



LÉ CULINAIRE

HOSPITALITY INSTITUTE

424 Harris St, Ultimo NSW 2007, Australia

RTO: 45326 | CRICOS Provider: 03667K

ABN: 66 615266790

www.leculinare.edu.au





Welcome

Hospitality is a fast-paced, vibrant industry and is one of the largest and most diverse industries across the globe. – where the goal is to provide, exceptional customer service and experiences. It is only with knowledge and passion that one becomes not just educated but empowered. When studying at Lé Culinaire Hospitality Institute, we will teach you the skills and knowledge to succeed, not only in Industry but in life. Our aim is to provide students with the most knowledgeable trainers, with the highest skill sets delivering a variety of “professional life experiences” Le Culinaire will equip our students with the tools and knowledge to achieve their goals. Our courses have been developed based on close interaction with our industry consultants, qualified trainers, and assessors, along with my passion and years of professional experience in hospitality and as the founder and CEO of Lé Culinaire Hospitality Institute. We aim to engage and educate quality students by providing “professional industry knowledge” that will aid them in being ‘Job’ ready to enter the workplace and achieving a successful future.






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We deliver weekly 15 hours face to face in a classroom environment, plus 5 hours online with hands on and Industry relevant course materials focused on current practical teaching methods. This includes personalised and supportive learning environments to meet individual student needs, with industry compliant kitchens. Our terms are structured with 10 tuition weeks and 4 terms per year.

***This may vary slightly depending on the course you have selected

BRAD BENNETTE

CEO and Founder

Brad Bennett, is a renowned Restaurateur and culinary educator, passionate about his career and the hospitality industry. He began his culinary journey at the age of 16 as a kitchen hand /dishwasher and then made his way up into the kitchen as a trainee cook with the Myer emporium in Adelaide, South Australia. Since then, he has been actively engaged in the Hospitality industry. Over the last forty years, Brad has had an eventful and diverse career. He has owned and operated many restaurants in Melbourne, has relocated and worked in London, then Monaco and then spent a several years in China lecturing at the Chengdu University of Technology in hotel management and western cookery before returning to Australia. Brad Bennett is the founder and CEO of Le Culinaire Hospitality Institute, the Institute has been his drive and vision for the past four years.

From his varied experience in Australia and abroad, Brad has brought his own unique experience and knowledge of the industry to guide his team at the institute. Not only does he have experience operating restaurants, but he has also fulfilled management roles in hotels, giving him a broader vision of the industry. In 2020 Brad was to Achieve his certificate as “World Chefs Culinary Educator”. Now it is time for Brad to pass on the knowledge he has obtained along the way.

In an industry rich in competition, Brad had the desire to create something different, something unique. Le Culinaire was born to ignite the passion that students have for what they do, to create a generation of culinary masters. Brad’s aim was to create a place providing innovative culturally and diverse training. As Brad says “we don’t train you to be average, we inspire you to be awesome”. Brad was recently honoured to be chosen as the Australian representative for “Ambassador of Taste for the Global Gastronomy” Gold Medal 2021, along with this Brad has been selected as a “Disciple of Escoffier” distinctions that resonates with him because they celebrate strong values that are the core of Brad’s vision



“At Le Culinaire Hospitality Institute we don’t train our students to be average, we inspire them to be awesome. It is only with knowledge and passion that one becomes not just educated but empowered. When studying at Le Culinaire, we will make available to you the skills and knowledge to succeed not only in the industry but in life. At Le Culinaire our aim is to provide students with the most knowledgeable trainers with the highest skills sets delivering a variety of “professional life experiences” to equip our students with the tools of knowledge to achieve their goals.

Our courses have been developed based on close interaction with our industry consultants, qualified trainers and assessors, along with my passion and years of professional experience in hospitality and as the founder and CEO of Le Culinaire Hospitality Institute.

We aim to engage and educate quality students by providing “professional industry knowledge” that will assist them in being ready to enter the workplace and achieving a successful future”

Brad Bennett, Chief Executive Officer



WHY CHOOSE US

Hospitality - Focused

The Institute's unique food and hospitality-focused education model emphasising on imparting real-world skills and authentic industry experience in a professional setting. Students will also benefit from a highly personalized career support.

Premium Facilities & Resources

State-of-the-art kitchens, classrooms, and highly qualified team of trainers with extensive experience in the industry.

Current Education

A broad range of hospitality courses with the most up-to-date curriculum that are tailored to the evolving demands of Industry.

Global Skills

Our courses are informed by industry thought leaders and taught by experts in their field. Graduate with a qualification that is highly regarded in Australia and around the world.

Industry-Relevant

Lé Culinaire works in tandem with the industry, spotting trends and filling gaps as and when they arise.

Lé Culinaire is an innovative registered training (RTO) registered on the National Training Register, www.training.gov.au and is accredited by the Australian Skills Quality Authority (ASQA). It is authorised to deliver nationally recognised training within the Australian Qualifications Framework.

We are also a member of the Australian Culinary Federation, Tourism, Hospitality & Catering



CERTIFICATE III

IN COMMERCIAL COOKERY



SIT30816: CERTIFICATE III IN COMMERCIAL COOKERY

This qualification reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies, and procedures to guide work activities. This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafés, and coffee shops.



UNITS COMPETENCY COVERED IN THE COURSE

SITHKOP001	Clean kitchen premises and equipment	BSBSUS201	Participate in environmentally sustainable work practices
SITHCCC005	Prepare dishes using basic methods of cookery	SITXFSA002	Participate in safe food handling practices
SITHCCC007	Prepare stocks, sauces and soups	SITHKOP002	Plan and cost basic menus
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes	SITXHRM001	Coach others in job skills
SITHCCC006	Prepare appetizers and salads	BSBWOR203	Work effectively with others
SITHCCC014	Prepare meat dishes	SITHCCC020	Work effectively as a cook
SITXINV002	Maintain the quality of perishable items	SITXWHS001	Participate in safe workpractices
SITHCCC013	Prepare seafood dishes		
SITHCCC012	Prepare poultry dishes	Electives	
SITHCCC019	Produce cakes, pastries and breads	SITHCCC015	Produce and serve food for buffets
SITHPAT006	Produce desserts	SITXWHS002	Identify hazards, assess and control safety risk
SITHCCC018	Prepare food to meet special dietary requirement	SITHCCC017	Handle and serve cheese
		SITXINV001	Receive and store stock

*Electives are subject to change

COURSE STRUCTURE

This qualification is made up of 25 units.

- 21 core units
- 4 elective units which are subject to change to meet the requirements of the training package. The course will be delivered in four terms over a one-year period.

DURATION

52 weeks, including 12 weeks' term breaks

DELIVERY MODE

Kitchen, Classroom, Online & Work placement.

The program consists of 800 supervised training hours delivered over 52 weeks' full time as follows:

- 40 weeks' delivery (4 x 10-week terms), including 360 hours (48 shifts) of Work Placement
- 12 weeks' term breaks
- 20 hours' delivery per week as follows:
 - 15 hours' classroom delivery
 - 5 hours online

All potential students are required to have a personal interview, whether by phone/Skype or in person, to assess their suitability for the course.

Students are required to provide their own laptop or tablet that meets Le Culinare specifications (available at www.leculinaire.edu.au) as part of their learning and assessment materials are provided online. Free WIFI is available at the institute. You will also complete LLN and computing skill assessment prior to enrolment. Initial payment covers the cost of the compulsory resource pack. The items in the resource pack are issued on course commencement.

The initial material fee covers the following:

- Full Chefs Uniform, Shoes, and Toolkit
- Study Resources

TRAINING

The training program is undertaken using a planned schedule in accordance with national standards.

It is 15 hours face to face per week in a classroom environment, plus 5 hours online per week and mandatory 48 hours shifts work placement. Some self-studies during term for revision and assessment preparation.

ASSESSMENT REQUIREMENTS

Throughout the training program, students undertake oral, written, and practical assessment activities and may also be involved in simulated workplace activities. Students will be required to record the hours and details of their activities during work placement. Qualified trainers and assessors from Le Culinare Hospitality Institute visit work placement training sites to validate that course requirements are met and to check student progress.

Students seeking Recognition of Prior Learning (RPL) will be provided with an RPL application form and guidance on identifying, gathering and submitting evidence. See the Student Handbook for the RPL procedure.

WORKPLACEMENT

Students must complete a work placement component. This can be arranged in one of two ways:

- Students who already have an appropriate job in the industry may request permission to complete their work placement at their current workplace. Before this can be approved Le Culinare will complete a workplace suitability review. If the workplace is approved students will be able to log their work periods.
- The institute can place the student in a workplace in which it holds an agreement.





CERTIFICATE III

IN PATISSERIE



SIT31016: CERTIFICATE III IN PATISSERIE

This qualification reflects the role of pastry chefs who use a wide range of well-developed patisserie skills and sound knowledge of kitchen operations to produce patisserie products. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities. This qualification provides a pathway to work in various organisations where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafés and coffee shops. Possible job titles include pastry chef and patissier.



UNITS OF COMPETENCY COVERED IN THE COURSE

BSBSUS201	Participate in environmentally sustainable work practices	SITXFSA001	Use hygienic practices for food safety
BSBWOR203	Work effectively with others	SITXFSA002	Participate in safe food handling practices
SITHCCC001	Use food preparation equipment	SITXHRM001	Coach others in job skills
SITHCCC005	Prepare dishes using basic methods of cookery	SITXINV002	Maintain the quality of perishable items
SITHCCC011	Use cookery skills effectively	SITXWHS001	Participate in safe work practices
SITHKOP001	Clean kitchen premises and equipment	SITXINV001	Receive and store stock
SITHPAT001	Produce cakes	SITHCCC018	Prepare food to meet special dietary requirements
SITHPAT002	Produce gateaux, torten and cakes	SITHIND002	Source and use information on the hospitality industry
SITHPAT003	Produce pastries	SITHKOP002	Plan and cost basic menus
SITHPAT004	Produce yeast-based bakery products	SITXWHS002	Identify hazards, assess and control safety risks
SITHPAT005	Produce petits fours		
SITHPAT006	Produce desserts		

*Electives are subject to change



COURSE STRUCTURE

This qualification is made up of 22 units.

- 17 core units
 - 5 elective units which are subject to change to meet the requirements of the training package.
- The course will be delivered in four terms over a one-year period.

DURATION

52 weeks

DELIVERY MODE

Kitchen, Classroom, Online & Work placement.
The program consists of over 52 weeks' full time as follows:

- 40 weeks' delivery (4 x 10-week terms), including 360 hours (48 shifts) of Work Placement
- 12 weeks' term breaks
- 20 hours' delivery per week as follows:
 - 15 hours' classroom delivery
 - 5 hours online

All potential students are required to have a personal interview, whether by phone/Skype or in person, to assess their suitability for the course.

Students are required to provide their own laptop or tablet that meets Le Culinaire's specifications (available at www.leculinaire.edu.au) as part of their learning and assessment materials are provided online. Free WIFI is available at the institute. You will also complete LLN and computing skill assessment prior to enrolment.

ASSESSMENT REQUIREMENTS

Throughout the training program, students undertake oral, written and practical assessment activities and may also be involved in simulated workplace activities. Students will be required to record the hours and details of their activities during work placement.

Qualified trainers and assessors from Le Culinaire Hospitality Institute visit work placement training sites to validate that course requirements are met and also to check student progress.

Students seeking Recognition of Prior Learning (RPL) will be provided with an RPL application form and guidance on identifying, gathering and submitting evidence. See the Student Handbook for the RPL procedure.

WORKPLACEMENT

Students must complete a work placement component. This can be arranged in one of two ways:

- Students who already have an appropriate job in the industry may request permission to complete their work placement at their current workplace. Before this can be approved Le Culinaire will complete a workplace suitability review. If the workplace is approved students will be able to log their work periods.
- The institute can place the student in a workplace in which it holds an agreement.

Initial payment covers the cost of the compulsory resource pack. The items in the resource pack are issued on course commencement.

The initial material fee covers the following:

- Full Chefs Uniform, Shoes and Toolkit
- Study Resources





CERTIFICATE IV

IN COMMERCIAL COOKERY

SIT40516: CERTIFICATE IV IN COMMERCIAL COOKERY

This qualification reflects the role of commercial cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems. 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 job titles include chef and chef de partie.



UNITS COMPETENCY COVERED IN THE COURSE

BSBDIV501	Manage diversity in the workplace	SITHPAT006	Produce desserts
BSBSUS401	Implement and monitor sustainable work practices	SITXCOM005	Manage conflict
SITHCCC001	Use food preparation equipment	SITXFIN003	Manage finances within a budget
SITHCCC005	Prepare dishes using basic methods of cookery	SITXFSA001	Use hygienic practices for food safety
SITHCCC006	Prepare appetizers and salads	SITXFSA002	Participate in safe food handling practices
SITHCCC007	Prepare stocks, sauces and soups	SITXHRM001	Coach others in job skills
SITHCCC008	Prepare vegetable, fruit, eggs and farinaceous dishes	SITXHRM003	Lead and manage people
SITHCCC012	Prepare poultry dishes	SITXINV002	Maintain the quality of perishable items
SITHCCC013	Prepare seafood dishes	SITXMGTO01	Monitor work operations
SITHCCC014	Prepare meat dishes	SITXWHS003	Implement and monitor work health and safety practices
SITHCCC018	Prepare food to meet special dietary requirements		
SITHCCC019	Produce cakes, pastries and breads	Elective Units	
SITHCCC020	Work effectively as a cook – 48 service periods	SITXINV001	Receive and store stock
SITHKOP002	Plan and cost basic menus	SITXWHS002	Identify hazards, assess and control safety risks
SITHKOP004	Develop menus for special dietary requirements	SITHCCC017	Handle and serve cheese
SITHKOP005	Coordinate cooking operations – 12 service periods	BSBWOR203	Work effectively with others
		BSBSUS201	Participate in environmentally sustainable work practices
		SITHCCC015	Produce and serve food for buffets
		SITHKOP001	Clean kitchen premises and equipment

*Electives are subject to change



COURSE STRUCTURE

This qualification is made up of 33 units.

- 26 core units
 - 7 elective units which are subject to change to meet the requirements of the training package.
- The course will be delivered in four terms over one year and six-month period.

DURATION

76 weeks

DELIVERY MODE

Kitchen, Classroom, Online & Work placement.

The program consists of over 76 weeks' full time as follows:

- 76 weeks' delivery (6 x 10-week terms), including 200 hours (60 shifts) of Work Placement
- 16 weeks' term breaks
- 20 hours' delivery per week as follows:
 - 15 hours' classroom delivery
 - 5 hours online

All potential students are required to have a personal interview, whether by phone/Skype or in person, to assess their suitability for the course. Students are required to provide their own laptop or tablet that meets Le Culinare specifications (available at www.leculinaire.edu.au) as part of their learning and assessment materials are provided online. Free WIFI is available at the institute. You will also complete LLN and computing skill assessment prior to enrolment.

ASSESSMENT REQUIREMENTS

Throughout the training program, students undertake oral, written, and practical assessment activities and may also be involved in simulated workplace activities. Students will be required to record the hours and details of their activities during work placement. Qualified trainers and assessors from Le Culinare Hospitality Institute visit work placement training sites to validate that course requirements are met and also to check student progress.

Students seeking Recognition of Prior Learning (RPL) will be provided with an RPL application form and guidance on identifying, gathering and submitting evidence. See the Student Handbook for the RPL procedure.

WORKPLACEMENT

Students must complete a compulsory work placement in a commercial cookery environment. This can be arranged one of two ways:

- Students who already have an appropriate job in the industry may request permission to complete their work placement at their current workplace. Before this can be approved Le Culinare will complete a workplace suitability review. If the workplace is approved students will be able to log their work periods.
- The Institute places the student in a commercial kitchen environment where it has an agreement in place. Initial payment covers the cost of the compulsory resource pack. The items in the resource pack are issued on course commencement.

The initial material fee covers the following:

- Full Chefs Uniform, Shoes and Toolkit
- Study Resources

TRAINING

The training program is undertaken using a planned schedule in accordance with national standards.

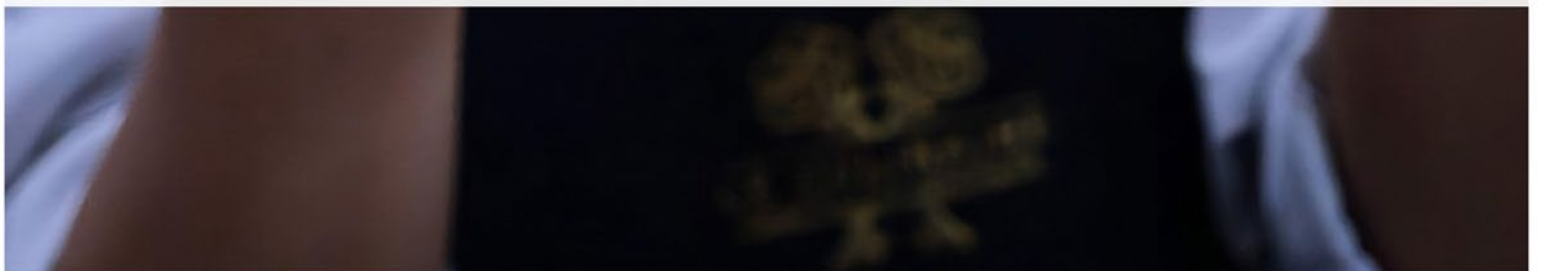
It is 15 hours face to face per week in a classroom environment, plus 5 hours online per week and mandatory work placement. Some self-studies during the term for revision and assessment preparation, and quarterly Master look and learn classes for all students to participate





CERTIFICATE IV

IN PATISSERIE



SIT40716: CERTIFICATE IV IN PATISSERIE

This qualification reflects the role of pastry chefs who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems. This qualification provides a pathway to work in various organisations where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops. Possible job titles include chef de partie and chef pâtissier.



UNITS COMPETENCY COVERED IN THE COURSE

BSBDIV501	Manage diversity in the workplace	SITXCOM005	Manage conflict
BSBSUS401	Implement and monitor environmentally sustainable work practices	SITXFIN003	Manage finances within a budget
SITHCCC001	Use food preparation equipment	SITXFSA001	Use hygienic practices for food safety
SITHCCC005	Prepare dishes using basic methods of cookery	SITXFSA002	Participate in safe food handling practices
SITHCCC011	Use cookery skills effectively	SITXHRM001	Coach others in job skills
SITHCCC018	Prepare food to meet special dietary requirements	SITXHRM003	Lead and manage people
SITHKOP005	Coordinate cooking operations	SITXINV002	Maintain the quality of perishable items
SITHPAT001	Produce cakes	SITXMGT001	Monitor work operations
SITHPAT002	Produce gateaux, torten and cakes	SITXWHS003	Implement and monitor work health and safety practices
SITHPAT003	Produce pastries	SITXWHS001	Participate in safe work practices
SITHPAT004	Produce yeast-based bakery products	SITXINV001	Receive and store stock
SITHPAT005	Produce petits fours	SITHIND002	Source and use information on the hospitality industry
SITHPAT006	Produce desserts	SITHKOP002	Plan and cost basic menus
SITHPAT007	Prepare and model marzipan	SITXWHS002	Identify hazards, assess and control safety risks
SITHPAT008	Produce chocolate confectionery	SITXHRM002	Roster staff
SITHPAT009	Model sugar-based decorations		
SITHPAT010	Design and produce sweet buffet showpieces		

*Electives are subject to change

COURSE STRUCTURE

This qualification is made up of 28 units.

- 13 core units
 - 15 elective units which are subject to change to meet the requirements of the training package.
- The course will be delivered in four terms over one year and six-month period.

DURATION

80 weeks

DELIVERY MODE

Kitchen, Classroom, Online & Work placement.

The program consists of over 80 weeks' full time as follows:

- 92 weeks' delivery (7 x 10-week terms), including 200 Hours of work placement 36 shifts
- 18 weeks' term breaks
- 20 hours' delivery per week as follows:
 - 15 hours' classroom delivery
 - 5 hours online

All potential students are required to have a personal interview, whether by phone/Skype or in person, to assess their suitability for the course.

Students are required to provide their own laptop or tablet that meets Le Culinare's specifications (available at www.leculinaire.edu.au) as part of their learning and assessment materials are provided online. Free WIFI is available at the institute. You will also complete LLN and computing skill assessment prior to enrolment.

ASSESSMENT REQUIREMENTS

Throughout the training program, students undertake oral, written and practical assessment activities and may also be involved in simulated workplace activities. Students will be required to record the hours and details of their activities during work placement.

Qualified trainers and assessors from Le Culinare Hospitality Institute visit work placement training sites to validate that course requirements are met and also to check student progress.

Students seeking Recognition of Prior Learning (RPL) will be provided with an RPL application form and guidance on identifying, gathering and submitting evidence. See the Student Handbook for the RPL procedure.



WORKPLACEMENT

Students must complete a compulsory work placement. This can be arranged by:

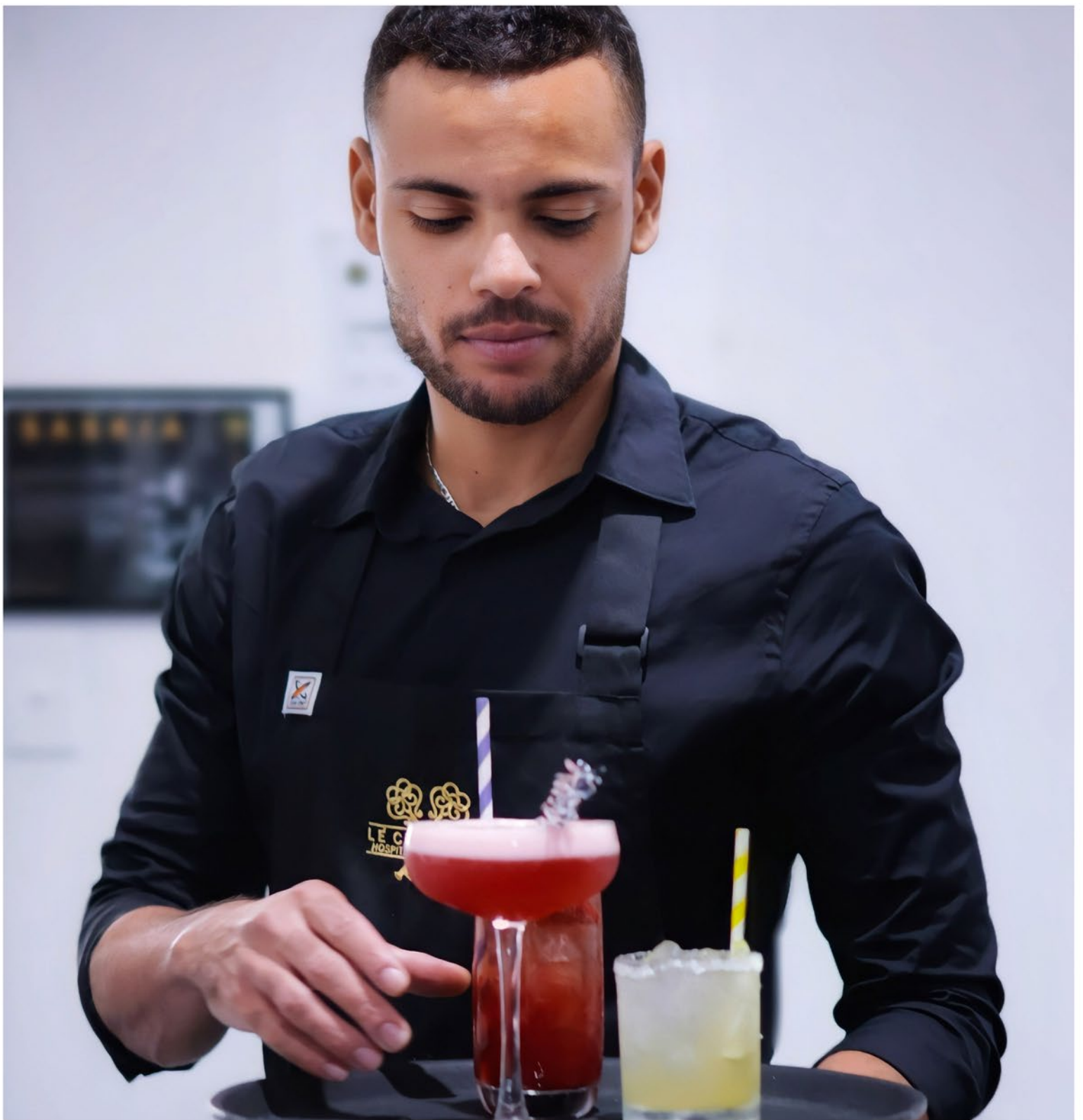
- Students who already have an appropriate job in the industry may request permission to complete their work placement at their current workplace. Before this can be approved Le Culinare will complete a workplace suitability review. If the workplace is approved students will be able to log their work periods.
- The institute can place the student in a workplace in which it holds an agreement. Initial payment covers the cost of the compulsory resource pack. The items in the resource pack are issued on course commencement.

The initial material fee covers the following:

- Full Chefs Uniform, Shoes and Toolkit
- Study Resources

TRAINING

The training program is undertaken using a planned schedule in accordance with national standards. It is 15 hours face to face per week in a classroom environment, plus 5 hours online per week and mandatory work placement. Some self-study during the term for revision and assessment preparation.



DIPLOMA

OF HOSPITALITY MANAGEMENT

SIT50416: DIPLOMA OF HOSPITALITY MANAGEMENT

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions. This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming.



UNITS COMPETENCY COVERED IN THE COURSE

BSBDIV501	Manage diversity in the workplace	SITXFSA001	Use hygienic practices for food safety
BSBMGT517	Manage operational plan	SITXWHS001	Participate in safe work practices
SITXCCS007	Enhance customer service experiences	SITXWHS002	Identify hazards, assess and control risks
SITXCCS008	Develop and manage quality customer service practices	BSBTWK201	Work effectively with others
SITXCOM005	Manage conflict	SITHFAB005	Prepare and serve espresso coffee
SITXFIN003	Manage finances within a budget	SITHFAB002	Provide responsible service of alcohol
SITXFIN004	Prepare and monitor budgets	SITHIND002	Source and use information on the hospitality industry
SITXGLC001	Research and comply with regulatory requirements	SITXCCS002	Provide visitor information
SITXHRM002	Roster staff	SITHFAB004	Prepare and serve non-alcoholic beverages
SITXHRM003	Lead and manage people	SITHFAB012	Provide advice on Australian wines
SITXMGT001	Monitor work operations	SITHFAB016	Provide advice on food
SITXMGT002	Establish and conduct business relationships	SITHFAB007	Serve food and beverage
SITXWHS003	Implement and monitor work health and safety practices	SITHFAB014	Provide table service of food and beverage
		SITXHRM001	Coach others in job skills
		SITHIND004	Work effectively in hospitality service

*Electives are subject to change

COURSE STRUCTURE

This qualification is made up of 32 units.

- 26 core units
- 6 elective units which are subject to change to meet the requirements of the training package.

The course will be delivered in six terms over one year and six-month period.

DURATION

76 weeks

DELIVERY MODE

Kitchen, Classroom, Online & Work placement.

The program consists of over 76 weeks' full time as follows:

78 weeks' delivery (6 x 10-week terms), including 200 hours (24 shifts) of Work Placement

16 weeks' term breaks

20 hours' delivery per week as follows:

15 hours' classroom delivery

5 hours online

All potential students are required to have a personal interview, whether by phone/Skype or in person, to assess their suitability for the course.

Students are required to provide their own laptop or tablet that meets Le Culinaire's specification. Free WIFI is available at the institute. You will also complete LLN and computing skill assessment prior to enrolment.

ASSESSMENT REQUIREMENTS

Throughout the training program, students undertake oral, written and practical assessment activities and may also be involved in simulated workplace activities. Students will be required to record the hours and details of their activities during work placement.

Qualified trainers and assessors from Le Culinaire Hospitality Institute visit work placement training sites to validate that course requirements are met and also to check student progress. Students seeking Recognition of Prior Learning (RPL) will be provided with an RPL application form and guidance on identifying, gathering and submitting evidence. See the Student Handbook for the RPL procedure.

WORKPLACEMENT

Students must complete a compulsory work placement. This can be arranged by:

- Students who already have an appropriate job in the industry may request permission to complete their work placement at their current workplace.

Before this can be approved Le Culinaire will complete a workplace suitability review. If the workplace is approved students will be able to log their work periods.

- Before this can be approved Le Culinaire will complete a workplace suitability review. If the workplace is approved students will be able to log their work periods. Initial payment covers the cost of the compulsory resource pack. The items in the resource pack are issued on course commencement.

The initial material fee covers the following:

- Full Chefs Uniform, Shoes and Toolkit
- Study Resources

TRAINING

The training program is undertaken using a planned schedule in accordance with national standards.

It is 15 hours face to face per week in a classroom environment, plus 5 hours online per week and mandatory work placement. Some self-studies during the term for revision, assessment preparation, and additionally quarterly Master look and learn classes for all students to participate. Some self-studies during the term for revision and assessment preparation.





ADVANCED DIPLOMA

OF HOSPITALITY MANAGEMENT



SIT60316: ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are 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 including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for specialisation in accommodation services, cookery, food and beverage and gaming.



UNITS COMPETENCY COVERED IN THE COURSE

BSBDIV501	Manage diversity in the workplace	SITXFSA001	Use hygienic practices for food safety
BSBFIM601	Manage finances	SITXFSA002	Participate in safe food handling practices
BSBMGT517	Manage operational plan	SITXWHS002	Identify hazards, assess and control safety risks
BSBMGT617	Develop and implement a business plan	BSBTWK201	Work effectively with others
SITXCCS008	Develop and manage quality customer service practices	SITHFAB005	Prepare and serve espresso coffee
SITXFIN003	Manage finances within a budget	SITHFAB014	Provide table service of food and beverage
SITXFIN004	Prepare and monitor budgets	SITHIND002	Source and use information on the hospitality industry
SITXFIN005	Manage physical assets	SITHFAB012	Provide advice on Australian wines
SITXGLC001	Research and comply with regulatory requirements	SITHFAB016	Provide advice on food
SITXHRM003	Lead and manage people	SITHFAB007	Serve food and beverage
SITXHRM004	Recruit, select and induct staff	SITHFAB002	Provide responsible service of alcohol
SITXHRM006	Monitor staff performance	SITXCCS007	Enhance customer service experiences
SITXMGT001	Monitor work operations	SITXHRM001	Coach others in job skills
SITXMGT002	Establish and conduct business relationships	SITHIND004	Work effectively in hospitality service
SITXMPR007	Develop and implement marketing strategies	SITXCOM005	Manage conflict
SITXWHS004	Establish and maintain a work health and safety system	SITXHRM002	Roster staff
		SITXWHS003	Implement and monitor work health and safety practices

COURSE STRUCTURE

This qualification is made up of 33 units.

- 16 core units
- 17 elective units which are subject to change to meet the requirements of the training package.

The course will be delivered in nine terms over 2.25 YEARS.

DURATION

116 weeks

DELIVERY MODE

classroom, online and work placement

The program consists of over 116 weeks' full time as follows:

- 90 weeks' delivery (9 x 10-week terms), including 48 work placement shifts
- 26 weeks' term breaks
- 20 hours' delivery per week as follows:
 - 15 hours' classroom delivery
 - 5 hours online

All potential students are required to have a personal interview, whether by phone/Skype or in person, to assess their suitability for the course.

Students are required to provide their own laptop or tablet that meets Le Culinaire specifications (available at www.leculinaire.edu.au) as part of their learning and assessment materials are provided online. Free WIFI is available at the institute. You will also complete LLN and computing skill assessment prior to enrolment.

ASSESSMENT REQUIREMENTS

Throughout the training program, students undertake oral, written and practical assessment activities and may also be involved in simulated workplace activities. Students will be required to record the hours and details of their activities during work placement.

Qualified trainers and assessors from Le Culinaire Hospitality Institute visit work placement training sites to validate that course requirements are met and also to check student progress.

Students seeking Recognition of Prior Learning (RPL) will be provided with an RPL application form and guidance on identifying, gathering and submitting evidence. See the Student Handbook for the RPL procedure.

WORKPLACEMENT

Students must complete a compulsory work placement. This can be arranged by:

- Students who already have an appropriate job in the industry may request permission to complete their work placement at their current workplace. Before this can be approved Le Culinaire will complete a workplace suitability review. If the workplace is approved students will be able to log their work periods.

- The institute can place the student in a workplace in which it holds an agreement.

Initial payment covers the cost of the compulsory resource pack. The items in the resource pack are issued on course commencement.

The initial material fee covers the following:

- Full Chefs Uniform, Shoes and Toolkit
- Study Resources

TRAINING

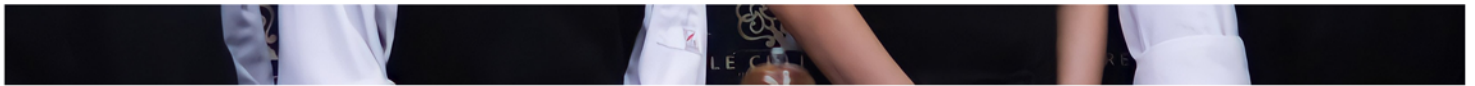
The training program is undertaken using a planned schedule in accordance with national standards.

It is 15 hours face to face per week in a classroom environment, plus 5 hours online per week and mandatory work placement. Some self-study during the





HOW TO APPLY



MINIMUM ENTRY REQUIREMENTS

REQUIREMENTS:

Be over the age of 18
 Demonstrate good command of written and spoken English
 Verified evidence of IELTS Level 5.5
 Provide your own Laptop and/or tablet
 Have completed an equivalent secondary schooling level of a High School Certificate or can demonstrate suitable work experience.
 Must have computer literacy and this will be assessed in the LLN (Language, Literacy and Numeracy) Test

Meet the following Student Visa subclass 500 Vocational Education & Training requirements:

- Be of good character
- Be of sound health
- Have acceptable health insurance through the Overseas Student Health Cover (OSHC) for yourself and any members of your family unit accompanying you to Australia
- Have no outstanding debts to the Commonwealth of Australia
- Demonstrate the capacity to meet basic living costs requirements set by the Australian Government.

APPLICATION PROCESS

To enroll into a course as an overseas student at Le Culinare Hospitality Institute, applicants must complete an International Student Enrolment Form available from our website at www.leculinaire.edu.au. The form should be completed in full and submitted by email to: admin@leculinaire.edu.au

The application for enrolment must be accompanied by:

- Evidence of IELTS proficiency (General Score of 5.5)
- Evidence of a High School Certificate or equivalent secondary schooling outcome

When we receive your application, our Le Culinare Team will review it for completeness.

When the application for enrolment is complete you will be issued a Letter of Offer (valid 30 days), an invoice for initial payment of fees and provided with a Student Agreement for your review.

Once you accept the offer you are required to return the student agreement with the initial payment of fees.

Upon approval of your application, an electronic confirmation of enrolment (eCoe) will be generated.

It is the applicant's responsibility to apply for a student visa. If your application is not complete, the admissions team will contact you.

MAKING A STUDENT VISA APPLICATION

Complete the online form through the DIBP's ImmiAccount and pay the application fee.

Include evidence of your intended course of study. This can be a Confirmation of Enrolment (CoE) or, for applicants already inside Australia, a Letter of Offer from your education institution.

COURSE FEES AND PAYMENT SCHEDULE

Visit our website at www.leculinaire.edu.au in order to access the course fees and payment schedule.

Initial payment covers the cost of the compulsory resource pack. The items in the resource pack are issued on course commencement.

THE INITIAL MATERIAL FEE COVERS THE FOLLOWING:

- Full Chefs Uniform, Shoes and Toolkit
- Study Resources

SUCCESSFUL STUDENT VISA

If your student visa application is approved, you should contact Le Culinaire Hospitality Institute and provide evidence of approval.

Le Culinaire Hospitality Institute will contact you to confirm your timetable, start date and all other arrangements for your study with us.

UNSUCCESSFUL STUDENT VISA

If your student visa application is NOT approved, you must advise us and apply in writing for a refund of student fees, in accordance with our Fee Refund Policy.

For further information please contact: Administration Manager on:

E-mail: admin@leculinaire.edu.au Phone: 02 9211 3945

OTHER GENERAL INFORMATION

International students should also visit our website www.leculinaire.edu.au, which provides additional information about the study environment, course fees and refund policy, support services, and schooling obligations for dependent children.

The website covers general information that is relevant to all international students and is required to be displayed by the legislation





