

ANGLISS EXPERIENCE EXPERTS.

FOODS & HOSPITALITY

SYDNEY COURSE GUIDE 2026

Certificates | Diplomas | Degrees

OPEN EVENING 2025

Sydney

Friday 15 August



Call 1300 ANGLISS or visit angliss.edu.au

RTO No: 3045 CRICOS Provider No: 01505M TEQSA Provider ID: PRV12153

For over 85 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 OF COUNTRY

William Angliss Institute respectfully acknowledges the Traditional Owners of the land on which our NSW campus is located, the Gadigal peoples of the Eora Nation, as well as the Traditional Owners and Custodians of Country throughout Australia, acknowledging their continuing connection to land, waters and community. We pay our respects to their Ancestors and Elders past and present.

DECLARATIONS

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CONTENTS.

Why Study at Angliss?	2
The Angliss Experience - Sydney Campus	4
Real Student Experiences	6
Careers and Alumni	8
Scholarships	9
Course List.....	10
Pathways	11

FOODS

VET Courses

Cookery (<i>Cert. III / Cert. IV / Dual Qual</i>)	14
Patisserie (<i>Cert. III / Cert. IV / Dual Qual</i>)	16

Undergraduate Courses

Culinary Management (<i>Bachelor</i>)	18
---	----

HOSPITALITY

VET Courses

Hospitality Management (<i>Dual Qual / Advanced Dip</i>).....	22
---	----

SHORT COURSES

Short Courses	24
---------------------	----

APPLICATIONS

How to Apply and Other Curly Questions	25
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EXPERIENCE IS EVERYTHING. EXPERIENCE IS ANGLISS.

WHY STUDY AT ANGLISS?

85

Years of experience



83%

Student satisfaction*



80%

of students recommend us*



78%

of employers would recommend William Angliss Institute*

FIND OUT MORE ON PG 8

230+

Expert teachers



40+

Scholarships awarded annually

FIND OUT MORE ON PG 9



60+

Courses



Modern Training Facilities

FIND OUT MORE ON PG 5

Award-winning Students



Matthew Tyquin - Australian Apprentice of the Year – Australian Training Awards 2024.
Jimmy Han – International Student of the Year VET – Victorian International Educations Awards 2024.

Exclusive Industry Partnerships



We offer work placement opportunities across a range of our programs and through our network of partner organisations.
Meet industry experts at networking events, recruitment drives, and as guest speakers.

* 2024 RTO Student Satisfaction Survey



THE ANGLISS EXPERIENCE.

SYDNEY CAMPUS.

LEVEL 1, 11 BOWDEN STREET, ALEXANDRIA

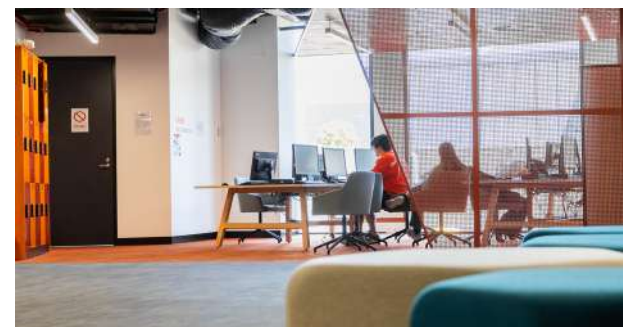
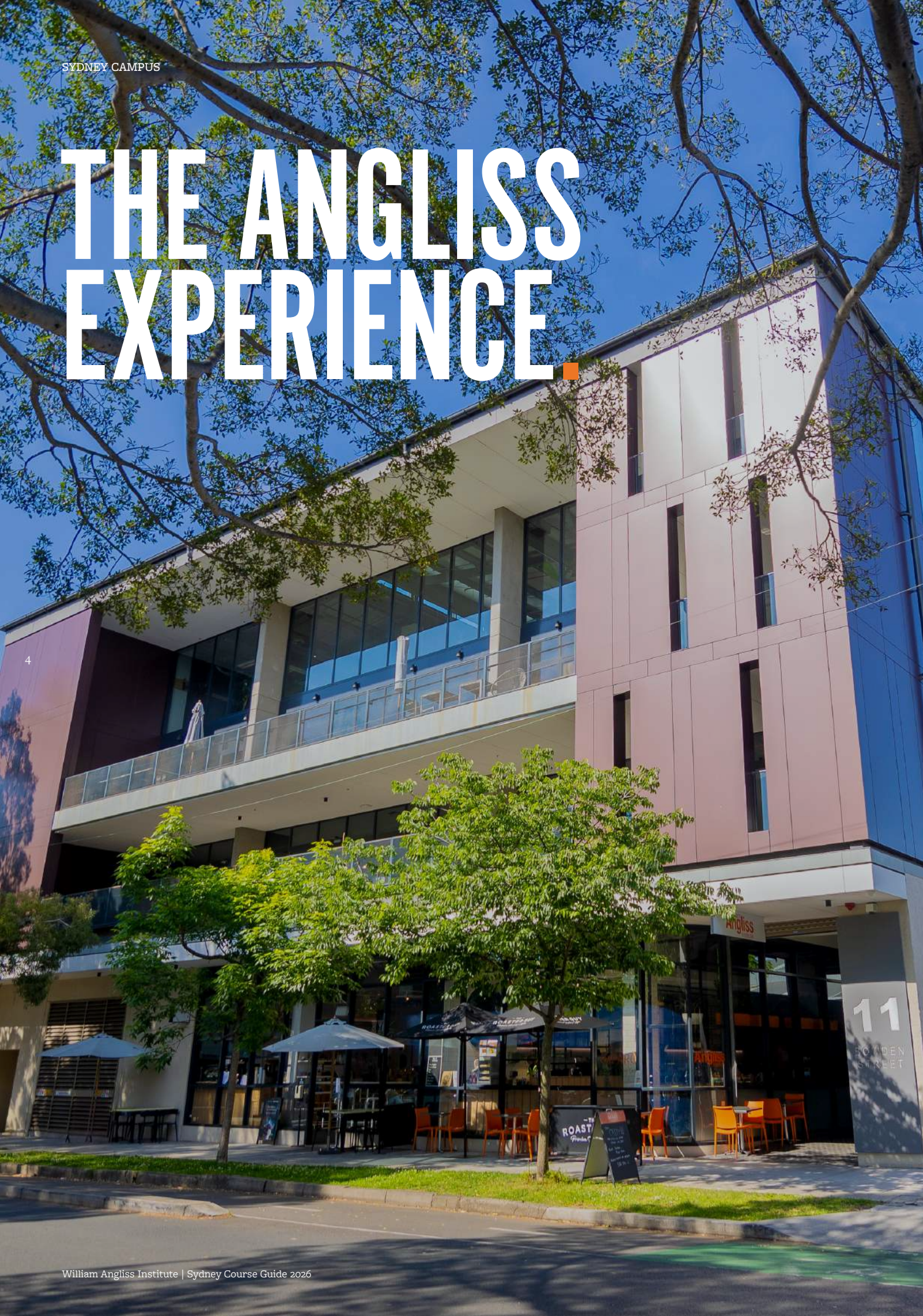
Our modern campus is easily accessible from three different train stations, bus services and cycling paths. Located within the suburb of Alexandria, which is a thriving food and cultural destination.

Our Industry-Standard Facilities

- Two fully equipped training restaurants
- “Super Kitchen” training facility
- Purpose-built patisserie kitchen
- Barista training facility
- Cocktail and wine training bar
- Open-service kitchen
- Large multipurpose function space
- Flexible learning spaces
- Student break-out lounges
- Student computer room
- On-site change rooms and showers
- Private student lockers
- Careers notice board
- Demonstration kitchen



angliss.edu.au/sydcampus



START YOUR CAREER IN THE EXPERIENCE INDUSTRY.



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.

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.edu.au/student-life

TRAINING RESTAURANTS

Café Imparo

‘Ancora imparo’ means ‘Yet, I am learning’ in Italian. Our training facility Café ‘Imparo’, provides unparalleled opportunities for 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

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.

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.

We continue our alumni initiatives 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.

[ANGLISS.EDU.AU/ALUMNI](http://angliss.edu.au/alumni)



CAREERS AND EMPLOYMENT.

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

8 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

William Angliss Institute Sydney offers a 10-week vocational placement, undertaken in Term 5, Semester 3 of the Certificate IV in Kitchen Management or 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.

SCHOLARSHIPS.

Study what you love with the support of a scholarship from William Angliss Institute and our industry partners. Thanks to the generosity of our industry partners and supporters, we award over 40 scholarships each year - helping students like you achieve their goals with financial assistance, mentorship, and exclusive industry opportunities.

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.

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

"Receiving this scholarship was a huge relief - It will help me complete my studies and achieve my career goal of opening a catering business. It proved that hard work, dedication, and community contribution truly pay off."

GABRIELLA MOKDASSI

Certificate III in Commercial Cookery & Diploma of Hospitality

Nestlé Golden Chef's Hat Scholarship (VIC/NSW) Recipient



angliss.edu.au/careers-employment

William Angliss Institute | Sydney Course Guide 2026



angliss.edu.au/scholarships

COURSE LIST

VET COURSES

Course name	Course ccode	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
Certificate III in Commercial Cookery	SIT30821	Feb, Apr, Jul, Sep	1 year FT	Full-time	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
Certificate III in Patisserie	SIT31021	Feb, Apr, Jul, Sep	1 year 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

UNDERGRADUATE COURSES

Course name	Course ccode	Intake	Course duration	Mode of study	Entry requirements
Culinary Management					
Bachelor of Culinary Management	SIT31021	Feb, Jul	4 years FT	Full-time	ATAR*

* 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.

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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	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		✓	Graduates at this level will have broad knowledge and skills for paraprofessional /highly skilled 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	Bachelor of Culinary Management
Dual Qualification - Diploma of Hospitality Management + Certificate III In Commercial Cookery			Advanced Diploma of Hospitality Management		

Patisserie

6 months	12 months	18 months	24 months	30 months	
Certificate IV in Patisserie			Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	Bachelor of Culinary Management
Dual Qualification - Diploma of Hospitality Management + Certificate III In Patisserie			Advanced Diploma of Hospitality 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.



FOODS

BE THE FLAVOUR INNOVATOR.

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.

COMMERCIAL COOKERY.

Add some flavour to your career.

William Angliss Institute’s cookery courses are designed to give you 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.



angliss.edu.au/cookery



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 years FT
- Full-time | Feb, May, 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.

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, May, Jul, Sep
- Pre-Training Review / LLN Test

Build on your Certificate III in Commercial Cookery (SIT30821). Enhance your management knowledge 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 will gain an in-depth understanding of kitchen, finance and team management, preparing you for a leadership role at any food establishment or culinary institution.

The Angliss Experience

- 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.
- Students may have the opportunity to be involved in iconic Melbourne events like the Melbourne Food and Wine Festival and the Formula 1 Grand Prix.
- Learn the financial, team and kitchen management skills essential to running your own business or taking a leadership role in the culinary industry.

SIT30821 / SIT40721

DUAL QUALIFICATION CERTIFICATE III IN COMMERCIAL COOKERY / CERTIFICATE IV IN PATISserie

- 2 years FT
- Full-time | Feb, Jul
- Pre-Training Review / LLN Test

This unique course gives you the flexibility to explore both cookery and patisserie and expands your potential employment opportunities both domestically and globally.

You will gain strong fundamental skills, practical experience and industry participation across commercial cookery and patisserie.

Units in these programs are creative and specialised allowing diverse career options. By adding patisserie skills to your cookery repertoire, your diverse knowledge will equip you to work at multiple stations within a restaurant or catering kitchen, which is an asset to any culinary team.

The Angliss Experience

- Learn the expertise of patisserie and cookery together.
- Add new skills to your repertoire, learning in our industry leading training facilities.
- Learn the fundamentals of patisserie and cookery techniques that you’ll need to work as a commercial cook or pastry chef.
- Gain two culinary qualifications in this combined qualification.



“My experience studying at William Angliss Institute has exceeded my expectations. The teachers are fantastic, they are supportive and very good at what they do. The whole environment makes learning enjoyable, even if you’re new to cooking, it’s incredible.”

LUCAS RIGO

Certificate IV in Kitchen Management & Diploma of Hospitality Management

PÂTISSERIE.

Master the creative artistry of patisserie with specialised culinary skills and expertise.

Our Patisserie courses are designed to provide you with the best possible preparation for success in the hospitality industry.

Training takes place in our state-of-the art commercial kitchens, where you will develop practical skills through a hands-on, industry-focused approach. The curriculum covers many practical units for example desserts, gateaux, chocolate, petit fours and cake decorating.



angliss.edu.au/patisserie



CAREER OUTCOMES.

PÂTISSIER
PASTRY CHEF
BUSINESS OWNER
CHOCOLATIER
CAKE DECORATOR

SIT31021 CERTIFICATE III IN PÂTISSERIE

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

This certificate provides the essential foundational vocational skills to launch your exciting career in patisserie.

We provide on-campus training and industry engagement to teach you about desserts, gateaux, pastries, food safety, petit fours and special dietary requirements that will set you on a path to a career in patisserie.

You may participate in special experiences such as excursions or study tours including market visits, visits to specialist producer's sites or workshops and master classes with industry specialists.

A The Angliss Experience

- Learn the fundamentals of patisserie and the techniques you'll need to work as a pastry chef.
- Work with and learn from industry experts in our state-of-the-art training facilities.
- Learn industry specific skills balanced with literacy, numeracy and valuable 'life' skills to get you, business ready.
- Make the most of small class sizes and mentorship from our expert trainers.

SIT40721 CERTIFICATE IV IN PÂTISSERIE

- 🕒 1.5 year 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 Patisserie (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 Patisserie vocational skills through to artisan techniques of sugar, chocolate, cake decorating, desserts and modern gateaux.

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

You do not need to complete the Certificate III Patisserie (SIT31021) program prior to applying for this course, this course is an extended version of the Certificate III program.

A The Angliss Experience

- Learn advanced patisserie techniques which are in demand in industry.
- Develop sought-after industry skills of leadership, innovation, personal and social responsibility and teamwork.
- Drive your own learning as you get prepared for a real work environment.
- Learn skills in specialised patisserie techniques to fulfil your aspirations to work as a pastry chef.
- Train in state-of-the-art kitchens and specialist classrooms.

SIT30821 / SIT40721 DUAL QUALIFICATION CERTIFICATE III IN COMMERCIAL COOKERY / CERTIFICATE IV IN PÂTISSERIE

- 🕒 2 years FT
- 🕒 Full-time | 📅 Feb, Jul
- 📋 Pre-Training Review / LLN Test

This unique course gives you the flexibility to explore both cookery and patisserie and expands your potential employment opportunities both domestically and globally.

This intensive course provides you with strong fundamental skills, practical experience and industry participation across commercial cookery and patisserie.

Units in these programs are creative and specialised allowing diverse career options. By adding patisserie skills to your cookery repertoire, your diverse knowledge will equip you to work at multiple stations within a restaurant or catering kitchen, which is an asset to any culinary team.

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.



“Our teachers were always supportive, always inspiring us to think creatively. The blend of practical and theoretical classes gave me the confidence to launch my bakery-café. Learning about daily operations and problem-solving has been incredibly useful in running my own business now.”

TIARA SUCIPTO

Certificate IV in Patisserie & Diploma of Hospitality Management
Co-owner of Pantry Story



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

- Learn the expertise of patisserie and cookery together.
- Add new skills to your repertoire, learning in our industry leading training facilities.
- Learn the fundamentals of patisserie and cookery techniques that you'll need to work as a commercial cook or pastry chef.
- Gain two culinary qualifications in this combined qualification.



angliss.edu.au/culinary

COURSE STRUCTURE

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 Elective (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 Elective (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
MAN706	Innovation and Entrepreneurship
HOS702	Project Restaurant
GAS759	Imagining Culinary Futures
MAN707	Strategy, Change and Leadership
Electives	2 Electives (1 per semester)



CAREER OUTCOMES.

HOTEL CHEF
FOOD SERVICE MANAGER
CATERING MANAGER
HEAD CHEF
RESTAURANT CHEF
RESTAURATEUR
FOOD & BEVERAGE
MANAGER
KITCHEN & CELLAR DOOR
SUPERVISOR

* 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.

HOSPITALITY BE THE EXPERIENCE MAKER.

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

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.



angliss.edu.au/hospitality



CAREER OUTCOMES.

RESTAURANT MANAGER
FRONT OF HOUSE COORDINATOR
BAR MANAGER
GAMING MANAGER
OPERATIONS MANAGER

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.

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.

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.



“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.

- 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
- HANDS ON PATISSERIE MASTERCLASSES INCLUDING CHOCOLATE AND MACAROONS
- WINE APPRECIATION AND MIXOLOGY MASTERCLASSES
- SUSHI AND KNIFE SKILLS
- + 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/sydneydegrees

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/](https://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 Evenings 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 EVENING 2025.

FOODS & HOSPITALITY
SYDNEY - FRIDAY 15 AUGUST

The background is a complex abstract composition. It features several large, overlapping organic shapes in shades of pink, orange, and grey. A prominent grey shape in the upper center is filled with a dense pattern of small black dots. Other areas, including a large pink shape on the left and a grey shape on the right, also contain dot patterns. The overall effect is a layered, textured look with a vibrant color palette.

ANGLISS.EDU.AU