

Broad Field 9

Miscellaneous Fields

Miscellaneous Fields is the study of all fields not elsewhere classified.

Fields of study in this broad field are classified into the following narrow fields:

- 91 Hairdressing and Beauty Therapy
- 92 Food and Hospitality Services
- 93 Transport
- 99 Other Miscellaneous Fields

Narrow Field 91

Hairdressing and Beauty Therapy

Hairdressing and Beauty Therapy is the study of caring for the hair and body for grooming and beautification.

The focus of courses in Hairdressing and Beauty Therapy is scalp, facial and body hair, the skin, beautification and beauty treatments, and body beautification techniques.

Courses of study in Hairdressing and Beauty Therapy aim to develop:

- an understanding of hair cutting, styling, colouring and treatment techniques
- an understanding of the techniques involved in maintaining and beautifying the body such as manicures, pedicures, hair removal, facial massages, ear piercing and eyebrow shaping and tinting
- an understanding of the techniques used in the application and use of skin care and cosmetic products
- an ability to advise clients on beauty treatments, hairstyles, exercise programmes, nutrition and general beauty care

Fields of study in this narrow field are classified into the following detailed fields:

- 911 Hairdressing
- 912 Beauty Therapy

Exclusions:

Cosmetic Surgery is excluded from this narrow field as it is more concerned with surgical techniques than beauty therapy. It is included in Detailed Field 212 Surgery.

911 Hairdressing

Hairdressing is the study of cutting, colouring and styling scalp and facial hair.

Subjects studied include:

- Blow Waving and Tong Curling
- Chemical Reformation
- Hair and Scalp Care
- Hair Colouring and Bleaching
- Hair Cutting and Styling
- Hair Design
- Permanent Waving
- Salon Management
- Scalp and Hair Cleaning and Treatment
- Scalp Massage
- Shaving and Beard Trimming

Skills learnt include:

- cutting hair using scissors, razors and electric clippers
- washing, tinting, streaking, permanent waving hair and applying conditioners and other treatments
- styling and straightening hair using brushes, combs, rollers, clips, curling irons and blow dryers
- analysing and advising customers on hair styles and treatments

Examples of qualifications include:

- 6 911 Trade Certificate in Hairdressing
Apprenticeship in Hairdressing
Trade Certificate in Men's Hairdressing
- 7 911 Certificate in Hairdressing
Pre-Apprenticeship in Hairdressing

912 Beauty Therapy

Beauty Therapy is the study of maintaining and beautifying the body.

Subjects studied include:

Anatomy and Physiology
Body, Face and Hand Massage
Body and Facial Hair Removal
Cosmetics
Ear Piercing
Facial and Eyebrow Treatments
Fitness and Weight Control
Make-up and Ear Piercing
Manicure and Pedicure
Nutrition and Diet
Skin Treatments

Skills learnt include:

- applying make-ups, creams and lotions, and giving facial massages
- tinting, bleaching and removing facial and body hairs
- cutting, filing, sculpting, painting and polishing finger and toe nails
- using appliances and cosmetic masks to treat the skin and body
- analysing and advising clients on treatments, exercise programmes, nutrition and general beauty care

Examples of qualifications include:

- 5 912 Associate Diploma of Applied Science in
Beauty Therapy
Associate Diploma of Health Science in Beauty
Therapy
- 6 912 Trade Certificate in Beauty Therapy
- 7 912 Certificate in Cosmetology

Narrow Field 92

Food and Hospitality Services

Food and Hospitality Services is the study of processing and packaging meat, preparing, displaying and serving food and beverages, and providing hospitality services.

The focus of courses in Food and Hospitality Services is the preparation of food and beverages, and the hospitality industry.

Courses of study in Food and Hospitality Services aim to develop:

- an understanding of occupational safety and hygienic work practices in relation to the food and hospitality industry
- an understanding of the techniques of preparing, displaying and serving food including meat and pastry
- an understanding of the provision of hospitality services such as customer relations, food and beverage service, housekeeping, stock control and costing, and front office management
- the ability to prepare food and beverages as required by customers

Fields of study in this narrow field are classified into the following detailed fields:

921	Meat Processing
922	Baking and Pastrycooking
923	Cooking
924	Hospitality Services
925	Waiting and Bar Service
929	Food and Hospitality Services, nec

Exclusions:

Food Science is excluded from this narrow field as it is more concerned with the chemical composition, handling and quality control of foods than food and hospitality. It is included in Narrow Field 591 Food Science.

921 Meat Processing

Meat Processing is the study of processing and manufacturing meat.

Subjects studied include:

Abattoir Practices and Management
 Anatomy of Meat Animals
 Carcass Breakup and Boning
 Equipment, Utensils and Handtools
 Manufacture of Pet Food
 Manufacture of Smallgoods
 Meat Preparation and Cutting
 Personal and Shop Hygiene
 Related Statutes and Regulations
 Seasonings, Additives and Preservatives
 Storage and Handling of Meat

Skills learnt include:

- slaughtering livestock in abattoirs
- cutting and sawing carcasses into manageable proportions
- cutting and trimming standard cuts of meat and removing bones using hand tools and power equipment
- seasoning, pickling and curing meats
- shaping and tying roasts and poultry
- operating meat cubing machines, mincers, grinders, mixers, patty-forming and sausage-forming machinery

Examples of qualifications include:

- 5 921 Advanced Certificate in Meat
- 6 921 Trade Certificate in Meat
Trade Certificate in Butchery
Apprenticeship in Butchery
Trade Certificate in Smallgoods Making
- 7 921 Pre-apprenticeship in Butchery

Exclusions:

Meat Inspection and Meat Purveying are excluded from this detailed field as they are more concerned with quality assessing and procuring meat than processing or manufacturing. They are included in Detailed Field 591 Food Science.

922 Baking and Pastrycooking

Baking and Pastrycooking is the study of making, displaying and presenting breads, pastries, buns and cakes.

Subjects studied include:

Boardworking and Baking
Bread and Roll Making
Cake Finishing, Modelling and Decoration
Cakes and Pastry Goods
Continental Pastry Making
Dough Moulding Techniques
Food Science and Nutrition
Speciality and Fancy Breads
Yeast Products

Skills learnt include:

- mixing, kneading, cutting, moulding and shaping dough by hand
- operating dough rolling, moulding and biscuit cutting machines
- monitoring baking times, temperatures and the appearance of products
- weighing and mixing ingredients
- co-ordinating the loading and unloading of ovens
- adjusting moulding dies, cutters or rollers on machinery
- maintaining cleanliness and operation of production equipment

Examples of qualifications include:

- 5 922 Advanced Certificate in Baking
- 6 922 Trade Certificate in Baking
Trade Certificate in Pastrycooking
Trade Certificate in Bakery and Pastry
Trade Certificate in Pastrymaking
Apprenticeship in Breadmaking and Baking
Apprenticeship in Baking
- 7 922 Certificate in Cake Decorating
Pre-apprenticeship Certificate in Pastrycooking

923 Cooking

Cooking is the study of preparing and presenting food, and maintaining and managing kitchens.

Subjects studied include:

A la Carte Cooking
Catering
Cookery
Dining Room Presentation
Food Display and Presentation
Food Science
Kitchen Management
Menu Planning
Nutrition and Hygiene
Quantity Food Production
Sauce-making
Special Diets

Skills learnt include:

- preparing and cooking meats, fish, vegetables and other foods using a variety of methods
- seasoning foods during cooking as required
- portioning foods, adding sauces, gravies and garnishes in an attractive manner
- planning menus on the basis of available ingredients, preferred styles and customers' tastes
- examining and maintaining foodstuffs to ensure quality and freshness
- requisitioning food, kitchen supplies and equipment

Examples of qualifications include:

- 5 923 Associate Diploma of Applied Science in Food Promotion
- 6 923 Trade Certificate in Cooking
Apprenticeship in Cooking
Trade Certificate in Commercial Cookery
- 7 923 Certificate in Catering
Certificate in Cookery
Certificate in Commercial Cookery
Certificate in Food Promotion
Pre-vocational Certificate in Cookery

924 Hospitality Services

Hospitality Services is the study of providing reception, accommodation, entertainment, food, beverages and related services to patrons at hotels, clubs, restaurants, etc.

Subjects studied include:

Commodities and Purchasing
Facilities Design
Food and Beverage Service
Hospitality Costing and Control
Hospitality Laws and Regulations

Hygiene and Storage
 Kitchen Operations
 Personnel Management
 Reception
 Tourism and Customer Relations

Skills learnt include:

- communicating with customers and servicing their needs
- organising and supervising food and beverage services
- organising and supervising housekeeping services
- planning and organising front office management
- planning, organising and catering for special functions
- stock control and costing

Examples of qualifications include:

7 924 Traineeship Certificate in Hospitality
 Certificate in Catering Operations
 Certificate in Hospitality Practice
 Pre-vocational Certificate in Hospitality

Exclusions:

Hospitality Management is excluded from this detailed field as it is more concerned with the management of hospitality organisations than the provision of day to day services to patrons. It is included in Detailed Field 114 Hospitality Management.

925 Waiting and Bar Service

Waiting and Bar Service is the study of serving and presenting food and beverages in hotels, bars, restaurants, etc.

Subjects studied include:

Banqueting and Functions
 Bar and Cellar Operations
 Cocktails and Mixers
 Customer Relations
 Food and Beverage Service
 Food Display and Presentation
 Hygiene
 Liquor Service
 Silver Service Waiting
 Waiting
 Wines and Spirits

Skills learnt include:

- taking and serving meal orders
- mixing, preparing and serving drinks to customers' requirements
- setting tables with clean linen, cutlery and glassware
- communicating with customers and servicing their needs

Examples of qualifications include:

6 925 Apprenticeship in Waiting
 Trade Certificate in Waiting
 7 925 Certificate in Restaurant Services
 Pre-apprenticeship Certificate in Waiting
 Certificate in Food and Beverage Waiting

929 Food and Hospitality Services, nec

Food and Hospitality Services, nec is the study of all Food and Hospitality Services not elsewhere classified in Narrow Field 92 Food and Hospitality Services.

Narrow Field 93

Transport

Transport is the study of operating, navigating and directing ships, aircraft and other forms of transportation.

The focus of qualifications in Transport is the operation, direction and control of air, land and sea transport.

Courses of study in Transport aim to develop:

- an understanding of the principles and practice of safe navigation
- an understanding of meteorology as applied to transport operations
- an understanding of the operation of communications equipment
- an understanding of safety and emergency procedures
- the ability to direct and control air, land and sea transport
- the ability to operate air, land and sea transport in all weather conditions

Fields of study in this narrow field are classified into the following detailed fields:

931	Ship Operation
932	Aircraft Operation
933	Air Traffic Control
939	Transport, nec

931 Ship Operation

Ship Operation is the study of operating and navigating ships, and their communication systems.

Subjects studied include:

Bridge Equipment
 Cargo Handling and Stowage
 Coastal and Offshore Navigation
 Maritime Laws and Regulations
 Meteorology and Oceanography
 Navigation Safety
 Port and Terminal Operations
 Radar and Communications Equipment
 Safety at Sea
 Watchkeeping

Skills learnt include:

- directing the movement of vessels and the stowage and discharge of cargoes
- determining the vessel's position using electronic and non-electronic navigational aids
- directing and supervising ships' officers and deck crew in the performance of their duties

- communicating with ships and shore stations using radio or semaphore
- maintaining ships' equipment, cargo gear, rigging, life-saving and fire-fighting equipment
- keeping watch at sea and in port to ensure safety
- recording vessels' progress, crew's activities, weather and sea conditions

Examples of qualifications include:

3 931	Bachelor of Applied Science in Nautical Studies
4 931	Diploma of Applied Science in Nautical Science
5 931	Associate Diploma in Marine Radio Communications
	Marine Master Class 1
	Marine Master Class 2
6 931	Marine Master Class 3
7 931	Certificate in Mariner Studies
	Yachtmasters Certificate of Competency
	Marine Master Class 4
	Marine Master Class 5

932 Aircraft Operation

Aircraft Operation is the study of operating and navigating aircraft.

Subjects studied include:

Aerodynamics
 Aircraft Performance and Load Control
 Airframes, Piston Engines and Systems
 Air Navigation and Flight Planning
 Airways Operations and Procedures
 Flight Rules and Radio Procedures
 Instrument Rating
 Meteorology
 Principles of Flight
 Rotary Winged Aircraft

Skills learnt include:

- flying aircraft in accordance with established air traffic control and aircraft operating procedures
- controlling aircraft on the ground and during take-offs and landings
- determining aircraft's position using electronic and non-electronic navigational aids
- reading and interpreting weather reports and conditions
- monitoring information from instruments and other sources to maintain course and flight
- maintaining aircraft safety by monitoring equipment and controls
- preparing and submitting flight plans, and examining standard flight plans

Examples of qualifications include:

3 932 Bachelor of Science in Aviation
 4 932 Diploma in Aviation Science
 5 932 Associate Diploma of Applied Science in Civil Aviation
 Commercial Pilot Licence
 7 932 Certificate in Aviation

933 Air Traffic Control

Air Traffic Control is the study of directing air traffic in controlled airspaces.

Subjects studied include:

Aeronautical Principles
 Aircraft Recognition
 Air Legislation
 Air Navigation
 Air Traffic Services
 Approach and Tower Control
 Flight Information Services
 Meteorology
 Principles of Flight
 Radio, Radar and Nav aids

Skills learnt include:

- directing aircraft movements in airspaces and on the ground using radar, radio and lighting systems
- informing flight crews and operations staff about weather conditions, operational facilities, flight plans and air traffic
- plotting and directing aircraft positions in flight using electronic navigational aids
- recording details of flights and operations
- initiating and organising emergency, search and rescue services and procedures

Examples of qualifications include:

4 933 Diploma of Applied Science in Air Traffic Services

939 Transport, nec

Transport, nec is the study of all Transport not elsewhere classified in Narrow Field 93 Transport.

Narrow Field 99

Other Miscellaneous Fields

Other Miscellaneous Fields is the study of all Miscellaneous Fields not included elsewhere in Broad Field 9 Miscellaneous Fields.

Fields of study in this narrow field are classified into the following detailed fields:

- 991 Plant and Machine Operation
- 992 Fire Technology
- 999 Other Miscellaneous Fields, nec

991 Plant and Machine Operation

Plant and Machine Operation is the study of setting up, controlling and monitoring equipment either directly or by remote control.

Subjects studied include:

- Bends and Hitches
- Fibre Ropes
- Loading
- Maintenance
- Natural Cordage
- Plant Materials and Equipment
- Safety and Accident Procedures
- Sheave Blocks
- Slinging
- Splicing

Skills learnt include:

- setting-up, controlling and monitoring the operation of equipment to ensure its safe and efficient functioning
- fitting attachments to equipment
- cleaning, lubricating and maintaining equipment
- repairing minor defects in equipment

Examples of qualifications include:

- 7 991 Certificate in Crane Operation (Dogman)
- Certificate in Earth Moving Plant Operation
- Certificate in Boiler Attending

992 Fire Technology

Fire Technology is the study of fire, fire fighting equipment and techniques, fire detection, suppression and prevention.

Subjects studied include:

- Bush Fires
- Exit Systems
- Fire Appliances and Equipment
- Fire Behaviour
- Fire Detection
- Fire Laws and Regulations
- Fire Safety Management
- Fire Science
- Fire Service Operations
- Fire Structure
- Fire Surveying and Reports
- Fire Tests
- Smoke Control
- Special Fire Hazards

Skills learnt include:

- spraying water, foam and chemicals to extinguish fires, and disperse and neutralise dangerous substances
- rescuing people from dangerous and inaccessible places using ladders and elevating platforms
- administering first aid and artificial respiration
- driving and operating fire appliances
- investigating fire hazards and subsequently co-ordinating fire prevention action
- co-ordinating training of volunteers and instructing in fire prevention, fire-fighting, rescue and use of breathing apparatus
- developing fire-fighting and rescue techniques to combat specific hazards

Examples of qualifications include:

- 5 992 Associate Diploma of Applied Science in Fire Technology
- Advanced Certificate in Fire Technology
- Certificate of Technology in Fire Technology
- 7 992 Certificate in Fire Technology
- Fire Officer's Certificate

999 Other Miscellaneous Fields, nec

Other Miscellaneous Fields, nec is the study of all Other Miscellaneous Fields not elsewhere classified in Narrow Field 99 Other Miscellaneous Fields.

Examples of qualifications include:

- 5 999 Associate Diploma in Security Management
- 7 999 Certificate in Mortuary Practices
- Certificate in Jockey Studies
- Traineeship Certificate in Furniture Removal