



SUBJECT SELECTION GUIDE

Year 10 2021
100-hour electives

Dear Parent / Carer,

The Record of School Achievement (ROSA) is the credential for study completed prior to the HSC. As part of this credential, students are required to complete elective subjects. During Year 9, students have selected two 200-hour elective subjects that are completed throughout both Year 9 and Year 10. Additionally, students selected one 100-hour elective to complete in Year 9. In Year 10, students have the opportunity to select another, different 100-hour elective to complete next year.

This guide provides you with insight into the 100-hour courses offered and aspects to be considered prior to your child selecting their elective choice.

Students are encouraged to arrange an appointment with Ms Stanton, our Careers Advisor, to discuss their career pathway to ensure the best elective subject is chosen.

Students should consider the following when making their selections:

- Students cannot select a course they are already studying; and
- Subjects should be selected in preferential order.

Sylvania High School seeks to provide a curriculum that meets the needs of all students and every effort will be made to accommodate elective choices. The final courses offered will be dependent on student choice and indicative numbers. For example, a course may not run if student numbers are small. If a course cannot be offered, then students will be placed into a reserve preferences in the order they submit.

Students who do not gain entry to classes of any preference will be interviewed and offered places in classes up to the class maximum.

We encourage students to carefully consider all information in order to make the most informed choice regarding their future. Please discuss the elective options with your child prior to selecting subjects online.

Thank you

Mr T Kelly
Year Advisor

Mr T Mortimer
Rel Deputy Principal

Mrs Renée Holz
Principal

LIST OF 100-HOUR ELECTIVE COURSES

- Child Studies
- Drama
- Food Technology
- Graphics Technology
- History, Mystery and Forensics
- Industrial Technology – Multimedia
- Industrial Technology – Timber
- International Studies
- Physical Activity & Sports Studies
- Textiles Technology - Fashion
- Work Education.

CONSIDERATIONS

- The maximum number of **Industrial Technology** courses that can be included on the Record of School Achievement (RoSA) is **two (2)**;
- Certain elective subjects require financial contributions to cover the cost of materials used by the students;
- Certain elective subjects require context specific items to be brought to lessons, such as sports uniform for PASS or a food container for Food Technology;
- Students should choose a subject they have a genuine interest in;
- Students should not allow the choices of friends to influence their decisions;
- Students should not select a subject because a student believes a particular teacher will be teaching it;
- If a student has any doubts or needs advice, they should consult their Class Teachers, Head Teachers, Year Advisor and Careers Advisor; and
- Year 10 elective courses do not impact on choices and are not pre-requisites for subjects in Years 11 and 12.

ONLINE SUBMISSION

1. Navigate to Student Portal > Student Email > record your '*webcode*' from email
2. Navigate to <http://spring.edval.education>
3. Enter '*webcode*'
4. Submit selections in preferential order
5. Print confirmation summary page
6. Get Parent / Carer to sign confirmation page
7. Return confirmation summary page to your Deputy Principal.

CHILD STUDIES

Course Description

This 100-hour elective caters for the needs of students who are interested in a career working with children. Career opportunities may include working in childcare centres, pre-schools, teaching or social work.

Course Outcomes

Students will be able to:

- Identify the stages in development of a child from conception to age 5;
- Recognise the responsibilities of the carer in a child's creation and development;
- Assess the range of childcare resources available;
- Demonstrate a knowledge of appropriate communication skills with children and adults; and
- Identify the nutritional needs of children.

Course Content

Students will study the following modules:

- Preparing for parenthood;
- Conception to birth;
- New-born care; and
- Food and nutrition in childhood.

Course fees

\$40.00

Additional Information

Students will be involved in a variety of practical experiences such as visiting childcare centres, through the school's Volunteer Program, guest speakers and practical activities within the classroom.

Contact

Ms N Rigby



DRAMA

Course Description

The aim of Drama in Year 10 is to engage and challenge students to maximise their dramatic abilities and enjoyment through making, performing and appreciating dramatic and theatrical works. Drama is a form of action in which some aspect of human experience is portrayed. It is an exploration of experiences and situations through enactment. In Drama, students learn about themselves and others by creating characters and situations. Drama provides a powerful means of exploring the way people respond to different situations, issues and ideas. Drama provides a valuable means of increasing self-confidence and social awareness. Drama is a cooperative process through which students develop their ability to share and communicate.

Course Content

The aim of the course is to provide students with experiences in which the intellect, the emotions, the imagination and the body are all involved and developed through expression, performance, observation and reflection. The areas that will be studied are:

- Improvisation;
- Play building;
- Dramatic forms;
- The reading and writing of scripts as text for performance;
- Performance spaces and conventions of theatre;
- Technical aspects of production;
- Experience of dramatic presentations; and
- Discussion, reading and writing about drama and theatre.



Students will be assessed on their participation and skills demonstrated in workshops, group performances, solo performances, design work and technical productions. All students keep a logbook of activities undertaken in class.

Course fees

\$30.00

Additional Information

Students are given the opportunity to participate in a range of performance situations including drama nights, regional festivals, and performances for other students and attending professional productions. Prior experience is not required to do this subject, but students need a sense of fun and a willingness to participate. Excursions to see productions are a feature of this course and students are strongly encouraged to attend as part of the development of their own skills. Students will need a logbook.

Contact

Ms Kendrick

FOOD TECHNOLOGY

Course Description

Food Technology has an emphasis on food preparation techniques based on nutrition, food habits, technological change in food processing, packaging and food service and catering. Through practical preparation and presentation of food, students acquire the knowledge and skills to plan balanced diets, and to design and make nutritious meals and snacks.

Through a study of nutritional requirements of different groups of people over the lifespan, students will learn how to choose, use and prepare suitable foods to meet specific requirements. The functions of food and nutrients in the diet will be studied, and students will gain knowledge of the marketplace. The commercial aspect of Australian foods is investigated such as innovations and technological change.

Practical food preparation experiences include domestic and commercial preparation of food. This course is relevant for students who have an interest in food and nutrition at a personal level, as well as for those students who may in the future wish to pursue study in the food service and hospitality industries.

Course Outcomes

- Prepare logical sequenced plans of action for a variety of food activities;
- Demonstrate communication and teamwork skills;
- Select and use a variety of food preparation techniques and equipment proficiently;
- Present oral and written reports about food technology using appropriate terminology;
- Demonstrate the use of equipment to provide a safe work environment; and
- Display research and report writing skills.

Course Content

Students studying this course will study topics such as:

- Food and an Australian Identity;
- Food and Nutrition;
- Food for Special Needs;
- Food and Convenience;
- Food & Social Justice;
- Food for Special Occasions;
- Food Display;
- Food Service and Catering;
- Food Product Development; and
- Food as a Small Business.

Course Fees

\$115.00

Additional Information

Course costs are compulsory as they cover purchase of cooking materials
Students are required to wear an apron and must have fully enclosed leather shoes.

Contact

Ms Rigby
Ms Henderson
Ms Williams



GRAPHICS TECHNOLOGY

Course Description

This course teaches students to communicate information in a diverse range of areas such as orthogonal drawing, symbols and logos, pictorial drawing, course plotting, model design, perspective drawing, engineering drawing, architectural drawing and product drawing. They engage in both manual and digital forms of image generation and manipulation to develop a wider knowledge of graphics applications. Graphics Technology also develops students' technical and visual literacy equipping them for participation in a technological world.

Technical drawing is particularly useful to students who wish to follow a career in engineering, architecture, building industries, trades or design. It is also useful for those students who wish to broaden their general education with an interesting and practical subject.

Career Possibilities

Engineering, Sign writer, Computer Technician, Surveying, Builder, Shipwright, Town Planner, Architect, Carpenter, Sheetmetal Worker, Drafting, Plumber, Metal Machinist, Designer, Boilermaker, Jeweller.

Course Content

In this course, design and planning procedures will be developed enabling students to follow Graphics, Multimedia and /or Computer Aided Drafting and design through the HSC, TAFE and University levels.

A combination of technical drafting skills, freehand drawing and instrument drawing will be taught to both compliment and reinforce computer-aided design, drafting and manufacture.

It is anticipated that during the course students will experience architectural drawing, product drawing, engineering drawing and landscape drawing. Some airbrush graphics will also be taught.

Course Fees

\$15.00

Additional Information

As this is a practical subject a fee is required to cover the cost of basic materials provided to assist students in the completion of their portfolio.

Contact

Mr T Spencer
Ms C Symons



HISTORY, MYSTERY AND FORENSICS

Course Description

History is the key to understanding the past, the world we live in today and even the future. HMF gives students the opportunity to become the Crime Scene Investigator, the Detective, the active Australian citizen and the Forensic Archaeologist.

HMF presents information and ideas that help shape your values and attitudes. Key learning includes:

- exploring the art of forensic investigation;
- differing fact from fiction in society;
- solving mysteries and unsolved crimes; and
- a study of Sydney and its people.

Course Content

Students investigate topics such as:

- Who was Jack the Ripper?;
- The role of forensics in Australian mysteries - Azaria Chamberlain, Graeme Thorne;
- Romans Behaving Badly; and
- Maritime Archaeology - Shipwrecks, Piracy, Titanic.

Course Fees

Field Trip expenses

Additional Information

It is anticipated that students will participate in a field trip to evaluate historical sources and use them in a historical inquiry. The cost of this field trips will vary, depending on venue availability and price changes.

Contact

Mr T Kelly
Ms L Gill





INDUSTRIAL TECHNOLOGY – MULTIMEDIA

Course Description

This is a practical course based on projects that are designed to introduce students to a range of publishing multimedia concepts. Students participating in this course may be involved in production for the school website, presentations for assemblies and school events. The emphasis is on producing products that have a real use and relevance to the students involved. Production of photographic, video, desktop publishing and web material is a major part of the course.

Course Outcomes

- Describes, analyses and uses a range of current, new and emerging technologies and their carious applications;
- Works cooperatively with others in the achievement of common goals;
- Selects, applies and interprets a range of suitable communication techniques in the development, planning, production and presentation of ideas and projects; and
- Applies design principles in the modification, development and production of projects.

Course Content

The focus area provides opportunities for students to develop knowledge, understanding and skills in relation to publishing, photojournalism and the use of digital multimedia.

Topics to be covered include:

- digital photography and photojournalism;
- manipulation of images using Adobe Photoshop;
- design and maintenance of websites;
- digital video production techniques and film production;
- publishing software and magazine design;
- publishing software and magazine design;
- Microsoft PowerPoint as a presentation tool; and
- audio mixing and podcasting basics.

Course Fees

\$35.00

Additional Information

As this is a practical subject, a fee is required to cover the cost of basic materials provided to assist students in the completion of their project and cover purchase of specialise materials.

Contact

Ms C Symons
Ms A Barnes
Mr S Pike



INDUSTRIAL TECHNOLOGY - TIMBER

Course Description

This course enables students to build a wide range of timber projects. Working with wood is an enjoyable experience and the school teaches students traditional skills along with the use of the most modern machine tools. Safe working habits and design skills are emphasised in the course. Students can develop self-confidence and responsibility as they make projects using design and problem-solving skills.

Career Possibilities

Surveying, Builder, Architect, Wood Machinist, Shipwright, Tiler, Drafting, Carpenter/Joiner, Cabinetmaker, Landscaping, Plasterer, Kitchen maker.

Course Outcomes

- demonstrate various safety routines associated with tools, machines and processes;
- demonstrate the procedure for marking out timber projects using the correct tools and processes;
- identify various materials and equipment used in woodworking;
- construct a range of timber projects using the correct procedures and techniques; and
- demonstrate correct finishing and presentation techniques of practical projects.

Course Content

This course allows students to develop basic skills that are currently used in the furniture and timber products industries. The course has a strong practical hands-on focus and students will make a range of woodwork projects which may include a jewellery box, wall mirror, phone resonance speaker or desktop cabinet. Students will learn how to safely and appropriately use equipment which may include lathes, routers, sanders and bandsaw.

Course fees

\$70.00

Additional Information

Leather school shoes and an apron must be worn.

Students must purchase their own safety glasses.

As this is a practical subject, a fee is required to cover the cost of basic materials provided to assist students in the completion of their portfolio and cover purchase of materials.

Contact

Mr T Spencer
Mr G Davis



INTERNATIONAL STUDIES

Course Description

International Studies explores the diverse cultures in our contemporary world, encouraging students to appreciate the significance of culture and respect the culturally diverse world in which we live.

Students examine the similarities and differences that exist between cultures in our globally interconnected world. The aim of the course is to help students gain a better knowledge of their world, build greater empathy and understand their individual and social responsibilities.

Course Content

Core Content:

- Understanding culture and diversity in today's world

Option Content:

- Culture and the Media
- Culture in Film and Literature
- Culture and Sport
- Culture and Food.

Course fees

Nil

Contact

Ms L Harty
Ms K Johnson

PHYSICAL ACTIVITY & SPORTS STUDIES (PASS)

Course Description

This is designed for anyone who has an interest in sports and human movement related fields, those that wish to improve their fitness, confidence and skills and those who wish to develop lifelong physical activity and health enhancing skills to optimise their personal health and wellbeing.

The course looks specifically at the area of sport and exercise science. Students have an opportunity to undertake a variety of practical and theoretical learning opportunities that are stimulating, challenging and enjoyable.

This course provides a solid foundation for a career in health and exercise science fields.

Course Outcomes

- discuss factors that limit and enhance the capacity to move and perform;
- analyse the benefits of participation and performance in physical activity and sport;
- discuss the nature and impact of historical and contemporary issues in physical activity and sport;
- analyse physical activity and sport from personal, social and cultural perspectives;
- demonstrates actions and strategies that contribute to active participation and skilful performance; and
- evaluates the characteristics of participation and quality performance in physical activity and sport.

Course Content

- Body Systems and Energy for Physical Activity;
- Nutrition and Physical Activity;
- Physical Fitness and Fitness Testing;
- Australia's Sporting Identity; and
- Enhancing Performance – strategies and techniques.



Course fees

\$45.00

Additional Information

Students will be expected to conduct practical labs / skill sessions and evaluate performance from different sources. Students will be required to bring and change into sports uniform.

Contact

Mr T Porter

TEXTILES TECHNOLOGY - FASHION

Course Description

We all like to wear nice clothes and be fashionable. Fashion will teach students about fibres and fabrics and about how fashion can change due to many influences. It looks at the fashions of today, the past and the future.

Fashion allows students to develop problem solving skills while at the same time encouraging creativity and individuality in design. Students can show these skills through the construction of garments, presentation of work in portfolios, use of colour in design, surface decoration of textile articles (e.g.- appliqué, fabric painting, screen printing and patchwork), fabric dyeing and printing, just to name a few.

Practical experiences are an important and major part of this course and students will have the opportunity to plan and make many different textile-based products for themselves, the home and for others.

Course Content

There are three areas of study: Design, Properties and Performance of Textiles, Textiles and Society. The relevant content from each area of study and the project work will be selected and integrated when creating a unit of work.

Focus Areas

- apparel – clothing and accessories such as shoes, hats, jewellery and belts;
- furnishings – cushions, curtains, bedspreads, lampshades, quilt covers, bed linen, chair coverings, table linen and beanbags;
- costume – theatre costumes, masks, folk and traditional costumes, fancy dress and dance costumes;
- textile arts – wall hangings, fabric-based artworks, embroidery, wearable design; and
- non-apparel – book covers, toys, bags, umbrellas, tents, backpacks and sleeping bags.

Course fees

\$50.00

Additional Information

As this is a practical subject a fee is required to cover the cost of basic materials provided to assist students in the completion of their portfolio and cover purchase of materials.

Contact

Ms Barnes
Ms Rigby



WORK EDUCATION

Course Description

What are your plans when you leave school? Do you want a job or to complete further study? How employable are you? Have you got what it takes in today's ever-changing, technology-based world of work?

Work Education helps students find answers to these questions and more. Students develop knowledge and skills that will be of value to them when they leave school – whether that be university, TAFE or straight into work.

In this course students will learn about the world of work and the changing nature of the workplace. They will explore both paid and unpaid work and the range of education, employment and training opportunities available to them. Students will identify their interests, abilities and values to help them work out their future goals as they develop their career path.

Course Content

- Investigating the world of work;
- Workplace Rights & Responsibilities;
- **Workplace Safety;**
- Transition & Wellbeing;
- Workplace Issues;
- Enterprise Initiatives;
- Entrepreneurial;
- **Managing Finances;**
- Planning for a Working Life;
- A Work Portfolio;
- Workplace Literacy & Numeracy; and
- **Contemporary Workplace Issues.**



Course fees

Nil

Additional Information

Students require a workbook, display folder and a USB. As part of the course, students are required to complete a work experience placement.

Contact

Ms M Papadopoulos

