



FOODS, TOURISM, HOSPITALITY & EVENTS

INTERNATIONAL COURSE GUIDE 2027

CERTIFICATES | DIPLOMAS | ADVANCED DIPLOMAS | BACHELORS | MASTERS

MELBOURNE, AUSTRALIA



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2027 TUITION FEES

MELBOURNE CAMPUS For International Students

	CRICOS	COURSE CODE	QUALIFICATION TITLE + PACKAGE OR PREREQUISITE COURSE	TOTAL COURSE DURATION (YEARS)	SEMESTER FEE	INDUSTRY PLACEMENT SEMESTER FEE	TOTAL COURSE TUITION FEES	INTAKES	PAGE #	
MASTER DEGREES	109375H	CRS1401173	Master of International Hospitality Entrepreneurship	2	\$15,600	\$3,900	\$50,700	Feb, July	26-27	
	109250K	CRS1401161	Master of International Hotel Leadership	2	\$15,600	\$3,900	\$50,700	Feb, July	28-29	
BACHELOR DEGREES	089144D	CRS1400274	Bachelor of Resort and Hotel Management	3	\$11,800		\$70,800	Feb, July	30-31	
	089145C	CRS1400277	Bachelor of Resort and Hotel Management (Professional Practice)	4.5	\$11,800	\$2,950	\$76,700	Feb, July	30-31	
	117777A	CRS1201419	Bachelor of Tourism and Hospitality Management	3	\$11,800		\$70,800	Feb, July	32-33	
	058617K	CRS1201421	Bachelor of Tourism and Hospitality Management (Professional Practice)	4	\$11,800	\$2,950	\$76,700	Feb, July	32-33	
	117776B	CRS1201418	Bachelor of Culinary Management	3	\$11,800		\$70,800	Feb, July	36-37	
	058616M	CRS1201422	Bachelor of Culinary Management (Professional Practice)	4	\$11,800	\$2,950	\$76,700	Feb, July	36-37	
	070200A	WA17HESA26	Study Abroad (26 weeks)	0.5	\$11,800		\$11,800	Feb, July	38-39	
	070201M	WA17HESA52	Study Abroad (52 weeks)	1	\$11,800		\$23,600	Feb, July	38-39	
070201M	WA17HESA52	Study Abroad (52 weeks) with Work Integrated Learning semester	1	\$11,800	\$2,950	\$14,750	Feb, July	38-39		
FOODS	COMMERCIAL COOKERY									
	109776B	SIT30821	Certificate III in Commercial Cookery	1	\$11,500		\$23,000	Feb, April, July, Sep	40-41	
	109638A	SIT40521	Certificate IV in Kitchen Management Packaged with Certificate III in Commercial Cookery	1.5	\$11,500		\$34,500	Feb, April, July, Sep	40-41	
	111090C	SIT50422	Diploma of Hospitality Management Packaged with - Certificate III in Commercial Cookery - Certificate IV in Kitchen Management	2	\$9,500		\$44,000	Feb, April, July, Sep	40-41	
	111091B	SIT60322	Advanced Diploma of Hospitality Management Packaged with - Certificate III in Commercial Cookery - Certificate IV in Kitchen Management - Diploma of Hospitality Management	2.5	\$9,500		\$53,500	Feb, April, July, Sep	40-41	
	058616M	CRS1201422	Bachelor of Culinary Management (Professional Practice) Packaged with - Certificate III in Commercial Cookery - Certificate IV in Kitchen Management - Diploma of Hospitality Management - Advanced Diploma of Hospitality Management	5	\$11,800	\$2,950	\$94,800	Feb, July	36-37	
PATISSERIE	109760K	SIT31021	Certificate III in Patisserie	1	\$11,500		\$23,000	Feb, April, July, Sep	42-43	
	109459D	SIT40721	Certificate IV in Patisserie	1.5	\$11,500		\$34,500	Feb, April, July, Sep	42-43	
	111090C	SIT50422	Diploma of Hospitality Management Packaged with Certificate IV in Patisserie	2	\$9,500		\$44,000	Feb, April, July, Sep	42-43	
	111091B	SIT60322	Advanced Diploma of Hospitality Management Packaged with - Certificate IV in Patisserie - Diploma of Hospitality Management	2.5	\$9,500		\$53,500	Feb, April, July, Sep	42-43	
	058616M	CRS1201422	Bachelor of Culinary Management (Professional Practice) Packaged with - Certificate IV in Patisserie - Diploma of Hospitality Management - Advanced Diploma of Hospitality Management	5	\$11,800	\$2,950	\$94,800	Feb, July	36-37	

	CRICOS	COURSE CODE	QUALIFICATION TITLE + PACKAGE OR PREREQUISITE COURSE	TOTAL COURSE DURATION (YEARS)	SEMESTER FEE	INDUSTRY PLACEMENT SEMESTER FEE	TOTAL COURSE TUITION FEES	INTAKES	PAGE #	
FOODS	COMMERCIAL COOKERY & PATISSERIE									
	109459D	SIT40721	Certificate IV in Patisserie Packaged with - Certificate III in Commercial Cookery - Certificate IV in Kitchen Management	2	\$11,500		\$46,000	Feb, July	42-43	
	111090C	SIT50422	Diploma of Hospitality Management Packaged with - Certificate III in Commercial Cookery - Certificate IV in Kitchen Management - Certificate IV in Patisserie	2.5	\$9,500		\$55,500	Feb, July	42-43	
	BAKERY									
	107366C	FBP30521	Certificate III in Baking	1	\$11,500		\$23,000	Feb, July	44-45	
	FOOD SCIENCE									
	107351K	FBP50121	Diploma of Food Science and Technology	1	\$9,500		\$19,000	Feb, July	46-47	
TOURISM	120701F	SIT30125	Certificate III in Tourism	0.5	\$9,200		\$9,200	Feb, July	48-49	
	111088H	SIT50122	Diploma of Travel and Tourism Management Packaged with Certificate III in Tourism	1	\$9,200		\$18,400	Feb, July	48-49	
	111088H	SIT50122	Diploma of Travel and Tourism Management	1	\$9,200		\$18,400	Feb, July	48-49	
	117777A	CRS1201419	Bachelor of Tourism and Hospitality Management Packaged with Diploma of Travel and Tourism Management	3	\$11,800		\$65,600	Feb, July	32-33	
	058617K	CRS1201421	Bachelor of Tourism and Hospitality Management (Professional Practice) Packaged with Diploma of Travel and Tourism Management	4	\$11,800	\$2,950	\$71,500	Feb, July	32-33	
	AVIATION									
	0101251	AVI30219	Certificate III in Aviation (Cabin Crew)	0.5	\$11,330		\$11,330	Feb, July	50-51	
	111088H	SIT50122	Diploma of Travel and Tourism Management Packaged with Certificate III in Aviation (Cabin Crew)	1.5	\$9,200		\$29,730	Feb, July	48-49	
	111090C	SIT50422	Diploma of Hospitality Management Packaged with Certificate III in Aviation (Cabin Crew)	1.5	\$9,500		\$30,330	Feb, July	52-53	
	111091B	SIT60322	Advanced Diploma of Hospitality Management Packaged with - Certificate III in Aviation (Cabin Crew) - Diploma of Hospitality Management	2	\$9,500		\$39,830	Feb, July	52-53	
HOSPITALITY	111087J	SIT30622	Certificate III in Hospitality	0.5	\$9,500		\$9,500	Feb, July	52-53	
	111090C	SIT50422	Diploma of Hospitality Management	1	\$9,500		\$19,000	Feb, July	52-53	
	111091B	SIT60322	Advanced Diploma of Hospitality Management	1.5	\$9,500		\$28,500	Feb, July	52-53	
	058617K	CRS1201421	Bachelor of Tourism and Hospitality Management (Professional Practice) Packaged with Advanced Diploma of Hospitality Management	4	\$11,800	\$2,950	\$69,800	Feb, July	32-33	
	ANGLISS INTERNATIONAL HOTEL SCHOOL (AIHS) - HOTEL STREAM									
	111090C	SIT50422	Diploma of Hospitality Management	1.5	\$9,900	\$2,950	\$22,750	Feb, July	54-55	
	111091B	SIT60322	Advanced Diploma of Hospitality Management Packaged with Diploma of Hospitality Management - Hotel Stream	2	\$9,500		\$32,250	Feb, July	52-53	
	089145C	CRS1400277	Bachelor of Resort and Hotel Management (Professional Practice) Packaged with Advanced Diploma of Hospitality Management - Hotel Stream	4.5	\$11,800	\$2,950	\$73,550	Feb, July	30-31	
EVENTS	111089G	SIT50322	Diploma of Event Management	1	\$9,200		\$18,400	Feb, July	56-57	
	085672A	CRS1400177	Bachelor of Event Management Packaged with Diploma of Events Management	3	\$11,800		\$65,600	Feb, July	34-35	

REPEAT SUBJECTS

Tuition fees must be paid for repeat subjects or components of repeat subjects. Vocational Course repeat fees may range between \$23 - \$25/hour; Bachelor Degree repeat subjects will be charged at \$2950/subject.

ADDITIONAL COSTS

NON-TUITION FEES

ADDITIONAL EXPENSES

(Associated with some courses)

YEARLY COST IN AUD\$

MOST COURSES

Material Fee Approx. \$750
(e.g text books, class material, excursion, field trips...)

COMMERCIAL COOKERY / CULINARY MANAGEMENT

Uniform* From \$190
Shoes* From \$85
Equipment* From \$380

PÂTISSERIE

Uniform* From \$190
Shoes* From \$85
Equipment* From \$405

BAKING

Uniform* From \$190
Shoes* From \$85
Equipment* From \$385

FOOD SCIENCE AND TECHNOLOGY

Course notes, laboratory coat, excursions From \$200

HOSPITALITY

Uniform for food and beverage service units* From \$126

ANGLISS INTERNATIONAL HOTEL SCHOOL

Hotel overnight experience Approx. \$200

EVENTS

Uniform* From \$50

BACHELOR OF CULINARY MANAGEMENT

Uniform From \$90
Shoes* From \$85
Equipment* From \$250

OTHER FEES AND CHARGES

COST IN AUD\$

Reassessment Fee	\$100-\$150
Hourly Rate for Re-enrolment of VET Unit	\$23/hr
Re-issue of Student ID Card	\$35
Re-issue of Results on transcript paper	\$15
Reissue of accredited course certificate issued post 2000	\$80
Courier Service for certificates or results (outside Australia)	\$50
Registered Post for certificates or results (within Australia)	\$10
International Administration Fee (as applicable)	\$100
Administration Processing Fee for course cancellation	\$750
Re-print of payment fee letter (invoice)	\$10
Re-issue of Letter of Completion	\$20
Telegraphic Transfer (TT) of tuition fees	\$30
No-show for pre-booked airport reception service	\$90
Penalty for late tuition fee payment (per week)	\$100
Re-issue of Letter of Offer	\$100
Re-issue of Confirmation of Enrolment (CoE)	\$150

Notes:

- **Note 1:** Items marked with an * can be purchased from outlets on campus or elsewhere.
- **Note 2:** Only tuition fees listed on pages 2-4 are paid directly to William Angliss Institute.
- **Note 3:** All prices listed above are subject to change without notice.
- **Note 4:** The Department of Home Affairs has advised that, in order to be granted a student visa, all applications must provide evidence that the student, and any of their accompanying dependants, have Overseas Student Health Cover for the proposed duration of their visa (approx. \$800/year for single cover).

DEPOSIT

- Non-refundable deposit of \$500 applies to package with Diploma/Advanced Diploma
- Non-refundable deposit of \$1000 applies to package with Bachelor Degree





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+ 

Countries represented by our students

50+ 

Courses

COMMITTED TO QUALITY
International Centre of Excellence in Tourism and Hospitality Education (THE-ICE) 
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.

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

WORLD SKILLS 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

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.



1980

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



1990

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



2000

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



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.



2020

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.

2025

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.



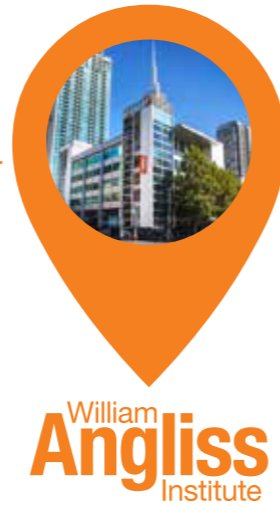


WHERE ARE WE?

With campuses in the heart of Melbourne 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 centre 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!



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

INTERNATIONAL AUSTRALIA SRI LANKA MELBOURNE CHINA CAMBODIA VIETNAM



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.



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.

Learn in specialised kitchens



Study in modern facilities



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.



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!



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.



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 yarning 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.

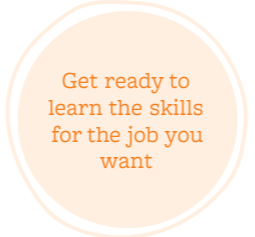
Through partners like the Australian Hotels Association, Intrepid Travel, Ovolo Hotels and the Young Tourism Network, you'll access recruitment drives, guest speakers and mentoring from people already in the industry.

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



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

UNDERGRADUATE & POSTGRADUATE PROGRAMS.



MASTER PROGRAMS

One semester of practical engagement through professional practice.



BACHELOR DEGREES

Choose between a 3-year Bachelor degree or a 4-year Professional Practice Bachelor, which includes an additional year of Work Integrated Learning (Industry Work Placement).



CONNECT WITH INDUSTRY

Expand your professional network and gain real-world insights through direct engagement with industry experts throughout your studies.

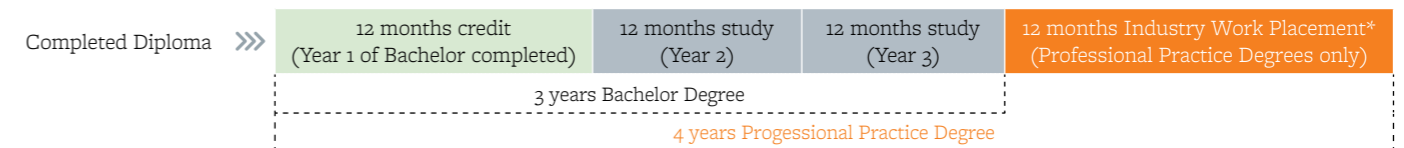


PATHWAYS TO DEGREES

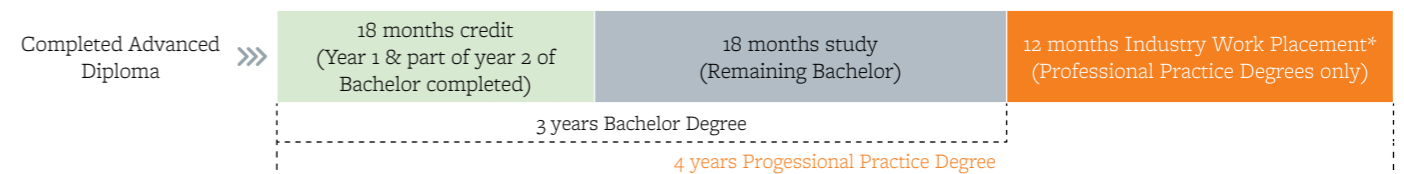
Successful completion of a Diploma program at William Angliss Institute will give you 1 year (12 months) of advanced standing towards any of our Bachelor degrees.

Successful completion of an Advanced Diploma program at William Angliss Institute will give you 1.5 year (18 months) of advanced standing towards any of our Bachelor degrees.

DIPLOMA (SAME STREAM) - 1 YEAR (12 MONTHS) ADVANCED STANDING



ADVANCED DIPLOMA (SAME STREAM) - 1.5 YEAR (18 MONTHS) ADVANCED STANDING



*Advanced standing is subject to academic assessment and course alignment.

MASTER OF INTERNATIONAL HOSPITALITY ENTREPRENEURSHIP

This program features industry experts providing an opportunity for you to learn, observe, question, and receive feedback from accomplished hospitality start-up founders and representatives.

MASTER OF INTERNATIONAL HOSPITALITY ENTREPRENEURSHIP

CRICOS Code:	109375H
Course Code:	CRS1401173
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	2 years
Mode of study:	FT

SUBJECT AREAS INCLUDE:

Year 1

- Leading Self and Others
- People and Culture Driven Leadership
- Financial Management and Data Analytics
- Entrepreneurial Mindset, Practices & Experiences
- Financing Entrepreneurial Ventures
- Design Thinking for the Experience Economy
- Entrepreneurial Leadership & Innovation
- Elective

Year 2

- Leadership in Uncertain Times
- Strategic Entrepreneurship
- Entrepreneurial Incubator: From Idea to Pre-launch
- Elective
- Professional Practice - Work Placement

In your final semester you will work in industry to develop your commercial and entrepreneurial skills and knowledge.

Year 1	Semester 1	4 Subjects
	Semester 2	4 Subjects
Year 2	Semester 1	4 Subjects
	Semester 2	Professional Practice - Work placement

MASTERS PREPARATION PROGRAM

A pathway program for Bachelor Degree graduates who do not meet entry criteria for our specialist Masters programs.

Students can package our non-award [Study Abroad Program \(CRICOS: 070200A\)](#).

In this 6 month program, 4 compulsory subjects must be undertaken.

The students will need to undertake 4 subjects selected from Final Year current subjects.

- TOU703 Sustainability in the Tourism and Hospitality Industry*
- MAN706 Innovation and Entrepreneurship*
- HOH709 Emerging Trends in the Resort and Hotel Industry*
- HOS704 Managing Service Environments*

CAREER PATHS

- *Entrepreneurs*
- *Managers*
- *Dynamic leaders*
- *Creatives*
- *Working in innovation labs or incubators*
- *Business owners*
- *Hospitality consultants*



NADISHKA DAYAWANSA - SRI LANKA GRADUATE, BACHELOR OF TOURISM AND HOSPITALITY MANAGEMENT

Co-Founder GINI (Restaurant), Food and Beverage consultant, Entrepreneur

MASTER OF INTERNATIONAL HOTEL LEADERSHIP

We create real-world and practical learning experiences where students engage and learn from industry experts, solve real business problems and work on hotel industry relevant projects.

MASTER OF INTERNATIONAL HOTEL LEADERSHIP

CRICOS Code:	109250K
Course Code:	CRS1401161
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	2 years
Mode of study:	FT

SUBJECT AREAS INCLUDE:

Year 1

- Leading Self and Others
- People and Culture Driven Leadership
- Financial Management and Data Analytics
- International Hotel Operations Management
- Global and Ethical Hotel Leadership
- Revenue Management and Strategy
- Research Methods Elective subject

Year 2

- Professional Practice - Work Placement
- Leadership in Uncertain Times
- Leading Sustainability in the Hotel Industry
- Design Thinking for the Experience Economy
- Elective

Students will undertake a semester-long work placement program at a hotel.

YEAR 1	Semester 1	4 Subjects
	Semester 2	4 Subjects
YEAR 2	Semester 1	Professional Practice - Work Placement
	Semester 2	4 Subjects

MASTERS PREPARATION PROGRAM

A pathway program for Bachelor Degree graduates who do not meet the entry criteria for our specialist Masters programs.

Students can package our non-award Study Abroad Program (CRICOS: 070200A).

In this 6 month program, 4 Compulsory subjects must be undertaken

The students will need to undertake 4 subjects selected from Final Year current subjects.

TOU703 Sustainability in the Tourism and Hospitality Industry

MAN706 Innovation and Entrepreneurship

HOH709 Emerging Trends in the Resort and Hotel Industry

HOS704 Managing Service Environments

CAREER PATHS

- General manager
- Hotel/ resort manager
- Hotel brand manager
- Operations manager



NEVINA IRAWATI LEE - INDONESIA GRADUATE, MASTER OF INTERNATIONAL HOTEL LEADERSHIP

Dux Award for the Master of International Hotel Leadership 2025

Employed at Voco Melbourne Central by IHG

RESORT AND HOTEL MANAGEMENT

Designed for future leaders in this dynamic industry, Bachelor qualifications in Resort and Hotel Management focus on a blend of operational skills, strategic thinking and innovation in service design.

BACHELOR OF RESORT AND HOTEL MANAGEMENT

CRICOS Code:	089144D
Course Code:	CRS1400274
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	3 years
Mode of study:	FT

SUBJECT AREAS INCLUDE:

- Fundamentals of the Resort and Hotel Industry
- Financial Knowledge and Decision Making
- Hospitality Concepts and Context
- Rooms Division Operations
- Managing Resort Operations
- Designing Memorable Experiences
- Data Analysis and Communication
- Sustainability in the Tourism and Hospitality Industry
- Hotel Analytics and Performance
- Innovation and Entrepreneurship

YEAR 1	Semester 1	4 Subjects
	Semester 2	4 Subjects
YEAR 2	Semester 1	4 Subjects
	Semester 2	4 Subjects
YEAR 3	Semester 1	4 Subjects
	Semester 2	3 Subjects*

EXTEND YOUR LEARNING

Extend your learning with the four year Bachelor of Resort and Hotel Management (Professional Practice).

BACHELOR OF RESORT AND HOTEL MANAGEMENT (PROFESSIONAL PRACTICE)

CRICOS Code:	089145C
Course Code:	CRS1400277
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	4.5 years
Mode of study:	FT

This program provides students with full time experience in a work environment under the mentorship of industry experts.

YEAR 1	Semester 1	4 Subjects
	Semester 2	4 Subjects
YEAR 2	Semester 1	4 Subjects
	Semester 2	4 Subjects
YEAR 3	Semester 1	4 Subjects
	Semester 2	3 Subjects*
YEAR 4	Professional Practice	

*Critical Challenges Hub = 12 credit points
NOTE: Professional Practice placement is subject to individual employer interview and entry criteria. If the placement is not secured, students will exit with Bachelor of Resort and Hotel Management.

CAREER PATHS

- Resort & Hotel Manager
- Business Development Manager
- Human Resources Officer
- Revenue Manager
- Rooms Division Manager
- General Manager



RIDHWAN ADJUMAIN - SRI LANKA GRADUATE, BACHELOR OF RESORT AND HOTEL MANAGEMENT
General Manager
Lancemore Macedon Ranges

TOURISM AND HOSPITALITY MANAGEMENT

Recognised worldwide, this degree offers a balanced combination of practice and theory that can be readily applied for a future with tourism and hospitality operators, resorts and hotels, event planning, government and industry authorities.

BACHELOR OF TOURISM & HOSPITALITY MANAGEMENT

CRICOS Code:	117777A
Course Code:	CRS1201419
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	3 years
Mode of Study:	FT

SUBJECT AREAS INCLUDE:

- Food and Beverage Operations
- Financial Knowledge and Decision Making
- Food and Beverage Knowledge
- Destination and Attraction Management
- Marketing and Consumer Behaviour
- Sustainable Procurement for Hospitality and Tourism
- Australian Wine in Hospitality
- Tourism Market Research and Insights
- Innovation and Entrepreneurship
- Managing Service Environments

YEAR 1	Semester 1	4 Subjects
	Semester 2	4 Subjects
YEAR 2	Semester 1	4 Subjects
	Semester 2	4 Subjects
YEAR 3	Semester 1	4 Subjects
	Semester 2	3 Subjects*

*Critical Challenges Hub = 12 credit points

EXTEND YOUR LEARNING

Extend your learning with the four year Bachelor of Tourism and Hospitality Management (Professional Practice).

BACHELOR OF TOURISM & HOSPITALITY MANAGEMENT (PROFESSIONAL PRACTICE)

CRICOS Code:	058617K
Course Code:	CRS1201421
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	4 years
Mode of study:	FT

This program provides students with full time experience in a work environment under the mentorship of industry experts.

YEAR 1	Semester 1	4 Subjects
	Semester 2	4 Subjects
YEAR 2	Semester 1	4 Subjects
	Semester 2	4 Subjects
YEAR 3	Semester 1	4 Subjects
	Semester 2	3 Subjects*
YEAR 4	Professional Practice	

*Critical Challenges Hub = 12 credit points

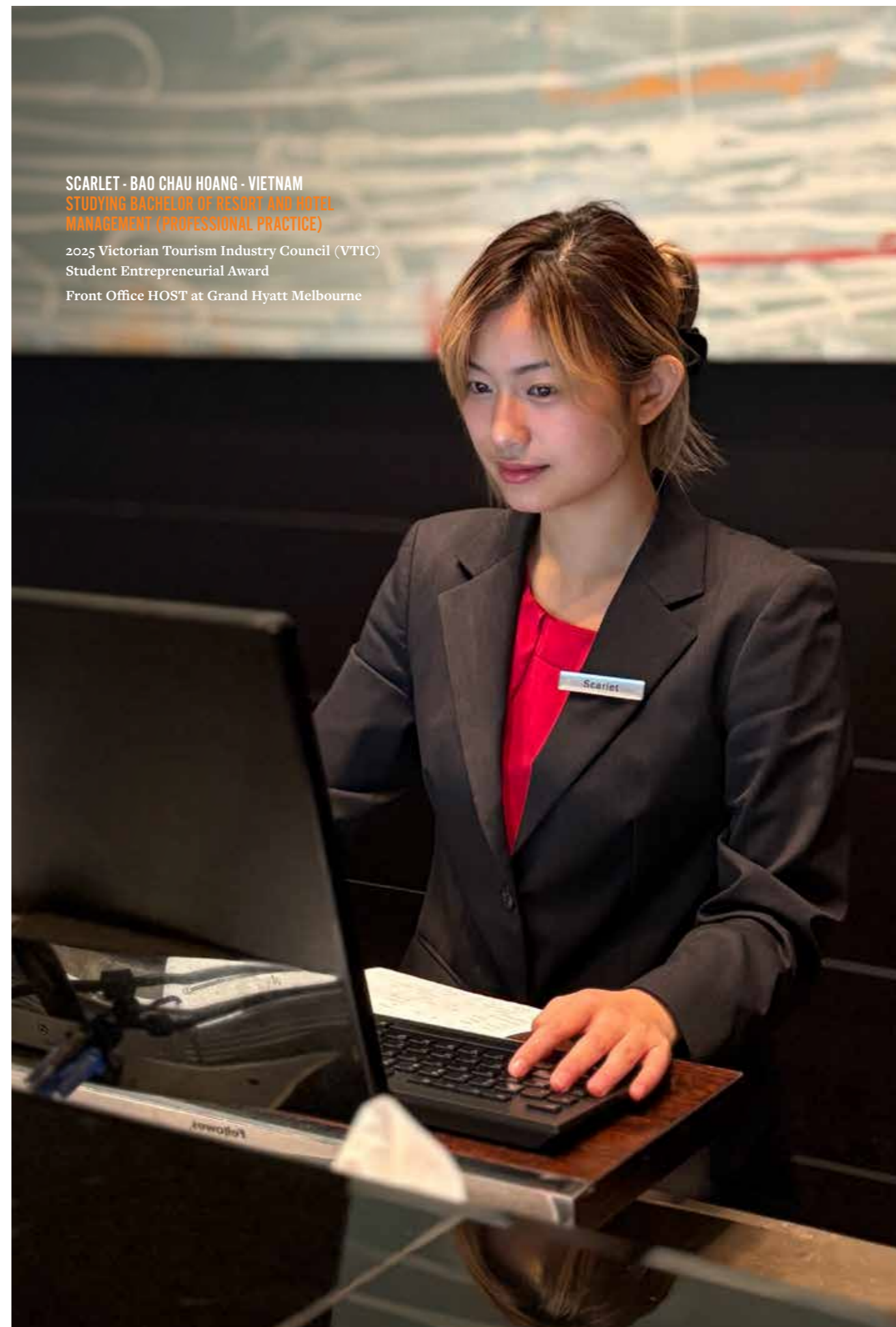
NOTE: Professional Practice placement is subject to individual employer interview and entry criteria. If the placement is not secured, students will exit with Bachelor of Tourism and Hospitality Management.

CAREER PATHS

- Food & Beverage Manager
- Business Owner
- Front Office Manager
- Tourism Operator
- Tourism Representative
- Event Coordinator

SCARLET - BAO CHAU HOANG - VIETNAM STUDYING BACHELOR OF RESORT AND HOTEL MANAGEMENT (PROFESSIONAL PRACTICE)

2025 Victorian Tourism Industry Council (VTIC)
Student Entrepreneurial Award
Front Office HOST at Grand Hyatt Melbourne



EVENT MANAGEMENT

Learn to design and deliver dynamic and memorable events across a range of sectors including sporting, food and wine, music, business and community events.

Recognised worldwide, this degree offers a balanced combination of practice and theory that can be readily applied for a future with tourism and hospitality operators, resorts and hotels, event planning, government and industry authorities.

BACHELOR OF EVENT MANAGEMENT

CRICOS Code:	085672A
Course Code:	CRS1400177
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	3 years
Mode of study:	FT

SUBJECT AREAS INCLUDE:

- Meetings, Incentives Conferences and Exhibitions
- Designing Memorable Experiences
- Crowd and Safety Management
- Social and Lifestyle Events
- Digital Event Design
- Sustainability in the Tourism and Hospitality Industry
- Innovation and Entrepreneurship
- Major Events and Logistics

YEAR 1	Diploma of Event Management	
YEAR 2	Semester 1	4 Subjects
	Semester 2	4 Subjects
YEAR 3	Semester 1	4 Subjects
	Semester 2	3 Subjects*

*Critical Challenges Hub = 12 credit points

CAREER PATHS

- Event Manager
- Event and Sponsorship Executive
- Event Coordinator
- Festival Event Manager
- Project Manager
- Venue Manager
- Professional Conference Organiser



Run real end-to-end events



CULINARY MANAGEMENT

From culinary techniques and understanding food services to wine and artisanal products, graduates will gain the broad knowledge and specialist skills to prepare for management in the lively world of the culinary industries.



BACHELOR OF CULINARY MANAGEMENT

CRICOS Code:	117776B
Course Code:	CRS1201418
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	3 years
Mode of Study:	FT

SPECIALIST SUBJECTS:

- Cookery and recipes
- Understanding food service
- Management Fundamentals
- Financial Knowledge and Decision Making
- Culinary Techniques
- Marketing & Consumer Behaviour
- Advanced Culinary Techniques
- Menu Design and Engineering
- Restaurant Service
- Australian Wine in Hospitality
- Innovation and Entrepreneurship
- Imagining Culinary Futures

YEAR 1	Semester 1	4 Subjects
	Semester 2	4 Subjects
YEAR 2	Semester 1	4 Subjects
	Semester 2	4 Subjects
YEAR 3	Semester 1	4 Subjects
	Semester 2	3 Subjects*

*Critical Challenges Hub = 12 credit points

EXTEND YOUR LEARNING

Extend your learning with the four year Bachelor of Culinary Management (Professional Practice).

BACHELOR OF CULINARY MANAGEMENT (PROFESSIONAL PRACTICE)

CRICOS Code:	058616M
Course Code:	CRS1201422
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	4 years
Mode of study:	FT

This program provides students with full time experience in a work environment under the mentorship of industry experts.

YEAR 1	Semester 1	4 Subjects
	Semester 2	4 Subjects
YEAR 2	Semester 1	4 Subjects
	Semester 2	4 Subjects
YEAR 3	Professional Practice	
YEAR 4	Semester 1	4 Subjects
	Semester 2	3 Subjects*

*Critical Challenges Hub = 12 credit points

NOTE: Professional Practice placement is subject to individual employer interview and entry criteria.

CAREER PATHS

- Restaurateur
- Specialist Food and Wine Retailer
- Food and Beverage Manager
- Corporate Hospitality Manager
- Catering Operator



ZIYANG LEE - MALAYSIA GRADUATE, BACHELOR OF CULINARY MANAGEMENT

Restaurant Owner
locusmy.com

STUDY 6 MONTHS OR 12 MONTHS AT BACHELOR DEGREE LEVEL.

Study Abroad (26 Weeks) CRICOS No.: 070200A

Study Abroad (52 Weeks) CRICOS No.: 070201M

A 'non-award' program that provides students with the opportunity to enhance their specialist management skills.

Successfully completed subjects may be credited towards a Bachelor degree (at home or in Australia) or provide a pathway to our Master's programs for those who do not meet entry requirements.

Students undertaking the 12-month Study Abroad option will include a six-month Professional Practice – Work Placement, providing valuable, real-world industry experience alongside their studies.

WHAT WILL I STUDY?

All students must study full time by selecting a minimum of three and no more than four subjects /semester.

Each subject is worth 6 credit points (this is equivalent to 3 to 4 credit points in USA and Japan).

ENTRANCE TO MASTERS PROGRAMS :

Students who do not fully meet the entry requirements to the Masters programs (pages 26-29) may undertake Study Abroad (CRICOS No. 070200A) for 6 months.

Entrance to Masters programs is also subject to other entrance requirements (page 66).

ENTRY REQUIREMENTS

To apply you must:

- Be eligible for direct entry to Bachelor degree study OR
- Be studying Bachelor degree studies at an accredited tertiary Institution OR
- meet the minimum English language requirements for Master, or Bachelor degree, if English is not the first language.

Note: Selection and acceptance of students for industry placement, may be based on an interview process with participating employers

STUDY OPTIONS

6 MONTHS

CRICOS Code: 070200A

ONE SEMESTER

Up to 4 academic units

12 MONTHS

CRICOS Code: 070201M

1ST SEMESTER

Up to 4 academic units

2ND SEMESTER

Up to 4 academic units

6 MONTHS + 6 MONTHS INDUSTRY WORK PLACEMENT

CRICOS Code: 070201M

1ST SEMESTER

Up to 4 academic units

2ND SEMESTER

6 months Industry Work Placement

COMMERCIAL COOKERY



You will develop the fundamental skills and knowledge required for professional cooking and kitchen management.

*Course structure and units are based on the current training package and may change as new national training packages are introduced (expected from July 2027), ensuring you graduate with the most up-to-date industry skills.

CERTIFICATE III IN COMMERCIAL COOKERY*

CRICOS Code:	109776B
Course Code:	SIT30821
Campus:	Melb/ Syd
Intakes:	Feb, Apr, Jul, Sep
Duration:	12 months
Mode of study:	FT

SUBJECT AREAS INCLUDE:

- Use food preparation equipment
- Produce dishes using basic methods of cookery
- Prepare appetisers and salads;
- Prepare stocks, sauces & soups
- Prepare vegetable, fruit, egg and farinaceous dishes
- Prepare vegetarian and vegan dishes
- Prepare sandwiches
- Prepare and cook meat, poultry and seafood
- Produce cakes, pastries, breads and desserts
- Coach others in job skills
- Plan and cost recipes
- Prepare food to meet special dietary requirements
- Hygiene practices -includes hygiene, food safety, cleaning, receive, store & maintain stock
- Participate in safe work practices, and sustainable work practices
- Work effectively as a cook - minimum 48 service periods
- Provide service to customers

CERTIFICATE IV IN KITCHEN MANAGEMENT*

CRICOS Code:	109638A
Course Code:	SIT40521
Campus:	Melb/ Syd
Intakes:	Feb, Apr, Jul, Sep
Duration:	18 months
Mode of study:	FT

SUBJECT AREAS INCLUDE THOSE FROM CERTIFICATE III PLUS:

- Coordinate cooking operations
- Develop recipes for special dietary requirements
- Monitor work operations
- Manage finances within a budget
- Lead and manage people
- Produce cook chill and cook freeze foods
- Develop and implement a food safety program
- Finances within a budget
- Design and cost menus
- Implement & monitor work health & safety practices
- Roster staff
- Manage conflict

Extend your studies to also attain a Certificate IV in Patisserie.

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Code:	111090C
Course Code:	SIT50422
Campus:	Melb/ Syd
Intakes:	Feb, Apr, Jul, Sep
Duration:	24 months
Mode of study:	FT

SUBJECT AREAS INCLUDE:

- Business operations
- Hospitality budgeting
- Workplace diversity
- Legal knowledge for business
- Rostering
- Service quality

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Code:	111091B
Course Code:	SIT60322
Campus:	Melb/ Syd
Intakes:	Feb, Apr, Jul, Sep
Duration:	30 months
Mode of study:	FT

SUBJECT AREAS INCLUDE:

- Business planning
- Financial operations
- Human resource management
- Marketing strategies
- Asset management

ADD A BACHELOR DEGREE

Advance your management qualifications and acquire work experience with the Bachelor of Culinary Management.

CAREER PATHS

- Executive chef
- Sous chef
- Chef de partie
- Kitchen chef
- Qualified cook
- Commis chef



JIMMY HAN
GRADUATE, CERTIFICATE IV IN COMMERCIAL COOKERY AND DIPLOMA OF HOSPITALITY MANAGEMENT

2024 International Student of the Year - Vocational Education and Training

2023 Nestlé Golden Chef of the Year - Triple Gold Winner, Best Savoury Dish Award and Best Dessert Dish Award (First in Competition History)

STUDY PATHS

On successful completion of the Advanced Diploma, you will be eligible to apply for entry with advanced standing credits into the Bachelor of Culinary Management offered by William Angliss Institute. [Pathways to Degrees \(page 25\)](#)

6 months	12 months	18 months	24 months	30 months	36 months
Certificate III in Commercial Cookery					
Certificate III in Commercial Cookery	Certificate IV in Kitchen Management	Diploma of Hospitality Management	Adv. Diploma of Hospitality Management	>>>	Bachelor of Culinary Management
Certificate III in Commercial Cookery	Certificate IV in Kitchen Management	Certificate IV in Patisserie	Diploma of Hospitality Management	Adv. Diploma of Hospitality Management	Bachelor of Culinary Management

PATISSERIE

Indulge your passion for the sweet life by becoming a professional in the delicious art of the patissier or pastry cook and business owner.

This specialist course offers the opportunity to learn unique skills of professional gateaux, pastries and restaurant desserts. Specialised units include petits fours, pastries, breads and artisan skills of chocolate and sugar decorations

* Course structure and units are based on the current training package and may change as new national training packages are introduced (expected from July 2027), ensuring you graduate with the most up-to-date industry skills.

CERTIFICATE III IN PATISSERIE*

CRICOS Code:	109760K
Course Code:	SIT31021
Campus:	Melb/ Syd
Intakes:	Feb, Apr, Jul, Sep
Duration:	12 months
Mode of study:	FT

SUBJECT AREAS INCLUDE:

- Produce yeast based bakery products
- Produce pastries
- Produce dishes using basic methods of cookery
- Prepare and model marzipan
- Produce petits fours
- Prepare specialised cakes
- Produce desserts
- Participate in safe food handling practices

CERTIFICATE IV IN PATISSERIE*

CRICOS Code:	109459D
Course Code:	SIT40721
Campus:	Melb/ Syd
Intakes:	Feb, Apr, Jul, Sep
Duration:	18 months
Mode of study:	FT

SUBJECT AREAS INCLUDE THOSE FROM CERTIFICATE III PLUS:

- Apply advanced finishing techniques for specialty cakes
- Produce chocolate confectionery
- Design and produce sweet buffet showpieces
- Model sugar-based decorations
- Plan cooking operations
- Manage finances with a budget
- Lead and manage people
- Monitor work operations
- Prepare specialised food items

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Code:	111090C
Course Code:	SIT50422
Campus:	Melb/ Syd
Intakes:	Feb, Apr, Jul, Sep
Duration:	24 months
Mode of study:	FT

SUBJECT AREAS INCLUDE:

- Business operations
- Hospitality budgeting
- Workplace diversity
- Legal knowledge for business
- Rostering
- Service quality.

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Code:	111091B
Course Code:	SIT60322
Campus:	Melb/ Syd
Intakes:	Feb, Apr, Jul, Sep
Duration:	30 months
Mode of study:	FT

SUBJECT AREAS INCLUDE:

- Business planning
- Financial operations
- Human resource management
- Marketing strategies
- Asset management

ADD A BACHELOR DEGREE

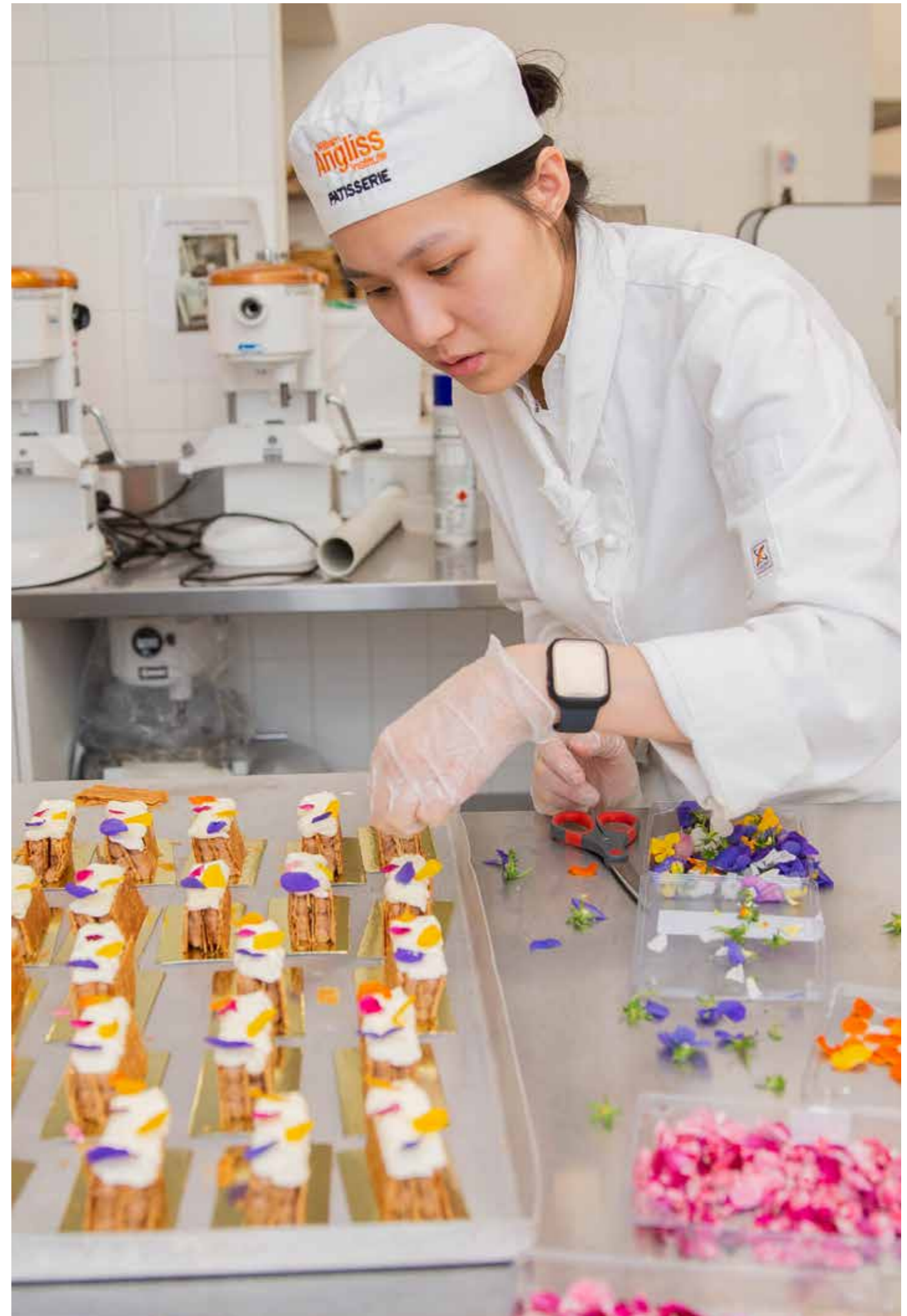
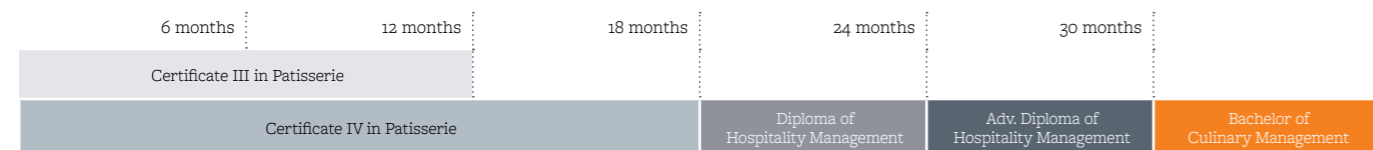
Advance your management qualifications and acquire work experience with the Bachelor of Culinary Management.

CAREER PATHS

- Business Owner
- Executive Pastry Chef
- Pastry Sous Chef
- Pastry Chef
- Pastry Cook
- Assistant Pastry Chef

STUDY PATHS

On successful completion of the Advanced Diploma, you will be eligible to apply for entry with advanced standing credits into the Bachelor of Culinary Management offered by William Angliss Institute. [Pathways to Degrees \(page 25\)](#)



BAKING

Develop fundamental knowledge and skills in a commercial bakery training kitchen, preparing you for a career in the bakery industry.

In this program, you will learn commercial styles of baking along with creating true artisan style breads, pastries and cakes.

CERTIFICATE III IN BAKING

CRICOS Code: 107366C

Course Code: FBP30521

Campus: Melbourne

Intakes: Feb, Jul

Duration: 12 months

Mode of study: FT

SUBJECT AREAS INCLUDE:

- Produce laminated pastry products
- Produce savoury bread products
- Produce gateaux, tortes and entremets
- Produce specialty flour bread products
- Produce sponge cake products
- Produce cake and pudding products
- Produce sweet yeast products
- Produce artisan bread products
- Identify cultural, religious and dietary considerations for food production

CAREER PATHS

- Owner/Franchisee Store Manager
- Baker
- Production Manager



FOOD SCIENCE & TECHNOLOGY

Studies in food science and technology incorporate chemistry, sensory analysis, food safety, HACCP, biochemistry and microbiology and prepare you to work in a wide range of roles across the food industry.

Blending confectionery, chemistry, biology mathematics, food safety, HACCP, process control and microbiology, food science opens up a variety of careers in the food industry.

Learn how to make food healthier, tastier, safe, consistent, and how to analyse food components in the laboratory to meet a product specification and safer for consumers with our expert teachers, guest lecturers, field trips and networking opportunities with industry. You will complete a major food new product development project to be showcased to industry and judged by experts.

DIPLOMA OF FOOD SCIENCE & TECHNOLOGY

CRICOS Code:	107351K
Course Code:	FBP50121
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	12 months
Mode of study:	FT

SUBJECT AREAS INCLUDE:

- Science fundamentals - mathematics, chemistry, process control
- Microbiology
- Develop a HACCP based food safety program
- Apply sensory analysis in food processing
- Identify the biochemical properties of food
- Perform food tests
- Develop, manage and maintain quality systems for food processing
- Implement and review the production of chocolate and confectionery products
- Food processing units focusing on fermented dairy desserts, fruits and vegetables, cereals, fats and oils
- Develop a new food product

CAREER PATHS

- Quality assurance supervisor/manager
- Production manager
- R&D technologist
- Laboratory technician
- Technical sales representative
- Food safety auditor
- Technical manager
- Packaging technologist



“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



MICHELLE LUKMAN DIPLOMA OF FOOD SCIENCE AND TECHNOLOGY

Masterchef Contestant

Product Developer
Byron Bay Cookie Company

cookie.com.au

TRAVEL AND TOURISM

International travel agencies, airlines, resorts and tour operators all recognise our expert training and seek out our skilled graduates.

CERTIFICATE III IN TOURISM

CRICOS Code:	120701F
Course Code:	SIT30125
Campus:	Melbourne
Intakes:	Feb / Jul
Duration:	6 months
Mode of study:	FT

SUBJECT AREAS INCLUDE:

- Live Tours, booking systems
- Tour Guiding
- Australian Destination knowledge
- Selecting events and venues
- First Aid for tourism
- Introduction to business of tourism,
- Risk management
- Customer service
- Leading tour groups and coaching others
- Selling tourism products and services
- Industry based excursions & guest speakers.
- Obtain certificates for First Aid Amadeus, Tramada

Completion of Certificate III in Tourism can be also the first 6 months of the Diploma of Travel and Tourism Management.

DIPLOMA OF TRAVEL & TOURISM MANAGEMENT

DIRECT ENTRY

CRICOS Code:	111088H
Course Code:	SIT50122
Campus:	Melbourne
Intakes:	Feb / Jul
Duration:	12 months
Mode of study:	FT

SUBJECT AREAS INCLUDE:

- Live Tours, booking systems
- Live travel / airline bookings,
- Australian destination knowledge
- International destination knowledge
- Selling, Quoting and booking travel arrangements
- Handling customer complaints
- Obtain individual certificate for Tramada
- Interpreting Finance and budgets
- Environmentally sustainable practices
- Conducting business relationships
- Managing people, conflict, leading teams
- Placement opportunities

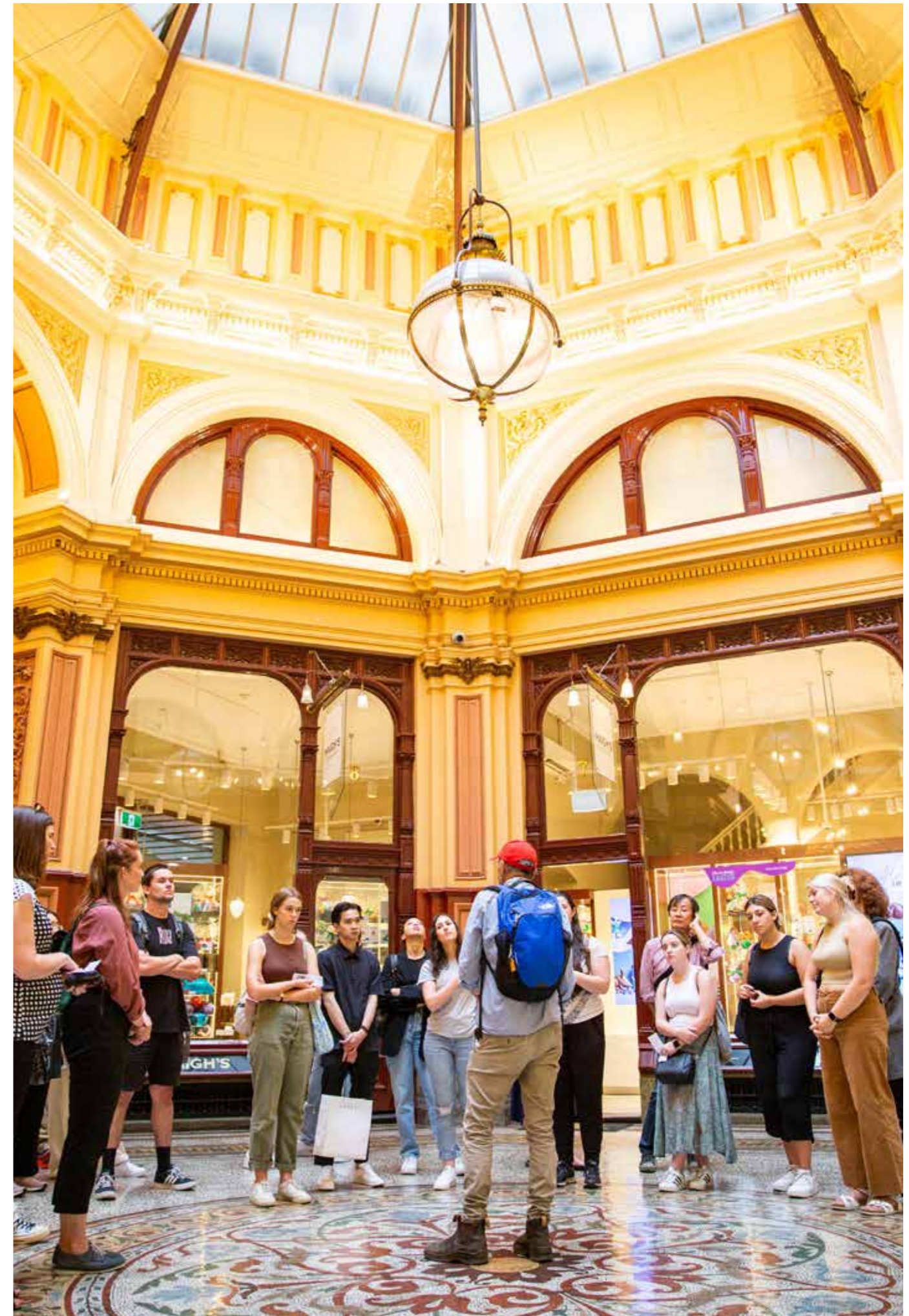
ADD A BACHELOR DEGREE

Advance your management qualifications and acquire work experience with the Bachelor of Tourism and Hospitality Management.

CAREER PATHS

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

STUDY PATHS



AVIATION (CABIN CREW)

This course aims to provide students with the guidance and preparation to give them a leading edge when applying for individual airline crew training programs. Individual airlines have many specific requirements for entry to their own training programs.

CERTIFICATE III IN AVIATION (CABIN CREW)

CRICOS Code:	0101251
Course Code:	AVI30219
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	6 months
Mode of study:	FT
Contact hours	4 days / week

SUBJECT AREAS INCLUDE:

- Airline Operations and Documentation
- Aviation Safety and Security
- Passenger Services
- Emergency Procedures
- In-Flight Service and Development
- Aviation Major Services and Destinations
- First Aid
- Responsible Service of Alcohol.

SPECIAL REQUIREMENTS:

- Minimum age is 18 years old
- Reach test (this may vary according to airline - William Angliss Institute requires a reach test of 2.3 metres for admittance to this course)
- Swimming proficiency - applicants should be aware that the course involves a swimming test that will highlight if a student requires more swimming training prior to applying to an airline
- A high level of daily grooming is a requirement of the course. Students will be required to use their own makeup and grooming products, under guidance from trainers.

STUDENTS WILL GAIN:

- Certificate III in Aviation (Cabin Crew)
- Responsible Service of Alcohol Certificate (RSA)
- Apply First Aid Certificate
- Exclusive Achievement Certificate (subject to meeting excellence benchmarks in attendance, punctuality, grooming and presentation). This certificate may assist students in their future employment applications
- Emergency procedure assessment experience in an aircraft.

TUITION FEE INCLUDES:

- Individually tailored uniform
- 2 hour 'wet-drill' training at Melbourne City Baths
- Practical training at Ansett Training Centre, state of art facility.
- Day trip to domestic location for in-flight experience

CAREER PATHS

- Flight Attendant
- Airline Ground Operations



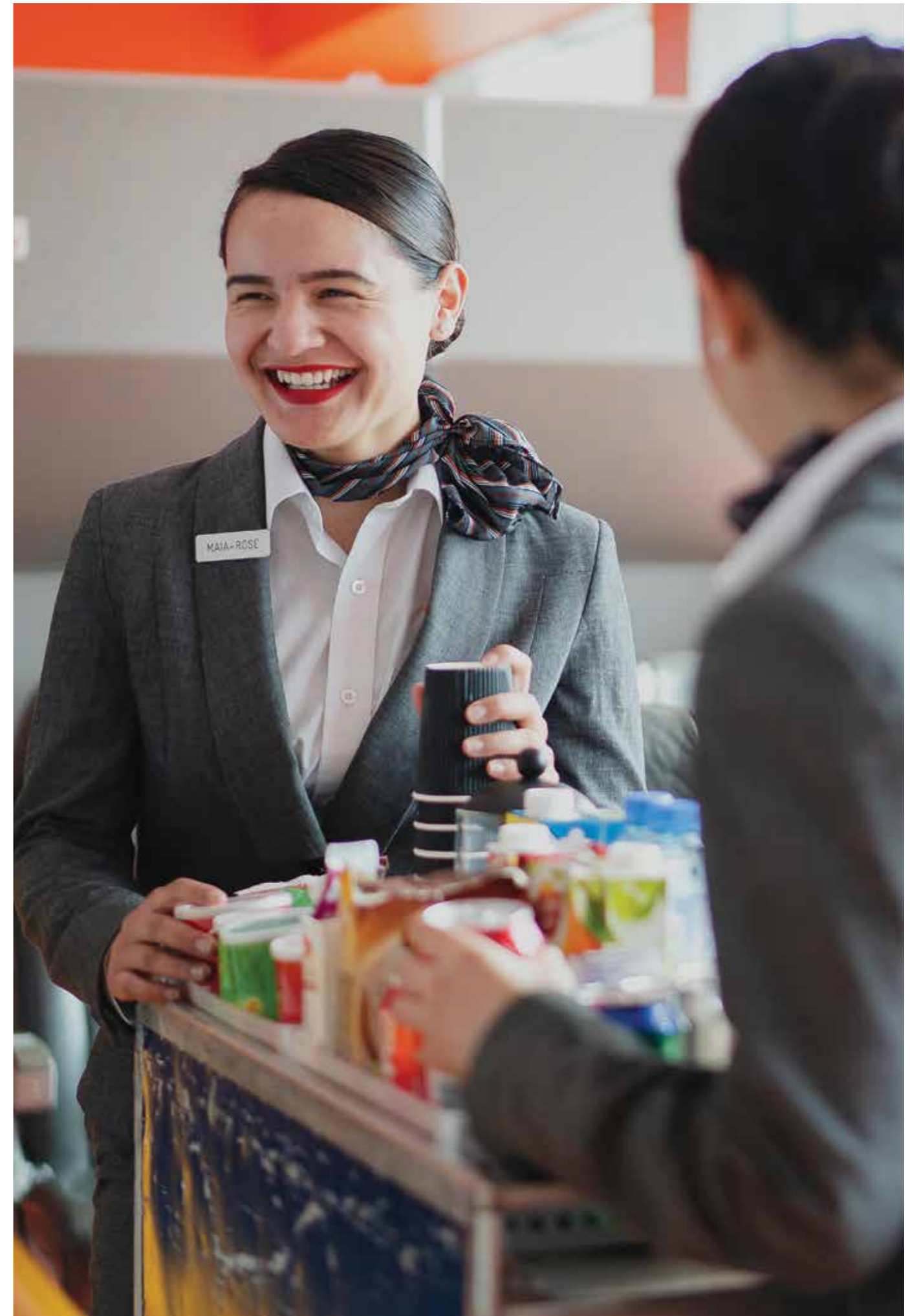
“What I really enjoy about this job is that I have an opportunity to speak with passengers from all around the world every day, helping them to have a good flight while using all the skills that I learnt during my course.”

MANAMI KWAGUCHI

Certificate III in Aviation (Cabin Crew)

STUDY PATHS

6 months	12 months	18 months
Certificate III in Aviation (Cabin Crew)	Diploma of Travel and Tourism Management	
Certificate III in Aviation (Cabin Crew)	Diploma of Hospitality Management	



HOSPITALITY

FOOD, BEVERAGE, ACCOMMODATION & BUSINESS MANAGEMENT.

Commencing with the foundations of customer service, accommodation service, food and beverage service and working in the hospitality industry, our courses provide a pathway to supervision, management and business ownership/management.

CERTIFICATE III IN HOSPITALITY

CRICOS Code:	111087J
Course Code:	SIT30622
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	6 months
Mode of study:	FT

SUBJECT AREAS INCLUDE:

- Food and beverage table service skills
- Espresso coffee and bar knowledge
- Hotel porter and housekeeping skills
- Communication skills
- Workplace hygiene
- Hygiene practices
- Safe work practices

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Code:	111090C
Course Code:	SIT50422
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	12 months
Mode of study:	FT

SUBJECT AREAS INCLUDE THOSE FROM CERTIFICATE III PLUS:

- Finance
- Operational plans
- Customer service
- Workplace diversity
- Roster staff
- Sustainability
- Respond to crisis
- Online marketing initiatives
- Food & wine matching
- Serving cocktails and non-alcoholic beverages

CONTINUE YOUR STUDIES

for an additional 6 months to complete the Advanced Diploma

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Code:	111091B
Course Code:	SIT60322
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	18 months
Mode of study:	FT

THIS QUALIFICATION CONSOLIDATES SKILLS FROM CERTIFICATE III AND DIPLOMA, AND FURTHER DEVELOPS YOUR KNOWLEDGE IN A RANGE OF AREAS:

- Manage finances
- Business planning
- Human resource management
- Marketing strategies

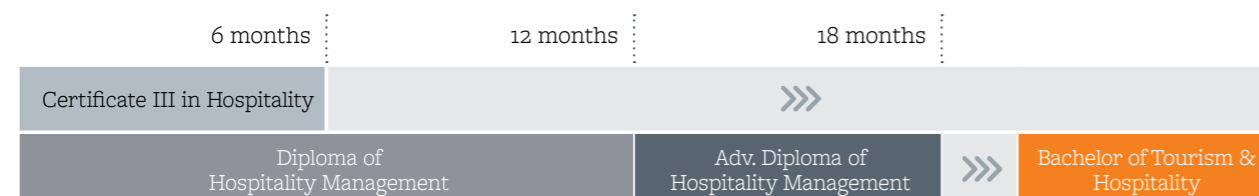
ADD A BACHELOR DEGREE

Advance your management qualifications and acquire work experience with the Bachelor of Tourism and Hospitality Management.

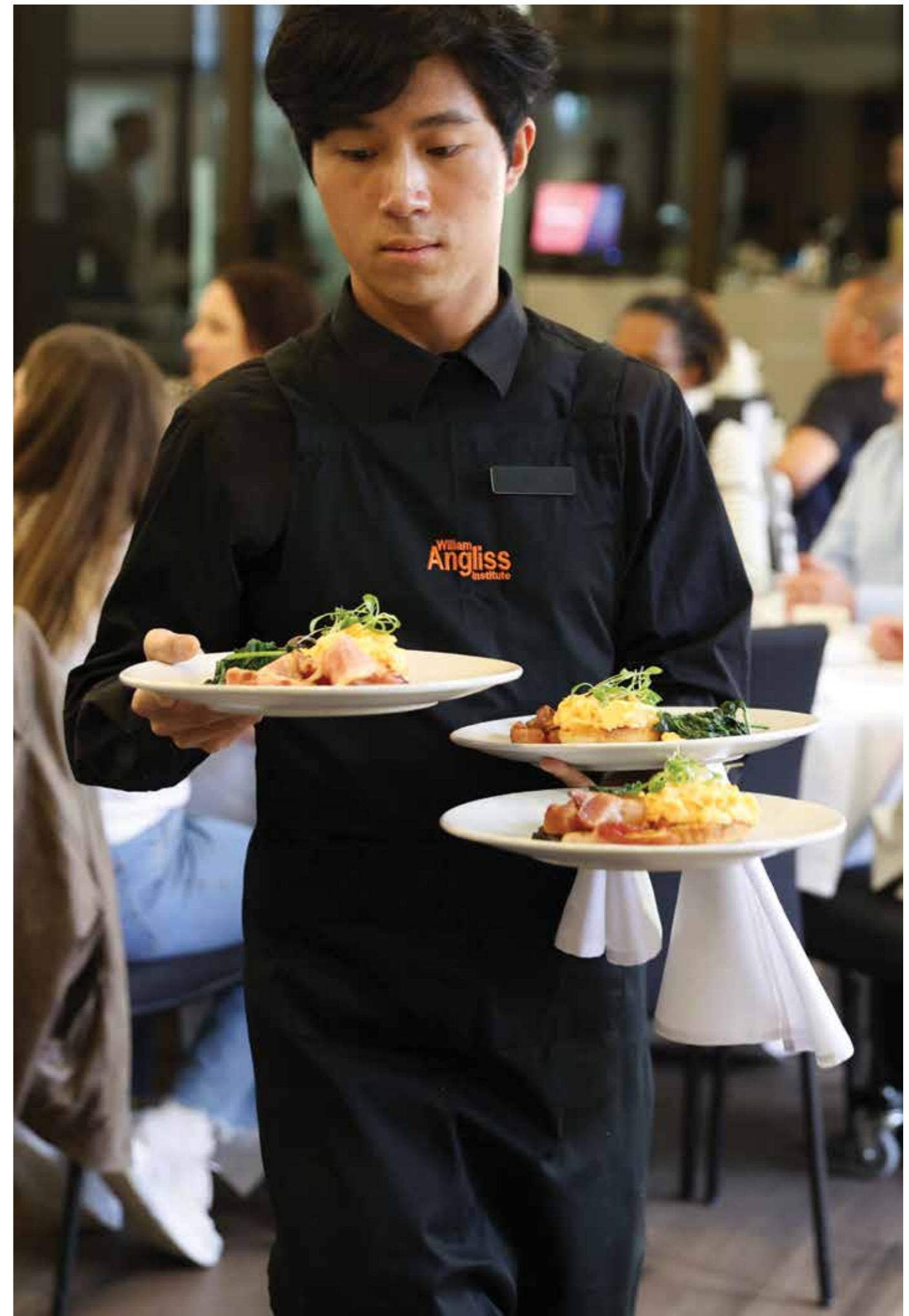
CAREER PATHS

- Restaurant manager
- Restaurant, café or bar owner
- Front of house coordinator
- Bar manager
- Operations manager
- Conference manager

STUDY PATHS



Pathways to Degrees (page 25)



HOSPITALITY

HOTEL MANAGEMENT

Focusing on hospitality in a hotel environment, this program provides students with the expert skills and knowledge to commence their pathway to success in the vibrant and growing hotel industry.

The hotel management stream program incorporates additional hotel units as well as specialist Masterclasses and a 6-month paid placement.*

EXCLUSIVE MASTERCLASSES

Masterclasses provide students with specialised skills in addition to the Diploma units and may include topics such as:

- Luxury sales
- High end beverages
- Premium personalised services
- Interview presentation skills.
- Premier Partnerships

Work placement* provides the opportunity to work with our leading hotel partners. The work based training consists of placement in one of our partner hotels and provides opportunity to work within a luxury hotel and gain valuable skills within the workplace.

Enjoy a black tie celebration to commemorate the end of study for Angliss International Hotel School students.

The event provides an opportunity to recognise student achievements during their time studying with us. Students will receive full corporate uniform and name badge.

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS Code:	111090C
Course Code:	SIT50422
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	1.5 years
Mode of study:	FT

SUBJECT AREAS INCLUDE THOSE FROM CERTIFICATE III PLUS:

- Food and beverage table service
- Food & wine pairing knowledge
- Bar operations
- Customer service practices
- Front office and reception service operations, including night audit process
- Concierge and porter services
- Room service and housekeeping
- Operational management and planning
- Leadership
- Emotional Intelligence skills
- Workplace health and safety
- Managing quality customer service
- Managing budgets

ADD A BACHELOR DEGREE

Advance your management qualifications and acquire work experience with the Bachelor of Resort and Hotel Management.

CAREER PATHS

- Food and beverage manager
- Guest services manager
- Executive housekeeper
- Rooms division manager
- Front office manager
- Concierge
- Duty Manager
- Sales Manager
- HR Manager
- Night Manager

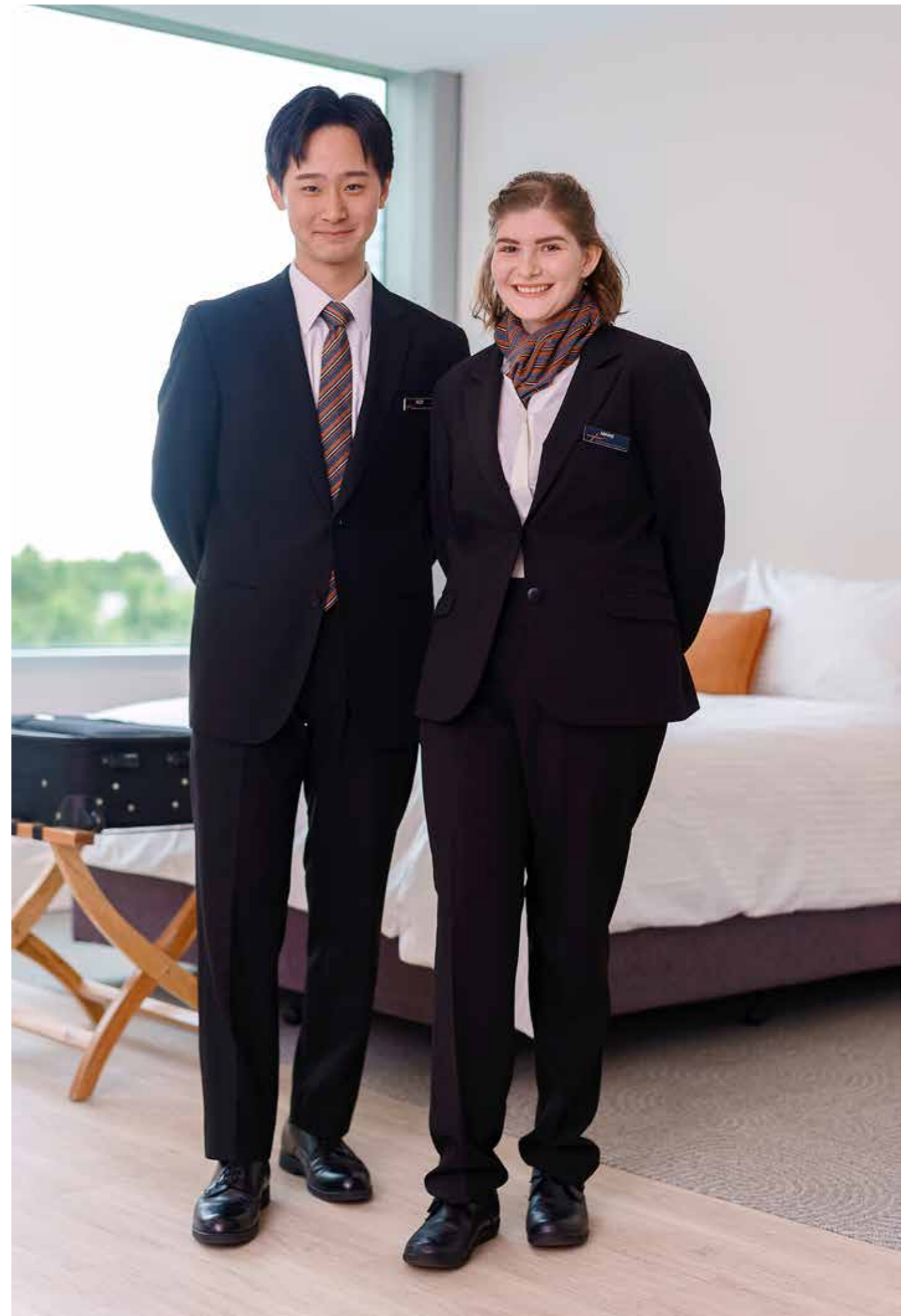
STUDY PATHS



■ 6 months of paid placement*

■ Work-integrated learning internship

*Selection and acceptance of students for industry placement (work-based training) is based on an interview process with participating employers.



EVENT MANAGEMENT

Coordinate real events for real clients. Learn how to plan, fund, market and manage successful events – everything from international sporting events to celebrity weddings.

DIPLOMA OF EVENT MANAGEMENT

CRICOS Code: 111089G

Course Code: SIT50322

Campus: Melbourne

Intakes: Feb / Jul

Duration: 12 months

Mode of study: FT

SUBJECT AREAS INCLUDE:

- Event operations
- Event venues
- Leadership skills
- Project management
- Regulatory requirements
- Budget preparation skills
- Placement opportunities

COMPLIANCE CERTIFICATES:

When enrolling in the Diploma of Event Management, students will gain the following certificates:

- Responsible Service of Alcohol (RSA) certificate
- Food Handlers Certificate (SITXFSA001 Use hygienic practices for food safety).
- These will be undertaken within the first term of study unless you have already completed them in a previous qualification such as the Certificate III in Hospitality.

ADD A BACHELOR DEGREE

Advance your management qualifications with the Bachelor of Event Management.

CAREER PATHS

- Conference coordinator
- Hotel sales & event coordinator
- Event planner
- Event sales coordinator
- Exhibitions coordinator
- Professional congress organiser
- Event venue coordinator

STUDY PATHS

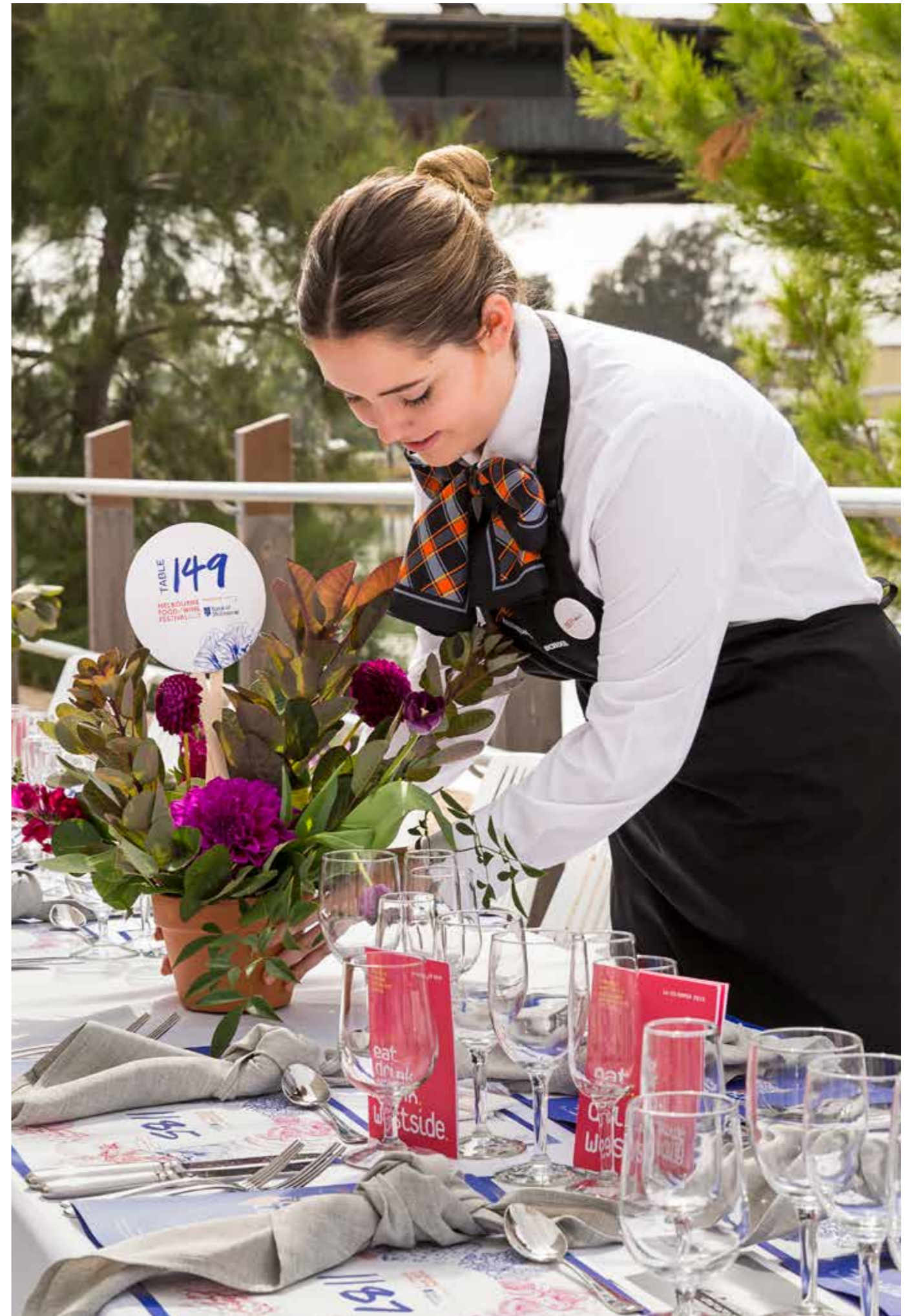
6 months

12 months

Diploma of Event Management



Bachelor of Event Management



STUDYING AND LIVING IN AUSTRALIA

VISAS TO STUDY IN AUSTRALIA

Student Visas are for full-time study in courses that are registered for delivery to international students. These courses must have a CRICOS Code listed with the Course title and all visa documentation will refer to the course title and CRICOS code.

Detailed information on applying for a student visa to study in Australia should be obtained directly from the Department of Home Affairs website.

Note: William Angliss Institute staff are not permitted by law to advise or provide any assistance to you on any visa matters.

Student Visa Conditions:

As an international student studying in Australia, it is crucial to understand and comply with all the student visa conditions associated with your visa. Please refer to the Australian Department of Home Affairs website for more information:

It is your responsibility to ensure compliance with these conditions, which may include maintaining enrolment in a registered course, meeting attendance requirements, and notifying your education provider of any changes in your contact details or study circumstances, etc. Adhering to these conditions will help ensure a successful and fulfilling study experience in Australia.



immi.homeaffairs.gov.au/visas/getting-a-visa/visa-listing/student-500

LIVING AND OTHER EXPENSES

The Australian government requires that you are able to demonstrate the ability to afford your study and living expenses in Australia.

You must be able to prove your financial capacity by demonstrating one of the following:

- Evidence of 12 months' living costs, course fees and travel costs for you and your accompanying family members. You will have to provide schooling costs for any school-aged dependants (please refer to the table on the application form)
- Evidence that your spouse or parent is willing to financially support you and meets the minimum income requirements specified by the Department of Home Affairs.

As financial capacity requirements may change, you should refer to the Department of Home Affairs website for the most current information and eligibility requirements.

Check details of study and life in Melbourne studymelbourne.vic.gov.au

WORK RIGHTS AND TAX FILE NUMBER

All students granted student visas automatically receive permission to work with their student visa. The 'permission to work' granted on your visa is effective from the first date that your classes commence. Under this work permit, you may work for a maximum of 48 hours over a two week period during a semester, and without restriction during mandated school holidays.

You must obtain a Tax File Number if you intend to work. Please refer to the following websites for more information:

Australian Taxation Office:
ato.gov.au

You may be eligible to claim for funds paid by your employer into a retirement fund (superannuation) on departing Australia.

Superannuation Payment:
ato.gov.au/super

You are protected by law whilst working in Australia and your work rights may be checked:

Fair Work Ombudsman:
fairwork.gov.au



ACCOMMODATION

The Institute does not have on-campus accommodation, but can assist in locating short-term accommodation placements for new international students. The Institute can also provide referrals to a number of private organisations that specialise in providing longer-term accommodation placement services. They may charge you a fee for this service.

The Institute does not accept any payments for accommodation or associated services, as these payments are made through agreements between you and the accommodation services providers.

Note: The Institute is not responsible or liable for any airport reception or accommodation-related services provided by external organisations.

OVERSEAS STUDENT HEALTH COVER (OSHC)

You are required by the Australian Government to join an OSHC scheme and to hold health insurance for the duration of your student visa. William Angliss Institute organises OSHC on behalf of international students through its preferred OSHC provider, Allianz Partners.

You will not need OSHC if you provide evidence that you are a Swedish student covered by either CSN (the Swedish National Board of Student Aid) or by Kammarkollegiet. If you are a Swedish student, you may choose to use OSHC instead of your national scheme

For more information visit the Department of Home Affairs website.

TEACHING AND ASSESSMENT

Institute teaching staff are recruited and assessed in accordance with the relevant regulatory and quality assurance requirements for Vocational Education and Training (VET) and Higher Education (HE) courses, including the Standards for Registered Training Organisations (RTOs) 2015, the Higher Education Standards Framework

(Threshold Standards) 2021, the ESOS Act and the National Code of Practice for Providers of Education and Training to Overseas Students.

The Institute uses a variety of teaching and assessment methods to support student learning and achievement of course learning outcomes or competencies. This may include one or more of the following approaches:

- Classroom delivery
- Lecture theatre delivery
- Specialist classroom delivery
- Online delivery
- Distance learning
- Work-based learning
- Mixed mode (refers to a combination of two or more of these modes).

The Institute will conduct no more than one-third of the units (or equivalent) of a higher education or VET course by online or distance learning to an overseas student.

The Institute's assessment procedures comply with the principles of validity, reliability, fairness and flexibility.

The successful completion of a course requires demonstration of competency to workplace standard in all units of that course.



POLICIES AND PROCEDURES



FIND OUT MORE
angliss.edu.au/study-with-us/international-student-info/policies-and-procedures/

Institute policies and procedures relating to international students are developed in accordance with relevant Australian Government legislation, standards and regulatory requirements, including:

- Education Services for Overseas Students Act 2000 (ESOS Act)
www.legislation.gov.au/C2004A00757/latest/text
- Education Services for Overseas Students Regulations 2019
www.legislation.gov.au/F2019L00571/latest/text
- National Code of Practice for Providers of Education and Training to Overseas Students 2018
www.legislation.gov.au/F2017L01182/latest/text
- The 2025 Standards for Registered Training Organisations (RTOs)
www.legislation.gov.au/F2025L00354/asmade/text
- Higher Education Standards Framework (Threshold Standards) 2021
www.legislation.gov.au/F2021L00488/latest/text

The Institute has policies and procedures that specifically apply to international students and it is important that you read and understand them.

CHANGES OF CONTACT DETAILS

Under Australian Government student visa regulations, you must notify the Institute your contact details including current residential address, mobile number, email address, emergency contact details and any changes to those details within 7 days of the change.

USE OF PERSONAL INFORMATION

Your personal information that is available to the Institute, such as your address, telephone number(s) or academic results, cannot be disclosed under Australian law to third parties, including your parents, sponsors, family members or friends, without your written consent.

Under Australian law (ESOS Act 2000), your personal information may be made available by the Institute to Commonwealth and State Government authorities. The Institute is also required to tell Department of Home Affairs (DHA) and Department of Education, Employment and Workplace Relations about certain changes to your enrolment and of any breach to the condition of your visa relating to attendance and/or satisfactory course progress.

MAINTAINING PRIVACY

We provide security for all our database intelligence in line with the Privacy Act 1988 and Electronic Transactions (Victoria) Act 2000. If we need to seek the services of a third party in order to receive your information or maintain our database, we will obtain a privacy agreement with that operator so as to maintain a secure database. If at any time you receive information from us that you don't want to receive, just let us know by contacting the Information Centre by phone or email and we will remove your details from our database.

CODE OF CONDUCT

The Student Code of Conduct explains to students their obligations and responsibilities and convey the Institute's principles, which are aimed at enhancing the students' learning experience.

ADMISSIONS

The Institute has a documented policy and procedure for assessing whether an international student's English language proficiency, educational qualifications or work experience are sufficient for them to enter their desired course.

DEFERRED, SUSPENDED OR CANCELLED STUDIES

Deferred Commencement (new students)

International Students who have accepted an Offer of Enrolment and have been issued a CoE, may request to defer commencement to a later study period. The request to defer commencement must be made in writing to the Manager, International Office at international@angliss.edu.au and state the grounds on which the request is based.

Leave of absence – suspended studies (current and continuing students)

Leave of Absence is available to international student visa holders who have been granted their student visa and commenced their studies. A Leave of Absence means taking a break from studies. Students may be granted Leave of Absence only on the grounds of compassionate or compelling circumstances (see policy) You can apply for leave of absence for up to a maximum of two study periods (12 months). You must be outside Australia for the period of your leave i.e. you will need to return home unless there are extenuating circumstances that are approved by WAI and DHA.

Suspension and cancellation

The Institute may cancel or suspend your enrolment because of:

- student misconduct
- failure to pay amounts agreed to for undertake or continue the course as per written Agreement.
- a breach of course progress requirements

The policy is available on the Institute website and on the student portal MyWAI.



CHANGE OF INSTITUTION/ PROVIDER

According to Standard 7 of the National Code 2018 of the ESOS Act 2000, students are restricted from transferring between registered providers prior to the student completing six months of the principal course of study. For current international students at William Angliss Institute, the Institute will consider issuing a release letter under the special circumstances.

COMPLAINTS AND APPEALS

If you have a complaint about your course, your assessment or the Institute, we want to hear from you. But to make things fair for everyone, we've developed a student complaints procedure that everyone needs to follow.



STUDENT COMPLAINT FORM

WELFARE OF UNDER 18 INTERNATIONAL STUDENTS

International students who are under the age of 18 years and who will be studying on a student visa are required by the Department of Home Affairs (DHA) to have acceptable arrangements for their accommodation, support and general welfare for the duration of the student visa or until they turn 18 (whichever happens first). WAI does not accept International students who are under 17 years of age. William Angliss Institute (WAI) will provide monitoring and on-going support to international students who are under 18 years of age in relation to accommodation, support and general welfare.

OTHER POLICIES AND PROCEDURES

The Institute also has policies and procedures relating to Freedom of Information, access and equity, student agreements, appeals processes, declarations, enrolment and orientation, assessment, excursions, field trips, uniforms, equipment, and attendance.

TUITION FEES AND NON-TUITION FEES



Courses are offered to international students in semester blocks. Fees are not determined on a single subject basis but for places in entire courses which are designed by the Institute to ensure graduates maximise their career opportunities. For future stages of your course, the Institute reserves the right to adjust your annual tuition fees to take into account increases in Institute and course delivery costs.

In relation to tuition fees for new or current international students, the following statements apply.

1. PAYMENTS

- 1.1 The first semester tuition fees paid to the Institute includes an AUD \$750 administration processing fee, which is not refundable.
- 1.2 Tuition fees must be paid one semester in advance. New international students must pay in advance according to the terms and conditions contained within the Offer Letter and Acceptance Agreement. Continuing international students make payment according to the payment due date on their invoice before the start of the next semester.
- 1.3 Deposit for VET / Degree packaging. Prospective students must pay a minimum of one semester's tuition fees plus visa length OSHC to obtain a Confirmation of Enrolment (CoE). In the case of course packaging, students must pay non-refundable deposits as indicated below for the confirmation of enrolment.

PACKAGING PROGRAM(S)	First Semester Fees paid in full (plus OSHC fees)	Deposit required for principal course*
VET (Certificate + Diploma or Adv. Diploma)	Yes	Yes – A\$500
Diploma + Bachelor	Yes	Yes – A\$1,000
Pre-master course + Master	Yes	Yes – A\$1,000

* Principle Course of Study: - The principal course of study is the highest qualification (normally the last course) covered by the student's visa.

- 1.4 Tuition fees and deposits can be paid in the form of a bank draft, cash, credit card or telegraphic transfer.
- 1.5 All bank charges relating to telegraphic transfer (TT) of funds to the Institute are the responsibility of the international student, and a processing fee of A\$25 must be deposited in addition to the tuition fees. The balance of bank fees for a TT of funds that are less than A\$25 will be credited to the student's next semester tuition fees.

2. ACCELERATED MODE OF STUDIES

- 2.1 Timetables and tuition fees are indicative of full study loads – a student with approval to take additional semester subjects must pay tuition fees for those extra subjects in that semester. The fee will be determined pro-rata.

3. REPEAT SUBJECTS

- 3.1 Tuition fees must be paid for repeat subjects or components of repeat subjects. A learning plan will be developed for students who are repeating subjects. The fee will be determined pro-rata.
- 3.2 Vocational Course repeat fees may range between \$23 - \$25/hour. Bachelor Degree repeat subjects will be charged at \$2950/subject and Master's subject at \$3900/subject.

4. CREDIT SUBJECTS

- 4.1 In the case that credits are granted and substitute subjects are applied to maintain full-time study load, full semester fees will apply.

5. TRANSFER OF COURSES AT WILLIAM ANGLISS INSTITUTE

- 5.1 Should an international student be granted permission to transfer to another course at William Angliss Institute, tuition fees for the first semester of the new course must be paid in full as well as the administration fee to issue a new Offer Letter and Acceptance Agreement and CoE.

6. DEFERMENT

- 6.1 In the case where a student is suspended and/or deferred their studies, the tuition fees not utilised will be transferred as credit for the deferred studies when they return to the Institute. In the event that the student does not return to study at the Institute, the refund policy will apply.
Note: Students are required to pay a deposit or payment of tuition fees for the upcoming semester.

7. NON-PAYMENT

- 7.1 An invoice with a payment schedule for the following semester tuition fees will be issued to each student, and sent to the student's local mailing address registered with the Institute as well as their Institute email address. Non-receipt of this invoice will not be accepted as reason for non-payment of tuition fees by the scheduled date. A late fee will be charged if payment is not received by the due date.
- 7.2 Non-payment of tuition fees will result in a cancellation of a student's enrolment. Student will be notified in writing of WAI's intention to report and given 20 working days for internal appeal before a notification is sent to Department of Education via Provider Registration and International Students Management System (PRISMS) as required under ESOS legislation.
- 7.3 Outstanding fees will attract debt collection agency charges that must be paid by a student before the Institute will issue any course certification to that student.

8. MATERIALS, UNIFORMS EQUIPMENT AND EXCURSIONS

- 8.1 All courses may incur non-tuition fees. These are expenses that cover texts, some materials (non-food items), uniforms, equipment, excursions etc (page 4).

REFUND OF FEES FOR INTERNATIONAL STUDENTS

PURPOSE

To ensure that William Angliss Institute (WAI) complies with provisions under the Education Services for Overseas Students (ESOS) Act 2000, the National Code 2018, and Commonwealth Register of Institutions and Courses for Overseas Students (CRICOS) requirements.

To ensure that WAI implements a fair and equitable refund policy for international students and intending international students who have made payment to undertake a course of study at William Angliss Institute (WAI) in Melbourne.

POLICY

REFUNDS DUE TO WILLIAM ANGLISS INSTITUTE (WAI) DEFAULT

William Angliss Institute (WAI) will refund all pre-paid fees paid by an international student or intending international student within two weeks of the default in relation to a course if:

- the Institute fails to deliver the course on the agreed start date; or
- the course ceases to be provided by the Institute after it starts and before it is completed; or
- the course is not provided in full because a sanction has been imposed on the Institute by Australian government agencies; and the student has not withdrawn before the default day.

WAI will report a provider default via PRISMS within 3 business working days to the Secretary (or delegate) and Tuition Assurance Scheme, and default outcome within 7 days.

WAI discharges its obligation to refund where a place in an alternative course is arranged at the Institute's expense and the offer is accepted by the student in writing.

REFUNDS DUE TO VISA REFUSAL

WAI will refund all pre-paid fees and unused tuition fees less an administrative fee of no more than 5 per cent of the tuition fees paid or \$500 (whichever is the lesser amount):

TABLE 1:

Reason for Refund	Evidence Required
A student visa application is rejected or visa renewal is refused before course commencement	Copy of official visa refusal letter from the Department of Home Affairs

PARTIAL REFUNDS DUE TO STUDENT DEFAULT – REFUND LESS AUD\$750 ADMINISTRATIVE FEE

WAI will refund all unused tuition fees less AUD\$750 administrative fee paid by an international student or intending international student. Partial Refunds are also subject to recovery of outstanding student debts such as library fines, late fees etc.

Partial Refunds are considered for the following reasons which are classified as Student Default:

TABLE 2:

Student Default	Evidence Required
Course Withdrawal with 28 days' notice prior to course commencement	Course Cancellation Form
Serious Illness or medical condition that prohibits student from studies	Officially certificated copy of medical certificate establishing dates of illness.
A student withdraws and returns home due to exceptional and extenuating circumstances of a compassionate nature such as: <ul style="list-style-type: none"> – Severe illness in the immediate family – Student returning home due to bereavement of close family members such as parents or grandparents – Major political upheaval or natural disaster in the home country requiring student's emergency return – Traumatic Experience that impacted on their studies which could include: <ul style="list-style-type: none"> – Involvement in or witnessing of an accident; or – A crime committed against the student; or – The student has been a witness to a crime and this has impacted on the student 	<ul style="list-style-type: none"> – Proof of relationship (such as birth certificate) and medical certificate – Proof of relationship (such as birth certificate) and death certificate – Course Cancellation Form – Documented Evidence – Examples: <ul style="list-style-type: none"> – Police Report – Psychologists' reports
Course Withdrawal due to failure to meet offer letter conditions.	<ul style="list-style-type: none"> – Course Cancellation Form and – A progress and attendance report from the preliminary course as requested in the conditional offer letter
Failure to meet course academic progress rules and are not permitted to re-enrol in subsequent course or study period.	Academic Progress Committee Outcome
A deferment request is received before census date	Approved Deferment Form

NO REFUNDS DUE TO STUDENT DEFAULT (EXCLUDING VISA REFUSAL)

WAI will not refund any money paid by an international student or intending international student in relation to a course as outlined below:

- The student withdraws from the course less than 28 days before the scheduled course start date or after the course has commenced.
- The student fails to enrol and/or commence the course after the scheduled start date.
- The student withdraws from the course and returns to their home country without recognised and approved exceptional or extenuating circumstances.
- The student breaches any condition of their student visa, misbehaves, or breaches any enrolment condition.
- The student is granted permanent residency or another visa during the semester.
- WAI cancels the student's enrolment due to failure to meeting entry requirements as a result of fraudulent documents or misleading information provided during the application process.
- A deferment request is submitted after the census date.
- A deferment or leave of absence is not approved. (Where a Leave of Absence is approved by WAI for "compassionate & compelling" circumstances, any pre-paid and unused tuition fees will be transferred to the next study period. Transferred fees are non-refundable and subject to a no further transfer condition).
- Deposits for the principal course are non-refundable, except in the case of a student visa refusal.

THE CALCULATION OF UNUSED TUITION FEES

Partial refunds are only provided for unused tuition fees, minus \$750 administration fee.

Calculation of Unused Tuition Fees:

Unused fees = (Tuition fee paid ÷ Study Period weeks) X (Study Period weeks – Weeks attended*)

*Part weeks will be rounded up to the end of that calendar week. Attendance is calculated until the date the enrolment is ceased.

TABLE 3:

Program	Study Period	Weeks
VET (Cert./Diploma/Adv. Diploma)	One Term	9 Weeks
VET (Cert./Diploma/Adv. Diploma)	One Semester	18 Weeks
HE (Bachelor/Masters)	One Semester	12 Weeks

REFUND OF OVERPAYMENT OF FEES

Students who have paid their fees up front and then make amendments to their enrolment that result in 'overpayment' may choose to have this credit balance fully refunded to them or transfer the amount to the next study period.

REFUND OF OVERSEAS STUDENT HEALTH COVER (OSHC) PREMIUM

Offshore students who have visa rejection or withdraw their course 28 days before course commencement, can have their prepaid OSHC premium fully refunded by submitting an Application for Refund with William Angliss Institute.

Students who have arrived in Australia and apply for refund of Overseas Student Health Cover (OSHC) premium will be subject to the designated OSHC company's refund policy and procedures. This Application should be made directly to the OSHC provider.

ALTERNATIVE TUITION ARRANGEMENTS

WAI may arrange, at the discretion of the Institute, for another course, or part of a course, to be provided to an international student or intending international student as an alternative to refunding course money.

Should an international student or intending international student agree to accept the alternative course to receiving a refund of course money, William Angliss Institute is no longer liable to refund the student money owed for the original enrolment.

REFUND REQUESTS

Apart from instances of provider default where no Application for Refund is required, an international student or intending international student must make a claim for a refund by completing and submitting the International Student Refund Request Form to:

Manager – Angliss International Office

William Angliss Institute

555 La Trobe Street, Melbourne 3000 Australia

The claim must identify the reason for the refund and must include supporting evidence or documentation according to Table 1 or 2 as listed above or as request by the International Office.

The request must be signed and dated correctly by the student. Signature of the request must match the student's signature on the application form and the Acceptance Agreement and/or other documents provided to WAI. The date of notification of the request for a refund is from the date the request is received at the International Office at the Institute.

The student must show proof that the tuition fees had been paid in full at the time the refund request is made and all debts (such as library fines and late fees) to WAI been paid in full before refund request will be processed.

PAYMENT OF REFUNDS

A refund due to provider default will be paid within 2 weeks of the default day.

A refund due to student default will be paid within 4 weeks of the default day provided all the required forms and evidence have been submitted and approved.

Refunds will be paid directly to the student or the person nominated by the student. The refund will be calculated in the currency of the country the bank account is held in and the exchange rate will be determined on the day of the transaction.

The provision of a refund from William Angliss Institute does not guarantee the issue of a release letter and conversely the issue of a release letter does not guarantee the eligibility for refund. Refer to International Students Application for Release Policy.

APPEALS PROCESS

Please refer to the Institute Student Complaints, Grievances and Appeals Policy and Procedure.

A student who is refused a full refund or partial refund or any refund under the William Angliss Institute Refund Agreement may appeal within 10 business days.

RESOLUTION PROCESSES

This agreement and William Angliss Institute's dispute resolution processes (Student Complaints, Grievances and Appeals Policy and Procedure) do not stop the student's right to pursue other legal remedies or to take action with the Ombudsman and/or under Australia's consumer protection laws.

ENTRY REQUIREMENTS

ACADEMIC REQUIREMENTS

Admission to the Institute is on the basis of academic merit. William Angliss Institute academic entry requirements must be demonstrated by ONE of the following:

Qualification	Academic requirement in Australia	Academic requirement in your home country
Masters Degree	<p>Successful completion of a Bachelor Degree that is equivalent to AQF* level 7 in a related field (Hospitality, Tourism, Culinary or Hotel Management) OR</p> <p>Successful completion of a bachelor's degree equivalent to AQF* Level 7 in another discipline, such as Business, Human Resource Management (HRM), Marketing or Finance, supported by relevant industry experience, professional development, references, personal statement, interview and/or other evidence demonstrating the applicant's understanding of the industry and capacity to successfully complete the course.</p> <p><i>* Australian Qualification Framework</i></p>	<p>Successful completion of a Bachelor Degree that is equivalent to AQF* level 7 in a related field (Hospitality, Tourism, Culinary or Hotel Management) OR</p> <p>Successful completion of a bachelor's degree equivalent to AQF* Level 7 in another discipline, such as Business, Human Resource Management (HRM), Marketing or Finance, supported by relevant industry experience, professional development, references, personal statement, interview and/or other evidence demonstrating the applicant's understanding of the industry and capacity to successfully complete the course.</p> <p><i>* Australian Qualification Framework</i></p>
Bachelor Degree	<p>An Australian Year 12 Qualification with an ATAR/TER score of 50 or higher OR</p> <p>Successful completion of a recognized Foundation Studies program in Australia with credit average OR</p> <p>Satisfactory completion of the International Baccalaureate Diploma minimum 25 points over six subjects.</p>	<p>Senior high school certificate that is equivalent to an Australian Year 12 Qualification with the required score from the public examination OR</p> <p>Cambridge GCE Advanced Level Certificate with grade 'D' or higher in 3 Advanced Level subjects</p>
Diploma, Advanced Diploma Certificates	<p>An Australian Year 12 Qualification with satisfactory school results and attendance OR</p> <p>Successful completion of a recognized Foundation Studies program in Australia OR</p> <p>Satisfactory completion of the International Baccalaureate Diploma minimum 23 points.</p>	<p>Senior high school certificate that is equivalent to an Australian Year 12 Qualification with satisfactory results and attendance OR</p> <p>Cambridge Overseas School Certificate or GCE O levels passes in at least 5 subjects with minimum of 4 Cs</p>
Certificates	<p>Successful completion of an Australian Year 11 with satisfactory results and attendance OR</p> <p>Successful Completion of a recognized Foundation Studies program in Australia OR</p> <p>Satisfactory completion of the International Baccalaureate Certificate minimum 23 points.</p>	<p>Cambridge Overseas School Certificate or GCE O levels passes in at least 5 subjects with minimum of 3 Cs</p>

ENGLISH LANGUAGE REQUIREMENTS

International students must have a good command of written and spoken English. William Angliss Institute English Language entry requirements must be demonstrated by ONE of the following:

Qualification	Certificate, Diploma, and Advanced Diploma	Bachelor	Master
IELTS (Academic)	6.0 (no band less than 5.0)	6.0 (no band less than 5.5)	6.5 (no band less than 6.0)
TOEFL (Internet Based Test - iBT)	Overall score 67	Overall score 67	Overall score 79
PTE (Academic)	47	47	58
CAE (C1 Advanced)	161	161	176
Senior Secondary Certificate of Education completed in Australia	Minimum English score 23	Minimum English score 25	Not applicable
Evidence of at least 5 years of studies in an English speaking country (Australia, New Zealand, United Kingdom, Canada, United States of America, South Africa, Republic of Ireland)	Yes	Yes	Yes

STUDYING ENGLISH IN AUSTRALIA

ENGLISH LANGUAGE INTENSIVE COURSES FOR OVERSEAS STUDENT (ELICOS)

If you do not meet the Institute's minimum English language proficiency entrance requirements, you may choose to complete an intensive English course (ELICOS) at an Institute approved ELICOS Provider in Australia. For an up-to-date list of Institute approved providers see angliss.edu.au/international.

Approved ELICOS Centre	CRICOS No.
Browns English Language School	02663M
Discover English	03262J
English Language Company	02551G
Hawthorn-Melbourne	02931G
ILSC	02137M
Impact English College	02995B
Navitas English	00289M
Universal English College	00053J

You must undertake studies sufficient to exit at a level deemed equivalent to the required levels for the main course of study (see table opposite page). English for Academic Purposes for further studies, or similar courses, are strongly recommended as a preparation for all courses at the Institute.

You should make direct contact with an Institute Approved ELICOS Provider by visiting angliss.edu.au/international for full details of ELICOS Providers.

For students undertaking ELICOS before entry into William Angliss Institute, international students must demonstrate appropriate levels of English language proficiency at the commencement of their courses. Levels are measured as equivalent to direct entry proficiency criteria.

For some countries and applicant profiles, students may be required to demonstrate a minimum English language proficiency level prior to approval of an ELICOS package of up to 20 weeks.

DISCLAIMER: The approved ELICOS center list is valid as of July 2026 and is subject to change.

GENUINE STUDENT (GS) REQUIREMENT

As an international student considering studying at WAI, it is essential to understand the Genuine Student (GS) requirement.

The Genuine Student (GS) requirement is a vital part of the Australian student visa application process. To familiarize yourself with the guidelines and criteria for the GS requirement, please visit the official website of the Australian Department of Home Affairs.

FINANCIAL REQUIREMENTS

To study in Australia, you must demonstrate that you have adequate funds to cover your living expenses, course fees, and travel costs. Providing evidence of financial capability is a crucial requirement. For detailed information on the specific financial requirements and guidelines, please visit the official website of the Australian Department of Home Affairs

Students from certain countries can undertake a maximum period of 25 weeks of ELICOS training after English language testing. These strategies are in place with the belief that if a student needs a long period of ELICOS or struggles with English language proficiency from the outset they may be at greater risk of non-compliance with visa conditions or may need to extend their stay in Australia if they are required to repeat units, or undertake additional ELICOS courses.

STUDENTS UNDER 18 YEARS OLD

If you are under 18 years of age and will be accompanied by your parent(s) or custodian, or will be staying with a relative at least 21 years of age, of good character and who has been nominated by your parent(s) or custodian, the Institute will issue you with the CoE on payment of tuition and other required fees, provided that you have met all other entrance requirements.

If you are not being accompanied by your parent(s) or custodian, or will not be staying with a relative, the organisations listed below can provide you with assistance in organising suitable welfare and accommodation services. You should make contact with one of these organisations to obtain full details of their services available to you. If you use the services of one of them, we will issue you with a Confirmation of Appropriate Accommodation and Welfare (CAAW) letter (along with the CoE) on payment of your tuition and documentation that are contained in your Offer letter. The Institute will only issue the CAAW and CoE when the nominated welfare and accommodation service organisation submits in writing that suitable accommodation, support and general welfare arrangements have been organised for you, and this is approved by WAI. You should pay any fees associated with the services provided by one of these organisations directly to that organisation.

An Under 18 student can only stay in accommodation approved by William Angliss Institute – Approved Homestay (Australian Homestay Network, AHN) or Student Accommodation: Scape.

Under 18 students cannot change their approved welfare or accommodation arrangements at any time unless approved by WAI. William Angliss Institute does not accept students that are under 17 years of age.

A&J Student Care Services:
guardians4student.com.au or email ajstudentcare@bigpond.com

ISA Guardian and Welfare Services:
studentguardians.com or email info@studentguardians.com

Australian Homestay Network
homestaynetwork.org

Scape
scape.com.au

Please refer to the Policies and Procedures for International Students available on our website (page 60).

HOW TO APPLY

If you need assistance with your application, please contact one of our approved representatives (agents) from around the world to provide advice and assistance.

Visit angliss.edu.au/agents

1. PRE-APPLICATION

Have you checked and understood:

- Academic programs available including course structure, delivery methods, campus locations and projected course graduate/ career outcomes
- Academic entry requirements
- English language requirements
- Financial requirements to undertake study at the Institute and living in Australia
- Requirements of Genuine Student (GS) and overall compliance with the student visa conditions.
- Check the Department of Home Affairs website homeaffairs.gov.au for visa application process and eligibility criteria under the Simplified Student Visa Framework (SSVF).

2. APPLICATION

Application steps:

- Complete ALL sections of the International Student Application Form A1
- Attach one set of all certified documents as identified in the Document Checklist for Application
- Submit to your Agent or send to:
William Angliss Institute, International Office,
555 La Trobe Street, MELBOURNE VIC 3000 AUSTRALIA
Email: international@angliss.edu.au

3. APPLICATION ASSESSMENT

The International Office will assess the application and may request for additional documents such as:

- Additional questions and information that relate to your application.
- Financial Evidence. The Institute reserves the right to ask applicants to present evidence of funds subject to assessment of the application.

4. OFFER

- After the application is assessed and if successful, a Letter of Offer and Acceptance Agreement will be forwarded to the Applicant/Agent.
- Applicant/Agent to ensure that the Applicant understands the terms and conditions of the Letter of Offer and Acceptance Agreement and accuracy of course(s) offered.

5. ACCEPTANCE

- Applicant reads and understands all the details and signs the Letter of Offer and Acceptance Agreement (including Student Declaration and Agent Declaration if applicable).
- Signed Letter of Offer and Acceptance Agreement returned to the Institute with evidence of payment
- The Institute will issue the Confirmation of Enrolment (CoEs) for your student visa application.
- Attend the Orientation and Enrolment session at the Institute.

DOCUMENT CHECKLIST FOR APPLICATION

APPLICATION FORM (hard copy or on-line application at service2.angliss.edu.au/international)

- Completed all sections
- Signed declaration by applicant
- Signed declaration by accredited agent or representative (if applicable)
- Signed declaration by sponsor/guardian if under 18 years of age.

PASSPORT

- Copy of identification pages of your passport
- Copy of current visa (if you are in Australia).

ACADEMIC DOCUMENTS

- Certified copies of relevant academic records in your home country, such as high school or college/university certificates
- Certified copies of relevant academic records in Australia, such as high school or college/university certificates (if relevant).

ENGLISH PROFICIENCY DOCUMENTS

- Copy of enrolment in any course (other than an English language course) if you are undertaking the course in Australia, including the CoE from the Institute, plus a letter reporting your attendance level and completion date
- If you are studying English in Australia prior to William Angliss Institute, a copy of the English language course Offer Letter and the CoE from the English language centre
- If you have completed English in Australia, a certified copy of your English language certificate and attendance report
- If you have completed an approved English language test such as IELTS, TOEFL or PTE, please submit the certificate. WAI will verify your English language proficiency test score online
- If you have undertaken the PTE Academic test, you must send the scores to WAI on-line. No PDF versions of PTE Academic score can be accepted.

OTHER REQUIRED DOCUMENTS

- Financial Evidence (you may be asked to provide additional financial evidence after your application has been assessed)
- For students currently in Australia, a copy of Overseas Student Health Cover card as well as names and dates of birth of family member(s) if applying for family cover:
- Certified copies of work references (if relevant)
- Other (if requested by the Institute).

BEFORE ARRIVAL

- On acceptance you may want to organise airport pick up by emailing your request to international@angliss.edu.au.
- You are required to apply for a Unique Student Identifier (USI) as soon as your student visa has been granted.
- Please ensure that you go to the website below and apply for a USI before the Orientation program: usi.gov.au/your-usi/create-usi USI is a reference number made up of numbers and letters that gives students access to their USI account.
- Check details of study and life in Melbourne studymelbourne.vic.gov.au

CONTACT US

For information available to international students, phone William Angliss Institute's International Office on +61 3 9606 2169 or visit angliss.edu.au or email international@angliss.edu.au

Part 6: Education Background *(attach documents)*

Studies outside Australia

Please provide details and documentation of your secondary and post-secondary qualifications achieved overseas, either completed, incomplete or pending, including an explanation of the grading system.

Secondary and Post-Secondary Studies

Name of qualification	Institution	Country	Start	Completed

Studies in Australia (if applicable)

Have you undertaken or are you currently enrolled in study in Australia? Yes No *If no, Go to Part 7.*

You *must* list all the courses you have undertaken or are currently enrolled in studying in Australia.

Name of qualification	Institution	State	Start	Completed

Please attach certified copies of relevant academic records in Australia, such as high school or college/university result transcripts, certificates and relevant CoE(s).

Part 7: Credit Transfer and Advanced Standing *(attach documents)*

Are you applying for exemptions as a result of previous experience/study? Yes No

If "Yes", please attach translated copies of the course, subject outlines, subject descriptors and other relevant information for each subject or unit.

Part 8: Summary of Work Experience

(Complete only if relevant. Certified Documentary Evidence Required)

Employer	Position	Duties	Country	Start	Finish

Part 9: English Language Proficiency *(attach documents)*

Please tick the appropriate box and attach your results.

English is your first language

English was the language of instruction in your secondary/tertiary studies
(Documentary evidence must be provided if the institution is located in a non-English speaking country)

I have completed an approved English language test *(complete the details below - attach evidence)*

Type of English Proficiency Test:

Date taken (DD/MM/YY):

Overall Score:

I have not yet completed an approved English language test. I intend to apply or complete the following test on the date specified below

(Complete the details below). Test must be taken within 2 years of course commencement.

Type of English Proficiency Test:

Date taken (DD/MM/YY):

Completed English course in Australia *(attach evidence)*

Name of English language course

Name of English language centre:

Start date (DD/MM/YY):

Completion date (DD/MM/YY):

Applying or Attending ELICOS Program *(attach evidence)*

If "Yes" provide details of English language course and English language centre and attach Offer Letter.

Name of English language course

Name of English language centre:

Part 10: Genuine Student Statement *(attach documents)*

Please submit each response with no more than 150 words per question.

1. Give details of your current circumstances. This includes ties to family, community, employment and economic circumstances.
2. Explain why you wish to study this course with William Angliss Institute. This must also explain your understanding of the requirements of the intended course and studying and living in Australia.
3. Explain how completing the course will be of benefit to you.
4. Give details of any other relevant information you would like to include.

Part 11: Financials

Part 11.1: Details of Sponsor

Sponsor(s) must be one of the following:

- Self-sponsored
- Parents
- Partner (spouse or de-facto partner, including same-sex de-facto partners)
- Approved government, institutional or corporate sponsor.

Relationship to the student	Full Names (as per passport or birth certificate)	Occupation

Part 11.2: Financial Requirements

Table of expenses (in AUD\$)	
Travel for the applicant One return airfare to Australia	\$2,000 to \$4,000
Travel for family member (if applicable) One return airfare to Australia per person	\$2,000 to \$4,000 (if applicable)
Tuition fees (applicant) (Refer to the course guide for tuition fee costs per semester/year)	\$19,000 to \$31,200 per year (depending on program)
Tuition fees for dependent children aged 5-18 years	\$13,502 per year (if applicable)
Deposit for packaged program (if applicable)	Diploma \$500 Advanced Diploma \$500 Bachelor \$1,000
Living costs (12 months)	Applicant \$29,710 Partner/spouse \$10,394 Child \$4,449
OSHC	Student single \$800 Dual Family \$5,551 Multi Family \$10,963
Other costs such as uniform and books (if applicable)	Approx. \$750

Source: immi.homeaffairs.gov.au/visas/getting-a-visa/visa-listing/student-500#HowTo

Part 11.3: Details of Bank Deposits

Bank Name	Account Type	Account Name	Full Name of Sponsor (if different from account name)	Total amount in your currency	Total amount in AUD

Part 11.4: Annual Income of Sponsor

Full name of Sponsor	Occupation	Monthly Salary	Yearly Salary	Other Income (dividends, rental, etc.)	Total yearly amount in your home currency

I understand that William Angliss Institute may refuse to issue an offer if it assesses my financial capacity as insufficient.

I understand that William Angliss Institute tuition fees are subject to an annual increase as outlined in my offer letter and that I am able to access funds to pay the increased fees.

I understand William Angliss Institute may seek any additional information and documentation/evidence to confirm my financial capacity to funds.

I declare that I have sufficient funds as outlined as per the table above.

I understand that the Department of Home Affairs may require evidence of funds for 12 months' of expenses or annual income of at least AUD87,856 to AUD102,500

I am aware of the tuition fee and living costs of my stay in Australia, including any dependent family members, and have the financial capacity to meet such costs and any annual fee increase for the duration of my course.

Signature of Applicant:

Date (DD/MM/YY)

Part 12: Declaration

Applicant's declaration

- I declare that the information submitted with this application is true and complete. I further declare that any tertiary academic results submitted are a complete record of all results I have obtained from every tertiary institution I have attended.
- I acknowledge that any false or misleading statement may result in denial of my admission request or subsequent cancellation of my enrolment at WAI, which in turn may affect the validity of my visa.
- I authorise the Institute to seek verification of my academic and professional qualifications, and work experience. I understand that the Institute reserves the right to inform other tertiary institutions and regulatory agencies if any of the material presented to support my application is found to be false.
- I understand that at the time of enrolment I will be required to supply originals or certified copies of all documents used to support this application.
- I acknowledge that the Institute reserves the right to alter any course, subject, admission requirement or fee without prior notice.
- I understand that the personal information I have provided may be released to government agencies as required by law, I further understand that it may be disclosed to third parties for the purpose of progressing my application.
- I acknowledge that I have read and understand the description of the program/s that I am applying for.
- I authorise the Institute to access the Australian immigration Visa Entitlements Verification Online (VEVO) system at any time to obtain information on my visa status.
- I declare that I am applying to be a genuine temporary entrant to Australia and as a genuine student and that I have read and understood conditions relating to these requirements
<https://immi.homeaffairs.gov.au/visas/getting-a-visa/visa-listing/student-500/genuine-student-requirement>
- I am aware of the tuition and living costs of my stay in Australia and have the financial capacity to meet such costs for the duration of my course. I will make timely payments of any fees or associated costs.
- I declare that my signature is true and correct and matches the signature in my passport.

I (insert full name):

understand all of the requirements for the courses and visa application and confirm that all of the information provided is true.

Signature of applicant: (as in passport signature page)

Date (DD/MM/YY)

Note: Applicant declaration must be signed by a parent or legal guardian if the student is under 18 years of age.

Signature of guardian:

Date (DD/MM/YY)

Agent's declaration (if applicable)

- I have assessed the applicant and to the best of my knowledge the applicant is a genuine temporary entrant and genuine student as defined by the Department of Home Affairs and I confirm the documents and information provided by the applicant did not disclose any conclusive grounds for rejecting the applicant's declarations that they are a genuine student.
- To the best of my knowledge, the applicant is genuine in making this application and has every intention of completing all programs listed in the application.
- The documents which form part of this application appear to be authentic and valid. To the best of my knowledge the applicant has genuine access to the total funds required, while in Australia, to cover all travel, OSHC, tuition and living costs for themselves and their family members (if applicable).
- I recommend the Institute proceed with the assessment for admission of this applicant.
- I confirm the student has signed this application form.
- I have provided the student's personal email address and residential address, as disclosed to me by the student

Agency name:

Agency branch office:

Agent staff member name:

Signature of Agent:

Date (DD/MM/YY)

DISCLAIMER: William Angliss Institute respects your privacy. The information you have provided will not be given to any third parties, and will only be used internally. Upon graduation, you will automatically become a part of the William Angliss Institute Alumni. Please note: you will be given the opportunity to unsubscribe at the time of completing your course. We have made every effort to ensure that the information contained in this document is correct at the time of printing. William Angliss Institute reserves the right to change the admission requirements, fees and units of competency in listed courses whenever necessary. All reasonable attempts will be made to publish the most up-to-date information, but course details can change, and you will always find the most current information on our website at www.angliss.edu.au.

2027 ACADEMIC CALENDAR

CERTIFICATES, DIPLOMAS, ADVANCED DIPLOMAS

ACTIVITY	DATE
Orientation week	8-12 Feb
Feb Intake Commencement	15 Feb
Term end	17 Apr
Term break	18-25 Apr
Orientation week	19-23 Apr
Apr Intake Commencement	26 Apr
Term end	26 Jun
Term break	27 Jun - 18 Jul
Orientation week	12-16 Jul
Jul Intake Commencement	19 Jul
Term end	18 Sep
Term break	19-26 Sep
Orientation week	20-24 Sep
Sep Intake Commencement	27 Sep
Term end	27 Nov
Term break	28 Nov

BACHELOR, MASTER

ACTIVITY	DATE
Orientation week	15-19 Feb
Semester 1 Commencement	22 Feb
Census Date	22 Mar
Mid-semester break	3-18 Apr
End Semester 1	18 Jun
Mid-year vacation	19 Jun - 25 Jul
Orientation week	19-23 Jul
Semester 2 Commencement	26 Jul
Census Date	23 Aug
Mid-semester break	13-26 Sep
End Semester 2	19 Nov

IMPORTANT CONTACTS

FOR YOUR ESOS RIGHTS & RESPONSIBILITIES

Department of Education,
Skills and Employment
education.gov.au/esos-framework
Tel: 1300 793 993 (in Australia)

FOR VISA MATTERS

Department of Home Affairs
immi.homeaffairs.gov.au
Tel: 131 881 (in Australia)

FREE SUPPORT, INFORMATION & WELFARE SERVICES

Study Melbourne
studymelbourne.vic.gov.au
Tel: 1800 056 449 (in Australia)

FOR EMPLOYEE ENTITLEMENTS

Fair Work Ombudsman
fairwork.gov.au
Tel 131 394 (in Australia)

MAKING A COMPLAINT ABOUT AN EDUCATION PROVIDER

International Students – VET Courses
Overseas Students Ombudsman
ombudsman.gov.au
Tel: 1300 362 072 (in Australia)

International Students – Higher Education Courses
National Student Ombudsman (NSO)
nso.gov.au/complaints
Tel: 1300 395 775 (in Australia)

POLICE, FIRE OR AMBULANCE SERVICES IN LIFE THREATENING OR EMERGENCY SITUATIONS

Call '000' (in Australia)

ALL HANDS ON



WILLIAM ANGLISS INSTITUTE

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Email: international@angliss.edu.au
Web: angliss.edu.au/international

MELBOURNE CAMPUS

555 Latrobe Street,
Melbourne, VIC Australia 3000



Artwork by Jason Phillips
Art Poster Competition 2024 Winner

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