



# HOSPITALITY & KITCHEN MANAGEMENT COURSES



# ACCREDITATIONS & ASSOCIATIONS

## Australian Skills Quality Authority (ASQA)

ASQA is the recognition and registering authority in Australia for all RTOs that issue Australian Qualifications Framework (AQF) qualifications and statements of attainment. ASQA approves the provision of courses to overseas students studying in Australia which are listed on the Commonwealth Register of Institutions and Courses for Overseas Students (CRICOS).

## Recognition of Prior Learning (RPL)

RPL assesses a person's skills and knowledge they have achieved through informal education and training, as well as course credit for previous formal education and training. RPL is only available for Australian Qualifications Framework (AQF) awards. Contact us for more information on how to apply.

## Flexible Learning & Assessment

Greenwich College programs have flexible delivery methods and we ensure assessments are fair and equitable. We vary our learning methods as well as provide flexible assessments to meet individual special learning needs. The important focus is placed on the student achieving the required learning outcomes, competencies, and/or the standards rather than the method itself.

## Australian Quality Training Framework (AQTF)

The AQTF is the national set of standards which assures nationally consistent, high quality vocational training and assessments in Australia.



Greenwich College is a proud member of the NextEd Group, a leading training provider delivering accredited and non-accredited education and training solutions throughout Australia and internationally.



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# WELCOME TO GREENWICH COLLEGE

## Welcome to Greenwich College Hospitality

Greenwich College welcomes you to explore our exceptional programs in the field of hospitality and management. Our courses are thoughtfully crafted to cater to the unique needs of international students. Experience the flexibility of our schedules, engaging training, and tailored learning support – all designed to benefit non-native English speakers. When you choose Greenwich Hospitality courses, you're taking the first step toward a successful career in the world of hospitality!

## Our Values



We are passionate about **our students**



We encourage **curiosity** and **innovation**



We **respect** all people across **all cultures**



We are a **community** that **collaborates** and supports one another



We place our **students** at the heart of everything we do



We are committed to **quality education** for all students





# GUARANTEED INDUSTRY PLACEMENT

At Greenwich College, we take pride in offering a comprehensive and enriching vocational placement as a vital component of our courses. This guaranteed vocational placement provides our students with invaluable opportunities to gain real-world kitchen experiences, enhancing their learning and significantly boosting their career prospects in the dynamic hospitality industry.

## Key Features of our Industry Placement

### 1. Service periods in 4 & 5 Star Hotels and the Hospitality Industry

Our Industry placement includes a total of 48 service periods in renowned 4 and 5-star hotels and various segments of the hospitality industry. These placements are strategically designed to provide students with a well-rounded exposure to different facets of the industry.

### 2. Learning & Career Prospects

Our Industry placements are not just about earning credits, they are about preparing students for successful careers in the hospitality industry. These experiences are proven to significantly enhance student's learning outcomes and career prospects, setting them apart in the competitive job market

### 3. Strong Industry Partnerships

At Greenwich College, we have nurtured and now maintain strong connections with leading industry partners throughout Australia.

Our partnerships with renowned hotels, restaurants, catering companies and other hospitality establishments ensure that our students receive placements of the highest quality.



# OUR CAMPUSES

**Our kitchens offer state-of-the-art, hands-on learning opportunities that will prepare you for success in the culinary industry.**

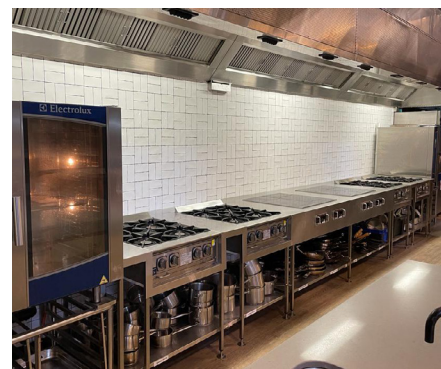
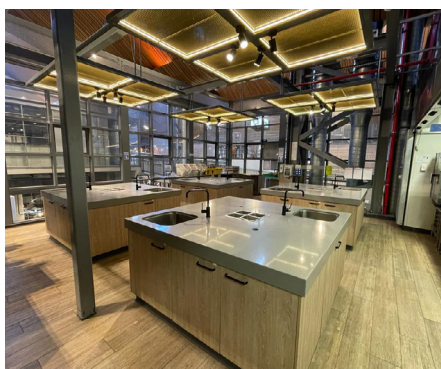
Experience real-world culinary training in our spacious and modern commercial kitchens, equipped with the latest industry standard culinary technology, including:

- ✔ Professional grade combination ovens
- ✔ High performance cooking stations
- ✔ Industrial stoves
- ✔ Sous vide equipment
- ✔ Spacious commercial benches
- ✔ Fully stocked, including cutting edge utensils

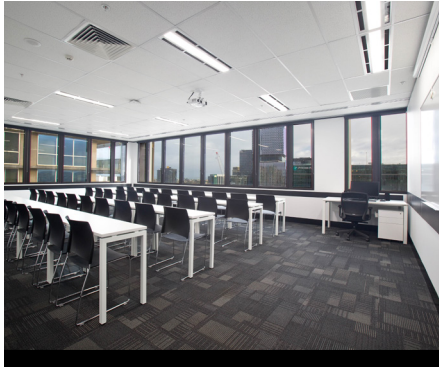
## BRISBANE



## GOLD COAST



MELBOURNE



PERTH



SYDNEY



# SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT (CRICOS 111584C)

## JUMP START YOUR CAREER IN KITCHEN MANAGEMENT

Designed for students who wish to manage a kitchen or their own food business, our Certificate IV in Kitchen Management provides the skills and knowledge to operate successfully in the hospitality sector as a qualified cook, whether it's in a restaurant kitchen, food outlet or hotels. This in-venue program provides students with real-world experience in kitchens and is delivered by industry leading experts. Students will learn to prepare poultry, seafood, and pastry dishes, as well as learn managerial skills such as rostering staff and preparing budgets.

CORE UNITS	
SITXFSA005 Use hygienic practices for food safety	SITHCCC028 Prepare appetizers and salads
SITXFSA006 Participate in safe food handling practices	SITHPAT016 Produce desserts
SITHKOP010 Plan and cost recipes	SITHKOP012 Develop recipes for special dietary requirements
SITXHRM008 Roster staff	SITHCCC029 Prepare stocks, sauces and soups
SITHCCC027 Prepare dishes using basic methods of cookery	SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC042 Prepare food to meet special dietary requirements	SITHCCC035 Prepare poultry dishes
SITHKOP015 Design and cost menus	SITHCCC031 Prepare vegetarian and vegan dishes
SITXFIN009 Manage finances within a budget	SITHCCC036 Prepare meat dishes
SITXFSA008 Develop and implement a food safety program	SITHCCC037 Prepare seafood dishes
SITXWHS007 Implement and monitor work health and safety practices	SITHCCC041 Produce cakes, pastries and breads
SITXCOM010 Manage conflict	SITHCCC043 Work effectively as a cook
SITXMGT004 Monitor work operations	SITHKOP013 Plan cooking operations
SITXHRM009 Lead and manage people	SITXINV006 Receive, store and maintain stock
SITHCCC023 Use food preparation equipment	

ELECTIVE UNITS	
SITHASC022 Prepare Asian stocks and soups	SITHCCC038 Produce and serve food for buffets
SITHCCC039 Produce pates and terrines	SITHFAB021 Provide responsible service of alcohol
SITHKOP011 Plan and implement service for Buffets	SITXCCS015 Enhance customer service experiences



## ENTRY REQUIREMENTS

- ✔ All students must be 18 years or older at the commencement of their course.

## ACADEMIC REQUIREMENTS

- ✔ Students must have successfully completed Australian Year 10 or an overseas certificate equivalent. Mature age students aged 20 years and above may apply, provided they have relevant work experience.

## ENGLISH LANGUAGE REQUIREMENTS

- ✔ All students must have a minimum English language proficiency of IELTS 5.0 or equivalent *or*,
- ✔ Must have successfully completed one of the following courses with Greenwich College: General English (Intermediate level), English for Business, Cambridge PET\*, FCE and CAE, EVS, EAP or IELTS\*
- ✔ Direct entry for students on passing Greenwich College Placement Test – online and on campus testing options.

\*With exit point of 5.0 or higher

## DELIVERY MODE

- ✔ Classes are scheduled two days per week.
- ✔ This course is delivered through a mix of face to face training, multi media demonstrations, hands-on practical training in a commercial kitchen. Additionally, tutorial and Industry work placements in various hospitality industries.

## COURSE PATHWAY

For those who have a strong interest in cooking, management and/or owning your own food business, our Certificate IV in Kitchen Management can take you above and beyond! The experience and qualifications you will gain from successfully completing this course will give you the proper tools to work at a supervisory level, gain hands-on culinary experience and become a chef or chef de partie.



# SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT CULINARY STREAM (CRICOS 111585B)

## STEP-UP YOUR CAREER IN HOSPITALITY MANAGEMENT

Become an operator who can successfully manage a team of hospitality professionals. Be a specialist able to coordinate the business operations of a team from as small as two people to as large as a whole department in an international hotel.

CORE UNITS	
SITXFIN009 Manage finances within a budget	SITXCCS015 Enhance customer service experiences
SITXHRM009 Lead and manage people	SITXCCS016 Develop and manage quality customer service practices
SITXMG004 Monitor work operations	SITXFIN010 Prepare and monitor budgets
SITXCOM010 Manage conflict	SITXGLC002 Identify and manage legal risks and comply with law
SITXWHS007 Implement and monitor work health and safety practices	SITXMG005 Establish and conduct business relationships
	SITXHRM008 Roster staff

ELECTIVE UNITS	
SITXFSA005 Use hygienic practices for food safety	SITHCCC035 Prepare poultry dishes
SITHKOP013 Plan cooking operations	SITHCCC036 Prepare meat dishes
SITHCCC023 Use food preparation equipment	SITHCCC037 Prepare seafood dishes
SITHCCC027 Prepare dishes using basic methods of cookery	SITHCCC041 Produce cakes, pastries and breads
SITHCCC028 Prepare appetisers and salads	SITHCCC042 Prepare food to meet special dietary requirements
SITHCCC029 Prepare stocks, sauces and soups	SITHCCC038 Produce and serve food for buffets
SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes	SITHFAB021 Provide responsible service of alcohol
SITHCCC031 Prepare vegetarian and vegan dishes	SITHASC022 Prepare Asian stocks and soups
	SITHCCC039 Produce pates and terrines

## ENTRY REQUIREMENTS

- ✓ All students must be 18 years or older at the commencement of their course.

## ACADEMIC REQUIREMENTS

- ✓ Students must have successfully completed Australian Year 12 or an overseas certificate equivalent. Mature age students aged 20 years and above may apply, provided they have relevant work experience.

## ENGLISH LANGUAGE REQUIREMENTS

- ✓ All students must have a minimum English language proficiency of IELTS 5.5 or equivalent *or*,
- ✓ Must have successfully completed one of the following courses with Greenwich College: General English (Intermediate level), English for Business, Cambridge PET\*, FCE and CAE, EVS, EAP and IELTS\*
- ✓ Direct entry for students on passing Greenwich College Placement Test – online and on campus testing options.

\*With exit point of 5.5 or higher

## DELIVERY MODE

- ✓ Classes are scheduled two days per week
- ✓ This course is delivered through a mix of face to face training, multi media demonstrations, tutorial and Industry work placements in various hospitality industries.

## COURSE PATHWAY

Our Diploma of Hospitality Management course provides the right qualifications that enhance students' industry knowledge while creating a pathway to work in any hospitality industry – as a small business or departmental manager. Students will have the opportunity to work within a wider range of venues such as restaurants, hotels, clubs, pubs, catering, cafes, and coffee shops, as well as specializing in accommodation services, food and beverage.

Possible jobs titles the Diploma of Hospitality Management course can offer are: Unit Manager Catering Operations, Banquet or Function Manager, Front Office Manager, Restaurant Manager, Kitchen Manager, Head Chef, Executive Chef, Cafe Manager, Club Manager, Bar Manager and Sous Chef.



# SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

## CULINARY STREAM (CRICOS 111586A)

### ELEVATE YOUR PROFESSIONAL PATH IN HOSPITALITY MANAGEMENT

This qualification has been designed specifically for international students who are wishing to fill a senior management role in the hospitality industry, with particular emphasis on front of house and operations.

The course covers high-level management skills such as managing budgets, operational plans, and staff performance and will teach students how to develop business plans, marketing strategies, and customer services practices that can then be transferred into real world working environments.

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

ELECTIVE UNITS	
SITXFSA005 Use hygienic practices for food safety	SITHCCC036 Prepare meat dishes
SITHKOP013 Plan cooking operations	SITHCCC037 Prepare seafood dishes
SITHCCC023 Use food preparation equipment	SITHCCC041 Produce cakes, pastries and breads
SITHCCC027 Prepare dishes using basic methods of cookery	SITHCCC042 Prepare food to meet special dietary requirements
SITHCCC028 Prepare appetisers and salads	SITHCCC038 Produce and serve food for Buffets
SITHCCC029 Prepare stocks, sauces and soups	SITHFAB021 Provide responsible service of alcohol
SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes	SITHASC022 Prepare Asian stocks and soups
SITHCCC031 Prepare vegetarian and vegan dishes	SITXCOM010 Manage Conflict
SITHCCC035 Prepare poultry dishes	SITXHRM011 Manage volunteers
	SITXHRM008 Roster staff

## ENTRY REQUIREMENTS

- ✓ All students must be 18 years or older at the commencement of their course.

## ACADEMIC REQUIREMENTS

- ✓ Students must have successfully completed Australian Year 12 or an overseas certificate equivalent. Mature age students aged 20 years and above may apply, provided they have relevant work experience.

## ENGLISH LANGUAGE REQUIREMENTS

- ✓ All students must have a minimum English language proficiency of IELTS 5.5 or equivalent *or*,
- ✓ Must have successfully completed one of the following courses with Greenwich College: General English (Intermediate level), English for Business, Cambridge PET\*, FCE and CAE, EVS, EAP or IELTS\*
- ✉ Direct entry for students on passing Greenwich College Placement Test – online and on campus testing options.

\*With exit point of 5.5 or higher

## DELIVERY MODE

- ✓ Classes are scheduled two days per week.
- ✓ This course is delivered through a mix of face to face training, multi media demonstrations, tutorial and Industry work placements in various hospitality industries.

## COURSE PATHWAY

Our Diploma of Hospitality Management course provides the right qualifications that enhance students' industry knowledge while creating a pathway to work in any hospitality industry as a small business or departmental manager. Students will have the opportunity to work within a wider range of venues such as restaurants, hotels, clubs, pubs, catering, cafes, and coffee shops, as well as specialising in accommodation services, food and beverage.



# COMMERICAL COOKERY PACKAGE

## ACCELERATED CULINARY PROGRAM

COURSE NAME	COURSE DURATION
SIT40521 Certificate IV in Kitchen Management (CRICOS 111584C)	84 weeks • 10 terms
SIT50422 Diploma of Hospitality Management (CRICOS 111585B) Specialising in Culinary – Commercial Cookery Pathway	26 weeks • 3 terms
<b>Total Package Duration</b>	<b>110 weeks • 13 terms</b>

## EXECUTIVE CHEF TRAINING

COURSE NAME	COURSE DURATION
SIT40521 Certificate IV in Kitchen Management (CRICOS 111584C)	84 weeks • 10 terms
SIT50422 Diploma of Hospitality Management (CRICOS 111585B) Specialising in Culinary – Commercial Cookery Pathway	26 weeks • 3 terms
SIT60322 Advanced Diploma of Hospitality Management (CRICOS 111586A) Specialising in Culinary – Commercial Cookery Pathway	32 weeks • 4 terms
<b>Total Package Duration</b>	<b>144 weeks • 17 terms</b>

\*Prerequisite: There is no direct entry into the Diploma of Hospitality Management (26 weeks/3 terms) or Advanced Diploma of Hospitality Management (32 weeks/ 4 terms). Students are required to complete Certificate IV Kitchen Management or Diploma of Hospitality Management (specialising in culinary).

## GENERAL INFORMATION

1. All published fees are in Australian Dollars (\$).
2. Fees are subject to change without notice.
3. A one-time enrolment fee of \$240 is payable upon enrolling into the courses, this is not included in the total published fees.
4. Resource fee is not included in the total tuition fees.
5. Students are required to supply their own laptop.
6. Hospitality and Commercial Cookery courses include mandatory vocational placement / industry experience.
7. The number of holiday weeks may vary depending on the intake date.
8. For onshore (VET) students first term tuition deposit is required for the first course plus the enrolment fee. This must be paid in full for enrolment offer to be confirmed.
9. For offshore students, payment of a deposit of two terms of the first courses tuition fee & the enrolment fee.
10. The material fee must be paid in full prior to the commencement date.
11. Payment plan options may be available upon request.
12. Overseas Student Health Cover (OSHC) fees are not included in the above fees. OSHC is a mandatory requirement in accordance with the requirements of your student visa.
13. For information about terms and conditions of enrolment please refer to our published Terms & Conditions.
14. For any information about refunds please refer to our Refund Policy.
15. The timetable will consist of two days of seven hours delivery (face to face) in campus & six hours of online class.



# OTHER COURSES AT GREENWICH COLLEGE

Greenwich College extends a welcoming range of courses in English and Management, thoughtfully designed to empower you in launching your desired career, whether it's in Australia or any other corner of the globe. Say hello to a new world of possibilities!

## ENGLISH

PROFICIENCY LEVEL	BEGINNER	ELEMENTARY	PRE INTERMEDIATE	INTERMEDIATE	UPPER INTERMEDIATE	ADVANCED	PROFICIENCY		
GENERAL ENGLISH	GENERAL ENGLISH								
		PRONUNCIATION IN CONTEXT							
CAMBRIDGE			KET	PET	FCE1	FCE2	CAE1	CAE2	CPE
IELTS				FOUNDATION		ADVANCED			
ENGLISH FOR SPECIAL PURPOSES				EVS					
						EAP			
				ENGLISH FOR BUSINESS					
				ENG+ CREATIVE TECH					

## MANAGEMENT

COURSE	QUALIFICATION	DURATION	CODE
Business – Workplace Skills	Certificate II	24 weeks	BSB20120
Business	Certificate IV	40 – 44 weeks	BSB40120
Business – Digital Transformation	Diploma	52 weeks	BSB50120
Management – Learning	Graduate Diploma	52 weeks	BSB80120
Leadership & Management	Certificate IV	40 – 44 weeks	BSB40520
	Diploma	52 weeks	BSB50420
	Advanced Diploma	52 weeks	BSB60420
Project Management Practice	Certificate IV	40 – 44 weeks	BSB40920
Project Management	Diploma	52 weeks	BSB50820
Program Management	Advanced Diploma	52 weeks	BSB60720
Marketing & Communication	Certificate IV	40 – 44 weeks	BSB40820
	Diploma	52 weeks	BSB50620



# ONLINE COURSES AT GREENWICH COLLEGE



## PTE Test Preparation

This Greenwich College-created, self-guided course covers all you'll need to know about how to achieve a high score in the Pearson Test of English (PTE) academic test.

- ✓ Access up to 200 types of exercises, 50 in each skill (speaking, reading, listening & writing).
- ✓ Get 50 practise tests for free.



## Australian Survival English

Begin your Australian adventure at home! This course will introduce you to Australian slang and idioms so that you can feel confident speaking English from your first day in Australia.

Improve your English skills by focusing on:

- ✓ Listening
- ✓ Comprehension
- ✓ Vocabulary
- ✓ Functional everyday language

## FURTHER STUDY OPTIONS

Do you want to go to further study at University or College? Greenwich College is a highly regarded direct entry pathway provider for selected leading Australian Universities and Colleges – so you can gain entry without needing to complete an official entrance exam.

We have your options and your choices covered. With a great range of pathway partners, we help you reach your goal and your new future in your own way.



SCAN TO SEE ALL PARTNERS



**YOUR SUCCESS STARTS  
AT GREENWICH COLLEGE.**





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GreenwichCollege



GreenwichCollege



GreenwichCollegeAustralia



Greenwich College is a proud member of the NextEd Group, a leading training provider delivering accredited and non-accredited education and training solutions throughout Australia and internationally.



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