



KSC Career News September 2024

Welcome

We are fast approaching the end of Term 3. It will be great for students to have a rest and recharge their batteries for the school holidays. Please see below the latest in University and TAFE news.

Yr 12 News

VTAC Applications must be completed and paid for by 30th September, 2024 for a timely application. There must be at least one course Preference put in to be a timely application. If the VTAC application is completed after the 30th September, 2024 then an additional \$100 is charged.

SEAS and Scholarships applications close on 11th October, 2024. One course preference must be put in to open up the SEAS and Scholarship tabs.

Please remember to look at Compass Newsfeed as we will continue to share information from the Universities and TAFEs about upcoming events or course information.

Yr 11 News

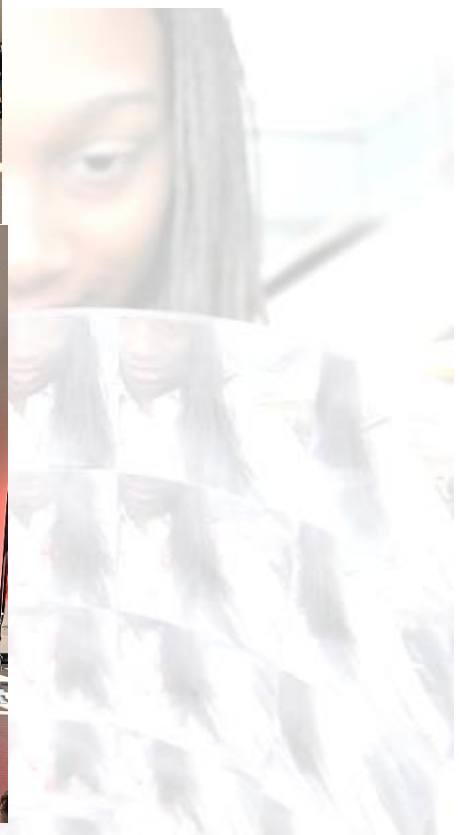
We are encouraging Year 11 students to book a Careers Interview. This can be done online on the Koonung Careers Website by clicking on the button 'Book Appointments'.

Year 11 students should continue to look at Compass Newsfeeds as we will share information from the Universities and TAFEs about upcoming events or course information.

Yr 10 News

Year 10 Pathways had 4 Alumni speak about their Career Paths and what they are doing at the moment and how they got there last Wednesday. The Alumni were Libby Kay, Josh Fielding, Max Clark and Patrick Boages. They also spoke about the journey they have been on. Here are two photos.





Included in this newsletter:

- Open Days & Info Sessions
- Scholarships
- Job Spotlight





Open Days & Info Sessions

Monash | VCE Revision Lectures

September 23 to September 26, 2024

Completing VCE? Monash Science is excited to support students currently studying VCE through a series of on-campus revision lectures. These sessions are designed to reinforce key concepts in the curriculum and will be delivered by a qualified VCE teacher with extensive experience in their subject.

Time: 9.30 am -4.30 pm

Maths Methods: Monday 23 September

Biology: Tuesday 24 September

Physics: Wednesday 25 September

Chemistry: Thursday 26 September

[Find out more](#)

NIDA September Spring Holiday Courses 2024 – VIC

September 23 to October 6, 2024

NIDA's Holiday Program offers fun and engaging skills-based training for all ages and aspirations. From 3-week Residency programs to 1-day short courses for adults, children and young people, we have something to offer everyone.

[Find out more](#)

Deakin | September Campus Tours

September 23 to September 26, 2024

There's only one way to choose a uni – you've got to experience it for yourself. Our tours are the perfect way to begin your university journey and get a feel for campus life. Register for a tour and experience Deakin's vibrant campuses and world-class facilities in a study area that interests you, as well as our on-campus student accommodation. Plus, have your questions answered by our staff and students at our course information expo.

[Find out more](#)

Career Conversations @ Home – Helping parents have positive career convos!

October 16, 2024

Come join Tyson Day, the Co-Founder and Lead Facilitator of Arrive & Thrive, as he shares the best way to have impactful career conversations in and around your home environment that produce clarity, career discovery, and momentum. Tyson will share concepts and practices that he has





learned through his 10+ years of experience in career education and the 85,000 students who have attended Arrive & Thrive workshops since 2019.

In our webinar, you can expect to learn:

- How can you positively influence your young person in their career decisions.
- How can you effectively navigate the future of work and understand your young person's options.
- How to communicate effectively through the GROW model to support your young person in career exploration.

We can't wait for you to join us!

All participants will receive a Career Conversation Kit to kick off conversations with their young person as soon as possible!

[Find out more](#)

It Takes a Spark STEM Conference, Melbourne

October 24, 2024

Most conferences currently being offered on STEM, STEAM and Entrepreneurship tend to be targeted towards teachers and involve a series of speakers and the occasional mini-workshops. This conference is designed to be different. This conference is designed by students and teachers for students and teachers.

The intent of the It Takes a Spark STEM Conference is to bring together Students (Year 4 to 10) and Teachers to connect with inspiring industry role models, share their current school based activities and projects using an authentic sharing and experiential model, create networks of teachers and student teams, and solve social justice design challenges.

The participation of the students is as important as teachers as our intent is to ignite, empower and nurture both to be leaders of STEM and Entrepreneurship within their schools. This is a conference designed and led by students and teachers for students and teachers.

Teachers will have both formal and informal opportunities to speak to other teachers who have enacted programs and activities in their schools and get their questions answered.

The workshops and social justice design challenges are all hands-on so students and teachers will experience first-hand what it is like to be part of great STEM and entrepreneurial learning. This will spark new ideas about curriculum and pedagogy.

[Find out more](#)





Scholarships

International House Scholarships

Value: Up to \$22,500 AUD per year

Open date: October 28, 2024

Closing date: January 5, 2025

The scholarships are made possible by the generosity of former members of International House and of the wider community who support the House's vision of bringing Australian and International students to live together, with an emphasis on scholarships for international and regional Victorian students.

[Find out more](#)

Monash Humanitarian Scholarship

Value: Full course fees plus up to \$30,000 allowance

Open date: August 1, 2024

Closing date: November 29, 2024

Are you an asylum seeker on a bridging visa? If you are a high-achieving student with the ambition to change your future, you may be eligible for the Monash Humanitarian Scholarship. You will receive 100% international student funding for the Monash undergraduate degree of your choice plus a yearly allowance of \$6000.

[Find out more](#)

Workplace Spotlight

Job Spotlight

[How to become a Butcher](#)

Are you interested in food preparation and enjoy hands-on work? You might like to become a Butcher. A butcher's main job is to cut and prepare meat and smallgoods for sale. Butchers are skilled in preparing cuts of meat, ensuring quality, and offering expert advice to customers. They need to have excellent knowledge of an animal's anatomy to ensure there is minimal wastage and be able to operate cutting and processing machines.

If you have a passion for food, are prepared to work on your feet, and enjoy making customers happy, this could be a rewarding career for you.





What skills do I need as a butcher?

- Physically resilient & fit
- Strong stomach
- Great communication skills
- Good with your hands
- Careful & precise
- Good knife skills & safety
- Impeccable hygiene
- Can work in teams & independently
- Basic math skills for weighing & pricing

What does the job involve?

- Cutting meat from bones and trimming fat
- Cutting and mincing meat to shape
- Preparing crumbed, marinated, smoked, and seasoned meat
- Making seasonings, sauces, and pickles
- Operating machinery such as grinders and sausage fillers
- Advising customers on preparation and cooking techniques
- Maintaining excellent hygiene standards
- Ordering and managing inventory
- Creating displays and merchandising products

What industries do butchers typically work in?

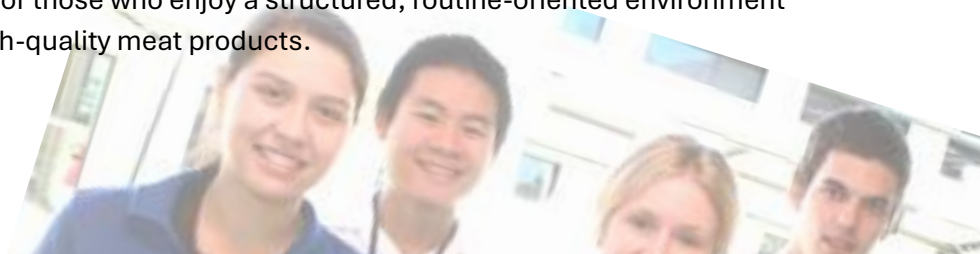
- Retail Trade
- Manufacturing
- Wholesale Trade

What Career Cluster do butchers belong to?

This role is ideal for [Makers](#) who enjoy hands-on, practical work. It also requires some skills from the [Linker](#) Cluster, such as helping people find the products they need.

What kind of lifestyle can I expect?

As a butcher, your work hours will vary depending on where you're employed. In retail settings, early morning starts are common as you prepare meat for the day. If you work in food services, your hours might align with the restaurant or catering business hours, including weekends and holidays. The job is physically demanding, requiring you to stand for long periods and handle heavy items. However, it can be highly rewarding for those who enjoy a structured, routine-oriented environment and the satisfaction of producing high-quality meat products.





Butchers more often work full-time, but there are some part-time opportunities available, particularly in smaller shops. Many butchers also have the opportunity to start their own businesses, offering flexibility and the potential for greater income.

How to become a butcher

Becoming a butcher typically involves a combination of formal training and hands-on experience. While formal education isn't always required, completing high school is highly recommended as it can provide a strong foundation, particularly in subjects like Food Technology, Biology, or Agriculture.

The most common pathway into the butchery trade is through an apprenticeship, which usually lasts around three years and combines on-the-job training with classroom-based learning. During this time, you'll be working under the guidance of experienced butchers while learning the essential skills of the trade, such as meat preparation, cutting techniques, hygiene standards, and customer service.

Depending on where you live, you might also need to acquire specific licenses or certifications to legally work as a butcher, particularly if you plan to start your own business. There are also special roles you might like to consider, such as becoming a [halal](#) or [kosher](#) butcher.

What can I do right now if I'm interested in this career?

If you're currently in high school and considering a career as a butcher, here are some steps to help you explore the profession:

- **Seek casual or part-time work** in a butcher shop, supermarket, or meat processing plant to gain hands-on experience.
- **Consider a pre-apprenticeship**, which can give you industry exposure to help you decide if this is the job for you. Work experience is another excellent option to get a feel for the job.
- **Learn about food safety and hygiene standards**, knowledge that's very important in this profession.

Where can I find out more?

- [Australian Meat Industry Council](#)
- [International Butchers Federation](#)
- [National Craft Butchers](#) (UK)
- [American Association of Meat Processors](#)
- [Retail Meat New Zealand](#)
- [Associated Craft Butchers of Ireland](#)





Similar careers to butcher

- [Chef](#)
- [Food Technologist](#)
- [Shearer](#)
- [Agronomist](#)
- [Baker](#)
- [Brewer](#)
- [Farmer](#)
- [Bartender](#)

Find out more about alternative [careers](#).

