

VET Information Session



Pathways to Success Programs:

Hospitality

Kitchen Operations

Salon Assistant and Make-Up (Dual Program)

Inner Melbourne VET Cluster

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Who is IMVC?

We support young people on the journey of transition from school to work and independence.

Young people transitioning from dependence to independence

Vocational Education & training

- VETDSS
- Short courses like MAP
- Certified courses for post-school learners

Upskill for work

- Career exploration
- Work-readiness courses
- Jobs and career advice
- RSA, RSF

Connect with industry

- Industry immersion
- Traineeships
- Mentoring

Case-management services

- Jobseekers transitioning to work
- Young people living in of home care transitioning to living independently

Advocacy

- for Jobseekers
- Contribute to the national youth and disability agendas and policies

Link to services they might need

- Mental health support
- Housing services
- Health and wellbeing services
- Disability services

For more information on how IMVC supports young people please visit:
www.IMVC.com.au

2023 Pathways to Success VET Programs

In 2023, the Inner Melbourne VET Cluster will offer the following Pathways to Success programs:

Hospitality

Selected units from Certificate II in Hospitality (Partial Completion)

Kitchen Operations

Selected units from Certificate II in Kitchen Operations (Partial Completion)

Salon Assistant and Make-Up (Dual Program)

Selected units from Certificate II in Salon Assistant and Certificate III in Make-Up

All programs are ideal for students with additional learning and access needs

Hospitality

Selected units from SIT20316 Certificate II in Hospitality (Partial Completion)

This program provides students with additional learning and access needs an overview of the hospitality industry, as well as the necessary training and skills development for the achievement of competence in Food and Beverage Service.

- Gain practical skills necessary to prepare yourself to work in the ever-growing Hospitality industry
- The skills and knowledge covered in this course will help to meet obligations under the Food Safety Standards, to serve food that is free of hygiene hazards and safe for customers
- Operate an espresso machine and produce nine different styles of coffee for customers
- Ability to identify glassware, cutlery, and table settings correctly as per the style of service
- Skills to carry food and drink professionally
- Preparation of non-alcoholic beverages



Kitchen Operations

Selected units from SIT20416 Certificate II in Kitchen Operations* (Partial Completion)

This program provides students with additional learning and access needs an overview of the hospitality industry, as well as the necessary training and skills development for the achievement of competence in Food Preparation.

- The skills and knowledge covered in this course will help to meet obligations under the Food Safety Standards, to serve food that is free of hygiene hazards and safe for customers
- Students will produce the following: simple dishes such as pasta, roasts, salads, different types of sandwiches, and desserts
- Prepare sandwiches such as gourmet wraps, four-point, club, pinwheel, focaccia, open, and finger
- Exposure to the following equipment: Bain Marie, blenders, food processors, salamanders, slices, steamers, pans, ovens, microwave, fryers, grills, whisks, and graters



* Note: This qualification is subject to change in 2023.

Salon Assistant and Make-Up (Dual Program)

Selected units from SHB20216 Certificate II in Salon Assistant and SHB30215 Certificate III in Make-Up*

This program is ideal for students with additional learning and access needs interested in a career in hairdressing or make-up. On successful completion of this course, students will be prepared to apply for further studies in either Hairdressing or Make-Up.

This program allows students to develop their creative and practical skills within a real salon setting, has a focus on developing student employability skills, and is very hands-on.

Students will learn about work safety, organisational skills, beauty products, and basic hair services, all whilst gaining knowledge of the industry. Training is delivered at IMVC's own salon in Albert Park – Avidity.

- Prepare, produce, and maintain visual merchandise displays in accordance with visual merchandising requirements
- Provide and recommend advice on various skincare products, and cosmetic and make-up products and services
- Sell to retail customers by matching products and services suited to their needs
- Keep work areas and equipment clean and tidy as well as performing housekeeping duties in a salon
- Provide salon services to clients



* Note: The SHB30215 Certificate III Make-Up qualification is subject to change in 2023.

Contribution to VCAL/VCE

All Programs

VCE/VCAL/VM: Units completed may contribute hours toward a student's secondary studies.

These are one-year programs – Students will receive a Statement of Attainment.

Students complete selected units which can provide credit toward further studies in their corresponding qualifications – i.e., Certificate II in Hospitality, or Certificate II in Kitchen Operations, or Certificate II in Salon Assistant and Certificate III in Make-Up.

Program Delivery

Program	Venue	Day and Time
Hospitality	The Little Kitchen That Could (South Melbourne)	Friday 10:00am – 1:30pm
Kitchen Operations	The Little Kitchen That Could (South Melbourne)	Thursday 10:00am – 2:00pm, or Friday 10:00am – 2:00pm
Salon Assistant and Make-Up (Dual Program)	Avidity (Albert Park)	Friday 10:00am – 2:00pm

Course Outlines

Please refer to the information booklets for course outlines.

Skills students should possess

Hospitality

Consider this course if you are:

- Willing to commit
- Interested in developing a new skill set within a nurturing environment
- Interested in barista, waiting/table serving, and customer service
- Keen to develop communication skills
- Interested in a career in the hospitality industry

Skills students should possess

Kitchen Operations

Consider this course if you:

- Are willing to commit
- Have a desire to develop a new skill set within a nurturing environment
- Are interested in cooking and customer service
- May be interested in working in an industrial kitchen
- Have a passion for cooking

Skills students should possess

Salon Assistant and Make-Up (Dual Program)

Consider this course if you are:

- Completely willing to have your make-up applied, and hair washed, dried, and styled by other students
- Creative and hard working in class, and can demonstrate that you can work independently
- Interested in washing and styling hair
- Willing to participate in hands on activities to improve your skills
- Capable of being organised and punctual
- Willing to give a number of options a try
- Interested in a career in the hair and beauty industry

Program Requirements

Clothing Requirements

Hospitality

White shirt, black pants, and black footwear for Front of House functions.

Kitchen Operations

Full chef's uniform for practical classes. Uniforms can be purchased from the IMVC.

Enclosed non-slip shoes in the kitchen.

Salon Assistant and Make-Up (Dual Program)

Comfortable neat clothes and enclosed, non-slip shoes.

Additional Requirements

Salon Assistant and Make-Up (Dual Program)

Equipment and workbooks will be provided and are included in course fees.

Attendance and Punctuality Requirements

Attendance

Students must attend all classes. An allowance of two absences a Semester or four for the year is allocated to students. An additional two approved absences is allowed for school camps, excursions etc. Where possible, students need to notify their VET Coordinators, trainers and/or their workplace in advance.

Punctuality

All students are expected to arrive on time to class. Students who arrive late will miss class content and will be required to catch up in their own time to complete the work.

Missing one class of VET is equal to missing a week of school.

Reports

- Schools will receive an interim VET report at the end of Term 1.
- Semester reports are distributed at the end of Semester 1 and 2.
- Statements of Results (issued at the end of the first year) and Certificates (issued at the end of the second year) listing all units of competencies completed, will be issued upon successful completion.
- These are sent directly to the student's home school.

Please note, completed Certificates might not be sent until the following year, in accordance with graduation processes from the various training providers.

Program Costs

All VET programs facilitated through the IMVC attract costs. Through the clustering arrangement these costs are kept to a minimum where possible.

Please note: Please contact your school's VET Coordinator. All fees will be invoiced to schools after Census date usually in March. Once a student has commenced the course, the fees will not be refunded.

Communicating to Students

All correspondence and administrative issues will be communicated to students via their school-based VET Coordinator.

Occasionally, it may be appropriate to contact the student via SMS (e.g. to inform of a cancelled class) or email.

Parents must communicate directly with their school VET Coordinator and not initiate direct communication with VET trainers.

Confirming Expressions of Interest

Expression of Interests will be processed in late October.

Schools will be notified in November of the status of their students' Expressions of Interest.

Letters should be sent to students and parents by schools confirming enrolments by the end of November.

Questions

Further course information can be found
in the Information Booklets and the
2023 VET Course Guide here:

www.courseguide.imvc.com.au