

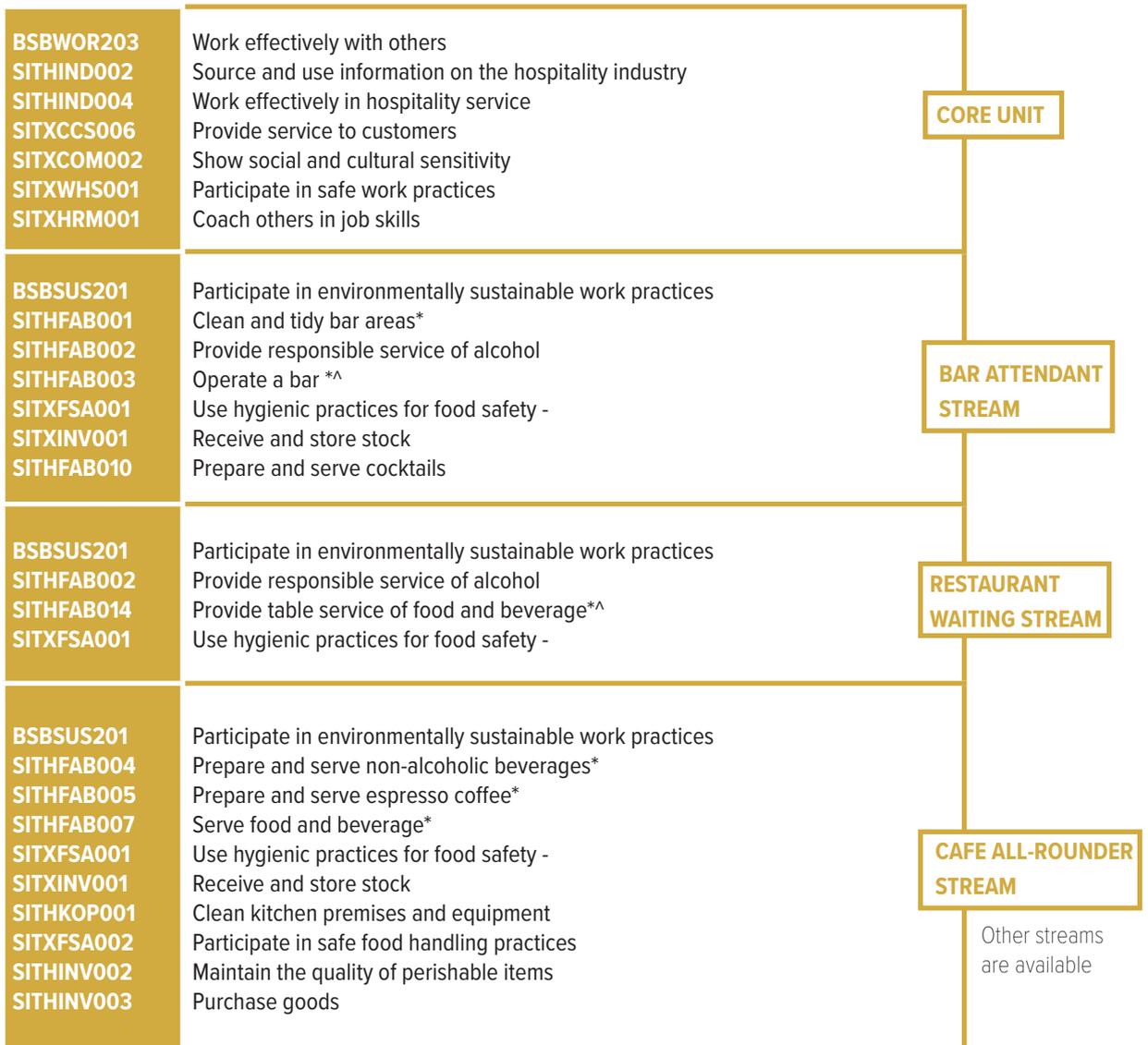
BUILD YOUR DREAM HOSPITALITY CAREER

SIT30616 CERTIFICATE III IN HOSPITALITY

2 YEARS
NOMINAL
DURATION

PATHWAYS

- Restaurant Host
- Waiter/Waitress
- Senior bar Attendant
- Barista



- Compulsory elective

* Prerequisite is SITXFSA001 Use hygienic practices for food safety

^Prerequisite is SITHFAB002 provide responsible service of alcohol

STUDY WITH QTHC

IMAGINE THE POSSIBILITIES

At Quality Training & Hospitality College we help you realise your potential. Through our unique learning methodologies you will open up a world of infinite possibilities.

Our students leave us as the leaders of tomorrows hospitality industry, ready to make an impact through their skills and to challenge the limits.

We believe that the foremost way to learn is through doing and we follow this creed in our training.

Our programs are planned and executed in conjunction with both industry and government bodies to facilitate the highest achievable outcomes for our students, in terms of both participant competency and of course employment.

We invite you to explore the possibilities of taking the next step towards your future with Quality Training & Hospitality College.

Richard Finlayson
Managing Director



1992

The Quality Training Company was formed by Jim Finlayson

1994

Richard Finlayson joined the company fulfilling Jim's dream of a family owned business

2001

The company opened The Buffalo Training Restaurant

25 YEARS OF QUALITY

2008

Training to international students commenced

2004

Our second training restaurant, Finlaysons on the Terrace was opened

2002

The Sydney offices and training facility was opened

25 YEARS OF EXPERIENCE

2009

Cafe Quisine opened as a purpose built training restaurant

2011

The company was awarded the contract to run catering at Adelaide Zoo

2012

The Jim Finlayson scholarship commenced, giving two outstanding students the chance to have a full semesters tuition paid

25 YEARS OF KNOWLEDGE

2017

Launch of our Master Class series with a variety of industry experts and celebrities

2015

Establishment of Hospitality Jobs on a national level. Now with over 40,000+ followers across social media

2014

The company won the SA Large Training Provider of the year award

25 REASONS TO STUDY WITH QTHC

OVER 25 YEARS OF TRAINING EXCELLENCE

Quality Training & Hospitality College boasts a range of unique practical learning environments. We have training facilities and kitchens located in centralised CBD locations and our cookery facilities offering students a diverse range of experiences. We firmly believe in learning by doing so we strive to provide the best practical learning opportunities for our students. Our Master-classes hosted by national hospitality celebrities such as Callum Hann and John Silvestri offer additional advanced learning opportunities and for many students they are a highlight of the course.

Additionally we run a training restaurant at Adelaide Zoo which is designed to give students practical experience throughout their studies. Our close partnerships with some of the biggest employers in Adelaide Including Adelaide Oval, Morphettville Racecourse and more are a point of difference for us. We have the unique ability to connect you to the industry and fast track your success.



\$55,000

Average starting salary of our graduates



98%

Employment success rate



+20,400

Students have studied with us



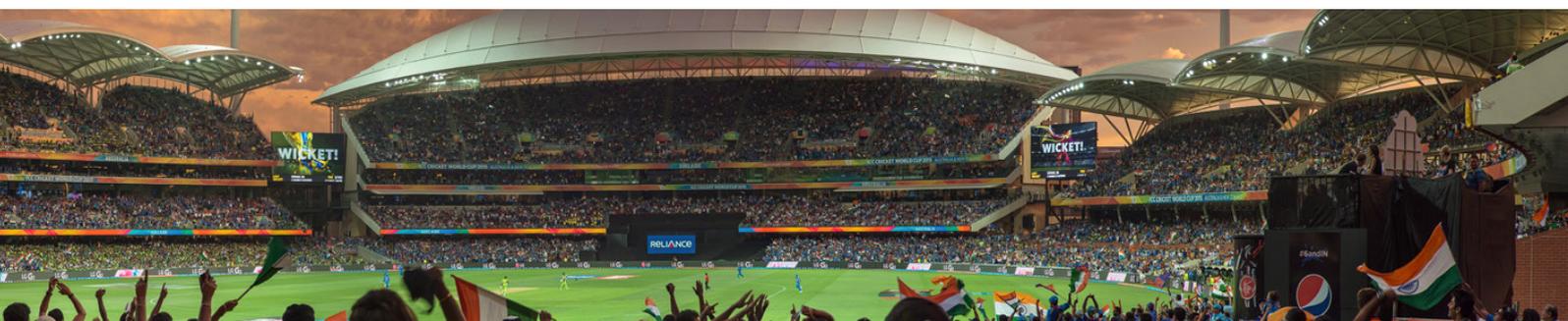
30+

Partnerships with Adelaide and abroad Industry employers



25+

Years of experience training for the industry



NATHAN'S STORY

Nathan is a Quality Training & Hospitality College School Based Apprentice Chef. He followed his passion for cookery from Home Economics in school, to pursuing a career in the industry. Nathan started his apprenticeship when he was 16 and has never looked back, loving his current Apprenticeship position at the Hahndorf Inn. He loves working with pasta in-particular and wants to one day open his own restaurant where he can serve his customers handmade and gourmet pasta dishes.

“CERTIFICATE III IN COMMERCIAL COOKERY”



MEET OUR STUDENTS

COLEEN'S STORY

Coleen came to study at Quality Training & Hospitality College after completing a Bachelor in Hotel Management. She decided she wanted to gain practical skills relevant to the industry and has recently graduated in Diploma of Hospitality Management with her goal being mastery of “practical skills”. Coleen currently is a Cook at Adelaide Oval and one day hopes to own her own catering business here in Adelaide. When asked “what the best part of studying with Quality Training & Hospitality College is?” Coleen told us that “It’s the opportunity you get, studying here has given me so many opportunities that are putting me on the path to my career goals”.

“DIPLOMA OF HOSPITALITY MANAGEMENT”



OUR TRAINING RESTAURANT

LEARN BY DOING AT OUR TRAINING RESTAURANT IN THE HEART OF THE ADELAIDE ZOO.

The concept of the training restaurant is one we firmly believe in and have utilised throughout our 25 years of operation. Training restaurants provide students the opportunity to gain on the job experience and most of all to learn by doing.

Our experienced trainers assist students in running the restaurant, and we find that by the end of the training period each student is fully capable of operating in the hospitality environment without guidance.

The Fig Tree Training Restaurant is a highlight for both students and staff as it allows for theoretical knowledge to be applied in real life situations.

Along with the Fig Tree Function Centre, students may also have the opportunity to work in various venues in Adelaide Zoo including Wisteria Restaurant, The Immersion Long-house and The Sir Thomas Elder Rotunda. These venues frequently host weddings, corporate events and functions, making students work experience opportunities vast and varied.



“I WISH I KNEW ABOUT IT SOONER”

“KEEP UP THE GOOD WORK”

“FANTASTIC IDEA. WILL BE BACK”

“WE WOULD ALWAYS BE KEEN TO EAT HERE”

“THANKYOU - GREAT JOB”

“WITHOUT QUESTION EXCELLENT”

“EXCELLENT. MOST ENJOYABLE”

“WELL TRAINEES. VERY FRIENDLY & HELPFUL”

“LOVELY MEAL AND EXPERIENCE”

“FIRST CLASS”

“I WOULD DEFINITELY COME BACK AGAIN. THANK YOU SO MUCH”

“AMAZING FOOD”

“A GREAT EXPERIENCE FOR US ALL AND A TERRIFIC LOCATION FOR SUCH AS PLEASANT LUNCH”



SPEAK TO US **TODAY**

FURTHER ENQUIRIES

For further enquiries please contact
QUALITY TRAINING & HOSPITALITY COLLEGE.

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WORK
TRAIN TO
GROW

