

SUBJECT CHANGE FORM

Year 11 and 12

Please note: This application form is used when applying for a subject change(s). While every effort is made to accommodate changes to a student's timetable, clashes and class numbers may prevent this from occurring. Students will be notified if this is the case.

VET Courses –Cert III Business (VBB); Cert III Fitness (VFT); Cert II Business (VBS); Cert II Hospitality (VHO)

- Students who enter VET courses after the start date will have a negotiated package of units that will lead to a statement of attainment. Students will need to discuss this with their VET Teacher to assess the likelihood of completing the qualification.
- Information regarding all VET courses can be located in the Senior Subject Selection Guide. The Senior Subject Selection Guide
 can be accessed on ONESCHOOL. Students will also be provided with the VET Student Handbook at request of subject change.
 This booklet is required to be read prior to handing in the completed subject change form. By signing this form you agree to all
 of the policies and procedures related to VET that are outlined in all school documentation pertaining to VET.
- Registering for a USI is compulsory for all VET subjects.

Student Name:			SP:					
STEP 1 – Subject Change Info	rmation							
Current Subject:				Date of Request:				
Student seeking chan	ge							
Teacher recommendi	ng change							
Current Achievement Status:								
Unit One	Unit Two			Unit Three	e		Unit Four	
Satisfactory	Satis	sfactory		Satisfacto	ry		Satisfactory	
Unsatisfactory	Unsa	atisfactory		Unsatisfac	ctory		Unsatisfactory	
Not Rated	☐ Not	Rated		Not Rated	I		Not Rated	
Teacher: Signature: Date:								
Head of Department:								
Name:	lame: Date: Date:							
STEP 2 – Request to Change S	ubiects							
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ATAR student: □ changing GENERAL subject Non-ATAR student □ changing subject			: ATAR or Non-ATAR student: □ applying for CEP (Study lesson) as a result of VET or S					
changing from GENERAL to APPLIED *Requires Approval from Deputy Senior Schooling, HOD Senior *Requires Approval		*Requires Approval from	rom Deputy Senior Schooling, *Requires Appro			oval from Deputy Senior Schooling, HOD		
Schooling or Guidance Officer HOD Senior Schooling or Guidance Officer Senior Schooling or Guidance Officer								
Subject Change: to								
Approval of HOD Gaining Stud	lent							
Implications (if any) of joining	subject at this	stage:						
Name:		Signat	ure:				Date:	

STEP 3 – Reason for	Change/Parent Feedback			
Career Goal:				
Student's Reason fo	or Change:			
Downst Foodback				
Parent Feedback:				
STEP 4 – Signatures	Required for Approval			
Parent/Guardian:				
Student:				
Senior Schooling HO	D/Guidance Officer:			
Senior Schooling Dep	outy Principal:			
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OFFICE USE ONLY	Entered on OneSchool	Change mad	le on Student Management	
PROPOSED PLAN (if o	changing multiple blocks)			
Block 1:	to	Block 5:	to	
Block 2:	to	Block 6:	to	
Block 3:	to	Block 7:	to	
Block 4:	to	SP :	to	

BSB20115 – Certificate II Business

Unit Code	Title	COMPETENT/NOT YET COMPETENT/WITHDRAWN
BSBWHS201	Contribute to health and safety of self and others	
BSBWOR202	Organise and complete daily work activities	
BSBWOR203	Work effectively with others	
BSBWOR204	Use business technology	
BSBCMM201	Communicate in the workplace	
BSBITU112	Develop keyboard skills	
BSBITU211	Produce digital text documents	
BSBIND201	Work effectively in a business environment	
BSBITU312	Create electronic presentations	
BSBITU213	Use digital technologies to communicate remotely	
BSBSUS201	Participate in environmentally sustainable work practices	
BSBINM201	Process and maintain workplace information	

Teacher Signature:		Date:	
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SIT20316 Certificate II Hospitality

Unit Code	Title	COMPETENT/NOT YET COMPETENT/WITHDRAWN
BSBWOR203	Work effectively with others	
SITHIND002	Source and use information on the hospitality industry	
SITXWHS001	Participate in safe work practices	
SITXCOM002	Show social and cultural sensitivity	
SITXCCS003	Interact with customers	
SITHIND003	Use hospitality skills effectively	
SITXFSA001	Use hygienic practices for food safety	
SITHCCC002	Prepare and present simple dishes	
SITHCCC003	Prepare and present sandwiches	
SITHFAB004	Prepare and serve non-alcoholic beverages	
SITHFAB005	Prepare and serve espresso coffee	
SITHFAB007	Serve food and beverage	

Teacher Signature:	Date:	
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