



## ELICOS COURSES IN

**General English**

**English for Academic Purposes**

**IELTS Preparation**

## ACCREDITED CERTIFICATE TO ADVANCED DIPLOMA COURSES IN

**Accounting**

**Business**

**Marketing**

**Management**

**Childcare**

**Aged Care**

**Hospitality**

▶ **Patisserie**

▶ **Commercial Cookery**

▶ **Internship Program**

**Beauty Therapy**

**Hairdressing**

## Why Academia ?

**Academia's vocational programs (certificate to advanced diplomas) and English language programs provide you with a great starting point to gain employment in business, government or non-government organisations. Students interested in further study can continue to a degree program at a number of Academia's partner universities.**

**1** Academia is a truly international school with over 50 nationalities including our largest student group, which is Australian. We have a good balance of nationalities in every class without any single nationality dominating. Study at Academia and experience a world of different cultures and nationalities.

**2** Academia is recognised by industry and the Australian Government as a leader in quality tuition. Academia has been honoured to win and be recognised across a number of awards and competitions.

**3** Situated in the heart of Melbourne, or Brisbane's education precinct our students enjoy being in the middle of shopping, entertainment, restaurant and business districts.

**Study in Melbourne:** Four times voted as the most livable city in the world, Melbourne is Australia's capital of food, fashion, sport and entertainment. Clubs and bars, central markets, the main tourist district, fashion stores, restaurants are all within walking distance of our college. Being one of the most multicultural cities in the world, international students are made to feel welcome here.

**Study in Brisbane:** Australia's new world city with over 75,000 international students with 283 days of sunshine. Lower cost of living and a population greater than 2 million. Brisbane is Australia's fastest growing city.

**4** All Academia VET courses are nationally accredited and Government funding is available for eligible Australian and New Zealand Students or Australian permanent residents. Australian citizens are also eligible for VET Student Loan for all diploma and advanced diploma courses, which is an income contingent loan offered by the Commonwealth Government of Australia.

**5** Australian students who are eligible may apply for the Victorian Skill First / VET Student Loan / Youth Allowance / Austudy / Abstudy payments and return to work funding. Eligible Australian citizens and permanent residents can have their tuition fees funded up to 90%.

**6** As a mid-sized tertiary institution you will be treated as an individual at Academia, with personalised care and a

tailored training plan for students who encounter difficulties in progressing in certain subjects.

**7** Counselling staff, employment officers, student services and marketing personnel are available to assist you with your specific needs.

**8** Academia has a number of university pathways and which allow students to continue their education further to obtain a degree.

**9** All industry work placements are arranged by Academia; Hospitality students spend up to 7 weeks (2 days per week) as part of their internship at our 5 star partner hotels – The Westin, The Langham, The RACV Club and Park Hyatt. Aged Care & Childcare students also complete their industry work placement while they study.

### Facilities

Academia students enrolled in English language or professional certificate to advanced diploma courses have access to spacious sunlit classrooms, electronic projectors, computer labs and dedicated business/commerce and IT PCs as well as smart white boards.

Academia students enrolled in trade courses have access to fully equipped commercial kitchens, patisserie, sugar and chocolate kitchens, a hairdressing salon and a beauty therapy lab in addition to spacious sunlit classrooms. All students have free internet and can access wi-fi on campus.

### Career prospects

Students who complete diplomas or advanced diplomas at Academia have opportunities to enter a large number of fields including:

#### Professional Studies

Finance  
Banking  
Accountancy  
Taxation  
Human Resources  
Consulting  
Government  
Retail  
Hospitality

#### Trade Studies

Cooking Shows  
Food and beverage  
Luxury hotels (Internships offered)  
Bakeries  
Food Processing Industry  
Beauty Therapy Spas  
Hair Salons  
Television Hair or Makeup Stylist  
Childcare Centres  
Aged Care Institutions

Academia and its courses are listed in the Commonwealth Register of Institutions and Courses for Overseas Students (CRICOS).

The principal of Academia, Mr. Mel Koumides, believes that a practical training environment provides straight-forward learning and flexibility for students who wish to study and work at the same time. What we believe sets us apart from other colleges is the supportive and fun learning environment we offer coupled with our high quality of education delivery. Academia's vocational trainers average over 10 years of teaching and industry experience. All English teachers have a university degree and a Certificate in Teaching English as well as experience in teaching international students. A number of our English teachers also hold master's degrees.

Our flexible learning delivery of 2.5 to 3 days per week for VET Courses or 4 half days per week for English Language Courses gives our students the opportunity to work within their field at the same time as completing their studies.

Job placement support is provided to students through job postings on student notice boards, resume support, reference letter development and industry workshops among other things.

Centrally located at 399 Lonsdale Street (Melbourne) or 41 Raff Street (Brisbane), our recently refurbished college has brand new facilities and equipment with state of the art resources. At our campuses, our spacious classrooms are designed to accommodate a balanced student/teacher ratio. The campuses are also complemented with Student commonrooms, WIFI & PC labs. Under the guidelines of regulatory bodies, Academia aims towards excellence in education where you can be assured we will do our best to

help you achieve your goal of becoming a professional in your chosen career.

Academia invites you to make an appointment to discuss your course requirements, career paths, structure and fees. For any further information please call our friendly course advisors on **(03) 9671 4755 (+61 3 9671 4755** if you are calling internationally) or visit our website [www.academia21.com](http://www.academia21.com).

### University pathway

Academia has a number of university pathways. For further information please visit our website.

<http://www.academia21.com/pathways/university>

### Victorian Skill First For Australian or NZ students

In 2017 the Victorian Government will pay between 70 and 90 per cent of the cost of your training in a government subsidised place. Changes to the TAFE and training system are designed to make the system more accessible for people who do not have a post-school qualification or who want to gain a higher level qualification than they already hold.

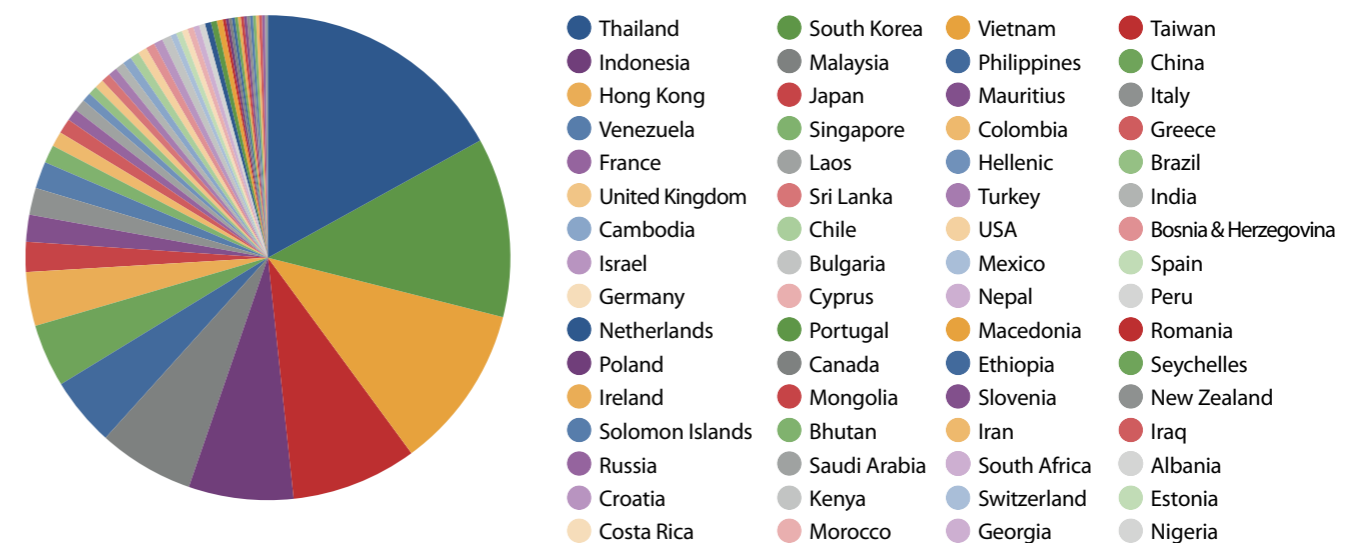
### Your course place guaranteed

Under the previous system, the Victorian State Government funded a set number of training places. Under the changes a subsidised place at an approved training provider is guaranteed for all eligible students.

For more information please visit;  
<http://www.education.vic.gov.au/training/learners/vet/pages/funding.aspx>

Unsure whether you are eligible, or would like to find out more? Contact our course advisors on **03 9671 4755** or [info@academia21.com](mailto:info@academia21.com).

### Academia Overseas Student Nationality Chart - Jun 2017



## English Language Intensive Courses for Overseas Students (ELICOS)



### English for General Purposes (Beginner to Advanced) 2 - 60 weeks (OS24088VIC)

CRICOS: 074238K

**DURATION: 2 to 60 weeks full time**

General English is a fun and stimulating course for learning everyday English. The General English courses are between 2-60 weeks long and start every week, running from Monday to Thursday (20 hours). On Fridays there are optional extra lessons and social activities at no extra cost.

Academia has 6 levels of General English, from elementary to advanced, which allows students to be placed in an appropriate-level class.

A communicative approach is taken in the General English program, focusing on things an international student living in Australia might be expected to do (e.g. talking about likes and dislikes, listening to lectures, filling in forms, applying for a job, reading classified ads etc.).

This allows students to immediately use the language they learn in class. There are also weekly tests in General English to help students track their language progress. All students are provided with a course book and supplementary materials are also provided by the teacher.

Academia has a fully equipped computer learning lab, which students use to supplement their learning experience.

### English for Academic Purposes (Intermediate - Advanced) 5-20 weeks

CRICOS: 064320K

**DURATION: 5 to 20 weeks full time**

EAP courses prepare students for further studies in Australian institutions. There are two levels, EAP1, for students who need to improve their basic academic skills and EAP2, for advanced level students, consolidating their academic skills.

Courses start every week and run from Monday to Thursday (20 hours). On Fridays there are optional extra lessons and social activities at no extra cost.

Studies in EAP focus on formal English, especially reading and writing skills. Students are expected to write essays, make presentations and read and summarize articles. All students are provided with a course book, and supplementary materials are also provided by the teacher.

Students entering EAP1 will need at least an intermediate level of English (approximately IELTS 5.0). Students completing EAP1 will be eligible for entry into EAP2. EAP2 is for university preparation, and students must have an upper intermediate or advanced level of English competence (approximately IELTS 5.5).

### English for IELTS Preparation (Intermediate to Advanced) 5-20 weeks

CRICOS: 068514A

**DURATION: 5 to 20 weeks full time**

IELTS preparation courses prepare students to take the IELTS test. Courses start every week and run from Monday to Thursday (20 hours).

On Fridays there are optional extra lessons and social activities at no extra cost. It takes approximately 10 weeks for a student to raise her or his IELTS score by 0.5.

Studies in IELTS preparation courses will focus on improving IELTS skills and test-taking techniques. Students will practise all components of the IELTS test (speaking, reading, writing and listening) and have regular opportunities to take part in practice IELTS tests.

Students entering IELTS 1 need at least an intermediate level of English (approximately IELTS 5.0) and those entering IELTS 2 must have an upper intermediate or advanced level of English (approximately IELTS 5.5).



Academia International is accredited by the National ELT Accreditation Scheme



### ELICOS Bonuses

#### Job Club

Students have the opportunity to sign up for free one-to-one lessons with a teacher every week who can help them improve their CV or cover letter, search for employment online, or practise their interview skills.

#### Free Friday Classes\*

Every week students can choose from a variety of extra classes to meet their individual needs

- ▶ Pronunciation Plus
- ▶ Writing Extra
- ▶ PTE Preparation
- ▶ Movie Club
- ▶ Conversation Club

\*Classes offered are subject to change.

### What course is right for me?

#### I want to learn English for travelling or out of interest.

You should join the General English course. You will learn how to communicate effectively in English and build your confidence when speaking with native speakers.

#### I want to attend a VET course at Academia.

You can choose any of our streams.

#### I want to attend university in Australia.

Our GE > EAP pathway is right for you. In EAP you will learn how to cope with many of the issues that international students have when attending university, such as taking effective notes, writing essays, making presentations and doing group-work.

### Are you Australian?

**A government subsidised place is available for eligible students. For more information please visit;**

<http://www.academia21.com/government-funded-english-courses>

### Why Study English at Academia ?

#### Central Melbourne Location

Conveniently located on Lonsdale Street between Queen and Elizabeth Streets, Academia is well serviced by trains and trams.

#### Modern facilities

All English classrooms are equipped with computers allowing the use of Internet-based resources during the class. Additionally, Academia has an up-to-date computer lab allowing the use of Computer Assisted Language Learning.

#### Social life and excursions

Excursions are built into the curriculum at Academia. Students have the opportunity to visit many of Melbourne's places of interest during their course.

#### Qualified and experienced teachers

All English teachers meet the strict guidelines set by NEAS, the National ELT Accreditation Scheme. All teachers are native speakers of English.

#### English only classrooms

All of our classes follow our English only policy, which means students are completely immersed in an English speaking environment.

### Testimonials



**Rada Wattanalurdphada**  
Thailand

I have an amazing teacher that always helping me in class and make me achieve more.

This class gave me all what I need for the future education, for example, they taught me how to organise my study plan, how to be successful in your future career.

I am thankful for the people in this school for being more than friends and teachers but I feel it's actually a big family.



**Marilina Scollo**  
Italy

Academia is a good learning centre for my English studies.

Thanks to my teacher I found the passion for studying, I was taken back 20 years when I was studying in Italy. I love his lessons.

## Commerce (Accounting)



Get the skills for a rewarding career in the Financial Services industry

### Certificate IV in Accounting FNS40615

CRICOS: 091536C



**DURATION: 9 months** (3 x 10 week terms)  
[CRICOS duration including vacation breaks 38 Weeks]

This preparatory course offers students knowledge and skills in accounting fundamentals as an entry into Academia's accounting stream of courses.

You will receive training in computerised and paper based accounting understanding financial terms, developing strong communication skills, office procedures, selling and acquisitions and the preparation of financial records and reports. This course may provide you with job opportunities as an accounts payable clerk, accounts receivable clerk, book keeper, payroll officer or bank clerk.

This course is delivered face-to-face, through a combination of tutorials and computer lab workshops. Certificate IV in Accounting provides you with the knowledge and skills as an introduction to bookkeeping including:

Accounts payable/accounts receivable, payroll, cashier, preparation of trial balance, bookkeeping, EFT/e-business, purchases and sales, manual and computerised systems, preparation of financial reports.

You will be assessed through written tests, computer-based (MYOB) tasks and assignments.

### Diploma of Accounting FNS50215

CRICOS: 091537B



**DURATION: 9 months** (3 x 9 week terms)  
[CRICOS duration including vacation breaks 36 Weeks]  
Preferred pathway: Certificate IV in Accounting

Accounting is at the centre of every organisation: government, public or private.

This course offers you the knowledge and skills necessary to work in finance departments, accounts management and financial control.

This course may provide you with job opportunities as a financial reporting officer/financial management assistant, accounts payable officer/accounts receivable officer, internal financial control officer, payroll officer or bookkeeper.

Upon successful completion of this course you will be able to proceed to the Advanced Diploma of Accounting or degree studies at university and higher education institutions.

This course is delivered face-to-face, through a combination of tutorials and computer lab workshops.

You will be assessed through written tests, computer-based (MYOB) tasks, and assignments.

- **Qualified educators averaging over 10 years experience**
- **Flexible timetable with only three days of class per week**
- **High student employment rate**

### Advanced Diploma of Accounting FNS60215

CRICOS: 091538A



**DURATION: 6 months** (2 x 10 week terms)  
[CRICOS duration including vacation breaks 27 Weeks]  
Preferred pathway: Diploma of Accounting

This course offers you the knowledge and skills necessary to work in finance departments, accounts management and financial control at a more specialised level.

This course may provide you with job opportunities as a financial accounting officer, corporation law assistant, financial costing projects manager, income tax professional or financial controller.

Students who successfully complete an Advanced Diploma of Accounting can continue in degree programs at university and higher education institutions.

This course is delivered face-to-face, through a combination of tutorials and computer lab workshops.

You will be assessed through written tests, computer-based (MYOB) tasks, and assignments.

#### Testimonials



**Annalisa Fonti**  
Italy

I have been working in account for many years in the past in my country, but I need to get an Australian qualification and knowledge.

In Academia I received the necessary skills and knowledge Of Australian Law, Taxation and the accounting program like MYOB.

And it is thanks to knowledge of MYOB that I can start to work like bookkeeper here. Because when the owners at my workplace know that I use this program at school they asked me if I would like to work like a bookkeeper for them.

The environment is supportive with computer facilities in classroom, team spirit from the teacher and the other students. It is really good and helpful for me study this program.



**Fiona Dickson**  
Australia

I have been working in Accounts Payable for the past number of years and really wanted to try and work my way up through the Financial Services Industry; into perhaps F.A.; but because I have an Arts Degree, I really needed to get an Australian Qualification to move forward.

I found Academia via the Web and just thought from the onset that this would be a really good college to attend. I really didn't

know what to expect with regards to the college course but have been extremely grateful that I decided to go back to college and study again.

Having been to a larger University back in Ireland, I can definitely say that going to smaller, more one on one lectures, has given me the opportunity to get more involved with the other students and Lecturer. This has been such a huge advantage, and I feel I have learnt so much in such a short space of time.

The staff are all so nice; friendly and more than helpful. It's also a really nice change to be in a college with such a different variety of Nationalities, and getting to know students from different parts of the world, has been wonderful.

I would have absolutely no hesitation in recommending Academia to other students. I really feel that Academia will put me on the path to an advancement in my career.



Duration may vary depending on credit transfer arrangements with Higher Education provider

# Business / Marketing

## Certificate IV in Business BSB40215

CRICOS: 086920D



**DURATION: 6 months** (2 x 10 week terms)  
[CRICOS duration including vacation breaks 28 Weeks]

Get the skills for a rewarding career in Business. If you are interested in entering the business world as clerical or administrative officers, this course offers you the basic skills required to successfully meet entry job level requirements across a number of industries.

All of our Business courses are delivered face-to-face, through a combination of tutorials and computer lab workshops. You will be assessed through written tests, computer-based tasks and interesting industry based projects. Equipment includes: Fully equipped computer labs, accounting/ business software, client server and student PCs, printed and online resources.

To achieve the Certificate IV in Business qualification, you must complete 1 core unit and 9 electives. (Electives have been selected by Academia to be relevant to the work outcome for this qualification).

### The core unit is:

**BSBWHS401** Implement and monitor WHS policies, procedures and programs to meet legislative requirements

The 9 electives that you will complete will allow you to meet the entry requirements for both Diploma of Business BSB50215 and Diploma of Marketing and Communication BSB52415.

## Diploma of Business BSB50215

CRICOS: 087187J



**DURATION: 6 months** (2 x 10 week terms)  
[CRICOS duration including vacation breaks 28 Weeks]  
Preferred pathway: Certificate IV in Business BSB40215

The Diploma of Business is a single semester (six months) course that follows the Certificate IV in Business. Both can be completed together in 1 year of full time studies. A Diploma of Business is an entry point to a number of jobs and career paths across a wide variety of private and government organisations.

This diploma enhances your job prospects by developing business skills such as delivering customer service, maintaining financial records and producing business documents. You will also gain an understanding of human resources and public relations principles, and learn how to monitor a safe workplace.

This course may provide you with employment opportunities as an executive officer, program consultant or program coordinator. Successful completion of the Diploma of Business is a major preparatory course for students wishing to continue studies in equivalent Advanced Diploma of Business or bachelor studies at university and higher education institutions.

This qualification has no core units, to achieve the Diploma of Business qualification, you must complete 8 elective units. (Electives have been selected by Academia to be relevant to the work outcome for this qualification).

## Diploma of Marketing and Communication BSB52415

CRICOS: 094239K



**DURATION: 6 months** (2 x 10 week terms)  
[CRICOS duration including vacation breaks 28 Weeks]

**Pre-requisite:** Entry to this qualification is limited to those individuals who have completed all of the following units;

**BSBCMM401** Make a presentation  
**BSBCRT401** Articulate, present and debate ideas  
**BSBMGT407** Apply digital solutions to work processes  
**BSBMKG417** Apply marketing communication across a convergent industry  
**BSBMKG418** Develop and apply knowledge of marketing communication industry

Completion of Academia's Certificate IV in Business will meet this requirement

The Diploma of Marketing is a single semester (six months) course. It can be completed together with our Cert IV in Business in 1 year of full time studies. Are you interested in entering the dynamic field of marketing, developing and conducting marketing campaigns, specialising in product management or becoming a marketing associate in small to medium sized organisations?

This course provides you with knowledge and skills in marketing principles across a wide variety of industries. This course may provide you with job opportunities as a marketing manager, marketing team leader, marketing officer, sales officer, product manager or public relations manager. Successful completion of the Diploma of Marketing, leads to a number of courses for students wishing to continue studies in the equivalent Advanced Diploma of Leadership and Management or degree studies at university and higher education institutions.

This course is delivered face-to-face, through a combination of tutorials and computer lab workshops. You will be assessed through written tests, computer-based tasks, and assignments.

To achieve the Diploma of Marketing and Communication qualification, you must complete 3 core units and 9 electives. (Electives have been selected by Academia to be relevant to the work outcome for this qualification).

### The 3 core units are;

**BSBMKG507** Interpret market trends and developments  
**BSBMKG523** Design and develop an integrated marketing communication plan  
**BSBPMG522** Undertake project work

## Advanced Diploma of Leadership and Management BSB61015

CRICOS: 089319G



**DURATION: 1 year** (4 x 10 week terms)  
[CRICOS duration including vacation breaks 50 Weeks]  
Preferred pathway: Any diploma studies

The Advanced Diploma of Leadership and Management provides you with the skills and knowledge in the areas of Leadership, Management, Finance, Risk Management, Strategic Planning and Human Resources. The course will give you the skills to make a range of business decisions whilst operating at a senior level of management. This course will take your management skills that you have acquired at diploma level studies, or from experience in industry, to another level.

The course is delivered in 1-year at our Melbourne campus. The course is delivered face to face in classrooms. A range of assessment methods are used, from practical observation to knowledge test to assignment work.

This course is suited for someone wanting to continue studying after the completion of a diploma level qualification or you have had years of Leadership and Management experience in industry prior to commencing this course.

You may also choose to pathway from this course to a higher education. Students can apply for direct credit transfer with all Australian Universities and Higher Education Providers. Academia is in the process of formulating guaranteed direct credit pathways as it has with a number of its other courses with partner Universities and Higher Education Providers.

To achieve the Advanced Diploma of Leadership and Management qualification, you must complete 4 core units and 8 electives. (Electives have been selected by Academia to be relevant to the work outcome for this qualification).

### The 4 core units are;

**BSBFIM601** Manage finances  
**BSBINN601** Lead and manage organisational change  
**BSBMGT605** Provide leadership across the organisation  
**BSBMGT617** Develop and implement a business plan

- Qualified educators averaging over 10 years experience
- Flexible timetable with only three days of class per week
- High student employment rate

### Testimonials



**Natalia Gonzalez**  
Chile

My name is Natalia, I'm from Chile and at the present I'm studying certificate IV in Business at Academia International.

I decided to study in Academia International because it has shown to have an academic excellence which is recognized by ACPET (Australian Council for Private Education and Training) and Academia has offered me an adequate infrastructure to develop as student.

Moreover, academically Academia International has endeavored to give

me all the necessary skills and knowledge to be a professional able to develop optimally after I finish my course through an excellent staff of lecturers, materials, computers, recreational areas and a friendly atmosphere among the people.

Therefore, I recommend Academia International.



**Muyleng Seng**  
Cambodia

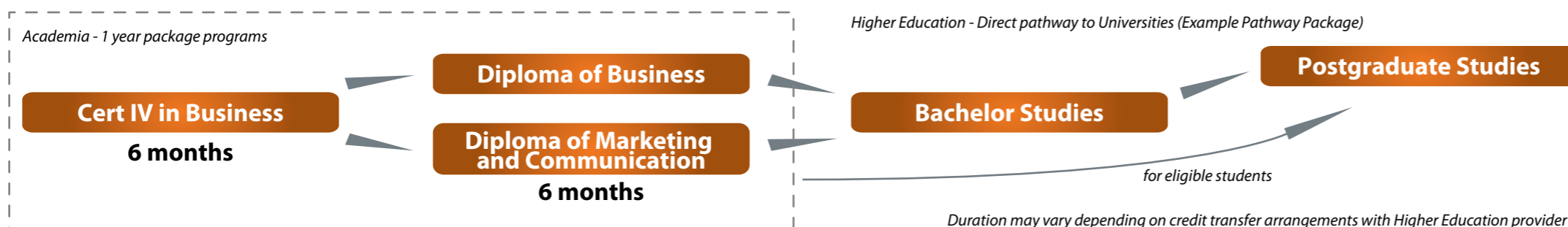
I am currently enrolled in a dual qualification of diploma of business and marketing at Academia.

Not only the teaching methods and techniques are interesting, but my instructor is also very helpful when it comes to assisting me throughout the journey.

Personally, I would recommend Academia to students that want to

enhance their knowledge before articulating to universities or want to get their skills sharpened practically.

More than this, Academia offers many pathways to universities which eventually provide students more opportunities to get the same degrees with strong backgrounds of practical skills offering with cost-effective quality.



## Community Services (Childcare)



Academia's school of Community Services offers accredited training to directly enter the Aged Care or Child Care Industries. Both industries are currently experiencing skill shortages with a high demand for qualified staff. If you are passionate in the care of young or old, your career starts at Academia Australia.

Our courses are designed to offer a mix of in-class and on-the-job training, guided by qualified trainers with an average of 10 years experience in their respective fields.

Government funding exists for eligible students by the Commonwealth Government of Victoria as does income contingent loans through VET-Fee Help by the Commonwealth Government of Australia.

### Certificate III in Early Childhood Education and Care CHC30113

CRICOS: 083373F



**DURATION: 7 months** (2 x 10 week terms + 5 weeks)  
[CRICOS duration including vacation breaks 38 Weeks]

Your career as a childcare worker begins with the Certificate III in Children Services.

**Do you enjoy working with children?**

**Do you have a caring and teaching nature?**

**Do you wish to make a difference in a young person's development?**

This qualification prepares you for working in a childcare centre, by being able to provide care to children, facilitating their leisure and play and enabling them to achieve their developmental outcomes.

This course is delivered face to face in the classroom, simulated childcare environments and work placement.

The work placement requirement of this qualification is 150 hours in a registered childcare facility. Work placement is organised for you to be completed at one of Academia's industry partners, this allows students put into practice the skills they have learnt.

Academia has a strong industry connections, currently Academia has partnerships with over 70 registered childcare facilities.

To achieve the Certificate III in Early Childhood Education and Care you must complete 15 core units and 3 electives (Electives have been selected by Academia to be relevant to the work outcome for this qualification).

#### The 15 core units are;

CHCDIV002	Promote Aboriginal and/or Torres Strait Islander cultural safety
CHCECE001	Develop cultural competence
CHCECE002	Ensure the health and safety of children
CHCECE003	Provide care for children
CHCECE004	Promote and provide healthy food and drinks
CHCECE005	Provide care for babies and toddlers
CHCECE007	Develop positive and respectful relationships with children
CHCECE009	Use an approved learning framework to guide practice
CHCECE010	Support the holistic development of children in early childhood
CHCECE011	Provide experiences to support children's play and learning
CHCECE013	Use information about children to inform practice
CHCLEG001	Work legally and ethically
CHCPRT001	Identify and respond to children and young people at risk
HLTAID004	Provide an emergency first aid response in an education and care setting
HLTWHS001	Participate in workplace health and safety

### Diploma of Early Childhood Education and Care CHC50113

CRICOS: 083374E



**DURATION: 1 year and 9 months** (7 x 10 week terms)  
[CRICOS duration including vacation breaks 92 Weeks]

**[Can be packaged with the Certificate III in Early Childhood Education and Care CHC30113 in 2 years duration]**

This qualification covers workers in children's services who are responsible for planning, implementing and managing programs in early childhood services, in accordance with licensing, accreditation and duty of care requirements.

This qualification is targeted at people who are looking to manage children's service provision in a long day care environment as well as people who are looking to provide services to pre-school children.

- **Qualified educators averaging over 10 years experience**
- **Flexible timetable with only three days of class per week**
- **High student employment rate**
- **Established partnerships with industry leading companies**

This course is delivered face-to-face, through a combination of tutorials and workshops. You will be assessed through written tests, assignments and work placements. The work placement requirement of this qualification is 240 hours. Work placement is organised for you to be completed at one of Academia's industry partners, this allows students put into practice the skills they have learnt.

Academia has a strong industry connections, currently Academia has partnerships with over 70 registered childcare facilities.

To achieve the Diploma of Early Childhood Education and Care you must complete 23 core units and 5 electives (Electives have been selected by Academia to be relevant to the work outcome for this qualification).

#### The 23 core units are;

CHCDIV002	Promote Aboriginal and/or Torres Strait Islander cultural safety
CHCECE001	Develop cultural competence
CHCECE002	Ensure the health and safety of children
CHCECE003	Provide care for children
CHCECE004	Promote and provide healthy food and drink
CHCECE005	Provide care for babies and toddlers
CHCECE007	Develop positive and respectful relationships with children
CHCECE009	Use an approved learning framework to guide practice
CHCECE016	Establish and maintain a safe and healthy environment for children
CHCECE017	Foster the holistic development and wellbeing of the child in early childhood
CHCECE018	Nurture creativity in children
CHCECE019	Facilitate compliance in an education and care service
CHCECE020	Establish and implement plans for developing cooperative behaviour
CHCECE021	Implement strategies for the inclusion of all children
CHCECE022	Promote children's agency
CHCECE023	Analyse information to inform learning
CHCECE024	Design and implement the curriculum to foster children's learning and development
CHCECE025	Embed sustainable practices in service operations
CHCECE026	Work in partnership with families to provide appropriate education and care for children
CHCLEG001	Work legally and ethically
CHCPRT001	Identify and respond to children and young people at risk
HLTAID004	Provide an emergency first aid response in an education and care setting
HLTWHS003	Maintain work health and safety

## Testimonials



**Theresa Mendez-dela Cruz**  
Philippines

Hi! I'm Theresa, and I am a registered nurse in the Philippines and in Australia. Since the working opportunities for overseas nurses has also been tough here in Australia, sponsorships have been very crucial which led me to apply for another student visa just to gain Clinical experience in

Australia. I have been enrolled in Australia Academia, doing childcare course, and so far, I must say, I am enjoying this course! Academia International created an environment which is conducive for the international student's development. People here grow everyday and learn new things.

The Childcare course has opened new possibilities for me to enjoy being a professional carer for the children, and I also get to share my experiences in my workplace. Academia International is a superb learning facility where students can have fun while learning and the environment gives no pressure!

I am confident that I can be competent in my chosen field, thanks to my educator!



**Emilie Brunetto**  
France

Hi, My name is Emilie, I'm from France and I started the certificate III in early childhood education in July this year. I chose this school because, when I sent my enquiry, they were really fast to reply to any of my questions and they were really helpful.

Everything seemed really easy and simple. Once I started the course, they told us they will find the work placement for us, which was a relief because, as I did not know the city yet, it would have been quite hard!! I am just happy I have found a family more than just a school.



**Hila Sarid**  
Israel

My name is Hila, originally from Israel and here in Australia for my study, I have been crossing basically all the east side of Australia and have been studying in 5 different institutions all the way down from Queensland to Victoria, I'm very happy to say that Academia is one of the best places

I've been in since arriving and started my study here 3 years ago. I specially want to thank Sonia for being very caring and for her very unique way with the students! She is a pleasure to be around and I hope she would be my teacher throughout the entire course, I'm very happy I found Academia it makes my study experience easier and the company is great.

## Community Services (Aged Care / Home & Community Care)



### AGED CARE

#### Certificate III in Individual Support CHC33015 (Ageing, Home and Community) CRICOS: 088982G



**DURATION: 9 months** (3 x 10 week terms)  
[CRICOS duration including vacation breaks 38 Weeks]

This qualification will enable you to work in residential aged care facilities and or community settings, such as home care, to provide support to individuals who may require support.

You will learn to maintain personal care and/or other activities for living for people in an aged care setting and other community settings.

The Certificate III in Individual Support is delivered face-to-face, through a combination of tutorials, workshops and practical training in our simulated environment by our highly qualified training staff.

Our simulated environment consists of equipment and machinery that students will be required to operate in industry. You will be assessed through written tests, assignments and work placement.

The work placement requirement of this qualification is 150 hours, students will be able to put into practice the skills that they have learnt in the classroom through placement at a registered aged care facility.

Academia has strong industry connections, work placement is organised for you to be completed at one of Academia's industry partners, and this allows students put into practice the skills they have learnt.

Academia has a strong industry connections, currently Academia has partnerships with over 20 accredited aged care services.

To achieve the Certificate III in Individual Support you must complete 7 core units and 6 electives (Electives have been selected by Academia to be relevant to the work outcome for this qualification).

#### The 7 core units are;

- CHCCCS015 Provide individualised support
- CHCCCS023 Support independence and well being
- CHCCOM005 Communicate and work in health or community services
- CHCDIV001 Work with diverse people
- CHCLEG001 Work legally and ethically
- HLTAAP001 Recognise healthy body systems
- HLTWHS002 Follow safe work practices for direct client care

#### Certificate IV in Ageing Support CHC43015

CRICOS: 088983F



**DURATION: 6 months** (2 x 10 week terms)  
[CRICOS duration including vacation breaks 26 Weeks]

This qualification addresses the role of support workers who complete specialised tasks and functions in aged services; either in residential, home or community based environments.

Workers may be able to work independently within clearly defined organisation guidelines and service plans.

Workers will carry out activities related to maintaining an individual's wellbeing through personal care and/or other activities for living and may provide services to individuals with complex needs, and/or work with groups of older people.

Once qualified you are able to provide personal, holistic care to the elderly in various settings, which can encompass home and community care, residential aged care facilities, retirement villages and hospitals.

- Qualified educators averaging over 10 years experience
- Flexible timetable with only three days of class per week
- High student employment rate
- Established partnerships with industry leading companies

This allows you to supervise and/or coordinate a limited number of other workers.

The Certificate IV in Aged Care will combine classroom training with on the job training by our highly qualified training staff.

Students will be able to put into practice the skills that they have learnt in the classroom through placement at a registered aged care facility.

Resources and equipment used to train students are to industry standards.

To achieve the Certificate IV in Ageing Support you must complete 15 core units and 3 electives (Electives have been selected by Academia to be relevant to the work outcome for this qualification).

#### The 15 core units are;

- CHCADV001 Facilitate the interests and rights of clients
- CHCAGE001 Facilitate the empowerment of older people
- CHCAGE003 Coordinate services for older people
- CHCAGE004 Implement interventions with older people at risk
- CHCAGE005 Provide support to people living with dementia
- CHCCS006 Facilitate individual service planning and delivery
- CHCCCS011 Meet personal support needs
- CHCCCS023 Support independence and wellbeing
- CHCCS025 Support relationships with carers and families
- CHCDIV001 Work with diverse people
- CHCLEG003 Manage legal and ethical compliance
- CHCPAL001 Deliver care services using a palliative approach
- CHCPRP001 Develop and maintain networks and collaborative partnerships
- HLTAAP001 Recognise healthy body systems
- HLTWHS002 Follow safe work practices for direct client care

### Testimonials



**Aikaterina Grampsa**  
Greece

Hello, my name is Katerina and I'm Greek. At the moment, I'm studying Cert III in Aged Care. Being one of the thousands of international students, I was lucky enough to have 'Academia' as my first choice for a school.

It combines many advantages

such as, central location at the CBD with frequent transportation, flexible timetable which allows you to work, high-standard and qualified trainers, well-organised simulation lab and affordable fees.

When I think of the word 'trainer', my mind creates a weird image, but this time I was mistaken because Rati, that's my teacher's name, showed the exact opposite. Using her passionate talent for teaching, she combines clever methods to intrigue our initiative and prepare her students for the real industry. Based on her long personal experience on the field, has always a proper example or a tricky solution to help and guide us.

After finishing Cert III, I'm heading for Cert IV and from now, I feel sure that my choice to join Academia along with persistent work will lead to a successful dream-target which is a Bachelor degree in Nursing. I'm confident that Mr Mel, can open a pathway... Thank you for the beautiful experience!



**Siriporn Banggoen**  
Thailand

I am a Thai student who just completed Certificate III in Aged Care and now I'm studying Certificate 4 in Aged Care at Academia.

I found Academia from the internet. At that time I was looking for an Aged Care course in Melbourne, Australia.

Moreover one of my cousin has studied English course there as well. So she recommended me to give it a try as Academia has won the award for excellence International Provider of the year 2012, 2013.

My trainer in Aged Care certificate III, RATI SINGH, the best teacher and trainer ever!! :) With appreciation to the great teacher who touched our students feeling. She teaches us from the heart, not from the book. All motivation that she gave us with a lot of knowledge and qualifications she has, are inspired me a lot.

From these, I feel very confident to be a good PCA. I have done my work placement in Bonbeach Aged care facility for 150 hours or 4 weeks.

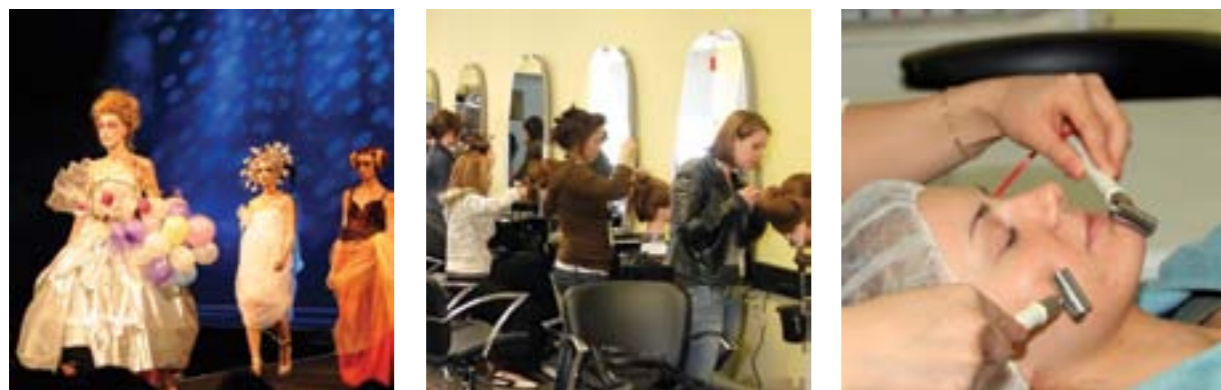
I got a job offer from the facility in the second week of the work placement. I feel very happy and very proud of myself. I got a good feedback from the facility that they would like to have more students from Academia !! :) With real life experience, with every single moment that Rati has shared with us in the class. Now I have experienced them myself.

Thank you so much Rati ;))

Now I am currently working there as a PCA, casual 20 hours/ week.

I do very enjoy working there;)). Once again thank you so much for Academia and Rati, my mental and my best trainer.

## Hairdressing & Beauty Therapy



Are you interested in makeup for film, stage and fashion, artistic direction, massage therapy or running/owning your own salon? Then our School of Hair and Beauty courses will bring out the designer, stylist or therapist in you.

Our comprehensive courses prepare you for a creative career as a beauty therapist or hairdresser that is financially secure and offers opportunities to work both in Australia and Internationally.

Our Hairdressing and Beauty Salons are open to the public and have the latest hair and beauty equipment, allowing for real hands-on practical experience to maximise your job placement opportunities in the field of hairdressing or beauty therapy.

Furthermore, as well as the practical salons, our students have full access to classroom facilities for theoretical tuition and a computer lab for online industry research and project development.

Our Melbourne based instructors have up to 10 years training experience with an average of 15+ year's industry experience, while still enjoying working as hairdressers freelance or in leading salons

### Certificate III in Hairdressing SHB30416

CRICOS: 093794B



**DURATION: 1 year** (4 x 10 week terms)  
[CRICOS duration including vacation breaks 50 Weeks]

This course provides you with the technical advice and early leadership skills for problem resolution.

This qualification provides you with the technical skills required to perform hair cutting, design, styling and colouring.

This course also provides you with the technical advice and early leadership skills for problem resolution. As well as gaining knowledge in customer service, health and hygiene

and communication skills. Such skills can be applied across a range of roles in a variety of contexts.

This course is delivered face-to-face, through a combination of tutorials and practical hairdressing classes in our salon, which is open to the public. You will be assessed through written tests, hairdressing-based practical tasks and assignments.

Practical units will be assessed in a workplace environment in our salon which is open to the public.

To achieve the Certificate III in Hairdressing you must complete 21 core units and 7 electives (Electives have been selected by Academia to be relevant to the work outcome for this qualification).

### Diploma of Salon Management SIB50210\*

CRICOS: 077129B



**DURATION: 6 months** (2 x 10 week terms)  
[CRICOS duration including vacation breaks 30 Weeks]

Diploma of Salon Management reflects the role of individuals who are competent in managing the overall operation of a business involved in services and sales delivery in personal services environments, including, hairdressing and beauty salons and spas.

A salon manager at this level may focus on building the business, creating and establishing a personal services culture, leading and developing a team, developing and implementing marketing activities, and ensuring all occupational health and safety requirements are maintained.

This qualification is designed to reflect the role of managers or owner managers who work relatively autonomously and coordinate and supervise others.

It involves the self-directed application of knowledge and skills, and the provision of leadership and support to colleagues through the development and management of

- Qualified educators averaging over 10 years experience
- Flexible timetable with only three days of class per week
- High student employment rate
- College Hairdressing & Beauty salons open to the public
- Established partnerships with leading salons

service delivery, and sales delivery concurrent with ongoing human resources development.

To achieve the Diploma of Salon Management you must complete 6 core units and 4 electives (Electives have been selected by Academia to be relevant to the work outcome for this qualification).

\*This qualification will be updated with a revised training package during 2017

### Diploma of Beauty Therapy SHB50115

CRICOS: 089048D



**DURATION: 1 year** (4 x 10 week terms)  
[CRICOS duration including vacation breaks 50 Weeks]

The Diploma of Beauty Therapy has been designed for those wishing to operate as a beauty therapist, salon or spa manager or salon owner.

In this qualification you will acquire the skills and knowledge to provide a broad range of beauty therapy treatments and services including facial treatments, body massage and treatments, hair removal, lash and brow treatments, nail and make-up services.

As well as the ability to provide clients with beauty advice, recommend beauty treatments and services, and sell retail skin-care and cosmetic products.

You will learn to work independently and as part of a salon team in our working salon. Courses include theory and practical delivery. All assessments are carried out in our purpose built beauty salon.

To achieve the Diploma of Beauty Therapy you must complete 13 core units and 12 electives (Electives have been selected by Academia to be relevant to the work outcome for this qualification).

### Testimonials



**Sasithaya Akharaborirak**  
Thailand

Academia is the best out option of all the colleges I looked at.

With a wide range of the latest techniques, fantastic facilities, two hairdressing salons open to the public and well-defined modules.

The diversity of practical techniques and theory modules is what made Academia deferent from other

colleges, this course has proved to be worth all the efforts I put in to get here.

I was amazed and pleased to discover the variety of disciplines the course offers. The lecturers are all professional, very resourceful and helpful.

Coming to college has broadened my horizons. Everyone I have met is so friendly and I have had the chance to mix with people from all over the world.

Studying at Academia is a great experience and I would advise any international student to do the same. I am more than grateful that I decided to study at Academia.



**Priscilla Otero**  
Brazil

From the time I was traveling in Australia I also was deciding on a future career.

I wondered why not study in Australia, a course that would develop my skills in the Hairdressing Industry.

Searching for a school wasn't easy but finally Academia International provided me with a Hairdressing course

which was very professional and has a very friendly and supportive environment.

Studying 3 days per week gives me the flexibility to have a part time job.

I recommend Academia International to any person who is considering studying abroad.



## Hospitality (Commercial Cookery)



### Hospitality School Overview

This school course prepares students to work at Supervisory and Management level with a broad range of skills for the Hospitality Industry. Areas covered in this course are advanced technical skills and knowledge in finance, staff supervision and quality management.

Candidates can choose the Diploma or Advanced Diploma of Hospitality to major in Commercial Cookery or Patisserie (within the Diploma or Advanced Diploma of Hospitality). The major refers to the Certificate Courses 'embedded' within the respective Diploma programs.

### Certificate III in Commercial Cookery SIT30816

CRICOS: 093227M



**DURATION: 1 year** (4 x 10 week terms)

[CRICOS duration including vacation breaks 50 Weeks]

This qualification provides you with the practical cookery skills and knowledge required to work safely in a commercial kitchen environment. As well as the practical skills, you will also learn the skills needed to work effectively and safely as part of team. Such skills as; communication, teamwork, conflict resolution, hygiene and time management.

Training is conducted in our onsite training kitchens, which are equipped to meet industry standards and the classroom. You will be assessed through written tests, assignments and practical tasks.

This course also includes a mandatory 10 weeks of work placement training that will be completed with one of Academia's Hotel Partners. Academia has a partnerships with a number of Melbourne's 5 star hotels.

The work-based training is an essential component of this course and is compulsory. Training in the workplace

encompasses all of your skills learned throughout your first year to enhance your employability skills for the industry.

To achieve the Certificate III in Commercial Cookery you must complete 21 core units and 4 electives (Electives have been selected by Academia to be relevant to the work outcome for this qualification).

#### The 21 core units are;

BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook *
SITHKOP001	Clean kitchen premises and equipment
SITHKOP002	Plan and cost basic menus
SITHPAT006	Produce desserts
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices

### Certificate IV in Commercial Cookery SIT40516

CRICOS: 093230E



**DURATION: 1.5 years** (6 x 10 week terms)

[CRICOS duration including vacation breaks 78 Weeks]

**[Can be packaged with the Certificate III in Commercial Cookery SIT30816 in same duration]**

The course incorporates most of the core units of Certificate III in Commercial Cookery, Certificate IV in Commercial Cookery builds on the skills and knowledge gained through these units.

- Qualified educators averaging over 10 years experience
- Flexible timetable with only three days of class per week
- High student employment rate
- Four training kitchens on campus, as well as fully equipped commercial kitchens at the partner hotels
- Established partnerships with leading hotels

The Certificate IV in Commercial Cookery reflects the role of an individual who has a supervisory role within the commercial kitchen, such as a chef de partie (chef). During this course you will gain skills and knowledge in management, finance, marketing and team leadership. This will allow you to be able to take a more senior role within the kitchen team.

Commercial cookery students can seek employment in a commercial kitchen as a cook, junior member of a kitchen in a variety of hospitality establishments, restaurants, airlines, catering, hotels, cafes, bistros, hospitals and any large workplace that caters for its staff and customers.

To achieve the Certificate IV in Commercial Cookery you must complete 26 core units and 7 electives (Electives have been selected by Academia to be relevant to the work outcome for this qualification).

#### The 26 core units are;

BSBDIV501	Manage diversity in the workplace
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook *
SITHKOP002	Plan and cost basic menus
SITHKOP004	Develop menus for special dietary requirements
SITHKOP005	Coordinate cooking operations
SITHPAT006	Produce desserts
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people
SITXINV002	Maintain the quality of perishable items
SITXMGTO01	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices

### Testimonials



**Alina Koh**  
Malaysia

After working at the Westin Hotel in Melbourne for a year once I completed my internship at the hotel which is part of my training program at Academia, I relocated to Tasmania. I am now working as Commis Chef at one of the restaurants in North Hobart, Tasmania.

Academia has prepared me to be job ready and working whilst studying, especially working in a 5 star hotel such as the Westin Hotel has allowed me to refine my skills in the majority areas of commercial cookery.

The Academia difference has been the support from trainers / chefs and staff and the fact that every student is made to feel welcome even after finishing studies. I am an Academia Graduate.



**Stuart COTTREL**  
United Kingdom

I moved over from the UK 14 months ago with my wife and three children and have settled in the suburbs of Melbourne. We planned to buy a restaurant business which we did so In January 2008 in leafy Warrandyte. Having being involved in the

hospitality trade several years ago, I felt it crucial that I took a refresher course to not only enable me to understand the latest changes in the industry, but also to develop my practical cooking skills.

I researched Academia for it's credentials and facilities and enrolled on the hospitality course. I have not been let down. The teachers are adept to understanding all students needs, are experienced and have offered an exceptional level of service which is and will fulfil all the needs that I require to boost the success of my business.

After successfully completing the Certificate IV in Commercial Cookery SIT40516 an additional six months of study (total duration two years) can be taken to achieve the Diploma award.

\* This unit is conducted via work-based training

## Hospitality (Patisserie)



### Certificate III in Patisserie SIT31016

CRICOS: 093228K

**DURATION: 1 year** (4 x 10 week terms)

[CRICOS duration including vacation breaks 50 Weeks]

This qualification provides you with the practical cookery skills and knowledge required to work safely in a commercial patisserie environment. As well as the practical skills, you will also learn the skills needed to work effectively and safely as part of team. Such skills as; communication, teamwork, conflict resolution, hygiene and time management.

Training is conducted in our onsite patisserie kitchens. These kitchens are equipped with commercial equipment such as mixers, bakery ovens and provers, just to name a few. You will be assessed through written tests, assignments and practical tasks.

This course also includes a mandatory 10 weeks of work placement that will be completed with one of Academia's Hotel Partners. Academia has a partnerships with a number of Melbourne's 5 star hotels. The work-based training is an essential component of this course and is compulsory.

Training in the workplace encompasses all of your skills learned throughout your first year to enhance your employability skills for the industry.

To achieve the Certificate III in Commercial Patisserie you must complete 17 core units and 5 electives (Electives have been selected by Academia to be relevant to the work outcome for this qualification).

#### The 17 core units are;

- BSBSUS201 *Participate in environmentally sustainable work practices*
- BSBWOR203 *Work effectively with others*
- SITHCCC001 *Use food preparation equipment*
- SITHCCC005 *Prepare dishes using basic methods of cookery*
- SITHCCC011 *Use cookery skills effectively \**
- SITHKOP001 *Clean kitchen premises and equipment*
- SITHPAT001 *Produce cakes*



NATIONALLY RECOGNISED  
TRAINING

- SITHPAT002 *Produce gateaux, torten and cakes*
- SITHPAT003 *Produce pastries*
- SITHPAT004 *Produce yeast-based bakery products*
- SITHPAT005 *Produce petits fours*
- SITHPAT006 *Produce desserts*
- SITXFSA001 *Use hygienic practices for food safety*
- SITXFSA002 *Participate in safe food handling practices*
- SITXHRM001 *Coach others in job skills*
- SITXINV002 *Maintain the quality of perishable items*
- SITXWHS001 *Participate in safe work practices*

### Certificate IV in Patisserie SIT40716

CRICOS: 093229J

**DURATION: 1.5 years** (6 x 10 week terms)

[CRICOS duration including vacation breaks 78 Weeks]

[Can be packaged with the Certificate III in Patisserie  
SIT31016 in same duration]

The course incorporates most of the core units of Certificate III in Patisserie, Certificate IV in Patisserie builds on the skills and knowledge gained through these units.

In particular, you will learn the highly creative skills of producing Chocolate and Sugar products, using specialised equipment that is specific to chocolate and sugar production.

The Certificate IV in Patisserie also reflects the role of an individual who has a supervisory role within the patisserie kitchen. During this course you will gain skills and knowledge in management, finance, marketing and team leadership.

This will allow you to be able to take a more senior role within the kitchen team.

Patisserie students can seek employment in a commercial kitchen as a pastry cook, junior member of a kitchen in a variety of hospitality establishments, restaurants, airlines, catering, hotels, cafes, bistros, hospitals and any large workplace that caters for its staff and customers.



NATIONALLY RECOGNISED  
TRAINING

- Qualified educators averaging over 10 years experience
- Flexible timetable with only three days of class per week
- High student employment rate
- Four training kitchens on campus, as well as fully equipped commercial kitchens at the partner hotels
- Established partnerships with leading hotels

After completion of this course, students may enter the Diploma of Hospitality.

To achieve the Certificate IV in Patisserie you must complete 26 core units and 6 electives (Electives have been selected by Academia to be relevant to the work outcome for this qualification).

#### The 26 core units are;

- BSBDIV501 *Manage diversity in the workplace*
- BSBSUS401 *Implement and monitor environmentally sustainable work practices*
- SITHCCC001 *Use food preparation equipment*
- SITHCCC005 *Prepare dishes using basic methods of cookery*
- SITHCCC011 *Use cookery skills effectively \**
- SITHCCC018 *Prepare food to meet special dietary requirements*
- SITHKOP005 *Coordinate cooking operations*
- SITHPAT001 *Produce cakes*
- SITHPAT002 *Produce gateaux, torten and cakes*
- SITHPAT003 *Produce pastries*
- SITHPAT004 *Produce yeast-based bakery products*
- SITHPAT005 *Produce petits fours*
- SITHPAT006 *Produce desserts*
- SITHPAT007 *Prepare and model marzipan*
- SITHPAT008 *Produce chocolate confectionery*
- SITHPAT009 *Model sugar-based decorations*
- SITHPAT010 *Design and produce sweet buffet showpieces*
- SITXCOM005 *Manage conflict*
- SITXFIN003 *Manage finances within a budget*
- SITXFSA001 *Use hygienic practices for food safety*
- SITXFSA002 *Participate in safe food handling practices*
- SITXHRM001 *Coach others in job skills*
- SITXHRM003 *Lead and manage people*
- SITXINV002 *Maintain the quality of perishable items*
- SITXMGT001 *Monitor work operations*
- SITXWHS003 *Implement and monitor work health and safety practices*

After successfully completing the Certificate IV in Patisserie SIT40716 an additional six months of study (total duration two years) can be taken to achieve the Diploma award.

\* This unit is conducted via work-based training

### Testimonials



**Junko HONDA**  
Japan

Hi, my name is Junko Honda. I am from Japan. I have been in Australia about 3 years. At first I only wanted to learn English in Australia but as time went by I fell in love with Australia. Hence I decided to study Patisserie at Academia because

becoming a famous pastry cook has been my dream since I was a child and my migration agent told me that if I studied Patisserie, I could apply Permanent Residency.

Then I tried to find out some information about colleges that offer Patisserie course. Luckily I found Academia.

For me the biggest attraction of Academia was that Academia has an affiliation with Langham Hotel so the students can go to Langham Hotel to have a work experience while they are studying at Academia. Also Academia was the only one that has all the practical classes in the same building so I don't have to travel around a lot.

The other important issue for me at that time was, I wanted to study in a real international college. There were a lot of colleges that had only one or two nationalities dominating the whole colleges which I didn't like. In Academia, I truly enjoyed the real multicultural environment while I was studying and eventually I have received my Permanent Residency after I graduated my study at Academia.

I sincerely appreciate Academia and truly recommend prospect students to go and visit Academia and start your academic journey with Academia.

Now I am working 7 days a week to save some money to buy a house. I want to meet a lot more Academia graduates to succeed in their future lives. Thank you.



**Oren Angress**  
Germany

Hello my friends, for me Academia International is like a new home, I start my day with a smile because of the great atmosphere in Academia where you can mix fun moments with laughs and at the same time study in the best way.

Academia International is a very organised college, everything is in order, the teachers here are professionals with in depth knowledge, and willing to help you with any question and explain every word for you in the easiest way.

They will also teach you and give you the right tools to start work in the industry you are studying. For people that have English as their second language it is very important to have this kind of teacher support. You will receive a warm welcome at Academia International.

## Hospitality (Diploma & Advanced Diploma)



### Diploma of Hospitality Management SIT50416

CRICOS: 091017D



**DURATION: 1.5 years** (6 x 10 week terms)  
[CRICOS duration including vacation breaks 78 Weeks]  
[Can be packaged with the Certificate IV in Commercial Cookery SIT40516 or Certificate IV in Patisserie SIT40716 in 2 years]

The Diploma in Hospitality represents a qualification that is based on very sophisticated technical applications involving competencies requiring increased theoretical knowledge, applied in a non-routine environment and which involves team leadership, management and increased responsibility for better outcomes. It reflects the role of a Manager, Chef and Sous Chef.

The course is delivered face to face in classrooms and commercial kitchens. A range of assessment methods are used, from practical observation to knowledge test to assignment work. There is mandatory practical placement component which is between 10 to 20 weeks, dependant of which stream of study that you undertake.

**There are three streams to choose from at Academia;**

#### Commercial Cookery Stream

The Commercial cookery stream incorporates units from the Certificate IV in Commercial Cookery. It is recommended that this qualification be completed before commencing the Diploma of Hospitality Management or packaged together.

In 2 years of study you can complete a dual qualification of Certificate IV in Commercial Cookery and Diploma of Hospitality Management at Academia.

*The 'SITHCCC020 Work effectively as a cook' unit requires 10 weeks practical placement in an affiliated hotel commercial kitchen and the 'SITHIND004 Work effectively in hospitality service' unit requires 10 weeks practical placement in an authorised hospitality workplace.*

#### Patisserie Stream

The Patisserie stream incorporates units from the Certificate IV in Patisserie. It is recommended that this qualification be completed before commencing the Diploma of Hospitality Management or packaged together.

In 2 years of study you can complete a dual qualification of Certificate IV in Patisserie and Diploma of Hospitality Management at Academia.

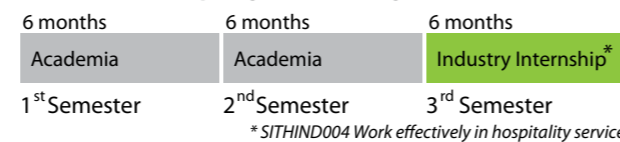
*The 'SITHCCC011 Use cookery skills effectively' unit requires 10 weeks practical placement in an affiliated hotel commercial kitchen.*

### Academia Internship Program (AIP) Stream

The best learning outcomes are from practical, real industry-based work experience with a strong academic foundation.

The Academia Internship Program stream offers internship placement of one semester (6 months) of paid internship in the hospitality industry as part of its 1.5 year Diploma of Hospitality Management (AIP).

#### Academia Internship Program (AIP) - Diagram



The AIP includes campus based (non-kitchen based) training for 1 year with additional one semester (6 months) of training in various hospitality industry related work places. Students can find their own placement through their part time work and own industry contacts during the first year of their program. Alternatively Academia is happy to support students in joining one of our partner hotels for their placement period (non-paid).

*To achieve the Diploma of Hospitality Management (in any streams) you must complete 13 core units and 15 electives (Electives have been selected by Academia to be relevant to the work outcome for this qualification. Electives will differ depending on which stream you are enrolled).*

#### The 13 core units are;

BSBDIV501	Manage diversity in the workplace
BSBMGT517	Manage operational plan
SITXCCS007	Enhance customer service experiences
SITXCCS008	Develop and manage quality customer service practices
SITXCOM005	Manage conflict
SITXFIM003	Manage finances within a budget
SITXFIM004	Prepare and monitor budgets
SITXGLC001	Research and comply with regulatory requirements
SITXHRM002	Roster staff
SITXHRM003	Lead and manage people
SITXMGT001	Monitor work operations
SITXMGT002	Establish and conduct business relationships
SITXWHS003	Implement and monitor work health and safety practices

- Qualified educators averaging over 10 years experience
- Flexible timetable with only three days of class per week
- High student employment rate
- Four training kitchens on campus, as well as fully equipped commercial kitchens at the 5-star Langham Hotel
- Established partnerships with leading hotels

### Advanced Diploma of Hospitality Management SIT60313

CRICOS: 091105D



**DURATION: 2 years** (8 x 10 week terms)  
[CRICOS duration including vacation breaks 102 Weeks]  
[Can be packaged with the Diploma of Hospitality Management SIT50416 in same duration or Certificate IV in Commercial Cookery SIT40516 or Certificate IV in Patisserie SIT40716 in 2.5 years]

The Advanced Diploma of Hospitality provides you with the skills and knowledge in the areas of Leadership, Management, Finance and taking responsibility for workers. The course will give you the skills to make a range of business decisions whilst operating at a senior level of management within the Hospitality Industry.

It is highly recommended that complete Diploma of Hospitality Management prior to commencing this course. This course incorporates many of the core units from the Diploma of Hospitality Management.

The course is offered over the same three streams as the Diploma of Hospitality Management; Commercial Cookery, Patisserie or Academia Internship Program.

*To achieve the Advanced Diploma of Hospitality Management you must complete 16 core units and 17 electives (Electives have been selected by Academia to be relevant to the work outcome for this qualification. Electives will differ depending on which stream you are enrolled).*

#### The 16 core units are;

BSBDIV501	Manage diversity in the workplace
BSBFIM601	Manage finances
BSBMGT517	Manage operational plan
BSBMGT617	Develop and implement a business plan
SITXCCS008	Develop and manage quality customer service practices
SITXFIM003	Manage finances within a budget
SITXFIM004	Prepare and monitor budgets
SITXFIM005	Manage physical assets
SITXGLC001	Research and comply with regulatory requirements
SITXHRM003	Lead and manage people
SITXHRM004	Recruit, select and induct staff
SITXHRM006	Monitor staff performance
SITXMGT001	Monitor work operations
SITXMGT002	Establish and conduct business relationships
SITXMPR007	Develop and implement marketing strategies
SITXWHS004	Establish and maintain a work health and safety system

#### Testimonials



**Rhyme Sumangid**  
Philippines

I chose Academia because it's located in the CBD area with easy transportation access from all other suburbs. The school teaches high quality education with friendly, helpful and supportive staffs who will help you all through out your course.

I am now finishing my Diploma in Hospitality Management and looking forward for my Permanent Residency.



**Anat Adato**  
Israel

Learning at Academia International means being a part of a friendly, intimate and warm environment. Here we study with professional teachers who give us good opportunity to get the training and skills we need in our field of study.

This is the place you can meet people from all over the world, make friends and feel at home.



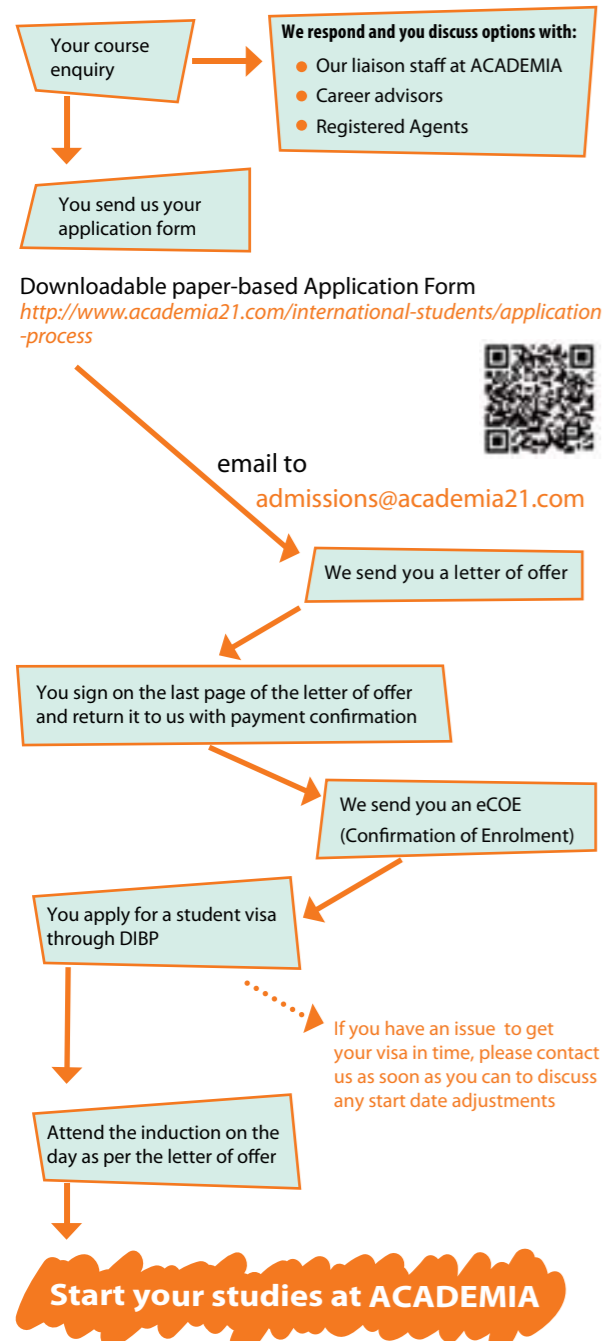
**Vy Pham**  
Vietnam

When I decide to develop my future career, Academia International is the college comes across my mind.

The school's location is very convenience as it is in the centre of Melbourne Central Business District. With the new, modern facilities like high speed computers lab, fully equipments in kitchens and experienced teachers, Academia provides students real industry knowledge they study. The teachers are very supportive, understandable for my difficulties while I am studying since I come from the country has English as the second language. Teachers try to use easier words, explain slowly, deeply for all the whole class to understand. Academia's staffs are friendly and helpful to make sure you and all students feel comfortable and enjoy while you are at school.

# How to Apply at Academia & Academia's Industry Partners

## INTERNATIONAL STUDENT APPLICATION PROCESS



When you complete the Student Application Form, please complete it as accurately as possible, attach supporting documents as required and sign and return to Academia.

Please read the cancellation & refund policy within the student application form. Contact us if anything is unclear.

You will be issued with a Provisional Acceptance Letter of Offer which will include a quote listing the costs of your selected course(s).

Pay the following as per your Provisional Acceptance Letter of Offer:

- Course fees
- Enrolment fees
- Material fees (where applicable)
- Overseas Student Health Cover (OSHC) - *international students only*

## APPLYING FOR A STUDENT VISA (INTERNATIONAL STUDENTS ONLY)

If you intend to study in Australia, you will need to apply for the student visa (subclass 500).

You can review the most updated visa application requirements by visiting;

<http://http://www.border.gov.au/Trav/Visa-1/500->

The requirements stated above are subject to Australian Immigration law amendments. Student visas are usually granted for the period of study only.

If you wish to extend that visa, you must do so prior to its expiry. Please ensure that you are fully aware of the conditions attached to your visa as you must comply with these whilst studying in Australia.

Academia can assist you through this process. Please contact us if you need further assistance. Please check [www.academia21.com](http://www.academia21.com) for further important information

that will assist you in making your decision to enrol with Academia.



## AUSTRALIAN STUDENT APPLICATION PROCESS

Please visit our website to find out more information "<http://www.academia21.com/australian-students/application-process>".



and "<http://www.academia21.com/australian-students/VET-Student-Loans>".



## INDUSTRY PARTNERS

Offering the best work placement at the finest establishments

When you join Academia you will get the opportunity to experience work placement with some of the best establishments available throughout Brisbane and Melbourne.

The work placement is organised for you to be completed at one of Academia's industry partners, and this allows students put into practice the skills they have learnt.

Our school is considered among the best training institutes in Australia and our industry awards serve as testament to this fact. Here at Academia International, we offer students real training with real job possibilities.

Please visit our website to find out more information "<http://www.academia21.com/job-placement/industry-partners>"

### Hospitality Industry Partners

Langham Hotel - Melbourne  
RACV Club - Melbourne  
The Westin - Melbourne  
Park Hyatt - Melbourne  
Sheraton Hotel - Melbourne  
Sofitel Hotel - Brisbane  
Marriott Hotel - Brisbane  
Four Points by Sheraton - Brisbane  
Hotel Jen - Brisbane  
Capri by Fraser Hotels - Brisbane

### Children Services Industry Partners

Bubup Womindjeka Family and Children's Centre  
Camelot Early Learning Centre  
Guardian Childcare & Early Learning Centre - Bentleigh East  
Love Kids Early Learning Centre - Chadstone  
Blackburn Early Learning Centre  
Chelsea World of Learning  
The Canberra Ave. Child Care Centre

### Hairdressing & Beauty Therapy Industry Partners

Saint James Hair Studio  
AMR Scholarship  
Orchid Day Spa  
Salon First



Langham Hotel - Melbourne





Public Transport servicing Melbourne's Centre extends to all inner and outer suburbs and across multiple transportation modes including Tram, Train and Bus services.

**Melbourne Campus**

399 Lonsdale Street  
Melbourne Victoria 3000 Australia

**Tel** +61 3 9671 4755

**Fax** +61 3 9600 4390

**Email** admissions@academia21.com  
info@academia21.com

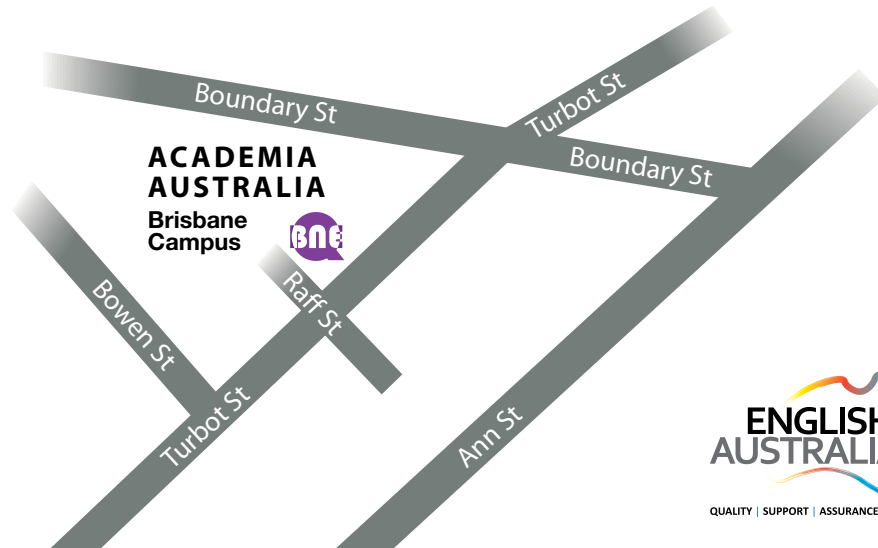
**Brisbane Campus**

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[www.academia21.com](http://www.academia21.com)