

PITTWATER HIGH SCHOOL ELECTIVE INFORMATION YEAR 9 2026



Subject Selection Timeline Term 3	
Week 1 Term 3	
Monday 21 July	Elective Subject Selection booklet emailed to students
Tuesday 22 July	Elective Subject Selection booklet (hard copy) distributed to students
Wednesday 23 July 2025 5.00PM – 6.00PM School Hall	Year 9 Elective Subjects Presentations from Head Teachers and Key Teaching Staff
Wednesday 23 July 2025 6.05PM School Hall	Year 9 *Accelerated Subjects Presentations from Head Teachers
Thursday 24 July 2025 from 9:00 AM Online	Subject Selection Link opens on Edval. The link will be emailed to all students and parents
Week 2 Term 3	
Monday 28 July 2025 at 3:00 PM Online	Subject Selection Link closes

ELECTIVE INFORMATION

Table of Contents

Subject Selection Timeline	3
Requirements	5
Making Elective Choices	6
Voluntary Contributions and Further Information	7
PART A: 200 Hour Courses including VET Hospitality	8
PART B: 100 Hour Courses	27
Record your Elective Subject Choices	35

Elective Courses (Choose 2 x 200 hour courses and 1 x 100 hour course)

PART A: 200 Hour Courses

Electives	Faculty	Page
Agricultural Technology	Science	9
Child Studies	PDHPE	10
Commerce	HSIE	11
Dance	CAPA	12
Design & Technology	TAS	13
Drama	CAPA	14
Explosive History	HSIE	15
Food Technology	TAS	16
Food Technology / Hospitality Comb.	TAS	17
French	Languages	18
Industrial Technology - Multimedia	TAS	19
Industrial Technology – Timber	TAS	20
Music	CAPA	21
Physical Activity & Sport Studies	PDHPE	22
Textiles Technology	TAS	23
Visual Arts	CAPA	24
School Delivered Vocational Education and Training (VET) Stage 5 General Information	VET	25-26

PART B: 100 Hour Courses

Electives	Faculty	Page
Aquatic Technology	Science	28
Digital Graphics Technology	TAS	29
Film Studies	English	30
Industrial Technology Building & Construction	TAS	31
iStem	Science	32
Music in Practice	CAPA	33
Musical Theatre	CAPA	34

Requirements

Curriculum Pattern of Study for Year 9 2026

Students are required to undertake Core Courses and Elective Courses in their pattern of study. Below is a list of Core and Elective Courses offered at Pittwater High School.

Core Courses (Compulsory)

- English
- Mathematics
- Science
- Australian History, Civics & Citizenship
- Australian Geography, Civics & Citizenship
- Personal Development, Health and Physical Education (PDHPE)
- Sport
- Careers – Rotational plus 1 week of optional work experience
- All My Own Work (prior to commencing Year 11 Pattern of Study)

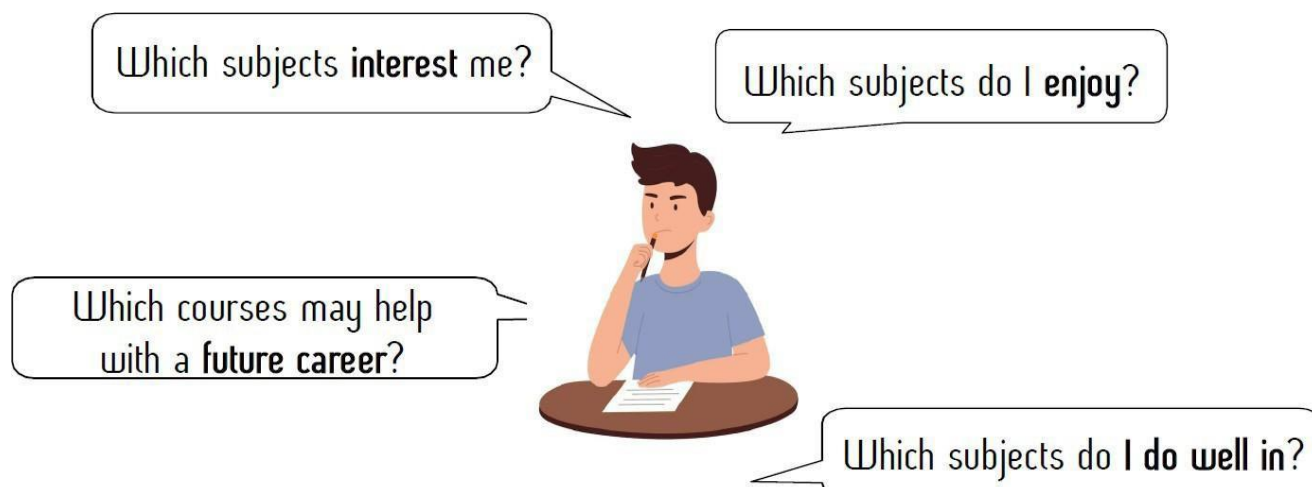
Elective Courses (Choose 2 x 200 hour courses and 1 x 100 hour course)

FACULTY	ELECTIVE SUBJECT	HOURS
CAPA	Dance	200
	Drama	200
	Film Studies	100
	Music	200
	Music in Practice	100
	Musical Theatre	100
	Visual Arts	200
Human Society and its Environment (HSIE)	Commerce	200
	Explosive History	200
Languages	French	200
Personal Development, Health and Physical Education (PDHPE)	Physical Activity and Sport Studies	200
	Child Studies	200
Science	Agricultural Technology	200
	Aquatic Technology	100
	i Stem	100
Technological and Applied Studies (TAS)	Design & Technology	200
	Digital Graphics Technology	100
	Food Technology	200
	Industrial Technology – Building & Construction	100
	Industrial Technology - Multimedia	200
	Industrial Technology - Timber	200
	Textiles Technology	200
Vocational Education & Training (VET)	Food Technology Hospitality Combined (Year 9 - 100 hours, Year 10 -100 hours)	200

Making Elective Choices

Students entering Years 9 and 10 at Pittwater High School will have the opportunity to choose from a wide range of elective courses. It is a time when they can explore their interests and try new subjects.

When choosing elective courses students should consider the following questions:



Before making your choices, please read this subject information booklet carefully and discuss with the relevant Head Teachers, Subject Teachers and your family.

Students are required to study two x 200 hour courses and 1 x 100 hour course throughout Year 9, the 200 hour elective will continue for the duration of Year 10 and contribute to the ROSA.

Your first choice may not be available and another choice may be used instead. You will be asked to select one 200 hour and one 100 hour 'reserve' choice just in case.

There is no guarantee that all of the courses will run. **The final elective courses to be offered will depend on the number of students requesting the course and the overall demands of the school curriculum and staff availability.** The final decision will rest with the Principal.

Changing Courses

It is important that decisions regarding elective courses are made carefully as they are generally binding from the start of Year 9. Occasionally a change may be possible early in Year 9 but generally, students are committed to electives until the course is completed. No electives will be changed beyond Week 3 of Term 1 2026.

How to Submit your Selection:

Along with this booklet, you will receive an email that explains the online process for subject selection. The email will contain your identification for the process and outline how to access the site and make your choices along with the deadline for choices.

When you are ready to submit your selections go online to <https://my.edval.education/login>

You will need to access your @education.nsw.gov.au email address to retrieve your code

Voluntary Contributions and Further Information Year 9

Further Information to Note

- Lines (which subjects are at the same time) are determined by students' choice of elective subjects. The choice will be limited by the availability of staff, class sizes (minimum and maximum numbers) and by the number of teacher experts in any given subject.
- **All** electives terminate at the end of Year 10. If you study a language in Year 9 and 10 and wish to continue with it in the Senior Years you will be placed in a 'Continuers' class. Those who do not study a language in Years 9 and 10 may select the 'Beginners' course in the Senior Years.
- The 200 hour courses contribute to the award of a Record of School Achievement (**ROSA**).
- There are **consumable costs** associated with elective courses. Voluntary Contributions are requested at the commencement of each course.
Please Note: Elective Course Contributions can be subject to change.

Annual Voluntary Contributions for Elective Subjects

Elective	\$	Elective	\$
Agricultural Technology	75	French	40
Aquatic Technology	40	Industrial Technology – Building & Construction	150
Child Studies	50	Industrial Technology - Multimedia	50
Commerce	20	Industrial Technology - Timber	100
Dance	50	i-Stem	30
Design & Technology	90	Music	50
Digital Graphics Technology	50	Music In Practice	50
Drama	50	Musical Theatre	50
Explosive History	20	Physical Activity & Sport Studies	100
Film Studies	20	Textiles Technology	75
Food Technology Hospitality Comb. (VET)	130	Visual Arts	75
Food Technology	130		

As advised by the Department of Education and Communities **“schools may charge students for the purchase of materials used and consumed in particular courses”**.

Please note the costs associated with elective courses above.

Alison Gambino
Principal

Katrina Purvis
Deputy Principal

PART A

200 HOUR COURSES

AGRICULTURAL TECHNOLOGY

Course Description

The need for food and fibre is continually increasing as the world population expands. The Agricultural Science course is about understanding, questioning and applying the principles of productivity, sustainability, economics, welfare and marketing for a range of case studies.

Students will gain access and insight into a range of species, industries and technologies as they develop their ability to solve problems, undertake investigations, research and communicate their findings.

This course is 50% practical and 50% theoretical.

Case studies may vary but frequently include
Some, or all of the following:



Year 9

- Mushroom production
- Chicken layers
- Aquaponics
- Viticulture

Year 10

- Alternative sources of protein
- Potato production
- Animal fleece
- Raised bed production

Assessments

Assessments can be comprised of experimental reports, exams, research tasks and practical activities.

What type of student would be interested in Agriculture?

Agriculture is a great course for any student who would like to know more about how food is grown and processed before arriving in our homes. It is a hands-on course, and a highly suitable option for students who learn best by doing. The course contains plant and animal biology and is therefore suitable for students interested in biology and living things.

Agriculture is an ATAR subject available in Year 11 and Year 12. Please note, you do not need to have studied Agricultural Technology in Years 9 and 10 to undertake it at a senior level.

Please use this link to see Agriculture in Action @PHS:

<https://www.youtube.com/watch?v=i0V5Mg6V9yE>



For further information, see Relieving Head Teacher Ms Savage in the Science Staffroom.

CHILD STUDIES

Course Description

Society has a responsibility to provide a safe, nurturing and challenging environment for children in their early years, as this is crucial to optimal growth and development. Child Studies explores the broad range of social, environmental, genetic and cultural factors that influence parental development and a child's sense of wellbeing and belonging between 0 and 8 years of age.

What will students learn about?

Students participate in learning through activities related to the following content and modules:

Year 9

Term 1	Planning for Parenthood
Term 2	Conception & Birth
Term 3	Play and the Developing Child
Term 4	Children & Culture: Media & Technology

Year 10

Term 1	Newborn Care
Term 2	Growth & Development: The Diverse Needs of Children
Term 3	Literacy in Childhood
Term 4	Food & Nutrition in Childhood: Health & Safety in Childhood



How is this subject assessed?

Students will complete a variety of assessments, including a range of practical research projects both as individuals and in groups.

Skills that students develop in this course may lead them into careers such as childcare, family/community health work, teaching, sports coaching, social work or nursing just to name a few.

Can you do this subject in the Senior Years?

Yes, this subject will support the learning of Community and Family Studies (CAFS) in the Stage 6, 2-unit ATAR course.

For further information, please see Relieving Head Teacher Mr Quince in the PDHPE Staffroom.

COMMERCE

Course Description

Commerce has a flexible syllabus, which permits the course to be particularly appropriate to this school's strong business orientation. Many students and parents would appreciate the chance to establish a sound business base in their studies. This foundation is used for Senior Years subjects, like Business Studies, Legal Studies, Economics or Geography or with a view to operating their own or other people's business, or simply, to be familiar with the real world of business, law, money and records. Commerce is an invaluable subject for an informed member of society.

Students will develop:

- Knowledge and understanding of consumer, financial, business, legal and employment matters
- Skills in decision-making and problem-solving in relation to consumer, financial, business, legal and employment issues
- Skills in effective research and communication
- Skill in working independently and collaboratively.



Students will value and appreciate:

- Ethical and socially responsible behaviour in relation to personal decision-making, business practices, employment and legal issues
- Fundamental rights, rules and laws that promote fairness, justice and equity in our society through responsible and active citizenship.

Topics to be studied

Core

- Consumer & Financial Decisions
- Law, Society & Political Involvement
- The Economic & Business Environment
- Employment & Work Futures

Options

- Law in Action
- Investing
- Promoting & Selling
- Running a Business
- Travel
- Towards Independence

How is this subject assessed?

Tests, assignments, reports and group tasks.

Can you do this subject in the Senior Years?

Commerce provides the perfect introduction to Business Studies, Legal Studies and Economics in the senior years. Some of the skills developed in Commerce include report writing and SWOT analysis that form an important part of the senior year's curriculum. Research and analytical skills developed in Commerce are also useful in Senior Geography and Society and Culture.

For further info, see Head Teacher Ms Grudic in the HSIE staffroom.

DANCE

Course Description

Students will experience and enjoy dance as an art form through performance, composition and appreciation. There is an integrated study of the practices of dance, developing both physical and aesthetic skills, in dance as an art form.

The course is 70% practical and 30% theory:

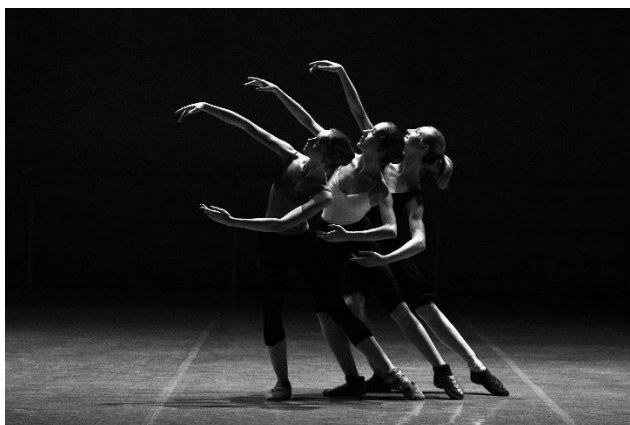
- provide for the physical, creative and intellectual development of students
- engage students through the study of the Performance, Composition and Appreciation of Dance
- contribute to students' aesthetic, artistic and cultural education
- provide the means for students to express and communicate ideas through dance

Year 9

- Dance Performance – pop culture genres, musical theatre and safe dance practices
- Dance Composition – creating phrases and sequences
- Dance Appreciation – dance history, developments and influences of various styles

Year 10

- Dance Performance – contemporary dance and safe dance practices
- Dance Composition – creating compositions for solo and small group dances
- Dance Appreciation – research Australian dance companies and various dance works



Assessments

Assessments range from practical dance performances and composition tasks, safe dance practice reports, research tasks, and practical activities and making informative judgements about dance.

What type of students would be interested in Dance?

Students passionate about creative expression and physical activity may be drawn to dance as subject in Stage 5. The course explores various dance styles, enhancing physical skills, body awareness and overall fitness. It also promotes collaboration on original pieces, fostering teamwork, communication, confidence, and an appreciation of dance works objectively.

Students may continue Dance and select it as a Stage 6, 2-unit ATAR course.

For further information, please see Head Teacher Dr Hardy, in the CAPA Staffroom.

DESIGN & TECHNOLOGY

Course Description

The study of Design and Technology develops a student's ability for innovative and creative thought through the planning and production of design projects related to real-world needs and situations. Students investigate existing solutions, analyse data and information, and generate, justify and evaluate ideas. Students experiment with tools, materials and technologies to manage and produce prototypes, products and solutions to identified needs and problems. The diverse learning experiences encourage both independent and collaborative learning and the development of skills in designing, planning, managing and evaluating, which are transferable across the curriculum.

Design Projects support student learning and come from a number of context areas, including Digital Technologies, Engineered Systems, Information and Communication Technologies and Material Technologies. To reinforce and document the design process, each design project has a design and production portfolio.

Course Outline

The Year 9 and 10 core module includes common content which encompasses a holistic approach to design, design processes and the activity of designers. Practical content develops knowledge and skills in the use of tools, materials and techniques related to focus areas of design.

How is this subject Assessed?

A range of strategies are used, including the progressive evaluation of practical projects, the development of production portfolios and designer case studies.

Can you do this subject in the Senior Years?

Yes. Studying Design and Technology in Years 9 and 10 helps students successfully complete the following senior subjects:

- Design and Technology
- Industrial Technology Timber
- Industrial Technology Multimedia

Career paths in the design industry are wide and can include graphic design, product design, interior design, industrial design, landscape design, jewellery design, architecture and fashion design.

Additional information:



For further information please see Head Teacher Ms Samolowicz in the TAS Staffroom.

DRAMA

Course Description

Drama in Year 9 and 10 provides students with dynamic opportunities to explore both performance and production. The course develops skills in improvisation, play building, scriptwriting, acting, and theatrical design. While many students enjoy performing, Drama also supports those who are interested in behind-the-scenes roles such as directing, stage management, film, and design for set, lighting, sound, props and costume.

Through a combination of practical workshops and creative projects, students learn to express ideas, work collaboratively, and contribute meaningfully to a shared artistic vision. The course also includes opportunities to experience live theatre and analyse performances using dramatic terminology.

Course Outline

What the course includes:

- Improvisation (short-form and long-form) and theatre sports
- Comedy sketches for stage and screen
- Performance of drama and comedy monologues and scripted scenes
- Small group play building and devised drama
- Original scriptwriting for stage or screen
- Development of design and production skills
- Voice, movement, and stagecraft workshops
- Attendance and evaluation of professional theatre productions

Drama fosters skills in collaboration, creative thinking, self-expression, and confidence. The course supports a wide range of interests and strengths, whether in performing, directing, writing, designing, or collaborating in the creative process.

How is this subject assessed?

An assessment program is issued to each student at the beginning of the year. This program involves a variety of tasks, both practical and theoretical, throughout the year.

In Year 9 assessment weightings are:	Practical 70%	Written 30%
In Year 10 assessment weightings are:	Practical 60%	Written 40%

Can you do this subject in the Senior Years?

Yes.



For further information, please see Head Teacher Dr Hardy in the CAPA Staffroom.

EXPLOSIVE HISTORY

Course Description

Explosive History is a course for lovers of History – this course will develop valuable skills, which will enhance learning in Junior and Senior Years. Problem solving, exploration and perspectives of interpretations, research and communication are significant skills, which will be of value in the Senior Years. This course studies all things mandatory history doesn't – a quest into the dirty, dark and dangerous features of the past through the exploration of Ancient, Medieval, Modern and Contemporary History.

Course Outline

This course explores themes such as history mysteries, history and gender, heroes and villains, contemporary history, myths and legends, key individuals and history on film, plus more!

Topics could include:

- Jack the Ripper
- Witch Hunts and Witch Trials
- Heroes & Villains
- Influential People in History
- Vikings
- Reconstructing the Ancient Past
- Crime & Punishment
- Birth of Civilisations
- Tutankhamun's Tomb
- Mysteries & Conspiracies
- Pirates

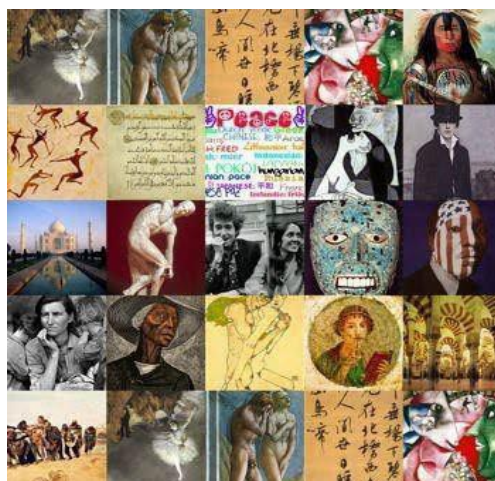
Class Choice with a focus on Ancient, Medieval, Modern and/or Contemporary History

How is this course assessed?

Research tasks, tests, visual presentations and group work are used to assess this course. The three main focus areas are empathy, research and communication.

Can you do this subject in the Senior Years?

This subject is excellent for students intending to study Modern History, Ancient History, Legal Studies, Society and Culture, Studies of Religion and other Stage 6 HSIE courses.



For further information, please see Head Teacher Ms Grudic in the HSIE Staffroom.

FOOD TECHNOLOGY

Course Description

The study of Food Technology provides students with a broad knowledge and understanding of food properties, processing, preparation and their interrelationship, nutritional considerations and consumption patterns. It addresses the importance of hygienic and safe working practices and legislation in the production of food. Students will develop food specific skills, which can then be applied in a range of contexts enabling students to produce quality food products. It also provides students with a context through which to explore the richness, pleasure and variety food adds to life and how it contributes to both vocational and general life experiences.

What will students learn about?

Food Technology enables students to make informed and creative decisions about food. Students develop skills and knowledge in nutrition, food processing and presentation. It involves practical “hands on” experiences with food, experimentation and food styling.

Course Outline

Students will learn about food in a variety of settings, enabling them to evaluate the relationships between food, technology, nutritional status and the quality of life. The following focus areas provide a context through which the core (Food Preparation and Processing, Nutrition and Consumption) will be studied.

- 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



How is this subject assessed?

A range of assessment strategies are used to assess this subject, including research assignments, practical food preparation exercises, and oral reports using presentation programs.

Can you do this subject in the Senior Years?

Yes. Food Technology can be continued in Years 11 and 12.

Students undertaking this course must adhere to Work, Health and Safety (WHS) legislation by wearing fully enclosed leather shoes. Practical lessons will also require students to wear protective clothing.

For further information, please see Head Teacher Ms Samojlowicz in the TAS Staffroom.

FOOD TECHNOLOGY / HOSPITALITY COMBINATION

In Year 9 students will study Food Technology 100 hours

In Year 10 students will study 'Stage 5 Certificate I in Hospitality' (a VET Course) 100 hours

Course Description

The students in this class will complete 100 hours of Food Technology in Year 9 and will then move into *Hospitality (Certificate I)* in Year 10. The Hospitality Industry Curriculum Framework gives students the opportunity to gain credit towards national vocational qualifications under the Australian Qualifications Framework (AQF). It is based on a nationally endorsed Training Package. Students who complete this course and meet course outcomes will receive Certificate 1 Hospitality by the end of year 10.

Course Outline

What will students learn about?

Food Technology / Hospitality Combination offers students a comprehensive understanding of food properties, processing, preparation, and their connection to nutrition and consumption patterns. It emphasises the significance of hygienic and safe practices in food production while equipping students with specific food-related skills applicable in various contexts to create high-quality food products. This subject also provides a platform for students to explore the pleasure, variety, and richness that food adds to life, contributing to vocational and general life experiences. In *Certificate I Hospitality*, students acquire technical, practical, personal, and organisational skills valued in the workplace. They engage in hands-on experiences, including running a school café, to develop expertise in organising, preparing, and presenting food and beverages to industry standards while fostering teamwork and communication abilities.



How is this subject assessed?

Assessment methods encompass research assignments, practical food preparation tasks, and oral reports, preparing students for further training and career choices within the Hospitality Industry.

Can you do this subject in the Senior Years?

Yes. Both Food Technology and Hospitality are offered in Year 11 and 12 as separate subjects.

Students undertaking this course must adhere to Work, Health and Safety (WHS) legislation by wearing fully enclosed leather shoes. Practical lessons will also require students to wear protective clothing.

For further information, please see Ms Frangos in the TAS Staffroom.

FRENCH

Course Description

Students in Years 9 and 10 may continue their studies of a foreign language in the following ways:

- they may continue in their present language
- they may change to a different language

Students will engage in a variety of learning activities, including communication tasks, games and project-based learning.



Course Outline

Students will learn to use French to interact, understand and create texts in order to reflect on and understand language, culture and identity.

Topics studied include:

- | | |
|-------------------------|-------------------------------------|
| • Clothing and shopping | • City and country |
| • Describing your home | • Part-time work and future careers |
| • Describing people | • Holidays and travel |
| • Food and cooking | • Describing places in town |
| • Free time activities | • Health and body |

How is this subject assessed?

Students will be assessed on the three focus areas of: Interacting, Understanding Text and Creating Text. Assessment may take the form of individual assignments, group tasks or in-class tests.

Can you do this subject in the Senior Years?

French can be studied at 2 Unit Continuers level in Years 11 and 12 if the student has studied French in Years 9 and 10.

French can be studied at 2 Unit Beginners level in Years 11 and 12 if the student has not studied French in Years 8, 9 and 10.

For further information, please see Ms Hemmerle in the LANGUAGES Staffroom.

INDUSTRIAL TECHNOLOGY – Multimedia

Course Description

Industrial Technology - Multimedia provides opportunities for students to develop creative, technical, and project-based skills across the fields of animation, graphic design, video production, and interactive media. Students will use industry-standard software and equipment to complete engaging design tasks and projects that reflect real-world application in the multimedia and creative industries.

Students will engage in a combination of practical work, theory lessons, and design folio development, building confidence in using multimedia tools and digital workflows while managing independent projects.

Course Outline

Sample Practical Projects:

- 2D & 3D Animations
- Digital Poster and Album Art Design
- Video Production and Editing
- Website UI Mockups or ePublications
- Digital Photography & Visual Effects

How is this subject assessed?

A range of strategies are used including:

- Progressive evaluation of practical project work
- Development of digital portfolios
- Completion of industry and technology research
- Written justifications and design evaluations

Can you do this subject in the Senior Years?

This course is a Stage 6 accelerated program and leads directly into:

- Industrial Technology – Multimedia (HSC)
- Completion of the HSC major project in Year 11
- Related Stage 6 subjects: Design & Technology, Visual Arts, English – Film Studies.

Career Pathways include Animation, Graphic Design, Film & Television, UX/UI & Web Design, Game Design, Digital Marketing & Creative Technologies.

Additional information:

Students must adhere to Work Health and Safety (WHS) requirements for computer labs and filming spaces.

Students must wear fully enclosed leather shoes on practical filming days and while using certain hardware or equipment.

For further information, please see Head Teacher Ms Samojlowicz, in the TAS staffroom.

INDUSTRIAL TECHNOLOGY - Timber

Course Description

Industrial Technology – Timber provides opportunities for students to develop knowledge, understanding and skills in the use of tools, materials and techniques related to timber and the timber industry. Students will engage with practical projects relevant to their strengths, needs and interests.

Emphasis is on the practical application of skills and the development of portfolios. As the course progresses students have further opportunities to explore specialist timber technologies such as cabinetwork and wood machining. In addition, students learn some basic technical drawing, advancing into Computer Aided Design (CAD).



Practical projects may include the development of:

- Storage products
- Decorative timber artefacts
- Furniture
- Small turned items

How is this subject assessed?

A range of strategies are used, including observing the progressive evaluation of practical projects, development of portfolios and industry study activities.

Can you do this subject in the Senior School?

Yes. Studying Industrial Technology – Timber would help students successfully complete the following senior subjects:

- Industrial Technology - Timber
- Design & Technology
- Construction (TVET - offsite)
- Career paths in the timber industry include furniture making, cabinet making, carpentry, forestry, wood machining and Industrial Design.

Additional information:

Students undertaking this course must adhere to Work, Health and Safety (WHS) legislation by wearing fully enclosed leather shoes during all practical lessons.

For further information, please see Mr Hunter in the TAS Staffroom

MUSIC

Course Description

The elective Music course in Years 9 and 10 is designed to develop students' performance skills in solo and ensemble playing, appreciate the music of successful composers and learn how to develop their own techniques in composing. Students will expand on their knowledge of the concepts of music through a range of listening activities.



Course Outline

Through the learning experiences (musicology, performance, composition and listening), students will study the concepts of music in a variety of contexts.

Performing

Students will develop knowledge, understanding and skills in the musical concepts through performing as a means of self-expression, interpreting musical symbols and developing solos and/or ensemble techniques.

Composing

Students will develop knowledge, understanding and skills in the musical concepts through composing as a means of self-expression musical creation and problem-solving.

Listening

Students will develop knowledge, understanding and skills in the musical concepts through listening as a means of extending aural awareness and communication ideas about music in social, culture and historical contexts.

Topics such as Jazz, Popular music, Music for Radio, Film, Television, Multimedia and Australian Music will be covered.

In this course, you select an instrument/s to major in. This could be a band instrument that you already can play or vocals, guitar or keyboard. All levels of musicians are catered for in the elective music course.

How is this subject assessed?

- Performance (individual and group)
- Composition
- Aural Skills/musicology

Can you do this subject in the Senior Years?

Yes, either Music course 1 or Music course 2. In the HSC year, Extension Music may be chosen.

For further information, please see Head Teacher Dr Hardy in the CAPA Staffroom.

PHYSICAL ACTIVITY & SPORTS STUDIES

Course Description

The Physical Activity and Sports Studies course provides students with the opportunity to examine the anatomy and physiology of human body systems, participate in a wide variety of physical activities and develop their leadership skills in a number of sports and whole-school settings.

Course Outline

Students will study the following units of work over the two-year course.

Year 9

Term	Theory	Practical
1	Body Systems: structure and function of the skeletal, muscular, circulatory and respiratory systems	Racquet sports - badminton, tennis, mini-tennis; Fitness
2	Physical Fitness: components of physical fitness, fitness testing, design a training program	Ultimate Frisbee, Lacrosse, Fitness Testing, Circuit Training/boxercise, Soccer, Oztag
3	First Aid: priority assessment – DRSABCD; Crisis Management; Treatment of Injuries; Management of medical conditions	European handball, Soccer, Circuit, Training/boxercise, Oz Tag
4	Event Management: maximising participation and enjoyment; Plan, conduct and evaluate a sporting event	Volleyball; Mixed games (associated with event management)

Year 10

Term	Theory	Practical
1	Issues in Physical Activity & Sport: Ethical implications associated with sport; Impact of drugs, technology, media and other issues.	Stick/striking sports (cricket, softball/baseball, golf)
2	Sports Training, Performance and Medicine: Types of training; Energy Systems; Principles of Training; Sports medicine; Rehab procedures	Court sports – Basketball, Netball European handball, Slide hockey
3	Sports Coaching: Qualities of effective coaching; Roles, responsibilities, ethics, qualifications; Structuring a training session; Plan + deliver training sessions	Invasion games - Touch/Oz Tag
4	Lifelong Health & Fitness: Physical activity, fitness & exercise; Holistic benefits of regular physical activity; Physical, Social & cultural/economic influences	Fitness, boxing, circuit training Fitness for life - moderate aerobic exercise

How is this subject assessed?

Throughout the course, students will be assessed on their knowledge of human body systems, leadership skills in sport settings and the capabilities of collaboration, resilience, communication and creative/critical thinking.

Can this subject be studied in the Senior Years?

The content covered and learning activities experienced in the PASS course are further developed in the Senior 2 Unit Health & Movement Science Course and the Sport, Lifestyle & Recreation (SLR) Course.

For further information, please see Relieving Head Teacher Mr Quince in the PDHPE Staffroom.

TEXTILES TECHNOLOGY

Course Description

The study of Textiles Technology provides students with knowledge of the properties, performance and uses of textiles. They explore fabrics, yarns, fibres and colouration. Students examine the historical, cultural and contemporary perspectives on textile design and develop an appreciation of the factors affecting them as textile consumers. Students investigate the work of textile designers and make judgements about the appropriateness of design ideas, the selection of materials and tools, and the quality of textile items. Students undertake a range of **practical projects** which occupy the **majority** of the course time.

Project work forms the basis of every unit of work and students will complete a textile item and 43 portfolio works in each unit. Past project work has included making reversible bags, pyjamas, patchwork quilts, fashion garments, up-cycling textiles and textile art.

STUDENTS WILL BE REQUIRED TO PURCHASE FABRIC AND NOTIONS TO COMPLETE PROJECT WORK.



Course Outline

What will students learn to do?

- Generate and develop design ideas using drawing and rendering techniques, and fashion illustration techniques.
- Use textile equipment to construct a quality textile item including using the sewing machine and overlockers.
- Interpret, modify and use commercial patterns and/or produce simple patterns for a textile item, including notions, fabric requirements, instruction sheet, pattern markings and layout.
- Investigate the elements of design, for example: – line, direction, shape, size, colour, value and texture and describe how the elements of the design have been used by textile designers.
- Identify how fabric, yarn and fibre properties contribute to the performance of textile items.

How is the subject assessed?

Project work. There are two components of project work for each unit of work:

1. Development of practical skills to produce a **textile item/ project**.
2. Documentation of student work in **portfolios**, which includes inspiration for designs and generating ideas, as well as evaluation of finished products.

Can you do this subject in the Senior Years?

Yes, as Textiles and Design.

****Students undertaking this course must adhere to Work, Health and Safety (WHS) legislation by wearing fully enclosed leather shoes during all practical lessons.***

For further information, please see Head Teacher, Ms Samojlowicz in the TAS Staffroom.

VISUAL ARTS

Course Description

The Visual Arts course is divided into two parts:

1. Historical and Critical Studies – 40%
2. Practical Art Making – 60%



In the practical component of the course, students work in a range of mediums such as drawing, painting, ceramics, sculpture, photography, digital imaging, printmaking and illustration with the intention of developing a material practice that is responsive to certain themes and concepts.

In the theory component of the course, students study artworks and artists practice drawn from a broad selection of time periods, cultures, styles and mediums. The study of artists is selected to support the student's understanding of how to apply Visual Arts conventions in their own artmaking and to expand their understanding of how artists have responded to themes and ideas in the past.

How is this subject assessed?

Evaluation is continuous and based on demonstrating a wide variety of skills. Students are expected to be able to demonstrate an investigative approach to exploring both the materials and the theme in each unit. Additionally, students will be assessed on their ability to independently research and apply appropriate terminology in their writing.

Students also maintain detailed documentation of their exploration and experimentation with materials, design processes and ideas in their Visual Arts Process Diaries.

Can you do this subject in the Senior Years?

Yes – even without having studied Visual Art in Years 9 and 10.

****Students undertaking this course must adhere to Work, Health and Safety (WHS) legislation by wearing fully enclosed leather shoes during all practical lessons.***

For further information, please see Head Teacher Dr Hardy in the CAPA Staffroom.

2026 Hospitality Course Descriptor SIT10222 Certificate I in Hospitality

This information may change due to Training Package and NSW Education Standards Authority (NESA) updates. Notification of variations will be made in time with minimal impact

This course is accredited for the Record of School Achievement (RoSA) and provides students with the opportunity to obtain a nationally recognised vocational qualification.

Course: **Hospitality**
Board Endorsed Course (100 hours)

Stage 5
Accredited for the Record of Achievement RoSA

By enrolling in this VET qualification with the NSW Department of Education RTO 90333, you are choosing to participate in a program of study which will provide you a pathway toward your RoSA and a nationally recognised qualification (dual accreditation). To receive this VET qualification, you must meet the assessment requirements of SIT10222 Certificate I in Hospitality <https://training.gov.au/training/details/SIT10222>. You will be expected to complete all requirements of the Registered Training Organisation (RTO) and NESA. To gain the full qualification, you must achieve 6 units of competency. A statement of attainment towards the qualification is possible if at least one unit of competency is achieved.

Students may apply for Recognition of Prior Learning (RPL) and/or Credit Transfer (CT) before delivery, provided suitable evidence is submitted.

Entry Requirements

You must complete the VET induction process, supply your USI and be assessed for learning support (e.g. LLN Robot) before the commencement of any training and assessment. When selecting this course, you should be interested in working in hospitality and enjoy working with and providing service to people.

Transferrable industry skills gained in this course

- Communication
- Problem solving
- Teamwork
- Customer service skills

Examples of job roles relevant to this qualification

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

VET Requirements

Competency-Based Assessment

In this course you will work to develop the skills and knowledge described in each unit of competency. To be assessed as competent you must demonstrate your ability to meet the assessment requirements for performance and knowledge of the unit of competency.

Appeals and Complaints

You may lodge a complaint or an appeal about a decision (including assessment decisions) by following the Appeals and Complaints Guidelines.

Consumable Costs: \$ 120
School specific equipment and associated requirements for students e.g. uniform purchase will be at a student's own cost.

Refunds

Refund arrangements are on a pro-rata basis.
Please refer to your school refund policy

Exclusions: Students undertaking both this Hospitality course and another VET course should choose different units of competency to meet the requirements of each Stage 5 VET course and qualification.

Units of competency undertaken in this Stage 5 course cannot contribute to meeting HSC course indicative hour requirements for VET courses in Stage 6. (SITXFSA005 and SITXWHS005 are the exceptions)

VET course exclusions can be checked on the NESA website at <http://educationstandards.nsw.edu.au/wps/portal/nesa/k-10/learning-areas/vet/vet-board-endorsed-courses>

School Delivered Vocational Education and Training (VET) Courses

Vocational Education and Training (VET) courses are offered as part of the Higher School Certificate (HSC) or Record of School Achievement (RoSA). VET courses are designed to deliver workplace specific skills and knowledge and cover a wide range of careers and industries. VET courses for secondary students are developed by NSW Educational Standards Authority (NESA) and are based on national training packages.

VET courses allow students to gain an HSC or RoSA and a national qualification or statement of attainment as part of the Australian Qualification Framework (AQF). These qualifications are widely recognised by industry, employers, tertiary training providers and universities and will assist students to progress to various education and training sectors and employment.

Public Schools NSW RTOs are accredited to deliver and assess VET qualifications to secondary students. It is mandatory for all students studying a VET course to create a Unique Student Identifier (USI) upon enrolment. Students will require a form of identification for the creation of the USI. Examples include a Medicare Card, Australian Birth Certificate, Driver's License or a valid Passport.

Assessment in all VET courses is competency based. The student is assessed on what they can do (skills) and what they know (knowledge) to equip them in the workplace. Students are either deemed "competent" or "not yet competent" by the teacher. 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 expected in the workplace.

Assessment materials are designed to ensure each learner has the opportunity to achieve outcomes to the level of the qualification. Students will receive documentation showing all competencies achieved for the VET course undertaken.

Board Developed Industry Curriculum Framework (ICF) courses usually count for 4 units of HSC credit, include 70 hours of mandatory work placement, and have an optional HSC examination. For a VET course to be included in the calculation for the ATAR, students must sit the HSC Examination.

Board Endorsed Courses (BECs) are courses based on national industry Training Packages endorsed by NESA. They do not count towards the ATAR and there is no HSC examination.

Work Placement

Many VET courses have a mandatory work placement requirement set by NESA. Students will:

- gain insights into the kind of career they would like to have.
- make informed decisions about further training and study.
- become more employable.
- be better equipped for business and employment opportunities.

There are other VET opportunities including:

Externally delivered Vocational Education and Training (EVET)

Information and courses available are listed here: <https://education.nsw.gov.au/public-schools/career-and-study-pathways/skills-at-school/external-vet-courses> Talk to your school Careers Adviser about how to access EVET.

School Based Apprenticeships and Traineeships (SBAT)

Information about SBATs is available here: <https://education.nsw.gov.au/public-schools/career-and-study-pathways/school-based-apprenticeships-and-traineeships> For further information about how to access an SBAT opportunity please speak with your Careers Adviser.

PART B

100 HOUR COURSES

CHOOSE ONE

AQUATIC TECHNOLOGY

Course Description

The Aquatic Technologies course enables students to develop knowledge, understanding, and skills to explore the application of technologies and processes in aquatic contexts. Students investigate marine and freshwater systems and their significance to global ecosystems and industries, as well as their significance to the culture and agriculture of Indigenous and Torres Strait Islander peoples.

Students will engage in practical experiences and project work that enhances their understanding of aquatic ecosystems and how technology can support the conservation and protection of these systems. Students further develop understanding of the safe, efficient and sustainable harvesting of products from aquatic environments.

Topics which may be investigated:

- Aquatic environments and conservation
- Aquatic food and products
- Aquatic biology
- Aquatic industries and harvesting
- Local area study



Assessment

Assessments can be comprised of experimental and fieldwork reports, exams, research and creative tasks and practical activities.

What type of student would be interested in Aquatic Technology?

Aquatic technology is a great course for any student interested in marine and aquatic organisms and environments, including our local beaches, rock pools, estuaries, wetlands and lakes. This subject is also recommended for students interested in new and innovative technologies related to conservation, biological laboratories, scientific monitoring and fieldwork, and product innovation and marketing.

Aquatic technologies as a beneficial subject for any students wishing to study Agriculture, Biology, or Earth and Environmental Science in Year 11 and Year 12.



For further information, see Relieving Head Teacher Ms Savage in the Science Staffroom.

DIGITAL GRAPHICS TECHNOLOGY

Course Description

Digital Graphics Technology is a 100-hour elective designed to develop students' skills in visual design, digital illustration, and communication through graphics. Students explore the elements and principles of design, learn to use industry standard tools such as Adobe Photoshop, Illustrator, and Canva, and complete practical tasks that reflect real-world design workflows. This course is ideal for students interested in visual storytelling, branding, layout design, and those considering careers in graphic design, media, marketing, or creative industries.

Course Outline

Sample Practical Projects:

- Digital poster and magazine cover design
- Personal logo and branding projects
- Infographics and advertising
- Digital illustration and product packaging
- Online digital design portfolio

How is this subject assessed?

A range of assessment strategies will be used, including:

- Practical design projects
- Digital design folio and journals
- Peer feedback and self-assessments
- Written reflections and visual justifications

Can this subject be studied in the Senior Years?

This course builds foundational skills for:

- Industrial Technology – Multimedia (Stage 6)
- Design and Technology (Stage 6)

Pathways include Graphic Design, Digital Marketing, Advertising & Communications, Animation & Illustration, Creative Direction.

Additional Information

Students are expected to follow digital safety and WHS guidelines.

Fully enclosed leather shoes are required on any days where practical work involves photography or physical components.

**For further information, please see Head Teacher Ms Samojlowicz
or Mr Hamed in the TAS staffroom.**

FILM STUDIES

Course Description

Film Study is a unique course that introduces students to the cinematic arts through a wide range of screen-based media including feature and short films, documentaries, internet content, advertising and video games. The course will prepare students to critically view screen media by understanding the technical means of production and the historical and cultural contexts of their creation. Students will plan, produce and distribute their own films both individually and in groups. The course is designed for students who are interested in developing their appreciation of film, critical literacy and practical filmmaking skills.

Course Outline

What will students learn about?

Students live in a world dominated by the visual. Countless frames of information pass before their eyes every day but how many students are able to critically analyse this information? Students will learn not only to appreciate the aesthetic and literary aspects of film, but they will also learn to become critical consumers and producers of visual media. In the practical component of the course, students will investigate contemporary and emerging techniques in camera use and software editing to produce films individually and in groups. They will also organise and participate in film festivals.

What will students learn to do?

Students will investigate film for personal appreciation and critical understanding through the following broad categories:

- History and development of film and screen media
- Film style and construction (cinematography, editing, sound, the shot)
- Adaptation and Authorship
- Film as a persuasive text
- Film form (documentary, fiction, gaming etc)
- Developing a film (the pitch, treatment, synopsis and screenplay)
- Making films
- Marketing and promotion (film festival and symposiums)
- Students will produce written texts including essays, screenplays, advertising material, reviews and critical reflections.



How is the subject assessed?

Assessment will be made on individual and collaborative methods with a strong focus on process as well as product.

For further information, please see Head Teacher, Dr Hardy in the CAPA Staffroom.

INDUSTRIAL TECHNOLOGY – BUILDING & CONSTRUCTION

Course Description

The Industrial Technology – Building & Construction course provides students with an introduction to the construction industry through practical experiences and theory-based knowledge. Students develop foundational skills in carpentry, building systems, construction tools and equipment, and gain an understanding of the processes used in residential and commercial construction projects.

This 100-hour elective is a practical subject with hands-on experiences making up the majority of the course. This subject will focus on safe work practices, design thinking, and collaboration. Students explore both traditional and modern building materials and participate in the construction of minor projects that simulate real-world team-based applications.

Course Outline

Sample Practical Projects:

- Framed wall section models
- Timber planter boxes or small outdoor furniture
- Bricklaying or paving samples
- Small projects based on provided learning opportunities
- Roof truss mock-ups
- Site layout and scaled construction plans

How is this subject assessed?

Assessment is based on:

- Practical project completion and construction quality
- Tool and equipment safety and competency
- Folio documentation (plans, sketches, evaluations)
- Industry research tasks and WHS knowledge

Can this subject be studied in the Senior Years?

This course prepares students for Stage 6 subjects such as:

- Industrial Technology – Timber Products and Furniture Technologies
- Construction
- Design & Technology

Career pathways include Carpentry & Joinery, Building & Site Management, Bricklaying and Plastering, Civil & Residential Construction, Architecture & Drafting.

Additional information

Students must follow all Work Health and Safety (WHS) Procedures.
Fully enclosed leather shoes are mandatory for all practical lessons.
A voluntary contribution may be requested to support material costs.

**For further information, please see Head Teacher Ms Samojlowicz
or Mr Hunter in the TAS Staffroom.**

iSTEM

Course Description

iSTEM is a skills-based elective course aimed at creating learners of the future and preparing students who might be considering STEM based subjects in Years 11 and 12.

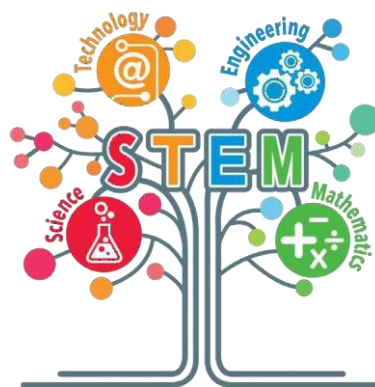
The course includes both hands-on investigative activities and research project-based learning. iSTEM students must be curious about how things work, persistent when a project is challenging, and open-mindedly collaborative in their approach to learning.

Course Outline

What will students learn about?

iSTEM is a Department of Education approved elective course consisting of two core and two specialised topics.

- **STEM Fundamentals:** a topic to learn the core foundations of STEM and solve novel problems through the Engineering Design Process.
- **Project-Based Learning:** Students apply their fundamental learning to solve a series of authentic, real-world problems
- **Specialised Topics:** Students will have the further opportunity to investigate two of the following specialised topics in detail. The topics available will depend on equipment availability and student interest.
 - Aeronautical Engineering
 - Advanced Manufacturing
 - AgriTech
 - Cyber Security
 - Design for Space
 - MedTech



How is the Subject Assessed?

Students will complete both class tasks and specific assessment which will contribute towards their school report outcomes. Further details will be provided as applicable.

Can you do this subject in the Senior Years?

iSTEM is not a senior subject on its own, but students will gain knowledge and skills applicable to all Year 11 and 12 Science and TAS subjects.

For further information, see Relieving Head Teacher Ms Savage in the Science Staffroom.

MUSIC IN PRACTICE

Course Description

Do you already play an instrument? Do you want to start playing an instrument?
Do you want to compose music for film, jazz or contemporary pop and rock?
Do you want to be a singer/songwriter or just write songs for other people?
Do you want to produce music and create your own tracks or add your own creative touches to somebody else's song?
If you answered YES to any or all of these questions, then this is the course for you!

Course Outline

Performing

Students will have the opportunity to choose a variety of repertoire for their chosen instrument in order to grow as confident performers. They will learn how to interpret musical symbols and concepts, express themselves musically and develop solo and ensemble techniques.

Composing

Students will have the opportunity to compose in a variety of musical styles using traditional and non-traditional notation. They will have the option to compose music specifically for their instrument or in an area of particular interest - a fantastic opportunity for aspiring singer-songwriters! The online programs of Soundtrap and Noteflight are available to students for this course.

Producing

Music production is the process by which music is captured, created, manipulated, and preserved for others to enjoy. Students will have the opportunity to use different forms of technology to create their own tracks, re-mix previously composed songs, create music through sampling tracks and producing the performances and compositions of fellow class members.

All students are welcome in this course regardless of their musical skills, knowledge, or experience, as it caters to the interests and needs of the individual.

Music is a practical subject where all students are encouraged to get involved and share their passion for music.

How is the Subject Assessed?

The subject is assessed through negotiation with student and on the project undertaken. Usually, a formative assessment is employed.

Can you do this subject in the Senior Years?

This subject is not available in the senior years but can lead students into either Music 1 or Music 2.

For further information see Head Teacher Dr Hardy or Miss Yendell in the CAPA staffroom.

MUSICAL THEATRE

Course Description

Most people who have never seen a musical theatre production don't know what they are missing out on. The truth is that a musical theatre event is something that needs to be experienced to be truly appreciated. Typically, the majority of people who see theatre for the first time always end up going back again. Once a person experiences the thrill of live theatre, they learn to appreciate it, and even love it.

A lot of the current popular musicals you can see on Broadway or in theatre, are based on historical events. Others may be based on characters or figures from the past. For the most part, the vast majority of them remain closely true to the facts or original story. Unlike typical learning though, this will be engaging, entertaining and fun.

Anyone who wants to watch social and political issues being tackled in a light-hearted way, should study musical theatre. Broadway shows take on social and political issues, without being too controversial. Most musicals will engage you in the story, without being too biased or insensitive.

Although we are living in one of the best times, history reminds us of times, when things were simpler. People often want to be reminded of times when things were easier to deal with. There was less social injustice, strife and chaos going on. The musicals based on past events, often take you back to an era when things were great. Or at least easier to deal with.

Musical theatre has a way of immersing you in the story right away. That is part of their secret power since audiences become engrossed in the story instantly. The combination of costumes, songs, dialogue, music, sets, choreography, lighting, and cast, grabs your attention. And they will keep you on the edge of your seat until it is over. It is like taking a magical ride to another dimension.

Watching a perfectly choreographed group of people dance and sing in a musical show is like nothing else. The singing and dancing in a Broadway or West End show, are one of the best parts of the event. Once you begin to watch these wonderfully and entertaining numbers play out, you will want to jump out of your seat. The music will engage you and the dancing will captivate you as well.

Course Outline

Students will be able to work to their strengths and interests by undertaking roles within individual and collaborative contexts. Examples of topics and activities may include:

1. The History of Musical Theatre
2. Selected Performances of Musical Numbers – *Lip Sync or Karaoke*
 - Pre 1980's Musicals (*Guys & Dolls, West Side Story, Oliver, Jesus Christ Superstar, Grease*)
 - 1980's Musicals (*Les Misérables, Little Shop of Horrors, Phantom of the Opera*)
 - 1990's Musicals (*Lion King, Beauty & the Beast, Rent*)

This course will include an excursion to witness a live musical theatre production.



For further information see Head Teacher Dr Hardy in the CAPA staffroom.

Record your choices here in anticipation of the opening of the online selections on Edval Choose 2 x 200 and 1 x 100	
Please Select:	My Elective Subject Choices are:
Elective 1 200 hours*	
Elective 2 200 hours	
Elective 3 100 hours	
Reserve Choice 200 hours	
Reserve Choice 80 hours	

*If you are selecting an accelerated HSC Course, this must be selected as elective 1.