



# State High School Year 10 Elective Subject Selection Booklet



The information contained in this booklet is relevant to subjects offered at Dakabin SHS for 2017.

Pre-requisite information for all subjects is also included. Please be aware that the school reserves the right for subjects to not be offered due to staffing or timetable constraints. Revision V2 August 2016.

## Pre-Requisites


In year 10 English, Maths, Science, Health and Physical Education (SIS20313 Certificate II in Sport and Recreation) and History are compulsory subjects. This booklet contains information on the elective subjects that may be offered depending on the number of students who wish to enrol in a specific subject or teacher expertise.

Entry into Industrial Technology, Agriculture, Visual Art, Food Studies, Performing Arts and Health and Physical Education subjects have Academic pre-requisites as well as Effort and Behaviour pre-requisites. The inclusion of effort and behaviour pre-requisites is due to the practical nature of the work and the need to follow teacher instruction quickly and without argument. This also includes the wearing of appropriate footwear and clothing.

The pre-requisites for Year 10 subjects are as follows:


<b>Subject</b>	<b>Description</b>	<b>Standard</b>
<b>Extension English</b>	Critical for students interested in a University Pathways requiring a strong OP	No less than a B standard in Year 9 English
<b>Extension Maths</b>	Extension Maths is a pre-requisite for access to Maths B, Maths C, Chemistry and Physics in Year 11	No less than a B standard in Year 9 Maths
<b>Science Subject focus</b>	Subject Focused science classes are designed to provide skills required for Senior subjects (Physics/Chemistry, Biology/Earth Science)	No less than a B standard in Year 9 Science
<p><b><i>Extension classes in the above three subjects will be formed by Administration and Heads of Department and will be based on previous academic results.</i></b></p> <p><b><i>It must be noted by parents and students that access to OP subjects requires at least a 'C' standard in either English or English Extension.</i></b></p>		
<b>Industrial Technology</b> <b>Food Studies</b> <b>Certificate I in Hospitality</b> <b>Visual Arts</b> <b>Drama, Dance, Music, Film and Media</b>  <b><i>Consumable costs must be paid for the beginning of the school year before entry is permitted.</i></b>	Due to safety protocols involving machinery, tools and specialist equipment students must adhere to following teacher instructions immediately and the wearing of correct footwear as prescribed by the school.	Must not have a 'U' for behaviour or effort in Year 9 ITD, FDS, Visual Arts, Drama, Dance, Music, Film and Media classes. This can be due to inappropriate behaviours or the refusal to follow the specific dress code or school uniform policy. Must have at least a 'C' in Year 9 ITD, FDS, Art, Drama, Dance, Music, Film and Media
<b>Agriculture</b> <b>(Incorporates Agriculture Science, as a Science option; Animal Studies and Rural Operations)</b>	Due to safety protocols involving farm equipment, animals, tools and sun safety students must adhere to following teacher instructions immediately and the wearing of correct footwear as prescribed by the school.	Must not have a 'U' for behaviour or effort in Year 9 Agriculture classes. This can be due to inappropriate behaviours or the refusal to follow the specific dress code of Agriculture or school uniform policy. To select Agriculture Science Students must have at least a 'C' in Year 9 Agriculture.
<b>Interschool Sport</b>	Interschool Sport is an extra-curricular activity non-compulsory component of our school curriculum that costs the school to maintain due to transport, equipment, management and affiliation fees to participate in the competition.	No student will be permitted to play interschool sport or compete in any district or regional sport trials or competitions until all outstanding sports fees are honoured by the family. This includes outstanding fees from previous years.

Having pre-requisites standards ensures students can only access subjects that they have already demonstrated the required academic standard and/or consistently display the right attitude towards effort and behaviour. These also fit our 3 core values of Learning, Discipline and Community.

<b>Faculty:</b>	<b>Health and Wellbeing</b>
<b>Head of Department:</b>	<b>Amba Mellish</b>
<b>Subject:</b>	 <p style="text-align: right;"><i>VET qualification</i> <b>SIT10216 Certificate I in Hospitality</b> (RTO Code 30064)</p>
<b>Year Level</b>	<b>10</b>
<b>Description of Course:</b>	<p>This qualification reflects the role of individuals who participate in a range of routine and predictable hospitality work activities. They work under close supervision and are given clear directions to complete tasks.</p> <p>This preparatory qualification provides individuals with knowledge and skills for initial work, community involvement and further learning. This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafes and coffee shops.</p>
<b>Assessment:</b>	<ul style="list-style-type: none"> <li>• Practical tasks</li> <li>• Research Assignment</li> <li>• Supervised Written Exam</li> <li>• Observation</li> </ul>
<b>Pre-Requisites:</b>	<ul style="list-style-type: none"> <li>• Must not have a 'U' for behaviour or effort in Year 8/9 Food Studies classes. This can be due to inappropriate behaviours or the refusal to follow the specific dress code of Food Studies or school uniform policy. Must have at least a 'C' in Year 8/9 Food Studies.</li> </ul>
<b>Subjects for further Study:</b>	<ul style="list-style-type: none"> <li>• Hospitality</li> <li>• Hospitality Studies</li> <li>• Home Economics</li> </ul> <p><b><i>Subjects offered in year 11/12 will align with QCAA offerings</i></b></p>
<b>Stationery requirements:</b>	<ul style="list-style-type: none"> <li>• Notebook, black and red pens, pencils, eraser, highlighter, glue stick.</li> </ul>
<b>Costs:</b>	<ul style="list-style-type: none"> <li>• \$80 consumable fee if a financial member of the resource scheme</li> <li>• Resources for practical and written assessment tasks.</li> </ul>
<b>Other Information:</b>	<p><i>Disclaimer: The school must have specialist teachers and equipment to run these courses. If the school loses access to these resources, the school will attempt to provide students with alternative opportunities to complete the course and the related qualification. This may involve study off-campus or online, with any additional costs to be met solely by the student. The school retains the right to cancel a course if it is unable to meet legislated requirements. This course is competency based, and students will only gain the qualification on successful completion, recognition and competency in required units of training. Additional details regarding course guarantee, policies including RPL, appeal, costs, certificate issue and statement of attainments can be found on the school website in the Curriculum section, VET Handbook.</i></p>

<b>Faculty:</b>	<b>Health and Well Being</b>
<b>Head of Department:</b>	<b>Amba Mellish</b>
<b>Subject:</b>	<b>Food Studies</b>
<b>Year Level</b>	<b>10</b>
<b>Description of Course:</b>	Food studies focuses on the importance of a variety of foods, sound nutrition principles and food preparation skills when making food decisions to help better prepare them for their future lives. Students will progressively develop knowledge and understanding about the nature of food and how to make informed and appropriate food preparation choices when experimenting with and preparing food.
<b>Assessment:</b>	<ul style="list-style-type: none"> <li>• Practical tasks</li> <li>• Research Assignment</li> <li>• Supervised Written Exam</li> </ul>
<b>Pre-Requisites:</b>	<ul style="list-style-type: none"> <li>• Must not have a 'U' for behaviour or effort in Year 8/9 <b>Food Studies</b> classes. This can be due to inappropriate behaviours or the refusal to follow the specific dress code of <b>Food Studies</b> or school uniform policy. Must have at least a 'C' in Year 8/9 <b>Food Studies</b>.</li> </ul>
<b>Subjects for further Study:</b>	<ul style="list-style-type: none"> <li>• Hospitality</li> <li>• Hospitality Studies</li> <li>• Home Economics</li> </ul> <p><i>Subjects offered in year 11/12 will align with QCAA offerings</i></p>
<b>Stationery requirements:</b>	<ul style="list-style-type: none"> <li>• Notebook, black and red pens, pencils, eraser, highlighter, glue stick.</li> </ul>
<b>Costs:</b>	<ul style="list-style-type: none"> <li>• \$80 consumable fee if a financial member of the resource scheme</li> <li>• Resources for practical and written assessment tasks.</li> </ul>
<b>Other Information:</b>	

<b>Faculty:</b>	<b>Performing Arts</b>
<b>Head of Department:</b>	<b>Julie Byster</b>

<b>Subject:</b>	 <p style="text-align: right;"><i>VET qualification</i> <b>CUA10315 Certificate I in Visual Arts</b> (RTO Code 30064)</p>
<b>Year Level</b>	10
<b>Description of Course:</b>	<p>Year 10 Visual Art elective subject for 2017 is embedding the Certificate I Visual Art course. This will further allow students to refine their skills with detailed work such as tessellations, and higher order thinking tasks, such as combining an art movement with a car clay sculpture, as well as obtain QCE points at the completion of the Certificate course. The principles and elements continue to underpin the course of study.</p> <p>Furthermore, Yr10 Visual Art will allow students to prepare for senior Visual Art and/or Certificate II in Visual Art by experiencing independent learning opportunities, formulate ideas and produce work at a high standard for public display.</p>
<b>Assessment:</b>	<p>All units have an assessment item/s which include:</p> <ul style="list-style-type: none"> <li>• The visual diary</li> <li>• The Art work/ project</li> <li>• Research assignment or personal critique</li> <li>• Six modules in Certificate I Visual Art</li> </ul>
<b>Pre-Requisites:</b>	As per school policy. Individual circumstances will be considered.
<b>Subjects for further study:</b>	OP Art/ CUA20715 Certificate II in Visual Arts
<b>Stationary requirements:</b>	Visual Diary A3 Pens, pencils, eraser, coloured pencils or felts.
<b>Costs:</b>	\$65 consumable fee if a financial member of the resource scheme.
<b>Other Information:</b>	<p><i>Disclaimer: The school must have specialist teachers and equipment to run these courses. If the school loses access to these resources, the school will attempt to provide students with alternative opportunities to complete the course and the related qualification. This may involve study off-campus or online, with any additional costs to be met solely by the student. The school retains the right to cancel a course if it is unable to meet legislated requirements. This course is competency based, and students will only gain the qualification on successful completion, recognition and competency in required units of training. Additional details regarding course guarantee, policies including RPL, appeal, costs, certificate issue and statement of attainments can be found on the school website in the Curriculum section, VET Handbook.</i></p>

<b>Faculty:</b>	<b>Health &amp; Physical Education</b>
<b>Head of Department:</b>	<b>Amba Mellish</b>
<b>Subject:</b>	<b>Basketball Academy</b>
<b>Year Level</b>	<b>10</b>
<b>Description of Course:</b>	Students study elements of basketball both on and off the court. The Subject involves two on court training sessions per week and one theory lesson.
<b>Assessment:</b>	1 Practical assessment per term based around on court observations and skills testing throughout the term. 1 theoretical assessment per term.
<b>Pre-Requisites:</b>	Must have a C or higher in all subjects and no unsatisfactory recorded in behaviour or effort categories. Selection into the subject is through an application, trial and interview process. The subject incurs a levy of \$35 per year. This provides students with their own training singlet and water bottle. This levy is due up front in the application process and will be refunded to any students who are unsuccessful in their application.
<b>Subjects for further Study:</b>	Students may wish to continue into our Certificate 3 course in sport and recreational coaching in grade 11 and 12. This course once completed provides students with 8 Q.C.E points towards their senior certificate.
<b>Stationery requirements:</b>	1 A4 exercise book 64 pages. USB , red and black pen, glue stick Scissors
<b>Costs:</b>	\$35 a year which entitles students to their reversible training singlet and water bottle.
<b>Other Information:</b>	Students have access to external competitions and tournaments. These will incur extra cost. Individual training sessions are also available before and after school for academy students at no extra charge.

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<b>Faculty:</b>	<b>Performing Arts</b>
<b>Head of Department:</b>	<b>Julie Byster</b>
<b>Subject:</b>	<b>Music</b>
<b>Year Level</b>	<b>10</b>
<b>Description of Course:</b>	<p>Music as a subject encourages students to explore their creativity while also developing their ability to analyse and evaluate. The subject is delivered in a safe, well-resourced, specialised music area, where a collaborative environment is nurtured through the participation in activities. The full-year Music program is based around three dimensions: composition (creation of student works); musicology (studying music in social, historical and cultural contexts); and, performance (playing/singing/conducting).</p> <p>The Year 10 Music course covers a diverse range of styles, including pop/rock, art music, electronic and computer-generated music, music of the media and students' own choice. Throughout the year, students will learn/develop further skills on the keyboard, guitar and drum kit, voice and, of course, any other instrument which they already play. Being a practical subject, the focus is 'hands-on' experience while applying music rules and researching through musicology.</p>
<b>Assessment:</b>	<p>Assessment in Music includes-</p> <ul style="list-style-type: none"> <li>• Composition tasks</li> <li>• Written Exams</li> <li>• Performance</li> </ul>
<b>Pre-Requisites:</b>	<p>Must not have a 'U' for behaviour or effort in any Performing Arts classes. This can be due to inappropriate behaviours or the refusal to follow the specific dress code of Drama, Dance, Music, Film and Media or school uniform policy. Must have at least a 'C' in any Performing Arts classes. Different combinations are possible. Individual circumstances will be considered.</p>

<b>Subjects for further Study:</b>	Senior Music Further education and employment in performance, composition, music research, sound technology, pedagogy, music theatre, administration and other creative industries
<b>Stationery requirements:</b>	96 page Music exercise book 2 x HB pencils USB
<b>Costs:</b>	Nil
<b>Other Information:</b>	

<b>Faculty:</b>	<b>Performing Arts</b>
<b>Head of Department:</b>	<b>Julie Byster</b>
<b>Subject:</b>	<b>Drama</b>
<b>Year Level</b>	<b>10</b>
<b>Description of Course:</b>	In Drama students work in a safe, supportive, challenging environment in order to create and present drama, while responding in written format to a range of both live and recorded dramatic works. It is a very practical subject where students work collaboratively, often in groups, to devise drama through a range of activities. Students cover four different styles of drama and complete an array of assessment associated with these styles. A full year course, offering students the opportunity to explore all elements in Drama, whilst building their self-confidence, awareness and skills.
<b>Assessment:</b>	Assessment occurs under three dimensions – <ul style="list-style-type: none"> <li>• Forming – The ability to create dramatic works of art.</li> <li>• Presenting – Performing a range of dramatic works either scripted or student devised.</li> <li>• Responding – Responding in written format to either live or recorded performances.</li> </ul>
<b>Pre-Requisites:</b>	As per school policy. Individual circumstances will be considered.
<b>Subjects for further Study:</b>	Senior Drama (OP pathway)



<b>Stationery requirements:</b>	A4 exercise book Glue, highlighters, pencils, pens, ruler, scissors, eraser, sharpener. coloured pencils/pens are optional but are recommended.
<b>Costs:</b>	Nil
<b>Other Information:</b>	

<b>Faculty:</b>	<b>Performing Arts</b>
<b>Head of Department: Julie Byster</b>	<b>Julie Byster</b>
<b>Subject:</b>	 <p style="text-align: right;"><i>VET qualification</i> <b>CUA10113 Certificate I in Dance</b> (RTO Code 30064)</p>
<b>Year Level</b>	<b>10</b>
<b>Description of Course:</b>	<p>Year 10 Dance have the opportunity to obtain the Certificate I in Dance. This allows students to refine and hone their skills in dance, whilst accruing QCE points upon the completion of the certificate course.</p> <p>Students will experience independent learning opportunities and build self-confidence skills whilst studying Dance. All classes take place in a fully equipped dance studio.</p> <p>The Dance course covers a wide range of popular and artistic dance, as well as the history of dance and safe dance practises.</p>
<b>Assessment:</b>	<p>Students cover three assessable dimensions in the course of study:</p> <ul style="list-style-type: none"> <li>• Choreography,</li> <li>• Performance and</li> <li>• Written Appreciation.</li> <li>• Six modules in Certificate I Dance will be covered in the course.</li> </ul>
<b>Pre-Requisites:</b>	As per school policy. Individual circumstances will be considered.
<b>Subjects for further Study:</b>	Dance (OP Pathway)

<b>Stationery requirements:</b>	A4 exercise book USB, pens, pencils, glue, highlighters
<b>Costs:</b>	\$20
<b>Other Information:</b>	<p>Students need to be prepared with dance attire each practical lesson, especially on formal uniformed days.</p> <p><i>Disclaimer: The school must have specialist teachers and equipment to run these courses. If the school loses access to these resources, the school will attempt to provide students with alternative opportunities to complete the course and the related qualification. This may involve study off-campus or online, with any additional costs to be met solely by the student. The school retains the right to cancel a course if it is unable to meet legislated requirements. This course is competency based, and students will only gain the qualification on successful completion, recognition and competency in required units of training. Additional details regarding course guarantee, policies including RPL, appeal, costs, certificate issue and statement of attainments can be found on the school website in the Curriculum section, VET Handbook.</i></p>

<b>Faculty:</b>	<b>Performing Arts</b>
<b>Head of Department:</b>	<b>Julie Byster</b>
<b>Subject:</b>	<b>Film and Media</b>
<b>Year Level</b>	<b>10</b>
<b>Description of Course:</b>	<p>Student use technology in a safe and positive way, as a means to connect and learn about their own culture and other cultures and practices.</p> <p>The curriculum provides many experiences of Film and Television through design proposals, producing their own short films and critique by analysing and evaluating media.</p> <p>Students can:</p> <ul style="list-style-type: none"> <li>• Develop higher-order cognitive and critical literacy skills related to moving-image media production</li> <li>• Use own knowledge, skills and experiences to explore, create and express ideas</li> <li>• Respect diverse viewpoints and have a critical and sensitive awareness of expressive, functional and creative qualities of a range of moving images in different cultures and contexts.</li> </ul> <p>This course aims to provide students with the foundations of the Film, Television and New Media processes and practices.</p>
<b>Assessment:</b>	<p>Assessment occurs under three dimensions –</p> <p><b>Design</b> – The ability to design works of visual media.</p> <p><b>Production</b> – creation of own media</p> <p><b>Critique</b> – Analysis and evaluation of media</p>

<b>Pre-Requisites:</b>	As per school policy. Individual circumstances will be considered.
<b>Subjects for further Study:</b>	Film, Media and New Technology(OP Pathway)
<b>Stationery requirements:</b>	A4 exercise book. USB stick. Glue, highlighters, pencils, pens, ruler, scissors, eraser, sharpener. coloured pencils/pens are optional but are recommended.
<b>Costs:</b>	\$45 consumable fee
<b>Other Information:</b>	


<b>Faculty:</b>	<b>Industrial Technology and Design</b>
<b>Head of Department:</b>	<b>John Skerman</b>
<b>Subject:</b>	<b>ITD</b>
<b>Year Level</b>	<b>Year 10</b>
<b>Description of Course:</b>	This subject is primarily a practical subject that focuses on the development of practical skills and the development of the design process. Students will gain an understanding of materials, processes and are required to follow safe practice during the construction and design of practical solutions. During this course the focus is altered to also reflect the type of assessment and tasks required in year11 and 12 subjects.
<b>Assessment:</b>	Each project has a booklet to be completed by the student with a written test.

<b>Faculty:</b>	<b>Graphical Technology and Design</b>
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<b>Pre-Requisites:</b>	Must not have a 'U' for behaviour or effort in Year 8/9 ITD classes. This can be due to inappropriate behaviours or the refusal to follow the specific dress code of ITD or school uniform policy. Must have at least a 'C' in Year 8/9 ITD.
<b>Subjects for further Study:</b>	Specialised studies in Engineering, Furniture and Technology are offered in the senior school.
<b>Stationery requirements:</b>	Pen, pencil, eraser, exercise book, ruler.
<b>Costs:</b>	\$100 consumable fee
<b>Other Information:</b>	Safety glasses must be worn at all times during workshop classes and compliance with safe work practices are a must.

<b>Head of Department:</b>	<b>John Skerman</b>
<b>Subject:</b>	<b>Graphics</b>
<b>Year Level</b>	<b>Year 10</b>
<b>Description of Course:</b>	<p>Students will be provided with the opportunity to develop skills in the use of a range of Computer Aided Drawing programs and solve design problems graphically.</p> <p>The design process is an integral part of the course and provides students with the opportunity to develop both knowledge and understanding of the skills required for graphic design, industrial design, built environment design (architecture, landscape architecture and interior design), engineering, urban and regional planning, surveying and spatial sciences, and building paraprofessionals.</p> <p>Year 9 Graphics classes will concentrate on acquiring skills using CAD programs and year 10 Graphics classes will be developing design skills to align with the Senior Syllabus.</p>
<b>Assessment:</b>	Students present three folios of work at intervals throughout the course and are given assessments tasks that require both written and non-written responses. Some of these tasks will require detailed freehand sketches, written explanations, justification of design solutions and evidence of research.
<b>Pre-Requisites:</b>	Students who achieve above sound results in English, Maths and Art are most likely to achieve success in this subject.
<b>Subjects for further Study:</b>	Our school offers Senior Graphics as further study in this area and will focus on Graphic design, Industrial design and Built Environment design
<b>Stationery requirements:</b>	Pen, pencil, eraser, ruler and exercise book.
<b>Costs:</b>	
<b>Other Information:</b>	In senior this is an authority subject.

<b>Faculty:</b>	<b>Industry / Agricultural Science</b>
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<b>Head of Department:</b>	<b>Mrs Fiona Lester</b>
<b>Subject:</b>	 <p style="text-align: right;"><i>VET qualification</i> <b>ACM10110 Certificate I in Animal Studies</b> (RTO Code 30064)</p>
<b>Year Level</b>	<b>10</b>
<b>Description of Course:</b>	<p>This subject is practically based so students spend most of their time involved in the running of the school's farm. Students who obtain their Certificate I in Animal Studies at the end of Year 10 are able to bank 2 credits towards the 20 required to graduate Year 12 with a QCE</p> <p><u>Semester 1</u> ACMGAS101A Investigate job opportunities in animal care and related industries ACMGAS202A Participate in workplace communications ACMOHS201A Participate in occupational health and safety processes</p> <p><u>Semester 2</u> ACMGAS102A Catch and handle a range of quiet animals ACMGAS103A Assist in the care of animals ACMGAS203A Complete Animal Care Hygiene Routines ACMGAS209A Provide Information on Companion Animals, Products and Services</p>
<b>Assessment:</b>	This is a competency based subject with some theory, assignment work and testing. The majority of work is based on the school farm and is practical based.
<b>Pre-Requisites:</b>	Must not have a 'U' for behaviour or effort in Year 9 Agriculture classes. This can be due to inappropriate behaviours or the refusal to follow the specific dress code of Agriculture or school uniform policy. To select Agriculture Science Students must have at least a 'C' in Year 8/9 Agriculture or a 'C' in Science.
<b>Subjects for further Study:</b>	Certificate II Animal Studies Senior Agriculture, Senior Biology, Senior Chemistry, Senior Physics, Senior Geography and Senior Earth Science
<b>Stationary requirements:</b>	USB, Pencil Case (including: coloured pencils, scissor, ruler, glue, correction tape, highlighter, pens and pencils, sharpener and eraser) A4 Exercise book (minimum 160 page), Display folders for assessment items.
<b>Costs:</b>	Cost involved with work experience.
<b>Other Information:</b>	<ul style="list-style-type: none"> <li>• Students are required to wear their own hat when working on the school farm.</li> <li>• They must follow instructions and work safely as directed.</li> <li>• Must be willing to get their hands dirty and work with animals.</li> </ul> <p><i>Disclaimer: The school must have specialist teachers and equipment to run these courses. If the school loses access to these resources, the school will attempt to provide students with alternative opportunities to complete the course and the</i></p>

	<p>related qualification. This may involve study off-campus or online, with any additional costs to be met solely by the student. The school retains the right to cancel a course if it is unable to meet legislated requirements. This course is competency based, and students will only gain the qualification on successful completion, recognition and competency in required units of training. Additional details regarding course guarantee, policies including RPL, appeal, costs, certificate issue and statement of attainments can be found on the school website in the Curriculum section, VET Handbook.</p>
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<b>Faculty:</b>	<b>Industry / Agricultural Science</b>
<b>Head of Department:</b>	<b>Mrs Fiona Lester</b>
<b>Subject:</b>	 <p style="text-align: right;"><i>VET qualification</i> <b>ACM10210 Certificate I in Agrifood Studies</b> (RTO Code 30064)</p>
<b>Year Level</b>	<b>10</b>
<b>Description of Course:</b>	<p>This subject is practically based so students spend most of their time involved in the running of the school's farm. Students who obtain their Certificate I in Agrifood Studies at the end of Year 10 are able to bank 2 credits towards the 20 required to graduate Year 12 with a QCE</p> <p><b>Semester 1</b>          AHCOHS101A Work safely          AHCWRK101A Maintain the workplace          AHCLSC101A Support landscape work          AHCMOM101A Assist with routine maintenance of machinery and equipment</p> <p><b>Semester 2</b>          AHCLSK101A Support extensive livestock work          AHCLSK202A Care for health and welfare of livestock          AHCLSK205A Handle livestock using basic techniques          AHCMOM203A Operate basic machinery and equipment</p>
<b>Assessment:</b>	Assessment for this subject involves some written / research tasks. Most assessment involves the students' participation in practical activities.
<b>Pre-Requisites:</b>	Must not have a 'U' for behaviour or effort in Year 8/9 Agriculture classes. This can be due to inappropriate behaviours or the refusal to follow the specific dress code of Agriculture or school uniform policy. To select Agriculture Science Students must have at least a 'C' in Year 8/9 Agriculture or a 'C' in Science.
<b>Subjects for further Study:</b>	Certificate II Rural Operations Certificate II Animal Studies Senior Agricultural Science

<b>Stationary requirements:</b>	USB, Pencil Case (including: coloured pencils, scissor, ruler, glue, correction tape, highlighter, pens and pencils, sharpener and eraser) A4 Exercise book (minimum 160 page), Display folders for assessment items.
<b>Costs:</b>	Nil
<b>Other Information:</b>	<ul style="list-style-type: none"> <li>• Students are required to wear their own hat when working on the school farm.</li> <li>• They must follow instructions and work safely as directed.</li> <li>• Must be willing to get their hands dirty and work with animals.</li> </ul> <p><i>Disclaimer: The school must have specialist teachers and equipment to run these courses. If the school loses access to these resources, the school will attempt to provide students with alternative opportunities to complete the course and the related qualification. This may involve study off-campus or online, with any additional costs to be met solely by the student. The school retains the right to cancel a course if it is unable to meet legislated requirements. This course is competency based, and students will only gain the qualification on successful completion, recognition and competency in required units of training. Additional details regarding course guarantee, policies including RPL, appeal, costs, certificate issue and statement of attainments can be found on the school website in the Curriculum section, VET Handbook.</i></p>


<b>Faculty:</b>	<b>Information Technology</b>
<b>Head of Department:</b>	<b>Stephen Eldridge</b>
<b>Subject:</b>	<b>Information and Communication Technology</b>
<b>Year Level</b>	<b>10</b>
<b>Description of Course:</b>	Unit 1: Animation Unit 2: Web Authoring Unit 3: Robotics Unit 4: Databases Unit 5: Game Development
<b>Assessment:</b>	All assessment in ICT is done by assignments. All assignments involve using the Design, Develop and Evaluate process.
<b>Pre-Requisites:</b>	None
<b>Subjects for further Study:</b>	<p><b>Subjects offered for year 11 and 12:</b></p> <p><b>Information Processing and Technology (IPT) – Authority subject.</b> Information Processing &amp; Technology is a course of study that provides students with knowledge, skills, processes and understanding of information technology. It emphasises problem identification and solution rather than the use of specific applications, and is an intellectual discipline that involves a study of information and intelligent systems, software and system engineering, human-computer interaction and the social and ethical issues associated with the use of information technology.</p> <p><b>Information and Communication Technology Studies (ICT) –</b></p>



	<b>Authority Registered subject.</b> ICT Studies provides practical solutions to real life or simulated real life problems. Student-centred approach promotes confident, competent and self-motivated users and consumers of ICTs. The subject provides the flexibility needed to accommodate new and emerging technologies and the wide range of interests and abilities for the students who study it.
<b>Stationery requirements:</b>	<b>None</b>
<b>Costs:</b>	<b>None</b>
<b>Other Information:</b>	

<b>Faculty:</b>	<b>Languages Other Than English</b>
<b>Head of Department:</b>	<b>Tracey AhBoo</b>
<b>Subject:</b>	<b>Japanese</b>
<b>Year Level</b>	<b>10</b>
<b>Description of Course:</b>	Term 1- Anime Families Term 2- A Trip to the Zoo Term 3- Cooking Term 4- Fashion
<b>Assessment:</b>	Two (2) tasks per skill per year Listening; Speaking; Reading; Writing
<b>Pre-Requisites:</b>	
<b>Subjects for further Study:</b>	Senior Japanese (Years 11 & 12)
<b>Stationery requirements:</b>	A4 note-book; blue, red and black pen; HB pencils; scissors; glue stick; USB

<b>Costs:</b>	Additional costs might include tickets to a performance or the purchase of a Japanese lunch
<b>Other Information:</b>	Each year Dakabin State High School hosts visiting students from Japan. Every 2-3 years Dakabin State High School organises a Study Tour to Japan for students studying the language.

<b>Faculty:</b>	<b>Business</b>
<b>Head of Department:</b>	<b>John Skerman</b>
<b>Subject:</b>	 <p style="text-align: right;"><i>VET qualification</i> <b>BSB10115 Certificate I in Business</b> (RTO Code 30064)</p>
<b>Year Level</b>	<b>10</b>
<b>Description of Course:</b>	The Certificate I in Business qualification offers students introductory skills relevant to administration and clerical roles in a variety of industry settings. This is an entry level qualification which allows students to develop basic skills and knowledge in core competencies such as computer operations and keyboard skills, using business equipment, applying basic planning and sustainability processes and OHS procedures. Students will be able to undertake a range of simple business and office based tasks under close supervision.
<b>Assessment:</b>	Assessment in the Certificate I in Business is competency-based. This involves project work, checklists, observations, practical tasks and some written tasks graded as competent or not yet competent.
<b>Pre-Requisites:</b>	Nil

<b>Subjects for further Study:</b>	This course provides students with insight into some of the attitudes, skills and knowledge necessary to successfully complete Accounting, Certificate III in Business and Business Studies at the senior level and further vocational studies in Business, at TAFE or at a private business college.
<b>Stationery requirements:</b>	Display folder
<b>Costs:</b>	Nil
<b>Other Information:</b>	<p>Dakabin State High School is the Registered Training Organisation for this course. Students are required to demonstrate competence in all set tasks to enable them to receive certification.</p> <p>Students who do not successfully complete all competencies will receive a statement of attainment stating competencies achieved.</p> <p>The school must have certain teachers, equipment and assessment environments to run this course. If the school loses access to these resources, the school will provide students with alternative opportunities to complete the course and the related qualification. The school retains the right to cancel the course if it is unable to meet requirements.</p> <p><i>Disclaimer: The school must have specialist teachers and equipment to run these courses. If the school loses access to these resources, the school will attempt to provide students with alternative opportunities to complete the course and the related qualification. This may involve study off-campus or online, with any additional costs to be met solely by the student. The school retains the right to cancel a course if it is unable to meet legislated requirements. This course is competency based, and students will only gain the qualification on successful completion, recognition and competency in required units of training. Additional details regarding course guarantee, policies including RPL, appeal, costs, certificate issue and statement of attainments can be found on the school website in the Curriculum section, VET Handbook.</i></p>

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