

Wednesday 24 September 2025

Time	Program	Venue
9:00am – 9:30am	Registration	Building A Level 4 – Room A435
9:30am – 9:40am	Official Welcome	Building A Level 4 – Room A435
9:40am – 11:00am	• International Student information • ESOS and Student Visa conditions • OSHC, Safety	Building A Level 4 – Room A435
11:00am – 12:00pm	E-ENROLMENT • Cookery • Patisserie	Building A, Level - Room A220 Building A, Level - Room A221
12:00pm – 1pm	LUNCH	The Angliss Bistro
1:15pm – 2:00pm	STUDENT ID CARDS	Building A, Ground Floor - Information Centre

Thursday 25 September 2025

Time	Program	More Info	Location
8:45am	Orientation VET - Domestic & International	Arrival	Reception - Building A, Ground Floor
9:00am	Registration	Registration – Hospitality Aviation, Angliss International Hotel School and Tourism, Travel and Events, Commercial Cookery, Meat Processing, Food Science and Technology, Patisserie and Baking	A5
9:30am	Official Welcome	All students	A5
9:40am	Student Services Presentation	All students	A5

10:20am		Department Orientation & Campus Tours	A5
12:00pm		Orientation Fair	Courtyard near the Tram Cafe
1:30pm		Late Enrolment Assistance	A437
1:30pm – 4:00pm	Program Orientation	Cookery students will continue with their program orientation as informed by Program leader/ teachers	TBC

DEPARTMENT ORIENTATION SESSIONS

You will need to attend your department orientation and a Student Services welcome on- campus. All new students must attend these sessions, where you'll learn more about the services available, meet your department and learn about your coursework.

Check your session time to make sure you're ready to go.

VET ORIENTATION SESSIONS -

Time	Course	Program Leader	Location
10.00am	Hospitality / Angliss International Hotel School	Tracey Zammit	The Bistro
	Tourism, Travel and Events	Tracey Zammit	The Bistro
	Aviation	Tracey Zammit	The Bistro
	Baking	Angela Tsimiklis	E110
	Baking (Apprenticeship)	Angela Tsimiklis	E110
	Patisserie (Part-Time)	Angela Tsimiklis	E110
	Patisserie (Full-Time)	Angela Tsimiklis	E110
	Meat Processing	Kris Wilson	E110
	Commercial Cookery (Apprenticeship)	Danette Morrison	A5
	Commercial Cookery (Part-Time)	Danette Morrison	A5

Commercial Cookery (Full-Time)

Danette Morrison

A5