



**EATON**  
Community College

**2022**



**YEAR 9 ELECTIVES  
COURSE INFORMATION FOR  
STUDENTS**

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### SEMESTER 1: PAINTING AND POTTERY



#### DESCRIPTION

Students will learn art techniques that they can apply to their own artworks to gain greater sophistication. This will be done through the medium of acrylic, the creation of perfectly shaped slip-mould pots that they can decorate with an airbrush. Students will also complete a stylised portrait and an extend their watercolour painting skills.

#### What knowledge and skills will be taught?

Students will learn:

- Hand-eye coordination
- Use of a variety of equipment
- A variety of styles
- To be experimental
- Problem solving
- How to develop ideas
- Time management
- Analysing of artworks using correct terminology
- Self- reflection
- Presentation skills

#### What else do I need to know?

Being creative produces positive brain chemistry by releasing endorphins. It should be considered as a component of our good health and well-being. Career-wise you could become a:

- Graphic or web designer
- Illustrator
- Art teacher
- Art therapist
- Game developer
- Gallery director
- Fashion, Industrial or Jewellery Designer
- Art writer
- Architect or Interior architect
- Public works architect
- Landscape designer
- Hair stylist

#### Senior school pathways

Students choosing this course will be gaining an introduction to the Senior School General and ATAR Visual Arts courses.

**Cost: \$45.50**

## SEMESTER 2: PEOPLE AND POP ART



### DESCRIPTION

Students will hone their drawing skills by learning figure drawing technique and studying drawing using different perspectives. Artists will also study the Pop Art movement and create their own piece of Pop Art of a celebrity or social icon of their choice.

#### What knowledge and skills will be taught?

Students will learn:

- Hand-eye coordination
- Use of a variety of equipment
- A variety of styles
- To be experimental
- Problem solving
- How to develop ideas
- Time management
- Analysing of artworks using correct terminology
- Self- reflection
- Presentation skills

#### What else do I need to know?

Being creative produces positive brain chemistry by releasing endorphins. It should be considered as a component of our good health and well-being. Career-wise you could become a:

- Graphic or web designer
- Illustrator
- Art teacher
- Art therapist
- Game developer
- Gallery director
- Fashion, Industrial or Jewellery Designer
- Art writer
- Architect or Interior architect
- Public works architect
- Landscape designer
- Hair stylist

#### Senior school pathways

Students choosing this course will be gaining an introduction to the Senior School General and ATAR Visual Arts courses.

**Cost: \$43.50**

# DRAMA

## SEMESTER 1: ACTING FOR STAGE AND SCREEN



### DESCRIPTION

Offering an understanding of the world of performance technique.

Actors will work in groups of their choosing to perform a scripted play and two self-devised performances. Students will also study a film version of a famous play.

This course will not only assist students with further Drama studies, but will help them gain confidence and communication skills that are essential in everyday life.

#### What knowledge and skills will be taught?

Students will learn:

- Acting skills
- Elements of Drama
- Creative design skills
- Voice and movement skills
- Reflective practices
- Time management
- Group work skills
- Independent work skills
- Drama terminology
- Problem solving skills
- Analytical skills

#### What else do I need to know?

Students are expected to act/perform in front of other students and teachers.

The skills and knowledge learnt in this course could help you become a:

- Theatre or Screen Actor
- Director
- Playwright
- Designer
- Technician
- Back stage crew
- Producer
- Theatre critic

#### Senior school pathways

The skills that students learn in Drama not only assist them with their future Drama studies in both General and ATAR Drama in Years 11s and 12, but will also help them gain confidence and communication skills that are essential in many aspects of everyday life.

**Cost: \$34**

## SEMESTER 2: PERFORMANCE AND DESIGN



### DESCRIPTION

Students will gain insight into the different backstage and design roles in a working theatre.

Students create, produce and perform their own drama productions choosing from some of the following roles:

- Actor
- Playwright
- Costume designer
- Lighting designer
- Make up designer
- Director
- Production Assistant
- Stage manager
- Front of house

#### What knowledge and skills will be taught?

Students will learn:

- Acting skills
- Elements of Drama
- Creative design skills
- Voice and movement skills
- Reflective practices
- Time management
- Group work skills
- Independent work skills
- Drama terminology
- Problem solving skills
- Analytical skills

#### What else do I need to know?

Students are expected to act/perform in front of other students and teachers.


The skills and knowledge learnt in this course could help you become a:

- Theatre or Screen Actor
- Director
- Playwright
- Designer
- Technician
- Back stage crew
- Producer
- Theatre critic

#### Senior school pathways

The skills that students learn in Drama not only assist them with their future Drama studies in both General and ATAR Drama in Years 11s and 12, but will also help them gain confidence and communication skills that are essential in many aspects of everyday life.

**Cost: \$34**

<b>DESCRIPTION</b>	
<p>Students will be given a 'behind the scenes' glimpse at the world of Hollywood film making and will gain insight into how the media and design industries operate to market their productions.</p> <p>Students are given the opportunity to use a variety of cameras and video editing software to film and edit their own movie trailer.</p>	
<b>What knowledge and skills will be taught?</b>	<b>What else do I need to know?</b>
<p>Students will learn:</p> <ul style="list-style-type: none"> <li>• Camera skills</li> <li>• Film recording techniques</li> <li>• Film editing skills</li> <li>• Photoshop skills</li> <li>• Graphic design</li> <li>• Media terminology</li> <li>• Analytical writing skills</li> <li>• Production Roles</li> <li>• Reflective practices</li> <li>• Time management</li> <li>• Group work skills</li> <li>• Independent work skills</li> <li>• Problem solving skills</li> </ul>	<p>The course involves both theory and practical components. As well as making media products, students are expected to analyse and respond to texts through written work.</p> <p>The knowledge and skills learnt in this elective could help you become:</p> <ul style="list-style-type: none"> <li>• Graphic designer</li> <li>• Film director</li> <li>• Screenwriter</li> <li>• Game developer</li> <li>• Web design</li> <li>• Sound technician</li> <li>• Journalist and Media Presenter</li> <li>• Digital marketing</li> <li>• Photographer</li> <li>• TV or film camera operator</li> <li>• Production crew member</li> </ul> <p><b>Senior school pathways</b></p> <p>The skills that students learn in Media will prepare them for both General and ATAR Media and General Design Photography in Years 11 and 12.</p> <p>Through investigating issues involving the media and their effect on society, and exploring aspects of the media industry, students will be better equipped to cope with future social and technological changes.</p> <p><b>Cost: \$26</b></p>
	



## SEMESTER 2: THE MOVIE MAKERS



### DESCRIPTION

Students will have the opportunity to use a variety of photo/video editing software, cameras and tripods to film and edit up to three original films. These will include a Claymation/stop motion production, a short narrative film and a negotiated task to create and edit a media text of their own choosing.

#### What knowledge and skills will be taught?

Students will learn:

- Camera skills
- Film recording techniques
- Film editing skills
- Photoshop skills
- Graphic design
- Media terminology
- Analytical writing skills
- Production Roles
- Reflective practices
- Time management
- Group work skills
- Independent work skills
- Problem solving skills

#### What else do I need to know?

The course involves both theory and practical components. As well as making media products, students are expected to analyse and respond to texts through written work.

The knowledge and skills learnt in this elective could help you become:

- Graphic designer
- Film director
- Screenwriter
- Game developer
- Web design
- Sound technician
- Journalist and Media Presenter
- Digital marketing
- Photographer
- TV or film camera operator
- Production crew member

#### Senior school pathways

These units are an excellent lead in to studying Media Production and Analysis (General or ATAR) or Photography and Design (General or ATAR) in Year 11

Through investigating issues involving the media and their effect on society, and exploring aspects of the media industry, students will be better equipped to cope with future social and technological changes.

**Cost: \$26**

YEAR LONG COURSE: JAPANESE



<b>DESCRIPTION</b>		
<p>Students will build upon the Japanese language content learnt in Years 7 and 8 and develop their proficiency and understanding of Japanese culture. Students will use written and spoken Japanese to interact with peers, the teacher and other Japanese speakers to exchange information and opinions about personal interests and experiences. With support, they will share information about broader topics of interest such as education, travel, sport, teenage life and popular culture.</p>		
<b>What knowledge and skills will be taught?</b>	<b>Senior school pathways</b>	
<p>Students focus on the skills of Viewing, Reading and Responding, Listening, Speaking and Responding, and Writing.</p> <p>Students cover a range of topics including:</p> <ul style="list-style-type: none"> <li>• Shopping</li> <li>• Weather and seasons</li> <li>• Hobbies</li> <li>• People around us</li> <li>• Places around town</li> <li>• School Life</li> <li>• Daily Life</li> <li>• Dates</li> </ul>	<p>Students choosing this course will be gaining an introduction to the Senior School Japanese Courses including:</p> <ul style="list-style-type: none"> <li>• ATAR Japanese</li> <li>• General Japanese</li> </ul>	
	<b>What else do I need to know?</b>	<p>Students will be able to participate in a variety of optional excursions throughout the year. The cost of these are not included in the compulsory charge for this course. If students choose to participate, they will need to pay at the time of the excursion.</p> <p>The Japan Tour runs every second year. If students choose to participate in this optional trip, there are extra fees involved.</p> <p><b>Cost: \$25</b></p>

## SEMESTER 1: ELECTRONICS AND REMOTE CONTROL VEHICLES



### DESCRIPTION

In this course students will design, construct and test electric circuits. They will then use this knowledge to design and build a hovercraft that can be controlled using a handheld control box.

#### What knowledge and skills will be taught?

- Electric circuits
- Model Making
- Building and controlling vehicles by remote control.

#### What else do I need to know?

This course is a highly practical course that will develop your problem solving and communication skills

#### Senior school pathways

This course will support students who wish to study courses in Science and Technology, particularly Physics and Engineering.

**Cost: \$50**

## SEMESTER 2: FOOD PRODUCTION AND SUSTAINABILITY



### DESCRIPTION

Reliable food sources are vital.

In this course students will study methods to grow their own vegetables effectively whilst minimizing their carbon footprint. Students will also study sustainable farming practices that can be utilized all over the world.

Students will be allocated a vegetable plot within the school's vegetable garden in which they will plant and care for their vegetables.

#### What knowledge and skills will be taught?

- Growing vegetables from seed
- Monitoring soil conditions for maximum yield
- Studying practices that are effective in a wide variety of climatic conditions.
- Minimising their carbon footprint

#### What else do I need to know?

This course is a highly practical course that will develop your ability to grow vegetables from seeds effectively and sustainably.

#### Senior school pathways

This course will support students who wish to study courses in Science, particularly Environmental Science and Biology.

**Cost: \$50**

## SEMESTER COURSE: ADVANCED SPECIALISED HPE AFL



### DESCRIPTION

This course is designed to provide students with opportunities to extend their skills and knowledge as an elite performer in the sport of AFL. Students will have various opportunities in a mostly practical setting to develop an in-depth understanding of some of the requirements of an elite performer in terms of fitness training, AFL draft testing, sports nutrition, skill and tactical knowledge and skill development and advancement.

To gain entry to this subject, students must:

- Have achieved a minimum of a C Grade in Health and Physical Education
- Complete the application form that outlines why you want to join the class and include a reference from a teacher or Coach
- Have a high standard of behaviour, be responsible and be willing to participate fully in all activities

#### What knowledge and skills will be taught?

- AFL draft testing
- Fitness and nutrition for an elite athlete
- Strategies and tactics
- Improvement and development of sport specific skills and tactics
- Improvement and development of rules and game knowledge
- Teamwork
- Components of health and fitness
- Goal Setting
- Functional Anatomy and Exercise Physiology concepts
- Training programs

#### Senior school pathways

- This subject leads into ATAR and General PE Studies pathways for Year 11 and 12.
- This subject leads into the Certificate II Sport Coaching course (VET) in Year 11 and 12.

#### What else do I need to know?

This subject may include affiliations with local clubs. Students will be assessed through the outcomes of:

- Physical Activity
- Learning through movement
- Understanding movement

Students will have the opportunity to experience other complimentary activities, including:

- Fitness testing
- Fitness training (circuit, weight training, HIIT, strength and conditioning, continuous training)
- The opportunity to be selected to compete in the Interschool Winter Carnival
- Eligibility to try-out for Country Week

**Cost: \$60**

# SEMESTER COURSE: ADVANCED SPECIALISED HPE: BASKETBALL

<b>DESCRIPTION</b>	
<p>This course is designed to provide students with opportunities to extend their skills and knowledge as an elite performer in basketball. Students will have various opportunities in both a practical and theory-based setting to develop an in-depth understanding of tactical game play, technical skills required for basketball, fitness programming, sports nutrition, umpiring and coaching.</p> <p>To gain entry to this subject, students must:</p> <ul style="list-style-type: none"> <li>• Have achieved a minimum of a C Grade in Health and Physical Education</li> <li>• Complete the application form that outlines why you want to join the class and include a reference from a teacher or Coach</li> <li>• Have a high standard of behaviour, be responsible and be willing to participate fully in all activities</li> </ul>	
<b>What knowledge and skills will be taught?</b>	<b>Senior school pathways</b>
<ul style="list-style-type: none"> <li>• Umpiring - General Certificate course</li> <li>• Fitness and nutrition for an elite athlete</li> <li>• Strategies and tactics</li> <li>• Improvement and development of sport specific skills</li> <li>• Improvement and development of umpiring skills</li> <li>• Teamwork</li> <li>• Components of health and fitness</li> <li>• Goal Setting</li> <li>• Functional Anatomy and Exercise Physiology concepts</li> </ul>	<ul style="list-style-type: none"> <li>• This subject leads into ATAR and General PE Studies pathways for Year 11 and 12.</li> <li>• This subject leads into the Certificate II Sport Coaching course (VET) in Year 11 and 12.</li> </ul>
	<b>What else do I need to know?</b>
	<p>This subject may include affiliations with local clubs. Students will be assessed through the outcomes of:</p> <ul style="list-style-type: none"> <li>• Physical Activity</li> <li>• Learning through movement</li> <li>• Understanding movement</li> </ul> <p>Students will have the opportunity to experience other complimentary activities, including:</p> <ul style="list-style-type: none"> <li>• Fitness testing</li> <li>• Fitness training (circuit, weight training, HIIT, strength and conditioning, continuous training)</li> <li>• The opportunity to be selected to compete in the Interschool Winter Carnival</li> <li>• Eligibility to try-out for Country Week</li> <li>• Providing basketball skill workshops at local primary schools</li> <li>• Assisting in umpiring junior carnivals</li> </ul> <p><b>Cost: \$60</b></p>



# SEMESTER COURSE: ADVANCED SPECIALISED HPE: NETBALL



## DESCRIPTION

This course is designed to provide students with opportunities to extend their skills, knowledge, and fitness in the widely popular sport of netball. Students will have various opportunities in both a practical and theory-based setting to develop an in-depth understanding of the game of netball.

Students will have the opportunity to compete both at school and off site against partner schools throughout the year.

Fitness is a major aspect of this course; students will participate in one fitness lesson per week. The fitness program will include circuit training, Tabata, strength and conditioning, yoga, boxing, and F45.

To gain entry to this elective, students must:

- Have achieved a minimum of a C Grade in Physical Education
- Complete the application form that outlines why you want to join the class and include a reference from a teacher or Coach
- Have a high standard of behaviour, be responsible and be willing to participate fully in all activities

### What knowledge and skills will be taught?

- Umpiring and coaching - General Certificate course
- Fitness and nutrition for a netball player
- Strategies and tactics for the game of netball
- Improvement and development of netball specific skills
- Improvement and development of coaching and umpiring skills
- Teamwork
- Components of health and fitness
- Goal Setting

### What else do I need to know?

Students will have the opportunity to experience other complimentary activities, including:

- Fitness testing
- Fitness training both at school and off site
- The opportunity to be selected to compete in the Interschool Winter Carnival
- Eligibility to try-out for Netball to attend Country Week
- Playing round robin games as a part of the curriculum against schools in the area that also have a netball program
- Umpiring opportunities at the Glen Huon Primary School Winter Carnival
- Umpiring at the Year 7/8 Lightning Carnival
- Participation in the Southwest Netball Cup (extra cost)
- Possible excursion to see a West Coast Fever game (extra cost)
- Fitness and Recovery sessions off school site

Students will be assessed through the outcomes of:

- Physical Activity
- Learning through movement
- Understanding of movement

**Cost: \$60**

# YEAR LONG COURSE: ADVANCED SPECIALISED HPE: SOCCER



## DESCRIPTION

This course is designed to provide students with opportunities to extend their skills and knowledge in the widely popular sport of Soccer. Soccer is the most global sport in the world and not only offers fun and excitement, but it also offers job and travel opportunities in the future. Students will have various opportunities in both a practical and theory-based setting to develop an in-depth understanding of the game of Soccer, as well as learning coaching and referee qualifications that will enable them to do paid work in the future.

Partnerships with local clubs may see students eligible for a free season ticket to some home games in 2022.

To gain entry to this subject, students must:

- Have achieved a minimum of a C Grade in Health and Physical Education
- Complete the application form that outlines why you want to join the class and include a reference from a teacher or Coach
- Have a high standard of behaviour, be responsible and be willing to participate fully in all activities

### What knowledge and skills will be taught?

- Grassroots Soccer Coaching Certificate
- Level 4 Referee Certificate – Online
- Fitness and nutrition for soccer players
- Strategies and tactics for the game of soccer
- Improvement and development of soccer specific skills
- Improvement and development of coaching and referee skills
- Teamwork
- Components of health and fitness
- Goal Setting
- Possible opportunity to shadow a 'professional' soccer coach within the area.

### Senior school pathways

- This subject leads into ATAR and General PE Studies pathways for Year 11 and 12.
- This subject leads into the Certificate II Sport Coaching course (VET) in Year 11 and 12.

### What else do I need to know?

Students will have the opportunity to experience other complimentary activities, including:

- Fitness testing
- Fitness training (circuit, Tabata, HIIT, strength and conditioning, continuous training)
- The opportunity to be selected to compete in the Interschool Winter Carnival
- Eligibility to try-out for Soccer and to attend Country Week
- Playing games against other schools within the area.
- Referee at the Year 7/8 Lightning Carnival
- Possible excursion to a soccer game

Students will be assessed through the outcomes of:

- Physical Activity
- Learning through movement
- Understanding movement

**Cost: \$60**



# YEAR LONG COURSE: CROSSFIT ADVANCED

## DESCRIPTION

Do you want to be a part of the world's leading health and fitness platform and engage in a proven way to improve your fitness, increase your confidence, and reduce depression and anxiety?

Do you want to join a community of like-minded individuals who value their health and well-being and who acknowledge, support, and cheer each other on during workouts?

Then join the first and only official CrossFit affiliate gym in a WA Public School and get full access to:


- State of art 200m2 \$70 000 gym
- Expert coaches
- Industry partners such as:
  - Leschenault Medical Centre
  - Enhance Health
  - Supplement Mart
  - CFSW



CrossFit is a lifestyle characterized by safe, effective exercise and sound nutrition. It is used to maximize the potential of students and help them accomplish any goal, from improved health to weight loss to better performance.

To gain entry to this elective, students must:

- Have achieved a minimum of a C Grade in Physical Education
- Complete the application form that outlines why you want to join the class and include a reference from a teacher or Coach
- Have a high standard of behaviour, be responsible and be willing to participate fully in all activities

<p><b>What knowledge and skills will be taught?</b></p> <p><b>The CrossFit Advanced year long program will allow students to:</b></p> <ul style="list-style-type: none"> <li>• Develop their foundational CrossFit movements</li> <li>• Learn and refine Olympic lifting</li> <li>• Enhance their cardiovascular and muscular endurance</li> <li>• Learn about nutrition, recovery strategies and injury prevention</li> <li>• Attend CrossFit sessions at CrossFit SouthWest</li> <li>• Experience other functional fitness methodologies (F45, Base MMA, X5 Free Run etc.)</li> <li>• Participate in the ECC CrossFit Games</li> </ul> 	<p><b>Senior school pathways</b></p> <ul style="list-style-type: none"> <li>• This subject leads into the Certificate II in Sport Coaching (CrossFit).</li> </ul> <p><b>What else do I need to know?</b></p> <p>Students will have the opportunity to experience other complimentary fitness activities, including:</p> <ul style="list-style-type: none"> <li>• Yoga and Pilates</li> <li>• Meditation</li> <li>• F45</li> <li>• X5 Free Running</li> <li>• Denning Boxing Gym Fitness</li> <li>• Circuit training</li> <li>• Beach Fitness</li> </ul> <p>Students will be assessed through the outcomes of:</p> <ul style="list-style-type: none"> <li>• Physical Activity</li> <li>• Learning through movement</li> <li>• Understanding movement</li> </ul> <p><b>Cost: \$100</b></p>
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# SEMESTER COURSE: INTRODUCTION TO CROSSFIT



## DESCRIPTION

Do you want to be a part of the world's leading health and fitness platform and engage in a proven way to improve your fitness, increase your confidence, and reduce depression and anxiety?

Do you want to join a community of like-minded individuals who value their health and well-being and who acknowledge, support, and cheer each other on during workouts?

Then join the first and only official CrossFit affiliate in a WA Public School and get full access to:

- State of art 200m2 \$70,000 gym
- Expert coaches
- Industry partners such as:
  - Leschenault Medical Centre
  - Enhance Health
  - Supplement Mart
  - CFSW

CrossFit is a lifestyle characterized by safe, effective exercise and sound nutrition. It is used to maximize the potential of students and help them accomplish any goal, from improved health to weight loss to better performance.

To gain entry to this elective, students must:

- Have achieved a minimum of a C Grade in Physical Education
- Have a high standard of behaviour, be responsible and be willing to participate fully in all activities

### What knowledge and skills will be taught?

- Foundational CrossFit movements
- Rowing, cycling and running
- Gymnastics
- Weightlifting
- Nutrition
- Components of health and fitness
- Teamwork
- Goal setting



### Senior school pathways

- This subject leads into the Certificate II in Sport Coaching (CrossFit).

### What else do I need to know?

#### The Introduction to CrossFit program will:

- Teach students about CrossFit and the importance of physical activity
- Build students confidence exercising in a group environment
- Teach students about the basics of nutrition for fitness
- Build characteristics like courage, discipline, integrity, dedication, and life-long participation in physical activity
- Attend CrossFit South-West excursion

Students will be assessed through the outcomes of:

- Physical Activity
- Learning through movement
- Understanding movement

**Cost: \$60**

# SEMESTER COURSE: ACTIVE PURSUITS



## DESCRIPTION

This course is designed to expose students to a wide variety of recreational activities.

### Activities may include:

Golf at Sanctuary Golf Course

Base MMA/Self-defence

Ultimate Frisbee

Roller skating

Indoor Cricket

Lawn Bowls

Fitness Sessions-gym, boxing, dance fitness, HIIT, Tabata

Floor Hockey

Orienteering

Ten Pin Bowling

Indoor Beach Volleyball

Recreational Walking to the Collie River

Outdoor Beach Volleyball

Indoor Soccer

Squash

Beach Games/Swimming

Stand Up Paddle Boarding

Gaelic Football

After completing this course, students will have developed the skill and confidence to explore and participate in a variety of recreational activities throughout their lives.

### Students who select this subject:

- Should have achieved a minimum **C** grade in general Physical Education
- Should have a high standard of behaviour and responsibility and only those students who are willing to participate fully are encouraged to select this course

### What knowledge and skills will be taught?

- Teamwork and fair play
- The development of practical skills in multiple sports



### Senior school pathways

- This subject creates a pathway into Year 11 and 12 General Physical Studies.
- This subject creates a pathway into Certificate II Sport Coaching (VET).

### What else do I need to know?

The students will be assessed through the outcomes of:

- Physical Activity
- Learning through movement
- Understanding movement

**Cost: \$100**

# SEMESTER COURSE: LEISURE PURSUITS



## DESCRIPTION

This course is designed to expose students to a wide variety of recreational and health and fitness activities.

### Activities may include:

- Aqua Aerobics
- Zumba
- Hot Yoga/Yoga
- Pilates
- F45
- Just Dance
- Self Defence/Base MMA
- Boxing
- Swimming
- Fitness Classes-strength and conditioning, circuit, Tabata, HIIT
- Meditation
- Orienteering/recreational walking to Collie River
- Cycling

After completing this course, students will have developed the skill and confidence to explore and participate in a variety of recreational activities throughout their lives.

### Students who select this subject:

- Should have achieved a minimum **C** grade in general Physical Education
- Should have a high standard of behaviour and responsibility and only those students who are willing to participate fully are encouraged to select this course

### What knowledge and skills will be taught?

- The development of practical skills in multiple sports
- Nutrition
- Improved health and wellbeing

### Senior school pathways

- This subject creates a pathway into Year 11 and 12 General Physical Studies.
- This subject creates a pathway into Certificate II Sport Coaching (VET).

### What else do I need to know?

The students will be assessed through the outcomes of:

- Physical Activity
- Learning through movement
- Understanding movement

**Cost: \$100**

## WOODWORK

### SEMESTER 1: HANDY WOODWORKING

<b>DESCRIPTION</b>	
<p>This hand-on, practical based course allows all students to be creative in the design and manufacture of timber projects. Students will learn to select and use a range of timbers for individual “Handy” projects. They will learn to competently and safely use a range of hand tools, power tools and machines to assist in the construction of projects. They will also learn to produce drawings and written reports to develop and communicate ideas and information relating to projects. Some of the “Handy” projects constructed during this course are Tool tray, Lolly dispenser and phone acoustic speaker.</p> <p>As with every subject in “The shop”, Workshop safety is paramount. Students must follow all safety requirements and are required to wear personal protective equipment (PPE) at all times. It is recommended that students provide their own safety glasses for hygiene reasons.</p>	
<b>What knowledge and skills will be taught?</b>	<b>What else do I need to know?</b>
<p>Knowledge and skills include:</p> <ul style="list-style-type: none"> <li>• How to accurately measure, mark, cut, join and finish timber using a number of techniques.</li> <li>• How to use lathes, bandsaws, various drills and a laser cutter.</li> <li>• How to plan and design projects.</li> </ul>	<p>Workshop safety is paramount. Students must follow all safety requirements and are required to wear all safety equipment at all times. It is recommended that students provide their own safety glasses for hygiene reasons.</p> <p><b>Senior school pathways</b></p> <p>Completing Woodwork in Year 9 will build the basic skills required for Woodwork in Year 10. Further studies include, but are not limited to, Material Design and Technology in Years 11 &amp; 12 and Certificate II in Building and Construction.</p> <p><b>Cost: \$45</b></p>



## SEMESTER 2: WOODWORKING PROJECTS THAT SELL

<b>DESCRIPTION</b>	
<p>Everyone likes money and what better way to make money than making something from timber. These projects build students' knowledge and skills to successfully create items that can be easily constructed at home to sell. Throughout this course, you will build on your knowledge to produce drawings and written reports to develop and communicate your own design ideas. You will also learn how to safely use a range of power tools, select and use recyclable timbers and the various techniques to construct your projects. Some of the creative and easy to sell projects include chopping boards, Serving platters, Candle Holders or Lazy Susan's</p> <p>As with every subject in "The shop", Workshop safety is paramount. Students must follow all safety requirements and are required to wear personal protective equipment (PPE) at all times. It is recommended that students provide their own safety glasses for hygiene reasons.</p>	
<b>What knowledge and skills will be taught?</b>	<b>What else do I need to know?</b>
<p>Knowledge and skills include:</p> <ul style="list-style-type: none"> <li>• How to accurately measure, mark, cut, join and finish timber using a number of techniques.</li> <li>• How to use lathes, bandsaws, various drills and a laser cutter.</li> <li>• How to plan and design projects.</li> </ul>	<p>Workshop safety is paramount. Students must follow all safety requirements and are required to wear all safety equipment at all times. It is recommended that students provide their own safety glasses for hygiene reasons.</p> <p><b>Senior school pathways</b></p> <p>Completing Woodwork in Year 9 will build the basic skills required for Woodwork in Year 10. Further studies include, but are not limited to, Material Design and Technology in Years 11 &amp; 12 and Certificate II in Building and Construction.</p> <p><b>Cost: \$55</b></p>



# METALWORK

## SEMESTER 1: FUSED METAL ART

DESCRIPTION	
<p>We are all born with a desire to design and create things. Designing and creating items for decoration or a practical purpose with metal has been done as early as the Bronze age. Ancient cups, bowls and utensils for use; masks, figurines and statues for show; jewellery for celebrations and tools to survive date back as far as 7000BC have all be made through the manipulation of metal. Not only will students discover how to miniplate metal, they will also learn about tools and how to safely use them. Projects will be designed through a process that requires research, drawing and written responses. Projects used during this unit include candle holders, Jewellery (pendent, Ring), flowers, signs, nutmen and wind chimes.</p> <p>As with every subject in “The shop”, Workshop safety is paramount. Students must follow all safety requirements and are required to wear personal protective equipment (PPE) at all times. It is recommended that students provide their own safety glasses for hygiene reasons.</p>	
What knowledge and skills will be taught?	What else do I need to know?
<p>Knowledge and skills include:</p> <ul style="list-style-type: none"><li>• Welding techniques (stick, mig, gas and tig).</li><li>• The safe use of hand held power tools and fixed machinery like lathes and mills.</li><li>• How to plan and design projects.</li></ul>	<p>Workshop safety is paramount. Students must follow all safety requirements and are required to wear all safety equipment at all times. It is recommended that students provide their own safety glasses for hygiene reasons.</p> <p><b>Senior school pathways</b></p> <p>Further pathways include Year 10 Metalwork, leading to Materials Design and Technology in Years 11 and 12.</p> <p><b>Cost: \$55</b></p>



## SEMESTER 2: SHEETMETAL FABRICATION

<b>DESCRIPTION</b>	
<p>Sheet Metal Fabrication is the process of forming parts (cold forming) from a metal sheet by punching, cutting, stamping, and bending. It is one of the fundamental forms used in metalworking and many everyday objects are fabricated from Sheetmetal. Students will learn how to use and maintain metalworking tools and equipment including some machines and hand-held power tools to make various projects. Some of the projects include tool trays, scoops, storage trays and racks.</p> <p>As with every subject in “The shop”, Workshop safety is paramount. Students must follow all safety requirements and are required to wear personal protective equipment (PPE) at all times. It is recommended that students provide their own safety glasses for hygiene reasons.</p>	
<b>What knowledge and skills will be taught?</b>	<b>What else do I need to know?</b>
<p>Knowledge and skills include:</p> <ul style="list-style-type: none"> <li>• Welding techniques (stick, mig, gas and tig).</li> <li>• Sheet metal work.</li> <li>• The safe use of hand held power tools and fixed machinery like lathes and mills.</li> <li>• How to plan and design projects.</li> </ul>	<p>Workshop safety is paramount. Students must follow all safety requirements and are required to wear all safety equipment at all times. It is recommended that students provide their own safety glasses for hygiene reasons.</p> <p><b>Senior school pathways</b></p> <p>Further pathways include Year 10 Metalwork, leading to Materials Design and Technology in Years 11 and 12.</p> <p><b>Cost: \$45</b></p>





# ENGINEERING

## YEAR LONG COURSE - F1 IN SCHOOLS



### DESCRIPTION

Engineering is a Science, Technology, Engineering and Maths (STEM) based course that covers knowledge and skills in engineering and its associated industries.

Students use materials, tools and techniques to design structures and mechanisms that solve particular problems.

A key part of course is the “F1 in Schools” or “Subs in schools” program. Students will work in teams of 3-5 to produce the product of their choice, demonstrating an understanding of project management, marketing, finance and a trade display. Each student will be allocated a position within their team and will be required to work together to design and develop their product. Each year requires a different level of competition, but students can choose which one they would like to enter. Both F1 and Subs will be run at the same time in each year level.

Year 9	F1 in schools Development Class Subs in schools Level 2
Year 10	F1 in schools Professional Class Subs in schools Level 3

Positions in each team are:

- Team and Project Manager - oversees and assists all team members and monitors time
- Design Engineer – CAD design and research
- Manufacturing Engineer – Car manufacture and testing
- Marketing and Graphic Design Manager – Marketing, graphics, signage and trade booth
- Resource, Sponsorship and Industry Relations Manager – cost and resource management, industry collaboration and funds management

During the year, students may be required to travel to Perth to compete in the state competition.

Check out <https://rea.org.au> for more information on competition or drop into the workshop and have a chat to Mr Sommerville for more questions.

What knowledge and skills will be taught?	What else do I need to know?
<p>Students will develop knowledge and skills in:</p> <ul style="list-style-type: none"> <li>• Problem solving</li> <li>• Planning and design</li> <li>• Product evaluation</li> <li>• Teamwork</li> </ul> <p>The use of tools and machinery in the workshop</p>	<p>The ability to work independently and with others is essential. Students may be required to travel (see above).</p> <p><b>Senior School Pathways</b></p> <p>Engineering assists students in ATAR Maths and Science which may lead to university pathways in Maths, Physics, Engineering, Design and Architecture. Vocational pathways include trades certificates.</p> <p><b>Cost: \$80 Plus \$50 excursion</b></p>

```

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4 <meta name="google-site-verification" content="4u9btIbnGly-4wIQot3
5 <title>Create an Elegant Portfolio Web Design in Photoshop</title>
6 <link rel="stylesheet" type="text/css" href="/wp-content/themes/d
7 <link rel="alternate" type="application/rss+xml" title="Six Revis:
8 <link rel="alternate" type="application/rss+xml" title="Design In:
9 href="http://designinstruct.com/web-design/create-an-elegant-port
10 <link rel="stylesheet" id="wp-pagenavi-css" href="http://designi
11 <script type="text/javascript" src="http://designinstruct.com/wp-
12 <link rel="EditURI" type="application/rsd+xml" title="RSD" href="
13 <link rel="wlwmanifest" type="application/wlwmanifest+xml" href="

```



DESCRIPTION	
<p>Using real world tools such as Gamemaker, IDLE and Atom, this course will explore apps, websites, and games, and the various skills required to create them. As well as creating the code, you will also cover the use of 3D printing and modelling tools to create digital or physical products. This course will help prepare you to work in a variety of computing and technological roles, or to develop code, games, and products for your own purposes.</p>	
What knowledge and skills will be taught?	What else do I need to know?
<ul style="list-style-type: none"> <li>• Web Design</li> <li>• HTML and Javascript Coding</li> <li>• Gamemaker Language and objects</li> <li>• Tinkercad</li> </ul>	<p>This course is mostly computer based – with extensive practice of coding and online digital skills.</p> <p><b>Senior school pathways</b></p> <p>This course will support students who wish to study courses in ICT, Engineering, and Mathematics.</p> <p><b>Cost: \$50</b></p>

## SEMESTER 2: ICT - INTERACTING WITH THE WORLD



<b>DESCRIPTION</b>	
<p>Using a variety of robotic tools such as 'Edisons', 'Spheros', 'Spike Prime', and 'Drones', as well as interactive electronic circuits using Micro:Bit boards, this course will help develop the skills to automate the world around you. In an increasingly automated world, understanding how robots and electronics work is an essential skill, and can lead to further development in engineering or trade industries.</p>	
<b>What knowledge and skills will be taught?</b>	<b>What else do I need to know?</b>
<ul style="list-style-type: none"> <li>• Edison/Sphero Coding</li> <li>• Drone Control</li> <li>• Basic Electronics</li> <li>• Electronic Sensors – Distance/Movement/Light</li> </ul>	<p>This course contains some coding, but has a lot of hands on activities and problem solving.</p> <p><b>Senior school pathways</b></p> <p>This course will support students who wish to study courses in ICT, Engineering, and Mathematics.</p> <p><b>Cost: \$50</b></p>

# FOOD TECHNOLOGY

## SEMESTER 1: FOOD AND FITNESS

### DESCRIPTION

When it comes to eating foods to fuel your exercise performance, it's not as simple as choosing vegetables over doughnuts. You need to eat the right types of food at the right times of the day.

Eating a well-balanced diet can help you get the calories and nutrients you need to fuel your daily activities, including regular exercise.

Starting your day with a healthy meal can help replenish your blood sugar, which your body needs to power your muscles and brain. Eating a healthy breakfast is especially important on days when exercise is on your agenda.

Learn about the importance of healthy breakfasts, workout snacks, and meal plans.



#### What knowledge and skills will be taught?

Nutrition is the study of nutrients in food, how the body uses them, and the relationship between diet and health.

As teens gain more independence, it can be tempting to eat more energy dense snack foods and fast foods that are high in fat, sugar and salt and low in other more important nutrients.

Students will discover that these years are a critical period of growth and development, so good nutrition is essential. During adolescence, the need for most nutrients including energy, protein, vitamins and minerals increases.

#### What else do I need to know?

CrossFit is an exercise and nutrition program, and if you do not address nutrition, you are essentially rowing with one oar in the water. You cannot out-exercise a bad diet. To reap the full rewards of the CrossFit program, work out regularly and optimize your nutrition.

#### Senior School Pathways

This subject is designed and developed for the skills of each student. Students can take it to develop their skills to further their studies in Food Science & Technology and/or Cross fit.

**Cost: \$70**

# SEMESTER 1: CAMP COOKING

## DESCRIPTION

When I'm camping I'm outdoors, I'm active and I'm hungry. Food is the best part of camping, but camp cooking can be intimidating if you've never done it before.

Unlike home cooking, there's no emergency frozen pizza lurking in the freezer if things go sideways. So you do need to have a plan.

What is the best food to take camping? Here you will learn to keep it simple with the most loved, easy camping meals for the family. From campfire damper to one-pan penne, and from barbecued snags to sheet pancakes, these easy gourmet recipes will ensure you have the camping trip of your life.



### What knowledge and skills will be taught?

Students will learn different ways to prepare food outdoors as well as tips for planning what food to bring camping.

You will join the camp cooking challenge and make a meal outdoors. When you're completed this program you'll be ready for your own outdoor feast!

### What else do I need to know?

According to Tourism Research Australia, Australians spent a total of 59 million nights caravan and camping last year, making it the most popular accommodation option.

Interstate and overseas travel restrictions have increased local camping activities. Camp cooking is more popular now than it has ever been.

### Senior School Pathways

This Program is designed and developed for the skills of each student. Students can take it to develop their skills to further their studies in (Year 10) **Café culture**, **Baking** and/or the many other cultures now calling Australia home – **Cultural Cuisine**. Students can further develop their skills in Food Science & Technology and/or Certificate II in Hospitality.

**Cost: \$70**

## SEMESTER 2: DEADLY TUCKER AND SEASONAL CELEBRATIONS

### DESCRIPTION

Curious about cooking with Indigenous Australian flavours, but don't know where to start?

There's a new cooking trend in town and we've taken a massive liking to it. More and more Aussie foodies are experimenting with bush tucker recipes (us included) - and the results are amazing.

Australian Native Plants have been traditionally used for medicinal purposes, but now they're gaining a lot of popularity in our kitchens, as spices. This is thanks to the unique flavours they boast. You won't find any other ingredient that tastes quite like lemon myrtle or wattle seed.

This program immerses you in Indigenous Australian flavours and traditions and finishes with Christmas cooking and traditions. From Damper to Ginger Bread Houses, these recipes will change the way you see food.



#### What knowledge and skills will be taught?

Aboriginal and Torres Strait Islander knowledge and the ways and western knowledge can be complementary.

Students will be introduced to multiple cooking techniques including the latest food trends.

Portion sizing and food presentation

#### What else do I need to know?

Indigenous foods are growing in popularity with people realising the health benefits of the traditional bush tucker, which is considered superfoods. With this awareness, Indigenous people, in recent years, are claiming their own place in the native produce sector in Australia.

#### Senior School Pathways

This Program is designed and developed for the skills of each student. Students can take it to develop their skills to further their studies in (Year 10) **Café culture, Baking** and/or the many other cultures now calling Australia home – **Cultural Cuisine**. Students can further develop their skills in Food Science & Technology and/or Certificate II in Hospitality.

**Cost: \$70**

## SEMESTER 2: MASTERCHEF JUNIOR



### DESCRIPTION

#### Season 1

Do you think you have what it takes to become a Master Chef Junior?

The first series of Junior MasterChef ECC, the second spin off of the Australian reality television series MasterChef Australia, has begun. The series will begin with the Top 22 selected students from the 1000s of applicants who auditioned for the show.

During each 'Heat' students will be shown a recipe which they will replicate, competition style, as they work towards gaining top position as Master Chef. There will be Team Challenges and Mystery boxes along the way.

#### What knowledge and skills will be taught?

Students will be introduced to multiple cooking techniques including the latest food trends.

Portion sizing and food presentation skills will be taught before students display their culinary competence and their love for food through exciting culinary contests.

#### What else do I need to know?

For many students, culinary competitions and further education opportunities are a chance to benchmark their skills against their peers, further their knowledge and identify areas in which they can improve.

#### Senior School Pathways

This Program is designed and developed for the skills of each student. Students can take it to develop their skills to further their studies in (Year 10) Café culture, Baking and/or the many other cultures now calling Australia home – Cultural Cuisine. Students can further develop their skills in Food Science & Technology and/or Certificate II in Hospitality.

**Cost: \$70**

# SPECIALISED LEARNING PROGRAM FOR STUDENTS WITH AUTISM SPECTRUM DISORDER (SLP ASD): COOKING - YEAR LONG

## DESCRIPTION

The cooking program consisted of small blocks of cooking classes with a maximum of six students participating in each block of classes. Each class was attended by two co-facilitators who provided instructional assistance to participants if they had any questions or needed modelling of techniques or skills. During classes, participants were encouraged to work together to prepare and cook the food.

Participants will complete a questionnaire to gather information about the group's food likes and dislikes as well as their prior experience with cooking. Each class and the accompanying recipes are around the three main meals of the day – breakfast, lunch and dinner.

The overall objective of the Spectrum Cooking Program is to provide participants with the opportunity to have pleasurable experiences with food, cooking and eating.

Other objectives of the cooking program included:

- to practice cooking including following recipes and developing particular skills (e.g. kneading dough)
- to provide opportunities to try new foods

to provide opportunities for socialising and team work

**Cost: \$60**





# CHILDREN AND FAMILY STUDIES

## SEMESTER 1: CARING FOR BABIES



### DESCRIPTION

Do you not only love babies but would like to learn how to care for them and meet their needs?

If so, well this is the course for you!

In this course students gain knowledge and skills in how to care for babies by meeting their needs and promoting their development. Students will also gain an insight into the responsibilities, costs, impact of technologies and safety requirements when caring for a baby.

Practically, students will use a variety of equipment, materials and techniques to create a varied selection of items that meet the needs of a baby.

#### What knowledge and skills will be taught?

Students will gain knowledge in:

- how to care for a baby:
  - holding and safety.
  - communicating and interacting.
  - bathing and nappies.
  - feeding baby.
- responsibilities and costs of a baby.
- impact of technology.
- how to consider, select and use of a variety of appropriate equipment and materials.

Students will gain skills in:

- caring for a baby including virtual baby use.
- producing baby foods.
- Safely, selecting and using a variety of materials, equipment and production techniques to create a variety of items.

#### Senior School Pathways

This course is a great pathway into the Year 11 and 12 Children, Family and Community course. This course is beneficial for students who would like to pursue careers in childcare or community services.

#### What else do I need to know?

To be successful in this course students need to:

- complete all theory and practical work.
- demonstrate the ability to act safely.
- use materials and equipment appropriately.
- work independently and with others.
- be respectful of others' views.

Students also have the opportunity to take a Virtual Baby home, this is optional and at teacher discretion.

Cost includes school selected materials and equipment to produce all items in course.

**Cost \$50**

## SEMESTER 2: CARING FOR CHILDREN



### DESCRIPTION

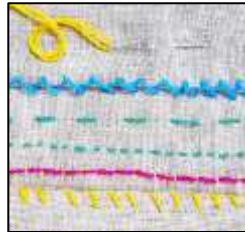
Do you enjoy interacting with young children, well this is the course for you! This course is suitable for new and continuing childcare students.

In this course students develop an understanding of a caring for young children aged from one to five years of age. Students gain knowledge and skills in how to meet their needs and promote development. Students also explore responsibilities, safety requirements and how technology has impacted on how we care for children.

Practically, students will use a variety of equipment, materials and techniques to create a varied selection of items to meet the needs of a child.

What knowledge and skills will be taught?	Senior School Pathways
<p>Students will gain knowledge in:</p> <ul style="list-style-type: none"> <li>• how to care for a child:                             <ul style="list-style-type: none"> <li>○ safety and behaviours.</li> <li>○ communicating and interacting.</li> <li>○ importance of reading.</li> <li>○ caregiver responsibilities.</li> <li>○ impact of technology.</li> </ul> </li> <li>• how to consider, select and use of a variety of appropriate equipment and materials.</li> </ul> <p>Students will gain skills in:</p> <ul style="list-style-type: none"> <li>• caring for a young child.</li> <li>• Interacting and communicating:                             <ul style="list-style-type: none"> <li>○ storytelling.</li> <li>○ behaviours.</li> </ul> </li> <li>• Safely, selecting and using a variety of materials, equipment and production techniques to create a variety of item.</li> </ul>	<p>This course is a great pathway into the Year 11 and 12 Children, Family and Community course. This course is beneficial for students who would like to pursue careers in childcare or community services.</p> <p style="text-align: center;"><b>What else do I need to know?</b></p> <p>To be successful in this course students need to:</p> <ul style="list-style-type: none"> <li>- complete all theory and practical work.</li> <li>- demonstrate the ability to act safely.</li> <li>- use materials and equipment appropriately.</li> <li>- work independently and with others.</li> <li>- be respectful of others' views.</li> </ul> <p>Students also have the opportunity to take a Virtual Baby home, this is optional and at teacher discretion.</p> <p>Cost includes school selected materials and equipment to produce all items in course.</p> <p style="text-align: right;"><b>Cost \$50</b></p>

# SEMESTER 1: LETS SEW



## DESCRIPTION

Do you enjoy sewing or want to learn how to sew then this course is perfect for you! This course is suitable for beginner and experienced sewers.

In this course students delve into the world of sewing with the focus being on not only developing knowledge and skills but also to promote a love of sewing and textiles.

Students gain knowledge and skills in all the essential components of sewing as well, as use of sewing machines, overlockers and embroidery machines. Students will also explore how technology has impacted on the world of sewing.

Practically, students will select and use a variety of equipment, materials and techniques to safely create a varied selection of items.

What knowledge and skills will be taught?	Senior School Pathways		
<p>Students will gain knowledge in:</p> <ul style="list-style-type: none"> <li>• how to select and use tools and equipment.</li> <li>• safe work practices.</li> <li>• fabric types.</li> <li>• reading of patterns.</li> </ul> <p>Students will gain skills in:</p> <ul style="list-style-type: none"> <li>• operating sewing machines, overlockers and the embroidery machine.</li> <li>• Sewing techniques:                             <ul style="list-style-type: none"> <li>○ measuring.</li> <li>○ cutting.</li> <li>○ marking.</li> <li>○ hand-sewing.</li> <li>○ machining techniques.</li> <li>○ following patterns.</li> </ul> </li> <li>• Safely, selecting and using a variety of materials, equipment and production techniques to create a variety of items.</li> </ul>	<p>This course does not have a direct senior school pathway, however it would provide skills that could be utilised in an Arts course or the Children, Family and Community course. This course is beneficial for students who would like to pursue a career in the fashion, textiles or arts industries.</p> <tr> <th data-bbox="735 1160 1410 1214">What else do I need to know?</th> </tr> <td data-bbox="735 1214 1410 1650"> <p>To be successful in this course students need to:</p> <ul style="list-style-type: none"> <li>- complete all theory and practical work.</li> <li>- demonstrate the ability to act safely.</li> <li>- use materials and equipment appropriately.</li> <li>- work independently and with others.</li> <li>- be respectful of others' views.</li> </ul> <p>Cost includes school selected materials and equipment to produce all items in course.</p> <p style="text-align: right;"><b>Cost \$60</b></p> </td>	What else do I need to know?	<p>To be successful in this course students need to:</p> <ul style="list-style-type: none"> <li>- complete all theory and practical work.</li> <li>- demonstrate the ability to act safely.</li> <li>- use materials and equipment appropriately.</li> <li>- work independently and with others.</li> <li>- be respectful of others' views.</li> </ul> <p>Cost includes school selected materials and equipment to produce all items in course.</p> <p style="text-align: right;"><b>Cost \$60</b></p>
What else do I need to know?			

## SEMESTER 2: LETS CRAFT



### DESCRIPTION

Do you enjoy craft, love to create or would like to learn some craft skills then this course for you! This course is suitable for beginner and experienced crafters.

In this course students will be introduced to the wide world of crafts. Students will explore a variety of crafts including papercraft, crafts using textiles, plus a selection of trending craft techniques.

Students will develop knowledge and skills relating to the specific equipment, materials and techniques used in each craft area. Students will also explore the impact technology has had on each craft covered in the course.

Practically, students will select and use a variety of equipment, materials and techniques to safely create a varied selection of craft items.

What knowledge and skills will be taught?	Senior School Pathways
<p>Students will gain knowledge in:</p> <ul style="list-style-type: none"> <li>• how to select and use tools and equipment.</li> <li>• safe work practices.</li> <li>• different crafts and craft techniques.</li> <li>• material types, use and selections.</li> <li>• reading of instructions.</li> <li>• impact of technology.</li> </ul> <p>Students will gain skills in:</p> <ul style="list-style-type: none"> <li>• operating a selection of craft appropriate tools and equipment.</li> <li>• craft specific techniques.</li> <li>• selecting, using and manipulating materials.</li> <li>• Safely, selecting and using a variety of materials, equipment and production techniques to create a variety of items.</li> </ul>	<p>This course does not have a direct senior school pathway, however it would provide skills that could be utilised in an Arts course or the Children, Family and Community course. This course is beneficial for students who would like to pursue a career in the arts and crafts industries.</p> <p><b>What else do I need to know?</b></p> <p>To be successful in this course students need to:</p> <ul style="list-style-type: none"> <li>- complete all theory and practical work.</li> <li>- demonstrate the ability to act safely.</li> <li>- use materials and equipment appropriately.</li> <li>- work independently and with others.</li> <li>- be respectful of others' views.</li> </ul> <p>Cost includes school selected materials and equipment to produce all items in course.</p> <p style="text-align: right;"><b>Cost \$60</b></p>

CAREERS – COMPULSORY SUBJECT



**DESCRIPTION**

This course is designed to provide students with opportunities to assist them for future career planning. Students will explore different career pathways and tools to develop self-knowledge to help with career decision-making.

All Year 9 students will complete this unit during the year.

**What knowledge and skills will be taught?**

Students will understand their own:

- Interests
- Values
- Skills and Attributes

to assist when choosing subjects for future career pathways.

Students will have an increased awareness of different occupations and the world of work. How careers change over time and the implication of these changes.

Students will explore different tools to develop their self-knowledge including taking online quizzes and test

**What else do I need to know?**

Students also will have the opportunity to develop their own Career Action Plan, which includes:

- A profile
- Future goals and plans
- How to achieve your goals and plans

Community members will be invited to discuss their careers with students.

Students will be assessed through the outcomes of:

Humanities and Social Sciences: Economics and Business.

- Why individuals work (ACHEK 020)
- Different types of work (ACHEK 020)
- Influences on the ways people work e.g., technological change (ACHEK 031)
- The way the work environment is changing and the implications for current and future work (ACHEK 042)

**Cost: \$50**

# HISTORY

## SEMESTER 2 – THE ANCIENT AND MEDIEVAL WORLD



### DESCRIPTION

This course allows student to take an in-depth look at the Medieval World. Students will discover the adventures which turned the Vikings into heroes of myths and legends, the nomadic lifestyle of the Mongols and the rise of Temujin (Genghis Khan), the Polynesian way of life with emphasis on the Maori culture, the transatlantic slave trade, and the experiences of different cultures during the making of Australia as a nation.

#### What knowledge and skills will be taught?

Students will understand:

The Vikings and learn the true stories of conquest, plunder, craft, trade, and adventure.

The way of life in Polynesian society, including social, cultural, economic, and political features, such as the role of the ariki in Maori culture.

The organisation of the Mongol army under Genghis Khan, the extent of the Mongol expansion and the consequence of this.

The transatlantic slave trade and the experience of these slaves, including the Australian experience.

The extension of Australian settlement, and the experiences and impacts of Australian settlement to different cultures.

#### What else do I need to know?

Students also will have the opportunity to develop

History Concepts:

- Sources
- Evidence,
- Continuity and change
- Cause and effect
- Significance
- Perspectives
- Empathy
- Contestability

History Skills:

- Questioning and researching
- Analysing
- Communicating and Reflecting
- Evaluating

Students will be assessed through the outcomes of:

Humanities and Social Sciences: History

**Cost: \$60**