

FOODS.
TOURISM.
HOSPITALITY.
EVENTS.

COURSE GUIDE 2026

VET | Undergraduate | Postgraduate

ACKNOWLEDGEMENT OF COUNTRY

William Angliss Institute respectfully acknowledges the Traditional Owners of the land on which our Melbourne campus is located, the Wurundjeri Woi-wurrung and Bunurong / Boon Wurrung peoples of the Kulin, as well as the Traditional Owners and Custodians of Country throughout Australia, acknowledging their continuing connection to land, waters and community. We pay our respects to their Ancestors and Elders past and present.



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

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EXPERIENCE IS EVERYTHING. EXPERIENCE IS ANGLISS.

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WHY STUDY AT ANGLISS?

85



Years of experience

83%



Student satisfaction*

80%



of students recommend us*

78%



of employers would recommend William Angliss Institute*

[FIND OUT MORE ON PG 8](#)

230+



Expert teachers

40+



Scholarships awarded annually

[FIND OUT MORE ON PG 13](#)

60+



Courses

Modern Training Facilities



[FIND OUT MORE ON PG 5](#)

Award-winning Students



Matthew Tyquin - Australian Apprentice of the Year – Australian Training Awards 2024.

Jimmy Han – International Student of the Year VET – Victorian International Educations Awards 2024.

Exclusive Industry Partnerships



Gain practical experience at major events such as the Melbourne Food and Wine Festival and the Melbourne Grand Prix.

Secure work through our network of partner organisations like Intrepid and the Australian Hotel Association.

Meet industry experts at networking events, recruitment drives, and as guest speakers.



* 2024 RTO Student Satisfaction Survey

MELBOURNE CAMPUS

THE ANGLISS EXPERIENCE.

William Angliss Institute



MELBOURNE CAMPUS.

555 LA TROBE STREET, MELBOURNE

Located in the heart of Melbourne, our campus is positioned close to public transport and within a short walking distance to numerous eateries, attractions, landmarks and global events. At William Angliss Institute, you will learn in industry-standard facilities while also enjoying a range of non-teaching and social spaces designed to enrich your campus experience.

Our Industry-Standard Facilities

- Iconic Tram Café for Student Training
- Patisserie and Cake Decorating Facilities
- Chocolateria
- Gelateria
- Culinary Garden
- Bakeshop
- Dilmah Tea Academy
- Wine Theory Room
- Student Learning Commons
- Hotel Management Integrated Learning Facilities
- 2 Training Restaurants
- 14 Fully Equipped Training Kitchens
- Coffee Academy
- Meat Processing Rooms
- Food Technology Laboratories
- Demonstration Lecture Theatres
- 4 Hotel Training Suites
- Mock airplane cabin
- Conference Centre
- Contemporary Classrooms
- Library
- Student Lounge
- Medical Centre
- Koorie Education Support Office
- Skills and Jobs Centre

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angliss.edu.au/campus





REAL STUDENT EXPERIENCES.

At William Angliss Institute, we are committed to fostering a vibrant, diverse, and welcoming environment where you'll feel part of a like-minded community. We offer a wide range of services and support to help you succeed in your studies, as well as in your professional and personal life. We also provide opportunities to enrich your student experience and enhance your life on and off campus.

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STUDENT LIFE

We encourage you to get involved through a variety of events and activities designed to complement your studies, including masterclasses, trips, tours, and special events at affordable, subsidised rates.

Welcome party

Held at the beginning of each semester, our welcome party is a great place to meet new friends and enjoy fun activities while you enjoy some delicious food and refreshments.

End of Year party

Complete your year at the Tram Café. Come along and enjoy amazing music while enjoying delicious food and drinks.

Trips and events

Lots of trips are held for you to enjoy which include fun food activities such as truffle hunting and international coffee day and our famous Easter bun day.



angliss.edu.au/student-life

Free Breakfast and Fruit

As part of our ongoing commitment to your wellbeing we provide free breakfast and fruit every Tuesday and Thursday in the Student Lounge. During winter, there are also free hot beverages to help you get through the cold weather.

LEARNING SUPPORT

Elevate your educational journey with our exceptional learning support facilities and services. Take advantage of our unique library collection, expert Learning Advisors, and transformative industry mentoring program to propel your academic achievement and career success.

Library

The William Angliss Institute Library provides access to the resources you need for study and research. With over 25,000 physical resources, including journals and periodicals, as well as a suite of databases and online video streaming services, our skilled librarians are available to assist with research support and information literacy training.

The library offers 24/7 access to online resources. When you're on campus, you can take advantage of over 80 computers, individual and group study areas, quiet spaces, and a special collections research room focused on Australian culinary history and culture.

Learning Advisors

Our friendly team of Learning Advisors provide free study and learning support to all students. If you need assistance with writing assignments, time and study management, or online learning and computer skills, the Learning Advisors offer a daily drop-in service in the library.

Mentoring Program

Our mentoring program is available to all students to engage with an industry mentor across an eight-month period.

HEALTH, SAFETY AND WELLBEING SUPPORT

At William Angliss Institute, we prioritise your health and wellbeing by offering a range of free and confidential services to support you throughout your studies. These services are available both online and in person for your convenience.



Wellbeing and Counselling Services

From providing wellbeing workshops and mental health promotion to a free, confidential and culturally inclusive service to help you to cope with tough times, we offer short term counselling as well as referral to services to support your mental health.

Wellness Space

In-person events occur in our wellbeing space. Immerse yourself in a rejuvenating atmosphere where you can unwind and focus on your wellbeing. We offer a range of wellness practices, including yoga sessions, meditation workshops, and expert talks on nutrition and mental health.

This is a great opportunity to make new friends, exchange ideas, and build a supportive community.

Stress Less Week

A feature on our wellbeing calendar, Stress Less Week offers a range of fun activities for you to enjoy such as therapy dogs, guest speakers, massage therapy, self-care kits, and an interactive support tree.

Angliss Medical Centre

Located in Building C, Level 2, the Angliss Medical Centre is a fully confidential service that is bulk-billed for students. Services offered include an on-campus medical practitioner and a counselling service.

Safety on Campus

We are committed to a culture providing all students with a safe learning environment. Security Officers are present on campus to ensure your safety is our priority.

DIVERSITY AND INCLUSION

Aboriginal and Torres Strait Islander Student Support

We recognise the Wurundjeri Woi-wurrung and Bunurong Boon Wurrung peoples as the Traditional Owners of the land upon which the Melbourne campus is located. We understand that the CBD area, known also as Narm, has always been an important meeting place for events of social, educational, sporting and cultural significance for the Traditional Owners. The Institute's commitment to Reconciliation seeks to honour this.

Our Koorie Education Support Team is here to support all Aboriginal and Torres Strait Islander students in their learning journey and assist them in taking control of their studies. You'll find them in the dedicated Koorie Education Support Office alongside the Student Lounge or in the new yarning circle.

Retreat Spaces

Male and female retreat spaces are provided for quiet contemplation or prayer.

Harmony Day

The annual Harmony Day event provides us with the opportunity to celebrate multiculturalism. During this event, you can learn about various cultures, foods, and music. We often feature food from different countries, allowing you the chance to explore diverse cuisines that may inspire your culinary creations.

Pride Month

As part of Pride Month, you can join us for a day of celebration and awareness at IDAHOBIT Day! This event is all about embracing diversity and standing up against discrimination. Our Wear It Purple Day is also a vibrant celebration in support of the LGBTQIA+ community.

Access and Disability

William Angliss Institute prides itself on maintaining a universal and inclusive approach for students and providing equitable access to learning, facilities and services for all students. The Access and Disability Service promotes inclusion via reasonable adjustments for individual students with a diagnosed disability, medical or mental health condition.

ANGLISS.EDU.AU/STUDENTSUPPORT





CAREERS AND ALUMNI.

We're committed to your success—during your studies and beyond. With tailored career support, industry connections, and a thriving alumni network, we provide the resources and opportunities to help you grow professionally and personally, now and into the future.

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Careers and Employment

The Careers and Employment Service helps all students access job opportunities, receive career development support, and connect with industry professionals.

Services available:

- 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
- Networking events
- Workplace rights support and referral

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 at major events such as the Melbourne Food and Wine Festival, the Australian Open and the Melbourne Grand Prix.

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

Our students are provided with opportunities to work in industry through our network of partner organisations including the Australian Hotel Association (AHA), Intrepid, Ovolo Hotels and the Young Tourism Network.

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

Skills and Jobs Centre

Our Skills and Jobs Centre is part of a state-wide Victorian Government program to assist anyone living in Victoria including job seekers, potential students and employers. Based at our Melbourne campus we provide free career counselling, employment and training support services.

To help you navigate your training and career goals, make an appointment or walk-in for free course or career advice, assistance with the job application process or attend a workshop.

[ANGLISS.EDU.AU/SJC](https://angliss.edu.au/sjc)

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.

Our alumni also keep connected with William Angliss Institute to ensure that their knowledge and experience is shared with new students by offering a range of masterclasses, seminars, guest speaking engagements and mentoring.

[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/careers-employment



START YOUR CAREER IN THE EXPERIENCE INDUSTRY.

TAKE YOUR LEARNING GLOBAL.

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GOING GLOBAL.

At William Angliss Institute, your education goes beyond the classroom. With Study Exchange and Work Abroad opportunities, you'll gain global exposure, develop in-demand skills, and open doors to international career pathways.

ANGLISS.EDU.AU/GOINGGLOBAL

Going Global: Why Take Part?

The Going Global program is your chance to:

- Immerse yourself in new cultures and lifestyles
- Gain a competitive edge with international work experience
- Build lifelong friendships and global connections
- Boost your independence and personal growth
- Expand your career opportunities worldwide
- Be part of global conversations and communities
- Gain a fresh perspective on your study area

Internationally Recognised Qualifications

A William Angliss Institute qualification is your passport to the world, with many graduates launching successful careers abroad. While studying, you can also take advantage of work opportunities to gain hands-on experience. Our Careers and Employment Service is here to help you explore overseas job options.

Study Exchange: Study Abroad for 6 Months

Bachelor's degree students can study overseas at one of our prestigious partner institutes while staying enrolled at William Angliss Institute. Our partners include:

- University of Bolzano (Italy)
- CETT - University of Barcelona (Spain)
- University College of Birmingham (UK)

All study exchange subjects are delivered in English and count towards your degree.

Disney Cultural Exchange Program

Turn the magic into a career! Since 2009, Disney International Programs has recruited William Angliss Institute students for 6 or 12-month paid internships in Florida. Students from all study areas have embraced this exciting opportunity to gain global work experience with one of the world's most iconic brands.

Disney
INTERNATIONAL
PROGRAMS



angliss.edu.au/goingglobal



LIVE THE EXPERIENCE.





SCHOLARSHIPS.

Study what you love with the support of a scholarship from William Angliss Institute and our industry partners. Thanks to the generosity of our industry partners and supporters, we award over 45 scholarships each year—helping students like you achieve their goals with financial assistance, mentorship, and exclusive industry opportunities.

Why Apply for a Scholarship?

- Financial support to ease study costs
- Mentorship and networking with industry leaders
- Career-enhancing opportunities

[ANGLISS.EDU.AU/SCHOLARSHIPS.](http://angliss.edu.au/scholarships)

Our Scholarship Opportunities

Institute Scholarships:

- Sir William Angliss International Merit Scholarship
- Memorial Fund Scholarship
- Sir William Angliss VET Scholarship
- Sir William Angliss Higher Education Scholarship
- Sir William Angliss Aboriginal and Torres Strait Islander Scholarship

Industry Partner Scholarships:

- Intrepid Travel Scholarship
- Intrepid Travel Aboriginal and Torres Strait Islander Scholarship
- Nestlé Golden Chefs Hat Award Scholarships
- Ovolo Hotels Scholarship
- Anchor Food Professionals Merit Scholarship

Victorian TAFE Network Hospitality Scholarship Program

The Victorian TAFE Hospitality Scholarships program was introduced to address shortages of skilled labour in the Victorian hospitality industry in both regional and metropolitan Victoria and to support new talent with career opportunities. Eligible programs:

- Diploma of Hospitality Management*
- Diploma of Hospitality Management (Angliss International Hotel School)*
- Certificate IV in Hospitality Management*
- Certificate IV in Kitchen Management*^
- Certificate III in Commercial Cookery*^

Apply now. Applications open all year round.

VTNHOSPITALITYSCHOLARSHIP.EDU.AU

*Free TAFE course in 2024
^Apprenticeship

“Being awarded the Nestlé Golden Chef’s Hat Scholarship will make a huge difference for me. Especially in light of the recovering industry and the increasing costs of living, I feel much more secure about my future to pursue my culinary career and work towards my goal of opening my own restaurant here in Melbourne”

MAY YAN

Certificate III in Commercial Cookery

Nestlé Golden Chef’s Hat Scholarship Recipient



APPRENTICESHIPS & TRAINEESHIPS

Gain practical industry experience while earning a nationally recognised qualification. Our programs are perfect for those starting out, still in school, or looking to formalise their skills. We have a program to suit you.

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Apprenticeships

An apprenticeship enables you to train and work at the same time, gaining real-world experience in your chosen trade.

How to Get Started

- Find an employer willing to take you on as an apprentice
- Register your training agreement with the Australian Apprenticeship Support Network (AASN).
- Choose your preferred training format:
 - Classroom-based training
 - Workplace-based training
 - Blended learning (a mix of both)

Apprenticeship offerings:

- 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

Need help finding an apprenticeship?

Contact an Australian Apprenticeship Support Network (AASN) provider at 13 38 73 or visit Australian Apprenticeships.

Australian School-Based Apprenticeships (ASBA) & Traineeships (ASBT)

Still in school? Get a head start on your career. An ASBA or ASBT lets you begin an apprenticeship or traineeship while completing your secondary education (VCE, HSC or VCAL). Your training will count towards your final qualification and set you up for a smooth transition into the workforce.

Programs Available for School-Based Apprentices and Trainees

- 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 in Hospitality

Traineeships

A traineeship is the perfect way to gain formal qualifications while working. Whether you're interested in hospitality, leadership, or business, a traineeship gives you the skills and knowledge to stand out in your industry.

How It Works

- Find an employer willing to support your traineeship.
- Learn on the job with support from William Angliss Institute trainers.
- Any units that can't be assessed in the workplace will be completed on campus.

Traineeships available at William Angliss Institute

- 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

Why Choose William Angliss Institute?

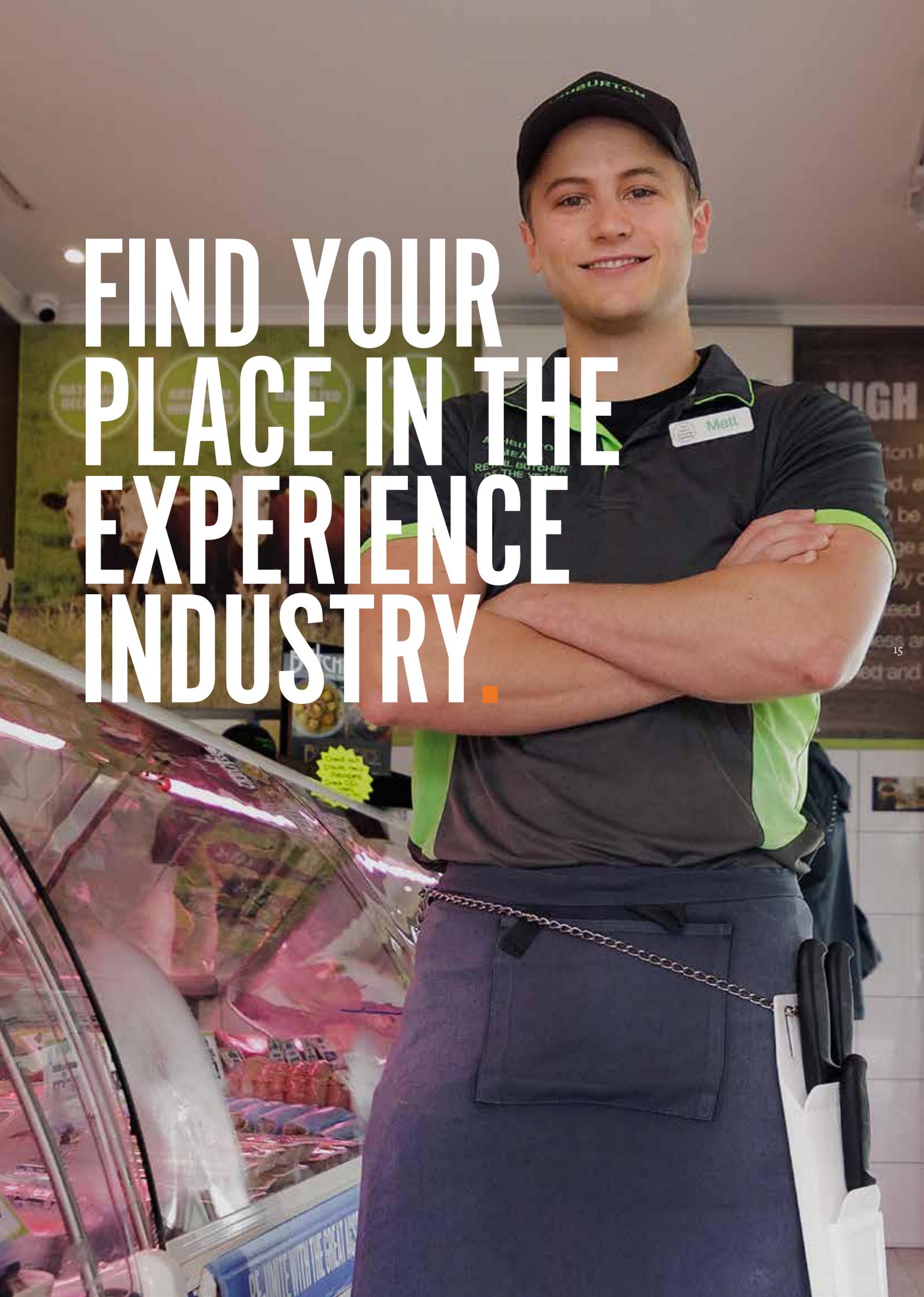
- Learn from industry experts in real-world settings
- Gain nationally recognised qualifications
- Choose flexible training options that suit your needs

AUSTRALIANAPPRENTICESHIPS.GOV.AU



angliss.edu.au/apprenticeships-and-traineeships

FIND YOUR PLACE IN THE EXPERIENCE INDUSTRY.





FREE TAFE & PRIORITY PATHWAYS.

William Angliss Institute is proud to offer Free TAFE courses as part of the Victorian Government's Free TAFE program. If you're eligible, your tuition fees for selected courses will be covered, allowing you to gain industry-relevant skills without financial burden.

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What is Free TAFE?

Free TAFE is a Victorian Government initiative that covers tuition fees for eligible students undertaking selected courses in high-demand industries. The program allows you to gain valuable qualifications without the financial burden of tuition costs, even if you already hold a VET qualification or degree.

[ANGLISS.EDU.AU/FREETAFE](http://angliss.edu.au/freetafe)

Eligible Courses

William Angliss Institute offers several Free TAFE courses in the foods, hospitality, and tourism sectors, including:

- **Certificate II in Baking**
- **Certificate III in Commercial Cookery**
- **Certificate III in Hospitality**
- **Certificate III in Tourism**
- **Certificate IV in Kitchen Management**
- **Diploma of Hospitality Management/ Diploma of Hospitality Management**
(Angliss International Hotel School)

These qualifications combine theoretical knowledge with the practical skills developed through hands-on training in our state-of-the-art facilities, preparing graduates for immediate employment in these growing industries.



Scholarship opportunities

You might be eligible for a \$10,000 Victorian TAFE Network Scholarship.

Find out more:

VTNHOSPITALITYSCHOLARSHIP.EDU.AU

Free TAFE Priority Pathways

In addition to standalone Free TAFE courses, the Victorian Government's Free TAFE for Priority Pathways program enables you to progress through a study pathway without paying tuition fees.

For example, in the hospitality and tourism sector, you can advance from a certificate to a diploma within the same field, allowing you to build your skills and qualifications without tuition costs at each stage.

The Priority Pathway initiative provides a clear, cost-effective channel to career growth, helping you to gain the qualifications needed to secure industry-relevant employment.

FOODS & HOSPITALITY

SIT30821
Certificate III in Commercial Cookery (non-apprenticeship)

SIT40521
Certificate IV in Kitchen Management

SIT50422
Diploma of Hospitality Management/ Diploma of Hospitality Management
(Angliss International Hotel School)

HOSPITALITY

SIT30622
Certificate III in Hospitality

SIT50422
Diploma of Hospitality Management

TOURISM & HOSPITALITY

SIT30122
Certificate III in Tourism

SIT50422
Diploma of Hospitality Management

**EXPERIENCE
MORE WITH
FREE TAFE.**



COURSE LIST.

VET Courses

COURSE NAME	COURSE CODE	INTAKE	COURSE DURATION	MODE OF STUDY	ENTRY REQUIREMENTS
AVIATION					
Certificate III in Aviation (Cabin Crew)	AVI30219	Feb, Jul	6 months FT	Full-time	Pre-Training Review / LLN Test
BAKING					
Certificate IV in Baking	FBP40221	On Demand	6 months FT or 1 year PT	Full-time / Part-time	Pre-Training Review / LLN Test / Cert. III qualification related to commercial baking or min 3 years' full-time employment in a commercial baking environment
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	3.5 years PT	Part-time	Pre-Training Review / LLN Test / Employer Required
Certificate III in Baking	FBP30521	Feb, Jul	1 year FT	Full-time	Pre-Training Review / LLN Test
Certificate II in Baking	FBP20221	Feb, Jul	18 weeks FT	Full-time	Pre-Training Review / LLN Test
COMMERCIAL COOKERY					
Dual Qualification - Certificate III in Commercial Cookery/ Certificate IV in Patisserie	SIT30821 / SIT40721	Feb, Jul	2 years FT	Full-time	Pre-Training Review / LLN Test
Certificate IV in Kitchen Management	SIT40521	Feb, May, Jul, Sep	1.5 years FT	Full-time	Pre-Training Review / LLN Test
Certificate III in Commercial Cookery	SIT30821	Feb, May, Jul, Sep	1 year FT or 2 years PT	Full-time / Part-time	Pre-Training Review / LLN Test
Certificate III in Commercial Cookery - Apprenticeship	SIT30821	Feb, May, Jul, Sep	Up to 3 years PT	Part-time	Pre-Training Review / LLN Test / Employer Required
Certificate II in Cookery (VDSS)	SIT20421	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	SIT50322	Feb, Jul	1 year FT	Full-time	Pre-Training Review / LLN Test
Certificate III in Events (VDSS)	SIT30522	Jan	2 years PT	Part-time	Successful completion of year 9(or equivalent) / 16 or 17 years of age / LLN Test
FOOD SCIENCE AND TECHNOLOGY					
Diploma of Food Science and Technology	FBP50121	Feb, Jul	1 year FT or Flexible Part-time	Full-time / Part-time	Pre-Training Review / LLN Test
HOSPITALITY & HOTEL MANAGEMENT					
Advanced Diploma of Hospitality Management	SIT60322	Feb, Jul	18 months FT	Full-time	Pre-Training Review / LLN Test / SIT50422 / Diploma of Hospitality Management Preferred
Diploma of Hospitality Management - Angliss International Hotel School	SIT50422	Feb, Jul	1.5 years FT	Full-time	Pre-Training Review / LLN Test / Interview
Diploma of Hospitality Management	SIT50422	Feb, Jul	1 year FT	Full-time	Pre-Training Review / LLN Test
Certificate III in Hospitality	SIT30622	Feb, May, Jul, Sep	6 months FT	Full-time	Pre-Training Review / LLN Test
Certificate II in Hospitality (VDSS)	SIT20322	Jan	2 years PT	Part-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 II in Meat Processing (Food Services)	AMP20117	Feb, Jul	6 months PT	Part-time	Pre-Training Review / LLN Test
PATISSERIE					
Dual Qualification - Certificate III in Commercial Cookery/ Certificate IV in Patisserie	SIT30821 / SIT40721	Feb, Jul	2 years FT	Full-time	Pre-Training Review / LLN Test
Certificate IV in Patisserie	SIT40721	Feb, May, Jul, Sep	1.5 years FT	Full-time	Pre-Training Review / LLN Test
Certificate III in Patisserie	SIT31021	Feb, May, Jul, Sep	1 year FT, 2 year PT	Full-time / Part-time	Pre-Training Review / LLN Test
TRAVEL & TOURISM					
Diploma of Travel and Tourism Management	SIT50122	Feb, Jul	1 year FT	Full-time	Pre-Training Review / LLN Test
Certificate III in Tourism	SIT30122	Feb, Jul	6 months FT	Full-time	Pre-Training Review / LLN Test
Certificate III in Tourism (VDSS)	SIT30122	Jan	2 years PT	Part-time	Successful completion of year 9(or equivalent) / 16 or 17 years of age / LLN Test

Undergraduate Courses

COURSE NAME	COURSE CODE	INTAKE	COURSE DURATION	MODE OF STUDY	ENTRY REQUIREMENTS
CULINARY MANAGEMENT					
Bachelor of Culinary Management (Professional Practice)	CRS1201422	Feb, Jul	4 years FT	Full-time/Part-time	Refer for further details*
Bachelor of Culinary Management	CRS12014218	Feb, Jul	3 years FT	Full-time/Part-time	Refer for further details*
Associate Degree in Culinary Management	CRS1201415	Feb, Jul	2 years FT	Full-time/Part-time	Refer for further details*
EVENT MANAGEMENT					
Bachelor of Event Management	CRS1400177	Feb, Jul	3 years FT	Full-time/Part-time	Refer for further details*
Associate Degree in Event Management	CRS1401170	Feb, Jul	2 years FT	Full-time/Part-time	Refer for further details*
FOOD STUDIES					
Bachelor of Food Studies	CRS1400280	Feb, Jul	3 years FT	Full-time/Part-time	Refer for further details*
Associate Degree in Food Studies	CRS1400275	Feb, Jul	2 years FT	Full-time/Part-time	Refer for further details*
RESORT & HOTEL MANAGEMENT					
Bachelor of Resort and Hotel Management (International Practice)	CRS1400278	Feb, Jul	4 years FT	Full-time/Part-time	Refer for further details*
Bachelor of Resort and Hotel Management (Professional Practice)	CRS1400277	Feb, Jul	4 years FT	Full-time/Part-time	Refer for further details*
Bachelor of Resort and Hotel Management	CRS1400274	Feb, Jul	3 years FT	Full-time/Part-time	Refer for further details*
Associate Degree in Resort and Hotel Management	CRS1400275	Feb, Jul	2 years FT	Full-time/Part-time	Refer for further details*
TOURISM					
Bachelor of Tourism (Professional Practice)	CRS1400385	Feb, Jul	4 years FT	Full-time/Part-time	Refer for further details*
Bachelor of Tourism	CRS1400381	Feb, Jul	3 years FT	Full-time/Part-time	Refer for further details*
Associate Degree in Tourism	CRS1400369	Feb, Jul	2 years FT	Full-time/Part-time	Refer for further details*
TOURISM & HOSPITALITY MANAGEMENT					
Bachelor of Tourism and Hospitality Management (Professional Practice)	CRS1201421	Feb, Jul	4 years FT	Full-time/Part-time	Refer for further details*
Bachelor of Tourism and Hospitality Management	CRS12014219	Feb, Jul	3 years FT	Full-time/Part-time	Refer for further details*
Associate Degree in Tourism and Hospitality Management	CRS1201416	Feb, Jul	2 years FT	Full-time/Part-time	Refer for further details*

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Postgraduate Courses

COURSE NAME	COURSE CODE	INTAKE	COURSE DURATION	MODE OF STUDY	ENTRY REQUIREMENTS
INTERNATIONAL HOSPITALITY ENTREPRENEURSHIP					
Master of International Hospitality Entrepreneurship	CRS1401173	Feb, Jul	2 years FT	Full-time/Part-time	Refer for further details*
Graduate Diploma of International Hospitality Entrepreneurship	CRS1401175	Feb, Jul	1 Year FT	Full-time/Part-time	Refer for further details*
Graduate Certificate of International Hospitality Entrepreneurship	CRS1401174	Feb, Jul	6 months FT	Full-time/Part-time	Refer for further details*
INTERNATIONAL HOTEL LEADERSHIP					
Master of International Hotel Leadership	CRS1401161	Feb, Jul	2 years FT	Full-time/Part-time	Refer for further details*
Graduate Diploma of International Hotel Leadership	CRS1401162	Feb, Jul	1 year FT	Full-time/Part-time	Refer for further details*
Graduate Certificate of International Hotel Leadership	CRS1401163	Feb, Jul	6 months FT	Full-time/Part-time	Refer for further details*
PHILOSOPHY					
Master of Philosophy (Major Thesis)	CRS1400429	Feb, Jul	2 Years FT	Full-time/Part-time	Refer for further details*

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 Kitchen Management	Diploma of Hospitality Management	▶		Bachelor of Culinary Management (1 ½ - 3 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 Kitchen Management			Certificate IV in Patisserie	Diploma of Hospitality Management	
			Diploma of Food Science and Technology	▶	
			Advanced Diploma of Hospitality Management	▶	
			▶		

PATISSERIE

6 months	12 months	18 months	24 months	30 months	36 months
Certificate III in Patisserie	Certificate IV in Patisserie		Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	Bachelor of Culinary Management (1 ½ - 3 years) Bachelor of Food Studies (2 ½ - 3 years)
Certificate IV in Patisserie			Diploma of Hospitality Management	▶	
			Certificate IV in Kitchen Management	Advanced Diploma of Hospitality Management	
			Certificate IV in Kitchen Management	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	

BAKING

6 months	12 months	18 months	24 months
Certificate II in Baking	Certificate III in Baking	Certificate IV in Baking	Bachelor of Culinary Management (2 - 3 years) Bachelor of Food Studies (2 ½ - 3 years)
Certificate III in Baking	Certificate IV in Baking	Diploma of Hospitality Management	

FOODS (CONTINUED)

FOOD SCIENCE AND TECHNOLOGY

6 months	12 months
Diploma of Food Science and Technology	Bachelor of Culinary Management <i>(2 ½ - 3 years)</i> Bachelor of Food Studies <i>(2 ½ - 3 years)</i>

MEAT PROCESSING

6 months	12 months	18 months	24 months	48 months
Certificate III in Meat Processing (Retail Butcher)				Bachelor of Culinary Management <i>(3 years)</i> Bachelor of Food Studies <i>(3 years)</i>
Certificate II in Meat Processing (Food Services)	Certificate III in Commercial Cookery		Certificate IV in Kitchen Management	

TRAVEL & TOURISM

AVIATION

6 months	12 months
Certificate III in Aviation (Cabin Crew)	Diploma of Travel and Tourism Management
	Bachelor of Tourism <i>(2 - 3 Years)</i> Bachelor of Tourism and Hospitality Management <i>(2 - 3 Years)</i>

TRAVEL & TOURISM

6 months	12 months
Certificate III in Tourism	Diploma of Travel and Tourism Management
Diploma of Travel and Tourism Management	Bachelor of Tourism <i>(2 - 3 Years)</i> Bachelor of Tourism & Hospitality Management <i>(2 - 3 Years)</i> Bachelor of Resort & Hotel Management <i>(2 - 3 Years)</i>

HOSPITALITY

HOSPITALITY & HOTEL MANAGEMENT

6 months	12 months	18 months	24 months
Certificate III in Hospitality	Diploma of Hospitality Management		Bachelor of Tourism & Hospitality Management <i>(1 ½ - 3 years)</i> Bachelor of Resort & Hotel Management <i>(1½ - 3 years)</i>
	Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	
Diploma of Hospitality Management		Advanced Diploma of Hospitality Management	
Diploma of Hospitality Management (Angliss International Hotel School)		Advanced Diploma of Hospitality Management	

**Apprenticeships & Traineeships are available, see pg 15

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 III in Tourism	Diploma of Event Management		

VET DELIVERED TO SECONDARY STUDENTS (VDSS)

High School Yrs 11-12	6 months	12 months	18 months	24 months	30 months	36 months	
Certificate II in Cookery	Certificate III in Commercial Cookery or Certificate III in Patisserie		Diploma of Hospitality Management		Advanced Diploma of Hospitality Management	Bachelor of Culinary Management (1 ½ - 3 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
	Certificate IV in Kitchen Management			Diploma of Hospitality Management	Advanced Diploma of Hospitality Management		
	Certificate IV in Patisserie						
Certificate II in Hospitality	Certificate III in Hospitality	Diploma of Hospitality Management		Advanced Diploma of Hospitality Management		Bachelor of Tourism and Hospitality Management (1 ½ - 3 years)	
Certificate III in Tourism	Diploma of Travel and Tourism		Advanced Diploma of Hospitality Management				
Certificate III in Events	Diploma of Event Management					Bachelor of Event Management (2 - 3 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.





Food Styling & Photography Masterclass with Alwyn Hanson.



Student-made produce showcases at the 2024 Patisserie High Tea.

WHY STUDY FOODS AT ANGLISS?

Immerse Yourself in Culinary Excellence

Step into a world of culinary innovation with access to state-of-the-art facilities, including 14 practical training kitchens, a dedicated bakery, patisserie and cake decorating rooms, two training restaurants, the brand-new Tram Café training venue, a chocolateria and gelateria, the Dilmah Tea training room, two coffee labs, two training bars, and the unique Culinary Garden. With specialist equipment and expert-led training, you'll develop industry-ready skills in an immersive learning environment.

Be Mentored by Experts

Renowned chefs and hospitality leaders are regular guests on campus, participating in exclusive events such as the prestigious Great Chefs Program. They also run masterclasses, deliver guest lectures, and actively recruit talented students for exciting career opportunities.

Showcase Your Skills in Competitions

Challenge yourself and gain industry recognition by competing in esteemed culinary competitions, including the Fonterra Proud to Be a Chef Cook-Off, Nestlé Golden Chefs Hat Award and the John Patrick Conway Excellence in Baking Competition. Food Science and Technology students also have the chance to create innovative new food products, assessed by leading industry professionals at the bi-annual Student Product Development Showcase.

Seize Exclusive Employment Opportunities

Take advantage of premium career opportunities through exclusive recruitment events held on campus. Our students have secured roles with top hospitality groups such as Lucas Restaurants, Trader House, Crown Melbourne, Lune Croissanterie, and Sand Hill Road, among many others.

“There has always been an excellent level of hunger and passion from the apprentices at William Angliss Institute. The professional cookery teachers are very skilled at nurturing the young chefs through their training to be industry ready.”

Daniel Wilson
Executive Chef
LUCAS Restaurants



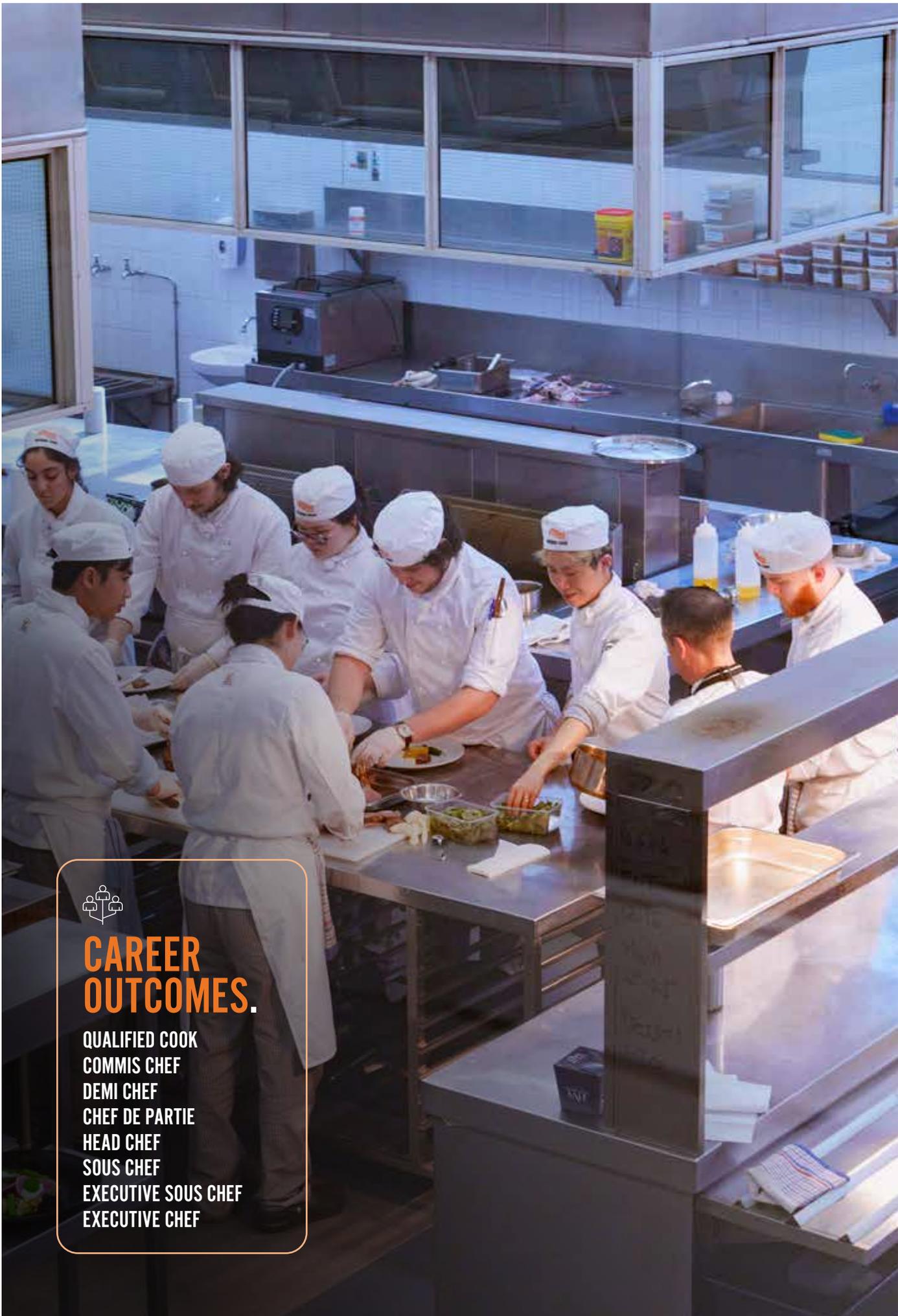
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Culinary Management students explore native Australian ingredients in the Angliss Culinary Garden with guest chef, Jude Mayall.

Butchery trainer and apprentice at the Meating Needs program, preparing meat for donating to FoodBank.





CAREER OUTCOMES.

- QUALIFIED COOK
- COMMIS CHEF
- DEMI CHEF
- CHEF DE PARTIE
- HEAD CHEF
- SOUS CHEF
- EXECUTIVE SOUS CHEF
- EXECUTIVE CHEF

COOKERY.

Add some flavour to your career.

William Angliss Institute's cookery courses are designed to give you 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.



angliss.edu.au/cookery

SIT20421

CERTIFICATE II IN COOKERY (VDSS)

VDSS

- 🕒 2 years PT
- 🕒 Part-time | 📅 Jan
- 📄 Successful completion of Year 9 (or equivalent) / 16 or 17 years of age / LLN Test

This course is offered via VET Delivered to Secondary Students (VDSS) only.

Step out of the library and into the kitchen with this industry recognised kitchen operations course. This introductory certificate will equip you with fundamental food preparation and cookery skills, setting the stage for a career in kitchen operations or you can progress to a Certificate III in Commercial Cookery (SIT30821).

Gain the essential knowledge and hands-on experience 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 as you start on your journey with Angliss.

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.

If you're interested and would like to find out more, speak to your school's VET Coordinator. Your school's VET Coordinator can direct enquiries to William Angliss Institute.

[ANGLISS.EDU.AU/VETDSS](http://angliss.edu.au/vetdss)

SIT30821

CERTIFICATE III IN COMMERCIAL COOKERY

FREE TAFE COURSE VTN SCHOLARSHIP AVAILABLE

- 🕒 1 year FT / 2 years PT
- 🕒 Full-time / Part-time | 📅 Feb, May, Jul, Sep
- 📄 Pre-Training Review / LLN Test

You will 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.

Angliss practical classes have no more than sixteen 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 will 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, Formula 1 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.

Free TAFE for more Victorians

This course is part of the Victorian Government's Free TAFE program. If you are eligible for Free TAFE, all your tuition fees will be covered by the Australian and Victorian governments. For more information please visit

[ANGLISS.EDU.AU/FREETAFE](http://angliss.edu.au/freetafe)

COOKERY. (CONTINUED)

SIT30821

CERTIFICATE III IN COMMERCIAL COOKERY

APPRENTICESHIP

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

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

You'll learn fundamental skills and develop knowledge while you work and build your resumé. This course covers 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.

A The Angliss Experience

- Watch and learn in masterclasses with our leading expert trainers 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.



angliss.edu.au/cookery

SIT40521

CERTIFICATE IV IN KITCHEN MANAGEMENT

FREE TAFE COURSE VTN SCHOLARSHIP AVAILABLE

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

Build on your Certificate III in Commercial Cookery (SIT30821). Enhance your management knowledge 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 will gain an in-depth understanding of kitchen, finance and team management, preparing 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.
- Students may have the opportunity to be involved in iconic Melbourne events like the Melbourne Food and Wine Festival and the Formula 1 Grand Prix.
- Learn the financial, team and kitchen management skills essential to running your own business or taking a leadership role in the culinary industry.

Free TAFE for more Victorians

This course is part of the Victorian Government's Free TAFE program. If you are eligible for Free TAFE, all your tuition fees will be covered by the Australian and Victorian governments. For more information please visit:

ANGLISS.EDU.AU/FREETAFE

SIT30821 / SIT40721

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

FREE TAFE COURSE

- 2 years FT
- Full-time | Feb, Jul
- 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.

You will gain strong fundamental skills, practical experience and industry participation across commercial cookery and patisserie.

Units in these programs are creative and specialised allowing diverse career options. By adding patisserie skills to your cookery repertoire, your diverse knowledge will equip you to work at multiple stations within a restaurant or catering kitchen, which is 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 industry leading training facilities.
- Learn the fundamentals of patisserie and cookery techniques that you'll need to work as a commercial cook or pastry chef.
- Gain two culinary qualifications in this combined qualification.

Free TAFE for more Victorians

This course is part of the Victorian Government's Free TAFE program. If you are eligible for Free TAFE, all your tuition fees will be covered by the Australian and Victorian governments. For more information please visit:

ANGLISS.EDU.AU/FREETAFE



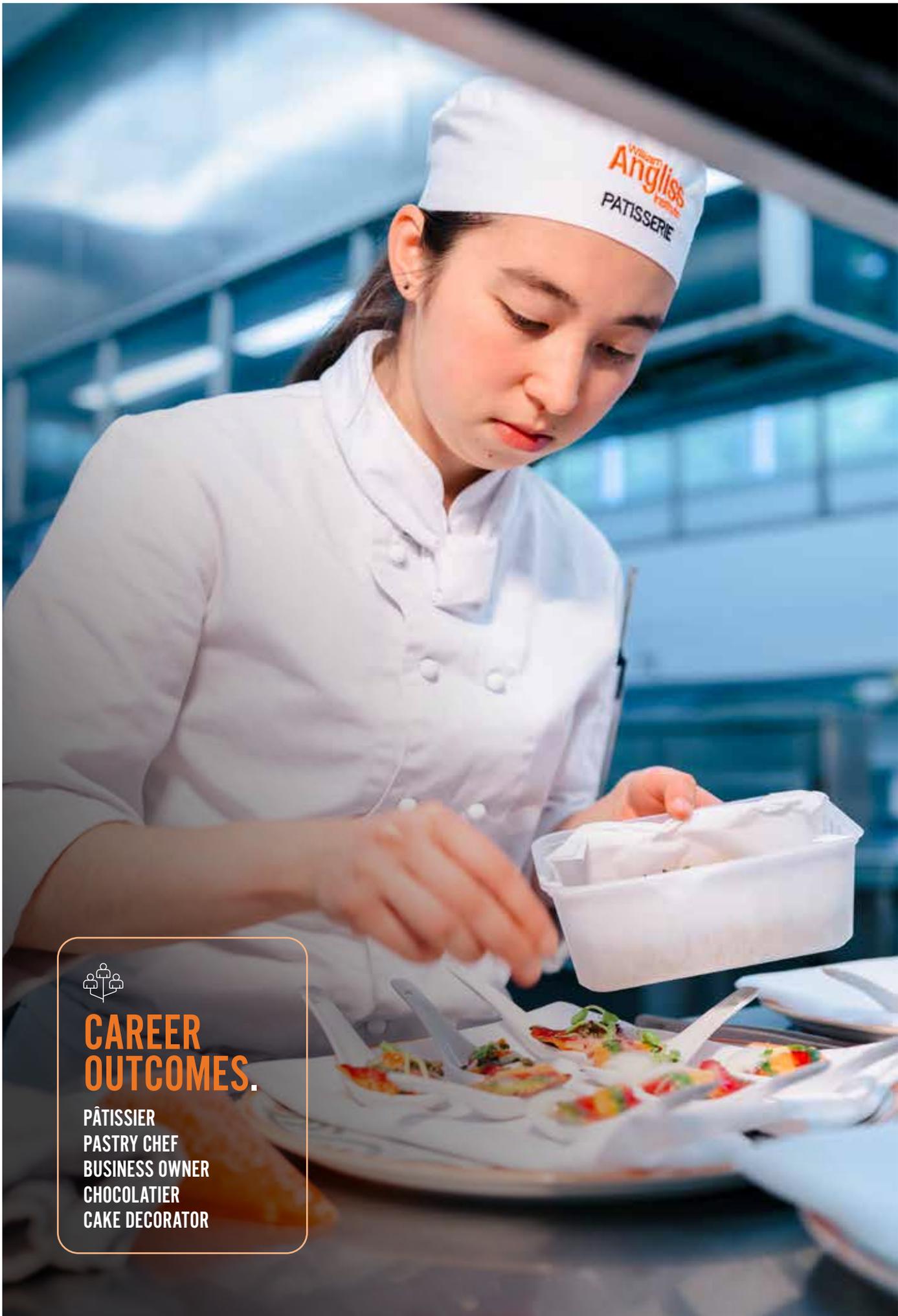
“The most rewarding experience at William Angliss Institute was gaining hands-on culinary skills and knowledge and many opportunities to compete against my peers. This has provided a strong foundation for my professional career in the culinary industry.”

JIMMY HAN

**Certificate IV in Commercial Cookery /
Diploma of Hospitality Management
Chef de Partie, ARU**

*International Student of the Year -
Victorian International Education
Awards 2024*

*Winner of the 2023
Nestlé Golden Chef's Hat Award*



CAREER OUTCOMES.

- PÂTISSIER
- PASTRY CHEF
- BUSINESS OWNER
- CHOCOLATIER
- CAKE DECORATOR

PATISSERIE.

Master the creative artistry of patisserie with specialised culinary skills and expertise.

Our Patisserie courses are designed to provide you with the best possible preparation for success in the hospitality industry.

Training takes place in our state-of-the-art commercial kitchens, where you will develop practical skills through a hands-on, industry-focused approach. The curriculum covers many practical units for example desserts, gateaux, chocolate, petit fours and cake decorating.

You will become equipped with strong foundation knowledge and creative techniques and skills, opening doors to careers in leading hotels, restaurants, and boutique patisseries worldwide.

Our trainers are internationally experienced and recognised culinary professionals, ensuring that you receive expert guidance and industry insights throughout your learning journey.



angliss.edu.au/patisserie

SIT31021

CERTIFICATE III IN PATISSERIE

- 1 year FT / 2 years PT
- Full-time / Part-time
- Feb, May, Jul, Sep (Part-time: Feb, Jul)
- Pre-Training Review / LLN Test

This certificate provides the essential foundational vocational skills to launch your exciting career in patisserie.

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

You may participate in special experiences such as excursions or study tours including market visits, visits to specialist producer's sites or workshops and master classes with industry specialists.

A The Angliss Experience

- Learn the fundamentals of patisserie 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.

SIT40721

CERTIFICATE IV IN PATISSERIE

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

With this highly regarded course, you will gain extensive industry skills and knowledge. This program combines specialty Patisserie training with industry-recognised competencies, ensuring you are well-prepared and in high demand.

Throughout the course, you will refine your expertise in chocolate work, cake decorating, showpieces, plated desserts, sugar artistry, contemporary gateaux and petit fours.

Building on fundamentals, the Certificate IV in Patisserie (SIT40721) enhances your technical and creative abilities through independent and team-based learning, hands-on participation in professional industry events. Student-centred learning allows you to apply your skills in a real-world setting, gaining valuable experience under the guidance of industry professionals while completing your studies.

You do not need to complete the Certificate III Patisserie (SIT31021) program prior to applying for this course, this course is an extended version of the Certificate III program.

A The Angliss Experience

- Learn advanced patisserie techniques which are in demand in industry.
- Develop sought-after industry skills of leadership, innovation, personal and social responsibility and teamwork.
- Drive your own learning as you get prepared for a real work environment.
- Learn skills in specialised patisserie techniques to fulfil your aspirations to work as a pastry chef.
- Train in state-of-the-art kitchens and specialist classrooms.

PÂTISSERIE. (CONTINUED)

SIT30821 / SIT40721

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

FREE TAFE COURSE

- 🕒 2 years FT
- 🕒 Full-time | 📅 Feb, Jul
- 📄 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.

You will gain strong fundamental skills, practical experience and industry participation across commercial cookery and patisserie.

Units in these programs are creative and specialised allowing diverse career options. By adding patisserie skills to your cookery repertoire, your diverse knowledge will equip you to work at multiple stations within a restaurant or catering kitchen, which is 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 industry leading training facilities.
- Learn the fundamentals of patisserie and cookery techniques that you'll need to work as a commercial cook or pastry chef.
- Gain two culinary qualifications in this combined qualification.

Free TAFE for more Victorians

This course is part of the Victorian Government's Free TAFE program. If you are eligible for Free TAFE, all your tuition fees will be covered by the Australian and Victorian governments. For more information please visit:

[ANGLISS.EDU.AU/FREETAFE](https://angliss.edu.au/freetafe)



Traineeships

Our patisserie traineeships offer a practical pathway to gain industry qualifications while working.

We offer:

SIT31021

CERTIFICATE III IN PÂTISSERIE

SIT40721

CERTIFICATE IV IN PÂTISSERIE

Both traineeships are delivered up to 2 years through on-the-job training. Our expert trainers will visit your workplace to provide specialised training tailored to your role.

For more information and a full list of our available traineeship courses, please visit:

[ANGLISS.EDU.AU/TRAINEESHIPS](https://angliss.edu.au/traineeships)



angliss.edu.au/patisserie



“I am grateful for the encouragement of the William Angliss Institute chefs, whose support inspired me to pursue my goals and step beyond my comfort zone.”

YEJI KIM

*Certificate IV in Patisserie
Pastry Chef/Baker, Austro Bakery*

*Winner of the 2024 Dilmah Tea
Maker's Tea-Inspired Dessert
Competition*





CAREER OUTCOMES.

- OWNER/FRANCHISEE
- BAKER
- RETAIL BAKER
- ARTISAN BAKER
- PASTRY COOK

BAKING.

Turn your passion for baking into a fulfilling career. Become part of a respected, time-honoured craft and acquire the technical skills and expertise needed to succeed in the baking industry.

A career in baking is a unique and highly skilled trade. Our bakery course is designed to provide you with comprehensive training and prepare you for a career as a professional baker or pastry cook.

Training takes place in our state-of-the-art bakery kitchens, where you'll gain hands-on expertise in both commercial baking techniques and traditional artisan methods. You will learn how to make various baked goods, including conventional breads, sourdoughs, pastries and cakes. Giving you the skills to be ready for work after graduating.

Our trainers are internationally experienced and recognised industry leaders who provide expert guidance and industry insights.



angliss.edu.au/baking

FBP20221

CERTIFICATE II IN BAKING

FREE TAFE COURSE

🕒 18 weeks FT | 🕒 Full-time
📅 Feb, Jul
📋 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 the Angliss state-of-the-art kitchens and baking facilities.
- Learn the fundamentals of retail operations and baking skills.
- Gain a valuable qualification to add to your resume.

Free TAFE for more Victorians

This course is part of the Victorian Government's Free TAFE program. If you are eligible for Free TAFE, all your tuition fees will be covered by the Australian and Victorian governments. For more information please visit

ANGLISS.EDU.AU/FREETAFE

FBP30521

CERTIFICATE III IN BAKING

🕒 1 year FT | 🕒 Full-time
📅 Feb, Jul
📋 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 range of baking career options, from specialised artisan bakeries to retail baking.

Learn the fundamental skills of commercial cake and pastry production with valuable on-site training. 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 prepare for a real work environment.

BAKING. (CONTINUED)

FBP30521

CERTIFICATE III IN BAKING

APPRENTICESHIP

-  3.5 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 widely recognised in industry.

All apprenticeship programs are workplace-based training. Apprentices are only required to attend on-campus classes if their workplace doesn't meet the training requirements of specific subjects.

A The Angliss Experience:

- Enjoy the challenge of 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.



angliss.edu.au/baking

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 your 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 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 sets 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.

All apprenticeship programs are workplace-based training. Apprentices are only required to attend on-campus classes if their workplace doesn't meet the training requirements of specific subjects.

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 prepare 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 highly recognised across the industry. Learn the fundamental skills of cake and pastry production with valuable on-site training as an apprentice.

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

All apprenticeship programs are workplace-based training. Apprentices are only required to attend on-campus classes if their workplace doesn't meet the training requirements of specific subjects.

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.

FBP40221

CERTIFICATE IV IN BAKING

🕒 6 months FT / 1 year PT

🕒 Full-time / Part-time

📅 On-Demand

📄 Pre-Training Review / LLN Test /
Pre-Requisite - Certificate III qualification related
to commercial baking or min 3 years' full-time
employment in a commercial baking environment

A comprehensive and in-depth program
to advance your bakery skills.

This certificate course will provide additional
artisan baking skills while preparing you to
succeed in an evolving baking industry.
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. It offers a qualification
recognised worldwide and in high demand
across the baking industry.

While you build on your baking expertise,
you'll develop valuable insights into the
science of baking, long fermentation doughs,
specialised pastries alongside leadership,
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.



“My apprenticeship at Angliss gave me practical experience with industry professionals in a real-world setting, enhancing my expertise and setting me up for a successful career in baking.”

ADRIANA BORG

*Certificate III in Cake and Pastry
Pastry Chef, The Happy Bakers*

*Winner of the 2024 John Patrick Conway
Excellence in Baking Competition*





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

FOOD SCIENCE AND TECHNOLOGY.

Combining chemistry, food safety, confectionery, sensory analysis and microbiology, food science leads to a variety of rewarding careers in the food industry.

FBP50121

DIPLOMA OF FOOD SCIENCE AND TECHNOLOGY

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

Learn how to make food healthier, tastier and safer for consumers with the help of our expert teachers, guest lecturers and field trips.

With extensive and current food manufacturing industry experience, our trainers, guest lecturers and field trips will provide you with expert insights into all aspects of the food industry, its challenges and opportunities.

Your food science studies will also include experiential learning, networking opportunities and a major product development project where you can showcase your innovative concept to an expert judging panel.

A The Angliss Experience

- Learn from food industry specialists across multiple disciplines.
- Explore the science and multi-layered factors that create great food and food businesses.
- Develop and pitch an innovative product to leading industry professionals by participating in our Food Product Innovation Award.



angliss.edu.au/foodscience



“This course is a game changer for anyone pursuing a career in the food industry. Covering food processing, preservation techniques, microbiology and sensory analysis, it is an excellent pathway for a career in Food Safety.”

RAMA VADDIRAJU

*Diploma of Science and Technology
Quality Assurance Supervisor,
DNATA Flight Catering*

*Gelita Award for Most Outstanding
Product Development*

MEAT PROCESSING.

Build your own retail butchery 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 will enable you to be ready for industry and future employment.



angliss.edu.au/meat-processing

AMP20117

CERTIFICATE II IN MEAT PROCESSING (FOOD SERVICES)

- 🕒 6 months PT or 2 terms
- 🕒 Part-time | 📅 Feb, Jul
- 📄 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.

You will 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
- 🕒 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 specialty skills by working in industry and on campus processing classrooms. You'll also refine your technical skills in line with the Australian Meat Industry Council Food Safety Program.

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

This apprenticeship program includes mainly 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.

Traineeships

Our meat processing traineeships offer a practical pathway to gain industry qualifications while working.

We offer:

AMP30916

CERTIFICATE III IN MEAT PROCESSING (SMALL GOODS - GENERAL)

AMP31016

CERTIFICATE III IN MEAT PROCESSING (SMALL GOODS MANUFACTURE)

Both traineeships are delivered over 2 years part-time through workplace-based training. Our expert trainers will visit your workplace to provide specialised training tailored to your role.

For more information and a full list of our available traineeship courses, please visit:

[ANGLISS.EDU.AU/TRAINEESHIPS](https://angliss.edu.au/traineeships)



“The mentoring, support and industry connections at William Angliss Institute led me to succeed. Named Australian Apprentice of the Year highlights what an incredible journey my apprenticeship has been.”

MATTHEW TYQUIN

*Certificate III in Meat Processing (Retail Butcher)
Manager, Ashburton Meats*

*2024 Australian Apprentice of the Year
at the Australian Training Awards*

*2024 Victoria's Apprentice of the Year
at the Victorian Training Awards*

*Ambassador for Australian
Butcher's Guild*

*2023 World Champion Butcher
Apprentice at the World Butchers'
Challenge*



CAREER OUTCOMES.

**BUTCHER
BUTCHERY ASSISTANT
SMALLGOODS
MANUFACTURER
MEAT PROCESSOR**

CULINARY MANAGEMENT.

Transform your passion for cooking into a rewarding career where time-honoured culinary techniques meet cutting-edge business innovation in the heart of the commercial kitchen.

With the dynamic combination of hands-on learning and academic excellence, you will gain professional cooking expertise and essential business acumen encouraging you to consider being a creative culinary entrepreneur.

Master classical cooking techniques, food service operations, and menu design while gaining valuable skills in people management, strategic leadership and finance. You'll also explore the connection between culture and cuisine, sustainable leadership practices and culinary innovation, preparing you to thrive in the evolving food industry.

A The Angliss Experience

- Visit award-winning restaurants, wineries, artisanal food producers and specialty retail outlets
- Gain experience in hotel and restaurant kitchens
- Learn from leading chefs to artisan producers and industry experts

Study Options

This program offers multiple qualification levels to suit your career goals and circumstances.

- **Associate Degree in Culinary Management** (2 years FT)
- **Bachelor of Culinary Management** (3 years FT)
- **Bachelor of Culinary Management (Professional Practice)** (4 years FT)

Each qualification builds on the previous level, allowing you to progress at your own pace or pause your studies with a recognised qualification. You can also return later to continue towards the full Bachelor.

For more information, visit: angliss.edu.au/he-study-options

Extend your studies with Professional Practice

Bachelor of Culinary Management (Professional Practice) includes an additional year, where you are supported to secure paid employment in Australia or with a relevant Visa, internationally. This opportunity allows you to apply your knowledge in a real-world setting while building valuable industry connections. With support from dedicated staff and industry mentors, you'll transition seamlessly from student to professional, gaining the confidence and expertise needed to thrive as a leader in the culinary industry.

Professional Practice can be taken at the end of Year 2 or Year 3 studies and will be officially recognised on your testamur.

Pathways

Successful completion of the Bachelor of Culinary Management enables graduates to pathway to the:

- **Master of International Hotel Leadership**
- **Master of International Hospitality Entrepreneurship**
- **Master of Philosophy**



Potential Career Outcomes

*Restaurant or Hotel Chef
Café Chef/Owner
Food & Beverage Manager
Catering Owner/Operator
Food Entrepreneur
Food Service Manager
Head Chef
Restaurateur
Kitchen & Cellar Door Supervisor*

Bachelor of Culinary Management (Professional Practice)

Starting in 2026, "(Professional Practice)" will be added to the name of the 4-year Bachelor of Culinary Management to highlight the inclusion of the Professional Practice work placement year.

- Qualifications issued under the names Bachelor of Culinary Management and Bachelor of Culinary Management (Professional Practice) that include Professional Practice subjects are recognised as 4-year qualifications.
- Qualifications issued under the name Bachelor of Culinary Management that do not include Professional Practice subjects are recognised as 3-year qualifications.



COURSES



Bachelor of Culinary Management (Professional Practice)

CRS1201422

🕒 **4 years** Full-time

🕒 Full-time / Part-time 📅 Feb, Jul

📄 Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.



Bachelor of Culinary Management

CRS12014218

🕒 **3 years** Full-time

🕒 Full-time / Part-time 📅 Feb, Jul

📄 Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.



Associate Degree in Culinary Management

CRS1201415

🕒 **2 years** Full-time

🕒 Full-time / Part-time 📅 Feb, Jul

📄 Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.

COURSE STRUCTURE

Year One

CUL501	Cookery and Recipes
CUL504	Understanding Food Service
MAN501	Management Fundamentals
MAN504	Financial Knowledge and Decision Making
CUL502	Culinary Techniques
GAS659	Cooks and Chefs in Society
MAN505	Marketing & Consumer Behaviour
Electives	1 Elective

Year Two

CUL604	Advanced Culinary Techniques
HOS605	Menu Design and Engineering
MAN606	Human Resource Operations for the Services Industry
CUL602	Restaurant Service
HOS606	Australian Wine in Hospitality
MAN607	Data Analysis and Communication
Electives	2 Electives

Year Three

CUL702	Flavour and Function
MAN706	Innovation and Entrepreneurship
GAS759	Imagining Culinary Futures
MAN709	Critical Challenges Hub
Electives	3 Electives

Professional Practice Year

CUL618	Professional Practice 1
CUL718	Professional Practice 2

..... Associate Degree (2 years)

..... Bachelor (3 years)

..... Bachelor (Professional Practice) (4 years)

FOOD STUDIES.

Pursue your passion for food with leading thinkers and industry practitioners.

Address the challenge of feeding ourselves well — ethically and sustainably — now and into the future.

Explore critical food system issues: health, sustainability, social justice and gastronomy. Through our interdisciplinary approach, you'll develop specialised knowledge of global and local food systems alongside practical skills like fermentation and sensory education.

Our programs are led by food scholars actively engaged with these issues. A dedicated management stream focused on business and entrepreneurial skills, combined with government and industry connections, ensures graduates create meaningful and professional impact in their career.

A The Angliss Experience

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

Study Options

This program offers multiple qualification levels to suit your career goals and circumstances. You can complete the full Bachelor of Food Studies over three years, or choose to enter, or exit earlier with:

- **Associate Degree in Food Studies**
(2 years FT)

Each qualification builds on the previous level, allowing you to progress at your own pace or pause your studies with a recognised qualification. You can also return later to continue towards the full Bachelor.

For more information, please visit: angliss.edu.au/he-study-options

Pathways

Successful completion of the Bachelor of Food Studies enables graduates to pathway to the:

- **Master of Philosophy**



Potential Career Outcomes

Food Project Coordinator
Kitchen Garden Educator
Farmers Market Coordinator
Food Policy Officer
(Government, NGO, NFP, Intergovernmental & International Agencies)
Event / Exhibition Curator
Food And Wine Development Officer
(Local Government, Tourism Bodies)
Food Entrepreneur
Food Hub Coordinator
Community Food Organiser
Online Content Editor
Researcher
Market Researcher
Food Writer
Specialist Food Retailer
Communications Officer
Research / Policy Analyst
(Consulting sector and local & state government)



Higher education student excursion to La Sirène Brewing discussing fermenting cultures.

COURSES



Bachelor of Food Studies

CRS1400280

🕒 3 years Full-time

🕒 Full-time / Part-time 📅 Feb, Jul

📄 Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.



Associate Degree in Food Studies

CRS1400275

🕒 2 years Full-time

🕒 Full-time / Part-time 📅 Feb, Jul

📄 Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.

COURSE STRUCTURE

Year One

GAS551	Culture and Cuisine
FDS502	Food Studies in Practice
FDS501	Food in Literature and Media
MAN504	Financial Knowledge and Decision Making
FDS552	Understanding Food Systems
GAS606	Sensory Education
TOU507	Understanding Cultural and Natural Landscapes
MAN505	Marketing & Consumer Behaviour

Year Two

CUL601	Fermenting Cultures
FDS651	Diet and Health in Society
FDS601	Agriculture and Farming Systems
FDS701	Communicating Food
FDS652	Food Movements and Social Change
MAN607	Data Analysis and Communication
Electives	2 Electives

Year Three (Work Placement)

FDS703	Community Food Systems in Practice
CUL702	Flavour and Function
MAN706	Innovation and Entrepreneurship
FDS759	Food Policy and Governance
MAN709	Critical Challenges Hub
Electives	2 Electives

..... Bachelor (3 years)
..... Associate Degree (2 years)

TOURISM BE THE ADVENT

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



ATURE CREATOR.





Tourism & Hospitality student field trip to Hurstbridge, Victoria.

Sustainable tourism practices student excursion, hosted with Intrepid Travel.



WHY STUDY TOURISM AT ANGLISS?

Award Winning Program

Start your exciting career in tourism with our industry connected courses.

Industry-Best Employment Opportunities and Facilities

Launch your career with exclusive recruitment events hosted on campus by Disney International and Altara, the premium recruiter for Virgin Australia and Jetstar. These invaluable connections provide direct career opportunities into the aviation, tourism and hospitality industries.

Train in state-of-the-art simulated environments, including a mock airline cabin and a specialist booking lab, designed to replicate real-world industry settings.

Through industry placements, guest lectures, and integrated assessments, you will gain hands-on experience with leading partners such as Parks Victoria, Zoos Victoria, major accommodation providers, and top event producers - ensuring that you are career-ready for a dynamic global industry.

A World of Exciting Industry Connections

From tour guides and flight crew to tourism business operators and industry leaders, William Angliss Institute graduates thrive across all areas of the tourism sector. Many return to campus as guest speakers, sharing their insights and experiences to inspire the next generation of tourism professionals.

With unrivalled industry connections, William Angliss Institute is a proud long-standing member of key tourism organisations, including:

- Victorian Tourism Industry Council
- Australian Hotels Association
- International Centre of Excellence in Tourism and Hospitality Education
- Young Tourism Network
- Tourism Accommodation Australia
- SKAL International Melbourne
- Australian Federation of Travel Agents

These strong partnerships ensure that you will gain exclusive access to industry insights, networking opportunities, and career pathways in the global tourism sector.

“The William Angliss Institute team creates an airline-like environment for the students that 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 life of cabin crew, Altara has placed many of the successful students into airlines in Australia. Altara is proud to be a partner of William Angliss Institute.”

51

Clive Callaway

Chief Executive Officer,
Altara Group



Practical training in our on-campus mock airplane cabin training facility.

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






**CAREER
OUTCOMES.**
FLIGHT ATTENDANT
AIRLINE GROUND
OPERATIONS

AVIATION (CABIN CREW)

Take to the skies and explore the world!

A qualification in aviation is your passport to success. Get a start in this competitive industry with technical, health and safety, plus risk management training.

You'll participate in industry-based excursions and learning experiences, strengthening your employability with our industry-approved course.

AVI30219

CERTIFICATE III IN AVIATION (CABIN CREW)

🕒 6 months FT | 🕒 Full-time

📅 Feb, Jul

📄 Pre-Training Review / LLN Test

Gain essential skills in technical operations, health and safety, and risk management, setting yourself apart in this competitive field.

Enhance your employability with hands-on industry excursions and immersive learning experiences. Develop customer service and hospitality expertise, preparing you for a rewarding career as part of a professional cabin crew team.

This course includes practical training and assessment at an Australian facility used by major airlines - a compulsory component designed to give you real-world experience.

A Senior First Aid Certificate with CPR (HLTAID009, HLTAID010, HLTAID011) is included as part of the course and delivered through a separate one-day training session, with costs covered in the course fees.

A The Angliss Experience

- Practical training and assessment in an Australian training facility used by major airlines.
- Learn alongside a cohort of passionate and new aviation enthusiasts in the heart of the city.
- Look the part, students will receive full corporate uniform along with a name badge (additional costs apply).



angliss.edu.au/aviation



“What I really enjoy about this job is that I have an opportunity to speak with passengers from all around the world every day, helping them to have a good flight while using all the skills that I learnt during my course.”

MANAMI KAWAGUCHI
Certificate III in Aviation
(Cabin Crew)

TRAVEL & TOURISM MANAGEMENT.

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, leading creative teams and managing accounts - all in a single day. It's a dynamic and ever-evolving career that can take you wherever your passion leads.

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.



angliss.edu.au/tourism

SIT30122

CERTIFICATE III IN TOURISM (VDSS)

VDSS

🕒 2 years PT

🕒 Part-time | 📅 Jan

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

This course is offered via VET Delivered to Secondary Students only.

This introductory certificate lets you dive into the world of tourism. Offering a breadth of learning experiences and insights, the course will help you understand how the tourism industry operates.

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.

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.

If you're interested and would like to find out more, speak to your school's VET Coordinator. Your school's VET Coordinator can direct enquiries to William Angliss Institute.

[ANGLISS.EDU.AU/VETDSS](http://angliss.edu.au/vetdss)

SIT30122

CERTIFICATE III IN TOURISM

FREE TAFE COURSE

🕒 6 months FT | 🕒 Full-time

📅 Feb, Jul

📄 Pre-Training Review / LLN Test

This certificate course is the ideal start to your tourism career. Offering diverse learning experiences, it helps you understand tourism industry operations and provides essential skills for success.

Learn business operations, regulations, tourism practices and customer service foundations. Enhance your learning through visits to tourism operators and sites across Victoria. With solid tourism grounding, you'll be prepared to enter your chosen tourism field in exciting roles worldwide.

Candidates who successfully complete SIT30122 Certificate III in Tourism are able to enrol in SIT50122 Diploma of Travel and Tourism Management and will only need to successfully complete another two stages or six months to obtain a dual qualification.

A The Angliss Experience

- Gain practical experience and tourism job skills.
- Experience metropolitan and regional excursions to tourism destinations and attractions.
- Learn from experienced tourism professionals and industry guest lecturers.

Free TAFE for more Victorians

This course is part of the Victorian Government's Free TAFE program. If you are eligible for Free TAFE, all your tuition fees will be covered by the Australian and Victorian governments. For more information please visit

[ANGLISS.EDU.AU/FREETAFE](http://angliss.edu.au/freetafe)

SIT50122

DIPLOMA OF TRAVEL AND TOURISM MANAGEMENT

🕒 1 year FT | 🕒 Full-time

📅 Feb, Jul

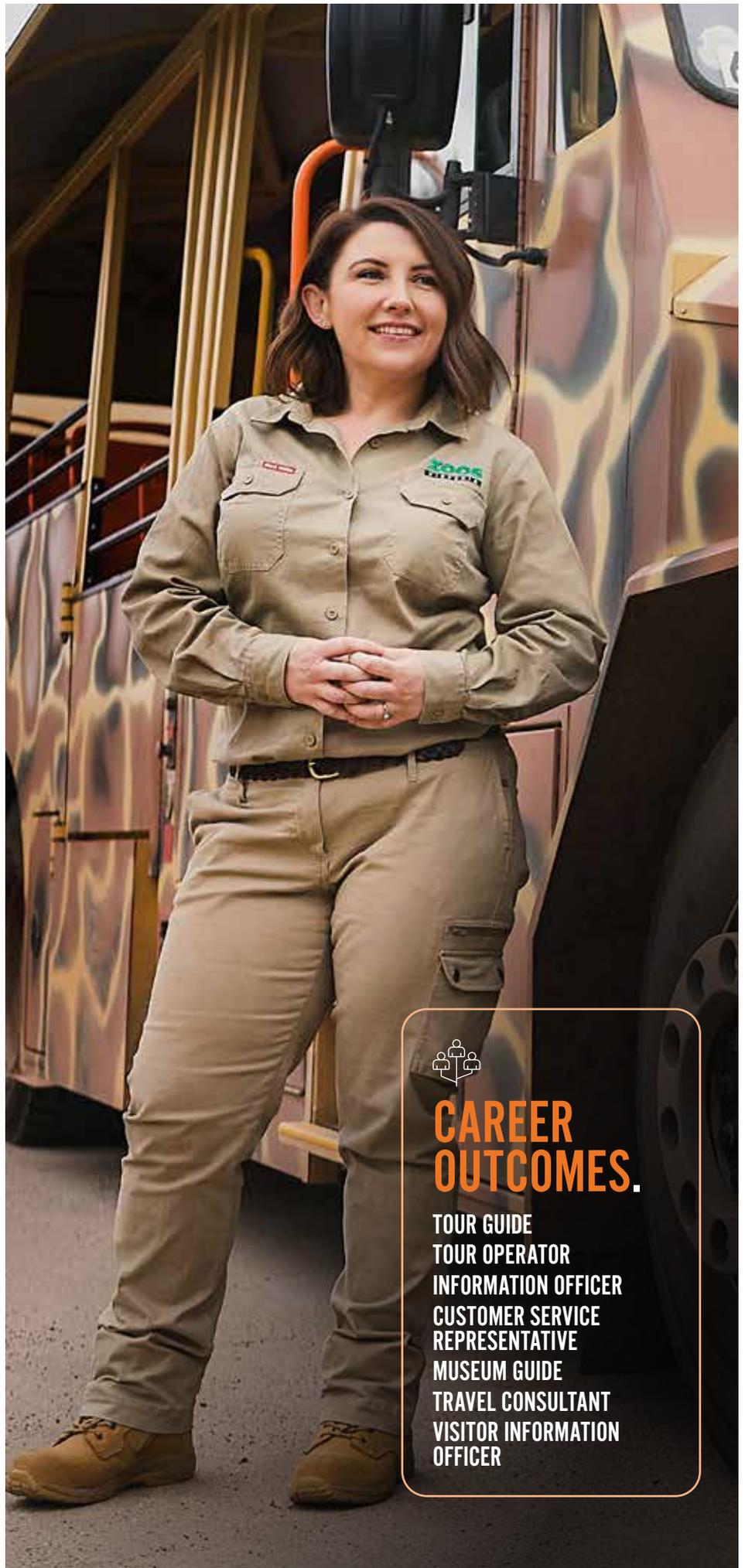
📄 Pre-Training Review / LLN Test

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.

Gain 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 - an application and interview process applies.
- Enhance your learning through visits to tourism operators and sites across Victoria while having the opportunity to lead and develop your own tour.



CAREER OUTCOMES.

TOUR GUIDE
TOUR OPERATOR
INFORMATION OFFICER
CUSTOMER SERVICE
REPRESENTATIVE
MUSEUM GUIDE
TRAVEL CONSULTANT
VISITOR INFORMATION
OFFICER

TOURISM.

Broaden your global outlook while examining ecological, economic, and social impacts in tourism. Engage with sustainability and emerging industry trends through practical and theoretical learning.

Gain first-hand experience with field trips to key destinations and enhance industry connections. The curriculum blends academic excellence with experiential learning, equipping you with essential skills for a dynamic career.

The focus on critical thinking, problem-solving and leadership prepares you for roles in destination development and visitor experience design. Explore specialist study areas and build a strong professional network, ensuring you're ready to thrive in the evolving tourism landscape.

A The Angliss Experience

- Develop your knowledge through access to business owners, managers, experts and specialists
- Participate in field trips to many of Victoria's most significant tourist destinations and attractions such as Melbourne's iconic laneways, the Great Ocean Road, Phillip Island Nature Park and the Yarra Valley
- Build valuable expertise using simulations, industry standard software programs and technology

Study Options

This program offers multiple qualification levels to suit your career goals and circumstances.

- **Associate Degree in Tourism** (2 years FT)
- **Bachelor of Tourism** (3 years FT)
- **Bachelor of Tourism (Professional Practice)** (4 years FT)

Each qualification builds on the previous level, allowing you to progress at your own pace or pause your studies with a recognised qualification. You can also return later to continue towards the full Bachelor.

For more information, please visit: angliss.edu.au/he-study-options

Extend your studies with Professional Practice

Bachelor of Tourism (Professional Practice) includes an additional year, where you are supported to secure paid employment in Australia or with a relevant Visa, internationally. This opportunity allows you to apply your knowledge in a real-world setting while building valuable industry connections. With support from dedicated staff and industry mentors, you'll transition seamlessly from student to professional, gaining the confidence and expertise needed to thrive as a leader in the tourism industry.

Professional Practice can be taken at the end of Year 2 or Year 3 studies and will be officially recognised on your testamur.

Pathways

Successful completion of Bachelor of Tourism enables graduates to pathway to the:

- **Master of International Hotel Leadership**
- **Master of International Hospitality Entrepreneurship**
- **Master of Philosophy**



Potential 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*



COURSES



Bachelor of Tourism (Professional Practice)

CRS1400385

🕒 **4 years** Full-time

🕒 Full-time / Part-time 📅 Feb, Jul

📄 Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.



Bachelor of Tourism

CRS1400381

🕒 **3 years** Full-time

🕒 Full-time / Part-time 📅 Feb, Jul

📄 Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.



Associate Degree in Tourism

CRS1400369

🕒 **2 years** Full-time

🕒 Full-time / Part-time 📅 Feb, Jul

📄 Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.

COURSE STRUCTURE

Year One

TOU501	Introduction to the Tourism Industry
TOU505	Destination and Attraction Management
MAN501	Management Fundamentals
MAN504	Financial Knowledge and Decision Making
TOU507	Understanding Cultural and Natural Landscapes
TOU506	Tourism Operations
MAN505	Marketing & Consumer Behaviour
Electives	1 Elective

Year Two

TOU602	Tourism Planning
TOU603	Designing Memorable Experiences
MAN606	Human Resource Operations for the services industry
TOU604	Tourism Market Research and Insights
TOU605	Designing Effective Interpretation
MAN607	Data Analysis and Communication
Electives	2 Electives

Year Three

TOU703	Sustainability in the Tourism and Hospitality Industry
MAN706	Innovation and Entrepreneurship
TOU704	Crisis and Risk Management for Tourism
MAN709	Critical Challenges Hub
Electives	3 Electives

Professional Practice Year

TOU618	Professional Practice 1
TOU718	Professional Practice 2

Associate Degree (2 years)

Bachelor (3 years)

Bachelor (Professional Practice) (4 years)

HOSPITALITY BE THE EXPERI

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

EXPERIENCE MAKER.





Hospitality Alumni working at the Australian Grand Prix - Melbourne.



Hospitality students participating at the MFWF World's Longest Lunch.

WHY STUDY HOSPITALITY AT ANGLISS?

The Best Facilities

Hospitality isn't a career for sitting behind computers and with Angliss International Hotel School, four hotel training suites, a bookings lab, fine dining restaurant, casual dining restaurant, training bar, Tram Café, Dilmah Tea Room, wine theory room and cutting-edge learning spaces, your training won't be behind screens either.

Exclusive Employment Opportunities

William Angliss Institute provides direct access to career opportunities with top hotels, leading venues, and premier hospitality providers. Our exclusive recruitment events will connect you with employers from Melbourne's hallmark events and world-renowned hospitality brands, giving you the competitive edge in the industry.

Unrivalled Industry Connections

With decades of experience training hospitality professionals, our graduates hold senior positions in leading global hotel brands. Many return to campus as guest speakers, mentors, and recruiters, ensuring our training meets industry needs. Through guest lectures, integrated learning experiences, and work placements, you will gain invaluable insights and career pathways into the global hospitality sector.

"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."

Antony Page

Former General Manager, The Ritz-Carlton Melbourne



Restaurant service preparations with Mark-Anthony Bains, Victorian representative in the World Skills Australia National Championship.

Hands-on training with our expert hospitality trainers.






**CAREER
OUTCOMES.**
RESTAURANT MANAGER
BAR MANAGER
BANQUET OR FUNCTIONS
MANAGER
VENUE MANAGER
CAFE OR RESTAURANT
OWNER

HOSPITALITY.

Claim your place in the world-class hospitality industry with a qualification in hospitality management.

William Angliss Institute is Australia's largest hospitality training provider where 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.



angliss.edu.au/hospitality

SIT20322

CERTIFICATE II IN HOSPITALITY (VDSS)

VDSS

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

This course is offered via VET Delivered to Secondary Students only.

Getting your start in this experience-based industry is made simple with this introductory hospitality course. This certificate level qualification provides detailed training in a range of hospitality operational skills including basic food and beverage service, as well as accommodation service skills.

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

Your learning will take place in various practical classrooms developing core skills including espresso coffee, food and beverage service, hotel portage and housekeeping service.

If you're interested and would like to find out more, speak to your school's VET. Your school's VET Coordinator can direct enquiries to William Angliss Institute.

A The Angliss Experience

- Learn industry specific skills balanced with literacy, numeracy and valuable 'life' skills.
- Gain insights into life in the hospitality sector with unique experiences and field trips.
- You'll be responsible for driving your learning as you get prepared for a real work environment.

SIT30622

CERTIFICATE III IN HOSPITALITY

FREE TAFE COURSE | VTN SCHOLARSHIP

- 6 months FT |
- Full-time / Part-time | Feb, May, Jul, Sep
- Pre-Training Review / LLN Test

This course will deliver the practical skills and relevant theory to help you get a start in Australia's world-class restaurant, bar and accommodation sectors. 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, housekeeping and portage service. You'll feel more than prepared to make your way in this experience-led industry.

A The Angliss Experience

- Get practical experience serving at the Tram Café, Angliss Bistro and Angliss Restaurant plus the simulation hotel accommodation suites on campus.
- Enjoy hospitality excursions to local venues across the city or take a study tour to further enhance your hospitality experience.
- Access the opportunity to get involved in iconic Melbourne events like the Melbourne Food and Wine Festival, Melbourne Grand Prix and in the Spring Racing Carnival.

Free TAFE for more Victorians

This course is part of the Victorian Government's Free TAFE program. If you are eligible for Free TAFE, all your tuition fees will be covered by the Australian and Victorian governments. For more information please visit

ANGLISS.EDU.AU/FREETAFE

HOSPITALITY MANAGEMENT.

SIT50422

DIPLOMA OF HOSPITALITY MANAGEMENT

FREE TAFE COURSE VTN SCHOLARSHIP AVAILABLE

- 1 year FT
- Full-time | Feb, Jul
- 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.

You'll gain a broad understanding of hospitality and explore theoretical concepts, enabling you to stand out for your expertise. You will learn a broad range of concepts and skills such as business operations, finance management, human resources and service quality, preparing you to enter a management position.

A The Angliss Experience

- Learn from expert hospitality professionals and a diverse range of guest lecturers.
- Have the opportunity to get involved in iconic Melbourne events like the Melbourne Food and Wine Festival, Grand Prix and in the Spring Racing Carnival.
- Join other students on a winery, brewery or distillery experience.

Free TAFE for more Victorians

This course is part of the Victorian Government's Free TAFE program. If you are eligible for Free TAFE, all your tuition fees will be covered by the Australian and Victorian governments. For more information please visit

[ANGLISS.EDU.AU/FREETAFE](http://angliss.edu.au/freetafe)



angliss.edu.au/hospitality

SIT60322

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

- 6 months FT
- Full-time | Feb, Jul
- Pre-Training Review / LLN Test / SIT50416 Diploma of Hospitality Management.

This advanced diploma follows on from the SIT50422 Diploma of 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 skills 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 expert hospitality professionals and a diverse range of guest speakers.
- Advance your expertise with higher-level management skills to step into leadership roles.

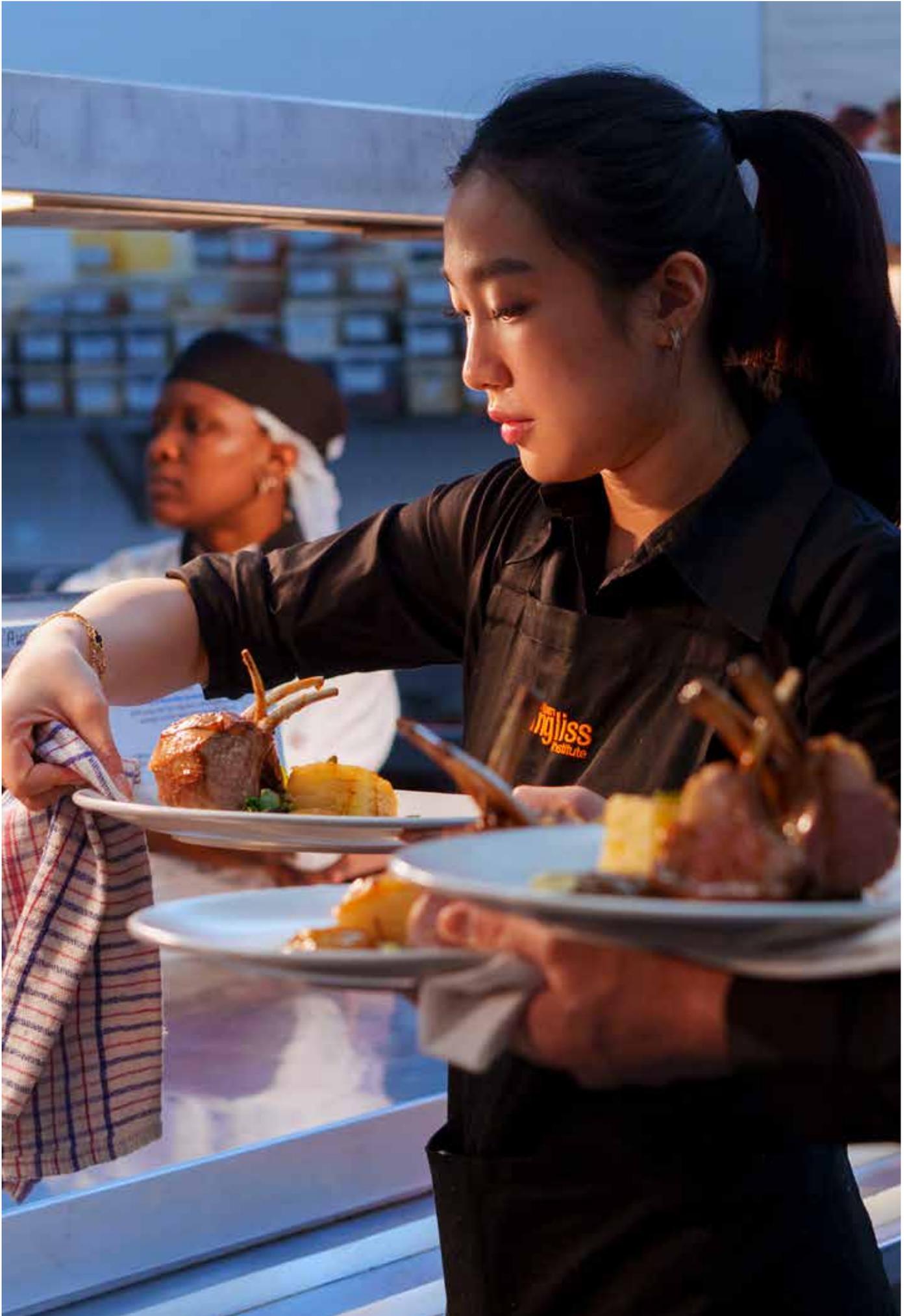


"I can definitely say that doing these courses were the best thing I have ever done for myself. I strongly encourage people with a dream to work in this industry to consider doing the same."

ANTHONY MIHINDU
Advanced Diploma of Hospitality Management

Bachelor of Resort and Hotel Management (Professional Practice)

Assistant Hotel Manager, Travelodge Hotels.





CAREER OUTCOMES.

- GUEST SERVICES MANAGER
- EXECUTIVE HOUSEKEEPER
- ROOMS DIVISION MANAGER
- FRONT OFFICE MANAGER
- CONCIERGE
- FOOD & BEVERAGE MANAGER

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 level.

With training in architecturally designed spaces, exposure to masterclasses, study tours and placement with premier hotels in Victoria and interstate, you will be equipped for a career offering exceptional service in the international hotel industry.



angliss.edu.au/AIHS

SIT50422

DIPLOMA OF HOSPITALITY MANAGEMENT

ANGLISS INTERNATIONAL HOTEL SCHOOL

FREE TAFE COURSE | VTN SCHOLARSHIP AVAILABLE

- 1.5 Years FT |
- Full-time / Part-time | Feb, Jul
- Pre-Training Review / LLN Test / Interview

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

Designed to expose you to a five-star standard accommodation environment, our 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, and six-month paid industry placement program.

A The Angliss Experience

- Participate in exclusive masterclasses from esteemed hoteliers to accommodation professionals.
- Engage in the Angliss Industry Mentoring Program, where you are matched with an alumni hotelier, further preparing you for a career in the industry.
- Extend your expertise through a 6-month work integrated learning placement with industry partners in Melbourne, Victoria, interstate or New Zealand with brands such as Marriott International, Accor or IHG Hotels & Resorts.
- Enjoy a black-tie celebration to commemorate the end of study for Angliss International Hotel School students. The event provides an opportunity to recognise student achievements during their time studying with us.

- Look the part. Students will receive full corporate uniform, name badge and Angliss pin.

Free TAFE for more Victorians

This course is part of the Victorian Government's Free TAFE program. If you are eligible for Free TAFE, all your tuition fees will be covered by the Australian and Victorian governments. For more information please visit

ANGLISS.EDU.AU/FREETAFE

RESORT AND HOTEL MANAGEMENT.

Gain critical thinking skills and hands-on experience essential for a leadership role in the global hotel and resort industry.

You will learn to analyse industry trends, solve problems and make informed decisions using data and benchmarks while a strong foundation in hospitality operations will prepare you to contribute effectively to planning and strategy.

Develop your skills to oversee daily operations, manage teams, enhance guest experiences and progress to leadership roles in driving innovation and improving service quality. Practical experience, mentorship and international experience will shape your career.

A The Angliss Experience

- Central to this degree is keeping pace with the industry's rapid rate of change, by examining evolving business models and management practices
- Industry professionals share their knowledge in the classroom
- Extensive industry connections facilitate field trips and site inspections to hotels and resorts in Melbourne and regional Victoria

Study Options

This program offers multiple qualification levels to suit your career goals and circumstances.

- **Associate Degree in Resort and Hotel Management** (2 years FT)
- **Bachelor of Resort and Hotel Management** (3 years FT)
- **Bachelor of Resort and Hotel Management (Professional Practice)** (4 years FT)
- **Bachelor of Resort and Hotel Management (International Practice)** (4 years FT)

Each qualification builds on the previous level, allowing you to progress at your own pace or pause your studies with a recognised qualification. You can also return later to continue towards the full Bachelor.

For more information, please visit: angliss.edu.au/he-study-options

Extend your studies with International Practice or Professional Practice

Bachelor of Resort and Hotel Management (International Practice) includes an additional fourth year, where you'll study advanced concepts then journey abroad for a paid 6-month international employment or semester of studies with one of our international partners in the UK, Spain or Italy, and will be officially recognised on your testamur.

Alternatively, the Bachelor of Resort and Hotel Management (Professional Practice) includes an additional year, where you are supported to secure paid employment for 12-months in Australia or with a relevant Visa, internationally. This opportunity allows you to apply your knowledge in a real-world setting while building valuable industry connections. With support

from dedicated staff and industry mentors, you'll transition seamlessly from student to professional, gaining the confidence and expertise needed to thrive as a leader in resort and hotel management.

Professional Practice can be taken at the end of Year 2 or Year 3 studies and will be officially recognised on your testamur.

Pathways

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

- **Master of International Hotel Leadership**
- **Master of International Hospitality Entrepreneurship**
- **Master of Philosophy**



Potential Career Outcomes

*Reservation Manager
Cluster Revenue Manager
Group Reservation Manager
Hotel Data Scientist
Director of Hotel Operations
Resort Manager
Food and Beverage Manager
Rooms' Division Manager*



COURSES



Bachelor of Resort and Hotel Management (International Practice)

CRS1400278

- 4 years** Full-time
- Full-time/ Part-time **Feb, Jul**
- Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.



Bachelor of Resort and Hotel Management (Professional Practice)

CRS1400277

- 4 years** Full-time
- Full-time/ Part-time **Feb, Jul**
- Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.



Bachelor of Resort and Hotel Management

CRS1400274

- 3 years** Full-time
- Full-time/ Part-time **Feb, Jul**
- Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.



Associate Degree in Resort and Hotel Management

CRS1400275

- 2 years** Full-time
- Full-time/ Part-time **Feb, Jul**
- Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.

COURSE STRUCTURE

Year One

HOS501	Food and Beverage Operations
HOH501	Fundamentals of the Resort and Hotel Industry
MAN501	Management Fundamentals
MAN504	Financial Knowledge and Decision Making
HOS551	Hospitality Concepts and Context
HOH509	Rooms Division Operations
MAN505	Marketing & Consumer Behaviour
Electives	1 Elective

Year Two

HOH609	Managing Resort Operations
TOU603	Designing Memorable Experiences
MAN606	Human Resource Operations for the Services Industry
MAN703	Revenue Management
MAN607	Data Analysis and Communication
Electives	3 Electives

Year Three

TOU703	Sustainability in the Tourism and Hospitality Industry
HOH701	Hotel Analytics and Performance
MAN706	Innovation and Entrepreneurship
HOH709	Emerging Trends in the Resort and Hotel Industry
MAN709	Critical Challenges Hub
Electives	2 Electives

International Practice Year

HOH759	Leading Self and Others
HOH731	International Hotel Market Study
HOH759	International Practice Study Tour
HOH738	International Professional Practice
	OR
HOH737	International Study Experience

Professional Practice Year

HOH618	Professional Practice
HOH718	Professional Practice Project

Associate Degree (2 years)
 Bachelor (3 years)
 Bachelor (International Practice / Professional Practice) (4 years)

TOURISM AND HOSPITALITY MANAGEMENT.

Gain essential management knowledge, technical skills and analytical abilities for a successful management career in tourism and hospitality.

You will explore current industry trends and issues while acquiring practical skills in applied hospitality management.

Develop business acumen, critical thinking and research skills required for you to challenge current practice and influence change. From preparing you for entry-level to senior-level management roles or further studies across tourism and hospitality, this comprehensive program will equip you with transferable capabilities to be a leader in these sectors.

A The Angliss Experience

- Experience and practice industry skills in live classrooms, operational restaurants, kitchens, wine tasting and coffee rooms
- Undertake a broad range of field trips to destinations and attractions in Melbourne and regional Victoria
- Learn from industry specialists and guest speakers

Study Options

This program offers multiple qualification levels to suit your career goals and circumstances.

- **Associate Degree in Tourism and Hospitality Management** (2 years FT)
- **Bachelor of Tourism and Hospitality Management** (3 years FT)
- **Bachelor of Tourism and Hospitality Management (Professional Practice)** (4 years FT)

Each qualification builds on the previous level, allowing you to progress at your own pace or pause your studies with a recognised qualification. You can also return later to continue towards the full Bachelor.

For more information, please visit: angliss.edu.au/he-study-options

Extend your studies with Professional Practice

Bachelor of Tourism and Hospitality Management (Professional Practice) includes an additional year, where you are supported to secure paid employment in Australia or with a relevant Visa, internationally. This opportunity allows you to apply your knowledge in a real-world setting while building valuable industry connections. With support from dedicated staff and industry mentors, you'll transition seamlessly from student to professional, gaining the confidence and expertise needed to thrive as a leader in tourism.

Professional Practice can be taken at the end of Year 2 or Year 3 studies and will be officially recognised on your testamur.

Pathways

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

- **Master of International Hospitality Entrepreneurship**
- **Master of International Hotel Leadership**
- **Master of Philosophy**



Potential Career Outcomes

Restaurant Manager
Food and Beverage Manager
Business Entrepreneur
Tourism Officer
Inventory and Supply Officer
Procurement Manager
Sommelier
Food & Wine Development Officer (local government, tourism bodies)
Sustainability Coordinator (local government, tourism bodies)
Kitchen and Cellar Door Supervisor

Bachelor of Tourism and Hospitality Management (Professional Practice)

- Starting in 2026, "(Professional Practice)" will be added to the name of the 4-year Bachelor of Tourism and Hospitality Management to highlight the inclusion of the Professional Practice work placement year.
- Qualifications issued under the names Bachelor of Tourism and Hospitality Management and Bachelor of Tourism and Hospitality Management (Professional Practice) that include Professional Practice subjects are recognised as 4-year qualifications.
 - Qualifications issued under the name Bachelor of Tourism and Hospitality Management that do not include Professional Practice subjects are recognised as 3-year qualifications.



Tourism & Hospitality Management Alumni - Kara Waterworth
Event Sales Coordinator at Stones of the Yarra Valley.

COURSES



Bachelor of Tourism and Hospitality Management (Professional Practice)

CRS1201421

- 4 years** Full-time
- Full-time / Part-time Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.



Bachelor of Tourism and Hospitality Management

CRS12014219

- 3 years** Full-time
- Full-time / Part-time Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.



Associate Degree in Tourism and Hospitality Management

CRS1201416

- 2 years** Full-time
- Full-time / Part-time Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.

COURSE STRUCTURE

Year One

Online	UGRASP online module
HOS501	Food and Beverage Operations
TOU501	Introduction to tourism
MAN501	Management Fundamentals
MAN504	Financial Knowledge and Decision Making
HOS509	Food & Beverage Knowledge
TOU507	Understanding Cultural and Natural Landscapes
MAN505	Marketing & Consumer Behaviour
Electives	1 Elective

Year Two

HOS603	Sustainable Procurement
TOU603	Designing Memorable Experiences
MAN606	Human Resource Operations for the Services Industry
HOS606	Australian Wine in Hospitality
TOU604	Tourism Market Research and Insights
MAN607	Data Analysis and Communication
Electives	2 Electives

Year Three

TOU703	Sustainability in the Tourism and Hospitality Industry
MAN706	Innovation and Entrepreneurship Elective
HOS704	Managing Service Environments
MAN709	Critical Challenges Hub
Electives	3 Electives

Professional Practice Year

HOS618	Professional Practice 1
HOS718	Professional Practice 2

Associate Degree (2 years)
 Bachelor (3 years)
 Bachelor (Professional Practice) (4 years)

INTERNATIONAL HOSPITALITY ENTREPRENEURSHIP.

Cultivate an entrepreneurial mindset focused on innovation and sustainability for the international hospitality industry.

You will develop skills to progress from identifying opportunities to creating innovative business models, securing financing and building high-performance teams.

Experiential learning and industry mentorships will provide you with hands-on experience, while insights from start-up founders and venture capitalists give you real-world perspectives. Emerge as an agile, human-centred entrepreneur equipped to drive innovation, assess risk, and implement market-driven solutions that shape the future of hospitality.

A The Angliss Experience

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

Study Options

This program offers multiple qualification levels to suit your career goals and circumstances.

You can complete the full Master of Hospitality Entrepreneurship over two years, or choose to enter, or exit earlier with:

- **Graduate Certificate of International Hospitality Entrepreneurship** (6 months FT)
- **Graduate Diploma of International Hospitality Entrepreneurship** (1 year FT)

Each qualification builds on the previous level, allowing you to progress at your own pace or pause your studies with a recognised qualification. You can also return later to continue towards the full Master.

For more information, please visit: angliss.edu.au/he-study-options

Entrepreneurial Incubator

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



Potential Career Outcomes

- Hospitality Entrepreneur/ Business Owner*
- Hospitality Startup Founder*
- Hospitality Venture Developer*
- Food & Beverage Concept Developer*
- Boutique Hotel Developer*
- Hospitality Business Consultant*
- Sustainability Innovation Leader*



Hospitality Management Alumnus - Cameron Maher,
Group Front of House Manager at Trader House Restaurants

COURSES



Master of International Hospitality Entrepreneurship

CRS1401173

- 2 years** Full-time
- Full-time / Part-time Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.



Graduate Diploma of International Hospitality Entrepreneurship

CRS1401175

- 1 year** Full-time
- Full-time / Part-time Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.



Graduate Certificate of International Hospitality Entrepreneurship

CRS1401174

- 6 months** Full-time
- Full-time / Part-time Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.

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 Elective (2nd semester)

Year Two

LED951	Leadership in Uncertain Times
ENT909	Strategic Entrepreneurship
Work Placement	1st semester
ENT919	Entrepreneurial Incubator: From Idea to Pre-launch
ENT918	Entrepreneurial Incubator: From Idea to Launch
Elective	1 Elective (2nd semester)

Master (2 years)
Graduate Diploma (1 year)
Graduate Cert. (6 months)

INTERNATIONAL HOTEL LEADERSHIP.

Foster transformational leadership and drive innovation and sustainable solutions in the hotel industry while developing your career in international hotel leadership.

Engage with industry experts, solve business challenges, and build leadership skills through real-world projects that you can apply to the international hotel and resort sector.

Developing a growth mindset, leadership thinking, and practical action orientation, will empower you to apply these skills across your career, community, and personal life. Become recognised as a human-centred, creative, and an agile leader capable of initiating change, improving performance, and positively impacting operations, staff, stakeholders and the community.

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

Study Options

This program offers multiple qualification levels to suit your career goals and circumstances.

You can complete the full Master of International Hotel Leadership over two years, or choose to enter, or exit earlier with:

- **Graduate Certificate of International Hotel Leadership** (6 months FT)
- **Graduate Diploma of International Hotel Leadership** (1 year FT)

Each qualification builds on the previous level, allowing you to progress at your own pace or pause your studies with a recognised qualification. You can also return later to continue towards the full Master.

For more information, please visit: angliss.edu.au/he-study-options

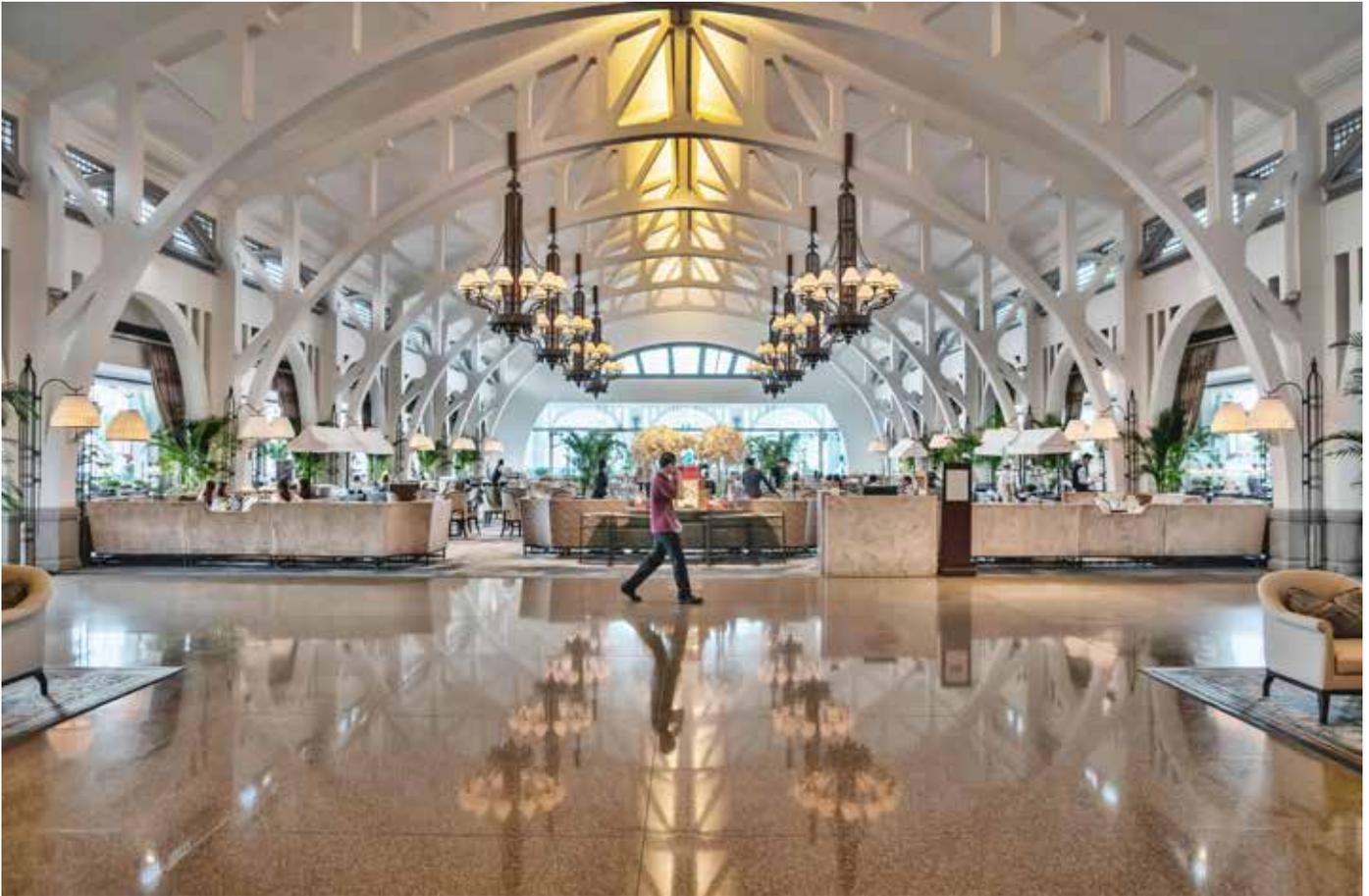
Hotel Work Placement

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



Potential Career Outcomes

*Hotel General Manager
Hotel Operations Director
Rooms Division Manager
Director of Hotel
Sustainability Initiatives
Hotel Brand Manager
Hotel Asset Manager
Hotel Group Executive
Hotel Development Director
Resort Operations Leader
Hotel Guest Experience
Manager
Luxury Hospitality Brand
Manager
Hotel Strategy Consultant
Hotel Innovation Manager*



COURSES



Master of International Hotel Leadership

CRS1401161

- 2 years** Full-time
- Full-time / Part-time Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.



Graduate Diploma of International Hotel Leadership

CRS1401162

- 1 year** Full-time
- Full-time / Part-time Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.



Graduate Certificate of International Hotel Leadership

CRS1401163

- 6 months** Full-time
- Full-time / Part-time Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.

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 subject
Elective	1 Elective (2nd semester)

Year Two

HOH918	Work Placement (Prerequisite RES801)
LED951	Leadership in Uncertain Times
HOH909	Leading Sustainability in the Hotel Industry
MAN901	Design Thinking for the Experience Economy
Elective	1 Elective (2nd semester)

Master (2 years)
 Graduate Diploma (1 year)
 Graduate Cert. (6 months)

EVENTS

BE THE MOM

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.

ENT MAKER.







Event Management students excursion to the Victorian Racing Club.



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.

Wide Range of Training Facilities

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

The Best Industry Connections

Gain hands-on experience through industry placements and live event training opportunities with leading companies such as 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, as an Angliss student you will have access to exclusive behind-the-scenes opportunities helping you build your skills and resumé.

For many years, we had the opportunity to work with William Angliss Institute in giving students first-hand experience to become involved with real events.

Some of these students were exceptional to the point where they came to work with me full time and have since gone on to fantastic careers in the industry. All of them had the opportunity to study with a group of like-minded professionals and that is one of the many reasons William Angliss Institute is a great place to launch a career.

79

Peter Jones AM
Managing Director
PJSE Consulting



Diploma of Event Management students finalising setting up an event for the Rotary International Convention.

Events students preparing table centerpieces for the annual Angliss Patisserie High Tea.






**CAREER
OUTCOMES.**
FESTIVAL DIRECTOR
EVENT MANAGER
WEDDING PLANNER
FUNCTIONS MANAGER
EXHIBITIONS MANAGER
SPONSORSHIP MANAGER

EVENT MANAGEMENT.

Shape unforgettable experiences within one of the world's most exciting industries.

Develop the expertise to design, plan and deliver standout events with confidence. Gain hands-on industry experience through our renowned work placement program and learn foundational skills such as on-site delivery and project management.

Deliver live events both on and off campus, explore Melbourne's premier event venues through multi-site visits, and build connections through our extensive network of industry leaders.



angliss.edu.au/events

SIT30522

CERTIFICATE III IN EVENTS (VDSS)

VET DSS

🕒 2 years PT

🕒 Part-time | 📅 Jan

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

This course is offered via VET Delivered to Secondary Students only.

Step into the dynamic world of events with this introductory course designed for aspiring event professionals. Learn the essentials of venue selection, event programming, and in-house event planning, gaining hands-on skills to bring events to life. This course provides the perfect foundation for a future in the fast-paced, experience-driven events industry.

A The Angliss Experience

- Learn industry specific skills balanced with literacy, numeracy and valuable 'life' skills.
- 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.

If you're interested and would like to find out more, speak to your school's VET Coordinator. Your school's VET Coordinator can direct enquiries to William Angliss Institute.

ANGLISS.EDU.AU/VETDSS

SIT50322

DIPLOMA OF EVENT MANAGEMENT

🕒 1 year FT

🕒 Full-time | 📅 Feb, Jul

📄 Pre-Training Review / LLN Test

Step into a career in events with the Diploma of Event Management. This advanced course blends essential theory with hands-on experience in real-life event settings, preparing you for success in a dynamic, high-energy industry.

Gain the expertise to oversee every aspect of event operations, from creative conceptualising to on-site event and venue management to project scheduling, budgeting, and supplier coordination. You'll learn to navigate the complexities of event logistics, all while exploring a variety of specialties, including international sporting events, festivals, and conferences.

As part of your training, you'll have the opportunity to work at the Angliss Restaurant and produce and participate in off-campus events with real external clients.

This Diploma offers the advanced skills needed to elevate your career and thrive in the ever-evolving events industry.

A The Angliss Experience

- Master event management best practices through expert-led classes by industry professionals.
- Plan and execute a real event for an actual client, applying your creativity, whilst learning in a hands-on environment.
- Collaborate with a student team to manage an event from start to finish - concept development to run sheets and flawless execution.
- Benefit from the opportunity to apply for an optional industry placement - application and interview process applies.

EVENT MANAGEMENT.

Explore industry fundamentals while critically analysing the cultural, political, and economic factors shaping events.

With strong industry connections, mentorships, and hands-on learning, you'll gain practical insights from experts.

This comprehensive program will give you a foundation in event management covering design, marketing, planning, execution, and evaluation in both profit and not-for-profit sectors.

Graduates will be equipped with critical and creative thinking skills to tackle challenges and drive innovation in the fast-paced world of event management

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
- Planning and stage live events
- Develop innovative concepts from conceptualisation through to implementation as part of live events
- Engage in industry related projects and share insights with event stakeholders

Specialist Streams

You can customise your degree by specialising in:

- **Business Events**
Focus on corporate conferences, exhibitions, and meetings.
- **Festival Management**
Dive into large-scale cultural, music, and arts festivals.

By completing all four specialist stream subjects, including a final capstone project, you will develop expertise in your chosen field. Your specialisation will be officially recognised on your testamur, highlighting your focused learning and professional development.

If you are seeking a broader qualification, specialisation is optional, offering flexibility to explore diverse career pathways in the event industry.

Study Options

This program offers multiple qualification levels to suit your career goals and circumstances. You can complete the full Bachelor of Event Management over three years, or choose to enter, or exit earlier with:

- **Associate Degree in Event Management**
(2 years FT)

Each qualification builds on the previous level, allowing you to progress at your own pace or pause your studies with a recognised qualification. You can also return later to continue towards the full Bachelor.

For more information, please visit:
angliss.edu.au/he-study-options

Pathways

Successful completion of the Bachelor of Event Management enables graduates to pathway to the:

- **Master of International Hotel Leadership**
- **Master of International Hospitality Entrepreneurship**
- **Master of Philosophy**



Potential Career Outcomes

- Event Manager*
- Event Officer*
- Conference Manager*
- Event & Sponsorship Executive*
- Event Coordinator*
- Festival Manager*
- On-site Festival Coordinator*
- Venue Manager*



Event Management Alumni - Emma Hedin
Project Manager at Creative Meetings, Stockholm

COURSES



Bachelor of Event Management

CRS1400177

- 3 years** Full-time
- Full-time / Part-time Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.



Associate Degree in Event Management

CRS1401170

- 2 years** Full-time
- Full-time / Part-time Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.

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 Unit (1st semester)

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	2 Units (1 per semester)

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	2 Units (1 per semester)
Electives	2 Units (1 per semester)

Bachelor (3 years)
Associate Degree (2 years)

MASTER OF PHILOSOPHY.

The Master of Philosophy offers a transformative experience, allowing you to develop applied research skills while connecting them to your discipline knowledge.

This degree requires an extensive investigation into a chosen topic, supported by a 40,000–60,000-word thesis. You'll be encouraged to conduct research that can drive industry change and engage in global academic conversations about ideas and theories.

As a specialist institution with strong ties to the food, tourism, hospitality and events industries, we offer internationally recognised higher degrees by research that blend academic rigour with real-world experience. Strengthen your confidence through developing an academic dissertation and peer recognition of your ideas, preparing you to make a meaningful impact in your field.

Entry Requirements

Academic

Applicants must meet one of the following criteria:

- A three-year Bachelor's degree with average grades of at least High Distinction for the final year (equivalent to above 80 percent on the Angliss grading scale)
- A four-year Bachelor's degree or an honours degree with average grades of at least High Distinction for the final year (equivalent to above 80 percent on Angliss grading scale)
- A Master by Coursework degree with average grades of at least Distinction for the final year (equivalent to above 70 percent on the Angliss grading scale)

Other (Non-Academic)

Applicants must demonstrate:

- Professional experience in your chosen field through which you have developed applied knowledge and skills, and which satisfies us that you have the potential to successfully complete the Master of Philosophy
- Applicants may be required to prepare a portfolio covering:
 - Professional awards and memberships
 - Professional currency – evidence of engagement with the profession, involvement with professional associations
 - Professional qualifications and accreditations
 - Teaching and scholarship - details of teaching experience and scholarly practice relative to discipline and/or area of professional practice
 - Research and/or reflective practice contributions, including but not limited to:
 - Website contributions
 - Conference presentations
 - Workshop presentations
 - Contributions to trade magazines and the media

Note:

Potential students are required to find a suitable supervisor prior to application. Visit angliss.edu.au/research/academic-staff to view detailed profiles for our research active staff.

COURSES



Master of Philosophy (Major Thesis)

CRS1400429

🕒 2 years Full-time

🕒 Full-time / Part-time

📅 Feb, Jul

📄 Eligibility for entry can be demonstrated by ATAR score, previous study, work experience and other factors.



VET DELIVERED TO SECONDARY STUDENTS (VDSS)

Interested in hospitality, tourism, events or cookery?

Start your career while still at school.

If you are a year 10-12 student, VDSS 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.

SIT20421

CERTIFICATE II IN COOKERY

FIND OUT MORE ON PAGE 29

SIT30122

CERTIFICATE III IN TOURISM

FIND OUT MORE ON PAGE 54

SIT20322

CERTIFICATE II IN HOSPITALITY

FIND OUT MORE ON PAGE 63

SIT30522

CERTIFICATE III IN EVENTS

FIND OUT MORE ON PAGE 81

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.

Benefits of enrolling in a VDSS program:

- Gain industry experience and employability skills
- Get a nationally recognised qualification
- Create a pathway to further study (certificate, diploma qualifications) at TAFE

If you're interested, speak to your school's VET Coordinator if you have further questions. Your school's VET Coordinator can direct enquiries to William Angliss Institute.

For more information visit:

ANGLISS.EDU.AU/VETDSS



angliss.edu.au/VETDSS





SHORT COURSES.

Explore our short courses in cooking, compliance and skill development - perfect for job seekers, industry professionals, upskilling employees, beginners, and anyone seeking lifestyle enrichment or team-building experiences.

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- RESPONSIBLE SERVICE OF ALCOHOL (RSA)
 - ADVANCED RSA
 - LICENSEES' FIRST STEP
 - FOOD HANDLERS (HOSPITALITY SECTOR)
 - FOOD SAFETY SUPERVISOR (HOSPITALITY SECTOR)
 - ABC OF ESPRESSO
 - ADVANCED ESPRESSO
 - COOKERY
 - CHOCOLATE
 - BAKING
 - PATISSERIE
 - KNIFE SKILLS
 - WINE CLASSES
 - CARPIGIANI GELATO LEVEL 1 AND 2
 - TEAM BUILDING
 - READY 4 WORK
 - BAKE IT OFF
(YOUNG CHEF CLASSES COMING SOON)
- + MUCH MORE



angliss.edu.au/shortcourses



William Angliss Institute

555 La Trobe Street Melbourne Victoria 3000 Australia
RTO No: 3045 CRICOS Provider No: 01505M
TEQSA Provider ID: PRV12153

Tel: +61 3 9606 2111

Web: angliss.edu.au

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The background is a vibrant, abstract composition of organic, overlapping shapes. The color palette includes warm oranges, pinks, reds, and yellows, as well as cooler tones like light blues, greens, and greys. Many of these shapes are filled with a fine, repeating dot pattern, creating a textured effect. Some areas feature vertical brushstrokes or other linear patterns. The overall style is reminiscent of mid-century modern or bohemian graphic design.

ANGLISS.EDU.AU