

**NEW COURSE** 

# Hospitality Pro English

Develop English communication skills appropriate for the hospitality context and increase confidence in using English in real-world situations.







# **STRUCTURE**

- 20 hours face to face classes per week.
- Study a total of 2.5 days per week.
- 2 x 7.5 hours and 1 x 5 hour day class timetable.
- The program is made up of 3 x 8 week modules.

Each module includes 6 weeks study + 2 weeks break (total 18 study weeks).

For Working Holiday Visa holders, the course is 2 x 8 week modules (total 12 study weeks).

#### **SAMPLE TIMETABLE**

# **Day Only**

Monday (7.5 hours)
Tuesday (7.5 hours)
Wednesday (5 hours)

# **ENTRY REQUIREMENTS**

 Students have to be at an IELTS 5.0/high intermediate level or above in order to apply.

Scan the QR code to learn more information





#### **INTAKE DATES**

5th January, 2026 (First Intake)

2nd March, 2026 27th April, 2026 22nd June, 2026

# PRICING

#### Standard country market pricing applies

Enrolment Fee \$250

**Material Fee** 

\$15 per week

One time Program Fee

\$260

#### **COURSE STRUCTURE**

Module 1 Food & Kitchen

Module 2 Beverages

Module 3 Customer Service

\*Each module is 6 weeks study + 2 weeks break duratiion \*\*Students must enrol for a minimum of 2 terms



#### **LEARNING OUTCOMES**



# Enhanced Communication Skills

Students will develop the ability to communicate effectively with colleagues and customers, using appropriate hospitality-related vocabulary and expressions.



#### Improved Customer Service Interactions

Students will develop English skills to handle customer inquiries, complaints, and requests in English, ensuring a positive and professional service experience.



## Develop Food & Beverage Terminology

Students will acquire and use specific terminology related to food preparation, service technologies, and beverage management in written and spoken English.



# Cultural Competency in Hospitality

Students will gain insights into the cultural aspects of hospitality, learning to cater for specific dietary requests and interact respectfully and effectively with guests from diverse backgrounds using culturally appropriate language and behaviour.



#### **Professional Presentation Skills**

Students will enhance their ability to deliver enaging oral presentation, including menu descriptions, service procedures, and beverage recommendations tailored to different audience needs.



#### **Effective Written Communication**

Students will develop the skills to write professional hospitality documents, such as menus, service protocols, and customer feedback responses.