

# 2017 COURSE GUIDE

SPECIALIST CENTRE FOR  
**FOODS  
TOURISM  
HOSPITALITY  
EVENTS**

## **Declarations**

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# William Angliss Institute

Victorian Large Training Provider of the Year 2013

Winner of the Victorian International Education Awards 2014

At William Angliss Institute we give our students the opportunity to learn culinary, hospitality, tourism and event management in world-class facilities. We know that to be successful in these industries you need a balance of expert knowledge and hands-on experience. Our first-class facilities and expert teaching will provide you with the confidence and experience to be a leader in your chosen field, opening doors to employment opportunities globally.

## Specialist Centre

William Angliss Institute's central Melbourne facilities include innovative live and simulated classrooms with state-of-the-art information technology, designed to help you perform in real workplaces.

On campus we have three operational restaurants and a conference centre where students can experience first-hand the thrill of creating delicious dishes and serving tables of satisfied patrons. Students learn how to cope with the day-to-day challenges of food service and event management at real events.

Students access wireless internet across the campus and the student portal puts learning resources, timetables, student news and forums at your fingertips. Ultimately our cutting edge facilities are about making you job-ready with the tools you need to follow your passion anywhere in the world.

## Strong ties to industry

As the preferred supplier of staff to Food Services Australia, Melbourne City Council, Good Food & Wine Show, and Melbourne Food and Wine Festival among others, our students have unrivalled access to the food, tourism, hospitality and events industries in Victoria and New South Wales.

## Melbourne – the events and food capital of Australia

The Institute's main campus is located in the heart of Melbourne, Australia, "the world's most liveable city"\*. Each year millions of international and local tourists visit Melbourne to attend many international events. Our reputation and industry connections ensure our students are provided with exciting work experience opportunities at many major events.

## Lilydale Lakeside – on the doorstep of the Yarra Valley

William Angliss Institute has partnered with Box Hill Institute to deliver a range of programs at the newly opened Lilydale Lakeside campus, located on the doorstep of the Yarra Valley and the Dandenong Ranges. The region is Victoria's premier winery and regional dining destination, home to stunning landscapes and wildlife which attracts local and international tourists alike.

## Sydney – the tourism capital of Australia

The William Angliss Institute Sydney campus is located in Surry Hills, the heart of the city's vibrant hotel and restaurant scene. Sydney's natural beauty and outdoor lifestyle attract millions of tourists and make it a desirable study location.

## A global reputation

William Angliss Institute reaches far beyond Australian shores. In addition to our three joint venture campuses in China, our overseas training has grown with the addition of the William Angliss Institute Centre for Education and Training (CET) in Singapore. The global network of training further incorporates consultancy projects domestically and around the world.

Students can also study through our joint venture campuses in Thailand, Sri Lanka and Malaysia.

\*Economist Intelligence Unit, Global Liveability Survey 2015



# Overview of our courses

If you have set your sights on a career in foods, tourism, hospitality or events, William Angliss Institute is the place to study.

## Food Trades and Culinary Arts

### Patisserie

This specialist course offers the opportunity to learn unique skills for creating professional gateaux, pastries and restaurant desserts. You will be trained in innovative techniques and expert knowledge in patisserie creations for the hospitality industry. Find out more on pages 10-11.

### Baking

Develop time-honoured skills in baking bread, pastry and cake making while gaining a qualification recognised all over the world. On completion you will have a choice of careers from working in bakeries and cake shops to owning your own business. Find out more on pages 12-13.

### Food Science and Technology

Gain an advantage with a course that provides theoretical knowledge along with the skills to apply your learning in a practical environment. You will develop the portable skills and experience that are essential to working in this ever-changing and highly technical environment. Find out more on page 14-15.

### Meat Processing

The specialist skills of a butcher are in high demand as a generation of consumers fall in love with cooking. Carry on the traditions of meat aging, curing, smoking, corning and boning as well as learning skills essential to working in a modern retail environment. Find out more on page 16.

### Commercial Cookery

William Angliss Institute is a leading provider of cookery training in Victoria. The Institute's students are tomorrow's leading cookery professionals. A career in cookery could take you all over the world with opportunities existing in hotels, cafés, catering companies and restaurants globally. Find out more on pages 18-19.

### Bachelor of Food Studies

In the first of its kind in Australia, this program will help you understand how our food and drink choices shape the world in which we live. This experiential-based degree includes site visits to farms, farmers' markets and restaurants. Students will experience a unique range of hands-on cooking, sensory education, fermentation and crafting practices. Find out more on page 20.

### Bachelor of Culinary Management

This program is a unique opportunity for students to explore their personal passion for food and wine while developing advanced culinary knowledge, critical thinking and management skills. It produces graduates who are not only practitioners, but leaders in the culinary sector with a strong understanding of its opportunities and complexities. Find out more on page 21.

## Tourism, Travel, Beauty and Resorts

### Tourism

With the whole world at your disposal, it's no surprise that the tourism industry has endless opportunities. At William Angliss Institute, you can channel your interests and strengths into a dream job that will sometimes feel like a holiday. Find out more on pages 22-25.

### Travel

The travel industry is one of the most exciting and diverse in which to work. With the growth of online travel resources, the travel industry has become a particularly competitive market which means specialist skills are now a necessity for delivering high quality, differentiated service. Find out more on pages 22-25.

### Beauty Therapy

If you have always dreamed about owning or managing a day spa, our award-winning beauty therapy facility, Angliss Spa, is the perfect place to learn how. The exciting spa industry has a wealth of opportunities and this course provides practical workplace and management skills to boost students' employability and career opportunities. Find out more on pages 26-27.

### Resort Management

Are you excited by unique destinations and rich travel experiences? Our tailored courses allow you to gain a double qualification with a Diploma of Holiday Parks and Resort Management, plus specialisations in alpine, dive or water recreation. Find out more on pages 28-29.



## Hospitality and Hotel Management

### Hospitality

If you love working with people and thrive in a fast-paced environment, a career in the dynamic hospitality industry will offer you great opportunities to work within Australia and overseas. William Angliss Institute is Australia's largest hospitality training provider, offering you the largest selection of hospitality electives to give you every opportunity of specialising in what interests you most. Find out more on pages 30-33.

### Angliss International Hotel School

Do you want to be one of the next generation of outstanding hotel management professionals? The new Angliss International Hotel School was launched in 2016 and offers innovative programs to allow students to quickly build careers in hotel management. Find out more on pages 34-35.

### Bachelor of Resort and Hotel Management

Complementing the new Angliss International Hotel School, this course is focused on delivering academic knowledge and practical skills to help students develop critical thinking, management capabilities and professional skills to enter the dynamic hotel and resort industry with confidence. Find out more on pages 36-37.

### Bachelor of Tourism and Hospitality Management

This specialised program produces graduates who are not only practitioners, but leaders in the tourism and hospitality industry. The third year of the program is undertaken in industry as a work placement year. This enriching experience enables students to work on a full-time basis and launch their careers. Find out more on page 38.

## Events

### Event Management

Do you want to launch a career with global potential? Why settle for walking the red carpet when you can run the whole show? With our event management courses, you can learn how to plan, fund, market and manage successful events. Find out more on pages 40-43.

### Bachelor of Event Management

This program gives graduates the skills required to operate effectively as an event professional through the application of creative and critical thinking skills, a broad range of industry and academic knowledge and skills, and the ability to interact effectively as team members or team leaders. Find out more on page 44.

## Indigenous programs

The Indigenous Learning Unit aims to train Aboriginal and Torres Strait Islander (ATSI) people of all ages holistically, with training delivered through a combination of learning experiences in blended delivery modes based in industry and campus environments. There's a dedicated emphasis on developing skills to prepare students for work on completion of their course. After graduating from the programs, students receive ongoing support and assistance to enable them to continue with their studies or employment.

The Institute works closely with our partners and organisations to ensure students get the best education and work experience possible. Establishments include Charcoal Lane (Melbourne), National Indigenous Culinary Institute (Melbourne), National Indigenous Culinary Institute (Sydney), Voyages Indigenous Tourism Australia, Ayers Rock Resort NT, Mossman Gorge FNQ, Home Valley Station WA, Worawa Aboriginal College (Healesville), Compass Group Australia and Accor.

To find out more please visit [www.angliss.edu.au/indigenous](http://www.angliss.edu.au/indigenous)

## Apprenticeships, Traineeships, Youth Learning, Short Courses

### Apprenticeships and Traineeships

An apprenticeship mixes practical work with study – the ideal way to learn and refine your chosen trade. You can start an apprenticeship with an employer or through an Australian School Based Apprenticeship which allows you to begin an apprenticeship or traineeship while you are still at school. Find out more on page 46.

Traineeships are a great way to formalise your work qualifications. You can start a traineeship with William Angliss Institute with an employer, and the traineeship is undertaken in your workplace with Institute trainers. Find out more on page 46.

### Youth Learning

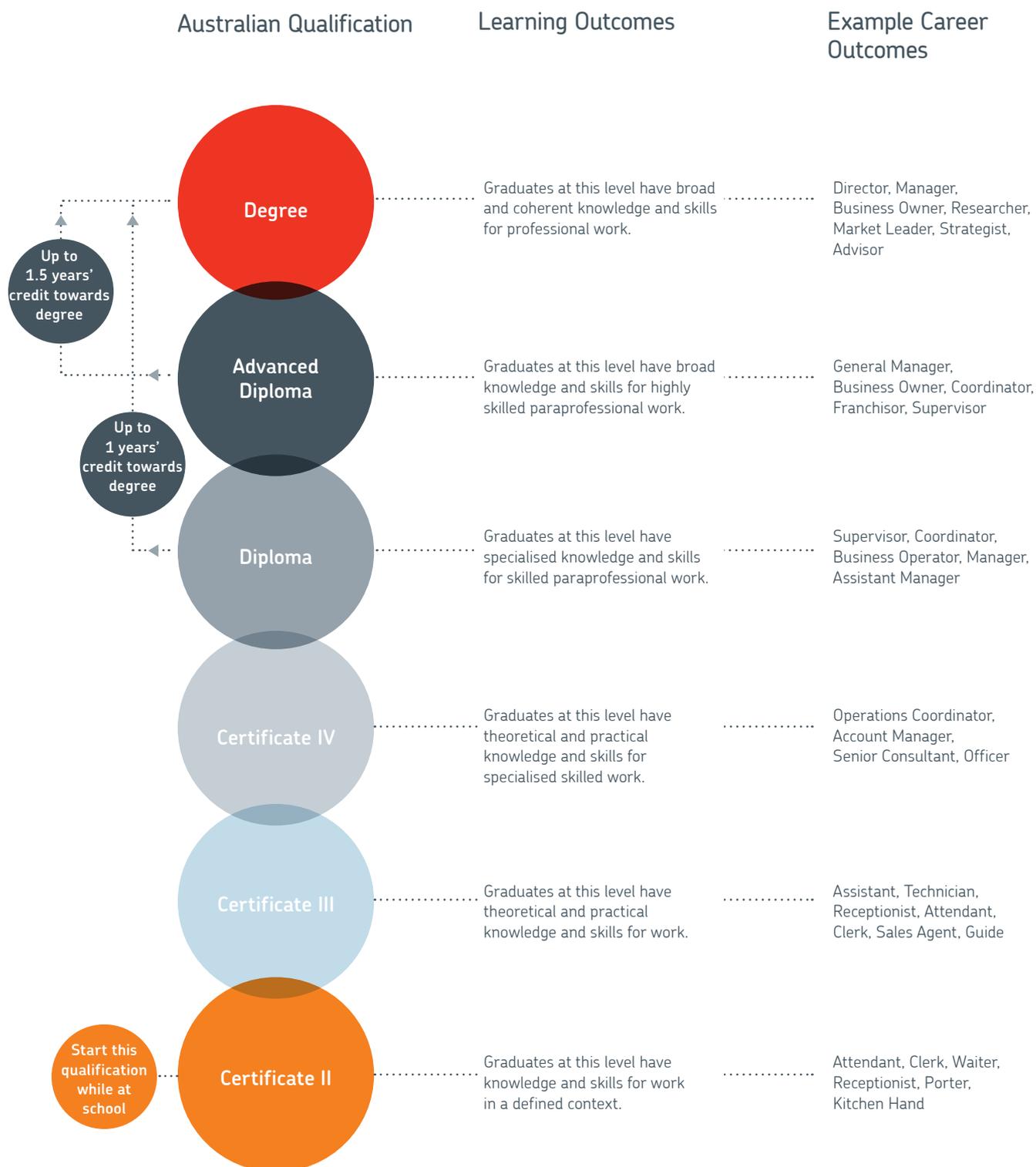
Youth Learning offers a range of flexible programs for students in Years 10-12 who are interested in food and beverage, tourism, cookery, beauty or events. Find out more on pages 48-49.

### Short Courses

Our Short Courses are designed for people seeking employment, employees wanting to upskill, industry professionals, novices and those who are somewhere in between. Find out more on page 50.

# 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.



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.

# Plot your course

The chart below shows the timeframes and progression of each course.



\*\* Also available as an apprenticeship/traineeship. See page 46 for more information.



# Food Trades and Culinary Arts

For over 75 years, the Institute has been a leader in cookery, patisserie, bakery and food processing and has produced some of Australia's best-known chefs. Vocations in food are for creative people, passionate about culinary experiences of all kinds.

We are devoted to providing industry-relevant training to butchers, bakers, patissiers, chefs and food technicians. Our expert trainers encourage you to master traditional methods and innovate which results in graduates who are fully equipped for industry.

## Great Chefs program

The Great Chefs program at the Angliss Restaurant gives final year cookery students an opportunity to work with the most prestigious chefs in Melbourne's vibrant culinary scene. Featuring a multi-course menu with the finest ingredients, students are mentored by guest chefs to create their famous signature dishes. Some recent chefs include Dan Briggs from Kong, Peter Kuruvita from Flying Fish, Tony Twitchett from Taxi Kitchen and Ian Curley from The European.

To commemorate our 75th year and celebrate the success of the Great Chefs program, William Angliss Institute published *The Great Chefs Cookbook*. To find out more about the cookbook or to purchase a copy, visit [www.angliss.edu.au/cookbook](http://www.angliss.edu.au/cookbook)

## Talented professional cookery teachers

William Angliss Institute's professional cookery teachers are industry-current and have many years of experience in diverse industry environments, including international and local five-star hotels and resorts, fine dining establishments, airlines and specialised cafés. Many have achieved success in international and Australian culinary competitions, are noted for their regular contributions to various publications, television shows and radio programs, and have maintained strong industry links.

Their knowledge, expertise, professional pride and enthusiasm ensure our students graduate with professional confidence, a wide range of sought-after skill sets and are ready to take on the challenge of being future industry leaders.

## World class facilities

Learn on-site with access to 11 kitchens, four bakeries, patisserie kitchens, meat processing rooms, a chocolate laboratory, food technology laboratories and demonstration lecture theatres. For more information about our Melbourne, Lilydale and Sydney campuses, please see pages 52-54.

## Cookery and patisserie courses now at Lilydale Lakeside campus

Students can now study commercial cookery and patisserie courses at Lilydale Lakeside campus, which is located on the doorstep of the Yarra Valley and the Dandenong Ranges, home to world-class wineries, award-winning restaurants and unique food retail outlets. Re-opened by Box Hill Institute in February 2016, William Angliss Institute is delivering Certificate III in Patisserie, Certificate III in Commercial Cookery and Certificate III in Commercial Cookery (Apprenticeship).

## Dual qualification in commercial cookery and meat or patisserie

Students can undertake a commercial cookery course and at the same time they can study a patisserie or meat processing course to obtain a dual qualification. To find out more, visit pages 11, 16 and 19.



foods





# Patisserie

In this hospitality program, students are trained in on-site training kitchens, providing a holistic approach to their development. Specialised units include petits fours, pastries, breads and artisan skills of chocolate and sugar decorations.

A qualification in patisserie opens up global opportunities to work in leading hotels, restaurants and boutique patisseries worldwide. Our trainers are internationally experienced and recognised leaders in their specialised fields.

## CERTIFICATE III in Patisserie

Course Code:	SIT31113
Campus:	Mel/Syd*/Lilydale
Intakes:	Quarterly
Duration:	12 months FT 18 months PT
Mode of study:	FT, PT
Entry req.:	Yr 11 or equiv.
Selection criteria:	<b>P</b> <b>I</b>

Acquire an understanding of the fundamental skills required to commence a career in patisserie with this qualification. The course is delivered on site and with industry participation to create a blend of knowledge and practical experience.

Subject areas include:

- » Cake decorating/gateaux
- » Desserts
- » Pastries
- » Petits fours
- » Basic methods of cookery
- » Food safety

### CAREER PATHS

These courses could lead you to positions such as:

- » Patisier
- » Pastry cook
- » Business owner

- I** Informal interview
- P** Pre-training review
- FT Full-time study
- PT Part-time study



### PLOT YOUR COURSE



\*For more information on Sydney courses, visit [www.angliss.edu.au/sydney](http://www.angliss.edu.au/sydney)

\*\* Also available as a traineeship. See page 46 for more information.



TRAINEESHIP

**CERTIFICATE III in Patisserie**

Course Code:	SIT31113
Campus:	Melbourne
Intakes:	On demand
Duration:	Competency based – up to 2 years of on the job training
Mode of study:	Blended delivery
Entry req.:	Employer req.

A patisserie traineeship will allow you to complete a qualification while continuing to work in the hospitality industry. Fundamental competencies will be developed across a range of core subjects.

Subject areas include:

- » Cake decorating/gateaux
- » Desserts
- » Pastries
- » Petits fours
- » Basic methods of cookery
- » Food safety

**CERTIFICATE IV in Patisserie**

Course Code:	SIT40713
Campus:	Mel/Syd*
Intakes:	Quarterly
Duration:	18 months
Mode of study:	FT
Entry req.:	Yr 11 or equiv.
Selection criteria:	<b>P</b> <b>I</b>

This course will continue to develop competencies in patisserie production. Practical sessions are provided on site and in industry where you will develop highly creative artisan skills such as sugar and chocolate decorative work. On graduation you will have job ready skills to start your career in patisserie.

Subject areas include:

- » Restaurant desserts
- » Modern gateaux
- » Petits fours
- » Sugar and chocolate decorative work
- » Sweet buffets and showpieces
- » Cake and cookie decorating

TRAINEESHIP

**CERTIFICATE IV in Patisserie**

Course Code:	SIT40713
Campus:	Melbourne
Intakes:	All year
Duration:	Competency based – up to 4 years of on the job training
Mode of study:	Blended delivery
Entry req.:	Yr 11 or equiv, Employer req.

A patisserie traineeship will allow you to complete a qualification while continuing to work in the hospitality industry. Expert training coupled with your ongoing work experience will enable you to put your skills into practice as you learn. On graduation you will have job ready skills to start your career in patisserie.

Subject areas include:

- » Restaurant desserts
- » Modern gateaux
- » Petits fours
- » Sugar and chocolate decorative work
- » Sweet buffets and showpieces
- » Cake and cookie decorating

DUAL QUALIFICATION

**CERTIFICATE III in Commercial Cookery**  
**CERTIFICATE IV in Patisserie**

Course Code:	SIT30813/ SIT40713
Campus:	Melbourne
Intakes:	Feb, July
Duration:	18 months
Mode of study:	FT
Entry req.:	Yr 11 or equiv.
Selection criteria:	<b>P</b> <b>I</b>

This dual qualification will provide students with hands-on experience in areas from the preparation and cooking of produce through to cost effective menu development. Students will also acquire an understanding of the fundamental skills required to commence a career in patisserie with this qualification. The course is delivered over 4-5 days per week on site and with industry participation to create a blend of knowledge and practical experience.

Subject areas include:

- » Food preparation and presentation skills
- » Health and safety, security and workplace hygiene
- » Cost effective menus
- » Menus for special dietary and cultural needs
- » Sugar and chocolate decorative work
- » Sweet buffets and showpieces



# Baking

In this food processing program, students will learn commercial styles of baking along with creating true artisan style breads using sourdough, wood fire and tandoori. If you choose a pastry specialisation, you will undertake training in the new dessert style of cake making, royal icing decorating, chocolate work and pastry production.

The flexible program allows you to change to an apprenticeship model if you begin employment in industry during your full-time course. For more information about apprenticeships, please see page 46.



### CAREER PATHS

- » Owner/Franchisee
- » Store manager
- » Baker
- » Production manager
- » Pastry cook

- I** Informal interview
- P** Pre-training review
- FT** Full-time study
- PT** Part-time study

### APPRENTICESHIP

#### CERTIFICATE III in Retail Baking (Bread)

Course Code:	DF30610
Campus:	Melbourne
Intakes:	On demand - all year
Duration:	Competency based - up to 3 years
Mode of study:	Day release, block release or workplace training
Entry req:	Employer req.

An apprenticeship in baking will give you well-developed skills in the fundamentals of commercial and artisan bread production. You will undertake training on site that can then be translated into on the job practice. This qualification allows graduates to become a qualified baker, artisan baker, wholesale baker, business owner or production manager.

Subject areas include:

- » Production of artisan breads
- » Product development skills
- » Environmentally sustainable work practices
- » Occupational health and safety processes
- » Techniques of bread making

### PLOT YOUR COURSE



\*\* Also available as an apprenticeship. See page 46 for more information.



APPRENTICESHIP

**CERTIFICATE III in Retail Baking (Cake & Pastry)**

<b>Course Code:</b>	FDF30510
<b>Campus:</b>	Melbourne
<b>Intakes:</b>	On demand - all year
<b>Duration:</b>	Competency based - up to 3 years
<b>Mode of study:</b>	Day release, block release or workplace training
<b>Entry req:</b>	Employer req.

A cake and pastry apprenticeship will develop core skills across a range of fundamental competencies. On graduation you will have a range of career options such as pastry chef, cake decorator and specialist caterer.

Subject areas include:

- » Production of meringue-based products
- » Production of sponges, cakes and cookies
- » Production of sweet yeast products
- » Preparation of chocolate and chocolate confectionery
- » Environmentally sustainable work practices
- » Occupational health and safety processes
- » Cake decorating
- » Gateaux and torte production and decorating
- » Production of pastry

APPRENTICESHIP

**CERTIFICATE III in Retail Baking (Combined)**

<b>Course Code:</b>	FDF30710
<b>Campus:</b>	Melbourne
<b>Intakes:</b>	All year
<b>Duration:</b>	Competency based - up to 3 years
<b>Mode of study:</b>	Day release, block release or workplace training
<b>Entry req:</b>	Employer req.

With a combined apprenticeship you will be completely skilled in all areas covered in the bread making stream and the cake and pastry stream. This program develops graduates that have on the job experience and are proficient in a range of specialties.

Subject areas include:

- » Knowledge of food safety program and procedures
- » Production of meringue-based products
- » Production of sponges and cakes
- » Chocolate and confectionery
- » Gateaux and torte production and decorating
- » Techniques of bread making
- » Production of artisan breads
- » Cake decorating
- » Production of pastry

**CERTIFICATE III in Retail Baking (Combined)**

<b>Course Code:</b>	FDF30710
<b>Campus:</b>	Melbourne
<b>Intakes:</b>	Quarterly
<b>Duration:</b>	12 months
<b>Mode of study:</b>	FT
<b>Entry req:</b>	Yr 11 or equiv.
<b>Selection criteria:</b>	 

Through this practical classroom based course, you can build a complete set of skills that will enable you to start a career in a variety of businesses. The program will allow you to undertake units in both the bread making stream and the cake and pastry stream, leading to greater employment opportunities. After completion of this qualification you are eligible to enrol into Certificate IV in Advanced Baking.

Subject areas include:

- » Knowledge of food safety program and procedures
- » Production of meringue-based products
- » Production of sponges and cakes
- » Chocolate and confectionery
- » Gateaux and torte production and decorating
- » Techniques of bread making
- » Production of artisan breads
- » Cake decorating
- » Production of pastry

**CERTIFICATE IV in Advanced Baking**

<b>Course Code:</b>	FDF40811
<b>Campus:</b>	Melbourne
<b>Intakes:</b>	Feb, Jul
<b>Duration:</b>	6 months
<b>Mode of study:</b>	FT
<b>Entry req:</b>	Cert. III in Retail Baking
<b>Selection criteria:</b>	 

This comprehensive program will provide you with in-depth knowledge and broad understanding of baking practices and science. The course will provide you with multi-skilled knowledge including basic cooking methods, confectionery products, sourdough products and espresso coffee. This course will give you the artisan skills to develop new products within a retail baking environment.

Subject areas include:

- » Bakery management
- » Basic methods of cookery
- » Coffee making
- » Cake and dessert production
- » Confectionery
- » Occupational health and safety management
- » Quality control
- » Production of specialty cakes
- » Tiered/specialty cakes



# Food Science and Technology

Studies in food science and technology incorporate chemistry, biology and microbiology and prepare you to work in a myriad of roles across the food industry.

Through in-depth classroom instruction and industry visits, you will learn how to make food healthier, tastier and safer for consumers.

## Specialist delivery

The Diploma of Food Science and Technology is delivered by teachers with extensive, current food manufacturing industry experience, including food safety auditors, laboratory technicians, microbiologists, food technologists, factory supervisors and food technology consultants. They ensure the subject matter reflects current Australian food industry application.

## Field trips and experiential learning

Factory visits and field trips are undertaken to both large and small food industry manufacturers such as those in the packaging, dairy, oil processing, confectionery, baking, brewing and probiotic beverage sectors to enhance student learning.

## Networking opportunities

Students are able to network with food technologists in industry, professional food science associations and research and government departments through our extensive contacts.

Students are also encouraged to attend seminars such as the Ai Group's ConTech and the AIFST Annual Food Science Conference. They will also hear from a range of guest lecturers on topics such as food packaging, rapid test kits for microbiology, regulatory requirements for food labelling and nutrition claims for processed foods.

### CAREER PATHS

The Diploma of Food Science and Technology could lead you to positions such as:

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

### DIPLOMA of Food Science and Technology

**Course Code:** FDF50311

**Campus:** Melbourne

**Intakes:** Feb, Jul

**Duration:** 12 months

**Mode of study:** FT, PT

**Entry req:** Yr 12 or equiv. or current industry experience

**Selection criteria:** **A P I**

Develop comprehensive skills across all areas of food science and technology. As a graduate you will have a number of career options available to you in areas such as product development, quality assurance and food safety.

Subject areas include:

- » Product development
- » HACCP and quality assurance
- » Nutrition
- » Confectionery
- » Biochemistry
- » Process control

### PLOT YOUR COURSE

6 Months

12 Months

Diploma of Food Science & Technology

**A** ATAR or equivalent **I** Informal interview **P** Pre-training review

FT: Full-time study PT: Part-time study

## Laura Vougas

### Graduate of Diploma of Food Science and Technology

#### Why did you choose to study at William Angliss Institute?

I had completed a Bachelor of Nutritional Medicine and had been working in the health industry for 12 years. I have a passion for food, their properties and how they can impact our health. I decided that I wanted to expand my skills, so I started researching which institutions offered a wide range of subjects without taking years to complete. William Angliss Institute gave me the opportunity to complete a course in a reasonable time frame and also offered extensive practical exposure and relevant theory which would be useful when entering the industry.

#### How did you find your course?

I researched online which institute offered food technology and William Angliss Institute was the one that most suited my situation. I needed flexibility, as I am a mother and was working

part time. The enrolment process was easy and the information that I needed was available on the website. The Open Day was a chance to go and explore the campus and see what was involved in the course by interacting with the teachers.

#### How did you find out about the Student Product Development Competition and what was the experience of winning like?

We were given the opportunity as students to join an organisation called the Australian Institute of Food Science Technology (AIFST). They offered the chance to get exposure to the industry by encouraging students to volunteer for events, entering innovation competitions as well as providing current information about the food technology industry. It has been my lifelong ambition to understand and experience what is involved in developing a food product. The competition was extremely

challenging, as there are so many factors to consider before a product can go into production. It was great to be involved in the process, as it helped put into practice all the theory and I also learned new guidelines to launch a new product. I was ecstatic that we won, as the competition taught me the importance of establishing a strong group foundation, dedication and how you can achieve anything that you set your mind to.

#### Where are you currently working and what's your role?

I am currently working for Brenntag Australia as a Sample Coordinator. I was introduced to the opportunity by the teachers at William Angliss Institute, for which I am so very grateful. I am extremely humbled to be part of the food industry and my colleagues have been such amazing mentors. It has allowed me to expand my knowledge,

understand the functions of food ingredients and see how they can be applied in a practical setting. There are great career opportunities with Brenntag and I look forward to eventually being involved in expanding my skills by working in food development and creating new innovated concepts.

#### What are your plans for the future?

My future aspirations include being successful in whatever area I wish to conquer. I have a strong interest in product development but also in laboratory work. There are so many avenues available within the food industry and establishing great relationships with colleagues and industry experts can lead to many new experiences. It is important to have passion and enthusiasm in whatever you choose to do and eventually new opportunities will emerge.



# Meat Processing

You will undertake training in industry and on-site in our meat processing classrooms, where we run the Australian Meat Industry Council Food Safety Program to align training with industry expectations and requirements.



- I Informal interview
- P Pre-training review
- FT Full-time study
- PT Part-time study

## CERTIFICATE II in Meat Processing (Food Service)

Course Code:	MTM20411
Campus:	Melbourne
Intakes:	Feb, Jul (based on demand)
Duration:	6 months
Mode of study:	PT
Selection criteria:	<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">P</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">I</span>

This qualification is a 6 month, non-apprenticeship program (classroom delivery) designed to provide you with intensive meat preparation and handling skills, giving you specialist knowledge in working with meat products in the kitchen and butchery environment.

These skills are sought after and will provide you with a strong advantage for employment opportunities in meat retail.

Subject areas include:

- » Hygiene and sanitation practices
- » Knife sharpening skills
- » Identifying species and meat cuts
- » Preparation of minced meat and minced meat products
- » Preparation of sausages
- » Preparation of meat cuts

## APPRENTICESHIP

### CERTIFICATE III in Meat Processing (Retail Butcher)

Course Code:	MTM30813
Campus:	Melbourne
Intakes:	Based on demand
Duration:	Competency based completion or up to 4 years of training
Mode of study:	Blended delivery
Entry req:	Employer req.

The four-year apprenticeship program in meat processing features block release and on the job training designed to provide you with highly developed skills to enable you to work in a retail meat environment. Throughout the course you will complete a range of core practical subjects as well as gaining an understanding of theory in areas such as ordering and merchandising, pricing and nutritional advice on meat.

Subject areas include:

- » Hygiene and sanitation practices
- » Knife sharpening skills
- » Identifying species and meat cuts
- » Preparation of minced meat and minced meat products
- » Preparation of sausages
- » Preparation of meat cuts
- » Meat storage
- » Carcass product quality

## DUAL QUALIFICATION

### CERTIFICATE III in Commercial Cookery

### CERTIFICATE II in Meat Processing

Course Code:	SIT30813/ MTM20411
Campus:	Melbourne
Intakes:	Feb, July
Duration:	12 months
Mode of study:	FT
Entry req:	Yr 11 or equiv.
Selection criteria:	<span style="border: 1px solid black; border-radius: 50%; padding: 2px;">P</span> <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">I</span>

This dual qualification is designed to enhance student's cookery and butchery skills with a specialisation in meat preparation and handling. Students will learn fundamental skills and develop knowledge in a wide range of subjects to become job-ready. This course will provide students with hands-on experience in areas from the preparation and cooking of meats through to cost effective menu development. The course is delivered over 4 days per week on site.

Subject areas include:

- » Health and safety, security and workplace hygiene
- » Cost effective menus
- » Restaurant cookery
- » Identifying species and meat cuts
- » Preparation of meat cuts

## Sam Smith

### Graduate of Certificate III in Commercial Cookery Apprenticeship

#### What was the best part of your training at William Angliss Institute and what did you find the most challenging?

The best part would have to be the amount of opportunities that popped up throughout my time at William Angliss Institute, whether it be a Great Chef dinner or a chance to travel overseas to see a different culture and cuisine. Overall the progression through the course wasn't that challenging as the teachers gave so much of their time to help you out when needed and made sure you had sufficient understanding of what was expected. However, for me, the most challenging part of the course was pastry and cakes as I did not have a lot of experience with pastry goods and baking.

#### How did the international excursions, local competitions and William Angliss Institute scholarship help with your training?

The opportunities provided me with a range of different situations that then further developed my understanding of food, techniques and even my own mindset of being a chef. They helped me gain accolades that are highly praised by people in industry. The UK Scholarship itself was a life changing experience, having experienced a vast array of food

and culture overseas in London working at St. John Restaurant, one of the best restaurants in the world, and learning such precise and vital techniques, skills and attitudes which I now see as fundamental to being a chef.

#### What's a typical day like working at RACV?

The good thing about RACV is that there is never a typical day. There is always something new to think about, whether it's a special menu coming up or even different sections which you get to experience. The hours may sometimes be long but it gives you a good understanding into what is expected to reach such quality of food.

#### What's next on the horizon for you?

Next for me would be to continue honing the skills I have learnt during my apprenticeship at William Angliss Institute, my time overseas in Michelin-starred restaurants and at RACV and also to continue pushing boundaries to become the best chef I can possibly be. I will always be learning and I look forward to learning much more from industry leaders in Melbourne, Australia and even overseas when the time comes again.





# Commercial Cookery

Add some flavor to your career. William Angliss Institute’s cookery courses are designed to give students the very best preparation for a career as a professional chef. You’ll develop fundamental skills and knowledge in professional cooking and kitchen management using state of the art facilities.

## CERTIFICATE III in Commercial Cookery

Course Code:	SIT30813
Campus:	Mel/Syd*/Lilydale
Intakes:	Quarterly
Duration:	12 months FT 18 months PT
Mode of study:	FT, PT
Entry req:	Yr 11 or equiv.

Selection criteria: **P** **I**

Learn fundamental skills and develop knowledge in a wide range of subjects to become job-ready. Graduates will be qualified for employment as a cook or commis chef.

On completion you can continue to Certificate IV in Commercial Cookery.

Subject areas include:

- » Health and safety, workplace hygiene, food safety
- » Knife skills
- » Food presentation skills
- » Preparing and cooking meat, poultry and seafood
- » Cost effective menus
- » Food safety practices
- » Restaurant cookery
- » Menus for special dietary and cultural needs

### CAREER PATHS

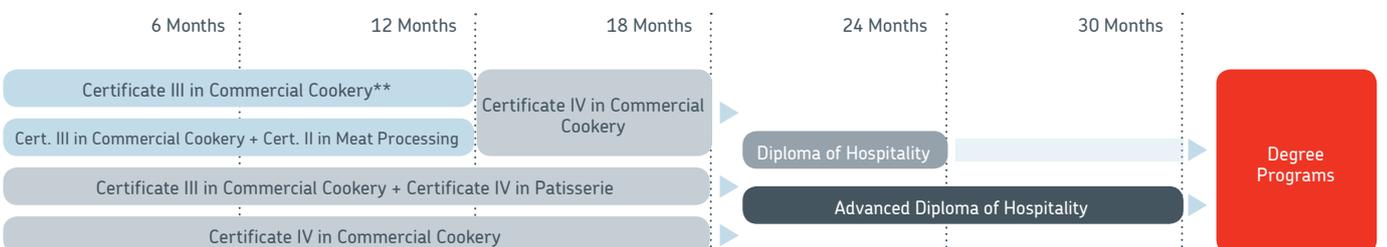
These courses could lead you to positions such as:

- » Qualified cook
- » Commis chef
- » Demi chef
- » Chef de partie
- » Head chef
- » Sous chef
- » Executive sous chef
- » Executive chef

- I** Informal interview
- P** Pre-training review
- FT Full-time study
- PT Part-time study



### PLOT YOUR COURSE





## APPRENTICESHIP

### CERTIFICATE III in Commercial Cookery

<b>Course Code:</b>	SIT30813
<b>Campus:</b>	Melb/Lilydale
<b>Intakes:</b>	On demand - all year
<b>Duration:</b>	Competency based completion or approx. 3 year
<b>Mode of study:</b>	Classroom based or workplace training
<b>Entry req:</b>	Employer req.

A cookery apprenticeship allows you to combine on the job experience with practical skills gained through campus-based training. On the job training assessment is offered as negotiated by the employer.

There is an opportunity for workplace training to continue to Certificate IV in Commercial Cookery.

Subject areas include:

- » Health and safety, security and workplace hygiene
- » Knife skills
- » Food presentation skills
- » Preparing and cooking meat, poultry and seafood
- » Cost effective menus
- » Food safety practices
- » Restaurant cookery
- » Menus for special dietary and cultural needs

### CERTIFICATE IV in Commercial Cookery

<b>Course Code:</b>	SIT40413
<b>Campus:</b>	Mel/Syd*
<b>Intakes:</b>	Quarterly
<b>Duration:</b>	18 months
<b>Mode of study:</b>	FT
<b>Entry req:</b>	Yr 11 or equiv.
<b>Selection criteria:</b>	<b>P</b> <b>I</b>

Build on your Certificate III in Commercial Cookery. Develop your skills and begin to enhance your knowledge and understanding of management in the hospitality industry. On graduation you will have the skills to become a qualified cook, commis chef, kitchen manager or owner operator.

Subject areas include:

- » Kitchen management
- » Team management
- » Finance management
- » Occupational health and safety risk management
- » Quality control
- » Bulk cookery or patisserie

## DUAL QUALIFICATION

### CERTIFICATE III in Commercial Cookery

### CERTIFICATE II in Meat Processing

<b>Course Code:</b>	SIT30813/ MTM20411
<b>Campus:</b>	Melbourne
<b>Intakes:</b>	Feb, July
<b>Duration:</b>	12 months
<b>Mode of study:</b>	FT
<b>Entry req:</b>	Yr 11 or equiv.
<b>Selection criteria:</b>	<b>P</b> <b>I</b>

This dual qualification is designed to enhance student's cookery and butchery skills with a specialisation in meat preparation and handling. Students will learn fundamental skills and develop knowledge in a wide range of subjects to become job-ready. This course will provide students with hands-on experience in areas from the preparation and cooking of meats through to cost effective menu development. The course is delivered over 4 days per week on site.

Subject areas include:

- » Health and safety, security and workplace hygiene
- » Food and presentation skills
- » Preparing and cooking meat, poultry and seafood
- » Cost effective menus
- » Restaurant cookery
- » Menus for special dietary and cultural needs
- » Identifying species and meat cuts
- » Preparation of meat cuts
- » Preparation of sausages

## DUAL QUALIFICATION

### CERTIFICATE III in Commercial Cookery

### CERTIFICATE IV in Patisserie

<b>Course Code:</b>	SIT30813/ SIT40713
<b>Campus:</b>	Melbourne
<b>Intakes:</b>	Feb, July
<b>Duration:</b>	18 months
<b>Mode of study:</b>	FT
<b>Entry req:</b>	Yr 11 or equiv.
<b>Selection criteria:</b>	<b>P</b> <b>I</b>

This dual qualification will provide students with hands-on experience in areas from the preparation and cooking of produce through to cost effective menu development. Students will also acquire an understanding of the fundamental skills required to commence a career in patisserie with this qualification. The course is delivered over 4-5 days per week on site and with industry participation to create a blend of knowledge and practical experience.

Subject areas include:

- » Food preparation and presentation skills
- » Health and safety, security and workplace hygiene
- » Cost effective menus
- » Menus for special dietary and cultural needs
- » Sugar and chocolate decorative work
- » Sweets buffets and showpieces
- » Modern gateaux
- » Petits fours

\*For more information on Sydney courses, visit [www.angliss.edu.au/sydney](http://www.angliss.edu.au/sydney)

\*\* Also available as an apprenticeship. See page 46 for more information.



# Bachelor of Food Studies

The first of its kind in Australia, the Bachelor of Food Studies provides you with rich insights into the challenges facing government, industry and citizens of how to feed ourselves well. Graduates will develop the skills and capabilities to reshape food systems to be more sustainable, ethical, healthy and delicious.

This specialised degree produces graduates who will be recognised as positive and productive change-makers and knowledge brokers within their own food environments. Graduates will gain the capacity to effectively communicate their knowledge to a non-specialist audience, engage critically with food policy and legislation, advocate on issues of food ethics and social justice, and contribute to the development and promotion of better food systems for all.

## Specialist fields

Specialist subjects include Introduction to culinary arts, culture and cuisine, sensory education, fermenting cultures, agriculture and farming systems, food movements and food and gastronomy in literature and media. A solid management foundation is offered by subjects in economics, finance, marketing, food policy, and entrepreneurship and innovation. Students can pursue their areas of interest through a range of electives from specialised subjects in culinary, events, tourism and hospitality management.

## Field trips and experiential learning

Students will gain specialist knowledge of global and local food systems and will ground this knowledge through hands-on cooking, sensory education, fermentation and crafting practices and food production. Exploring the relationship between food, agriculture, policy and health, will help you gain a deep understanding of all aspects of food systems. Site visits to farms, farmers' markets, community gardens and food enterprises will bring to life the topics and issues that are explored in the classroom.

If you're a year 12 student applying through VTAC for a Bachelor course, make sure you put one of our Diplomas or Advanced Diplomas as your lower preference, just in case you don't get the ATAR you expected. Graduates of our Diplomas and Advanced Diplomas have preferential entry.

### BACHELOR of Food Studies

Course Code:	CRS1400280
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	3 years
Mode of study:	FT, PT
Entry req:	Yr 12 or equiv.
Selection criteria:	<b>A</b> <b>P</b>

This specialised degree produces graduates who will be recognised as positive, productive and ethical change-makers and knowledge brokers within their own food environments. Graduates will gain the capacity to effectively communicate this knowledge to a non-specialist audience, engage critically with food policy and legislation, advocate on issues of food culture and social justice, and contribute to the development and promotion of more sustainable and ethical food systems.

Major studies include:

- » Culture and cuisine
- » Understanding food systems
- » Sensory education
- » Economics and global impacts
- » Diet and health in society
- » Fermenting cultures
- » Agriculture and farming systems
- » Food policy and governance
- » Introduction to marketing
- » Communicate complex food issues
- » Innovation and entrepreneurship

### BACHELOR of Food Studies (Community Engagement)

Course Code:	CRS1400279
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	4 years
Mode of study:	FT, PT
Entry req:	Yr 12 or equiv.
Selection criteria:	<b>A</b> <b>P</b>

Students can enroll in a 4 year Bachelor of Food Studies (Community Engagement) which provides an opportunity to deepen their learning and experience through a supported year of community engagement within the food sector during the fourth year of the degree.

#### CAREER PATHS

Your Bachelor of Food Studies could lead you to careers in the following fields:

- » Food writing and media
- » Food policy advice and analysis
- » Food event/exhibition curation
- » Food entrepreneurship
- » Teaching and research
- » Community food sector and social enterprises including:
  - Farmers' markets
  - Food rescue
  - Sustainable catering and procurement
  - Food hubs
  - Food security and healthy eating promotion



# Bachelor of Culinary Management

The Bachelor of Culinary Management will enable graduates to successfully operate and manage commercial kitchens and culinary enterprises of various scales and complexity. Culinary management graduates will be employed in different sectors of the industry, ranging from restaurants and cafés, hotels, hospitals and catering enterprises.

Graduates will possess strong foundations in cookery from classic cooking techniques and menu design to recipe development and sustainable procurement management. These foundations will be enhanced by subjects that explore the evolution of the profession and the relationship between culture and cuisine. The course is structured to provide students with the critical and analytical skills that support cross-disciplinary practice in a diverse and dynamic environment. Students will also develop strong management and communication skills to ensure they are prepared for the realities of the industry.

## Specialist fields

Specialist subjects include foundations of cuisine, cookery and recipes, sustainable procurement for hospitality and tourism, restaurant service, cooks and chefs in society, innovation and entrepreneurship. A solid management foundation is offered by subjects in management fundamentals, introduction to marketing, human resources management for the services industry, financial analysis and decision making. Students can draw on an extensive range of specialised electives to further pursue their study interests.

## Field trips and experiential learning

Experiential learning and sensory engagement are essential components of the Bachelor of Culinary Management. Cookery demonstrations and culinary experimentation in the classroom put theoretical concepts into practice, while leading chefs, food writers and other industry experts share their passion and knowledge in the classroom. Visits to award-winning restaurants, wineries, artisanal food producers and specialty retail outlets expose students to what makes the culinary industry so dynamic and rewarding.

## Work Integrated Learning

During your studies, you consolidate your learning and gain practical experience through Work Integrated Learning. The Institute connects students to opportunities through long-standing partnerships, memberships, professional affiliations and multiple industry networks. Together with dedicated staff from the Bachelor course, the Angliss Careers and Employment service facilitates these relationships and also offers work opportunities.

### CAREER PATHS

Your Bachelor of Culinary Management could lead you to positions such as:

- » Hotel chef
- » Food service manager
- » Catering manager
- » Head chef
- » Restaurant chef
- » Restaurateur
- » Food and beverage manager
- » Kitchen and cellar door supervisor

If you're a year 12 student applying through VTAC for a Bachelor course, make sure you put one of our Diplomas or Advanced Diplomas as your lower preference, just in case you don't get the ATAR you expected. Graduates of our Diplomas and Advanced Diplomas have preferential entry.

- A** ATAR or equivalent
- P** Pre-training review
- FT** Full-time study
- PT** Part-time study

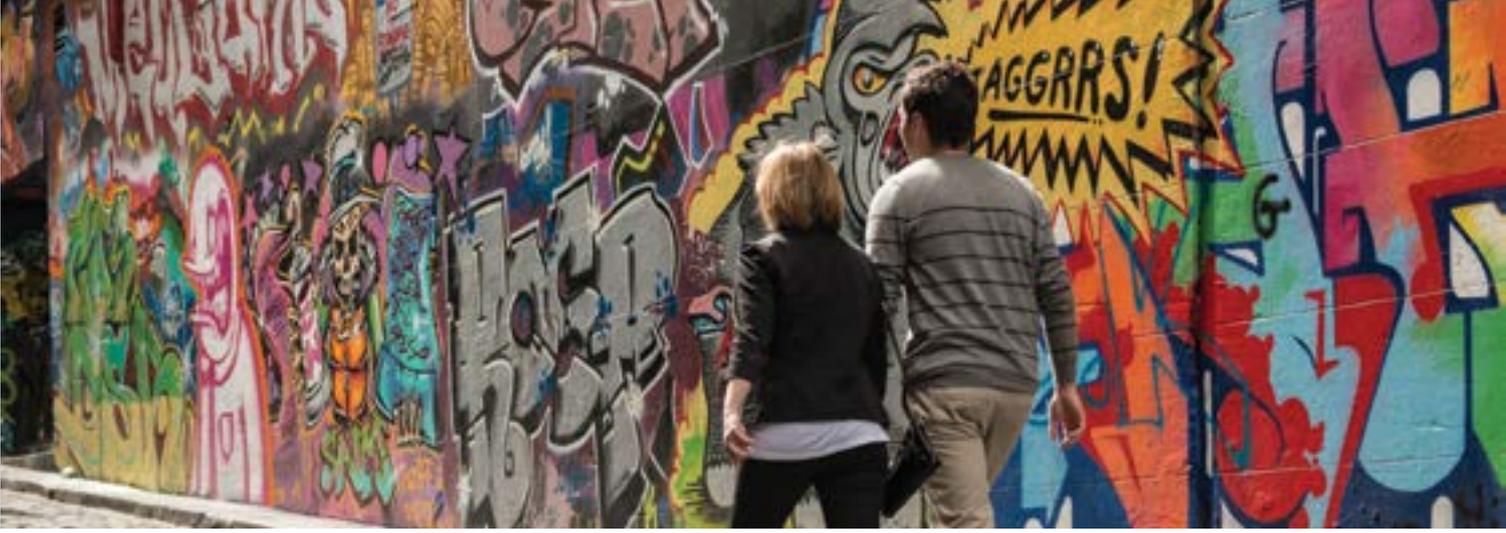
### BACHELOR of Culinary Management

Course Code:	CRS1201422
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	4 years
Mode of study:	FT, PT
Entry req:	Yr 12 or equiv.
Selection criteria:	<b>A</b> <b>P</b>

This specialised degree produces graduates who are not only practitioners but leaders in the culinary industry. An industry work placement in your third year consolidates your practical skills.

Major studies include:

- » Culinary techniques
- » Understanding food service
- » Sustainable procurement for hospitality and tourism
- » Sensory education
- » Menu design and engineering
- » Project restaurant



# Travel, Tourism, Beauty and Resorts

A career in travel, tourism, beauty or resorts will provide you with a multitude of options and our practical skills-based training will ensure that you are prepared for whatever adventure you're seeking.

No matter what level of qualification you're looking for, we have a course that will fit your needs. You can undertake training in Certificates right through to Degrees.

## Multi award-winning travel and spa training

Angliss Travel is the niche training division for the travel industry at William Angliss Institute. With a strong national reputation in the industry, Angliss Travel was awarded the Australian Federation of Travel Agents (AFTA) award for 'Best Registered Travel Industry Training Institution' for three years running and in 2009 was inducted into the Hall of Fame. In 2013, Angliss Travel was the winner of the AFTA National Travel Industry Awards for Excellence.

Our quality partnership with award-winning industry leader Aurora Spa ensures that studying a Diploma of Beauty Therapy at William Angliss Institute is the beginning of a journey into a rewarding beauty therapy and spa career. Angliss Spa has won the Best Spa Education Institute for Certificate and Diploma at the Australasian Spa Association Awards of Excellence 2014 for the third consecutive year. The ASpa awards recognise and reward outstanding quality, creativity and service delivery in the spa, health and wellness industry. For more information, please see page 27.

## National and international study trips

Students are provided with the opportunity to explore the world through our Study Abroad and Study Tours which aims to prepare students with internationally relevant skills and perspectives that are highly sought after by employers today. For more information, please see page 58.

## Industry Placement Program opportunity

Diploma of Travel and Tourism Management and Advanced Diploma of Travel and Tourism Management students may have the opportunity for a work placement over one semester in a travel or tourism related area. There are also limited six month job placements as part of the Advanced Diploma, taking place between the successful completion of the Diploma and the commencement of the Advanced Diploma. Candidate selection is based on an interview process with William Angliss Institute and the prospective employer.



Angliss graduate Rael Birkett is a tour guide with Bunyip Tours, and runs mainly day and overnight trips to regional Victoria and interstate. Rael graduated from William Angliss Institute with a Diploma of Travel and Tourism. After graduating, Rael worked as an overland tour guide in Central Australia before joining Bunyip Tours. His creative approach to describing native flora, fauna, colonial and Indigenous history, and his ability with the didgeridoo has made him very popular with Bunyip Tours' clients.





# Travel and Tourism

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



### CAREER PATHS

Our travel and tourism courses could lead you to positions such as:

- » 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

### CERTIFICATE III in Aviation (Cabin Crew)

Course Code:	AVI30116
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	6 months
Mode of study:	FT
Entry req:	Yr 11 or equiv.
Selection criteria:	<b>L</b> <b>O</b>

If you have the dream of being a flight attendant with an airline in Australia or around the world, this course will prepare you for what is required. This course will help your flight attendant application and interview stand out from the crowd.

Subject areas include:

- » Industry-based excursions
- » Industry guest speakers
- » Responsible service of alcohol (RSA)
- » First aid
- » Customer service on an aircraft
- » Inflight food and beverage service
- » Pre-flight customer service

### CERTIFICATE III in Guiding

Course Code:	SIT30316
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	6 months
Mode of study:	FT, PT
Entry req:	Yr 11 or equiv.
Selection criteria:	<b>P</b> <b>L</b>

Training as a tourism guide can take graduates into some of the most remote and beautiful places in Australia and the world. Lead visitors safely and confidently, helping them get the most out of their journey.

Subject areas include:

- » First aid
- » Work as a guide and lead tour groups
- » Interpret aspects of Indigenous culture
- » Provide commentary
- » Develop tours
- » Opportunities for industry-based work experience
- » Site inspections

### PLOT YOUR COURSE





### CERTIFICATE III in Tourism

Course Code:	SIT30116
Campus:	Mel/Lilydale
Intakes:	Feb, Jul
Duration:	6 months
Mode of study:	FT, PT
Entry req:	Yr 11 or equiv.
Selection criteria:	<b>P</b> <b>I</b>

This course introduces the many tourism businesses and organisations that make up the tourism industry. Students gain the basic skills needed for employment in the industry and benefit from networking and industry events.

Subject areas include:

- » Overview of tourism operations
- » Networking and industry visits
- » Excursions to both city and regional locations
- » Develop sales presentations
- » Reservations and bookings
- » An overnight trip to regional Victoria

### CERTIFICATE III in Travel

Course Code:	SIT30216
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	6 months
Mode of study:	FT, PT
Entry req:	Yr 11 or equiv.
Selection criteria:	<b>P</b> <b>I</b>

Delivering comprehensive hands-on knowledge, this course provides students with the skills required to work in the retail travel industry. Weekly presentations by industry professionals will expose you to industry trends and future career options.

Subject areas include:

- » An international trip
- » Reservation software systems knowledge
- » Airfare construction
- » Customer relations
- » Destinations
- » Travel products
- » Industry-based excursions and guest speakers

### DIPLOMA of Travel and Tourism Management

Course Code:	SIT50116
Campus:	Mel/Lilydale
Intakes:	Feb, Jul
Duration:	12 months
Mode of study:	FT, PT
Entry req:	Yr 11 or equiv. or current industry experience
Selection criteria:	<b>A</b> <b>P</b> <b>I</b>

The Diploma level of study incorporates subjects that expose students to business operations and regulations, tourism practices, and project management skills. Training is closely aligned with industry best practice, with regular site visits to provide a greater understanding of how the industry works and ensure graduates are job-ready.

Subject areas include:

- » Advanced business operations and regulations
- » Culturally appropriate and sustainable tourism practices
- » Operational planning
- » Regular visits to tourism operations and networking opportunities

**This course can also include an Industry Placement Program of an additional 6 months.**

### ADVANCED DIPLOMA of Travel and Tourism Management

Course Code:	SIT60116
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	18 months
Mode of study:	FT, PT
Entry req:	Yr 11 or equiv. or current industry experience
Selection criteria:	<b>A</b> <b>P</b> <b>I</b>

Students develop the skills to undertake a career in the tourism industry in management or to operate a business. A wide range of business subjects are offered in addition to the core tourism subjects to provide students with the skills to run a tourism business.

The course includes:

- » Broad industry knowledge, industry visits, networking opportunities and guest speakers
- » Development of a business plan looking at all aspects of business is a major focus of study with elective choices available during the course of study
- » Developing the skills needed to run your own tourism business

**This course can also include an Industry Placement Program of an additional 6 months.**

**A** ATAR or equivalent **I** Informal interview

**P** Pre-training review **O** Online application

FT: Full-time study PT: Part-time study



# Beauty Therapy

The Diploma of Beauty Therapy reflects the role of individuals who use sound knowledge of industry treatment protocols and a broad range of skills to provide and coordinate spa therapies. They operate independently and make a range of customer service and operational decisions.

Diploma of Beauty Therapy students undertake work experience via a practical placement program which gives them insights into the spa and wellness/beauty industry, allows them to meet qualified therapists and provides them with the opportunity to be involved in a 'hands on' approach and learn within an industry setting.

Combined with strong foundation management strategies, students will walk away with the knowledge and skills to confidently own or manage any spa business that they choose.

William Angliss Institute is well equipped with a custom-built training spa, working in partnership with Aurora Spa to provide quality training for its spa courses. The Angliss Spa has three private treatment rooms that can be used either as a single or double room, one large divisible training room that has the capacity to comfortably facilitate four treatments simultaneously, a dedicated nail and make-up training room and a spacious retail shop.

## CAREER PATHS

Our Diploma of Beauty Therapy could lead you to positions such as:

- » Spa manager
- » Spa consultant
- » Spa host
- » Wellness manager
- » Spa therapist
- » Treatment development director
- » Beauty therapist
- » Make-up artist
- » Beauty editor or blogger

## DIPLOMA of Beauty Therapy

Course Code:	SHB50115
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	12 months
Mode of study:	FT
Entry req:	Yr 11 or equiv.
Selection criteria:	<input type="radio"/> P <input type="radio"/> I

Subject areas include:

- » Customer service
- » Manicure and pedicure services
- » Design and apply make-up
- » Specialised facial treatments
- » Scalp, foot and back massage
- » Reflexology relaxation techniques
- » Specialised facial treatments
- » Marketing and resourcing for small business



- I Informal interview
- P Pre-training review
- FT Full-time study

William Angliss Institute graduate Katrina Konstantinidis now works as a spa therapist at Norbu Urban Retreat, located inside The Olsen Art Series Hotel on Chapel Street. Katrina graduated from a Diploma of Holidays Parks and Resorts specialising in Spa and Wellness (now Diploma of Beauty Therapy).





# Resort Management

With our Resort Management courses, you will gain a truly unique skill-set and benefit from industry partners and on-site facilities.

You will receive a combination of training that will make you highly sought after in the resort industry with the mix of skills demanded by employers.

Prior to commencing a Diploma of Holiday Parks and Resort Management, students must first successfully complete an introductory skill set which includes unit clusters in the areas of resort reception services, sustainability, workplace health and safety and customer service.

## Core Studies

Introductory Skill Set

## Specialisation

Diploma of  
Holiday Parks  
and Resort  
Management

Alpine

Dive

Water Recreation

## CAREER PATHS

Depending on your specialisation, our Diploma of Holiday Parks and Resort Management course could lead you to positions such as:

- » Resort manager
- » Resort department manager
- » Dive operations manager
- » Dive instructor
- » Water sports activities supervisor
- » Ski operations manager
- » Bushwalking guide
- » Leisure sports centre manager

## DIPLOMA of Holiday Parks and Resort Management

Course Code:	SIT50216
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	18 months
Mode of study:	FT
Entry req:	Yr 11 or equiv. or current industry experience

Selection criteria: **A P I**

This program enables you to complete Resort Management training in tourism, hospitality, business management and all aspects of running a resort facility. You will be equipped with a broad base of core skills and receive certifications in specialist training that will give you the edge.

Gain skills in customer service, finance, human resources, leadership, marketing, and safety and risk to equip you with the knowledge to run a resort facility.

See opposite page for more details about the specialisations available to complete the resort program.

## PLOT YOUR COURSE

6 Months

12 Months

18 Months

Intro skill sets

Diploma of Holiday Parks and Resort Management

Degree  
Programs

- A** ATAR or equivalent
- I** Informal interview
- P** Pre-training review
- FT** Full-time study



# Specialisations

Choose from the following specialisations to complete the resort management program.

## Dive

CERTIFICATE III IN OUTDOOR RECREATION (DIVE) - SIS30413

Combine your resort management qualification with a Certificate III in Outdoor Recreation (Dive) to provide you with global career opportunities. You will receive advanced dive training through our partnership with Scuba Culture, achieving Scuba Schools International dive certifications for Dive Guide, Dive Master and Open Water Instructor. Practical sessions and subjects which cover diving instruction, night diving and deep-sea dives will develop skills to make graduates job-ready. Includes an international study trip.



## Alpine

CERTIFICATE III IN OUTDOOR RECREATION (ALPINE) - SIS30413

Combine your resort management qualification with a specialisation in Alpine summer and winter activities. You will complete guide-level training in subjects including skiing/snowboarding, tours, bushwalking, mountain biking and outdoor recreation activities to provide you with year-round career prospects. This qualification will enable you to embark on a global career. Includes an international study trip.



## Water Recreation

CERTIFICATE III IN OUTDOOR RECREATION (WATER RECREATION) - SIS30413

Imagine a life spent on the water – combining your resort management qualification with a Certificate III in Outdoor Recreation (Water Recreation) could open the door to your dream career. A variety of subjects prepare you to undertake and guide activities such as kayaking and snorkelling, in addition to water sports and beach and resort activities. You will gain experience in yachting and boating and benefit from a range of practical sessions at Sandringham Yacht Club and an international study trip.



Angliss graduate Riccardo Deghi from Sandringham Yacht Club took out the Award for Instructor of the Year at the 2015 Yachting Australia awards. Riccardo graduated from a Diploma of Holiday Parks and Recreation and a Certificate III in Outdoor Recreation.



# Hospitality

Need some help turning your love for hospitality into a rewarding career? Refine your practical skills in our state-of-the-art training facilities and develop your knowledge of business operations, front of house, staffing or stock control. We have a flexible range of hospitality courses to suit your situation.

Hospitality is much more than just food. If you love working with people and thrive in a fast paced environment, a career in the hospitality industry will offer you not only a great job, but also an exciting lifestyle. Hospitality careers are diverse and often flexible. You might manage your own café or restaurant, become an accommodation or food and beverage manager at an international hotel or a facility manager at a glamorous venue.

## International exchanges

International exchanges allow you to immerse yourself in a different culture. You can enhance and broaden your professional work context and employability skills to gain a competitive advantage, develop friendships, independence and personal growth while increasing your career options. To find out more about how to complete internships, placements or semesters abroad, please see pages 58-59.

## Angliss International Hotel School

The Angliss International Hotel School offers students a customised study pathway to take service delivery to a new and premium level. The program commences with a Diploma of Hospitality Management, which is an intensive program delivered over one year, incorporating studies on campus and an industry placement. With exposure to masterclasses covering the finer and more specialised areas of hotel service, students will be equipped for a career offering exceptional service in the international hotel industry.

Students then progress into a Bachelor Degree at William Angliss Institute for an additional two or three years, depending on the degree. This includes the new Bachelor of Resort and Hotel Management, which was launched in 2016. To find out more about the Angliss International Hotel School, please see pages 34-35.







# Hospitality Management

William Angliss Institute is Australia's largest hospitality training provider. By studying at the Institute, students can gain the skills and knowledge that will allow them entry into Melbourne's world class restaurant and bar industry, setting them up for supervisory and leadership positions.

The Angliss Training Restaurant gives students the opportunity to work with the crème-de-la-crème of Melbourne's vibrant culinary scene. The Angliss Restaurant is a winner of the Restaurant and Catering Awards for Excellence — Best Training Restaurant.

Students will have the opportunity to gain work experience in restaurants, bars, cafés and nightclubs, as well as be involved in venue inspections at some of Melbourne's key hospitality venues. The Institute also offers the WAI Careers Hub, an online portal informing students of available volunteering and employment opportunities in the hospitality industry.

William Angliss Institute values its strong partnerships with key hospitality organisations such as Atlantic Group [V] Pty Ltd, Community Clubs Victoria, RACV Club, Crown Melbourne Ltd, Peter Rowland Catering, Seagrass Boutique Hospitality Group and The Lucas Group (owners of Chin Chin, Kong and Baby).

## CAREER PATHS

Our hospitality courses could lead you to positions such as:

- » Restaurant manager
- » Front of house coordinator
- » Bar manager
- » Gaming manager
- » Operations manager
- » Conference manager





### CERTIFICATE III in Hospitality

Course Code:	SIT30616
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	6 months
Mode of study:	FT, PT, Flex.
Entry req:	Yr 10
Selection criteria:	<b>A</b> <b>P</b> <b>I</b>

This qualification combines entry-level practical skills and relevant theoretical knowledge.

Subject areas include:

- » Responsible Service of Alcohol
- » Customer service
- » Workplace hygiene
- » Food and beverage service skills
- » Coffee and bar knowledge

### DIPLOMA of Hospitality Management<sup>^</sup>

Course Code:	SIT50416
Campus:	Mel/Syd*/Lilydale
Intakes:	Feb, Jul
Duration:	12 months
Mode of study:	FT, PT, Flex.
Entry req:	Yr 12 or equiv.
Selection criteria:	<b>A</b> <b>P</b> <b>I</b>

This qualification gives you a broad understanding of hospitality, and begins to explore theoretical concepts in substantial depth.

Subject areas include:

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

On completion of the Diploma, employment opportunities are available at middle management. Continue your studies to complete the Advanced Diploma of Hospitality Management.

### ADVANCED DIPLOMA of Hospitality Management

Course Code:	SIT60316
Campus:	Mel/Syd*
Intakes:	Feb, Jul
Duration:	18 months
Mode of study:	FT, PT, Flex.
Entry req:	Yr 12 or equiv.
Selection criteria:	<b>A</b> <b>P</b> <b>I</b>

This qualification consolidates skills from the Diploma and further develops your knowledge in a range of areas.

Subject areas include:

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

On completion of the Advanced Diploma of Hospitality, employment opportunities become available in a variety of hospitality management functional areas. Students can also continue on to Bachelor Degree programs.



\*For more information on Sydney courses, visit [www.angliss.edu.au/sydney](http://www.angliss.edu.au/sydney)  
<sup>^</sup> This course is available on its own and packaged with other qualifications in Sydney. Visit [www.angliss.edu.au/sydney](http://www.angliss.edu.au/sydney)

**A** ATAR or equivalent **I** Informal interview **P** Pre-training review  
 FT: Full-time study PT: Part-time study Flex: Flexible



Chef Guy Grossi with Ryan-Lance Darlington at the World's Longest Lunch at Albert Park, part of the Melbourne Food and Wine Festival.



# Angliss International Hotel School

The Angliss International Hotel School program commences with a Diploma of Hospitality Management with a hotel management focus, which is an innovative program delivered over one year on campus and via an industry placement. Students then progress into a Bachelor Degree at William Angliss Institute for an additional two or three years depending on the degree.

## Masterclasses and architecturally designed training suites

Gain specialised skills leading to an exciting career in the provision of luxury services. Masterclasses include:

- » High-end beverages
- » Sales:
  - Representing 'The Brand'
  - Selling to enhance the customer experience
- » High-end glassware and plateware
- » Currency and exchange rates
- » Butler service introduction
- » Luxury linens
- » Revenue simulator
- » Tourism cultural training
- » Understanding the organisational image

Develop your skills in beautifully designed spaces dedicated to Angliss International Hotel School students.

## Industry Placement and Work-based Learning

Students benefit from exposure to our leading hotel partners, ensuring they experience the best in exclusive service delivery. Students participate in an industry placement, which involves exposure to food and beverage service, housekeeping, front office operations and concierge.

Students also have the opportunity to participate in an international study tour with a leading hotel partner. This provides invaluable experience in international hotel standards.

## Progression to Degree

Students who have successfully completed the Diploma of Hospitality Management with the Angliss International Hotel School will be guaranteed entry into any Bachelor course offered by William Angliss Institute. This includes the new Bachelor of Resort and Hotel Management.

After completion of the Diploma, students progress directly into the second year of the three year Bachelor of Resort and Hotel Management. In addition to the standard three year degree program, students can undertake a four year degree program with the fourth year specialising in either Professional Practice or International Practice. The final year of study can include an industry internship. The internships are highly recommended and can be completed in Australia or internationally. For more information about the new Bachelor of Resort and Hotel Management, please see pages 36-37.

### PLOT YOUR COURSE



To find out more please visit [www.anglisshotelschool.edu.au](http://www.anglisshotelschool.edu.au)



### CAREER PATHS

Our Diploma of Hospitality Management could lead you to positions such as:

- » Food and beverage manager
- » Guest services manager
- » Executive housekeeper
- » Rooms division manager
- » Front office manager
- » Concierge

- A** ATAR or equivalent
- I** Informal interview
- P** Pre-training review
- FT** Full-time study

### DIPLOMA of Hospitality Management

**Course Code:** SIT50416

**Campus:** Melbourne

**Intakes:** Feb, Jul

**Duration:** 12 months

**Mode of study:** FT

**Entry req:** Yr 12 or equiv.

**Selection criteria:** **A P I**

Subject areas include:

- » Food and beverage service
- » Food knowledge
- » Introduction to kitchen operations
- » Bar operations
- » Customer service
- » Reservations
- » Front office and reception service operations
- » Concierge and porter services
- » Room service and housekeeping

Supervised training will be completed in:

- » Operational management and planning
- » Leadership
- » Workplace health and safety
- » Managing quality customer service
- » Managing budgets





# Bachelor of Resort and Hotel Management

Bachelor qualifications in Resort and Hotel Management are designed to equip you with the ability to lead and manage business operations and find innovative solutions to complex issues in the dynamic resort and hotel industry. Students will develop critical thinking, management capabilities and professional skills so they can enter the industry with confidence.

## Specialist fields

Specialist subjects include rooms division, food and beverage management, resort operations and emerging trends in the resort and hotel industry. A solid management foundation is offered by subjects in finance, marketing, human resources, strategy and entrepreneurship and innovation. Students pursue their areas of interest through a range of electives from specialised subjects in culinary, events, tourism and hospitality management.

## Specialist academic culture

Our academic staff draw on their diverse disciplines, extensive industry experience, current research activities and up to date knowledge to ensure that subjects are fresh and engaging. The depth of teaching experience is reflected in the innovative and creative teaching practices which develop broad knowledge, critical thinking skills, problem solving skills and communication skills among students over the course of the degree.

## Experiential learning and site inspections

Hands on learning is a key component of these qualifications. You will gain first-hand experience with current industry operating systems used throughout the international resort and hotel industry,

including property management software and revenue management simulations. Learning is contextualised with back and front of house site inspections at leading Melbourne hotels and regional resorts.

## Work Integrated Learning

During your studies, you consolidate your learning and gain practical experience through Work Integrated Learning. The Institute connects students to opportunities through long-standing partnerships, memberships, professional affiliations and multiple industry networks. Together with dedicated staff from the Bachelor course, the Angliss Careers and Employment Service facilitates these relationships and offers work opportunities. Work Integrated Learning is available as part of the four year programs:

- » Bachelor of Resort and Hotel Management (Professional Practice)
- » Bachelor of Resort and Hotel Management (International Practice).

## CAREER PATHS

With the relevant industry experience your Bachelor of Resort and Hotel Management qualification could lead you to positions such as:

- » Resort and hotel manager
- » Business development manager
- » Human resources manager
- » Revenue manager
- » Rooms division manager
- » General manager

If you're a year 12 student applying through VTAC for a Bachelor course, make sure you put one of our Diplomas or Advanced Diplomas as your lower preference, just in case you don't get the ATAR you expected. Graduates of our Diplomas and Advanced Diplomas have preferential entry.



**BACHELOR of  
Resort and Hotel Management**

Course Code:	CRS1400274
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	3 years
Mode of study:	FT
Entry req:	Yr 12 or equiv.
Selection criteria:	<b>A</b> <b>P</b>

This degree offers students the opportunity to be forward thinking and challenge the current status quo. Through deep engagement with theoretical concepts, students will develop ideas and opinions regarding the nature of the resort and hotel industry and the challenges and opportunities affecting ongoing sustainability. Graduates will have the core skills required to operate and assess current operating systems and the knowledge required to leverage technology for increased efficiency and the design of enhanced customer service experiences.

Subject areas include:

- » Fundamentals of the resort and hotel industry
- » Emerging trends in the resort and hotel industry
- » Managing resort operations
- » Rooms division operations
- » Innovation and entrepreneurship
- » Digital marketing and distribution
- » Financial analysis and decision making
- » Human resource operations
- » Risk and legal issues
- » Revenue management
- » Professional practice project

**BACHELOR of  
Resort and Hotel Management  
(Professional Practice)**

Course Code:	CRS1400277
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	4 years
Mode of study:	FT, PT
Entry req:	Yr 12 or equiv.
Selection criteria:	<b>A</b> <b>P</b>

Extend your learning with the four year Bachelor of Resort and Hotel Management (Professional Practice). This qualification provides you with the opportunity to deepen your knowledge and skills in your preferred area of specialisation such as human resources, finance, marketing, food and beverage management or front office via a one year focused work placement during the fourth year of the degree.

Academic and industry mentors, specialist communities of practice and personalised areas of research will contribute to the development of a professional identity and allow students to apply the generalist knowledge gained in the previous three years to specific job roles. Graduates will have the research and scholarly skills required to continue academic progression at Masters level.

This program provides students with full time experience in a work environment while still under the mentorship of William Angliss Institute staff.

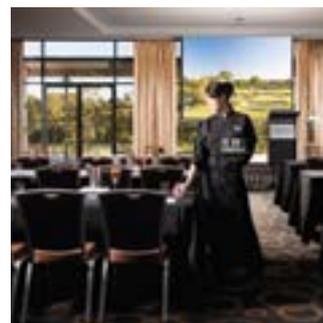
**BACHELOR of  
Resort and Hotel Management  
(International Practice)**

Course Code:	CRS1400278
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	4 years
Mode of study:	FT, PT
Entry req:	Yr 12 or equiv.
Selection criteria:	<b>A</b> <b>P</b>

This degree offers students the opportunity to be forward thinking and challenge the current status quo. Through deep engagement with theoretical concepts, students will develop ideas and opinions regarding the nature of the resort and hotel industry and the challenges and opportunities affecting ongoing sustainability. Graduates will have the core skills required to operate and assess current operating systems and the knowledge required to leverage technology for increased efficiency and the design of enhanced customer service experiences.

This four year qualification builds on the fundamental learning developed in the three year Bachelor qualification. Students expand their learning through engagement in an international study tour\*, advanced studies in hotel data science and economics. Students also engage in either a six month work placement in an international location or complete six months study at one of our international partner institutes. (Spain, Italy or England).

\*Additional fees apply.



- A** ATAR or equivalent
- P** Pre-training review
- FT Full-time study
- PT Part-time study

# Bachelor of Tourism and Hospitality Management

The Bachelor of Tourism and Hospitality Management explores the intrinsic link between food and beverage, hospitality and tourism. The course provides students with the management knowledge, technical skills and insights they will require as industry professionals within an increasingly complex environment.

The course content is strongly focused on the dynamic nature of both tourism and hospitality with emphasis on contemporary issues and trends. Graduates will be equipped with the transferable capabilities and analytical skills required to challenge current practice and influence change. The development of critical thinking and research skills opens opportunities for further study across the two disciplines of hospitality and tourism

## Specialist fields

Specialist subjects such as food and beverage management, tourism and attraction management, sustainable procurement for hospitality and tourism, current issues in tourism and hospitality and menu design and engineering provide a focus to the degree. These build on a foundation of management subjects including financial analysis and decision making, human resource operations for the services industry, innovation and entrepreneurship and strategy, change and leadership. Students can draw on an extensive range of specialised electives to further pursue their study interests.

## Visiting award-winning attractions and destinations

An important aspect of learning within the Bachelor of Tourism and Hospitality Management takes place outside the classroom. Many subjects offer the opportunity to connect with the tourism and hospitality subjects through field trips to award-winning tourist attractions, wineries, world-class venues, sports stadiums and hotels. Students experience theory in practice and learn directly from owners, managers, experts and specialists, both out in the field and as invited guest lecturers.

## Work Integrated Learning

During your studies, you will consolidate your learning and gain practical experience through Work Integrated Learning. The Institute connects students to opportunities through long-standing partnerships, memberships, professional affiliations and multiple industry networks. Together with dedicated staff from the Bachelor course, the Angliss Careers and Employment Service facilitates these relationships and offers work opportunities. For more information about this service please see pages 56-58.

## Specialist academic culture

Our academic staff draw on their diverse disciplines, extensive industry experience, current research activities and up to date knowledge to ensure that subjects are fresh and engaging. The depth of teaching experience is reflected in the innovative and creative teaching practices which develop broad knowledge, critical thinking skills, problem solving skills and communication skills among students over the course of the degree.

### CAREER PATHS

Your Bachelor of Tourism and Hospitality Management could lead you to positions such as:

- » Restaurant manager
- » Food and beverage manager
- » Business entrepreneur
- » Tourism officer
- » Inventory and supply officer
- » Procurement manager
- » Sommelier
- » Food and wine development officer (local government, tourism bodies)
- » Sustainability coordinator (local government, tourism bodies)
- » Kitchen and cellar door supervisor

If you're a year 12 student applying through VTAC for a Bachelor course, make sure you put one of our Diplomas or Advanced Diplomas as your lower preference, just in case you don't get the ATAR you expected. Graduates of our Diplomas and Advanced Diplomas have preferential entry.

- A** ATAR or equivalent
- P** Pre-training review
- FT** Full-time study
- PT** Part-time study

### BACHELOR of Tourism and Hospitality Management

<b>Course Code:</b>	CRS1201421
<b>Campus:</b>	Melbourne
<b>Intakes:</b>	Feb, Jul
<b>Duration:</b>	4 years
<b>Mode of study:</b>	FT, PT
<b>Entry req:</b>	Yr 12 or equiv.
<b>Selection criteria:</b>	<b>A</b> <b>P</b>

This specialised degree produces graduates who are not only practitioners, but leaders in the Tourism and Hospitality industry. Electives may be taken from many of the other bachelor courses on offer. An industry work placement in your third year consolidates your practical skills.

Subject areas include:

- » Introduction to the tourism industry
- » Tourism attraction management
- » Food and beverage service management
- » Sustainable procurement for hospitality and tourism
- » Financial analysis and decision making
- » Menu design and engineering
- » Innovation and entrepreneurship
- » Current issues in tourism and hospitality

## Cameron Maher

### Graduate of Advanced Diploma of Hospitality

#### What were the elements of your Advanced Diploma of Hospitality that you found the most interesting and the most challenging?

What I found to be engaging were the amazing practical elements of classes – things like the barista school, cocktail making, wine studies, hotel reception role-plays and running the William Angliss Restaurant as a service team. This practical approach to learning developed the skills and most importantly the confidence to help succeed once entering the industry. I was challenged by subjects that were teaching the tools and skills for management – the classes of finance, human resource management and safety and security helped to develop a way of thinking that translates into successful business operations. However, these critical components of knowledge I still use to this day.

#### Describe a typical day in your role at Dinner by Heston Blumenthal.

A typical day begins with meeting with the Front of House Management Team, Senior Chefs and Reservations to discuss the finer details of service for the day. Everything from who is coming to dine with us, through menu changes, special events, dietary requirements, concerns to address from the previous day and strategic discussions. I try to complete some administration work in the afternoon – ordering, invoices, training, rostering and responding to emails.

When service begins, the focus is on making sure that the team has been put in a position to succeed, making sure that they are prepared with the knowledge and support required to handle a busy service.

My role is often to help oversee the dining room. I support the wait staff, look to build relationships around the dining room with guests, and communicate with the kitchen and Host team to manage the flow of service. In a busy restaurant that can look after 200 guests per service, my role is to help steady and maintain the composure of the Front of House team by guiding the service while trying to deliver an amazing guest experience.

#### What makes you passionate about the hospitality industry?

My happiest moments are sharing special meals with friends and family so I love being able to be a part of this experience on a daily basis. I am constantly surrounded by outstanding food and beverages and being able to share those with guests. When everything goes right, you are able to have huge impact and really create some memorable experiences.

#### What piece of advice would you give to students embarking on a career in hospitality?

Try to surround yourself with professionals. Work in the best environment you can, with the best products, the most talented people and the best reputation. I really believe that when you are put in an environment that strives for excellence, the learning opportunities are endless.

Cameron Maher  
Assistant Restaurant Manager at  
Dinner by Heston Blumenthal



Diploma of Events students Taylah Galati and Chantelle Fakhry with Program Leader for Events Corinne Maxfield at the 'Four Seasons in One Night' fashion show, part of the Virgin Australia Melbourne Fashion Festival.

# Events

Our award winning programs will equip you with skills and knowledge in a range of subjects, from on-site event management to project scheduling and supplier management.

Through your course there will be opportunities to work across a variety of specialities and events – everything from international sporting events to festivals and conferences.

### Industry recognition

The Institute's events courses were awarded Best Training Program at The Australian Event Awards in 2013 and were finalists in 2014 and 2015. These awards recognise innovation and excellence within an education program. Our events program is strengthened by affiliations with industry and a curriculum that includes involvement at a number of major events.

### Opportunities to connect with the events industry

As a student you will have the opportunity to connect with your chosen industry in numerous ways. Possibilities may include working at the Melbourne Food and Wine Festival, the Spring Racing Carnival and a range of other key events on the Melbourne event calendar. You will be able to attend an industry student conference,

on-campus networking and guest speaker events, and take excursions to learn about events and tourism in Melbourne and regional Victoria. The experience gained through the course and at these events has resulted in a number of our graduates commencing a career with our industry partners.

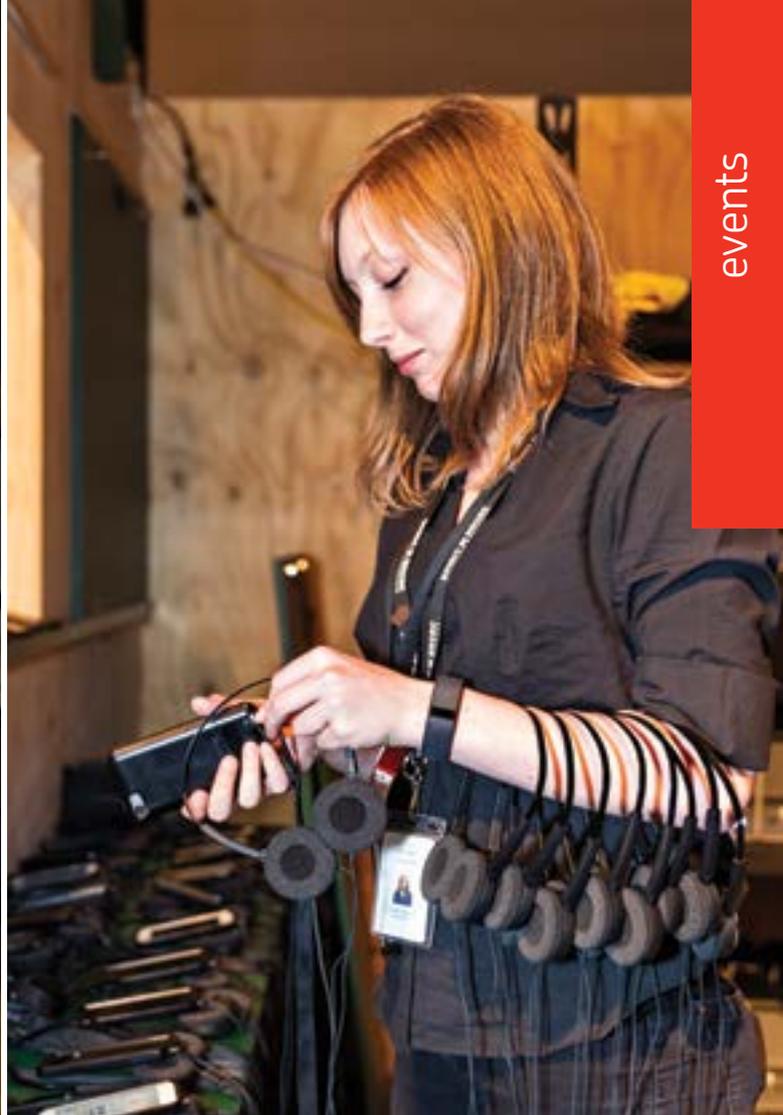
### Applying learning to real events

Diploma students have the opportunity to coordinate in-house functions in William Angliss Institute venues including the Angliss Restaurant, the Angliss Bistro and the Angliss Conference Centre. Diploma students will progress to project managing entire events for internal and external clients.

### Practicum Placement

Events students have the opportunity to apply for a work placement over one semester of study in an event-related area, for approximately one day a week. An application and interview process applies.





events





# Event Management

A qualification in events will provide you with a multitude of career options locally and globally. If you are energetic and organised then a career in events might be for you.

The Diploma of Event Management focuses on organising in-house functions then progressing to larger event projects. You will work with real clients to run real events. The Advanced Diploma of Event Management builds on the skills, knowledge and experiences gained from the Diploma and puts them into a management perspective.

## Practicum Placement opportunity

Events students have the opportunity to apply for a work placement over one semester of study in an event-related area, for approximately 1 day a week. (Application and interview process applies).

### CAREER PATHS - DIPLOMA OF EVENT MANAGEMENT

- » Conference coordinator
- » Event coordinator
- » Event planner
- » Event sales coordinator
- » Exhibitions coordinator
- » In-house meetings coordinator
- » Event venue coordinator

### CAREER PATHS - ADVANCED DIPLOMA OF EVENT MANAGEMENT

- » Conference manager
- » Event manager
- » Functions manager
- » Exhibitions manager
- » In-house meetings manager
- » Event project manager
- » Event venue manager





### DIPLOMA of Event Management

Course Code:	SIT50316
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	12 months
Mode of study:	FT, PT (on request)
Entry req:	Yr 12 or equiv. Additional req.
Selection criteria:	<b>A</b> <b>P</b> <b>I</b>

The Diploma of Event Management develops the practical skills and essential theoretical knowledge required to coordinate event operations. Students work with real clients to coordinate in-house functions in William Angliss Institute venues, then progressively build on their skills to project manage entire real events for both internal and external clients. Learn how to master the art of successfully managing client expectations, while meeting the demands of managing finances, sponsors, marketing and legal requirements, all key skills in demand in the industry.

Subject areas include:

- » Event operations
- » Event venues
- » Leadership skills
- » Project management
- » Regulatory requirements
- » Budget preparation skills
- » Marketing knowledge

### ADVANCED DIPLOMA of Event Management

Course Code:	SIT60216
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	18 months
Mode of study:	FT, PT (on request)
Entry req:	Yr 12 or equiv. Additional req.
Selection criteria:	<b>A</b> <b>P</b> <b>I</b>

The Advanced Diploma of Event Management develops the skills and knowledge required to conceive, plan and formulate strategies to stage events. Gain an understanding of what is required to plan an event from concept through to completion, with the development of your own event proposal. Continue to build your knowledge of effective management practices through innovation, trends research, feasibility, marketing strategies, policy development and risk management. This holistic program equips graduates with skills that are highly sought after in the event industry.

Subject areas include:

- » Event trends
- » Event feasibility
- » Event proposals
- » Marketing strategies
- » Innovation knowledge
- » Sustainability policy
- » Health and safety systems
- » Risk management skills

### ADDITIONAL REQUIREMENTS

When enrolling in the Diploma of Event Management or Advanced Diploma of Event Management, students are required to hold the following certificates. These would need to be undertaken within the first term of study if not already held:

- » **Responsible Service of Alcohol (RSA) certificate** – The RSA certificate can be undertaken through a William Angliss Institute short course. As an enrolled student at the Institute, a discount applies.
- » **Food handlers certificate (SITXFSA101 Use hygienic practices for food safety)** – The food handlers certificate can be undertaken through a William Angliss Institute short course. As an enrolled student at the Institute, a discount applies.



**A** ATAR or equivalent **I** Informal interview **P** Pre-training review  
 FT: Full-time study PT: Part-time study

# Bachelor of Event Management

The Bachelor of Event Management provides students with the skills and knowledge to design and deliver dynamic events across a range of genres such as sporting, food and wine, music, business and community events. The capacity to think creatively and critically are essential elements in the design, development and staging of successful and innovative events. Graduates develop these skills through specialist event subjects underpinned by the core management expertise required to operate in this fast paced industry.

## Specialist fields

Specialist subjects, including fundamentals of event practices, the events industry, event design, marketing and communication for events, project management and logistics, event stakeholders, catering for the events industry, business development in the events industry and event evaluation and innovation, are central to the specialist nature of the degree. More theoretical subjects aimed at providing students with the academic knowledge and research skills that will equip them to effectively address current and emerging industry issues include key concepts in event studies, iconic events and politics and culture in international events. This is supported by a range of management subjects including management fundamentals, financial concepts, introduction to marketing, risk and legal issues, revenue management and sustainable operations for the service industries. You are able to personalise your learning through a range of specialist electives that focus on a particular type of event or take a tourism, hospitality or culinary focus.

## Experiencing world class venues and events

Learning moves beyond the classroom with the opportunity to connect to industry through field trips to world-class venues, sports stadiums, hotel conference and banqueting departments and live events. Learning directly from experts and specialists, both in the field and as invited guest lecturers, students experience the application of theory to current practice.

## Specialist academic culture

Our academic staff draw on their diverse disciplines, extensive industry experience, current research activities and up to date knowledge to ensure that subjects are fresh and engaging. The depth of teaching experience is reflected in the innovative and creative teaching practices which develop broad knowledge, critical thinking skills, problem solving skills and communication skills among students over the course of the degree.

If you're a year 12 student applying through VTAC for a Bachelor course, make sure you put one of our Diplomas or Advanced Diplomas as your lower preference, just in case you don't get the ATAR you expected. Graduates of our Diplomas and Advanced Diplomas have preferential entry.

### BACHELOR of Event Management

Course Code:	CRS1400177
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	3 years
Mode of study:	FT
Entry req:	Yr 12 or equiv.
Selection criteria:	<b>A</b> <b>P</b>

As a graduate of the Bachelor of Event Management you will possess the skills required to operate effectively as an event professional through the application of creative and critical thinking skills, a broad range of industry and academic knowledge and skills, and the ability to interact effectively as team members or team leaders.

Graduates will have the expertise required to design and stage events in a sustainable and socially responsible manner, in the public, private or not-for-profit sector, in a national and international context.

Subject areas include:

- » Catering for the events industry
- » Politics and culture in international events
- » Management and logistics
- » Marketing and communication for events
- » Event evaluation and innovation
- » Business development in the events industry
- » Management fundamentals
- » Introduction to marketing
- » Risk and legal issues
- » Sustainable operations for service industries
- » Financial concepts, and
- » Revenue management



### CAREER PATHS

Your Bachelor of Event Management could lead you to positions such as:

- » Event manager
- » Event and sponsorship executive
- » Event coordinator
- » Festival manager
- » Event project manager

- A** ATAR or equivalent
- P** Pre-training review
- FT** Full-time study

## Emma Hedin

### Graduate of Advanced Diploma of Events

#### What elements of your Advanced Diploma of Events at William Angliss Institute did you find most interesting and/or challenging?

The most interesting elements of my course were the event-related ones, such as project management, and also the marketing subjects. I found that these subjects really gave us a good insight into our future careers, and I was pleased to discover that I really enjoyed it. I also personally enjoyed the finance subjects and being able to walk in to a role and already understanding and being able to put together a budget was very helpful.

#### What's a typical day for you in your current role?

The first thing I do is go through my calendar to see what meetings I have scheduled in for the day. I go through all my emails and I always try to have a to do list going so I know what's ahead of me each day. No day is ever the same in the office. Some days I might be going from meeting to meeting and on to a menu tasting and I won't be back at my desk until 3pm that afternoon. While other days I spend the entire day at my desk planning for the next big event. I think it's the variation that makes this job so much fun.

#### What makes you passionate about the events industry?

It is such a fun and dynamic industry. The people within the industry are really passionate and supportive. We all work hard but the reward of a successful event makes it worth all the time and effort you have put in.

Melbourne is also a fantastic city to live and work if you are passionate about events; there is always something going on and plenty of opportunities to get involved.

What also makes me passionate about my job is the event experience from start to finish; you work really hard leading up to an event to ensure the day will run as smooth as possible, all the excitement you feel during the event, the joy of seeing the event roll out and guests having a good time and finally the exhausted happy feeling when you have successfully delivered an event.

*Emma won the Event Manager of the Year award at the Meetings & Events Australia Industry VIC Awards and will represent Victoria at the National Awards.*





Leeann Nguyen, a Certificate IV in Hospitality student undertaking a traineeship through our Charcoal Lane indigenous program, was a finalist in the Victorian Koori Student of the Year Award.

# Apprenticeships and Traineeships

## Have you considered an apprenticeship or traineeship?

When you start an apprenticeship or traineeship at William Angliss Institute you are launching your career in an industry you are passionate about. The perfect way to learn and refine your chosen trade is to mix practical work with study. We support Australian Apprenticeships and the employers who provide them by offering specialised training for apprentices and trainees in foods, business and hospitality.

## Apprenticeships

To start an apprenticeship with William Angliss Institute you first need to find an employer prepared to take you on as an apprentice. The Australian Apprenticeship Centre then registers your training agreement with the Institute.

As part of your apprenticeship you may be required to attend William Angliss Institute for on-campus training with the remainder on-site with your employer. The apprenticeship will be completed when the Institute receives confirmation from your employer that you have demonstrated the competencies necessary to complete the training contract.

### Apprenticeships – Melbourne

Certificate III in Commercial Cookery  
Certificate III in Meat Processing (Retail Butcher)  
Certificate III in Retail Baking (Bread)  
Certificate III in Retail Baking (Cake and Pastry)  
Certificate III in Retail Baking (Combined)

If you need help finding an apprenticeship contact the Australian Apprenticeship Centre (AAC) on 13 38 73 or visit [www.australianapprenticeships.gov.au](http://www.australianapprenticeships.gov.au)

## Australian School Based Apprenticeships/ Traineeships

An Australian School Based Apprenticeship (ASBA) or an Australian School Based Traineeship (ASBT) allows you to begin an apprenticeship or traineeship while you are still at school. If you are passionate about a trade then the ASBA program means you don't have to choose between it and your secondary qualifications.

ASBAs are a partnership between employers, schools, RTOs and students. They allow you to become involved in your trade while you satisfy the vocational component of VCE, HSC or VCAL.

By embarking on an ASBA you are able to complete certificate-based training that can be credited towards a full apprenticeship.

### ASBT – Melbourne

Certificate III in Patisserie

### ASBAs – Melbourne

Certificate III in Commercial Cookery  
Certificate III in Meat Processing (Retail Butcher)  
Certificate III in Retail Baking (Bread)  
Certificate III in Retail Baking (Cake and Pastry)  
Certificate III in Retail Baking (Combined)

## Traineeships

Traineeships are a great way to formalise your work qualifications. Whether you are interested in business, hospitality or patisserie, a traineeship will provide invaluable training that will give you an edge over your competitors.

To start a traineeship with William Angliss Institute you need an employer who is willing to take you on as a trainee. Then the Australian Apprenticeship Centre registers your training agreement with the Institute.

So you can work and learn at the same time, traineeships are undertaken in your workplace with Institute trainers who will organise visits in conjunction with your training plan. During these visits training will be conducted, as well as assessments and one-on-one evaluations of your progress. Units that cannot be assessed and completed in the workplace will take place at William Angliss Institute.

### Traineeships – Melbourne

Certificate III in Catering Operations  
Certificate III in Hospitality  
Certificate III in Patisserie  
Certificate IV in Leadership and Management  
Certificate IV in Hospitality  
Certificate IV in Patisserie

For more information call **1300 ANGLISS** or visit [www.angliss.edu.au](http://www.angliss.edu.au)



Laura Kirby was offered an apprenticeship in an award-winning Melbourne restaurant after completing an indigenous pre-employment program offered by the National Indigenous Culinary Institute and William Angliss Institute.



A VCAL student putting his events skills to the test on the City Circle Tram as part of Youth Week with Yarra Trams.



William Angliss Institute VCAL and HEAT students with Grossi Florentino's chef McKay Wilday and HEAT executive chef Arnold Greiner at the HEAT Homeless Lunch at Luna Park.

# Youth Learning

## Start your career at school

Interested in hospitality, tourism, events, cookery or beauty therapy? If you're a Year 10-12 student, Youth Learning offers a range of flexible programs.

In Victoria, William Angliss Institute partners with schools and community groups to offer young people a greater choice in the way they learn. VCE VET and VCAL are available for students and can offer exciting pathways to employment, apprenticeships/traineeships or further study.

### Victorian Certificate of Applied Learning (VCAL)

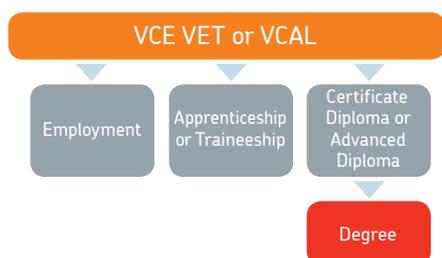
Intermediate **VCALINT001**  
Senior **VCALSEN001**

VCAL is an alternative learning stream for Year 11 and 12 students. It provides a pathway for students who do not want to complete a VCE, or are interested in a particular career but need a practical approach to training and development.

On graduation, students receive the VCAL at an Intermediate or Senior level depending on competencies achieved, as well as accredited units of competency from their chosen industry.

Industry specific skills include:

- » Cookery
- » Food and beverage
- » Tourism
- » Retail make up and skin care (beauty)
- » Events



### VCE VET and VETiS training options

A Victorian Certificate of Education Vocational Education and Training program (also known as VCE VET) gives students the chance to undergo vocational training as part of their VCE studies.

The VCE VET program is flexible and can accommodate the needs of most schools through a combination of face-to-face learning either at William Angliss Institute or in your school by an auspicing agreement.

Any of these training options can be combined to achieve the VCE VET program that suits your school's individual requirements.

### Auspiced delivery

Provided a school has the facilities and qualified staff, the VET in Schools (VETiS) program can be delivered via an auspicing agreement using William Angliss Institute as the Registered Training Organisation (RTO). The VET in Schools Coordinator can arrange a meeting at the school to discuss requirements.

Our qualified trainers can come to your school to teach the theory and practical units. Practical training can only be delivered in training facilities that have been approved by William Angliss Institute

### HEAT Homeless Lunch

Each year, students from William Angliss Institute's Youth Learning department join Hospitality Employment and Training (HEAT) students to take part in The Homeless World's Longest Lunch, an event for people affected by homelessness. As part of the annual Melbourne Food and Wine Festival, the event highlights the issues surrounding homelessness, disengagement and empowerment.

William Angliss Institute VCAL and HEAT students help prepare, cook and serve for the event, providing them with industry experience as part of their Certificate II in Hospitality. The students learn vital skills to empower them to engage in customer service and the hospitality and tourism industry which is one of Australia's fastest growing industries.



#### VCE VET IN SCHOOLS

### CERTIFICATE II in Kitchen Operations

<b>Course Code:</b>	SIT20312
<b>Campus:</b>	Melbourne/Lilydale
<b>Application:</b>	Via school
<b>Entry req:</b>	None
<b>Duration:</b>	1-2 years
<b>Mode of study:</b>	PT
<b>Selection criteria:</b>	N/A

This course provides training in basic kitchen functions and food preparation.

Course units include:

- » Using food preparation equipment
- » Using basic methods of cookery and preparing basic meals
- » Workplace hygiene
- » Safe work practices
- » Effective cookery service skills
- » Training in the Institute's training restaurants

#### VCE VET IN SCHOOLS

### CERTIFICATE II in Hospitality

<b>Course Code:</b>	SIT20213
<b>Campus:</b>	Melbourne/Lilydale
<b>Application:</b>	Via school
<b>Entry req:</b>	None
<b>Duration:</b>	1-2 years
<b>Mode of study:</b>	PT
<b>Selection criteria:</b>	N/A

This course provides training in basic food and beverage service.

Course units include:

- » Serving food and beverage to customers
- » Preparing simple dishes
- » Workplace hygiene
- » Responsible Service of Alcohol (RSA)
- » Preparing and serving espresso coffee
- » Training in the Institute's training restaurants

### Delivery

#### Units 1 & 2

Students have the choice of two streams:

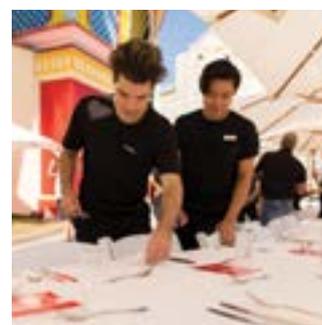
- » SIT20213 Units 1 & 2 Hospitality
- » SIT20312 Units 1 & 2 Kitchen Operations

These units cover the core modules for both streams and then consist of a specialisation in either Hospitality or Kitchen Operations.

#### Units 3 & 4

Students will continue in their chosen stream:

- » Hospitality stream
- » Kitchen Operations stream





# Short Courses

Our range of cooking, compliance and skillset Short Courses are designed for people seeking employment, employees wanting to up-skill, industry professionals, novices and those of us who are somewhere in between.

## Compliance

Anyone who works in an alcohol, food or gaming environment must meet minimum knowledge requirements set by government and industry regarding:

- » State regulations
- » Liquor licensing laws
- » Industry codes of practice
- » Food hygiene

Angliss Compliance offers courses to people who are employed or seeking employment in the licensed hospitality industry. Our compliance courses ensure industry standards are met and that employees and employers comply with requirements.

William Angliss Institute works in partnership with the Australian Hotels & Hospitality Association, Australian Leisure and Hospitality Group and Restaurant and Catering Australia to provide training to people employed or seeking employment in the licensed hospitality industry.

The training is designed to give employees a stepping stone to hospitality qualifications and encourage a high standard of work, in light of legislative demands and increasing liability.

The courses we offer are:

- » Responsible Service of Alcohol (RSA)
- » Advanced RSA
- » Responsible Service of Gaming
- » Licensees First Step
- » Food Handlers - Hospitality Sector
- » Food Safety Supervisors - Hospitality Sector

## Lifestyle

Short courses offer an amazing array of cooking, confectionery, wine appreciation, baking and patisserie classes specifically tailored to the novice or career enthusiast. Our unique hands-on classes, using industry based trainers in a commercial kitchen setting, have been developed to enable every cook, from beginner to advanced, to progress from pedestrian to superior in the kitchen. A certificate of attendance is attained on completion of your course.

## Coffee Academy

Specialist coffee training is available to all individuals and industry professionals who love to prepare the perfect cup of coffee. There is a range of courses for beginner coffee makers and experienced baristas. The first step to becoming a barista is the ABC of Espresso Making course. Up-skill to Advanced Espresso and then simply complete the nationally recognised Prepare and Serve Espresso Coffee unit. In addition, there is a selection of team building and corporate events like our Barista Boot Camp. For private and school groups we offer Espresso Excursion and Coffee Appreciation courses. All the courses are held at the Angliss Coffee Academy, our dedicated coffee training facility.

## Carpigiani Gelato (CGU)

William Angliss Institute together with Majors Group Australasia and Carpigiani Gelato (CGU) has collaborated to offer CGU gelato making courses in Melbourne. This is the first of its

kind in Australia and is the same course that is being offered at CGU headquarters in Bologna, Italy. Courses range from a full day course learning how to make ice cream at home, through to a 5 day gelato course that teaches students everything they will need to store, display and sell gelato effectively.

## Team Building

William Angliss Institute is proud to offer a range of corporate team building activities and special events focused around food.

Utilising our excellent training facilities and having access to a team of specialist chefs and trainers, we are able to tailor an exciting and inspirational event for you and your colleagues. A number of packages are available or an event can be tailored to suit your individual needs. A masterchef element can be included for those serious about competition.

## Ready 4 Work

Looking for hospitality work? Angliss Ready 4 Work is an innovative short course that will give you the edge and deliver the skills you need to be employed in the hospitality industry. Receive the relevant regulatory licensing and training to give you an edge when applying for casual or part-time positions at cafés, restaurants, bars, catering and other hospitality workplaces.

**For more information on these programs visit [www.angliss.edu.au/shortcourses](http://www.angliss.edu.au/shortcourses).**



William Angliss Institute Program Leader Patisserie Angela Tsimiklis with Natalie Colombege, 2015 Apromo Scholarship winner and Apromo Trading general manager Nick Page.



Ashley Kinnersly-King was awarded a Nestlé Golden Chefs Hat Scholarship to help with her studies, and went on to win the prestigious Les Toques Blanches cookery competition.

# Scholarships

Study what you love with a little help from the William Angliss Institute Foundation and our industry partners.

Through the generous support of the Institute's many friends and industry partners, the William Angliss Institute Foundation awarded more than 20 scholarships in 2015. The Foundation was established with the intent of providing ongoing assistance to students wanting to achieve their career goals through the Institute.

William Angliss Institute encourages all prospective students to apply for a scholarship, even before they have received their offer of enrolment.

Some of the scholarships that are available for domestic students include:

- » Sir William Angliss Scholarship – commencing or continuing Certificate, Diploma or Degree level students
- » Degrees Scholarship – commencing students in the Institute's Bachelor Degree programs
- » Apromo Trading Award for Excellence – continuing Patisserie students
- » Australian Leisure and Hospitality Group Scholarship – commencing or continuing Hospitality students
- » The Hostplus 3 Star Scholarship – continuing Certificate, Diploma or Degree level students
- » The Hostplus Indigenous Scholarship – commencing or continuing Certificate, Diploma or Degree level Indigenous students
- » Nestlé Golden Chefs Hat Scholarship – commencing or continuing Commercial Cookery students
- » Phyllis Budd Scholarship – apprentices or trainees within the Foods areas

## Sir William Angliss Scholarship

In recognition of the pioneering work of the late Sir William Charles Angliss in the areas of hospitality and foods, the William Angliss Institute Foundation has established a number of educational scholarships.

These scholarships are offered on an annual basis to eligible candidates who are either current students of William Angliss Institute, or prospective students who are looking to study at William Angliss Institute.

This award is available to domestic students who are undertaking or continuing studies at William Angliss Institute in any Certificate, Diploma or Degree courses within the fields of foods, tourism, hospitality or events at our Melbourne or Sydney campus.

## Nestlé Golden Chefs Hat Scholarship

In recognition of its ongoing commitment to developing future leaders in the foodservices industry, Nestlé Professional has established The Nestlé Golden Chefs Hat Scholarships, open for students commencing or continuing studies with William Angliss Institute in the field of Commercial Cookery, at either Melbourne or Sydney campuses.

## International Internship Scholarship

In 2015, third year apprentice chef Sam Smith won the International Internship Scholarship, offering an international work experience opportunity at Fergus Henderson's St. John Restaurant in London, UK. The selection of Sam as the successful candidate was overseen by Ian Curley, head chef at The European and ambassador for the scholarship. Funds were raised at the William Angliss Institute Foundation Golf Day event which was supported by around 120 industry partners and suppliers.

## Closing Dates

Scholarship applications close on the following dates:

For Commencement	Apply By
Semester Two, 2016	27 May 2016
Semester One, 2017	10 November 2016
Semester Two, 2017	25 May 2017

For information about other scholarship opportunities and information about how to apply, please visit [www.angliss.edu.au/scholarships](http://www.angliss.edu.au/scholarships)



# Training Facilities

## Melbourne campus

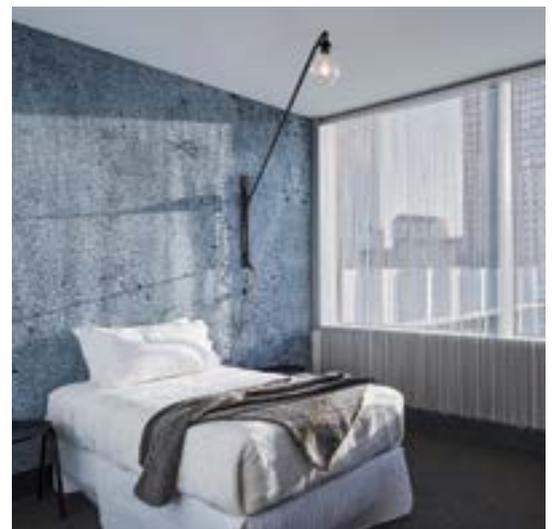
William Angliss Institute's main campus lies in the heart of Melbourne, the world's most livable city. Culturally diverse without being overwhelming in size, the city's numerous restaurants, cafés, bistros and bars offer a huge range of cuisines from around the globe.

### Campus facilities

William Angliss Institute's Melbourne campus is located at 555 La Trobe Street, Melbourne.

The campus facilities include:

- » 3 training restaurants – The Angliss Restaurant, Occasions Restaurant and The Bistro
- » On-site spa training facility – the multi award-winning Angliss Spa
- » 11 training kitchens including the Culinary Academy
- » 4 training bakeries
- » Confectionery Centre
- » Cacao Barry Chocolate Laboratory
- » Coffee Academy
- » Patisserie kitchens
- » Meat processing rooms
- » Food technology laboratories
- » Demonstration lecture theatres
- » 3 hotel training suites
- » Flight attendant training facilities
- » Conference Centre
- » 110 classrooms
- » Learning Resource Centre
- » Student lounge
- » On-site medical centre
- » Information Centre
- » 2 campus food outlets
- » On-site Club Chef retail outlet.





## Lilydale Lakeside campus

William Angliss Institute is partnering with Box Hill Institute to deliver a range of programs at the Lilydale Lakeside campus, located in Melbourne's outer east. The premises are fully equipped to deliver training to full-time students, apprentices and industry clients across cookery, patisserie, tourism and hospitality.

### Campus facilities

The campus is located at 1 Jarlo Drive, Lilydale.

The campus facilities include:

- » 2 training kitchens
- » Hospitality training bar and classroom
- » Student lounge
- » Campus café
- » Shuttle bus from Lilydale train station to the campus, running every 15 minutes
- » On-campus childcare facilities.





## Sydney campus

William Angliss Institute's Sydney campus is located in the culinary hub of Surry Hills. The premises give students the highest quality practical experience and is fully equipped to deliver training to full-time students, apprentices and industry clients across foods, tourism, hospitality and events.

### Campus facilities

William Angliss Institute's Sydney campus is located at Reader's Digest Building, 26-32 Waterloo Street, Surry Hills.

The campus facilities include:

- » 8 classrooms
- » 3 commercial kitchens
- » Training restaurant – Waterloo Dining
- » A fully-equipped Coffee Academy for barista training
- » Smart boards in classrooms
- » Computer lab
- » Student Recreation Room
- » Close to Central Station
- » Nearby cafés, hotels and restaurants
- » Strong relationship with leading Sydney restaurants and hotels.





# Teaching and Assessment

## Teaching and training sessions

William Angliss Institute is open from Monday to Saturday. Some excursions may be conducted over the weekend for tourism courses and training may also occur over weekends for some courses. Most timetables require attendance at least three days each week. The Institute is open for classes between 8.00am and 10.00pm each weekday, although most of classes are held during daytime hours. Some food and beverage and cookery classes are run in the evenings as training restaurants are open to the public for evening service.

## Staff

More than 380 staff in teaching, management, administrative and support roles ensure that you will receive the very best in tuition and support services. Industry specialists are also contracted as sessional teachers to ensure that you are exposed to current industry trends. The Institute encourages and provides ongoing relevant opportunities for the professional development of its staff and also monitors their performance.

## Teacher qualifications and experience

Institute teachers have been recruited and assessed in accordance with the Standards for Registered Training Organisations 2015 as required by the Australian Skills Quality Authority (ASQA). All teaching staff are required to have industry experience as well as a teaching qualification. The Certificate IV in Training and Assessment is a minimum requirement. Teaching staff for Bachelor programs possess post-graduate qualifications relevant to their area such as a Masters Degree (or equivalent).

## Teaching methods

Teachers utilise a variety of training methods that may include one or more of the following approaches:

- » **Classroom delivery**
- » **Lecture theatre delivery**
- » **Specialist classroom delivery**

This includes training kitchens, training restaurants, computerised reservation and information systems, commercial conference centre, hotel suites, wine sensory centre, food technology laboratories and other specialist facilities, including spas and marinas

- » **Blended delivery**

Blended delivery incorporates different modes of delivery such as face-to-face learning, work-based learning in industry settings both on and off campus, flexible learning and online components

- » **Flexible learning**

Flexible learning offers students choices about when, where and how they learn. It meets the needs of a diverse range of students and allows them to combine work, study and family. Flexible learning can include part-time learning and accelerated or decelerated programs to allow students to study at a pace that suits them.

Note: Blended delivery and flexible learning options are not available for all programs. Please contact the Institute to find out more about delivery modes for specific courses.

## Assessment

The Institute's assessment procedures comply with the principles of validity, reliability, fairness and flexibility. The assessment will be equitable for all students, taking into account their cultural and linguistic needs. The successful completion of a course requires demonstration of competency to workplace standard in all units of that course.

A range of assessment practices is used by staff to assess competency for courses, including:

- » Practical demonstrations
- » Practical demonstrations in simulated work conditions
- » Problem solving
- » Documents/folios
- » Critical incident reports
- » Journals
- » Oral presentations
- » Interviews
- » Videos
- » Visuals/slides/audio tapes
- » Case studies
- » Log books
- » Projects
- » Group projects
- » Group discussions
- » Examinations
- » Written assignments (at Higher Education level)
- » Research projects (at Higher Education level).

## Level of qualifications

The qualifications in TAFE are based on nationally endorsed units of competency developed by relevant Industry Skills Councils. These units identify the skills and knowledge required to work in a specific job or occupation and form part of the Australian Qualifications Framework (AQF). The qualifications are specified in terms of learning outcomes identified as a set of competencies and may accommodate a variety of pathways to each qualification. The AQF qualifications in universities are knowledge-based rather than competency-based. Refer to the pathways on page 6 for training and career outcomes.



# Student Services

William Angliss Institute provides you with a range of services and assistance to achieve in your studies, professional and personal life. Opportunities are also provided to enrich your student experience and improve your life on and off campus.

## Orientation

Orientation is the first step in making your time at William Angliss Institute a successful and rewarding experience. You must attend the orientation program during the week prior to commencement of your course at the Institute.

Activities on the day include:

- » Meet your program leaders, coordinators, teachers and specialist staff
- » Understand your timetable and go on a campus tour
- » Meet other new students
- » Learn about the available facilities, services and students opportunities.

## The Lounge

The Lounge is for all students looking for a place to eat, meet and relax between classes. The space offers basic kitchenette facilities including microwave ovens, sandwich press, hot and cold water; table tennis; TV with Foxtel; vending machines; board games for loan and ample seating.

## Learning Resource Centre

The Learning Resource Centre (LRC) offers traditional library services, access to approximately 90 computers, and to the Institute's wireless network. The LRC also has study rooms that can be booked by students. Home to a substantial range of industry journals and publications that students can access, the LRC also has a Special Collection that focuses on Australian culinary history and culture.

## Support@WAI

Our Counselling and Personal Development services are available to discuss any issues that may be affecting your ability to study. The services include:

- » Personal counselling for stress, depression, relationship problems etc.
- » Personal development coaching/mentoring
- » Self help resources
- » Accommodation information
- » Financial support information and referral
- » Workplace and consumer rights support and referral.

All services are free and confidential.

## Disability Support

Specialised support is available for students with a diagnosed disability. Support may include:

- » Interpreters and notetakers
- » Participation assistants for practical classes
- » Tutors
- » Assistance with assignments and coursework outside of class
- » Readers and scribes
- » Access to adaptive technology
- » Learning support during tests and assessments.

## Learning Advisors

Learning Advisors support includes:

- » Understanding assessments
- » Research skills
- » Time and study management
- » Writing skills
- » Assessment preparation
- » English language skills.

## Student Activities

Student Activities organise free activities, events and social gatherings on and off campus for students to enrich their experience. Students are encouraged to participate as part of life on campus and the events are a fantastic way to meet new friends from across the Institute.

## Medical Centre

The on-site Medical Centre offers a bulk billing, fully confidential service to all students. A full range of medical services are offered including women's health services, pathology testing, health checks, dietary advice, referrals and sports medicine.

## Angliss Global Network

Once you have graduated from William Angliss Institute, you automatically become a member of Angliss Global Network, the Institute's alumni community. The Angliss Global Network will provide you with access to graduate job opportunities, alumni events, networking opportunities and industry news.



# Careers and Employment

The Careers and Employment Service provides students and recent graduates with access to job opportunities, career development and industry engagement.

## Services offered

The Careers and Employment Service offers the following:

- » Career guidance and development
- » Writing resumes and developing interview skills
- » Online jobs noticeboard – CareerHub
- » Employer information sessions and on-campus interviews
- » Opportunities to be involved in major events including the Melbourne Food and Wine Festival, Spring Racing Carnival, Grand Prix, various fashion and sports entertainment events
- » Annual Careers and Employment Expo
- » Networking events.

## Annual Careers and Employment Expo

For students who are graduating, looking for casual work or interested to know more about career pathways and opportunities available as a student studying a course at William Angliss Institute, the Careers and Employment Expo is an excellent opportunity to explore all the options and market themselves by interacting with potential employers. The expo allows students to meet over 30 industry organisations in one place, sharing knowledge and insights and highlighting why they are a workplace of choice for skilled and trained students. Exhibitors such as Crown Melbourne, Atlantic Group [V] Pty Ltd, International Exchange Programs (IEP) Australia, Hamilton Island, Peter Rowland Catering, Hyatt Melbourne, Disney Cruise Line, The Langham Melbourne and RACV attended the Expo in 2015.

## Industry engagement

Industry representatives are on campus regularly, engaging in a range of activities and sharing their time and insights into their fields with students. These include partnerships offering practical experience in major events such as the Melbourne Food and Wine Festival, networking events, on-campus recruitment drives, and guest speakers and mentoring. Students are given opportunities to gain valuable experience to ensure a smooth transition from study to work.



## National Indigenous Culinary Institute

The National Indigenous Culinary Institute (NICI) is a national program that creates highly skilled Indigenous chefs. Running since 2012, the NICI gives Indigenous Australians the opportunity to work with some of Australia's top chefs in leading Melbourne or Sydney restaurants that support Indigenous culture.



William Angliss Institute has partnered with NICI to run the Indigenous Trainee Chef program, a three year course that pays Indigenous people while they train and gain excellent experience in top Melbourne or Sydney restaurants with internationally renowned Culinary Guardians that include Neil Perry, Guillaume Brahimi, Matt Moran, Peter Doyle, Michael McMahon and Barry McDonald.

There are a number of other Indigenous programs available at William Angliss Institute. Visit [www.angliss.edu.au/indigenous](http://www.angliss.edu.au/indigenous) for more information.



Travel students visited Vanuatu to learn about its highlights as a tourist destination.



Tourism students visited China for a study tour, including Hong Kong, Shanghai and Beijing.



Patisserie students visited Malaysia and Singapore to explore each country's cuisine and culture.

# Going Global

William Angliss Institute provides students the opportunity to explore the world through Study Abroad, Study Tours and working opportunities. William Angliss Institute aims to prepare students with internationally relevant skills and perspectives that are highly sought after by employers today.

## International study opportunities

### International Study Tours

Study tours can vary from two weeks to over a month in duration. They offer a glimpse into the various cultures and lifestyles from around the world. They can involve industry-related sightseeing, work placements and opportunities to earn credit towards a course of study.

In recent years, our Resort Management students have completed the overseas study component of their course in places such as Thailand, Fiji and New Zealand.

As part of our Certificate III in Travel course, students participated in an overseas study tour. Our most recent intakes have featured tours of Vanuatu, Singapore, Cambodia and Vietnam.

Diploma of Travel and Tourism students took part in a 13-day tour of China, including visits to Beijing, Shanghai, Hong Kong and the Great Wall, as well as fascinating site visits and engaging guest speakers.

Students completing Bachelor Degrees are offered opportunities to participate in an overseas study tour. Study tours have visited Spain, South East Asia, Greece and Turkey, Sri Lanka and Japan. Study Tours focus learning in tourism, culture or culinary arts. The study tour counts as credit towards the Degree so represents a great way to mix travel and study at the same time.

Students in our Food Trades and Culinary Arts programs regularly have the opportunity to travel as part of their course. This year Patisserie student groups will be travelling to Dubai and Singapore, a Cookery student group will travel to Greece and a Baking group will travel to Singapore. In recent years our student groups have travelled to other overseas destinations including Hong Kong, Japan, Paris, Belgium, Italy, Malaysia and Singapore.

### Study Abroad

Bachelor Degree students are able to study abroad with some of our partner institutes for 6 or 12 months. William Angliss Institute currently has Study Abroad partnerships with the CETT University of Barcelona, Spain; University College Birmingham, Birmingham UK and Free University Bolzano, Bolzano Italy. This is a fantastic way to immerse yourself in the culture of the host institute and country. Study abroad subjects are delivered in English and recognised by William Angliss as part of their Bachelor studies.



The Broadmoor, Colorado Springs, USA.



Students have the opportunity to participate in Disney International Programs.

## Working overseas

William Angliss Institute qualifications are internationally recognised with many graduates moving on to establish their career outside of Australia. Work opportunities are also available to students while they complete their qualification. Some examples of working overseas include:

### Disney Cultural Exchange Programs

Disney International Programs have been visiting the Institute since 2008. Students from all program areas have flocked to the opportunity to participate in 6 or 12 month paid internships near Orlando, Florida, with Disney selecting many William Angliss Institute students every year.

As part of Disney International Programs, students experience a once-in-a-lifetime opportunity to learn from one of the world's most innovative entertainment companies. Living and working at Walt Disney World Resort allows participants to connect with people from across the globe and create lifelong memories. Interns gain valuable leadership, presentation and customer service skills – all things that Disney is known for worldwide.



### The Broadmoor

William Angliss Institute has recently started working with The Broadmoor, a five-star five-diamond resort in Colorado Springs, USA, with the first group of nine students and recent graduates recruited to begin work in the last 6 months of 2015. The Broadmoor resort is home to the only five-star, five-diamond restaurant in Colorado, 23 restaurants, 779 luxury guest rooms, three championship golf courses, a five-star spa, six tennis courts, indoor/outdoor pools, 25 retail shops, specialty tours and offers adventure activities for guests. After students complete their 6 month placement they will have the option of extending to work a full 12 months at The Broadmoor or seeking employment elsewhere in America.

The Broadmoor Executive Chef, Bertrand Bouquin, and Director of Human Resources, Cindy Johnson, visited the campus in February 2015 to see the facilities, learn more about our education programs and build a strong relationship with a view to recruiting more William Angliss Institute students.

“We were very excited to meet your students and had great interviews with each of them. We found your students to be enthusiastic, well prepared and professional and ready to expand their international hospitality careers. We are excited to begin and further our partnership with IEP and William Angliss going forward! You have a great campus and facilities,” said Cindy Johnson.



WORKING ADVENTURES WORLDWIDE

For additional working overseas opportunities, the Careers and Employment team are available to assist.



# How to apply to study at William Angliss Institute

It is very easy to apply to study at William Angliss Institute

If you are applying for our **April, July** or **September** intakes, all that you need to do first is submit an application directly through our website.

If you are applying for our **February** intake, the application process depends on which type of applicant you are.



## For students applying for Certificate, Diploma or Advanced Diploma level courses:

1. Submit your application (Direct or VTAC).
2. Shortly after you have submitted your application (Certificate, Diploma, Advanced Diploma), you will receive an email invitation to an Interview. Your invitation will also contain a copy of a Pre-Training Review form.
3. You must bring the Pre-Training Review form along to your interview with the relevant sections completed.
4. Wait to find out whether you receive an offer. VTAC offers will be released in January, Direct Offers are released within one month of the applicant completing the course selection requirements (interview, form submission).

## For students applying for Degree level courses:

1. Submit your application (Direct or VTAC).
2. Shortly after you have submitted your application, you will receive an email with a copy of a Pre-Selection form attached.
3. You must complete and send a copy of the Pre-Selection form to the Institute.
4. Wait to find out whether you receive an offer. (VTAC offers will be released in January, Direct offers are released up to two months prior to the intake commencing)

Please refer to page 46 for information about applying for an apprenticeship or a traineeship.



## Fees and Charges

### VET FEE-HELP

The Institute is able to offer eligible students VET FEE-HELP. You will be eligible if you are an Australian citizen or permanent humanitarian visa holder enrolling in a Diploma or Advanced Diploma level course, and meet VET FEE-HELP criteria.

VET FEE-HELP is an Australian Government loan scheme for both Government-funded and fee-paying students. It enables you to defer part or all of your tuition fees until you are working and can afford to pay them back. Repayment is made through the Australian taxation system once your income reaches a certain level.

### FEE-HELP

William Angliss Institute is a higher education provider which means that students enrolled in a Degree course, and who meet the eligibility requirements, can apply for FEE-HELP.

### Government Subsidised Places

Victorian students who are eligible to enrol in a Government Subsidised Place will be required to pay the following fees:

- » Tuition Contribution – directed by the Victorian State Government
- » Student Amenities – directed by the Institute
- » Class Materials – directed by the Program Department within the Institute.

**To determine if you meet the eligibility criteria for a Government Subsidised Place (GSP) visit the Victorian Skills Gateway eligibility indicator:**

<http://www.education.vic.gov.au/victorianskillsgateway/students/pages/vtg-eligibility-indicator.aspx>

For further information on conditions of enrolment, concessions, refund policy, certifications, credits and recognition, complaints, freedom of information and privacy, please visit [www.angliss.edu.au](http://www.angliss.edu.au).



## Key dates

Mid Year Expo	Wednesday 25 May, 5pm-7pm
Melbourne Open Day	Sunday 14 August, 10am-4pm
Change of Preference	Wednesday 14 December

# OPEN DAY 2016

Melbourne August 14  
Sydney September 10



For over 75 years William Angliss Institute has been a learning community devoted to students with a passion for foods, hospitality, tourism and events, inspiring them and nurturing their careers with expert training, education and mentoring.

Call **1300 ANGLISS** or visit: [www.angliss.edu.au](http://www.angliss.edu.au)

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