



FOODS. TOURISM. HOSPITALITY. EVENTS.

MELBOURNE COURSE GUIDE 2027

Certificates | Diplomas | Degrees



ACKNOWLEDGEMENT

William Angliss Institute acknowledges 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 85 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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WHY STUDY AT ANGLISS?

We're shaping the next generation of industry leaders in foods, tourism, hospitality and events. Join us at Angliss and start your career today!

86 
Years of experience

83% 
Student satisfaction*

80% 
of students recommend us*

78% 
of employers satisfied with training provided by us*

190+ 
Expert teachers

40+ 
Scholarships awarded annually

50+ 
Courses

COMMITTED TO QUALITY

ACCREDITED MEMBER



* 2024 RTO Student Satisfaction Survey



WHO WAS SIR WILLIAM ANGLISS?



Sir William Charles Angliss

Sir William Charles Angliss was a Melbourne-based butcher, pastoralist, pioneering meat exporter, businessman and politician. In 1940, he donated £20,000 to establish the William Angliss Food Trades School.

Over the decades, the school expanded beyond traditional food trades like butchery, baking and cooking to include hospitality, tourism and events. We're proud to continue to lead the way in these industries and build on Sir William Angliss' legacy now and into the future.

CELEBRATING 85+ YEARS



William Angliss Institute begins classes on the 18th of September in 1940 with just six classrooms and eight work rooms. The bulk of student enrolments come from the Royal Australian Air Force (RAAF) with approximately 193 student enrolments - 68 for Butchery, 51 for Bread Baking, 31 for Pastry Cooking, and 43 for Cooking.

1940



1950

Sir William Angliss retires as President of the Institute in 1954, just past his 89th Birthday.



1960

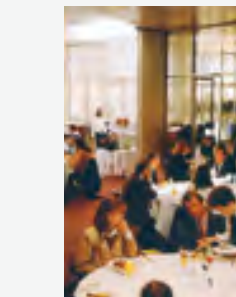


At the request of local industry leaders, programs in hospitality administration, catering, and food and beverage services are introduced.



1970

Tourism programs are introduced, leading to the school to officially being renamed William Angliss College and later William Angliss Institute of TAFE.



Foods department grows rapidly. Cooking is beginning to be not only an acceptable career, but a fashionable one.

1980



1990

Culinary Olympics are held in Frankfurt, Germany - the William Angliss Institute team wins five gold medals!



39 Students enrol in the inaugural Degree Programs in 2007 - the Bachelor of Culinary Management and Bachelor of Tourism and Hospitality Management.

2000



2010

The new Link Building is launched in 2010, providing new classrooms and a modern Learning Resource Centre for students. The Sydney campus is opened in 2011 and then relocates to Alexandria in 2019. The Angliss International Hotel School is established in 2017. In 2019 postgraduate studies commence.



Great Chefs Program celebrates 25 years as the most successful program of its kind in Australia bringing more than 100 industry-leading chefs and restaurateurs into the Angliss Restaurant.

2020



Tram Café opens to the public and students, offering dine-in and takeaway service. The W-class tram is safely nestled on our campus grounds.

2025



AWARD WINNING

William Angliss Institute continues to shape the next generation of industry leaders.

2025 AWARDS

VTIC STUDENT ENTREPRENEURIAL AWARD

Cath Lai Wah Au
Scarlet Bao Chao Hoang

VICTORINOX AMIC VICTORIAN APPRENTICE OF THE YEAR

Selena Licastro

WORLDSKILLS AUSTRALIA NATIONAL COMPETITION

Alumna - Gemma Scott
Gold Medal Winner for Restaurant Service
2026 Skillaroos Training Squad and will represent Australia at the 48th WorldSkills International Competition, Shanghai, China

SOLLICH AWARD

Best Student in Confectionery -
Sara Tippawan

THE AGE GOOD FOOD GUIDE

One Hat
Serai, Melbourne (4 consecutive years)
Ross Magnaye - Co-Owner & Executive Chef (Angliss Alumnus)

MICHELIN GUIDE

Michelin Star
Huso, New York City
Buddha Lo - Co-Founder & Executive Chef (Angliss Alumnus)

AUSTRALIAN CULINARY FOUNDATION

Sidney Taylor Memorial Black Hat -
Chef Dale Lyman (Angliss Cookery Teacher)

2024 AWARDS

AUSTRALIAN TRAINING AWARDS

Australian Apprentice of the Year -
Matthew Tyquin

VICTORIAN TRAINING AWARDS

Victorian Apprentice of the Year and People's Choice Award Winner - Matthew Tyquin

VICTORIAN INTERNATIONAL EDUCATION AWARDS

International Student of the Year - VET
Jimmy Han

2023 AWARDS

NESTLÉ GOLDEN CHEF'S HAT AWARD

Winner - Jimmy Han

NESTLÉ GOLDEN CHEF OF THE YEAR

Winner - Jimmy Han

VICTORIAN PATISSERIE TRAINEE CHALLENGE

Winner - Holly Bailey-Tait
Winner - Hayley Happel

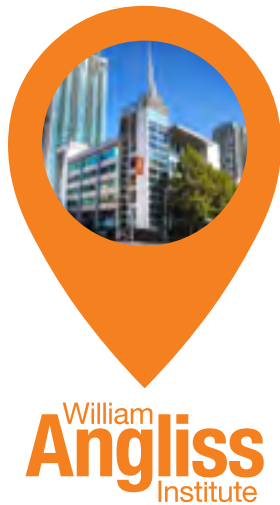


WHERE ARE WE?

With campuses in Melbourne and Sydney, and connections across five countries, you'll study at a place that's truly global. As a hub for experience industry training in the ASEAN region, William Angliss Institute connects you to expert teachers and real industry opportunities you can only find at Australia's largest specialist centre.

MELBOURNE 555 LA TROBE STREET

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 social spaces designed to enrich your campus experience. Our favourite spot is the student lounge!



INTERNATIONAL
SRI LANKA
CHINA
CAMBODIA
SINGAPORE
VIETNAM

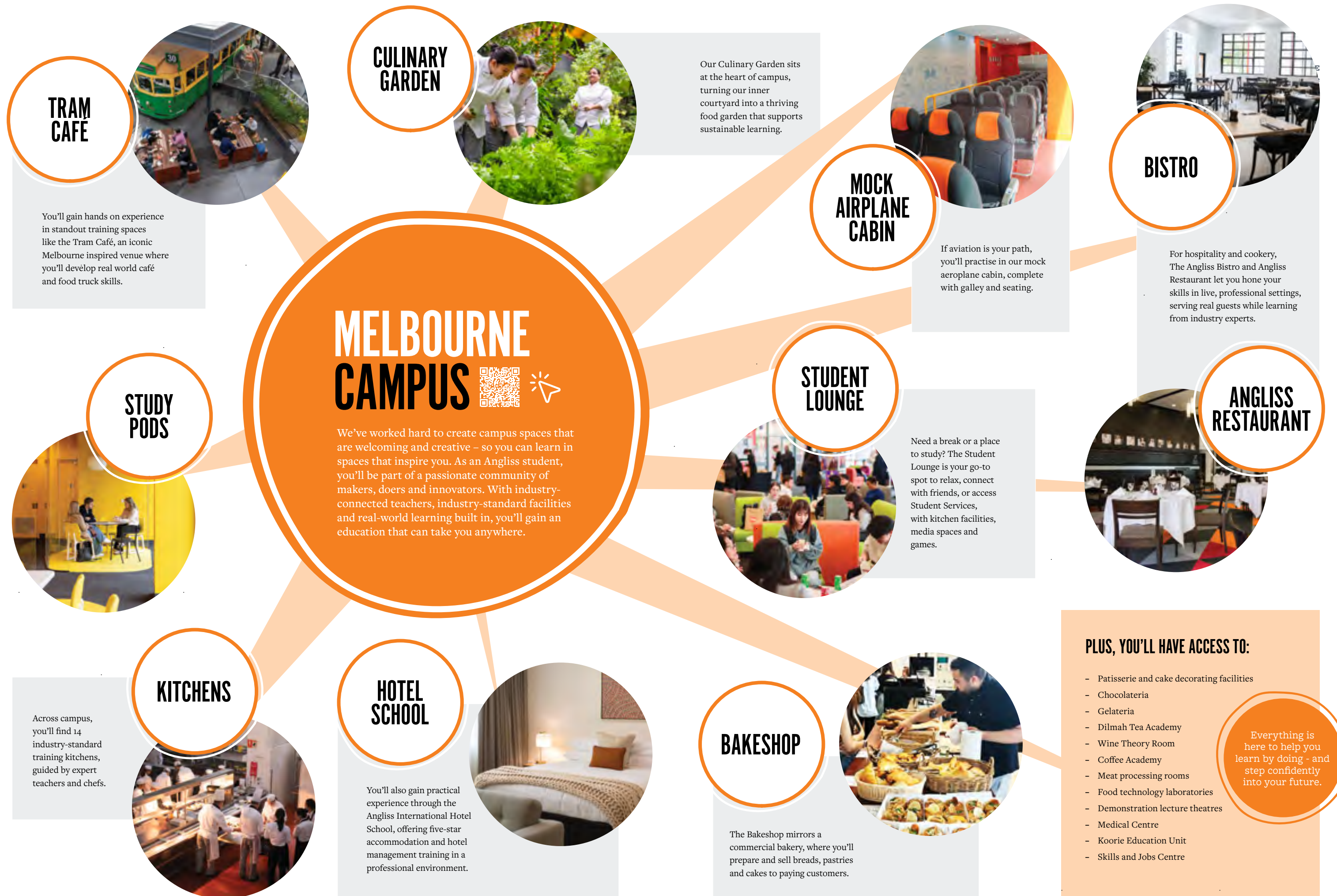
AUSTRALIA
MELBOURNE
SYDNEY



AROUND OUR MELBOURNE CAMPUS

- Flagstaff train station
- Flagstaff Gardens
- Southern Cross Station
- Marvel Stadium
- Central Business District (CBD)
- Koreatown
- Melbourne Central, Emporium & QV Melbourne Shopping Centre
- State Library of Victoria
- Queen Victoria Market
- Many tram lines and bus services
- Many restaurants, cafes, bars & events venues





WHAT SETS ANGLISS APART?



WE CREATE REAL EXPERIENCES

Learning at Angliss is hands-on from day one. You won't just sit in a classroom - you'll jump straight into industry-style training that reflects real workplaces. Whether you're creating hospitality experiences, cooking in professional kitchens, planning events or shaping tourism experiences, you'll learn by doing and build the confidence to start your career.

You'll learn
by doing



Build
confidence
to start your
career

Great Chefs program

The Great Chefs program gives you the chance to work side by side with some of Australia's most respected chefs, gaining real insight into how top professionals operate. With more than 30 years of culinary legends - from Jacques Reymond and Annie Smithers to Ben Cooper and inspiring Angliss alumni like Ross Magnaye - it's an experience that shows you what's possible in your own career.



WE CARE ABOUT YOU

When you study at William Angliss Institute, you're part of a close-knit community where you're never just another face in the crowd.

Our campuses and classes are the right size, so your teachers know your name, and you'll quickly build friendships and industry connections. You'll feel encouraged to be yourself, whatever your background, identity, faith or experience.

Our students rate us well for skills development and your wellbeing matters here. That's why you'll have access to a wide range of support services to help you feel confident and ready to succeed.

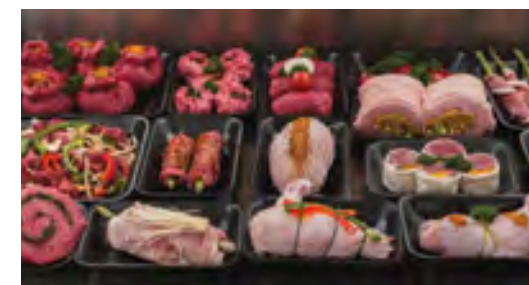


WE KNOW QUALITY

Great food, quality drinks and genuine customer service are at the heart of everything you'll learn at William Angliss Institute. You won't just focus on what you serve, events you create or travel itineraries that you curate, but also how you make people feel, from the first hello to the final goodbye.

By mastering these essentials, you'll learn how to create memorable experiences that keep customers coming back and graduate ready to deliver service that stands out.

Learn from
industry
experts



Melbourne Food & Wine Festival

For more than 14 years, we've partnered with the Melbourne Food and Wine Festival, giving you another chance to step into the industry while you study. Depending on your course, you could be in the kitchen, working front of house, styling events or supporting logistics while building skills and connections at one of Australia's biggest food events.

MELBOURNE
FOOD & WINE
FESTIVAL 26



WHAT SETS ANGLISS APART?



WE HAVE INDUSTRY-STANDARD FACILITIES

You'll learn in purpose-built, industry-standard facilities designed to mirror real workplaces. Train in spaces like our iconic Tram Café, Angliss Restaurant and Bistro, Bakeshop, Coffee Academy, Dilmah Tea Academy, Wine Theory Room and Chocolateria.

You'll also have access to meat processing rooms, patisserie and cake decorating facilities, food technology labs, hotel training suites and even a mock aeroplane on campus.



Work in real restaurants



Practice in the Angliss International Hotel School



WE TRAIN YOU IN REAL WORK ENVIRONMENTS

You won't just practise with classmates. You'll gain real-world experience serving real customers.

Our on-campus restaurants, cafés and training facilities are open to the public, giving you the opportunity to prepare food, serve guests and operate in a live service environment. You'll learn how to manage real orders, work as part of a professional team and respond to real customer expectations, all within a supportive learning environment guided by industry-experienced teachers.

Study in modern facilities



Learn in specialised kitchens



Practise your skills in our mock aeroplane





Relax and meet friends in the open spaces



Connect in the Student Lounge



WHAT'S STUDENT LIFE LIKE?

At Angliss, it's all about you, your goals, your future, your vibe. You'll find the support, opportunities and community to help you succeed in your studies, kickstart your career and enjoy the journey along the way. Your time here? Fun, meaningful, and full of possibilities.

Student Experiences

Make the most of your time at Angliss by getting involved. From masterclasses and industry trips to tours and special events, you'll have plenty of affordable, subsidised opportunities to learn more, meet people and enjoy the experience beyond the classroom.



Free Breakfast

We've got your back. Swing by the Student Lounge on Tuesdays and Thursdays for a free breakfast and fresh fruit, and when winter rolls in, enjoy free hot drinks to keep you warm and cosy.

Social Perks

Start the semester at our Welcome Party. Meet new people, join fun activities and enjoy plenty of tasty food and drinks. Then wrap up the year in style at the Tram Café with good vibes, live music and delicious eats.



Welcome to the party!



Make friends

Starting somewhere new can feel a bit overwhelming - that's normal. The Student Lounge and balcony are perfect places to chill, grab a bite between classes, or get to know new people. It's a relaxed, welcoming space where it's easy to unwind and make friends naturally.



Celebrate with us!

- Wear It Purple Day
- Halloween
- R U OK Day
- IDAHOBIT Day
- International Coffee Day
- Bun Day
- Harmony Day
- Diwali Celebration
- Stress Less Week



Explore new interests

Join the Club

- Angliss Gastronomic Society
- Angliss Wine Society
- Industry Insight Club
- + MANY MORE!



Learning Support

We've got your study sorted. You'll have 24/7 online library access, plenty of places to study, and friendly librarians to help with research.

Need help with assignments or managing your time? Our Learning Advisors are there for free, one-on-one support.

Thinking about your future career? Join the mentoring program and get matched with an industry pro for eight months of guidance and insider advice.



We're committed to creating a campus where everyone belongs

WE CARE ABOUT YOU.

Your health and wellbeing come first. You'll have access to free, confidential support, either online or on campus, so that you can feel your best while you study.

HEALTH, SAFETY AND WELLBEING SUPPORT

Wellbeing and Counselling Services

Need someone to talk to or help finding your balance? You can access free short-term counselling, wellbeing workshops and mental health support that's inclusive and confidential. If you need extra help, we'll connect you with the right services.

Wellness Space

Take time out in the Wellness Space with yoga and meditation sessions, nutrition talks and wellbeing workshops. It's a great way to recharge and meet people.

Stress Less Week

A student favourite! Enjoy therapy dogs, massages, self-care packs, guest speakers and fun activities designed to help you relax and reset.



Angliss Medical Centre

The Angliss Medical Centre (Building C, Level 2) offers bulk-billed appointments with a medical practitioner and counselling services which are all completely confidential.

Safety on Campus

You're always supported, with Security Officers on campus to keep Angliss a safe and welcoming place.

DIVERSITY AND INCLUSION

Aboriginal and Torres Strait Islander Student Support

We respectfully acknowledge the Traditional Owners of the land on which our Melbourne campus is located, the Wurundjeri Woi-wurrung and Bunurong Boon Wurrung people of the Kulin, as well as the Traditional Owners and Custodians of Country throughout Australia, acknowledging their continuous connections to land, waters and community. We pay our respects to their Ancestors and Elders past and present.

Narrm (Melbourne CBD) has always been a place for culture, connection and learning and we're proud to honour that through our commitment to Reconciliation.

If you're an Aboriginal or Torres Strait Islander student, our Koorie Liaison Officer and Koorie Student Support Officer are here to support you throughout your studies. You can find them in the dedicated Koorie Support Office near the Student Lounge or at the new yarnning circle.



Access and Disability

If you're neurodivergent, or a person with a disability, medical condition, or managing mental health symptoms, our Access and Disability Service can help with reasonable adjustments so you can succeed in your studies.



WHAT PEOPLE ARE SAYING.

OUR STUDENTS ARE SAYING...



“Getting to study at one of Australia’s best cooking schools allowed me to pursue my true passion.”
Sze Ching Leung



“Angliss is really good at connecting students with professionals and also connecting people with opportunities.”
Ebony



“I have learnt so much – everything from how to provide five-star dining service to handling managerial responsibilities, leading a team and approaching conflict resolution.”
Emil



“I became more confident, self-aware, and appreciative of diverse working styles. I learned not only about the visitor economy, but also about myself.”
Miranda



“There is even opportunity to do work placement in a commercial kitchen which helps with understanding of the real-world chef experience.”
Yelani

CONNECTING YOU TO INDUSTRY



Melbourne Food & Wine Festival



Australian Grand Prix Melbourne



Nestlé Golden Chefs Hat Award Competition

OUR INDUSTRY EXPERTS ARE SAYING...

“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



“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.”

Peter Jones AM
 Managing Director
 PJSE Consulting



“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



“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.”

Clive Callaway
 Chief Executive Officer,
 Altara Group





FIND OUT MORE
angliss.edu.au/careers-and-opportunities

WHERE WILL MY STUDIES TAKE ME?

To a career in the foods, tourism, hospitality and events industries. This is where you'll be part of buzzing kitchens, packed-out festivals, boutique hotels, pop-up bakeries and once-in-a-lifetime travel experiences. We're here to help – while you study and long after you graduate.

Get career-ready now

Our Careers and Employment team is your backstage crew, helping you get job-ready, industry-connected and confident from day one. You'll have access to practical advice, real opportunities and industry insight to help you step confidently into your career.

What's available to you:

- Career guidance
- Advice on resume writing and interview skills
- Job-ready workshops to build real-world skills
- Career Hub - online jobs digital platform packed with job opportunities
- Employer recruitment on campus
- 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 – meet your potential employers while you study
- Networking events
- Mentoring program
- Workplace rights support and referrals

Connect to Industry. Connect to Jobs.

Our industry partners play a key role in helping you move from study to employment. They're not just logos on a website, they're real pathways into real jobs. From placements and live projects to events and casual work, you'll have opportunities to work alongside leading organisations while you study.

You'll also get front-row access to top employment experience at major events like the Melbourne Food and Wine Festival, the Australian Open and the Australian Grand Prix. Building skills where the action happens.

Through partners like the Australian Hotels Association, Intrepid Travel, Ovolo Hotels and the Young Tourism Network, you'll access recruitment drives, guest speakers and mentoring from people already in the industry.

This is more than networking. It's direct access, real experience and genuine momentum toward your career.

Skills and Jobs Centre

Tap into free career and training support right here on campus. It's part of a state-wide Victorian Government program so now is the time to make the most of the opportunity. Whether you're planning your next step or getting ready to apply for jobs, you can book an appointment or drop in for:

- Course and career advice
- Help with job applications
- Skill-building workshops

Get ready to
learn the skills
for the job you
want

CONNECT WITH INDUSTRY

Our strong engagement with industry helps you build experience, confidence and connections so that when you graduate, you're not just qualified, you're ready. Industry leaders you may connect with include:

- | | | | |
|---|------------------------------------|--|-----------------------------|
| - Altara Group | - Epworth Hospital | - LUCAS Restaurants | - Pavilion Australia |
| - Australian Defence Force | - Explore Australia | - Lune Croissanterie | - Peter Rowland |
| - Australian Hotels Association | - Fed Square | - Melbourne Food & Wine Festival Food & Drink Victoria | - RACV City Club |
| - Australian Institute of Food Science & Technology | - Fetching Events & Communications | - Melbourne Marriott Hotel Docklands | - Sand Hill Road |
| - Barcats | - Food & Desire | - Nestlé Professional | - The Big Group |
| - City of Melbourne | - Mercure Hotel | - Ovolo Hotels | - The Ninth Element |
| - Chefs On The Run | - Hilton Hotels & Resorts | - PARKROYAL Monash Melbourne | - Trumpet Events |
| - Crowne Plaza | - Hyatt Hotel | | - Young Tourism Network |
| - Delaware North | - Intrepid Travel | | - ZINC at Federation Square |
| | - Koko Black | | |



TAKE YOUR STUDIES TO THE WORLD.

Take the opportunity to pack your skills and take them global – learn in new cities, work in new cultures and see how the industry operates around the world.

Be part of our study exchange and work-abroad programs and build confidence in places you've never been, pick up in-demand skills employers love and prove you can adapt, connect and thrive anywhere. It's more than a trip – it's the trip of a lifetime.

Study hard. Travel far. Come home with stories, experience and a serious edge in the job market.

Going Global: Get involved and take your skills around the world

The Going Global program is your chance to:

- Dive headfirst into new cultures, new cities and new ways of living
- Gain international experience that seriously levels up your CV
- Make global connections (and friendships you'll keep for life)
- Grow your independence, confidence and "I've got this" energy
- Explore career opportunities far beyond your postcode
- See your industry and yourself from a whole new angle.

It's not just travel. It's perspective, possibility and a story that starts with "So when I was working overseas..."



Your qualification is globally recognised – where will you take it?

Disney Cultural Exchange Program

Turn the magic into a career! Put your hand up for the Disney International Programs, where you'll complete paid 6 or 12-month internships in Florida. Open to students across all study areas, this program offers a learning experience with one of the world's most iconic brands.

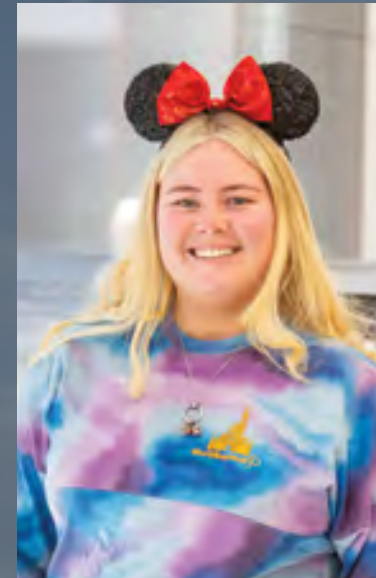
Study Exchange: Study Abroad for 6 Months

If you're studying a Bachelor degree, you can spend up to six months at one of our international partner institutions – while remaining enrolled at Anglist. Your studies are delivered in English and count towards your degree.

Partner institutions include:

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

Disney INTERNATIONAL PROGRAMS



"William Anglist Institute made my Disney dream possible, giving me confidence to chase global opportunities beyond my comfort zone. This was a once in a lifetime opportunity to work with the most recognisable companies in the world."

BRIDGET TEMME

Bachelor of Tourism and Hospitality Management

Quick Service Food and Beverage and Attractions at Disney's Hollywood Studios

Disney Cultural Exchange Program



FIND YOUR PATHWAY.

Your journey at Angliss is designed to be flexible. Start studying and move into the workforce, mix study with real-world experience, or stack your qualifications to build a pathway that matches your goals. Whether you begin with a clear plan, want time to explore your options, or are aiming for a higher-level course but don't yet meet the entry requirements - there's always a way forward.

Study levels explained

Certificate

Length:
6 months–3 years

Study level:
Basic training and skills in a specific industry to get you started in the workplace. Can include pre-apprenticeships, apprenticeships and traineeships.

Completion level:
Entry level skilled worker.

Diploma

Length:
1–2 years

Study level:
More detailed knowledge and hands-on training to help you start a professional career or continue learning.

Completion level:
Skilled worker.

Advanced Diploma / Associate Degree

Length:
1–2 years

Study level:
Further and more specialised hands-on professional learning.

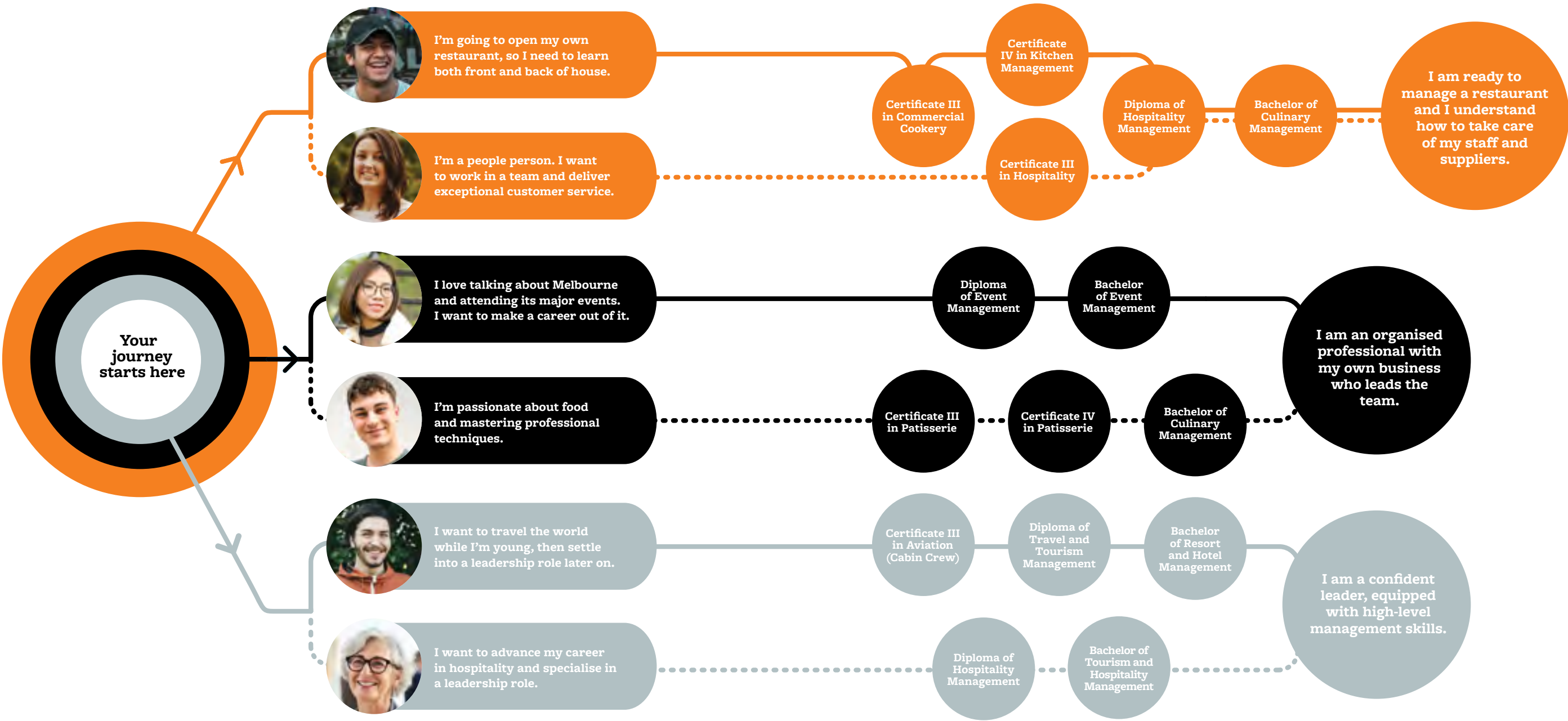
Completion level:
Skilled worker with specialised knowledge.

Degree

Length:
3–4 years

Study level:
Technical and theoretical knowledge of a specific subject and the ability to apply that knowledge.

Completion level:
Highly skilled worker with specialised knowledge.





FIND OUT MORE
angliss.edu.au/study-with-us/pathways

PATHWAYS.

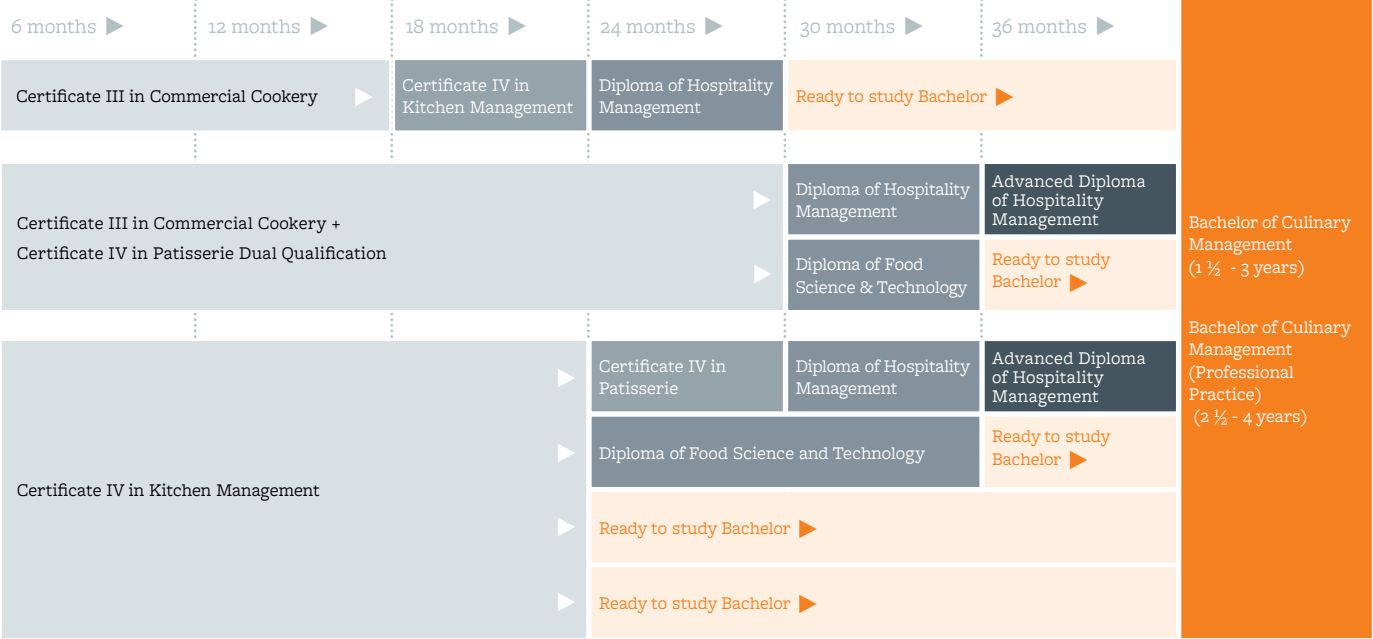
There are many entry and exit points to allow flexible learning and pathways that match your needs. See the chart below for the multiple ways you can progress through William Angliss Institute into employment or further study.

	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
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.

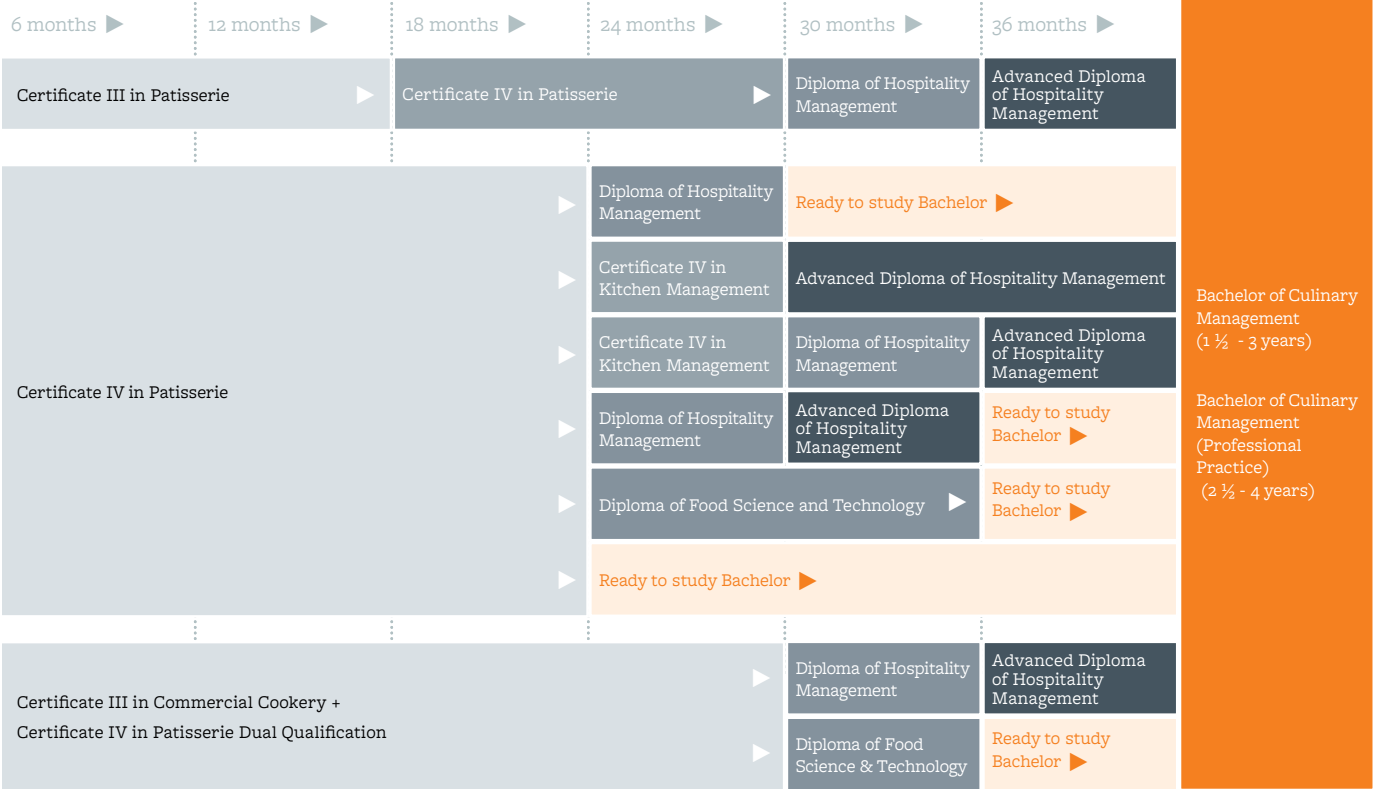
COOKERY PATHWAYS



BAKING PATHWAYS



PATISSERIE PATHWAYS



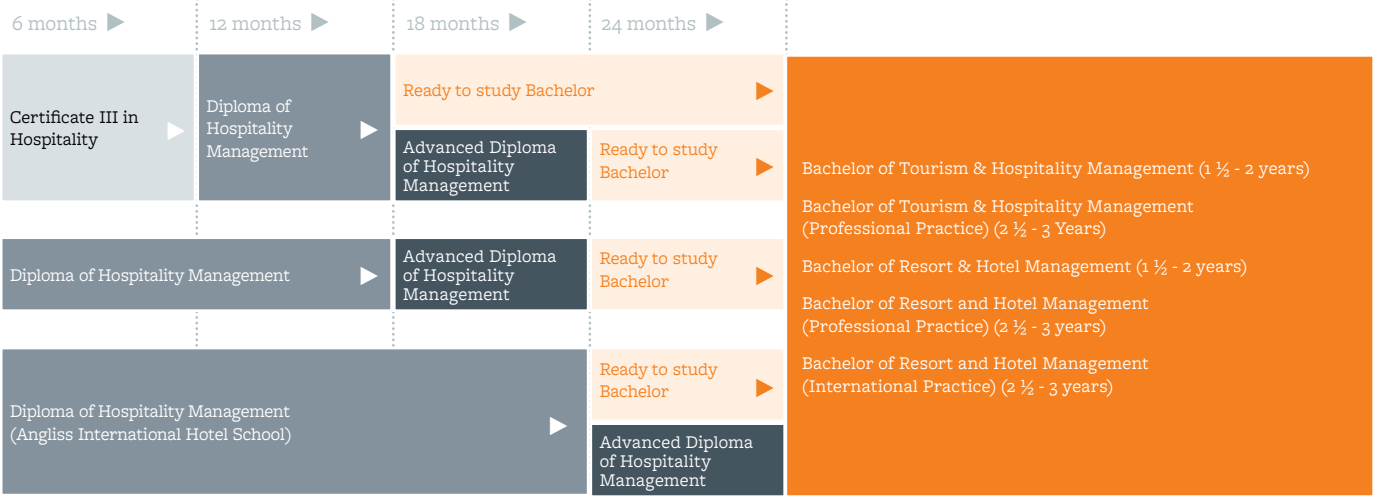
MEAT PROCESSING PATHWAYS



FOOD SCIENCE AND TECHNOLOGY PATHWAYS



HOSPITALITY & HOTEL MANAGEMENT PATHWAYS



AVIATION PATHWAYS



TRAVEL & TOURISM PATHWAYS



EVENT MANAGEMENT PATHWAYS



VET DELIVERED TO SECONDARY STUDENTS (VDSS)



👑 Ready to study: Bachelor of Culinary Management (1 ½ - 3 years)
Bachelor of Culinary Management (Professional Practice) (2 ½ - 4 years)

👑 Ready to study: Bachelor of Tourism & Hospitality Management (1 ½ -2 years)
Bachelor of Tourism & Hospitality Management (Professional Practice) (2 ½ - 3 Years)
Bachelor of Resort & Hotel Management (1 ½ - 2 years)
Bachelor of Resort and Hotel Management (Professional Practice) (2½ - 3 years)
Bachelor of Resort and Hotel Management (International Practice) (2 ½ - 3 years)

👑 Ready to study: Bachelor of Event Management (2 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.



FREE TAFE.

If you're eligible for the Victorian Government's Free TAFE program, your tuition fees for selected courses are covered, allowing you to gain industry-relevant skills without financial burden. It's a smart move. Explore your eligibility today.

What is Free TAFE?

Free TAFE is a Victorian Government program that covers tuition fees for selected priority courses, helping you to:

- Start a new career or upskill
- Gain a nationally recognised qualification
- Study without paying tuition fees

Am I eligible?

You may be eligible if you:

- Live in Victoria and are an Australian or New Zealand Citizen, Permanent resident, or Asylum Seeker eligible to participate in the ASVET program
- Meet the entry requirements for your chosen course

Eligibility is assessed at enrolment and our team can help you check.

How does Free TAFE work?

TAFE course costs are made up of 3 parts:

- Course (tuition) fees
- Student fees
- Course materials, uniform and kit

Free TAFE means that you don't have to pay the tuition fees. Individual courses have student and course material fees which you will still need to pay.

Eligible Courses:

FBP20221	Certificate II in Baking	Page 36
SIT30821	Certificate III in Commercial Cookery	Page 34
SIT30622	Certificate III in Hospitality	Page 48
SIT30122	Certificate III in Tourism	Page 56
SIT40521	Certificate IV in Kitchen Management	Page 34
SIT50422	Diploma of Hospitality Management	Page 48
SIT50422	Diploma of Hospitality Management (Hotel School)	Page 48



Free TAFE Priority Pathways

In addition to standalone Free TAFE courses, The Victorian Government's Free TAFE for Priority Pathways enable 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, building your skills without tuition costs at each stage.

Suggested Study Progression Pathway

SIT30821
Certificate III in Commercial Cookery

SIT40521
Certificate IV in Kitchen Management

SIT50422
Diploma of Hospitality Management

Suggested Study Progression Pathway

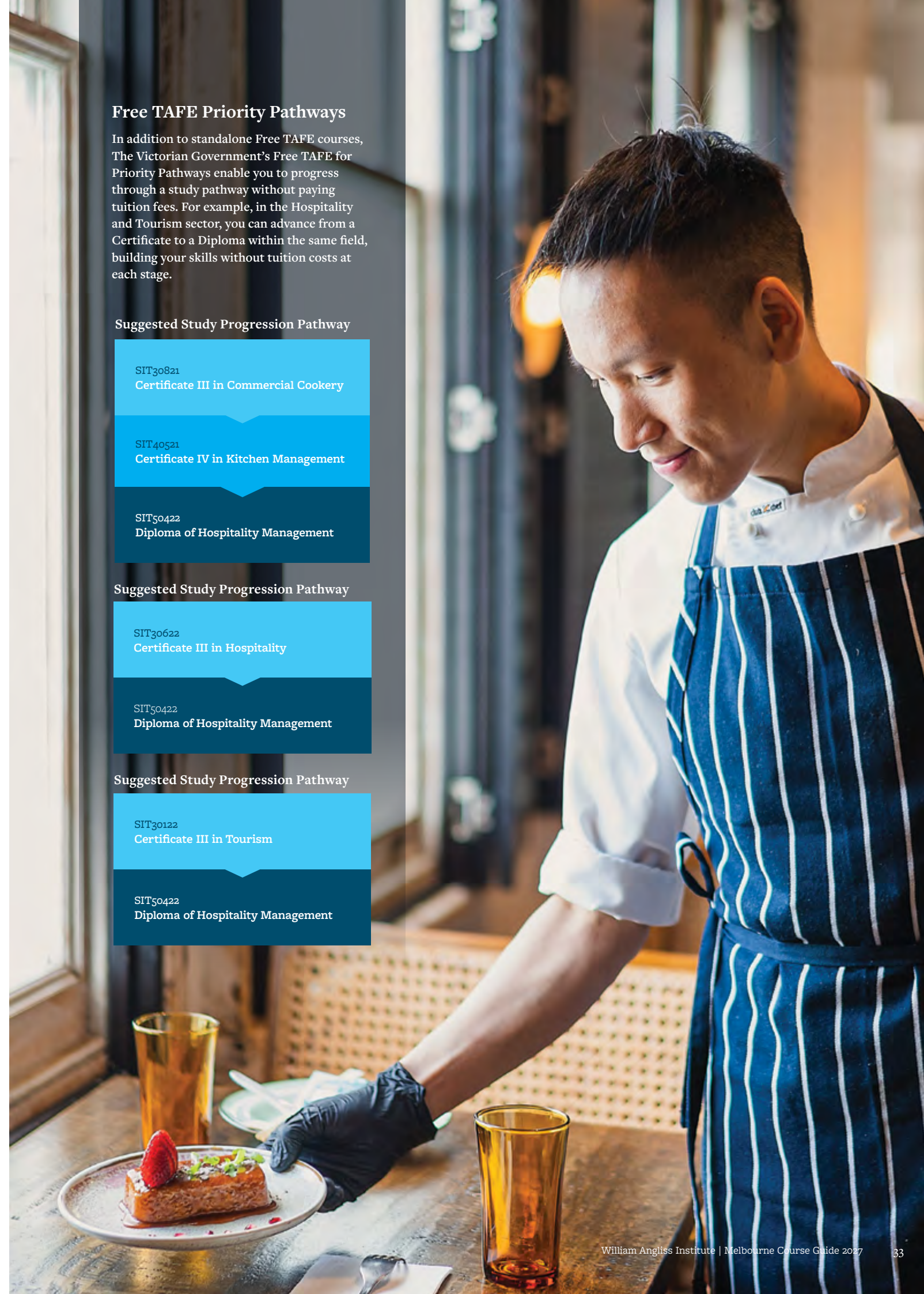
SIT30622
Certificate III in Hospitality

SIT50422
Diploma of Hospitality Management

Suggested Study Progression Pathway

SIT30122
Certificate III in Tourism

SIT50422
Diploma of Hospitality Management



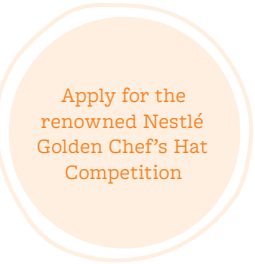


SIT20421
CERTIFICATE II IN COOKERY
2 years part-time
Jan
Successful completion of Year 9 (or equivalent)
16 or 17 years of age / LLN Test

VDSS VET Delivered to Secondary Students (VDSS) only
Step out of the school classroom and into a real working kitchen with this industry-recognised introductory course, where you'll build essential food preparation and cookery skills to prepare you for real kitchen environments or further study in the Certificate III in Commercial Cookery (SIT30821).
You'll train in live, fully equipped kitchen classrooms, gaining hands-on experience in a supportive, small-class environment that reflects real industry settings. You'll build confidence while developing practical kitchen skills alongside literacy, numeracy and valuable life skills.
With mentoring and a focus on independent learning, you'll be ready to step into a professional kitchen across restaurants, cafés, hotels and catering venues.
Interested in VDSS? Speak with your school's VET Coordinator – who can direct enquiries to William Angliss Institute.

SIT30821
CERTIFICATE III IN COMMERCIAL COOKERY
1 year full-time
2 years part-time
Feb, May, Jul, Sep
Pre-Training Review / LLN Test

FREE TAFE
Build your skills and confidence to step straight into the kitchen and thrive. In this course, you'll learn the core elements of commercial cookery, from restaurant fundamentals and essential knife skills to food safety and professional kitchen practices.
At Angliss, our practical classes are capped at just 16 students, so you will benefit from plenty of one-on-one time with our experienced trainers. This hands-on, supportive environment allows you to refine your techniques, ask questions and develop your skills to industry standard.
Beyond the stove, you will also build skills in financial management, team leadership and kitchen operations. Graduate with a well-rounded skillset and be confident in your ability to contribute to a fast-paced commercial kitchen and keep it running smoothly.



SIT30821
CERTIFICATE III IN COMMERCIAL COOKERY APPRENTICESHIP
Apprenticeship Off-Campus Delivery
Up to 3 years part-time
Feb, May, Jul, Sep
Pre-Training Review / LLN Test / Employer Required

APPRENTICESHIP
This cookery apprenticeship provides emerging chefs with essential skills combining campus-based training and structured, on-the-job apprenticeship experience.
You'll develop core skills and practical knowledge while working in the industry and building your professional résumé. You'll establish strong foundations in restaurant cookery, knife skills, food safety practices and related competencies. When you graduate, you'll be ready to step into roles like cook, commis chef or kitchen manager or even run your own food business.
You'll also gain skills in financial management, team leadership and kitchen operations, preparing you to contribute effectively across all aspects of a professional kitchen, supporting efficient and high-quality operations.

SIT40521
CERTIFICATE IV IN KITCHEN MANAGEMENT
1.5 years full-time
Feb, May, Jul, Sep
Pre-Training Review / LLN Test

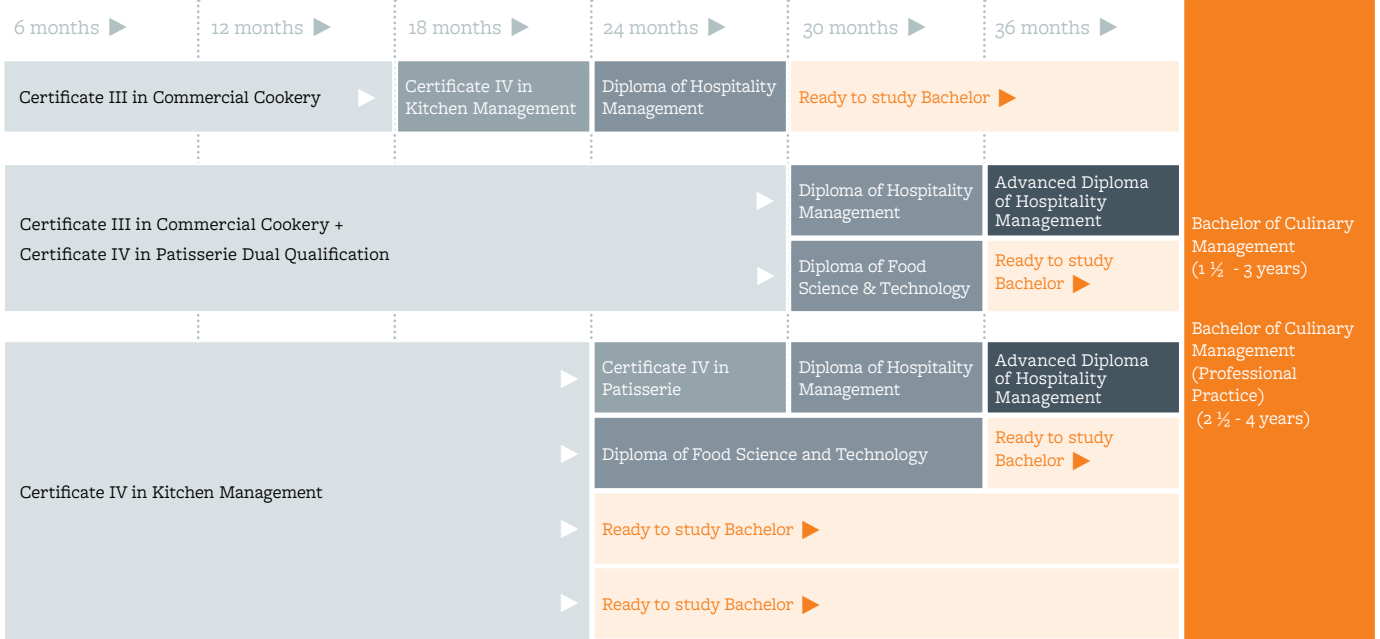
FREE TAFE
Build on your Certificate III in Commercial Cookery (SIT30821) by strengthening your management knowledge within the hospitality industry. Expand your cookery capabilities through training across a diverse range of cuisines and techniques, preparing you for a career with global potential.
Through your studies, you'll gain an in-depth understanding of kitchen operations, financial management and team leadership, developing the skills required to progress as a qualified cook, commis chef, manager or owner-operator. You'll learn the essential skills needed to run your own business or take on leadership roles within the culinary industry.
You'll also learn directly from industry experts through exclusive masterclasses, information sessions and panel discussions ensuring that you graduate with practical expertise and strong industry insight.



SIT30821 / SIT40721
DUAL QUALIFICATION
CERTIFICATE III IN COMMERCIAL COOKERY/ CERTIFICATE IV IN PATISSERIE
2 years full-time
Feb, Jul
Pre-Training Review / LLN Test

FREE TAFE
By the end of this course, you'll be ready to work in commercial cookery, patisserie or both. Combining these two skillsets means more job options, more flexibility and the chance to work in kitchens across Australia and overseas.
You'll spend plenty of time learning by doing, building real skills in both cookery and patisserie while gaining hands-on industry experience. This will give you the confidence to step into a professional kitchen and be a valuable part of the team, whether you're on the pans, plating desserts or switching between both.
You'll train in industry-standard kitchens, sharpen your creative and technical skills, and graduate with a qualification that sets you up for a range of exciting food careers and with plenty of room to grow.
Free TAFE funding applies to the Certificate III in Commercial Cookery (SIT30821) component of this dual qualification only.

COOKERY PATHWAYS



BAKING.

VOCATIONAL EDUCATION COURSES



FIND OUT MORE
angliss.edu.au/baking

FBP20221

CERTIFICATE II IN BAKING

- 18 weeks full-time
- Feb, Jul
- Pre-Training Review / LLN Test

FREE TAFE

Start your career as a commercial baker with this hands-on 18-week certificate course. You'll gain practical experience in our industry-standard kitchens, learning directly from our experienced bakery teachers on campus.

You'll build the skills, knowledge and confidence needed to enter the baking industry or progress to further study pathways, including apprenticeships or specialist study in bread or pastry. Our well-equipped facilities provide the perfect environment to practice, experiment and refine your craft.

This course is part of the Victorian Government's Free TAFE program. If you are eligible, your tuition fees are fully covered by the Australian and Victorian governments.



FBP30521

CERTIFICATE III IN BAKING

- 1 year full-time
- 3.5 years part-time
- Feb, Jul
- Pre-Training Review / LLN Test

This hands-on course gives you the opportunity to master bread, cake and pastry production in our industry-standard kitchens on campus.

Designed to match actual industry standards, this course is highly regarded by employers and gives you the practical skills, knowledge and confidence to succeed in artisan and retail baking, both in Australia and internationally.

With small class sizes and personalised mentoring from experienced bakers, you'll refine your craft, grow your retail baking expertise and develop professional confidence. You'll also take ownership of your learning while gaining the experience and capability employers value most in real-world baking environments.

This flexible course allows you to move into an apprenticeship if you secure industry employment while studying full-time, creating a fast-track pathway into your career. You'll graduate ready to pursue opportunities across bakeries and specialty food businesses worldwide.

FBP30521

CERTIFICATE III IN BAKING APPRENTICESHIP

- Apprenticeship Off-Campus Delivery
- 3.5 years part-time
- On-demand
- Pre-Training Review / LLN Test / Employer Required

APPRENTICESHIP

Combine learning with real-world experience as you train in bread, cake and pastry production while working in commercial and retail baking environments. This bakery apprenticeship gives you the opportunity to earn while you learn, building practical skills that match with the demands of the baking industry.

Through structured on-the-job training, you'll develop a strong foundation in professional techniques while also gaining essential workplace skills, including literacy, numeracy and teamwork. Close mentorship from experienced trainers and employers will provide guidance and support as you grow in confidence and capability.

Working alongside industry professionals in industry-standard facilities, you'll gain hands-on experience in specialty and retail baking operations. Graduate from a highly regarded apprentice qualification with the skills to pursue a rewarding career in bakery and other professional baking settings.

All apprenticeship programs are workplace-based training. As an apprentice, you are only required to attend on-campus classes if your workplace doesn't meet the training requirements of specific subjects.



BAKING CONTINUED NEXT PAGE ►



CAREER OPPORTUNITIES.

- Owner/Franchisee
- Baker
- Retail Baker
- Artisan Baker
- Pastry Cook



BAKING PATHWAYS



CAREER OPPORTUNITIES.

- Owner/Franchisee
- Baker
- Retail Baker
- Artisan Baker
- Pastry Cook

BAKING. (CONTINUED)

VOCATIONAL EDUCATION COURSES



CERTIFICATE III IN BREAD BAKING APPRENTICESHIP

- Apprenticeship Off-Campus Delivery
- 3 years part-time
- On-demand
- Pre-Training Review / LLN Test / Employer Required

APPRENTICESHIP

Gain practical experience in real workplaces while earning a highly regarded Angliss qualification recognised across the baking industry. This apprenticeship combines applied learning with professional development, giving you the skills and confidence to succeed in artisan and commercial baking environments.

Through structured workplace training, you'll master a wide variety of breads from basic and savoury loaves to specialty flours and sweet yeast products. You'll also learn traditional artisan techniques, including sourdough, while developing a strong understanding of retail bread operations.

Beyond baking, you'll gain essential skills in production planning and scheduling, ensuring efficient workflows and operational excellence. By the end of the program, you'll be equipped to take on professional roles in bakeries, hotels and specialty bread operations, with the practical knowledge and confidence employers value.

This apprenticeship program is workplace-based only.

CERTIFICATE III IN CAKE AND PASTRY APPRENTICESHIP

- Apprenticeship Off-Campus Delivery
- 3 years part-time
- On-demand
- Pre-Training Review / LLN Test / Employer Required

APPRENTICESHIP

Develop commercial cake and pastry skills and knowledge with this hands-on apprenticeship. Gain real workplace experience while building the skills needed for careers in retail, production and commercial baking. Learn in professional bakery environments, developing technical expertise and practical industry knowledge that will set you apart.

Work alongside experienced bakery specialists as you create a wide range of cakes and pastries, refining your craft and understanding the standards required in professional practice. The program also strengthens essential workplace skills, including literacy, numeracy, teamwork, and time management, so you can continue confidently into a rewarding baking career.

Graduates with a highly regarded Angliss qualification are recognised across the baking industry, equipped with the practical experience and confidence to succeed in bakeries or any professional baking environment.

All apprenticeship programs are workplace-based training. As an apprentice, you are only required to attend on-campus classes if your workplace doesn't meet the training requirements of specific subjects.



CERTIFICATE IV IN BAKING

- 1 year part-time
- Feb, Jul
- Pre-Training Review / LLN Test / Pre-Requisite - Certificate III in Baking qualification or minimum 3 years' full-time employment in a commercial baking environment

Designed for bakers with prior experience, this hands-on course takes your skills to the next level. You'll train in advanced artisan bread techniques, pastry and cake production, while building deep understanding of the science of bakery. Being a job-role centred course, every learning activity directly reflects real-world bakery tasks and prepares you to meet industry standards from day one.

You'll refine your technical expertise while gaining insight into bakery operations, quality standards, workplace safety and leadership principles preparing you for senior, specialist or supervisory roles. Learn from experienced baking specialists in industry-standard facilities and gain valuable practical experience in artisan techniques and expert knowledge.

Combining advanced technical skills, applied food science and workplace practice ensures that you graduate job-ready and capable of pursuing high-level bakery opportunities in Australia or internationally.

VOCATIONAL EDUCATION COURSES



FIND OUT MORE
angliss.edu.au/**patisserie**

CERTIFICATE III IN PATISSERIE

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

Develop the foundational skills required to begin your rewarding career in patisserie. In this course, you'll learn from experienced industry professionals in purpose-built, industry-standard training facilities, gaining hands-on experience in desserts, gateaux, pastries, petit fours, food safety and the preparation of products for special dietary requirements.

With small class sizes and personalised guidance, you'll have the support to refine your technical skills while strengthening key literacy, numeracy and workplace capabilities.

When you graduate, you'll be ready to step confidently into the patisserie industry, backed by strong hands-on skills, industry knowledge, and the professionalism and life skills you need to succeed in a range of culinary environments.

CERTIFICATE IV IN PATISSERIE

- 🕒 1.5 years full-time
- 📅 Feb, May, Jul, Sep
- 📋 Pre-Training Review / LLN Test

Immerse yourself in the creative world of patisserie with hands-on training in chocolate, cake decorating, showpieces, plated desserts, croissants, sugar work, contemporary gateaux and petit fours. Through practical, skill-focused units, you will develop specialist patisserie techniques while stretching your creativity and refining your expertise.

This course enhances both your technical and creative abilities through both independent and collaborative learning. Through engaging in professional industry events, you'll build essential workplace skills in leadership, innovation, teamwork, and personal and social responsibility, preparing you to succeed in culinary environments.

Train in industry-standard kitchens and specialist classrooms as you refine artisan techniques and gain the advanced skills required to pursue a career as a professional pastry chef.

This course is an extended version and an advanced progression of the Certificate III in Patisserie (SIT31021) program. You do not need to have completed the Certificate III in Patisserie (SIT31021) to apply.

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

- 🕒 2 years full-time
- 📅 Feb, Jul
- 📄 Pre-Training Review / LLN Test

This unique program offers the flexibility to develop expertise in both commercial cookery and patisserie, enhancing your employment opportunities in Australia and internationally. Through intensive, hands-on training, you will build a strong foundation of skills while gaining practical experience and meaningful engagement with industry.

By combining cookery and patisserie, you will increase your professional versatility, making you a highly valuable member of any culinary team. You will learn the essential techniques needed to work as a commercial cook or pastry chef while further developing your creativity, technical ability, and problem-solving skills.

Training is delivered in industry-standard facilities, allowing you to expand your skillset and graduate with a comprehensive qualification that supports a wide range of career pathways within the culinary industry.

Free TAFE funding applies to the Certificate III in Commercial Cookery (SIT30821) component of this dual qualification only.

Have your cake
and eat it too!
One course, two
qualifications!

PÂTISSERIE PATHWAYS

	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	
Certificate IV in Patisserie				Diploma of Hospitality Management ▶	Ready to study Bachelor ▶		Bachelor of Culinary Management (1 ½ - 3 years)
				Certificate IV in Kitchen Management ▶	Advanced Diploma of Hospitality Management		
				Certificate IV in Kitchen Management ▶	Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	
				Diploma of Hospitality Management ▶	Advanced Diploma of Hospitality Management	Ready to study Bachelor ▶	
				Diploma of Food Science and Technology ▶	Ready to study Bachelor ▶		
				Ready to study Bachelor ▶			
Certificate III in Commercial Cookery + Certificate IV in Patisserie Dual Qualification					Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	Bachelor of Culinary Management (Professional Practice) (2 ½ - 4 years)
					Diploma of Food Science & Technology	Ready to study Bachelor ▶	

MEAT PROCESSING.

VOCATIONAL EDUCATION COURSES



FIND OUT MORE
angliss.edu.au/meat-processing

AMP20117

CERTIFICATE II IN MEAT PROCESSING (FOOD SERVICES)

- 6 months part-time
- Feb
- Pre-Training Review / LLN Test

If you're curious about life behind the butcher's block, the Certificate II in Meat Processing is your starting point.

You'll train in our on-campus meat processing facilities or work-based environments, learning how to identify species and meat cuts, prepare and slice products to specification, and safely vacuum pack and present meat for sale.

You'll also build a strong foundation in hygiene, food safety and preparation basics, while producing and selling value-added products suited to today's modern retail settings.

With industry experience across a range of meat processing and commercial environments, this course sets you up for entry-level work or progression into the Certificate III in Meat Processing (Retail Butcher) (AMP30815).

AMP30815

CERTIFICATE III IN MEAT PROCESSING (RETAIL BUTCHER) APPRENTICESHIP

- 4 years part-time
- On-demand
- Pre-Training Review / LLN Test / Employer Required

APPRENTICESHIP

Become a butcher! Learn the skills of meat processing and working in a retail environment. You'll develop specialty skills through hands-on training in industry and our on-campus meat processing facilities, and graduate as a qualified retail butcher.

Your training in meat processing will extend to hygiene and safety, ordering, preparing meat cuts, mincing, sausage making and quality assurance. You'll also refine your technical skills to comply with the Australian Food Standards Code.

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.

Master traditional butcher skills, including boning, slicing, trimming, packing and mincing

MEAT PROCESSING PATHWAYS



SELENA LICASTRO
Certificate III in Meat Processing
Victorinox AMIC Victorian Apprentice Of The Year 2025

FOOD SCIENCE AND TECHNOLOGY.

VOCATIONAL EDUCATION COURSES



FBP50121
DIPLOMA OF FOOD SCIENCE AND TECHNOLOGY
1 year full-time
Flexible part-time
Feb, Jul
Pre-Training Review / LLN Test

Food science and technology involves the study of food chemistry, food safety, quality assurance, sensory analysis and microbiology - opening the door to a wide range of exciting careers in the food industry. This Diploma is your pathway to a variety of careers in the dynamic and growing food technology industry.

You'll learn from food industry specialists across multiple disciplines who bring real-world experience into the classroom. Through field trips, experiential learning, a major product development project and networking opportunities, you'll gain insight into the science behind food manufacturing and successful food businesses.

FOOD SCIENCE AND TECHNOLOGY PATHWAYS



“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 Food Science and Technology
Quality Assurance Supervisor,
DNATA Flight Catering



CAREER OPPORTUNITIES.

- Food Technologist - specialising in Product Development
- Quality Assurance Supervisor/Manager
- Laboratory Technician (Product Testing)
- Food Safety Auditor
- Technical Sales Representative (Food Ingredients)
- Food Safety Program Supervisor/ Manager
- Packaging Technologist

MICHELLE LUKMAN
Diploma of Food Science and Technology

CULINARY MANAGEMENT.

UNDERGRADUATE COURSES



CRS1201415

ASSOCIATE DEGREE IN CULINARY MANAGEMENT

- 2 years full-time
- Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score / Previous study / Work experience / Other factors

This hands-on culinary program gives you the skills and experience to kickstart your career in food and hospitality. From gourmet cuisine to fine wine, you’ll explore every corner of the culinary world while learning how to work in culinary teams and bring fresh ideas to the table.

You’ll gain an understanding of the culinary world directly from leading chefs, artisan producers and industry experts. With practical challenges, real-world case studies and guest speakers sharing the latest industry trends, you’ll develop creativity, confidence and enhance your culinary skills.

Tailor your studies with electives, build your network and get ready to carve out your unique path in the industry.

CRS1201418

BACHELOR OF CULINARY MANAGEMENT

- 3 years full-time
- Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score / Previous study / Work experience / Other factors

Step into the heart of the culinary world with a practical course that blends real-world experience with academic excellence. You’ll build the practical skills needed to succeed in professional culinary teams while developing confidence in fast-paced kitchen environments.

Along the way, you’ll strengthen your kitchen techniques, expand your understanding of food culture and develop the leadership and business skills required to manage teams and run a successful food business.

With a range of electives to choose from, you can explore your interests, refine your strengths and shape your own career path. By the time you graduate, you’ll be ready to step into the industry with the skills, knowledge and leadership capability to manage people, drive innovation and make your mark as a culinary professional.

CRS1201422

BACHELOR OF CULINARY MANAGEMENT (PROFESSIONAL PRACTICE)

- 4 years full-time
- Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score / Previous study / Work experience / Other factors

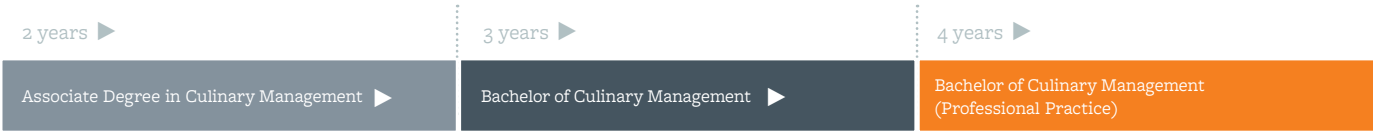
This specialist degree blends hands-on kitchen skills with the business knowledge you need to lead in professional kitchens and culinary operations. You’ll master core cookery techniques while developing the mindset of a creative culinary entrepreneur.

You’ll build strong practical skills in classic cooking techniques, food service and menu design, alongside core subjects in leadership, innovation, strategy and human resource management so you can confidently manage finances, stock, staff and facilities. You’ll gain direct experience working in hotel and restaurant kitchens and learn from guest speakers, from leading chefs to artisan producers and industry experts.

You’ll be supported to secure paid employment in the industry at the end of Year 2 or Year 3 studies. Helping you strengthen your professional practice and graduate with real experience, confidence and industry connections.

CULINARY MANAGEMENT PATHWAYS

Each qualification builds on the previous level, allowing you to progress at your own pace or pause your studies with a recognised qualification.



Disclaimer:
Starting in 2025, “(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.



CAREER OPPORTUNITIES.

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

Savour award-winning cuisine and visit artisanal food producers as part of an authentic learning experience.

HOSPITALITY MANAGEMENT.

VOCATIONAL EDUCATION COURSES



SIT20322

CERTIFICATE II IN HOSPITALITY

- 🕒 1 year part-time
- 📅 Jan
- 📋 Successful completion of Year 9 (or equivalent) 16 or 17 years of age / LLN Test

VDSS VET Delivered to Secondary Students (VDSS) only

Get a headstart on your hospitality career with this hands-on introductory course. You'll build practical skills across food and beverage service and accommodation operations, giving you a real taste of what it's like to work in hospitality.

Guided by Australia's leading hospitality trainers, you'll learn in purpose-built training spaces and develop core skills in espresso coffee, service, hotel portering and housekeeping. Alongside industry-specific training, you'll strengthen your literacy, numeracy and valuable life skills.

You'll also take responsibility for driving your own learning as you prepare for real work environments, from cafés and restaurants to hotels and motels. It's a practical, supportive way for you to step confidently into the hospitality industry.

Interested? Speak with your school's VET Coordinator – who can direct enquiries to William Angliss Institute.

Get a headstart on your hospitality career while still in secondary school

SIT30622

CERTIFICATE III IN HOSPITALITY

- 🕒 6 months full-time
- 📅 Feb, May, Jul, Sep
- 📋 Pre-Training Review / LLN Test

FREE TAFE

This course gives you the essential skills and knowledge to launch a career in Australia's world-class restaurants, bars and accommodation venues. You'll learn from experienced hospitality professionals and build transferable skills you can use across events, accommodation and dining settings.

From customer service, portering and coffee to bar service, you'll feel confident stepping into this hands-on industry. You'll gain real experience serving customers at Angliss Bistro, Angliss Restaurant and Tram Café, and practise in our on-campus hotel accommodation suites. You'll also enjoy excursions to local hospitality venues. Best of all, eligible students can study with \$0 tuition through Free TAFE - check your eligibility today.

SIT50422

DIPLOMA OF HOSPITALITY MANAGEMENT

- 🕒 1 year full-time / 2 years part-time
- 📅 Feb, Jul
- 📋 Pre-Training Review / LLN Test

FREE TAFE

If you're serious about building a future in hospitality, this diploma will enable you to build the foundation to create memorable service experiences within a dynamic and exciting industry. You'll gain a broad understanding of how the industry works while developing the skills that help you stand out. Learn about business operations, finance, human resources and service quality, all while building real-world confidence. You'll be taught by experienced hospitality professionals and hear from a diverse range of guest lecturers who share current industry insights.

You'll also have opportunities to get involved in iconic Melbourne events like the Melbourne Food and Wine Festival and the Grand Prix. It's a practical, career-focused course designed to help you step into hospitality leadership roles.

SIT50422

DIPLOMA OF HOSPITALITY MANAGEMENT

Angliss International Hotel School

- 🕒 1.5 years full-time
- 📅 Feb, Jul
- 📋 Pre-Training Review / LLN Test / Interview

FREE TAFE

Embark on your global hospitality career with a course connected to world-renowned hotel brands. If hotels are your passion, now is the perfect time—Melbourne will welcome 10 new upscale hotels in 2027.

Global travellers expect premium standards of excellence from their hotel experiences. The Angliss International Hotel School provides a global lens for your learning experience and knowledge of best practice in guest services, hospitality and hotel management.

Look the part with your full corporate uniform, name badge and Angliss pin (additional fees apply) and take part in exclusive masterclasses from esteemed hoteliers and accommodation professionals. Extend your expertise through a 6-month work integrated learning placement with industry partners in Melbourne, Victoria, interstate or New Zealand with brands like Marriott International, Accor or IHG Hotels & Resorts.



CAREER OPPORTUNITIES.

- Restaurant Supervisor
- Bar Supervisor
- Banquet or Functions Team Lead
- Venue Supervisor
- Café or Restaurant Owner

ANGLISS INTERNATIONAL HOTEL SCHOOL:

- Concierge
- Duty Manager
- Night Auditor
- Front Office Supervisor
- Housekeeping Supervisor

Get involved in iconic Melbourne events like the Melbourne Food & Wine Festival and Melbourne Grand Prix

SIT60322

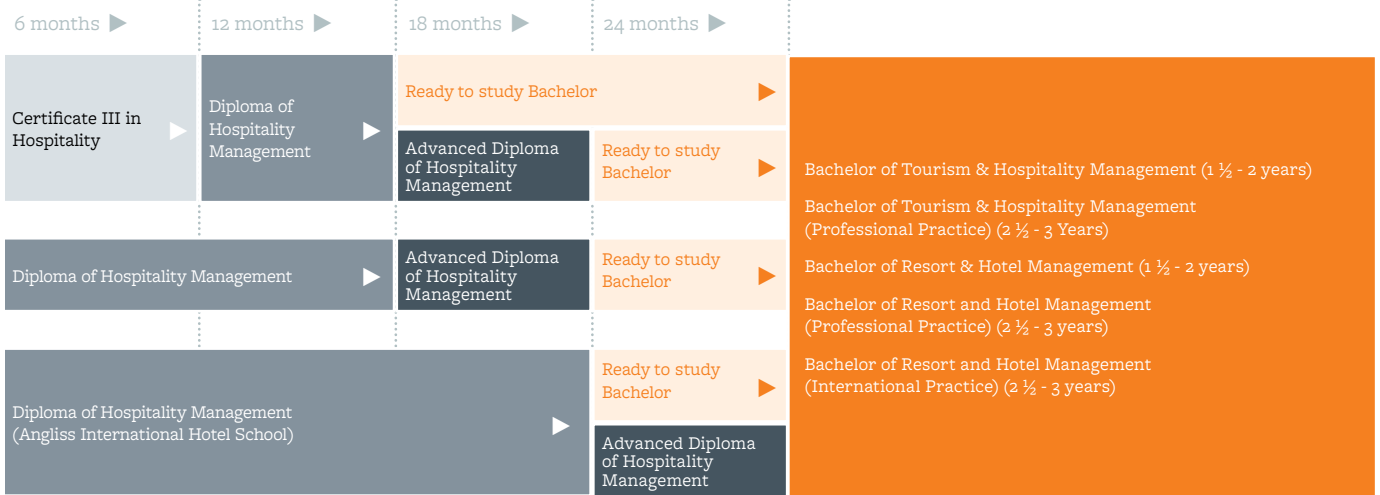
ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

- 🕒 6 months full-time
- 📅 Feb, Jul
- 📋 Pre-Training Review / LLN Test / SIT50416 Diploma of Hospitality Management

Take your hospitality career to the next level with this Advanced Diploma. If you've completed the Diploma of Hospitality Management, you'll build the skills to step into management roles, run your own business or pursue your entrepreneurial goals. You'll strengthen your ability to plan, lead and deliver exceptional hospitality across a range of venues, setting yourself up for long-term career success.

You'll expand your expertise in business planning, finance, human resources, marketing and asset management, opening doors to diverse career opportunities. Learn from experienced hospitality professionals and industry guest lecturers who bring real-world insight to your studies.

HOSPITALITY & HOTEL MANAGEMENT PATHWAYS



COURSE LIST.

FOODS

COURSE NAME	COURSE CODE	INTAKE	COURSE DURATION	LEVEL	ENTRY REQUIREMENTS	PAGE #
COMMERCIAL COOKERY						
Certificate II in Cookery (VDSS)	SIT20421	Jan	2 years PT	VET	Successful completion of year 9 (or equivalent) / 16 or 17 years of age / LLN Test	Page 34
Certificate III in Commercial Cookery	SIT30821	Feb, May, Jul, Sep	1 year FT or 2 years PT	VET	Pre-Training Review / LLN Test	Page 34
Certificate III in Commercial Cookery - Apprenticeship	SIT30821	Feb, May, Jul, Sep	Up to 3 years PT	VET	Pre-Training Review / LLN Test / Employer Required	Page 34
Dual Qualification - Certificate III in Commercial Cookery/ Certificate IV in Patisserie	SIT30821 / SIT40721	Feb, Jul	2 years FT	VET	Pre-Training Review / LLN Test	Page 35
Certificate IV in Kitchen Management	SIT40521	Feb, May, Jul, Sep	1.5 years FT	VET	Pre-Training Review / LLN Test	Page 34
BAKING						
Certificate II in Baking	FBP20221	Feb, Jul	18 weeks FT	VET	Pre-Training Review / LLN Test	Page 36
Certificate III in Baking	FBP30521	Feb, Jul	1 year FT	VET	Pre-Training Review / LLN Test	Page 36
Certificate III in Baking - Apprenticeship	FBP30521	On-Demand	3.5 years PT	VET	Pre-Training Review / LLN Test / Employer Required	Page 36
Certificate III in Bread Baking - Apprenticeship	FBP30421	On-Demand	3 years PT	VET	Pre-Training Review / LLN Test / Employer Required	Page 39
Certificate III in Cake and Pastry - Apprenticeship	FBP30321	On-Demand	3 years PT	VET	Pre-Training Review / LLN Test / Employer Required	Page 39
Certificate IV in Baking	FBP40221	Feb, Jul	1 year PT	VET	Pre-Training Review / LLN Test / Cert. III in Baking qualification or minimum 3 years' full-time employment in a commercial baking environment	Page 39
PATISserie						
Certificate III in Patisserie	SIT31021	Feb, May, Jul, Sep	1 year FT, 2 years PT	VET	Pre-Training Review / LLN Test	Page 40
Certificate IV in Patisserie	SIT40721	Feb, May, Jul, Sep	1.5 years FT	VET	Pre-Training Review / LLN Test	Page 40
Dual Qualification - Certificate III in Commercial Cookery/ Certificate IV in Patisserie	SIT30821 / SIT40721	Feb, Jul	2 years FT	VET	Pre-Training Review / LLN Test	Page 40
MEAT PROCESSING						
Certificate II in Meat Processing (Food Services)	AMP20117	Feb	6 months PT	VET	Pre-Training Review / LLN Test	Page 42
Certificate III in Meat Processing (Retail Butcher) - Apprenticeship	AMP30815	On-Demand	4 years PT	VET	Pre-Training Review / LLN Test / Employer Required	Page 42
FOOD SCIENCE AND TECHNOLOGY						
Diploma of Food Science and Technology	FBP50121	Feb, Jul	1 year FT or Flexible Part-time	VET	Pre-Training Review / LLN Test	Page 44
CULINARY MANAGEMENT						
Associate Degree in Culinary Management	CRS1201415	Feb, Jul	2 years FT	UG	Refer for further details*	Page 46
Bachelor of Culinary Management	CRS1201418	Feb, Jul	3 years FT	UG	Refer for further details*	Page 46
Bachelor of Culinary Management (Professional Practice)	CRS1201422	Feb, Jul	4 years FT	UG	Refer for further details*	Page 46

FT - Full Time
PT = Part Time
VET = Vocational Education Training
UG = Undergraduate
* Visit: angliss.edu.au/HE-admissions

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HOSPITALITY

COURSE NAME	COURSE CODE	INTAKE	COURSE DURATION	LEVEL	ENTRY REQUIREMENTS	PAGE #
HOSPITALITY MANAGEMENT						
Certificate II in Hospitality (VDSS)	SIT20322	Jan	2 years PT	VET	Successful completion of year 9 (or equivalent) / 16 or 17 years of age / LLN Test	Page 48
Certificate III in Hospitality	SIT30622	Feb, May, Jul, Sep	6 months FT	VET	Pre-Training Review / LLN Test	Page 48
Diploma of Hospitality Management	SIT50422	Feb, Jul	1 year FT or 2 years PT	VET	Pre-Training Review / LLN Test	Page 48
Diploma of Hospitality Management - Angliss International Hotel School	SIT50422	Feb, Jul	18 months FT	VET	Pre-Training Review / LLN Test / Interview	Page 48
Advanced Diploma of Hospitality Management	SIT60322	Feb, Jul	18 months FT	VET	Pre-Training Review / LLN Test / SIT50422 - Diploma of Hospitality Management Preferred	Page 49
Associate Degree in Tourism and Hospitality Management	CRS1201416	Feb, Jul	2 years FT	UG	Refer for further details*	Page 51
Bachelor of Tourism and Hospitality Management	CRS1201419	Feb, Jul	3 years FT	UG	Refer for further details*	Page 51
Bachelor of Tourism and Hospitality Management (Professional Practice)	CRS1201421	Feb, Jul	4 years FT	UG	Refer for further details*	Page 51
RESORT & HOTEL MANAGEMENT						
Diploma of Hospitality Management	SIT50422	Feb, Jul	1 year FT	UG	Refer for further details*	Page 48
Diploma of Hospitality Management - Angliss International Hotel School	SIT50422	Feb, Jul	1.5 years FT	VET	Pre-Training Review / LLN Test / Interview	Page 48
Associate Degree in Resort and Hotel Management	CRS1400275	Feb, Jul	2 years FT	UG	Refer for further details*	Page 52
Bachelor of Resort and Hotel Management	CRS1400274	Feb, Jul	3 years FT	UG	Refer for further details*	Page 52
Bachelor of Resort and Hotel Management (Professional Practice)	CRS1400277	Feb, Jul	4 years FT	UG	Refer for further details*	Page 53
Bachelor of Resort and Hotel Management (International Practice)	CRS1400278	Feb, Jul	4 years FT	UG	Refer for further details*	Page 53

TOURISM

AVIATION						
Certificate III in Aviation (Cabin Crew)	AVI30219	Feb, Jul	6 months FT	VET	Pre-Training Review / LLN Test	Page 54
TRAVEL AND TOURISM						
Certificate III in Tourism (VDSS)	SIT30125	Jan	2 years PT	VET	Successful completion of year 9 (or equivalent) / 16 or 17 years of age / LLN Test	Page 56
Certificate III in Tourism	SIT30125	Feb, May, Jul, Sep	6 months FT	VET	Pre-Training Review / LLN Test	Page 56
Diploma of Travel and Tourism Management	SIT50122	Feb, Jul	1 year FT	VET	Pre-Training Review / LLN Test	Page 56
TOURISM & HOSPITALITY MANAGEMENT						
Diploma of Hospitality Management	SIT50422	Feb, Jul	1 year FT	VET	Pre-Training Review / LLN Test	Page 48
Diploma of Hospitality Management - Angliss International Hotel School	SIT50422	Feb, Jul	1.5 years FT	VET	Pre-Training Review / LLN Test / Interview	Page 48
Associate Degree in Tourism and Hospitality Management	CRS1201416	Feb, Jul	2 years FT	UG	Refer for further details*	Page 58
Bachelor of Tourism and Hospitality Management	CRS1201419	Feb, Jul	3 years FT	UG	Refer for further details*	Page 58
Bachelor of Tourism and Hospitality Management (Professional Practice)	CRS1201421	Feb, Jul	4 years FT	UG	Refer for further details*	Page 58

EVENTS

EVENT MANAGEMENT						
Certificate III in Events (VDSS)	SIT30522	Jan	2 years PT	VET	Successful completion of year 9 (or equivalent) / 16 or 17 years of age / LLN Test	Page 60
Diploma of Event Management	SIT50322	Feb, Jul	1 year FT	VET	Pre-Training Review / LLN Test	Page 60
Bachelor of Event Management, packaged with Diploma of Event Management	CRS1400177	Feb, Jul	3 year FT	VET	Pre-Training Review / LLN Test	Page 61



Join field trips to top destinations and attractions across Melbourne and regional Victoria

CAREER OPPORTUNITIES.

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

HOSPITALITY MANAGEMENT. (CONTINUED)

UNDERGRADUATE COURSES



FIND OUT MORE
angliss.edu.au/tourism-courses

CRS1201416

ASSOCIATE DEGREE IN TOURISM AND HOSPITALITY MANAGEMENT

- 2 years full-time
- Full-time / part-time
- Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score / Previous study / Work experience / Other factors

Experience the fast-paced world of tourism and hospitality with the Associate Degree in Tourism and Hospitality Management. You'll build the skills to supervise people, operations and experiences across restaurants, hotels, resorts, attractions and global destinations.

Learn through a mix of applying your learned craft in live classrooms and industry-standard facilities, plus real-world insights from industry specialists and guest speakers. Field trips to leading venues, wineries and attractions bring your learning to life, giving you a true taste of the industry.

By the time you graduate, you'll be ready to step confidently into roles with leading restaurants and hotels, resorts, tourism operators, or even government agencies.

CRS1201419

BACHELOR OF TOURISM AND HOSPITALITY MANAGEMENT

- 3 years full-time
- Full-time / part-time
- Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score / Previous study / Work experience / Other factors

The Bachelor of Tourism and Hospitality Management gives you the skills, knowledge and real-world experience to succeed in this fast-paced, exciting industry. You'll learn how to manage people, operations and experiences across hospitality and tourism, from local attractions to global destinations.

Gain practice in live classrooms and industry-standard facilities and learn directly from industry specialists and guest speakers. Field trips to top venues, wineries, and attractions bring your learning to life, giving you a true taste of the industry.

By the time you graduate, you'll be ready to confidently lead teams with your role in leading restaurants and hotels, resorts, tourism operators, or even government agencies.

CRS1201421

BACHELOR OF TOURISM AND HOSPITALITY MANAGEMENT (PROFESSIONAL PRACTICE)

- 4 years full-time
- Full-time / part-time
- Feb, Jul
- Eligibility for entry can be demonstrated by ATAR score / Previous study / Work experience / Other factors

Turn your passion into a career with the Bachelor of Tourism and Hospitality Management (Professional Practice). You'll build strong analytical and management skills that you can use across a range of careers in the tourism and hospitality industries. Across four years, you'll understand how practice and theory interrelate with real-world expectations, by learning in live classrooms, operational restaurants, wine tasting and coffee rooms. You'll also hear directly from industry specialists and guest speakers who know what it takes to succeed.

Extend your studies with Professional Practice

With Professional Practice, you're supported to secure paid employment for 12-months in Australia or internationally. This opportunity allows you to apply your knowledge in a real-world setting while building valuable industry connections and is the ideal springboard to launch your career.

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.

Includes 12 months of paid employment

Disclaimer:
Starting in 2025, "(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.

RESORT & HOTEL MANAGEMENT.

UNDERGRADUATE COURSES



CRS1400275 ASSOCIATE DEGREE IN RESORT AND HOTEL MANAGEMENT

- 🕒 2 years full-time
- 🕒 Full-time / part-time
- 📅 Feb, Jul
- 📄 Eligibility for entry can be demonstrated by ATAR score / Previous study / Work experience / Other factors

Start your resort and hotel management career with two years of focused study in areas like Rooms Division Operations, Managing Resort Operations and Revenue Management. You'll build the practical skills and industry knowledge to confidently supervise teams, using your understanding of hospitality operations to contribute positively and effectively within an organisation.

You'll explore emerging accommodation and hospitality trends through field trips and guest lectures, with industry professionals sharing their insights in the classroom.

This associate degree gives you a solid foundation for a fast-paced career, with roles such as front office, reservations, housekeeping or food and beverage supervisor. You can also choose to continue into a Bachelor of Resort and Hotel Management to take your studies to the next level.

CRS1400274 BACHELOR OF RESORT AND HOTEL MANAGEMENT

- 🕒 3 years full-time
- 🕒 Full-time / part-time
- 📅 Feb, Jul
- 📄 Eligibility for entry can be demonstrated by ATAR score / Previous study / Work experience / Other factors

This three-year degree sets you up for leadership roles in the international resort and hotel industry. You'll study specialist hospitality subjects alongside gaining core management skills in people management, financial decision making, resort operations and data analytics, giving you the confidence to step into senior positions.

You'll learn how the industry works, where it's heading and how to adapt as business models, technology and guest expectations evolve. Industry professionals bring real-world insight into the classroom. Via our extensive industry connections, you'll join field trips and site visits to hotels and resorts across Melbourne and regional Victoria, giving you opportunities to experience front office operations.

Using simulations and industry-standard technology, you'll build the skills to analyse, innovate and lead in a fast-changing, international industry.



CAREER OPPORTUNITIES.

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

RESORT & HOTEL MANAGEMENT.

UNDERGRADUATE COURSES



CRS1400277 BACHELOR OF RESORT AND HOTEL MANAGEMENT (PROFESSIONAL PRACTICE)

- 🕒 4 years full-time
- 🕒 Full-time / part-time
- 📅 Feb, Jul
- 📄 Eligibility for entry can be demonstrated by ATAR score / Previous study / Work experience / Other factors

While taking this four-year Bachelor degree, you'll complete the full suite of subjects in the Bachelor of Resort and Hotel Management including core management skills, and industry specific subjects designed to prepare you to adapt as the industry, technology and evolving guest expectations.

With guidance from experienced lecturers and industry leaders, you'll shape your professional identity and put your learning into practice in real-world settings. Along the way, you'll develop the specialist skills needed for management roles so that you graduate confident, capable and ready to step into leadership positions across the resort and hotel sector, in Australia or overseas.

Extend your studies with Professional Practice

With Professional Practice, you're supported to secure paid employment for 12-months in Australia or internationally. This opportunity allows you to apply your knowledge in a real-world setting while building valuable industry connections and is the ideal springboard to launch your career.

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.

CRS1400278 BACHELOR OF RESORT AND HOTEL MANAGEMENT (INTERNATIONAL PRACTICE)

- 🕒 4 years full-time
- 🕒 Full-time / part-time
- 📅 Feb, Jul
- 📄 Eligibility for entry can be demonstrated by ATAR score / Previous study / Work experience / Other factors

Take your studies global with this exciting four-year Bachelor degree course designed to set you apart in the international resort and hotel industry.

You'll practice in-demand skills in hotel data analytics by undertaking real world market studies, develop your leadership knowledge and then bring it all together through an international study tour that feeds into a major research project and your pathway into management.

Building on the three-year Bachelor of Resort and Hotel Management, your final year sharpens your edge in a competitive global field as you'll choose between a supported six-month paid work placement overseas or a semester of further study with one of our international partner institutes in the UK, Spain or Italy - giving you real insight into how the industry operates across the world.

Extend your studies with International Practice

With International Practice, you'll add a fourth year to study advanced subjects in leadership and market analysis before taking an international study tour to experience their application for yourself. Your final 6 months can be working in Australia or overseas (subject to VISA approval) with one of our International Hotel Partners, or you can undertake further study with partner universities in the UK, Spain or Italy. It's your chance to travel, gain global experience and stand out to employers.



AVIATION (CABIN CREW).

VOCATIONAL EDUCATION COURSES

AVI30219

CERTIFICATE III IN AVIATION (CABIN CREW)

- 6 months full-time
- Feb, Jul
- Pre-Training Review / LLN Test

Your aviation qualification is your passport to success, giving you the skills to take off as cabin crew anywhere in the world. You'll get hands-on training in technical skills, health and safety, risk management and customer service - everything you need to stand out in this competitive industry.

Join a crew of aviation enthusiasts in the heart of the city and build real-world skills through industry excursions that give your career a serious boost.

You'll complete practical training and assessments in a real Australian aviation training facility used by major airlines, giving you authentic, industry-relevant experience. You'll also take part in a wet drill at Melbourne Baths to build your confidence in water-based emergency procedures. To further bring your learning to life, you'll have the option to join a day trip and experience flight firsthand, helping you connect your training to the real world of aviation.

You'll also receive a full corporate uniform and name badge to look the part (additional costs apply). Plus, you can complete a separate one-day First Aid course (HLTAID009, HLTAID010, HLTAID011) right here at Angliss to boost your skills and employability.

AVIATION PATHWAYS

6 months ▶	12 months ▶	
Certificate III in Aviation ▶	Diploma of Travel & Tourism Management ▶	Bachelor of Tourism & Hospitality Management (2 years) Bachelor of Tourism & Hospitality Management (Professional Practice) (3 years) Bachelor of Resort & Hotel Management (2 years) Bachelor of Resort and Hotel Management (Professional Practice) (3 years) Bachelor of Resort and Hotel Management (International Practice) (3 years)



Fly high!
Learn in our
on-campus mock
aeroplane cabin



CAREER OPPORTUNITIES.

Flight Attendant
Airline Guest Services



“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 KWAGUCHI
Certificate III in Aviation (Cabin Crew)

TRAVEL & TOURISM.

VOCATIONAL EDUCATION COURSES



FIND OUT MORE
angliss.edu.au/tourism-courses

SIT30122

CERTIFICATE III IN TOURISM

- 🕒 2 years part-time
- 📅 Jan
- 📋 Successful completion of Year 9 (or equivalent) 16 or 17 years of age / LLN Test

VDSS VET Delivered to Secondary Students (VDSS) only

Kickstart your career in tourism with this hands-on introductory certificate. You'll discover how the industry really works. From first aid, tour commentary to visitor information. Small class sizes give you plenty of support, and mentorship helps guide your growth.

You'll build industry-specific skills alongside literacy, numeracy, and practical life skills, creating a strong foundation for any career path. You'll also take charge of your own learning, preparing you to step confidently into a real-world work environment from day one.

Interested in this VDSS course? Speak with your school's VET Coordinator – who can direct enquiries to William Angliss Institute.

Get a headstart on your tourism career while still in secondary school

SIT50322

CERTIFICATE III IN TOURISM

- 🕒 6 months full-time
- 📅 Feb, May, Jul, Sep
- 📋 Pre-Training Review / LLN Test

FREE TAFE

Start your tourism career with this course where you'll gain practical experience and essential job skills. You'll dive into tourism operations, business practices, regulations and customer service, building a solid foundation for your future in the industry.

Go on excursions to metropolitan and regional destinations where you'll explore attractions across Victoria and speak with tourism operators, bringing your learning to life. By the end of the course, you'll be ready to step confidently into exciting tourism roles, anywhere in the world.

Complete your SIT30122 Certificate III in Tourism, then step straight into the SIT50122 Diploma. In just two more stages - or six months - you'll earn a dual qualification.

SIT50122

DIPLOMA OF TRAVEL AND TOURISM MANAGEMENT

- 🕒 1 year full-time
- 📅 Feb, Jul
- 📋 Pre-Training Review / LLN Test

You'll prepare for management roles in travel and tourism with our Diploma of Travel and Tourism Management. Learn business operations, regulations, sustainable practices and planning while gaining practical skills and hands-on experience.

Explore metropolitan and regional destinations, visit tourism operators and hear from experienced professionals and guest speakers. You'll even get the chance to lead your own tour and build real industry experience.

If you want to take it further, you can apply for an optional industry placement, giving you a taste of the real world - applications and interviews are required. By the time you graduate, you'll have the skills, knowledge and connections to confidently start your career in travel and tourism.

TRAVEL & TOURISM PATHWAYS



Explore Victoria's top tourism spots with hands-on, real industry experience



CAREER OPPORTUNITIES.

- Tour Guide
- Tour Operator
- Information Officer
- Museum Guide
- Travel Consultant
- Visitor Information Officer

TOURISM & HOSPITALITY MANAGEMENT.



FIND OUT MORE
angliss.edu.au/tourism-courses

UNDERGRADUATE COURSES

CRS1201416

**ASSOCIATE DEGREE IN
TOURISM AND HOSPITALITY
MANAGEMENT**

 2 years full-time

 Full-time / part-time

 Feb, Jul

 Eligibility for entry can be demonstrated by
ATAR score / Previous study / Work experience
/ Other factors

Experience the fast-paced world of tourism and hospitality with the Associate Degree in Tourism and Hospitality Management. You'll build the skills to supervise people, operations and experiences across restaurants, hotels, resorts, attractions and global destinations.

Learn through a mix of practice in live classrooms and industry-standard facilities, plus real-world insights from industry specialists and guest speakers. Field trips to leading venues, wineries and attractions bring your learning to life, giving you a true taste of the industry.

By the time you graduate, you'll be ready to step confidently into roles with leading restaurants and hotels, resorts, tourism operators, or even government agencies.

CRS1201419

**BACHELOR OF
TOURISM AND HOSPITALITY
MANAGEMENT**

 3 years full-time

 Full-time / part-time

 Feb, Jul

 Eligibility for entry can be demonstrated by
ATAR score / Previous study / Work experience
/ Other factors

The Bachelor of Tourism and Hospitality Management gives you the skills, knowledge and real-world experience to succeed in this fast-paced, exciting industry. You'll learn how to manage people, operations and experiences across hospitality and tourism, from local attractions to global destinations.

Gain practice in live classrooms and industry-standard facilities and learn directly from industry specialists and guest speakers. Field trips to top venues, wineries and attractions bring your learning to life, giving you a true taste of the industry.

By the time you graduate, you'll be ready to confidently lead teams with your role in leading restaurants and hotels, resorts, tourism operators, or even government agencies.

CRS1201421

**BACHELOR OF
TOURISM AND HOSPITALITY
MANAGEMENT
(PROFESSIONAL PRACTICE)**

 4 years full-time

 Full-time / part-time

 Feb, Jul

 Eligibility for entry can be demonstrated by
ATAR score / Previous study / Work experience
/ Other factors

Turn your passion into a career with the Bachelor of Tourism and Hospitality Management (Professional Practice). You'll build strong analytical and management skills that you can use across a range of careers in the tourism and hospitality industries.

Across four years, you'll understand how practice and theory interrelate with real-world expectations, by learning in live classrooms, operational restaurants, wine tasting and coffee rooms. You'll also hear directly from industry specialists and guest speakers who know what it takes to succeed.

Extend your studies with Professional Practice

With Professional Practice, you're supported to secure paid employment for 12-months in Australia or internationally. This opportunity allows you to apply your knowledge in a real-world setting while building valuable industry connections and is the ideal springboard to launch your career.

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.

Includes
12 months of paid
employment

Disclaimer:
Starting in 2025, “(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.

Join field trips to top destinations and attractions across Melbourne and regional Victoria

**CAREER OPPORTUNITIES.**

Restaurant Manager

Food and Beverage Manager

Business Entrepreneur

Tourism Officer

Inventory and Supply Officer

Procurement Manager

Food & Wine Development Officer (local government, tourism bodies)

Sustainability Coordinator (local government, tourism bodies)

Kitchen and Cellar Door Supervisor

EVENTS.

VOCATIONAL EDUCATION COURSES



SIT30522 CERTIFICATE III IN EVENTS

- 2 years part-time
- Jan
- Successful completion of Year 9 (or equivalent) 16 or 17 years of age / LLN Test

VDSS VET Delivered to Secondary Students (VDSS) only

Step into the fast-paced world of events and learn how unforgettable experiences come together. You'll build a strong understanding of the events industry, from choosing venues and designing event programs to planning and delivering in-house events.

Along the way, you'll develop industry-specific skills balanced with literacy, numeracy and valuable life skills you can use anywhere. You'll also take charge of your own learning, building confidence and independence as you prepare for real work environments.

This is a practical, hands-on introduction to an exciting industry where no two days are the same.

Interested? Speak with your school's VET Coordinator – who can direct enquiries to William Angliss Institute.

You'll be supported by mentors who guide you from day one

SIT50322 DIPLOMA OF EVENT MANAGEMENT

- 1 year full-time
- Feb, Jul
- Pre-Training Review / LLN Test

Get ready to turn ideas into live events with the Diploma of Event Management. You'll build the skills and knowledge to coordinate event operations while working on real events throughout your studies.

Learn best-practice event management from industry professionals, covering onsite and venue management, scheduling, budgeting and supplier coordination. You'll even plan and deliver an event for a real client, giving you genuine industry experience.

There are chances to explore everything from festivals and conferences to major sporting events, plus an optional industry placement semester to boost your hands-on skills. You'll also gain practical experience in our onsite restaurant outlets and take part in off-campus events, preparing you for the fast-paced world of events.

EVENT MANAGEMENT PATHWAYS



EVENTS.

UNDERGRADUATE COURSES



CRS1400177 BACHELOR OF EVENT MANAGEMENT

- 2 years
- Full-time
- Feb, Jul
- Successful completion of Diploma of Event Management (1 year) / Other Diploma studies in a related field

On successful completion of Diploma of Event Management, you will dive into planning and running events, managing people, and learning about business and operations from the ground up. You will also practise complex problem-solving concepts applied to real event challenges.

Through strong industry connections, you'll work on real projects, have the chance to take on meaningful roles with leading organisations and build professional networks. Field trips to festivals, business events, event suppliers, and hotel conference and banqueting venues give you practical insight setting you up for a fast-paced, exciting career in event management.

Your opportunity is to learn event management in a hands-on practical setting and a more nuanced, management-level approach by undertaking our packaged offer. The package incorporates two qualifications – the Diploma of Event Management and the Bachelor of Event Management. Your first year will be the Diploma and then you'll complete your Bachelor studies. You'll be all done in three years.





FIND OUT MORE
angliss.edu.au/VDSS

VET DELIVERED TO SECONDARY STUDENTS (VDSS).

Are you in Year 10, 11 or 12 and love hospitality, tourism, events or cookery and want to get a head start in your career?

With our VET Delivered in Secondary Schools program, you can learn hands-on skills while still at school. Flexible study options fit around your timetable and help you explore what you enjoy.

You'll learn industry-specific skills alongside literacy, numeracy and valuable life skills that prepare you for the workplace. Gain credits for your Victorian Certificate of Education (VCE), VCE Vocation Major

(VM), Victorian Pathways Certificate (VPC) requirements. You'll also take responsibility for your own learning, helping you transition into a real work environment.

Partnering with Victorian schools and community groups, William Angliss Institute gives you more choice, offering real industry experience and a head start on your future career.

Courses offered:

- Certificate II in Cookery – see page 34
- Certificate II in Hospitality – see page 48
- Certificate III in Tourism – see page 56
- Certificate III in Events – see page 60

Speak to your school's VET Coordinator to find out more.



Build real industry skills and get ready for the workplace while still at school



VET DELIVERED TO SECONDARY STUDENTS (VDSS)

High School Years 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	👑 Ready to study Bachelor (see below)
	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	👑 Ready to study Bachelor (see below)
	Certificate IV in Patisserie			Diploma of Hospitality Management	👑 Ready to study Bachelor (see below)	
Certificate II in Hospitality	Certificate III in Hospitality	Diploma of Hospitality Management		Advanced Diploma of Hospitality Management	👑 Ready to study Bachelor (see below)	
Certificate III in Tourism	Diploma of Travel and Tourism Management		👑 Ready to study Bachelor (see below)			
Certificate III in Events	Diploma of Event Management		📋 Ready to study Bachelor (see below)			

Ready to study: Bachelor of Culinary Management (1 ½ - 3 years)
Bachelor of Culinary Management (Professional Practice) (2 ½ - 4 years)

Ready to study: Bachelor of Tourism & Hospitality Management (1 ½ - 2 years)
Bachelor of Tourism & Hospitality Management (Professional Practice) (2 ½ - 3 Years)
Bachelor of Resort & Hotel Management (1 ½ - 2 years)
Bachelor of Resort and Hotel Management (Professional Practice) (2½ - 3 years)
Bachelor of Resort and Hotel Management (International Practice) (2 ½ - 3 years)

Ready to study: Bachelor of Event Management (2 years)



FIND OUT MORE
angliss.edu.au/apprenticeships-and-traineeships

APPRENTICESHIPS & TRAINEESHIPS.

Ready to turn your passion into a profession? Apprenticeships and traineeships at William Angliss Institute give you practical experience while earning a nationally recognised qualification. Whether you're starting out, still in school, or looking to formalise your skills, we have a program to suit you.

Apprenticeships

An apprenticeship lets you earn while you learn—building real, hands-on experience in your chosen trade while you work in the industry.

How to Get Started

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

Apprenticeships offered:

- Certificate III in Commercial Cookery – see page 34
- Certificate III in Meat Processing (Retail Butcher) – see page 42
- Certificate III in Baking – see page 36
- Certificate III in Cake and Pastry – see page 39
- Certificate III in Bread Baking – see page 39

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 – see page 40
- Certificate III in Commercial Cookery – see page 34
- Certificate III in Meat Processing (Retail Butcher) – see page 42
- Certificate III in Baking – see page 36
- Certificate III in Cake and Pastry – see page 39
- Certificate III in Bread Baking – see page 39
- Certificate III in Hospitality – see page 48

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:

1. Find an employer willing to support your traineeship.
2. Learn on the job with support from William Angliss Institute trainers.
3. Complete all assessments. 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



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

Learn while you earn
– work and study at the
same time



SCHOLARSHIPS.

Study what you love - with a little extra backing behind you. Thanks to the generosity of our industry partners and supporters, more than 45 scholarships are awarded each year, giving students like you a boost where it counts.

We're talking financial support to ease the pressure, access to industry mentors who've been there and done it, and opportunities that can fast-track your career before you've even graduated.

Less stress. More support. Bigger possibilities. Because when talent meets opportunity, that's when things really take off.

Why Apply?

A scholarship can help you:

- Reduce the cost of studying
- Connect with industry leaders through mentoring and networking
- Access opportunities that strengthen your career prospects.

Scholarship Options

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



HOI KI (ZARA) TAM
Certificate III in Commerical Cookery
Nestlé Golden Chef's Hat Scholarship Recipient



Easy online application process!

HOW TO APPLY.



1. CHOOSE YOUR COURSE ▶

Start by exploring our range of courses and find the one that matches your interests and career goals.

Not sure? Book a catch-up with the Customer Experience team for personalised advice.

We're here to help:
Monday to Friday
8.30am–4pm
(03) 8595 5334
enquiry@angliss.edu.au



2. APPLY ONLINE ▶

All applications are completed online and take around 30 minutes. The details you provide will be used to create your Student Pack and assess your suitability for the course, including eligibility for a government-subsidised place.

Before you start, make sure you have:

- Your USI (or create one if you don't have it yet)
- A certified copy of your results or a verified USI transcript (if applying for credit transfer)
- Proof of citizenship, such as a Green Medicare card, Australian birth certificate or Australian passport

Prefer help in person? You can book an assisted application session on campus with our **Customer Experience** team.



3. COMPLETE THE ASSESSMENT PROCESS ▶

After submitting your application, you'll receive an email inviting you to complete a Language, Literacy and Numeracy (LLN) assessment. Take your time and do your best as your results form part of the entry requirements.

Once your LLN is complete, our team finalises your Student Pack. If anything's missing, they'll be in touch within a week. If you don't meet the required AQF level, you'll be invited to campus for a second attempt.

Your completed Student Pack is then reviewed by the Admissions team. If the course isn't the right fit, they may contact you to discuss other study options.



4. REVIEW YOUR STUDENT PACK ▶

If you're eligible for an offer, you'll receive your Student Pack via the contact email address that you provided in your online application.

Read it carefully, keeping in mind that any false or misleading information, and/or failing to disclose any relevant information (including that of prior qualifications and citizenship/residency status) may result in a transfer of your enrolment to a Fee for Service e.g. Full Fee place.

Your electronic signature on the Student Pack is the confirmation that everything provided within the document is true and correct. This will be used to create your course offer.



5. RECEIVE YOUR LETTER OF OFFER

Once your Student Pack is signed, your Letter of Offer, Statement of Fees and Enrolment Instructions will be emailed to you within three business days.

Make sure you carefully read over the instructions, as your offer may include conditions before you can proceed to secure your place, such as:

- Students under the age of 17 (mandatory school age) will be required to provide a completed exemption from school application form and attend campus with a parent or legal guardian to complete the consent to admit an underage student process.
- Students under the age of 18 will be required to attend campus with a parent or legal guardian to complete the consent to admit an underage student process. Course offers are accepted via the online portal eStudent.

The Letter of Offer will include a lapse date, which is the deadline by when you must accept, defer, or decline. In most cases, you will receive your Enrolment Instructions at the same time as your Letter of Offer. Make sure you carefully review the Subject Guide and instructions to avoid over-enrolment into your course.



NEED HELP ENROLLING?

Your enrolment instructions include the option to book an assisted session with the Admissions team. You're welcome to bring a support person and you can also request referrals to Access and Disability support services.

Available courses in on page 24



FIND OUT MORE
angliss.edu.au/fees

HOW TO PAY.

The cost of your study depends on the course you choose and what's included. Your course fees cover tuition, but some courses may have extra costs for things like equipment, materials or student services. The total cost will vary depending on what you're studying.

What fees will you pay?

If you're an Australian or New Zealand citizen, a permanent resident or an asylum seeker, or a victim of human trafficking, you may be eligible for Victorian and Commonwealth government-subsidised training. This can significantly reduce your course fees.

Concession fees

If you hold an eligible concession card, or you're listed as a dependant on one, you may qualify for reduced fees on Certificate IV courses and below. If you identify as Aboriginal or Torres Strait Islander, you may be eligible for a tuition fee waiver across all vocational education levels. Concession discounts apply to government-subsidised training only.

Full fees

If you're an international student or don't meet the eligibility criteria for government subsidies, you'll pay full course fees. For exact costs, check the course page for the program you're interested in.

Other fees

Depending on your course, you may also need to budget for:

- Materials and equipment, such as learning resources, uniforms, or personal protective equipment
- Student services fees, which support access to campus facilities and services

What about Free TAFE?

If you're eligible for government-subsidised training in Victoria, you may be eligible for Free TAFE.

This means your tuition fees for approved courses are covered. Some additional costs—like materials or student services fees will still apply.

You might also be able to complete more than one Free TAFE course within the same pathway, helping you build skills and broaden your career options. Eligibility requirements apply. Find more information on page 32.

How can you pay?

We offer flexible payment options to make managing your fees easier.

Pay upfront -

Pay your course fees in full before your course starts.

Payment plans -

Spread your fees across your enrolment period on a direct debit payment schedule.

VET Student Loans -

If you're an Australian Citizen or Permanent Resident studying an approved diploma level or higher VET course, you may be eligible for a government-backed loan.

Fee-Help

For eligible higher education courses, such as bachelor degrees, associate degrees, graduate certificates and graduate diplomas, you may be able to access a FEE-HELP loan through the Australian Government.

Find detailed Fee
information on
our website



SHORT COURSES.

Looking to learn something new or sharpen your skills? Explore short courses in cooking, hospitality and professional development at William Angliss Institute, designed for career growth, workplace training, personal enrichment or just for fun!



Courses offered:

- 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
- Disability Awareness
- Baking
- Patisserie
- Knife Skills
- WSET courses in Wines
- Carpigiani Gelato Levels 1, 2 and 3 and more
- Ready 4 Work
- Ageing Care – Resident Dining Experience

Learn real
skills, really
quick!



POSTGRADUATE COURSES.

Your postgraduate study at Angliss puts you at the forefront of innovation and leadership. Our interdisciplinary courses combine entrepreneurship, hotel leadership, financial analytics and sustainability, equipping you with the knowledge to make a real impact in industries that thrive on fresh ideas and collaboration.



Courses offered:

International Hospitality Entrepreneurship

- Graduate Certificate of International Hospitality Entrepreneurship
CRS1401174
- Graduate Diploma of International Hospitality Entrepreneurship
CRS1401175
- Master of International Hospitality Entrepreneurship
CRS1401173

International Hotel Leadership

- Graduate Certificate of International Hotel Leadership
CRS1401163
- Graduate Diploma of International Hotel Leadership
CRS1401162
- Master of International Hotel Leadership
CRS1401161

Philosophy

- Master of Philosophy
(Major Thesis)
CRS1400429

Learn alongside
passionate industry
experts and gain
real-world insights
through Angliss' global
connections.





CONNECT WITH US.

Melbourne campus

☎ (03) 9606 2111

✉ enquiry@angliss.edu.au

🌐 angliss.edu.au

🏠 555 La Trobe Street Melbourne Victoria 3000

Stay connected

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