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

Our Sydney campus offers a range of qualifications in hospitality, foods, tourism and events up to Advanced Diploma level. Based in Sydney’s exciting culinary hub of Surry Hills, the campus gives students the highest quality practical experience and is fully equipped to deliver training to full-time students and industry clients across a range of areas including events, tourism and hospitality, as well as cookery, patisserie, coffee and compliance.

We pride ourselves on having passionate and dedicated people, with long standing industry ties, who contribute their knowledge and experience in delivering training of the very highest standard.

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

Facilities
The purpose built facilities are located in the heart of Sydney’s restaurant hub, Surry Hills and provide students with access to:
- Classrooms equipped with smart boards
- Commercial kitchens
- Waterloo Dining, our fully equipped training restaurant
- A coffee academy for barista training
- Computer lab
- Student Recreation Room

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

Careers in the food industry are rarely 9 to 5. For over 75 years the Institute has been a leader in cookery, patisserie and food processing training 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, patissiers and chefs. Students will also have the chance to attend masterclasses on topics such as molecular gastronomy in order to increase their skill set.

CAREER PATHS

These 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

CERTIFICATE III in Commercial Cookery
Course Code: SIT30816
Intakes: Feb/July
Duration: 1 yr
Mode of study: Full Time
Entry Req: Yr 11

Learn fundamental skills and develop knowledge in a wide range of subjects to become job-ready. This course will provide you with hands-on experience in areas from the preparation and cooking of meats through to cost effective menu development.

Graduates will be qualified for employment as a cook, and will have learnt the skills to work in industry.

CERTIFICATE IV in Commercial Cookery
Course Code: SIT40516
Intakes: Feb/July
Duration: 1.5 yrs (inc. prior Cert III study)
Mode of study: Full Time
Entry Req: Yr 11

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

A career in patisserie opens up global opportunities to work in leading hotels, restaurants and boutique patisseries worldwide.

Our trainers are internationally experienced and recognised leaders in their specialist fields. These courses offer the opportunity to learn the unique skills needed to make professional gateaux, pastries and restaurant quality desserts. You will be trained in innovative techniques and receive the expert knowledge required to make outstanding patisserie creations.

**CAREER PATHS**

These courses could lead you to positions such as:

» Patissier
» Pastry cook
» Business owner

**CERTIFICATE III in Patisserie**

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Acquire an understanding of the fundamental skills required to commence a career in patisserie with this qualification.

You will complete training across a variety of topics from basic methods of cookery through to decoration of cakes and cookies, hot and cold desserts, pastries, organisation and stock control. The course is delivered on site and with industry participation to create a blend of knowledge and practical experience.

**CERTIFICATE IV in Patisserie**

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This course will continue to develop competencies in patisserie production and allow you to gain an understanding of topics such as restaurant desserts, modern gateaux, petits fours and sustainable practices.

You will develop highly creative artisan skills such as sugar and chocolate decorative work. On graduation you will have job-ready skills to start your career in patisserie.
Hospitality, Tourism, Travel and Events

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

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

This one year triple diploma qualification gives you the opportunity to learn how to plan, fund, market and manage successful events, deliver outstanding hospitality service and build a skill set that will allow you to work across a multitude of roles in an increasingly evolving tourism and travel industry. If you are energetic, organised, thrive in a fast paced environment and are passionate about travel, then a career that encompasses all three of these areas is for you.

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

CAREER PATHS

Depending on your specialisation, our Hospitality, Tourism, Travel and Events courses could lead you to positions such as:

- Tour guide
- Travel agent
- Information officer
- Marketing officer
- Resort manager
- Customer service
- Advertising and promotions
- Airline ground operations
- Tour operator
- Cruise operations
- Reservations agent
- Dive operations manager
- Dive instructor
- Water sports activities supervisor
- Ski operations manager
- Bushwalking guide
DIPLOMAS of Travel and Tourism Management, Event Management and Hospitality Management

Course Code: SIT50116, SIT50316, SIT50416
Intakes: Feb/July
Duration: 1 yr
Mode of study: Full Time
Entry Req: Yr 12

Selection Criteria:

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

The Diploma incorporates three diplomas in one year, giving you a broad understanding of hospitality, and begins to explore in substantial depth, theoretical concepts relating to: business operations, hospitality budgeting, human resource management, marketing strategies and asset management.

Students will work in an unpaid hotel environment rotating throughout different departments. They will complete workplace projects that enable them to bring heightened performance and commitment to their job, while enjoying support and mentoring from their Accor Program Coordinator.

Accor Hotel placement locations may include:

- Ibis World Square
- Ibis King Street Wharf
- Ibis Sydney Airport
- Mercure Sydney
- Mercure Sydney Airport
- Novotel/Ibis/Pullman Olympic Park
- Novotel/Ibis Darling Harbour
- Sofitel Sydney Wentworth
- Pullman Sydney Hyde Park
- Pullman Quay Grand
- Quay west Suites

DIPLOMA of Hospitality Management

Delivered in partnership with the AccorHotels Group.

Course Code: SIT50416
Intakes: Feb/July
Duration: 1 yr
Mode of study: Full Time
Entry Req: Yr 12
Selection Criteria:

This qualification is offered in conjunction with the AccorHotels Group and is an alternative delivery and assessment for William Angliss Institute's Diploma of Hospitality Management. All candidates are selected via interview and once commenced, enjoy extra preparation and mentoring to achieve great results and employment during industry placement. This program gives you a broad understanding of hospitality, and begins to explore in substantial depth, theoretical concepts relating to: business operations, hospitality budgeting, workplace diversity, legal knowledge for business, rostering, and service quality. Masterclasses are also offered in order for students to gain specialised skills leading to an exciting career.

In the third term of the course, students will benefit from industry placement with our leading hotel partner, AccorHotels Group, to ensure students experience the best in exclusive service delivery. Students will work in an unpaid hotel environment rotating throughout different departments. They will complete workplace projects that enable them to bring heightened performance and commitment to their job, while enjoying support and mentoring from their Accor Program Coordinator.

Accor Hotel placement locations may include:

- Ibis World Square
- Ibis King Street Wharf
- Ibis Sydney Airport
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- Novotel/Ibis/Pullman Olympic Park
- Novotel/Ibis Darling Harbour
- Sofitel Sydney Wentworth
- Pullman Sydney Hyde Park
- Pullman Quay Grand
- Quay west Suites

ADVANCED DIPLOMA of Hospitality Management

Course Code: SIT60316
Intakes: Feb/July
Duration: 1.5 yrs
Mode of study: Full Time
Entry Req: Yr 12
Selection Criteria:

This qualification consolidates skills from the Diploma and further develops your knowledge in a range of areas. Subject areas include: business planning, financial operations, human resource management, marketing strategies and asset management.

On completion of the Advanced Diploma of Hospitality Management, employment opportunities become available in a variety of hospitality management functional areas. Students can also continue on to Bachelor Degree programs at our Melbourne campus.

Selection criteria

1. Pre-training review
2. Informal interview
Superyacht Training Program

Do you have a passion for boats, want to visit the world’s best harbours and earn a great salary while rubbing shoulders with billionaires and celebrities?

You can gain the skills, hands-on experience and knowledge to build a career working on superyachts in Australia and internationally with the William Angliss Institute Superyacht Crew Training Program

The Superyacht Industry
The superyacht industry has exploded in the past few years, with more than 5,700 superyachts currently travelling the world and nearly 400 new superyachts due for delivery in 2016-17. The industry requires an additional 6,000 highly skilled crew to man these vessels.

The Training Program
The Superyacht Crew Training Program, based at our Sydney campus, is designed to give students the skills required to fulfil a variety of positions ranging from deckhand to chief stewardess. Once you gain onboard experience, you have the potential to move up the ranks into senior positions.

The program is centred around practical learning activities including a two week sailing trip from Mooloolaba to Cairns in Queensland and an additional two weeks at our superyacht finishing school in Cairns. In addition to this, industry work placement ensures students are job ready and fully equipped for their new career. In addition to your considerable salary (which varies depending on the length of the vessel and seniority of position onboard), most vessels pay for all living expenses, insurance, uniforms and cleaning, health insurance and airfare to and from the vessel.

The Superyacht Crew Training Program involves high level, in-depth training in areas including food and beverage, housekeeping, protocol and etiquette, human resources, maritime skills and outdoor recreation and water sports instructing.

Selection criteria
- Pre-training review
- Informal interview
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 who are somewhere in between.

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

Our compliance courses include Responsible Service of Alcohol (RSA), Responsible Conduct of Gambling (RCG) and Food Safety Supervisor (FSS). RSA is also available as an online course. Specialist coffee training is available to beginners or to working baristas to hone their skills in making the perfect cup of coffee. The first step to becoming a barista is the ABC of Espresso, you can then up-skill with Advanced Espresso.

In addition, immersive hospitality excursions are available for school groups, or we can organise team building event. Visit shortcourses.angliss.edu.au for more information.

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

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

Sir William Angliss Scholarships

In recognition of the pioneering work of the late Sir William Charles Angliss in the areas of hospitality and foods, the William Angliss Institute Foundation has established a number of educational scholarships. These scholarships are offered on an annual basis to eligible candidates who are either current students of William Angliss Institute, or prospective students who are looking to study at William Angliss Institute.

This award is available to domestic students who are undertaking or continuing studies at William Angliss Institute in any Certificate, Diploma or Degree course within the fields of foods, tourism, hospitality or events at our Sydney campus.

Closing Dates

Scholarship applications close on the following dates:

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<tr>
<td>Semester Two, 2016</td>
<td>27 May 2016</td>
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<tr>
<td>Semester One, 2017</td>
<td>10 November 2016</td>
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<tr>
<td>Semester Two, 2017</td>
<td>25 May 2017</td>
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For information about other scholarship opportunities and information about how to apply, please visit [www.angliss.edu.au/scholarships](http://www.angliss.edu.au/scholarships)

Nestlé Golden Chefs Hat Scholarships

In recognition of its ongoing commitment to developing future leaders in the foodservices industry, Nestlé Professional has established five educational scholarships open to students commencing or continuing studies with William Angliss Institute in the field of Commercial Cookery.

The Nestlé Golden Chefs Hat Scholarship will be offered on an annual basis to eligible current students of William Angliss Institute, or are looking to study at William Angliss Institute at either the Melbourne or Sydney campuses.

National Indigenous Culinary Institute

The National Indigenous Culinary Institute (NICI) is a national program that creates highly skilled Indigenous chefs. Running since 2012, the NICI gives Indigenous Australians the opportunity to work with some of Australia’s top chefs in leading Sydney restaurants that support Indigenous culture.

William Angliss Institute has partnered with NICI to run the Indigenous Trainee Chef program, a three year course that pays Indigenous people while they train and gain excellent experience in top Sydney restaurants with internationally renowned Culinary Guardians that include Neil Perry, Guillaume Brahimi, Matt Moran, Peter Doyle, Michael McMahon and Barry McDonald.

There are a number of other Indigenous programs available at William Angliss Institute. For more information, please visit [www.angliss.edu.au/indigenous](http://www.angliss.edu.au/indigenous)

Ashley Kinnersly-King was awarded a Nestlé Golden Chefs Hat Scholarship to help with her studies, and went on to win the prestigious Les Toques Blanches cookery competition.
How to apply to study at William Angliss Institute

Select your choice of course and intake. Courses require direct application to the Institute. Check out the ‘how to apply’ section of our website for more information about applying for your course.

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

How do I get started?
1. Submit an application form online at www.angliss.edu.au/sydney
2. If your application is successful, a Letter of Offer will be issued.
3. To accept your place, you must respond in writing to your letter of offer within the prescribed deadline.

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

VET FEE-HELP is an Australian Government loan scheme for both Government-funded and fee-paying students. It enables you to defer part or all of your tuition fees until you are working and can afford to pay them back.

Repayment is made through the Australian taxation system once your income reaches a certain level.

Fees and charges
Please refer to our website for the most up to date information regarding fees and charges for 2017 enrolments at www.angliss.edu.au/fees-and-charges

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

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.
Important Dates

Open Day Sydney 10 September 2016
Open Day Melbourne 14 August 2016
Orientation 2 and 3 February 2017
Semester 1 start 6 February 2017

For over 75 years William Angliss Institute has been a learning community devoted to students with a passion for foods, hospitality tourism and events, inspiring them and nurturing their careers with expert training, education and mentoring.

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

William Angliss Institute
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