Degree Programs - 2022 Indicative Fees Sydney Campus

Courses active in 2022 Indicative fees on this page are for domestic students only. Click here for International fees.		Course Details			Full Fee Paying (includes General Services Fee)		Government Subsidised Place (GSP)		GSP Funding	Other Fees	
Course Code	Course/Qualification Title	Course EFTSL*	Delivery Mode	Course Credit Points	Semester Tuition Fee	Course Tuition Fee	Semester Tuition Fee	Course Tuition Fee	Government Contribution per Student	General Services Fee (per semester) GSP Only	General Services Fee (per course) GSP Only
Undergraduate Qualifications											
CRS1201422	Bachelor of Culinary Management	4	FT	192	$6,100	$39,650[1]	n/a	n/a	n/a	n/a	n/a
CRS1400274	Bachelor of Resort and Hotel Management	3	FT	144	$6,100	$36,600	n/a	n/a	n/a	n/a	n/a
CRS1400278	Bachelor of Resort and Hotel Management (International Practice)	4	FT	192	$6,100	$44,225[2]	n/a	n/a	n/a	n/a	n/a
CRS1400277	Bachelor of Resort and Hotel Management (Professional Practice)	4	FT	192	$6,100	$39,650[3]	n/a	n/a	n/a	n/a	n/a
CRS1400275	Associate Degree in Resort and Hotel Management	2	FT	92	$6,100	$24,400	n/a	n/a	n/a	n/a	n/a
CRS1400276	Diploma of Hotel Operations	1	FT	48	$6,100	$12,200	n/a	n/a	n/a	n/a	n/a

*Equivalent Full Time Student Load (EFTLS): 1.0 EFTSL undertaken each full time year of study

[1] Placement year fee is $3,050

[2] Final year fee is $7,625 – additional tour costs and material fees may apply

[3] Final year fee is $3,050

William Angliss Institute Schedule of Tuition Fees for Higher Education Subjects in 2022
Sydney Campus

William Angliss Institute | Specialist centre for foods, tourism, hospitality & events

Subject Code	Subject Title	Subject EFTSL	Credit Points	If taken in an undergraduate course		Notes
				Local	International	
CUL501	Cookery and Recipes	0.125	6	$ 1,700.00	$ 2,470.00	
CUL502	Culinary Techniques	0.125	6	$ 1,700.00	$ 2,470.00	
CUL503	Introduction to Culinary Arts	0.125	6	$ 1,700.00	$ 2,470.00	
CUL504	Understanding Food Service	0.125	6	$ 1,700.00	$ 2,470.00	
CUL509	The Science of Cooking	0.125	6	$ 1,700.00	$ 2,470.00	
CUL601	Fermenting Cultures	0.125	6	$ 1,700.00	$ 2,470.00	
CUL602	Restaurant Service	0.125	6	$ 1,700.00	$ 2,470.00	
CUL603	Provenance in the Restaurant	0.125	6	$ 1,700.00	$ 2,470.00	
CUL609	Science and Technology in the Kitchen	0.125	6	$ 1,700.00	$ 2,470.00	
CUL618	Professional Practice 1	0.5	24	$ 1,700.00	$ 2,470.00	
CUL701	Culinary Artistry	0.125	6	$ 1,700.00	$ 2,470.00	
CUL702	Flavour and Function	0.125	6	$ 1,700.00	$ 2,470.00	
CUL709	The Science of the Dining Experience	0.125	6	$ 1,700.00	$ 2,470.00	
CUL718	Professional Practice 2	0.5	24	$ 1,700.00	$ 2,470.00	
CUL728	Professional Practice	0.625	30	$ 1,700.00	$ 2,470.00	
CUL729	Professional Practice Project	0.375	18	$ 1,700.00	$ 2,470.00	
ENT809	Entrepreneurial Mindset, Practices and Experiences	0.125	6	$ 1,700.00	$ 2,470.00	
ENT819	Financing Entrepreneurial Ventures	0.125	6	$ 1,700.00	$ 2,470.00	
ENT829	Entrepreneurial Leadership and Innovation	0.125	6	$ 1,700.00	$ 2,470.00	
EVB601	Designing Business Events	0.125	6	$ 1,700.00	$ 2,470.00	
EVB602	Virtual and Hybrid Strategies for Business Events	0.125	6	$ 1,700.00	$ 2,470.00	
EVB701	Entrepreneurship in Events	0.125	6	$ 1,700.00	$ 2,470.00	
EVB702	Business Event Project	0.125	6	$ 1,700.00	$ 2,470.00	
EVE501	Fundamentals of Event Practices	0.125	6	$ 1,700.00	$ 2,470.00	
EVE502	The Events Industry	0.125	6	$ 1,700.00	$ 2,470.00	
EVE503	Event Design	0.125	6	$ 1,700.00	$ 2,470.00	
EVE504	Event Fundamentals	0.125	6	$ 1,700.00	$ 2,470.00	
EVE559	Key Concepts in Event Studies	0.125	6	$ 1,700.00	$ 2,470.00	
EVE601	Project Management and Logistics	0.125	6	$ 1,700.00	$ 2,470.00	
EVE602	Catering for the Event Industry	0.125	6	$ 1,700.00	$ 2,470.00	
EVE603	Marketing and Communications for Events	0.125	6	$ 1,700.00	$ 2,470.00	
EVE604	Event Stakeholders	0.125	6	$ 1,700.00	$ 2,470.00	
EVE605	Conference and Convention Management	0.125	6	$ 1,700.00	$ 2,470.00	
EVE606	Social Media and Brand Strategy	0.125	6	$ 1,700.00	$ 2,470.00	
EVE607	Economic and Financial Analysis	0.125	6	$ 1,700.00	$ 2,470.00	
EVE609	Managing and Motivating People	0.125	6	$ 1,700.00	$ 2,470.00	
EVE659	Iconic Events	0.125	6	$ 1,700.00	$ 2,470.00	
EVE701	Sustainability for the Events Industry	0.125	6	$ 1,700.00	$ 2,470.00	
EVE702	Business Development in the Events Industry	0.125	6	$ 1,700.00	$ 2,470.00	
EVE703	Event Evaluation and Innovation	0.125	6	$ 1,700.00	$ 2,470.00	
EVE704	Event Evaluation	0.125	6	$ 1,700.00	$ 2,470.00	
EVE705	Sporting Events	0.125	6	$ 1,700.00	$ 2,470.00	
EVE706	Community and Cultural Events	0.125	6	$ 1,700.00	$ 2,470.00	
EVE759	Politics and Culture in International Events	0.125	6	$ 1,700.00	$ 2,470.00	

William Angliss Institute Schedule of Tuition Fees for Higher Education Subjects in 2022
Sydney Campus

William Angliss Institute | Specialist centre for foods, tourism, hospitality & events

Subject Code	Subject Title	Subject EFTSL	Credit Points	If taken in an undergraduate course		Notes
				Local	International	
EVF601	Planning and Hosting Festivals	0.125	6	$ 1,700.00	$ 2,470.00	
EVF602	Festival Logistics	0.125	6	$ 1,700.00	$ 2,470.00	
EVF701	Crowd and Safety Management	0.125	6	$ 1,700.00	$ 2,470.00	
EVF702	Festival Project	0.125	6	$ 1,700.00	$ 2,470.00	
FDS559	Understanding Food Systems 1	0.125	6	$ 1,700.00	$ 2,470.00	
FDS601	Agriculture and Farming Systems	0.125	6	$ 1,700.00	$ 2,470.00	
FDS651	Diet and Health in Society	0.125	6	$ 1,700.00	$ 2,470.00	
FDS652	Food Movements and Social Change	0.125	6	$ 1,700.00	$ 2,470.00	
FDS659	Understanding Food Systems 2	0.125	6	$ 1,700.00	$ 2,470.00	
FDS701	Communicating Food	0.125	6	$ 1,700.00	$ 2,470.00	
FDS702	Community Food Systems in Practice 1	0.125	6	$ 1,700.00	$ 2,470.00	
FDS709	Community Food Systems in Practice 2	0.125	6	$ 1,700.00	$ 2,470.00	
FDS719	Community Food Project	0.25	12	$ 1,700.00	$ 2,470.00	
FDS728	Community Engagement	0.625	30	$ 1,700.00	$ 2,470.00	
FDS759	Food Policy and Governance	0.125	6	$ 1,700.00	$ 2,470.00	
FDS801	Food Systems Policy and Governance Frameworks	0.125	6	$ 1,700.00	$ 2,470.00	
FDS802	Creating Food Systems Stories	0.125	6	$ 1,700.00	$ 2,470.00	
FDS803	Animal Farm: Production and Practice	0.125	6	$ 1,700.00	$ 2,470.00	
FDS851	Food Systems Theory and Practice	0.125	6	$ 1,700.00	$ 2,470.00	
FDS852	Transformations in Agriculture: Theory and Practice	0.125	6	$ 1,700.00	$ 2,470.00	
FDS853	Food and Urbanism: Past, Present and Future	0.125	6	$ 1,700.00	$ 2,470.00	
FDS854	Urban Foodways: Histories, Dystopias and Utopias	0.125	6	$ 1,700.00	$ 2,470.00	
FHE714	Professional Practive 2 (Academic)	0.125	6	$ 1,700.00	$ 2,470.00	
GAS503	Introduction to Culinary Arts	0.125	6	$ 1,700.00	$ 2,470.00	
GAS504	Food Issues for the 21st Century	0.125	6	$ 1,700.00	$ 2,470.00	
GAS551	Culture and Cuisine	0.125	6	$ 1,700.00	$ 2,470.00	
GAS559	Foundations of Cuisine	0.125	6	$ 1,700.00	$ 2,470.00	
GAS604	Food the Menu and the Culinary Experience	0.125	6	$ 1,700.00	$ 2,470.00	
GAS605	Nutrition in the Culinary Arts	0.125	6	$ 1,700.00	$ 2,470.00	
GAS606	Sensory Education	0.125	6	$ 1,700.00	$ 2,470.00	
GAS651	Modernism and the Culinary Arts	0.125	6	$ 1,700.00	$ 2,470.00	
GAS659	Cooks and Chefs in Society	0.125	6	$ 1,700.00	$ 2,470.00	
GAS701	Gastronomic Issues and Perspectives	0.125	6	$ 1,700.00	$ 2,470.00	
GAS702	Culinary Artistry	0.125	6	$ 1,700.00	$ 2,470.00	
GAS751	Gastronomic Approaches to Food Studies	0.125	6	$ 1,700.00	$ 2,470.00	
GAS752	Food and Gastronomy in Literature and Media	0.125	6	$ 1,700.00	$ 2,470.00	
GAS759	Imagining Culinary Futures	0.125	6	$ 1,700.00	$ 2,470.00	
GAS801	Gastronomic Tourism Encounters	0.125	6	$ 1,700.00	$ 2,470.00	
GAS851	Gastronomic Discourse and Culture	0.125	6	$ 1,700.00	$ 2,470.00	
GAS852	Politics of Gastronomy	0.125	6	$ 1,700.00	$ 2,470.00	
HOC501	Corporate Hospitality Compliance	0.125	6	$ 1,700.00	$ 2,470.00	
HOC509	Corporate Hospitality Practices	0.125	6	$ 1,700.00	$ 2,470.00	
HOC601	Facility Technology Systems	0.125	6	$ 1,700.00	$ 2,470.00	
HOC609	Facility Operations Management	0.125	6	$ 1,700.00	$ 2,470.00	

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				Local	International	
HOC651	Ethical Perspectives	0.125	6	$ 1,700.00	$ 2,470.00	
HOC701	Operational Planning and Development	0.125	6	$ 1,700.00	$ 2,470.00	
HOC709	Business Project	0.25	12	$ 1,700.00	$ 2,470.00	
HOH501	Fundamentals of the Resort and Hotel Industry	0.125	6	$ 1,700.00	$ 2,470.00	
HOH509	Rooms Division Operations	0.125	6	$ 1,700.00	$ 2,470.00	
HOH601	Digital Marketing and Distribution	0.125	6	$ 1,700.00	$ 2,470.00	
HOH609	Managing Resort Operations	0.125	6	$ 1,700.00	$ 2,470.00	
HOH709	Emerging Trends in the Resort and Hotel Industry	0.125	6	$ 1,700.00	$ 2,470.00	
HOH728	Professional Practice	0.625	30	$ 1,700.00	$ 2,470.00	
HOH729	Professional Practice Project	0.375	18	$ 1,700.00	$ 2,470.00	
HOH738	International Professional Practice	0.5	24	$ 1,700.00	$ 2,470.00	
HOH739	Hotel Data Science	0.125	6	$ 1,700.00	$ 2,470.00	
HOH749	The Economics of Resorts and Hotels	0.125	6	$ 1,700.00	$ 2,470.00	
HOH759	International Practice Study Tour	0.25	12	$ 3,400.00	$ 4,940.00	Additional tour costs and material fees may apply
HOH809	International Hotel Operations Management	0.125	6	$ 3,400.00	$ 4,940.00	
HOH859	Global and Ethical Hotel Leadership	0.125	6	$ 3,400.00	$ 4,940.00	
HOS501	Food and Beverage Operations	0.125	6	$ 1,700.00	$ 2,470.00	
HOS509	Food and Beverage Knowledge	0.125	6	$ 1,700.00	$ 2,470.00	
HOS551	Hospitality Concepts and Context	0.125	6	$ 1,700.00	$ 2,470.00	
HOS601	Catering and Kitchen Management	0.125	6	$ 1,700.00	$ 2,470.00	
HOS602	Food and Beverage Service Management	0.125	6	$ 1,700.00	$ 2,470.00	
HOS603	Sustainable Procurement for Hospitality and Tourism	0.125	6	$ 1,700.00	$ 2,470.00	
HOS604	Gaming Operations	0.125	6	$ 1,700.00	$ 2,470.00	
HOS609	Wine Design	0.125	6	$ 1,700.00	$ 2,470.00	
HOS618	Professional Practice 1	0.5	24	$ 1,700.00	$ 2,470.00	
HOS651	People and Place	0.125	6	$ 1,700.00	$ 2,470.00	
HOS701	Menu Design and Engineering	0.125	6	$ 1,700.00	$ 2,470.00	
HOS702	Project Restaurant	0.125	6	$ 1,700.00	$ 2,470.00	
HOS703	Wine and the Vineyard	0.125	6	$ 1,700.00	$ 2,470.00	
HOS718	Professional Practice 2	0.5	24	$ 1,700.00	$ 2,470.00	
LED851	Leading Self and Others	0.125	6	$ 1,700.00	$ 2,470.00	
LED852	People and Culture Driven Leadership	0.125	6	$ 1,700.00	$ 2,470.00	
MAN501	Management Fundamentals	0.125	6	$ 1,700.00	$ 2,470.00	
MAN502	Financial Concepts	0.125	6	$ 1,700.00	$ 2,470.00	
MAN601	Introduction to Marketing	0.125	6	$ 1,700.00	$ 2,470.00	
MAN602	Organisational Behaviour	0.125	6	$ 1,700.00	$ 2,470.00	
MAN604	Economics and Global Impacts	0.125	6	$ 1,700.00	$ 2,470.00	
MAN605	Financial Analysis and Decision Making	0.125	6	$ 1,700.00	$ 2,470.00	
MAN606	Human Resource Operations for the Services Industry	0.125	6	$ 1,700.00	$ 2,470.00	
MAN701	Human Resource Management (current)	0.125	6	$ 1,700.00	$ 2,470.00	
MAN702	Risk and Legal Issues	0.125	6	$ 1,700.00	$ 2,470.00	
MAN703	Revenue Management	0.125	6	$ 1,700.00	$ 2,470.00	
MAN704	Strategy and Innovation	0.125	6	$ 1,700.00	$ 2,470.00	
MAN706	Innovation and Entrepreneurship	0.125	6	$ 1,700.00	$ 2,470.00	

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Sydney Campus

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				Local	International	
MAN707	Strategy, Change and Leadership	0.125	6	$ 1,700.00	$ 2,470.00	
MAN801	Financial Management and Data Analytics	0.125	6	$ 1,700.00	$ 2,470.00	
MAN809	Revenue Management and Strategy	0.125	6	$ 1,700.00	$ 2,470.00	
RES501	Foundation Academic Communication Skills	0.125	6	$ 1,700.00	$ 2,470.00	
RES602	Training and development	0.125	6	$ 1,700.00	$ 2,470.00	
RES701	Study Tour	0.125	6	$ 1,700.00	$ 2,470.00	Additional tour costs and material fees will apply
RES702	Minor Project	0.125	6	$ 1,700.00	$ 2,470.00	
RES703	Major Project	0.25	12	$ 1,700.00	$ 2,470.00	
RES704	Extended Project	0.375	18	$ 1,700.00	$ 2,470.00	
RES801	Research Methods	0.125	6	$ 1,700.00	$ 2,470.00	
TOE609	Designing Thematic Interpretation	0.125	6	$ 1,700.00	$ 2,470.00	
TOE619	Understanding Natural Landscapes	0.125	6	$ 1,700.00	$ 2,470.00	Additional tour costs and material fees will apply
TOE709	Delivering Thematic Interpretation	0.125	6	$ 1,700.00	$ 2,470.00	
TOE719	Interpret Natural Landscapes	0.125	6	$ 1,700.00	$ 2,470.00	Additional tour costs and material fees will apply
TOM609	Tourist Behaviour	0.125	6	$ 1,700.00	$ 2,470.00	
TOM619	Digital and Social Media in Tourism	0.125	6	$ 1,700.00	$ 2,470.00	
TOM709	Tourism Market Research	0.125	6	$ 1,700.00	$ 2,470.00	
TOM719	Tourism Marketing Data and Analytics	0.125	6	$ 1,700.00	$ 2,470.00	
TOU501	Introduction to the Tourism Industry	0.125	6	$ 1,700.00	$ 2,470.00	
TOU502	Destination Concepts	0.125	6	$ 1,700.00	$ 2,470.00	
TOU503	Tourism Distribution Systems	0.125	6	$ 1,700.00	$ 2,470.00	
TOU504	Visitor Services	0.125	6	$ 1,700.00	$ 2,470.00	
TOU551	Tourism Theories and Concepts	0.125	6	$ 1,700.00	$ 2,470.00	
TOU601	Tourism Attraction Management	0.125	6	$ 1,700.00	$ 2,470.00	
TOU609	Niche Tourism	0.125	6	$ 1,700.00	$ 2,470.00	
TOU701	Designing for the Visitor Experience	0.125	6	$ 1,700.00	$ 2,470.00	
TOU702	Gastronomic Tourism	0.125	6	$ 1,700.00	$ 2,470.00	
TOU709	Planning for Tourism	0.125	6	$ 1,700.00	$ 2,470.00	
TOU719	Tourism Futures	0.125	6	$ 1,700.00	$ 2,470.00	
TOU739	Current Issues in Tourism and Hospitality	0.125	6	$ 1,700.00	$ 2,470.00	
TOU751	Taking Responsibility for Tourism and Hospitality	0.125	6	$ 1,700.00	$ 2,470.00	