



VDSS Food & Fibre



agriculture, horticulture, rural operations, wine operations, animal care, hospitality, cookery, events, and the business of food

www.veg.edu.au
RTO# 45732

WELCOME



VEG Education's mission is to inspire and equip students with practical skills and a deep understanding of the Food & Fibre Industries through hands-on learning and industry connections. We are committed to fostering curiosity, sustainability, and career readiness in a supportive, living classroom environment that connects young people with the world around them.

VEG Education is a Registered Training Organisation (RTO) (#45732) established by industry specialists to provide accredited vocational education and training programs across the diverse Food & Fibre Industries, including agriculture, horticulture, rural operations, wine operations, animal care, hospitality, cookery, events, and the business of food.

Our aim is to support, grow, and upskill the industry and related supply chain sectors by delivering practical, hands-on learning experiences and real-life industry insights.

Our programs are designed to offer career pathways, helping students develop the skills needed for thriving careers in fresh produce, food supply chains, animal care, hospitality, and more.

VEG Education emphasises industry relevance, sustainability, and safety, providing resources aligned with industry needs and working closely with schools and teachers.

Our approach promotes connecting people with the living world around them —growing, nurturing, caring, cooking, serving, and selling within a living classroom model that bridges education and real industry opportunity.



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OUR SERVICES

VEG Education partners with schools to provide auspicing services that enable them to deliver nationally recognised Vocational Education and Training (VET) qualifications with confidence and compliance.



Through our auspicing arrangements, schools can focus on delivering quality VET programs while VEG Education oversees and supports the training and assessment process to meet regulatory standards.

We provide ongoing support, including staff mentoring and site visits, to help schools create engaging, hands-on learning experiences linked to real industry needs.

With VEG Education managing the administrative, compliance, and certification responsibilities, schools have the freedom to concentrate on high-quality teaching and student outcomes. This partnership ensures students gain practical skills and industry insights across the Food & Fibre Industries, from agriculture and horticulture to hospitality and food business, preparing them for diverse career pathways.





OUR STORY

VEG Education is a specialist across the Food & Fibre Industries, offering diverse industry-led programs —including agriculture, horticulture, rural operations, wine operations, animal care, hospitality, cookery, events, and the business of food.

All resources, assessments, and materials are developed by experienced industry leaders with genuine, practical food sector expertise.

Through our Food & Fibre Programs, VEG Education delivers nationally accredited VET qualifications designed for flexible delivery in schools, fostering true partnerships between educators and industry.

As a Registered Training Organisation (RTO #45732), VEG Education actively supports and trains teachers, ensuring that specialist knowledge and current industry practice are always embedded in the learning experience—not left to chance.





OUR DIFFERENCE

Partnering with VEG Education for VDSS auspicing offers numerous benefits for schools seeking to enhance their educational programs. VEG Education's Food & Fibre programs stand out as a comprehensive solution designed specifically for schools, providing a range of advantages.



Experience a smoother, smarter way to deliver VET—here's what partnering with VEG Education brings to your school.

- Purpose-built for schools: Food Futures is designed specifically for the needs and realities of school settings.
- Hassle-free for teachers: Intuitive program structure makes resources simple to access and deliver.
- Time-saving: Streamlined materials and processes reduce duplication and paperwork.
- Ready-to-use materials and assessments: Comprehensive tools included —no need to create your own.
- Industry alignment: Curriculum developed by industry experts for relevance and up-to-date practice.
- Practical and career-focused: Emphasises hands-on skills and real-world applications in food and sustainability.
- Transparent pricing: Straightforward costs, so schools can budget with confidence.
- Dedicated support: Continuous help available for educators, plus on-site visits to enhance delivery and engagement.

OUR PROGRAMS



Our industry-led programs are across the diverse Food & Fibre Industries: including agriculture, horticulture, rural operations, wine operations, animal care, hospitality, cookery, events, and the business of food.



GROW

AHC10322 Certificate I in Horticulture
AHC20122 Certificate II in Agriculture
AHC20324 Certificate II in Production Horticulture
AHC20422 Certificate II in Horticulture
AHC21216 Certificate II in Rural Operations
FBP20521 Certificate II in Wine Industry Operations



CARE

AHC21024 Certificate II in Conservation and Ecosystem Management
ACM20121 Certificate II in Animal Care



COOK

SIT20421 Certificate II in Cookery
FBP20221 Certificate II in Baking
SIT30921 Certificate III in Catering



SERVE

SIT10222 Certificate I in Hospitality
SIT20322 Certificate II in Hospitality
SIT30522 Certificate III in Events



SELL

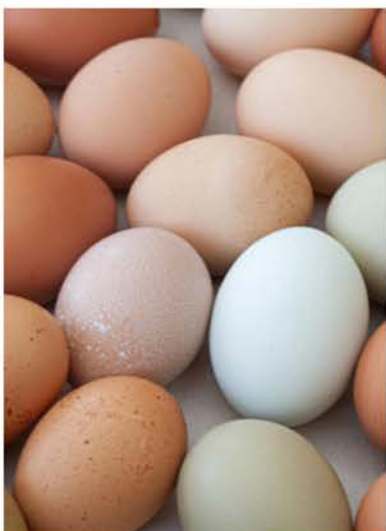
BSB20120 Certificate II in Workplace Skills
CHC24015 Certificate II in Active Volunteering





GROW

Our "GROW" suite of qualifications is designed to provide students with essential skills, knowledge, and hands-on experience across the diverse Food & Fibre Industries. These industry-aligned qualifications open pathways for further study and sustainable careers, preparing graduates to thrive in a rapidly evolving sector that values innovation, responsible land stewardship, and food security.





AHC10322 CERTIFICATE I IN HORTICULTURE

This qualification describes the skills and knowledge required for individuals preparing for entry level work in the horticulture industry. They undertake a range of simple tasks under close supervision. The range of technical skills and knowledge is limited.



QUALIFICATION RULES

6 units of competency:

- 2 core unit plus 4 elective units.



UNITS

Core Units

AHCWHS102 Work safely

AHCWRK102 Maintain the workplace

Elective Units

AHCCHM101 Follow basic chemical safety rules

AHCECR101 Support ecological restoration

AHCIRG102 Support irrigation work

AHCLSC102 Support landscape work

AHCMOM101 Assist with routine maintenance of machinery and equipment

AHCNSY102 Support nursery work

AHCPGD102 Support gardening work

AHCPHT102 Support horticultural production



DELIVERY

Delivered part time over 1 year.



CAREER PATHWAYS

Nursery Assistant / Garden Labourer / Grounds Maintenance Worker /
Landscaping Assistant / Retail Plant Worker / Horticulture Trainee



AHC20122 CERTIFICATE II IN AGRICULTURE

This qualification describes the skills and knowledge for general job roles in rural and regional Australia, and supporting job roles in agriculture including livestock production, cropping or in the case of mixed farming workplaces, both cropping and livestock.



QUALIFICATION RULES

16 units of competency:

- 4 core units plus 12 elective units.



UNITS

Core Units

AHCWHS202 Participate in workplace health and safety processes

AHCWRK211 Participate in environmentally sustainable work practices

AHCWRK212 Work effectively in industry

AHCWRK213 Participate in workplace communications

Elective Units

AHCBI0204 Follow site biosecurity procedures

AHCCHM201 Apply chemicals under supervision

AHCINF202 Install, maintain and repair farm fencing

AHCLSK222 Care for health and welfare of livestock

AHCLSK223 Carry out regular livestock observation

AHCLSK224 Handle livestock using basic techniques

AHCMOM203 Operate basic machinery and equipment

AHCWRK201 Observe and report on weather

AHCWRK205 Participate in workplace communications

AHCPHT214 Support horticultural crop harvesting

AHCPHT215 Plant horticultural crops

AHCPHT218 Carry out post-harvest operations



DELIVERY

Delivered part time over 2 years.



CAREER PATHWAYS

Assistant animal attendant/stockperson / Assistant farm or station hand /
Assistant farm fencing contractor / Farm machinery worker



AHC20324 CERTIFICATE II IN PRODUCTION HORTICULTURE

This qualification describes the skills and knowledge for supporting job roles in the production horticulture and floriculture industry including field worker, picker, pruner and packer.



QUALIFICATION RULES

15 units of competency:

- 4 core units plus 11 elective units.



UNITS

Core Units

AHCBI0204 Follow site biosecurity procedures

AHCWHS202 Participate in workplace health and safety processes

AHCWRK212 Work effectively in industry

AHCWRK213 Participate in workplace communications

Elective Units

AHCCHM201 Apply chemicals under supervision

AHCMOM203 Operate basic machinery and equipment

AHCPHT214 Support horticultural crop harvesting

AHCPHT215 Plant horticultural crops

AHCPHT218 Carry out post-harvest operations

AHCSOL203 Assist with soil or growing media sampling and testing

AHCWRK211 Participate in environmentally sustainable work practices

FBPFSY2002 Apply food safety procedures

AHCBI0203 Inspect and clean machinery, tools and equipment to preserve biosecurity

AHCIRG219 Assist with low volume irrigation operations

AHCMOM216 Operate side by side utility vehicles



DELIVERY

Delivered part time over 2 years.



CAREER PATHWAYS

Farm, Vineyard, or Orchard Worker / Production Horticulture Labourer / Nursery Assistant / Irrigation Assistant / Agricultural Trainee



AHC20422 CERTIFICATE II IN HORTICULTURE

This qualification describes the skills and knowledge for a range of entry level horticulture job roles. Individuals with this qualification carry out routine tasks under supervision where the work is predictable and structured with limited judgement requirements.



QUALIFICATION RULES

15 units of competency:

- 8 core units plus 7 elective units.



UNITS

Core Units

AHCMOM203 Operate basic machinery and equipment

AHCPCM204 Recognise plants

AHCPGD207 Plant trees and shrubs

AHCPMG201 Treat weeds

AHCPMG202 Treat plant pests, diseases and disorders

AHCSOL203 Assist with soil or growing media sampling and testing

AHCWHS202 Participate in workplace health and safety processes

AHCWRK211 Participate in environmentally sustainable work practices

Elective Units

AHC BIO204 Follow site biosecurity procedures

AHCCHM201 Apply chemicals under supervision

AHCMOM216 Operate side by side utility vehicles

AHCNSY205 Pot up plants

AHCNSY206 Care for nursery plants

AHCNSY207 Undertake propagation activities

AHCPGD102 Support gardening work



DELIVERY

Delivered part time over 2 years.



CAREER PATHWAYS

Gardener / Landscaping Assistant / Groundsperson / Grounds Maintenance Worker / Nursery Assistant / Horticultural Labourer



AHC21216 CERTIFICATE II IN RURAL OPERATIONS

This qualification provides an occupational outcome for industries and agencies in rural and regional Australia. Depending on the units selected individuals can be employed not only in rural industries but also other rural and regional sectors, such as local government, tourism, hospitality, transport, construction and community services.



QUALIFICATION RULES

15 units of competency:

- 3 core units plus 12 elective units.



UNITS

Core Units

AHCWRK204 Work effectively in the industry

AHCWRK209 Participate in environmentally sustainable work practices

AHCWHS201 Participate in work health and safety processes

Elective Units

AHCWRK210 Observe and report on weather

AHCLSK201 Assist with feeding in a production system

AHCLSK209 Monitor water supplies

AHCWRK103 Contribute to animal care

AHCLSK204 Carry out regular livestock observation

AHCLSK210 Muster and move livestock

AHCPLY208 Collect and pack eggs for human consumption

AHCLSK213 Clean out production shed

AHCIRG102 Support irrigation work

AHCPER222 Use and maintain basic hand tools and equipment for garden and farm

AHCPGD102 Support gardening work

AHCPMG201 Treat Weeds



DELIVERY

Delivered part time over 2 years.



CAREER PATHWAYS

Stockperson / Farm Worker / Labourer / Animal Attendant / Station Hand /
Agricultural Assistant



FBP20521 CERTIFICATE II IN WINE INDUSTRY OPERATIONS

This qualification describes the skills and knowledge required for entry level workers in the wine industry. These workers carry out routine work under supervision, in a range of sectors, including tasks related to viticulture, harvesting and post-harvesting.



QUALIFICATION RULES

13 units of competency:

- 3 core units plus 10 elective units.



UNITS

Core Units

FBPFSY2002 Apply food safety procedures

FBPOPR2070 Apply quality systems and procedures

FBPWHS2001 Participate in work health and safety processes

Elective Units

AHCCHM201 Apply chemicals under supervision

AHCMOM202 Operate tractors

FBPVIT2003 Hand prune vines

FBPVIT2004 Pick grapes by hand

FBPVIT2013 Recognise disorders and identify pests and diseases

FBPVIT2015 Carry out basic canopy maintenance

MSL973013 Perform basic tests

FBPCDS2002 Provide and present wine tourism information

FBPWIN2001 Perform effectively in a wine industry workplace

FBPVIT2011 Operate vineyard equipment



DELIVERY

Delivered part time over 2 years.



CAREER PATHWAYS

Vineyard Hand / Winery Assistant / Cellar Door Assistant / Bottling and Packaging Worker / Laboratory Assistant / Irrigation Operator / Harvest Worker

AHC UNITS AVAILABLE

VEG Education offers a large and diverse range of units from the AHC (Agriculture, Horticulture and Conservation and Land Management) Training Package, covering extensive industry skills and knowledge areas. Working closely with partner schools, VEG Education assists in selecting the most suitable units tailored to the needs of the student cohort and their available facilities. If schools require any specific unit that is not currently developed by VEG Education, we are committed to developing that unit to meet the school's unique training needs, ensuring comprehensive and customised vocational education and training support.



Units Available

- AHCBIO203 Inspect and clean machinery, tools and equipment to preserve biosecurity
- AHCBIO204 Follow site biosecurity procedures
- AHCBIO303 Apply biosecurity measures
- AHCBUS302 Use portable technology in the workplace
- AHCCHM101 Follow basic chemical safety rules
- AHCCHM201 Apply chemicals under supervision
- AHCCHM304 Transport and store chemicals
- AHCCHM307 Prepare and apply chemicals to control pest, weeds and diseases
- AHCDRY202 Milk livestock
- AHCECR101 Support ecological restoration
- AHCECR203 Perform basic ecological restoration works
- AHCFAU202 Recognise fauna
- AHCINF205 Carry out basic electric fencing operations
- AHCINF206 Install, maintain and repair farm fencing
- AHCIRG102 Support irrigation work
- AHCIRG219 Assist with low volume irrigation operations
- AHCLPW201 Operate a handheld GPS device
- AHCLSC102 Support landscape work
- AHCLSC206 Assist with landscape construction work
- AHCLSC210 Install tree protection devices
- AHCLSK221 Assist with feeding in a production system
- AHCLSK222 Care for health and welfare of livestock
- AHCLSK223 Carry out regular livestock observation
- AHCLSK224 Handle livestock using basic techniques
- AHCLSK227 Monitor water supplies
- AHCLSK228 Muster and move livestock
- AHCLSK229 Provide feed for livestock
- AHCLSK230 Clean out production sheds
- AHCLSK344 Administer treatments to livestock
- AHCMOM101 Assist with routine maintenance of machinery and equipment
- AHCMOM202 Operate tractors
- AHCMOM203 Operate basic machinery and equipment
- AHCMOM216 Operate side by side utility vehicles
- AHCMOM217 Operate quad bikes
- AHCNSY102 Support nursery work
- AHCNSY205 Pot up plants
- AHCNSY206 Care for nursery plants
- AHCNSY207 Undertake propagation activities
- AHCPCM204 Recognise plants
- AHCPER222 Use and maintain basic hand tools and equipment for garden and farm
- AHCPGD102 Support gardening work
- AHCPHT102 Support horticultural production
- AHCPHT215 Plant horticultural crops
- AHCPHT218 Carry out post-harvest operations
- AHCPHY208 Collect and pack eggs for human consumption
- AHCPMG201 Treat weeds
- AHCPMG202 Treat plant pests, diseases and disorders
- AHCSDT309 Prepare a working sample
- AHCSOL203 Assist with soil or growing media sampling and testing
- AHCWHS102 Work safely
- AHCWHS202 Participate in workplace health and safety processes
- AHCWHS302 Contribute to workplace health and safety processes
- AHCWRK102 Maintain the workplace
- AHCWRK210 Observe and report on weather
- AHCWRK211 Participate in environmentally sustainable work practices
- AHCWRK212 Work effectively in industry
- AHCWRK213 Participate in workplace communications
- AHCWRK214 Observe workplace quality assurance procedures
- AHCWRK320 Apply environmentally sustainable work practices
- FBPFSY2002 Apply food safety procedures



CARE

Our "CARE" group of qualifications focuses on developing the skills and understanding needed to protect, manage, and care for animals and natural environments. These courses prepare learners for meaningful roles in conservation, wildlife management, veterinary support, and sustainable land stewardship, empowering them to make a positive impact on both animal welfare and ecosystem health.





AHC21024 CERTIFICATE II IN CONSERVATION AND ECOSYSTEM MANAGEMENT

NATIONALLY RECOGNISED
TRAINING

The qualification enables individuals to select and develop basic factual, technical and procedural knowledge in conservation and ecosystem management for Indigenous land management, lands, parks and wildlife services and the restoration and rehabilitation of ecosystems.



QUALIFICATION RULES

15 units of competency:

- 2 core units plus 13 elective units.



UNITS

Core Units

AHCWHS202 Participate in workplace health and safety processes

AHCWRK211 Participate in environmentally sustainable work practices

Elective Units

AHCFAU202 Recognise fauna

AHCLPW201 Operate a handheld GPS device

AHCPGD207 Plant trees and shrubs

AHCLSC210 Install tree protection devices

AHCPCM204 Recognise plants

AHCPMG201 Treat weeds

AHCPMG202 Treat plant pests, diseases and disorders

AHCECR202 Maintain wildlife habitat refuges

AHCECR203 Perform basic ecological restoration works

AHCNSY206 Care for nursery plants

AHCNSY207 Undertake propagation activities

AHCMOM203 Operate basic machinery and equipment

AHCMOM213 Operate and maintain chainsaws



DELIVERY

Delivered part time over 2 years.



CAREER PATHWAYS

Assistant Land Management Officer / Parks and Wildlife Officer / Pest Management Assistant / Conservation Earthworks Trainee Assistant / Landcare Assistant / Indigenous Land Management Assistant

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ACM20121 CERTIFICATE II IN ANIMAL CARE

This qualification describes the skills and knowledge for entry level and support roles in the animal care and management industry, where workers provide care for animals in workplaces such as animal shelters, boarding/day care facilities, sanctuaries and veterinary clinics.



QUALIFICATION RULES

12 units of competency:

- 7 core units plus 5 elective units.



UNITS

Core Units

ACMGEN201 Work in the animal care industry

ACMGEN202 Complete animal care hygiene routines

ACMGEN203 Feed and water animals

ACMGEN204 Assist in health care of animals

ACMSUS201 Participate in environmentally sustainable work practices

ACMWHS201 Participate in workplace health and safety processes

BSBCMM211 Apply communication skills

Elective Units

ACMBEH302 Provide enrichment for animals

ACMGEN205 Source and provide information for animal care needs

ACMGEN301 Prepare and present information to the public

Plus any TWO of the following:

- ACMSPE316 Provide general care of domestic dogs
- ACMSPE317 Provide general care of domestic cats
- ACMSPE318 Provide general care of fish
- ACMSPE319 Provide general care of invertebrates
- ACMSPE320 Provide general care of mammals
- ACMSPE321 Provide general care of non-venomous reptiles
- ACMSPE322 Provide general care of rodents or rabbits



DELIVERY

Delivered part time over 2 years.



CAREER PATHWAYS

Animal Care Attendant / Animal Shelter Attendant / Kennel Hand / Pet Shop Assistant
/ Assistant Dog Groomer / Veterinary Clinic Assistant



COOK

Our "COOK" group of qualifications is designed to equip students with foundational and advanced skills for the dynamic food, cookery, and baking sectors. These nationally recognised qualifications open doors to a wide range of career opportunities within commercial kitchens, bakeries, and catering enterprises, preparing graduates to excel in professional food environments and meet industry standards for quality, safety, and creativity.





SIT20421 CERTIFICATE II IN COOKERY

This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills to prepare food and menu items, and provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.



QUALIFICATION RULES

13 Units of Competency

- 7 core units plus 6 elective units



UNITS

Core Units

SITHCCC023 Use food preparation equipment

SITHCCC027 Prepare dishes using basic methods of cookery

SITHCCC034 Work effectively in a commercial kitchen

SITHKOP009 Clean kitchen premises and equipment

SITXFSA005 Use hygienic practices for food safety

SITXINV006 Receive, store and maintain stock

SITXWHS005 Participate in safe work practices

Elective Units (Select 6)

SITHCCC024 Prepare and present simple dishes

SITHCCC025 Prepare and present sandwiches

SITHCCC028 Prepare appetisers and salads

SITHCCC029 Prepare stocks, sauces and soups

SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes

SITXFSA006 Participate in safe food handling practices

SITXCOM007 Show social and cultural sensitivity

SITXCCS011 Interact with customers



DELIVERY

Delivered part time over 2 years.



CAREER PATHWAYS

Catering Assistant / Fast Food Cook / Cook



FBP20221 CERTIFICATE II IN BAKING

This qualification describes the skills and knowledge of a baker's assistant working in a commercial baking environment. This course will prepare students for the role of baker's assistant, where they will support bakers, pastry chefs and cooks. Students learn to make a wide range of breads and pastry products, and gain knowledge of bakery operations.



QUALIFICATION RULES

11 Units of Competency

- 7 core units plus 4 elective units



UNITS

Core Units

FBPFSY2002 Apply food safety procedures

FBPOPR2069 Use numerical applications in the workplace

FBPOPR2071 Provide and apply workplace information

FBPRBK2002 Use food preparation equipment to prepare fillings

FBPRBK2005 Maintain ingredient stores

FBPRBK3005 Produce basic bread products

FBPWHS2001 Participate in work health and safety processes

Elective Units

FBPRBK3008 Produce sponge cake products

FBPRBK3009 Produce biscuit and cookie products

SIRRMER002 Merchandise food products

SIRXPDK001 Advise on products and services



DELIVERY

Delivered part time over 2 years.



CAREER PATHWAYS

Pastry Assistant / Bakery Assistant



SIT30921 CERTIFICATE III IN CATERING

VEG Education offers the Certificate in Catering as a partial completion for students who have completed the Certificate II in Cookery. There are two cluster streams available.

This qualification reflects the role of individuals working in catering operations who use a range of cookery skills and sound knowledge of kitchen operations to prepare food items. This qualification does not meet the requirements for trade recognition as a cook, but can provide a pathway towards achieving that.



PREREQUISITE

VEG Education suggests completion of the Certificate II in Cookery Units have individual prerequisites.



UNITS

Patisserie Cluster

SITHPAT011 Produce cakes

SITHPAT013 Produce pastries

SITHPAT014 Produce yeast-based bakery products

SITHPAT015 Produce petits fours

SITHPAT016 Produce desserts

Speciality Cooking Cluster

SITHCCC031 Prepare vegetarian and vegan dishes

SITHCCC035 Prepare poultry dishes

SITHCCC038 Produce and serve food for buffets

SITHCCC040 Prepare and serve cheese

SITHCCC041 Produce cakes, pastries and breads



DELIVERY

Delivered part time over 1 year.



CAREER PATHWAYS

Catering Assistant / Cook / Patisserie Assistant



SERVE

Our "SERVE" group of qualifications is tailored for students seeking careers in hospitality and events, providing practical skills and real-world experience essential for service-driven industries. These courses prepare graduates for rewarding roles in hotels, restaurants, cafés, and event venues, equipping them to deliver professional service, create memorable guest experiences, and excel in fast-paced, people-focused environments.





SIT10222 CERTIFICATE I IN HOSPITALITY

This qualification reflects the role of individuals who participate in a range of routine and predictable hospitality work activities. They work under close supervision and are given clear directions to complete tasks.



QUALIFICATION RULES

12 units of competency:

- 7 core units plus 5 elective units.



UNITS

Core Units

BSBTWK201 Work effectively with others

SITXCCS009 Provide customer information and assistance

SITXWHS005 Participate in safe work practices

Elective Units

Group A - Hygiene (Choose 1)

SITHIND005 Use hygienic practices for hospitality service

SITXFSA005 Use hygienic practices for food safety

Group B - Other electives (Choose 2)

BSBPEF202 Plan and apply time management

SITHCCC023 Use food preparation equipment

SITHCCC024 Prepare and present simple dishes

SITHCCC025 Prepare and present sandwiches

SITHCCC026 Package prepared foodstuffs

SITXCOM006 Source and present information

SITHFAB022 Clean and tidy bar areas

SITHKOP009 Clean kitchen premises and equipment



DELIVERY

Delivered part time over 1 year.



CAREER PATHWAYS

Food and Beverage Attendant / Kitchen Hand / Front of House Assistant / Function or Event Attendant



SIT20322 CERTIFICATE II IN HOSPITALITY

This qualification reflects the role of individuals who have a defined and limited range of hospitality operational skills and basic industry knowledge. They are involved in mainly routine and repetitive tasks and work under direct supervision.



QUALIFICATION RULES

12 Units of Competency

- 6 core units plus 6 elective units



UNITS

Core Units

BSBTWK201 Work effectively with others

SITHIND006 Source and use information on the hospitality industry

SITHIND007 Use hospitality skills effectively

SITXCCS011 Interact with customers

SITXCOM007 Show social and cultural sensitivity

SITXWHS005 Participate in safe work practices

Elective Units

SITXFSA005 Use hygienic practices for food safety

Select Any Five

SITHFAB022 Clean and tidy bar areas

SITHFAB024 Prepare and serve non-alcoholic beverages

SITHFAB025 Prepare and serve espresso coffee

SITHFAB027 Serve food and beverage

SITHFAB036 Provide advice on food

SITHCCC025 Prepare and present sandwiches

SITXFIN007 Process financial transactions

SITXINV006 Receive, store and maintain stock



DELIVERY

Delivered part time over 2 years.



CAREER PATHWAYS

Food and Beverage Attendant / Barista / Café Attendant / Bar Attendant / Catering Assistant



NATIONALLY RECOGNISED
TRAINING

SIT30522 CERTIFICATE III IN EVENTS

This qualification reflects the role of individuals who use a range of events administration or operational skills and knowledge to complete event-related work activities. Using discretion and judgement, they work with some independence under the guidance of more senior event personnel, using plans, policies and procedures to guide work activities.



QUALIFICATION RULES

13 units

- 6 core units plus 7 elective units



UNITS

Core Units

BSBTWK201 Work effectively with others

SITEEVT020 Source and use information on the events industry

SITEEVT022 Provide event production support

SITXCCS014 Provide service to customers

SITXCOM007 Show social and cultural sensitivity

SITXWHS005 Participate in safe work practices

Elective Units

SITEEVT023 Plan in-house events

SITEEVT024 Develop conference and event programs

Select Any Five

SITEEVT025 Select event venues and sites

BSBTEC201 Use business software applications

BSBTEC301 Design and produce business documents

CUASOU211 Develop basic audio skills and knowledge

CUASTA212 Assist with bump in and bump out of shows

SITXFIN007 Process financial transactions

SITHFAB021 Provide responsible service of alcohol



DELIVERY

Delivered part time over 2 years.



CAREER PATHWAYS

Event Assistant / Event Manager / Event Coordinator / Conference Organiser /
Marketing Coordinator / AV Technician / Venue Manager



SELL

Our "SELL" group of qualifications equips students with the skills needed to support the business side of food-related activities, fundraisers, and community events. These qualifications prepare students to effectively contribute to organising and running successful community events and fundraising activities within the food and hospitality sectors, enhancing both business operations and community engagement.





BSB20120 CERTIFICATE II IN WORKPLACE SKILLS

This qualification also reflects the role of individuals who have not yet entered the workforce, and are developing the necessary skills in preparation for work. These individuals carry out a range of basic procedural, clerical, administrative or operational tasks that require self-management and technology skills.



QUALIFICATION RULES

10 units

- 5 core units plus 5 elective units



UNITS

Core Units

BSBCMM211 Apply communication skills

BSBOPS201 Work effectively in business environments

BSBPEF202 Plan and apply time management

BSBSUS211 Participate in sustainable work practices

BSBWHS211 Contribute to the health and safety of self and others

Elective Units

BSBCRT201 Develop and apply thinking and problem-solving skills

BSBTEC203 Research using the internet

BSBTWK201 Work effectively with others

AHCWRK204 Work effectively in the industry

SITXFSA001 Use hygienic practices for food safety



DELIVERY

Delivered part time over 1 - 2 years.



CAREER PATHWAYS

Administration assistant / Food process worker / Data entry operator /
Information desk clerk / Food Truck Operator





CHC24015 CERTIFICATE II IN ACTIVE VOLUNTEERING

This qualification reflects the role of entry level volunteer workers. At this level, work takes place under direct, regular supervision within clearly defined guidelines. This qualification may be used as a pathway for workforce entry. Plan and run a fundraising event such as a BBQ or cake stall or maintain a gardening area and plant trees.



QUALIFICATION RULES

7 units

- 4 core units plus 3 elective units



UNITS

Core Units

CHCDIV001 Work with diverse people

CHCVOL001 Be an effective volunteer

HLTWHS001 Participate in workplace health and safety

BSBCMM201 Communicate in the workplace

Elective Units (Select three)

AHCMOM203 Operate basic machinery and equipment

AHCPGD207 Plant trees and shrubs

BSBTEC201 Use business software applications

SIRXSLS001 Sell to the retail customer

SIRXSLS002 Follow point-of-sale procedures

SITXFSA005 Use hygienic practices for food safety

To achieve this qualification, the students must complete at least 20 hours of volunteer work.



DELIVERY

Delivered part time over 1 year.



CAREER PATHWAYS

Venue Assistant / Community Group Coordinator / Volunteer Coordinator /
Community Development Officer / Event Planner





OUR SHORT COURSES

We provide both accredited and non-accredited training programs to businesses, employer groups, job seekers and secondary schools.

We have designed and developed specific VET short courses to provide secondary students with industry relevant employability skills and accredited units of competency to help meet VET hour requirements.

Contact our office on 1300 835 474 or email info@veg.edu.au to discuss your needs.



We teach students how to prepare and serve espresso coffee using commercial espresso machines, including skills in milk texturing, coffee grinding, and machine maintenance.



This innovative and hands-on job skills program will provide participants with key requirements to work in the hospitality industry.



This course equips individuals working in licensed venues with the skills and knowledge to serve and supply alcohol safely and responsibly, in compliance with liquor laws and workplace policies.



Undertake the nationally recognised and accredited skill set SITSS00069 - Food Safety Supervision.



Our program includes manual handling awareness and moving objects, reducing the risk of strains and injuries.



This program combines classroom-based instruction, practical demonstrations, and hands-on fieldwork.

OUR VET TEACHERS

In accordance with the Standards for RTOs 2025, all VET teachers must hold the appropriate training and assessment qualification as outlined in the Credential Policy, possess current industry competencies relevant to their training area, maintain up-to-date knowledge of industry practices, and engage in continuing professional development.

VEG Education supports schools and teachers in meeting these ongoing requirements to ensure high-quality, compliant vocational education and training delivery

To be recognised as a VET Teacher, these four key requirements must be met.



Training Qualification

Hold the appropriate training and assessment qualification as outlined in the Credential Policy.



Industry Competency

Have industry competencies, skills, and knowledge relevant to, and at least at the level of, the training product being delivered or assessed.



Currency

Maintain an understanding of current industry practices relevant to the training or assessment being delivered.



Professional Development

Undertake continuing PD to maintain current skills and knowledge in training and assessment, including skills and knowledge for engaging and supporting VET students.

VET CREDENTIALS



In accordance with the Standards for RTOs 2025 and the Credential Policy, all people delivering training and/or assessment must either hold A, B or C:



A



B



C

have one of the following training and assessment credentials:

- TAE40122 Certificate IV in Training and Assessment or its successor,
- TAE40116 Certificate IV in Training and Assessment,
- TAE40110 Certificate IV in Training and Assessment,
- A diploma or higher-level qualification in adult education or vocational education and training.
- A secondary teaching qualification and one of the following credentials:
 - TAESS00011 Assessor Skill Set, or
 - TAESS00019 Assessor Skill Set or its successor, or
 - TAESS00024 VET Delivered to School Students Teacher Enhancement Skill Set or its successor.

work under direction and be actively working towards either:

- TAE40122 Certificate IV in Training and Assessment or its successor, or
- TAE50122 Diploma of Vocational Education and Training or its successor, and
- be making satisfactory progress to enable the credential to be completed within two years of commencement.

and work under the direction of a qualified trainer and assessor.

A person who is actively working towards a training and assessment credential can deliver training and contribute to assessment. Working towards these qualifications does not qualify the person to make assessment judgements.

work under direction and have one of the following training and assessment credentials:

- TAESS00021 Facilitation Skill Set or its successor,
- TAESS00024 VET Delivered to School Students Teacher Enhancement Skill Set or its successor,
- TAESS00030 Volunteer Trainer Delivery and Assessment Contribution Skill Set or its successor,
- A secondary teaching qualification.

and work under the direction of a qualified trainer and assessor.

A person who holds any of these credentials can deliver training and contribute to assessment, but is not permitted to make assessment judgements.

OUR SCHOOL PARTNERSHIPS

Partnering with VEG Education for auspiced delivery of Food and Fibre VET qualifications offers secondary schools access to nationally recognised, industry-aligned programs that provide students with practical, hands-on learning and valuable career pathways.



OUR APPROACH

We are focused on achieving the best outcomes for students. Ensuring schools, teachers and students are supported is our priority. With flexibility to choose your own electives and experts on hand, VEG Education works to meet your needs.

Our Food & Fibre Industry programs are designed exclusively for secondary schools across Australia. We partner with schools that can demonstrate the ability to deliver and assess a VET program on-site.

For this to occur a third-party agreement needs to be in place with each School delivering VET, which explains the partnership and outlines the responsibilities of VEG Education as the RTO and the partnering School regarding training delivery, assessment and quality assurance.



1 Increased student knowledge, acceptance, and willingness to consume vegetables or engage in Food & Fibre-related practices, supported by curriculum-aligned, evidence-based learning programs.



2 Improved student career readiness through hands-on skills development and industry connections in agriculture, horticulture, animal care, food, and hospitality sectors.

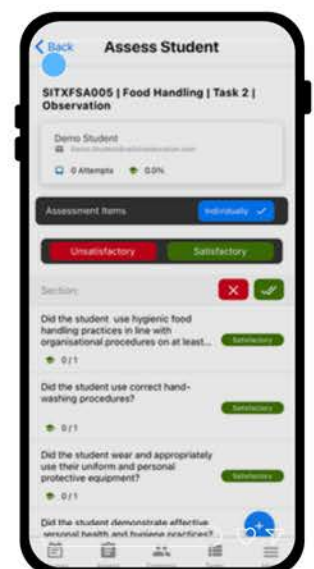
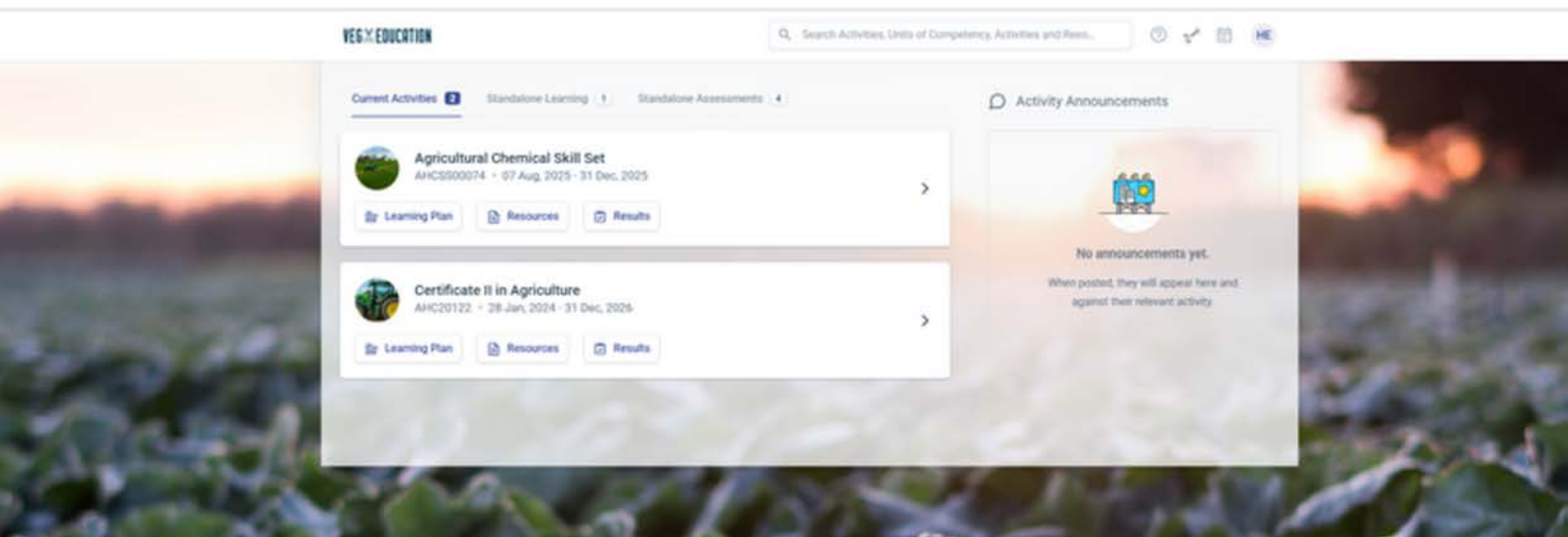


3 Enhanced teacher capacity and confidence to deliver nationally recognised VET qualifications with compliant and effective training support from VEG Education.

OUR MATERIALS

VEG Education provides partner schools delivering VET programs with a comprehensive suite of resources and materials to support effective teaching and learning. These include detailed Learner Guides, engaging Online Lessons, and structured Assessments aligned to industry standards. Schools also have access to a Learner Portal for student engagement and progress tracking, alongside a Teacher Practical Assessment App to streamline competency evaluations.

We also offer high-quality instructional Videos and a range of other digital and practical resources designed to make Food & Fibre industry training accessible, interactive, and relevant to real-world industry practices.





OUR INDUSTRY

VEG Education is strongly industry connected through multiple direct engagements and programs embedded within the Australian Food & Fibre sector.



Hort Connections

Asia Pacific Learning Impact Awards

The APAC Learning Impact Awards recognise and celebrate outstanding achievements in the learning and development field across the Asia Pacific region, highlighting excellence by individuals, teams, and organisations.

At the 2025 awards, VEG Education was named both RTO Provider of the Year and RTO Learning Solution of the Year, reflecting our leadership and innovation in vocational education and training.



Australian Food Education Conference



PIEFA Conference



AUSVEG VIC and Muir's Awards for Excellence



FutureAg Expo



Rural Press Club



OUR PARTNERS & SUPPORTERS

We are supported by key industry partners and government bodies, working collaboratively to develop industry-relevant training and practical educational resources that reflect current industry practices and workforce needs.





Inspiring Australian Classrooms With Ready-To-Use Teaching Resources

Aligned to the Australian Curriculum

FRESH FOOD SCHOOLS

Fresh Food Schools is a dynamic, grower-led Australian website dedicated to increasing vegetable consumption among school students by providing teachers with engaging, ready-to-use classroom resources, curriculum-linked lesson plans, recipes, and information about horticulture careers.

The platform is designed to foster emotional connections between students and vegetables as well as the people who grow them, with the goal of inspiring lifelong healthy eating habits and sparking student interest in the horticulture industry.

Recognising the growing disconnect between students and the origins of their food, Fresh Food Schools serves as a powerful digital hub for educators, offering instant access to curriculum-aligned content, interactive activities, and practical teaching tools that make learning about fresh produce relevant and fun.

The platform supports educators in teaching the journey of food from farm to plate and provides free resources, lesson plans, student worksheets, industry information, and recipes, all aligned to the Australian Curriculum to ensure ease of integration into everyday lessons.

www.freshfoodschoools.com.au

This project has been funded by Hort Innovation, using the Vegetable Industry research and development levy and contributions from the Australian Government. Hort Innovation is the grower-owned, not-for-profit research and development corporation for Australian horticulture. The educational resources have been created through a collaboration between VEG Education and the Primary Industries Education Foundation Australia (PIEFA).



Contact Us

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