

VOCATIONAL EDUCATION AND TRAINING CAREERS

Merici offers a range of Vocational Education and Training (VET) subjects at the College and also provides and supports opportunities to attend outside training facilities, such as CIT and other private training providers.

It is estimated that 80% of all jobs undertaken in Australia are based on VET qualifications and providing access to these courses gives our students a multitude of pathways with which to kick start their career or move on to further study. These courses also provide key skills and training which value add to employability during school life and into the future.

At Merici College, the following qualifications are delivered.

Sport and Recreation	SIS20115	Certificate II in Sport and Recreation (Release 2)
Textiles	MST20616	Certificate II in Applied Fashion Design and Technology (Release 4)
Business Administration	BSB30120	Certificate III in Business
Hospitality	SIT10222 SIT20416 SIT20316 SIT30616	Certificate I in Hospitality (Release 1) Certificate II in Kitchen Operations (Release 1) Certificate II in Hospitality (Release 2) Certificate III in Hospitality (Release 2)

All VET teachers are required to have industry based skills, knowledge and experience which requires further training, maintaining currency and adhering to various governing bodies to deliver their specific subject. A huge thank you must go out to all of those teachers who put in extra time and effort, often in addition to their normal duties to ensure that Merici maintains compliance and our students receive innovative, realistic and engaging training.

STUDENT REFLECTIONS

Year 10 Hospitality

Hospitality provides students with a unique opportunity to experience work in an industry-level kitchen. You acquire new skills, develop new friendships and gain a deeper understanding from experienced teachers in the industry. At the completion of the course, we gain a nationally recognised qualification that can be used in a variety of workplaces and a range of VET skills including practical, interpersonal and professional skills. As part of the course, you will have

additional opportunities to work in operational restaurants, learn from industry professionals and discover how to correctly prepare and cook a range of cuisines.

Laura Davidson

Senior Hospitality

To say that we are grateful for our experiences in this year's Hospitality course and within Merici College's own Bridge Restaurant is simply an understatement. From learning the ins and outs of this fast-paced industry, to setting off fire alarms, to being intently invested in this year's Eurovision, not one moment was taken for granted. It's easy for us to say we'll keep the memories of the 2023 Hospitality class far into the future, an opportunity that has opened doors for us with potential to change our lives.

Throughout the course of this year, the Senior Hospitality class has worked passionately to create an incredible environment and experience for the guests of our beloved Bridge Restaurant. The best way to find yourself is to lose yourself in the service of others, something we have all been lucky enough to discover. We have achieved a countless number of successful functions in 2023 including the International Women's Day Dinner, the Mother's Day Lunch, the Father Daughter Dinner, the Board Committee Degustation and inclusive of many other restaurants open to the public. With Emmerson, Harlei, Lexi, and myself often working collaboratively in the front-of-house area, waitressing and learning the role of Maitre'd. Although we spent many of our free periods religiously polishing cutlery and adjusting tables to no end, it's safe to say that us Year 11s now have this valuable knowledge to pass on to our younger classmates next year. Bridie and Charlotte were most often found in the bar, producing a modern range of mocktails, cocktails and various other drinks for our guests, even if the wine cooler let them down on many occasions. In the kitchen, when Bella and Liam weren't in the cool room playing candy crush, they were leading a talented group of young chefs consisting of Jas, Erin, Dan, Georgia, Ellie, and Mia. Of course, Clare and Lori will always passionately defend their jobs in the dessert sector of the kitchen, but never left us disappointed. Whilst we all exchanged our roles in the restaurant on occasion, there wasn't one person who could be considered an under-achiever in my eyes. I am so proud to be a part of this fine group of young people who inspire me to be the best version of myself in the context of Hospitality.

The beginning of this year could be considered as somewhat of a blur of Hospitality until Mr. Damien King was introduced to the Merici College community in Semester 2; a teacher and chef who we are so lucky to have gained. Through his expertise in the industry and heartfelt understanding of our situation, we finally had the ability to bring our ideas to life with confidence and passion, producing some truly incredible dishes that our guests have loved. We've managed to go from dropping plates, setting off fire alarms, and stressing in the cool room to performing at a professional standard, plating meals that both look and taste delectable, and most importantly, bonding as a cohort. I don't have a doubt in my mind that many of the girls I've had the opportunity to learn from, work with, and grow to love in this class, will go on to have careers in Hospitality whether that be owning businesses, being creative bartenders, or even being the next Mr. King.

With so many people to thank for this successful year of Senior Hospitality, we'll begin by thanking Mrs. Ros Parisi, the backbone of our restaurant's organisation, something we are eternally thankful for. The lovely Merici canteen staff who have been kind enough to share the kitchen with us, we hope we made you proud. Mr. Jin Cook was a massive asset to our restaurants, assisting any of his free time to helping us with preparations, and last-minute organisational tasks. With both Jin and Mr. King, we had everything we needed. The beautiful Year 9s and 10s, who take Hospitality and Food Technology classes, dedicated their class time to assisting us with prep and giving their free time to be staff at Bridge. We want more than anything to build up your confidence and skills so you can become incredible young women within our class in 2024.

Mr. King, although coming halfway through the year, has had an impact larger than he knows on us as eager to learn individuals, encouraging us to step outside of our comfort zones. Personally, I haven't seen the restaurant this successful and positive in a long time prior to Mr. King's arrival. We are all so grateful for his presence and involvement in our Senior Hospitality class and we especially appreciate his talented acting skills (you're a much nicer boss than Gordon Ramsay).

Thank you to all the staff and students who have participated in our class in 2023 Hospitality. I'd like to make my final remarks to our mentors, inspirations and family, the Year 12s. Your hard work put into the Bridge Restaurant will be valued far into the future, continuing your legacy. Almost everything we've learnt has come from you and we are so proud to have worked with you. If I'm even half the person you all are when I'm in Year 12, I'll be incredibly proud of myself just as you all should be. We promise to keep making you proud into the future and will be eternally appreciative of your consistent support and feedback.

Zoe Bullock

Sport Recreation and Leadership

Supportive and inclusive learning environment, a source of delight

Participation in practical activities day and night

Opportunities for certificates and first aid

Rock climbing and BFIRM were where memories were made

Team building and collaboration fuelled our passions high

Active girls everywhere, encouraging each other we reach to the sky

Nothing could stop us from getting fit

Devoted teachers and students improving themselves bit by bit

Relationships were formed and in each other we did confide
Excursions were a highlight, and we wore our uniform with pride
Community was built and HPE day made us tired
Rescues in the water were mastered by most, especially the slide
Everybody loved BFRIM and Bounce and can't wait to go back for more
Aqua aerobics and bungee fitness left us feeling sore
Together we have grown as leaders this year
Inspired by our peers and our teachers we have overcome fear
Outdoor activities were good for our souls, overcoming obstacles we stood tall
Nurturing our minds, we gave it our all and in Sport and Recreation we had a ball

We look forward to an exciting and action packed 2024 where we will endeavour to encourage and challenge our students to seek out the skills and knowledge which will allow them to achieve at their successful best. We will also be welcoming back Mrs. Kerry McDonnell who has been on leave during Terms 3 and 4.

Mr. Damien King
Hospitality Teacher

Mrs. Emma Kennedy
Sport and Recreation Teacher

VOCATIONAL ACHIEVEMENTS 2023

Arabella Cocks	Certificate IV in Beauty CIT
Lily Teece	Certificate II in Agriculture Goulburn TAFE
Lexie Young	Certificate III in Agriculture Goulburn TAFE
Ashlee Fensom	Certificate II in Animal Studies Certificate III in Animal Care (Pet Grooming) CIT, Bruce Campus
Meg Murphy	Certificate III in Hairdressing CIT

Hannah Burr	Certificate III in Community Services CIT
Zoe Bullock	Certificate IV in Interior Design CIT
Charly Robinson	Certificate III in Horsemanship Australian Equine Institute
Tiarna May	Australian School Based Apprenticeship Certificate III in Early Childhood Education & Care Northside Community Centre
Rosie Hughes	Australian School Based Apprenticeship Certificate III in Early Childhood Education & Care Deakin School for Early Learning
Lori Ffrench	Certificate IV in Community Services CIT
Maddy Burgess	Certificate III in Electrotechnology CIT