

# INTERNATIONAL PROGRAM GUIDE 2018-19 ADELAIDE

# STUDYING WITH QTHC

#### INTRODUCTION TO OUR COLLEGE

Quality Training & Hospitality College (QTHC) is one of Australia's largest and fastest growing private training organisations. Our college specialises in cookery, hospitality and management training and our programs are planned and executed in conjunction with both industry and the government, to facilitate the highest achievable outcomes in terms of student competencies and employment outcomes.

Each student will have the option to either study in Adelaide or Sydney, depending on their preferences!

Our Adelaide campus and head office is located, at the edge of the Adelaide CBD, comprising of modern classrooms, fully appointed restaurant and bar training facilities and student lounge. Our kitchens are located right in the heart of the Adelaide Zoo and the Adelaide Showgrounds. Our Sydney training facilities are located in Pyrmont, a premium waterfront Sydney suburb, well serviced by public transport, and includes state-of-the-art commercial kitchens and classroom areas at a picturesque harbour-side location.

All cookery students will have the opportunity to undertake a kitchen internship at a work placement venue. This enables students to gain real experience in the industry, learn on the job and make valuable industry contacts before they graduate.

#### **ENTRY REQUIREMENTS**

- 1. All applicants must be 18 years or over at commencement of the course.
- 2. The applicants first language is English; or the applicant has successfully completed an Australian Year 12 program; or successfully completed an English language course approved by Quality Training & Hospitality College; or an overall IELTS band score of at least 5.5 (Academic or General); or a TOEFL score of at least 520, or at least 190 computer based TOEFL or a score of 45 or higher in the Pearson Test of English. Please enquire for a list of approved English colleges.
- 3. Minimum completion of Year 12 in Australia and/or International equivalent.



#### **INDIVIDUAL** COURSES FOR 2018-19

QUALIFICATION	PREREQUISITE	DURATION	INTAKE DATES	<b>TUITION FEES</b>
SIT30816 Certificate III in Commercial Cookery CRICOS Code 092470G Includes compulsory holistic placement	Meet QTHC entry requirements	42 weeks	16 <sup>th</sup> July 2018 28 <sup>th</sup> January 2019	\$16,050* Including a \$850 material fee
SIT40516 Certificate IV in Commercial Cookery CRICOS Code 092471G Includes compulsory Kitchen Internship	SIT30816 Certificate III in Commercial Cookery and meet QTHC entry requirements	36 weeks*	15 <sup>th</sup> July 2019 +	<b>\$6,140*</b> Including a \$440 material fee
SIT50416 Diploma of Hospitality Management CRICOS Code 091037M	SIT40516 Certificate IV in Commercial Cookery and meet QTHC entry requirements	22 weeks*	Flexible intake dates also available.	\$8,040* Including a \$440 material fee
SIT60316 Advanced Diploma of Hospitality Management CRICOS Code 091117M	SIT50416 Diploma of Hospitality Management and meet QTHC entry requirements	10 weeks*	Please enquire for more information	\$3,240* Including a \$240 material fee
SIT50416 Diploma of Hospitality Management (electives specialising in Hotel and Restaurant Operations) CRICOS Code 091037M Includes compulsory Industry Internship	Meet QTHC entry requirements	78 weeks	As above	<b>\$14,140*</b> Including a \$440 material fee
BSB51915 Diploma of Leadership and Management CRICOS Code 092472F	Meet QTHC entry requirements	52 weeks <sup>*</sup>	As above	<b>\$7,140*</b> Including a \$440 material fee

All applicants are required to pay a once off non-refundable \$150.00 application fee prior to recieving Letter of Offer from QTHC. \*For further information on duration and tuition fees please refer to individual course pages within this document.

#### PACKAGED

The information below only applies to students who choose to undertake a packaged course with Quality Training & Hospitality College. ► Enter into the package at this point (prerequisites apply).



#### **Tuition Fee**

\$21,750

(including \$850 material fee)

#### **Maximum Package Duration**

80 Weeks

(including maximum holidays)

#### **Maximum Holiday Period**

14 Weeks

#### PACKAGE OPTION 1 (INCLUDES 2 QUALIFICATIONS)



SIT30816 Certificate III in Commercial Cookery

SIT40516 Certificate IV in Commercial Cookery 36 weeks



#### **Tuition Fee**

\$29,350

(including \$850 material fee) **Maximum Package Duration** 

104 Weeks

(including maximum holidays)

#### **Maximum Holiday Period**

16 Weeks

#### PACKAGE OPTION 2 (INCLUDES 3 QUALIFICATIONS)





#### **Tuition Fee**

\$32,350

(including \$850 material fee) **Maximum Package Duration** 

114 Weeks

(including maximum holidays)

**Maximum Holiday Period** 

16 Weeks

#### PACKAGE OPTION 3 (INCLUDES 4 QUALIFICATIONS)



SIT30816 Certificate III in Commercial Cookery 42 weeks

SIT40516 Certificate IV in Commercial Cookery 36 weeks

SIT50416 Diploma of Hospitality Management weeks

SIT60316 Advanced Diploma of Hospitality Management 10 weeks



#### A PATHWAY TO WORK IN COMMERCIAL **COOKERY AS A HOSPITALITY PROFESSIONAL.**

Quality Training & Hospitality College's SIT30816 Certificate III in Commercial Cookery course teaches a range of skills and knowledge, including theory, practical classes and workplace based training.

This course provides a pathway to work in various kitchen settings, such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

#### INTAKES

2 intakes per year + flexible intake dates also available

#### **PAYMENT OPTIONS**

Tuition fee payable as indicated in course structure. Instalments must be paid prior to the commencement of each semester. Please enquire for payment arrangement options.

#### **FEE BREAKDOWN**

Tuition Fee	\$15,200
Material Fee Components	
Chef uniform	\$110
Management uniforms	\$140
Professional knife kit	\$300
Textbooks	\$300
Total Material Fee	\$850
TOTAL TUITION FEE (including material fee)	\$16,050 AUD

**TOTAL TUITION FEE (including material fee)** 

#### **CERTIFICATE III** IN COMMERCIAL COOKERY

**QUALIFICATION** Certificate III in Commercial Cookery (SIT30816)

**CRICOS CODE** 092470G

> 42 Weeks Full-Time **DURATION** (Including a maximum holiday period of 6 weeks)

**STUDY MODE** 3 days per week of theory and practical workshops

**LOCATION** Classroom, kitchen and workplace

**DELIVERY** Classroom based lectures and kitchen based practical training

Students must complete 48 occasions of commercial kitchen service **WORK BASED TRAINING** 

during an 8 weeks industry based holistic placement.

(included in overall course duration)

**ASSESSMENT** 

Written assessments, projects, workplace observations, practical assessments and work based logbooks

**PREREQUISITES** 

Applicants must meet QTHC entry requirements.

**ENTRY** 

For entry requirements please refer to our selection and recruitment of international students policy found on our website www.qthc.edu.au All students must be willing to complete 48 hours of industry based holistic placement.

#### START YOUR COOKERY JOURNEY HERE...



#### **COURSE** STRUCTURE

#### PAYMENT STRUCTURE

#### **Upon application**

\$150 non-refundable application fee

\$8,450 (including \$850 material fee) Semester 2

\$7.600

#### CERTIFICATE III IN COMMERCIAL COOKERY



SIT30816 Certificate III in **Commercial Cookery** 42 weeks



### A PATHWAY TO WORK IN COMMERCIAL COOKERY AT A SUPERVISORY LEVEL.

Quality Training & Hospitality College's SIT40516 Certificate IV in Commercial Cookery course teaches a range of skills and knowledge, including theory, practical classes and workplace based training.

This course provides a pathway to work in various kitchen settings, such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops at a supervisory level.

INTAKES	2 intakes per year + flexible intake dates also available	
PAYMENT OPTIONS	Total tuition fee payable in instalments as indicated on a students Letter of Offer.  Please enquire for payment arrangement options.	
	Tuition Fee	\$5,700
FEE BREAKDOWN	Material Fee Components	
	Management uniforms	\$140
BREAKDOWN	Textbooks	\$300
	Total Material Fee	\$440
	TOTAL TUITION FEE (including material fee)	\$6,140 AUD

#### **CERTIFICATE IV** IN COMMERCIAL COOKERY

QUALIFICATION

Certificate IV in Commercial Cookery (SIT40516)

**CRICOS CODE** 

092471G

**DURATION** 

36 weeks Full-Time (including a maximum holiday period of 6 weeks)

STUDY MODE

3 days per week of theory and practical workshops

Classroom, kitchen and workplace

**LOCATION DELIVERY** 

Classroom based lectures and kitchen based practical training

22 week kitchen internship comprising of 20 hours of work based

learning per week.

**WORK BASED TRAINING** 

(Included in overall course duration)

#### **PREREQUISITES**

Applicants must meet QTHC entry requirements and have completed a SIT30816 Certificate III in Commercial Cookery. Applicants who don't meet the prerequisite study criteria can still explore this course as a packaged option as seen below...

**ASSESSMENT** 

**ENTRY** 

Written assessments, projects, workplace observations, practical assessments and work based logbooks

For entry requirements please refer to our selection and recruitment of international students policy found on our website www.athc.edu.au All students must be willing to complete 20 hours of work based learning per week, over a 22 week semester for the industry based

kitchen internship.



#### EXPLORE THIS COURSE AS A PACKAGED OPTION...



#### **PACKAGED** COURSE STRUCTURE

#### PAYMENT STRUCTURE

#### Upon application

\$150 non-refundable application fee Semester 1

\$8,450 (including \$850 material fee) Semester 2

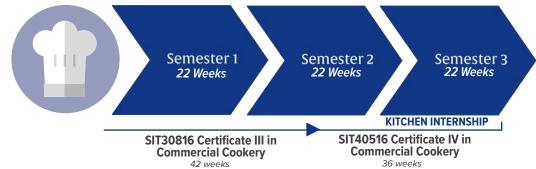
\$7,600

Semester 3

\$5,700

The above payment structure and material fee only apply to students enrolled in the Certificate IV in Commercial Cookery Package. Instalments must be paid prior to the commencement of each semester.

#### PACKAGE OPTION 1 (INCLUDES 2 QUALIFICATIONS)





#### A PATHWAY TO WORK IN HOSPITALITY AT A **MANAGERIAL LEVEL.**

Quality Training & Hospitality College's Diploma of Hospitality Management SIT50416 specialises in Commercial Cookery. This course is a career focused program aimed at giving

students the opportunity to gain skills and experience, providing them with a pathway to work in any sector of the hospitality industry, at a managerial level.

**INTAKES** 2 intakes per year + flexible intake dates also available

**PAYMENT OPTIONS** 

Total tuition fee payable in instalments as indicated on a students Letter of Offer. Please enquire for payment arrangement options.

FEE **BREAKDOWN** 

Tuition Fee	\$7,600
Material Fee Components	
Management uniforms	\$140
Textbooks	\$300
Total Material Fee	\$440
TOTAL TUITION FEE (including material fee)	\$8,040 AUD

**TOTAL TUITION FEE (including material fee)** 

#### **DIPLOMA** OF HOSPITALITY MANAGEMENT COURSE INFORMATION

**QUALIFICATION** 

Diploma of Hospitality Management (SIT50416)

**CRICOS CODE** 

091037M

**DURATION** 

28 Weeks Full-Time (including a maximum holiday period of 6 weeks)

**STUDY MODE** 

3 days per week of face to face workshops

LOCATION

Classroom and training bar/restaurant

**DELIVERY** 

Classroom based lectures and training bar/restaurant practical

Written assessments, projects, workplace observations, practical assessments and work based logbooks

**ASSESSMENT** 

**ENTRY** 

For entry requirements please refer to our selection and recruitment of international students policy found on our website **www.qthc.edu.au** 

#### **PREREQUISITES**

Applicants must meet
QTHC entry requirements
and have completed a
SIT40516 Certificate IV
in Commercial Cookery.
Applicants who don't meet
the prerequisite study
criteria can still explore
this course as a packaged
option as seen below...



#### **PACKAGED** COURSE STRUCTURE

#### PAYMENT STRUCTURE

#### Upon application

\$150 non-refundable application fee **Semester 1** 

\$8,450 (including \$850 material fee)

**Semester 2** \$7,600

#### Semester 3

\$5,700

#### Semester 4

\$7,600

The above payment structure and material fee only apply to students enrolled in the Diploma of Hospitality Management Package. Instalments must be paid prior to the commencement of each semester.

#### PACKAGE OPTION 2 (INCLUDES 3 QUALIFICATIONS)





#### A CAREER FOCUSED PROGRAM TO BUILD INDUSTRY EXPERIENCE AND CONNECTIONS.

Quality Training & Hospitality College's Advanced Diploma of Hospitality Management SIT60316 specialises in Commercial Cookery. This course is a career focused program aimed at

giving students the opportunity to gain skills and experience, providing them with a pathway to work in any sector of the hospitality industry, at a managerial level.

**INTAKES** 2 intakes per year + flexible intake dates also available

PAYMENT Total tuition fee payable in instalments as indicated on a students Letter of Offer. **OPTIONS** Please enquire for payment arrangement options.

FEE **BREAKDOWN** 

Tuition Fee	\$3,000
Material Fee Components	
Management uniforms	\$140
Textbooks	\$100
Total Material Fee	\$240
TOTAL TUITION FEE (including material fee)	\$3,240 AUD

**TOTAL TUITION FEE (including material fee)** 

#### **ADVANCED DIPLOMA** OF HOSPITALITY MANAGEMENT COURSE INFORMATION

**QUALIFICATION** Advanced Diploma of Hospitality Management (SIT60316)

CRICOS CODE 091117M

**DURATION** 16 Weeks Full-Time

(including a maximum holiday period of 6 weeks)

**STUDY MODE** 3 days per week of face to face workshops

LOCATION Classroom

**DELIVERY** Classroom based lectures and self paced study

**ASSESSMENT** Written assessments and projects

For entry requirements please refer to our selection and recruitment of international students policy found on our

website www.qthc.edu.au

#### **PREREQUISITES**

Applicants must meet QTHC entry requirements and have completed a SIT50416 Diploma of Hospitality Management. Applicants who don't meet the prerequisite study criteria can still explore this course as a packaged option as seen below...



#### **PACKAGED** COURSE STRUCTURE

#### PAYMENT STRUCTURE

#### **Upon application**

\$150 non-refundable application fee **Semester 1** 

\$8,450 (including \$850 material fee)

**Semester 2** \$7,600

Semester 3

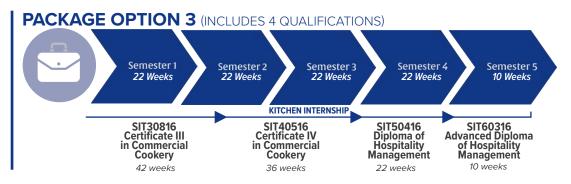
\$5,700

**Semester 4** \$7,600

Semester 5

\$3,000

The above payment structure and material fees only apply to students enrolled in the Advanced Diploma of Hospitality Management Package. Instalments must be paid prior to the commencement of each semester.





## BUILD A CAREER IN THE HOTEL AND RESTAURANT INDUSTRY TO TAKE YOU AROUND THE WORLD

Quality Training & Hospitality College's SIT50416 Diploma of Hospitality Management (specialising in hotel and restaurant operations) course teaches a range of skills and knowledge, including theory and practical classes.

This course will help you discover the talent and knowledge to lead people effectively and gain an understanding of your strengths in a professional environment.

INTAKES

2 intakes per year + flexible intake dates also available

PAYMENT OPTIONS

Total tuition fee payable as indicated in <u>course structure</u>. Instalments must be paid prior to the commencement of each semester. *Please enquire for payment arrangement options*.

FEE BREAKDOWN

Tuition Fee	\$13,850
Material Fee Components	
Management <i>uniform</i>	\$140
Textbooks	\$300
Total Material Fee	\$440
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**TOTAL TUITION FEE (including material fee)** 

\$14,290 AUD

#### **DIPLOMA** OF HOSPITALITY MANAGEMENT (Electives specialising in hotel and restaurant operations)

**QUALIFICATION** 

Diploma of Hospitality Management (Electives specialising in hotel and restaurant operations) (SIT50416)

**CRICOS CODE** 

091037M

**DURATION** 

80 Weeks Full-Time (including a maximum holiday period of 14 weeks)

STUDY MODE

3 days per week of face to face workshops and 20 hours industry internship

**LOCATION** 

Classroom, training bar/restaurant and workplace

**DELIVERY** 

Classroom based lectures, bar/restaurant based practical training and industry based internship

**WORK BASED TRAINING** 

22 week industry internship consisting of 20 hours of work based learning per week.

(Included in overall course duration)

**ASSESSMENT** 

Written assessments, projects, workplace observations, practical assessments and work based logbooks

**PREREQUISITES** 

Applicants must

**ENTRY** 

For entry requirements please refer to our selection and recruitment of international students policy found on our website www.gthc.edu.au All students must be willing to complete 20 hours of work based learning per week, over a 22 week semester for the industry internship.





#### COURSE **STRUCTURE**

#### **Upon application**

\$150 non-refundable application fee Semester 1

\$5,340 (including \$440 material fee) Semester 2

\$4,900

Semester 3

\$3.900

Instalments must be paid prior to the commencement of each semester.

#### DIPLOMA OF HOSPITALITY MANAGEMENT (HOTEL AND RESTAURANT OPERATIONS)



**Diploma of Hospitality Management** (Hotel and Restaurant Operations)

78 weeks



#### **EQUIP YOURSELF WITH ESSENTIAL SKILLS IN** LEADERSHIP AND MANAGEMENT.

Quality Training & Hospitality Colleges BSB51915 Diploma of Leadership and Management course teaches a range of skills and knowledge, including theory and practical classes.

This course will help you discover the talent and knowledge to lead people effectively and gain an understanding of your strengths in a professional environment.

**INTAKES** 

Flexible intake dates

**PAYMENT OPTIONS**  Tuition fee payable as indicated in course structure. Instalments must be paid prior to the commencement of each semester. Please enquire for payment arrangement options.

**MATERIAL** FEE **BREAKDOWN** 

Tuition Fee	\$6,850
Materiral Fee Components	
Management <i>uniform</i>	\$140
Textbooks	\$300
Total Material Fee	\$440
TOTAL TUITION FEE (including material fee)	\$7,290 AUD

#### **DIPLOMA** OF LEADERSHIP AND MANAGEMENT COURSE INFORMATION

**QUALIFICATION** Diploma of Leadership and Management (BSB51915)

CRICOS CODE 092472F

DURATION 52 Weeks Full-Time (including a maximum holiday period of 6 weeks)

**STUDY MODE** 3 days per week of face to face workshops

LOCATION Classroom

**DELIVERY** Classroom based lectures

**ASSESSMENT** Written assessments and projects

**ENTRY** For entry requirements please refer to our selection and recruitment of international students policy found on our website **www.qthc.edu.au** 

#### **PREREQUISITES**

Applicants must neet QTHC entry requirements.



#### COURSE STRUCTURE

#### PAYMENT STRUCTURE

#### Upon application

\$150 non-refundable application fee Semester 1

\$3,790 (including \$440 material fee) Semester 2

\$3,350

#### **DIPLOMA OF LEADERSHIP AND MANAGEMENT**



Diploma of Leadership and Management 52 weeks



#### **SYDNEY CAMPUS**

Suite 2, Ground Level, 55 Pyrmont Bridge Road, Pyrmont NSW 2009 Australia

#### **ADELAIDE CAMPUS**

Suite 3, Level 1, 8 Greenhill Road Wayville SA 5034 Australia

#### **QC ON THE HARBOUR**

3 Harris Street, Pyrmont NSW 2009 Australia

#### QUALITY TRAINING AND HOSPITALITY COLLEGE HEAD OFFICE

Suite 3, Level 1, 8 Greenhill Road Wayville SA 5034 Australia

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