

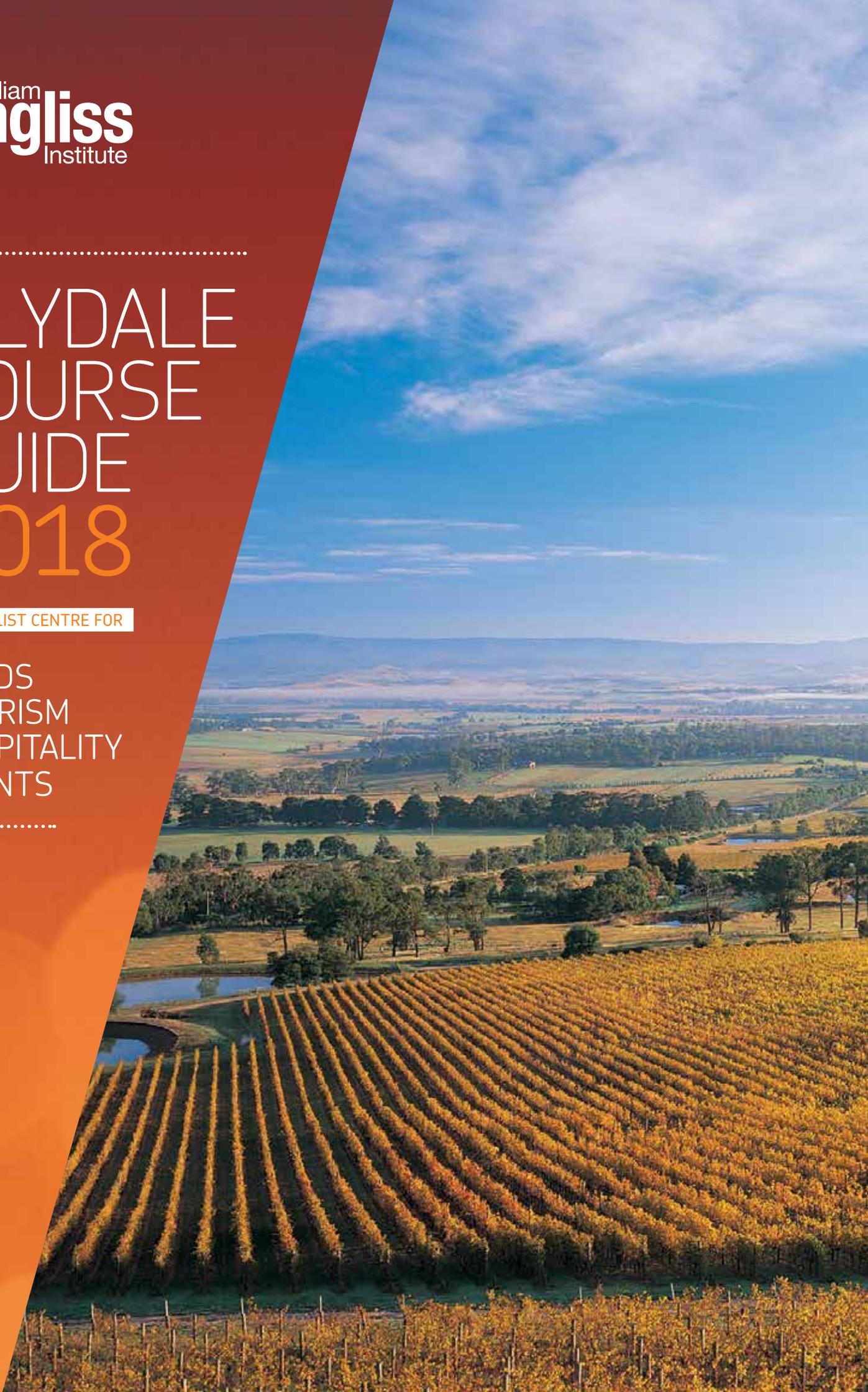
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# LILYDALE COURSE GUIDE 2018

SPECIALIST CENTRE FOR

FOODS  
TOURISM  
HOSPITALITY  
EVENTS

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## Travel and Tourism

With the whole world at your disposal, it's no surprise that the travel and tourism industries have endless opportunities. At William Angliss Institute, you can channel your interests and strengths into a dream job.



### DIPLOMA of Travel and Tourism Management

Course Code:	SIT50116
Campus:	Lilydale Lakeside
Intakes:	February, July
Duration:	12 months
Mode of study:	FT/PT
Entry req:	Year 12 or equiv. or current industry experience.
Selection criteria:	<b>A P I</b>

Local and international travel agencies, airlines, cruise lines, resorts and tour operators all recognise our expert training and seek out our skilled graduates.

Refine your practical skills in our state-of-the-art training facilities or develop your knowledge of business operations, front of house, staffing or stock control. We have a flexible range of travel and tourism courses to suit your situation.

The Diploma level of study incorporates subjects that will expose you to business operations and regulations, tourism practices, and project management skills.

Training is closely aligned with industry best practice with regular site visits to provide a greater understanding of how the industry works and ensure you are job ready on graduation.

Subject areas include:

- » Regular visits to tourism operations and networking opportunities
- » Advanced business operations and regulations
- » Culturally appropriate and sustainable tourism practices
- » Operational planning
- » Wine tourism

#### CAREER PATHS

Our Travel and Tourism course could lead you to positions such as:

- > Tour guide
- > Travel agent
- > Information officer
- > Marketing officer
- > Customer service
- > Tour costing
- > Advertising and promotions
- > Airline ground operations
- > Tour operator
- > Cruise operations
- > Reservations agent

[angliss.edu.au/tourism](https://www.angliss.edu.au/tourism)



## Short Courses

Our range of 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.

### Ready 4 Work

Looking for hospitality work? Ready 4 Work is an innovative short course that will give you the edge and deliver the skills you need to be employed in the hospitality industry.

### Compliance

William Angliss Institute offers courses to people who are employed or seeking employment in the licensed hospitality industry. Our compliance courses ensure industry standards are met and that employees and employers comply with requirements.

The courses we offer are:

- » Responsible Service of Alcohol (RSA)
- » Licensees First Step
- » Food Handlers – Hospitality Sector
- » Food Safety Supervisors – Hospitality Sector

### Coffee

Specialist coffee training is available to all individuals and industry professionals who love to prepare the perfect cup of coffee. There is a range of courses:

- » ABC of Espresso Making
- » Advanced Espresso
- » Prepare and Serve Espresso Coffee
- » Barista Boot Camp
- » Espresso Excursion
- » Coffee Appreciation

### Lifestyle

William Angliss Institute will be introducing an amazing array of cooking, confectionery, wine appreciation, baking and patisserie classes specifically tailored to the novice or career enthusiast.

For more information on these programs visit [www.angliss.edu.au/shortcourses](https://www.angliss.edu.au/shortcourses).



## About William Angliss Institute

William Angliss Institute is the specialist training centre for the foods, tourism, hospitality and events industries. For over 75 years, the Institute has been providing first-class facilities and expert teaching to provide students with the confidence and experience to be a leader in their chosen field, opening doors to employment opportunities globally.

The Institute is the preferred supplier of staff to Food Services Australia, Melbourne City Council, Good Food & Wine Show and Melbourne Food and Wine Festival among others. Our students have unrivalled access to the foods, hospitality and events industries in Victoria and New South Wales, ensuring they have relevant hands-on experience to make them job-ready upon graduation.

The Institute is working in partnership with Box Hill Institute and Deakin University to deliver outstanding education in the Yarra Valley at the re-opened Lilydale Lakeside campus site.

Focusing on culinary, hospitality and tourism training, the programs delivered by the Institute will enable local students to start a new career in the beautiful wineries, award-winning restaurants and vibrant tourism industry of the Yarra Valley by studying locally.



## Patisserie

Students are involved in on-site training restaurants providing a holistic approach to their development. Other specialised units include petits fours, pastries, breads and artisan skills of chocolate and sugar decorations.



### CAREER PATHS

These courses could lead you to positions such as:

- > Patisserie
- > Pastry cook
- > Business owner

[angliss.edu.au/patisserie](https://www.angliss.edu.au/patisserie)

### CERTIFICATE III in Patisserie

Course Code:	SIT31016
Campus:	Lilydale Lakeside
Intakes:	February, July
Duration:	12 months
Mode of study:	FT
Entry req:	Yr 11 or equiv.
Selection criteria:	<b>P</b> <b>I</b>

Acquire an understanding of the fundamental skills required to commence a career in patisserie with this qualification. The course is delivered on site and with industry participation to create a blend of knowledge and practical experience.

Subject areas include:

- » Cake and cookie decorating
- » Desserts
- » Pastries
- » Petits fours
- » Basic methods of cookery
- » Stock control

**Completion of Certificate III Patisserie at Lilydale will guarantee entry into the Certificate IV Patisserie in Melbourne.**

**A** ATAR or equivalent **I** Informal interview **P** Pre-training review

**FT:** Full-Time Study **PT:** Part-time Study **Flex:** Flexible



# Cookery

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



## VET DELIVERED TO SECONDARY STUDENTS

### CERTIFICATE II in Kitchen Operations – VCE VET

Course Code:	SIT20416
Campus:	Lilydale Lakeside
Intakes:	February
Duration:	1-2 years
Application:	Via school
Mode of study:	PT

The foundation skills and training you receive in this course will provide you with the knowledge you require to commence your career in hospitality.

A range of subjects are offered which will provide you with skills that enable you to become a kitchen hand or preparation cook.

Kitchen Operations develops the students' skills in the culinary arts and covers subject areas such as appetisers, salads, stocks, sauces, soups, vegetables, eggs, farinaceous dishes and the preparation, cooking and service of food.

Subject areas include:

- » Using food preparation equipment
- » Using basic methods of cookery and preparing basic meals
- » Workplace hygiene
- » Safe work practices
- » Effective cookery service skills

### CERTIFICATE III in Commercial Cookery

Course Code:	SIT30816
Campus:	Lilydale Lakeside
Intakes:	February, July
Duration:	12 months
Mode of study:	FT
Entry req:	Year 12 or equiv.
Selection criteria:	<b>P</b> <b>I</b>

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 the fundamental skills and knowledge required in professional cooking and kitchen management.

Learn fundamental skills and develop knowledge in a wide range of subjects to become job ready. Graduates will be qualified for employment as a cook or commis chef.

Subject areas include:

- » Customer relations and hospitality knowledge
- » Health and safety, security and workplace hygiene
- » Knife skills
- » Preparing and cooking meat, poultry and seafood
- » Food presentation skills
- » Cost effective menus
- » Food safety practices
- » Restaurant cookery
- » Menus for special dietary and cultural needs

### CERTIFICATE III in Commercial Cookery (Apprenticeship)

Course Code:	SIT30816
Campus:	Lilydale Lakeside
Intakes:	On demand — all year
Duration:	Competency based completion or approx. 3 yrs
Mode of study:	Blended delivery
Entry req:	Employer req.

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

When you start an apprenticeship, you are launching your career in an industry you are passionate about. The perfect way to learn and refine your chosen trade is to mix practical work and study.

To start an apprenticeship, you first need to find an employer prepared to take you on as an apprentice. The Australian Apprenticeship Centre then registers your training agreement with your training provider.

Subject areas include:

- » Customer relations and hospitality knowledge
- » Health and safety, security and workplace hygiene
- » Knife skills
- » Preparing and cooking meat, poultry and seafood
- » Food presentation skills
- » Cost effective menus
- » Food safety practices
- » Restaurant cookery
- » Menus for special dietary and cultural needs

#### CAREER PATHS

Our Cookery courses could lead you to positions such as:

- > Qualified cook
- > Commis chef
- > Demi chef
- > Chef de partie
- > Head chef
- > Sous chef
- > Executive sous chef
- > Executive chef

[angliss.edu.au/cookery](http://angliss.edu.au/cookery)



# Hospitality

If you love working with people and thrive in a fast-paced environment, a career in the dynamic hospitality industry will offer you a great career and opportunities to work within Australia and overseas. William Angliss Institute is Australia's largest hospitality training provider, offering you the largest selection of hospitality electives in our field to give you every opportunity of specialising in what interests you most.



VET DELIVERED TO  
SECONDARY STUDENTS

## CERTIFICATE II in Hospitality – VCE VET

Course Code:	SIT20316
Campus:	Lilydale Lakeside
Intakes:	February
Application:	Via school
Duration:	1-2 years
Mode of study:	PT

Learn hands on skills and launch your career into the exciting hospitality industry.

Hospitality is much more than just food. If you love working with people and thrive in a fast paced environment, a career in the hospitality industry will offer you not only a great job, but also an exciting lifestyle. Hospitality careers are diverse and often flexible.

This course provides training in basic food and beverage service.

Subject areas include:

- » Serving food and beverage to customers
- » Preparing simple dishes
- » Workplace hygiene
- » Responsible Service of Alcohol (RSA)
- » Preparing and serving espresso coffee



▶ [angliss.edu.au/hospitality](http://angliss.edu.au/hospitality)

## CERTIFICATE III in Hospitality

Course Code:	SIT30616
Campus:	Lilydale Lakeside
Intakes:	February, July
Duration:	6 months
Mode of study:	FT
Selection criteria:	P I

Need some help turning your love for hospitality into a rewarding career?

Hospitality is much more than just food. You might manage your own café or restaurant; become an accommodation or food and beverage manager at an international hotel, or a facility manager at a glamorous venue.

This qualification gives you a broad understanding of hospitality, and begins to explore theoretical concepts in depth.

Subject areas include:

- » Responsible Service of Alcohol
- » Customer Service
- » Workplace Hygiene
- » Food and beverage service skills
- » Coffee and bar knowledge

## CAREER PATHS

Our Hospitality courses could lead you to positions such as:

- > Restaurant manager
- > Bar manager
- > Function manager
- > Café owner



## Campus facilities

The Lilydale Lakeside campus is located at Jarlo Drive, Lilydale, in Melbourne's outer-east.

The campus is situated on the doorstep of the Yarra Valley and Dandenong Ranges with world-class wineries, restaurants, dramatic scenery and a vibrant tourism industry.

A range of on-campus training and student support facilities are available including:

- » 2 training kitchens
- » Hospitality training bar and classroom
- » Student lounge
- » Campus café
- » Shuttle bus from Lilydale train station to the campus, running every 15 minutes
- » On-campus childcare facilities.

## How to apply

After you submit your application, the Institute will contact you. You will need to attend an interview and submit a Pre-Training Review Form.

### Direct Applications

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

### How do I get started?

1. Submit your application online at [angliss.edu.au](http://angliss.edu.au) (year 12 applicants for February intake can apply through VTAC).
2. You will be contacted by the Institute. For some courses, you will need to attend an interview and/or submit a Pre-Training Review Form.
3. If your application is successful, you may receive a letter of offer.
4. You can accept your offer by enrolling into the course.

### Fee support

Current fees are posted on the website and course costs depend on your residency status, chosen course and government eligibility guidelines.

Fees include tuition fees, materials fees and general service fees. William Angliss Institute is an approved Skills First and Study Assist provider therefore you may qualify for a government subsidised place or loan, depending on the course and your circumstances. For detailed information on the availability of government loans to help pay for tuition fees go to [studyassist.gov.au](http://studyassist.gov.au).

### Certificates

You may be eligible for a Skills First Government Supported Place, where the government contributes a portion of your fees. Concession rates may also be available for eligible students.

### Diplomas

You may be eligible for a Skills First Government Supported Place, where the government contributes a portion of your fees. VET Student Loans are available across many of our courses, providing access to a \$5000, \$10,000 or \$15,000 government loan depending on the course that you enrol in.

 [angliss.edu.au/fees-and-charges](http://angliss.edu.au/fees-and-charges)

 [angliss.edu.au/apply](http://angliss.edu.au/apply)

For more information on conditions of enrolment, concessions, refund policy, certifications, credits and recognition, complaints, freedom of information, and privacy, please visit [angliss.edu.au](http://angliss.edu.au).

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

Call 1300 ANGLISS or visit: [www.angliss.edu.au](http://www.angliss.edu.au)

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