



2024
INTERNATIONAL
PROSPECTUS



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IMAGINE THE POSSIBILITIES

At Quality College of Australia we help you realise your potential. Through our unique learning methodology, you will open a world of infinite possibilities.

Our students leave us as the leaders of tomorrow's 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 College of Australia.



*Richard Finlayson
Managing Director*

QCA TIMELINE

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

2008

Training to international students commenced

2004

Our second training restaurant, Finlays on the Terrace was opened

2002

The Sydney offices and training facility were opened

2009

Cafe Quisine opened as 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 to have a full semesters tuition paid

2017

Launch of MasterClass series with a variety of industry experts and celebrities

2015

Establishment of Hospitality Jobs on a national level. Now with over 70,000+ followers across social media

2014

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

2018

Launch of Hospitality Hire recruitment platform and Quality Hospitality Group Training Organisation.

2020

Opening of NSW training facility, Chefs Academy. New learner management system (LMS), introduction of online learning and zoom classrooms.

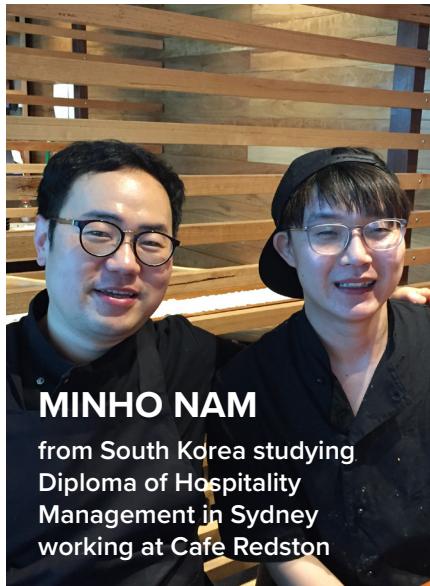
2023

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



HYUNJI CHOI

from South Korea studying
Diploma of Hospitality
Management in Sydney
working at Edition Coffee
Roasters Haymarket



MINHO NAM

from South Korea studying
Diploma of Hospitality
Management in Sydney
working at Cafe Redston



WILLIAM WIDJAJA

from Indonesia studying
Diploma of Hospitality
Management in Adelaide
working at Me Coffee
Merchant Café



HYUNJIN CHOI

from South Korea studying
Diploma of Hospitality
Management in Sydney
working at 3 Weeds Hotel



SARAH AND JAIRA

from Colombia studying
Diploma of Hospitality
Management in Adelaide
working at Bambini Cucina

MEET OUR STUDENTS

Visit our Facebook page [facebook.com/qca.edu.au](https://www.facebook.com/qca.edu.au) to see more of our talented students!



TAEHUN KIM

from South Korea studying
Diploma of Hospitality
Management in Sydney
working at the Bridge Room



SEUNGHYEON HAN

from South Korea studying
Diploma of Hospitality
Management in Sydney
working at Cafe Redstone



JINGWANG KIM

from South Korea studying
Diploma of Hospitality
Management in Adelaide
working at Lady Burra
Brewhouse



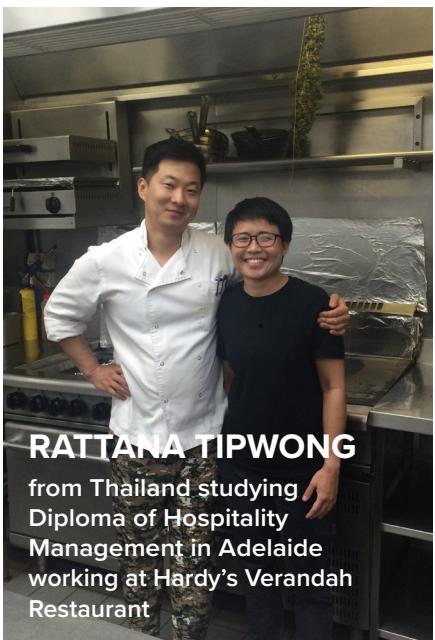
LUCA

from Italy studying Diploma
of Hospitality Management in
Adelaide
working at Pizzateca



HYUNIL KIM

from South Korea studying
Diploma of Hospitality
Management in Adelaide
working at Singapore House



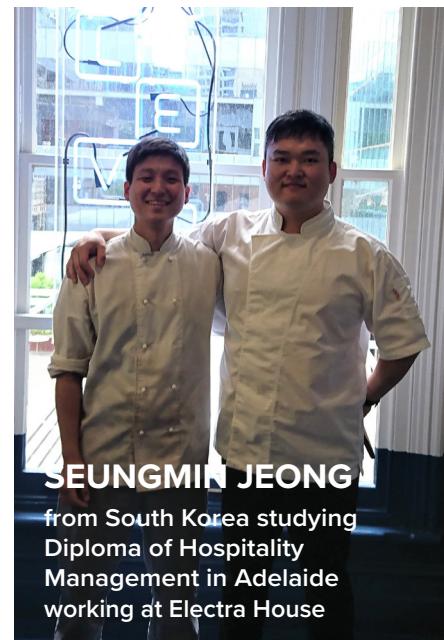
RATTANA TIPWONG

from Thailand studying
Diploma of Hospitality
Management in Adelaide
working at Hardy's Verandah
Restaurant



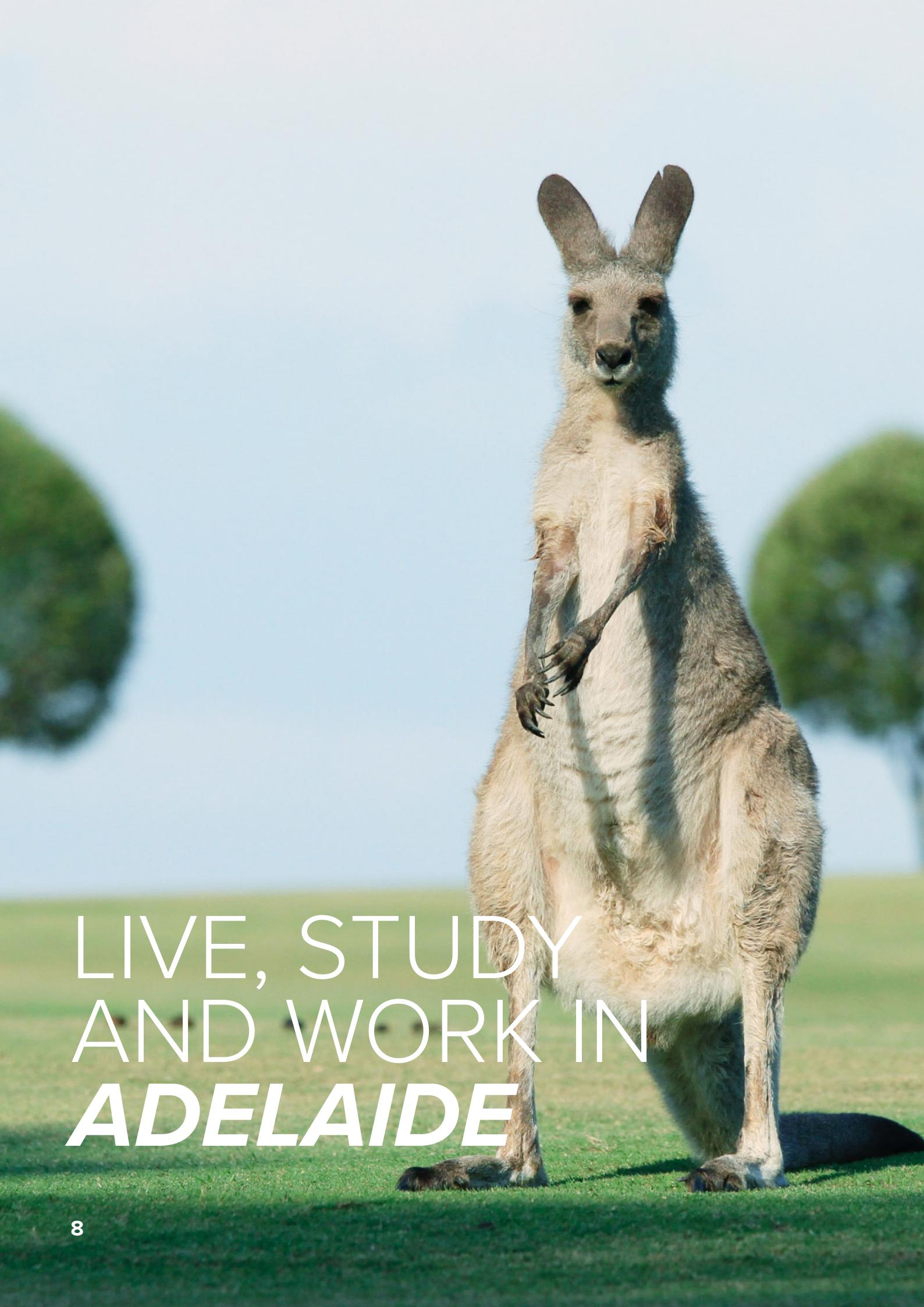
DONGHWA PARK

from South Korea studying
Diploma of Hospitality
Management in Adelaide
working at Riverside Restaurant



SEUNGMIN JEONG

from South Korea studying
Diploma of Hospitality
Management in Adelaide
working at Electra House

A large, light-brown kangaroo stands prominently in the center of the frame, facing the viewer. It is positioned on a bright green, well-maintained lawn. In the background, there are several large, rounded green trees under a clear, pale blue sky. The kangaroo's body is mostly light brown with darker brown patches on its back and around its eyes. Its front left leg is slightly bent, with its paw resting near its chest. The overall scene is a clear, sunny day.

LIVE, STUDY
AND WORK IN
ADELAIDE



1,345,000

people living
in Adelaide



19%

low cost
of living



\$69,800

average full time
salary



7,600

monthly vacant
job positions



94.1%

employment rate



9.5 / 10

happiness
factor

LIVE IN ADELAIDE

Recent statistics show that Adelaide is the perfect destination for those considering study abroad. In 2018, the Australian Bureau of Statistics recognised international education as the second largest export for the state. Renowned for its safety and affordability, Adelaide has also been rated as one of the world's top 10 most livable cities. Adelaide's public transport systems make it easy for students to get from A to B quickly. Known as the 20-minute city, Adelaide consists of a variety of highly convenient accommodation options for international students.

From the CBD it only takes a travel time of 20 minutes to reach the picturesque coastline where students can relax and unwind at some of the best beaches in Australia. The tranquil hills region, again 20 minutes from the CBD, is a hub of gourmet food and home to our world-famous wine regions. Adelaide is populated with a diverse range of cultural communities which makes it easy for anyone to fit in.

STUDY IN ADELAIDE

Our head office and training campus is located on the fringe of the Adelaide CBD and is easily accessible by all public transport including train, tram and bus. This campus caters to all front of house and theoretical training. In addition to the lecture style theory rooms, this campus offers a fully equipped training bar. The Adelaide cooking facilities are positioned in prime locations within CBD, maximising exposure to Australian culture.

QCA staff and students also run the Fig Tree training restaurant, located in the heart of the Adelaide Zoo. This unique cookery venue gives students an opportunity to work alongside individuals from all walks of life and to learn from some of our highly qualified chefs.

WORK IN ADELAIDE

Adelaide has a vibrant and ever-growing hospitality industry that is constantly seeking skilled, career-minded employees. With a range of employment opportunities across the metropolitan and regional areas of Adelaide, there is a job for everyone. At QCA, we believe in supporting our students throughout their whole journey in Australia, not just during their study.

QCA has partnered with Hospitality Jobs Australia, one of Australia's largest hospitality job portals. Our partnership with this organisation is unique to QCA and assists our students in securing employment or placement opportunities. Additionally, QCA's 30-year history has helped build strong relationships within Adelaide's hospitality industry. Our trainers, student support staff and placement officers are always notifying students of current employment opportunities.

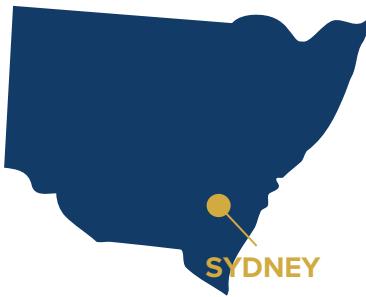


LIVE, STUDY
AND WORK IN
SYDNEY



4,452,000

people living
in Sydney



13%

higher cost of
living than other
AU cities



\$77,600

average full time
salary



57,800

monthly vacant
job positions



96.54%

employment rate



9 / 10

happiness
factor

LIVE IN SYDNEY

Our Sydney campus is located in the heart of the CBD and is within walking distance of the magnificent Darling Harbour precinct. Accessible by ferries, trains and buses, our Sydney campus is easy to find and convenient for everyone. This campus caters to theoretical training with two large lecture-style rooms.

Two years ago, we opened our brand new cookery training facility, Chefs Academy. Chefs Academy is located within the Harbourside Shopping Centre, Darling Harbour.

STUDY IN SYDNEY

Sydney is home to an exuberant food and wine scene, with thousands of different restaurants and cafes throughout the region. This offers students a variety of front of house and back of house employment opportunities. Many of Australia's most recognised restaurants, bars and cafés operate in Sydney, creating a perfect working location for those who have high ambitions.

Our partnership with Hospitality Jobs Australia is unique to QCA and assists our students in securing employment and placement opportunities. QCA has been running in Sydney for the best part of two decades, during which time we have managed to develop strong relationships within the industry. Our trainers, student support staff and placement officers are always notifying students of current employment opportunities.

WORK IN SYDNEY

With over 35,000 current international students, Sydney has proven to be a popular study destination. Sydney's widespread metropolitan area is supported by a comprehensive public transport network, consisting of train, bus and ferry services. The moderate sub-tropical climate of Sydney offers its residents the best of both the cooler and warmer seasons. During the summer months, you will enjoy the gorgeous nearby beach locations such as the world famous Bondi Beach.

Sydney's mild winter weather is perfect when visiting the picturesque countryside. Sydney is home to a variety of attractions and is also the host to numerous festivals throughout the year. As Australia's most iconic city and its multicultural communities, Sydney is a vibrant and diverse choice for a study destination.



OUR TRAINING FACILITIES AND RESOURCES



CLASSROOM BASED FACILITIES

In both Adelaide and Sydney, our classroom-based facilities have recently been upgraded to offer the latest in classroom-based amenities. This includes:

- Theoretical classrooms catering to both lecture-style learning and practical sessions.
- Training bars including fully operational beer taps and coffee machines.
- Computer suites which are fully accessible to all students during business hours.
- Student common rooms for students to relax in on lunch breaks and before and after class with kitchen and television facilities.



OUR COOKERY FACILITIES

At QCA, we believe that it is important for our students to receive both a realistic and an educational experience in the kitchen. For this reason, QCA uses a range of cookery facilities in both Adelaide and Sydney. These include:

- The Adelaide Zoo Fig Tree Function Centre
- The Adelaide Showgrounds Kitchen
- Chefs Academy Sydney

Each cookery venue offers a fully operational commercial kitchen that has been equipped with state-of-the-art tools and appliances.





CERTIFICATE III IN INDIVIDUAL SUPPORT

CHC33021
CRICOS CODE 106405J



A Certificate III in Individual Support is an entry-level course designed for those who are ready to begin a life-changing journey to become a support worker and get their foot in the door. You will be assisting people to lead independent and fulfilling lives. You will be supporting people to do their favourite things. Most importantly, you will be ensuring people reach their full potential, and in return, you reach yours.

Quality College of Australia (QCA) delivers this course through both theoretical and practical based learning and aims to make students industry ready. Students will experience practical training in our state-of-the-art and fully equipped skills lab and will enjoy our modern theory classrooms.

Completing an individual support course involves developing the practical skills and social experience you need to interact with vulnera-

ble groups safely and ethically. This course is best suited to students who hope to improve the lives of others through their career choices.

Support qualifications are excellent education choices that offer you numerous possible career paths after graduation. Individual support roles are in high demand, and the knowledge you gain throughout the course includes practical, transferable skills that often prove useful in other areas of life. Popular job outcomes after course completion include Aged Care Support Worker, Care Worker and Disability Service Officer.



COURSE INFORMATION

CAMPUS

Adelaide

INTAKE DATES

October

DURATION

22 weeks full time including 6 weeks of placement.

ENTRY REQUIREMENTS

- Must be over 18 years of age at the time of course commencement
- IELTS band 5.5 or equivalent
- Year 12 completion or equivalent

DELIVERY MODE

- Classes scheduled 3 days per week (tutorial sessions and self-paced learning)
- Theoretical and practical training
- 120 hours of Industry Placement

ASSESSMENTS

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

INDUSTRY PLACEMENT

Students are required to complete at least 120 hours of placement as detailed in the Assessment Requirements of the units of competency.

PACKAGING RULES

15 units must be completed:

9 core units

6 elective units, consisting of:

- 3 units from Group A and Group B

The remaining units from any of the Groups A, B or C below.

Any combination of electives that meets the rules above can be selected for the award of Certificate III in Individual Support.

QCA has chosen the selected elective units guided by potential job outcomes and local industry requirements.

Dual qualification specialising in both Ageing and Disability

CHCCCS031 CHCCCS038 CHCCCS040 CHCCCS041 CHCCOM005 CHCDIV001 CHCLEG001 HLTINFO06 HLTWHS002	Provide Individualised support Facilitate the empowerment of people receiving support Support Independence and wellbeing Recognise healthy body systems Communicate and work in health or community services Work with diverse people Work legally and ethically Apply basic principles and practices of infection prevention and control Follow safe work practices for direct client care	CORE UNITS
CHCAGE011 CHCAGE013 CHCPAL003 CHCDIS011 CHCDIS012 CHCDIS020	Provide support to people living with dementia Work effectively in aged care Deliver care services using a palliative approach Contribute to ongoing skills development using a strengths-based approach Support community participation and social inclusion Work effectively in disability support	ELECTIVE UNITS

*Students must complete 15 units of competency to achieve CHC33021 Certificate III in Individual Support Ageing/Disability. Students must also complete at least 120 hours plus additional hours of work as detailed in the Assessment Requirements of the units of competency. Recognition of Prior Learning (RPL) and Credit Transfer (CT) can be applied to this qualification.



CERTIFICATE III IN COMMERCIAL COOKERY

SIT30821

CRICOS CODE 109800G



Commercial Cookery is an important part of the Australian hospitality and tourism industry. Quality College of Australia delivers this course through both theoretical and practical based learning and aims to make students industry ready. Students will experience practical training in state-of-the-art commercial kitchens and will enjoy our modern theory classrooms. This qualification provides a pathway for students to work as a commercial cook in venues such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

Once qualified, you will be able to work independently under limited supervision. You will also have the skills to provide operational advice and to offer support to your team members.

As part of the Certificate III in Commercial Cookery, our trainers will assist students in running a restaurant. The 'training restaurant' provides students with the opportunity to gain on the job experience and more importantly, to learn through trial and error in a risk-free environment.

Feedback received from trainers and customers will help students improve on their weaknesses. The 'training restaurant' is a highlight for both students and staff and we find that by the end of the training period, students have more confidence to work independently.



COURSE INFORMATION

CAMPUS Adelaide and Sydney							
INTAKE DATES January, April, July & October							
DURATION 42 weeks full-time (including a maximum holiday period of 6 weeks)							
ENTRY REQUIREMENTS <ul style="list-style-type: none">• Must be over 18 years of age at the time of course commencement• IELTS band 5.5 or equivalent• Year 12 completion or equivalent							
DELIVERY MODE <ul style="list-style-type: none">• Classes scheduled 3 days per week• Theoretical and practical training (classroom, kitchen & workplace)							
HOLISTIC PLACEMENT Students are required to complete 48 shifts of commercial cookery service (included in overall course duration).							
ASSESSMENT Written assessments, projects, workplace observations, practical assessments and work-based logbooks							
RECOGNITION OF PRIOR LEARNING (RPL) AND CREDIT TRANSFER (CT) Both RPL and CT can be applied to this qualification							
PACKAGING RULES 25 units must be completed: <ul style="list-style-type: none">• 20 core units• 5 elective units, consisting of:<ul style="list-style-type: none">• 3 units from Group A or Group B• 2 units from Group A, Group B or Group C The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.	<table><tr><td>CORE UNITS</td><td>ELECTIVE UNITS</td></tr><tr><td><p>SITHCCC023 Use food preparation equipment</p><p>SITHCCC027 Prepare dishes using basic methods of cookery</p><p>SITHCCC028 Prepare appetisers and salads</p><p>SITHCCC029 Prepare stocks, sauces and soups</p><p>SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes</p><p>SITHCCC031 Prepare vegetarian and vegan dishes</p><p>SITHCCC035 Prepare poultry dishes</p><p>SITHCCC036 Prepare meat dishes</p><p>SITHCCC037 Prepare seafood dishes</p><p>SITHCCC041 Produce cakes, pastries and breads</p><p>SITHCCC042 Prepare food to meet special dietary requirements</p><p>SITHCCC043 Work effectively as a cook</p><p>SITHKOP009 Clean kitchen premises and equipment</p><p>SITHKOP010 Plan and cost recipes</p><p>SITHPAT016 Produce desserts</p><p>SITXFSA005 Use hygienic practices for food safety</p><p>SITXFSA006 Participate in safe food handling practices</p><p>SITXHRM007 Coach others in job skills</p><p>SITXINV006 Receive, store and maintain stock</p><p>SITXWHS005 Participate in safe work practices</p></td><td><p>SITHCCC025 Prepare and present sandwiches</p><p>SITHCCC026 Package prepared foodstuffs</p><p>SITHCCC044 Prepare specialised food items</p></td></tr><tr><td><p>SITHCCC040 Prepare and serve cheese</p><p>SITXCOM006 Source and present information</p></td><td></td></tr></table>	CORE UNITS	ELECTIVE UNITS	<p>SITHCCC023 Use food preparation equipment</p> <p>SITHCCC027 Prepare dishes using basic methods of cookery</p> <p>SITHCCC028 Prepare appetisers and salads</p> <p>SITHCCC029 Prepare stocks, sauces and soups</p> <p>SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes</p> <p>SITHCCC031 Prepare vegetarian and vegan dishes</p> <p>SITHCCC035 Prepare poultry dishes</p> <p>SITHCCC036 Prepare meat dishes</p> <p>SITHCCC037 Prepare seafood dishes</p> <p>SITHCCC041 Produce cakes, pastries and breads</p> <p>SITHCCC042 Prepare food to meet special dietary requirements</p> <p>SITHCCC043 Work effectively as a cook</p> <p>SITHKOP009 Clean kitchen premises and equipment</p> <p>SITHKOP010 Plan and cost recipes</p> <p>SITHPAT016 Produce desserts</p> <p>SITXFSA005 Use hygienic practices for food safety</p> <p>SITXFSA006 Participate in safe food handling practices</p> <p>SITXHRM007 Coach others in job skills</p> <p>SITXINV006 Receive, store and maintain stock</p> <p>SITXWHS005 Participate in safe work practices</p>	<p>SITHCCC025 Prepare and present sandwiches</p> <p>SITHCCC026 Package prepared foodstuffs</p> <p>SITHCCC044 Prepare specialised food items</p>	<p>SITHCCC040 Prepare and serve cheese</p> <p>SITXCOM006 Source and present information</p>	
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<p>SITHCCC040 Prepare and serve cheese</p> <p>SITXCOM006 Source and present information</p>							

* Prerequisite is SITXFSA005 Use hygienic practices for food

QCA has chosen the selected elective units guided by potential job outcomes and local industry requirements.



CERTIFICATE IV IN KITCHEN MANAGEMENT

SIT40521

CRICOS CODE 109671M



The Certificate IV in Kitchen Management aims to further develop a student's cookery knowledge and introduces a range of management and business topics. Quality College of Australia delivers this course through both theoretical and practical based learning and aims to make students industry ready.

Students will experience practical training in state-of-the-art commercial kitchens and will enjoy our modern theory classrooms. This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors. Possible jobs titles include Chef and Chef de Partie.

Once qualified, students can obtain the role of a commercial cook at a supervisory level or in a team-leading role. They will operate independently or with limited guidance from others and use discretion to solve non-routine problems. During the

theoretical training, students will focus on management and business topics that will enhance their ability to work in all sectors of a business. However, it is the practical element of the Certificate IV where students will gain industry knowledge. Students will undergo a 6-month Industry Placement where they will complete a minimum of 440 hours on-the-job experience. During these 6 months, students are supported by their trainers and other QCA staff members.

To assist students in securing placement opportunities, QCA has partnered with Hospitality Jobs Australia, one of Australia's largest hospitality job portals. Our partnership with this organisation is unique to QCA and can also help students find ongoing employment.



COURSE INFORMATION

CAMPUS

Adelaide and Sydney

INTAKE DATES

January, April, July & October

DURATION

78 weeks full time or 36 weeks full time if completed SIT30821 Certificate III in Commercial Cookery.

ENTRY REQUIREMENTS

- Must be over 18 years of age at the time of course commencement
- IELTS band 5.5 or equivalent
- Year 12 completion or equivalent

DELIVERY MODE

- Classes scheduled 2 days per week
- Theoretical and practical training (classroom, kitchen & workplace)

INDUSTRY PLACEMENT

22-week Industry Placement comprising 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

RECOGNITION OF PRIOR LEARNING (RPL) AND CREDIT TRANSFER (CT)

Both RPL and CT can be applied to this qualification

PACKAGING RULES

33 units must be completed:

- 27 core units
- 6 elective units, consisting of:
 - 3 units from Group A
 - 3 units from the electives listed or from any current endorsed Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of

QCA has chosen the selected elective units guided by potential job outcomes and local industry requirements.

	<p>SITHCCC023 Use food preparation equipment</p> <p>SITHCCC027 Prepare dishes using basic methods of cookery</p> <p>SITHCCC028 Prepare appetisers and salads</p> <p>SITHCCC029 Prepare stocks, sauces and soups</p> <p>SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes</p> <p>SITHCCC031 Prepare vegetarian and vegan dishes</p> <p>SITHCCC035 Prepare poultry dishes</p> <p>SITHCCC036 Prepare meat dishes</p> <p>SITHCCC037 Prepare seafood dishes</p> <p>SITHCCC041 Produce cakes, pastries and breads</p> <p>SITHCCC042 Prepare food to meet special dietary requirements*</p> <p>SITHCCC043 Work effectively as a cook</p> <p>SITHKOP010 Plan and cost recipes</p> <p>SITHKOP012 Develop recipes for special dietary requirements</p> <p>SITHKOP013 Plan cooking operations</p> <p>SITHKOP015 Design and cost menus</p> <p>SITHPAT016 Produce desserts</p> <p>SITXCOM010 Manage conflict</p> <p>SITXFIN009 Manage finances within a budget</p> <p>SITXFSA005 Use hygienic practices for food safety</p> <p>SITXFSA006 Participate in safe food handling practices</p> <p>SITXFSA008 Develop and implement a food safety program</p> <p>SITXHRM008 Roster staff</p> <p>SITXHRM009 Lead and manage people</p> <p>SITXINV006 Receive, store and maintain stock</p> <p>SITXMG004 Monitor work operations</p> <p>SITXWHS007 Implement and monitor work health and safety practices</p>	CORE UNITS
	<p>SITHCCC040 Prepare and serve cheese</p> <p>SITHCCC026 Package prepared foodstuffs</p> <p>SITHCCC044 Prepare specialised food items</p>	ELECTIVE UNITS
	<p>SITHCCC025 Prepare and present sandwiches</p> <p>SITXCOM006 Source and present information</p> <p>SITXWHS005 Participate in safe work practices</p>	



DIPLOMA OF HOSPITALITY MANAGEMENT

SIT50422

CRICOS CODE 111098F



The Diploma of Hospitality Management is ideal for students who are interested in developing advanced hospitality skills. The diploma has a strong focus on management and improves business operations through a modern and systematic approach. Students will experience practical training in the on-site training bar and will enjoy our modern theory classrooms. As part of the practical training, students will develop skills in bar operation, the preparation and serving of espresso coffee and in the serving of food and beverages. The units within this qualification reflect the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills to coordinate hospitality operations.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. Possible job titles include;

bar manager, café manager, front office manager, kitchen manager, restaurant manager, sous chef or unit manager catering operations. Post qualification, students will operate independently, have responsibility for others and make a range of operational business decisions. Some potential employers could include restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

To make sure students truly understand their new skills, QCA hosts and manages a charity function each semester. All diploma students are required to participate in the planning and management of the event during their last semester. Our trainers will work with the students at the event and use the experience as an observation tool to assess and evaluate each students' skills. In previous years, students have said that participating in the event is both a fun and rewarding experience.



COURSE INFORMATION

CAMPUS

Adelaide and Sydney

INTAKE DATES

January, April, July & October

DURATION

104 weeks full time or 28 weeks full time if completed SIT40521 Certificate IV in Kitchen Management.

ENTRY REQUIREMENTS

- Must be over 18 years of age at the time of course commencement
- IELTS band 5.5 or equivalent
- Year 12 completion or equivalent

DELIVERY MODE

- Classes scheduled 3 days per week
- Theoretical and practical training (classroom & training bar)

ASSESSMENT

Written assessments, projects, observations and practical assessments

RECOGNITION OF PRIOR LEARNING (RPL) AND CREDIT TRANSFER (CT)

Both RPL and CT can be applied to this qualification

PACKAGING RULES

28 units must be completed:

11 core units

17 elective units, consisting of:

- 1 unit from Group A
- 1 unit from Group B
- 11 units from Group C
- 4 units from Group C, Group D, elsewhere in the SIT Training Package, or any other current Training Package or accredited course.

The selection of electives must be guided by the job outcome sought, local industry requirements and the complexity of skills appropriate to the AQF level of this qualification.

QCA has chosen the selected elective units guided by potential job outcomes and local industry requirements.

SITXCCS015	Enhance customer service experiences	CORE UNITS
SITXCCS016	Develop and manage quality customer service practices	
SITXCOM010	Manage conflict	
SITXFIN009	Manage finances within a budget	
SITXFIN010	Prepare and monitor budgets	
SITXGLC002	Identify and manage legal risks and comply with law	
SITXHRM008	Roster staff	
SITXHRM009	Lead and manage people	ELECTIVE UNITS
SITXMGT004	Monitor work operations	
SITXMGT005	Establish and conduct business relationships	
SITXWHS007	Implement and monitor work health and safety practices	
SITXFSA005	Use hygienic practices for food safety	
SITHCCC043	Work effectively as a cook	
SITHCCC023	Use food preparation equipment	
SITHCCC025	Prepare and present sandwiches	ELECTIVE UNITS
SITHCCC027	Prepare dishes using basic methods of cookery	
SITHCCC028	Prepare appetisers and salads	
SITHCCC029	Prepare stocks, sauces and soups	
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes	
SITHCCC035	Prepare poultry dishes	
SITXFSA006	Participate in safe food handling practices	
SITXFSA008	Develop and implement a food safety program	ELECTIVE UNITS
SITHCCC036	Prepare meat dishes	
SITHCCC041	Produce cakes, pastries and breads	
SITHCCC037	Prepare seafood dishes	
SITHKOP013	Plan cooking operations	
SITXHRM010	Recruit, select and induct staff	
SITXHRM012	Monitor staff performance	

* Prerequisite is SITXFSA005 Use hygienic practices for food safety



ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

SIT60322

CRICOS CODE 111100F



The Advanced Diploma of Hospitality Management qualification is designed to equip students with the skills and knowledge required to undertake employment in a managerial capacity. The delivery of this course will allow students to work at their own pace and get the most out of individualised tutorial sessions.

Post qualification, students will be able to use a broad range of hospitality skills combined with specialised managerial skills. Substantial industry knowledge will ensure students are able to coordinate hospitality operations with ease. Once employed, students will operate with significant autonomy and will be responsible for making strategic business management decisions.

This qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers. Possible job titles after completing an Advanced Diploma of Hospitality Management include an area or operations manager, a café owner or manager, a club secretary or manager, an executive chef, an executive sous chef or a head chef.

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 Management course.



COURSE INFORMATION

CAMPUS

Adelaide and Sydney

INTAKE DATES

January, April, July & October

DURATION

120 weeks full time or 16 weeks if completed SIT50422 Diploma of Hospitality Management.

ENTRY REQUIREMENTS

- Must be over 18 years of age at the time of course commencement
- IELTS band 5.5 or equivalent
- Year 12 completion or equivalent

DELIVERY MODE

- Classes scheduled 3 days per week (tutorial sessions and self-paced learning)
- Theoretical training

ASSESSMENT

Written assessments and projects

RECOGNITION OF PRIOR LEARNING (RPL) AND CREDIT TRANSFER (CT)

Both RPL and CT can be applied to this qualification

PACKAGING RULES

33 units must be completed:

14 core units

19 elective units, consisting of:

- 1 unit from Group A
- 1 unit from Group B
- 11 units from Group C

6 units from Group C, Group D, elsewhere in the SIT Training Package, or any other current Training Package or accredited course.

QCA has chosen the selected elective units guided by potential job outcomes and local industry requirements.

CORE UNITS	
BSBFIN601 BSBOPS601 SITXCCS016 SITXFIN009 SITXFIN010 SITXFIN011 SITXGLC002 SITXHRM009 SITXHRM010 SITXHRM012 SITXMGT004 SITXMGT005 SITXMPR014 SITXWHS008	Manage organisational finances Develop and implement business plans Develop and manage quality customer service practices Manage finances within a budget Prepare and monitor budgets Manage physical assets Identify and manage legal risks and comply with law Lead and manage people Recruit, select and induct staff Monitor staff performance Monitor work operations Establish and conduct business relationships Develop and implement marketing strategies Establish and maintain a work health and safety system
SITXFSA005	Use hygienic practices for food safety
SITHCCC043	Work effectively as a cook
SITHCCC023 SITHCCC025 SITHCCC027 SITHCCC028 SITHCCC029 SITHCCC030 SITHCCC035 SITXFSA006 SITXFSA008 SITHCCC036 SITHCCC041	Use food preparation equipment Prepare and present sandwiches Prepare dishes using basic methods of cookery Prepare appetisers and salads Prepare stocks, sauces and soups Prepare vegetable, fruit, eggs and farinaceous dishes Prepare poultry dishes Participate in safe food handling practices Develop and implement a food safety program Prepare meat dishes Produce cakes, pastries and breads
SITHCCC037 SITHKOP013 SITXCCS015 SITXCOM010 SITXHRM007 SITXWHS005	Prepare seafood dishes Plan cooking operations Enhance customer service experiences Manage conflict Coach others in job skills Participate in safe work practices

ELECTIVE UNITS

* Prerequisite is SITXFSA005 Use hygienic practices for food safety

COOKERY & HOSPITALITY COURSES

PACKAGE OPTION 1 (INCLUDES 2 QUALIFICATIONS)



PACKAGE OPTION 2 (INCLUDES 3 QUALIFICATIONS)



PACKAGE OPTION 3 (INCLUDES 4 QUALIFICATIONS)



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, which is calculated on a case by case basis. All evidence must be submitted in English. Please refer to Quality College of Australia's Recognition of Prior Learning policy. RPL assessment can only be completed within Australia.

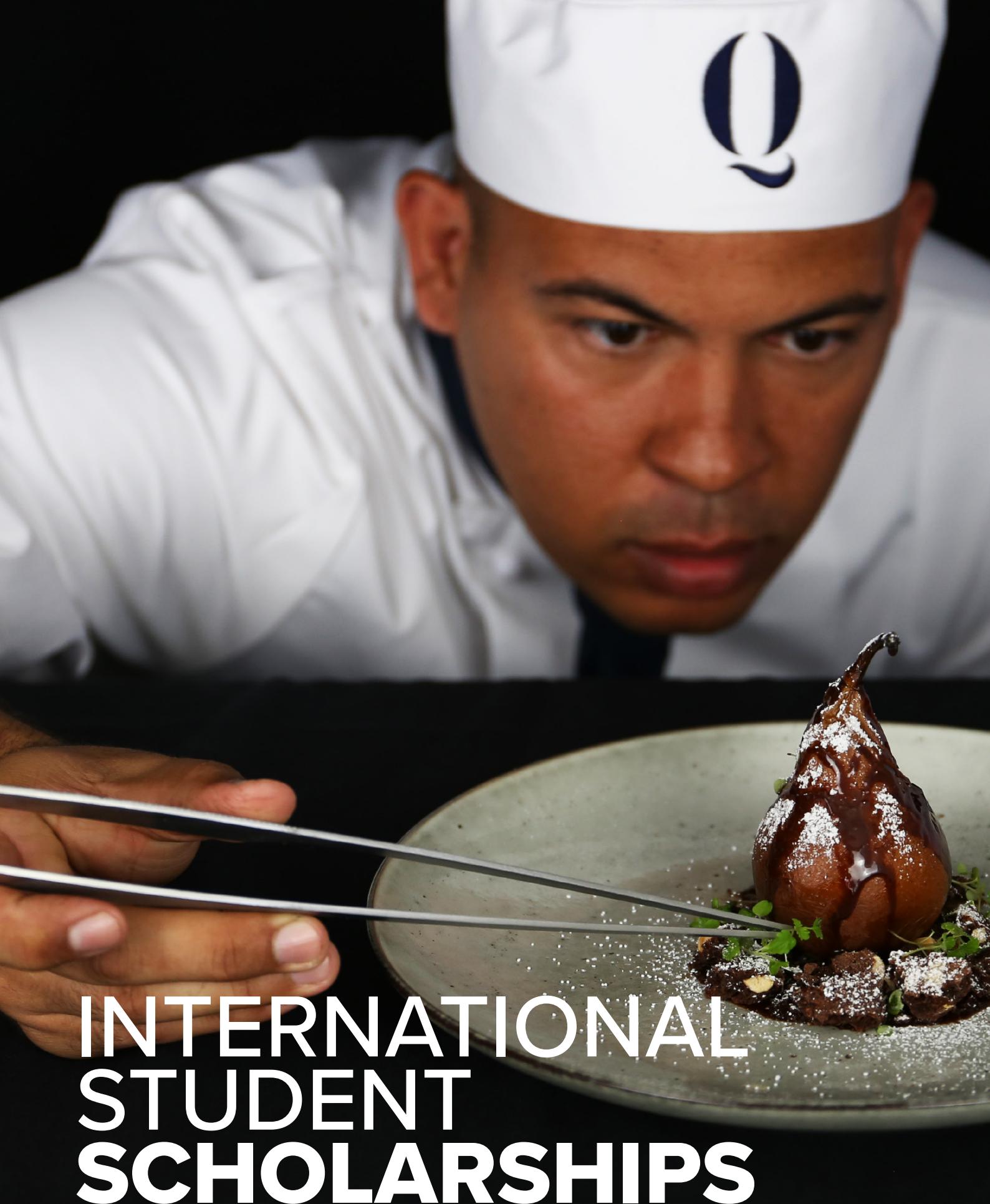
CREDIT TRANSFER

Credit Transfer (CT); involves assessing a previously studied 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.

Note: If RPL or CT is granted, it may impact on student visa conditions through a shortening of the students' course. Overseas students wishing to apply for RPL or CT are advised to contact the Department of Home Affairs to discuss this option.



**TRAIN TO
WORK
TRAIN TO
GROW**



INTERNATIONAL STUDENT SCHOLARSHIPS

INTERNATIONAL STUDENT SCHOLARSHIPS

Students undertaking the 2-year study program have the opportunity to apply for an International Student Scholarship. Students are required to submit a written application and will be judged on the following criteria:

- Quality of written application
- Attendance and attitude during study
- Involvement within the school community
- Quality of class work
- Standards of uniform and personal presentation

Scholarships are awarded to the winning applicants at the completion of their 2 year program.

JIM FINLAYSON INTERNATIONAL STUDENT SCHOLARSHIP

Jim Finlayson was the founder of Quality College of Australia. His vision was to create a college which focused on preparing students with the right 'attitude' and skills required in the hospitality industry and to be 'job ready'.

ROBERT FOORD INTERNATIONAL STUDENT SCHOLARSHIP

Robert Foord was a long standing and well-respected board member of Quality College of Australia. Robert helped shape the direction of the college and oversaw the expansion of our college into Sydney.

SUE STEVENS INTERNATIONAL STUDENT AWARD

Sue Stevens oversaw the creation of Quality College of Australia's international student program in 2009. Sue worked tirelessly to support the students and make them feel at home while they studied here in Australia.

The Sue Stevens International Student Award recognises a student who has made a positive impact on college life for those around them and demonstrates community values, support of fellow students and a positive attitude throughout their studies. These attributes are reflective of those shown by Sue herself.



ASSESSMENT AND SELECTION OF OVERSEAS STUDENTS

RESEARCH

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

TESTS

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

VISAS

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

SUPPORT

Students may reach out to their agent or a Quality College of Australia representative for advice.

Quality College of Australia is committed to an ethical, fair and inclusive assessment and selection of all prospective students. Quality College of Australia 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/ Sydney and its facilities/ culture/costs

ENGLISH LANGUAGE REQUIREMENTS

International students must satisfy QCA's English language proficiency requirements for admission.

The English language proficiency requirements are as follows:

- The applicants first language is English or;
- Successfully completed an Australian year 12 program; or
- Successfully completed an English language course approved by Quality College of Australia from a registered English Language Intensive Course for Overseas Students (ELICOS) provider in Australia and achieve a language proficiency equivalent to;
- Overall IELTS band score of 5.5 or higher; or
- Hold a TOEFL iBT test score of 46; or
- A score of 42 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 QCA, such as IELTS documents showing their score. This evidence must be no more than 18 months old. Applicants also have the option to complete an English assessment offered by QCA.

ACADEMIC ENTRY

Minimum completion of Year 12 in Australia and/or international equivalent with English proficiency. Applicants also have the option to complete an academic assessment offered by QCA.

AGE REQUIREMENTS

QCA requires that all applicants be aged 18 or over at the time of commencement. Prospective students may apply for our programs when they are 17 years of age if they are due to turn 18 before or on arrival in Australia to commence the course.

MATERIAL REQUIREMENT

QCA requires that all applicants supply their own laptop or tablet. For more information contact one of our representatives.



STEP 1 - APPLICATION FOR ENROLMENT



Complete the enrolment application form and attach:

- IELTS, PTE or TOEFL test report demonstrating English proficiency (if applicable)
- Any prior qualifications
- Details of any relevant work experience or application for credit transfer or recognition of prior learning

A qualified education agent is able to assist you with your application, your student visa application and your arrangements to travel to Australia. Quality College of Australia offers a list of partner agencies at qca.edu.au.

An application fee of AUD \$150.00 (non-refundable) 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.



STEP 2 - LETTER OF OFFER

Should your application be successful, Quality College of Australia will send 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



STEP 3 - ACCEPTANCE OF OFFER

Should you decide to accept the offer, you must arrange payment of the fees due to Quality College of Australia. Please ensure that you check with your nearest Australian Embassy or High Commission regarding any special requirements when applying for a student visa prior to making any payments to Quality College of Australia.



STEP 4 - CONFIRMATION OF ENROLMENT

Upon receipt of the course fees, Quality College of Australia 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.



STEP 5 - 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.



STEP 6 - TRAVEL ARRANGEMENTS

Once your student visa has been processed you are then able to organise your travel arrangements to Australia. Please ensure that you keep Quality College of Australia notified of all arrangements throughout the process.

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NSW HOSPITALITY JOBS

13,000 FOLLOWERS

Hospitality Jobs Australia is a free service for both job seekers and employers seeking to connect. With Facebook pages targeting SA, NSW, QLD, NT and VIC it is easy to narrow down your search and show you jobs and audiences relevant to you.

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If you are looking to enter into the hospitality industry or upgrade your career then Hospitality Jobs Australia can give you the best chance of finding the right job role. We frequently update our pages with new jobs, reflecting the real time needs of the industry.

Quality College of Australia is a major sponsor of Hospitality Jobs Australia and it's subsidiary pages and therefore a large number of jobs offered through the network are 'Quality College of Australia graduates preferred'. Our unique partnership with the organisation assists both our International and Domestic students in securing work and industry placement.



WINNER

Quality College of Australia

Large Training Provider of the Year

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AUSTRALIA

CHEFS ACADEMY SYDNEY
Central Park Mall
1 Central Park Avenue
Chippendale NSW 2008
P | 1300 511 888
E | international@qca.edu.au
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