



Culinary Arts &
Business College

GLOBAL COLLEGE AUSTRALASIA

INTERNATIONAL STUDENT PROSPECTUS
POST MARCH 23, 2024

1300 886 340 

www.globalcollege.edu.au 

CRICOS: 03564F RTO: 45088

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**'Wonderful trainers,
student services and
learning environment. 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 colleges.

I encourage you to take a tour of our website and arrange a visit to our colleges 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



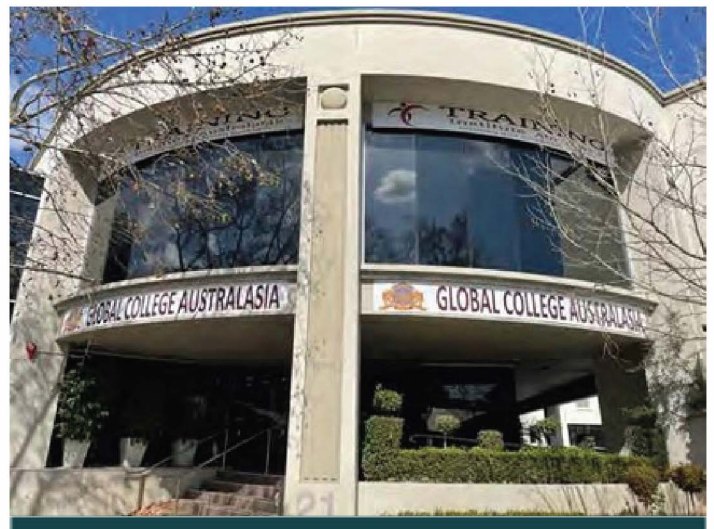
GLOBAL COLLEGE AUSTRALASIA

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 course structure and delivery method 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 7: Maintaining Transparency and Accountability

Regular review, reporting, and communication with the college community are vital to GCA's commitment to ensuring that policies and practices align with its ethical principles.

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.

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 work placements, specific for each course.

We have 2 college campuses located in East Perth -176 Wellington street and 21 Moore Street East Perth. They are directly behind each other. The timetable will detail you the classroom and dates of your induction. The college attendance start time of 7.45 am and finish time at 6.30 pm.

We engage you at 7.45 am to 4.30 pm is strictly face to face and 4.30pm to 6.30pm is Self-paced supervised learning where you have a trainer is available if you need support. We use Moodle platform and Teams for our Self-paced study.

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 socialise. 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.

INTERNATIONAL STUDENT ADMISSION REQUIREMENTS

- Minimum of 18 years of age.
- Successful completion of Year 10 or equivalent.
- GCA English entry test upon enrolment of 1st course.



'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.

For more information please visit:

<https://www.fairwork.gov.au/tools-and-resources/fact-sheets/rights-and-obligations/international-students>

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 or casual, contracted employment during the study periods and can seek fulltime 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

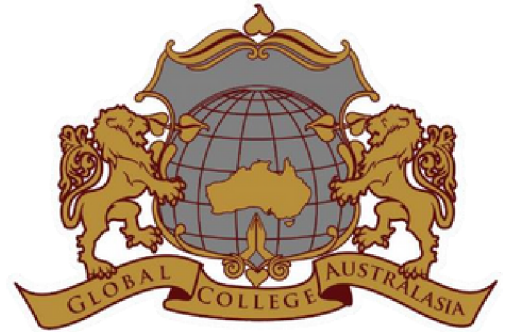


Public Transport
\$30 - \$60 per week



Entertainment
\$80 - \$150 per week





CRICOS: 03564F RTO Code: 45088

**GLOBAL COLLEGE
AUSTRALASIA**

COURSES





GENERAL ENGLISH

NON - AQF AWARD



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 scheduled face to face contact hours per week.



SESSION TIMES 7:45am-12:30 pm, 1:30pm-4:30pm

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 5.0 or equivalent with 20 weeks course
- IELTS score of 5.5 or equivalent with 10 weeks course
- Applicants must be 18 years or above

ELEMENTARY

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

Admission Requirements

- IELTS score of 5.0 or equivalent with 20 weeks course
- IELTS score of 5.5 or equivalent with 10 weeks course
- Applicants must be 18 years or above



SESSION TIMES 7:45am-12:30 pm, 1:30pm-4:30pm

PRE-INTERMEDIATE

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

Admission Requirements

- IELTS score of 5.0 or equivalent with 20 weeks course
- IELTS score of 5.5 or equivalent with 10 weeks course
- 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, summarising a short story or plot, or giving detailed instructions.

Admission Requirements

- IELTS score of 5.0 or equivalent with 20 weeks course
- IELTS score of 5.5 or equivalent with 10 weeks course
- Applicants must be 18 years or above



LEADERSHIP AND MANAGEMENT



“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 trainers treated me with smiles and everyone was very welcoming. The continuous support and help from trainers allowed me to believe in myself and to strive to achieve the best results that I possibly could.”

Julie Baise, South Africa

| 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) |
| International Student Admission Requirements | Minimum of 18 years of age. Successful completion of Year 10 or equivalent. GCA English test upon enrolment of the first course. |
| Intake Periods | Every commencement of a unit of competency |

Entry Requirements: Nil.

GCA International Student Admission Requirements:

Please refer to <https://immi.homeaffairs.gov.au/> for the latest international student visa requirements and conditions if your intent to study on a student visa in Australia.

Delivery Location: 176 Wellington St, and 21 Moore St, East Perth 6004 WA

Face to Face: 7:45am-4:30pm | **Supervised Self-Paced Learning:** 4:30pm-6:30pm

Recognition of Prior Learning (RPL)

RPL is available (on GCA application) to students with prior skills, knowledge, experience or qualifications obtained from formal studies or training, in a related area. RPL may reduce the duration or time needed for your course completion.

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.

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 | ELECTIVE |

| 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) |
| International Student Admission Requirements | Minimum of 18 years of age. Meet the course entry requirements. GCA English test upon enrolment of the first course. |
| Intake Periods | Every commencement of a unit of competency |

Delivery Location: 176 Wellington St, and 21 Moore St, East Perth 6004 WA

Face to Face: 7:45 am-4:30 pm | **Supervised Self-Paced Learning:** 4:30 pm-6:30 pm

Entry requirements:

Entry to this qualification is limited to those who: Have completed a Diploma or Advanced Diploma from the BSB Training Package (current or superseded equivalent versions) or Have two years of equivalent full-time relevant workplace experience in an operational or leadership role in an enterprise.

GCA International Student Admission Requirements:

Please refer to <https://immi.homeaffairs.gov.au/> for the latest international student visa requirements and conditions if your intent to study on a student visa in Australia.

Recognition of Prior Learning (RPL) is available.

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.

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 | ELECTIVE |
| BSBOPS504 | Manage business risk | ELECTIVE |



WORK HEALTH AND SAFETY



Wonderful trainers, student services and learning environment. A great opportunity for international students.s, 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) |
| International Student Admission Requirements | Minimum of 18 years of age. Successful completion of Year 10 or equivalent. GCA English test upon enrolment of the first |
| Intake Periods | Every commencement of a unit of competency |

Entry Requirements: Nil.

GCA International Student Admission Requirements:

Please refer to <https://immi.homeaffairs.gov.au/> for the latest international student visa requirements and conditions if your intent to study on a student visa in Australia.

Delivery Location: 176 Wellington St, and 21 Moore St, East Perth 6004 WA

Face to Face: 7:45am-4:30pm | **Supervised Self-Paced Learning:** 4:30pm-6:30pm

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 workplace 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 |

| 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) |
| International Student Admission Requirements (Please see Entry Requirements below in addition to this above) | Minimum of 18 years of age. Meet the course entry requirement. Successful completion of Year 10 or equivalent. GCA English test upon enrolment of the first |
| Intake Periods | Every commencement of a unit of competency |

Delivery Location: 176 Wellington St, and 21 Moore St, East Perth 6004 WA

Face to Face: 7:45am-4:30pm | **Supervised Self-Paced Learning:** 4:30pm-6:30pm

Entry Requirements

All BSB41419 Certificate IV in Work Health and Safety core units or equivalent competencies.

Equivalent competencies are predecessors to the following units which have been mapped as equivalent.

| UNIT CODE | UNIT NAME |
|-----------|--|
| BSBWHS412 | Assist with workplace compliance with WHS laws |
| BSBWHS414 | Contribute to WHS risk management |
| BSBWHS415 | Contribute to implementing WHS management systems |
| BSBWHS413 | Contribute to implementation and maintenance of WHS consultation and participation processes |
| BSBWHS416 | Contribute to workplace incident response |

Only offered as a WHS Pathway course currently

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



BSB51319 DIPLOMA OF WORK HEALTH AND SAFETY

| 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) |
| International Student Admission Requirements | Minimum of 18 years of age. GCA English entry test upon enrolment of the first course. Completion of a recognised Degree or Diploma or Advanced Diploma or equivalent, or; Completion of Australian qualifications at Diploma level or above. |
| Intake Periods | Every commencement of a unit of competency |

Entry Requirements: Nil.

GCA International Student Admission Requirements:

Please refer to <https://immi.homeaffairs.gov.au/> for the latest international student visa requirements and conditions if your intent to study on a student visa in Australia.

Delivery Location: 176 Wellington St, and 21 Moore St, East Perth 6004 WA

Face to Face: 7:45am-4:30pm | **Supervised Self-Paced Learning:** 4:30pm-6:30pm

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. 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 | Lead and influence ethical practice | ELECTIVE - IMPORT |
| BSBINS602 | Extend own information literacy skills to locate information | ELECTIVE - IMPORT |



CULINARY COURSES



"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."

| 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) |
| International Student Admission Requirements | Minimum of 18 years of age. Successful completion of Year 10 or equivalent. GCA English test upon enrolment into the first course. |
| Intake Periods | January, April, July, September |

Entry Requirements: Nil.

GCA International Student Admission Requirements:

Please refer to <https://immi.homeaffairs.gov.au/> for latest international student visa requirements and conditions if your intent to study on a student visa in Australia.

Delivery Locations for Theory and Practical Assessments: 176 Wellington St, and 21 Moore St, East Perth 6004 WA

Face to Face: 7:45am-4:30pm | **Supervised Self-Paced Learning:** 4:30pm-6:30pm

Starting with the enrolment in the SIT30821 Certificate III in Commercial Cookery, all subsequent programs are offered as pathway courses, designed to build on your foundational skills and enhance career progression, rather than as standalone qualifications.

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
Units marked with an * have one or more prerequisites.

| 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* | Package prepared foodstuffs | ELECTIVE |
| SITHCCC038* | Produce and serve food for buffets | ELECTIVE |
| SITHCCC032* | 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) |
| International Student Admission Requirements | Minimum of 18 years of age. Successful completion of Year 10 or equivalent. Commercial Cookery Pathway student need successful completion of SIT30821 Certificate III in Commercial Cookery. GCA English test upon enrolment for direct entry students. |
| Intake Periods | January, April, July, September |

Entry Requirements: Nil.

GCA International Student Admission Requirements:

Please refer to <https://immi.homeaffairs.gov.au/> for latest international student visa requirements and conditions if your intent to study on a student visa in Australia.

Delivery Location: 176 Wellington St, and 21 Moore St, East Perth 6004 WA

Face to Face: 7:45am-4:30pm | **Supervised Self-Paced Learning:** 4:30pm-6:30pm

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.

Units of Competency

The course consists of 33 units; 27 core units + 6 elective units
Units marked with an * have one or more prerequisites.

| 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** | Produce and serve food for buffets | ELECTIVE |
| SITHCCC026 (GRP A) | Package prepared foodstuffs | ELECTIVE |
| SITHCCC032** | Produce cook-chill and cook-freeze foods | ELECTIVE |
| SITXCCS014** | Provide service to customers | ELECTIVE |
| SITHKOP009 | Clean kitchen premises and equipment | ELECTIVE - IMPORT |
| SITXHRM007 | Coach others in job skills | ELECTIVE - IMPORT |

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) |
| International Student Admission Requirements | Minimum of 18 years of age. Successful completion of Year 10 schooling Successful completion of SIT40521 Certificate IV in Kitchen Management for Commercial Cookery Pathway only. GCA English test upon enrolment of the first course. |
| Intake Periods | January, April, July, September |

Entry Requirements: Nil.

GCA International Student Admission Requirements:

Please refer to <https://immi.homeaffairs.gov.au/> for latest international student visa requirements and conditions if your intent to study on a student visa in Australia.

Delivery Location: 176 Wellington St, and 21 Moore St, East Perth 6004 WA

Face to Face: 7:45am-4:30pm | **Supervised Self-Paced Learning:** 4:30pm-6:30pm

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

Recognition of Prior Learning (RPL)

RPL is available (on GCA application) to students with prior skills, knowledge, experience or qualifications obtained from formal studies or training, in a related area. RPL may reduce the duration or time needed for your course completion.

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.

Units of Competency

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

Unit(s) in this course marked below with * have one or more prerequisite(s)

| 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 | Establish and maintain a work health and safety system | ELECTIVE - IMPORT |

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) |
| International Student Admission Requirements | Minimum of 18 years of age. Successful completion of Year 10 schooling Successful completion of SIT40521 Certificate IV in Kitchen Management and SIT50422 Diploma of Hospitality management |
| Intake Periods | Every commencement of a unit of competency |

Entry Requirements: Nil.

GCA International Student Admission Requirements:

Please refer to <https://immi.homeaffairs.gov.au/> for latest international student visa requirements and conditions if your intent to study on a student visa in Australia.

Delivery Location: 176 Wellington St, and 21 Moore St, East Perth 6004 WA

Face to Face: 7:45am-4:30pm | **Supervised Self-Paced Learning:** 4:30pm-6:30pm

Recognition of Prior Learning (RPL)

RPL is available (on GCA application) to students with prior skills, knowledge, experience or qualifications obtained from formal studies or training, in a related area. RPL may reduce the duration or time needed for your course completion.

Only offered as a Cookery Pathways course currently

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.

Units of Competency

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

Unit(s) in this course marked below with * have one or more prerequisite(s)

| 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 | 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) |
| International student Admission Requirements | Minimum of 18 years of age. Successful completion of Year 10 or equivalent. GCA English test upon enrolment into the first course. |
| Intake Periods | January, April, July, September |

Entry Requirements: Nil.

GCA International Student Admission Requirements:

Please refer to <https://immi.homeaffairs.gov.au/> for latest international student visa requirements and conditions if your intent to study on a student visa in Australia.

Delivery Location: 176 Wellington St, and 21 Moore St, East Perth 6004 WA

Face to Face: 7:45am-4:30pm | **Supervised Self-Paced Learning:** 4:30pm-6:30pm

Starting with the enrolment in the SIT31021 Certificate III in Patisserie, all subsequent programs are offered as pathway courses, designed to build on your foundational skills and enhance career progression, rather than as standalone qualifications.

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(s) in this course marked below with * have one or more prerequisite(s)

| 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* | Prepare and model marzipan | ELECTIVE |
| SITHCCC042* | Prepare food to meet special dietary requirements | ELECTIVE |
| SITHKOP010 | Plan and cost recipes | ELECTIVE |
| FBPRBK3005 | Produce basic bread products | ELECTIVE |
| FBPRBK4001* | Produce artisan bread products | ELECTIVE |
| FBPRBK3014 | 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) |
| International student Admission Requirements | Minimum of 18 years of age. Successful completion of Year 10 schooling Successful completion of SIT31021 Certificate III in Patisserie GCA English test upon enrolment of the first course. |
| Intake Periods | January, April, July, September |

Entry Requirements: Nil.

GCA International Student Admission Requirements:

Please refer to <https://immi.homeaffairs.gov.au/> for latest international student visa requirements and conditions if your intent to study on a student visa in Australia.

Delivery Location: 176 Wellington St, and 21 Moore St, East Perth 6004 WA

Face to Face: 7:45am-4:30pm | **Supervised Self-Paced Learning:** 4:30pm-6:30pm

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

Recognition of Prior Learning (RPL)

RPL is available (on GCA application) to students with prior skills, knowledge, experience or qualifications obtained from formal studies or training, in a related area. RPL may reduce the duration or time needed for your course completion.

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 organisations 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(s) in this course marked below with * have one or more prerequisite(s)

| 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** | Produce basic bread products | ELECTIVE |
| FBPRBK3014** | Produce sweet yeast products | ELECTIVE |
| FBPRBK4001** | Produce artisan bread products | ELECTIVE |
| SITHKOP010** | Plan and cost recipes | ELECTIVE |
| SITXWHS005 | Identify hazards, assess and control safety risks | ELECTIVE - IMPORT |
| SITHKOP009 | Clean kitchen premises and equipment | ELECTIVE - IMPORT |

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) |
| International student Admission Requirements | Minimum of 18 years of age. Successful completion of Year 10 schooling Successful completion of SIT40721 Certificate IV in Patisserie. GCA English test upon enrolment of the first course. |
| Intake Periods | January, April, July, September |

Entry Requirements: Nil.

GCA International Student Admission Requirements:

Please refer to <https://immi.homeaffairs.gov.au/> for latest international student visa requirements and conditions if your intent to study on a student visa in Australia.

Delivery Location: 176 Wellington St, and 21 Moore St, East Perth 6004 WA

Face to Face: 7:45am-4:30pm | **Supervised Self-Paced Learning:** 4:30pm-6:30pm

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

Recognition of Prior Learning (RPL)

RPL is available (on GCA application) to students with prior skills, knowledge, experience or qualifications obtained from formal studies or training, in a related area. RPL may reduce the duration or time needed for your course completion.

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(s) in this course marked below with * have one or more prerequisite(s)

| 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)** | Design and produce sweet showpieces | ELECTIVE |
| SITXINV006 (GRP C)** | Use food preparation equipment | ELECTIVE |
| SITXWHS008 | Establish and maintain a work health and safety system | ELECTIVE - IMPORT |

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) |
| International student Admission Requirements | Minimum of 18 years of age. Successful completion of Year 10 schooling Successful completion of SIT40721 Certificate IV in Patisserie and SIT50422 Diploma of Hospitality management |
| Intake Periods | Every commencement of a unit of competency |

Entry Requirements: Nil.

GCA International Student Admission Requirements:

Please refer to <https://immi.homeaffairs.gov.au/> for latest international student visa requirements and conditions if your intent to study on a student visa in Australia.

Delivery Location: 176 Wellington St, and 21 Moore St, East Perth 6004 WA

Face to Face: 7:45am-4:30pm | **Supervised Self-Paced Learning:** 4:30pm-6:30pm

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

Recognition of Prior Learning (RPL)

RPL is available (on GCA application) to students with prior skills, knowledge, experience or qualifications obtained from formal studies or training, in a related area. RPL may reduce the duration or time needed for your course completion.

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.

Units of Competency

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

Unit(s) in this course marked below with * have one or more prerequisite(s)

| 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.

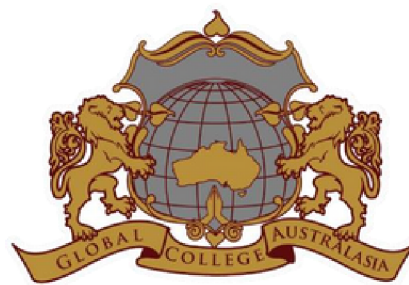
CONCLUSION

At Global College Australasia, the compulsory work-based training modules in Commercial Cookery and Pâtisserie course pathways, 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.

Please read this Prospectus in conjunction with GCA policies and procedures and International Student Prospectus. <https://www.globalcollege.edu.au/student-support-services/#>



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