

ANGLISS.
EXPERIENCE
EXPERTS

FOODS | TOURISM | HOSPITALITY | EVENTS

SYDNEY COURSE GUIDE 2022

Certificates, Diplomas & Degrees

OPEN DAY 2021

Sydney
Saturday 21 August

COURSE INTAKES:

Certificates & Diplomas: February, April, July and September*

Degrees: February and July

*Diploma of Hospitality Management (Hotel Experience): February and July only



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.

Call 1300 ANGLISS or visit: www.angliss.edu.au

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EXPERIENCE IS EVERYTHING. EXPERIENCE IS ANGLISS.

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WHY STUDY AT ANGLISS?

REAL CAREER OPPORTUNITIES

Over 86% of employers recommend William Angliss Institute of TAFE. Learn more about our alumni and students and their journey from study to career.

FIND OUT MORE ON PG 28 & 42



INDUSTRY CONNECTIONS

Our reputation and industry networks ensure our students have exciting work experience options and opportunities to connect with prospective employers. Examples of these include our associations with Australian Hotels Association NSW, Accor, Nestle, Goanna Hut and previous work placement venues including Park Royal Hotels, Dolton House and the Escarpment Group.



EDUCATION PATHWAYS

We offer a wide range of training and education programs including certificates, diplomas through to degrees. If you're thinking of further study, we have a comprehensive pathways program to assist with your progression from certificate > diploma > degree in all our specialisations.

FIND OUT MORE ON PG 4-5

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TEACHING EXPERTISE

Our teachers are specialists in their field with real-world experience and strong ties to industry. Guest lecturers regularly run masterclasses.

PATHWAYS.

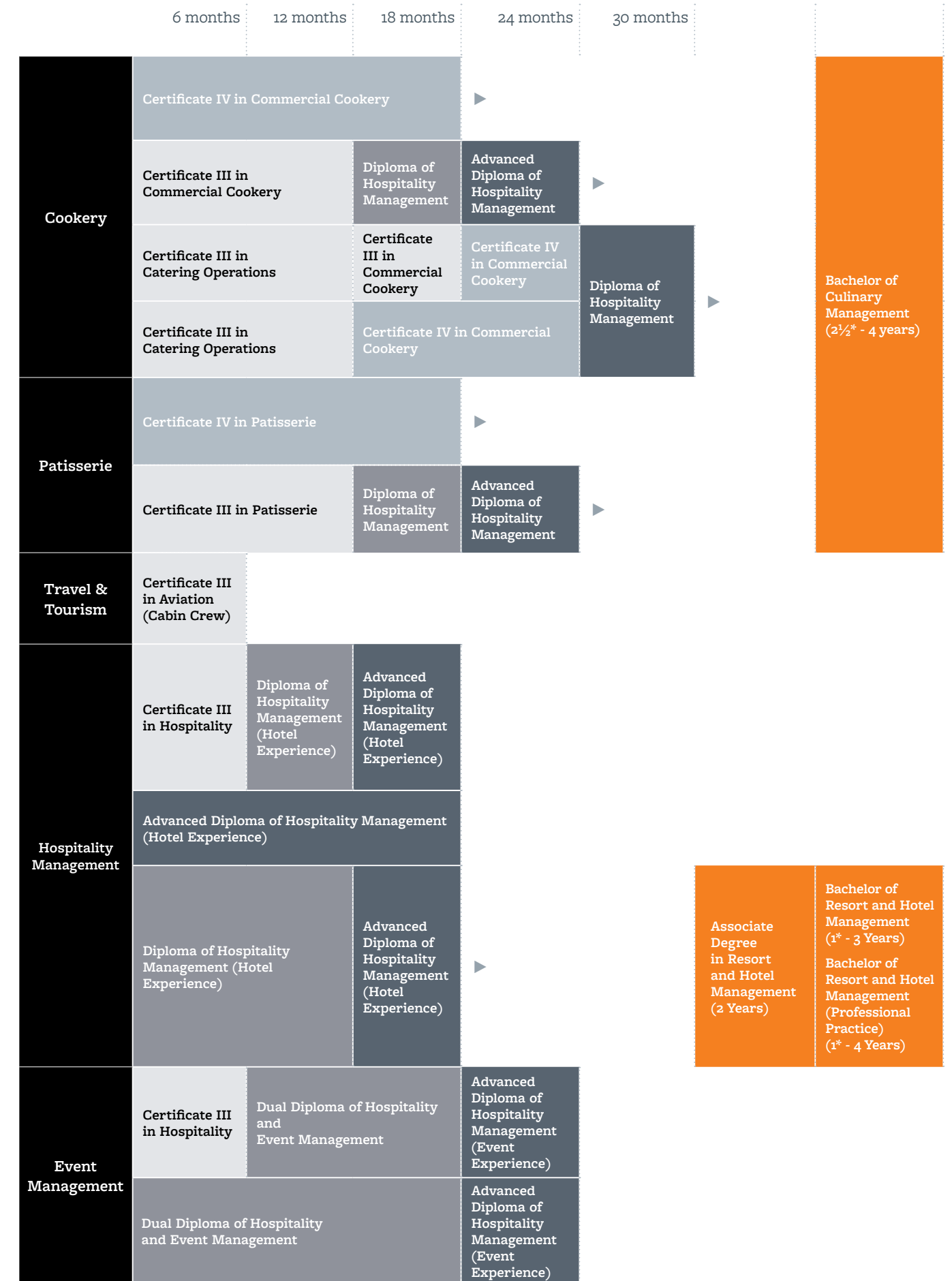
There are many entry and exit points to allow flexible learning and pathways that match your needs. See the chart below for the multiple ways you can progress through William Angliss Institute into employment or further study.

PATHWAYS

	Short Courses	Cert II	Cert III	Cert IV	Diploma	Advanced Diploma	Bachelor
Foods	✓		✓	✓	✓		✓
Tourism			✓				
Hospitality	✓		✓		✓	✓	
Hotel Management					✓	✓	✓
Events					✓	✓	
Learning Outcomes	Build on existing skills and experience	Knowledge and skills for work in a defined context	Theoretical and practical knowledge and skills for work	Theoretical and practical knowledge and skills for specialised skilled work	Specialised knowledge and skills for skilled para-professional work	Broad knowledge and skills for highly skilled para-professional work	Broad and coherent knowledge and skills for professional work
Career Outcomes	Enhance industry knowledge and career outcomes	Assistant, Technician, Receptionist, Attendant, Clerk, Sales Agent, Guide	Assistant, Technician, Receptionist, Attendant, Clerk, Sales Agent, Guide	Operations Coordinator, Account Manager, Senior Consultant, Officer	Supervisor, Coordinator, Business Operator, Manager, Assistant Manager	General Manager, Business Owner, Coordinator, Franchisor, Supervisor	Director, Manager, Business Owner, Researcher, Market Leaders, Strategist, Advisor

Source: Australian Qualifications Framework 2nd Edition January 2013.

PATHWAYS



* With Credit Exemption, confirmation only on application

THE ANGLISS EXPERIENCE.



SYDNEY CAMPUS

LEVEL 1, 11 BOWDEN STREET, ALEXANDRIA

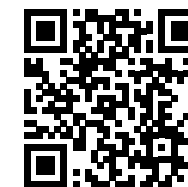
Our modern Sydney campus is easily accessible from three different train stations, bus services and cycling paths. Located within the suburb of Alexandria which is a thriving food and cultural destination.

OUR MODERN AND STATE OF THE ART FACILITIES

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

ANGLISS.EDU.AU/SYDCAMPUS

VIRTUAL CAMPUS TOUR



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 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 2021, 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 impar' 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 members of 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 a very early stage of their careers.

Start Your Career In The Experience Industry

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. You are given opportunities to gain 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.

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.

FIND YOUR PLACE IN THE EXPERIENCE INDUSTRY.

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

SCHOLARSHIPS

Through the generous support of the Institute's many friends and industry partners, the William Angliss Institute Foundation awarded 48 scholarships in 2019. The Foundation was established with the intent of providing 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

THE SIR WILLIAM ANGLISS SCHOLARSHIP

In recognition of the pioneering work of the late Sir William Charles Angliss, the William Angliss Institute Foundation has established a number of educational scholarships. These scholarships are offered on an annual basis to eligible candidates who are either current or prospective domestic students in any Certificate, Diploma or Advanced Diploma course within the fields of foods, tourism, hospitality or events at our Sydney campus.

NESTLE GOLDEN CHEFS HAT SCHOLARSHIP

The Nestlé Golden Chefs Hat Scholarship was established in recognition of Nestlé Professionals' ongoing commitment to developing future leaders in the foodservices industry. The scholarship is awarded to domestic or international VET students (commencing or continuing) in the Commercial Cookery area at the Sydney campus. Two annual scholarships will be available to students in Semester 2. This is awarded to support the students' skill development, travel, living and other study related tools, resources or/ and equipment expenses.

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CERT IV

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. As a commercial cookery student, you are taught in on-site kitchens which service student run café Imparo and Restaurant Rubric. You are also offered work placement opportunities with the Institute or one of its partners in stage 3 of your course.

STUDY PATHS

6 months	12 months	18 months	24 months
Certificate IV in Commercial Cookery			Bachelor of Culinary Management (2½* - 4 years)
Certificate IV in Commercial Cookery		Certificate III in Catering Operations (Release 1)	

* With Credit Exemption, confirmation only on application

ANGLISS.EDU.AU/SYDNEY



CAREER PATHWAYS
 QUALIFIED COOK
 COMMIS CHEF
 DEMI CHEF
 CHEF DE PARTIE
 HEAD CHEF
 SOUS CHEF
 EXECUTIVE SOUS CHEF
 EXECUTIVE CHEF

LEARN MORE



CERT III & DIP HOSPITALITY MANAGEMENT

COMMERCIAL COOKERY.

By combining a Certificate III in Commercial Cookery with a Diploma of Hospitality Management, you will be trained in a range of functions within a foodservice venue. You will learn to make coffee, serve drinks, budget, coordinate operational activities and other key hospitality skills, as well as gaining essential cookery abilities including knife techniques, cooking main meals, desserts and more.

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STUDY PATHS



* With Credit Exemption, confirmation only on application



- CAREER PATHWAYS
- QUALIFIED COOK
 - COMMIS CHEF
 - DEMI CHEF
 - CHEF DE PARTIE
 - HEAD CHEF
 - SOUS CHEF
 - EXECUTIVE SOUS CHEF
 - EXECUTIVE CHEF
 - RESTAURANT MANAGER
 - FRONT OF HOUSE COORDINATOR
 - BAR MANAGER
 - GAMING MANAGER
 - OPERATIONS MANAGER

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LEARN MORE



CERT III

CATERING OPERATIONS.

Certificate III in Catering Operations (Release 1) is tailored to meet the growing needs of the Aged Care Longevity sector. With this specialisation, individuals are able to make a real difference to the lives of residents in aged care, whilst being involved in a rewarding vocation with family-friendly hours. From this training, students will be well placed to provide the best catering and nutritional care for a vulnerable, diverse community.

STUDY PATHS

6 months	12 months	18 months	24 months	30 months
Certificate III in Catering Operations	Certificate III in Commercial Cookery	Certificate IV Commercial Cookery	Diploma of Hospitality Management	Bachelor of Culinary Management
Certificate III in Catering Operations	Certificate IV in Commercial Cookery			

ANGLISS.EDU.AU/SYDNEY



LEARN MORE



CAREER PATHWAYS
CATERING OPERATIONS
RESIDENTIAL CARE
COMMUNITY PROGRAMS

CERT IV

PATISSERIE.

As a patisserie student, you are taught in on-site kitchens and active operating café and restaurant. You are also offered work placement opportunities with the Institute or one of its partners in stage 3 of your course. Specialised units include petits fours, pastries, plated desserts and artisan skills of chocolate and sugar decorations.

A patisserie qualification provides foundation skills that open up opportunities to work in leading hotels, restaurants and boutique patisseries worldwide. Our trainers are internationally experienced and recognised culinary leaders in their specialised fields.

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STUDY PATHS

6 months 12 months 18 months

Certificate IV Patisserie

Bachelor of Culinary Management
(2½* - 4 years)

* With Credit Exemption, confirmation only on application



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LEARN MORE



CAREER PATHWAYS
PATISSIER
PASTRY COOK
BUSINESS OWNER

CERT III & DIPLOMA OF HOSPITALITY MANAGEMENT

PATISSERIE.

Combining a Diploma of Hospitality Management with a Certificate III in Patisserie allows you to broaden your focus, and strengthens key industry skills required both in Australia and internationally. The hospitality component of the course will teach you food and beverage service, finance and budgeting, operational planning and more, while the patisserie component will have students learning to create sweets including decorating cakes, creating petit fours and producing plated desserts.

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STUDY PATHS

12 months	18 months	24 months	
Certificate III in Patisserie	Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	Bachelor of Culinary Management (2½* - 4 years)

* With Credit Exemption, confirmation only on application



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- CAREER PATHWAYS
- PATISSIER
 - PASTRY COOK
 - BUSINESS OWNER
 - RESTAURANT MANAGER
 - FRONT OF HOUSE COORDINATOR
 - BAR MANAGER
 - GAMING MANAGER
 - OPERATIONS MANAGER

LEARN MORE

BACHELOR DEGREE

CULINARY MANAGEMENT

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This specialist degree marries the practical and technical aspects of kitchen training 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 sharpened 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 an industry placement that will provide invaluable hands-on experience in this dynamic industry.

To enhance the learning experience, you will visit award-winning restaurants, wineries, artisanal food producers and specialty 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.

LEARN MORE



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CORE SUBJECTS

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

YEAR 2	
HOS603	Sustainable Procurement for Hospitality and 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 (2 nd year)

YEAR 3 – WORK PLACEMENT	
CUL618	Professional Practice 1
CUL718	Professional Practice 2

YEAR 4	
GAS759	Imagining Culinary Futures
HOS701	Menu Design and Engineering
MAN706	Innovation and Entrepreneurship
HOS702	Project Restaurant
CUL702	Flavour and Function
MAN707	Strategy, Change and Leadership
ELECTIVES	2 (4 th year)

WHERE CAN A CAREER IN FOODS TAKE ME?

PASSION FOR PASTRY.

Kyuhee Jang is a triple threat with skills in cookery, patisserie and hospitality management.

A love of foods and hospitality made Black Star Pastry Sous Chef Kyuhee Jang into a triple threat. After completing her Certificate IV in Cookery, Certificate IV in Patisserie, Kyuhee also completed her Diploma in Hospitality Management to give her additional management training to support her career.

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After her two and a half years at William Angliss Institute, Kyuhee started working as a casual pastry chef while she was in school in 2015, then became a chef de partie in 2017, promoted to a R&D chef in the same year of 2017.

“I was promoted to a Junior Sous chef in February 2019, became a Sous chef in the same year, August 2019, then promoted to Senior Sous chef last November 2020,” Kyuhee said.

Kyuhee now supports the head chef in the daily tasks and operating production in the kitchen to make

the many famous delicacies available at Black Star Pastry including the strawberry watermelon cake claimed to be the world’s most instagrammed cake.

“My job involves planning production ahead, coordinating with shops, rostering, hiring and training chefs, stock checking and ordering, researching and developing menus.

Black Star Pastry is in four locations across Sydney as well as one location in Melbourne. The main production kitchen is in Moore Park, where around 30 chefs work.

Kyuhee said she learned a lot from great trainers at William Angliss Institute, not only skills and making dishes, but also how to behave as a chef and cultural things that could not be learnt elsewhere.

“As an immigrant, everything was new to me when I first started studying at William Angliss Institute. I got to learn how to

communicate and work with others in new environment. Trainers and school staff helped me in many ways,” she said.

“Theory classes were very important. Cooking and baking are basically chemical reactions, so it is important to understand the science. Once this knowledge is acquired, it becomes easy to scale up to match industrial production requirements as opposed to a single batch.

“For the next few years, my goal is to focus on improving systems and processes for kitchen operation. As the business grows, we need to get on board more chefs and to develop a new strategy to retain talented ones. I am confident that what I learnt during my management classes will help with my career path,” Kyuhee said.

KYUHEE JANG
Graduate, Certificate IV in Cookery, Certificate IV in Patisserie, Diploma in Hospitality Management



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WHERE CAN A CAREER IN FOOD TAKE ME?

DARREN LEES - SYDNEY'S NEWEST RISING STAR.

Patisserie expert, Angliss teacher and entrepreneur - Darren Lees is showing no signs of slowing down!

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Our Sydney campus is filled to the brim with talented and passionate teachers and students. One of them is Patisserie expert, entrepreneur and Angliss Trainer Darren Lees. Darren wears many hats; apart from shaping the minds of future dessert experts, he also works at the Prime Minister's secondary official residence, Kirribilli House, where he oversees pastry production and assists in events and day-to-day running of the kitchen. If that's not busy enough, he also runs his own business, Blackmarket BBQ, where he's developing custom-built Texas-style smokers. His versatile skills and experience makes him an invaluable part of Angliss. "We build custom Texas-style smokers that produce smoked foods

(meats and desserts) for catering and events. We spend a lot of time experimenting with ingredients or elements of dishes, cooking and infusing over the flames of the firebox and in the smoke chamber. "I was hooked on the experimentation and the primal nature of working with fire and smoke," Darren said. Darren's been a part of our Sydney campus for the past year, giving him front-row seats to how resilient and creative the Sydney team was at the height of the pandemic. "I started working at Angliss in June 2020. It's been clear from the start that everything - from teacher experience to course content - is up to date with what the industry is expecting today," Darren observed.

"I'm enjoying the creativity and the culture of experimentation that is around the industry at the moment. The boundaries of what is possible are constantly being pushed. It's freedom and motivation for continuous improvement and innovation that is quite infectious within the kitchen. It's inspiring the next generation of chefs." Darren's unique journey has helped him develop a well-rounded skill set. He hopes his students and any aspiring chefs would open themselves up to opportunities that might be different to what they have planned as it might lead to new discoveries. "You can learn something from anyone, so keep an open mind and absorb as much knowledge as possible. You will never know when you need it."

DARREN LEES
Angliss Patisserie Trainer

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CERT III

AVIATION (CABIN CREW).

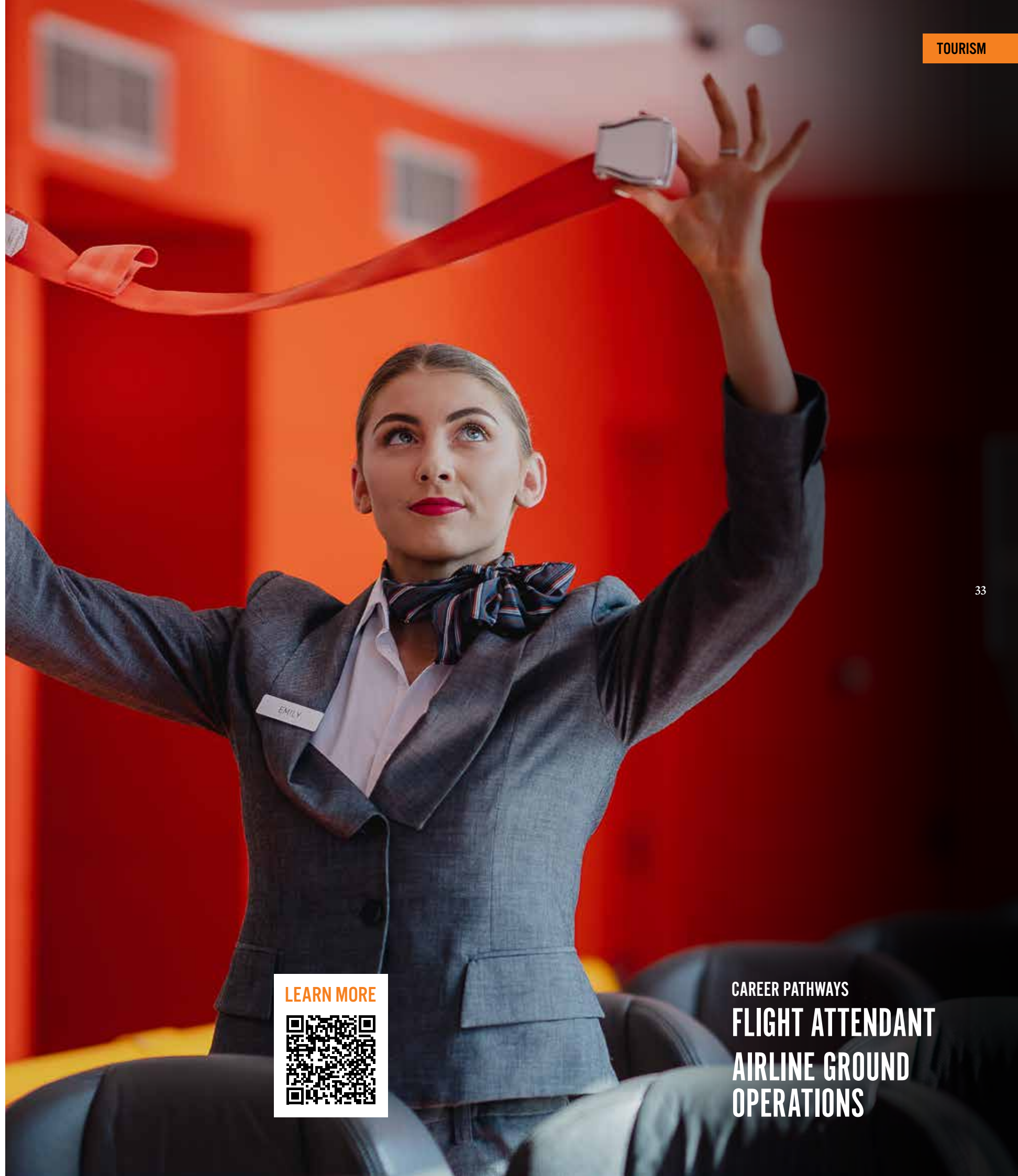
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If you dream of being a flight attendant with an airline in Australia or around the world, our Certificate course is the perfect preparation for what airlines require of their crews.

STUDY PATHS

6 months

Certificate III in Aviation (Cabin Crew)

[ANGLISS.EDU.AU/SYDNEY](https://www.angliss.edu.au/sydney)


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LEARN MORE



CAREER PATHWAYS
FLIGHT ATTENDANT
AIRLINE GROUND
OPERATIONS

DIP / ADV. DIP

HOSPITALITY MANAGEMENT.

CERT III

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 restaurant and bar industry. Part-time study is available.

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**DIP/
ADVANCED DIP**

Gain a broad understanding of the hospitality industry, explore theoretical concepts in depth and inspect venues at some of Sydney's key hospitality venues, setting you up for supervisory and management positions.

STUDY PATHS

	6 months	12 months	18 months
Certificate III in Hospitality		Diploma of Hospitality Management (Hotel Experience)	Advanced Diploma of Hospitality Management (Hotel Experience)
	Advanced Diploma of Hospitality Management (Hotel Experience)		



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CAREER PATHWAYS
**RESTAURANT
 MANAGER**
**FRONT OF HOUSE
 COORDINATOR**
BAR MANAGER
GAMING MANAGER
**OPERATIONS
 MANAGER**

LEARN MORE

DIP HOSPITALITY MANAGEMENT

HOTEL EXPERIENCE.

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This qualification offers you a customised study pathway to take service delivery to a new and luxurious level. With exposure to masterclasses and placement with premier hotels in Sydney, you will be equipped for a career offering exceptional service in the international hotel industry.

STUDY PATHS

6 months	12 months	18 months	24 months
Diploma of Hospitality Management (Hotel Experience)	Advanced Diploma of Hospitality Management (Hotel Experience)	Associate Degree in Resort and Hotel Management (2 Years)	Bachelor of Resort and Hotel Management (1* - 3 Years) Bachelor of Resort and Hotel Management (Professional Practice) (1* - 4 Years)

* With Credit Exemption, confirmation only on application



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- CAREER PATHWAYS
- GUEST SERVICES MANAGER
 - EXECUTIVE HOUSEKEEPER
 - ROOMS DIVISION MANAGER
 - FRONT OFFICE MANAGER
 - CONCIERGE
 - FOOD AND BEVERAGE MANAGER

LEARN MORE



ASSOCIATE DEGREE / BACHELOR DEGREE

RESORT AND HOTEL MANAGEMENT

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Combining a comprehensive suite of specialist subjects with the fundamentals of management, 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, language 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. Our industry professionals share their knowledge in the classroom but learning goes well beyond campus.

Our graduates emerge as forward thinkers with an appetite for challenges. 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.

LEARN MORE



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CORE SUBJECTS

YEAR 1

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 (1 st year)

YEAR 2

MAN606	Human Resource Operations for the Service 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	2 (2 nd year)

YEAR 3

MAN706	Innovation and Entrepreneurship
MAN702	Risk and Legal Issues
MAN703	Revenue Management
TOU751	Taking Responsibility for Tourism and Hospitality
HOH709	Emerging Trends in the Resort and Hotel Industry
MAN707	Strategy, Change and Leadership
ELECTIVES	2 (3 rd year)

BACHELOR DEGREE

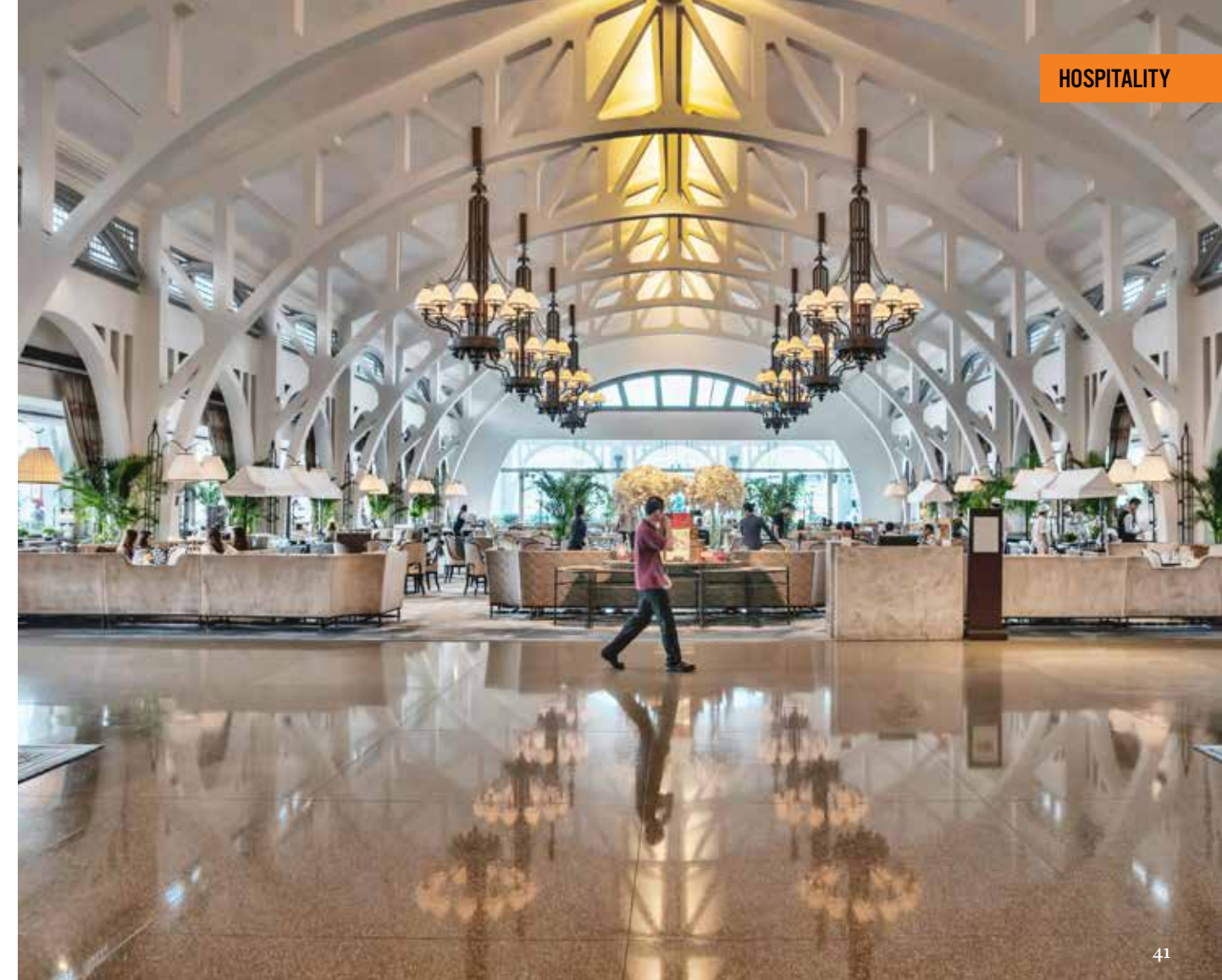
RESORT AND HOTEL MANAGEMENT (INTERNATIONAL PRACTICE)

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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.

LEARN MORE



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CORE SUBJECTS

YEAR 1

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 (1 st year)

YEAR 2

MAN606	Human Resource Operations for the Service 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	2 (2 nd year)

YEAR 3

MAN706	Innovation and Entrepreneurship
MAN702	Risk and Legal Issues
MAN703	Revenue Management
TOU751	Taking Responsibility for Tourism and Hospitality
HOH709	Emerging Trends in the Resort and Hotel Industry
MAN707	Strategy, Change and Leadership
ELECTIVES	2 (3 rd year)

YEAR 4 – INTERNATIONAL PRACTICE

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

BACHELOR DEGREE

RESORT AND HOTEL MANAGEMENT (PROFESSIONAL PRACTICE)

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You can 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 full time paid placement 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.

LEARN MORE



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CORE SUBJECTS

YEAR 1

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 (1 st year)

YEAR 2

MAN606	Human Resource Operations for the Service 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	2 (2 nd year)

YEAR 3

MAN706	Innovation and Entrepreneurship
MAN702	Risk and Legal Issues
MAN703	Revenue Management
TOU751	Taking Responsibility for Tourism and Hospitality
HOH709	Emerging Trends in the Resort and Hotel Industry
MAN707	Strategy, Change and Leadership
ELECTIVES	2 (3 rd year)

YEAR 4 – PROFESSIONAL PRACTICE

HOH728	Professional Practice
HOH729	Professional Practice Project

DUAL DIP. OF HOSPITALITY AND EVENT MANAGEMENT

EVENT MANAGEMENT.

In just 18 months, complete a Dual Diploma that will broaden and strengthen your skill set to meet key industry needs. This Dual Diploma in Events and Hospitality gives you the opportunity to learn how to plan, fund, market and manage successful events, along with learning key hospitality service skills. The two Diplomas are delivered concurrently, helping you to gain a strong understanding of the events and hospitality industries.

By completing the Events and Hospitality qualifications, you will have careers available to you in a wide range of industries and environments including food and beverage, sales, operations, event coordination, travel and tourism and more.

STUDY PATHS

	6 months	18 months	24 months
Certificate III in Hospitality		Dual Diploma of Hospitality and Event Management	Advanced Diploma of Hospitality Management (Event Experience)
Dual Diploma of Hospitality and Event Management			Advanced Diploma of Hospitality Management (Event Experience)



CAREER PATHWAYS

- CONFERENCE MANAGER
- EVENT MANAGER
- FUNCTIONS MANAGER
- EXHIBITIONS MANAGER
- EVENT PROJECT MANAGER
- EVENT VENUE MANAGER
- RESTAURANT MANAGER
- FRONT OF HOUSE COORDINATOR
- BAR MANAGER
- GAMING MANAGER
- OPERATIONS MANAGER

LEARN MORE



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.

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COURSES AVAILABLE:

- RESPONSIBLE SERVICE OF ALCOHOL (RSA)
- NSW LIQUOR LICENSEE TRAINING
- FOOD HANDLERS – HOSPITALITY SECTOR
- FOOD SAFETY SUPERVISORS – HOSPITALITY SECTOR
- COOKERY
- WINE APPRECIATION
- PATISSERIE
- TEAM BUILDING
- READY 4 WORK



LEARN MORE



OPEN DAY 2021

FOODS | TOURISM | EVENTS | HOSPITALITY

*Saturday 21 August
Sydney*

[ANGLISS.EDU.AU/SYDOPENDAY](https://www.angliss.edu.au/sydropenday)

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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

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.

IS IT POSSIBLE TO HAVE PREVIOUS QUALIFICATIONS RECOGNISED AS CREDIT INTO A BACHELOR DEGREE?

Yes, it is possible. William Angliss Institute Diploma and Advanced Diploma graduates can normally receive up to 12 months (Diploma) or 18 months (Advanced Diploma) credit into a bachelor degree.

If you have completed a course at a different training provider or university, you can still receive credit. Simply upload transcripts from your previous qualification into your application and we will assess how much credit you may be eligible for

WHAT FEE SUPPORT OPTIONS ARE AVAILABLE FOR STUDENTS UNDERTAKING A BACHELOR DEGREE?

Australian Citizens may be eligible to access Fee-HELP, which is a government loan scheme that can cover all or part of your tuition fees.

Payment plans may also be offered to students that would like to pay their tuition fees upfront each semester.

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

COURSE NAME	COURSE CODE	MELB CAMPUS	SYDNEY CAMPUS	INTAKE / APPLICATION	COURSE DURATION	MODE OF STUDY	ENTRY REQUIREMENTS / SELECTION CRITERIA
Master of Philosophy (Major Thesis)	CRS1400429	●		Feb, Jul	2 Years	FT, PT	Available on application
Master of Philosophy (Praxis and Exegesis)	CRS1400430	●		Feb, Jul	2 Years	FT, PT	Available on application
FOODS							
Master of Food Systems and Gastronomy	CRS1400364	●		Feb, Jul	2 Years	FT, PT	Available on application
Bachelor of Food Studies	CRS1400280	●		Feb, Jul	3 Years	FT, PT	Year 12 or equiv.; ATAR or equiv., application form, interview, see website*
Bachelor of Food Studies (Community Engagement)	CRS1400279	●		Feb, Jul	4 Years	FT, PT	Year 12 or equiv.; ATAR or equiv., application form, interview, see website*
Bachelor of Culinary Management	CRS1201422	●	●	Feb, Jul	4 Years	FT, PT	Year 12 or equiv.; ATAR or equiv., application form, see website*
Diploma of Food Science and Technology	FBP50118	●		Feb, May, Jul, Oct	12 Months	FT, PT	Year 12 or equiv. or current industry experience; pre-training review
Certificate IV in Commercial Cookery	SIT40516	●	●	Feb, Apr/May, Jul, Sep/Oct	18 Months	FT	Informal interview, pre-training review
Certificate IV in Commercial Cookery (Apprenticeship)	SIT40516	●		All year	Competency-based - up to 3 years	PT, workplace training	Employer required
Certificate III in Commercial Cookery	SIT30816	●		Feb, May, Jul, Oct	12 Months	FT	Pre-training review
Certificate III in Commercial Cookery	SIT30816	●		Feb, May, Jul, Oct	18 Months	PT	Pre-training review
Certificate III in Commercial Cookery (Apprenticeship)	SIT30816	●		All year	Competency-based - up to 3 years	Classroom based or workplace training	Employer required
Certificate III in Commercial Cookery & Certificate IV in Patisserie (Dual Qualification)	SIT30816/ SIT40716	●		Feb, May, Jul, Oct	18 Months	FT	Pre-training review
Certificate III in Catering Operations	SIT30916	●	●	Feb, Jul	12 months	PT	Employer required
Certificate IV in Patisserie	SIT40716	●	●	Feb, Apr/May, Jul, Sep/Oct	18 Months	FT	Informal interview, pre-training review
Certificate IV in Patisserie (Traineeship)	SIT40716	●		All year	Competency-based - up to 2 years of on-the-job training	PT, workplace training	Employer required
Certificate III in Patisserie	SIT31016	●		Feb, May, Jul, Oct	12 Months	FT	Pre-training review
Certificate III in Patisserie	SIT31016	●		Feb, May, Jul, Oct	18 Months	PT	Pre-training review
Certificate III in Patisserie (Traineeship)	SIT31016	●		Quarterly	Competency-based - up to 2 years of on-the-job training	PT, workplace training	Employer required
Certificate IV in Baking	FBP40217	●		Feb, May, Jul, Oct	12 Months	FT	Certificate III in Retail Baking; pre-training review
Certificate III in Bread Baking (Apprenticeship)	FBP30417	●		All year	Competency-based - up to 3 years	Day release, or workplace training	Employer required
Certificate III in Cake and Pastry (Apprenticeship)	FBP30317	●		All year	Competency-based - up to 3 years	Day release, or workplace training	Employer required
Certificate III in Baking (Apprenticeship)	FBP30517	●		All year	Competency-based - up to 3 years	Day release, or workplace training	Employer required
Certificate III in Baking	FBP30517	●		Feb, May, Jul, Oct	12 Months	FT	Pre-training review
Certificate II in Baking	FBP20217	●		Feb, May, Jul, Oct	18 Weeks	FT	Pre-training review
Certificate III in Meat Processing (Retail Butcher) (Apprenticeship)	AMP30815	●		Based on demand	Competency-based completion or up to 4 years of training	Blended delivery	Employer required
Certificate III in Meat Processing (Small Goods Manufacture) (Apprenticeship)	AMP31016	●		Based on demand	Competency-based completion or up to 4 years of training	Workplace training	Employer required
Certificate III in Meat Processing (Small Goods General) (Traineeship)	AMP30916	●		Based on demand	Competency-based completion or up to 2 years of training	Workplace training	Employer required
Certificate II in Meat Processing (Food Service)	AMP20117	●		Feb, May, Jul, Oct	6 Months	PT	Pre-training review
Certificate II in Meat Processing (Food Service)	AMP20117	●		On Demand	12 Months	Workplace training	Employer required
Certificate II in Kitchen Operations	SIT20416	●		Via school	2 Years	PT	Year 9

COURSE NAME	COURSE CODE	MELB CAMPUS	SYDNEY CAMPUS	INTAKE / APPLICATION	COURSE DURATION	MODE OF STUDY	ENTRY REQUIREMENTS / SELECTION CRITERIA
TOURISM							
Bachelor of Tourism	CRS1400381	●		Feb, Jul	3 Years	FT, PT	Year 12 or equiv.; ATAR or equiv., application form, see website*
Bachelor of Tourism (Ecotourism)	CRS1400368	●		Feb, Jul	3 Years	FT, PT	Year 12 or equiv.; ATAR or equiv., application form, see website*
Bachelor of Tourism (Marketing)	CRS1400380	●		Feb, Jul	3 Years	FT, PT	Year 12 or equiv.; ATAR or equiv., application form, see website*
Advanced Diploma of Travel and Tourism Management	SIT60116	●		Feb, May, Jul, Oct	18 Months	FT, PT	Diploma of Travel and Tourism Management; Informal interview, pre-training review
Diploma of Travel and Tourism Management	SIT50116	●		Feb, May, Jul, Oct	12 Months	FT, PT	Informal interview, pre-training review
Certificate IV in Travel and Tourism	SIT40116	●		Feb, May, Jul, Oct	6 Months	FT, PT (on request)	Informal interview, pre-training review
Certificate III in Tourism	SIT30116	●		Feb, May, Jul, Oct	6 Months	FT	Informal interview, pre-training review
Certificate III in Aviation (Cabin Crew)	AVI30219	●	●	Feb, Jul	6 Months	FT	Formal group interview, online application, pre-training review
Certificate II in Tourism	SIT20116	●		Via school	12 months	PT	Year 9
HOSPITALITY							
Associate Degree in Resort and Hotel Management	CRS1400275		●	Feb, Jul	2 Years	FT, PT	Year 12 or equiv., ATAR or equiv., application form, see website*
Bachelor of Tourism and Hospitality Management	CRS1201421	●		Feb, Jul	4 Years	FT, PT	Year 12 or equiv.; ATAR or equiv., application form, see website*
Bachelor of Resort and Hotel Management	CRS1400274	●	●	Feb, Jul	3 Years	FT, PT	Year 12 or equiv.; ATAR or equiv., application form, see website*
Bachelor of Resort and Hotel Management (Professional Practice)	CRS1400277	●	●	Feb, Jul	4 Years	FT, PT	Year 12 or equiv.; ATAR or equiv., application form, see website*
Bachelor of Resort and Hotel Management (International Practice)	CRS1400278	●	●	Feb, Jul	4 Years	FT, PT	Year 12 or equiv.; ATAR or equiv., application form, see website*
Advanced Diploma of Hospitality Management	SIT60316	●	●	Feb, Jul	18 Months	FT, PT (on request), Flex.	Diploma of Hospitality Management; Informal interview, pre-training review
Advanced Diploma of Hospitality Management (Hotel Experience)	SIT60316		●	Feb, Jul	18 Months	FT	Informal interview, pre-training review
Diploma of Hospitality Management & Certificate III in Patisserie (Dual Qualification)	SIT50416/ SIT31016		●	Feb, May, Jul, Sep	18 Months	FT	Informal interview, pre-training review
Diploma of Hospitality Management & Certificate III in Commercial Cookery (Dual Qualification)	SIT50416/ SIT30816		●	Feb, Apr, Jul, Sep	18 Months	FT	Informal interview, pre-training review
Diploma of Hospitality Management (Hotel Experience)	SIT50416		●	Feb, Jul	12 Months	FT	Informal interview, pre-training review
Diploma of Hospitality Management (Angliss International Hotel School)	SIT50416	●		Feb, Jul	12 Months	FT	Formal interview, pre-training review
Diploma of Hospitality Management	SIT50416	●		Feb, May, Jul, Oct	12 Months	FT, PT	Informal interview, pre-training review
Certificate III in Hospitality	SIT30616	●	●	Feb, Apr/May, Jul, Sep/Oct	6 Months	FT, PT	Informal interview, pre-training review
Certificate II in Hospitality	SIT20316	●		Via school	12 Months	PT	Year 9
EVENTS							
Bachelor of Event Management	CRS1400177	●		Feb, Jul	3 Years	FT, PT	Year 12 or equiv.; ATAR or equiv., application form, see website*
Advanced Diploma of Event Management	SIT60216	●		Feb, May, Jul, Oct	18 Months	FT, PT (on request)	Diploma of Event Management; Informal interview, pre-training review
Diploma of Hospitality Management & Diploma of Event Management (Dual Qualification)	SIT50416/ SIT50316		●	Feb, Apr, Jul, Sep	18 Months	FT	Informal interview, pre-training review
Diploma of Event Management	SIT50316	●		Feb, May, Jul, Oct	12 Months	FT, PT (on request)	Informal interview, pre-training review

William Angliss Institute
Level 1, 11 Bowden Street
Alexandria NSW 2015
ABN 66 266 583 978
RTO: 3045 CRICOS: 01505M HEP: 9534
Tel: +61 2 9125 5111
www.angliss.edu.au/sydney

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.

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