

ANGLISS. EXPERIENCE EXPERTS.

FOODS & HOSPITALITY

SYDNEY COURSE GUIDE 2025

Certificates | Diplomas | Degrees

OPEN DAY 2024

Sydney

Saturday 17 August

William
Angliss
Institute



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.

William Angliss Institute Sydney

11 Bowden Street,
Alexandria, NSW
2015 Australia

Tel: +61 2 9125 5111

William Angliss Institute Melbourne

555 La Trobe Street
Melbourne Victoria
3000 Australia

Tel: +61 3 9606 2111

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.



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

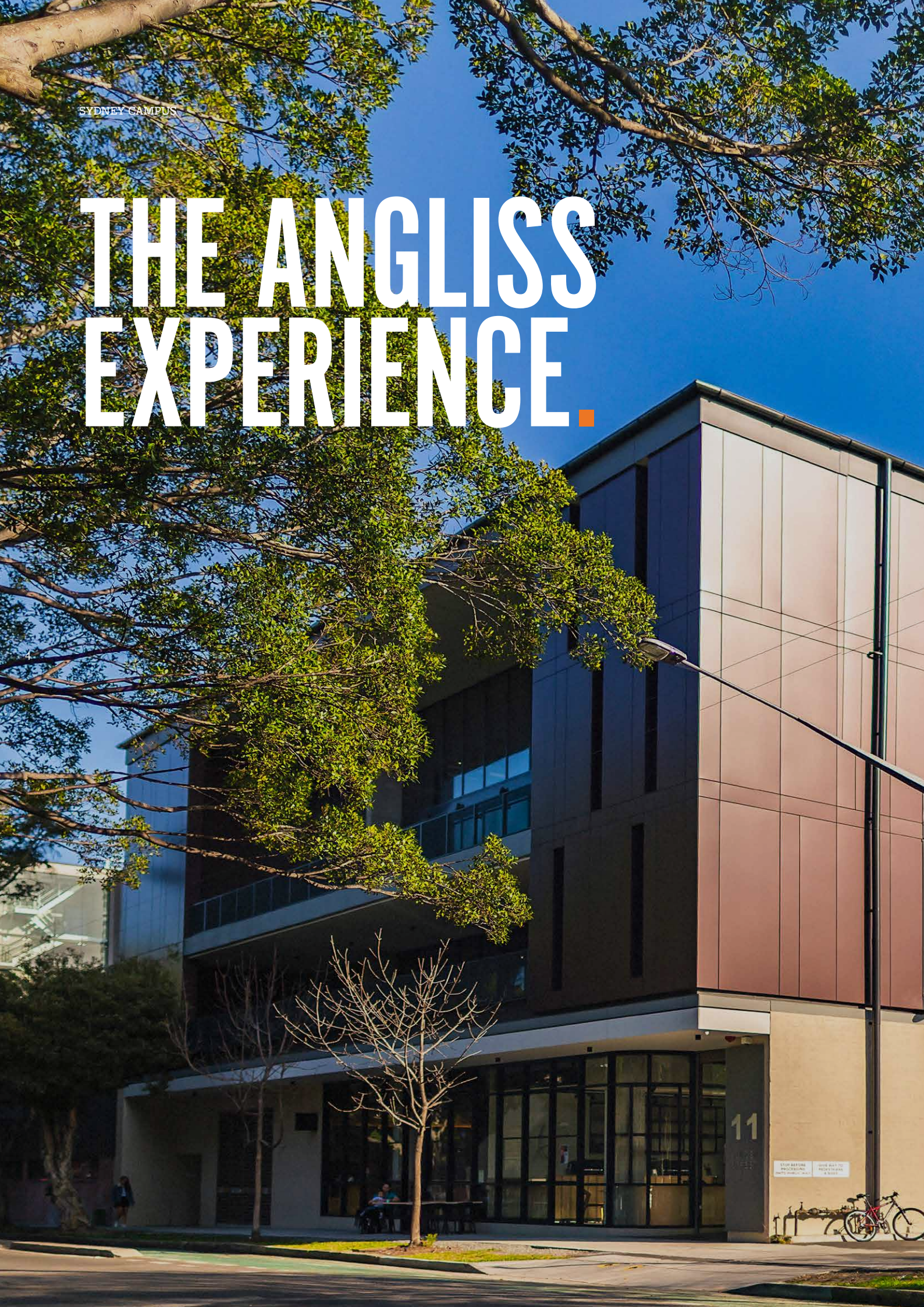
We offer work placement opportunities across a range of VET and HE programs.

[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.

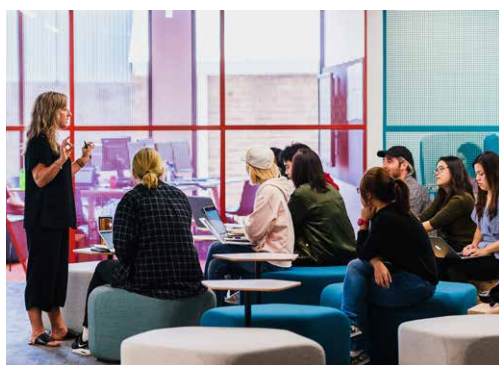
Our modern and state-of-the-art facilities

- 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 Kitchen Management/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.



angliss.edu.au/careers-employment

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
COMMERCIAL COOKERY					
Dual Qualification - Diploma of Hospitality Management / Certificate III In Commercial Cookery	SIT50422 / SIT30821	Feb, Apr, Jul, Sep	1.5 years FT	Full-time	Pre-Training Review / LLN Test
Certificate IV in Kitchen Management	SIT40521	Feb, Apr, Jul, Sep	1.5 years FT	Full-time	Pre-Training Review / LLN Test
HOSPITALITY					
Dual Qualification - Diploma of Hospitality Management / Certificate III In Commercial Cookery	SIT50422 / SIT30821	Feb, Apr, Jul, Sep	1.5 years FT	Full-time	Pre-Training Review / LLN Test
Dual Qualification - Diploma of Hospitality Management / Certificate III In Patisserie	SIT50422 / SIT31021	Feb, Apr, Jul, Sep	1.5 years FT	Full-time	Pre-Training Review / LLN Test
Advanced Diploma of Hospitality Management	SIT60322	Feb, Apr, Jul, Sep	6 months FT	Full-time / Part-time (on request) / Flexible	Pre-Training Review / LLN Test
PATISSERIE					
Dual Qualification - Diploma of Hospitality Management / Certificate III In Patisserie	SIT50422 / SIT31021	Feb, Apr, Jul, Sep	1.5 years FT	Full-time	Pre-Training Review / LLN Test
Certificate IV in Patisserie	SIT40721	Feb, Apr, 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*

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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	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 skilled work 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
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.

COMMERCIAL COOKERY

6 months	12 months	18 months	24 months	30 months
Certificate IV in Kitchen Management			Diploma of Hospitality Management	Advanced Diploma of Hospitality Management
			Advanced Diploma of Hospitality Management	Bachelor of Culinary Management (2 ½ years)
Dual Qualification - Diploma of Hospitality Management + Certificate III In Commercial Cookery			▶	

PATISSERIE

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

- 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

SIT30821

CERTIFICATE III IN COMMERCIAL COOKERY

 1 year FT
 Full-time |  Feb, Apr, Jul, Sep
 Pre-Training Review / LLN Test

Learn fundamental skills and develop knowledge in a wide range of subjects to become job ready. This course lays the foundations of restaurant cookery, knife skills, food safety practices and more. On graduation, you'll have the skills to work as a qualified cook, kitchen manager, commis chef or food business owner.

Angliss practical classes have no more than 16 people, so you'll enjoy plenty of one-on-one time with our trainers, allowing you to fully develop your technique and skills.





Your studies in commercial cookery will also equip you with skills in financial, team and kitchen management so you'll be trained across every aspect of running a busy kitchen while keeping operations running smoothly.

A The Angliss Experience:

- Watch and learn in practical demonstration kitchens with our leading teaching experts and showcase your new skills in our state-of-the-art training facilities.
- Take part in cooking competitions, enhance your skills and network with other emerging stars.
- Experience revolutionary menu based learning through our onsite Cafe Imparo and Restaurant Rubric which will assist you become industry ready sooner.

SIT40521

CERTIFICATE IV IN KITCHEN MANAGEMENT

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

Through our menu based learning approach, get industry ready fast. Learn through the student run café and restaurant and then 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:

- Enjoy a 10-week industry placement - exclusive to our Sydney students.
- 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.
- Aligning with our new educational strategy (EdEx) you will learn through industry realistic experiences to equip you the skills for the hospitality industry of the future.



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

SIT50422 / SIT30821

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

🕒 1.5 years FT

🕒 Full-time | 📅 Feb, Apr, 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.



“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

SIT31021

CERTIFICATE III IN PÂTISSERIE

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

The essential course for starting an enticing career in pâtisserie, this certificate arms you with the skills to become a specialist in all things sweet.

On-campus training and industry participation to learn about cake decorating, desserts, pastries, and petit fours will set you on a path to a career in pâtisserie.

A The Angliss Experience:

- Learn skills in pâtisserie and the specialised techniques to fulfil your aspirations to work as a pastry chef.
- Work and learn from industry experts in our state-of-the-art training facilities.
- We have several opportunities for students to participate in international study tours, explore global food trends and prepare for their careers.
- Work through a menu based learning model and learn how to prepare yourself for industry through our student run Cafe Imparo.

SIT40721

CERTIFICATE IV IN PÂTISSERIE

🕒 1.5 years FT
🕒 Full-time | 📅 Feb, Apr, 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 (SIT31021) program. Students completing this course are highly sought after by the industry due to the nature of the menu based learning, whereby you quickly become industry ready. 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 (SIT31021) program prior to applying for this course, this course is an extended version of the Certificate III program.

A The Angliss Experience:





- Extend your expertise in pâtisserie and learn advanced techniques.
- Learn special techniques in producing professional gateaux, pastries and restaurant desserts.
- Hone your specialised skills with advanced units including artisan skills of chocolate and sugar decoration.
- Enjoy a 10-week industry placement - exclusive to our Sydney students.
- Learn in an innovative experience with our menu-based training and assessment program.
- Build a portfolio of work along your journey that you can share with prospective employer.



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

SIT50422 / SIT31021

DUAL QUALIFICATION DIPLOMA OF HOSPITALITY MANAGEMENT & CERTIFICATE III IN PATISSERIE

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

Combining a Diploma of Hospitality Management (SIT50422) with a Certificate III in Patisserie (SIT31021) 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.

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



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*

SIT60322

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

-  6 months FT
-  Full-time / Part-time (On request) / Flexible
-  Feb, Apr, Jul, Sep
-  Pre-Training Review / LLN Test / SIT50416 Diploma of Hospitality Management*

Dive deep into the world of management and hospitality with the Advanced Diploma of Hospitality Management (SIT60322) (Flexible Delivery). This program is suited to experienced industry professionals who are looking to cement their years of hard work into a fully-formed qualification, focusing on senior analytical skills and business plan development.

Had a tough time pivoting during the last two years? Brainstorm with industry peers and training professionals and breathe new life into your workplace. Work with facilitators to develop new marketing and business concepts whilst unpacking the importance of financial management.



Bring all your skills and knowledge to this course and using a Recognition of Prior Learning process (RPL) Angliss will assess your competence as part of your enrolment. Focus then on six core units through project-based learning and assessment to complete this course. With a hybrid style of delivery, you will choose the best method for your course completion. With a combination of face to face workshops, one on one consultation and video-based learning to complete in your own time, on or off campus, this program is meeting the needs of workplaces with its sensible approach to learning in a contemporary way.

A The Angliss Experience:

- Learn from seasoned hospitality professionals and a diverse range of guest lecturers.
- Take advantage of work experience opportunities in our on campus Rubric Restaurant and Cafe Imparo.
- Have the opportunity to participate in iconic events.
- Join your fellow students on site visits to key hospitality venues.

SIT50422 / SIT30821

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

-  1.5 years FT
-  Full-time |  Feb, Apr, 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

*This course is only offered as a pathway from a relevant Diploma of Hospitality Management program in Sydney or to those with relevant work experience looking to upskill. Please contact us to see if you are eligible.

SIT50422 / SIT31021

DUAL QUALIFICATION DIPLOMA OF HOSPITALITY MANAGEMENT & CERTIFICATE III IN PATISSERIE

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

Combining a Diploma of Hospitality Management (SIT50422) with a Certificate III in Patisserie (SIT31021) 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.



“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*



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
- Advanced NSW Liquor Licensee Training
- Responsible Conduct of Gambling NSW (RCG)
- Advanced Responsible Conduct of Gambling NSW (ARCG)
- Food Safety Supervisors – Hospitality Sector

+ much more



angliss.edu.au/shortcourses



HOW TO APPLY AND OTHER CURLY QUESTIONS.

Where can I get further information?

Local: trainingnsw@angliss.edu.au

Phone: +61 2 9125 5111

Website: angliss.edu.au/syddegrees

How do I apply?

Visit our website for further admissions information for both our 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: trainingnsw@angliss.edu.au

Phone: (02) 9125 5111



OPEN DAY 2024.

FOODS | HOSPITALITY
SYDNEY - SATURDAY 17 AUGUST

ANGLISS.EDU.AU/SYDOPENDAY

The background is a complex, layered collage of abstract shapes and patterns. It features a mix of solid colors like bright yellow, vibrant orange, and deep purple, alongside areas with a black dot pattern. The shapes are organic and fluid, overlapping each other to create a sense of depth and movement. The overall aesthetic is modern and artistic.

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