

FOODS. TOURISM. HOSPITALITY. EVENTS. COURSE GUIDE 2023

VET | Undergraduate | Postgraduate



2021 Winner
LARGE TRAINING PROVIDER
OF THE YEAR



VICTORIAN
TRAINING AWARDS

2021 Winner
LARGE TRAINING PROVIDER
OF THE YEAR



Gold Winner
2021 VICTORIAN
TOURISM AWARDS

ACKNOWLEDGEMENT

William Angliss Institute acknowledge the traditional Aboriginal owners of country and pay our respect to them, their culture and their Elders past, present and future.

OPEN DAY 2022

Melbourne

Saturday 13 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 angliss.edu.au

RTO No: 3045 CRICOS Provider No: 01505M HEP 9534

CONTENTS.

Why Study at Angliss?	2-3
The Angliss Experience - Our Campus	4-5
Real Student Experiences	6-7
Careers and Employment	8-9
Going Global	10-11
Scholarships.....	12-13
Apprenticeships & Traineeships	14-15
Course List.....	16-17
Pathways	18-21

FOODS

Why Study Foods	24-25
-----------------------	-------

VET Courses

Commercial Cookery

(Cert. II / Cert. III / Cert. IV / Dual Qual)	26-29
---	-------

Patisserie (Cert. III / Cert. IV / Dual Qual)	30-33
---	-------

Baking (Cert. II / Cert. III / Cert. IV).....	34-37
---	-------

Food Science & Technology (Dip.)	38-39
--	-------

Meat Processing (Cert. II / Cert. III).....	40-41
---	-------

Undergraduate Courses

Culinary Operations (Undergraduate Cert.).....	42
--	----

Culinary Management (Bachelor)	43
--------------------------------------	----

Food Studies (Undergraduate Cert. / Bachelor).....	44-45
--	-------

Food Studies (Community Engagement) (Bachelor)	46-47
--	-------

Postgraduate Courses

Food Systems and Gastronomy

(Graduate Cert. / Graduate Dip. / Master)	48-51
---	-------

TOURISM

Why Study Tourism	54-55
-------------------------	-------

VET Courses

Aviation (Cabin Crew) (Cert. III).....	56-57
--	-------

Travel & Tourism (Cert. III / Cert. IV).....	58
--	----

Travel & Tourism Management (Dip.).....	59
---	----

Undergraduate Courses

Tourism Operations (Undergraduate Cert.).....	60-61
---	-------

Tourism (Associate Degree / Bachelor).....	62-63
--	-------

Tourism (Marketing) (Bachelor).....	64
-------------------------------------	----

Tourism (Ecotourism) (Bachelor).....	65
--------------------------------------	----

HOSPITALITY

Why Study Hospitality	68-69
-----------------------------	-------

VET Courses

Hospitality (Cert. II / Cert. III)	71
--	----

Hospitality Management (Dip. / Advanced Dip.)	72
---	----

Hospitality Management (Angliss International Hotel School)(Dip.).....	74-75
---	-------

Undergraduate Courses

Hospitality Operations(Undergraduate Cert.).....	76
--	----

Resort Operations (Undergraduate Cert.).....	77
--	----

Hotel Operations (Undergraduate Cert.).....	78
---	----

Resort & Hotel Management(Associate Degree / Bachelor) ..	79-80
---	-------

Resort and Hotel Management (International Practice) (Bachelor).....	81
---	----

Resort and Hotel Management (Professional Practice) (Bachelor).....	82
--	----

Tourism & Hospitality Management (Bachelor).....	83
--	----

Postgraduate Courses

International Hospitality Entrepreneurship

(Graduate Cert. / Graduate Dip. / Master)	84-87
---	-------

International Hotel Leadership

(Graduate Cert. / Graduate Dip. / Master)	88-91
---	-------

EVENTS

Why Study Events	94-95
------------------------	-------

VET Courses

Event Management (Dip.).....	96-97
------------------------------	-------

Undergraduate Courses

Event Operations (Undergraduate Cert.)	98
---	----

Event Management (Associate Degree / Bachelor).....	99-101
--	--------

PHILOSOPHY

Master of Philosophy (Master).....	102-103
------------------------------------	---------

YOUTH LEARNING

Youth Learning.....	104-105
---------------------	---------

SHORT COURSES

Short Courses	106-107
---------------------	---------

WHY STUDY AT ANGLISS?

EXPERIENCE IS EVERYTHING. EXPERIENCE IS ANGLISS.

2

*Commercial Cookery Alumni, Henry Pun
at Mya Tiger, Hotel Esplanade.*

WHY STUDY AT ANGLISS?



80+ Years of Experience

Since 1940 the Institute has grown to be Australia's largest specialist training provider for foods, tourism, hospitality and events.



Award-winning Training Provider

Large Training Provider of the Year
- *Australian Training Awards 2021*

Large Training Provider of the Year
- *Victorian Training Awards 2021*

Gold Winner Tourism
Education and Training
- *Victorian Tourism Awards 2021*



Employment Outcomes

The job readiness of the Institute's students is reflected in its strong graduate outcomes, with 85% of undergraduates securing full-time employment, four months after completing their course.



Best Training Facilities

For a comprehensive list of industry-leading facilities for our specialist areas.

[FIND OUT MORE ON PG 5](#)



CBD Location

Our campus is easily accessible in the heart of Melbourne, home to world-leading restaurants, events, bars and hotels.

[FIND OUT MORE ON PG 5](#)



Strong Ties to Industry Employers

Over 85% of employers recommend William Angliss Institute of TAFE*.

[FIND OUT MORE ON PG 9](#)



Complete Range of Study Options

We offer accredited traineeships and apprenticeships, certificates and diplomas through to degrees and postgraduate courses, so there's something for everyone, in every specialist area. We also provide training to industry and short courses, as well as VET DSS.



Amazing Opportunities

From dedicated on-campus recruitment days for leading hotel brands and airlines to industry competitions and work opportunities at hallmark events such as Melbourne Food & Wine Festival, Australian Open and Melbourne F1 Grand Prix, students are constantly offered the chance to grow career experience while studying.



MELBOURNE CAMPUS

THE ANGLISS EXPERIENCE.

4

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, landmarks and global events.

Our Industry Standard Facilities

- **New** Patisserie and Cake Decorating Facilities
- **New** Chocolateria
- **New** Gelateria
- **New** Tram Café (Opening 2022)
- **New** Student Learning Commons
- **New** Hotel Management Integrated Learning Facilities
- 2 Training Restaurants
- 17 Fully Equipped Training Kitchens
- Coffee Academy
- Meat Processing Rooms
- Food Technology Laboratories
- Demonstration Lecture Theatres
- 3 Hotel Training Suites
- Flight Attendant Training Facilities
- Conference Centre
- 110 Classrooms
- Library
- Student Lounge
- On-Site Medical Centre
- Skills and Jobs Centre
- Campus Cafe
- On-Site Club Chef Retail Outlet
- Dilmah Tea Room
- Wine Tasting Room



angliss.edu.au/campus



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.

6

Student Life

The Student Engagement Program offers 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.

Students also have access to the following:

- Student Lounge with kitchenette
- Table tennis and Foxtel
- Discounts and offers
- Student notice boards
- Angliss jobs board and exclusive career and recruitment events
- Dedicated faith rooms
- Safe spaces for LGBTIQ students.

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.

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

Indigenous Student Support

We recognise the Wurundjeri people of the Kulin Nation, the traditional custodians of the land upon which the Melbourne campus is located on.

Our Koori Liaison Officer is here to support all Indigenous and Torres Strait Islanders learning journey and help take control of their studies.





Library

Our fully staffed Library provides over 25,000 physical resources including journals and periodicals as well as a suite of databases and online video streaming services.

Our Learning Advisors offer free study and learning advice to all students, providing assistance with writing assignments, time and studying management and online learning and computer skills.

Services include:

- 24/7 access to our online resources
- Over 80 computers and WIFI access
- Individual, group and quiet study facilities
- Skilled librarians to assist with research and information training and requests
- A special collection research room focusing on Australian culinary history and culture.

Essential Wellbeing, Counselling and Disability Support

The following services are available to all students, free and confidential, online and in-person:

- Wellbeing and Counselling Services
- Accommodation information
- Financial support information and referral
- Learning Advisors, offering free study and learning assistance
- Access and Disability support including a dedicated Disability Liaison Officer to work with you to create an individual access plan to accommodate your needs.

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

Angliss Alumni

As a graduate, you automatically join Angliss Alumni - a 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://angliss.edu.au/alumni)

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

- **Student Feedback**



angliss.edu.au/student-life

START YOUR CAREER IN THE EXPERIENCE INDUSTRY.

8

CAREERS AND EMPLOYMENT.

The Careers and Employment Service provides prospective and current students with access to job opportunities, career development support and industry engagement.

Range of Services Available

The Careers and Employment Service offers the following:

- Career guidance
- Advice on resume writing and interview skills
- Job-ready workshops
- Online jobs noticeboard
- Employer information sessions and on-campus interviews
- Opportunities to be involved in major events, various arts and culture and sports entertainment events
- Careers and Employment Expo
- Speed Networking
- Workplace rights support and referral.

[ANGLISS.EDU.AU/CAREERS-EMPLOYMENT](http://angliss.edu.au/careers-employment)

Industry Engagement

Industry representatives regularly engage in a range of activities, 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, Spring Racing Carnival, Australian Open and Melbourne Grand Prix.

Industry experts also engage with students through networking events, recruitment drives, as guest speakers and mentors.

Our students are provided opportunities to work in industry through our network of partner organisations including AHA, Worksmith and Young Tourism Network.

Mentoring Program

This program is available to students studying for any Bachelor degree and pairs them with an industry mentor across an eight month period.

Skills and Jobs Centre

Our Melbourne campus is home to the Skills and Jobs Centre. Make an appointment or walk-in for free course or career advice, assistance with your resume or job search or get a referral to other services such as welfare assistance or financial guidance.



angliss.edu.au/careers-employment

THE ANGLISS EXPERIENCE.

10



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.

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 is available to assist with working overseas opportunities.

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.

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 also opportunities for you to organise a study exchange through a non-partner university. Study abroad subjects are delivered in English and recognised by William Angliss Institute as part of your degree studies.

Disney
INTERNATIONAL
PROGRAMS
© Disney



angliss.edu.au/goingglobal





SCHOLARSHIPS

LIVE THE EXPERIENCE.

12

SCHOLARSHIPS.

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

Start your career with some support

Through the generous support of the Institute's many friends and industry partners, the William Angliss Institute Foundation awards numerous merit and equity based scholarships each year.

The Foundation was established to provide ongoing assistance to students wanting to achieve their career goals through the Institute

William Angliss Institute encourages all prospective students to apply for eligible scholarships, even before they have received their offer of enrolment.

Scholarships for commencing students:

- VET Access and Equity Scholarship
- VET Merit Scholarship
- HE Access and Equity Scholarship
- HE Merit Scholarship

Scholarships for current students:

- The Sir William Angliss VET Scholarship
- The Sir William Angliss Higher Education Scholarship
- The Sir William Angliss Aboriginal & Torres Strait Islander Scholarship
- Nestle Golden Chefs Hat Award Scholarships
- The Anchor Food Professionals Merit Scholarship
- Hostplus 3 Star Scholarship
- Hostplus Indigenous Scholarship

“I come from a large family and my mum has to provide for my younger siblings, therefore receiving this scholarship meant I was able to study my dream course.”

- *Hostplus Indigenous Scholarship Recipient*

13



angliss.edu.au/scholarships

FIND YOUR PLACE IN THE EXPERIENCE INDUSTRY.

14

Alumni Sam May studied a Certificate III in Commercial Cookery through an apprenticeship.

APPRENTICESHIPS & TRAINEESHIPS.

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 food, business and hospitality.

ANGLISS.EDU.AU/APPRENTICESHIPS-AND-TRAINEESHIPS

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.

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*

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

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.

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. 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.

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*

COURSE LIST.

COURSE NAME

COURSE CODE

INTAKE

COURSE DURATION

MODE OF STUDY

ENTRY REQUIREMENTS

VET COURSES

AVIATION

Certificate III in Aviation (Cabin Crew)	AVI30219	Feb, Jul	6 months FT	Full-time	Pre-Training Review / LLN Test / Interview
--	----------	----------	-------------	-----------	--

BAKING

Certificate IV in Baking	FBP40221	Feb, May, Jul, Sep	1 year FT	Full-time/Part-time	Pre-Training Review / LLN Test / Certificate III in Baking Required
Certificate III in Cake and Pastry - Apprenticeship	FBP30321	On-Demand	3 years PT	Part-time	Pre-Training Review / LLN Test / Employer Required
Certificate III in Bread Baking - Apprenticeship	FBP30421	On-Demand	3 years PT	Part-time	Pre-Training Review / LLN Test / Employer Required
Certificate III in Baking - Apprenticeship	FBP30521	On-Demand	3 years PT	Part-time	Pre-Training Review / LLN Test / Employer Required
Certificate III in Baking	FBP30521	Feb, May, Jul, Sep	1 year FT	Full-time	Pre-Training Review / LLN Test
Certificate II in Baking	FBP20221	Feb, May, Jul, Sep	18 weeks FT	Full-time	Pre-Training Review / LLN Test

COMMERCIAL COOKERY

Dual Qualification - Certificate III in Commercial Cookery/ Certificate IV in Patisserie	SIT30816 / SIT40716	Feb, May, Jul, Sep	1.5 years FT	Full-time	Pre-Training Review / LLN Test
Certificate IV in Commercial Cookery	SIT40516	Feb, May, Jul, Sep	1.5 years FT	Full-time	Pre-Training Review / LLN Test
Certificate III in Commercial Cookery	SIT30816	Feb, May, Jul, Sep	1 year FT	Full-time/Part-time	Pre-Training Review / LLN Test
Certificate III in Commercial Cookery - Apprenticeship	SIT30816	Feb, May, Jul, Sep	Up to 3 years PT	Part-time	Pre-Training Review / LLN Test / Employer Required
Certificate III in Catering Operations	SIT30916	Feb, Jul	1 year PT	Part-time	Pre-Training Review / LLN Test / Employer Required
Certificate II in Kitchen Operations	SIT20416	Jan	2 years PT	Part-time	Successful completion of Year 9 (or equivalent) / 16 or 17 years of age / LLN Test

EVENT MANAGEMENT

Diploma of Event Management	SIT50316	Feb, May, Jul, Sep	1 year FT	Full-time / Part-time (on request)	Pre-Training Review / LLN Test
-----------------------------	----------	--------------------	-----------	------------------------------------	--------------------------------

FOOD SCIENCE AND TECHNOLOGY

Diploma of Food Science and Technology	FBP50121	Feb, May, Jul, Sep	1 year FT / 1.5 years (Extended Delivery)	Full-time/Part-time	Pre-Training Review / LLN Test
--	----------	--------------------	---	---------------------	--------------------------------

16

HOSPITALITY & HOTEL MANAGEMENT

Advanced Diploma of Hospitality Management	SIT60316	Feb, Jul	6 months FT	Full-time / Part-time (on request) / Flexible	Pre-Training Review / LLN Test / SIT50416 Diploma of Hospitality Management Required
Diploma of Hospitality Management - Angliss International Hotel School	SIT50416	Feb, Jul	1 year FT	Full-time	Pre-Training Review / LLN Test / Interview
Diploma of Hospitality Management	SIT50416	Feb, May, Jul, Sep	1 year FT	Full-time/Part-time	Pre-Training Review / LLN Test
Certificate III in Hospitality	SIT30616	Feb, May, Jul, Sep	6 months FT	Full-time/Part-time	Pre-Training Review / LLN Test
Certificate II in Hospitality	SIT20316	Jan	1 year FT	Full-time	Successful completion of Year 9 (or equivalent) / 16 or 17 years of age / LLN Test

MEAT PROCESSING

Certificate III in Meat Processing (Retail Butcher) - Apprenticeship	AMP30815	Ongoing	4 years PT	Part-time	Pre-Training Review / LLN Test / Employer Required
Certificate III in Meat Processing (Small Goods General) - Traineeship	AMP30916	Ongoing	2 years PT	Part-time	Pre-Training Review / LLN Test / Employer Required
Certificate III in Meat Processing (Small Goods Manufacture) - Traineeship	AMP31016	Ongoing	2 years PT	Part-time	Pre-Training Review / LLN Test / Employer Required
Certificate II in Meat Processing (Food Services)	AMP20117	Feb, May, Jul, Sep	6 months or 2 terms	Part-time	Pre-Training Review / LLN Test

PATISSERIE

Dual Qualification - Certificate III in Commercial Cookery/ Certificate IV in Patisserie	SIT30816 / SIT40716	Feb, May, Jul, Sep	1.5 years FT	Full-time	Pre-Training Review / LLN Test
Certificate IV in Patisserie	SIT40716	Feb, May, Jul, Sep	1.5 years FT	Full-time	Pre-Training Review / LLN Test
Certificate IV in Patisserie - Traineeship	SIT40716	On-Demand	Competency-based (up to 2 years of on the job training)	Blended Delivery	Pre-Training Review / LLN Test / Employer Required
Certificate III in Patisserie	SIT31016	Feb, May, Jul, Sep	1 year FT	Part-time	Pre-Training Review / LLN Test
Certificate III in Patisserie - Traineeship	SIT31016	On-Demand	Competency-based (up to 2 years of on the job training)	Blended Delivery	Pre-Training Review / LLN Test / Employer Required

TOURISM & TRAVEL

Diploma of Travel and Tourism Management	SIT50116	Feb, May, Jul, Sep	1 year FT	Full-time / Part-time (on request)	Pre-Training Review / LLN Test
Certificate IV in Travel and Tourism	SIT40116	Feb, May, Jul, Sep	6 months FT	Full-time / Part-time (on request)	Pre-Training Review / LLN Test
Certificate III in Tourism	SIT30116	Feb, May, Jul, Sep	6 months FT	Full-time	Pre-Training Review / LLN Test

COURSE NAME	COURSE CODE	INTAKE	COURSE DURATION	MODE OF STUDY	ENTRY REQUIREMENTS
UNDERGRADUATE COURSES					
CULINARY MANAGEMENT					
Bachelor of Culinary Management	CRS1201422	Feb, Jul	4 Years FT	Full-time/Part-time	ATAR*
Undergraduate Certificate of Culinary Operations	CRS1400976	Feb, Jul	6 months FT	Full-time	ATAR* / Online UGRASP
EVENT MANAGEMENT					
Bachelor of Event Management	CRS1400177	Feb, Jul	3 Years FT	Full-time/Part-time	ATAR*
Associate Degree in Event Management	CRS1401170	Feb, Jul	2 Years FT	Full-time/Part-time	ATAR*
Undergraduate Certificate of Event Operations	CRS1400977	Feb, Jul	6 months FT	Full-time	ATAR* / Online UGRASP
FOOD STUDIES					
Bachelor of Food Studies	CRS1400280	Feb, Jul	3 Years FT	Full-time/Part-time	ATAR*
Bachelor of Food Studies (Community Engagement)	CRS1400279	Feb, Jul	4 Years FT	Full-time/Part-time	ATAR*
Undergraduate Certificate of Food Studies	CRS1400978	Feb, Jul	6 months FT	Full-time	ATAR* / Online UGRASP
HOSPITALITY & HOTEL MANAGEMENT					
Bachelor of Tourism and Hospitality Management	CRS1201421	Feb, Jul	4 Years FT	Full-time/Part-time	ATAR*
Bachelor of Resort and Hotel Management	CRS1400274	Feb, Jul	3 Years FT	Full-time/Part-time	ATAR*
Bachelor of Resort and Hotel Management (Professional Practice)	CRS1400277	Feb, Jul	4 Years FT	Full-time/Part-time	ATAR*
Bachelor of Resort and Hotel Management (International Practice)	CRS1400278	Feb, Jul	4 Years FT	Full-time/Part-time	ATAR*
Associate Degree in Resort and Hotel Management	CRS1400275	Feb, Jul	2 Years FT	Full-time/Part-time	ATAR*
Undergraduate Certificate of Hospitality Operations	CRS1400980	Feb, Jul	6 months FT	Full-time	ATAR* / Online UGRASP
Undergraduate Certificate of Resort Operations	CRS1401003	Feb, Jul	6 months FT	Full-time	ATAR* / Online UGRASP
Undergraduate Certificate of Hotel Operations	CRS1400975	Feb, Jul	6 months FT	Full-time	ATAR* / Online UGRASP
TOURISM					
Bachelor of Tourism	CRS1400381	Feb, Jul	3 Years FT	Full-time/Part-time	ATAR*
Bachelor of Tourism (Ecotourism)	CRS1400368	Feb, Jul	3 Years FT	Full-time/Part-time	ATAR*
Bachelor of Tourism (Marketing)	CRS1400380	Feb, Jul	3 Years FT	Full-time/Part-time	ATAR*
Associate Degree in Tourism	CRS1400369	Feb, Jul	2 Years FT	Full-time/Part-time	ATAR*
Undergraduate Certificate in Tourism Operations	CRS1400979	Feb, Jul	6 months FT	Full-time/Part-time	ATAR* / Online UGRASP
POSTGRADUATE COURSES					
FOOD SYSTEMS AND GASTRONOMY					
Master of Food Systems and Gastronomy	CRS1400364	Feb, Jul	2 Years FT	Full-time/Part-time	Available on application
Graduate Diploma in Food Systems and Gastronomy	CRS1400367	Feb, Jul	1 Year FT	Full-time/Part-time	Available on application
Graduate Certificate in Food Systems and Gastronomy	CRS1400365	Feb, Jul	6 months FT	Full-time/Part-time	Available on application
INTERNATIONAL HOSPITALITY ENTREPRENEURSHIP					
Master of International Hospitality Entrepreneurship	CRS1401173	Feb, Jul	2 Years FT	Full-time/Part-time	Available on application
Graduate Diploma of International Hospitality Entrepreneurship	CRS1401175	Feb, Jul	1 Year FT	Full-time/Part-time	Available on application
Graduate Certificate of International Hospitality Entrepreneurship	CRS1401174	Feb, Jul	6 months FT	Full-time/Part-time	Available on application
INTERNATIONAL HOTEL LEADERSHIP					
Master of International Hotel Leadership	CRS1401161	Feb, Jul	2 Years FT	Full-time/Part-time	Available on application
Graduate Diploma of International Hotel Leadership	CRS1401162	Feb, Jul	1 Year FT	Full-time/Part-time	Available on application
Graduate Certificate of International Hotel Leadership	CRS1401163	Feb, Jul	6 months FT	Full-time/Part-time	Available on application
PHILOSOPHY					
Master of Philosophy (Major Thesis)	CRS1400429	Feb, Jul	2 Years FT	Full-time/Part-time	Available on application
Master of Philosophy (Praxis and Exegesis)	CRS1400430	Feb, Jul	2 Years FT	Full-time/Part-time	Available on application

PATHWAYS.

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

	FOODS	TOURISM	HOSPITALITY	EVENTS	HOTEL MANAGEMENT	LEARNING OUTCOMES
Short Courses	✓		✓			Build on existing skills and experience
Certificate II	✓	✓	✓			Graduates at this level will have knowledge and skills for work in a defined context and/or further learning
Certificate III	✓	✓	✓			Graduates at this level will have theoretical and practical knowledge and skills for work and/or further learning
Certificate IV	✓	✓	✓			Graduates at this level will have theoretical and practical knowledge and skills for specialised and/or skilled work and/or further learning
Diploma	✓	✓	✓	✓	✓	Graduates at this level will have specialised knowledge and skills for skilled/paraprofessional work and/or further learning
Advanced Diploma		✓	✓			Graduates at this level will have broad knowledge and skills for paraprofessional/highly skilled work and/or further learning
Associate Degree		✓	✓	✓	✓	Graduates at this level will have broad knowledge and skills for paraprofessional/highly skilled work and/or further learning
Bachelor	✓	✓	✓	✓	✓	Graduates at this level will have broad and coherent knowledge and skills for professional work and/or further learning
Graduate Certificate	✓		✓		✓	Graduates at this level will have advanced knowledge and skills for professional or highly skilled work and/or further learning
Graduate Diploma	✓		✓		✓	Graduates at this level will have advanced knowledge and skills for professional or highly skilled work and/or further learning
Master	✓	✓	✓	✓	✓	Graduates at this level will have specialised knowledge and skills for research, and/or professional practice and/or further learning

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.

FOODS

COMMERCIAL COOKERY

6 months	12 months	18 months	24 months	30 months	36 months	
Certificate III in Commercial Cookery		Certificate IV in Commercial Cookery	Diploma of Hospitality Management	▶		Bachelor of Culinary Management (2 ½ - 4 years) Bachelor of Food Studies (2 ½ - 3 years)
Certificate III in Commercial Cookery + Certificate IV in Patisserie Dual Qualification			Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	▶	
			Diploma of Food Science and Technology		▶	
Certificate IV in Commercial Cookery			Certificate IV in Patisserie	Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	
			Diploma of Food Science and Technology		▶	
			Advanced Diploma of Hospitality Management		▶	
			▶			
Certificate III in Catering Operations	Cert III in Commercial Cookery	Certificate IV in Commercial Cookery	Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	▶	
Certificate III in Catering Operations	Certificate IV in Commercial Cookery		Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	▶	

PATISSERIE

6 months	12 months	18 months	24 months	30 months	36 months	42 months	
Certificate III in Patisserie		Certificate IV in Commercial Cookery		Diploma of Hospitality Management		Advanced Diploma of Hospitality Management	Bachelor of Culinary Management (2 ½ - 4 years) Bachelor of Food Studies (2 ½ - 3 years)
Certificate IV in Patisserie		Certificate IV in Commercial Cookery	Diploma of Food Science and Technology		▶		
		Certificate IV in Commercial Cookery	Advanced Diploma of Hospitality Management		▶		
		Certificate IV in Commercial Cookery	Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	▶		
			Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	▶		
			Diploma of Food Science and Technology		▶		
			▶				
Certificate III in Commercial Cookery + Certificate IV in Patisserie Dual Qualification			Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	▶		
			Diploma of Food Science and Technology		▶		

**Apprenticeships & Traineeships are available, see pg 15

PATHWAYS

FOODS (CONTINUED)

BAKING

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 (2 ½ - 4 years) Bachelor of Food Studies (2 ½ - 3 years)	
Certificate III in Baking	Certificate IV in Baking	Diploma of Hospitality Management		

FOOD SCIENCE AND TECHNOLOGY

6 months	12 months
Diploma of Food Science and Technology	Bachelor of Culinary Management (4 Years) Bachelor of Food Studies (3 Years)

MEAT PROCESSING

6 months	12 months	18 months	24 months	30 months
Certificate III in Meat Processing (Retail Butcher)	Certificate III in Meat Processing (Retail Butcher)	▶	Bachelor of Culinary Management (4 Years) Bachelor of Food Studies (3 years)	
Certificate III in Meat Processing (Food Services)	Certificate III in Meat Processing (Small Goods General)	▶		
Certificate III in Meat Processing (Small Goods Manufacture)	▶			

TRAVEL & TOURISM

AVIATION

6 months	12 months	18 months	
Certificate III in Aviation (Cabin Crew)	Certificate IV in Travel & Tourism	Diploma of Travel and Tourism Management	Bachelor of Tourism (2 - 3 Years) Bachelor of Tourism and Hospitality Management (3 - 4 Years) Bachelor of Tourism (Marketing) (2 - 3 years) Bachelor of Tourism (Ecotourism) (2 - 3 years)

TRAVEL & TOURISM

6 months	12 months	
Certificate IV in Travel & Tourism	Diploma of Travel and Tourism Management	Bachelor of Tourism (2 - 3 Years) Bachelor of Tourism and Hospitality Management (3 - 4 Years) Bachelor of Tourism (Marketing) (2 - 3 years) Bachelor of Tourism (Ecotourism) (2 - 3 years)
Diploma of Travel and Tourism Management		

**Apprenticeships & Traineeships are available, see pg 15

HOSPITALITY

HOSPITALITY & HOTEL MANAGEMENT

6 months	12 months	18 months		
Certificate III in Hospitality	Diploma of Hospitality Management	▶	Bachelor of Tourism and Hospitality Management (3 - 4 years)	
	Diploma of Hospitality Management	Advanced Diploma of Hospitality Management		Bachelor of Resort and Hotel Management (1 1/2 - 3 years)
Diploma of Hospitality Management		Advanced Diploma of Hospitality Management		Bachelor of Resort and Hotel Management (Professional Practice) (2 1/2 - 3 years)
Advanced Diploma of Hospitality Management				Bachelor of Resort and Hotel Management (International Practice) (2 1/2 - 3 years)
Diploma of Hospitality Management (Angliss International Hotel School)		Advanced Diploma of Hospitality Management		

EVENTS

EVENT MANAGEMENT

6 months	12 months	18 months	
Diploma of Event Management	▶		Bachelor of Event Management (2 - 3 years)
Certificate III in Hospitality	Diploma of Event Management		
Certificate IV in Travel & Tourism	Diploma of Event Management		

21

YOUTH LEARNING

High School Yrs 11-12	6 months	12 months	18 months	24 months	30 months	
Certificate II in Kitchen Operations	Certificate III in Commercial Cookery or Certificate III in Patisserie		Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	Bachelor of Culinary Management (2 1/2 - 4 years)	
	Certificate III in Commercial Cookery + Certificate IV in Patisserie Dual Qualification"			Diploma of Hospitality Management		Advanced Diploma of Hospitality Management
	Certificate IV in Commercial Cookery or Certificate IV in Patisserie			Diploma of Hospitality Management		Advanced Diploma of Hospitality Management
Certificate II in Hospitality	Certificate III in Hospitality	Diploma of Hospitality Management		Advanced Diploma of Hospitality Management	▶	Bachelor of Tourism and Hospitality Management (2 1/2 - 4 years)

- Complete a Diploma for up to 1 years' academic credit towards a Degree.
- Complete an Advanced Diploma for up to 1,5 years' academic credit towards a Degree.
- Extra credit toward the Degrees can also be issued for approved work experience.



FOODS BE THE FLAVOUR

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

OUR INNOVATOR.

FOODS COURSES

VET Courses

Commercial Cookery (Cert. II | Cert. III | Cert. IV | Dual Qual)

Patisserie (Cert. III | Cert. IV | Dual Qual)

Baking (Cert. II | Cert. III | Cert. IV)

Food Science & Technology (Dip.)

Meat Processing (Cert. III | Cert. IV)

Undergraduate Courses

Culinary Operations (Undergraduate Cert.)

Culinary Management (Bachelor)

Food Studies (Undergraduate Cert. | Bachelor)

Food Studies (Community Engagement) (Bachelor)

Postgraduate Courses

Food Systems and Gastronomy (Graduate Cert. | Graduate Dip. | Master)



Cookery students working at World's Longest Lunch 2022.



Annual Patisserie High Tea Event Video.



WHY STUDY FOODS AT ANGLISS?

The Best Facilities

With 13 commercial training kitchens including dedicated bakery, patisserie and cake decorating rooms, two training restaurants, a new chocolateria and gelateria, Dilmah tea training room, two coffee labs, two training bars and an Indigenous Culinary Garden at your disposal, you'll be exposed to specialist equipment and skills and immersed in culinary culture.

The Best Industry Connections

Top chefs are frequently on campus in kitchens and for special events such as the famous Great Chefs program, as guest lecturers, running masterclasses and looking for staff.

Culinary Competitions and Showcases

Students have opportunities to test their skills with a range of culinary competitions including Fonterra Proud to be a Chef Competition, Nestle Golden Chefs Hat Award and John Patrick Conway Baking Award.

Food Science and Technology students develop new food products which are assessed by industry experts at the bi-annual Student Product Development Showcase.

Exclusive Employment Opportunities

Students have been employed through our exclusive opportunities including recruitment events on campus for Lucas Restaurants, Trader House, Crown Melbourne, Lune Croissanterie and Sand Hill Road, among many others.



Annual John Patrick Conway Bakery Competition Video.



“The Great Chefs program reminded me that the real test of mastering a skill is whether you can teach it. When we worked with the students we really put them through their paces and taught them the way we cook at Chin Chin – then we walked out with four new apprentices.”

BEN COOPER

Executive Chef, Lucas Group



COOKERY.

Add some flavour to your career.

William Angliss Institute's cookery courses are designed to give students the very best preparation for a career as a professional chef.

You'll develop fundamental skills and knowledge in professional cooking and kitchen management using state of the art facilities.





Career Outcomes

Qualified Cook
Commis Chef
Demi Chef
Chef De Partie
Head Chef
Sous Chef
Executive Sous Chef
Executive Chef

SIT20416

CERTIFICATE II IN KITCHEN OPERATIONS

VET DSS

-  2 year PT
-  Part-time |  January
-  Successful completion of Year 9 (or equivalent) / 16 or 17 years of age / LLN Test

Get out of the library and into the kitchen with this industry known kitchen operations course. This introductory certificate teaches basic food preparation and cookery skills, paving a path to work in kitchen operations or get a jumpstart on your Certificate III in Commercial Cookery (SIT30816).

This course gives you the basic knowledge and skills to start working in restaurants, hotels, catering, clubs, pubs, cafes and more. You'll learn in one of our live kitchen classrooms developing core skills and have a chance to experience unique opportunities like working alongside a famed international chef in the Great Chefs Program.

This course is offered via VET DSS.

A The Angliss Experience:

- Learn industry specific skills balanced with literacy, numeracy and valuable 'life' skills.
- Class sizes are small and mentorship is a key element of this introductory course.
- You'll be responsible for driving your learning as you get prepared for a real work environment.

SIT30916

CERTIFICATE III IN CATERING OPERATIONS

TRAINEESHIP | JOBTRAINER COURSE

-  1 year PT |  Part-time (1-day p/w)
-  Feb, Jul
-  Pre-Training Review / LLN Test / Aged Care Employer Required

Certificate III in Catering Operations (SIT30916) is a traineeship, tailored to meet the growing needs of the Aged Care Longevity sector.

With a specialisation in this sector, individuals can expect a rewarding and reliable vocation, with family-friendly hours. From this training, students will be well placed to provide the best catering and nutritional care for a vulnerable, diverse community.

Developed in close consultation with industry and supported by the Federal and State governments, students will have access to the leading experts in Aged Care longevity food services throughout this course.

A The Angliss Experience:

- Collaborate with other student chefs in Angliss' state of the art training kitchens to plan, cook and serve nutritious and tasty meals.
- Learn how to plan and cost basic meals, manage competing priorities while delivering high-quality food.
- Meet with experienced leaders in the Aged Care Longevity and senior living sector who can share their knowledge and advice.
- Develop your ability to manage on-the-job coaching for new staff members while maintaining the best safety and hygiene standards of the kitchen.



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

COOKERY (CONT.)

SIT30816

CERTIFICATE III IN COMMERCIAL COOKERY

FREE TAFE | JOBTRAINER COURSE

- 🕒 1 year FT / 1.5 years PT
- 🕒 Full-time / Part-time | 📅 Feb, May, Jul, Sep
- 📄 Pre-Training Review / LLN Test

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

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

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

A The Angliss Experience:

- Small classes in industry-leading practical kitchens learning from culinary experts.
- Work alongside Australia's most recognised chefs as part of the Great Chefs Program.
- Cook alongside culinary stars at iconic Melbourne events such as the Australian Open, Grand Prix and Melbourne Food and Wine Festival.
- Gain experience and raise your profile by taking part in cooking competitions at state, national and international level.
- Graduate with the financial, personnel and cookery management skills to effectively run a busy kitchen and operations.

SIT30816

CERTIFICATE III IN COMMERCIAL COOKERY

APPRENTICESHIP

- 🕒 Up to 3 years PT
- 🕒 Part-time | 📅 Feb, May, Jul, Sep
- 📄 Pre-Training Review / LLN Test / Employer Required

A cookery apprenticeship provides emerging chefs with fundamental skills through campus-based training combined with on-the-job apprentice experience.

Learn fundamental skills and develop knowledge while you work and build your resume. This course lays cooking foundations in restaurant cookery, knife skills, food safety practices and more. On graduation, you'll have the skills to work as a qualified cook, kitchen manager, commis chef or food business owner.

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

A The Angliss Experience:

- Watch and learn in masterclasses with our leading teaching experts and showcase your new skills in our state-of-the-art training facilities.
- Learn from industry leaders and gain valuable insights into working as a chef.
- Take part in cooking competitions and enhance your skills and network with other emerging stars.
- Be part of our Great Chefs program where you get to work alongside Australia's most recognised chefs from world-class restaurants.

SIT40516

CERTIFICATE IV IN COMMERCIAL COOKERY

- 🕒 1.5 years FT
- 🕒 Full-time | 📅 Feb, May, Jul, Sep
- 📄 Pre-Training Review / LLN Test

Build on your Certificate III in Commercial Cookery (SIT30816). Enhance your knowledge of management in the hospitality industry, learning the skills to become a qualified cook, commis chef, manager or owner operator.

Expand your cookery skills through training across a range of cuisines and techniques, preparing you for a career with global potential.

With this course, you'll gain an in-depth understanding of kitchen management, finance management and team management to prepare you for a leadership role at any food establishment or culinary institution.

A The Angliss Experience:

- Opportunities may be available to go on an international study tour exploring global cooking trends.
- Learn from industry experts at exclusive masterclasses, information sessions and panel discussions.
- Get valuable industry experience cooking for guests at such global events as the Australian Open, the Formula 1 Grand Prix, the Melbourne Food and Wine Festival and other iconic Melbourne festivals.
- Learn the financial, team and kitchen management skills essential to running your own business or taking a leadership role in the culinary industry.



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

SIT30816 / SIT40716

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

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

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

This intensive course provides you with strong fundamental skills, practical experience and industry participation across commercial cookery and patisserie. Classes are delivered over 5 days a week for the first 2 semesters.

By adding patisserie skills to your cookery repertoire, you could be the next generation's desserts sensation and an asset to any culinary team.

A The Angliss Experience:

- Learn the expertise of patisserie and cookery together.
- Add new skills to your repertoire, learning in our state-of-the-art training facilities.
- Learn the fundamentals of patisserie and cookery techniques you'll need to work as a commercial cook or pastry chef.
- Units in these programs are creative and specialised allowing diverse career options.
- Gain two culinary qualifications in this unique combined qualification.



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



"It's very tough to get a taste of every aspect of your craft in the industry. Fortunately, Angliss allowed us to experience that throughout our course."

JOHN RIVERA (ABOVE) & MINH DUONG
Cookery Alumni - Kariton Sorbetes





PÂTISSERIE.

Turn your sugar obsession into a specialised skill.

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

This unique qualification provides students with creative foundational Pâtisserie skills that open up opportunities to work in leading hotels, restaurants and boutique pâtisseries worldwide. Our trainers are internationally experienced and recognised culinary leaders in their specialised fields.

Career Outcomes

Patissier
Pastry Cook
Business Owner
Cake Decorator
Chocolate Specialist

SIT31016

CERTIFICATE III IN PÂTISSERIE

JOBTRAINER COURSE

- 🕒 1 year FT / 1.5 years PT
- 🕒 Full-time / Part-time | 📅 Feb, May, Jul, Sept
- 📄 Pre-Training Review / LLN Test

The essential course for starting an enticing career in pâtisserie, this certificate arms you with the foundational vocational skills to become a specialist in all things sweet as a Pastry Chef/Pâtissier.

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

A The Angliss Experience:

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

SIT31016

CERTIFICATE III IN PÂTISSERIE

TRAINEESHIP | JOBTRAINER COURSE

- 🕒 Competency-based (up to 2 years of on the job training)
- 🕒 Blended Delivery | 📅 On-Demand
- 📄 Pre-Training Review/ LLN Test / Employer Required

This Traineeship will develop core skills across a range of fundamental Pâtisserie competencies delivered in the workplace.

A pâtisserie traineeship with William Angliss will allow you to complete your qualification while working in the hospitality industry at your workplace of choice, guided by experienced pastry chefs and pâtissiers.

Gain on-the-job experience while you build a strong resume. You'll develop the fundamental skills for excellence in pâtisserie; from gateaux and petits fours to food safety and basic cookery methods.

A The Angliss Experience:

- Work with and learn from industry experts.
- Continue to work in industry while you gain a valuable specialised qualification.
- Learn the fundamentals of pâtisserie and the techniques you'll need to work as a pastry chef.
- Earn your industry credentials.
- Drive your own learning and get prepared for a real work environment.



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

VET COURSES

PÂTISSERIE (CONT.)

SIT40716

CERTIFICATE IV IN PÂTISSERIE

- 🕒 1.5 years FT | 🕒 Full-time
- 📅 Feb, May, Jul, Sep
- 📄 Pre-Training Review / LLN Test

With this highly regarded certificate course from Angliss, students develop competencies and study specialised units alongside completing all units within the Certificate III Patisserie (SIT31016) program. Students completing this course are highly sought after by the industry.

Develop your skills in patisserie through practical sessions on campus to learn foundational Patisserie vocational skills to artisan techniques of sugar, chocolate, cake decorating, desserts and modern gateaux.

Certificate IV in Patisserie (SIT40716) expands on all aspects of patisserie skills knowledge and concepts through this industry-leading certificate course.

You do not need to complete the Certificate III Patisserie (SIT31016) program prior to applying for this course, this course is an extended version of the Certificate III program.

A The Angliss Experience:

- Extend your expertise in patisserie and learn advanced patisserie techniques which are in demand in industry.
- Make the most of small class sizes and mentorship from your trainers.
- Enjoy creative and specialised course units which allow you a diverse array of career options.
- Drive your own learning as you get prepared for a real work environment.
- Get the opportunity to apply to participate in our famous annual Patisserie High Tea.
- Learn skills in specialised Patisserie techniques to fulfil your aspirations to work as a pastry chef.

SIT40716

CERTIFICATE IV IN PÂTISSERIE

TRAINEESHIP

- 🕒 Competency-based (Up to 2 years of on the job training)
- 🕒 Blended delivery | 📅 On-Demand
- 📄 Pre-Training Review / LLN Test / Employer Required

A patisserie traineeship allows you to gain a valuable qualification while continuing to work in the hospitality industry, supporting your learning with experiential training.

Students can expand all aspects of their patisserie abilities through this industry-leading certificate course. With the Certificate IV you'll continue to develop your patisserie competencies and creativity.

Develop your skills in patisserie through practical sessions in industry to learn artisan techniques of sugar and chocolate decorative work and modern gateaux.

A The Angliss Experience:

- Work in industry while gaining a valuable specialised qualification.
- Units in this program are creative and specialised allowing for diverse career options.
- Take your knowledge up a notch by learning advanced patisserie techniques which are in demand in industry.

SIT30816 / SIT40716

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

- 🕒 1.5 years FT
- 🕒 Full-time | 📅 Feb, May, Jul, Sep
- 📄 Pre-Training Review / LLN Test

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

This intensive course provides you with strong fundamental skills, practical experience and industry participation across commercial cookery and patisserie. Classes are delivered over 5 days a week for the first 2 semesters.

By adding patisserie skills to your cookery repertoire, you could be the next generation's desserts sensation and an asset to any culinary team.

A The Angliss Experience:

- Learn the expertise of patisserie and cookery together.
- Add new skills to your repertoire, learning in our state-of-the-art training facilities.
- Learn the fundamentals of patisserie and cookery techniques you'll need to work as a commercial cook or pastry chef.
- Units in these programs are creative and specialised allowing diverse career options.
- Gain two culinary qualifications in this unique combined qualification.



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

Patisserie alumni Elisha Kesici plating desserts at Vue de monde.





BAKING

Join an age-old craft and learn the commercial and technical skills to succeed as a baker.

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 and patisseries worldwide. Our trainers are internationally experienced and recognised culinary leaders in their specialised fields.

Career Outcomes

Owner/Franchisee
Baker
Retail Baker
Artisan Baker
Pastry Cook

FBP20221

CERTIFICATE II IN BAKING

FREE TAFE | JOBTRAINER COURSE

🕒 18 weeks FT | 🕒 Full-time

📅 Feb, May, Jul, Sep

📄 Pre-Training Review / LLN Test

Get your start as a commercial baker with this valuable certificate course.

This eighteen-week course delivers foundational skills and knowledge of basic baking techniques. Learning on campus from experienced bakers, you will quickly carve your path towards a career in the baking industry.

This course could see you continue your learning as an apprentice or lead you to continue your study specialising in bread baking or pastry. Angliss is a leader in bread, pastry production and cake making, offering qualifications that are recognised worldwide.

A The Angliss Experience:

- Learn in Angliss' state-of-the-art kitchen and baking facilities.
- Learn the fundamentals of retail operations and baking skills.
- Gain a valuable qualification to add to your resume.

FBP30521

CERTIFICATE III IN BAKING

🕒 1 year FT | 🕒 Full-time

📅 Feb, May, Jul, Sep

📄 Pre-Training Review / LLN Test

This certificate course will develop core skills across both bread making and cake and pastry competencies. You'll be prepared for a broad range of baking career options, from specialised catering to retail baking.

Learn the fundamental skills of commercial cake and pastry production with valuable on-site training as an apprentice. Angliss is a leader in bread, pastry production and cake making, offering you a qualification that is recognised worldwide.

This flexible program allows you to switch to an apprenticeship model if you begin employment in the industry during your full-time course.

A The Angliss Experience:

- Enjoy the challenge of both bread making and cake and pastry making, building a complete set of skills.
- Work and learn from industry experts in our state-of-the-art training facilities.
- Learn the fundamentals of retail baking operations.
- Take part in baking masterclasses and competitions to pit your skills against other emerging bakers.
- Learn industry specific skills balanced with literacy, numeracy and valuable 'life' skills.
- Make the most of small class sizes and mentorship from your trainers.
- You'll be responsible for driving your learning as you get prepared for a real work environment.



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

BAKING (CONT.)

FBP30521

CERTIFICATE III IN BAKING

APPRENTICESHIP

-  3 years PT |  Part-time
-  On-Demand
-  Pre-Training Review / LLN Test / Employer Required

This apprenticeship will develop core skills across both bread making and cake and pastry competencies. Our graduates of this baking course are prepared for a broad range of baking career options, from specialised production to retail baking.

Learn the fundamental skills of commercial baking and pastry production with valuable on-site training as an apprentice. Angliss is a leader in bread, pastry production and cake making, offering you a qualification that is recognised highly in industry.

A The Angliss Experience:

- Enjoy the challenge of both bread making and cake and pastry making, building a complete set of skills.
- Learn the fundamentals of retail baking operations.
- Produce sponge cakes, biscuits and cookies, cakes and puddings.
- Learn how to produce artisan baking products.
- Gain a valuable qualification while you continue your work in the industry.

FBP30421

CERTIFICATE III IN BREAD BAKING

APPRENTICESHIP

-  3 years PT |  Part-time
-  On-Demand
-  Pre-Training Review / LLN Test / Employer Required

This apprenticeship will develop core skills across a range of fundamental bread competencies, taught on campus or the workplace.

With this highly regarded certificate course from Angliss, you can gain a qualification that's widely recognised across the industry. Learn the fundamental skills of commercial and artisan bread production with valuable on-site training as an apprentice.

Develop techniques and bread knowledge that will set you up for a successful baking future. You'll learn to craft true artisan bread styles using sourdough, wood fire and tandoori methods.

This flexible program allows you to switch to an apprenticeship model if you begin employment in the industry during your full-time course.

A The Angliss Experience:

- Learn the essential skills of retail baking specialising in bread.
- Learn from bakery managers about working in an artisan bakery, a hotel or a French boulangerie.
- Gain an understanding of how to produce basic breads, savoury breads, specialised flour breads and sweet yeast products.
- Learn how to schedule bread production.
- Be responsible for driving your learning as you get prepared for a real work environment.

FBP30321

CERTIFICATE III IN CAKE AND PASTRY

APPRENTICESHIP

-  3 years PT |  Part-time
-  On-Demand
-  Pre-Training Review / LLN Test / Employer Required

This apprenticeship will develop core skills across a range of fundamental cake and pastry competencies, taught on campus or the workplace. With this highly regarded certificate course from Angliss, you can gain a qualification that is highly recognised across the industry. Learn the fundamental skills of cake and pastry production with valuable on-site training as an apprentice.

Develop techniques knowledge that will set you up for a successful baking future to gain employment in the baking industry.

A The Angliss Experience:

- Learn the foundational skills of retail baking specialising in cakes and pastries.
- Learn from bakery specialists about working in an artisan bakery, retail bakery or production bakery to develop your skills to be an industry professional.
- Learn how to use food preparation equipment to prepare fillings.
- Produce laminated and non-laminated pastries.
- Learn industry specific skills balanced with literacy, numeracy and valuable 'life' skills.



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

FBP40221

CERTIFICATE IV IN BAKING

🕒 1 year FT | 🕒 Full-time / Part-time

📅 Feb, May, Jul, Sep

📄 Pre-Training Review / LLN Test /
Certificate III in Baking Required*

A comprehensive and in-depth program to advance your skills as a baker. This certificate course will provide you with both generalist and artisan baking skills while preparing you to succeed in a retail baking environment. Learn innovative advanced artisan bakery skills alongside management skills to develop yourself as a future leader in the baking industry.

Angliss is renowned for its high quality baking courses and training, offering you a qualification that is recognised worldwide and in high demand across the baking industry.

While you build on your baking expertise, you'll develop valuable insights into bakery management, quality control and occupational health and safety management.

A The Angliss Experience:

- Advance your skills, learning from bakery training experts about working in an artisan bakery, a hotel, or a French boulangerie.
- Continue your education to enhance and develop further knowledge reflective of the baking industry.
- Gain a greater depth of knowledge in the Bakery industry.
- Learn the science of bakery.



*“Angliss gave me the resources,
tools and courage to think
outside the box when looking
at the industry.”*

CARLA MONTANARO AT NARO BAKES
Foods Alumni





FOOD SCIENCE AND 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.

Career Outcomes

Quality Assurance
Supervisor/Manager
Production Manager
R&D Technologist
Laboratory Technician
(Product Testing)
Technical Sales
Representative
Food Safety Auditor
Technical Manager
Packaging Technologist

FBP50121

DIPLOMA OF FOOD SCIENCE AND TECHNOLOGY

- 🕒 1 year FT / 1.5 years (Extended Delivery)
- 🕒 Full-time / Part-time | 📅 Feb, May, Jul, Sep
- 📄 Pre-Training Review / LLN Test

Combining chemistry, food safety, confectionery, sensory analysis and microbiology, food science opens up a variety of rewarding careers in the food industry. Learn how to make food healthier, tastier and safer for consumers with the help of our expert teachers, guest lecturers and field trips.

Our teachers have extensive current food manufacturing industry experience and provide expert insights into all aspects of the food industry, its challenges and opportunities.

Take advantage of a varied and detailed learning experience. Your food science studies will include field trips and experiential learning, special guest lectures, networking opportunities and a major product development project where you can showcase your concept to an expert judging panel.

A The Angliss Experience:

- Learn from food industry specialists across a range of disciplines.
- Learn the science and multi-layered factors that create great food and food businesses.
- Take part in our Food Product Innovation Award, where students are challenged to develop an innovative product to be judged by industry professionals.



“After my stint on Masterchef, I became more certain I needed to elevate my skills and knowledge about food. I also realised that it is paramount to get the qualification I needed to progress further and that’s when I enrolled in the Cookery course at William Angliss.”

MICHELLE LUKMAN

Alumni - Certificate III in Commercial Cookery and Diploma of Food Science and Technology



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

MEAT PROCESSING.

Build your own butcher store from the ground up and create a loyal customer base through your quality cuts and cooking tips.

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.

Career Outcomes

*Butcher
Butchery Assistant
Smallgoods Manufacturer
Meat Processor*

AMP20117

CERTIFICATE II IN MEAT PROCESSING (FOOD SERVICES)

FREE TAFE | JOBTRAINER COURSE

- 🕒 6 months PT or 2 terms | 🕒 Part-time
- 📅 Feb, May, Jul, Sept
- 📄 Pre-Training Review / LLN Test

The Certificate II Meat Processing (AMP20117) qualification provides you with the essential tools and knowledge to work in a butcher or meat processing retail environment.

The program will allow you to develop skills and expertise to further your growth into a career pathway and employment progression into a Certificate III in Meat Processing (Retail Butcher) (AMP30815).

A The Angliss Experience:

- Enhance your cookery and butchery skills.
- Gain valuable skills and knowledge that will add a strong edge to your career.
- Add value to your (or your employer's) business.
- Intensive meat preparation and handling skills.
- Specialist training with our expert instructors.
- Learn to vacuum pack product, identifying species and meat cuts, producing and selling value-added products, preparing and slicing meat cuts and trimming meat to specifications.

AMP30815

CERTIFICATE III IN MEAT PROCESSING (RETAIL BUTCHER)

APPRENTICESHIP

- 🕒 4 years PT | 🕒 Part-time
- 📅 Ongoing
- 📄 Pre-Training Review / LLN Test / Employer Required

Learn the skills of meat processing and working in a retail environment as a butcher. In an Angliss meat processing course you'll develop specialised skills by working in industry and on campus processing classrooms. You'll refine your technical skills in line with the Australian Meat Industry Council Food Safety Program.

Your training in meat processing will extend to hygiene and safety, ordering, preparing meat cuts, mincing, sausage making and quality assurance.

This apprenticeship program includes predominantly on-the-job training with specialised subjects for on campus training designed to provide you with highly developed skills to work in the meat retail industry.

A The Angliss Experience:

- Become a trusted expert on cuts of meat, preparation and food safety.
- Learn traditional methods from aging, curing and smoking to boning and marinating.
- Develop skills you can adapt to a modern retail environment.
- Gain industry experience in a range of meat processing and commercial environments.



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

AMP30916

CERTIFICATE III IN MEAT PROCESSING (SMALL GOODS GENERAL)

TRAINEESHIP **JOBTRAINER COURSE**

- 🕒 2 years PT | ⌚ Part-time
- 📅 Ongoing
- 📄 Pre-Training Review / LLN Test / Employer Required

The Certificate III in Meat Processing (Small Goods General) (AMP30916) qualification will provide you with the essential tools and knowledge to work with small goods producers' in manufacturing environments.

You'll develop specialised skills by continuing to work in industry with our expert trainers visiting the workplace to deliver training and the course duration is two years part-time.

All Angliss training and technical skill delivery is nationally accredited and designed to provide you with highly developed skills to work in the small goods manufacturing industry.

Your course includes Food safety training including hygiene and safety, workplace health and safety and quality assurance, which follows the Food Safety Australia and New Zealand guidelines.

A The Angliss Experience:

- Become a trusted expert in small goods manufacture, preparation and food safety.
- Learn traditional methods from aging, curing and smoking to boning and marinating.
- Learn to vacuum pack products, prepare and slice meat cuts and primal cuts.
- Develop the skills to prepare package meat and smallgoods product for retail sale.

AMP31016

CERTIFICATE III IN MEAT PROCESSING (SMALL GOODS MANUFACTURE)

TRAINEESHIP

- 🕒 2 years PT | ⌚ Part-time
- 📅 Ongoing
- 📄 Pre-Training Review / LLN Test / Employer Required

The Certificate III Meat Processing (Smallgoods Manufacture) Traineeship (AMP31016) is a specialist qualification in smallgoods production such as hams and bacons, especially suited for working at butcher and retail outlets.

Your traineeship is four years part-time and will deliver specialist skills and knowledge to work with smallgoods. The training is adapted for each workplace and trainees are trained on-site.

All Angliss training and technical skill delivery is nationally accredited and designed to provide you with highly developed skills to work in the small goods retail industry.

Your course includes Food safety training including hygiene and safety, workplace health and safety and quality assurance, which follows the Food Safety Australia and New Zealand guidelines.

A The Angliss Experience:

- Become a trusted expert in small goods manufacture, preparation and food safety
- Gain an overview of the meat industry.
- Learn how to apply hygiene and sanitation practices, clean food-handling areas and follow safe work policies and procedures.
- Develop skills you can adapt to a modern smallgoods environments.
- Gain industry experience in a range of smallgoods and commercial environments.



“This course has given me the ground skills to begin a career in Butchery. Learning at the Institute gave me an understanding and confidence in my abilities which made the transition from kitchens to butchery much easier.”

MITCHELL VELO AT MEATSMITH
Certificate II in Meat Processing
(Food Services) Traineeship

UNDERGRADUATE COURSES

CULINARY OPERATIONS.

CRS1400976

UNDERGRADUATE CERTIFICATE OF CULINARY OPERATIONS

🕒 6 months FT | 🕒 Full-time

📅 Feb, Jul | 📄 ATAR* / Online UGRASP

Develop your passion and knowledge with an introduction to kitchen operations by exploring the technical and practical aspects of working in a kitchen with hands-on instruction in the fundamentals of cookery.

Practice recognised cooking techniques and methods and experience the relationship between flavour profiles, technique, presentation and customer expectation. Learning from specialists in food and hospitality, you'll develop understanding of back of house food production and front of house service and apply fundamental management tools.

You will learn in specialist kitchens using industry standard equipment and techniques to grow your knowledge of hospitality operations.

A The Angliss Experience:

- Develop understanding of food and beverage integration in cafe, restaurant and fine dining environments.
- Learn core cooking and production skills that underpin commercial cookery.
- Study the fundamentals of management that underpin working with colleagues, supervisors and managers.
- Explore the issues that arise from different food service styles with the experts in food training.

Pathways

Successful completion of the Undergraduate Certificate of Culinary Operations will enable graduates to pathway to the:

- Bachelor of Culinary Management

Course Structure

Units

HOS509	Food and Beverage Knowledge
CUL501	Cookery and Recipes
CUL504	Understanding Food Service
MAN501	Management Fundamentals



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



CULINARY MANAGEMENT.

CRS1201422

BACHELOR OF CULINARY MANAGEMENT

🕒 4 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 ATAR*

This specialist degree marries the practical and technical aspects of working in a commercial kitchen with the business and management skills of a culinary manager. Our Bachelor of Culinary Management not only teaches you the fundamentals of cookery, but asks you to think deeply about the business of being a creative culinary entrepreneur. It produces graduates equipped with the well-honed acumen to successfully pursue their cooking passion.

This four-year degree combines experiential learning and academic rigor to equip you with a broad, critical understanding of the role of the culinary manager. Bringing together the theoretical and practical dimensions of the kitchen, extensive applied skills including classic cooking techniques, food service and menu design are further honed by a range of subjects that explore the evolution of the profession and the relationship between culture and cuisine.

Subjects including human resource management, leadership, innovation and strategy equip you with the business and management fundamentals that enable you to take control of finances, stock, staff and facilities and pursue a cooking passion in a financially viable and responsible way. The third year of study is 12 months of invaluable hands-on experience in industry after being supported to find appropriate paid employment.

To enhance the learning experience, you will visit award-winning restaurants, wineries, artisanal food producers and specialised retail outlets and receive direct experience in hotel and restaurant kitchens, while leading chefs and other industry experts share their passion and knowledge in the classroom.

With a range of possible job outcomes from restaurant or hotel chef, café chef/owner, food and beverage manager, catering owner/operator and food entrepreneur, the degree offers a thorough professional grounding in a dynamic and rewarding industry.

A The Angliss Experience:

- Visit award-winning restaurants, wineries, artisanal food producers and specialised retail outlets.
- Receive direct experience in hotel and restaurant kitchens.
- Learn from guest speakers from leading chefs to artisan producers and industry experts.

Pathways

Successful completion of Bachelor of Culinary Management will enable graduates to pathway to the:

- Graduate Certificate Food Systems and Gastronomy
- Graduate Diploma Food Systems and Gastronomy
- Master of Food Systems and Gastronomy
- Graduate Certificate of International Hospitality Entrepreneurship
- Graduate Diploma of International Hospitality Entrepreneurship
- Master of International Hospitality Entrepreneurship

Career Outcomes

Hotel Chef
Food Service Manager
Catering Manager
Head Chef
Restaurant Chef
Restaurateur
Food & Beverage Manager
Kitchen & Cellar Door Supervisor

Core Subjects

Year One

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

Year Two

HOS603	Sustainable Procurement for Hospitality & Tourism
MAN601	Introduction to Marketing
MAN606	Human Resource Operations for the Services Industry
GAS659	Cooks and Chefs in Society
CUL602	Restaurant Service
MAN605	Financial Analysis and Decision Making
MAN702	Risk and Legal Issues
Electives	1 (1st semester)

Year Three (Work Placement)

CUL618	Professional Practice 1
CUL718	Professional Practice 2

Year Four

CUL702	Flavour and Function
HOS701	Menu Design and Engineering
MAN706	Innovation and Entrepreneurship
HOS702	Project Restaurant
GAS759	Imagining Culinary Futures
MAN707	Strategy, Change and Leadership
Electives	1 per semester (2 in total)



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

FOOD STUDIES.

CRS1400978

UNDERGRADUATE CERTIFICATE OF FOOD STUDIES

🕒 6 months FT | 🕒 Full-time

📅 Feb, Jul | 📄 ATAR* / Online UGRASP

The Undergraduate Certificate of Food Studies allows students to tackle the challenges of contemporary food systems. Become part of this innovative field of study to help address the question of how we are to feed ourselves well, ethically and sustainably, now and into the future.

You will reflect on the implications of your personal and professional choices within the food system and investigate commercial and non-commercial circuits of production and exchange including community-based alternatives to the conventional food system such as farmers markets, community-supported agriculture, community gardens and food hubs

A The Angliss Experience:

- Explore the geographical, historical and cultural bases of cuisines.
- Examine the marketing theory and market factors involved in successful businesses.
- Make the most of small class sizes and mentorship from your highly specialised lecturers.
- Examine the various components of a food system and their implications for health, environment and society from a multidisciplinary perspective.

Pathways

Successful completion of the Undergraduate Certificate of Food Studies will enable graduates to pathway to the:

- Bachelor of Food Studies

Course Structure

Units

GAS551	Culture and Cuisine
CUL601	Fermenting Cultures
FDS559	Understanding Food Systems 1
MAN601	Introduction to Marketing



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



CRS1400280

BACHELOR OF FOOD STUDIES

🕒 3 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 ATAR*

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.

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.

A The Angliss Experience:

- Discover new food worlds with excursions to farms, artisan food enterprises and community food projects.
- Study under a team of food scholars and practitioners engaged and practically involved with the issues explored within the degree.
- Become a positive agent of change within the food system.

Pathways

Successful completion of Bachelor of Food Studies will enable graduates to pathway to the:

- Graduate Certificate in Food Systems and Gastronomy
- Graduate Diploma in Food Systems and Gastronomy
- Master of Food Systems and Gastronomy
- Master of Philosophy

Career Outcomes

Food Project Coordinator

Kitchen Garden Educator

Farmers Market Coordinator

Food Policy Officer/Advisor

(Government, NGO, Not-For-Profit, Intergovernmental and International agencies)

Event/Exhibition Curator

Food & Wine Development Officer

(Local Government, Tourism Bodies)

Food Entrepreneur

Online Content Editor

Researcher

Market Researcher

Food Writer

Specialist Food Retailer

Core Subjects

Year One

CUL503	Introduction to Culinary Arts
MAN502	Financial Concepts
GAS551	Culture and Cuisine
GAS606	Sensory Education
CUL601	Fermenting Cultures
FDS559	Understanding Food Systems 1
Electives	1 per semester (2 in total)

Year Two

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

Year Three (Work Placement)

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	1 per semester (2 in total)



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

UNDERGRADUATE COURSES

FOOD STUDIES (CONT.)

CRS1400279

BACHELOR OF FOOD STUDIES (COMMUNITY ENGAGEMENT)

🕒 4 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 ATAR*

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.

A The Angliss Experience:

- Discover new food worlds with excursions to farms, artisan food enterprises and community food projects
- Study under a team of food scholars and practitioners engaged and practically involved with the issues explored within the degree
- Develop your networks and gain real-world experience through applied research and hands-on learning

Pathways

Successful completion of Bachelor of Food Studies (Community Engagement) will enable graduates to pathway to the:

- Graduate Certificate in Food Systems and Gastronomy
- Graduate Diploma in Food Systems and Gastronomy
- Master of Food Systems and Gastronomy
- Master of Philosophy

Career Outcomes

*Community Food Planner
Community Engagement Consultant*

*Food Policy Officer/Advisor
(Government, NGO, Not-For-Profit, Intergovernmental And International Agencies)*

*Food Project Coordinator
Kitchen Garden Educator
Farmers Market Coordinator
Event/Exhibition Curator
Food & Wine Development Officer
(Local Government, Tourism Bodies)
Food Entrepreneur
Online Content Editor
Researcher
Market researcher*

Core Subjects

Year One

MAN502	Financial Concepts
CUL503	Introduction to Culinary Arts
GAS551	Culture and Cuisine
GAS606	Sensory Education
CUL601	Fermenting Cultures
FDS559	Understanding Food Systems 1
Electives	1 per semester (2 in total)

Year Two

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

Year Three (Work Placement)

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	1 per semester (2 in total)

Year Four

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



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



Food writer and fermentation expert Sandor Katz, teaching a masterclass on campus, as part of Melbourne Knowledge Week.

POSTGRADUATE COURSES

FOODS

POSTGRADUATE

FOOD SYSTEMS AND GASTRONOMY.

CRS1400365

GRADUATE CERTIFICATE OF FOOD SYSTEMS AND GASTRONOMY

🕒 6 months FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 Available on Application

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 Graduate Certificate of Food Systems and Gastronomy will provide an introduction to the theoretical underpinnings and conceptual frameworks to enable graduates to generate positive change within the food system. Students will apply their understanding of food production, distribution, policy and consumption to issues of contestation within the food system including social inequity, local economies and citizen health and wellbeing. Particular emphasis will be given to examining these issues through a gastronomic lens with a focus on historical, cultural, material and philosophical perspectives.

Subjects are designed to build individual and collaborative problem solving skills and develop students' capacity to apply critical thinking to the wicked problems facing modern systems of food production, provisioning and consumption. Graduates of this program will possess the analytical

skills to engage with the politics, ethics, aesthetics, cultures and ecologies of food system change. They will demonstrate communication skills and knowledge as they relate to public debates surrounding food systems, food policy, agriculture and gastronomy.

Graduates of the Graduate Certificate of Food Systems and Gastronomy will be recognised as qualified agents of change in the communities of practice in which they operate. The degree provides pathways into further study at the postgraduate level, media, policy, business and entrepreneurship and/or the tourism, hospitality or events industries, the community food sector, or other professional settings where knowledge of the food system is needed for informed decision making and meaningful change

A The Angliss Experience:

- Food policy development, advice and implementation (government, intergovernmental and international agencies).
- Food project coordinators and sustainability professionals within the not-for-profit and community sector.
- Food and drink event development and coordination.
- Food and wine development for local government and tourism bodies.
- Entrepreneur.
- Online content development and editing.

Core Subjects

Year One

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

Pathways:

Students who do not meet the admission criteria for the Master of Food Systems and Gastronomy may be granted entry into the Graduate Certificate program with the ability to pathway into Graduate Diploma or Masters upon the successful completion of the first semester of study. Students enrolled in the Graduate Diploma or Master of Food Systems and Gastronomy who select to exit the program after the successful completion of the first four subjects will be awarded the Graduate Certificate qualification.



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

CRS1400367

GRADUATE DIPLOMA OF FOOD SYSTEMS AND GASTRONOMY

🕒 1 year FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 Available on Application

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 Graduate Diploma of Food Systems and Gastronomy will provide the theoretical underpinnings and conceptual frameworks to enable graduates to generate positive change within the food system. Students will apply their enhanced understanding of food production, distribution, policy and consumption to issues of contestation within the food system including social inequity, urban and regional land-use and planning, local economies and citizen health and wellbeing. Particular emphasis will be given to examining these issues through a gastronomic lens with a focus on historical, cultural, material and philosophical perspectives.

As a Graduate of the Graduate Diploma of Food Systems and Gastronomy you will be recognised as professional agents of change in the communities of practice in which they operate. The degree provides pathways into higher research, media,

policy, business and entrepreneurship and/or the tourism, hospitality or events industries, the community food sector, or other professional settings where deep knowledge of the food system is needed for informed decision making and meaningful change

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.

A The Angliss Experience:

- Food policy development, advice and implementation (government, intergovernmental and international agencies).
- Food project coordinators and sustainability professionals within the not-for-profit and community sector.
- Food and drink event development and coordination.
- Food and wine development for local government and tourism bodies.
- Entrepreneur.
- Online content development and editing.
- Research and education.

Core Subjects

Year One

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

Pathways:

Students who do not meet the admission criteria for the Masters of Food Systems and Gastronomy may be granted entry into the Graduate Diploma with the ability to pathway into Masters upon the successful completion of the first year of study. Students enrolled in the Master of Food Systems and Gastronomy who select to exit the program after the successful completion of the first eight core subjects will be awarded the Graduate Diploma qualification



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

POSTGRADUATE COURSES

FOODS

POSTGRADUATE

FOOD SYSTEMS AND GASTRONOMY (CONT.)

CRS1400364

MASTER OF FOOD SYSTEMS AND GASTRONOMY

🕒 2 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 Available on Application

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.

A The Angliss Experience:

- Food policy development, advice and implementation (government, intergovernmental and international agencies).
- Food project coordinators and sustainability professionals within the not-for-profit and community sector.
- Food and drink event development and coordination.
- Food and wine development for local government and tourism bodies.
- Entrepreneur.
- Online content development and editing
- Research and education.
- Food marketing, media communication and writing.

Core Subjects

Year One

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 Two

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
Electives	Three electives or minor thesis option



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



TOURISM BE THE ADVENTURE

52

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

Rapha.

ATURE CREATOR.



TOURISM COURSES

VET Courses

- Aviation (Cabin Crew) (Cert. III)
- Travel & Tourism (Cert III. / Cert. IV)
- Travel & Tourism Management (Dip.)

Undergraduate Courses

- Tourism Operations (Undergraduate Cert.)
- Tourism (Associate Degree / Bachelor)
- Tourism (Marketing) (Bachelor)
- Tourism (Ecotourism) (Bachelor)

Tourism alumni Hayley Fraser is working at Zoos Victoria.



Supporting strong partnerships with the leaders of the Australian Travel and Tourism industry, including Young Tourism Network.



Vanessa Lauricella - 2022 Winner of the Victoria Tourism Industry Council - Student Entrepreneurial Award.

WHY STUDY TOURISM AT ANGLISS?

Award Winning Program

Start your career with the Gold Winner of the Tourism Training and Education category at the 2021 Victorian Tourism Awards 2021.

Industry-Best Employment Opportunities and Facilities

Disney International and Altara (premium recruiters for Virgin and Jetstar) host exclusive recruitment events on campus for students, while facilities include a mock training cabin and booking lab provide real-world simulated work environments. Industry placements, guest lectures and integrated assessments provide exposure to partners including Parks Victoria, Zoos Victoria, major accommodation providers and major event producers.

The Best Industry Connections


Exciting tourism careers range from tour guides and flight crew to tourism business operators and leaders in the tourism industry, and our graduates work in them all, visiting regularly to share their knowledge.

William Angliss Institute has unparalleled ties with leaders in the tourism industry and is a long serving member of the following organisations: Victorian Tourism Industry Council, Australian Hotels Association, International Centre of Excellence in Tourism and Hospitality Education (THE-ICE), Young Tourism Network, Tourism Accommodation Australia, SKAL International Melbourne and Australian Federation of Travel Agents.



Melbourne Walking Tour Excursion





“The William Angliss Institute team create an airline-like environment for the students that really prepares them for their chosen career in aviation. The course covers all aspects of the role with content that meets the needs of the aviation industry. The Certificate III in Aviation (Cabin Crew) offers candidates an invaluable insight into the cabin crew role and it is, in Altara’s opinion, by far the best course of its kind conducted in Australia.”

ALISTAIR DORWARD
Chief Executive Officer, ALTARA



Take to the skies, and explore the world!

If you've got your sights set on being a flight attendant with an airline in Australia or around the world, our certificate course is the perfect preparation for becoming an airline crew member.

A qualification in aviation is your passport to success. Get a start in this competitive industry with technical, health and safety, and risk management training. You'll go on industry-based excursions and learning experiences, strengthening your employability with our industry approved course.

Career Outcomes

Flight Attendant
Airline Ground Operations

AVI30219

CERTIFICATE III IN AVIATION (CABIN CREW)

🕒 6 months FT | 🕒 Full-time

📅 Feb, Jul

📄 Pre-Training Review / LLN Test / Interview

A qualification in aviation is your passport to success. Get a start in this competitive industry with technical, health and safety, and risk management training. You'll go on industry-based excursions and learning experiences, strengthening your employability with our industry approved course.

Learning the customer service and hospitality foundations to take you around the world, you'll be well equipped to perform as part of a professional cabin crew team.

A The Angliss Experience:

- Take part in a study tour to New Zealand to experience the training facilities used by major airlines (or at our alternative Australian facility).
- Learn and grow alongside a cohort of passionate new aviation enthusiasts in the heart of the city.



“The thing I enjoy the most about my job would be the overnight trips, where we really strengthen the bond within our crew and we simply just have the best of fun. Not only do we get to see different parts of Australia but we get to do it with the best people.”

ABBY GONZALES

Alumni - Certificate III in Aviation
(Cabin Crew)



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

TRAVEL & TOURISM.

Beyond just brochures and sightseeing. A career in tourism lets you build travel experiences that become lifelong memories.

As a tourism professional, you could be designing travel experiences, building industry networks, managing creative teams and managing accounts all in the one day. It's a dynamic career path that can go anywhere your heart leads you.

Your expertise can help organisations become a destination of choice, creating memorable experiences for visitors and cementing a special place in the community and the market.



Career Outcomes

*Tour Guide
Information Officer
Customer Service
Travel Agent
Marketing Officer
Reservations Agent*

SIT30116

CERTIFICATE III IN TOURISM

JOBTRAINER COURSE

-  6 months FT
-  Full-time / Part-time (on request)
-  Feb, May, Jul, Sept
-  Pre-Training Review / LLN Test

This certificate course is the ideal start to a career in the competitive tourism industry. Offering a breadth of learning experiences and insights, the course will help you understand how the tourism industry operates and give you the essential skills to succeed.

Learn business operations and regulations, tourism practices and customer service foundations. You'll enhance your learning through visits to tourism operators and sites across Victoria.


With a solid grounding in tourism, you'll be prepared to enter your tourism field of choice in a number of exciting roles across the globe.

A The Angliss Experience:

- Gain practical experience and tourism job skills.
- Enjoy both metropolitan and regional excursions to tourism destinations and attractions.
- Learn from experienced travel and tourism professionals as well as guest lecturers from industry.

SIT40116

CERTIFICATE IV IN TRAVEL AND TOURISM

-  6 months FT
-  Full-time / Part-time (on request)
-  Feb, May, Jul, Sept
-  Pre-Training Review / LLN Test

This course gives you the hands-on skills needed to work in the growing retail travel industry, exposing you to leading travel businesses, guest speakers and future trends.

You'll learn valuable foundations in customer relations as well as travel booking systems, travel planning and coordinating travel company operations.

A The Angliss Experience:

- Hands-on training in the software and booking management systems that are used by travel professionals.
- Enjoy both metropolitan and regional excursions to tourism destinations and attractions.
- Presentations by diverse travel industry professionals.



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

TRAVEL & TOURISM MANAGEMENT

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.

Career Outcomes

Resort Manager
Travel Agent/Consultant
Advertising & Promotions
Tour Operator
Cruise Operations

SIT50116

DIPLOMA OF TRAVEL AND TOURISM MANAGEMENT

-  1 year FT
-  Full-time / Part-time (on request)
-  Feb, May, Jul, Sept
-  Pre-Training Review / LLN Test

This diploma course prepares you for progression into management roles across a broad range of travel and tourism environments. Learn business operations and regulations, tourism practices and business management skills, enhance your learning through visits to tourism operators and make the most of networking opportunities.

This course gives you an in-depth understanding of how the tourism industry operates, giving you a grounding in business operations and regulations, sustainable practices and effective planning.

A The Angliss Experience:

- Gain practical experience and tourism job skills.
- Enjoy both metropolitan and regional excursions to tourism destinations and attractions.
- Learn from experienced travel and tourism professionals as well as guest speakers from industry.
- An optional industry placement is offered to provide real life experience where an application and interview process applies.



“The teachers all work in the tourism industry and share personal experiences and can relate the unit topics to their own tourism roles.”

HAYLEY FRASER

Alumni - Diploma Travel & Tourism



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

TOURISM OPERATIONS.

CRS1400979

UNDERGRADUATE CERTIFICATE OF TOURISM OPERATIONS

🕒 6 months FT | 🕒 Full-time

📅 Feb, Jul | 📄 ATAR* / Online UGRASP

The Undergraduate Certificate of Tourism Operations provides grounding in the tourism industry, with a deeper understanding of travellers, types of travel and why people travel. You'll examine the contemporary trends and issues that impact on the tourism and hospitality industry worldwide.

Explore destination concepts to develop an appreciation of how this industry operates and develop your career to become a successful tourism professional. The course examines the key distribution functions necessary to produce, promote and deliver tourism products and services by investigating the underlying core elements of tourism distribution systems such as information, combination and travel arrangement services.

Management fundamentals will enable you to apply the principles that underpin working with colleagues, supervisors and managers. Practice of Galileo and other technologies within tourism distribution systems, such as social media, will equip you with the practical skills to embark on your career in the exciting tourism industry.

A The Angliss Experience:

- Grow your knowledge through access to industry leaders and experts.
- Explore how key stakeholders shape destination concepts and learn about factors that influence destinations to change.
- Build valuable expertise using simulations, industry standard software programs and technology.
- Successful completion will guarantee direct entry to our award-winning Tourism degree programs with credits.

Pathways

Successful completion of the Undergraduate Certificate of Tourism Operations will enable graduates to pathway to the:

- Associate Degree in Tourism
- Bachelor of Tourism
- Bachelor of Tourism (Ecotourism)
- Bachelor of Tourism (Marketing)

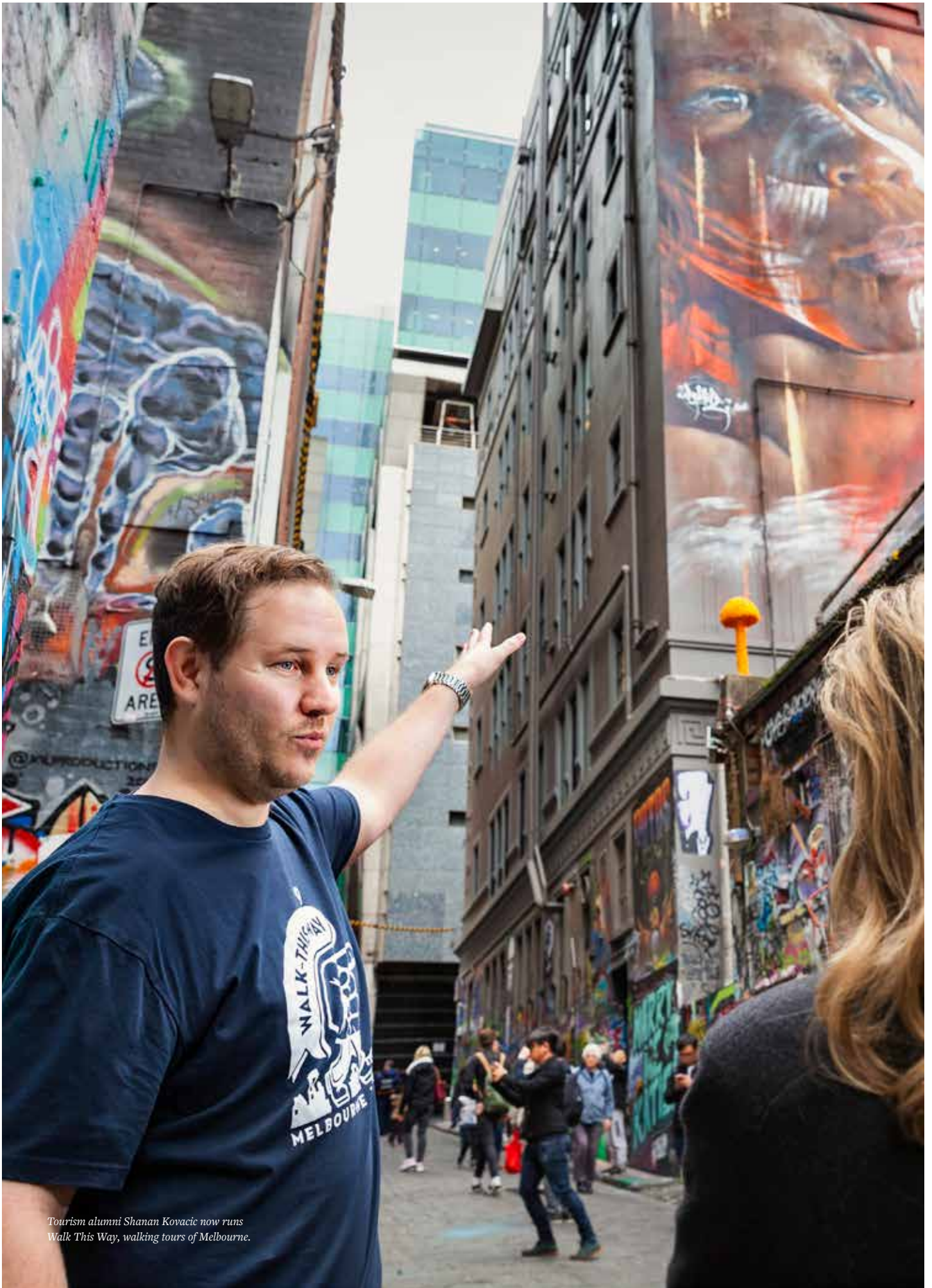
Core Subjects

Units

TOU501	Introduction to the Tourism Industry
TOU502	Destinations Concepts
TOU503	Tourism Distribution Systems
MAN501	Management Fundamentals



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



Tourism alumni Shanan Kovacic now runs Walk This Way, walking tours of Melbourne.

TOURISM.

CRS1400369

ASSOCIATE DEGREE IN TOURISM

🕒 2 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 ATAR*

The Associate Degree in Tourism furnishes students with a solid understanding of the structure and operating environment in this ever-expanding industry. Skills central to working in this field will also be developed, including analytical skills, critical thinking, problem solving, and communication.

The program channels learning through a structured approach to curriculum. Graduates are provided with an understanding of the fundamental principles and theories of tourism. Knowledge is then developed and contextualised through study of areas including operations and risk management, economic and global impacts and marketing that will underpin a career in the tourism industry.

There is a focus on industry engagement throughout the course. Opportunities to go on unique field trips to some of Victoria's tourist destinations and attractions will give you the chance to apply the theory to practice and learn directly from industry leaders. Graduates will be equipped to pursue further academic studies or engage in an exciting career in the tourism industry.

A The Angliss Experience:

- A high level of industry engagement is central to the two year Associate degree.
- Field trips to many of Victoria's most significant tourist destinations and attractions.
- Learn directly from business owners, managers, experts and specialists.

Pathways

Successful completion of the Undergraduate Certificate of Tourism Operations will enable graduates to pathway to the:

- Bachelor of Tourism
- Bachelor of Tourism (Ecotourism)
- Bachelor of Tourism (Marketing)

Core Subjects

Year One

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 (1st semester)

Year Two

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	1 per semester (2 in total)



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

CRS1400381

BACHELOR OF TOURISM

🕒 3 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 ATAR*

Through experiential learning combined with academic rigour, our specialist tourism degree gives 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 worldly perspective of the tourism industry, our dynamic Bachelor of Tourism course explores a broad array of tourism theories and principles and gives real-world experiences to your learning. We address the ecological, economic and social impacts of tourism and engage with sustainability as well as other current and emerging trends.

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 gives you the chance to apply the theory to practice and learn directly from experts and specialists.

Crucial skills for success in the tourism industry - analytical, critical thinking, problem-solving, and research - are embedded in a curriculum that offers specialist core subjects and an extensive range of electives to further pursue individual interests. Backed by fundamental management skills, leadership, and entrepreneurship, you will be industry ready.

This degree prepares you for a career in the fast paced tourism industry and delivers the skills necessary for your career as a future leader within the field. From destination development to designing and delivering memorable visitor experiences, the world will be at your feet.



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

A The Angliss Experience:

- Field Study Tours to a diverse range of tourist destinations and attractions in Victoria.
- Engaging with Tourism partners and learning from real world Industry including business owners, managers, experts and specialists.
- Enhance your tourism education through your choice of elective subjects such as ecotourism and tourism market research.

Pathways

Successful completion of Bachelor of Tourism will enable graduates to pathway to the:

- Graduate Certificate of International Hospitality Entrepreneurship
- Graduate Diploma of International Hospitality Entrepreneurship
- Master of International Hospitality Entrepreneurship
- Master of Philosophy

Career Outcomes

Destination Marketing Manager
Government Tourism Policy Advisor
Tourism Product Development Manager
Visitor and Attractions Operations Manager
Tourism Research Consultant
Brand Manager
Social Media Manager
Visitor Experience Manager
Starting your own Tourism Business

Core Subjects

Year One

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 (1st semester)

Year Two

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	1 per semester (2 in total)

Year Three

TOU701	Designing for the Visitor Experience
TOU709	Planning for Tourism
MAN707	Strategy, Change and Leadership
TOU751	Taking Responsibility for Tourism & Hospitality
TOU719	Tourism Futures
MAN706	Innovation and Entrepreneurship
Electives	1 per semester (2 in total)

UNDERGRADUATE COURSES

TOURISM (MARKETING)

CRS1400380

BACHELOR OF TOURISM (MARKETING)

🕒 3 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 ATAR*

A thorough understanding of the critical role that marketing and promotions play in the development and success of tourism enterprises and destinations are central to this specialist three-year tourism degree.

Core foundational tourism theories and principles enable students to identify markets and understand the motivations of visitors. You will also critically explore ideas of media and power, ownership of information and data and research ethics.

Industry-specific skills in target market segmentation and analysis are backed by the practical application of software and online tools, website design and social media monitoring and analytics. Industry partnerships also challenge students to interpret research data to respond to real world issues and client briefs.

Field study trips and industry guest speakers will help you actively focus on the critical role that marketing and promotions play in the development and ongoing success of tourism enterprises and destinations. Emerge with a broad skill-set including interpretation and analysis of data and the uses of both traditional and digital marketing that will set you apart in the tourism industry.

A The Angliss Experience:

- Field trips and industry guest speakers will help you understand the critical role that marketing and promotions play in the success of tourism businesses.
- Work alongside industry partners to address real world Industry problem.
- Enhance your tourism education through elective studies in fields as diverse as human resources and ecotourism.

Pathways

Successful completion of Bachelor of Tourism (Marketing) will enable graduates to pathway to the:

- Graduate Certificate of International Hospitality Entrepreneurship
- Graduate Diploma of International Hospitality Entrepreneurship
- Master of International Hospitality Entrepreneurship
- Master of Philosophy

Career Outcomes

Strategy and Planning Coordinator
Marketing Development Manager
Partnerships & Marketing Manager
Tourism Research Consultant
Global Brand Manager
Marketing Communication Coordinator
Social & Digital Media Coordinator

Core Subjects

Year One

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 (1st semester)

Year Two

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

Year Three

TOU701	Designing for the Visitor Experience
TOM709	Tourism Market Research
MAN707	Strategy, Change and Leadership
TOU751	Taking Responsibility for Tourism & Hospitality
TOM719	Tourism Marketing Data and Analytics
MAN706	Innovation and Entrepreneurship
Electives	1 per semester (2 in total)



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

TOURISM (ECOTOURISM)

CRS1400368

BACHELOR OF TOURISM (ECOTOURISM)

🕒 3 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 ATAR*

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 natural and cultural places.

It contains core foundational tourism theories and principles and extends and applies this learning into how tourism can support conservation of 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. Industry partnerships also challenge students to undertake in-depth studies into real-world issues that resonate in our current and future dynamic world.

Experiential learning in the form of field study trips to Australia's most significant nature-based tourism destinations is a key element in immersing students in our iconic landscapes. On completion of this degree graduates can apply their specialised skills and knowledge as future leaders in the rapidly growing ecotourism industry.

A The Angliss Experience:

- Engage in the tourism industry with field trips to many of Victoria's greatest tourism destinations.
- Engaging with ecotourism partners and learning from real world Industry including advocates, managers, and specialists in the field.
- Enhance your tourism education through valuable elective studies in fields as diverse as human resources and tourism market research.

Pathways

Successful completion of Bachelor of Tourism (Ecotourism) will enable graduates to pathway to the:

- Graduate Certificate of International Hospitality Entrepreneurship
- Graduate Diploma of International Hospitality Entrepreneurship
- Master of International Hospitality Entrepreneurship
- Master of Philosophy

Career Outcomes

Naturalist guide:

Non-profit wildlife-based attractions

Naturalist guide:

Private tour operations or eco lodges

Management roles

Related to creating great visitor experiences at private or non-profit organisations

Walking/ Mountain bike guide

For private tour operations

Interpretation officer

For Parks or wildlife-based attractions

Private consultant

Specialising in the development of interpretative plans and strategies

Core Subjects

Year One

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 (1st semester)

Year Two

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

Year Three

TOU701	Designing for the Visitor Experience
TOE709	Delivering Thematic Interpretation
MAN707	Strategy, Change and Leadership
TOU751	Taking Responsibility for Tourism & Hospitality
TOE719	Interpret Natural Landscapes
MAN706	Innovation and Entrepreneurship
Electives	1 per semester (2 in total)



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

HOSPITALITY BE THE EXPERT

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

RIENCE MAKER.





HOSPITALITY COURSES

VET Courses

- Hospitality *(Cert. II | Cert. III)*
- Hospitality Management *(Dip. | Advanced Dip.)*
- Hospitality Management (Angliss International Hotel School) *(Dip.)*

Undergraduate Courses

- Hospitality Operations *(Undergraduate Cert.)*
- Resort Operations *(Undergraduate Cert.)*
- Hotel Operations *(Undergraduate Cert.)*
- Resort and Hotel Management *(Associate Degree | Bachelor)*
- Tourism & Hospitality Management *(Bachelor)*
- Resort and Hotel Management (International Practice) *(Bachelor)*
- Resort and Hotel Management (Professional Practice) *(Bachelor)*

Postgraduate Courses

- International Hospitality Entrepreneurship *(Graduate Cert. | Graduate Dip. | Master)*
- International Hotel Leadership *(Graduate Cert. | Graduate Dip. | Master)*



Hospitality students gained real-life industry experience working at the Australian Open, having attended an on-campus recruitment event with Delaware North.



Cocktail Masterclass with Luke Whearty from Byrds Bar.



WHY STUDY HOSPITALITY AT ANGLISS?

The Best Facilities

Hospitality isn't a career for sitting behind computers and with Angliss Institutional Hotel School, three accommodation training suites, bookings lab, fine dining restaurant, casual dining restaurant, training bar, Dilmah Tea Room, wine tasting room and new learning spaces opened in 2022, our training isn't just behind screens either.

The Best Industry Connections

Decades of training in hospitality sees our graduates across the globe and in some of the most senior positions for global hotel brands. They also return to share their experience in guest lectures, work with our expert trainers to ensure training is meeting the future needs of the industry, to provide integrated learning and work experience opportunities, and to recruit future leaders.

Exclusive Employment Opportunities

William Angliss Institute is your gateway to an exciting career in hospitality. Employers attending dedicated recruitment events exclusively for our students include the top hotels, best venues and hospitality providers for Melbourne's hallmark events.



"Melbourne has some of the biggest hotel brands in the world, with The Ritz-Carlton, W Melbourne and Melbourne Marriott Hotel Docklands and they need staff. The name we all know is William Angliss Institute, and to see the new facilities and hear how they talk about evolving training gives us a lot of confidence that we'll have graduates filling our roles and growing their careers."

ANTONY PAGE
General Manager,
The Ritz-Carlton Melbourne



Hospitality students visited Starward Distillery to learn the process of spirit making.



Alumni Jay Hore hosted a professional development masterclass for Angliss International Hotel School students.



HOSPITALITY.

Claim your place in our world-class hospitality industry with a qualification in Hospitality Management.

William Angliss Institute is Australia's largest hospitality training provider. You can gain entry-level skills and knowledge that will allow you to be a part of Melbourne's world-class restaurant and bar industry.

Career Outcomes

Restaurant Manager
Front of House Coordinator
Bar Manager
Gaming Manager
Operations Manager

SIT20316

CERTIFICATE II IN HOSPITALITY

🕒 1 year FT | 🕒 Full-time

📅 January

📄 Successful completion of Year 9 (or equivalent) / 16 or 17 years of age

Getting your start in the Experience industry is made simple with this introductory Hospitality certificate course. This certificate level qualification provides detailed training in a range of hospitality operational skills including basic food and beverage service.

Learning from Australia's best hospitality trainers, you'll learn what it takes to work in hospitality businesses from restaurants to hotels, motels, catering operations and cafes.

You'll learn in one of the live kitchen classrooms developing core skills including espresso coffee, bar skills and food and beverage service.

This course is offered via VET DSS.

A The Angliss Experience:

- Develop best practice event management skills taught by industry professionals.
- Organise a real event for a real client as part of your learning.
- Be part of a student group team to coordinate an event from end to end
 - from theme ideation to run sheets and execution.
- An optional industry placement is offered in the diploma - an application and interview process applies.
- An optional international or interstate trip to help broaden your industry insight.

SIT30616

CERTIFICATE III IN HOSPITALITY

🕒 6 months FT | 🕒 Full-time / Part-time

📅 Feb, May, Jul, Sep

📄 Pre-Training Review / LLN Test

This course will deliver the foundational practical skills and relevant theory to help you get a start in Australia's world-class restaurant and bar industry. Learning transferable skills from experienced hospitality professionals, you'll be prepared to work in a range of events, hospitality and dining environments.

Covering the basics of customer service, coffee and bar service, workplace safety and hygiene you'll feel more than prepared to make your way in the experience industry.

A The Angliss Experience:

- Get practical experience serving at the Angliss restaurant on campus
- Enjoy hospitality excursions to local venues across the city or take a study tour to further enhance your hospitality experience
- Get involved in iconic Melbourne events like the Melbourne Food and Wine Festival and in the Spring Racing Carnival
- Gain valuable work experience with some of Melbourne's premier events groups



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

HOSPITALITY. (CONT.)

SIT50416

DIPLOMA OF HOSPITALITY MANAGEMENT

🕒 1 year FT | 🕒 Full-time / Part-time

📅 Feb, May, Jul, Sep

📄 Pre-Training Review / LLN Test

For dedicated students with aspirations for a rewarding hospitality career, the diploma course in hospitality management offers valuable learning combined with practical experience and skills.

The course will give you a broad understanding of hospitality and allow you to explore theoretical concepts so you stand out for your expertise. You'll learn concepts and skills as broad as business operations, human resources, legal knowledge and service quality, preparing you to enter a management position.

A The Angliss Experience:

- Learn from seasoned hospitality professionals and a diverse range of guest lecturers.
- Get involved in iconic Melbourne events like the Melbourne Food and Wine Festival and the Spring Racing Carnival.
- Gain valuable work experience with some of Melbourne's premier events groups.
- Join your event student cohort on a winery, brewery or distillery experience.

SIT60316

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

🕒 6 months FT | 🕒 Full-time / Part-time (on request) / Flexible

📅 Feb, Jul

📄 Pre-Training Review / LLN Test
SIT50416 Diploma of Hospitality Management.

This advanced diploma follows on from the SIT50416 Diploma in Hospitality Management and offers an exceptional learning experience for students dedicated to a successful career in hospitality management. Setting you up for management roles across a range of venues and companies, you'll uncover the unique skillset required for delivering exceptional hospitality.

The course will expand your understanding of hospitality and allow you to explore theoretical concepts to support your hospitality expertise. You'll develop key skills in business planning, asset management, finance, human resources and marketing to open a wide variety of employment opportunities.

A The Angliss Experience:

- Learn from seasoned hospitality professionals and a diverse range of guest lecturers.
- Take advantage of work experience opportunities in the Angliss Restaurant in Melbourne, or Rubric Restaurant in Sydney.
- Have the opportunity to participate in iconic events including the World's Longest Lunch as part of Melbourne Food and Wine Festival.
- Join your fellow students on site visits to key hospitality venues.



“Studying at Angliss helped me in my first steps into industry. ‘Food & Beverage Service Management’ taught me how to show my skills and get a job in Food and Beverage when I started my placement.”

VIMMI BONI BANGARI

*Adv. Diploma of Hospitality Management
Alumni at Accor*



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





HOSPITALITY MANAGEMENT.

ANGLISS INTERNATIONAL HOTEL SCHOOL

Your luxurious future is waiting.

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.

Career Outcomes

*Guest Services Manager
Executive Housekeeper
Rooms Division Manager
Front Office Manager
Concierge
Food & Beverage Manager*

SIT50416

DIPLOMA OF HOSPITALITY MANAGEMENT

ANGLISS INTERNATIONAL HOTEL SCHOOL

🕒 1 Year FT | 🕒 Full-time

📅 Feb, Jul

📄 Pre-Training Review / LLN Test / Interview

Combine your diploma of hospitality studies with the unparalleled learning and work experience of the Angliss International Hotel School. This customised study pathway gives students the opportunity to take their service delivery skills to a new and luxurious level.

Designed to expose students to a five-star standard accommodation environment, Hotel School's exceptional facilities will help you refine your skills—from the reception desk to the dining area and back of house management.

Expand your learning experience with masterclasses, a hotel study tour and nine-week industry placement program.

A The Angliss Experience:

- Enjoy a customised program delivered at high-end hotel facilities.
- Take part in exclusive masterclasses from esteemed hoteliers and accommodation professionals.
- Extend your expertise through a nine-week industry placement program.
- Opt for a study tour exploring some of the world's iconic 5-star hotel destinations.



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

UNDERGRADUATE COURSES

HOSPITALITY OPERATIONS.

CRS1400980

UNDERGRADUATE CERTIFICATE OF HOSPITALITY OPERATIONS

🕒 6 months FT | 🕒 Full-time

📅 February, July | 📄 ATAR* / Online UGRASP

Develop your understanding of the vibrant hospitality industry and prepare for employment as a food and beverage professional ready to deliver excellent customer service to guests in a wide range of venues.

Learning at the specialist centre for hospitality education, you'll practice your front of house skills in a live restaurant environment. Complementing these practical skills is the underpinning knowledge of food and beverage matching and fundamentals of marketing practice to support supervisors, managers and owners.

Simulated learning will deepen your understanding of management tools and their effectiveness, while the included industry compliance certificates will further your employability decisions.

A The Angliss Experience:

- Develop your food and beverage knowledge in real cafe, restaurant and fine dining environments.
- Learn from experts in tourism and hospitality to develop essential knowledge in order to succeed in dynamic consumer and business environments.
- Undertake certificates in responsible service of alcohol and food handling that enable immediate employment.
- Gain guaranteed entry into our specialist degree programs, with credits, upon successful completion.

Pathways

Successful completion of the Undergraduate Certificate of Hospitality Operations will enable graduates to pathway to the:

- Bachelor of Tourism and Hospitality Management
- Associate Degree in Resort and Hotel Management
- Bachelor of Resort and Hotel Management
- Bachelor of Resort and Hotel Management (Professional Practice)
- Bachelor of Resort and Hotel Management (International Practice)

Course Structure

Units

HOS509	Food and Beverage Knowledge
HOS501	Food and Beverage Operations
MAN601	Introduction to Marketing
MAN501	Management Fundamentals



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

RESORT OPERATIONS.

CRS1401003

UNDERGRADUATE CERTIFICATE OF RESORT OPERATIONS

🕒 6 months FT | 🕒 Full-time

📅 February, July | 📄 ATAR* / Online UGRASP

Grasp the fundamentals of working in the resort and hotel industry where customer experience is everything. Learn how service underpins all operational decisions and build on front of house skills with marketing understanding to grow your value as an employee who is able to make clear contributions to operational success.

Practice using industry-current reservation systems, understanding the integration with room division operations and analysis of revenue modelling and an introduction to yield management. Uncover the principles and procedures involved in the provision of quality accommodation with emphasis on the front office, housekeeping and security.

The Undergraduate Certificate of Resort Operations will introduce you to marketing principles to better understand market factors for success and management principles that underpin working with colleagues, supervisors and managers.

A The Angliss Experience:

- Explore the fundamentals of the resort and hotel industry with the experience specialists.
- Explore key skills in Opera accommodation reservations systems used by the industry.
- Use experiential learning to apply the basic tools of management in simulated situations.
- Make the most of small class sizes and mentorship from your lecturers.

Pathways

Successful completion of the Undergraduate Certificate of Resort Operations will enable graduates to pathway to the:

- Associate Degree in Resort and Hotel Management
- Bachelor of Resort and Hotel Management
- Bachelor of Resort and Hotel Management (Professional Practice)
- Bachelor of Resort and Hotel Management (International Practice)

Core Subjects

Units

HOH501	Fundamentals of the Resort and Hotel Industry
HOH509	Rooms Division Operations
MAN501	Management Fundamentals
MAN601	Introduction to Marketing



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

HOTEL OPERATIONS.

CRS1400975

UNDERGRADUATE CERTIFICATE OF HOTEL OPERATIONS

🕒 6 months FT | 🕒 Full-time

📅 February, July | 📄 ATAR* / Online UGRASP

Book your place for a career in hotels with the Undergraduate Certificate of Hotel Operations. Providing you with a grounding in hotel and resort operations you'll be introduced to the service experience that underpins the industry, from front office to food and beverage service.

With customer service as a foundation, you'll develop your skills in dedicated service environments with real customers and real experiences, while you study the fundamentals of management that underpin working with colleagues, supervisors and managers.

Gain knowledge in room division and practical experience utilising tools and programs used by the industry for accommodation reservation. Understand how room divisions and front of house operations are integrated and how they can impact the customer experience and success in this dynamic global industry.

A The Angliss Experience:

- Make the most of small class sizes and mentorship from your lecturers and access to industry experts.
- Included industry compliance certification in responsible service of alcohol and food handling make your qualifications instantly applicable to jobs in the industry.
- Gain practical experience in Opera accommodation reservation systems as used in industry.
- Make the most of our state-of-the-art facilities with training in a live restaurant environment.

Pathways

Successful completion of the Undergraduate Certificate of Hotel Operations will enable graduates to pathway to the:

- Associate Degree in Resort and Hotel Management
- Bachelor of Resort and Hotel Management
- Bachelor of Resort and Hotel Management (Professional Practice)
- Bachelor of Resort and Hotel Management (International Practice)

Course Structure

Units

HOH501	Fundamentals of the Resort and Hotel Industry
HOH509	Rooms Division Operations
HOS501	Food and Beverage Operations
MAN501	Management Fundamentals



With close ties to William Angliss Institute we are regularly on campus and speaking with students. We've employed many graduates over the years and I rose up to my role having started at William Angliss Institute."

HANNA HOLDEN

*Human Resources Officer,
Grand Hyatt Melbourne.*



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

RESORT & HOTEL MANAGEMENT.

CRS1400275

ASSOCIATE DEGREE IN RESORT AND HOTEL MANAGEMENT

🕒 2 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 ATAR*

You can begin your specialisation in resort and hotel management with two years of study focusing on specialist subjects, including **Rooms Division Operations, Digital Marketing and Distribution and Managing Resort Operations.**

Graduates of the Associate Degree in Resort and Hotel Management have the operational skills and theoretical knowledge to manage teams within the resort and hotel industry. They have the ability to solve complex problems, think critically and implement solutions. Familiarity with current industry data and benchmarks enable our graduates to contribute positively to decision making and planning processes.

With a range of possible job outcomes from food and beverage supervisor, front office supervisor, housekeeping supervisor or guest services officer, the associate degree offers a solid foundation for your career in this fast-paced industry. You may also choose to continue studying and complete one of our Bachelor of Resort and Hotel Management qualifications.

A The Angliss Experience:

- Discover emerging accommodation and hospitality trends and issues through study tours, field trips and guest lectures.
- Build valuable expertise using simulations, industry-standard software programs and technology.

Pathways

Successful completion of the Associate Degree in Resort and Hotel Management will enable graduates to pathway to the:

- Bachelor of Resort and Hotel Management
- Bachelor of Resort and Hotel Management (Professional Practice)
- Bachelor of Resort and Hotel Management (International Practice)

Core Subjects

Year One

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 (1st semester)

Year Two

MAN606	Human Resource Operations for the Services 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	1 per semester (2 in total)



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

UNDERGRADUATE COURSES

RESORT & HOTEL MANAGEMENT (CONT.)

CRS1400274

BACHELOR OF RESORT AND HOTEL MANAGEMENT

🕒 3 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 ATAR Based Admission*

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.

A The Angliss Experience:

- Discover emerging accommodation and hospitality trends and issues through study tours, field trips and guest lectures.
- Build valuable expertise using simulations, industry-standard software programs and technology.

Pathways

Successful completion of Bachelor of Resort and Hotel Management will enable graduates to pathway to the:

- Bachelor of Resort and Hotel Management (Professional Practice)
- Bachelor of Resort and Hotel Management (International Practice)
- Graduate Certificate of International Hotel Leadership
- Graduate Diploma of International Hotel Leadership
- Master of International Hotel Leadership
- Graduate Certificate of International Hospitality Entrepreneurship
- Graduate Diploma of International Hospitality Entrepreneurship
- Master of International Hospitality Entrepreneurship

Career Outcomes

Resort or Hotel Duty Manager
Food & Beverage Manager
Revenue Manager
Rooms' Division Manager
General Manager

Core Subjects

Year One

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 (1st semester)

Year Two

MAN606	Human Resource Operations for the Services 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	1 per semester (2 in total)

Year Three

MAN706	Innovation and Entrepreneurship
MAN703	Revenue Management
MAN702	Risk and Legal Issues
TOU751	Taking Responsibility for Tourism and Hospitality
HOH709	Emerging Trends in the Resort and Hotel Industry
MAN707	Strategy, Change and Leadership
Electives	1 per semester (2 in total)



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

CRS1400278

BACHELOR OF RESORT AND HOTEL MANAGEMENT (INTERNATIONAL PRACTICE)

🕒 4 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 ATAR Based Admission*

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.

A The Angliss Experience:

Central to this degree is tailored, immersive international study experiences. In your final year, undertake an international study tour and choose from:

- A supported six-month work placement in an international destination or
- A semester of further study with one of our international partner institutes in the UK, Spain or Italy.

Pathways

Successful completion of Bachelor of Resort and Hotel Management (International Practice) will enable graduates to pathway to the:

- Graduate Certificate of International Hotel Leadership
- Graduate Diploma of International Hotel Leadership
- Master of International Hotel Leadership
- Graduate Certificate of International Hospitality Entrepreneurship
- Graduate Diploma of International Hospitality Entrepreneurship
- Master of International Hospitality Entrepreneurship

Career Outcomes

Cluster Revenue Manager
Hotel Data Scientist
Director of Hotel Operations
Resort Manager
Food & Beverage Manager
Rooms' Division Manager
General Manager

Core Subjects

Year One

HOSH501	Fundamentals of the Resort and Hotel Industry
HOSH501	Food and Beverage Operations
MAN501	Management Fundamentals
HOSH551	Hospitality Concepts and Context
HOSH509	Rooms Division Operations
MAN502	Financial Concepts
MAN601	Introduction to Marketing
Electives	1 (1st semester)

Year Two

MAN606	Human Resource Operations for the Services Industry
HOSH602	Food and Beverage Service Management
MAN605	Financial Analysis and Decision Making
HOSH651	People and Place
HOSH601	Digital Marketing and Distribution
HOSH609	Managing Resort Operations
Electives	1 per semester (2 in total)

Year Three

MAN706	Innovation and Entrepreneurship
MAN703	Revenue Management
MAN702	Risk and Legal Issues
TOU751	Taking Responsibility for Tourism and Hospitality
HOSH709	Emerging Trends in the Resort and Hotel Industry
MAN707	Strategy, Change and Leadership
Electives	1 per semester (2 in total)

Year Four

HOSH759	International Practice - Study Tour
HOSH739	Hotel Data Science
HOSH749	The Economics of Resorts and Hotels
HOSH738	International Professional Practice - International Study or Work Placement



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

UNDERGRADUATE COURSES

RESORT & HOTEL MANAGEMENT (CONT.)

CRS1400277

BACHELOR OF RESORT AND HOTEL MANAGEMENT (PROFESSIONAL PRACTICE)

🕒 4 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 ATAR Based Admission*

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.

A The Angliss Experience:

- Develop specialised skills required for management roles in resorts and hotels.
- Complete a year of professional practice or work placement during your fourth year.

Pathways

Successful completion of Bachelor of Resort and Hotel Management (Professional Practice) will enable graduates to pathway to the:

- Graduate Certificate of International Hotel Leadership
- Graduate Diploma of International Hotel Leadership
- Master of International Hotel Leadership
- Graduate Certificate of International Hospitality Entrepreneurship
- Graduate Diploma of International Hospitality Entrepreneurship
- Master of International Hospitality Entrepreneurship

Career Outcomes

Revenue Manager
Business Development Manager
Human Resources Officer
Food & Beverage Manager
Rooms' Division Manager
General Manager

Core Subjects

Year One

H0H501	Fundamentals of the Resort and Hotel Industry
H0S501	Food and Beverage Operations
MAN501	Management Fundamentals
H0S551	Hospitality Concepts and Context
H0H509	Rooms Division Operations
MAN502	Financial Concepts
MAN601	Introduction to Marketing
Electives	1 (1st semester)

Year Two

MAN606	Human Resource Operations for the Services Industry
H0S602	Food and Beverage Service Management
MAN605	Financial Analysis and Decision Making
H0S651	People and Place
H0H601	Digital Marketing and Distribution
H0H609	Managing Resort Operations
Electives	1 per semester (2 in total)

Year Three

MAN706	Innovation and Entrepreneurship
MAN703	Revenue Management
MAN702	Risk and Legal Issues
TOU751	Taking Responsibility for Tourism and Hospitality
H0H709	Emerging Trends in the Resort and Hotel Industry
MAN707	Strategy, Change and Leadership
Electives	1 per semester (2 in total)

Year Four

H0H728	Professional Practice
H0H729	Professional Practice Project



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

TOURISM & HOSPITALITY MANAGEMENT.

CRS1201421

BACHELOR OF TOURISM AND HOSPITALITY MANAGEMENT

🕒 4 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 ATAR*

Management knowledge, technical skills and valuable insights into increasingly complex and dynamic industries are the hallmarks of our Bachelor of Tourism and Hospitality Management degree.

This four-year degree is designed to create tourism and hospitality leaders.

You will be prepared with highly developed capabilities, analytical skills and management knowledge that can be applied to a range of careers across the tourism and hospitality industries.

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 producing restaurant owners, business entrepreneurs, tourism specialists, hotel food and beverage managers, event coordinators and industry leaders of tomorrow.

The course thoroughly explores the links between food and beverage, hospitality and tourism, simultaneously offering a flexible approach to focus on either tourism (an operational or destination focus) or hospitality (an operational management or food and beverage focus).

A The Angliss Experience:

- Experience and practice industry skills in live classrooms, operational restaurants, kitchens, wine tasting and coffee rooms.
- Learn directly from a diverse range of industry specialists (guest speakers) and lecturers experienced in industry.

- Undertake a broad range of field trips to destinations and attractions in Melbourne and regional Victoria.

Pathways

Successful completion of Bachelor of Tourism and Hospitality Management will enable graduates to pathway to the:

- Graduate Certificate of International Hospitality Entrepreneurship
- Graduate Diploma of International Hospitality Entrepreneurship
- Master of International Hospitality Entrepreneurship
- Graduate Certificate of International Hotel Leadership
- Graduate Diploma of International Hotel Leadership
- Master of International Hotel Leadership

Career Outcomes

Restaurant Manager

Food & Beverage Manager

Business Entrepreneur

Tourism Officer

Inventory & Supply Officer

Procurement Manager

Sommelier

Food & Wine Development Officer

(local government, tourism bodies)

Sustainability Coordinator

(local government, tourism bodies)

Kitchen & Cellar Door Supervisor

Core Subjects

Year One

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
HOS501	Food and Beverage Operations
TOU504	Visitor Services
Electives	1 (1st semester)

Year Two

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 Three - Work Placement

HOS618	Professional Practice 1
HOS718	Professional Practice 2

Year Four

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	1 per semester (2 in total)



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

POSTGRADUATE COURSES

INTERNATIONAL HOSPITALITY ENTREPRENEURSHIP.

CRS1401174

GRADUATE CERTIFICATE OF INTERNATIONAL HOSPITALITY ENTREPRENEURSHIP

🕒 6 months FT | 🕒 Full-time / Part-time | 📅 Feb, Jul

📄 Available on application

The Graduate Certificate of International Hospitality Entrepreneurship course develops personal growth that can provide you with knowledge, skills and attitudinal learning outcomes to apply entrepreneurial behaviour and mindset to leadership in an International Hospitality context. You will experience entrepreneurial thinking, growth mindset, self-efficacy, and passion, within a leadership orientation.

Graduates of the Graduate Certificate of International Hospitality Entrepreneurship will apply an entrepreneurial mindset in leading people, business analysis for decision making and be recognised as reflective individuals, able to use entrepreneurial mindsets to make decisions.

A The Angliss Experience:

- Develop entrepreneurial leadership mindset and skills to make your entrepreneurial ambition a reality.
- Learn at our purpose-built hospitality Institute.

Pathways

Successful completion of the Graduate Certificate in International Hospitality Entrepreneurship will enable graduates to pathway to the:

- Graduate Diploma of International Hospitality Entrepreneurship
- Master of International Hospitality Entrepreneurship

Course Structure

Units

LED851	Leading Self and Others
LED852	People and Culture Driven Leadership
MAN801	Financial Management and Data Analytics
ENT809	Entrepreneurial Mindset, Practices & Experiences



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

CRS1401175

GRADUATE DIPLOMA OF INTERNATIONAL HOSPITALITY ENTREPRENEURSHIP

🕒 1 year FT | 🕒 Full-time / Part-time | 📅 Feb, Jul

📄 Available on application

Graduates of the Graduate Diploma of International Hospitality Entrepreneurship will make a significant contribution to organisations that expect an entrepreneurial attitude from leaders. They will be recognised as human-centred and reflective individuals, able to use their entrepreneurial mindset and entrepreneurial intention to drive and foster creative and marketable solutions. Graduates will also be recognised for their individual and social skills, cultural awareness and creativity.

The Graduate Diploma of International Hospitality Entrepreneurship course enables and supports the development of holistic personal growth that can provide you with knowledge, skills, attitudinal and behavioural learning outcomes.

The program facilitation will empower you with entrepreneurial thinking, growth mindset, self-efficacy, passion, and leadership orientation that can be applied to your life, job, community and your new venture, specifically linked to the international hospitality context.

A The Angliss Experience:

- Develop the right mindset and skills to make your entrepreneurial ambition a reality.
- Build entrepreneurial leadership capacity to create innovative hospitality ventures and organisations.
- Learn at our purpose-built hospitality Institute.

Pathways

Successful completion of the Graduate Diploma in International Hospitality Entrepreneurship will enable graduates to pathway to the:

- Master of International Hospitality Entrepreneurship

Course Structure

Year One

LED851	Leading Self and Others
LED852	People and Culture Driven Leadership
MAN801	Financial Management and Data Analytics
ENT809	Entrepreneurial Mindset, Practices & Experiences
ENT819	Financing Entrepreneurial Ventures
MAN901	Design Thinking for the Experience Economy
ENT829	Entrepreneurial Leadership & Innovation
Elective	1 (Semester 2)



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

INTERNATIONAL HOSPITALITY ENTREPRENEURSHIP (CONT.)

CRS1401173

MASTER OF INTERNATIONAL HOSPITALITY ENTREPRENEURSHIP

🕒 2 years FT | 🕒 Full-time / Part-time | 📅 Feb, Jul

📄 Available on application

This program aims to develop and elevate an entrepreneurial mindset to drive innovation and sustainability in the hospitality industry. We will take you on a learning journey from uncovering ideas and opportunities to planning and developing creative and unique business models. You will evaluate financing options, learn how to build high-performance teams and foster a dynamic culture that embraces innovation.

The course is designed to cultivate your entrepreneurial leadership capacity through experiential learning methods. In the final semester, you will work with industry mentors through an incubation process to bring your ideas to life. This program features industry experts providing an opportunity for you to learn, observe, question, and receive feedback from accomplished hospitality start-ups founders, representatives and venture capitalists.

The final year of study provides you with the opportunity to establish and demonstrate a strategic entrepreneurial focus. By applying cognitive, creative, research and reflective skills of design to execute an innovative hospitality service and experience-based action research project, you will demonstrate a high level

of personal autonomy and accountability, professional responsibility, and maturing entrepreneurial behaviour and leadership.

Graduates of the Master of International Hospitality Entrepreneurship will be recognised as human-centred, reflective and agile entrepreneurs, able to use their entrepreneurial mindset and intention to drive suitable entrepreneurial behaviour and innovation in organisations and in others, apply marketable solutions along the venture business life cycle by a critical analysis of risk and opportunity.

A The Angliss Experience:

- Innovate, iterate and solve real-world hospitality problems through entrepreneurship.
- Develop the right mindset and skills to make your entrepreneurial ambition a reality.
- Build entrepreneurial leadership capacity to create innovative hospitality ventures and organisations.
- Learn at the purpose-built hospitality institute.

Course Structure

Year One

LED851	Leading Self and Others
LED852	People and Culture Driven Leadership
MAN801	Financial Management and Data Analytics
ENT809	Entrepreneurial Mindset, Practices & Experiences
ENT819	Financing Entrepreneurial Ventures
MAN901	Design Thinking for the Experience Economy
ENT829	Entrepreneurial Leadership & Innovation
Elective	1 (Semester 2)

YEAR 2

LED951	Leadership in Uncertain Times
ENT909	Strategic Entrepreneurship
ENT917	Entrepreneurial Incubator: From Idea to Pre-launch
Elective	1 (Semester 1)
ENT918	Entrepreneurial Incubator: From Idea to Launch

In the final semester you will work with industry mentors, through an incubation process to bring your ideas to life.

YEAR 1	Semester 1	4 Subjects
	Semester 2	4 Subjects
YEAR 2	Semester 1	4 Subjects
	Semester 2	Incubator



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



Hospitality alumni Cameron Maher is now Group Front of House Manager at Trader House restaurants, which owns Cutler & Co, Supernormal and Marion, among others.

POSTGRADUATE COURSES

INTERNATIONAL HOTEL LEADERSHIP.

CRS1401163

GRADUATE CERTIFICATE OF INTERNATIONAL HOTEL LEADERSHIP

🕒 6 months FT | 🕒 Full-time / Part-time | 📅 Feb, Jul

📄 Available on application

The Graduate Certificate of International Hotel Leadership enables graduates to develop foundational leadership knowledge skills, attitudes and behaviour to influence people and operations. Along with the foundational hotel operational, financial and data analytics knowledge, you will learn how to engage in reflective learning to grow your leadership practice.

Graduates of the Graduate Certificate of International Hotel Leadership will be recognised as human-centered and reflective, with the ability to lead change within the hotel context to drive better performance.

A The Angliss Experience:

- Build leadership capacity in the hotel business.
- Foster positive organisational cultures and high performance.
- Learn at the purpose-built hospitality Institute.

Pathways

Successful completion of the Graduate Certificate in International Hotel Leadership will enable graduates to pathway to the:

- Graduate Diploma of International Hotel Leadership
- Master of International Hotel Leadership

Course Structure

Units

LED851	Leading Self and Others
LED852	People and Culture Driven Leadership
MAN801	Financial Management and Data Analytics
HOH809	International Hotel Operations Management



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



CRS1401162

GRADUATE DIPLOMA OF INTERNATIONAL HOTEL LEADERSHIP

🕒 1 year FT | 🕒 Full-time / Part-time | 📅 Feb, Jul
📄 Available on application

The Graduate Diploma of International Hotel Leadership is to develop the foundational leadership knowledge, skills, attitudes and behaviour needed within the International Hotel context.

By developing enhanced skills and knowledge of operations, finance and people within a leadership framework, students will learn how to engage in self-driven inquiry and learn to continue to grow as leaders in their chosen hotel/resort careers and personal lives.

Graduates of the Graduate Diploma of International Hotel Leadership will be recognised as human-centered, reflective and agile life-long learners with the ability to initiate and lead change within the International Hotel context to drive better performance.

A The Angliss Experience:

- Build leadership capacity in the hotel business.
- Foster positive organisational cultures and high performance.
- Develop practical business strategy skills.
- Learn at the purpose-built hospitality Institute.

Pathways

Successful completion of the Graduate Diploma in International Hotel Leadership will enable graduates to pathway to the:

- Master of International Hotel Leadership

Course Structure

Year One

LED851	Leading Self and Others
LED852	People and Culture Driven Leadership
MAN801	Financial Management and Data Analytics
HOH809	International Hotel Operations Management
HOH859	Global and Ethical Hotel Leadership
MAN809	Revenue Management and Strategy
RES801	Research Methods
Elective	1 (Second semester)



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



POSTGRADUATE COURSES

INTERNATIONAL HOTEL LEADERSHIP (CONT.)

CRS1401161

MASTER OF INTERNATIONAL HOTEL LEADERSHIP.

🕒 2 years FT | 🕒 Full-time / Part-time | 📅 Feb, Jul
📄 Available on application

Through creating new experiences, experimenting, exploring and reflecting, the learning will lead to personal and professional transformation. Graduates will be recognised as agile leaders able to engage in effective change and innovation to create sustainable and high impact solutions to help advance the hotel business.

This unique interdisciplinary program is designed to foster transformational leadership development to meet current and future hotel leadership needs and challenges. We create real-world and practical learning experiences where you engage and learn from industry experts, solve real business problems and work on hotel industry relevant projects.

The course facilitation will empower you with leadership thinking, growth mindset, self-efficacy, passion, and leadership action orientation that could be applied in your life, job, and community and specifically the highly structured, process-driven accommodation sector dominated by international hotel and resort chains.

The final year will provide you with the opportunity to critically synthesise practice within a workplace and the principles of leadership explored in the first year. You will use critical reflection to apply systemic

cognitive inquiry and decision making to demonstrate a high level of personal autonomy and accountability, professional responsibility, and maturing leadership behaviour.

Graduates of the Master of International Hotel Leadership will be recognised as human-centred, reflective, creative and agile life-long learners able to initiate and manage change within the International Hotel context to lead systemic performance to serve better organisational operations, staff, stakeholders and owners, and positively impact on their community and environment.

A The Angliss Experience:

- Lead creativity and innovation in international hotel environments.
- Foster positive organisational cultures and high performance.
- Develop practical business strategy skills
- Build leadership capacity in the hotel business.
- Learn at the purpose-built hospitality institute.

Course Structure

Year One

LED851	Leading Self and Others
LED852	People and Culture Driven Leadership
MAN801	Financial Management and Data Analytics
HOH809	International Hotel Operations Management
HOH859	Global and Ethical Hotel Leadership
MAN809	Revenue Management and Strategy
RES801	Research Methods
Elective	1 (2nd Semester)

Year Two

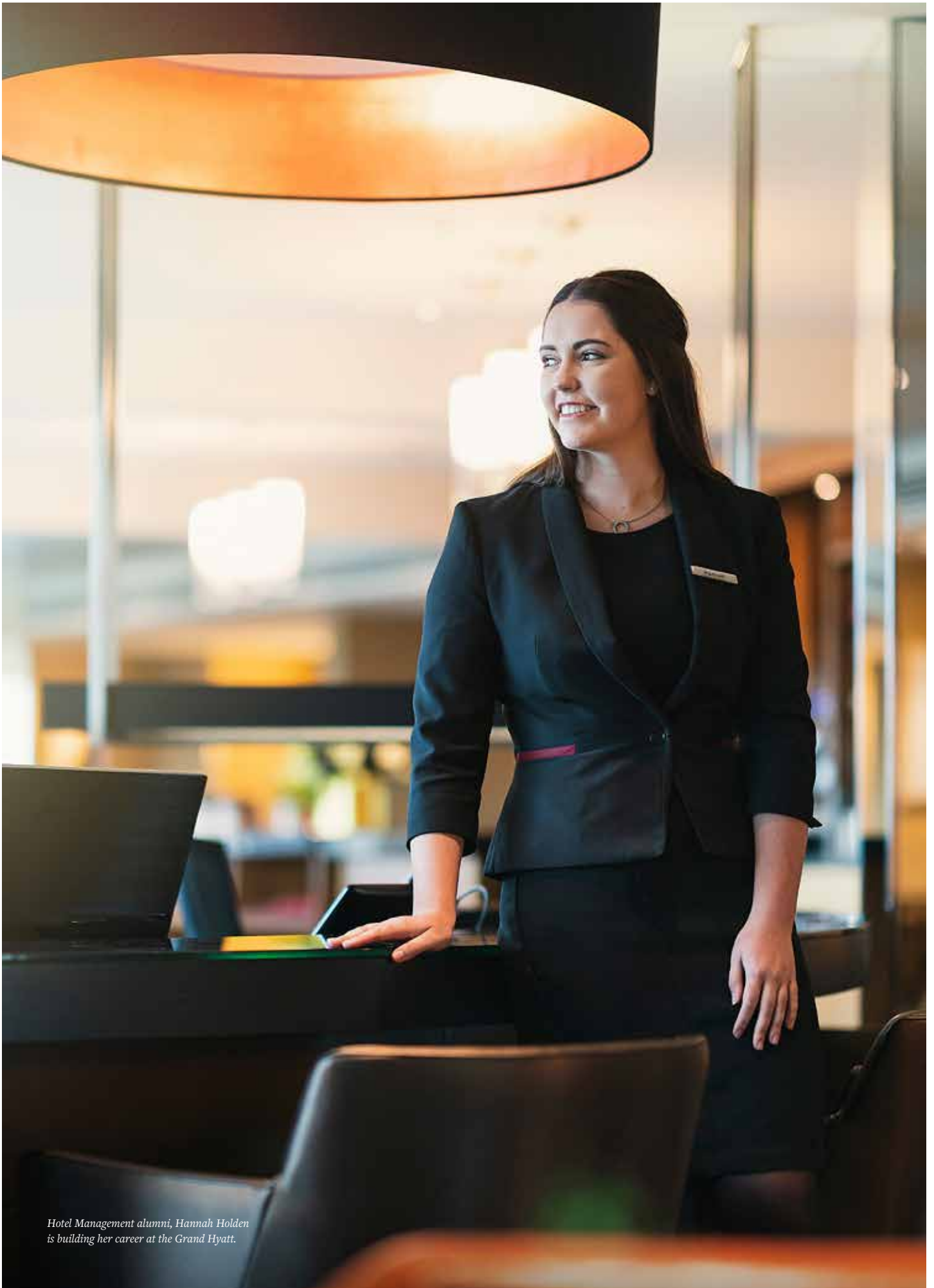
HOH918	Work Placement
LED951	Leadership in Uncertain Times
HOH909	Leading Sustainability in the Hotel Industry
MAN901	Design Thinking for the Experience Economy
Elective	1 (2nd Semester)

Students will undertake a semester-long work placement program at one of the leading hotel brands.

YEAR 1	Semester 1	4 Subjects
	Semester 2	4 Subjects
YEAR 2	Semester 1	Work Placement
	Semester 2	4 Subjects



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



Hotel Management alumni, Hannah Holden is building her career at the Grand Hyatt.

EVENTS

BE THE PART

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.

TY STARTER.



EVENTS COURSES

VET Courses

Event Management (*Dip.*)

Undergraduate Courses

Event Operations (*Undergraduate Cert.*)

Event Management (*Associate Degree / Bachelor*)



Events students working at the World's Longest Brunch, as part of the Melbourne Food and Wine Festival.



Students visit Melbourne Zoo to learn how the iconic destination organises and hosts events.

WHY STUDY EVENTS AT ANGLISS?

Exclusive Employment Opportunities

If there's a major event in Melbourne, you'll find our students there because our award-winning programs attract employers from the biggest industry names. Industry representatives from the most respected events companies regularly visit to share knowledge and to recruit our students.

The Best Industry Connections

Industry placements, real-world events to learn from, and exclusive opportunities put you in front of the best practitioners and employers including Peter Jones Special Events and The Big Group. From pit lane at the Grand Prix to The Birdcage at the Melbourne Cup Carnival and courtside at the Australian Open, you'll find exclusive opportunities to build your resume with William Angliss Institute.

Wide Range of Training Facilities

For practical experience, training facilities and function spaces include two restaurants, a training bar and conference centre.



For the last 15 years, we have taken students for work experience to help them get a start. Three of them were that good I gave them a job and they have all gone on to be outstanding event professionals. As much as it was about their ability, I believe it was also the opportunity they had to study here at William Angliss Institute that gave them the basic skills, knowledge and confidence to apply for and to join a company like ours.

PETER JONES

Peter Jones Special Events

Supporting strong partnerships with the leaders in the Australian Hospitality and Hotel industries, such as the Australian Hotels Association.



Events degree students excursion to Victorian Racing Club



EVENTS

EVENT MANAGEMENT.

Run the show and thrive in the creative, fast-paced events industry.

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.

Career Outcomes

*Conference Manager
Event Manager
Functions Manager
Exhibitions Manager
Event Project Manager
Event Venue Manager*

SIT50316

DIPLOMA IN EVENT MANAGEMENT

-  1 year FT
-  Full-time / Part-time (on request)
-  Feb, May, Jul, Sept
-  Pre-Training Review / LLN Test

Develop the skills and essential theory to coordinate event operations with a Diploma in Event Management. This course combines theory with experiential learning, working on events.

This highly regarded event management course will empower you to succeed in a dynamic and fast-paced industry. Learn everything from on-site event and venue management through to project scheduling, budgeting and supplier management.

Throughout our courses there are opportunities to explore a variety of specialties and events – everything from international sporting events to festivals and conferences.

A The Angliss Experience:

- Develop best practice event management skills taught by industry professionals.
- Organise a real event for a real client as part of your learning.
- Be part of a student group team to coordinate an event from end to end
 - from theme ideation to run sheets and execution.
- An optional industry placement is offered in the diploma - an application and interview process applies.



“The networking events were a great opportunity to meet event managers, ask questions and secure your first professional role in the industry.”

SHELLEY STRAUSS

*Event Management Alumni
at Time Out*



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

Events alumni Brittany Page now runs her own successful events business, *Floss and Fleur*.



UNDERGRADUATE COURSES

EVENT OPERATIONS

CRS1400977

UNDERGRADUATE CERTIFICATE OF EVENT OPERATIONS

🕒 6 months FT | 🕒 Full-time

📅 Feb, Jul

📄 ATAR* / Online UGRASP

Learn from the experts and deepen your passion as you explore the fundamentals of successful events and learn the strategies that enable the creation and execution of events across a variety of contexts.

Heighten your understanding of the creative process involved in event design, the elements of production and learn what impacts events to be able to deliver the desired experience.

Project management knowledge and examining the project life cycle, logistics, financing and resourcing will deepen your capabilities to deliver on the event brief.

A The Angliss Experience:

- Operational knowledge and practice is integrated with strategies and theory to understand the fundamentals of successful events.
- Be inspired by practical event examples integrated into your learning.
- Gain access to industry experts and specialist lecturers to grow your contacts and networks.
- Apply management skills in simulated situations to examine their effectiveness.

Pathways

Successful completion of the Undergraduate Certificate of Event Operations will enable graduates to pathway to the:

- Associate Degree in Event Management
- Bachelor of Event Management

Course Structure

Units

EVE503	Event Design
EVE504	Event Fundamentals
EVE601	Project Management
MAN501	Management Fundamentals



Learn more or apply now:
angliss.edu.au/UC-events

EVENT MANAGEMENT.

CRS1401170

ASSOCIATE DEGREE IN EVENT MANAGEMENT

🕒 2 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul

📄 ATAR*

Graduates of the Associate Degree in Events will apply theoretical knowledge in event operations to enable them to effectively plan and design events and supervise teams.

You will have a demonstrated ability to solve complex problems, think critically and implement solutions. Familiarity with current industry data and benchmarks will enable you to contribute positively to decision making and planning processes.

Graduates will possess the academic and scholarly skills required to continue their studies at Bachelors' level.

A The Angliss Experience:

- You will combine academic study with hands-on experience 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.

Pathways

Successful completion of the Associate Degree in Event Management will enable graduates to pathway to the:

- Bachelor of Event Management

Course Structure

Year One

EVE504	Event Fundamentals
EVE503	Event Design
MAN501	Management Fundamentals
EVE559	Key Concepts in Event Studies
EVE611	Project Management
MAN502	Financial Concepts
MAN601	Introduction to Marketing
Electives	1 (Semester 1)

Year Two

EVE606	Social Media and Brand Strategy
EVE604	Event Stakeholders
MAN606	Human Resource Operations for the Services Industry
EVE659	Iconic Events
EVE607	Economic and Financial Analysis
EVE609	Managing and Motivating People
Specialist Electives	1 per semester (2 in total)



Learn more or apply now:
angliss.edu.au/AD-events



UNDERGRADUATE COURSES

EVENT MANAGEMENT.

CRS1400177

BACHELOR OF EVENT MANAGEMENT

🕒 3 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 ATAR Based Admission*

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.

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.

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.

A The Angliss Experience:

- Combine academic study with invaluable hands-on experience beyond the classroom with field trips to sports stadiums, live events, event suppliers, and hotel conference and banqueting departments.

- Be involved with the planning and staging of live events.
- Develop innovative concepts from conceptualisation through to implementation as part of live events.
- Be directly involved with industry related projects and report reflections back to event stakeholders.
- Explore your passion with a focus on business events, festivals or generalise across both fields.

Pathways

Successful completion of Bachelor of Event Management will enable graduates to pathway to the:

- Graduate Certificate of International Hospitality Entrepreneurship
- Graduate Diploma of International Hospitality Entrepreneurship
- Master of International Hospitality Entrepreneurship
- Masters of Philosophy

Career Outcomes

Event Manager
Event Officer
Conference Manager
Event & Sponsorship Executive
Event Coordinator
Festival Manager
Venue Manager
Conference Organiser
Event Supervisor
Event Project Manager

Course Units

Year One

EVE504	Event Fundamentals
EVE503	Event Design
MAN501	Management Fundamentals
EVE559	Key Concepts in Event Studies
EVE611	Project Management
MAN502	Financial Concepts
MAN601	Introduction to Marketing
Electives	1 (Semester 1)

Year Two

EVE606	Social Media and Brand Strategy
EVE604	Event Stakeholders
MAN606	Human Resource Operations for the Services Industry
EVE659	Iconic Events
EVE607	Economic and Financial Analysis
EVE609	Managing and Motivating People
Specialist Stream	1 per semester (2 in total)

Year Three

EVE701	Sustainability for the Events Industry
MAN702	Risk and Legal Issues
EVE759	Politics and Culture in International Events
EVE704	Event Evaluation
Specialist Stream	1 per semester (2 in total)
Electives	1 per semester (2 in total)



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

Specialisation Stream

You can tailor your learning through a specialist stream of study. Focusing on either Business Events or Festivals, by completing all 4 specialist stream subjects including the final project, you aim to become the expert in this specialist field. Specialist streams are noted on your testamur in recognition of your focused learning.

Business Events Industry

EVB601	Designing Business Events
EVB602	Virtual and Hybrid Strategies for Business Events
EVB701	Entrepreneurship in Events
EVB702	Business Event Project

Managing Festivals

EVF601	Planning and Hosting Festivals
EVF602	Festival Logistics
EVEF701	Crowd and Safety Management
EVF702	Festival Project



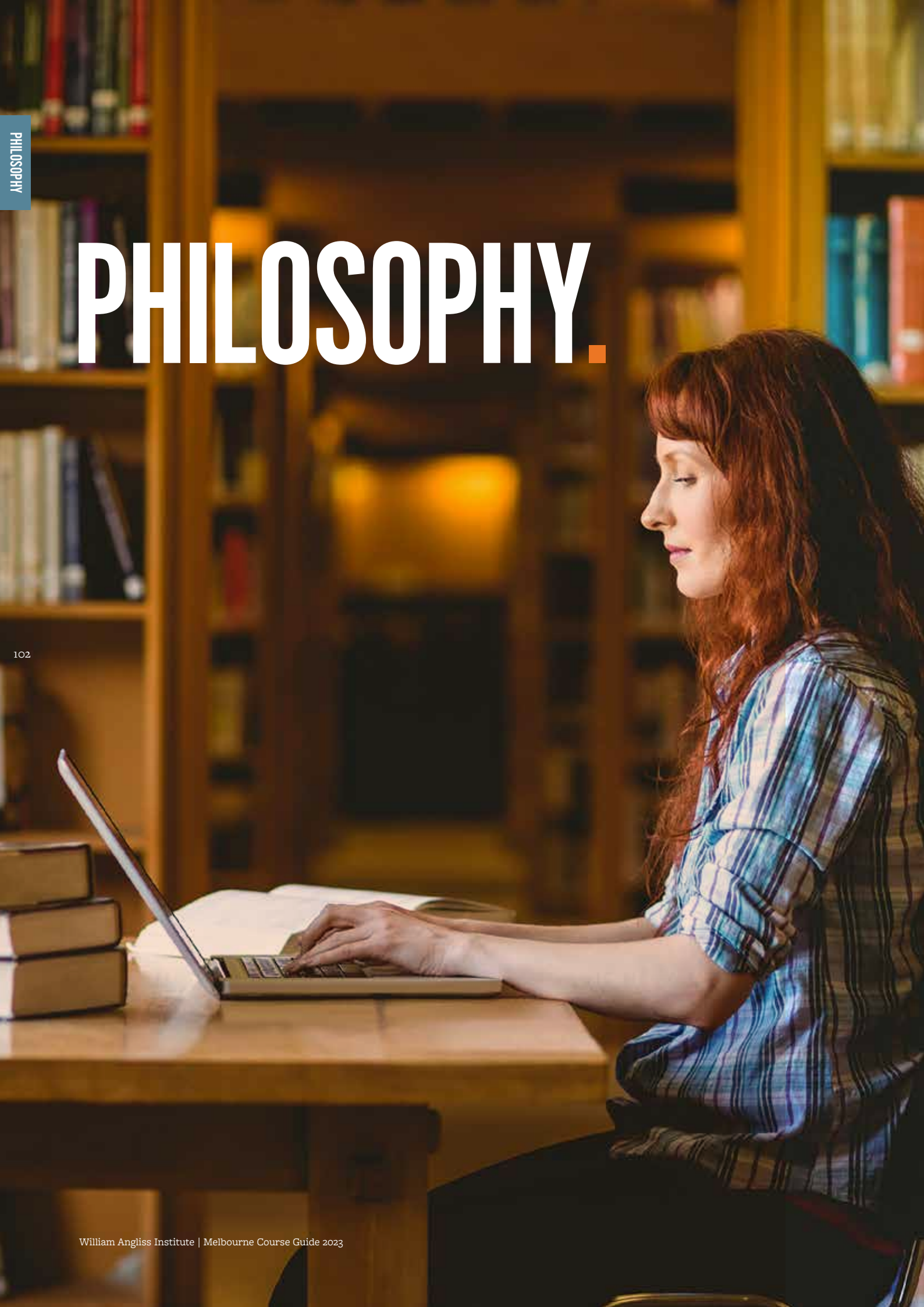
“My degree provided both academic and practical skills for an in-depth and well-rounded understanding of the events industry.”

OLLIE NOLAN

*Events Management Alumni
at Fred Hollows Foundation*

PHILOSOPHY.

102



PHILOSOPHY.

CRS1400429 / CRS1400430

MASTER OF PHILOSOPHY (MAJOR THESIS) / MASTER OF PHILOSOPHY (PRACTICE AND EXEGESIS)

🕒 2 years FT | 🕒 Full-time / Part-time

📅 Feb, Jul | 📄 Available on application.

Our Master of Philosophy degrees are aimed at those wishing to develop applied research skills and connect them to their existing discipline knowledge whilst scholars will be encouraged to design and conduct industry-changing research, and join an academic global conversation about ideas and theories through their own unique research study.

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 of an academic dissertation 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.

Two Different Options

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.
- **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).



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

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.

104



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





SHORT COURSES.

Our range of cooking, compliance and skillset Short Courses are designed for people seeking employment, employees wanting to up-skill, industry professionals, novices and those of us who are somewhere in between.

Courses Available:

- **Responsible Service of Alcohol (RSA)**
- **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**
+ much more



angliss.edu.au/shortcourses





OPEN DAY 2022.

FOODS | TOURISM | HOSPITALITY | EVENTS
MELBOURNE - SATURDAY 13 AUGUST

ANGLISS.EDU.AU/OPENDAY

William Angliss Institute

555 La Trobe Street Melbourne Victoria 3000 Australia
RTO: 3045 CRICOS: 01505M HEP: 9534 ABN 66 266 583 978

Tel: +61 3 9606 2111

Web: angliss.edu.au

DECLARATIONS

William Angliss Institute has used its best endeavours to ensure that the material contained in this publication was accurate at the time of printing. The Institute gives no warranty and accepts no responsibility for the accuracy or completeness of information. The Institute reserves the right to make changes to, among other things, course schedules, location, admission requirements, fees and staffing without notice at any time (even once you have enrolled in the course) at its absolute discretion. You should frequently check with the Institute's website for the most current information available.

Copyright in this publication is owned by the Institute and no part of it may be reproduced without the permission of the Institute. Published: April 2022

**AUSTRALIA'S LARGE TRAINING
PROVIDER OF THE YEAR.
ANGLISS.EDU.AU**