

ANGLISS. EXPERIENCE EXPERTS

FOODS | TOURISM | HOSPITALITY | EVENTS

COURSE GUIDE 2022

Certificates, Diplomas & Degrees

OPEN DAY 2021

Melbourne
Saturday 14 August



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.



WHY STUDY AT ANGLISS?

REAL CAREER OPPORTUNITIES

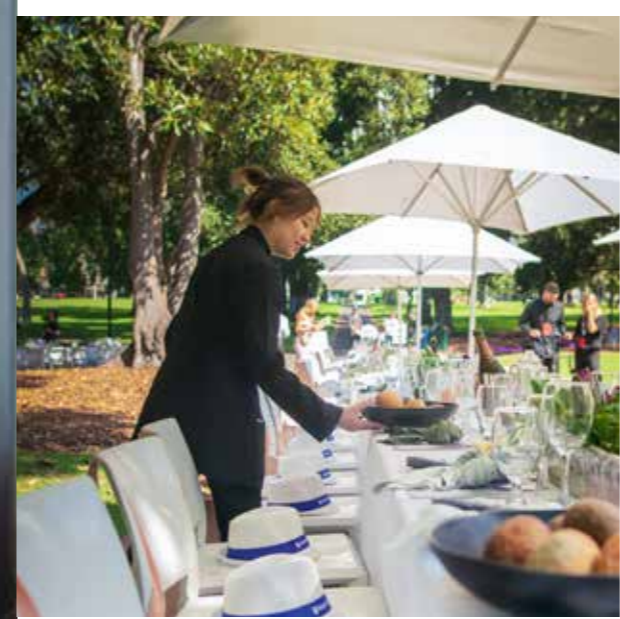
Over 86% of employers recommend William Angliss Institute of TAFE. Learn more about our current students and alumni and their journey from study to career.

[FIND OUT MORE ON PG 45, 63, 81, 91](#)

EDUCATION PATHWAYS TO DEGREES

We offer a broad range of training and education programs including accredited traineeships and apprenticeships, 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 to diploma to degree in all our specialisations.

[FIND OUT MORE ON PG 19-21](#)



EXTENSIVE INDUSTRY CONNECTIONS

Our reputation and industry networks ensure our students have exciting work experience options and opportunities to connect with prospective employers. Some examples of these include our associations with Australia Hotel Association (AHA), Victoria Tourism Industry Council (VTIC), Melbourne Food and Wine Festival, our Food & Technology showcase and our esteemed Great Chefs Program.

ANGLISS.EDU.AU/MFWF2021



MELBOURNE CBD LOCATION

Our main campus is located right in the heart of Melbourne, surrounded by some of the best food, tourism, hospitality and events businesses in Australia. We also have campuses in Sydney and Singapore, and a global network of partner campuses across Asia.

[FIND OUT MORE ON PG 4-5](#)



TEACHING EXPERTISE

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

ANGLISS.EDU.AU/EVENTSSPEAKERS

THE ANGLISS EXPERIENCE.

MELBOURNE CAMPUS

555 LA TROBE STREET, MELBOURNE

Located in the heart of Melbourne, our campus is positioned in a city that is diverse and exciting. You will have instant access to the city's numerous eateries, attractions and landmarks.

OUR INDUSTRY STANDARD FACILITIES

- 10 high-end commercial training kitchens (2 of which are brand new)
- 110 classrooms
- Work experience opportunities at the Angliss Restaurant and Angliss Bistro
- On-site Café and Bakeshop
- Culinary Indigenous Raingarden
- Green spaces on campus
- Learning Resources Centre and academic library facilities
- The Hotel School five star accommodation and hotel management training centre
- Mock airplane cabin
- The Coffee Academy
- Dilmah Tea Academy
- Chocolate laboratory and food technology laboratory
- Demonstration lecture theatres
- Wine theory room
- Conference centre

NEW FACILITIES FOR 2022

We have a number of new and exciting planned facility upgrades from 2022:

- Bespoke Tram Café (inside an actual W-class tram)
- State-of-the-art chocolateria and gelateria
- Large flexible training spaces with new learning commons spaces
- Refurbishment of Angliss International Hotel School

[ANGLISS.EDU.AU/MELBCAMPUS](https://www.angliss.edu.au/melbcampus)

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

The Student Engagement Program hosts a variety of events and activities that complement your studies. As a William Angliss Institute student, you will have access to masterclasses, trips, tours and special events at an affordable and subsidised cost.

Our on-campus special events program is free to attend and includes entertainment, giveaways, food and refreshments. Some of our marquee events include Orientation Fair, Welcome Party, Harmony Day celebrations, End of Semester Party, International Coffee Day and much more! During the semester we host free breakfasts and a monthly free lunch series.

Our masterclasses include access to demonstrations from the Great Chefs program, Cooking with Indigenous Ingredients, South American Cooking Masterclass, Japanese Ingredients Masterclass, Cheesemaking and much more.

Students also have access to the following:

- Student Lounge with kitchenette
- Table tennis and Foxtel
- Discounts and offers
- Student noticeboards.

[ANGLISS.EDU.AU/STUDENT-LIFE](https://www.williamangliss.edu.au/student-life)

STUDENT CLUBS AND SOCIETIES

William Angliss Institute has a number of established Clubs and Societies that each student has access to join at any time during their studies. Clubs and societies provide a great opportunity to make new friends, develop important networking and leadership skills and organise your own events and activities. Applications to apply for funding to start your own club are also available.

LEARNING RESOURCE CENTRE (LIBRARY)

Our Learning Resource Centre provides a fully staffed library of over 25,000 physical resources as well as a suite of databases and online video streaming services. Services include:

- 24/7 access to our online resources
- Over 80 computers and access to wireless networks to support study and research
- Individual, group and quiet study facilities
- A substantial range of industry journals and publications
- Skilled librarians to assist with research and information training and requests
- A special collection research room focusing on Australian culinary history and culture.

ESSENTIAL COUNSELLING, DISABILITY AND WELLBEING SUPPORT

In 2020, the Angliss Student Services successfully adapted to the challenges presented by COVID-19 by offering remote appointments via Zoom and extending email and phone services for vocational and higher education students. This resulted in almost 500 students taking advantage of the counselling, disability support and wellbeing consultations offered at William Angliss Institute.

The following services are available to all students, free and confidential:

- 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
- Access and Disability support, available for students with diagnosed disabilities, medical conditions or mental health conditions.
- Our Disability Liaison Officer will work with you to create an individual access plan to accommodate your needs.

“Just knowing there is someone you can call on for help and advice is fantastic.”

- Student Feedback

[ANGLISS.EDU.AU/STUDENTSUPPORT](https://www.williamangliss.edu.au/student-support)

ANGLISS ALUMNI

Once you have graduated from William Angliss Institute, you automatically become a member of Angliss Alumni. As an alumnus of the Institute, you will continue to be an important member of the Angliss community, providing you with exclusive access to graduate job opportunities, invitation-only alumni events, the best networking opportunities and the latest industry news.

[ANGLISS.EDU.AU/ALUMNI](https://www.williamangliss.edu.au/alumni)

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
- Opportunities to be involved in major events including the Melbourne Food and Wine Festival, Spring Racing Carnival, various arts and culture and sports entertainment events
- Careers and Employment Expo
- Workplace rights support and referral.

ANGLISS.EDU.AU/CAREERS-EMPLOYMENT

CAREERS AND EMPLOYMENT EXPO

For students who are graduating, looking for casual work or interested to know more about career pathways and opportunities, the Careers and Employment Expo is an excellent opportunity to explore all the options and market themselves by interacting with potential employers.

The Expo allows you to meet 30 industry organisations in one place, sharing knowledge and insights and highlighting why they are a workplace of choice for skilled and trained students. Past exhibitors have included InterContinental Hotels Group, Arts Centre Melbourne, Marriott International, Supernormal, Delaware North, The Langham Melbourne, The Ascott Limited, Emirates Leisure Retail Aus & NZ, Pan Pacifics Hotel Group, Hilton Melbourne, Koko Black, and The Big Group.

SPEED NETWORKING

Over two nights in May, students from all study areas within William Angliss Institute will get the opportunity to practise their business networking skills. Speed networking is designed as an opportunity for students to make contact with industry leaders, employers and alumni.

Students come face to face with industry leaders to expand their career opportunities. In addition to this, industry leaders get to engage and share their professional experiences, knowledge and passion to our current students.

MENTORING PROGRAM

This program is available to students studying for any Bachelor degree and is designed to provide participants with exposure to the realities of their chosen industry by pairing them with an industry mentor across an eight month period. The program will give you the opportunity to:

- Increase industry understanding
- Develop and build professional networks
- Identify your interests and skills and match them to appropriate careers
- Broaden your knowledge of the career options open to you

- Gain job hunting advice, techniques and career guidance from a mentor with professional experience in a relevant field
- Enhance your communication and interpersonal skills to ensure 'job readiness' that future employers look for in candidates.

INDUSTRY ENGAGEMENT

Industry representatives regularly engage in a range of activities and sharing their time and insights into their fields.

These include partnerships offering practical experience in major events such as the Melbourne Food and Wine Festival, Melbourne Grand Prix, networking events, recruitment drives, guest speakers and mentoring. You are given opportunities to gain valuable experience to ensure a smooth transition from study to work.

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.



Students who undertake study abroad programs stand out from others when applying for jobs because they have an international perspective.

STUDY EXCHANGE

Bachelor Degree students are able to study abroad with our partner institutes for six or 12 months, while staying enrolled at William Angliss Institute. William Angliss Institute currently has Study Exchange partnerships with the Free University Bolzano (Italy), CETT - University of Barcelona (Spain), and University College of Birmingham (UK).

There are opportunities for you to organise a study exchange through a non-partner university. This is a fantastic way to immerse yourself in the culture of the host institute and country. Study abroad subjects are delivered in English and recognised by William Angliss Institute as part of their degree studies.

Students who undertake study abroad programs stand out from others when applying for jobs. They have an international perspective from their global experience and are better able to interact within diverse cultures within the foods, hospitality, events and tourism industries. Plus, they make lifelong friends in exotic locations, learn about other cultures, languages and find opportunities for jobs, development and personal growth.

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 45 scholarships in 2020. 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 III or above, Diploma, Advanced Diploma or Degree course within the fields of foods, tourism, hospitality or events at our Melbourne or Sydney campus.

THE HOSTPLUS INDIGENEOUS SCHOLARSHIP (VIC)

The Hostplus Indigenous Scholarship was established in recognition of indigenous students who demonstrate excellence, passion and a love for the foods and/or hospitality industry. The scholarship is awarded to domestic indigenous students (commencing or continuing) in the hospitality or foods areas.

An annual scholarship will be available to a student in Semester 1. This is awarded to support skill development, travel, living and other student-related tools, resources and/or equipment.

To be considered for the scholarship, students must be enrolled or intending to enrol full time in a Certificate III or above, diploma or degree course in any study area at the Melbourne campus and be of Aboriginal or Torres Strait Islander heritage.

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SCHOLARSHIP EXPERIENCES



LIVE THE EXPERIENCE.

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An apprenticeship or traineeship is the perfect way to get trade qualified by mixing practical work with study. We support Australian Apprenticeships and the employers who provide them by offering specialised training for apprentices and trainees in foods, business and hospitality.

APPRENTICESHIPS

To start an apprenticeship with us you first need to find an employer prepared to take you on as an apprentice. The Australian Apprenticeship Support Network Provider (AASN) then registers your training agreement with the Institute and the Victorian Registration and Qualifications Authority (VRQA). As part of your apprenticeship, your training options include classroom-based training or workplace-based training. You also have blended options incorporating class and work-based training.

The apprenticeship will be completed when we receive confirmation from your employer that you have demonstrated the competencies necessary to complete the training contract.

Apprenticeships delivered at Angliss:

- Certificate III in Commercial Cookery
- Certificate III in Meat Processing (Retail Butcher)
- Certificate III in Baking
- Certificate III in Cake and Pastry
- Certificate III in Bread Baking
- Certificate III in Hospitality Restaurant Front-of-House*
- Certificate IV in Commercial Cookery*

If you need help finding an apprenticeship contact an Australian Apprenticeship Support Network (AASN) provider on 13 38 73 or visit www.australianapprenticeships.gov.au

AUSTRALIAN SCHOOL BASED APPRENTICESHIPS/TRAINEESHIPS

An Australian School Based Apprenticeship (ASBA) or an Australian School Based Traineeship (ASBT) allows you to begin an apprenticeship or traineeship while you are still at school. If you are passionate about a trade then the ASBA program means you don't have to choose between it and your secondary qualifications.

ASBAs are a partnership between employers, schools, RTOs and students. They allow you to become involved in your trade while you satisfy the vocational component of VCE, HSC or VCAL.

By embarking on an ASBA you are able to complete certificate-based training that can be credited towards a full apprenticeship.

ASBT and ASCB delivered at Angliss:

- Certificate III in Patisserie
- Certificate III in Commercial Cookery
- Certificate III in Meat Processing (Retail Butcher)
- Certificate III in Baking
- Certificate III in Cake and Pastry
- Certificate III in Bread Baking
- Certificate III Hospitality*

TRAINEESHIPS

Traineeships are a great way to formalise your work qualifications. Whether you are interested in business, hospitality or patisserie, a traineeship will provide invaluable training that will give you an edge over your competitors. To start a traineeship with us you first need to find an employer prepared to take you on as a trainee. Then the Australian Apprenticeship Support Network (AASN) provider registers your training agreement with us.

So you can work and learn at the same time, traineeships are undertaken in your workplace with our trainers who will organise visits in conjunction with your training plan. During these visits training will be conducted, as well as assessments and one-on-one evaluations of your progress.

Units that cannot be assessed and completed in the workplace will take place on campus.

Traineeships delivered at Angliss:

- Certificate III in Catering Operations
- Certificate III in Hospitality*
- Certificate III in Patisserie
- Certificate III in Travel*
- Certificate IV in Hospitality*
- Certificate IV in Leadership and Management*
- Certificate IV in Patisserie
- Certificate IV in Travel and Tourism*

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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.

PATHWAYS

	Short Courses	Certificate II	Certificate III	Certificate IV	Diploma	Advanced Diploma	Bachelor	Master
Foods	✓	✓	✓	✓	✓		✓	✓
Tourism		✓	✓	✓	✓	✓	✓	✓
Hospitality	✓	✓	✓	✓	✓	✓	✓	✓
Events					✓	✓	✓	✓
Hotel Management					✓		✓	
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	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	Director, Manager, Business Owner, Researcher, Market Leaders, Strategist, Advisor

Source: Australian Qualifications Framework 2nd Edition January 2013.

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.

PATHWAYS

	6 months + High School Years 11-12	12 months	18 months	24 months	30 months	36 months
Cookery	Cert. III in Commercial Cookery**	Cert. IV in Commercial Cookery	Dip. of Hospitality Management	Advanced Dip. of Hospitality Management		Bachelor of Culinary Management (2½-4 Years) or Bachelor of Food Studies (3 Years)
	Cert. III in Commercial Cookery + Cert. IV in Patisserie					
	Cert. IV in Commercial Cookery	Cert. IV in Patisserie	Dip. of Hospitality Management	Advanced Dip. of Hospitality Management		
	Cert. III in Commercial Cookery + Cert. IV in Patisserie		Dip. of Food Science			
	Cert. IV in Commercial Cookery		Dip. of Food Science			
	Cert. IV in Commercial Cookery**		Advanced Dip. of Hospitality Management			
	Cert. IV in Commercial Cookery					
Catering Operations	Cert. III in Catering Operations	Cert. III in Commercial Cookery	Certificate IV Commercial Cookery	Dip. of Hospitality Management		Bachelor of Culinary Management (2½-4 Years)
	Cert. III in Catering Operations	Cert. IV in Commercial Cookery				
Patisserie	Cert. III in Patisserie**	Cert. IV in Commercial Cookery	Dip. of Hospitality Management	Advanced Dip. of Hospitality Management		Bachelor of Culinary Management (2½-4 Years) or Bachelor of Food Studies (3 Years)
	Cert. IV in Patisserie		Dip. of Hospitality Management	Advanced Dip. of Hospitality Management		
	Cert. III in Patisserie	Cert. IV in Patisserie	Advanced Dip. of Hospitality Management			
	Cert. IV in Patisserie**		Advanced Dip. of Hospitality Management			
	Cert. IV in Patisserie		Dip. of Food Science			
Cert. IV in Patisserie						
Food Science and Technology	Dip. of Food Science and Technology					Bachelor of Culinary Management (4 Years) or Bachelor of Food Studies (3 Years)
Baking	Cert. II in Baking	Cert. III in Baking	Cert. IV in Baking			Bachelor of Culinary Management (2½ - 4 Years) or Bachelor of Food Studies (3 Years)
	Cert. III in Baking**	Cert. IV in Baking	Dip. of Hospitality Management			
Culinary Management	Graduate Cert. of Food Systems & Gastronomy	Graduate Dip. of Food Systems & Gastronomy				Master of Food Systems & Gastronomy (24 months)
Food Studies	Graduate Cert. of Food Systems & Gastronomy	Graduate Dip. of Food Systems & Gastronomy				Master of Food Systems & Gastronomy (24 months)

**Apprenticeships & Traineeships are available, see pg 17

	6 months	12 months	18 months	24 months	3 years	4 years
Butchery	Certificate III in Meat Processing (Retail Butcher)					
	Certificate II in Meat Processing (Food Services)	Certificate III in Meat Processing (Retail Butcher)				Bachelor of Culinary Management (4 Years) or Bachelor of Food Studies (3 years)
	Certificate III in Meat Processing (Small Goods General)					
	Certificate III in Meat Processing (Small Goods Manufacture)					

	6 months + High School Years 11-12	12 months	18 months	24 months	30 months	
Travel & Tourism	Cert. III in Aviation	Cert. IV in Travel & Tourism	Dip. of Travel and Tourism Management	Advanced Dip. of Travel and Tourism Management		Bachelor of Tourism & Hospitality Management (2½-4 Years) Bachelor of Tourism (1½-3 Years) Bachelor of Tourism (Ecotourism) (1½-3 Years) Bachelor of Tourism (Marketing) (1½-3 Years)
	Cert. IV in Travel & Tourism	Dip. of Travel and Tourism Management				
	Dip. of Travel and Tourism Management		Advanced Dip. of Travel and Tourism Management			
Hospitality Management	Cert. III in Hospitality	Dip. of Hospitality Management				Bachelor of Tourism & Hospitality Management (2½-4 Years) Bachelor of Resort & Hotel Management (2-3 Years) Bachelor of Resort & Hotel Management (International Practice) (4 Years) Bachelor of Resort & Hotel Management (Professional Practice) (4 Years)
	Cert. III in Hospitality	Dip. of Hospitality Management	Advanced Dip. of Hospitality Management			
	Dip. of Hospitality Management		Advanced Dip. of Hospitality Management			
	Advanced Dip. of Hospitality Management					
	Dip. of Hospitality Management (Angliss International Hotel School)		Advanced Dip. of Hospitality Management			
Event Management	Dip. of Event Management		Advanced Dip. of Event Management			Bachelor of Event Management (1½-3 Years)
	Cert. III in Hospitality	Dip. of Event Management				
	Cert. IV in Travel & Tourism			Advanced Dip. of Event Management		
Youth Learning	Cert. II in Kitchen Operations	Cert. III in Commercial Cookery / Patisserie	Dip. of Hospitality Management			Bachelor of Culinary Management (2½ - 4 Years)
		Cert. IV in Commercial Cookery / Patisserie				
	Cert. II in Hospitality	Cert. III in Hospitality	Dip. of Hospitality Management	Advanced Dip. of Hospitality Management	Advanced Dip. of Hospitality Management	
Cert. II in Tourism	Cert. IV in Travel & Tourism	Dip. of Travel & Tourism Management	Advanced Dip. of Travel & Tourism Management			

FOODS BE THE FLAVOUR INNOVATOR.

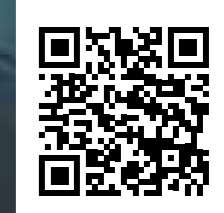
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The smell. The taste. The look. The feel. Working in the food industry is literally a feast for the senses. Whether butcher, baker, patissier, chef, food technician, food artisan or gastronome, the key ingredients for working in food trades and culinary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



EXPLORE FOODS



FOODS

COMMERCIAL COOKERY CERT III / IV

PÂTISSERIE CERT III / IV

CATERING OPERATIONS CERT III

BAKING CERT II / III / IV

FOOD SCIENCE & TECH DIPLOMA

BUTCHERY CERT II / III

CULINARY MANAGEMENT BACHELOR DEGREE

FOOD STUDIES BACHELOR DEGREE

FOOD SYSTEMS & GASTRONOMY MASTER DEGREE

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WHY STUDY AT ANGLISS?

GREAT CHEFS PROGRAM

For 25 years, the Great Chef program has provided final year cookery students the incredible opportunity to work alongside some of Australia's most recognised chefs.



MASTERCLASSES

Our students are regularly given the opportunity to learn specialist skills and business know-how from industry experts in on and off-campus masterclasses and site visits.



HIGHER EDUCATION

If you're passionate about shaping the future of food by developing the skills, knowledge and networks to transform the food system, explore one of our degree qualifications.

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PÂTISSERIE HIGH TEA

This annual event is an important training experience for our students, who compete to produce the most creative and exciting theme-based high tea delicacies.



CULINARY COMPETITIONS

William Angliss Institute students participate in highly regarded student competitions such as Fonterra's Proud to be a Chef, Cacao Barry Chocolate competition, Bake Skills, World Butchers' Challenge and many more.



CERT III/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.

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STUDY PATHS

6 months	12 months	18 months	24 months	30 months	36 months
Certificate III in Commercial Cookery**	Certificate IV Commercial Cookery	Diploma of Hospitality Management	Advanced Diploma of Hospitality Management		
Certificate III in Commercial Cookery + Certificate IV in Patisserie		Diploma of Hospitality Management	Advanced Diploma of Hospitality Management		
Certificate IV in Commercial Cookery	Certificate IV in Patisserie	Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	Bachelor of Culinary Management (2½ - 4 Years) or Bachelor of Food Studies (3 Years)	
Certificate III in Commercial Cookery + Certificate IV in Patisserie		Diploma of Food Science			
Certificate IV in Commercial Cookery**		Diploma of Food Science			
Certificate IV in Commercial Cookery		Advanced Diploma of Hospitality Management			
Certificate IV in Commercial Cookery					

**Apprenticeship available, see pg 17.

ANGLISS.EDU.AU/COOKERY



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

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 will learn specific cooking techniques that will make a real difference to the lives of residents in aged care, while being involved in a rewarding vocation. 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/CATERINGOPS



CAREER PATHWAYS
CATERING OPERATIONS
RESIDENTIAL CARE
COMMUNITY PROGRAMS

CERT III/IV

PATISSERIE.

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

STUDY PATHS

6 months	12 months	18 months	24 months	30 months	36 months
Certificate III in Patisserie* **	Certificate IV in Commercial Cookery	Diploma of Hospitality Management	Advanced Diploma of Hospitality Management		
Certificate IV in Patisserie		Diploma of Hospitality Management	Advanced Diploma of Hospitality Management		Bachelor of Culinary Management (2½ - 4 Years) or Bachelor of Food Studies (3 Years)
Certificate III in Patisserie*	Certificate IV in Patisserie				
Certificate IV in Patisserie**		Advanced Diploma of Hospitality Management			
Certificate IV in Patisserie		Diploma of Food Science			
Certificate IV in Patisserie					
Certificate IV in Patisserie					

*Part-time courses will take longer **Traineeship available, see pg 17.

ANGLISS.EDU.AU/PATISSERIE



CAREER PATHWAYS
PATISSIER
PASTRY COOK
BUSINESS OWNER
CAKE DECORATOR
CHOCOLATE SPECIALIST

DIPLOMA

FOOD SCIENCE & TECHNOLOGY.

Blending chemistry, biochemistry and microbiology, food science opens up a variety of careers in the food industry. Learn how to make food healthier, tastier and safer for consumers with our expert teachers, guest lecturers, field trips to food manufacturers and networking opportunities in industry. You'll complete a major project to develop a new food product which is shown to industry and judged by experts.

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STUDY PATHS

12 months

Diploma of Food Science and Technology	Bachelor of Culinary Management (4 Years) or Bachelor of Food Studies (3 Years)
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33

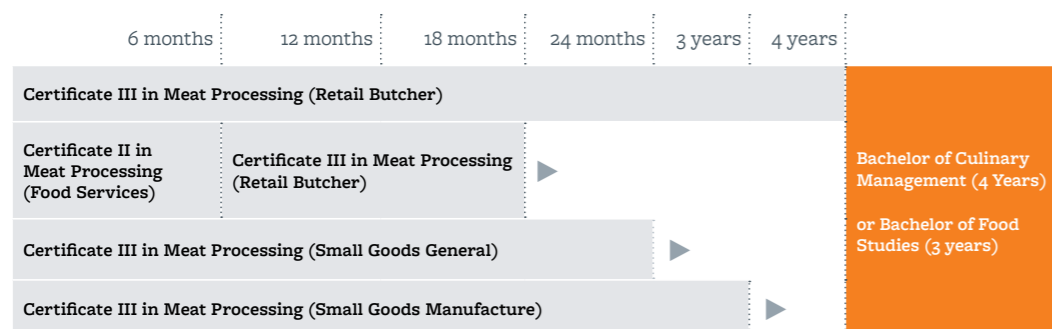
- CAREER PATHWAYS
- QUALITY ASSURANCE SUPERVISOR/MANAGER
 - PRODUCTION MANAGER
 - R&D TECHNOLOGIST
 - LABORATORY TECHNICIAN (PRODUCT TESTING)
 - TECHNICAL SALES REPRESENTATIVE
 - FOOD SAFETY AUDITOR
 - TECHNICAL MANAGER
 - PACKAGING TECHNOLOGIST

CERT II/III

BUTCHERY.

Carry on the traditions of meat ageing, curing, smoking, mincing product, slicing and boning as well as learning skills essential to working in a modern retail environment. The combination of theory and practical training builds a robust set of skills and knowledge for graduates. Our relationship with a vast number of organisations in the meat industry enables our students to be best equipped for the industry and future employment.

STUDY PATHS



CAREER PATHWAYS
BUTCHER
BUTCHERY ASSISTANT
SMALLGOODS MANUFACTURER
MEAT PROCESSOR

CERT II/III/IV

BAKING.

Bakery courses are designed to provide students with the very best preparation for a career as a Baker or Pastry Cook, we instruct you in our on-site professional training kitchens focusing on a holistic approach to your development. Students are instructed in commercial styles of baking along with creating true artisan-style breads, pastries, and cakes. You will develop fundamental knowledge and varied skills preparing you for a new career in the Bakery industry.

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STUDY PATHS

6 months	12 months	18 months	24 months	30 months
Certificate II in Baking	Certificate III in Baking		Certificate IV in Baking	Bachelor of Culinary Management (2½ - 4 Years) or Bachelor of Food Studies (3 Years)
	Certificate III in Baking**	Certificate IV in Baking	Diploma of Hospitality Management	

**Apprenticeship available. See page 17.



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CAREER PATHWAYS

**OWNER/
FRANCHISEE**

BAKER

RETAIL BAKER

ARTISAN BAKER

PASTRY COOK

BACHELOR DEGREE

CULINARY MANAGEMENT.

38

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 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.



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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)

BACHELOR DEGREE

FOOD STUDIES.

The first of their kind in Australia, William Angliss Institute's food studies degrees provide the opportunity to closely examine global and local food systems through the lens of society, culture, health, ecology, economy and governance. Gain access to leading thinkers and doers in the food movement, social enterprise and food policy arenas. By becoming part of this innovative field of study, you can help to address the challenges of how we are to feed ourselves well, ethically and sustainably, now and into the future.

The three-year Bachelor of Food Studies tackles the challenges of contemporary food systems and cultures with an emphasis on critical thinking, creativity and experiential learning. You will develop both specialist and broad-based knowledge of global and local food systems through an interdisciplinary offering that includes hands-on subjects like fermentation and sensory education. In exploring issues that go to the heart of our food systems – health and wellbeing, sustainability and gastronomy – you will engage with the critical issues facing policy makers, enterprises and communities right now.

Our graduates will be equipped to engage critically with food policy debates, influence gastronomic culture, effectively communicate complex issues to non-specialist audiences and help shape and promote the development of more sustainable and ethical food systems. A management stream focused on fundamental business and entrepreneurial skills and direct engagement with government, community and industry networks ensure our food studies graduates are set to make a difference in their professional life.

Our food studies programs are led by a team of food scholars and practitioners engaged and practically involved with the issues explored within the degree. Graduates will be equipped for careers in policy, media and communication, education, advocacy and community food organisations. They will also be well positioned for postgraduate-level study.



CORE SUBJECTS

YEAR 1

CUL503	Introduction to Culinary Arts
MAN502	Financial Concepts
GAS551	Culture and Cuisine
FDS559	Understanding Food Systems 1
CUL601	Fermenting Cultures
GAS606	Sensory Education
ELECTIVES	2 (1 st year)

YEAR 2

MAN604	Economics and Global Impacts
FDS659	Understanding Food Systems 2
FDS651	Diet and Health in Society
FDS652	Food Movements and Social Change
GAS751	Gastronomic Approaches to Food Studies
FDS601	Agriculture and Farming Systems
MAN601	Introduction to Marketing
ELECTIVES	1 (2 nd year)

YEAR 3

MAN706	Innovation and Entrepreneurship
CUL701	Culinary Artistry
FDS701	Communicating Food
FDS759	Food Policy and Governance
FDS702	Community Food Systems in Practice 1
GAS752	Food and Gastronomy in Literature and Media
ELECTIVES	2 (3 rd year)

BACHELOR DEGREE

FOOD STUDIES.

(COMMUNITY ENGAGEMENT)

The Bachelor of Food Studies (Community Engagement) is a four-year program designed to extend and expand your food system knowledge through a year of working or volunteering in the industry or community sectors. This fourth year allows you to apply your knowledge in a practical context, develop your professional networks and gain real world experience while contributing meaningfully to the sector.

While participating in the Community Engagement program, you will conduct an in-depth research project focused on a food system issue specific to your placement and your passion, all under the supervision of our team of food scholars and practitioners. For example, this might include observing and developing strategies to tackle the challenges of waste management while working in a restaurant, or assisting a children’s food education organisation to develop a program for improving food system literacy in young people.

By the end of the course, you will have made a practical contribution to the food community and enhanced your career and postgraduate study prospects.



CORE SUBJECTS

YEAR 1	
CUL503	Introduction to Culinary Arts
MAN502	Financial Concepts
GAS551	Culture and Cuisine
FDS559	Understanding Food Systems 1
CUL601	Fermenting Cultures
GAS606	Sensory Education
ELECTIVES	2 (1 st year)

YEAR 2	
MAN604	Economics and Global Impacts
FDS659	Understanding Food Systems 2
FDS651	Diet and Health in Society
FDS652	Food Movements and Social Change
GAS751	Gastronomic Approaches to Food Studies
FDS601	Agriculture and Farming Systems
MAN601	Introduction to Marketing
ELECTIVES	1 (2 nd year)

YEAR 3	
MAN706	Innovation and Entrepreneurship
CUL701	Culinary Artistry
FDS701	Communicating Food
FDS759	Food Policy and Governance
FDS702	Community Food Systems in Practice 1
GAS752	Food and Gastronomy in Literature and Media
ELECTIVES	2 (3 rd year)

YEAR 4	
FDS728	Community Engagement
FDS709	Community Food Systems in Practice 2
FDS719	Community Food Project

WHERE CAN A CAREER IN FOOD TAKE ME?

FROM COOK TO SCIENTIST VIA MASTERCHEF.

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Michelle Lukman's passion for food started at an early age. Growing up, she loved watching her mother and grandmother in the kitchen cook traditional Indonesian food and from just 12 years old, Michelle was whipping up tantalising meals for her family.

Through hours and hours of YouTube videos, her interests soon moved to more experimental dishes, and at the tender age of 19 Michelle became the youngest contestant on MasterChef Australia.

"It was definitely an unforgettable experience. After my stint on MasterChef, I became more certain I needed to elevate my skills and knowledge around food. I also realised I needed a qualification in order to progress further, that's when I enrolled in a Cookery course at William Angliss Institute," Michelle said.

But Michelle didn't stop there. Her thirst for knowledge and passion for food meant the Certificate III in Commercial Cookery was just the start of her study journey with William Angliss Institute.

"After completing the Commercial Cookery course, I became interested in the scientific aspect of food and product development so I enrolled in the Diploma of Food Science and Technology," said Michelle.

"I was curious to learn about how these pre-made products are created and processed, and I wanted to delve into food preservation and shelf life, as well as flavouring and nutritional value."

But it wasn't just the course content that appealed to Michelle. "I chose William Angliss Institute as the course guidelines and learning flexibility appealed to me. It allowed me to manage my time studying and

working flexibly to fit in and around my life."

The self-confessed dessert queen, Michelle now is striving towards her goal of working as a cook and a food technologist. "I want to apply my understanding of flavour and ingredients as a cook. And as a food technologist, I want to be able to develop my own products that are convenient, tasty and nutritious," she said.

When asked to give advice to the next wave of cookery students, Michelle couldn't be more encouraging. "If food is your passion and you want to be involved within the food industry, studying at William Angliss Institute is a great starting point. It prepares you with so much knowledge, food preparation and time management skills, plus great working opportunities within the industry."

MICHELLE LUKMAN
Graduate, Certificate III in Commercial Cookery,
Student, Diploma of Food Science and Technology



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After Michelle's stint on MasterChef, she became more certain she needed to elevate her skills and knowledge about food.

TOURISM

BE THE ADVENTURE CREATOR.

46

47

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



EXPLORE TOURISM





TRAVEL & TOURISM

AVIATION (CABIN CREW) CERT III

TRAVEL & TOURISM CERT IV

TRAVEL & TOURISM

MANAGEMENT DIPLOMA
ADVANCED DIPLOMA

TOURISM BACHELOR
DEGREE

TOURISM (ECOTOURISM) BACHELOR
DEGREE

TOURISM (MARKETING) BACHELOR
DEGREE

WHY STUDY AT ANGLISS?

WORK PLACEMENT OPPORTUNITIES

Students have the opportunity to apply for a work placement, giving them valuable industry experience.



INDUSTRY-BASED EXCURSIONS

Training is closely aligned with industry best practice, with site visits providing a greater understanding of how the industry works, ensuring graduates are job-ready.

AWARD-WINNING TRAINING

With a strong national reputation in the industry, Angliss was inducted into the Australian Federation of Travel Agents (AFTA) Hall of Fame. In 2018, Angliss won the RACV Tourism Awards for Best Tourism Education and Training provider and was the winner of the 2019 NTIA/AFTA Best Registered Travel Industry Institution Award. Angliss is an AFTA accredited training provider.

STUDY EXCHANGE

You have the opportunity to explore the world through our optional study abroad program, preparing you with internationally relevant skills and perspectives that are highly sought after by employers today.



CERT III

AVIATION (CABIN CREW).

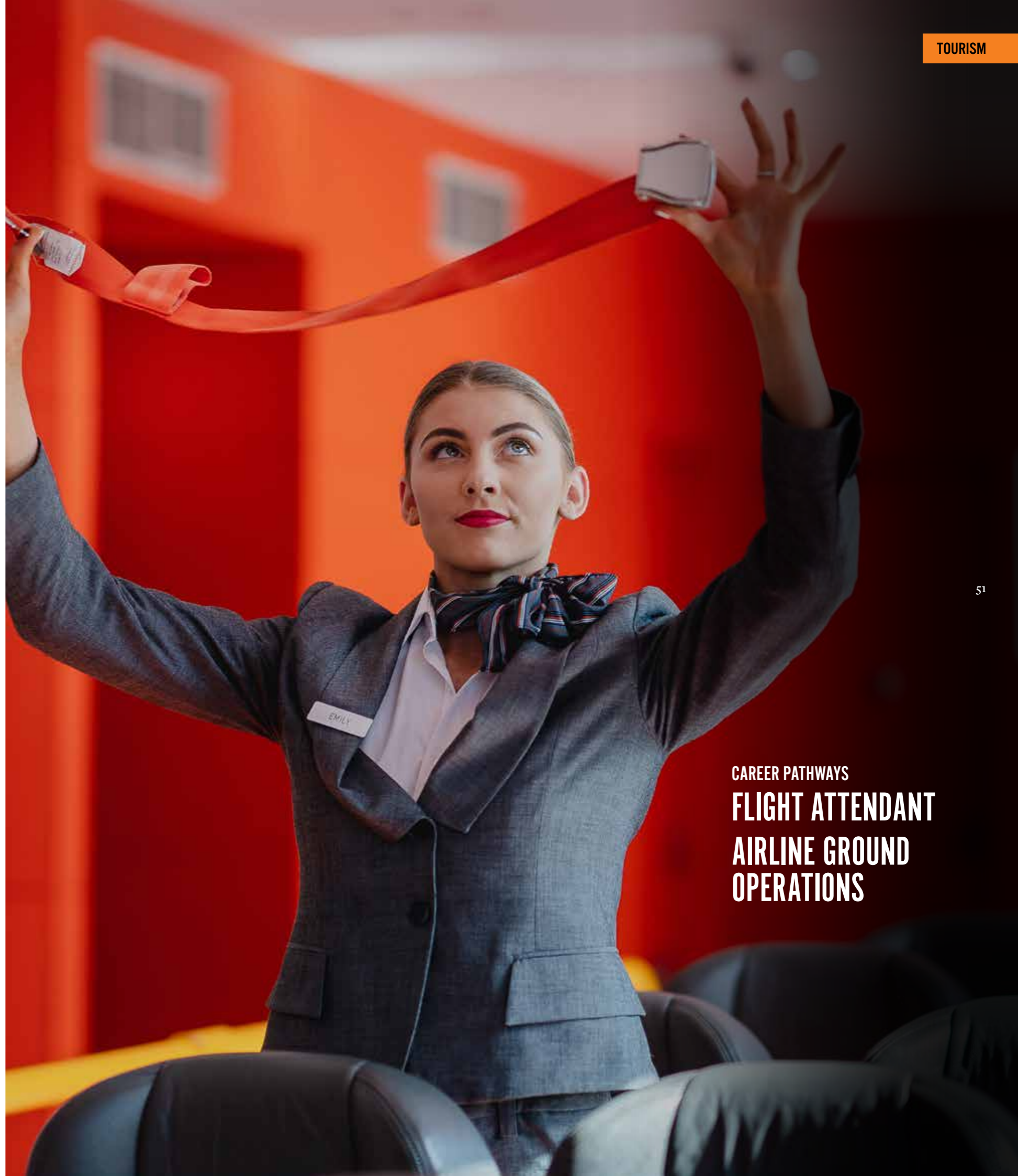
50

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



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CAREER PATHWAYS
FLIGHT ATTENDANT
AIRLINE GROUND
OPERATIONS

CERT IV

TRAVEL & TOURISM.

Our practical, skills-based training will ensure that you are prepared for whatever adventure you're seeking. International travel agencies, airlines, cruise lines, resorts and tour operators all recognise our expert training and seek out our skilled graduates.

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STUDY PATHS



CAREER PATHWAYS

TOUR GUIDE

INFORMATION OFFICER

CUSTOMER SERVICE

TRAVEL AGENT

MARKETING OFFICER

RESERVATIONS AGENT



DIPLOMA & ADVANCED DIPLOMA

TRAVEL & TOURISM MANAGEMENT.

54

Be exposed to business operations and regulations, tourism practices, culturally appropriate and sustainable tourism practices and operational planning. Regular site visits to tourism operations and opportunities for industry networking and hearing guest speakers will ensure you are industry-ready.

STUDY PATHS



55

CAREER PATHWAYS

- RESORT MANAGER
- TRAVEL AGENT/
CONSULTANT
- ADVERTISING AND
PROMOTIONS
- TOUR OPERATOR
- CRUISE OPERATIONS

BACHELOR DEGREE

TOURISM.

Through experiential learning combined with academic rigor, our three specialist tourism degrees give you the key set of skills to engage professionally with a diverse, dynamic and ever-expanding global industry. Graduates are equipped with a deep understanding of the principles and theories of tourism, with numerous opportunities to direct their learning into specialist areas and shape their career in this vibrant and multicultural sector.

Offering a comprehensive contextual perspective of the tourism industry, our Bachelor of Tourism delivers the skills necessary for professional engagement across diverse fields from strategic destination development through to designing and delivering memorable visitor experiences. A high level of industry engagement is central to the three-year degree. Field trips to many of Victoria's most significant tourist destinations and attractions such as Melbourne's iconic laneways, the Great Ocean Road, Phillip Island Nature Park and the Yarra Valley gives you the chance to experience theory in practice and learn directly from owners, managers, experts and specialists. We address the ecological, economic and social impacts of tourism and engage with sustainability, technological drivers of change and other current and emerging trends and issues in tourism.

Backed by fundamental management skills, including finance, marketing, risk and legal issues, leadership, innovation and entrepreneurship, you will explore a broad array of tourism theories and principles. Knowledge that is crucial to success in the tourism industry - analytical, critical thinking, problem solving, and research and communication - is embedded in a curriculum that offers specialist core subjects and an extensive range of specialised electives to further pursue individual interests.



CORE SUBJECTS

YEAR 1

TOU501	Introduction to the Tourism Industry
TOU502	Destinations Concepts
MAN501	Management Fundamentals
TOU551	Tourism Theories and Concepts
TOU503	Tourism Distribution Systems
TOU504	Visitor Services
MAN502	Financial Concepts
ELECTIVES	1 (1 st year)

YEAR 2

TOU601	Tourism Attraction Management
MAN604	Economics and Global Impacts
MAN601	Introduction to Marketing
HOS651	People and Place
TOU609	Niche Tourism
MAN702	Risk and Legal Issues
ELECTIVES	2 (2 nd year)

YEAR 3

TOU701	Designing for the Visitor Experience
TOU709	Planning for Tourism
MAN706	Innovation and Entrepreneurship
TOU751	Taking Responsibility for Tourism & Hospitality
TOU719	Tourism Futures
MAN707	Strategy, Change and Leadership
ELECTIVES	2 (3 rd year)

BACHELOR DEGREE

TOURISM. (MARKETING)

58

A thorough understanding of the critical role that marketing and promotions play in the development and success of tourism enterprises and destinations is central to this specialist three-year tourism degree. While laying down the core foundational tourism theories and principles, graduates will also have a keen eye for identifying markets, understanding the motivations of visitors, and guiding communication and interactions between stakeholders.

Industry-specific skills in target market segmentation and analysis are backed by the practical application of software and online tools, such as real-time analytics, website design and social media monitoring and management. You will explore beyond the screen and engage with the ideas of media and power, the dynamics of different operating environments and ownership of information and data. Emerge with a broad skill-set including interpretation and analysis of data and the uses of both traditional and digital marketing.

Extensive field trips and industry guest speakers help you actively focus on the critical role that marketing and promotions play in the development and ongoing success of tourism enterprises and destinations.



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CORE SUBJECTS

YEAR 1

TOU501	Introduction to the Tourism Industry
TOU502	Destinations Concepts
MAN501	Management Fundamentals
TOU551	Tourism Theories and Concepts
TOU503	Tourism Distribution Systems
TOU504	Visitor Services
MAN502	Financial Concepts
ELECTIVES	1 (1 st year)

YEAR 2

TOU601	Tourism Attraction Management
TOM609	Tourist Behaviour
MAN604	Economics and Global Impacts
MAN601	Introduction to Marketing
HOS651	People and Place
TOM619	Digital & Social Media in Tourism
MAN702	Risk and Legal Issues
ELECTIVES	1 (2 nd year)

YEAR 3

TOU701	Designing for the Visitor Experience
TOM709	Tourism Market Research
MAN706	Innovation and Entrepreneurship
TOU751	Taking Responsibility for Tourism & Hospitality
TOM719	Tourism Marketing Data and Analytics
MAN707	Strategy, Change and Leadership
ELECTIVES	2 (3 rd year)

BACHELOR DEGREE

TOURISM.

(ECOTOURISM)

Tailored for students with a keen interest in the key emerging areas of environmentally sustainable and culturally responsible tourism, this three-year degree is about connections with place, wilderness and the land. It contains the core foundational tourism theories and principles and extends and applies this learning to tourism in the natural world. The ecotourism specialisation gives graduates a thorough knowledge and understanding of some of Australia's most significant natural landscapes along with the skills necessary to design, plan and deliver inspiring and memorable experiences for visitors. Well-developed interpretation skills are enhanced by experientially-based learning opportunities

You can apply the knowledge and skills with field trips to many of Victoria's most significant nature-based tourism destinations as well as longer study tours to destinations that represent Australia's iconic landscapes, such as Kangaroo Island off the coast of South Australia and Central Australia's desert.

**CORE SUBJECTS****YEAR 1**

TOU501	Introduction to the Tourism Industry
TOU502	Destinations Concepts
MAN501	Management Fundamentals
TOU551	Tourism Theories and Concepts
TOU503	Tourism Distribution Systems
TOU504	Visitor Services
MAN502	Financial Concepts
ELECTIVES	1 (1 st year)

YEAR 2

TOU601	Tourism Attraction Management
TOE609	Designing Thematic Interpretation
MAN604	Economics and Global Impacts
MAN601	Introduction to Marketing
HOS651	People and Place
TOE619	Understanding Natural Landscapes
MAN702	Risk and Legal Issues
ELECTIVES	1 (2 nd year)

YEAR 3

TOU701	Designing for the Visitor Experience
TOE709	Delivering Thematic Interpretation
MAN706	Innovation and Entrepreneurship
TOU751	Taking Responsibility for Tourism & Hospitality
TOE719	Interpret Natural Landscapes
MAN707	Strategy, Change and Leadership
ELECTIVES	2 (3 rd year)

WHERE CAN A CAREER IN TOURISM TAKE ME?

THE SUSTAINABLE JOURNEY.

A career with travel perks: the ideal job for many but for Melissa it runs deeper. After a high school geography class learning about the negative impacts tourism can have on developing countries, a curiosity was sparked in Melissa.

“That class left a long lasting impression on me. Learning about the dark side of tourism and all the negative impacts cruise ships can cause was eye-opening,” said Melissa.

Melissa learnt travel isn’t all about visiting idyllic glossy destinations.

“From that point onwards, I dreamt of one day creating my own sustainability-driven travel business that promotes slow travel and conservation of both the cultural and natural world.

I assumed the closest degree to my interests was a business degree until I discovered William Angliss Institute’s specific tourism degrees.

What a difference it makes to be able to learn about both tourism and business management in the one degree.”

The hands-on experience the course offers has really impressed Melissa, revelling in the excursions and site visits.

“Learning about tourism and natural landscapes out in the industry rather than only learning theories in the classroom is so beneficial. It’s incredible being able to learn about the geology, flora and fauna of destinations on-site, along with the Indigenous connection to the landscapes.

“This course has also deepened my understanding of all that eco-tourism encompasses. Without this course, I would have never been exposed to concepts such as Australian Indigenous culture, geology and accessible tourism which are now some areas of the industry I’m most passionate about.”

Melissa says the friendly nature of the campus was also a factor in her choosing William Angliss Institute.

“I knew this was the university for me after attending the Open Day. Plus the small class sizes meant I instantly felt better personal connections with students and teachers,” she said.

If nothing else, Melissa hopes the career outcomes from the eco-tourism degree will appeal to potential students.

“The diversity of potential jobs you can get into once you graduate is amazing. You’re not just studying all this time just to get one specific job that might not even exist by the time you graduate, but instead you’re prepared for a constantly evolving industry with so many career options.”



Melissa Adamson knew if she were to pursue her passion for travel, she wanted to be involved in creating an enjoyable and ethical travel experience.

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* looked after,
while ensuring everything *is* looked after.*

EXPLORE HOSPITALITY





HOSPITALITY

HOSPITALITY CERT III
HOSPITALITY MANAGEMENT DIPLOMA
ADVANCED DIPLOMA
TOURISM & HOSPITALITY
MANAGEMENT BACHELOR
DEGREE
RESORT & HOTEL
MANAGEMENT BACHELOR
DEGREE



WHY STUDY AT ANGLISS?

FLEXIBLE PROGRAMS

Choose between the hotel management stream and the food, beverage and business management stream.



STRONG INDUSTRY CONNECTIONS

Angliss has strong industry connection, giving you opportunities to inspect key hospitality venues, gain volunteer and paid work experience and network with future employers.

SPECIALIST FACILITIES

On-site training facilities, including the The Angliss International Hotel School, Angliss Restaurant and The Bistro, gives you the opportunity to train in real-life situations.



INTERNATIONAL WORK EXPERIENCE

Apply for an international internship to immerse yourself in a different culture and broaden your experience, increasing your career options and gaining a competitive advantage.

CERT III HOSPITALITY

DIPLOMA/ADVANCED DIPLOMA

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 Melbourne's world-class restaurant and bar industry.

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DIPLOMA/
ADVANCED DIPLOMA

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

STUDY PATHS



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

DIPLOMA OF HOSPITALITY MANAGEMENT

ANGLISS INTERNATIONAL HOTEL SCHOOL.

The Angliss International Hotel School offers you a customised study pathway to take service delivery to a new and luxurious level. With training in architecturally designed spaces, exposure to masterclasses, international study tours and placement with premier hotels in Melbourne, you will be equipped for a career offering exceptional service in the international hotel industry.

STUDY PATHS



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

BACHELOR DEGREE

TOURISM AND HOSPITALITY MANAGEMENT.

72

Management knowledge, technical skills and valuable insights into an increasingly complex and dynamic area are the hallmarks of our Bachelor of Tourism and Hospitality Management degree. Graduates emerge equipped with highly developed capabilities and analytical skills that can be applied to a diverse range of careers across the tourism and hospitality industries, and the forward-thinking mindset that challenges current practice and influences change.

Our four-year degree is designed to create leaders in the tourism and hospitality industries with a wide range of career paths at your fingertips. Not only do we offer you the management knowledge, technical skills and insights you will require as an industry professional in an increasingly complex world, we do so with domestic and global perspectives to offer our graduates the ultimate flexibility to forge their own path.

The course thoroughly explores the links between food and beverage, hospitality and tourism and their operations and management, while a flexible approach gives you the opportunity to focus on either tourism (a destination focus) or hospitality (a food and beverage focus). Whichever area you choose to emphasise, the development of critical thinking and research skills will open the door to sought-after opportunities across the industries, as well as the possibility of further study across the two disciplines. You will have the opportunity to experience and practice industry skills in live classrooms as well as operational restaurants, kitchens, wine tasting and coffee rooms, both on campus and within industry when on field trips. You will undertake a broad range of field trips to destinations and attractions in Melbourne and regional Victoria, gaining insight from industry specialists.

During the third year of your course, you will undertake 12 months of invaluable hands-on experience in industry after being supported to find appropriate paid employment. The fourth year consolidates theory and practice to help produce the restaurant owners, business entrepreneurs, tourism specialists, hotel food and beverage managers, event coordinators and industry leaders of tomorrow.



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CORE SUBJECTS

YEAR 1

TOU501	Introduction to the Tourism Industry
HOS509	Food and Beverage Knowledge
MAN501	Management Fundamentals
TOU551	Tourism Theories and Concepts
MAN502	Financial Concepts
MAN601	Introduction to Marketing

Choose from one of the following:

TOU503	Tourism Distribution Systems
TOU504	Visitor Services
HOS501	Food and Beverage Operations

ELECTIVES 1 (1st year)

YEAR 2

TOU601	Tourism Attraction Management
HOS603	Sustainable Procurement for Hospitality and Tourism
MAN605	Financial Analysis and Decision Making
MAN606	Human Resource Operations for the Services Industry
HOS651	People and Place
HOS602	Food and Beverage Service Management
HOS609	Wine Design
MAN702	Risk and Legal Issues

YEAR 3 – WORK PLACEMENT

HOS618	Professional Practice 1
HOS718	Professional Practice 2

YEAR 4

HOS701	Menu Design and Engineering
MAN706	Innovation and Entrepreneurship
MAN707	Strategy, Change and Leadership
TOU751	Taking Responsibility for Tourism and Hospitality
HOS702	Project Restaurant
TOU739	Current issues in Tourism and Hospitality
ELECTIVES	2 (4 th year)

BACHELOR DEGREE

RESORT AND HOTEL MANAGEMENT.

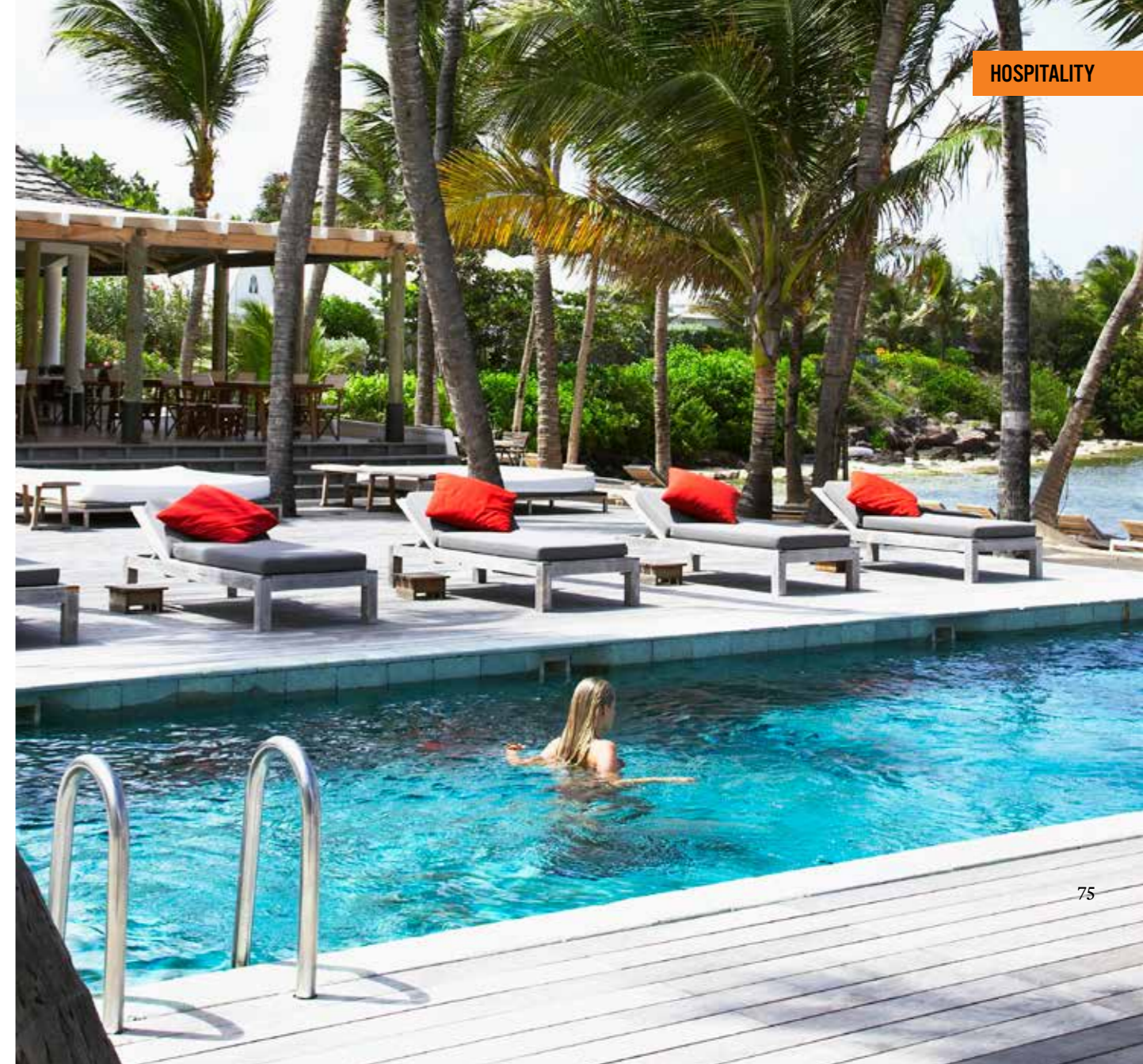
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Tailored directly to the international hotel and resort industry, our three specialist degrees offer an in-depth understanding of a dynamic, rapidly growing industry. Combining academic rigour with the invaluable opportunities afforded by our strong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

Combining a comprehensive suite of specialist subjects supported by core management skills, our three-year degree gives you the skills for senior positions and leadership in the international resort and hotel industry. Foundational knowledge includes the industry's structure, terminology and key organisations, while highly transferable management skills include human resources, finance, marketing and leadership. Keeping pace with the industry's rapid rate of change, we examine changing business models and management practices, the internal and external factors shaping the face of the industry, and disruptive activities and opportunities. The industry's evolution is addressed through various contexts, including historic and cultural, while we look to the future with the challenges and opportunities of the digital age.

Industry professionals from around the world share their knowledge in the classroom but learning goes well beyond the campus. Our extensive industry connections facilitate field trips and site inspections to hotels and resorts in Melbourne and regional Victoria, giving you opportunities to experience front and back-of-house operations.

Our graduates emerge as forward thinkers with an appetite for success in a global environment. They have the ability to analyse, innovate and challenge the status quo, and can expect to move to senior management positions with relevant industry experience.



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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)

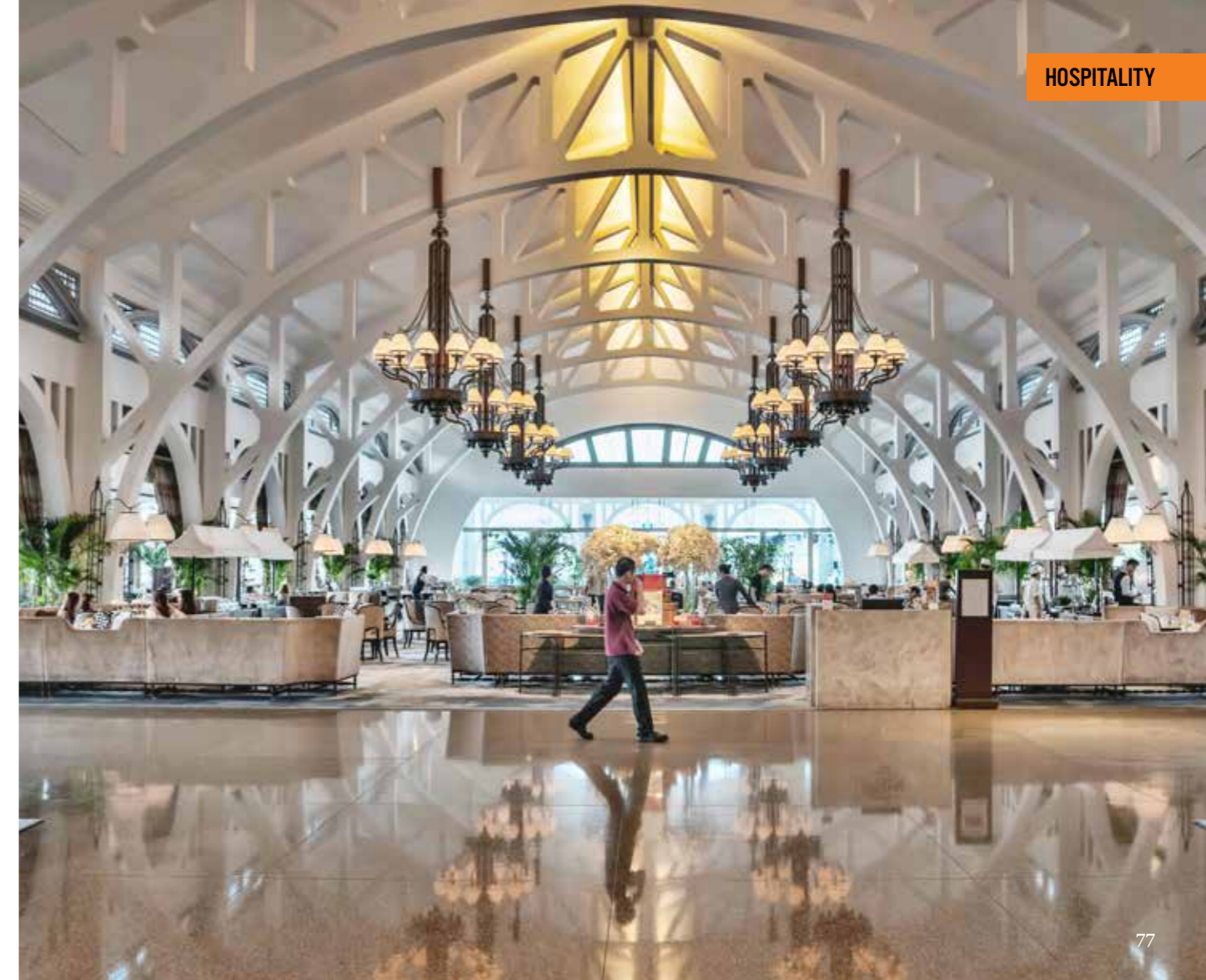
BACHELOR DEGREE

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.



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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 a paid position in an Australian or international work environment. While under the guidance of our staff and industry leaders, you will develop your professional identity and apply your knowledge in a real-world context.



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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

WHERE CAN A CAREER IN HOSPITALITY TAKE ME?

SKILLS ON SHOW.

Mark-Anthony Baini's love for hospitality happened by accident. Initially studying criminal justice, he joined the hospitality industry to gain 'community based experience', a prerequisite in law enforcement.

"I was in the hospitality industry for six months and just loved all aspects of it," said Mark-Anthony.

"I'm a very social person and love to interact with people. After some thought, I decided it wouldn't hurt to give it a try to study hospitality, and to be honest it only enhanced my love for the industry even more!"

When deciding where to study his new found passion, William Angliss Institute was the obvious choice.

"My family and I liked to come to the Angliss restaurant for dinner and the level of training the students received was obvious through their service. William Angliss Institute for me was also known as the institute of hospitality and if I was to study

at William Angliss Institute, I would be able to connect with some very high end restaurants and hotels to work in."

Mark-Anthony graduated with a Diploma of Hospitality Management in 2020 and hasn't looked back. Working at the Radisson Hotel on Flagstaff, among the top hotels in Victoria, Mark-Anthony credits the opportunities he has been given to the teaching and industry connections at William Angliss Institute.

"This course has given me such an in-depth knowledge of the hospitality industry I never thought possible. The teaching staff connected me to many industry experts and leaders, giving me such great experience before completing my degree."

Mark-Anthony's talents have also been recognised, being one of seven chosen to compete in the World Skills Australia National

Championship. The first Victorian selected to compete in six years, Mark-Anthony will demonstrate his skills and expertise in restaurant service on a national stage as he competes against contestants from other states.

Never daunted by a big occasion, Mark-Anthony hopes to one day own his own restaurant reflecting his Lebanese heritage.

"Hospitality is easily one of the best industries in the world, and it is the face of quality food and customer service. If you are thinking about studying hospitality William Angliss Institute is the place to be! The job opportunities you will receive and the depth of knowledge this Institute gives will surpass any other institution," he said.

Mark-Anthony Baini was one of seven chosen to compete in the World Skills Australia National Championship.

EVENTS

BE THE PARTY STARTER.

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

EXPLORE EVENTS





WHY STUDY AT ANGLISS?

AWARD-WINNING TRAINING

Angliss won the 2018 RACV Tourism Awards for Best Tourism Education and Training provider.

INDUSTRY-BASED EXCURSIONS

Training is closely aligned with industry best practice, with site visits providing a greater understanding of how the industry works, ensuring you are job-ready when you graduate.



EVENTS

EVENT MANAGEMENT

DIPLOMA
ADVANCED DIPLOMA
BACHELOR DEGREE



REAL EXPERIENCES CREATING JOB-READY GRADUATES

Work with real clients to run real events. Our students run events, both within William Angliss Institute and for external clients.



WORK PLACEMENT OPPORTUNITIES

Diploma students have the opportunity to apply for a work placement over one semester of study in an event-related area, for approximately one day a week.

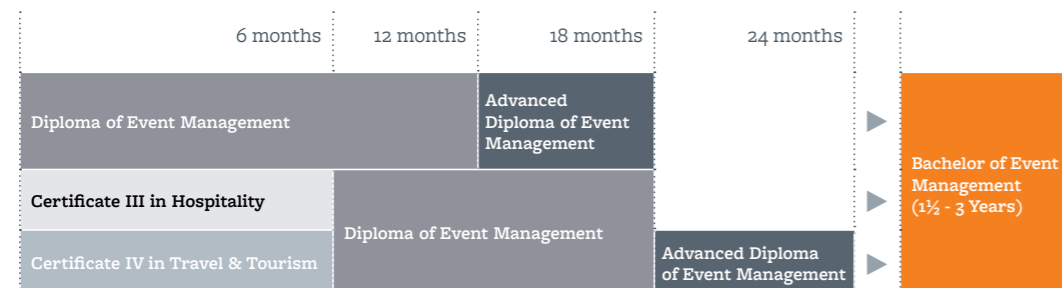


DIPLOMA/ADVANCED DIPLOMA

EVENT MANAGEMENT.

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

STUDY PATHS



CAREER PATHWAYS
CONFERENCE MANAGER
EVENT MANAGER
FUNCTIONS MANAGER
EXHIBITIONS MANAGER
EVENT PROJECT MANAGER
EVENT VENUE MANAGER

BACHELOR DEGREE

EVENT MANAGEMENT.

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This three-year degree gives you a thorough grounding in all aspects of event management, from designing and selling to planning, implementing and evaluating events for the profit and not-for-profit sectors. It explains and demonstrates the fundamentals of events while challenging you to investigate the underpinning theoretical concepts, enriching your understanding and developing awareness of the cultural and political contexts that affect current and future events.

Combining academic study with invaluable hands-on experience, you will take your learning beyond the classroom with field trips to sports stadiums, live events, event suppliers, and hotel conference and banqueting departments. You will also have the opportunity to be involved with the planning and staging of live events.

Unique in its delivery, the course asks you to select from subject specialisations that deepen knowledge and skills, develop your professional identity and enable you to apply your knowledge in real world contexts. As graduates, you will operate in this fast-paced industry with expertise in critical and creative thinking to solve complex problems and implement innovative solutions.

Strong industry links will afford students a number of networking opportunities with the industry's experts and the chance to take up mentorship positions with its leaders. Learning directly from these experts and specialists, within and outside the classroom, you will experience the application of theory to current practice.



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CORE SUBJECTS

YEAR 1

EVE501	Fundamentals of Event Practices
EVE503	Event Design
MAN501	Management and Communication
EVE559	Key Concepts in Event Studies
EVE601	Project Management
MAN502	Financial Concepts
MAN601	Introduction to Marketing
ELECTIVE	1 (1 st year)

SPECIALISATION STREAM ELECTIVES

BUSINESS EVENTS INDUSTRY

EVE611	Designing Business Events
EVE613	Virtual and Hybrid Strategies for Business Events
EVE621	Planning and Hosting Festivals
EVE623	Festival Logistics

MANAGING FESTIVALS

YEAR 2

EVE606	Social Media and Brand Strategy
EVE604	Event Stakeholders
MAN606	Human Resource Operations for the Services Industry
EVE659	Iconic Events
EVE607	Financial and Economic Analysis
EVE609	Managing and Motivating People
SPECIALISATION STREAM ELECTIVE	2 (2 nd year)

YEAR 3

EVE701	Sustainability for the Events Industry
MAN702	Risk and Legal Issues
EVE759	Politics and Culture in International Events
EVE703	Event Evaluation and Innovation
ELECTIVE	2 (3 rd year)
SPECIALISATION STREAM ELECTIVE	2 (3 rd year)

EVE702	Entrepreneurship in Events
EVE712	Business Event Project
EVE721	Crowd & Safety Management
EVE722	Festival Project

WHERE CAN A CAREER IN EVENTS TAKE ME?

EVENT BOSS DOES IT ALL.

Casey Bonacci's event management journey is vast and varied to say the least. From security at a Dorothy the Dinosaur concert, to overseeing an army tank drive onto Melbourne's iconic Federation Square, it's safe to say Casey has done it all.

"You name it, most likely I've done it," Casey said. "And all with a crumpled up run-sheet and two-way radio hanging out of my back pocket."

Casey says her incredible work experiences have nothing to do with luck. "It's because, and I can't hammer this home enough, I've never given up. I've never thought twice about applying for a job because I thought it was out of my league," she said.

Casey says the Event Management degree at William Angliss Institute allowed her tenacity to shine.

"The course opened up so many doors and opportunities for me that I didn't even know existed."

"The industry connections through the course meant I was working at events that I used to attend when I was a kid and never dreamt I would be a part of as an event manager," she said.

Casey has worked for world-renowned venues across Melbourne and London, and has helped shape events like the Commonwealth Games and the Melbourne Food and Wine Festival.

But her most acclaimed achievement is launching her own events company. "The love of planning a memorable experience for a client and their guests is what gets the adrenaline pumping for me," Casey said.

"I love working with people to make their event become a reality. Supporting someone to create an event they have pictured in their minds is an exciting journey to be part of," she said.

Casey says that William Angliss Institute was the obvious choice for where to study. "It's highly regarded and has a great reputation across hospitality, tourism and events industries."

"The hands-on experiences we had through our classes helped me build up my resume, gain on-the-job knowledge, and be recognised by the local events industry. This was just incredible as we know that Melbourne is the events capital of the world," she said.

Casey Bonacci is a proud Angliss alumni with over ten years of event management experience.

CASEY BONACCI

Graduate, Diploma of Event Management, Adv. Diploma of Tourism Management

POST-GRADUATE PROGRAMS.

Extend your specialist skills, knowledge and professional practice by studying William Angliss Institute's innovative suite of postgraduate programs. These Australian-first degrees offer you the opportunity to progress your passion related to Food Systems and Gastronomy or the option of undertaking independent study in the Master of Philosophy research degrees, which will prepare you to study and contribute to knowledge generation in your specialist field.

EXPLORE
POSTGRADUATE PROGRAMS



MASTER DEGREE

FOOD SYSTEMS AND GASTRONOMY.

Our unique and interdisciplinary postgraduate programs in food systems and gastronomy investigate why food is so central to our social and cultural lives. You will examine how food production, processing, distribution and consumption impact on ecological integrity and human health and wellbeing, and what political, economic and cultural forces shape food on its journey from paddock to plate.

The Master of Food Systems and Gastronomy is the only program of its kind in Australia. Designed to empower you to become an agent of positive change in the food system, this two-year postgraduate program investigates the challenges and pleasures of food systems past, present and future. Explore how ethics, politics, culture, ecology and food industry practices can impact and transform food systems, for better or worse. Build individual and collaborative skills and develop your confidence in advanced research, advocacy and communication. Graduates will be recognised as innovative professionals able to effectively participate in public debates and policy solutions for transforming the modern food system.

The Institute's unique and extensive food networks help ensure that you are well positioned to take up careers in food-related areas of policy, research, education, community services, media and marketing, tourism and event development. This program is designed for those wishing to meaningfully contribute to food system transformation.

For interested students, you can pathway to the Master of Food Systems and Gastronomy through our Graduate Certificate (one semester) or Graduate Diploma (two semesters) courses. Part-time study is also available.



CORE SUBJECTS

YEAR 1

FDS851	Food Systems Theory and Practice
GAS851	Gastronomic Discourse and Culture
FDS852	Transformations in Agriculture: Theory and Practice
FDS801	Food Systems Policy and Governance Frameworks

GAS852	Politics of Gastronomy
FDS853	Food and Urbanism: Past, Present and Future
FDS802	Creating Food Systems Stories
RES801	Research Methods

YEAR 2

GAS951	Taste, Terroir and Place
FDS901	Community Food Security and Public Health
RES901	Knowledge and Knowing
FDS951	Decolonising Food Systems
FDS902	Urban Agriculture: Practice and Policy
ELECTIVE	3 in total or Minor Thesis

MASTER DEGREE

MASTER OF PHILOSOPHY.

Our Master of Philosophy degrees are aimed at those wishing to develop their applied research skills and apply them to their existing craft skill set, innovators with a desire to conceive, design and conduct industry-changing research, and those wanting to join in a global conversation about ideas and theories through their own specialised research.

Achieving a Master of Philosophy is a formative experience. It will challenge you, engage you more deeply with the industry, enhance your research skills and knowledge and strengthen your confidence through the development and peer recognition of your ideas.

William Angliss Institute is the only TAFE in Australia to offer a research-based Master of Philosophy and the only non-university to offer a Master of Philosophy by Praxis and Exegesis. As a specialist institution focused on, and with close and proactive links to, the increasingly economically important foods, tourism, hospitality and events industries, we are ideally placed to offer these internationally recognised higher degrees by research with their compelling mix of academic rigour and practical real world experience.

There are two Master of Philosophy options offered by William Angliss Institute. Master of Philosophy (Major Thesis) requires extensive investigation into a chosen topic supported by a 30-60,000-word thesis. This independent study conducted under the supervision of William Angliss Institute research experts, builds from the fundamentals of research training, including research design, methods and data collection techniques to produce a research thesis that makes a substantial contribution to knowledge and is assessed by leading researchers in the field.

Master of Philosophy (Praxis and Exegesis) involves an emphasis on creative work (Praxis) that is subsequently analysed and explained by a 15-20,000-word thesis (Exegesis). The emphasis on a research-based creative project lends itself particularly well to higher studies in foods, tourism, hospitality and events. Projects may encompass real world applications, for example, developing new approaches to guest services to improve productivity or looking at the economic and community benefits of food festivals.



YOUTH LEARNING.

Interested in hospitality, tourism or cookery? Start your career while still at school. If you are a year 10–12 student, Youth Learning offers a range of flexible programs. William Angliss Institute partners with Victorian schools and community groups to offer you a greater choice in the way you learn. VET delivered to Secondary School gives you the chance to undergo vocation training as part of your VCE studies.

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STUDY PATHS

High School Years 11-12	6 months	12 months	18 - 24 months	30 months	
Certificate II in Kitchen Operations	Certificate III in Commercial Cookery / Patisserie		Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	▶ Bachelor of Culinary Management (2½ - 4 Years)
	Certificate IV in Commercial Cookery / Patisserie				
Certificate II in Hospitality	Certificate III in Hospitality	Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	▶ Bachelor of Tourism & Hospitality Management (2½ - 4 Years)	
Certificate II in Tourism	Certificate IV in Travel & Tourism	Diploma of Travel & Tourism Management	Advanced Diploma of Travel & Tourism Management		

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EXPLORE YOUTH LEARNING



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)
- ADVANCED RSA
- LICENSEES' FIRST STEP
- FOOD HANDLERS (HOSPITALITY SECTOR)
- FOOD SAFETY SUPERVISORS (HOSPITALITY SECTOR)
- COOKERY
- CHOCOLATE
- WSET LEVELS 1, 2 AND 3 IN WINE AND SPIRITS
- WSET LEVELS 1 AND 3 IN SAKE
- BAKING
- PATISSERIE
- COFFEE & TEA
- GELATO
- TEAM BUILDING
- READY 4 WORK

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EXPLORE SHORT COURSES



OPEN DAY 2021.

FOODS | TOURISM | EVENTS | HOSPITALITY

*Saturday 14 August
Melbourne Campus*

ANGLISS.EDU.AU/OPENDAY

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

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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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