

FOODS. TOURISM. HOSPITALITY. EVENTS.

SYDNEY COURSE GUIDE 2023

VET | Undergraduate



2021 Winner
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OF THE YEAR



2021 Winner
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OF THE YEAR



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2021 VICTORIAN
TOURISM AWARDS

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Sydney Saturday 27 August



Call 1300 ANGLISS or visit angliss.edu.au

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For over 80 years William Angliss Institute has been a learning community devoted to students with a passion for foods, tourism, hospitality and events, inspiring them and nurturing their careers with expert training, education and mentoring.

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ACKNOWLEDGEMENT

William Angliss Institute acknowledge the traditional Aboriginal owners of country and pay our respect to them, their culture and their Elders past, present and future.

DECLARATIONS

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WHY STUDY AT ANGLISS?

EXPERIENCE IS EVERYTHING. EXPERIENCE IS **ANGLISS.**

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*Commercial Cookery Alumni, Henry Pun
at Mya Tiger, Hotel Esplanade.*

WHY STUDY AT ANGLISS?



80+ Years of Experience

Since 1940 the Institute has grown to be Australia's largest specialist training provider for foods, tourism, hospitality and events.



Award-winning Training Provider

Large Training Provider of the Year
- *Australian Training Awards 2021*

Large Training Provider of the Year
- *Victorian Training Awards 2021*

Gold Winner Tourism
Education and Training
- *Victorian Tourism Awards 2021*



Employment Outcomes

The job readiness of the Institute's students is reflected in its strong graduate outcomes, with 85% of undergraduates securing full-time employment, four months after completing their course.



Best Training Facilities

For a comprehensive list of industry-leading facilities for our specialist areas.

[FIND OUT MORE ON PG 5](#)



Central Location

Our campus is located in the vibrant suburb of Alexandria, a thriving food and cultural destination, and easily accessible from three different train stations and a regular bus services, plus a cycle path runs past the campus.

[FIND OUT MORE ON PG 5](#)



Strong ties to Industry Employers

Over 85% of employers recommend William Angliss Institute of TAFE*.

[FIND OUT MORE ON PG 9](#)



Complete range of Study Options

We offer certificates and diplomas through to degrees and postgraduate courses, so there's something for everyone, in every specialist area. We also provide training to industry and short courses, as well as VET DSS.



Work Placement Opportunities

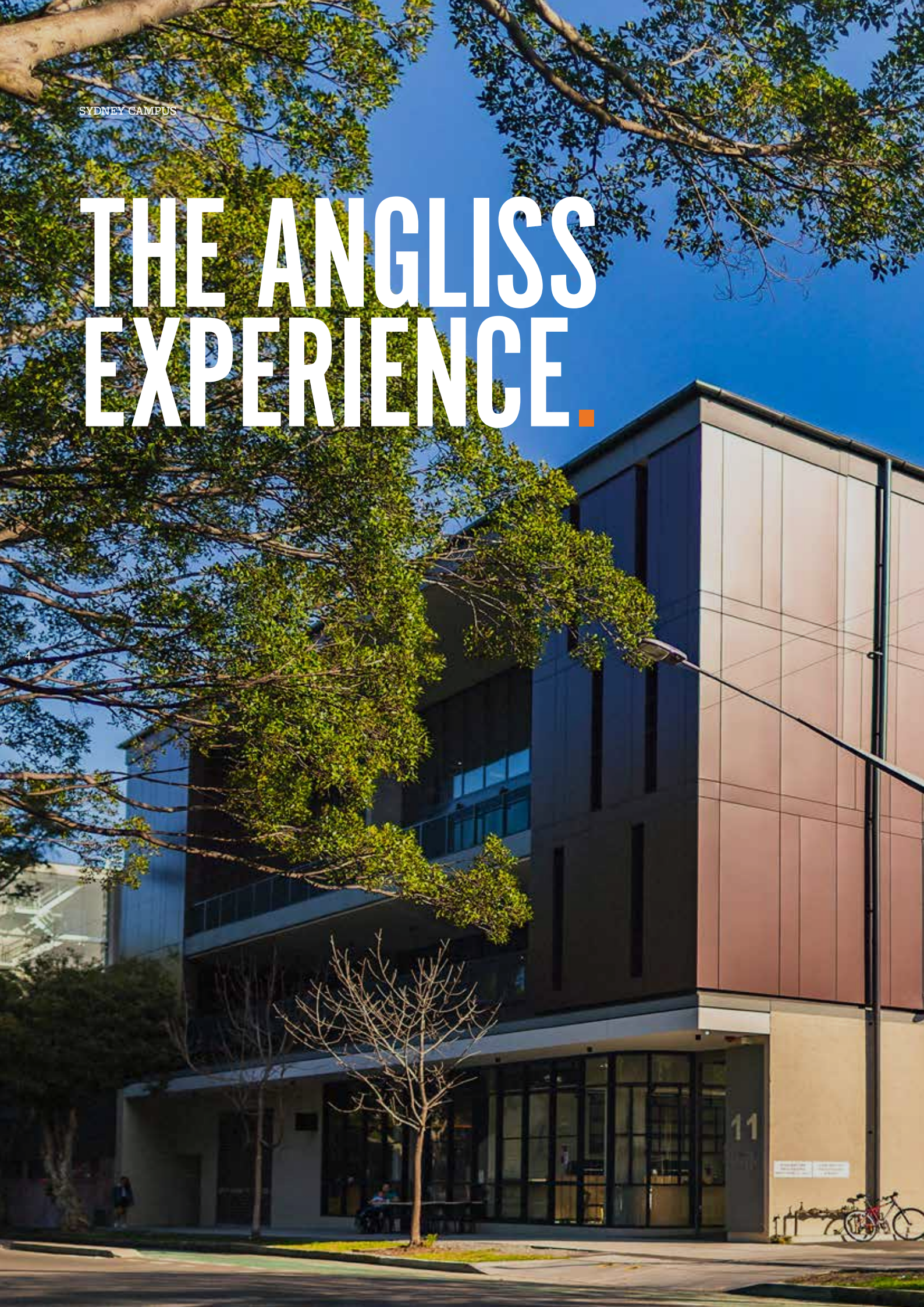
We offer work placement opportunities across a range of VET and HE programs.

[FIND OUT MORE ON PG 5](#)



SYDNEY CAMPUS

THE ANGLISS EXPERIENCE.





SYDNEY CAMPUS.

LEVEL 1, 11 BOWDEN STREET, ALEXANDRIA

Our modern campus is easily accessible from three different train stations, bus services and cycling paths. Located within the suburb of Alexandria which is a thriving food and cultural destination.

Our modern and state-of-the-art facilities

- Super training kitchens
- Bright street front cafe
- Large training restaurant with balcony dining
- Fully-equipped training bar
- A dynamic mix of formal and informal learning spaces
- Relaxed student break-out spaces

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angliss.edu.au/sydcampus



REAL STUDENT EXPERIENCES.

Opportunities are provided to enrich your student experience and improve your life on and off campus. William Angliss Institute offers a range of services and assistance to support you in your studies, professional and personal life.

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Student Life and Facilities

Orientation is the first step in your life as a student and your entry to the William Angliss Institute community.

From here we inspire you to participate in all aspects of life on campus. We also provide you with all the essential facilities you need, with access to:

- Student event space and equipment.
- Student noticeboards.

Essential Support

We provide a range of support options, enabling you to have the confidence to deal with all facets of student life. The following are available to all students, free and in confidence:

- Wellbeing and Counselling services providing a range of specialised support services and resources to enhance individual health and wellbeing.
- Accommodation information.
- Financial support information and referral.
- Learning Advisors, offering free study and learning assistance.
- Disability Support options, available for students with diagnosed disabilities, medical conditions or mental health conditions.

Angliss Alumni

Once you have graduated from William Angliss Institute, you automatically become a member of Angliss Alumni, a community of esteemed alumni, staff and industry specialists.

As an alumnus of the Institute, you will continue to be an important member of the Angliss community, and the Angliss Alumni will provide you with exclusive access to graduate job opportunities, invitation-only alumni events, the best networking opportunities and the latest industry news.

In 2023, we are continuing our alumni initiative by inviting alumni to attend student events such as career fairs and providing opportunities to run a masterclass in the campus' Rubric Restaurant kitchen for current students. We will also be inviting alumni to act as Head Chef during a service in our Imparo Cafe, and to work with students to design and create a dish for the cafe's menu.





Café Imparo — Angliss Training Café

‘Ancora imparo’ means ‘Yet, I am learning’ in Italian. Our training Café ‘Imparo’, references our aim to provide unparalleled training to our students.

The café is open to the public, providing a live learning experience for students and a unique menu-based learning approach. This approach to training is experiential, designed to replicate work-based outcomes and allows students to experience a real-life café environment in the context of the curriculum. Students prepare and serve the food in the café but also are encouraged to create their own menu items on a daily basis.

The training refines their hospitality skills and confidence which is overseen by our expert trainers.

Restaurant Rubric — Angliss Training Restaurant

Restaurant Rubric is a fully equipped training restaurant open to the public. It allows our students to demonstrate their skills in a live practical learning environment.

Menu-based learning is incorporated in the training at Restaurant Rubric, where the students progress and learn more intricate and difficult menu items that are akin to restaurant fine dining experiences.

Each recipe is taught and demonstrated in class and then replicated in a range of seasonal degustation and tasting menus served at Restaurant Rubric. This provides all students with opportunities for practice and refinement as they build their portfolio.

This unique method of learning is designed to train students at the highest industry standard in our state-of-the-art back and front of house facilities, and to motivate entrepreneurship at the very earliest stage of their careers.



START YOUR CAREER IN THE EXPERIENCE INDUSTRY.



CAREERS AND EMPLOYMENT.

The Careers and Employment Service provides students and recent graduates with access to job opportunities, career development and industry engagement.

Services offered

The Careers and Employment Service offers the following:

- Career guidance and development.
- Advice on resume writing and developing interview skills.
- Job ready workshops.
- Online jobs noticeboard.
- Employer information sessions and on-campus interviews.
- Workplace and consumer rights support and referral.

Industry Engagement

Industry representatives are on campus regularly, engaging in a range of activities, sharing their time and insights into their fields with you.

These include networking events, on-campus recruitment drives, guest speakers and mentoring, giving you valuable experience to ensure a smooth transition from study to work.

Ten-Week Work Placement

Exclusive to William Angliss Institute Sydney is the 10-week paid work placement to be undertaken in Term 5, Semester 3 of Certificate IV in Commercial Cookery/Patisserie.

The 10-week work placement provides the opportunity for students to work with our leading industry partners. The program supports students' first steps into the industry and encourages their personal and professional growth. In addition to increased hospitality skills and knowledge, the program also aims to support industry connections and employability.

Prior to and during the work placement period, students remain closely engaged with our academic staff and trainers to achieve the best outcomes from the program.



THE ANGLISS EXPERIENCE



GOING GLOBAL.

William Angliss Institute provides you with the opportunity to explore the world through Study Exchange and Work Abroad opportunities. The Institute aims to prepare you with international exposure and skill sets that are highly sought after by employers today.

The Going Global program gives you the opportunity to:

- Immerse yourself in another lifestyle and culture, and improve understanding of other cultures.
- Enhance and broaden professional work context and employability skills to gain a competitive advantage.
- Develop personal friendships.
- Develop independence and personal growth.
- Increase career options.
- Join and contribute to global communities and conversation.
- Gain an international perspective on your study area.

Work Abroad

William Angliss Institute qualifications are internationally recognised with many graduates moving on to establish their career outside of Australia. Work opportunities are also available to students while they complete their qualification. The Careers and Employment service are available to assist with working overseas opportunities. You can also take advantage of interstate opportunities and work and travel Australia at the same time to see different parts of the country.

Students and recent graduates have been recruited to work at the Sheraton Grand Mirage at Port Douglas, outback camp Longitude 131° at Uluru-Kata Tjuta and Hamilton Island.

Disney Cultural Exchange Program

Disney International Programs have been visiting the Institute since 2009. Students from all program areas have flocked to the opportunity to participate in six or 12 month paid internships in Florida, with Disney selecting many William Angliss Institute students every year.

As part of Disney International Programs, you can experience a once-in-a-lifetime opportunity to learn from one of the world's most innovative entertainment companies.

Living and working at Walt Disney World Resort allows you to connect with people from across the globe and create lifelong memories. Interns gain valuable leadership, presentation and customer service skills – all things that Disney is known for worldwide.

Bachelor of Tourism and Hospitality Management graduate Sarah Jenkins completed the 12 month internship at Walt Disney World Resort, Florida. “The Disney International Program changed my life forever, and I encourage all students to complete this program. I met amazing people who I now call my best friends, I had supporting mentors from Disney who I keep in touch with and my skills in hospitality have since been recognised by many and have assisted me in securing a job at the Novotel Melbourne on Collins as a result. When I complete my degree this year, I plan to work on the Disney Cruise Line and further my career in the best way possible. If you can dream it, you can do it so dream a little harder and you'll see yourself at the happiest place on earth,” Sarah said.

Disney
INTERNATIONAL
PROGRAMS



angliss.edu.au/goingglobal



LIVE THE EXPERIENCE.



SCHOLARSHIPS.

Study what you love with a little help from the William Angliss Institute Foundation and our industry partners

Start your career with some support

Through the generous support of the Institute's many friends and industry partners, the William Angliss Institute Foundation awards numerous merit and equity based scholarships each year.

The Foundation was established to provide ongoing assistance to students wanting to achieve their career goals through the Institute William Angliss Institute encourages all prospective students to apply for eligible scholarships, even before they have received their offer of enrolment.

ANGLISS.EDU.AU/SCHOLARSHIPS

Scholarships for commencing students:

- VET Access and Equity Scholarship
- VET Merit Scholarship
- HE Access and Equity Scholarship

Scholarships for current students:

- The Sir William Angliss VET Scholarship
- The Sir William Angliss Higher Education Scholarship
- The Sir William Angliss Aboriginal & Torres Strait Islander Scholarship
- Nestle Golden Chefs Hat Award Scholarships

“I come from a large family and my mum has to provide for my younger siblings, therefore receiving this scholarship meant I was able to study my dream course.”

Hostplus Inigenous Scholarship Recipient

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angliss.edu.au/scholarships

COURSE LIST.



VET COURSES.

| COURSE NAME | COURSE CODE | INTAKE | COURSE DURATION | MODE OF STUDY | ENTRY REQUIREMENTS |
|--|---------------------|--------------------|-----------------|---|--|
| AVIATION | | | | | |
| Certificate III in Aviation (Cabin Crew) | AVI30219 | Feb, Jul | 6 months FT | Full-time | Pre-Training Review / LLN Test / Interview |
| COMMERCIAL COOKERY | | | | | |
| Dual Qualification - Diploma of Hospitality Management / Certificate III In Commercial Cookery | SIT50416 / SIT30816 | Feb, May, Jul, Sep | 1,5 years FT | Full-time | Pre-Training Review / LLN Test |
| Certificate IV in Commercial Cookery | SIT40516 | Feb, May, Jul, Sep | 1,5 years FT | Full-time | Pre-Training Review / LLN Test |
| HOSPITALITY & HOTEL MANAGEMENT | | | | | |
| Dual Qualification - Diploma of Hospitality Management / Certificate III In Commercial Cookery | SIT50416 / SIT30816 | Feb, May, Jul, Sep | 1,5 years FT | Full-time | Pre-Training Review / LLN Test |
| Dual Qualification - Diploma of Hospitality Management / Certificate III In Patisserie | SIT50416 / SIT31016 | Feb, May, Jul, Sep | 1,5 years FT | Full-time | Pre-Training Review / LLN Test |
| Dual Qualification - Diploma of Hospitality Management / Diploma of Event Management | SIT50416 / SIT50316 | Feb, May, Jul, Sep | 1,5 years FT | Full-time | Pre-Training Review / LLN Test |
| Advanced Diploma of Hospitality Management | SIT60316 | Feb, Jul | 6 months FT | Full-time / Part-time (on request) / Flexible | Pre-Training Review / LLN Test / SIT50416 Diploma of Hospitality Management Required |
| Diploma of Hospitality Management (Hotel Experience) | SIT50416 | Feb, Jul | 1 year FT | Full-time | Pre-Training Review / LLN Test |
| Diploma of Hospitality Management | SIT50416 | Feb, May, Jul, Sep | 1 year FT | Full-time/Part-time | Pre-Training Review / LLN Test |
| Certificate III in Hospitality | SIT30616 | Feb, May, Jul, Sep | 6 months FT | Full-time/Part-time | Pre-Training Review / LLN Test |
| PATISSERIE | | | | | |
| Dual Qualification - Diploma of Hospitality Management / Certificate III In Patisserie | SIT50416 / SIT50316 | Feb, May, Jul, Sep | 1,5 years FT | Full-time | Pre-Training Review / LLN Test |
| Certificate IV in Patisserie | SIT40716 | Feb, May, Jul, Sep | 1,5 years FT | Full-time | Pre-Training Review / LLN Test |
| EVENT MANAGEMENT | | | | | |
| Dual Qualification - Diploma of Hospitality Management / Diploma of Event Management | SIT50416 / SIT50316 | Feb, May, Jul, Sep | 1,5 years FT | Full-time | Pre-Training Review / LLN Test |

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UNDERGRADUATE COURSES.

| COURSE NAME | COURSE CODE | INTAKE | COURSE DURATION | MODE OF STUDY | ENTRY REQUIREMENTS |
|--|-------------|----------|-----------------|---------------------|--------------------|
| CULINARY MANAGEMENT | | | | | |
| Bachelor of Culinary Management | CRS1201422 | Feb, Jul | 4 Years FT | Full-time/Part-time | ATAR* |
| HOSPITALITY & HOTEL MANAGEMENT | | | | | |
| Bachelor of Resort and Hotel Management | CRS1400274 | Feb, Jul | 3 Years FT | Full-time/Part-time | ATAR* |
| Bachelor of Resort and Hotel Management (Professional Practice) | CRS1400277 | Feb, Jul | 4 Years FT | Full-time/Part-time | ATAR* |
| Bachelor of Resort and Hotel Management (International Practice) | CRS1400278 | Feb, Jul | 4 Years FT | Full-time/Part-time | ATAR* |
| Associate Degree in Resort and Hotel Management | CRS1400275 | Feb, Jul | 2 Years FT | Full-time/Part-time | ATAR* |

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* Angliss takes into consideration both ATAR and relevant work experience. Please submit both alongside your application. Visit angliss.edu.au/HE-admissions for more information.

PATHWAYS.

There are many entry and exit points to allow flexible learning and pathways that match your needs. See the chart below for the multiple ways you can progress through William Angliss Institute into employment or further study.

| | FOODS | TOURISM | HOSPITALITY | EVENTS | HOTEL MANAGEMENT | LEARNING OUTCOMES |
|------------------|-------|---------|-------------|--------|------------------|---|
| Short Courses | ✓ | | ✓ | | | Build on existing skills and experience |
| Certificate III | ✓ | ✓ | ✓ | | | Graduates at this level will have theoretical and practical knowledge and skills for work and/or further learning |
| Certificate IV | ✓ | | | | | Graduates at this level will have theoretical and practical knowledge and skills for specialised and/or skilledwork and/or further learning |
| Diploma | | | ✓ | ✓ | ✓ | Graduates at this level will have specialised knowledge and skills for skilled/paraprofessional work and/or further learning |
| Advanced Diploma | | | ✓ | | | Broad knowledge and skills for highly skilled para-professional work |
| Associate Degree | | | | | ✓ | Graduates at this level will have broad knowledge and skills for paraprofessional/highly skilled work and/or further learning |
| Bachelor | ✓ | | | | ✓ | Graduates at this level will have broad and coherent knowledge and skills for professional work and/or further learning |

Source: Australian Qualifications Framework 2nd Edition January 2013.

FOODS

COMMERCIAL COOKERY

| 6 months | 12 months | 18 months | 24 months | 30 months | 36 months |
|--|-----------|-----------|--|-----------|---|
| Certificate IV in Commercial Cookery | | | Diploma of Hospitality Management | | Advanced Diploma of Hospitality Management |
| | | | | | Bachelor of Culinary Management (2 ½ - 4 years) |
| Dual Qualification - Diploma of Hospitality Management + Certificate III In Commercial Cookery | | | Advanced Diploma of Hospitality Management | | Bachelor of Food Studies (2 ½ - 3 years) |

PATISSERIE

| 6 months | 12 months | 18 months | 24 months | 30 months | 36 months |
|--|-----------|-----------|--|-----------|---|
| Certificate IV in Patisserie | | | Diploma of Hospitality Management | | Advanced Diploma of Hospitality Management |
| | | | | | Bachelor of Culinary Management (2 ½ - 4 years) |
| Dual Qualification - Diploma of Hospitality Management + Certificate III In Patisserie | | | Advanced Diploma of Hospitality Management | | Bachelor of Food Studies (2 ½ - 3 years) |

HOSPITALITY & HOTEL MANAGEMENT

HOSPITALITY & HOTEL MANAGEMENT

| 6 months | 12 months | 18 months |
|--|--|---|
| Diploma of Hospitality Management | | Associate Degree in Resort and Hotel Management (2 years) |
| Diploma of Hospitality Management (Hotel Experience) | Advanced Diploma of Hospitality Management | Bachelor of Resort and Hotel Management (Professional Practice) (1*- 3 years) |
| Advanced Diploma of Hospitality Management | | |

EVENTS

EVENT MANAGEMENT

| 6 months | 12 months | 18 months | 24 months | 30 months |
|--|--|-----------|-----------|--|
| Diploma of Hospitality Management + Diploma of Event Management Dual Qualification | | | | Advanced Diploma of Hospitality Management |
| Diploma of Hospitality Management | Dual Qualification - Diploma of Hospitality Management + Diploma of Event Management | | | |

- Complete a Diploma for up to 1 years' academic credit towards a Degree.
- Complete an Advanced Diploma for up to 1.5 years' academic credit towards a Degree.
- Extra credit toward the Degrees can also be issued for approved work experience.

*With credit exemption, confirmation only on application

FOODS BE THE FLAVOUR

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The smell. The taste. The look. The feel.
Working in the food industry is literally a feast for the senses. Whether butcher, baker, patissier, chef, food technician, food artisan or gastronome, the key ingredients for working in food trades and culinary arts are passion, innovation and dedication.

OUR INNOVATOR.

COMMERCIAL COOKERY.

Add some flavour to your career.

William Angliss Institute's cookery courses are designed to give students the very best preparation for a career as a professional chef.

You'll develop fundamental skills and knowledge in professional cooking and kitchen management using state of the art facilities.

Career Outcomes

Qualified Cook
Commis Chef
Demi Chef
Chef De Partie
Head Chef
Sous Chef
Executive Sous Chef
Executive Chef

SIT40516

CERTIFICATE IV IN COMMERCIAL COOKERY

 1.5 years FT
 Full-time |  Feb, May, Jul, Sep
 Pre-Training Review / LLN Test


Build on your Certificate III in Commercial Cookery (SIT30816). Enhance your knowledge of management in the hospitality industry, learning the skills to become a qualified cook, commis chef, manager or owner operator. Expand your cookery skills through training across a range of cuisines and techniques, preparing you for a career with global potential. With this course, you'll gain an in-depth understanding of kitchen management, finance management and team management to prepare you for a leadership role at any food establishment or culinary institution.

A The Angliss Experience:

- Get access to a 10-week paid work placement program.
- Opportunities may be available to go on an international study tour exploring global cooking trends.
- Learn from industry experts at exclusive masterclasses, information sessions and panel discussions.
- Enjoy excursions to Sydney's top class hospitality venues and enjoy elective workshops like Cuisine or Food and Beverage during the course.
- Learn the financial, team and kitchen management skills essential to running your own business or taking a leadership role in the culinary industry.
- Learn on the job at Angliss' onsite training outlets open to members of the public, Cafe Imparo and the fully equipped bar and fine-dining Restaurant Rubric.

SIT50416 / SIT30816

DUAL QUALIFICATION DIPLOMA OF HOSPITALITY MANAGEMENT & CERTIFICATE III IN COMMERCIAL COOKERY

 1.5 years FT
 Full-time |  Feb, May, Jul, Sep
 Pre-Training Review / LLN Test

This pathway course to a career as a professional chef provides a combination of cookery, hospitality and managerial skills – giving you essential foundations in hospitality operations. You'll be ready to lead operations and manage teams within the dynamic experience industry.

With a foods specialisation, your in-depth food knowledge will underpin your hospitality career and allow you to deliver a high quality service. Learning the foundations of strong kitchen management, combined with cookery skills, your holistic understanding of the hospitality sector will set you up for success in any hospitality business.

A The Angliss Experience:

- Learn the kitchen management essentials of cafe operations, fine dining service, catering, budgeting, coordinating staff and more.
- Learn on the job at Angliss' onsite training outlets, Cafe Imparo and the fully equipped bar and fine-dining Restaurant Rubric that are open to members of the public.
- Enjoy excursions to Sydney's top class Hospitality venues and enjoy elective workshops on Cuisine, Food and Beverage during the course.
- Hone your culinary techniques to master at the back of house as a Cookery Chef; and Hospitality management skills to be qualified as a Front of House Manager in only 18 months.
- Pathway into Higher Education Degrees available upon completion.



Learn more or apply now:
angliss.edu.au/cookery



“During my time at Angliss, I valued the practical subjects and the teachers. I had fantastic role models who shared a lot about their own experiences.”

CLAU PANTOJA

Commercial Cookery student
Co-owner of Emma's Plant Kitchen



PÂTISSERIE.

Turn your sugar obsession into a specialised skill.

Pâtisserie courses are designed to provide students with the very best preparation for a career as a Pastry Chef, Cake decorator or Chocolatier. We instruct you in our on-site professional training kitchens focusing on a holistic approach to your development

This unique qualification provides students with creative foundational Pâtisserie skills that open up opportunities to work in leading hotels, restaurants and boutique pâtisseries worldwide. Our trainers are internationally experienced and recognised culinary leaders in their specialised fields.

Career Outcomes

Patissier
Pastry Cook
Business Owner
Cake Decorator
Chocolate Specialist



Learn more or apply now:
angliss.edu.au/patisserie

SIT40716

CERTIFICATE IV IN PÂTISSERIE

🕒 1.5 years FT
🕒 Full-time | 📅 Feb, May, Jul, Sep
📄 Pre-Training Review / LLN Test

With this highly regarded certificate course from Angliss, students develop competencies and study specialised units alongside completing all units within the Certificate III Pâtisserie (SIT31016) program. Students completing this course are highly sought after by the industry. Learn foundational Pâtisserie vocational skills through to artisan techniques of sugar, chocolate, cake decorating, desserts and modern gateaux.

Certificate IV in Pâtisserie expands on all aspects of pâtisserie skills knowledge and concepts through this industry-leading certificate course.

You do not need to complete the Certificate III Pâtisserie (SIT31016) program prior to applying for this course, this course is an extended version of the Certificate III program.

A The Angliss Experience:

- Get access to a 10-week paid work placement program.
- Extend your expertise in pâtisserie and learn advanced pâtisserie techniques which are in demand in industry.
- Make the most of small class sizes and mentorship from your trainers.
- Get the opportunity to apply to participate in our famous High Tea service periods.
- Learn on the job at Angliss' onsite training outlets open to members of the public, Cafe Imparo and fine-dining Restaurant Rubric.
- Enjoy excursions to Sydney's top class hospitality venues and enjoy elective workshops like Cuisine or Food and Beverage during the course.

SIT50416 / SIT31016

DUAL QUALIFICATION DIPLOMA OF HOSPITALITY MANAGEMENT & CERTIFICATE III IN PÂTISSERIE

🕒 1.5 years FT
🕒 Full-time | 📅 Feb, May, Jul, Sep
📄 Pre-Training Review / LLN Test

Combining a Diploma of Hospitality Management (SIT50416) with a Certificate III in Pâtisserie (SIT31016) allows you to broaden your focus while you strengthen key hospitality industry skills.

This pathway course to a career as a professional pâtissier teaches a combination of cookery, hospitality and managerial skills – giving you essential foundations in hospitality operations. It prepares you with the multiskilled ability to lead operations and manage teams within the dynamic experience industry.

With a pastry specialisation, your in-depth and creative pastry and desserts knowledge will underpin your hospitality career and allow you to deliver a high-quality service. Learning the foundations of strong kitchen management, combined with pastry skills, your holistic understanding of the hospitality sector will set you up for success in any kitchen worldwide.

A The Angliss Experience:

- Learn on the job at Angliss' onsite training outlets, Cafe Imparo and Restaurant Rubric that are open to members of the public.
- Enjoy excursions to Sydney's top class Hospitality venues and enjoy elective workshops on Cuisine, Food and Beverage during the course.
- Hone your Culinary techniques to master at the back of house as a Pâtissier, and Hospitality management skills to prepare for supervision, management and entrepreneurship.
- Pathway into Higher Education Degrees available upon completion.



“It made me really excited to begin my career when my teacher was still so passionate about cooking and teaching his students. He made every day fun and shared so much knowledge about food and the industry in general.”

JACINTA TASKER

Commercial Cookery & Patisserie student
Head Chef at Nikos Cakes

UNDERGRADUATE COURSES

CULINARY MANAGEMENT

CRS1201422

BACHELOR OF CULINARY MANAGEMENT

4 years FT | Full-time / Part-time

Feb, Jul | ATAR*

This specialist degree marries the practical and technical aspects of working in a commercial kitchen with the business and management skills of a culinary manager. Our Bachelor of Culinary Management not only teaches you the fundamentals of cookery, but asks you to think deeply about the business of being a creative culinary entrepreneur. It produces graduates equipped with the well-honed acumen to successfully pursue their cooking passion.

This four-year degree combines experiential learning and academic rigor to equip you with a broad, critical understanding of the role of the culinary manager. Bringing together the theoretical and practical dimensions of the kitchen, extensive applied skills including classic cooking techniques, food service and menu design are further honed by a range of subjects that explore the evolution of the profession and the relationship between culture and cuisine.

Subjects including human resource management, leadership, innovation and strategy equip you with the business and management fundamentals that enable you to take control of finances, stock, staff and facilities and pursue a cooking passion in a financially viable and responsible way. The third year of study is 12 months of invaluable hands-on experience in industry after being supported to find appropriate paid employment.

To enhance the learning experience, you will visit award-winning restaurants, wineries, artisanal food producers and specialised retail outlets and receive direct experience in hotel and restaurant kitchens, while leading chefs and other industry experts share their passion and knowledge in the classroom. With a range of possible job outcomes from restaurant or

hotel chef, café chef/owner, food and beverage manager, catering owner/ operator and food entrepreneur, the degree offers a thorough professional grounding in a dynamic and rewarding industry.

A The Angliss Experience:

- Visit award-winning restaurants, wineries, artisanal food producers and specialised retail outlets.
- Receive direct experience in hotel and restaurant kitchens.
- Learn from guest speakers from leading chefs to artisan producers and industry experts.

Pathways

Successful completion of Bachelor of Culinary Management will enable graduates to pathway to the:

- Graduate Certificate Food Systems and Gastronomy
- Graduate Diploma Food Systems and Gastronomy
- Master of Food Systems and Gastronomy
- Graduate Certificate of International Hospitality Entrepreneurship
- Graduate Diploma of International Hospitality Entrepreneurship
- Master of International Hospitality Entrepreneurship

Career Outcomes

Hotel Chef
Food Service Manager
Catering Manager
Head Chef
Restaurant Chef
Restaurateur
Food & Beverage Manager
Kitchen & Cellar Door Supervisor

Core Subjects

Year One

| | |
|-----------|-----------------------------|
| CUL501 | Cookery and Recipes |
| MAN501 | Management Fundamentals |
| HOS509 | Food and Beverage Knowledge |
| GAS559 | Foundations of Cuisine |
| CUL502 | Culinary Techniques |
| CUL504 | Understanding Food Service |
| MAN502 | Financial Concepts |
| Electives | 1 (1st semester) |

Year Two

| | |
|-----------|---|
| HOS603 | Sustainable Procurement for Hospitality & Tourism |
| MAN601 | Introduction to Marketing |
| MAN606 | Human Resource Operations for the Services Industry |
| GAS659 | Cooks and Chefs in Society |
| CUL602 | Restaurant Service |
| MAN605 | Financial Analysis and Decision Making |
| MAN702 | Risk and Legal Issues |
| Electives | 1 (1st semester) |

Year Three (Work Placement)

| | |
|--------|-------------------------|
| CUL618 | Professional Practice 1 |
| CUL718 | Professional Practice 2 |

Year Four

| | |
|-----------|---------------------------------|
| CUL702 | Flavour and Function |
| HOS701 | Menu Design and Engineering |
| MAN706 | Innovation and Entrepreneurship |
| HOS702 | Project Restaurant |
| GAS759 | Imagining Culinary Futures |
| MAN707 | Strategy, Change and Leadership |
| Electives | 1 per semester (2 in total) |



Learn more or apply now:
angliss.edu.au/culinary



TOURISM BE THE ADVENT

From dream holidays to weekend getaways, travel and tourism is about seeing what is over the horizon - the eternal search for life-changing experiences.

UTURE CREATOR.

Take to the skies, and explore the world!

If you've got your sights set on being a flight attendant with an airline in Australia or around the world, our certificate course is the perfect preparation for becoming an airline crew member.

A qualification in aviation is your passport to success. Get a start in this competitive industry with technical, health and safety, and risk management training. You'll go on industry-based excursions and learning experiences, strengthening your employability with our industry approved course.

Career Outcomes

*Flight Attendant
Airline Ground Operations*

AVI30219

CERTIFICATE III IN AVIATION (CABIN CREW)

🕒 6 months FT | 🕒 Full-time

📅 Feb, Jul

📄 Pre-Training Review / LLN Test / Interview

A qualification in aviation is your passport to success. Get a start in this competitive industry with technical, health and safety, and risk management training. You'll go on industry-based excursions and learning experiences, strengthening your employability with our industry approved course.

Learning the customer service and hospitality foundations to take you around the world, you'll be well equipped to perform as part of a professional cabin crew team.

A The Angliss Experience:

- Take part in a study tour to New Zealand to experience the training facilities used by major airlines (or at our alternative Australian facility).
- Learn and grow alongside a cohort of passionate new aviation enthusiasts in the heart of the city.



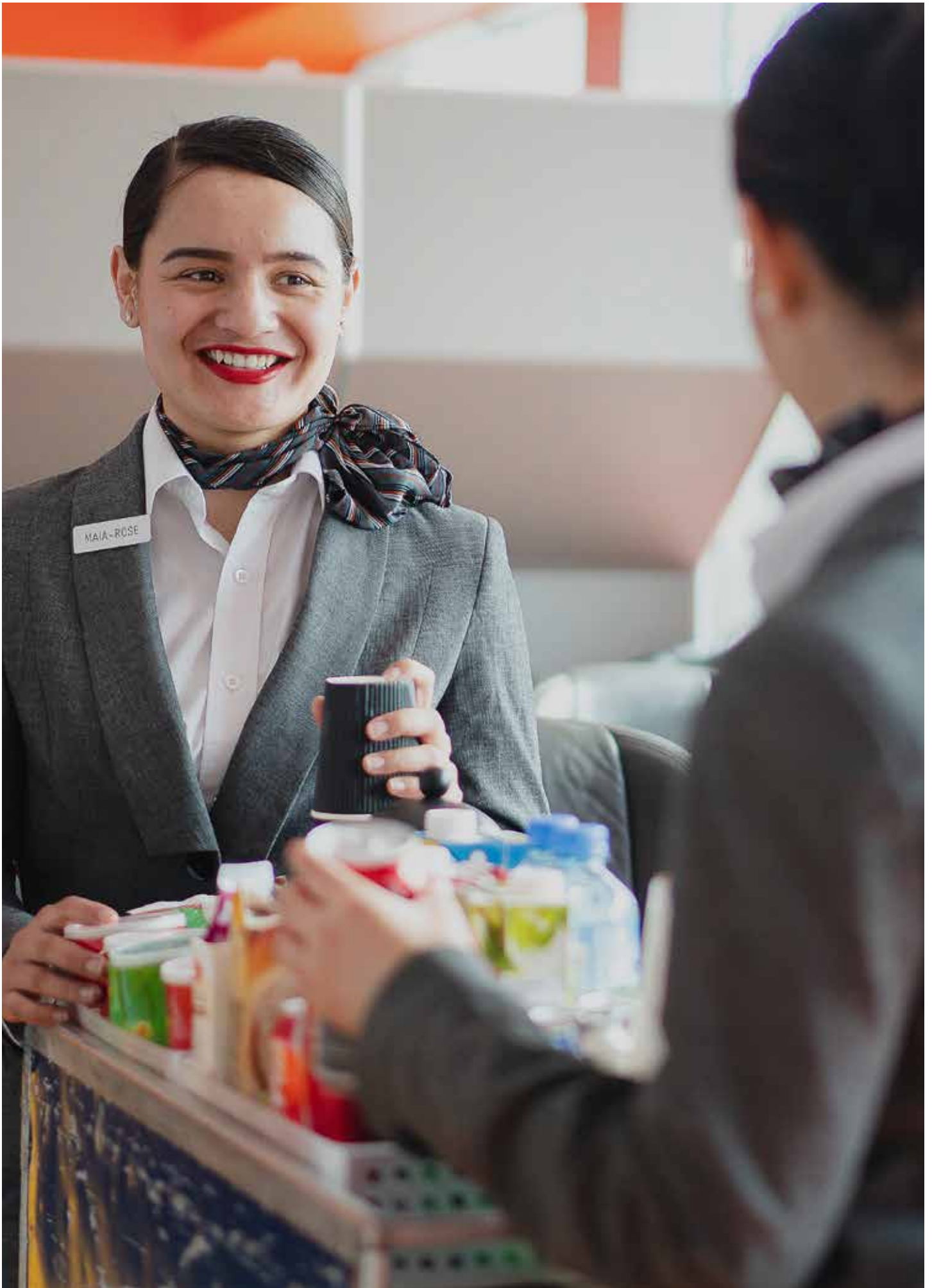
“The thing I enjoy the most about my job would be the overnight trips; where we really strengthen the bond within our crew and we simply just have the best of fun. Not only do we get to see different parts of Australia but we get to do it with the best people.”

ABBY GONZALES

Alumni - Certificate III in Aviation



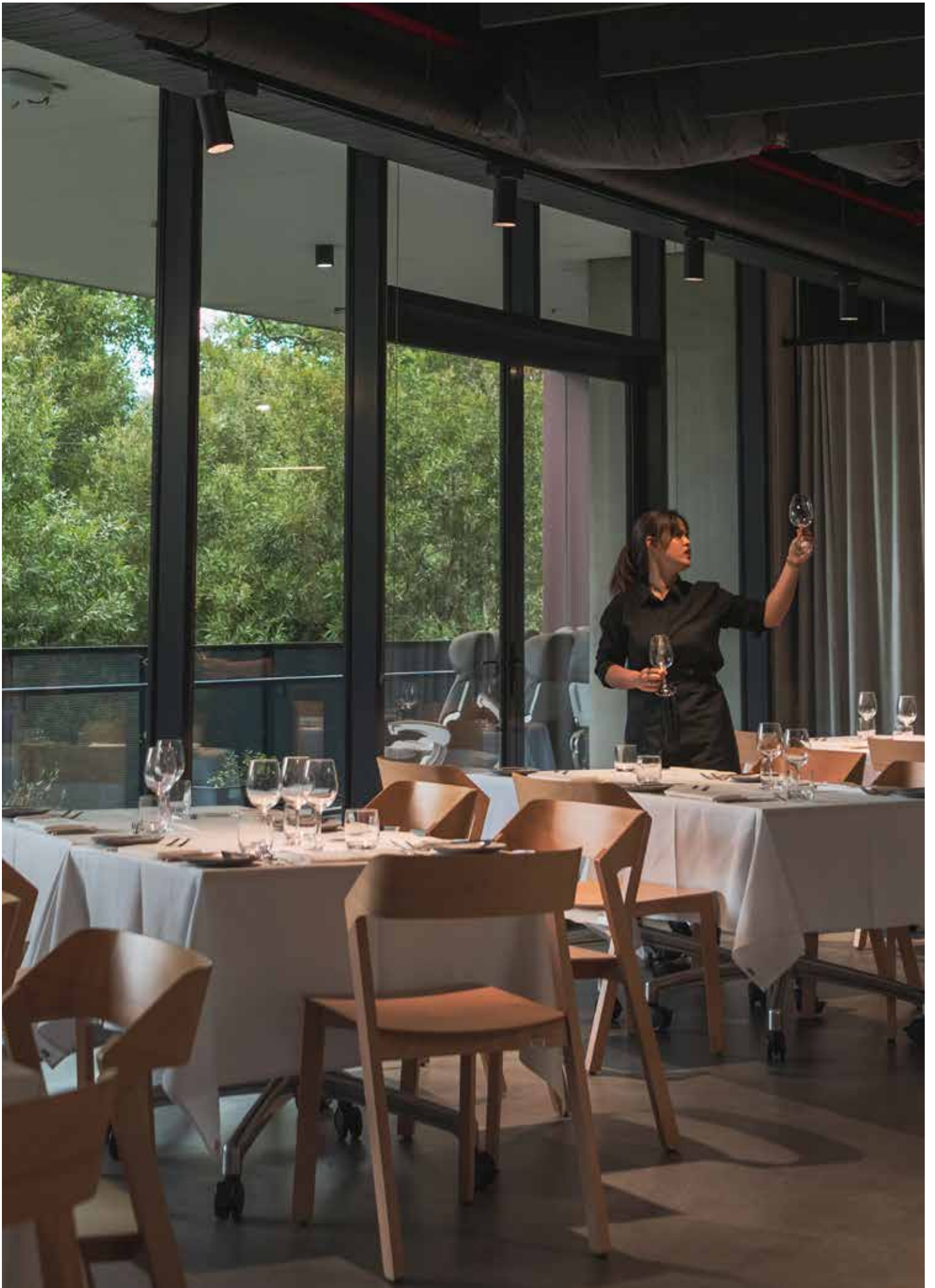
Learn more or apply now:
angliss.edu.au/aviation



HOSPITALITY BE THE EXPERT

A welcoming smile. Seamless service. A memorable experience. Hospitality is the art of anticipating the needs of your guests - making them feel looked after, while ensuring everything is looked after.

RIENCE MAKER.



HOSPITALITY.

Claim your place in our world-class hospitality industry with a qualification in Hospitality Management.

William Angliss Institute is Australia's largest hospitality training provider. You can gain entry-level skills and knowledge that will allow you to be a part of Sydney's world-class restaurant and bar industry.

Career Outcomes

Restaurant Manager
Front of House Coordinator
Bar Manager
Gaming Manager
Operations Manager

SIT30616

CERTIFICATE III IN HOSPITALITY

🕒 6 months FT | 🕒 Full-time / Part-time*

📅 Feb, May, Jul, Sep

📄 Pre-Training Review / LLN Test

This course will deliver the foundational practical skills and relevant theory to help you get a start in Sydney's world-class restaurant and bar industry. Learning transferable skills from experienced hospitality professionals, you'll be prepared to work in a range of events, hospitality and dining environments.

Covering the basics of customer service, coffee and bar service, workplace safety and hygiene you'll feel more than prepared to make your way in the experience industry.

A The Angliss Experience:

- Get practical experience serving at the Rubric restaurant on campus.
- Enjoy hospitality excursions to local venues across the city.
- Further pathways into the Diploma of Hospitality Management (Hotel Experience) or Dual Diploma of Events and Hospitality Management available upon completion.

* Part-time options available, subject to availability.

SIT50416

DIPLOMA OF HOSPITALITY MANAGEMENT

🕒 1 year FT | 🕒 Full-time / Part-time

📅 Feb, May, Jul, Sep

📄 Pre-Training Review / LLN Test

For dedicated students with aspirations for a rewarding hospitality career, the diploma course in hospitality management offers valuable learning combined with practical experience and skills.

The course will give you a broad understanding of hospitality and allow you to explore theoretical concepts so you stand out for your expertise. You'll learn concepts and skills as broad as business operations, human resources, legal knowledge and service quality, preparing you to enter a management position.

A The Angliss Experience:

- Learn from seasoned hospitality professionals and a diverse range of guest lecturers.
- Join your event student cohort on a winery, brewery or distillery experience.
- Hone your skills at Café Imparo and the fully equipped on-site bar and fine dining Restaurant Rubric.
- Pathway into Bachelor of Resort and Hotel Management & Bachelor of Culinary Management.



Learn more or apply now:
angliss.edu.au/hospitality

HOSPITALITY. (CONT.)

SIT50416

DIPLOMA OF HOSPITALITY MANAGEMENT (HOTEL EXPERIENCE)

- 🕒 1 year FT | 🕒 Full-time
- 📅 Feb, May, Jul, Sep
- 📄 Pre-Training Review / LLN Test

Combine your hospitality studies with the unparalleled learning and work experience in the Hotel Industry with Angliss.

This customised study pathway gives students the opportunity to take their service delivery skills to a new and luxurious level. Expand your learning experience with masterclasses, study tours and industry placement programs.

A The Angliss Experience:

- Enjoy a customised program delivered at high-end hotel facilities.
- Take part in exclusive masterclasses from esteemed hoteliers and accommodation professionals.
- Extend your expertise through our industry placement program.

SIT60316

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

- 🕒 6 months FT | 🕒 Full-time / Part-time (on request) / Flexible
- 📅 Feb, Jul
- 📄 Pre-Training Review / LLN Test
SIT50416 Diploma of Hospitality Management.

This advanced diploma follows on from the SIT50416 Diploma in Hospitality Management and offers an exceptional learning experience for students dedicated to a successful career in hospitality management. Setting you up for management roles across a range of venues and companies, you'll uncover the unique skillset required for delivering exceptional hospitality.

The course will expand your understanding of hospitality and allow you to explore theoretical concepts to support your hospitality expertise. You'll develop key skills in business planning, asset management, finance, human resources and marketing to open a wide variety of employment opportunities.

A The Angliss Experience:

- Learn from seasoned hospitality professionals and a diverse range of guest lecturers.
- Take advantage of work experience opportunities at Rubric Restaurant in Sydney.
- Join your fellow students on site visits to key hospitality venues.

SIT50416 / SIT30816

DUAL QUALIFICATION DIPLOMA OF HOSPITALITY MANAGEMENT & CERTIFICATE III IN COMMERCIAL COOKERY

- 🕒 1.5 years FT
- 🕒 Full-time | 📅 Feb, May, Jul, Sep
- 📄 Pre-Training Review / LLN Test

This pathway course to a career as a professional chef provides a combination of cookery, hospitality and managerial skills – giving you essential foundations in hospitality operations. You'll be ready to lead operations and manage teams within the dynamic experience industry.

With a foods specialisation, your in-depth food knowledge will underpin your hospitality career and allow you to deliver a high quality service. Learning the foundations of strong kitchen management, combined with cookery skills, your holistic understanding of the hospitality sector will set you up for success in any hospitality business.

A The Angliss Experience:

- Learn the kitchen management essentials of cafe operations, fine dining service, catering, budgeting, coordinating staff and more.
- Learn on the job at Angliss' onsite training outlets, Cafe Imparo and the fully equipped bar and fine-dining Restaurant Rubric that are open to members of the public.
- Enjoy excursions to Sydney's top class Hospitality venues and enjoy elective workshops on Cuisine, Food and Beverage during the course.
- Hone your culinary techniques to master at the back of house as a Cookery Chef; and Hospitality management skills to be qualified as a Front of House Manager in only 18 months.
- Pathway into Higher Education Degrees available upon completion.



Learn more or apply now:
angliss.edu.au/hospitality

SIT50416 / SIT31016

DUAL QUALIFICATION DIPLOMA OF HOSPITALITY MANAGEMENT/CERTIFICATE III IN PATISSERIE

- 🕒 1.5 years FT
- 🕒 Full-time | 📅 Feb, May, Jul, Sep
- 📄 Pre-Training Review / LLN Test

Combining a Diploma of Hospitality Management with a Certificate III in Patisserie allows you to broaden your focus while you strengthen key hospitality industry skills.

This pathway course to a career as a professional pâtissier teaches a combination of cookery, hospitality and managerial skills – giving you essential foundations in hospitality operations. It prepares you with the multiskilled ability to lead operations and manage teams within the dynamic experience industry.

With a pastry specialisation, your in-depth and creative pastry and desserts knowledge will underpin your hospitality career and allow you to deliver a high-quality service. Learning the foundations of strong kitchen management, combined with pastry skills, your holistic understanding of the hospitality sector will set you up for success in any kitchen worldwide.

A The Angliss Experience:

- Develop your skills in pastry – from cake decorating to petit fours and plated desserts.
- Learn from experienced chefs and business owners in our state-of-the-art kitchen facilities on campus.
- Learn on the job at Angliss' onsite training outlets, Cafe Imparo and the fully equipped bar and fine-dining Restaurant Rubric that are open to members of the public.
- Enjoy excursions to Sydney's top class Hospitality venues and enjoy elective, trendy workshops on Cuisine, Food and Beverage during the course.
- Hone your Culinary techniques to master at the back of house as a Pâtissier; and Hospitality management skills to be ready for a pathway to supervision, management and entrepreneurship.
- Pathway into Higher Education Degrees available upon completion.

SIT50416 / SIT50316

DUAL QUALIFICATION DIPLOMA OF HOSPITALITY MANAGEMENT/DIPLOMA OF EVENT MANAGEMENT

- 🕒 1.5 years FT
- 🕒 Full-time | 📅 Feb, May, Jul, Sep
- 📄 Pre-Training Review / LLN Test

Strengthen your experience industry skill set in just one year. This unique Dual Diploma in Events and Hospitality trains you in how to plan, fund, market and manage successful events, while helping you develop key hospitality service skills. The two diplomas are delivered together, deepening your knowledge and adding valuable perspectives to your learning.

Understand what lies behind the world's most spectacular events by exploring areas as diverse as sales, operational management, financial management and managing creative teams. Your broad skill set will make you a valuable asset to any experience industry enterprise, from large-scale events venues, to boutique events firms and hotels.

Angliss has strong links to industry, and our guest speakers, excursions and industry placements will help you get the most out of your training.

A The Angliss Experience:

- Learn essential skills of hospitality combined with events and double your aptitude for working in the experience industry.
- Go on field trips with your class to some exciting events destinations and hospitality institutions.
- Pathway into Higher Education Degrees available upon completion.
- On the job training at Angliss's fully equipped bar and fine-dining Restaurant Rubric.
- Learn to design and executive Events across a range of sectors, while being able to hone your skills in Hospitality management and supervision, and be ready for the pathway to business ownership.



“I chose to study at William Angliss Institute because of its reputation in the hospitality industry. I wanted the highest quality specialist skills and education to inspire, empower and develop my passion for this industry of professionals, leaders and innovators.”

NUTCHANART PHONPRASERTTHAWORN
Commercial Cookery & Diploma of
Hospitality Management Alumni.
Co-owner of The Whitecottage 163



RESORT & HOTEL MANAGEMENT.

CRS1400275

ASSOCIATE DEGREE IN RESORT AND HOTEL MANAGEMENT

🕒 2 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 🎓 ATAR*

You can begin your specialisation in resort and hotel management with two years of study focusing on specialist subjects, including **Rooms Division Operations, Digital Marketing and Distribution and Managing Resort Operations.**

Graduates of the Associate Degree in Resort and Hotel Management have the operational skills and theoretical knowledge to manage teams within the resort and hotel industry. They have the ability to solve complex problems, think critically and implement solutions. Familiarity with current industry data and benchmarks enable our graduates to contribute positively to decision making and planning processes.

With a range of possible job outcomes from food and beverage supervisor, front office supervisor, housekeeping supervisor or guest services officer, the associate degree offers a solid foundation for your career in this fast-paced industry. You may also choose to continue studying and complete one of our Bachelor of Resort and Hotel Management qualifications.

A The Angliss Experience:

- Discover emerging accommodation and hospitality trends and issues through study tours, field trips and guest lectures.
- Build valuable expertise using simulations, industry-standard software programs and technology.

Pathways

Successful completion of the Associate Degree in Resort and Hotel Management will enable graduates to pathway to the:

- Bachelor of Resort and Hotel Management
- Bachelor of Resort and Hotel Management (Professional Practice)
- Bachelor of Resort and Hotel Management (International Practice)

Core Subjects

Year One

| | |
|-----------|---|
| HOH501 | Fundamentals of the Resort and Hotel Industry |
| HOS501 | Food and Beverage Operations |
| MAN501 | Management Fundamentals |
| HOS551 | Hospitality Concepts and Context |
| HOH509 | Rooms Division Operations |
| MAN502 | Financial Concepts |
| MAN601 | Introduction to Marketing |
| Electives | 1 (1st semester) |

Year Two

| | |
|-----------|---|
| MAN606 | Human Resource Operations for the Services Industry |
| HOS602 | Food and Beverage Service Management |
| MAN605 | Financial Analysis and Decision Making |
| HOS651 | People and Place |
| HOH601 | Digital Marketing and Distribution |
| HOH609 | Managing Resort Operations |
| Electives | 1 per semester (2 in total) |



Learn more or apply now:
angliss.edu.au/resortsAD

UNDERGRADUATE COURSES

RESORT & HOTEL MANAGEMENT (CONT.)

CRS1400274

BACHELOR OF RESORT AND HOTEL MANAGEMENT

🕒 3 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 ATAR Based Admission*

Tailored directly to the international hotel and resort industry, our three specialist degrees offer an in-depth understanding of a dynamic, rapidly growing industry. Combining academic rigour with the invaluable opportunities afforded by our strong industry links, you can expect to emerge with the critical thinking skills and practical experience required of the leaders of tomorrow.

Combining a comprehensive suite of specialist subjects supported by core management skills, our three-year degree gives you the skills for senior positions and leadership in the international resort and hotel industry. Foundational knowledge includes the industry's structure, terminology and key organisations, while highly transferable management skills include human resources, finance, marketing and leadership.

Keeping pace with the industry's rapid rate of change, we examine changing business models and management practices, the internal and external factors shaping the face of the industry, and disruptive activities and opportunities. The industry's evolution is addressed through various contexts, including historic and cultural, while we look to the future with the challenges and opportunities of the digital age. Industry professionals from around the world share their knowledge in the classroom, but learning goes well beyond the campus. Our extensive industry connections facilitate field trips and site inspections to hotels and resorts in Sydney and Regional NSW, giving you opportunities to experience front and back-of-house operations. Our graduates emerge as forward thinkers with an appetite for success in a global environment.

They have the ability to analyse, innovate and challenge the status quo, and can expect to move to senior management positions with relevant industry experience.

A The Angliss Experience:

- Discover emerging accommodation and hospitality trends and issues through study tours, field trips and guest lectures.
- Build valuable expertise using simulations, industry-standard software programs and technology.

Pathways

Successful completion of Bachelor of Resort and Hotel Management will enable graduates to pathway to the:

- Bachelor of Resort and Hotel Management (Professional Practice)
- Bachelor of Resort and Hotel Management (International Practice)
- Graduate Certificate of International Hotel Leadership
- Graduate Diploma of International Hotel Leadership
- Master of International Hotel Leadership
- Graduate Certificate of International Hospitality Entrepreneurship
- Graduate Diploma of International Hospitality Entrepreneurship
- Master of International Hospitality Entrepreneurship

Career Outcomes

Resort or Hotel Duty Manager
Food & Beverage Manager
Revenue Manager
Rooms' Division Manager
General Manager

Core Subjects

Year One

| | |
|-----------|---|
| H0H501 | Fundamentals of the Resort and Hotel Industry |
| H0S501 | Food and Beverage Operations |
| MAN501 | Management Fundamentals |
| H0S551 | Hospitality Concepts and Context |
| H0H509 | Rooms Division Operations |
| MAN502 | Financial Concepts |
| MAN601 | Introduction to Marketing |
| Electives | 1 (1st semester) |

Year Two

| | |
|-----------|---|
| MAN606 | Human Resource Operations for the Services Industry |
| H0S602 | Food and Beverage Service Management |
| MAN605 | Financial Analysis and Decision Making |
| H0S651 | People and Place |
| H0H601 | Digital Marketing and Distribution |
| H0H609 | Managing Resort Operations |
| Electives | 1 per semester (2 in total) |

Year Three

| | |
|-----------|---|
| MAN706 | Innovation and Entrepreneurship |
| MAN703 | Revenue Management |
| MAN702 | Risk and Legal Issues |
| TOU751 | Taking Responsibility for Tourism and Hospitality |
| H0H709 | Emerging Trends in the Resort and Hotel Industry |
| MAN707 | Strategy, Change and Leadership |
| Electives | 1 per semester (2 in total) |



Learn more or apply now:
angliss.edu.au/resortshe

CRS1400277

BACHELOR OF RESORT AND HOTEL MANAGEMENT (PROFESSIONAL PRACTICE)

🕒 4 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 ATAR Based Admission*

Deepen your knowledge and skills in a preferred area of specialisation, such as human resources, finance, marketing, food and beverage management or front office by adding a Professional Practice fourth year to the Bachelor of Resort and Hotel Management three years of study.

As a four-year Bachelor qualification, you undertake the comprehensive subjects within the Bachelor of Resort and Hotel Management; then, in the fourth year, you are supported to find a paid position in an Australian or international work environment. While under the guidance of our staff and industry leaders, you will develop your professional identity and apply your knowledge in a real-world context.

A The Angliss Experience:

- Develop specialised skills required for management roles in resorts and hotels.
- Complete a year of professional practice or work placement during your fourth year.
- Opportunity to study abroad with our partner institutes in Italy, Spain and UK via the Study Exchange Program.

Pathways

Successful completion of Bachelor of Resort and Hotel Management (Professional Practice) will enable graduates to pathway to the:

- Graduate Certificate of International Hotel Leadership
- Graduate Diploma of International Hotel Leadership
- Master of International Hotel Leadership
- Graduate Certificate of International Hospitality Entrepreneurship
- Graduate Diploma of International Hospitality Entrepreneurship
- Master of International Hospitality Entrepreneurship

Career Outcomes

Revenue Manager
Business Development Manager
Human Resources Officer
Food & Beverage Manager
Rooms' Division Manager
General Manager

Core Subjects

Year One

| | |
|-----------|---|
| HOH501 | Fundamentals of the Resort and Hotel Industry |
| HOS501 | Food and Beverage Operations |
| MAN501 | Management Fundamentals |
| HOS551 | Hospitality Concepts and Context |
| HOH509 | Rooms Division Operations |
| MAN502 | Financial Concepts |
| MAN601 | Introduction to Marketing |
| Electives | 1 (1st semester) |

Year Two

| | |
|-----------|---|
| MAN606 | Human Resource Operations for the Services Industry |
| HOS602 | Food and Beverage Service Management |
| MAN605 | Financial Analysis and Decision Making |
| HOS651 | People and Place |
| HOH601 | Digital Marketing and Distribution |
| HOH609 | Managing Resort Operations |
| Electives | 1 per semester (2 in total) |

Year Three

| | |
|-----------|---|
| MAN706 | Innovation and Entrepreneurship |
| MAN703 | Revenue Management |
| MAN702 | Risk and Legal Issues |
| TOU751 | Taking Responsibility for Tourism and Hospitality |
| HOH709 | Emerging Trends in the Resort and Hotel Industry |
| MAN707 | Strategy, Change and Leadership |
| Electives | 1 per semester (2 in total) |

Year Four

| | |
|--------|-------------------------------|
| HOH728 | Professional Practice |
| HOH729 | Professional Practice Project |



Learn more or apply now:
angliss.edu.au/resortssp

UNDERGRADUATE COURSES

RESORT & HOTEL MANAGEMENT (CONT.)

CRS1400278

BACHELOR OF RESORT AND HOTEL MANAGEMENT (INTERNATIONAL PRACTICE)

🕒 4 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 ATAR Based Admission*

You can expand your global perspective, knowledge and experience in this exciting, truly international four-year Bachelor degree. Building on the comprehensive three-year Bachelor of Resort and Hotel Management, this fourth year of study equips you for a career in a highly competitive field.

The study of specialised economics and hotel data analytics give our graduates highly sought-after skills, while a tailored international study tour forms the basis of an in-depth research project, the first step in a management career.

Thanks to our strong network of global contacts, you will also undertake a six-month work placement in an international location or complete six months study at one of our international partner institutes in Spain, Italy or England, giving you the edge in contrasting the industry in different global settings.

A The Angliss Experience:

Central to this degree is tailored, immersive international study experiences. In your final year, undertake an international study tour and choose from:

- A supported six-month work placement in an international destination or
- A semester of further study with one of our international partner institutes in the UK, Spain or Italy.

Pathways

Successful completion of Bachelor of Resort and Hotel Management (International Practice) will enable graduates to pathway to the:

- Graduate Certificate of International Hotel Leadership
- Graduate Diploma of International Hotel Leadership
- Master of International Hotel Leadership
- Graduate Certificate of International Hospitality Entrepreneurship
- Graduate Diploma of International Hospitality Entrepreneurship
- Master of International Hospitality Entrepreneurship

Career Outcomes

Cluster Revenue Manager
Hotel Data Scientist
Director of Hotel Operations
Resort Manager
Food & Beverage Manager
Rooms' Division Manager
General Manager

Core Subjects

Year One

| | |
|-----------|---|
| HOH501 | Fundamentals of the Resort and Hotel Industry |
| HOS501 | Food and Beverage Operations |
| MAN501 | Management Fundamentals |
| HOS551 | Hospitality Concepts and Context |
| HOH509 | Rooms Division Operations |
| MAN502 | Financial Concepts |
| MAN601 | Introduction to Marketing |
| Electives | 1 (1st semester) |

Year Two

| | |
|-----------|---|
| MAN606 | Human Resource Operations for the Services Industry |
| HOS602 | Food and Beverage Service Management |
| MAN605 | Financial Analysis and Decision Making |
| HOS651 | People and Place |
| HOH601 | Digital Marketing and Distribution |
| HOH609 | Managing Resort Operations |
| Electives | 1 per semester (2 in total) |

Year Three

| | |
|-----------|---|
| MAN706 | Innovation and Entrepreneurship |
| MAN703 | Revenue Management |
| MAN702 | Risk and Legal Issues |
| TOU751 | Taking Responsibility for Tourism and Hospitality |
| HOH709 | Emerging Trends in the Resort and Hotel Industry |
| MAN707 | Strategy, Change and Leadership |
| Electives | 1 per semester (2 in total) |

Year Four

| | |
|--------|---|
| HOH759 | International Practice - Study Tour |
| HOH739 | Hotel Data Science |
| HOH749 | The Economics of Resorts and Hotels |
| HOH738 | International Professional Practice - International Study or Work Placement |



Learn more or apply now:
angliss.edu.au/resortsip



EVENTS

BE THE PART

Feel the energy in the air. See the smiles on their faces. From carnivals to conferences, catwalks to concerts, working in events is about bringing people together to create powerful, unforgettable experiences.

TY STARTER.

EVENT MANAGEMENT.

Run the show and thrive in the creative, fast-paced events industry.

Develop the skills and knowledge required to conceive, plan and formulate strategies to stage events.

Learn on-site event management, project scheduling and supplier management as well as trends research, marketing strategies and policy development. You will work with real clients to run real events both on and off-campus, experience site visits and work placement opportunities.

Career Outcomes

*Conference Manager
Event Manager
Functions Manager
Exhibitions Manager
Event Project Manager
Event Venue Manager*

SIT50416 / SIT50316

DUAL QUALIFICATION DIPLOMA OF HOSPITALITY MANAGEMENT/DIPLOMA OF EVENT MANAGEMENT

🕒 1.5 years FT
🕒 Full-time | 📅 Feb, May, Jul, Sep
📄 Pre-Training Review / LLN Test

Strengthen your experience industry skill set in just one year. This unique Dual Diploma in Events and Hospitality trains you in how to plan, fund, market and manage successful events, while helping you develop key hospitality service skills. The two diplomas are delivered together, deepening your knowledge and adding valuable perspectives to your learning.

Understand what lies behind the world's most spectacular events by exploring areas as diverse as sales, operational management, financial management and managing creative teams. Your broad skill set will make you a valuable asset to any experience industry enterprise, from large-scale events venues, to boutique events firms and hotels.

Angliss has strong links to industry, and our guest speakers, excursions and industry placements will help you get the most out of your training.

A The Angliss Experience:

- Learn essential skills of hospitality combined with events and double your aptitude for working in the experience industry.
- Go on field trips with your class to some exciting events destinations and hospitality institutions.
- Pathway into Higher Education Degrees available upon completion.
- On the job training at Angliss's fully equipped bar and fine-dining Restaurant Rubric.
- Learn to design and execute events across a range of sectors, while being able to hone your skills in Hospitality management and supervision, and be ready for the pathway to business ownership.



Learn more or apply now:
angliss.edu.au/events

Events alumni Brittany Page now runs her own successful events business, *Floss and Fleur*.



SHORT COURSES.

Our range of cooking, compliance and skillset Short Courses are designed for people seeking employment, employees wanting to up-skill, industry professionals, novices and those of us who are somewhere in between.

Courses Available:

- **Responsible Service of Alcohol (RSA)**
- **NSW Liquor Licensee Training**
- **Food Handlers – Hospitality Sector**
- **Food Safety Supervisors – Hospitality Sector**
- **Team Building**
- **Ready 4 Work**
- **+ much more**



angliss.edu.au/shortcourses





HOW TO APPLY AND OTHER CURLY QUESTIONS.

Where can I get further information?

Local: info@angliss.edu.au

International: international@angliss.edu.au

Phone: 1300 ANGLISS

Website: angliss.edu.au/sydddegrees

How do I apply?

Visit our website for further admissions information for both a VET and Higher Education courses.

angliss.edu.au/study-with-us/admissions-info-local/

What is the cost and how do I pay?

All course fees are made available on our website, and can be found on each individual course page.

What is the admissions criteria for each course?

Admissions criteria details are made available on our website and can be found on each individual course page. Offers can only be made to applicants that successfully meet the selection criteria for the degree.

If you are unsuccessful in receiving an offer into a degree, don't panic! You may be able to enrol into one of William Angliss' Institute's Diploma courses as a pathway into the degree.

I would like to find out more information. Are there any upcoming opportunities to visit the Sydney campus?

We run Open Days and Angliss Experience events regularly - upcoming sessions are available on our website.

We also offer personalised course chats on campus from Monday through to Friday during business hours. If you would like to book in an appointment, please contact us on the details below:

Email: enquiry@angliss.edu.au

Phone: (03) 8595 5334



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