



FARM TO FOOD VETDSS AUSPICING

**The future of VET
partnerships**

FOOD.EDU.AU
RTO# 45732

We are an RTO that specialises in all aspects of the food supply chain. From farming, to cooking and serving, to running a food business, our programs provide students with a real link to industry and insight from industry experts.

HELLO & WELCOME



It is with great pleasure and enthusiasm that I extend a warm welcome to all schools considering partnering with VEG Education for our Food Futures VET Programs.

At VEG Education, we are fervent advocates for the food industry, driven by a profound commitment to excellence and innovation. With a heritage steeped in three generations of horticulture expertise, our journey has been one of continuous evolution, culminating in the creation of programs that reflect the dynamic landscape of the Australian food sector.

Through our programs, students gain invaluable exposure to the inner workings of the food industry, empowering them to explore diverse career pathways and make meaningful contributions to businesses nationwide. We believe in demystifying the origins of food, offering students a behind-the-scenes glimpse into the journey from farm to fork.

Join us at VEG Education, where we believe that by immersing oneself in the world of food, one can truly change the world. Together, let us embark on a journey of discovery, empowerment, and endless possibilities.

A handwritten signature in blue ink, appearing to read 'Catherine Velisha'.

Catherine Velisha
Managing Director

Table of CONTENTS



4	Our Services
5	About Us
8	Farm Programs
14	Cookery Programs
18	Hospitality Programs
22	Business Programs
25	Teaching VET
26	Partnering With Us





OUR SERVICES



We offer VET qualifications to be delivered in schools as a true partnership.

Farming & Environment

AHC20122 Certificate II in Agriculture

AHC21216 Certificate II in Rural Operations

AHC21020 Certificate II in Conservation and Ecosystem Management

Cookery

SIT20421 Certificate II in Cookery

SIT30921 Certificate III in Catering

Hospitality

SIT10222 Certificate I in Hospitality

SIT20322 Certificate II in Hospitality

Business of Food

BSB20120 Certificate II in Workplace Skills

About

VEG EDUCATION

We are food industry experts. That is what we do!

One of our key pillars is to educate the next generation on the importance of the food production industry and where our food comes from.

■ ABOUT US

All resources, assessments and materials have been developed by industry leaders with real food knowledge and expertise.

VEG Education has developed the Food Futures Programs, offering four VET qualifications that can be delivered in schools as a true partnership.

We are an RTO (#45732) that supports and trains teachers, not leaving expertise and industry currency to chance.

We want schools to partner with us and experience the entire food supply chain industry.







Our **DIFFERENCE**

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

- ✔ **Tailored for Schools:** VEG Education understands the unique needs and constraints of educational institutions, ensuring that their Food Futures project is specifically developed to suit the context of schools.
- ✔ **User-Friendly:** The program is designed to be simple and intuitive, making it easy for teachers and students to engage with the material without unnecessary complexity.
- ✔ **Streamlined Processes:** VEG Education has eliminated duplication in its resources and processes, streamlining workflows for teachers and administrators, thus saving time and effort.
- ✔ **Comprehensive Assessment Tools:** The program includes all necessary assessments, relieving educators of the burden of developing their own evaluation materials.
- ✔ **Industry-Backed Design:** With input from industry professionals, VEG Education's curriculum is designed to align with real-world practices and standards, ensuring that students receive relevant and up-to-date education.
- ✔ **Practical Focus:** The curriculum emphasizes practical skills and knowledge, equipping students with the tools they need to succeed in future endeavours related to food and sustainability.
- ✔ **Transparent Pricing:** VEG Education offers simple and transparent pricing structures, enabling schools to budget effectively without unexpected costs or fees.
- ✔ **Ongoing Support:** Schools partnering with VEG Education receive continuous support, ensuring that educators have access to assistance and guidance whenever needed.
- ✔ **Site Visits:** VEG Education offers the additional benefit of on-site visits, further enhancing support and engagement with participating schools.

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.



UNITS

Core Units

- AHCWHS201 Participate in work health and safety processes
- AHCWRK204 Work effectively in the industry
- AHCWRK209 Participate in environmentally sustainable work practices

Elective Units

- AHCBIO204 Follow site biosecurity procedures
- AHCCHM201 Apply chemicals under supervision
- AHCINF202 Install, maintain and repair farm fencing
- AHCMOM203 Operate basic machinery and equipment
- AHCPMG201 Treat weeds
- AHCPMG202 Treat plant pests, diseases and disorders
- AHCWRK201 Observe and report on weather
- AHCWRK205 Participate in workplace communications
- AHCWRK206 Observe enterprise quality assurance procedures
- AHCWRK207 Collect and record production data
- 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
- FBPFSY2001 Implement the food safety program and procedures



DURATION

Delivered part time over 2 years.



The AHC20122 Certificate II in Agriculture training program offers secondary school students a valuable opportunity to develop practical skills, explore potential career pathways, gain industry-relevant knowledge, and earn a recognized qualification in the agricultural field. It provides a strong foundation for future success in agriculture or related industries and fosters a greater appreciation for the importance of sustainable food production practices.

■ INDUSTRY NEEDS

Australia's agriculture sector is currently facing a significant labour shortage, which is impacting Australia's ability to grow local food and fibre. From fruit picking to working on a cattle station, Australian agriculture has a wide range of jobs on offer.

■ PATHWAYS

Possible Careers:

- Assistant Animal Attendant/Stockperson
- Assistant Farm or Station Hand/Worker/Labourer
- Assistant Farm Fencing Contractor
- Farm Machinery Worker
- Jillaroo/Jackaroo
- Saleyard Livestock Worker

Further study:

- AHC30122 Certificate III in Agriculture
- AHC30221 Certificate III in Dairy Production
- AHC40122 Certificate IV in Agriculture
- AHC50122 Diploma of Agriculture
- Bachelor of Agriculture
- Master of Agricultural Sciences
- Master of Food Science



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, community services, information technology and metals.



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

Farm Operations

- AHCWRK210 Observe and report on weather
- AHCLSK201 Assist with feeding in a production system
- AHCLSK209 Monitor water supplies

Livestock

- AHCWRK103 Contribute to animal care
- AHCLSK204 Carry out regular livestock observation
- AHCLSK210 Muster and move livestock
- AHCPY208 Collect and pack eggs for human consumption

Farm Maintenance

- 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



DURATION

Delivered part time over 2 years.





The AHC21216 Certificate II in Rural Operations training program provides secondary school students with valuable opportunities to develop practical skills, explore potential career pathways, gain industry-relevant knowledge, and earn a recognized qualification in the agriculture and horticulture field. It equips students with the tools they need to succeed in the dynamic and rewarding field of farming, while also fostering a greater appreciation for the importance of sustainable food production and environmental stewardship.

■ INDUSTRY NEEDS

Primary industries across Australia currently requires individuals with a strong foundation in farming principles, practical skills, and a willingness to embrace modern technologies and sustainable practices.

■ PATHWAYS

Possible Careers:

- Production Horticultural Assistant Workers
- Greenhouse Technician
- Vegetable Production Worker
- Fruit Picker/Orchard Worker
- Farm Assistant

Further study:

- AHC30620 Certificate III in Production Horticulture
- AHC40320 Certificate IV in Production Horticulture
- AHC50320 Diploma of Production Horticulture
- AHC50422 Diploma of Horticulture Management
- Bachelor of Agricultural Science
- Bachelor of Horticulture
- Master of Horticultural Science



AHC21020 CERTIFICATE II IN CONSERVATION AND ECOSYSTEM MANAGEMENT

This qualification provides the skills and knowledge required for work in a defined context and/or for further study in conservation & ecosystem management. 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.



UNITS

Core Units

- AHCWHS201 Participate in work health and safety processes
- AHCWRK209 Participate in environmentally sustainable work practices
- AHCFAU202 Recognise fauna
- AHCILM202 Observe and report plants or animals
- AHCLPW201 Operate a handheld GPS device
- AHCPCM204 Recognise plants
- AHCLSC205 Install tree protection devices
- AHCPGD201 Plant trees and shrubs

Elective Units (select 6)

- AHCPGD206 Conduct visual inspection of park facilities
- AHCPMG201 Treat weeds
- AHCPMG202 Treat plant pests, diseases, and disorders
- AHCCHM201 Apply chemicals under supervision
- AHCINF203 Maintain properties and structures
- AHCLSC201 Assist with landscape construction work
- AHCMOM203 Operate basic machinery and equipment



DURATION

Delivered part time over 2 years.



The AHC21020 Certificate II in Conservation and Ecosystem Management training program provides secondary school students with valuable opportunities to develop environmental awareness, practical skills, career aspirations, and a sense of environmental responsibility. It equips students with the knowledge and skills needed to make positive contributions to the conservation and sustainable management of ecosystems, both locally and globally.

■ INDUSTRY NEEDS

The current industry needs training in conservation and ecosystem management to continue to evolve in response to various challenges facing our natural environment. With the ongoing loss of biodiversity worldwide, there is a heightened need for individuals passionate on preserving and restoring diverse ecosystems. This includes skills in habitat restoration, species monitoring, and protected area management.

■ PATHWAYS

Possible Careers:

- Lands, Parks and Wildlife Officer
- Pest Management Assistant (Feral Animals)
- Conservation Earthworks Assistant
- Landcare Assistant
- Conservation Project Assistant
- Indigenous Land Management Assistant

Further study:

- AHC31421 Certificate III in Conservation and Ecosystem Management
- AHC31021 Certificate III in Parks and Gardens
- AHC40920 Certificate IV in Conservation and Ecosystem Management
- AHC51120 Diploma of Conservation and Ecosystem Management
- AHC60422 Advanced Diploma of Conservation and Ecosystem Management
- Bachelor of Environmental Science
- Master of Ecosystem Management and Conservation
- Master of Environment



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.



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



DURATION

Delivered part time over 2 years.





The hospitality and food service industry requires skilled and qualified cooks to meet the growing demand for high-quality food experiences, maintain standards of excellence in food preparation and service, adapt to changing consumer preferences, and ensure compliance with food safety regulations. The Certificate II in Cookery provides individuals with a solid foundation in culinary skills and prepares them to enter the industry as competent and capable cooks, ready to contribute to the success of food establishments in various sectors of the hospitality industry.

■ INDUSTRY NEEDS

Chefs are in such high demand that they have been added to the Australian and New Zealand Standard Classification of Occupations (ANZSCO) National Skills Priority List. Understanding how to cook is an invaluable skill and Australian's love of food and strong history of migration, it's no wonder that we've become famous to the culinary world for our 'fusion' food.

■ PATHWAYS

Possible Careers:

- Catering Assistant
- Fast Food Cook
- Cook

Further study:

- SIT30821 Certificate III in Commercial Cookery
- SIT30921 Certificate III in Catering
- SIT31021 Certificate III in Patisserie
- SIT40521 Certificate IV in Kitchen Management
- SIT40621 Certificate IV in Catering Management
- SIT40721 Certificate IV in Patisserie
- SIT50422 Diploma of Hospitality Management
- Bachelor of Culinary Management



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.

This qualification provides a pathway to work in various catering settings, such as hospitals and aged care facilities, sporting and entertainment venues, hotel banqueting departments, cook-chill production kitchens, and mobile catering businesses of varying size.



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



DURATION

Delivered part time over 1 year.



The catering industry requires skilled and qualified professionals to meet the increasing demand for catering services, deliver high-quality and innovative meals, adapt to diverse events and client needs, ensure food safety and hygiene, and provide excellent customer service. The Certificate III in Catering equips individuals with the specialized skills, knowledge, and professionalism needed to succeed in the dynamic and rewarding field of catering, enabling them to pursue diverse career opportunities in the hospitality industry.

■ INDUSTRY NEEDS

The catering industry continues to experience growth due to increasing demand for catering services at various events and functions, including weddings, corporate events, parties, conferences, and social gatherings. This demand creates opportunities for trained catering professionals to provide high-quality food and beverage services to clients.

■ PATHWAYS

Possible Careers:

- Food Service Assistant
- Catering Assistant
- Cook

Further study:

- SIT30821 Certificate III in Commercial Cookery
- SIT31021 Certificate III in Patisserie
- SIT40521 Certificate IV in Kitchen Management
- SIT40621 Certificate IV in Catering Management
- SIT40721 Certificate IV in Patisserie
- SIT50422 Diploma of Hospitality Management
- Bachelor of Culinary Management



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.

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.



UNITS

Core units

- BSBTWK201 Work effectively with others
- SITXCCS009 Provide customer information and assistance
- SITXWHS005 Participate in safe work practices

Elective units (Choose 1)

Group A - Hygiene

- 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



DURATION

Delivered part time over 1 year.



The hospitality industry has a constant need for individuals with basic hospitality skills and knowledge to fill entry-level positions and support the operations of businesses in various sectors. The Certificate I in Hospitality provides individuals with the foundational training and qualifications needed to enter the industry with confidence, pursue diverse job opportunities, and embark on a rewarding career path in hospitality.

■ INDUSTRY NEEDS

Entry-level positions available to Certificate I graduates may include roles such as food and beverage attendants, kitchen hands, housekeeping assistants, and front desk receptionists. These roles provide valuable experience and exposure to different aspects of the hospitality industry, helping individuals identify their areas of interest and potential career pathways.

■ PATHWAYS

Possible Careers:

- Kitchenhand
- Housekeeping Attendant

Further study:

- SIT20322 Certificate II in Hospitality
- SIT30622 Certificate III in Hospitality
- SIT40422 Certificate IV in Hospitality
- SIT50422 Diploma of Hospitality Management
- SIT60322 Advanced Diploma of Hospitality Management



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.

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.



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



DURATION

Delivered part time over 2 years.





The hospitality industry is consistently growing and evolving, creating a constant demand for skilled professionals. As tourism continues to expand globally, there is an increasing need for hospitality services to accommodate travelers and cater to diverse customer preferences. Undertaking the Certificate II in Hospitality positions individuals to meet this demand and contribute to the industry's growth and success.

INDUSTRY NEEDS

The Hospitality and tourism sectors have been prosperous for the past three years in Australia, with no indication of slowing down any time soon. The future of hospitality is transversal, continuously growing due to global movements, industries and consumer attitudes.

PATHWAYS

Possible Careers:

- Barista
- Café Attendant
- Bar Attendant
- Porter
- Catering Assistant

Further study:

- SIT30622 Certificate III in Hospitality
- SIT40422 Certificate IV in Hospitality
- SIT50422 Diploma of Hospitality Management
- SIT60322 Advanced Diploma of Hospitality Management
- Associate Degree in Hospitality and Hotel Management
- Bachelor of Hospitality Management



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.



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



DURATION

Delivered part time over 1-2 years.





Individuals wanting to work in a food business should consider undertaking the Certificate II in Workplace Skills to develop fundamental workplace skills, gain industry-specific training, access entry-level positions, deliver excellent customer service, build adaptability and flexibility, pursue career progression opportunities, and meet the ongoing demand for skilled workers in the dynamic and rewarding field of food business

INDUSTRY NEEDS

Our program is contextualised the business of food with insight to Australia's agriculture sector. The food industry is integral to Australia's economic and social prosperity. It consistently accounts for around 20 per cent of domestic manufacturing sales and service income.

PATHWAYS

Possible Careers:

- Administration assistant
- Food process worker
- Food and Beverage Attendant
- Data entry operator
- Information desk clerk
- Food Truck Operator

Further study:

- BSB30120 Certificate III in Business
- BSB40120 Certificate IV in Business
- BSB40320 Certificate IV in Entrepreneurship and New Business
- BSB40520 Certificate IV in Leadership and Management
- BSB50120 Diploma of Business
- Bachelor of Business



We Provide

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.

Hospitality Kick Start Program



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

The 2-day accredited program includes:

- SITXFSA005 Use hygienic practices for food safety
- SITHFAB021 Provide responsible service of alcohol
- SITHFAB024 Prepare and serve non-alcoholic beverages

Occupation Essentials Program



Our program includes a comprehensive module on manual handling awareness, where you'll learn the principles of safe lifting, carrying, and moving objects, reducing the risk of strains and injuries.

The 1-day accredited program includes:

- BSBWHS211 Contribute to health and safety of self and others

Food Safety Supervisor Course



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

This 2 day course develops a set of skills to equip individuals in hygienic practices and handling food safely during the storage, preparation, display, service, and disposal of food.

Includes the units of competency:

- SITXFSA005 Use hygienic practices for food safety
- SITXFSA006 Participate in safe food handling practices

Landcare Essentials Program



The Landcare Essentials Program employs a blended learning approach, combining classroom-based instruction, practical demonstrations, and hands-on fieldwork.

The 2-day accredited program includes:

- AHCWHS202 Participate in Work Health and Safety Processes
- AHCPGD207 Plant Trees and Shrubs
- AHCLSC210 Install Tree Protection Devices

Requirements for TEACHING VET

Under the Standards for Registered Training Organisations (RTOs) 2015, trainers and assessors must meet specific requirements relating to qualifications and competency prior to employment in a training and/or assessing role.

TRAINING & ASSESSMENT

Qualification Requirements

TAE40122 Certificate IV in Training and Assessment or
TAE40116 or TAE40110 plus TAELN411 & TAEASS502.
OR A diploma or higher qualification in adult education
OR A Teaching Degree plus TAESS00016 or TAESS00024



VOCATIONAL SKILLS

Your Competency

You must have vocational competencies at least to the level being delivered and assessed.
This is your skills and knowledge of the subject. Some units have additional requirements that you must meet.



INDUSTRY CURRENCY

Your Knowledge of Current Practice

You must have current industry skills directly relevant to the training and assessment being provided. You need to showcase your familiarity with the current industry standards and practices.



ONGOING PD

VET Professional Development

You must have current knowledge and skills in vocational training and learning that informs your training and assessment.



Join with Us PARTNERING



VEG Education is a Registered Training Organisation (RTO) ID 45732. This means that it is able to provide students in vocational courses with nationally recognised certificates in areas within its scope of registration.



We must demonstrate that it complies with the Standards for National VET Regulator Registered Training Organisations. Our experienced team lead and manage this process and rely upon the work of School VET Coordinators and VET Teachers to maintain compliance.



The Food Futures program is 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.



As a VET teacher working with us, you will be involved in the validation team for the training delivery and assessment of your programs industry area.



VET teachers need to have the appropriate Training and Assessment Qualification; Relevant vocational competencies at least to the level being delivered or assessed; Demonstrated current industry skills directly relevant to the training; and assessment being provided and Undertake continuous professional development in VET practice.



We set an expectation of quality, not only for the integrity of the certificate being undertaken and awarded but for the benefit of students.



We support schools - working with us is a true partnership.

Connections INDUSTRY

VEG Education allows young people to gain practical insight, access, and experience in the Australian food sector, equipping them with the skills to make valuable contributions to business across the supply chain. Our connection to industry and ability to access behind the scenes, provides students with never seen before, exclusive content.



Our Partners & Supporters



PERFECTION FRESH

Perfection Fresh is one of Australia's most reputable fresh produce businesses. They exclusively grow and supply some of Australia's favourite Australian fresh fruit and vegetables including qukes, calypso mangoes, kumato, broccolini and cauli blossom.



COBRAM ESTATE OLIVES

Over the last 20 years Cobram Estate has grown to become the market leader in the Australian olive industry and a global leader in sustainable olive farming. They look after every stage of how extra virgin olive oil is made. Planting the trees, harvesting, cold pressing and bottling the oil.



AUSVEG

AUSVEG is the prescribed peak industry body for the Australian vegetable & potato industries. Over several decades, AUSVEG has established a proven track record of service provision that's supported the growing success of Australian horticulture.



INTERNATIONAL FRESH PRODUCE ASSOCIATION

IFPA is a trade association that represents companies from every segment of the global fresh produce and floral supply chain. They foster an engaged ANZ community of industry professionals.



MY MARKET KITCHEN

Celebrated chefs forage for the best ingredients at local markets, and transform them into fresh modern Australian cuisine. Our MD Catherine Velisha joins Laura Sharrad and Mike Reid on Network Ten's My Market Kitchen each week.





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