CULINARY INSTITUTE
AUSTRALIA
CRICOS Code 03964A Provider Code 45775
Your future starts here

Course Details

Intakes	: Every month except December
Course Duration	: 52 weeks
Study Hours	: 20 hours per week

CHC43015
Certificate IV in Ageing Support
CRICOS Course Code: 116280A

Course Description

This qualification reflects the role of support workers who complete specialised tasks and functions in aged services; either in residential, home or community based environments. Workers will take responsibility for their own outputs within defined organisation guidelines and maintain quality service delivery through the development, facilitation and review of individualised service planning and delivery.

Workers may be required to demonstrate leadership and have limited responsibility for the organisation and the quantity and quality of outputs of others within limited parameters.

To achieve this qualification, the candidate must have completed at least 120 hours of work as detailed in the Assessment Requirements of the units of competency.

Career Opportunities

Upon graduation, you can pursue a career as a:
- Aged Support worker
- Aged Care Activity Worker
- Care Service Team Leader
- Care Supervisor (Aged Care)

Entry Requirements

To gain entry into this course, participants should have successfully completed year 12 or equivalent level of studies.

Age Requirement:
Students must be of 18 years of age to apply.

English Language Entry Requirements:
An IELTS score of 5.5 or equivalent is required for entry into this program. However if a student has an IELTS score of 5.0, the student will be required to complete an English Language course to achieve the required standard prior to commencement of the course..

Pre-Training Review
Every learner must go through a Pre-Training Review (PTR) Process. The PTR process includes a PTR form, mandatory LLN Test and a computer self-assessment test which is reviewed by the Student Support Services team (Student Support Officer, LLN Support Officer, Trainer and Assessor & the Training Manager). The Pre-Training Review process ensures that educational and support needs of every learner are determined and that the learner is placed into a suitable course based on their career goals, interests, skills and knowledge assessed. The completed form must be submitted to Student Support Services.

Mode of Study

This course is delivered in a classroom-based environment with practical requirements simulated to reflect the training requirements. The delivery of training will include a mixture of face-to-face teaching, lectures, workshop delivery, group discussions, and individual research.

Assessment Process

The assessment process will include oral, written and practical presentations, and real life simulations.

Credit Transfer / RPL

Students may be granted RPL (Recognition of Prior Learning) or Credit Transfer if they are able to demonstrate that they have achieved the level of skills and knowledge equivalent to the unit they seek credit for through work experience, through life experiences or similar study at another institution. Students can apply for credit transfer or RPL at the time of enrolment.

Applicants applying for RPL/CT should submit the RPL/CT application along with their original supporting documents to Student Administration.

Where RPL is being applied, the student must submit all relevant evidence of work experience and where learning has occurred.

A Credit Transfer application must be accompanied by Nationally Recognized Certificates with detailed Statement of Attainments indicating the units successfully completed including unit codes and titles and dates of completion.

Credit Transfer may also include credit transfer based on formal learning that is outside the AQF.

Course Structure

18 units of competency are required for this qualification, including: 15 core units, 3 elective units

Unit Code	Unit Name
CORE UNITS	
CHCADV001	Facilitate the interests and rights of clients
CHCAGE001	Facilitate the empowerment of older people
CHCAGE003	Coordinate services for older people
CHCAGE004	Implement interventions with older people at risk
CHCAGE005	Provide support to people living with dementia
CHCCCS006	Facilitate individual service planning and delivery
CHCCCS011	Meet personal support needs
CHCCCS023	Support independence and well being
CHCCCS025	Support relationships with carers and families
CHCDIV001	Work with diverse people
CHCLEG003	Manage legal and ethical compliance
CHCPAL001	Deliver care services using a palliative approach
CHCPRP001	Develop and maintain networks and collaborative partnerships
HLTAAP001	Recognise healthy body systems
HLTWHS002	Follow safe work practices for direct client care
ELECTIVE UNITS	
CHCDIS007	Facilitate the empowerment of people with disability
HLTHPS006	Assist clients with medication
HLTAID003	Provide first aid

Special Consideration

If a student is not able to meet the minimum entry requirements but considers they have the skills and experience to succeed in the course, they may apply to Culinary Institute Australia for special consideration for entry.

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