



QUALITY TRAINING
& HOSPITALITY COLLEGE

International Students Program Guide

WWW.QTHC.EDU.AU



WELCOME

Quality Training & Hospitality College is an award winning Registered Training Organisation (RTO) delivering nationally accredited qualifications for international students. With well over 25 years of experience, we have become experts and leaders in education and training. We create new and innovative learning experiences and our award winning trainers are passionate about unlocking student potential. We measure our success by seeing our students thrive, achieve their goals and exceed their expectations.

Thousands of students have come to Quality Training to create better opportunities. We offer students a challenging and rewarding step towards their dream career. Whether it's through getting a job, gaining that well deserved promotion or totally changing careers altogether. Our graduates are the leaders of tomorrow, making and shaping their own future. They are intellectually curious, innovative, analytical and demonstrate leadership beyond their years.

I invite you to explore a career through Quality Training & Hospitality College and I look forward to seeing you in Adelaide or Sydney.

A handwritten signature in black ink, appearing to read 'R Finlayson'.

Richard Finlayson
Managing Director

CONTENTS

<i>Welcome message</i>	2
<i>Imagine the possibilities</i>	5
<i>Testimonials</i>	6
<i>Our hospitality programs</i>	9
<i>Discover Australia</i>	10
<i>Facilities and resources</i>	14
<i>A unique learning experience</i>	18
<i>Hospitality courses</i>	20
<i>Certificate III Commercial Cookery</i>	21
<i>Certificate IV Commercial Cookery</i>	22
<i>Diploma of Hospitality Management</i>	24
<i>Advanced Diploma of Hospitality Management</i>	26
<i>Management courses</i>	28
<i>Diploma of Leadership and Management</i>	29
<i>Assessment, selection and entry</i>	30
<i>Enrolment application procedures</i>	34

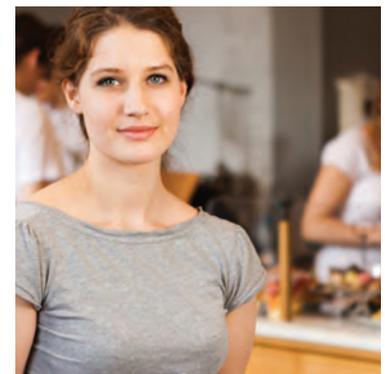


DISCOVER
AUSTRALIA

10

FACILITIES
AND
RESOURCES

14



HOSPITALITY
AND
MANAGEMENT
COURSES

ENTRY AND
ENROLMENT

30





IMAGINE THE POSSIBILITIES

At Quality Training & Hospitality College you can become a chef, a leader and a game changer in the hospitality industry. Through our unique learning methodologies you will open up a world with infinite possibilities. We teach more than facts. Our programs are more than classrooms, assignments and exams. We teach our students to become the leaders of tomorrow, to make an impact through their skills and to challenge their minds. Quality Training & Hospitality College is an award winning private training college.

Our programs and teaching operate under the guidelines of the Australian Qualifications Framework (AQF). Our courses have been assessed as being suitable for delivery to overseas students wishing to study in Australia, and are accredited under the Australian Government's Commonwealth Register of International Courses for Overseas Students (CRICOS).

Established in 1992, Quality Training & Hospitality College currently provides nationally accredited training and employment related services to over 3,000 participants every single year.

Programs are planned and executed in conjunction with both industry and government bodies to facilitate the highest achievable outcomes in terms of participant competencies and employment opportunities.

Our main campus is a multi level training facility located in Adelaide, South Australia. In 2015 we opened our second training facility in Sydney, New South Wales.

We are located in the city of Adelaide and Sydney, easily accessible by public transport and a ten minute walk away from the city centre.

TESTIMONIALS

Sineda Coraj

Albania 🇲🇰

Diploma of Hospitality (Commercial Cookery)

"I chose QTHC because of the 3 days per week timetable, as well as the value for money. This flexibility made it easy for me to schedule my work shifts in advance."

"Since English is my second language, the trainers understood this and were very patient with me and made sure I understood everything."

"During my industry placement semester, with the help from QTHC's Hospitality Jobs staff, I spent 6 months working in the kitchen at the Adelaide Zoo, and in the kitchen at the South Australian Jockey Club in Morphettville."

"While studying at QTHC I got to meet many people from different cultures and became friends with the other students from Korea, India, Scotland and China."



Seokhoon Yoon (Steve)

South Korea 🇰🇷

Diploma of Hospitality (Commercial Cookery)

"My trainer Michaela respects all students' opinions. She always gives us extra information in class. She also makes the atmosphere of the class in an exciting way which is really helpful in helping us to concentrate."

"Studying commercial cookery with Quality Training and Hospitality College equipped me with the skills and knowledge in the hospitality industry."

"Currently, I am working at the Penfolds Magill Estate as a kitchen assistant. I love the people there and the environment in the restaurant."

"People in Adelaide are so nice and helpful. I was getting on the bus with a couple of boxes and the driver helped me to take them on the bus."

"I think the culture, people and environment are the best part in this beautiful city of Adelaide. It is also one of the important reasons for me to choose to study at Quality Training and Hospitality College."

Tzu Ching Chen (Austin)

Taiwan 

Diploma of Hospitality (Commercial Cookery)

“The trainers at Quality Training and Hospitality College are very helpful. They guided us a lot in class and also provided assistance in helping students to look for jobs.”

“We had a small class size which is particularly good for students as our trainer can pay attention to every student whenever we needed help. ”

“I am currently working at San Giorgio Ristorante and Grand Junction Tavern. People are very nice and I learn a lot while working in different places.”

“I have no experiences before and Quality Training and Hospitality College helped me a lot during my studies. You don't have to be afraid to ask questions as the trainers are all very experienced they will help you in every way they can.”



Coleen Emata

Philippines 

Diploma of Hospitality (Commercial Cookery)

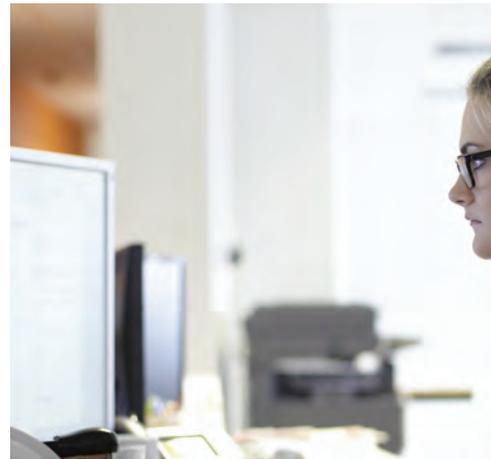
“Quality Training and Hospitality College is my gateway to attaining the success I desire. I know this because QTHC delivers professional and quality education with a curriculum that is based on an approved quality framework set by the Australian Education Department.”

“QTHC's learning materials are practical and relevant to the ever-evolving hospitality market. I am able to gain all the vital skills I need to become a great chef.”

“I am very grateful to QTHC for going the extra mile in finding opportunities for their International Students through the range of assistance and advice they provide, easing our experience in settling in a new country.”

“QTHC has an appropriate teacher-student ratio. They treat everyone with utmost respect and understands the diversity of every culture, wherever you may come from.”

“The management and faculty members are friendly and they put high regard to their student's progress by providing full support toward the achievement of their students' goals. ”





OUR HOSPITALITY PROGRAMS

Our award winning industry professional trainers and unparalleled industry ties allows for an experience of a lifetime. Our qualifications are highly sought after and we aim to open our students horizons and change their world forever.

We offer qualifications ranging from entry level qualifications in Commercial Cookery to Advanced programs in Hospitality and Management.

Our training kitchens have very large preparation areas, together with all the necessary equipment, including bain maries, convection ovens, stoves and gas tops, deep-fryers, salamanders and a range of commercial appliances.

Quality Training & Hospitality College also owns a catering company that operates five popular food and beverage outlets within the Adelaide Zoo.

In 2015, we commenced our international programs in Sydney, New South Wales to cater to the growing demand for courses in the harbour city.

All students will have opportunities to participate in work experience during the duration of their course and gain real industry experience and contacts.

OUR HOSPITALITY PATHWAY COURSES

**CERTIFICATE III IN
COMMERCIAL COOKERY**

**CERTIFICATE IV IN
COMMERCIAL COOKERY**

**DIPLOMA OF HOSPITALITY
MANAGEMENT**

**ADVANCED DIPLOMA
OF HOSPITALITY
MANAGEMENT**

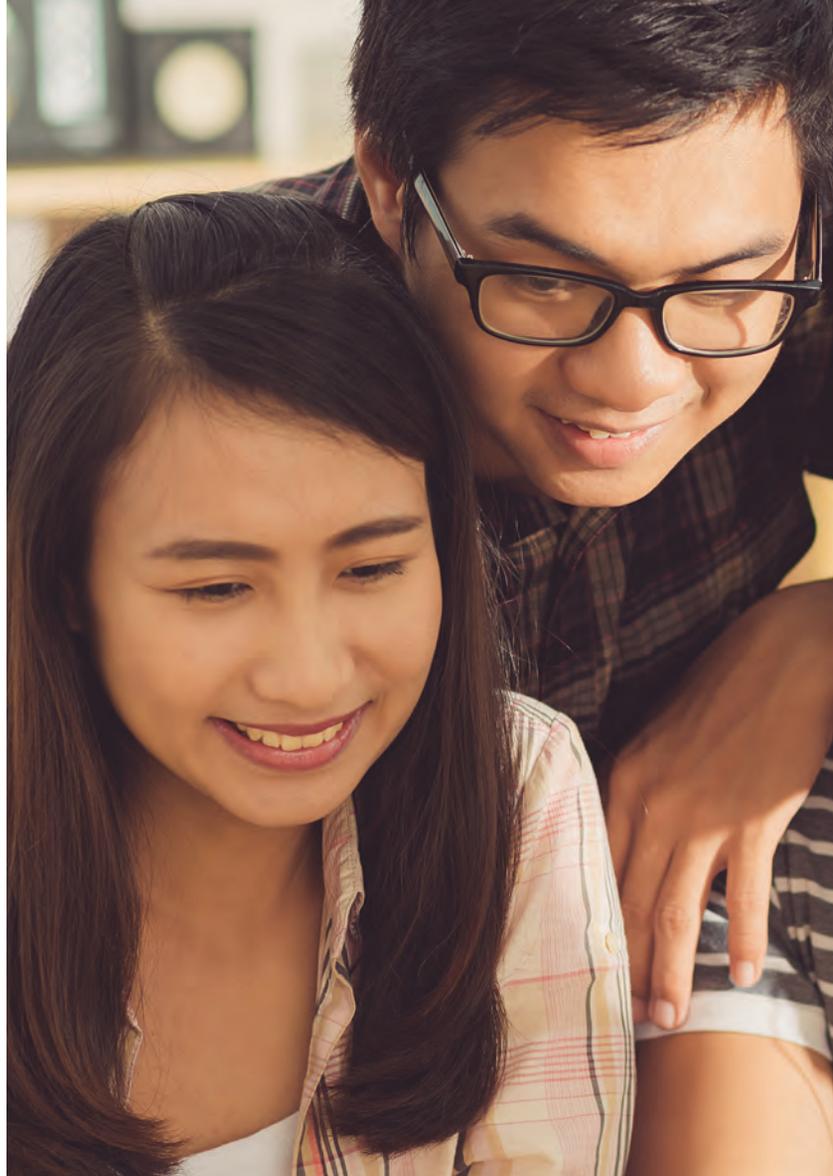


DISCOVER AUSTRALIA

Living and studying in Australia is an amazing experience.

Discover beautiful scenery, exciting adventures, friendly faces and a buzzing culture.

What are you waiting for?



ADELAIDE, SOUTH AUSTRALIA

Adelaide is located on the coastline in the middle of South Australia and is a vibrant city offering all the advantages of larger cities without the inconveniences. It is affordable, transport efficient, clean and green with an excellent array of accommodation choices.

Adelaide offers a comparatively low cost of living (about 20% less than larger cities in Australia) along with a culturally rich and dynamic feel, as well as being a safe and pleasant environment to reside in. Friendly, helpful people make it the ideal destination for an enriching study experience. It is a multicultural city with over a hundred different ethnic communities from all over the world.

Adelaide provides the best of everything to balance your studies with recreation activities including theatres, music, shopping, swimming, sailing and surfing at clean and sun kissed beaches.

Adelaide has the greatest number of restaurants per capita in Australia, as well as beautiful and historically significant wineries, zoos and walking trails within an hours travel from the CBD. The passionate dining culture surrounding the city makes Adelaide the ideal location to learn the art of hospitality.

Adelaide enjoys a Mediterranean climate with warm, dry summers and cool, wet winters. The temperature ranges from 25 degrees to 35 degrees in summer, to 10 degrees to 15 degrees in winter.



ACCOMMODATION

The cost of accommodation and living expenses in Adelaide is one of the lowest of any capital city in Australia. You can choose from a wide range of accommodation options to suit your needs and budget.

Your options include:

- Homestay (living with a local family in their home)
- International residences
- Sole private rental
- Shared private rental

If you would like to find out more information about living and studying in Adelaide, feel free to visit www.studyadelaide.com. This website will provide you with the comprehensive overview of Adelaide as an ideal destination for overseas students.

ADELAIDE HIGHLIGHTS



\$69,800

average
full time salary



7,600

monthly vacant
job positions



19%

lower cost of living
than other AU cities



93.1%

employment
rate



1,345,000

people living in
Adelaide



9.5/10

happiness factor



SYDNEY, AUSTRALIA

*Sydney is the heart of Australia.
Discover a safe multicultural
environment, breathtaking nature
and live the big city life.*

Sydney is one of the world's beautiful cities with a great lifestyle, making it a popular study destination. Sydney is located on the eastern coastline of New South Wales and offers a cosmopolitan lifestyle with a relaxed culture.

From beaches to global shopping centres, there's something for everybody in Sydney. This highly multicultural city is clean, safe and the perfect Australian city to secure employment after study.

Sydney has an ongoing and strong economic outlook with one of the lowest unemployment rates in Australia. International students have great employment prospects.

Students will enjoy the moderately tropical climate of the harbour city. Warm summers are the perfect opportunity to enjoy some of the hundreds of beaches in the city. Mild winters are suitable for students who want to immerse themselves in the cultural aspects of Sydney; museums, cultural events, festivals and galleries.

Explore the thousands of restaurants and cafes in the city.

With a taste for culture, students will find the perfect style of dining in Sydney. Welcome to a world class city.



SYDNEY HIGHLIGHTS



\$77,600

average full time salary



57,800

monthly vacant job positions



13 %

higher cost of living than other AU cities



94.8 %

employment rate

ACCOMMODATION

The cost of accommodation and living expenses in Sydney is considerably higher than other Australian cities. However, Sydney offers you a choice of accommodation options to suit your needs and budget.

Your options include:

- Homestay (living with a local family in their home)
- International residences
- Sole private rental
- Shared private rental



5,250,000

people living in Sydney



9/10

happiness factor



OUR FACILITIES AND RESOURCES

Adelaide

Our Adelaide campus includes a range of training rooms and facilities that students have access to. The training rooms are used for the theoretical part of our training. The campus also has a Training Bar & Restaurant which is equipped with everything you need to learn for the practical side of hospitality. It includes a fully operational coffee machine, a fully equipped bar and training restaurant boasting new cutlery, crockery, glassware and linen. There is a kitchen/wet area located on the lower level used exclusively by students, which comprises of tea and coffee-making facilities, a fridge for food and beverage storage, a microwave and snack machine.

Sydney

Our Sydney facilities includes a state of the art training commercial kitchen in the trendy inner-city suburb of Surry Hills. The training kitchen used for practical aspects of the course is fully equipped to the highest standards. Students also have access to state of the art classroom facilities during theoretical lessons.

Located within a two minute walk of our Sydney and Adelaide campuses are a variety of hotels, cafes and restaurants offering a diverse range of cuisine. Students can also explore fresh produce at local markets and enjoy plenty of large shopping malls.

Please visit our website at www.qthc.edu.au to view photos and learn more about our college.



TRAINING VENUES

Quality Training & Hospitality College has a range of venues for theoretical and practical learning. We are aligned with the Adelaide Zoo and the Adelaide Oval in South Australia, and the Waterloo Street training kitchen in Sydney for hands-on training.



Wisteria & Fig Tree Restaurants, Adelaide Zoo

Alfresco & indoor dining restaurant for up to 100 guests and a catering venue for events, weddings and corporate functions.



The Central Market Kitchen, Adelaide

A modern commercial kitchen in the heart of the CBD. Conveniently located upstairs from the world famous Adelaide Central Market.



Greenhill Road Campus, Adelaide

Main Adelaide campus with a range of classroom and learning facilities at the edge of the city CBD.



WaterlooStreet Training Kitchen, Sydney

A state of the art training kitchen based in the inner city area of Sydney.

STUDENT SUPPORT

Quality Training & Hospitality College employs a full time International Student Support Officer who is responsible for ensuring the provision of the highest level of service and support to our international students.

The International Student Support Officer is responsible for the management of all student enquiries, admissions, enrolments, orientation, airport, reception and referral to other services as required. This person is also responsible for all students' administration and reporting to DIBP and DoE through the PRISMS system.

Quality Training & Hospitality College provides a range of assistance to our overseas students.

Assistance includes:

- Comprehensive induction program providing advice on banking, nearby medical facilities, grocery and other shopping, transport, notable landmarks and beaches, a campus tour, meeting with other international students and our staff, full course content induction.
- Overseas student health cover advice
- Arranging English language assistance/tuition where appropriate (at student cost should external assistance to be required)
- Course progress and attendance counselling
- Industry placement assistance
- Disability support
- Accommodation advice



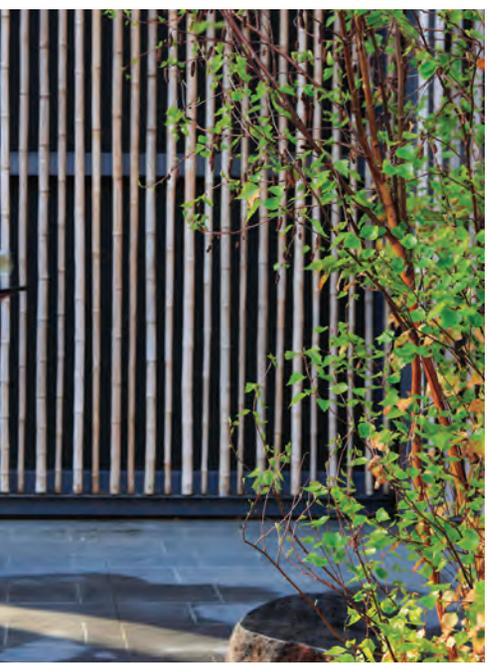
14,000+

DOMESTIC AND INTERNATIONAL
STUDENTS HAVE CHOSEN
TO STUDY WITH
QUALITY TRAINING
AND HOSPITALITY
COLLEGE





30+
 NATIONALITIES.
 MAKE FRIENDS WITH
 PEERS FROM AROUND
 THE GLOBE



25+
 YEARS WE'VE BEEN
 IN BUSINESS.
 YOU CAN
 RELY ON US



A UNIQUE LEARNING EXPERIENCE

Quality Training & Hospitality College places a large emphasis on providing students with practical hands on skills at an industry standard. We blend practical learning with theoretical classroom sessions so students can gain the most from their education. Our learning not only equips students with knowledge of the industry, but upon graduation they will be ready to enter the industry confidently.

INDUSTRY PLACEMENT

Industry Placement is an exciting work based semester designed to build on the skills and experience that the student has gained during their previous two semesters of commercial cookery study. Industry Placement is for a minimum of 20 hours per week, over a 22 week period (semester). This placement may occur in a variety of different establishments including hotels, restaurants, cafes or function centres, however it must be in a college approved commercial kitchen.

Throughout the 22 weeks of the Industry Placement semester, the student is required to complete an Industry Placement log book. The logbook is a record of duties fulfilled and dates & hours worked. It is also designed to ensure proper supervision is given to the student in the workplace. Students are also required to attend regular training sessions and meetings with the Industry Placement Coordinator throughout the semester to ensure that they are on track to complete their required hours and that their logbook is being correctly completed.

Industry Placement is a compulsory part of the following courses

- Certificate IV in Commercial Cookery
- Diploma of Hospitality Management
- Advanced Diploma of Hospitality Management



Turn knowledge
into
real skills

LEARNING

OUR STUDENTS



400+

international
students have
studied at QTHC



30+

nationalities of
our students



98%

employment
success rate



\$55,000

Average salary of
our graduates



30+

international
graduates have
secured sponsorship



Discover your
passion *for* food

HOSPITALITY

If students are looking for a five star career and love working in a fast paced environment, then hospitality is the perfect career to pursue.

Be hospitality ready.

Now is the perfect time to create a career in Hospitality because the industry is suffering a critical skills shortage. There are 36,000 unfilled hospitality jobs and by next year, another 56,000 vacancies will have opened up. Take advantage of the prosperous employment opportunities!

With an increasing demand for skilled hospitality professionals, the hospitality industry offers much more than running between restaurant tables.

The world of hospitality ranges from casual to luxury cafes, bars, hotels, resorts, cruise ships, clubs and everything else in between. At Quality Training & Hospitality College students can embark on their journey into this career path by learning and developing the skills required to thrive in hospitality.

CERTIFICATE III *in* COMMERCIAL COOKERY

SIT30816 | CRICOS code: 092470G

Commercial Cookery is a fundamental part of the hospitality and tourism industries and offers a broad range of employment pathways. Quality Training & Hospitality College is committed to providing our students with both underpinning theoretical knowledge as well as plenty of practical experience. Students will undertake the practical components of the course within a fully equipped and operational commercial kitchen.

Students will complete 25 units in total:
21 core units and 4 elective units.

CORE UNITS

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
SITHKOP001	Clean kitchen premises and equipment
SITHKOP002	Plan and cost basic menus
SITHPAT006	Produce desserts
SITXFSA001	Use hygiene practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach other in job skills
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices

ELECTIVE UNITS

BSBDIV501	Manage diversity in the workplace
BSBSUS401	Implement & monitor environmentally sustainable work practices
SITXCOM005	Manage conflict
SITHFAB002	Provide responsible service of alcohol



**DURATION
10 MONTHS
FULL TIME**



NATIONALLY RECOGNISED
TRAINING

PATHWAYS

Short order cook	Kitchen hand
Takeaway chef	Trainee chef



DURATION
18 MONTHS
FULL TIME

CERTIFICATE IV *in* COMMERCIAL COOKERY

SIT40516 | CRICOS code: 092471G

Quality Training & Hospitality College's Certificate IV in Commercial Cookery provides a pathway to work in various kitchen settings, such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. The Certificate IV in Commercial Cookery offers the foundational skills required to fulfil a kitchen position in a hospitality establishment as well as supervisory skills. The management aspect of the program allows students to explore business topics in order to help them to advance their Hospitality career ahead of others.

Students will complete 33 units in total:
26 core units and 7 elective units.

CORE UNITS

BSBDIV501	Manage diversity in the workplace
BSBSUS401	Implement & monitor environmentally sustainable work practices
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
SITHKOP002	Plan and cost basic menus
SITHKOP004	Develop menus for special dietary requirements
SITHKOP005	Coordinate cooking operations
SITHPAT006	Produce desserts
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach other in job skills
SITXHRM003	Lead and manage people
SITXINV002	Maintain the quality of perishable items
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices



NATIONALLY RECOGNISED
TRAINING

PATHWAYS

Short order cook	Kitchen hand
Takeaway chef	Trainee chef

ELECTIVE UNITS

SITXINV004	Control stock
SITXHRM002	Roster staff
BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHKOP001	Clean kitchen premises and equipment
SITXWHS001	Participate in safe work practices
SITHFAB002	Provide responsible service of alcohol

“Learning hospitality at Quality Training has been an inspiring journey of learning, cooking and finding a career I know I am passionate about.”



SATINDER SINGH

CHEF
at

QUALITY CATERING ADELAIDE ZOO

I came from India to complete my Hospitality qualification (Commercial Cookery) in Australia. I learnt the fundamentals of cooking all the way up to managing a hospitality venue. Seeing all the different aspects of a hospitality operation has made me appreciate the industry and it has helped me realise that hospitality is the perfect career.

Learning hospitality at Quality Training has been an inspiring journey of learning, cooking and finding a career I know I am passionate about.

The trainers are highly knowledgeable and I was completely comfortable asking them questions because I knew they would be more than happy to assist me in my studies.

I've formed a network of close friends from the people I have studied with and my understanding of the hospitality industry has become stronger every day. I was asked to stay on as a full time chef, as well as securing sponsorship with my host employer. Choosing to study Commercial Cookery at Quality Training and Hospitality College has been one of the best decisions I've made.

DIPLOMA *of* HOSPITALITY MANAGEMENT

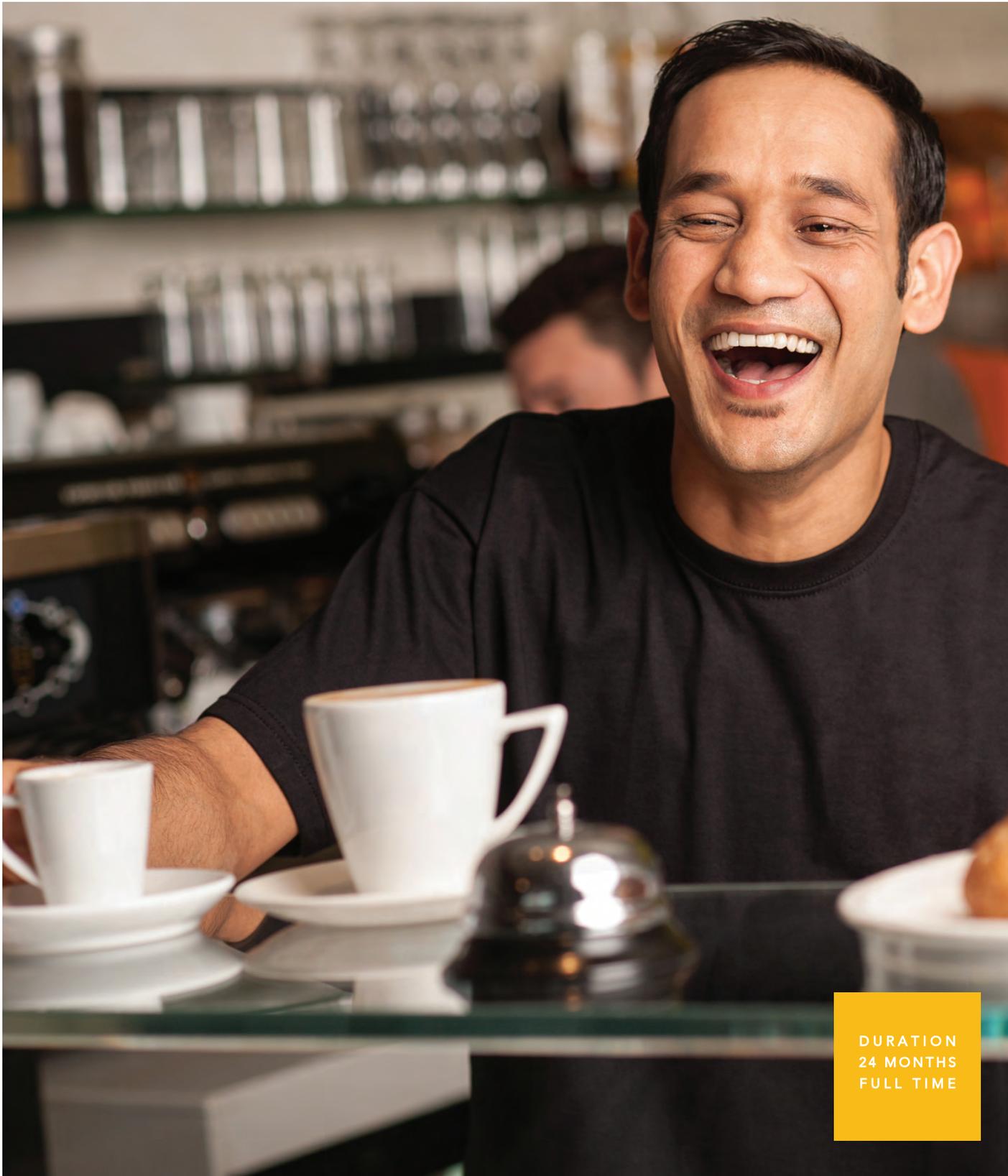
SIT50416 | CRICOS code: 091037M

If, like us, you are passionate about Hospitality, get ready to explore the elite world of hospitality owners, managers and international hoteliers. Students will find that the Diploma of Hospitality has a strong focus on management and improving business operations through a modern, systematic approach. For students seeking to progress to a management role in Hospitality or to learn advanced skills, Quality Training & Hospitality College can help these students become leaders in the field.

Students will complete 28 units in total:

13 core units and 15 elective units.

CORE UNITS		REMAINING ELECTIVES	
BSBDIV501	Manage diversity in the workplace	SITHCCC001	Use food preparation equipment
BSBMGT517	Manage operational plan	SITHCCC005	Prepare dishes using basic methods of cookery
SITXCCS007	Enhance the customer service experiences	SITHCCC006	Prepare appetisers and salads
SITXCCS008	Develop and manage quality customer service practices	SITHCCC007	Prepare stocks, sauces and soups
SITXCOM005	Manage conflict	SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITXFIN003	Manage finances within a budget	SITHCCC012	Prepare poultry dishes
SITXFIN004	Prepare and monitor budgets	SITHCCC013	Prepare seafood dishes
SITXGLC001	Research and comply with regulatory requirements	SITHCCC014	Prepare meat dishes
SITXHRM002	Roster staff	SITHCCC018	Prepare food to meet special dietary requirements
SITXHRM003	Lead and manage people	SITHCCC019	Produce cakes, pastries and breads
SITXMGT001	Monitor work operations	SITHCCC020	Work effectively as a cook
SITXMGT002	Establish and conduct business relationships	SITHKOP002	Plan and cost basic menus
SITXWHS003	Implement and monitor work health and safety practices	SITHKOP004	Develop menus for special dietary requirements
ELECTIVE GROUPS A & B		SITHKOP005	Coordinate cooking operations
SITXFSA001	Use hygienic practices for food safety (A)	SITHPAT006	Produce desserts
SITHCCC020	Work effectively as a cook (Group B)	SITXFSA002	Participate in safe food handling practices
ELECTIVE GROUP C (8 UNITS)		SITXHRM001	Coach others in job skills
SITEEVT005	Plan in-house events or functions	SITXINV002	Maintain the quality of perishable items
SITHFAB002	Provide responsible service of alcohol	SITXWHS003	Implement and monitor work health and safety practices
SITHFAB003	Operate a bar	BSBSUS201	Participate in environmentally sustainable work practices
SITHFAB005	Prepare and serve espresso coffee	BSBWOR203	Work effectively with others
SITHFAB007	Serve food and beverage		
SITXHRM006	Monitor staff performance		
SITXMPR007	Develop and implement marketing strategies		
BSBSUS401	Implement and monitor environmentally sustainable work practices		



DURATION
24 MONTHS
FULL TIME

PATHWAYS

Apprentice chef
Kitchen staff

Cook
Sous chef



ADVANCED DIPLOMA *of* HOSPITALITY MANAGEMENT

SIT60316 | CRICOS code: 091117M

The Advanced Diploma of Hospitality is a management level qualification designed to equip students with the skills and knowledge required to undertake employment in a managerial capacity in a range of hospitality roles and sectors. Students who study an Advanced Diploma of Hospitality will find infinite opportunities available to them in the Hospitality industry and beyond.

Ambitious students who take a career in Hospitality seriously, have plans of operating their own establishment or who simply enjoy the challenges of a high level program will love the Advanced Diploma of Hospitality course.



Students will complete 33 units in total:
16 core units and 17 elective units.

CORE UNITS

BSBDIV501	Manage diversity in the workplace
BSBFIM601	Manage finances
BSBMGT517	Manage operational plan
BSBMGT617	Develop and implement a business plan
SITXCCS008	Develop and manage quality customer service practices
SITXFIN003	Manage finances within a budget
SITXFIN004	Prepare and monitor budgets
SITXFIN005	Manage physical assets
SITXGLC001	Research and comply with regulatory requirements
SITXHRM003	Lead and manage people
SITXHRM004	Recruit, select and induct staff
SITXHRM006	Monitor staff performance
SITXMGT001	Monitor work operations
SITXMGT002	Establish and conduct business relationships
SITXMPR007	Develop and implement marketing strategies
SITXWHS004	Establish and maintain a work health and safety system

ELECTIVE GROUP A

SITXFSA001	Use hygienic practices for food safety
------------	--

ELECTIVE GROUP B

SITHCCC020	Work effectively as a cook
------------	----------------------------

ELECTIVE GROUP C (9 UNITS)

SITHCCS007	Enhance customer service experiences
SITHCOM005	Manage conflict
SITXHRM002	Roster staff
SITXWHS003	Implement and monitor work health and safety practices
SITEEVT005	Plan in-house events or functions
SITHFAB002	Provide responsible service of alcohol
SITHFAB003	Operate a bar
SITHFAB005	Prepare and serve espresso coffee
SITHFAB007	Serve food and beverage



DURATION
30 MONTHS
FULL TIME

PATHWAYS

Hotel, restaurant or bar manager
Restaurant or Cafe owner
Reservations manager
Duty manager

Marketing and sales manager
Events and functions manager
Front office manager



REMAINING ELECTIVES

BSBSUS401	Implement and monitor environmentally sustainable work practices	SITHCCC020	Work effectively as a cook
SITHCCC001	Use food preparation equipment	SITHKOP002	Plan and cost basic menus
SITHCCC005	Prepare dishes using basic methods of cookery	SITHKOP004	Develop menus for special dietary requirements
SITHCCC006	Prepare appetisers and salads	SITHKOP005	Coordinate cooking operations
SITHCCC007	Prepare stocks, sauces and soups	SITHPAT006	Produce desserts
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	SITXFSA002	Participate in safe food handling practices
SITHCCC012	Prepare poultry dishes	SITXHRM001	Coach others in job skills
SITHCCC013	Prepare seafood dishes	SITXINV002	Maintain the quality of perishable items
SITHCCC014	Prepare meat dishes	SITXWHS003	Implement and monitor work health and safety practices
SITHCCC018	Prepare food to meet special dietary requirements	BSBSUS201	Participate in environmentally sustainable work practices
SITHCCC019	Produce cakes, pastries and breads	BSBWOR203	Work effectively with others



You *can* become
a leader

MANAGEMENT

Achieve leading edge skills, expertise and experience suitable for any industry. A management qualification will help students find the right door that opens up to endless opportunities and become leaders of tomorrow.

With management courses at Quality Training, students will not only discover the talent and knowledge to effectively lead people but they will also develop an understanding of individual personal strengths in a professional environment.

Discover the right direction you must take in order to reach your desired career destination.

With managing a successful team comes great responsibility. It requires an individual to be a confident leader and motivator in an organisation. Business knowledge in areas such as finance, marketing, human resources and accounting are crucial to success. Vital to any organisation, are traits in innovation, leadership and entrepreneurship. All these skills and more can be learnt and applied to the workplace.

Our courses will equip students with the necessary knowledge and credentials required to take on responsibility at the next level. Gain the confidence to build your career as a future leader.

DIPLOMA *of* LEADERSHIP AND MANAGEMENT

BSB51915 | CRICOS code: 092472F

Quality Training & Hospitality College's Diploma of Management course teaches a range of skills and knowledge, including theory and practical classes.

This course is typically suited to people in management roles who have considerable experience in their respective industries or vocational areas and combine an informed perspective of specific work requirements with their managerial approaches.

The qualification requires a sound theoretical knowledge base and managerial competencies to plan, carry out and evaluate own work or the work of a team.

There are no pathway prerequisites to complete your Diploma of Management however it is recommended to study the course alongside one of our Hospitality courses in order to complement your skill set.

Students will complete 8 units in total:
8 core units.

CORE UNITS

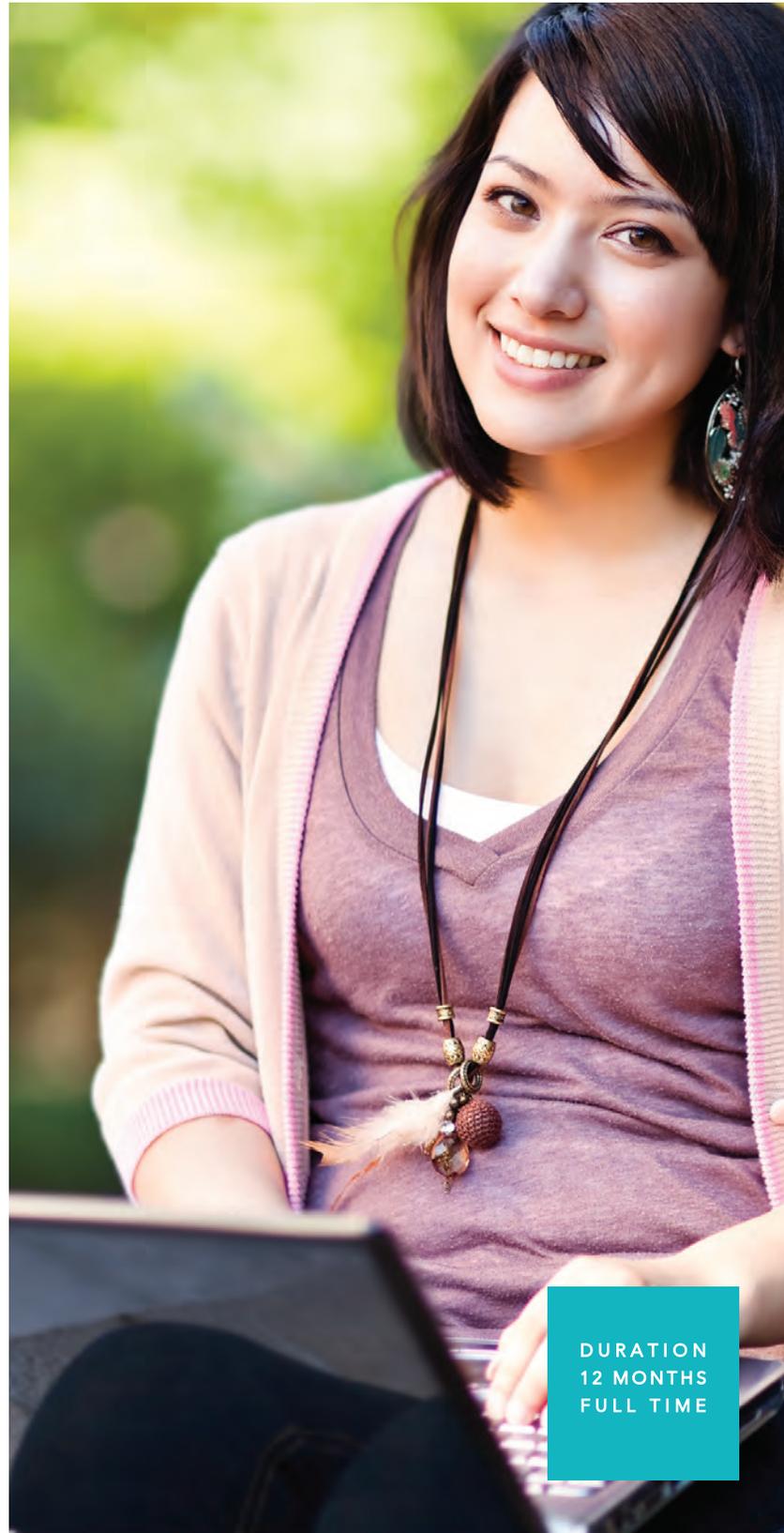
BSBLDR501	Develop and use emotional intelligence
BSBMGT517	Manage operational plan
BSBLDR502	Lead and manage effective workplace relationships
BSBWOR502	Lead and manage team effectiveness

ELECTIVE GROUP A

BSBCUS501	Manage quality customer service
BSBFIM501	Manage budgets and financial plans
BSBMGT502	Manage people performance
BSBR501	Manage risk
BSBWOR501	Manage personal work priorities and professional development
BSBMGT516	Facilitate continuous improvement

ELECTIVE GROUP B

BSBADM502	Manage meetings
BSBWRK510	Manage employee relations



**DURATION
12 MONTHS
FULL TIME**

PATHWAYS

Restaurant manager Manager or owner
Hotel manager in any industry



ASSESSMENT AND SELECTION OF OVERSEAS STUDENTS

Quality Training & Hospitality College is committed to ethical, fair and inclusive assessment and selection of all prospective students.

Quality Training & Hospitality College is also committed to providing all prospective students with information to ensure that their decision to apply to study with us is made with an understanding of:

- Course entry requirements (academic and English proficiency requirements)
- The courses on offer and potential outcomes
- Our training facilities and resources
- Fee schedule and refund policy
- Study requirements including options for Recognition of Prior Learning (RPL) and Credit Transfer (CT)
- Pastoral care services
- Complaints, disputes and grievance policies
- Transport options
- Support available for students with special needs
- Accommodation options
- A basic knowledge of Adelaide and its facilities/culture/costs

AGE REQUIREMENT

Due to the requirement of students to handle alcohol in the Hospitality Programs that we offer, Quality Training & Hospitality College requires that all applications be aged eighteen or over. Prospective students may apply for our programs when they are seventeen years of age if they are due to turn eighteen before or on arrival in Australia to commence the course.

ENGLISH LANGUAGE REQUIREMENTS

International students must satisfy Quality Training & Hospitality College's English language proficiency requirements for admission.

The English language proficiency requirements are as follows:

- The applicant's first language is English; or
- Successfully completed Year 12 in Australia program; or
- Successfully completed an English language course approved by Quality Training & Hospitality College from a registered English Language Intensive Course for Overseas Students (ELICOS) provider in Australia; or
- An overall IELTS band score of at least 5.5; or
- A TOEFL score of at least 520, or at least 190 in the computer based TOEFL; or
- A score of 45 or higher in the Pearson Test of English

Prospective students are required to submit acceptable evidence of their English proficiency at the time of application to study with Quality Training & Hospitality College, such as IELTS documents showing their score. This evidence must be no more than eighteen months old.

PREPARING FOR YOUR ASSESSMENT

1 RESEARCH

Prospective students should research their options and their eligibility criteria to ensure they are prepared.

2 TESTS

Students will be required to undertake a relevant proficiency test or provide documentation.

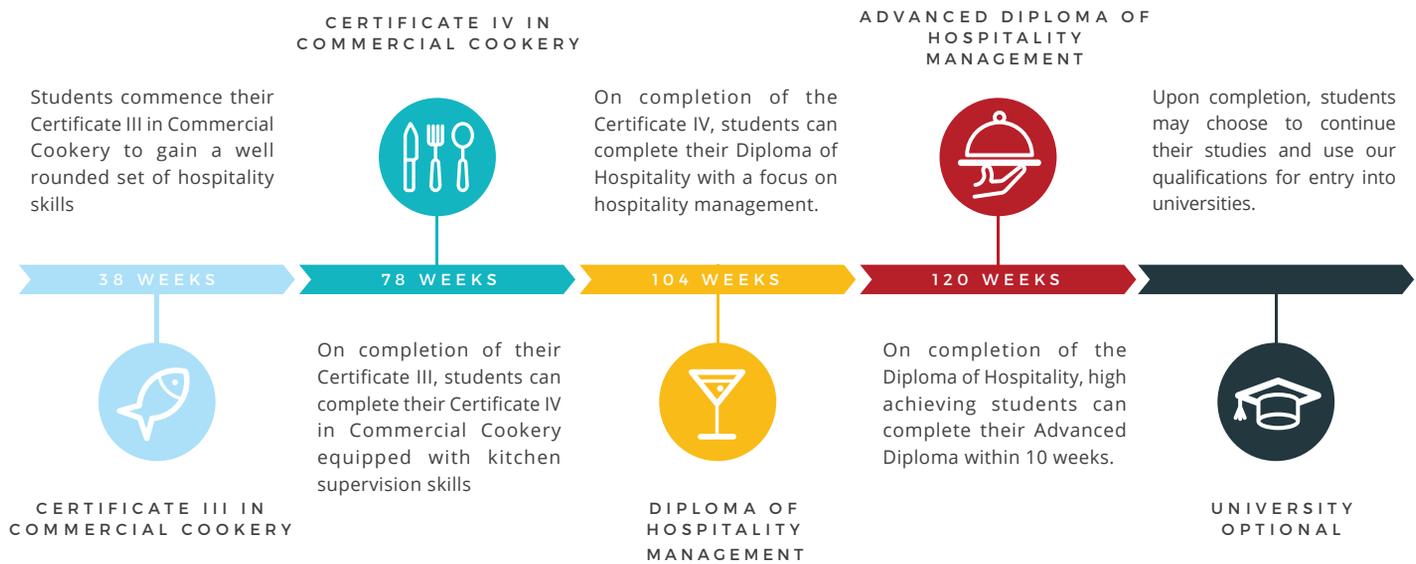
3 VISAS

Students should explore their visa options for travelling and studying in Australia as well as application requirements.

4 SUPPORT

Students may reach out to their Agent or a Quality Training & Hospitality College representative for advice.

PATHWAY TO UNIVERSITY



ACADEMIC ENTRY

Minimum Year 12 in Australia and or/international equivalent with English proficiency OR students may access the following:

RECOGNITION OF PRIOR LEARNING

Recognition of Prior Learning (RPL); provides students with an opportunity to have their current skills and competencies recognised. These skills and competencies may relate to units that they are about to commence and as a result may exempt them from studying these units. There is a cost related to obtaining RPL, as the process requires students to gather evidence confirming their competency, it is essential that the assessor must hold a qualification (recognised in Australia and approved by Quality Training & Hospitality College) at least one level above that which they are assessing. All evidence must be submitted in English. Please refer to Quality Training & Hospitality College's Recognition of Prior Learning policy. RPL assessment occurs in Australia and is usually conducted by Quality Training & Hospitality College.

CREDIT TRANSFER

Credit Transfer (CT); involves assessing a previously completed course or subject successfully completed in Australia, to see if it provides equivalent learning or competency outcomes to those required within their current course of study. CT can also be cross-sectoral. Prospective students could, for example seek to have vocational education and training qualifications (in Australia) credited against vocational education and training subjects offered through Quality Training & Hospitality College. Please refer to Quality Training & Hospitality College Credit Transfer policy.

Note: If Quality Training & Hospitality College grants and overseas student RPL or CT, it may impact on student visa conditions through a shortening of the student's course. Overseas students wishing to apply for RPL or CT are advised to contact DIBP to discuss this option.



A hand is visible on the left side of the page, pointing towards the horizon. The background is a landscape of tall grass under a bright, hazy sky, suggesting a sunset or sunrise. The text is centered and reads: Explore your *learning* potential.

Explore
your
learning
potential

ENROLMENT APPLICATION PROCEDURES

APPLICATION FOR ENROLMENT

Complete the enrolment application form and attach:

- IELTS or TOEFL score demonstrating English proficiency
- Any prior qualifications
- Details of any relevant work experience or application for credit transfer or recognition of prior learning
- Copy of passport (and Visa, if in Australia)

A qualified education agent is able to assist you with your application, your student visa application and your arrangements to travel to Australia. Quality Training & Hospitality College is happy to forward you details of our authorised education agents in your country upon request.

An application fee of AUD \$150.00 is payable at the time of application. This can be paid via:

- Direct bank transfer
- Credit card (we accept VISA and Mastercard)
- Bank draft/bank cheque (in Australian dollars)

Please contact us for our bank account details.

LETTER OF OFFER

Should your application be successful, Quality Training & Hospitality College will email, post or fax your Letter of Offer to you or your education agent.

This letter of offer will contain the following information:

- The course you have successfully gained entry into
- Course commencement date
- Fees due and dates payable
- Terms and conditions applicable to the offer

ACCEPTANCE OF OFFER

Should you decide to accept the offer, you must arrange payment of the fees due to Quality Training & Hospitality College. Please ensure that you check with your nearest Australian Embassy or High Commission regarding the assessment level of your country of origin for a student visa PRIOR to making any payments to Quality Training & Hospitality College.

CONFIRMATION OF ENROLMENT

Upon receipt of the course fees, Quality Training & Hospitality College will provide you with formal notification that you have been accepted into a course of study. A copy of your Confirmation of Enrolment (CoE) will be forwarded directly to you or your education agent.

STUDENT VISA APPLICATION

Once you have received your CoE, you are able to apply for a student visa with your nearest Australian Embassy or High Commission. Your education agent will be able to assist you. Please ensure that you allow sufficient time prior to your commencement for student visa processing.

TRAVEL ARRANGEMENTS

Once your student visa has been processed and is in your passport, you are then able to organise your travel arrangements to Australia. Please ensure that you keep Quality Training & Hospitality College notified of all arrangements throughout the process.

PRE-ENROLMENT INFORMATION, FEES AND POLICIES

For all pre-enrolment information please see our international students section on the Quality Training & Hospitality College website at WWW.QTHC.EDU.AU/INTERNATIONAL-STUDENTS

For all policies and procedures please visit WWW.QTHC.EDU.AU/INTERNATIONAL-STUDENTS/POLICIES

Quality Training & Hospitality College is associated with the following:



HospitalityJobs
AUSTRALIA



QUALITY TRAINING
& HOSPITALITY COLLEGE

For further enquiries please contact:

Quality Training & Hospitality College
WWW.QTHC.EDU.AU

Head Office

Suite 3, Level 1, 8 Greenhill Road
Wayville SA 5034
Australia
+61 8 8223 3888
admin@qualitytraining.com.au

Sydney Office

318/49 Queens Road
Five Dock NSW 2046
Australia
+61 2 9712 7612
info@qualitytraining.com.au

The Quality Training Company Pty Ltd as Trustee for Finlayson Trust trading as Quality Training & Hospitality College

ABN 35 183 512 394

RTO Number 1036

CRICOS Provider Code 02880B