



Culinary Arts &
Business College

GLOBAL COLLEGE AUSTRALASIA

INTERNATIONAL
Student Prospectus
2023/24

CRICOS: 03564F

RTO: 45088

www.globalcollege.edu.au

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‘Wonderful teachers,
student services and
learning enviroment.
A great opportunity
for international
students’

Jasmin Lee, Taiwan

Welcome to Global College Australasia

Your Place for Learning and Personal Growth

Welcome to Global College Australasia (GCA), a safe and caring learning environment facilitating growth and development of the whole person. Our ethos of learn, grow, and change captures the essence of our college in supporting students in both academic and non-academic pathways to reach their goals.

A successful student at GCA must not only be doing their best academically but also be adept at working collaboratively with others in a caring and compassionate manner.

Our college fosters and promotes diversity and respect by meeting the needs of our students who represent a broad range of interests, cultures and abilities. In recognising these individual differences, we provide a variety of academic and cultural opportunities.

Responding to the real needs of our students and embracing change in a positive sense is only possible due to the dedicated and professional team of trainers and staff we are most fortunate to have at our college.

I encourage you to take a tour of our website and arrange a visit to our college in order to really grasp the wonderful culture and multitude of opportunities available for you at Global College Australasia.

See: www.globalcollege.edu.au

Dr Bindu Smith
Managing Director,
Global College Australasia



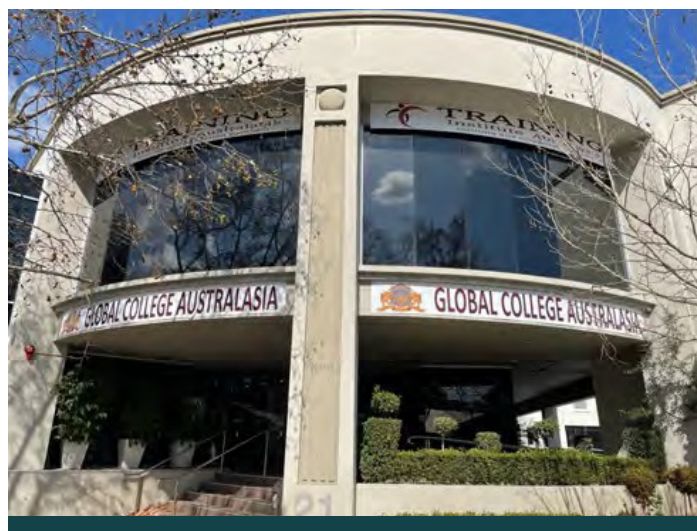
GLOBAL COLLEGE AUSTRALASIA

With two campuses in Perth city, you will be close to everything needed for your stay in beautiful Western Australia.

Global College Australasia is a modern and dynamic educational Institution providing high quality programmes in a congenial environment that promotes learning and motivates students to achieve excellence in their studies through practical implementation.



Wellington Street Campus



Moore Street Campus



GCA PRINCIPLES

Principle 1: Recognising and Celebrating Diversity

Global College Australasia (GCA) values and embraces the uniqueness of all members within its community. The college fosters a culture of respect for diverse backgrounds and perspectives, promoting collaboration and understanding.

Principle 2: Ensuring Equitable Access

GCA is committed to providing equal opportunities for learning and professional development to all, irrespective of background. The college actively supports underrepresented groups through specific initiatives and resources.

Principle 3: Implementing Culturally Aware Vocational Education and Training (VET)

GCA's curricula are designed to reflect various cultural perspectives, fostering an environment that encourages cross-cultural awareness and sensitivity.

Principle 4: Promoting Inclusive Recruitment

The college stands for a diverse workforce and maintains transparent, fair recruitment practices that encourage applications from individuals of varied backgrounds.

Principle 5: Creating a Respectful Environment

GCA enforces strong anti-discrimination and anti-harassment policies, ensuring a space where diverse perspectives are valued and respected.

Principle 6: Engaging with the Community and Industry Partners

GCA establishes connections with industry leaders and the wider community to foster collaboration and shared understanding.

Principle 8: Providing Tailored Support Services

The college offers comprehensive support services that cater to the distinct needs of its diverse student population.

Principle 9: Upholding Ethical Leadership and Governance

GCA embeds principles of equity and ethical practice within its governance structures, encouraging varied representation in leadership and decision-making.

Principle 10: Encouraging a Global Perspective

The college fosters a global mindset, facilitating international collaboration, and realistic learning experiences within various industry sectors. These principles signify GCA's commitment to building a culture where diversity, equity, and ethical practices are central.

This approach aligns with the college's broader goals, reflecting a commitment to values that resonate not only within specific industries but across the global educational landscape.

GCA MOTTO

Global College Australasia was founded

on the motto of *“Learn to Lead.*

Practice to Succeed”

empowering creativity and learning to take to industry. We are a nationally accredited Registered Training Organisation accredited by the government body called Australian Skills Quality Authority (ASQA).

DIFFERENCES

We are distinguished from our peers due to our core emphasis on fostering academic excellence, practical workplace-based placements, and quality training. We endeavor to make our students' educational experience satisfying so that they can always fondly remember their time at Global College Australasia for the rest of their lives.

Exceptional teaching, outstanding facilities, and a wide-ranging academic and welfare support services are central to Global College Australasia's educational philosophy. The management and staff at Global College Australasia are industry experts who bring a wealth of knowledge and experience to the classroom. Class sizes are small, and the teaching approach is friendly, supportive, and personalized.

LOCATION & COURSE DELIVERY MODE

These courses will be primarily delivered in our Training Rooms at Global College Australasia's Perth campus. The training and assessment are delivered through theory, role-plays, and simulations. Some courses will also include practical training. If the course includes work-based training components, these practical components will be delivered at locations within Perth as work placements, specific for each course.

LEARNING ENVIRONMENT

We invite students from all cultural backgrounds to share and enjoy Western Australia's natural beauty and relaxed lifestyle while gaining high-quality, internationally competitive qualifications. You will experience a great environment for study. Our campus has a wide range of quality facilities to help you learn, participate, and socialize. You are invited to look at the diverse range of programs we have to offer and consider the many advantages of choosing to study at our College.

FACILITIES & EQUIPMENT

The facilities include air-conditioned classrooms with internet and computer access. Training is conducted with all relevant equipment, available to students. We have at the college a state-of-the-art commercial kitchen for those who are undertaking courses in cookery of SIT30821 Certificate III in Commercial Cookery and SIT40521 Certificate IV in Kitchen Management.

Supplementary research materials and resources are easily accessible to students at the City of Perth Library. The city library, which is located a short walk from the college at 573 Hay Street, Perth.



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‘Wonderful teachers, student services and learning environment. A great opportunity for international students’

Jasmin Lee, Taiwan

“Located on the Swan Coastal Plain, Perth is the capital city of Western Australia. With a population of around 2 million, it is the fourth largest city in Australia.

Renowned for its beautiful beaches and stunning waterways, Perth is a great option for international students.”

LIFESTYLE

This city is fast becoming a popular study destination for students from all over the world and it's easy to see why: Perth offers a great outdoor lifestyle, convenient free public transport within the city centre and easily accessible cafes, restaurants and clubs. So, when choosing Perth as a study destination, students can find the perfect balance between achieving their educational goals and experiencing a great lifestyle.

EMPLOYMENT

For overseas students who bring their family, education is compulsory for all children aged between seventeen years of age. The government provides public schools, while churches and other groups provide private schooling. You will need to check with the Western Australian Department of Education for their criteria and assessment of fees in a public school.

PERTH

WESTERN AUSTRALIA

EMPLOYMENT

Students should refer to the Department of Home Affairs (Home Affairs) for advice on their allowable hours in which they can gain employment and paid work. Currently, as an international student, you can work 48 hours per fortnight (two weeks). Students have the opportunity to obtain part-time employment during the study periods and can seek full-time employment during the study period breaks.

COST OF LIVING

All costs are in Australian dollars and linked to the consumer price index.

Rentals
\$185 - \$440 per week



Groceries and Eating-out
\$140 - \$280 per week



Gas & Electricity
\$10 - \$20 per week



Phone & Internet
\$15- \$30 per week



Public Transport
\$30 - \$60 per week



Entertainment
\$80 - \$150 per week





CRICOS: 03564F

RTO Code: 45088

COURSES





GENERAL ENGLISH

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Really happy to be the students of Global College Australasia as all the teaching lectures are good and non teaching staffs are helpful too. We are learning it well. I suggest everyone to come and join here. Thank you.

James Singh, Bangladesh

General English courses at Global College Australasia offer students the flexibility of combining their English language education with a large range of classes and research sessions to suit their academic needs. Full-time courses at Global College Australasia are all CRICOS registered and consist of a minimum of 20 hours per week.



DAY-TIME CLASS (8am - 6pm)



BEGINNER

Beginner English course is aimed at new students starting out with English, or those who have learned a little English for survival but do not have the confidence to use it socially.

Admission Requirements

- IELTS score of 1.0 to 2.4 or equivalent
- GCA entry test
- Applicants must be 18 years or above

ELEMENTARY

Provides a solid foundation for English and is measured by a step-by-step approach which is used to build both skills and confidence.

Admission Requirements

- IELTS score of 2.5 to 3.4 or equivalent
- GCA entry test
- Applicants must be 18 years or above

PRE-INTERMEDIATE

At this level students can maintain conversation and express ideas. They can also begin to deal with problems in situations where they meet unpredictable language.

Admission Requirements

- IELTS score of 3.5 to 4.5 or equivalent
- GCA entry test
- Applicants must be 18 years or above

INTERMEDIATE

This level is where language use begins to become more 'abstract', for example giving and justifying opinions, summarizing a short story or plot, or giving detailed instructions.

Admission Requirements

- IELTS score of 4.6 to 5.5 or equivalent
- GCA entry test
- Applicants must be 18 years or above



LEADERSHIP & MANAGEMENT

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“As an international student, at first I thought it would take me some time to settle in and get along with all the people at Global College Australasia, but I was wrong. The staff and teachers treated me with smiles and everyone was very welcoming. The continuous support and help from teachers allowed me to believe in myself and to strive to achieve the best results that I possibly could.”

Julie Baise, South Africa

BSB50420 DIPLOMA OF LEADERSHIP AND MANAGEMENT

Qualification Award	Diploma of Leadership and Management
CRICOS Course Code	104310K
Course Package	12 units (6 core units + 6 elective units)
Duration	50 Weeks (40 study weeks + 10 weeks of study break)
Admission Requirements	Successful completion of Year 12 or equivalent IELTS 5.5 or equivalent
Intake Periods	Every commencement of a unit of competency

Course Overview

This qualification reflects the role of individuals who apply specialised knowledge and skills, together with experience in leadership and management, across a range of enterprise and industry contexts. Individuals at this level use initiative and judgement to plan and implement a range of leadership and management functions, with accountability for personal and team outcomes within broad parameters. They use cognitive and communication skills to identify, analyse and synthesise information from a variety of sources and transfer their knowledge to others, and creative or conceptual skills to express ideas and perspectives or respond to complex problems.

Units of Competency

The course consists of 12 units; 6 core and 6 elective units.

Unit Code	Unit Name	Core/Elective
BSBCMM511	Communicate with influence	CORE
BSBCRT511	Develop critical thinking in others	CORE
BSBLDR523	Lead and manage effective workplace relationships	CORE
BSBOPS502	Manage business operational plans	CORE
BSBPEF502	Develop and use emotional intelligence	CORE
BSBTWK502	Manage team effectiveness	CORE
BSBLDR522	Manage people performance	ELECTIVE
BSBSTR502	Facilitate continuous improvement	ELECTIVE
BSBSTR503	Develop organisational policy	ELECTIVE
BSBOPS505	Manage organisational customer service	ELECTIVE
BSBWHS521	Ensure a safe workplace for a work area	ELECTIVE
BSBHRM415	Coordinate recruitment and onboarding	IMPORT

BSB60420 ADVANCED DIPLOMA OF LEADERSHIP AND MANAGEMENT

Qualification Award	Advanced Diploma of Leadership and Management
CRICOS Course Code	105985C
Course Package	10 units (5 core units + 5 elective units)
Duration	52 Weeks (40 study weeks + 12 weeks of study break)
Admission Requirements	Successful completion of Year 12 or equivalent IELTS5.5 or equivalent
Intake Periods	Every commencement of a unit of competency

Global College Australasia offers the above qualification as a diploma of leadership and management pathway **ONLY**.

Course Overview

This qualification reflects the role of individuals who apply specialised knowledge and skills, together with experience in leadership and management, across a range of enterprise and industry contexts. Individuals at this level use initiative and judgement to plan and implement a range of leadership and management functions, with accountability for personal and team outcomes within broad parameters. They use cognitive and communication skills to identify, analyse and synthesise information from a variety of sources and transfer their knowledge to others, and creative or conceptual skills to express ideas and perspectives or respond to complex problems.

Units of Competency

The course consists of 10 units; 5 core and 5 elective units.

Unit Code	Unit Name	Core/Elective
BSBCRT611	Apply critical thinking for complex problem solving	CORE
BSBLDR601	Lead and manage organisational change.	CORE
BSBLDR602	Provide leadership across the organisation	CORE
BSBOPS601	Develop and implement business plans	CORE
BSBSTR601	Manage innovation and continuous improvement	CORE
BSBHRM615	Contribute to the development of diversity and inclusion strategies	ELECTIVE
BSBSTR602	Develop organisational strategies	ELECTIVE
BSBCMM511	Communicate with influence	ELECTIVE
BSBMKG623	Develop marketing plans	IMPORT
BSBOPS504	Manage business risk	IMPORT



WORK HEALTH AND SAFETY

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Wonderful teachers, student services and learning environment. A great opportunity for international students.

Jasmin Lee, Taiwan

BSB41419 CERTIFICATE IV IN WORK HEALTH AND SAFETY

Qualification Award	BSB41419 CERTIFICATE IV IN WORK HEALTH AND SAFETY
CRICOS Course Code	110210H
Course Package	10 units (5 core units + 5 elective units)
Duration	38 Weeks (30 study weeks + 8 weeks of study break)
Admission Requirements	Successful completion of Year 12 or equivalent. IELTS 5.5 or equivalent
Intake Periods	Every commencement of a unit of competency

Course Overview

This qualification applies to individuals working in a work health and safety (WHS) role who provide a broad range of technical knowledge and skills and have some limited responsibility for the output of others. The qualification applies to those working as supervisors, WHS personnel, and workers in other WHS related roles who manage risks effectively, apply relevant WHS laws, and contribute to WHS within the workplace in known or changing contexts with established parameters.

Units of Competency

The course consists of 10 units; 5 core units + 5 elective units

Unit Code	Unit Name	Core/Elective
BSBWHS412	Assist with compliance with WHS laws	CORE
BSBWHS413	Contribute to implementing and maintaining WHS consultation and participation processes	CORE
BSBWHS414	Contribute to WHS risk management	CORE
BSBWHS415	Contribute to implementing WHS management systems	CORE
BSBWHS416	Contribute to workplace incident response	CORE
BSBINS401	Analyse and present research information	ELECTIVE
BSBWHS417	Assist with managing WHS implications of return to work	ELECTIVE
BSBWRT411	Write complex documents	ELECTIVE
BSBCMM411	Make presentations	ELECTIVE
BSBLDR411	Demonstrate leadership in the workplace	ELECTIVE

BSB51319 DIPLOMA OF WORK HEALTH AND SAFETY

Qualification Award	BSB51319 DIPLOMA OF WORK HEALTH AND SAFETY
CRICOS Course Code	110211G
Course Package	10 units (5 core units + 5 elective units)
Duration	38 Weeks (30 study weeks + 8 weeks of study break)
Admission Requirements	Must have successfully completed BSB41419 Cert IV in WHS. Successful completion of Year 12 or equivalent. IELTS 5.5 or equivalent
Intake Periods	Every commencement of a unit of competency

Course Overview

This qualification reflects the role of individuals coordinating and maintaining the work health and safety (WHS) program in an organisation. The qualification applies to supervisors and managers who apply a substantial knowledge base and well-developed skills in a wide variety of WHS contexts.

Units of Competency

The course consists of 10 units; 5 core units + 5 elective units

Unit Code	Unit Name	Core/Elective
BSBWHS513	Lead WHS risk management	CORE
BSBWHS515	Lead initial response to and investigate WHS incidents	CORE
BSBWHS516	Contribute to developing, implementing and maintaining an organisation's WHS management system	CORE
BSBWHS519	Lead the development and use of WHS risk management tools	CORE
BSBWHS522	Manage WHS consultation and participation processes	CORE
BSBWHS512	Contribute to managing work-related psychological health and safety	ELECTIVE
BSBWHS520	Manage implementation of emergency procedures	ELECTIVE
BSBWHS517	Contribute to managing a WHS information system	ELECTIVE
BSBLDR411	Demonstrate leadership in the workplace	ELECTIVE
BSBWHS417	Assist with managing WHS implications of return to work	ELECTIVE



POST-GRADUATE COURSES

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“As an international student, at first I thought it would take me some time to settle in and get along with all the people at Global College Australasia, but I was wrong. The staff and teachers treated me with smiles and everyone was very welcoming. The continuous support and help from teachers allowed me to believe in myself and to strive to achieve the best results that I possibly could.”

Julie Baise, South Africa

BSB80120 GRADUATE DIPLOMA OF MANAGEMENT (LEARNING)

Qualification Award	BSB80120 GRADUATE DIPLOMA OF MANAGEMENT (LEARNING)
CRICOS Course Code	108188H
Course Package	8 units (3 core units + 5 elective units)
Duration	104 Weeks (80 study weeks + 24 weeks of study break)
Admission Requirements	Must have completed an Australian AQF level 6 Advanced Diploma Qualification or completed an AQF level 7 bachelor's degree in related fields of study or an AQF level 5 Diploma in management + 2 years proven experience in management. IELTS Overall 6.0 with no band less than 6.0 or equivalent
Intake Periods	Every commencement of a unit of competency

Global College Australasia offers the above qualification as direct entry or a pathway qualification.

Course Overview

The qualification of BSB80120 Graduate Diploma of Management (Learning) reflects the role of individuals who apply highly specialised knowledge and skills in the field of organisational learning and capability development. Individuals in these roles generate and evaluate complex ideas. They also initiate, design, and execute major learning and development functions within an organisation. Typically, they would have full responsibility and accountability for the personal output and work of others. This qualification can lead to possible roles as a Career Development Manager (Education Sector), RTO manager, RTO Education Adviser and Training and Development professional

Units of Competency

The course consists of 8 units; 3 core units and 5 elective units.

Unit Code	Unit Name	Core/Elective
BSBHRM613	Contribute to the development of learning and development strategies	CORE
BSBLDR811	Lead strategic transformation	CORE
TAELED803	Implement improved learning practice	CORE
BSBINS603	Initiate and lead applied research	ELECTIVE
BSBLDR601	Lead and manage organisational change	ELECTIVE
BSBOPS601	Develop and implement business plans	ELECTIVE
BSBLDR813 IMPORT	Lead and influence ethical practice	ELECTIVE
BSBINS602 IMPORT	Extend own information literacy skills to locate information	ELECTIVE



CULINARY COURSES

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“I have absolutely loved my experience here at Global College Australasia. Amazing experience, excellent professional Chefs that want to prepare you for the future. I finally know what I’m doing for the rest of my life. I feel that this course has truly up-skilled my skills in the kitchen from knife skills to the tastes to being able to fix a dish.”

SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY

Qualification Award	SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY
CRICOS Course Code	109858M
Course Package	25 units (20 core units + 5 elective units)
Duration	52 weeks (40 study weeks + 12 weeks of study break)
Admission Requirements	Successful completion of Year 10 or equivalent. IELTS 5.5 or equivalent
Intake Periods	January, April, July, September

Course Overview

This qualification of Certificate III in Commercial Cookery reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgment and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members. This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafes, cafeterias, and coffee shops.



SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY

Units of Competency

The course consists of 25 units; 20 core units + 5 elective units

Unit Code	Unit Name	Core/Elective
SITHCCC023	Use food preparation equipment	CORE
SITHCCC027	Prepare dishes using basic methods of cookery	CORE
SITHCCC028	Prepare appetisers and salads	CORE
SITHCCC029	Prepare stocks, sauces and soups	CORE
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes	CORE
SITHCCC031	Prepare vegetarian and vegan dishes	CORE
SITHCCC035	Prepare poultry dishes	CORE
SITHCCC036	Prepare meat dishes	CORE
SITHCCC037	Prepare seafood dishes	CORE
SITHCCC041	Produce cakes, pastries and breads	CORE
SITHCCC042	Prepare food to meet special dietary requirements	CORE
SITHCCC043	Work effectively as a cook	CORE
SITHKOP009	Clean kitchen premises and equipment	CORE
SITHKOP010	Plan and cost recipes	CORE
SITHPAT016	Produce desserts	CORE
SITXFSA005	Use hygienic practices for food safety	CORE
SITXFSA006	Participate in safe food handling practices	CORE
SITXHRM007	Coach others in job skills	CORE
SITXINV006	Receive, store and maintain stock	CORE
SITXWHS005	Participate in safe work practices	CORE
SITHCCC026 (GRP A)	Package prepared foodstuffs	ELECTIVE
SITHCCC038 (GRP A)	Produce and serve food for buffets	ELECTIVE
SITHCCC032 (GRP A)	Produce cook-chill and cook-freeze foods	ELECTIVE
SITXCCS014 (GRP C)	Provide service to customers	ELECTIVE
BSBSUS211 (GRP C)	Participate in sustainable work practices	ELECTIVE

SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

Qualification Award	SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT
CRICOS Course Code	109523A
Course Package	33 units (27 core units + 6 elective units)
Duration	26 weeks (20 study weeks + 5/6 weeks of study break)
Admission Requirements	Successful completion of SIT30821 or equivalent. IELTS 5.5 or equivalent
Intake Periods	January, April, July, September

Global College Australasia offers the above qualification as a commercial cookery pathway ONLY.

Course Overview

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, cafés and coffee shops, or to run a small business in these sectors.

SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

Units of Competency

The course consists of 33 units; 27 core units + 6 elective units

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

SITXINV006	Receive, store and maintain stock	CORE
SITXMGT004	Monitor work operations	CORE
SITXWHS007	Implement and monitor work health and safety practices	CORE
SITHCCC038 (GRP A)	Produce and serve food for buffets	ELECTIVE
SITHCCC026 (GRP A)	Package prepared foodstuffs	ELECTIVE
SITHCCC032 (GRP A)	Produce cook-chill and cook-freeze foods	ELECTIVE
SITXCCS014 (GRP E)	Provide service to customers	ELECTIVE
SITHKOP009 IMPORT	Clean kitchen premises and equipment	ELECTIVE
SITXHRM007 IMPORT	Coach others in job skills	ELECTIVE

SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT (COOKERY STREAM)

Qualification Award	SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT
CRICOS Course Code	110386F
Course Package	28 units (11 core units + 17 elective units)
Duration	26 weeks (20 study weeks + 5/6 weeks of study break)
Admission Requirements	Successful completion of SIT30821 + SIT40721 or equivalent. IELTS 5.5 or equivalent
Intake Periods	January, April, July, September

Global College Australasia offers the above qualification as a commercial cookery/patisserie pathway ONLY.

Course Overview

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.

SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT (COOKERY STREAM)

Units of Competency

The course consists of 28 units; 11 core units + 17 elective units

Unit Code	Unit Name	Core/Elective
SITXCCS015	Enhance customer service experiences	CORE
SITXCCS016	Develop and manage quality customer service practices	CORE
SITXCOM010	Manage conflict	CORE
SITXFIN009	Manage finances within a budget	CORE
SITXFIN010	Prepare and monitor budgets	CORE
SITXGLC002	Identify and manage legal risks and comply with law	CORE
SITXHRM008	Roster staff	CORE
SITXHRM009	Lead and manage people	CORE
SITXMGT004	Monitor work operations	CORE
SITXMGT005	Establish and conduct business relationships	CORE
SITXWHS007	Implement and monitor work health and safety practices	CORE
SITXFSA005 (GRP A)	Use hygienic practices for food safety	ELECTIVE
SITHCCC043 (GRP B)	Work effectively as a cook	ELECTIVE
SITHCCC023 (GRP C)	Use food preparation equipment	ELECTIVE
SITHCCC027 (GRP C)	Prepare dishes using basic methods of cookery	ELECTIVE
SITHCCC028 (GRP C)	Prepare appetisers and salads	ELECTIVE
SITHCCC029 (GRP C)	Prepare stocks, sauces and soups	ELECTIVE
SITHCCC030 (GRP C)	Prepare vegetable, fruit, egg and farinaceous dishes	ELECTIVE
SITHCCC031 (GRP C)	Prepare vegetarian and vegan dishes	ELECTIVE
SITHCCC032* (GRP C)	Produce cook-chill and cook-freeze foods	ELECTIVE
SITHCCC035* (GRP C)	Prepare poultry dishes	ELECTIVE
SITHCCC036* (GRP C)	Prepare meat dishes	ELECTIVE
SITHCCC037* (GRP C)	Prepare seafood dishes	ELECTIVE
SITHCCC038* (GRP C)	Produce and serve food for buffets	ELECTIVE

SITHCCC041* (GRP C)	Produce cakes, pastries and breads	ELECTIVE
SITHKOP012* (GRP C)	Develop recipes for special dietary requirements	ELECTIVE
SITHPAT016* (GRP C)	Produce desserts	ELECTIVE
SITXWHS008 IMPORT	Establish and maintain a work health and safety system	ELECTIVE

SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT (COOKERY STREAM)

Qualification Award	SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT
CRICOS Course Code	110387E
Course Package	33 units (14 core units + 19 elective units)
Duration	26 weeks (20 study weeks + 5/6 weeks of study break)
Admission Requirements	Successful completion of SIT30821+SIT40521+SIT50422 or SIT31021+SIT40721+SIT50422 or equivalent. IELTS 5.5 or equivalent
Intake Periods	Every commencement of a unit of competency

Global College Australasia offers the above qualification as a commercial cookery/patisserie pathway ONLY.

Course Overview

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.

SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT (COOKERY STREAM)

Units of Competency

The course consists of 33 units; 14 core units + 19 elective units

Unit Code	Unit Name	Core/Elective
BSBFIN601	Manage organisational finances	CORE
BSBOPS601	Develop and implement business plans	CORE
SITXCCS016	Develop and manage quality customer service practices	CORE
SITXFIN009	Manage finances within a budget	CORE
SITXFIN010	Prepare and monitor budgets	CORE
SITXFIN011	Manage physical assets	CORE
SITXGLC002	Identify and manage legal risks and comply with law	CORE
SITXHRM009	Lead and manage people	CORE
SITXHRM010	Recruit, select and induct staff	CORE
SITXHRM012	Monitor staff performance	CORE
SITXMGT004	Monitor work operations	CORE
SITXMGT005	Establish and conduct business relationships	CORE
SITXMPR014	Develop and implement marketing strategies	CORE
SITXWHS008	Establish and maintain a work health and safety system	CORE
SITXFSA005 (GRP A)	Use hygienic practices for food safety	ELECTIVE
SITHCCC043 (GRP B)	Work effectively as a cook	ELECTIVE
SITHCCC023 (GRP C)	Use food preparation equipment	ELECTIVE
SITHCCC027 (GRP C)	Prepare dishes using basic methods of cookery	ELECTIVE
SITHCCC028 (GRP C)	Prepare appetisers and salads	ELECTIVE
SITHCCC029 (GRP C)	Prepare stocks, sauces and soups	ELECTIVE
SITHCCC030 (GRP C)	Prepare vegetable, fruit, egg and farinaceous dishes	ELECTIVE
SITHCCC031 (GRP C)	Prepare vegetarian and vegan dishes	ELECTIVE
SITHCCC035 (GRP C)	Prepare poultry dishes	ELECTIVE

SITHCCC037 (GRP C)	Prepare seafood dishes	ELECTIVE
SITHCCC036 (GRP C)	Prepare meat dishes	ELECTIVE
SITHCCC042 (GRP C)	Prepare food to meet special dietary requirements	ELECTIVE
SITHCCC041 (GRP C)	Produce cakes, pastries and breads	ELECTIVE
SITHCCC032 (GRP C)	Produce cook-chill and cook-freeze foods	ELECTIVE
SITHCCC038 (GRP C)	Produce and serve food for buffets	ELECTIVE
SITHPAT016 (GRP C)	Produce desserts	ELECTIVE
SITHKOP012 (GRP C)	Develop recipes for special dietary requirements	ELECTIVE
SITHKOP014 (GRP C)	Plan catering for events or functions	ELECTIVE
SITHKOP015 (GRP C)	Design and cost menus	ELECTIVE

SIT31021 CERTIFICATE III IN PATISSERIE

Qualification Award	SIT31021 CERTIFICATE III IN PATISSERIE
CRICOS Course Code	109744K
Course Package	21 units (15 core units + 6 elective units)
Duration	52 weeks (40 study weeks + 12 weeks of study break)
Admission Requirements	Successful completion of Year 10 or equivalent. IELTS 5.5 or equivalent
Intake Periods	January, April, July, September

Course Overview

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.

Units of Competency

The course consists of 21 units; 15 core units + 6 elective units

Unit Code	Unit Name	Core/Elective
SITHCCC023	Use food preparation equipment	CORE
SITHCCC027	Prepare dishes using basic methods of cookery	CORE
SITHCCC034	Work effectively in a commercial kitchen	CORE
SITHKOP009	Clean kitchen premises and equipment	CORE
SITHPAT011	Produce cakes	CORE
SITHPAT012	Produce specialised cakes	CORE
SITHPAT013	Produce pastries	CORE
SITHPAT014	Produce yeast-based bakery products	CORE
SITHPAT015	Produce petits fours	CORE
SITHPAT016	Produce desserts	CORE
SITXFSA005	Use hygienic practices for food safety	CORE
SITXFSA006	Participate in safe food handling practices	CORE
SITXHRM007	Coach others in job skills	CORE
SITXINV006	Receive, store and maintain stock	CORE
SITXWHS005	Participate in safe work practices	CORE
SITHPAT017 (GRP A)	Prepare and model marzipan	ELECTIVE
SITHCCC042 (GRP A)	Prepare food to meet special dietary requirements	ELECTIVE
SITHKOP010 (GRP A)	Plan and cost recipes	ELECTIVE
FBPRBK3005 (GRP A)	Produce basic bread products	ELECTIVE
FBPRBK4001* (GRP A)	Produce artisan bread products	ELECTIVE
FBPRBK3014 (GRP A)	Produce sweet yeast products	ELECTIVE

SIT40721 CERTIFICATE IV IN PATISSERIE

Qualification Award	SIT40721 CERTIFICATE IV IN PATISSERIE
CRICOS Course Code	109476C
Course Package	32 units (26 core units + 6 elective units)
Duration	26 weeks (20 study weeks + 5/6 weeks of study break)
Admission Requirements	Successful completion of SIT31021 or equivalent. IELTS 5.5 or equivalent
Intake Periods	January, April, July, September

Global College Australasia offers the above qualification as a patisserie pathway **ONLY**.

Course Overview

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 organizations where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops.



SIT40721 CERTIFICATE IV IN PATISSERIE

Units of Competency

The course consists of 32 units; 26 core units + 6 elective units

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

FBPRBK3005 (GRP A)	Produce basic bread products	ELECTIVE
FBPRBK3014 (GRP A)	Produce sweet yeast products	ELECTIVE
FBPRBK4001 (GRP A)	Produce artisan bread products	ELECTIVE
SITHKOP010 (GRP A)	Plan and cost recipes	ELECTIVE
SITXWHS005 IMPORT	Identify hazards, assess and control safety risks	ELECTIVE
SITHKOP009 IMPORT	Clean kitchen premises and equipment	ELECTIVE

SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT (PATISSERIE STREAM)

Qualification Award	SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT
CRICOS Course Code	110386F
Course Package	28 units (11 core units + 17 elective units)
Duration	26 weeks (20 study weeks + 5/6 weeks of study break)
Admission Requirements	Successful completion of SIT30821 + SIT40521 or SIT31021 + SIT40721 or equivalent. IELTS 5.5 or equivalent. IELTS 5.5 or equivalent
Intake Periods	January, April, July, September

Global College Australasia offers the above qualification as a patisserie pathway **ONLY**.

Course Overview

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.

SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT (PATISSERIE STREAM)

Units of Competency

The course consists of 28 units; 11 core units + 17 elective units

Unit Code	Unit Name	Core/Elective
SITXCCS015	Enhance customer service experiences	CORE
SITXCCS016	Develop and manage quality customer service practices	CORE
SITXCOM010	Manage conflict	CORE
SITXFIN009	Manage finances within a budget	CORE
SITXFIN010	Prepare and monitor budgets	CORE
SITXGLC002	Identify and manage legal risks and comply with law	CORE
SITXHRM008	Roster staff	CORE
SITXHRM009	Lead and manage people	CORE
SITXMGT004	Monitor work operations	CORE
SITXMGT005	Establish and conduct business relationships	CORE
SITXWHS007	Implement and monitor work health and safety practices	CORE
SITXFSA005 (GRP A)	Use hygienic practices for food safety	ELECTIVE
SITHKOP013 (GRP B)	Plan cooking operations	ELECTIVE
SITHPAT011 (GRP C)	Produce cakes	ELECTIVE
SITHPAT012 (GRP C)	Produce specialised cakes	ELECTIVE
SITHPAT013 (GRP C)	Produce pastries	ELECTIVE
SITHPAT014 (GRP C)	Produce yeast-based bakery products	ELECTIVE
SITHPAT015 (GRP C)	Produce petits fours	ELECTIVE
SITHPAT016 (GRP C)	Produce desserts	ELECTIVE
SITHPAT017 (GRP C)	Prepare and model marzipan	ELECTIVE
SITHPAT018 (GRP C)	Produce chocolate confectionery	ELECTIVE
SITHPAT019 (GRP C)	Model sugar-based decorations	ELECTIVE
SITHPAT020 (GRP C)	Design and produce sweet showpieces	ELECTIVE
SITHCCC023 (GRP C)	Use food preparation equipment	ELECTIVE
SITHCCC027 (GRP C)	Prepare dishes using basic methods of cookery	ELECTIVE

SITXFSA006 (GRP C)	Participate in safe food handling practices	ELECTIVE
SITXINV006 (GRP C)	Receive, store and maintain stock	ELECTIVE
SITXWHS008 IMPORT	Establish and maintain a work health and safety system	ELECTIVE

SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT (PATISSERIE STREAM)

Qualification Award	SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT
CRICOS Course Code	110387E
Course Package	33 units (14 core units + 19 elective units)
Duration	26 weeks (20 study weeks + 5/6 weeks of study break)
Admission Requirements	Successful completion of SIT30821+SIT40521+SIT50422 or SIT31021+SIT40721+SIT50422 or equivalent. IELTS 5.5 or equivalent
Intake Periods	Every commencement of a unit of competency

Global College Australasia offers the above qualification as a commercial cookery/patisserie pathway ONLY.

Course Overview

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.

SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT (PATISSERIE STREAM)

Units of Competency

The course consists of 33 units; 14 core units + 19 elective units

Unit Code	Unit Name	Core/Elective
BSBFIN601	Manage organisational finances	CORE
BSBOPS601	Develop and implement business plans	CORE
SITXCCS016	Develop and manage quality customer service practices	CORE
SITXFIN009	Manage finances within a budget	CORE
SITXFIN010	Prepare and monitor budgets	CORE
SITXFIN011	Manage physical assets	CORE
SITXGLC002	Identify and manage legal risks and comply with law	CORE
SITXHRM009	Lead and manage people	CORE
SITXHRM010	Recruit, select and induct staff	CORE
SITXHRM012	Monitor staff performance	CORE
SITXMGT004	Monitor work operations	CORE
SITXMGT005	Establish and conduct business relationships	CORE
SITXMPR014	Develop and implement marketing strategies	CORE
SITXWHS008	Establish and maintain a work health and safety system	CORE
SITXFSA005 (GRP A)	Use hygienic practices for food safety	ELECTIVE
SITHCCC043 (GRP B)	Work effectively as a cook	ELECTIVE
SITHCCC023 (GRP C)	Use food preparation equipment	ELECTIVE
SITHCCC027 (GRP C)	Prepare dishes using basic methods of cookery	ELECTIVE
SITHCCC028 (GRP C)	Prepare appetisers and salads	ELECTIVE
SITHCCC029 (GRP C)	Prepare stocks, sauces and soups	ELECTIVE
SITHCCC030 (GRP C)	Prepare vegetable, fruit, egg and farinaceous dishes	ELECTIVE
SITHCCC031 (GRP C)	Prepare vegetarian and vegan dishes	ELECTIVE
SITHCCC035 (GRP C)	Prepare poultry dishes	ELECTIVE

SITHCCC037 (GRP C)	Prepare seafood dishes	ELECTIVE
SITHCCC036 (GRP C)	Prepare meat dishes	ELECTIVE
SITHCCC042 (GRP C)	Prepare food to meet special dietary requirements	ELECTIVE
SITHCCC041 (GRP C)	Produce cakes, pastries and breads	ELECTIVE
SITHCCC032 (GRP C)	Produce cook-chill and cook-freeze foods	ELECTIVE
SITHCCC038 (GRP C)	Produce and serve food for buffets	ELECTIVE
SITHPAT016 (GRP C)	Produce desserts	ELECTIVE
SITHKOP012 (GRP C)	Develop recipes for special dietary requirements	ELECTIVE
SITHKOP014 (GRP C)	Plan catering for events or functions	ELECTIVE
SITHKOP015 (GRP C)	Design and cost menus	ELECTIVE



Compulsory Work-Based Training in Cookery and Patisserie Courses

INTRODUCTION

Global College Australasia is a leading institution providing world-class education in the fields of cookery and patisserie.

We are committed to equipping our students with the skills and knowledge needed to excel in the fast-paced, ever-changing world of hospitality.

Central to our educational model is the management of compulsory work-based training.

This not only enhances students' theoretical understanding but also provides them with invaluable practical experience, thus perfectly aligning with the pedagogical objectives of Vocational Education and Training (VET).

THE IMPORTANCE OF WORK-BASED TRAINING IN VET

Work-based training serves as an indispensable element within the VET sector, as it directly correlates with employability and job-readiness. The industry demands professionals who are not just theoretically skilled but are also capable of performing in a real-world setting.

Work-based training bridges this gap by giving students a hands-on approach to learning, ensuring that they are prepared for the challenges they will face upon entering the workforce.

THE STUDENT-RUN CAFÉ: REAL-WORLD EXPERIENCE WITH PROFESSIONAL GUIDANCE

Global College Australasia boasts a unique feature: a student-run café open to the public. This serves as a controlled environment where students can practise their culinary skills, from food preparation to customer service, under the direct guidance of seasoned chefs and industry professionals.

The café offers an authentic, low risk setting for students to:

- Experiment with recipes and cooking techniques
- Learn the art of presentation and plating
- Manage inventory and supplies
- Understand customer service etiquette
- Receive immediate feedback from customers and mentors

This initiative has been widely recognised and appreciated by stakeholders in the hospitality industry, further strengthening Global College Australasia's linkages and collaborations with leading hotels, restaurants, and catering services.

BENEFITS OF WORK-BASED TRAINING

- **Industry Relevance:** Training is tailored to meet industry standards, thereby making our students more employable.
- **Soft Skills Development:** Beyond technical proficiency, students develop essential interpersonal and managerial skills.
- **Networking:** The work-based training often serves as a stepping stone, helping students build professional connections for future employment opportunities.
- **Credential Boost:** Practical experience adds substantial weight to the students' qualifications, making them more appealing to potential employers.

CONCLUSION

At Global College Australasia, the compulsory work-based training modules, coupled with the experience gained from our student-run café, ensure that our students in cookery and patisserie courses are not just academically prepared, but are also industry-ready.

We believe that this comprehensive educational approach serves the dual purpose of fulfilling vocational training needs while also catering to industry demands.

For more information on our cookery and patisserie courses and work-based training, please visit our website or contact our admissions office.

Global College Australasia is setting the standard for excellence in vocational education, preparing the culinary leaders of tomorrow, today.





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