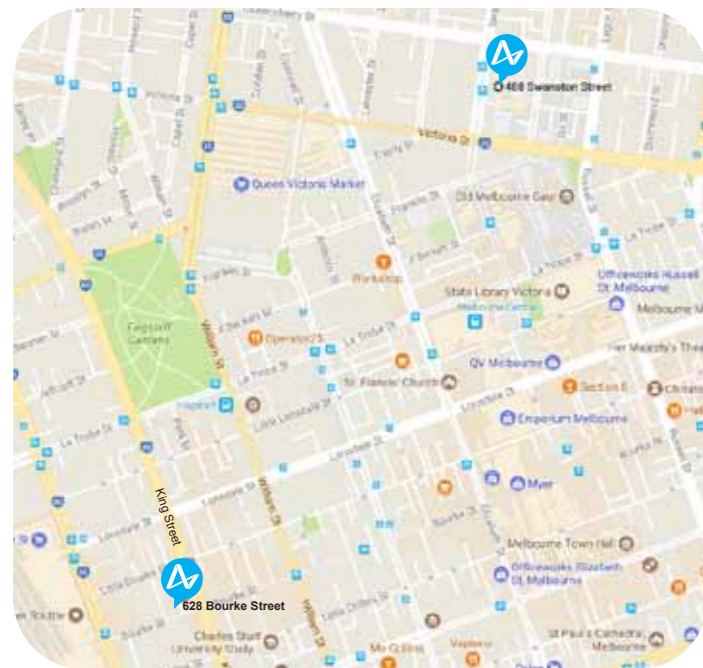


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V01 MARCH 2018

**COMMERCIAL
COOKERY**



THINK OF

TOMORROW



COURSE INFORMATION

Our Commercial Cookery courses have been developed according to the requirements of the Tourism, Travel and Hospitality Training Package (SIT16), in consultation with our industry partners and have been approved for delivery by the Australian Skills Quality Authority (ASQA). They are nationally recognised qualifications within the Australian Qualifications Framework (AQF).

STUDY PATH

Training is delivered in stages which correspond to AQF Levels III and IV. The preferred pathway for a qualification is for students to complete the requirements of the previous level qualification before progressing to the next level.

We aim to equip our graduates with the necessary skills and knowledge to enable them to successfully satisfy the demands of the industry.

COURSE DELIVERY & ASSESSMENT METHODS

Certificate III in Commercial Cookery (SIT30816)

The program is delivered over 2 days practical and 1 day theory week over 40 college weeks. In addition, students will also participate in work based training for a total of 200 hours over 10 weeks.

Certificate IV in Commercial Cookery (SIT40516)

The program is delivered over 16 hours face to face and 4 hours of online classes per week over 20 college weeks (Pathway Option). In addition, students will also participate in work based training for a total of 200 hours over 10 weeks.

Assessment methodology may include but is not limited to: observation, project/report, case study, role play, exercises, activities; and written/oral tasks including multiple choice questions and short answers, essays, work based training portfolio/journal and presentations.

Handling of raw meat such as beef, pork and shellfish is part of the course requirements.

ACADEMIC YEAR / START DATES

Don't miss out on your intake dates. There are 40 teaching weeks per annum with the year being divided into 4 terms of 10 weeks each. The academic year begins in January and ends in December. Primary intakes are at the beginning of each term.

YEAR	TERM 1 INTAKES		TERM 2 INTAKES		TERM 3 INTAKES		TERM 4 INTAKES	
	PRIMARY	MID-TERM	PRIMARY	MID-TERM	PRIMARY	MID-TERM	PRIMARY	MID-TERM
2018	08 JAN	19 FEB	09 APR	14 MAY	02 JUL	06 AUG	24 SEP	29 OCT
2019	14 JAN	18 FEB	15 APR	13 MAY	08 JUL	05 AUG	30 SEP	28 OCT

Choice of subjects may be limited in mid-term intakes

COMMERCIAL COOKERY

The hospitality industry continues to grow, with opportunities to expand a career in Australia and abroad. It is an exciting and fast-paced industry with a wide range of sectors such as hotels, cruises, airlines, restaurants, bars and clubs.

This course will fast-track your career by preparing you with the strong foundation of skills and practical knowledge needed to lead a service team and the understanding needed to thrive as a Chef/Cook in a leading hotel, restaurant or other businesses within the hospitality and tourism industries.

On completion, graduates will have the knowledge and experience to work as Chef, Cook, Kitchen Supervisor in a hospitality business.

WORK BASED TRAINING VENUES (Includes)

Melbourne Marriott Hotel
Accor Group (Novotel and Mercure)
Rendezvous Hotel
Vibe Savoy Hotel Melbourne
Mantra Hotels
The Sporting Globe Bar & Grill
TGI Fridays
Australian Leisure and Hospitality Group (ALH Group) Venues

ENTRY REQUIREMENTS

Year 11 or equivalent certificate of senior secondary education.

Recommended English Level: IELTS 5.5 or equivalent (If the level of English is insufficient, a suitable course can be organised.)

Age Requirements: Minimum 18 years of age

OTHER FEES

Administration Fee (Non-refundable)	> A\$ 200
Access Card Fee (Refundable)	> A\$ 100
Knife Kit Fee	> A\$ 300
Uniform Fee	> A\$ 200
Material Fee	> A\$ 700
Book Fee	> A\$ 300



COMMERCIAL COOKERY



Qualification	Unit Code	Unit Name	Tuition Fee / Duration
Certificate III in Commercial Cookery (SIT30816)	Code	Core Units	A\$ 3,080 per term 4 Terms 12 months / 40 college weeks
	BSBSUS201	Participate in environmentally sustainable work practices	
	BSBWOR203	Work effectively with others	
	SITHCCC001	Use food preparation equipment	
	SITHCCC005	Prepare dishes using basic methods of cookery	
	SITHCCC006	Prepare appetisers and salads	
	SITHCCC007	Prepare stocks, sauces and soups	
	SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	
	SITHCCC012	Prepare poultry dishes	
	SITHCCC013	Prepare seafood dishes	
	SITHCCC014	Prepare meat dishes	
	SITHCCC018	Prepare food to meet special dietary requirements	
	SITHCCC019	Produce cakes, pastries and breads	
	SITHCCC020	Work effectively as a cook (<i>Work Based Training Unit of Competence</i>)	
	SITHKOP001	Clean kitchen premises and equipment	
	SITHKOP002	Plan and cost basic menus	
	SITHPAT006	Produce desserts	
	SITXFSA001	Use hygienic practices for food safety	
	SITXFSA002	Participate in safe food handling practices	
	SITXHRM001	Coach others in job skills	
SITXINV002	Maintain the quality of perishable items		
SITXWHS001	Participate in safe work practices		
Certificate IV in Commercial Cookery (SIT40516)	Code	Elective Units	A\$ 3,080 per term 2 Terms 6 months / 20 college weeks
	SITHCCC003	Prepare and present sandwiches	
	SITHCCC015	Produce and serve food for buffets	
	SITHKOP004	Develop menus for special dietary requirements	
	SITXINV001	Receive & Store Stock	
	SITXFIN003	Manage finances within a budget	
	SITXFIN004	Prepare and monitor budgets	
	BSBDIV501	Manage diversity in the workplace	
	SITXCOM005	Manage conflict	
	SITXHRM003	Lead and manage people	
BSBSUS401	Implement and monitor environmentally sustainable work practices		
SITXWHS003	Implement and monitor work health and safety practices		
SITXFSA004	Develop and implement a food safety program		
SITXINV004	Control stock		
SITXCCS008	Develop and manage quality customer service practices		
SITXCCS007	Enhance customer experiences		
SITXMGT001	Monitor work operations		
SITHKOP005	Coordinate cooking operations (<i>Work Based Training Unit of Competence</i>)		
Exit with Certificate III → Vocational/ Employment Outcome → Cook			
Exit with Certificate IV → Vocational/ Employment Outcome → Chef, Kitchen Supervisor			
UNIVERSITY PATHWAYS → FOR INFORMATION REGARDING UNIVERSITY PATHWAYS VISIT www.academies.edu.au			

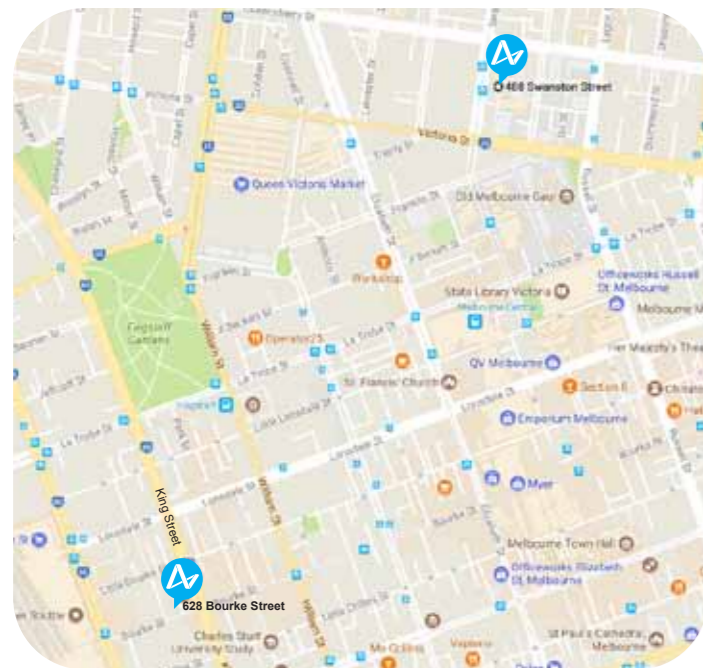
CRICOS Course Code
094237A

CRICOS Course Code
093670C

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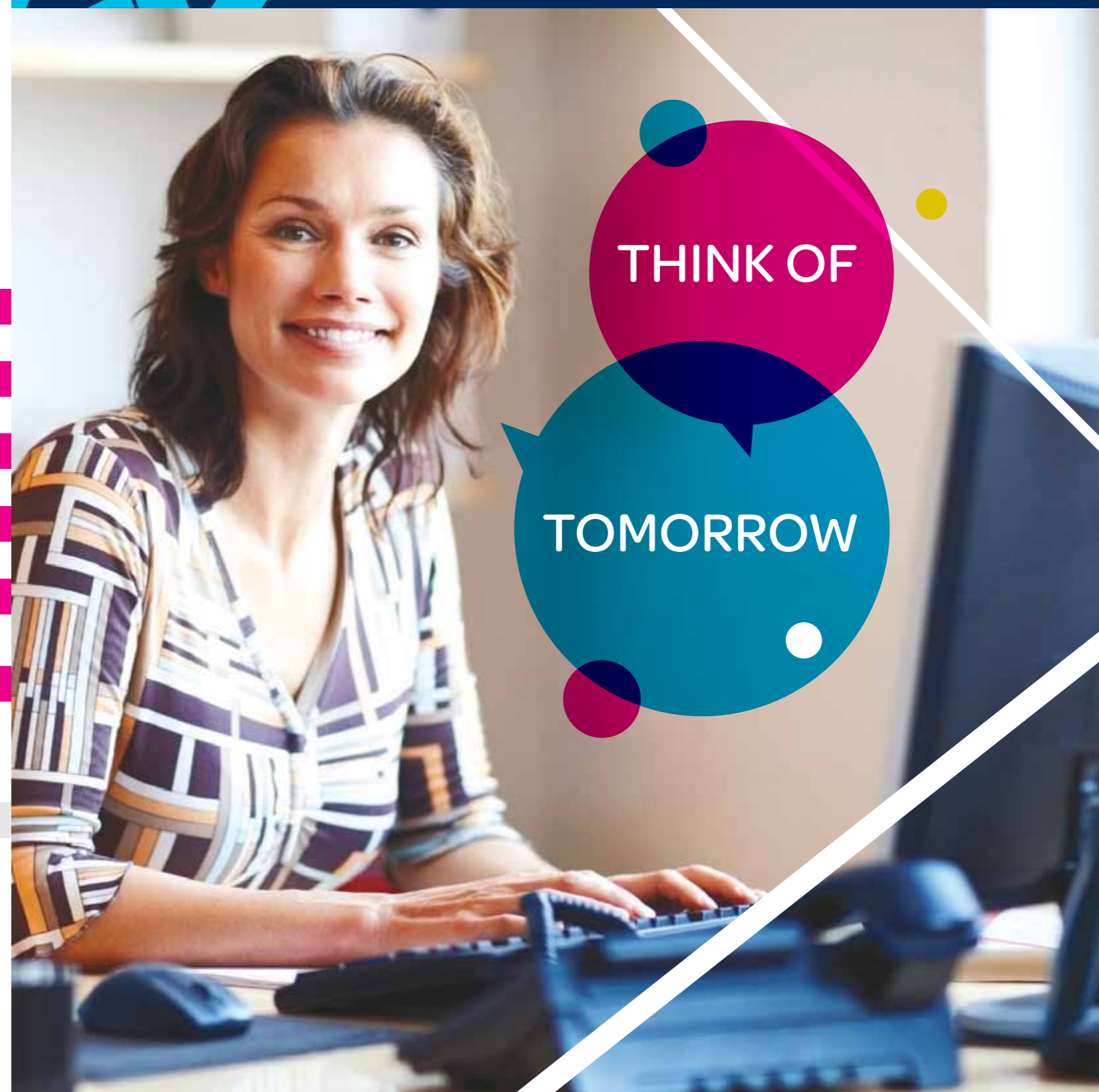
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**HOSPITALITY
MANAGEMENT**



THINK OF

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HOSPITALITY MANAGEMENT

The hospitality industry continues to grow, with opportunities to expand a career in Australia and abroad. It is an exciting and fast-paced industry with a wide range of sectors such as hotels, cruises, airlines, restaurants, bars and clubs.

This course will fast-track your career by preparing you with the strong foundation of skills and practical knowledge needed to lead a service team and the understanding needed to thrive as a manager in a leading hotel, restaurant or other businesses within the hospitality and tourism industries.

On completion, graduates will have the knowledge and experience to work as Hotel Managers, Restaurant Managers, General Managers of a hospitality business or a Senior Supervisor in a related area.

COURSE INFORMATION

Our Hospitality Management courses have been developed according to the requirements of the Tourism, Travel and Hospitality Training Package (SIT16), in consultation with our industry partners and have been approved for delivery by the Australian Skills Quality Authority (ASQA). They are nationally recognised qualifications within the Australian Qualifications Framework (AQF).

STUDY PATH

Training is delivered in stages which correspond to AQF Levels V and VI. The preferred pathway for a qualification is for students to complete the requirements of the previous level qualification before progressing to the next level.

We aim to equip our graduates with the necessary skills and knowledge to enable them to successfully satisfy the demands of the workplace.

COURSE DELIVERY & ASSESSMENT METHODS

Diploma of Hospitality Management (SIT50416)

The program is delivered over 16 hours face to face and 4 hours of online classes per week over 40 college weeks. In addition, students will also participate in work based training for a total of 200 hours over 10 weeks.

Advanced Diploma of Hospitality Management (SIT60316)

The program is delivered over 16 hours face to face and 4 hours of online classes per week over 20 college weeks.

Assessment methodology may include but is not limited to: observation, project/report, case study, role play, exercises, activities; and written/oral tasks including multiple choice questions and short answers, essays, work based training portfolio/journal and presentations.

WORK BASED TRAINING VENUES (includes)

- Melbourne Marriott Hotel
- Accor Group (Novotel and Mercure)
- Rendezvous Hotel
- Vibe Savoy Hotel Melbourne
- Mantra Hotels
- The Sporting Globe Bar & Grill
- TGI Fridays
- Australian Leisure and Hospitality Group (ALH Group) Venues

ENTRY REQUIREMENTS

Year 11 or equivalent certificate of senior secondary education.

Recommended English Level: IELTS 5.5 or equivalent (If the level of English is insufficient, a suitable course can be organised.)

Age Requirements: Minimum 18 years of age

OTHER FEES

Administration Fee (Non-refundable):
> A\$ 200

Access Card Fee (Refundable)
> A\$ 100

ACADEMIC YEAR / START DATES

Don't miss out on your intake dates. There are 40 teaching weeks per annum with the year being divided into 4 terms of 10 weeks each. The academic year begins in January and ends in December. Primary intakes are at the beginning of each term.

YEAR	TERM 1 INTAKES		TERM 2 INTAKES		TERM 3 INTAKES		TERM 4 INTAKES	
	PRIMARY	MID-TERM	PRIMARY	MID-TERM	PRIMARY	MID-TERM	PRIMARY	MID-TERM
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2019	14 JAN	18 FEB	15 APR	13 MAY	08 JUL	05 AUG	30 SEP	28 OCT

Choice of subjects may be limited in mid-term intakes



HOSPITALITY MANAGEMENT



Qualification	Unit Code	Unit Name	Tuition Fee / Duration
Diploma of Hospitality Management (SIT50416)	BSBITU302	Create electronic presentations	Stand Alone Course A\$ 2,000 per term 4 Terms 12 months / 40 college weeks Pathway Option*
	BSBCMM401	Make a presentation	
	BSBITU306	Design and produce business documents	
	BSBITU402	Develop and use complex spreadsheets	
	SITTTSL005	Sell tourism products and services	
	SITTTSL006	Prepare quotations	
	SITXCCS002	Provide visitor information	
	SITXCOM002	Show social and cultural sensitivity	
	BSBSUS501	Develop workplace policy and procedures for sustainability	
	SITXMGTO01	Monitor work operations	
	SITXMGTO02	Establish and conduct business relationships	
	SITXFIN003	Manage finances within a budget	
	SITXFIN004	Prepare and monitor budgets	
	SITXHRM004	Recruit, select and induct staff	
	SITXHRM002	Roster staff	
	SITXHRM006	Monitor staff performance	
	SITXHRM003	Lead and manage people	
	BSBDIV501	Manage diversity in the workplace	
	SITXCCS008	Develop and manage quality customer service practices	
	SITXGLC001	Research and comply with regulatory requirements	
SITXWHS004	Establish and maintain a work health and safety system		
SITXCCS007	Enhance the customer service experience		
SITXMPR007	Develop and implement marketing strategies		
BSBMGT517	Manage operational plan		
SITXFA001	Use hygienic practices for food safety		
SITXWHS003	Implement and monitor work health and safety practices		
SITXCOM005	Manage conflict		
SITHIND004	Work effectively in hospitality service (Work Based Training Unit of Competence)		
CRICOS Course Code 091007F			
Exit with Diploma	Vocational/ Employment Outcome	Banquet or Function Manager, Bar Manager, Cafe Manager, Club Manager, Front Office Manager, Kitchen Manager, Motel Manager, Restaurant Manager, Unit Manager Catering Operations	
Advanced Diploma of Hospitality Management (SIT60316)	BSBMGT617	Development and Implement a Business Plan	Stand Alone Course A\$ 2,000 per term 2 Terms 6 months / 20 college weeks Pathway Option**
	BSBFIM601	Manage finances	
	SITXFIN005	Manage physical assets	
	SITXMPR007	Develop and implement Marketing Strategies	
	SITXWHS004	Establish and Maintain a Work Health and Safety System	
	BSBMGT616	Develop and Implement Strategic Plan	
	BSBINN601	Lead and Manage Organisational Change	
BSBHRM604	Manage Employee Relations		
CRICOS Course Code 091099G			
Exit with Advanced Diploma	Vocational/ Employment Outcome	Area Manager or Operations Manager, Cafe Owner or Manager, Club Secretary or Manager, Food and Beverage Manager, Motel Owner or Manager, Rooms Division Manager	
UNIVERSITY PATHWAYS	FOR INFORMATION REGARDING UNIVERSITY PATHWAYS VISIT www.academies.edu.au		

* Pathway Option - Package with Certificate III In Commercial Cookery and Certificate IV In Commercial Cookery. \$3,080 per term, 1 term / 10 college weeks

** Pathway Option - Package with Certificate III In Commercial Cookery and Certificate IV In Commercial Cookery and Diploma of Hospitality. \$3,080 per term, 1 term / 10 college weeks

Students must complete Diploma of Hospitality Management (SIT50416) before progressing to Advanced Diploma of Hospitality Management (SIT60316).