

## Bachelor of Education (Secondary) (Food Technologies and Design [Industry Entry] First Teaching Area), Specialisation (Vocational Education Training)

Useful study planning/enrolment resources:

Subject Search Academic Calendars Class Registration Enrolment Resources

The information in the study planner is current at the time of creation may be subject to future change.

If you would prefer a part-time study plan, please adjust the below study planner; reviewing subject prerequisites to ensure you are on track for course completion.

**CREDIT: Vocational Knowledge and Skills in Food Technologies and Design** (12 credit points applied for a relevant trade qualification)

2024	TEACHING PERIOD 1		TEACHING PERIOD 2	
	Study Period 1	ED1421:03 Foundations of Language and Literacy in Education This subject has a professional experience component	Study Period 2	ED1401:03 Education Perspectives and Practice
	Study Period 1	ED1481:03 Educational Psychology: Learners and Learning	Study Period 2	ED1491:03 Foundations of Mathematics and Numeracy for Middle School Teachers This subject has a professional experience component

	TEACHING PERIOD 1		TEACHING PERIOD 2	
2025	Study Period 1	ED2491:03 Planning for Engaging Learning <i>PREREQ: ED1481, ED1401 AND (ED1491 OR ED1492)</i> This subject has a professional experience component	Study Period 2	First Teaching Area ED2492:03 Junior Curriculum 1 <i>PREREQ: ED2491</i> This subject has a professional experience component
	Study Period 1	ED2991:03 Aboriginal and Torres Strait Islander Education <i>PREREQ: 9 credit point of level 1 subjects</i>	Study Period 2	VET Specialisation ED2493:03 Junior Curriculum 2 PREREQ: ED2491

	TEACHING PERIOD 1		TEACHING PERIOD 2	
2026	Study Period 1	ED3442:03 Inclusive Education: Differentiated Learning for Students with Special Needs and Abilities PREREQ: ED2488 or (ED2491 and ED2093) or (ED2491 and ED2193) or (ED2491 and ED2492) or (ED2492 and ED2493) This subject has a professional experience component Must be taken in the same year as ED3297	Study Period 2	ED3297:06 Reflective Teaching Cycles and Positive Learning Environments (Secondary) <i>PREREQ: (ED1491 or MA1000) and ED3442</i> This subject has a professional experience component <b>Must be taken in the same year as</b> <b>ED3442</b>
	Study Period 1	First Teaching Area ED3210:03 Senior Secondary Curriculum 1 PREREQ: ED2492		203442
	Study Period 1	<b>First Teaching Area</b> NUT201:03 Food and Health ( <i>CSU Subject – Cross Institutional Study</i> )	Study Period 2	ED3443:03 English as an Additional Language/Dialect for Indigenous Learners <i>PREREQ: ED2991</i>
	Study Period 1	VET Specialisation ED3209:03 Senior Secondary Curriculum 2 PREREQ: ED2493	Study Period 2	<b>First Teaching Area</b> FDS102:03 Introduction to Food and Nutrition ( <i>CSU Subject – Cross Institutional Study</i> )



	TEACHING PERIOD 1		TEACHING PERIOD 2	
2027	Study Period 3	ED4486:03 Fourth Year Professional Experience A PREREQ: 21 credit point of level 3 subjects including (ED3097 or ED3197 or ED3297) and (ED3223 and ED3096) or (ED3095 and ED3497) or (ED3210 and ED3209) This subject has a professional experience component	Study Period 2	ED4460:03 Service Learning for Sustainable Futures <i>PREREQ: ED3097 or ED3197 or ED3297</i> This subject has a service learning component
	Study Period 1	ED4490:06 Fourth Year Professional Experience B <i>PREREQ: ED4486</i> This subject has a professional experience component	Study Period 2	ED4622:03 Learning and Teaching in Rural and Remote Contexts <i>PREREQ: 48 credit points of undergraduate subjects</i>
			Study Period 2	ED4621:03 Leading Wellbeing and Sustainability in Learning Communities <i>PREREQ: 12 credit points of Level 3 and/or Level 4</i> <i>subjects</i>
	Study Period 1	ED4623:03 Teachers as Ethical and Collaborative Change Agents <i>PREREQ: ED3442</i>	Study Period 2	ED4995:03 Education Across Culturally Diverse Contexts <i>PREREQ: ED3443</i>

## ADDITIONAL INFORMATION

## **Essential Placement Information**

It is a <u>Pre-Placement policy</u> requirement to complete InPlace before the cut-off date in the designated week – <u>refer to calendar</u>.

**For embedded Professional Experience:** successful completion of Placement and coursework (and associated assessment) is required to pass the subject overall. All subject requirements must be completed in the same study period in which you are enrolled. If you are repeating a subject with embedded Professional Experience, you must reattempt all subject requirements (i.e., practicum completed in a previous enrolment does not count).

Out Of Step Students: It is the responsibility of the student to email <u>placements@jcu.edu.au</u> at the commencement of the study period prior to enrolling in the subject to request a placement. Failure to do so will mean that a placement will not be found.

## COURSE HANDBOOK

Bachelor of Education (Secondary) Handbook First Teaching Area: Food Technologies and Design [Industry Entry]