



HENRY KENDALL HIGH SCHOOL

STAGE 5

YEARS 9 – 10

ELECTIVE COURSES

2023 – 2024

As at May 2022

TABLE OF CONTENTS

CURRICULUM STRUCTURE.....	3
200 HOUR COURSES	4
BIG HISTORY	4
CHILD STUDIES.....	5
DRAMA.....	6
FOOD TECHNOLOGY	7
FRENCH	8
INDUSTRIAL TECHNOLOGY – TIMBER	9
INFORMATION & SOFTWARE TECHNOLOGY	10
MUSIC.....	11
PHYSICAL ACTIVITY & SPORTS STUDIES	12
VISUAL ARTS	13
100 HOUR COURSES	14
AGRICULTURE.....	14
CHILD STUDIES.....	15
COMMERCE.....	16
DRAMA.....	17
FOOD TECHNOLOGY	18
FRENCH	19
HISTORY ELECTIVE.....	20
I STEM	21
STAGE 5 BOARD ENDORSED VET COURSES.....	22
HOSPITALITY STAGE 5 COURSE DESCRIPTOR 2023	23
INDUSTRIAL TECHNOLOGY – TIMBER	24
INTERNATIONAL STUDIES	25
PHOTOGRAPHIC & DIGITAL MEDIA	26
PHYSICAL ACTIVITY & SPORTS STUDIES	27
VISUAL ARTS	28

CURRICULUM STRUCTURE

All students will study:

Mandatory Courses

ENGLISH

GEOGRAPHY

HISTORY

MATHEMATICS

There are three courses in Mathematics that are followed - 5.3, 5.2 and 5.1. Based on Year 8 performance the Mathematics Faculty will determine the course most suited to each student.

SCIENCE

PERSONAL DEVELOPMENT, HEALTH AND PHYSICAL EDUCATION

CAREERS (IN YEAR 10)

Elective Pattern 2022/2023

Students are required to complete **1 x 200 hour** course and **2 x 100 hour** courses by the end of 2023.

In 2022 we are offering the following **200 hour courses**

Students need to rank their three top choices from this list. This course **MUST** be held for two years and cannot be changed due to the NESA requirements.

Course
Big History
Child Studies
Drama
Food Technology
French
Industrial Technology - Timber
Information & Software Technology
International Studies
Music
Physical Activity Sport Studies
Visual Arts

Students **MUST** choose one of the following **100 hour courses** that terminates at the conclusion of 2022. Students need to rank their three top choices from this list.

Course
Agriculture
Child Studies
Commerce
Drama
Food Technology
French
History Elective
Hospitality (Year 10 only)
Industrial Technology - Timber
iSTEM
Photographic and Digital Media
Physical Activity Sport Studies
Visual Arts

In Term 3 2022 students will elect to choose their second 100 hour course for completion in 2023. This course cannot be the same as their 200 hour choice.

Students have an opportunity to build upon their 100 hour course to a two year 200 hour qualification in the areas of Child Studies, Commerce, Drama, Food Technology, History Elective, Photographic and Digital Media and Visual Arts. The combination of topics will alternate between years to ensure there is no duplicity.

200 HOUR COURSES

COURSE: BIG HISTORY

FACULTY: SCIENCE

Course Fees per year:

Course Contact Person: Mr S Guyot

COURSE DESCRIPTION:

This course is designed for students curious about seeking answers to big questions regarding the history and development of our universe, including the origin of our species. It promotes reasoned predictions of future events. Collaboration amongst students, teachers, scholars and scientists is the foundation of big history. It places human history in the broader context of the universe's history.

In big history, students will develop deep knowledge, understanding and skills that will allow them to create new ideas and translate their ideas into practical applications. Through engaging with varying sources and perspectives, students will develop problem-solving, research and critical thinking skills, and demonstrate respect for differing viewpoints. Through the integrated study of the cosmos, life and humanity, students will use empirical evidence to develop a deeper appreciation of the evolution of knowledge systems and the complex relationship between evidence and ideas.

This course aims to develop students

- Understanding of the history of the universe from the 'big bang' to the modern day and beyond
- Explore of the themes and patterns that can help us better understand the world we live in.
- Develop an ability to synthesise complex information.
- Hypothesise and develop arguments.
- Develop key critical thinking skills and enhance their reading, writing, and research skills in a multidisciplinary way.

Big history is a 200 hour Stage 5 elective. It is made up of 10 topics all of which are mandatory. The course is designed to be taught sequentially over years 9 and 10.

Core

Divided into ten topics: What is Big History, The Big Bang, Stars and Galaxies, New Chemicals, Planetary Bodies, Life, Humans, Agriculture and Civilisations, Our connected world, The future.

This course will appear on the **Record of School Achievement (RoSA)** as **Big History – 200 HOURS.**

COURSE: CHILD STUDIES

FACULTY: PERSONAL DEVELOPMENT, HEALTH & PHYSICAL EDUCATION (PDHPE)

Course Fees per year: Nil

Course Contact Person: Mr G Wright

COURSE DESCRIPTION:

Rationale

The Child Studies Course is designed to enhance students' knowledge and understanding of the skills required to positively influence the growth and development of children. Students explore the period of childhood from conception to 8 years.

They examine the diverse range of values and beliefs about childhood, the care and health of children and the changing nature of contemporary family life.

Students will also understand the value and importance of effective parenting, as well as the high levels of associated responsibilities.

The study of this course will promote in students a sense of empathy for children, their parents, caregivers and those that have the potential to influence the learning environments.

What will Students Learn About?

Module options will include:-

- Preparing for Parenthood
- Conception to birth
- Newborn Care
- Growth and development
- Play and the developing child
- Health and safety in childhood
- Food and nutrition in childhood
- Media and technology in childhood
- The diverse needs of children
- Childcare services and career opportunities
- Aboriginal and Torres Strait Islander Cultures and Childhood
- Family Interactions

What will Students Learn to Do?

Students will gain and develop a range of skills through the theory component and practical experiences.

We utilise the primary school environment where we engage in activities such as reading, craft and sport. Students will develop critical and creative thinking skills, ethical understanding, information and communication technology capabilities and communication skills to utilise across a range of age groups. The approach is "hands-on" wherever possible requiring students to develop a range of practical skills.

Students will learn to use time management skills and to seek and utilise information from a variety of sources.

Career Relevance/Pathways/Transferable Skills

The knowledge, understanding, skills and values developed through Child Studies provides a foundation for a wide range of study options in and beyond school and also a range of vocational pathways that support and enhance the wellbeing of children. Study of this course will also support students engaged in voluntary caring, supervision and child support roles and informal work opportunities such as childcare and education, nursing, social work and midwifery.

COURSE: DRAMA

FACULTY: CREATIVE & PERFORMING ARTS (CAPA)

Course Fees per year: \$40.00

Course Contact Person: Mrs L Wright

COURSE DESCRIPTION:

Rationale

In school Drama has three purposes: a learning medium, personal development and an engaging form of entertainment. Drama provides opportunities to explore social, cultural, ethical and spiritual beliefs, including the diverse values of Australian culture. The collaborative nature of this artform engages students in a creative process of sharing, developing and expressing emotions and ideas. It is a form of action in which students take on a role as a means of exploring both familiar and unfamiliar aspects of their world.

Aim

In Drama, students can communicate in complex and powerful ways how they perceive the world. They can investigate, shape and symbolically represent ideas, interests, concerns, feelings, attitudes, beliefs and their consequences. Drama can reflect the external world and the inner world of thoughts and feelings through realistic and fictional contexts. Learning experiences in Drama are provided which involve the intellect, emotions, imagination and body, and engage the whole person. Self-confidence, motivation and self-esteem are developed through the devising, workshopping, rehearsing and performing of individual and collaborative works.

Course Overview

The course is divided into three course objectives:

Making, Performing and Appreciating.

These objectives could be explored in the following units: The 200 hour course continues over two years of study in Year 9 and Year 10.

- Improvisation
- Mime
- Script work
- Shakespeare
- Puppetry
- Clowning
- Video/Short film
- Mono/Duologues
- SFX Makeup
- Theatre Styles
- Theatre Sports
- Play building
- Mask
- Physical Theatre
- Street theatre
- Group Work

Conclusion

Drama can be a source of learning and entertainment, a point of contact with others, an abiding interest, a career or an outlet for creative energies. This course offers student skills in problem solving, working with others, conflict resolution and individual confidence.

This course will appear on the **Record of School Achievement (RoSA)** as **DRAMA – 200 HOURS.**

COURSE: FOOD TECHNOLOGY

FACULTY: TECHNOLOGICAL & APPLIED STUDIES (TAS)

Course Fees per year: \$120.00

Course Contact Person: Mrs C McTeigue / Mrs E Ofahengaue

COURSE DESCRIPTION:

The aim of this course is to actively engage students in learning about food in a variety of settings, enabling them to evaluate the relationships between food, technology, nutritional status and the quality of life. Students will develop confidence and proficiency in their practical interactions with and decisions regarding food.

The study of Food Technology provides students with a broad knowledge and understanding of food properties, processing, preparation and their interrelationships, nutritional considerations and consumption patterns. It addresses the importance of hygiene and safe working practices and legislation in the production of food. It also provides students with a context through which to explore the richness, pleasure and variety food adds to life.

Students studying the 200-hour course are required to complete 4-8 units of work. Students are required to cover all the content in the core units:

Nutrition and consumption; and
Food preparation and processing.

Units of Work

Content of a selected focus area and appropriate practical experiences. Focus areas provide a context through which the core will be studied. There are eight focus areas:

- Food in Australia
- Food equity
- Food product development
- Food selection and health
- Food service and catering
- Food for special needs
- Food for special occasions
- Food trends

During the study of each unit students will be required to undertake practical activities designed to refine and enhance student knowledge, understanding and skills. Units of work are developed to meet student needs and interests.

Students must undertake a range of practical experiences that occupy the majority of course time. Practical experiences will be used to develop knowledge and understanding of and skills in designing, producing and evaluating.

Practical experiences extend beyond students preparing and presenting food for specific purposes. Practical experiences also involve a broad range of activities such as food styling and photography, consumer surveys, market research, investigation of new and emerging technologies, food sensory evaluations and the use of information and communication technologies (ICT).

Students also complete worksheets and other class activities as well as research assignments.

Requirements Fully enclosed leather shoes

This course will appear on the **Record of School Achievement (RoSA)** as **FOOD TECHNOLOGY – 200 HOURS**.

COURSE: FRENCH
FACULTY: LANGUAGES

Course Fees per year: Nil

Course Contact Person: Miss K Ellis / Mr M Macdonald

COURSE DESCRIPTION

The ability to communicate in French provides incentives for travel and for more meaningful interactions with speakers of French, encouraging sociocultural understanding between Australia and francophone countries, and cohesion within the Australian community. It also provides opportunities for students to gain insights into the contributions that have been made by French-speaking communities to Australian society and to the global community. The rich linguistic and cultural diversity of New South Wales, to which French-speaking communities contribute significantly, provides an educational environment where the study of languages and cultures is valued as a unique and integral part of the K–10 curriculum.

Through learning languages, students develop an intercultural capability and an understanding of the role of language and culture in communication and become more accepting of difference and diversity. They develop understanding of global citizenship, and reflect on their own heritage, values, culture and identity.

The study of French in Kindergarten to Year 10 may be the basis for further study of one of the differentiated French syllabuses available for study in Stage 6, and for future employment, within Australia and internationally, in areas such as commerce, tourism, entertainment, hospitality, education, sport, visual arts, performing arts and international relations.

Students will engage with language in the following areas:

- Communicating Interacting
- Communicating Accessing and Responding
- Communicating Composing
- Understanding Systems of Language
- Understanding The Role of Language and Culture

This course will appear on the **Record of School Achievement (RoSA)** as **FRENCH – 200 HOURS**.

COURSE: INDUSTRIAL TECHNOLOGY – TIMBER
FACULTY: TECHNOLOGICAL & APPLIED STUDIES (TAS)

Course Fees per year: \$120.00

Course Contact Person: Miss C Reynen and Mr N Ashby

COURSE DESCRIPTION:

The Timber focus area provides opportunities for students to develop knowledge, understanding and skills in relation to the timber and associated industries.

Core modules develop knowledge and skills in the use of materials, tools and techniques related to timber which are enhanced and further developed through the study of specialist modules in:

Core Module : Timber 1
Specialised Module : Timber 2

Practical projects undertaken should reflect the nature of the Timber focus area and provide opportunities for students to develop specific knowledge, understanding and skills related to timber-related technologies. These may include:

- Paper Towel Holder with Turned Spindle
- Step Stool
- Turned Timber Bowl
- Mantle clock
- Bedside Table

Projects should promote the sequential development of skills and reflect an increasing degree of student autonomy as they progress through the course.

To satisfy the requirements of the syllabus students must undertake a range of practical experiences that occupy the majority of course time. Practical experiences should be used to develop knowledge and understanding of and skills in designing, producing, and evaluating. Students also complete worksheets, written activities, drawing, project folio and research assignments.

Each focus area has a compulsory core module that leads to a specialised module with some focus areas having multiple specialised modules to choose from. The core module of each focus area develops understanding and skills through the design, production and evaluation of practical projects. Modules are structured in a sequential manner, with the knowledge and skills developed in one module applied and enhanced through subsequent module(s) within the focus area.

Individual modules (core and specialised) provide specific content related to the focus areas which will be developed in the key areas of:

- Occupational Health and Safety (OHS)
- Materials, Tools and Techniques
- Design
- Links to Industry
- Workplace Communication
- Societal and Environmental Impact

Requirements Exercise Book
Fully enclosed leather shoes

This course will appear on the **Record of School Achievement (RoSA)** as **INDUSTRIAL TECHNOLOGY – TIMBER – 200 HOURS.**

COURSE: INFORMATION & SOFTWARE TECHNOLOGY
FACULTY: TECHNOLOGICAL & APPLIED STUDIES (TAS)

Course Fees per year: \$20.00

Course Contact Person: Mrs K Hogan / Miss C Reynen

COURSE DESCRIPTION:

Participation in Information & Software Technology appeals to students through their attraction to concrete, contextualised activities and their enjoyment of learning about and using computers. As a result of studying this course, students will be equipped to make appropriate use of and informed choices about information technology both at a personal level and in the workplace. Students will be prepared for future developments and directions in the exciting and challenging field of information technology. They can develop interest in, enjoyment of and critical reflection about information technology as an integral part of modern society.

Students will:

- Develop knowledge and understanding about a range of software programs, hardware technologies and computer information systems.
- Apply problem-solving and critical thinking skills in order to design and develop creative information technology solutions for a variety of real-world problems.
- Develop responsible and ethical attitudes to the use of information technology.
- Develop a knowledge and understanding of the effects of current and emerging information technologies on society.
- Develop effective communication skills and collaborative work practices leading to information technology solutions for specific problems.

The content is divided into core content and optional content. The core content cannot be taught in isolation; it must be integrated in modules with optional content. Students must complete a minimum of four and a maximum of eight modules. At least four option areas must be studied, and all the core content must be addressed.

Project Work

A project is an organised series of activities (over an extended period of time) to design and develop information and software solutions for an identified need or problem. A project should include a planned set of evaluation and assessment activities.

Core

Design, Produce and Evaluate, Data Handling, Hardware, Issues, Past, Current and Emerging Technologies, People, Software

Options

There are eight electives but the following six will be offered at this school:

Year 9

Robotics and Automated Systems
Database Design
Internet and Website Development

Year 10

Digital Media
Artificial Intelligence, Simulation and Modelling
Software Development and Programming

This course will appear on the **Record of School Achievement (RoSA)** as **INFORMATION & SOFTWARE TECHNOLOGY – 200 HOURS.**

COURSE: MUSIC

FACULTY: CREATIVE & PERFORMING ARTS (CAPA)

Course Fees per year: \$40.00

Course Contact Person: Mr J Walters / Mrs M Gillard

COURSE DESCRIPTION

Rationale

Music is designed for students who love to perform and to study all types of music.

Students develop skills in performance both individually and in groups. If you have ever wanted to write and record your own music you will learn the skills and techniques to make it happen!

Music provides opportunities to:

- Develop skills on an instrument of choice
- Compose, experiment, improvise, organise and arrange music
- Listen to a wide range of musical styles and discuss the concepts of Pitch, Duration, Tone Colour, Structure, Texture, Dynamics and Expressive Techniques.

The Elective Music course caters for all levels of experience.

1. Who liked music in Year 8, enjoyed keyboard, guitar, drumkit or singing...Music is for you!
For those who have been learning outside of school these students will be given the opportunity to extend their abilities through solo and group performance. Those who have not had any previous playing experience are encouraged to enrol in the external tuition program that is currently running at the school. These students will have the opportunity to build their skills through peer mentoring and classroom performance.
2. Musical styles & topics studied include:
 - Rock & Pop
 - Jazz & Blues
 - Theatre & Classical
 - Electronic & Computer Technology
 - Improvisation & Traditional Music Notation
3. The course is also offering external tuition for keyboard, voice, guitar and bass guitar. The music department also organises private tuition lessons during the school day for those students who wish to work with specialist instrumental or vocalist teachers.

Students studying music develop valuable skills in developing communication skills, problem solving, confidence in their public persona, collaborative planning and working with others along with nurturing personal creativity and self-expression.

This course will appear on the **Record of School Achievement (RoSA)** as **MUSIC – 200 HOURS**.

COURSE: PHYSICAL ACTIVITY & SPORTS STUDIES

FACULTY: PERSONAL DEVELOPMENT, HEALTH & PHYSICAL EDUCATION (PDHPE)

Course Fees per year: Activities will be organised as part of the course and paid for at the time of the activity

Course Contact Person: Mr G Wright

COURSE DESCRIPTION:

Physical Activity and Sports Studies aims to enhance students' capacity to participate effectively in physical activity and sport, leading to improved quality of life for themselves and others. Students engage in a wide range of physical activities in order to develop key understandings about how and why we move and how to enhance quality and enjoyment of movement.

The Physical Activity and Sports Studies CEC Years 7–10 course includes Life Skills outcomes and content for students with special education needs.

WHAT STUDENTS LEARN:

The course includes modules selected from each of the following three areas of study:

Foundations of Physical Activity

Body systems and energy for physical activity, Physical activity for health, Physical fitness, Fundamentals of movement skill development, Nutrition and physical activity, Participating with safety

Physical Activity and Sport in Society

Australia's sporting identity, Lifestyle, leisure and recreation, Physical activity and sport for specific groups, Opportunities and pathways in physical activity and sport, Issues in physical activity and sport

Enhancing Participation and Performance

Promoting active lifestyles, Coaching, Enhancing performance – strategies and techniques, Technology, participation and performance, Event management

Throughout the course students develop knowledge, understanding and skills that develop their ability to:

- Work collaboratively with others to enhance participation, enjoyment and performance in physical activity and sport
- Display management and planning skills to achieve personal and group goals in physical activity and sport
- Perform movement skills with increasing proficiency
- Analyse and appraise information, opinions and observations to inform physical activity and sport decisions.

Assessment will be based on 60% Practical and 40% Theory

This course will appear on the **Record of School Achievement (RoSA)** as **PHYSICAL ACTIVITY & SPORTS STUDIES – 200 HOURS**.

COURSE: VISUAL ARTS

FACULTY: CREATIVE & PERFORMING ARTS (CAPA)

Course Fees per year: \$50.00

Course Contact Person: Mrs J Court / Mrs G Lucca / Mr J Walters

COURSE DESCRIPTION:

Rationale

Visual Arts provides learning opportunities designed to encourage students to understand Art, including the different kinds of creative works they, and others, make.

Aim

The aim of the 200-hour course is to enable students to develop and enjoy practical and conceptual understanding; to develop their ability to represent ideas in the visual arts and to understand and value the different beliefs that affect meaning and significance.

Course Overview

The course is divided into objectives:

Making artworks and critically and historically interpreting art.

These objectives are explored in the following ways:

- Conceptual exploration to understand the relationship between artists, artworks, the world and audiences.
- Through the subjective, structural, cultural and post-modern frames which provide a focus for different investigations of art practice.
- The making of 2D Forms including: drawing, painting, printmaking, collage, etc.
- 3D Forms including: sculpture and assemblage.
- Experience of different approaches to various mediums and materials; eg pencil, charcoal, ink, paint, impasto, pastels, lino, carving tools, etc.

Units covered currently include:

Small Nature, Pack the Package, Suburbia, Man Made Objects, Still Life Arrangements, Dream Imagery, Natural Environment, Landscape Painting, Stencil Art

A Body of Works (student selects theme, frames of approach, media and techniques).

Conclusion

Art can be a source of learning, an exploration and expression of ones' self, an abiding interest, a career or an outlet for creative energies.

This course will appear on the **Record of School Achievement (RoSA)** as **VISUAL ARTS – 200 HOURS.**

100 HOUR COURSES

COURSE: AGRICULTURE

FACULTY: TECHNOLOGICAL & APPLIED STUDIES (TAS)

Course Fees per year: \$30.00

Course Contact Person: Mr J.P Grant

COURSE DESCRIPTION:

The Agriculture course in Year 9 has four (4) major focus areas.

These areas are:

Year 9

- Vegetable production
- Poultry for eggs
- Beekeeping
- Nursery production

Other areas will be included as opportunities present themselves. These include climatic studies, disease and prevention, soil studies, hydroponics, aquaculture and vermiculture.

The course is a combination of theory and practical (hands-on) components and focuses on development of production and marketing skills.

Students should be prepared to work outdoors and be able to demonstrate responsible, self-motivated behaviour in groups and individually.

Assessments include practical and written work.

This course will appear on the **Record of School Achievement (RoSA)** as **AGRICULTURE – 100 HOURS**.

COURSE: CHILD STUDIES

FACULTY: PERSONAL DEVELOPMENT, HEALTH & PHYSICAL EDUCATION (PDHPE)

Course Fees per year: Nil

Course Contact Person: Mr G Wright

COURSE DESCRIPTION:

Rationale

The Child Studies Course is designed to enhance students' knowledge and understanding of the skills required to positively influence the growth and development of children. Students explore the period of childhood from conception to 8 years.

They examine the diverse range of values and beliefs about childhood, the care and health of children and the changing nature of contemporary family life.

Students will also understand the value and importance of effective parenting, as well as the high levels of associated responsibilities.

The study of this course will promote in students a sense of empathy for children, their parents, caregivers and those that have the potential to influence the learning environments.

What will Students Learn About?

Module options will include:-

- Preparing for Parenthood
- Conception to birth
- Newborn Care
- Growth and development
- Play and the developing child
- Health and safety in childhood
- Food and nutrition in childhood
- Media and technology in childhood
- The diverse needs of children
- Childcare services and career opportunities
- Aboriginal and Torres Strait Islander Cultures and Childhood
- Family Interactions

What will Students Learn to Do?

Students will gain and develop a range of skills through the theory component and practical experiences.

We utilise the primary school environment where we engage in activities such as reading, craft and sport. Students will develop critical and creative thinking skills, ethical understanding, information and communication technology capabilities and communication skills to utilise across a range of age groups. The approach is "hands-on" wherever possible requiring students to develop a range of practical skills.

Students will learn to use time management skills and to seek and utilise information from a variety of sources.

Career Relevance/Pathways/Transferable Skills

The knowledge, understanding, skills and values developed through Child Studies provides a foundation for a wide range of study options in and beyond school and also a range of vocational pathways that support and enhance the wellbeing of children. Study of this course will also support students engaged in voluntary caring, supervision and child support roles and informal work opportunities such as childcare and education, nursing, social work and midwifery.

COURSE: COMMERCE

FACULTY: HUMAN SOCIETY & ITS ENVIRONMENT (HSIE)

Course Fees per year: Nil

Course Contact Person: Mrs J Kostalas / Mr M Macdonald

COURSE DESCRIPTION:

Students will be studying either Course A or B depending on the yearly cyclic change-over of 100 hour courses.

Commerce Course A

Core:

- Consumer choice
- Personal finance

Options (studied in addition to core):

- Promoting and selling
- Running a business
- E Commerce

Commerce will assist students in understanding consumer choice, decision making and consumer protection; make informed decisions in the use and management of money; analyse strategies used by sellers to promote products and students research commercial and legal information through the use of the internet.

A feature of Commerce will be small businesses where students work in small groups to set up a business through the Commerce markets in third term – (planning, manufacturing, marketing and selling their product).

Commerce Course B

Core:

- Law and Society
- Employment issues

Options (studied in addition to core):

- Law in action
- Political involvement
- Towards independence

Commerce will assist in providing students with knowledge and understanding of the nature and role of law; structure of government, decision making and the election process; the workplace employment relations, taxation and superannuation; as well as problem solving and decision making skills to assist them when they leave home.

Commerce may be an introduction to the Mock Trial competition and the court system. Excursions to Gosford Court House and Parliament House in Sydney are also planned.

Commerce is a valuable experience in helping students to become more aware as citizens. It helps with workplace employment and gives them a good basis for future HSC studies in courses such as Business Administration Services, Business Studies, Economics, Retail Operations and Legal Studies.

This course will appear on the **Record of School Achievement (RoSA)** as **COMMERCE – 100 HOURS**.

COURSE: DRAMA

FACULTY: CREATIVE & PERFORMING ARTS (CAPA)

Course Fees per year: \$40.00

Course Contact Person: Mr J Walters / Mrs L Wright

COURSE DESCRIPTION:

Rationale

Drama is a form of action in which human experience is portrayed and explored. Drama provides a powerful means of exploring the way people react and respond to different situations, issues and ideas.

Aim

The aim of this course is to provide the students with experiences in which the intellect, the emotions, the imagination and the body are all involved and developed through expression, performance, observation and reflection. In this course we develop and extend on the knowledge, skills and values of drama. Exploring the links between society, culture, practitioner and the styles and skills they employ.

Course Overview

The course is divided into three course objectives:
Making, Performing and Appreciating.

These objectives could be explored in the following units:

- Improvisation
- Theatre Styles
- Theatre Sports
- Play building
- Physical Theatre
- Mask
- Street theatre

Conclusion

Studying Drama involves developing skills in practical performance, and public speaking. Drama will also assist with problem solving skills and working within a group. All these skills are necessary later in students working lives.

Drama can be a source of learning and entertainment, a point of contact with others, an abiding interest, a career or an outlet for creative energies.

This course will appear on the **Record of School Achievement (RoSA)** as **DRAMA – 100 HOURS.**

COURSE: FOOD TECHNOLOGY
FACULTY: TECHNOLOGICAL & APPLIED STUDIES (TAS)

Course Fees per year: \$120.00

Course Contact Person: Mrs C McTeigue / Mrs E Ofahenguaue

COURSE DESCRIPTION:

The aim of this course is to actively engage students in learning about food in a variety of settings, enabling them to evaluate the relationships between food, technology, nutritional status and the quality of life. Students will develop confidence and proficiency in their practical interactions with and decisions regarding food.

The study of Food Technology provides students with a broad knowledge and understanding of food properties, processing, preparation and their interrelationships, nutritional considerations and consumption patterns. It addresses the importance of hygiene and safe working practices and legislation in the production of food. It also provides students with a context through which to explore the richness, pleasure and variety food adds to life.

Students studying the 100-hour course are required to complete 2-4 units of work. Students are required to cover all the content in the core units:

Nutrition and consumption; and
Food preparation and processing.

Units of Work

For each unit of work, relevant content will be selected from the core and integrated with all the content of a selected focus area and appropriate practical experiences. Focus areas provide a context through which the core will be studied. There are eight focus areas:

- Food in Australia
- Food equity
- Food product development
- Food selection and health
- Food service and catering
- Food for special needs
- Food for special occasions
- Food trends

During the study of each unit students will be required to undertake practical activities designed to refine and enhance student knowledge, understanding and skills. Units of work are developed to meet student needs and interests.

Students must undertake a range of practical experiences that occupy the majority of course time. Practical experiences will be used to develop knowledge and understanding of and skills in designing, producing and evaluating.

Practical experiences extend beyond students preparing and presenting food for specific purposes. Practical experiences also involve a broad range of activities such as food styling and photography, consumer surveys, market research, investigation of new and emerging technologies, food sensory evaluations and the use of information and communication technologies (ICT).

Students also complete worksheets and other class activities as well as research assignments.

Requirements Fully enclosed leather shoes

This course will appear on the **Record of School Achievement (RoSA)** as **FOOD TECHNOLOGY – 100 HOURS**.

COURSE: FRENCH
FACULTY: LANGUAGES

Course Fees per year: Nil

Course Contact Person: Miss K Ellis / Mr M Macdonald

COURSE DESCRIPTION

The ability to communicate in French provides incentives for travel and for more meaningful interactions with speakers of French, encouraging sociocultural understanding between Australia and francophone countries, and cohesion within the Australian community. It also provides opportunities for students to gain insights into the contributions that have been made by French-speaking communities to Australian society and to the global community. The rich linguistic and cultural diversity of New South Wales, to which French-speaking communities contribute significantly, provides an educational environment where the study of languages and cultures is valued as a unique and integral part of the K–10 curriculum.

Through learning languages, students develop an intercultural capability and an understanding of the role of language and culture in communication, and become more accepting of difference and diversity. They develop understanding of global citizenship, and reflect on their own heritage, values, culture and identity.

The study of French in Kindergarten to Year 10 may be the basis for further study of one of the differentiated French syllabuses available for study in Stage 6, and for future employment, within Australia and internationally, in areas such as commerce, tourism, entertainment, hospitality, education, sport, visual arts, performing arts and international relations.

Students will engage with language in the following areas:

- Communicating Interacting
- Communicating Accessing and Responding
- Communicating Composing
- Understanding Systems of Language
- Understanding The Role of Language and Culture

This course will appear on the **Record of School Achievement (RoSA)** as **FRENCH – 100 HOURS**.

COURSE: HISTORY ELECTIVE

FACULTY: HUMAN SOCIETY & ITS ENVIRONMENT (HSIE)

Course Fees per year: Nil

Course Contact Person: Mr M Macdonald

COURSE DESCRIPTION:

“History is a necessity. Individuals, communities, societies could scarcely exist if all the knowledge of the past was wiped out. As memory is to the individual, so history is to the community or society. Without memory, individuals find great difficulty in relating to others, in finding their bearings, in making intelligent decisions - they have lost their sense of identity.”

History is the study of humankind. By examining the problems and ideas of ages past we can attempt to understand why men and women made certain decisions and how these decisions have shaped the world in which we live.

History equips an individual with the ability to examine critically the pros and cons of certain events and statements. It furnishes students with a liberal education and provides them with a sense of the past, continuity and tradition, an understanding of change, and a perspective on personal culture. History is an interesting and vibrant course that provides an understanding of the world in which we live.

Principal Focus

Aspects of world history, including the contribution of past societies to our understanding of the present.

History Elective Stages 4 and 5

100 hours: ONE topic from each of Topics 1, 2 and 3 and at least TWO other choices from any Topic

Areas of Study

Topic 1 – Constructing History

- Biography
- Family History
- Film as History
- Historical Fiction
- Heritage and Conservation
- History and the Media
- Local History
- Museum and/or Archives Studies
- Oral History
- Historical Reconstructions
- A history website/CD-ROM

Topic 2 – Ancient, Medieval and Early Modern Societies

- Archaeology of the Ancient World
- Literature of the Ancient World
- Medieval and Early Modern Europe
- The Ottoman Empire
- An Asian Study
- The Americas
- The Pacific
- Africa
- A 19th century study
- A 20th century study

Topic 3 – Thematic Studies

- Children in History
- Heroes and Villains
- Religious Beliefs and Rituals through the Ages
- Sport and Recreation in History
- War and Peace
- World Myths and Legends
- Crime and Punishment
- Music through History
- Slavery
- Terrorism
- Women in History
- School-developed study

This course will appear on the **Record of School Achievement (RoSA)** as **ELECTIVE HISTORY – 100 HOURS.**

COURSE: iSTEM

FACULTY: TECHNOLOGICAL & APPLIED STUDIES (TAS)

Course Fees per year: \$50.00

Course Contact Person: Miss C Reynen

COURSE DESCRIPTION:

The iSTEM course incorporates mechatronics, aerodynamics, engineering, 3D CAD/CAM, aerospace and motion modules. It provides students with the curriculum to support current technologies including 3D printers, virtual reality, drones, robotics and a range of intelligent systems. iSTEM presents Science, Technology and Math's to students in a way that both enriches their understanding of these subjects and improves their ability to manage projects and work in teams. The course engages students in problem based learning and involves them in real 'on-the-job' situations.

iSTEM is a 100 hour elective course endorsed by NESAs. It was created in the Hunter region by Regional Development Australia Hunter's ME program in collaboration with local industry and STEM teachers at Maitland Grossman High School. This program builds on skills learnt by students in their STEM subject in Year 8.

Aims

The aim of the iSTEM course is to promote the areas of science, technology, engineering and mathematics through the study of technology, engineering, skills and mechanics.

The students will learn to use a range of tools, techniques and processes, including relevant technologies in order to develop solutions to a wide variety of problems relating to their present and future needs and aspirations.

The iSTEM course inspires and enables students to appreciate the role and potential of science, technology, engineering and mathematics in the world in which they live, and to learn from their journey of technological inquiry, the essence of evidence-based critical thinking.

One of the aims of the iSTEM course is to increase the awareness for students studying Physics, Chemistry, Engineering, Design and Technology, Computing and Mathematics subjects in Stage 6. This is to be achieved through an integrative technology and engineering course structure, which give practical relevance to scientific and mathematical concepts.

Secondary aims of the iSTEM course include

- Improve the level of technological and engineering literacy and understanding in the community.
- Prepare students to engage with engineering ideas and be knowledgeable about the way engineers and technologists work.
- Increase the number of students choosing science and engineering careers to address the shortage of science and engineering graduates,
- Increase students' awareness of careers in STEM areas including trades.

Course Structure

This School Developed Board Endorsed Course covers a number of modules in the fields of technology and engineering, they include: Engineering Fundamentals, Aerodynamics, 3D CAD/CAM and STEM Project Based Learning Minor. These specific modules are not reflected together in any Board Syllabus document.

Individual modules provide specific content related to CNC, mechatronics, aerodynamics, computer controlled machining, computer integrated manufacture, product modelling and testing which will be developed in the key areas of; Skills, Technologies, Engineering Principles and Processes and Mechanics.

100 Hours

Module 1	Module 2	Module 3	Module 4
Engineering Fundamentals 25 Hours	Aerodynamics 25 Hours	3D CAD/CAM 25 Hours	STEM Project Based Learning Minor 25 Hours

This course will not appear on students **Record of School Achievement (RoSA)** as this is a NSW Department of Education approved elective course, and is not eligible to be listed.

STAGE 5 BOARD ENDORSED VET COURSES



VOCATIONAL EDUCATION AND TRAINING PUBLIC SCHOOLS NSW, MACQUARIE PARK RTO 90222

Public Schools NSW, Macquarie Park RTO 90222 is accredited as a Registered Training Organisation (RTO) to deliver and assess VET qualifications to secondary students.

Stage 5 Board Endorsed VET courses are 100 hour courses offered as part of the Record of School Achievement (RoSA) and include outcomes and content drawn from national industry training packages endorsed by the NSW Educational Standards Authority (NESA). Stage 5 VET courses are designed to deliver workplace-specific skills and knowledge and cover a range of career and industry areas. Stage 5 VET courses for secondary students are developed by the NESA and are based on National Training packages.

These qualifications are recognised by industry, employers and tertiary training providers and will assist students to move to various education and training sectors and employment.

By enrolling in a VET qualification in NSW Public Schools Macquarie Park RTO 90222, you are choosing to participate in a program of study that will give you the best possible direction towards a nationally recognised qualification. To receive the AQF VET qualification students must meet the assessment requirements of the Industry Training Package (<http://training.gov.au>).

Students will also be expected to complete all requirements relevant to the RoSA and adhere to the requirements of NESA and the NSW Department of Education. When a student achieves a unit of competency it is signed off by a qualified assessor. To achieve the qualification students must be deemed competent in all units of competency.


Assessment in all VET courses is competency based. The student is assessed on what they can do (the skills) and what they know (the knowledge) that will equip them in the workplace. Students who have successfully achieved competency will have the skills and knowledge to complete workplace activities in a range of different situations and environments, to an industry standard of performance expected in the workplace.

Competency-based assessment materials are designed to ensure each learner has achieved all the outcomes (skills and knowledge) to the level of the qualification. Competency-based training is based on performance standards that have been set by industry.

Students will receive documentation showing any competencies achieved for the VET course undertaken (Transcript).

Due to the specific requirements of a Stage 5 VET course, it is recommended students speak to the VET Coordinator, VET Teacher or Careers Adviser before choosing the course to ensure they are fully aware of the requirements and that the course is suitable for their individual needs, knowledge and skills.

HOSPITALITY STAGE 5 COURSE DESCRIPTOR 2023

 <p>NSW GOVERNMENT Education</p>	2023 HOSPITALITY STAGE 5 COURSE DESCRIPTOR SIT10216 Certificate I in Hospitality Public Schools NSW, Macquarie Park RTO 90222	
This document may change due to Training Package and NSW Education Standards Authority (NESA) updates. Notification of variations will be made in due time		
Course: Hospitality (Stage 5 100 indicative hours)		Board Endorsed Course Number: 89486
<p>By enrolling in a VET qualification with Public Schools NSW, Macquarie Park RTO 90222, you are choosing to participate in a program of study that will provide you the best possible direction towards a nationally recognised qualification. To receive this AQF VET qualification, you must meet the assessment requirements of SIT10216 Certificate I in Hospitality https://training.gov.au/Training/Details/SIT10216</p> <p>You will also be expected to complete all requirements relevant to the RoSA and adhere to the requirements of NESA. This course provides students with the opportunity to obtain nationally recognised vocational training. This is known as dual accreditation. To gain a full qualification, students must achieve all competencies. A statement of attainment towards the qualification is possible if at least one unit of competency is achieved.</p>		
<p>Recommended Entry Requirements</p> <p>To enrol in SIT10216 Certificate I in Hospitality, students should be interested in working in a Hospitality environment, preparing and serving food and beverages to customers. They should be able to lift and carry equipment and use hand held equipment.</p> <p>Students may be required to participate in out of school hour events and functions. There will be homework, research activities and assignments. Prior to enrolment, students will be advised individually of the suitability of this course. Reasonable adjustments and support are available for all students.</p>		
Certificate I in Hospitality (Release 1) SIT10216 Training Package - Units of Competency		
<p>3 Core</p> <p>BSBWOR203 Work effectively with others SITXCCS001 Provide customer information and assistance SITXWHS001 Participate in safe work practices</p>	<p>3 Electives</p> <p>SITXFSA001 Use hygienic practices for food safety Group A TLIE1005 Carry out basic workplace calculations Group B SITHCCC003 Prepare and present sandwiches Group B</p> <p>Additional unit of competency delivered to meet RoSA/NESA requirements</p> <p>SITHFAB005 Prepare and serve espresso coffee - Elective</p>	
Students may apply for Recognition of Prior Learning (RPL) and /or credit transfer before delivery, provided suitable evidence is submitted.		
Pathways to Industry - Skills gained in this course transfer to other occupations		
Skills gained in this course transfer to a variety of hospitality occupations in the following settings; restaurants, hotels, catering operations and clubs.		
<p>Examples of occupations in the Hospitality industry</p> <p>This qualification is intended to develop entry-level skills and knowledge to assist workers entering employment as hospitality employees in occupations such as food runner, café attendant, catering assistant, barista and wait person</p>		
<p>Competency-Based Assessment</p> <p>Students in this course work to develop the competencies, skills and knowledge described by each unit of competency listed above. To be assessed as competent a student must demonstrate to a qualified assessor the competency requirements for performance and knowledge of the units/s of competency.</p> <p>Appeals and Complaints</p> <p>Students may lodge a complaint or an appeal about a decision (including assessment decisions) through the VET trainer.</p>		
Course Cost: \$130 School Specific equipment and associate requirements for students	<p>Refunds</p> <p>Refund Arrangements on a pro-rata basis. Please refer to your school refund policy</p>	
<p>Exclusions: Nil</p> <p>VET course exclusions can be checked on the NESA website at https://educationstandards.nsw.edu.au/wps/portal/nesa/k-10/learning-areas/vet/vet-board-endorsed-courses/hospitality</p>		
2023 Course Descriptor SIT10216 Certificate I in Hospitality Public Schools NSW, Macquarie Park RTO 90222 V1.1 Updated May 2022 <i>Disclaimer: If you require accessible documents, please contact your VET coordinator for support</i>		

COURSE: INDUSTRIAL TECHNOLOGY – TIMBER
FACULTY: TECHNOLOGICAL & APPLIED STUDIES (TAS)

Course Fees per year: \$120.00

Course Contact Person: Miss C Reynen & Mr N Ashby

COURSE DESCRIPTION:

The Timber focus area provides opportunities for students to develop knowledge, understanding and skills in relation to the timber and associated industries.

Core modules develop knowledge and skills in the use of materials, tools and techniques related to timber which are enhanced and further developed through the study of specialist modules in:

Core Module: Timber 1

Practical projects undertaken should reflect the nature of the Timber focus area and provide opportunities for students to develop specific knowledge, understanding and skills related to timber-related technologies. These may include:

- Paper towel holder with turned spindle
- Step stool
- Turned timber bowl

Projects should promote the sequential development of skills and reflect an increasing degree of student autonomy as they progress through the course.

To satisfy the requirements of the syllabus students must undertake a range of practical experiences that occupy the majority of course time. Practical experiences should be used to develop knowledge and understanding of and skills in designing, producing, and evaluating. Students also complete worksheets, written activities, drawing, project folio and research assignments.

Each focus area has a compulsory core module that leads to a specialised module with some focus areas having multiple specialised modules to choose from. The core module of each focus area develops understanding and skills through the design, production and evaluation of practical projects. Modules are structured in a sequential manner, with the knowledge and skills developed in one module applied and enhanced through subsequent module(s) within the focus area.

Individual modules (core and specialised) provide specific content related to the focus areas which will be developed in the key areas of:

- Occupational Health and Safety (OHS)
- Materials, Tools and Techniques
- Design
- Links to Industry
- Workplace Communication
- Societal and Environmental Impact

Requirements Exercise Book
Fully enclosed leather shoes

This course will appear on the **Record of School Achievement (RoSA)** as **INDUSTRIAL TECHNOLOGY – TIMBER – 100 HOURS**

COURSE: INTERNATIONAL STUDIES
FACULTY: HUMAN SOCIETY & ITS ENVIRONMENT (HSIE)

Course Fees per year: Nil

Course Contact Person: Mr M Macdonald

COURSE DESCRIPTION:

Rationale

International studies is an interdisciplinary course that provides a unique conceptual framework for the study of culture, and the promotion of intercultural understanding.

Through education, travel, work and trade, students increasingly understand how the study of culture requires knowledge to inform values and develop individual and community participation, action, and commitment to be a global citizen.

International studies provides students with an opportunity to explore and recognise their own cultures, and appreciate the richness of multicultural Australia and the world. As Australia is part of the Asia-Pacific region, the International studies course lends itself to an emphasis on, but is not limited to, this region.

Students gain knowledge of different cultural practices, values, beliefs and heritages to form a broader world-view. They gain skills to recognise fact, detect bias and challenge stereotypes by exploring cultural difference and interconnectedness. This enables students to understand and value inclusion, and to respect the rights of others.

Students learn to conceptualise and explore interrelationships and empathise with others at a local, national, regional and global level.

In summary, International studies equips students with intercultural sensitivities and the critical skills of analysis and intercultural understanding to participate in, and contribute to, building a cohesive and just world.

100 hours: Core 1 or Core 2 and a minimum of three options

Areas of Study

- **Core** – Understanding culture and diversity in today's world

15-25 indicative hours each

- Option 1 – Culture and beliefs
- Option 2 – Culture and the media
- Option 3 – Culture on the move
- Option 4 – Culture and travel
- Option 5 – Culture and the performing arts
- Option 6 – Culture in art and architecture
- Option 7 – Culture in film and literature
- Option 8 – Culture and sport
- Option 9 – Culture and food
- Option 10 – Culture, science, technology and change
- Option 11 – School developed option

This course will not appear on students Record of School Achievement (RoSA) as this is a NSW Department of Education approved elective course, and is not eligible to be listed.

COURSE: PHOTOGRAPHIC & DIGITAL MEDIA
FACULTY: CREATIVE & PERFORMING ARTS (CAPA)

Course Fees per year: \$55.00

Course Contact Person: Mr J Walters / Mrs J Court

COURSE DESCRIPTION:

Rationale

Photographic & Digital Media provides students with the opportunities to explore still and moving processes involved in traditional and contemporary approaches to photography and animation.

Aim

The aim of this course is to enable students to develop and enjoy practical and conceptual understanding of still and moving images. In this course students study camera handling techniques, lighting effects, darkroom processes, digital manipulation and video post-production techniques.

Course Overview

The course is divided into Making and Interpretation (Historical/Critical).

Making:

- Camera handling involves understanding focusing, aperture and shutters speed, ISO settings. Vertical and horizontal tripod handling. Interchangeable lenses and filters will also be used.
- Alternative photography includes non-darkroom processes such as Scanography & Senography,
- Non camera techniques include pinhole photography and darkroom development.
- Digital photography includes still images and images intended for stop motion. Adobe Photoshop and Stop Motion Pro will be extensively used in this area.
- Filming techniques will include usage of available phones or cameras and sound and voice recording.
- Animation work will involve pin screen, cut out, motion origami, found objects, sand, painted, puppet and computer animation.
- Lighting will include day light, candlelight, studio lights and strobe lighting.

Interpretation (Historical and Critical):

Students' knowledge, understanding and skills will be informed by their study of practice, the conceptual framework and the frames.

- Practice is about what photographers, film makers computer/digital artists, know and do, how they know it, where they do it, with whom, and for whom they do it and why they do it.
- The Conceptual Framework comprises four agencies or functions: artist, artwork, world and audience.
- The frames are subjective, cultural, structural and postmodern.

Conclusion

Photographic & Digital Media can be a source of learning, exploration and expression, a point of contact with others, an abiding interest, a career or an outlet for creative energies.

This course will appear on the **Record of School Achievement (RoSA)** as **PHOTOGRAPHIC & DIGITAL MEDIA – 100 HOURS (200 HOURS optional)**

COURSE: PHYSICAL ACTIVITY & SPORTS STUDIES

FACULTY: PERSONAL DEVELOPMENT, HEALTH & PHYSICAL EDUCATION (PDHPE)

Course Fees per year: Activities will be organised as part of the course and paid for at the time of the activity

Course Contact Person: Mr G Wright

COURSE DESCRIPTION:

Physical Activity and Sports Studies aims to enhance students' capacity to participate effectively in physical activity and sport, leading to improved quality of life for themselves and others. Students engage in a wide range of physical activities in order to develop key understandings about how and why we move and how to enhance quality and enjoyment of movement.

The Physical Activity and Sports Studies CEC Years 7–10 course includes Life Skills outcomes and content for students with special education needs.

WHAT STUDENTS LEARN:

The course includes modules selected from each of the following three areas of study:

Foundations of Physical Activity

Body systems and energy for physical activity, Physical activity for health, Physical fitness, Fundamentals of movement skill development, Nutrition and physical activity, Participating with safety

Physical Activity and Sport in Society

Australia's sporting identity, Lifestyle, leisure and recreation, Physical activity and sport for specific groups, Opportunities and pathways in physical activity and sport, Issues in physical activity and sport

Enhancing Participation and Performance

Promoting active lifestyles, Coaching, Enhancing performance – strategies and techniques, Technology, participation and performance, Event management

Throughout the course students develop knowledge, understanding and skills that develop their ability to:

- work collaboratively with others to enhance participation, enjoyment and performance in physical activity and sport
- display management and planning skills to achieve personal and group goals in physical activity and sport
- perform movement skills with increasing proficiency
- analyse and appraise information, opinions and observations to inform physical activity and sport decisions.

Assessment will be based on 60% Practical and 40% Theory

This course will appear on the **Record of School Achievement (RoSA)** as **PHYSICAL ACTIVITY & SPORTS STUDIES – 100 HOURS**

COURSE: VISUAL ARTS

FACULTY: CREATIVE & PERFORMING ARTS (CAPA)

Course Fees per year: \$50.00

Course Contact Person: Mrs J Court / Mrs G Lucca

COURSE DESCRIPTION:

Rationale

Visual Arts provides learning opportunities designed to encourage students to understand Art, including the different kinds of creative works they, and others, make.

Aim

The aim of the 100-hour course is to enable students to develop and enjoy practical and conceptual understanding; to develop their ability to represent ideas in the visual arts and to understand and value the different beliefs that affect meaning and significance.

Course Overview

The course is divided into objectives:

Making artworks and critically and historically interpreting art.

These objectives are explored in the following ways:

- Conceptual exploration to understand the relationship between artists, artworks, the world and audiences.
- Through the subjective, structural, cultural and post-modern frames which provide a focus for different investigations of art practice.
- The making of 2D Forms including: drawing, painting, printmaking, collage, etc.
- 3D Forms including: sculpture and assemblage.
- Experience of different approaches to various mediums and materials; eg pencil, charcoal, ink, paint, impasto, pastels, lino, carving tools, etc.

Units covered could include:

Small Nature, Pack the Package, Suburbia, Man Made Objects, Still Life Arrangements, Dream Imagery, Natural Environment, Landscape Painting, Stencil Art.

A Body of Works (student selects theme, frames of approach, media and techniques).

Conclusion

Art can be a source of learning, an exploration and expression of ones' self, an abiding interest, a career or an outlet for creative energies.

This course will appear on the **Record of School Achievement (RoSA)** as **VISUAL ARTS – 100 HOURS.**