



FOODS & HOSPITALITY.

SYDNEY COURSE GUIDE 2027

Certificates | Diplomas | Degrees



Call 1300 ANGLISS or visit angliss.edu.au

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For over 86 years William Angliss Institute has been a learning community devoted to students with a passion for foods, tourism, hospitality and events, inspiring them and nurturing their careers with expert training, education and mentoring.

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ACKNOWLEDGEMENT

William Angliss Institute acknowledges the Traditional Owners and Custodians of Country throughout Australia, acknowledging their continuing connection to land, waters and community. We pay our respects to their Ancestors and Elders past and present.

DECLARATIONS

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WHY STUDY AT ANGLISS?

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

86 

years of experience

83% 

student satisfaction*

80% 

of students recommend us*

78% 

of employers would recommend us*

* 2024 RTO Student Satisfaction Survey



2025 AWARD WINNERS



VTIC STUDENT ENTREPRENEURIAL AWARD

Cath Lai Wah Au
Scarlet Bao Chao Hoang

VICTORINOX AMIC VICTORIAN APPRENTICE OF THE YEAR

Selena Licastro

WORLDSKILLS AUSTRALIA NATIONAL COMPETITION

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

SOLLICH AWARD

Best Student in Confectionery – Sara Tippawan

THE AGE GOOD FOOD GUIDE

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

MICHELIN GUIDE

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

AUSTRALIAN CULINARY FOUNDATION

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

FONTERRA PROUD TO BE A CHEF

NSW Finalist - Maii Tiemted

THE YOUTH PARTNERSHIP

Partners in Excellence NSW Finalist – William Angliss Institute



WHERE ARE WE?

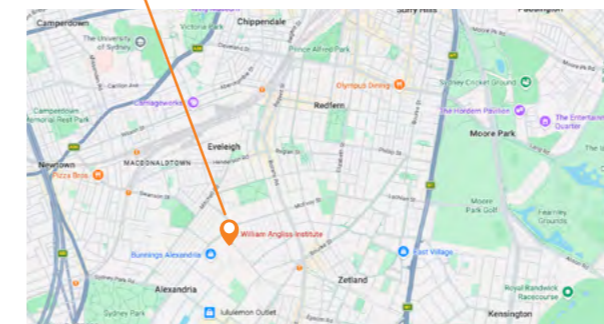
With campuses in Melbourne and Sydney, and connections across five countries, you'll study at a place that's truly global.

Easily accessible by three train stations, bus services and cycling paths



SYDNEY

11 BOWDEN ST, ALEXANDRIA



WHAT SETS ANGLISS APART?



WE HAVE INDUSTRY-STANDARD FACILITIES

You'll learn in purpose-built state of the art facilities designed to mirror real workplaces. Train in spaces like Café Imparo and Restaurant Rubric, along with specialist training areas including the Super Kitchen, patisserie kitchen, cocktail and wine training bar, and barista training facility.



WE TRAIN YOU IN REAL WORK ENVIRONMENTS

You won't just practise with classmates. At Angliss, you'll gain hands-on experience serving real customers in our on-campus training venues, which are open to the public. Prepare food, serve guests and work as part of a professional team while learning how service runs in a real hospitality environment, guided by industry-experienced trainers.



Study and learn in modern facilities

CAFÉ IMPARO

'Ancora imparo' means "Yet, I am learning" in Italian - and that's exactly what this café is all about. At Café Imparo, you'll train in a real café that's open to the public preparing and serving food while experiencing the pace of a busy service environment.

You'll have the chance to contribute ideas and create your own menu while building practical skills and confidence.

RESTAURANT RUBRIC

Restaurant Rubric is our on-campus training restaurant, where you'll fine tune your skills with intricate menu items and serve real guests in a fine dining environment.

Through our unique menu-based learning, you'll prepare and present dishes inspired by modern restaurant standards. Recipes are demonstrated in class and then brought to life during live service through seasonal a la carte and degustation menus.

This experience helps you refine your techniques, work as part of a team and build your own portfolio of dishes while training in industry-standard kitchens and restaurant facilities.



Work in a real restaurant and café





Learn from expert teachers



Connect with others in inspiring modern spaces



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.

Make lasting friendships beyond the classroom



Social Perks

Start the semester at our jam packed, two-day Orientation. Meet new people, join fun activities and enjoy plenty of tasty food and drinks.

Throughout the year, stay connected through engaging events and experiences that keep our community buzzing. Then wrap up the year in style with good vibes and delicious eats.




Make friends

Starting somewhere new can feel a bit overwhelming - that's normal. The student break-out lounges 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
- International Coffee Day
- Bun Day
- Harmony Day

Get involved in celebration and awareness days




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, online 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.



"My experience studying at William Angliss Institute has exceeded my expectations. The teachers are fantastic, they are supportive and very good at what they do. The whole environment makes learning enjoyable, even if you're new to cooking, it's incredible."

LUCAS RIGO

Certificate IV in Kitchen Management & Diploma of Hospitality Management

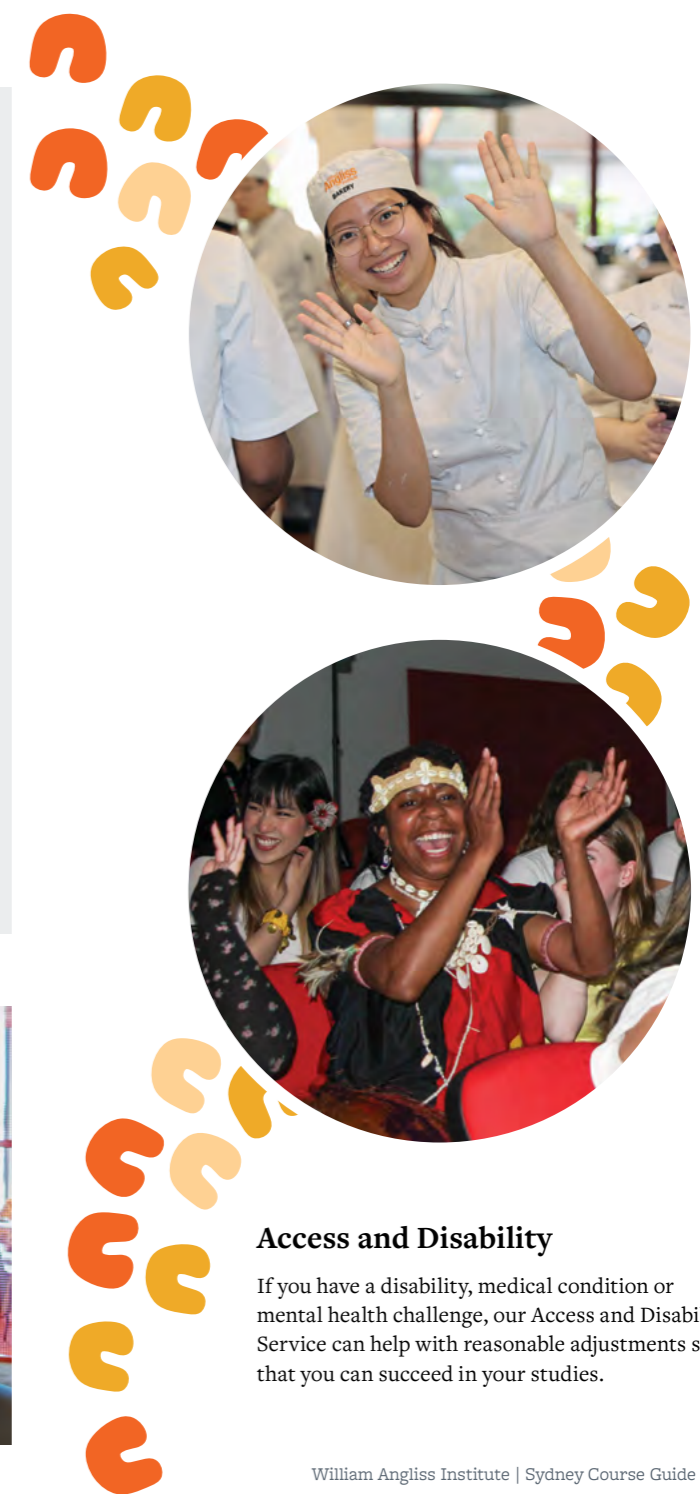
DIVERSITY AND INCLUSION

Aboriginal and Torres Strait Islander Student Support

We respectfully acknowledge the Traditional Owners of the land on which our Sydney campus in NSW is located, the Gadigal peoples of the Eora Nation, as well as the Traditional Owners and Custodians of Country throughout Australia, acknowledging their continuing connection to land, waters and community. We pay our respects to their Ancestors and Elders past and present.

If you're an Aboriginal or Torres Strait Islander student, our Koorie Student Support Officer is here to support you throughout your studies. Based at our Narm (Melbourne CBD) campus they can provide guidance, cultural support and help you connect with services across the Institute. Naarm has always been a place for culture, connection, and learning and we're proud to honour that through our commitment to Reconciliation.

You can contact them through our Melbourne campus at: info@angliss.edu.au.



Access and Disability

If you have a disability, medical condition or mental health challenge, our Access and Disability Service can help with reasonable adjustments so that you can succeed in your studies.

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
- Online jobs digital platform packed with job opportunities
- Workplace rights support and referrals
- Opportunities to be involved in major events, various arts and culture and sports entertainment events
- Networking events
- Mentoring program

Ten-Week Work Placement

William Angliss Institute Sydney offers a 10-week vocational placement, undertaken in Stage 3 of the Certificate IV in Kitchen Management or Patisserie.

The 10-week work placement provides the opportunity for students to work with our leading industry partners. The program supports students' first steps into the industry and encourages their personal and professional growth. In addition to increased hospitality skills and knowledge, the program also aims to support industry connections and employability.

Prior to and during the work placement period, students remain closely engaged with our academic staff and trainers to achieve the best outcomes from the program. This is more than networking. It's direct access, real experience and genuine momentum toward your career.

See page 17 for Certificate IV in Kitchen Management. See page 19 for Certificate IV in Patisserie.

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 the opportunity to work alongside leading organisations while you study.

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

Get ready to
learn the skills
for the job you
want

CONNECT WITH INDUSTRY

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

- Australian Hotels Association | Accommodation Australia
- Callebaut
- Carpigiani Gelato University | Majors Group Australasia
- Club Chef
- Dilmah
- Fonterra Brands | Anchor Food Professionals
- Haigh's Chocolates
- Marriott Australia
- Master Growers Association Limited
- Merivale Group
- Nestlé Professional
- Ovolo Hotels
- Simon George & Sons
- Veneziano Coffee Roasters

SCHOLARSHIPS.

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

We're talking financial support to ease the pressure, access to industry mentors who've been there and done it, and opportunities that can fast-track your career before you've even graduated. Less stress. More support. Bigger possibilities. Because when talent meets opportunity, that's when things really take off.

Why Apply?

A scholarship can help you:

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

Scholarship Options

Scholarships for commencing students:

- VET Access and Equity Scholarship
- VET Merit Scholarship

Scholarships for current students:

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

Industry Partner Scholarships:

- Nestlé Golden Chefs Hat Award Scholarships
- Ovolo Hotels Scholarship



“Receiving this scholarship was a huge relief. It will help me complete my studies and achieve my career goal of opening a catering business. It proved that hard work, dedication and community contribution truly pay off.”

GABRIELLA MOKDASSI

Certificate III in Commercial Cookery & Diploma of Hospitality
Nestlé Golden Chef's Hat Scholarship (VIC/NSW) Recipient



HOI KI (ZARA) TAM

Certificate III in Commercial Cookery
Nestlé Golden Chef's Hat Scholarship (VIC/NSW) Recipient

COURSE LIST.

VET COURSES.

COURSE NAME	COURSE CODE	INTAKE	COURSE DURATION	MODE OF STUDY	ENTRY REQUIREMENTS	PAGE #
COMMERCIAL COOKERY						
Certificate III in Commercial Cookery	SIT30821	Feb, Apr, Jul, Sep	1 year	Full-time	Pre-Training Review / LLN Test	Page 17
Certificate IV in Kitchen Management	SIT40521	Feb, Apr, Jul, Sep	1.5 years	Full-time	Pre-Training Review / LLN Test	Page 17
Dual Qualification Diploma of Hospitality Management / Certificate III in Commercial Cookery	SIT50422 / SIT30821	Feb, Apr, Jul, Sep	1.5 years	Full-time	Pre-Training Review / LLN Test	Page 17
HOSPITALITY						
Dual Qualification Diploma of Hospitality Management / Certificate III in Commercial Cookery	SIT50422 / SIT30821	Feb, Apr, Jul, Sep	1.5 years	Full-time	Pre-Training Review / LLN Test	Page 23
Dual Qualification Diploma of Hospitality Management / Certificate III in Patisserie	SIT50422 / SIT31021	Feb, Apr, Jul, Sep	1.5 years	Full-time	Pre-Training Review / LLN Test	Page 23
Advanced Diploma of Hospitality Management	SIT60322	Feb, Apr, Jul, Sep	6 months	Full-time	Pre-Training Review / LLN Test / SIT50422 - Diploma of Hospitality Management	Page 23
PATISSERIE						
Certificate III in Patisserie	SIT31021	Feb, Apr, Jul, Sep	1 year	Full-time	Pre-Training Review / LLN Test	Page 19
Certificate IV in Patisserie	SIT40721	Feb, Apr, Jul, Sep	1.5 years	Full-time	Pre-Training Review / LLN Test	Page 19
Dual Qualification Diploma of Hospitality Management / Certificate III in Patisserie	SIT50422 / SIT31021	Feb, Apr, Jul, Sep	1.5 years	Full-time	Pre-Training Review / LLN Test	Page 19

UNDERGRADUATE COURSES.

COURSE NAME	COURSE CODE	INTAKE	COURSE DURATION	MODE OF STUDY	ENTRY REQUIREMENTS	PAGE #
CULINARY MANAGEMENT						
Bachelor of Culinary Management	CRS1201421	Feb, Jul	3 years	Full-time	ATAR*	Page 21
Bachelor of Culinary Management (Professional Practice)	CRS1201422	Feb, Jul	4 years	Full-time	ATAR*	Page 21

*Angliss takes into consideration both ATAR and relevant work experience. Please submit both alongside your application. Visit angliss.edu.au/HE-admissions for more information.

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PATHWAYS.

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

	FOODS	HOSPITALITY	LEARNING OUTCOMES
Short Courses	✓	✓	Build on existing skills and experience
Certificate III	✓		Graduates at this level will have theoretical and practical knowledge and skills for work and/or further learning
Certificate IV	✓		Graduates at this level will have theoretical and practical knowledge and skills for specialised and/or skilledwork and/or further learning
Diploma		✓	Graduates at this level will have specialised knowledge and skills for skilled/paraprofessional work and/or further learning
Advanced Diploma		✓	Broad knowledge and skills for highly skilled para-professional work
Bachelor	✓		Graduates at this level will have broad and coherent knowledge and skills for professional work and/or further learning

Source: Australian Qualifications Framework 2nd Edition January 2013.

COMMERCIAL COOKERY PATHWAYS



PATISSERIE PATHWAYS



- Complete a Diploma for up to 1 years' academic credit towards a Degree.
- Complete an Advanced Diploma for up to 1.5 years' academic credit towards a Degree.
- Extra credit toward the Degrees can also be issued for approved work experience.

* With credit exemption, confirmation only on application



CAREER OPPORTUNITIES.

- Qualified Cook
- Commis Chef
- Demi Chef
- Chef De Partie
- Head Chef
- Sous Chef
- Executive Sous Chef
- Executive Chef
- Restaurant Supervisor
- Banquet or Functions Team Lead
- Café or Restaurant Owner



COOKERY.

VOCATIONAL EDUCATION COURSES

SIT30821

CERTIFICATE III IN COMMERCIAL COOKERY

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

Course currently in transition. The course code, title, units, and content may change. Further information will become available on our website, upon enrolment or during your studies.

Build your skills and confidence to step straight into the kitchen and thrive. In this course, you'll learn the core elements of commercial cookery, from restaurant fundamentals and essential knife skills to food safety and professional kitchen practices.

Our small practical classes at Angliss will benefit you by having plenty of one-on-one time with our experienced trainers. This hands-on, supportive environment allows you to refine your techniques, ask questions and develop your skills to industry standard.

Beyond the stove, you will also build skills for a professional career in kitchen operations. Graduate with a well-rounded skillset and be confident in your ability to contribute to a fast-paced commercial kitchen and keep it running smoothly.

Apply for the renowned Nestlé Golden Chef's Hat Competition

SIT40521

CERTIFICATE IV IN KITCHEN MANAGEMENT

- 1.5 years full-time
- Feb, Apr, Jul, Sep
- Pre-Training Review / LLN Test

Build your Commercial Cookery skills and get ready to succeed in the hospitality industry. You'll train across a range of cuisines and techniques, setting you up for a career with global potential.

Along the way, you'll learn kitchen operations, financial management and team leadership - skills that can take you from a qualified cook or commis chef to a manager or owner-operator.

Enjoy 10 weeks of industry placement

You'll train in real, menu-based environments that mirror industry kitchens, gaining hands-on experience while you study. You'll also have opportunities to compete in events like the Nestlé Golden Chef's Hat and learn from industry experts through masterclasses and panels.

You'll complete a 10-week work placement with leading Sydney hospitality businesses - building real experience, connections and confidence for your career.

SIT50422 / SIT30821

DUAL QUALIFICATION DIPLOMA OF HOSPITALITY MANAGEMENT / CERTIFICATE III IN COMMERCIAL COOKERY

- 1.5 years full-time
- Feb, Apr, Jul, Sep
- Pre-Training Review / LLN Test

Course currently in transition. The course code, title, units, and content may change. Further information will become available on our website, upon enrolment or during your studies.

Start your journey towards a career as a professional chef with this pathway course that builds strong foundations in cookery and hospitality. You'll develop practical cooking skills while learning how kitchens and hospitality businesses operate.

You'll practise knife skills, cook a wide range of cuisines and learn the essentials of kitchen management, including café operations, fine dining service, catering, budgeting and coordinating staff.

Train in real industry settings at our on-campus outlets, Café Imparo and Restaurant Rubric, which are open to the public. You'll also take part in elective workshops focused on cuisine, food and beverage trends.

Graduate in just 18 months with essential kitchen management and cookery skills, together with a holistic understanding of the hospitality sector or undertake further study in a Bachelor course.

Enjoy excursions to Sydney's leading hospitality venues

COMMERCIAL COOKERY PATHWAYS





CAREER OPPORTUNITIES.

- Restaurant Supervisor
- Banquet or Functions Team Lead
- Bar Supervisor
- Venue Supervisor
- Cafe or Restaurant Owner
- Pâtissier
- Pastry Chef
- Business Owner
- Chocolatier
- Cake Decorator



PÂTISSERIE.

VOCATIONAL EDUCATION COURSES

SIT31021

CERTIFICATE III IN PÂTISSERIE

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

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

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

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

SIT40721

CERTIFICATE IV IN PÂTISSERIE

- 1.5 years full-time
- Feb, Apr, Jul, Sep
- Pre-Training Review / LLN Test

Step into the creative world of patisserie and build your skills through hands-on training in chocolate, cake decorating, showpieces, plated desserts, croissants, sugar work, contemporary gateaux and petit fours. You'll develop specialist techniques while pushing your creativity and refining your style.

Through practical, skill-focused learning, you'll grow both independently and in teams, building confidence in leadership, innovation and teamwork - skills every great pastry chef needs. You'll train in industry-standard kitchens and specialist classrooms, mastering artisan techniques and gaining the advanced skills to launch your career.

You'll complete a 10-week work placement with leading Sydney hospitality and patisserie businesses. This gives you real-world experience, industry connections and the confidence to step into the industry.

Enjoy 10 weeks of industry placement

SIT30821 / SIT40721

DUAL QUALIFICATION DIPLOMA OF HOSPITALITY MANAGEMENT / CERTIFICATE III IN PÂTISSERIE

- 1.5 years full-time
- Feb, Apr, Jul, Sep
- Pre-Training Review / LLN Test

Step into the world of patisserie with hands-on training in chocolate, croissants, cake decorating, plated desserts, sugar work and petit fours. You'll learn in industry-standard kitchens and on the job at Café Imparo and Restaurant Rubric, our Sydney campus training outlets open to the public, gaining real-world experience while sharpening your creativity and technical skills.

This pathway course combines a Certificate III in Patisserie with a Diploma of Hospitality Management, giving you the skills to lead teams, manage operations and thrive in hospitality. You'll also enjoy excursions to Sydney's top hospitality venues and participate in trendy workshops on cuisine, food and beverage. This prepares you for a career as a Pâtissier, in hospitality management, entrepreneurship or you can advance to further study in a Bachelor course.

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

PÂTISSERIE PATHWAYS



"Our teachers were always supportive, always inspiring us to think creatively. The blend of practical and theoretical classes gave me the confidence to launch my bakery-café. Learning about daily operations and problem solving has been incredibly useful in running my own business now."

TIARA SUCIPTO

Certificate IV in Patisserie & Diploma of Hospitality Management
Co-owner of Pantry Story



CAREER OPPORTUNITIES.

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

CULINARY MANAGEMENT.

UNDERGRADUATE COURSES

CRS1201418

BACHELOR OF CULINARY MANAGEMENT

🕒 3 years full-time

📅 Feb, Jul

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

Step into the heart of the culinary world with a practical course that blends real-world experience with academic excellence. You'll broaden your culinary perspective by exploring cultural, historical and social aspects of food. You'll also develop the essential theoretical foundations needed for thoughtful, effective business management and ownership.

You'll graduate with a deep understanding of the leadership and organisational capabilities that are essential for effectively managing and guiding teams, operating a successful food business and understanding the future direction of the industry.

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

CRS1201422

BACHELOR OF CULINARY MANAGEMENT (PROFESSIONAL PRACTICE)

🕒 4 years full-time

📅 Feb, Jul

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

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

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

In your fourth year, you'll be supported you to secure paid employment in the industry, helping you strengthen your professional practice and graduate with real experience, confidence and industry connections.

Disclaimer:

Starting in 2025, "(Professional Practice)" will be added to the name of the 4-year Bachelor of Culinary Management to highlight the inclusion of the Professional Practice work placement year. Qualifications issued under the names Bachelor of Culinary Management and Bachelor of Culinary Management (Professional Practice) that include Professional Practice subjects are recognised as 4-year qualifications. Qualifications issued under the name Bachelor of Culinary Management that do not include Professional Practice subjects are recognised as 3-year qualifications.



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



CAREER OPPORTUNITIES.

- Restaurant Supervisor
- Bar Supervisor
- Banquet or Functions Team Lead
- Venue Supervisor
- Café or Restaurant Owner
- Qualified Cook
- Commis Chef
- Demi Chef
- Chef De Partie
- Head Chef
- Sous Chef
- Executive Sous Chef
- Executive Chef
- Pâtissier
- Pastry Chef
- Business Owner
- Chocolatier
- Cake Decorator



HOSPITALITY.

VOCATIONAL EDUCATION COURSES

SIT50422 / SIT30821

DUAL QUALIFICATION DIPLOMA OF HOSPITALITY MANAGEMENT / CERTIFICATE III IN COMMERCIAL COOKERY

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

Course currently in transition. The course code, title, units, and content may change. Further information will become available on our website, upon enrolment or during your studies.

Start your journey towards a career as a professional chef with this pathway course that builds strong foundations in cookery and hospitality. You'll develop practical cooking skills while learning how kitchens and hospitality businesses operate.

You'll practise knife skills, cook a wide range of cuisines and learn the essentials of kitchen management, including café operations, fine dining service, catering, budgeting and coordinating staff.

Train in real industry settings at our on-campus outlets, Café Imparo and Restaurant Rubric, which are open to the public. You'll also take part in elective workshops focused on cuisine, food and beverage trends.

Graduate in just 18 months with essential kitchen management and cookery skills, together with a holistic understanding of the hospitality sector or undertake further study in a Bachelor course.

Enjoy excursions to Sydney's leading hospitality venues

SIT50422 / SIT31021

DUAL QUALIFICATION DIPLOMA OF HOSPITALITY MANAGEMENT / CERTIFICATE III IN PATISSERIE

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

Step into the world of patisserie with hands-on training in chocolate, croissants, cake decorating, plated desserts, sugar work and petit fours. You'll learn in industry-standard kitchens and on the job at Café Imparo and Restaurant Rubric, our Sydney campus training outlets open to the public, gaining real-world experience while sharpening your creativity and technical skills.

This pathway course combines a Certificate III in Patisserie with a Diploma of Hospitality Management, giving you the skills to lead teams, manage operations and thrive in hospitality. You'll also enjoy excursions to Sydney's top hospitality venues and participate in trendy workshops on cuisine, food and beverage. This prepares you for a career as a Pâtissier, in hospitality management, entrepreneurship or you can advance to further study in a Bachelor course.

Turn your hospitality passion into career leadership

SIT50422

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

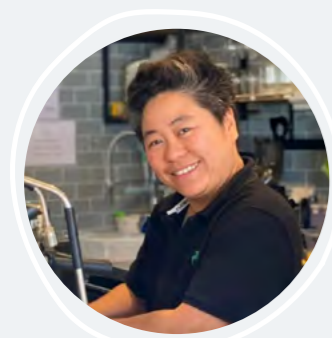
- 🕒 6 months full-time
- 📅 Feb, Apr, Jul, Sep
- 📄 Pre-Training Review / LLN Test / SIT50416 Diploma of Hospitality Management

Take your hospitality career to the next level with this Advanced Diploma. You'll gain the skills to step into management roles, run your own venue or kickstart your entrepreneurial dreams.

Through hands-on learning, you'll learn to plan, lead and deliver exceptional hospitality across a range of venues while building practical skills in business planning, finance, marketing and human resources.

You'll also get real-world insights from experienced hospitality professionals and guest lecturers, giving you a taste of the industry before you even graduate.

With this course, you're not just learning - you're preparing for a global career in hospitality, opening doors to exciting roles, leadership opportunities and the chance to run your own business.



"I chose to study at William Angliss Institute because of its reputation in the hospitality industry. I wanted the highest quality specialist skills and education to inspire, empower and develop my passion for this industry of professionals, leaders and innovators."

NUTCHANART PHONPRASERTTHAWORN

Commercial Cookery & Diploma of Hospitality Management Alumni
Co-owner of The Whitecottage 163



TRAIN THE MIND,
SOOTH THE SOUL

HOW TO APPLY.



1. CHOOSE YOUR EXPERIENCE ▶

Start by exploring our range of courses and find the one that matches your interests and career goals. Check out the scholarships available to see if you're eligible – see page 12.

Not sure which option is right for you? Book a catch-up with an Advisor for personalised advice. Our Customer Experience team is also here to help:

Monday to Friday
8.30am–4pm
(02) 9125 5111
trainingsw@angliss.edu.au



2. APPLY ONLINE ▶

You can apply from our course pages, just click the 'Apply' link on the relevant course page and fill in the online form to begin your application.

You will receive an email outlining your next steps after you submit your online application form.

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



3. PRE-TRAINING REVIEW ▶

If you are applying for a Vocational course, a Pre-Training Review is a process undertaken to determine the most suitable and appropriate course and training for an individual.

At William Angliss Institute, the Pre-Training Review is used to align your aspirations and desired employment outcomes with your current skills and competencies and is an essential component of the selection process. As part of the Pre-Training Review process, you will also complete a Language, Literacy and Numeracy assessment (LLN), and a verification of your citizenship documentation (Green ID).

The Pre-Training Review is conducted in person by a member from our Sydney Team.



4. RECEIVE YOUR LETTER OF OFFER ▶

Vocational applicants will be notified of their outcome usually within 15 business days of a completed application

Degree applicants will be notified of their outcome usually within 2 – 3 weeks of a completed application.

Successful applicants will receive a Letter of Offer by email with instructions on how to accept.



5. ENROLMENT

The 'enrolments open date' will be included in your Letter of Offer, on this date you will be emailed instructions which will include the subjects to enrol into for the upcoming semester as well as information on uniform kit lists (if applicable), applying for concessions, loans, and payment plans.

We have limited places in each course, and your place is not confirmed until you have paid your fees in full or made an application for a payment plan. Ensure that you do this by Orientation Day to secure your timetable.



NEED HELP ENROLLING?

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

Available
courses in on
page 14

HOW TO PAY.

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

What fees will you pay?

If you're an Australian or New Zealand citizen, a permanent resident or an asylum seeker, or a victim of human trafficking, you may be eligible for NSW and Commonwealth government-subsidised training. This can significantly reduce your course fees. Additionally, refer to page 12 for available scholarship options.

Concession fees

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

Full fees

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

Other fees

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

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

How can you pay?

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

Pay upfront -

Pay your course fees in full before your course starts.

Payment plans -

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

VET Student Loans -

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

Fee-Help

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

Find detailed fee information on our website

SHORT COURSES.

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

Courses offered:

- Responsible Service of Alcohol (RSA)
- NSW Liquor Licensee Training
- Advanced NSW Liquor Licensee Training
- Responsible Conduct of Gambling NSW (RCG)
- Advanced Responsible Conduct of Gambling NSW (ARGC)
- Food Safety Supervisors – Hospitality Sector
- Hands on Patisserie Masterclasses including chocolate and macarons
- Wine Appreciation and Mixology Masterclasses
- Sushi and Knife Skills + much more

Learn real skills, really quick!





CONNECT WITH US.

Sydney campus

☎ (02) 9125 5111

✉ trainingnsw@angliss.edu.au

🌐 angliss.edu.au

🏠 11 Bowden Street Alexandria New South Wales 2015

Stay connected

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🌐 [linkedin.com/school/william-angliss-institute](https://www.linkedin.com/school/william-angliss-institute)

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