

COURSE GUIDE 2016



About William Angliss Institute

Since 1940 William Angliss Institute has been helping people learn what they love. With pathways from Certificate III through to diplomas, your career in foods, tourism, hospitality and events starts with us.

Our Sydney campus offers a range of qualifications in hospitality, foods, tourism and events up to diploma level. Based in Sydney's exciting culinary hub of Surry Hills, the premises gives students the highest quality practical experience and is fully equipped to deliver training to full-time students and industry clients across a range of areas including events, tourism and hospitality, as well as cookery, patisserie, coffee and compliance. We pride ourselves on having passionate and dedicated people, with long standing industry ties, who contribute their knowledge and experience in delivering training of the very highest standard.

The purpose built facilities are located in the heart of Sydney's restaurant hub, Surry Hills and provide students with access to:

- Classrooms equipped with smart boards
- Commercial kitchens
- Waterloo Dining, our fully equipped training restaurant
- A coffee academy for barista training
- Computer lab
- Learning Resource Centre (LRC) and library
- Student Recreation Room

We are located close to a range of transport links and are only an eight minute walk from Central Station and short walking distance from many bus stops which will link you to many other parts of the city.

Additional services are also available, including:

- Student Support Services – a range of services and assistance to achieve success in your studies, professional and personal life. Opportunities are also provided to make friends and have fun in a diverse community.
- Careers and Employment – assist with career development and opportunities to gain valuable experience to ensure a smooth transition from study to work, including resume assistance and interview tips.
- Counselling and Personal Development – available to discuss any issues that may be affecting your ability to study e.g. personal counselling for stress, depression, relationship problems or personal development coaching/mentoring
- Learning Advisors – support includes assistance in research skills, time and study management, writing skills and assessment preparation





Foods

Cookery courses

William Angliss Institute has been a leader in cookery, patisserie and food processing since 1940 and has produced some of Australia's best-known chefs. Vocations in food are for creative people, passionate about new and exciting culinary experiences. We are devoted to providing industry relevant training to butchers, patissiers and chefs.

Patisserie courses

A career in patisserie opens up global opportunities to work in leading hotels, restaurants and boutique patisserie worldwide. Our trainers are internationally experienced and recognised leaders in their specialist fields. These courses offer the opportunity to learn the unique skills needed to make professional gateaux, pastries and restaurant quality desserts. You will be trained in innovative techniques and receive the expert knowledge required to make outstanding patisserie creations.

CERTIFICATE III in Commercial Cookery

Course Code:	SIT30813
Intakes:	Feb/July
Duration:	1 yr
Mode of study:	Full Time
Entry Req:	Yr 11

Learn fundamental skills and develop knowledge in a wide range of subjects to become job-ready. This course will provide you with hands-on experience in areas from the preparation and cooking of meats through to cost effective menu development. Graduates will be qualified for employment as a cook. Talk to us for more information about attaining a globally recognised City & Guilds culinary arts qualification alongside your Certificate III to gain a global edge.

CERTIFICATE IV in Commercial Cookery

Course Code:	SIT40413
Intakes:	Feb/July
Duration:	1.5 yrs (inc. prior Cert III study)
Mode of study:	Full Time
Entry Req:	Yr 11

Put your skills into practice and develop an understanding of management in the hospitality industry. You will gain an in-depth understanding of kitchen, finance and staff management and sustainable practices to enable you to take a leadership role within an establishment. On graduation you will have the skills to become a chef or chef de partie.

CERTIFICATE III in Patisserie

Course Code:	SIT31113
Intakes:	Feb/July
Duration:	1yr
Mode of study:	Full Time
Entry Req:	Yr 11

Acquire an understanding of the fundamental skills required to commence a career in patisserie with this qualification. You will complete training across a variety of topics from basic methods of cookery through to decoration of cakes and cookies, hot and cold desserts, pastries, organisation and stock control. The course is delivered on site and with industry participation to create a blend of knowledge and practical experience.

CERTIFICATE IV in Patisserie

Course Code:	SIT40713
Intakes:	Feb/July
Duration:	1.5 yrs (inc. prior Cert III study)
Mode of study:	Full Time
Entry Req:	Yr 11

This course will continue to develop competencies in patisserie production and allow you to gain an understanding of topics such as restaurant desserts, modern gateaux, petits fours and sustainable practices. You will develop highly creative artisan skills such as sugar and chocolate decorative work. On graduation you will have job-ready skills to start your career in patisserie.



Hospitality, Tourism, Travel and Events

Three diplomas in one year? Yes, it's possible!

With the whole world at your disposal, it's no surprise that the tourism, travel, events and hospitality industries together can offer endless career opportunities. Studying the diplomas in tourism and travel, events and hospitality will mean you can channel your interests and strengths into a dream job that will never feel like work.

This one year triple diploma qualification gives you the opportunity to learn how to plan, fund, market and manage successful events, deliver outstanding hospitality service and build a skill-set that will allow you to work across a multitude of roles in an increasingly evolving tourism and travel industry.

If you are energetic, organised, thrive in a fast paced environment and are passionate about travel, then a career that encompasses all three of these areas is for you.

Career options are diverse, whether your long term career goals are to work in hotel or restaurant management, the wine industry, operating a franchise, coordination of major events, working within the cruise line industry or as a facility coordinator at an iconic venue, our course offering will fit into your lifestyle.

Selection criteria

- P Pre-training review
- I Informal interview

DIPLOMAS of Travel and Tourism, Events and Hospitality

Course Code:	SIT50212, SIT50313, SIT50112
Intakes:	Feb/July
Duration:	1 yr
Mode of study:	Full Time
Entry Req:	Yr 12
Selection Criteria:	P I

The Diploma level of study incorporates subjects that will expose you to business operations and regulations, tourism, events and hospitality industry practices, and project management skills. Training is closely aligned with industry best practice, including regular site visits to provide a greater understanding of how the industry works and ensure you are job ready on graduation from the course.

This qualification incorporates three diplomas in one year, giving you a broad understanding of events, hospitality, tourism and travel and begins to explore in substantial depth, theoretical concepts relating to: event operations, hospitality budgeting, financial management, rostering, and service quality. It incorporates core and elective units from all three diplomas and these are woven together to provide students with exposure to each area.

Learn to fund, market and manage events while successfully managing client expectations in a hospitality and tourism environment.

DIPLOMA of Hospitality (Industry Placement Program)

Course Code:	SIT50313
Intakes:	Feb/July
Duration:	1 yr
Mode of study:	Full Time
Selection Criteria:	P I

This qualification gives you a broad understanding of hospitality, and begins to explore in substantial depth, theoretical concepts relating to: business operations, hospitality budgeting, workplace diversity, legal knowledge for business, rostering, and service quality. On completion of the Diploma employment opportunities are available at middle management.

Our Industry Placement Program (IPP) is an alternative delivery and assessment for William Angliss Institute's Diploma of Hospitality. A placement is undertaken in term 3 to enhance the hospitality study with industry experiences. During the placement you will work in an unpaid hospitality role of your choice while completing work integrated learning projects. The projects enable you to bring heightened performance and commitment to your job while enjoying support and mentoring from your IPP Coordinator.



Short courses

The Institute offers many lifestyle and compliance short courses*. Our range of courses are designed for people seeking employment, employees wanting to re-skill, multi-skill or up-skill, industry professionals, novices and those of us who are somewhere in between. All courses are delivered by industry experienced chefs and trainers in fully equipped training kitchens and classrooms.

Our compliance courses include Responsible Service of Alcohol (RSA), Responsible Conduct of Gambling (RCG) and Food Safety Supervisor (FSS).

Specialist coffee training is available to beginners or to working baristas to hone their skills in making the perfect cup of coffee. The first step to becoming a barista is the ABC of Espresso, you can then up-skill with Advanced Espresso.

In addition, there is a choice of participating in an immersive hospitality excursion with school groups or even holding a corporate team building event.

Visit shortcourses.angliss.edu.au for more information.

*Not all of our short courses are nationally accredited. Please visit our website to view each course listing and any nationally recognised training accreditation associated with each program and information about non-accredited courses.





How to apply

Select your choice of course and intake. Apply directly to the Institute. Check out the 'how to apply' section of our website for more information about applying for your course.

Direct applications

For applications made directly to the Institute, applicants are requested to apply via our website, www.angliss.edu.au. Closing dates vary between courses and applicants are advised to check the course information on the Institute's website.

How do I get started?

1. Submit an application form online at www.angliss.edu.au/sydney
2. If your application is successful, a Letter of Offer will be issued.
3. To accept your place, you must respond in writing to your letter of offer by the due date in your letter.

VET FEE-HELP

The Institute is able to offer eligible students VET FEE-HELP. You will be eligible if you are an Australian citizen or permanent humanitarian visa holder enrolling in a Diploma or Advanced Diploma level course, and meet VET FEE-HELP criteria.

VET FEE-HELP is an Australian Government loan scheme for both Government-funded and fee-paying students. It enables you to defer part or all of your tuition fees until you are working and can afford to pay them back. Repayment is made through the Australian taxation system once your income reaches a certain level.

Fees and charges

Please refer to our website for the most up to date information regarding fees and charges for 2016 enrolments at www.angliss.edu.au/fees-and-charges.

For more information on conditions of enrolment, concessions, refund policy, certifications, credits and recognition, complaints, freedom of information, and privacy, please visit www.angliss.edu.au.

Important Dates

Open Day Melbourne – 9 August 2015
Open Day Sydney – 12 September 2015
Orientation – 4 and 5 February 2016
Semester 1 start – 8 February 2016

Since 1940 William Angliss Institute has been a learning community devoted to students with a passion for foods, hospitality tourism and events, inspiring them and nurturing their careers with expert training, education and mentoring.

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

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For eligible individuals, William Angliss Institute training is delivered with State and Commonwealth Government funding.
William Angliss Institute partners with education solutions company, Hobsons, for providing information to future students.

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