



Available in the Student Information Record System (SIRS) for the upload of student results.

<b>Department of Training and Workforce Development (DTWD) funded skill sets</b>		
<b>Code</b>	<b>Title - Skill set and units of competency (UoC)</b>	<b>Number of UoCs required</b>
<b>AE278</b>	<b>Green Jobs - Safety Skill Set</b>	<b>4</b>
AHCWHS202	Participate in work health and safety processes	
AHCWRK212	Work effectively in the industry	
AHCWRK213	Participate in workplace communications	
AHCWRK211	Participate in environmentally sustainable work practices	
<b>AE377</b>	<b>Job Ready Basics Skill Set</b>	<b>3</b>
GATHAW102	Review health and wellbeing requirements	
GATPMG102	Use personal management strategies for independent living	
GATTEC102	Apply basic digital literacy for training or workplace purposes	
<b>AE378</b>	<b>Business Ready Skill Set</b>	<b>4</b>
BSBOPS203	Deliver a service to customers	
BSBPEF202	Plan and apply time management	
BSBTEC201	Use business software applications	
BSBWHS211	Contribute to the health and safety of self and others	
<b>AE379</b>	<b>Work in Agriculture Skill Set</b>	<b>7</b>
AHCCHM304	Transport and store chemicals	
AHCCHM307	Prepare and apply chemicals to control pest, weeds and diseases	
AHCMOM202	Operate tractors	
AHCMOM304	Operate machinery and equipment	
AHCPMG301	Control weeds	
AHCWHS301	Contribute to work health and safety processes	
AHCWRK204	Work effectively in the industry	
<b>AE386</b>	<b>Work Safety in Construction Skill Set</b>	<b>6</b>
CPCCCM2005	Use construction tools and equipment	
CPCCCM2006	Apply basic levelling procedures	
CPCCOM1012	Work effectively and sustainably in the construction industry	
CPCCVE1011	Undertake a basic construction project	
CPCCWHS2001	Apply WHS requirements, policies and procedures in the construction industry	
CPCWHS1001	Prepare to work safely in the construction industry	
<b>AE387</b>	<b>Broadacre Harvest Operations Skill Set</b>	<b>3</b>
AHCBAC317	Undertake agricultural crop harvesting activities	
AHCMOM305	Operate specialised machinery and equipment	
AHCWHS302	Contribute to work health and safety processes	
<b>AE388</b>	<b>Infrastructure Ready Skill Set</b>	<b>6</b>
CPCWHS1001	Prepare to work safely in the construction industry	
RIIBEF201E	Plan and organise work	
RIICCM201E	Carry out measurements and calculations	
RIICOM201E	Communicate in the workplace	
RIISAM204E	Operate small plant and equipment	
RIIWHS201E	Work safely and follow WHS policies and procedures	



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<b>AE402</b>	<b>Wool Handling Skill Set</b>	<b>5</b>
AHCWOL304	Prepare fleece wool for classing	
AHCWOL305	Prepare skirtings and oddments	
AHCWOL308	Prepare facilities for shearing and crutching	
AHCWOL310	Press wool for a clip	
AHCWOL311	Perform shed duties	
<b>AE456</b>	<b>Introduction to Direct Support Skill Set</b>	<b>4</b>
CHCCCS011	Meet personal support needs	
CHCCOM005	Communicate and work in health or community services	
HLTINF001	Comply with infection prevention and control policies and procedures	
HLTWHS005	Conduct manual tasks safely	
<b>AE617</b>	<b>Operate a Small Business Skill Set</b>	<b>5</b>
BSBESB403	Plan finances for new business ventures	
BSBTEC301	Design and produce business documents	
BSBTEC302	Design and produce spreadsheets	
BSBWHS307	Apply knowledge of WHS laws in the workplace	
ICTWEB306	Develop web presence using social media	
<b>AE878</b>	<b>Introduction to Beauty Skill Set</b>	<b>1</b>
SHBBMUP009	Design and apply make-up	
<b>AE880</b>	<b>Introduction to Events Skill Set</b>	<b>1</b>
SITEEVT020	Source and use information on the events industry	
<b>AE881</b>	<b>Introduction to Hospitality Skill Set</b>	<b>2</b>
SITHFAB021	Provide responsible service of alcohol	
SITXFSA005	Use hygienic practices for food safety	
<b>AE112</b>	<b>Infection Control Skill Set (HLTSS00064)</b>	<b>1</b>
HLTINF001	Comply with infection prevention and control policies and procedures	
<b>AF057</b>	<b>Swimming and Water Safety Teacher Skill Set (SISSS00132)</b>	<b>4</b>
SISCAQU002	Perform basic water rescues	
SISCAQU008	Instruct water familiarisation, buoyancy and mobility skills	
SISCAQU009	Instruct water safety and survival skills	
SISCAQU010	Instruct swimming strokes	
<b>AE618</b>	<b>Work in Community Care Skill Set</b>	<b>7</b>
BSBPEF202	Plan and apply time management	
CHCCOM001	Provide first point of contact	
CHCCOM005	Communicate and work in health or community services	
CHCDIV001	Work with diverse people	
HLTAID011	Provide First Aid	
HLTINF001	Comply with infection prevention and control policies and procedures	
HLTWHS001	Participate in workplace health and safety	



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<b>AE619</b>	<b>Seed Collection and Planting Skill Set</b>	<b>4</b>
AHCECR305	Collect native seed	
AHCPCM204	Recognise plants	
AHCPCM306	Provide information on plants and their culture	
AHCPGD207	Plant trees and shrubs	
<b>AE620</b>	<b>Weed Control and Plant Propagation Skill Set</b>	<b>3</b>
AHCNSY207	Undertake propagation activities	
AHCPMG201	Treat weeds	
AHCPMG301	Control weeds	
<b>AE621</b>	<b>Introduction to Production Horticulture Skill Set</b>	<b>6</b>
AHCBIO204	Follow site biosecurity procedures	
AHCCHM201	Apply chemicals under supervision	
AHCPHT214	Support horticultural crop harvesting	
AHCPHT215	Plant horticultural crops	
AHCWHS202	Participate in work health and safety processes	
AHCWRK212	Work effectively in the industry	
<b>AE766</b>	<b>Introduction to Commercial Cookery Skill Set</b>	<b>5</b>
SITHCCC023	Use food preparation equipment	
SITHCCC028	Prepare appetisers and salads	
SITHKOP009	Clean kitchen premises and equipment	
SITXFSA005	Use hygienic practices for food safety	
SITXWHS005	Participate in safe work practices	
<b>AE781</b>	<b>Introduction to Cyber Security Skill Set</b>	<b>3</b>
BSBXCS301	Protect own personal online profile from cyber security threats	
BSBXCS302	Identify and report online security threats	
BSBXCS303	Securely manage personally identifiable information and workplace information	
<b>AE818</b>	<b>Introduction to Early Childhood Education and Care Skill Set</b>	<b>4</b>
CHCECE030	Support inclusion and diversity	
CHCECE037	Support children to connect with the natural environment	
CHCECE056	Work effectively in children's education and care	
HLTWHS001	Participate in workplace health and safety	
<b>AE819</b>	<b>Introductory Digital Literacy Skill Set</b>	<b>1</b>
GATTEC002	Use digital literacy in familiar situations	
<b>AE820</b>	<b>Digital Literacy Skill Set</b>	<b>1</b>
GATTEC102	Apply basic digital literacy for training or workplace purposes	
<b>AE872</b>	<b>Fast Track to Hospitality Skill Set</b>	<b>4</b>
LWAPRO102	Participate in a team project	
SITHFAB021	Provide responsible service of alcohol	
SITHFAB025	Prepare and serve espresso coffee	
SITXFSA005	Use hygienic practices for food safety	
<b>AE873</b>	<b>Working Effectively in an Automated Workplace Skill Set</b>	<b>2</b>
AWAAUT0002	Work in an Automated Workplace	
AWADAT0001	Use Data in an Automated Workplace	



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<b>AE875</b>	<b>First Aid Skill Set</b>	<b>1</b>
HLTAID011	Provide First Aid	
<b>AE876</b>	<b>Introduction to Clothing Production and Fashion Skill Set</b>	<b>1</b>
MSTAT2006	Assemble textile products	
<b>AE877</b>	<b>Introduction to Hairdressing Skill Set</b>	<b>2</b>
SHBHDES001	Dry hair to shape	
SHBHDES002	Braid hair	
<b>AE879</b>	<b>Introduction to Tourism Skill Set</b>	<b>1</b>
SITXCCS010	Provide visitor information	
<b>AD882</b>	<b>Agricultural Chemical Skill Set (AHCSS00074)</b>	<b>2</b>
AHCCHM304	Transport and store chemicals	
AHCCHM307	Prepare and apply chemicals to control pest, weeds and diseases	
<b>AE116</b>	<b>Entry into Care Roles Skill Set (CHCSS00114)</b>	<b>3</b>
CHCCCS015	Provide individualised support	
HLTINF006	Apply basic principles and practices of infection prevention and control	
HLTWHS002	Follow safe work practices for direct client care	

**Note:** Superseded skill sets are not included in this list. When a training product has been superseded and replaced by a new training product, registered training organisations (RTOs) are able to continue to enrol students into the superseded training product for 12 months.