

VCE VM and Trade Skills Centre Secondary Pathways Expo

THURSDAY 31 JULY, 2025

VCE VM and TSC Information



Ken Berry
VCE VM Coordinator

- Please refer any questions about the Year 10 to 12 VM pathways program and TSC Cookery and Agriculture VET courses to the VM Coordinator or Careers and Pathways Coordinator.



Michelle Smith
CAREERS & PATHWAYS
COORDINATOR

VCE VM & VET Student: Ruby - her own business



Ruby graduated in 2023 with Certificate II courses in Learning support and Active Volunteering and completed various beauty short courses. She is now running her own beauty business, which she started in Year 12 and is a learning assistant at Minimbah. Due to the flexibility in the VM pathway, Ruby had the ability to start and develop her business while still in school.



VM Program: Attendance

- Students are expected to achieve a 90% attendance record for each class.
- Year 11 & 12 VCE VM students are on campus at Bayside Christian College each **Monday, Tuesday and Thursday**.
- They are required to enrol in a VET course and engage in suitable work placement for **Wednesday and Friday**.
- They can also enroll in a school based apprenticeship, working two days a week and completing TAFE in blocks with RTO's.



Year 10 Program with a VM Pathway



Year 10 Core subjects:

- English
- Maths
- Science
- Bible

Year 10 Electives:

- 2 Electives per semester, which includes PE

Year 10 VM (Accelerated Subject):

- Personal Development Skills
- Work Related Skills
- Industry Skills

10 VM: Personal Development Skills

- Teamwork and communication focus to help develop workplace skills and experience
- Run Compassion community market stalls in groups
- Coordinate workshops for own class and other year levels
- Leadership initiatives and opportunities to serve the school community



10 VM: Work Related Skills

- Students complete individual and group work tasks with a strong focus on safety in the workplace
- Train each other in the correct use of personal protective equipment
- Put theoretical skills into practice during Industry Skills classes



10 VM: Industry Skills

Students work with Justin Mason and other staff in a variety of areas in the school to learn a range of practical skills. This double class per fortnight is often a highlight of the Year 10 program.



VCE Vocational Major (VCE VM): Years 11 & 12

- Students work towards a range of qualifications
- Applied learning principles are used throughout
- Preparation for apprenticeships, workplace or TAFE
- All subjects are taught from a Christian perspective

Students graduate with:

- VCE Vocational Specialisation
- Certificate II in Active Volunteering
- Certificate II or III VET (students choice)
- Level 1 First Aid Certificate
- Safe Handling of food certificate



VCE VM: Years 11 & 12 Subjects

Students in Year 11 & 12 VCE VM complete:

- Personal Development Skills
- Work Related Skills
- Literacy
- Numeracy



VCE VM: Personal Development Skills

Unit 1 Healthy individuals

Unit 2 Connecting with community

Unit 3 Leadership and teamwork

Unit 4 Community Project



VCE VM: Work Related Skills

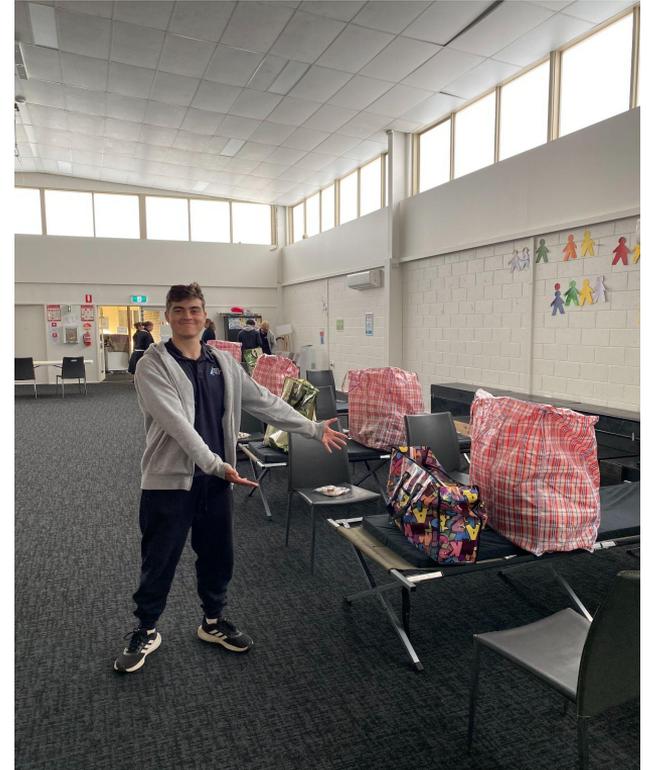


Unit 1 Careers and learning for the future

Unit 2 Workplace skills and capabilities

Unit 3 Industrial relations, workplace environment and practice

Unit 4 Portfolio preparation and presentation



Year 11 VM: Certificate II in Active Volunteering



This VET qualification covers the following topics:

- Participate in workplace health and safety
- Communication in the workplace
- Work with diverse people
- Be an effective volunteer
- Provide first aid
- Interact effectively with others at work
- Use strategies to respond to routine workplace problems
- Includes a minimum of 20 hours of volunteer work (Pantry Plus & Moonlit)



Year 12 VM: Industry

Students volunteer and hone their skills in one of the following areas of the school:

- Run the North Campus Cafe each week (recess and lunch) under the expert guidance of Ulli Austermann. Tasks include food service, POS and Barista service.
- Work with Justin Mason on a range of construction and garden maintenance projects.
- Primary PE with Zacc Klan.
- Primary and ELC classroom support.



Year 12 VM: Food for Life

Healthy eating options created with our qualified Chef Naz:

- Meat and plant based main meals
- Food for energy and nutritional value
- Cooking for individual and family portions
- Range of cooking techniques are practiced
- Using the TSC commercial kitchen



VCE VM: Assessment

As a VCE VM students' work is not 'assessed' through specific tests, evidence of successful performance of learning outcomes is flexible and can include:

- a portfolio of accumulated evidence (photos, timelines, logbooks, peer evaluation)
- teacher observation/checklists
- evidence accumulated through program participation
- awards from recognised programs
- self-assessment inventories
- oral or written reports
- evidence of information and communications technology (including internet usage).



Moonlit Sanctuary



Community Partner

- Manual handling of materials
- Working amongst members of the public
- Work in the Cafe
- Spend time in a spectacular environment
- Plant fodder crops at Bayside (200 trees)



Moonlit Sanctuary

Compassion



Community Partner

- Students run market stalls four times per
- Sponsor Aloj, Marvel and Brayen
- Krishna, Riri and Anton have already graduated
- Indonesian lives are transformed by Compassion
- Students write and receive letters



Peninsula City Church Pantry Plus and Winter Shelter



Community Partner

- Set up and pack up beds for the homeless
- Create community gardens for clients
- Work alongside other volunteers
- Set up community lunches
- Run a food drive (Term 3)
- Coordinate Christmas Hampers (Term 4)



Pantry Plus



Village Baxter



Community Partner

- Participate in craft activities
- Play games with residents
- Learn about the aged care industry
- Multi generational learning



Blairlogie



Community Partner

- Drumming and music lessons
- Interact with clients
- Build vege gardens
- Cooking with clients
- Learn about the disability sector



Blairlogie
LIVING & LEARNING INC.

Trade Skills Centre - VET courses



Certificate II in Cookery



Certificate II in Agriculture

Where to from here?

- Think about your interests
- Think about how you like to learn
- Think about what career pathway you might want to explore post Bayside
- Discuss your pathway options with the Careers Coordinator
- Discuss what's involved in the VM pathway with your teachers or the VM Coordinator
- Discuss what VET course you are considering with your parents

