------|----------------------------|
| Unit Code | Unit Title | Achieved Competency |
| SItHKOP010 | Plan and cost recipes | 0.4 |
| SITHCCC043 | Work effectively as a cook | 1.0 |
| | Total E Unit Credit Available | 1.4 |