

CAREER GUIDE

--- 2023 ---



LÉ CULINAIRE HOSPITALITY INSTITUTE

RTO: 45326 • CRICOS: 03667K • ABN: 66 615266790

www.leculinaire.edu.au





LE CULINAIRE HOSPITALITY INSTITUTE, ACKNOWLEDGES ABORIGINAL AND TORRES STRAIT ISLANDER PEOPLES AS THE TRADITIONAL CUSTODIANS OF THE LAND, RIVERS AND SEA. WE ACKNOWLEDGE AND PAY OUR RESPECTS TO THE ELDERS; PAST, PRESENT AND EMERGING OF ALL NATIONS.

TABLE OF CONTENTS

04	Welcome to Lé Culinaire Hospitality Institute
05	Why choose, Le Culinaire Hospitality Institute?
06	International Industry Associations
07	Student Support Services
08	Career Pathways
09	Certificate II in Hospitality (SIT20322)
10	Certificate II in Cookery (SIT20421)
11	Certificate III in Commercial Cookery (SIT30821)
12	Certificate III in Patisserie (SIT31021)
13	Certificate IV in Kitchen Management (SIT40521)
14	Certificate IV in Patisserie (SIT40721)
15	Diploma of Hospitality Management (SIT50422)
16	Advanced Diploma of Hospitality Management (SIT60322)
17	Preparation for Work
18	Trainers in Action
19	Students in Action
20	Student VISA Application
21	Education Agent and Tuition Fees
22	Student VISA Application

WELCOME TO LÉ CULINAIRE

At Lé Culinaire Hospitality Institute (Lé Culinaire) 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 with Lé Culinaire we will make available to you the skills and knowledge to succeed not only in Industry but in life.


At Lé Culinaire our aim is to provide students with the most knowledgeable trainers with the highest skill 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 Lé 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.



"At Le Culinaire, we dont train you to be average, we inspire you to be awesome"



Brad Bennett
Lé Culinaire Hospitality Institute
Founder and CEO

WHY CHOOSE LÉ CULINAIRE?



HOSPITALITY-FOCUSED

The Institute's unique food and hospitality-focused education model emphasises on imparting real-world skills and authentic industry experience in a professional setting.



SELECTED 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

The opportunity to learn transferable skills that would allow students to gain employment within the global market.



INDUSTRY-RELEVANT

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



YOU COME FIRST

We create outstanding learner experiences and provide quality and personalised services that allows you to achieve your goals.



RATINGS SPEAK VOLUMES

97% Employers Satisfaction
 98% Students employed
 89% of Graduates would recommend Le Culinaire Hospitality
 96% of students have developed the skills expected from this training

INTERNATIONAL INDUSTRY ASSOCIATIONS



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 Institute of Australia (THCIA) Le Culinaire is also listed on the Commonwealth Register for Institutions for Overseas Students (CRICOS).



CAREER PATHWAYS



EXAMPLE PATHWAY TO A QUALITY CAREER

ASSISTANT



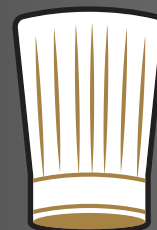
CERTIFICATE II IN COOKERY
(SIT20421)

WORK AS A COOK



CERTIFICATE III IN COMMERCIAL
COOKERY (SIT30821)
CERTIFICATE III IN PATISSERIE
(SIT31021)

EXECUTIVE CHEF OR
CHEF DE PARTIE



CERTIFICATE IV IN KITCHEN
MANAGEMENT (SIT40521)
CERTIFICATE IV IN
PATISSERIE (SIT40721)

Le Culinaire Hospitality Institute is training provider in NSW, offering nationally recognised qualifications. Courses are delivered in state-of-the-art commercial kitchens and are facilitated by culinary- trained teachers who are passionate about the industry.

STUDENT SUPPORT SERVICES

CAREER DEVELOPMENT SERVICES

At Le Culinaire Hospitality Institute, career development service is free and is designed to help you with strategies to get the most from your course and with your studies, as well as in your chosen career.

Prospective Le Culinaire Hospitality Institute students are able to access the service to assist with course choice decisions and career planning. Students enrolled with Le Culinaire Hospitality Institute are able to access a range of services to assist in career development and personal support.

LEARNING SUPPORT

Le Culinaire Hospitality Institute, provides valuable learner support at our students, in small groups or one-on-one. Call 02 9211 3945 to find out what study support services are available or come to level 1 and speak to the Student Services Team.

INTERNATIONAL STUDENTS

Student Services can offer advice, support and referral services to assist you during your studies. They will help you to achieve your education goals and make your time in Australia enjoyable.

SCHOLARSHIPS

Le Culinaire Hospitality Institute, works with schools, community organisations to deliver scholarships for students who are experiencing financial, social, or other barriers to study.



CERTIFICATE II IN HOSPITALITY (SIT20322)

Qualification Description

This qualification reflects the role of individuals who have a defined and limited range of hospitality operational skills and basic industry knowledge. They are involved in mainly routine and repetitive tasks and work under direct supervision.

This qualification provides a pathway to work in various hospitality settings, such as restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

12 units must be completed:

Core Units

BSBTWK201	Work effectively with others
SITHIND006	Source and use information on the hospitality industry
SITHIND007	Use hospitality skills effectively
SITXCCS011	Interact with customers
SITXCOM007	Show social and cultural sensitivity
SITXWHS005	Participate in safe work practices

Electives

SITXFSA005	Use hygienic practices for food safety
SITHKOP009*	Clean kitchen premises and equipment
SITXFSA006	Participate in safe food handling practices
SITXINV006	Receive, store and maintain stock
SITHFAB025*	Prepare and serve espresso coffee
SITHCCC024*	Prepare and present simple dishes

Duration: 26 weeks, including 2 term breaks

Students are required to complete 12 service periods in a commercial kitchen.



CERTIFICATE II IN COOKERY (SIT20421)



Qualification Description

This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills to prepare food and menu items. They are involved in mainly routine and repetitive tasks and work under direct supervision. This qualification does not meet the requirements for trade recognition as a cook, but can provide a pathway towards achieving that. This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.

13 units must be completed:

Core Units

SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC034*	Work effectively in a commercial kitchen
SITHKOP009*	Clean kitchen premises and equipment
SITXFSA005	Use hygienic practices for food safety
SITXINV006*	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices

Electives

SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes
SITXFSA006	Participate in safe food handling practices
SITHCCC024*	Prepare and present simple dishes
SITHCCC025*	Prepare and present sandwiches

Duration: 26 weeks, including 2 term breaks

Students are required to complete 12 service periods in a commercial kitchen.

CERTIFICATE III IN COMMERCIAL COOKERY (SIT30821)

Qualification Description

This qualification reflects the role of 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.

Completion of this qualification contributes to recognition as a trade cook. This qualification provides a pathway to work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.



25 units must be completed:

Core Units

SITHCCC023*	Use food preparation equipment
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
SITHCCC031*	Prepare vegetarian and vegan dishes
SITHCCC035*	Prepare poultry dishes
SITHCCC036*	Prepare meat dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC042*	Prepare food to meet special dietary requirements
SITHCCC043*	Work effectively as a cook
SITHKOP009*	Clean kitchen premises and equipment
SITHKOP010	Plan and cost recipes
SITHPAT016*	Produce desserts
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006*	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices
SITHKOP009*	Clean kitchen premises and equipment
SITHKOP010	Plan and cost recipes
SITHPAT016*	Produce desserts
SITXFSA005	Use hygienic practices for food safety

SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006*	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices

Electives

SITHCCC038*	Produce and serve food for buffets.
SITHCCC040*	Prepare and serve cheese.
SITHPAT014*	Produce yeast-based bakery products.
SITXCCS014	Provide service to customers.
SITXWHS006	Identify hazards, assess and control safety risks.

Duration: 26 weeks, including 2 term breaks

Students are required to complete 12 service periods in a commercial kitchen.

Training Method: Trainer led, face-to-face in a classroom setting combined with in-class and/or kitchen activities and online Master sessions. This includes 48 shifts of work placement which students must undertake.

CERTIFICATE III IN PATISSERIE (SIT31021)

Qualification Description

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.

25 units must be completed:

Core Units

SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC034*	Work effectively in a commercial kitchen
SITHKOP009*	Clean kitchen premises and equipment
SITHPAT011*	Produce cakes
SITHPAT012*	Produce specialised cakes
SITHPAT013*	Produce pastries
SITHPAT014*	Produce yeast-based bakery products
SITHPAT015*	Produce petits fours
SITHPAT016*	Produce desserts
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006*	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices

Electives

SITHKOP010	Plan and cost recipes
SITHPAT017*	Prepare and model marzipan
SITHFAB025*	Prepare and serve espresso coffee
SITHCCC042*	Prepare food to meet special dietary requirements
SITXWHS006	Identify hazards, assess and control safety risks
SITHCCC038	Produce and serve foods for buffets

Duration: 52 weeks, including 12 weeks' term breaks

Unit Structure: Single units



Trainer led, face-to-face in a classroom live via zoom setting combined with in-class and/or kitchen activities and online Master class sessions. Students are required to complete 40 weeks' delivery - 4 x 10-week terms, this includes 12 shifts of work placement which students must undertake.

CERTIFICATE IV IN KITCHEN MANAGEMENT (SIT40521)



Qualification Description

This qualification reflects the role of chefs and 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.

33 units must be completed:

Core Units

BSBTWK501	Lead diversity and inclusion
SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC034*	Work effectively in a commercial kitchen
SITHCCC042*	Prepare food to meet special dietary requirements
SITHKOP013*	Plan cooking operations
SITHPAT011*	Produce cakes
SITHPAT012*	Produce specialised cakes
SITHPAT013*	Produce pastries
SITHPAT014*	Produce yeast-based bakery products
SITHPAT015*	Produce petits fours
SITHPAT016*	Produce desserts
SITHPAT017*	Prepare and model marzipan
SITHPAT018*	Produce chocolate confectionery
SITHPAT019*	Model sugar-based decorations
SITHPAT020*	Design and produce sweet showpieces
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXINV006*	Receive, store and maintain stock
SITXMGT004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

Electives

SITXWHS006	Identify hazards, assess, and control safety risks
SITXINV008	Control stock
SITHKOP014	Plan catering for events or functions
SITHPAT014	Produce yeast base bakery products
SITHCCC040*	Prepare and serve cheese
SITHCCC038*	Produce and serve food for buffets

Duration: 76 weeks, including 16 weeks' term breaks

Unit Structure: Single units

Trainer led, face-to-face in a classroom setting combined with in-class and/or kitchen activities and online Master Class sessions. This includes 36 shifts of work placement which students must undertake.

CERTIFICATE IV IN PATISSERIE (SIT40721)



Qualification Description

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.

32 units must be completed:

Core Units

BSBTWK501	Lead diversity and inclusion
SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC034*	Work effectively in a commercial kitchen
SITHCCC042*	Prepare food to meet special dietary requirements
SITHKOP013*	Plan cooking operations
SITHPAT011*	Produce cakes
SITHPAT012*	Produce specialised cakes
SITHPAT013*	Produce pastries
SITHPAT014*	Produce yeast-based bakery products
SITHPAT015*	Produce petits fours
SITHPAT016*	Produce desserts
SITHPAT017*	Prepare and model marzipan
SITHPAT018*	Produce chocolate confectionery
SITHPAT019*	Model sugar-based decorations
SITHPAT020*	Design and produce sweet showpieces
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXINV006*	Receive, store and maintain stock
SITXMG004	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

Electives

SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC038*	Produce and serve food for buffets
SITHKOP010	Plan and cost recipes
SITXINV008	Control stock
SITXWHS006	Identify hazards, assess and control safety risks
SITHKOP009	Clean kitchen premises and equipment

Duration: 78 weeks, including 16 weeks' term breaks

Unit Structure: Single units

Trainer led, face-to-face in a classroom setting combined with in-class and/or kitchen activities and online Master class sessions. This includes 36 shifts of work placement which students must undertake.

DIPLOMA OF HOSPITALITY MANAGEMENT (SIT50422)

Qualification Description

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 acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

28 units must be completed:

Core Units

SITXCCS015	Enhance customer service experiences
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
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXWHS007	Implement and monitor work health and safety practices

Electives

17 elective units must be chosen, Le Culinare Hospitality Institute, offering options of elective PATHWAYS

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.



Duration: 70 weeks, including 22 weeks' term breaks

Unit Structure: Single units

Training Method: Trainer led, face-to-face in a classroom live via zoom tutorials setting combined with in-class and/or restaurant activities and online Master Class sessions.

Students are required to complete 70 weeks' delivery (7 x 10-week terms) This includes 36 shifts of work placement which students must undertake.

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT (SIT60322)



Qualification Description

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 acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

28 units must be completed:

Core Units

BSBFIN601	Manage organisational finances
BSBOPS601	Develop and implement business plans
SITXCCS016	Develop and manage quality customer service practices
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXFIN011	Manage physical assets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM009	Lead and manage people
SITXHRM010	Recruit, select and induct staff
SITXHRM012	Monitor staff performance
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXMPR014	Develop and implement marketing strategies
SITXWHS008	Establish and maintain a work health and safety systems

Electives

19 elective units must be chosen, Le Culinaire Hospitality Institute, offering options of elective PATHWAYS

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.

Duration: 116 weeks, including 26 weeks' term breaks

Unit Structure: Single units

Training Method: Trainer led, face-to-face in a classroom setting combined with in-class practical activities and online Master Class sessions. Students are required to complete 80 weeks' delivery (8 x 10-week terms) This includes 36 shifts of work placement which students must undertake.



PREPARATION FOR WORK

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

Le Culinaire Hospitality Institute, will provide support, training and direction to support our students, to develop their skills, maximise their independence, and achieve job satisfaction. Whilst also providing assistance with the day to day operations in the Hospitality Industry. We have our very own, In Work Support Officer, who offers employers holistic business-wide training advice and can assist in recommending suitable qualifications, advice on how to help with matching and recruitment of new staff, as well as ongoing coaching, mentoring and support of our students

With expert trainers and industry partnerships, our focus is on preparing you for your future career.

TRAINERS IN ACTION



Lé Culinaire has Industry current and highly-qualified team of Trainers with excellent academic credentials and extensive experience in the industry. Their main aim is to broaden students' understanding of their chosen speciality and motivate them to perform confidently in their future roles.

STUDENTS IN ACTION



LET'S GET STARTED



READY TO LEAP INTO AN EXCITING NEW CAREER? THEN TAKE THE FIRST STEP AND ENQUIRE ABOUT STUDYING WITH US.

MINIMUM ENTRY REQUIREMENTS:

- Be over the age of 18
- Demonstrate good command of written and spoken English
- Verified evidence of IELTS Level 5.5 (International Students)
- 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

INTERNATIONAL STUDENTS, MUST 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

EDUCATION AGENT AND TUITION FEES



Would you like to talk to someone near you about studying or applying at Lé Culinaire Hospitality Institute?

We have a network of highly experienced education agents all over the world who are ready to assist you.

A Le Culinaire Hospitality Institute agent can:

Provide detailed information and advice around our programs and admission requirements

Assist with your application and student visa process.

Support with your travel, accommodation and pre departure arrangements.

Email: admin@leculinaire.edu.au , Call: 02 9211 3945 or www.leculinaire.edu.au -click on Agent Directory

Payment of tuition fees

Students have the option to pay all fees upfront or be on a payment plan.

All fees are payable in Australian (AUD) dollars, admission fees are also non-refundable.

The requirements is to sign a written agreement with Le Culinaire Hospitality Institute before or as fees are paid, setting out the services to be provided, fees payable and information about refunds of course money.

A copy of the written agreement will be kept by the student and the RTO.

STUDENT VISA APPLICATION

COMPLETION OF FORM

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

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.

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.

THE INTERNATIONAL STUDENT APPLICATION FORM 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 Culinaire Team will review, for completeness, then;

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.

To enrol into a course as an overseas student at Le Culinaire Hospitality Institute, applicants must complete an International Student Application Form, and Domestic Students to complete a Domestic Student Application 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



LE CULINAIRE HOSPITALITY INSTITUTE
424 HARRIS STREET
ULTIMO NSW 2007 AUSTRALIA

T: +61 (0)2 9211 3945
W: WWW.LECULINAIRE.EDU.AU E: ADMIN@LECULINAIRE.EDU.AU
RTO # 45326 • CRICOS # 03667K



START YOUR AWESOME

WITH US NOW!



Lé Culinare Hospitality Institute • 424 Harris Street Ultimo NSW 2007 Australia
• +61 (0)2 9211 3945 • www.leculinaire.edu.au • admin@leculinaire.edu.au
RTO # 45326 • CRICOS # 03667K