

Hospitality

COURSES

Certificate II in Hospitality
(Kitchen Operations)

Certificate III in Hospitality(Patisserie)

Diploma of Hospitality Management
Including Certificate III in Hospitality
(Commercial Cookery)

Diploma of Hospitality Management
Including Diploma of Event Management

Diploma of Hospitality Management
and
Certificate III in Hospitality(Patisserie)

**DIDIER CHAVRIMOOTOO
- MAURITIUS**

**DIPLOMA OF HOSPITALITY
MANAGEMENT**



Choosing to study at Chisholm was a logical choice for Didier who says, "The level of Australian education compared to other countries made the decision easier. The lifestyle, combining study and work, in addition to great entertainment, has been some of the best parts of studying and living here".

Didier continues, "Aiming to be a hotel manager in the next 5 years and running my own business in the next 10 years is a realistic goal".

"The great help and support from dedicated teachers, as well as other students, makes the study really enjoyable".



CERTIFICATE II IN HOSPITALITY (KITCHEN OPERATIONS)

(THH22002)
CRICOS: 048694B
6 months

OVERVIEW

This course is undergoing change in 2008/2009. Please check the Chisholm website www.chisholm.edu.au (<http://www.chisholm.edu.au/>) before submitting your application, for up to date information regarding to changes in the course title, content and other.

This course provides extensive training in the basic principles and skills of commercial food preparation. Practical experience gained in the commercial training kitchens is a key element of cookery training at Chisholm.

STUDY AREAS

- Work with colleagues and customers
- Work in socially diverse environment
- Follow health, safety and security procedures
- Develop and update hospitality industry knowledge
- Follow workplace hygiene procedures
- Organise and prepare food
- Present food
- Receive and store kitchen supplies
- Clean and maintain kitchen premises
- Use basic methods of cookery
- Prepare appetisers and salads
- Prepare stocks, sauces and soups
- Prepare vegetables, eggs and farinaceous dishes
- Prepare and cook poultry
- Prepare pastry, cakes and yeast goods
- Prepare, cook and serve food for food service

ASSESSMENT METHODS

Continuous assessment throughout the course as well as individual assignments and assessment of practical competencies on a daily basis.

TEACHING METHODS

Supervised classroom learning with practical classes in commercial training kitchens and industry site visits.

EMPLOYMENT OPPORTUNITIES

Basic cooks in hotels, restaurants, hospitals, clubs, bistros and function venues.

FURTHER EDUCATION OPPORTUNITIES

Certificate III in Hospitality (Commercial Cookery), Certificate IV in Hospitality (Commercial Cookery), Diploma of Hospitality Management.

ENTRY REQUIREMENTS

IELTS 5.0 or equivalent
Year 10 or equivalent
Interview which may be conducted by phone or video

CAMPUS AND INTAKE

Campus: Dandenong
Course Commences: February/July

FEES

2009 Fee Payable: AUD\$5,450
Additional Costs: Approximately AUD\$350 for books, uniforms, equipment and industry site visits.



CERTIFICATE III IN HOSPITALITY (PATISSERIE)

(THH31602)
CRICOS: 060970G
2 years

OVERVIEW

This course is undergoing change in 2008/2009. Please check the Chisholm website www.chisholm.edu.au (<http://www.chisholm.edu.au/>) before submitting your application, for up to date information regarding to changes in the course title, content and other.

Get the skills you need for the job.

STUDY AREAS

- Work with Colleagues and Customers
- Work in a Socially Diverse Environment
- Follow workplace hygiene procedures
- Follow Health, Safety and Security
- Develop and update tourism industry knowledge
- Organise and prepare food
- Present food
- Received and store kitchen supplies
- Clean and maintain kitchen premises
- Use basic methods of cookery
- Present desserts
- Prepare and model marzipan
- Prepare bakery products of patisserie
- Prepare and display petit fours
- Prepare and present gateaux, torten and cakes
- Prepare and produce yeast goods
- Prepare and produce cakes
- Prepare and produce pastries
- Prepare hot and cold desserts

- Prepare sandwiches
- Prepare, cook and serve food (holistic unit)
- Communicate on the telephone
- Promote products and services to customers
- Deal with conflict situations
- Coach others in job skills
- Control and order stock
- Monitor work operations
- Implement workplace health, safety and security procedures
- Lead and manage people
- Interpret financial information
- Plan coffee shop layout, menu and storage
- Prepare and serve espresso coffee
- Prepare and serve non-alcoholic beverages
- Provide responsible service of alcohol
- Provide food and beverage service
- Operate a bar
- Develop and update food and beverage knowledge
- Develop and implement operational plans
- Establish and maintain a safe and secure workplace
- Roster staff
- Manage quality customer service
- Manage finances within a budget
- Prepare and monitor budgets
- Develop and maintain the legal knowledge required for business compliance
- Establish and conduct business relationships
- Manage workplace diversity
- Implement food safety procedures

ASSESSMENT METHODS

Continuous assessment throughout the course as well as individual assignments, individual and group presentations.

TEACHING METHODS

Supervised classroom learning, lectures and tutorials, supervised practical classes in a commercial training kitchen, the training restaurant and industry site visits.

EMPLOYMENT OPPORTUNITIES

You will graduate with Diploma qualifications to seek employment in junior management roles in resorts, hotels, restaurants, hospitals, club, bistros and function venues. You patisserie qualifications allow you to seek employment as a pastry cook in similar venues.

FURTHER EDUCATION OPPORTUNITIES

Advanced Diploma of Hospitality Management, university degree Bachelor in Hospitality.

ENTRY REQUIREMENTS

IELTS 5.5 or equivalent
Year 12 or equivalent

CAMPUS AND INTAKE

Campus: Dandenong
Course Commences: February/July

FEES

2009 Fee Payable:
AUD\$10,950 per year
Additional Costs: Approximately
AUD\$1,000 for books, uniforms,
equipment and industry site visits.



DIPLOMA OF HOSPITALITY MANAGEMENT

(THH51202)
CRICOS: 055191M
2 years (including Certificate III in
Hospitality (Commercial Cookery))

OVERVIEW

This course is undergoing change in 2008/2009. Please check the Chisholm website www.chisholm.edu.au (<http://www.chisholm.edu.au/>) before submitting your application, for up to date information regarding to changes in the course title, content and other.

This program provides extensive training in a range of operational areas of the hospitality industry including cookery and food and beverage. There is a strong focus on the supervisory and management skills required of graduates entering the various sectors of the hospitality industry.

STUDY AREAS

- Work with colleagues and customers
- Work in a socially diverse environment
- Follow workplace hygiene procedures
- Follow health, safety and security procedures
- Develop and update hospitality industry knowledge
- Organise and prepare food
- Present food
- Receive and store kitchen supplies
- Clean and maintain kitchen premises
- Use basic methods of cookery
- Prepare appetisers and salads
- Prepare stocks, sauces and soups
- Prepare vegetables, eggs and farinaceous dishes
- Prepare and cook poultry and game
- Prepare hot and cold desserts
- Prepare, cook and serve food for food service
- Deal with conflict situations
- Coach others in job skills
- Control and order stock

- Monitor work operations
- Implement workplace health, safety and security procedures
- Lead and manage people
- Interpret financial information
- Provide responsible service of alcohol
- Operate a bar
- Develop and implement operational plans
- Establish and maintain a safe and secure workplace
- Roster staff
- Manage quality customer service
- Manage finances within a budget
- Prepare and monitor budgets
- Develop and maintain the legal knowledge required for business compliance
- Establish and conduct business relationships
- Manage workplace diversity
- Select, prepare and cook meat
- Prepare and cook seafood
- Prepare pastry, cakes and yeast goods
- Implement food safety procedures
- Prepare foods according to dietary and cultural needs
- Prepare, cook and serve food for menus
- Prepare sandwiches
- Develop cost effective menus
- Apply first aid
- Prepare and serve non alcoholic beverages
- Serve food and beverages to customers
- Clean and tidy bar areas
- Use business technology
- Create and use simple spread sheets
- Process financial transactions
- Prepare and serve espresso coffee

ASSESSMENT METHODS

Continuous assessment throughout the course as well as individual assignments, individual and group presentations and assessment of practical competencies in the commercial training kitchens and the training restaurant and bar.

TEACHING METHODS

Supervised classroom learning, lectures and tutorials, supervised practical classes in a commercial training kitchen, the training restaurant and industry site visits.

EMPLOYMENT OPPORTUNITIES

Graduates may seek employment in junior management roles in resorts, hotels, restaurants, hospitals, clubs, bistros and function venues or seek a position as a cook in similar venues.

FURTHER EDUCATION OPPORTUNITIES

Advanced Diploma of Hospitality Management and university degree courses in Hospitality.

ENTRY REQUIREMENTS

IELTS 5.5 or equivalent
Year 12 or equivalent

CAMPUS AND INTAKE

Campus: Dandenong
Course Commences: February/July

FEES

2009 Fee Payable:
AUD\$10,900 per year
Additional Costs: Approximately AUD\$880 for books, uniforms, equipment and industry site visits.



DIPLOMA OF HOSPITALITY MANAGEMENT

(THH51202)
CRICOS: 049853F
1.5 years (including the Diploma of Event Management)

OVERVIEW

This course is undergoing change in 2008/2009. Please check the Chisholm website www.chisholm.edu.au (<http://www.chisholm.edu.au/>) before submitting your application, for up to date information regarding to changes in the course title, content and other.

This program focuses on developing the skills and knowledge required for the planning and operation of events, conferences and meetings completed with practical hospitality knowledge and skills. There is a strong emphasis on the marketing and management skills required in the meetings and events and hospitality industry sectors.

STUDY AREAS

- Work with colleagues and customers
- Work in a socially diverse environment
- Follow health, safety and security procedures
- Communicate on the telephone
- Deal with conflict situations
- Coach others in job skills
- Monitor work operations
- Implement workplace health, safety and security procedures
- Lead and manage people
- Establish and maintain a safe and secure workplace
- Interpret financial information

- Manage finances within a budget
- Develop and implement operational plans
- Manage quality customer service
- Prepare and monitor budgets
- Develop and maintain the legal knowledge required for business compliance
- Establish and conduct business relationships
- Receive and store stock
- Control and order stock
- Develop and update hospitality industry knowledge
- Provide responsible service of alcohol
- Follow workplace hygiene procedures
- Promote products and services to customers manage workplace diversity
- Roster staff
- Perform office procedures
- Use business technology
- Produce simple word processed documents
- Develop and update event industry knowledge
- Manage projects
- Provide on site event management services
- Manage event contractors
- Manage risk
- Plan and develop event proposals and bids
- Develop conference programs
- Develop an event concept
- Select event venues and sites
- Plan, implement and evaluate an event or program
- Manage special events
- Coordinate guest/delegate registrations at venue
- Develop and implement sponsorship plans
- Coordinate events
- Book and coordinate supplier services
- Develop and update food and beverage knowledge
- Process financial transactions
- Operate a bar
- Provide a link between kitchen and service areas
- Provide food and beverage service
- Make presentations
- Organise in-house functions

ASSESSMENT METHODS

Continuous assessment throughout the course as well as individual assignments, individual and group presentations and participation in industry events and festivals.

TEACHING METHODS

Supervised classroom learning, lectures and tutorials, supervised practical classes in the commercial training restaurant and industry site visits; Students will also

participate in industry events and festivals as an integral component of their training.

EMPLOYMENT OPPORTUNITIES

Graduates may seek employment in management and marketing roles in the events, festivals and convention sectors of the hospitality and tourism industry. The knowledge and skills gained would also allow graduates to seek employment in junior management roles in resorts, hotels, restaurants, clubs, bistros and function venues.

FURTHER EDUCATION OPPORTUNITIES

Advanced Diploma of Hospitality Management, university degree Bachelor in Hospitality.

ENTRY REQUIREMENTS

IELTS 5.5 or equivalent
Year 12 or equivalent

CAMPUS AND INTAKE

Campus: Dandenong
Course Commences: February

FEES

2009 Fee Payable:
AUD\$10,500 per year
Additional Costs: Approximately AUD\$880 for books, uniforms, equipment and industry site visits.



DIPLOMA OF HOSPITALITY MANAGEMENT

(THH51202)

CRICOS: 055191M

1 year

AND CERTIFICATE III IN HOSPITALITY (PATISSERIE)

(THH31602)

CRICOS: 060970G

1 year

OVERVIEW

This course is undergoing change in 2008/2009. Please check the Chisholm website www.chisholm.edu.au (<http://www.chisholm.edu.au/>) before submitting your application, for up to date information regarding to changes in the course title, content and other.

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STUDY AREAS

- Work with Colleagues and Customers
- Work in a Socially Diverse Environment
- Follow workplace hygiene procedures
- Follow Health, Safety and Security
- Develop and update tourism industry knowledge
- Organise and prepare food
- Present food
- Received and store kitchen supplies
- Clean and maintain kitchen premises
- Use basic methods of cookery
- Present desserts
- Prepare and model marzipan
- Prepare bakery products of patisserie
- Prepare and display petit fours
- Prepare and present gateaux, torten and cakes
- Prepare and produce yeast goods
- Prepare and produce cakes
- Prepare and produce pastries
- Prepare hot and cold desserts
- Prepare sandwiches
- Prepare, cook and serve food for food service
- Deal with conflict situations
- Coach others in job skills
- Control and order stock
- Monitor work operations
- Implement workplace health, safety and security procedures
- Lead and manage people
- Interpret financial information
- Plan coffee shop layout, menu and storage
- Prepare and serve espresso coffee
- Prepare and serve non-alcoholic beverages
- Provide food and beverage service

- Operate a bar
- Develop and implement operational plans
- Establish and maintain a safe and secure workplace
- Roster staff
- Manage quality customer service
- Manage finances within a budget
- Prepare and monitor budgets
- Develop and maintain the legal knowledge required for business compliance
- Establish and conduct business relationships
- Manage workplace diversity
- Implement food safety procedures
- Serve food and beverage to customers
- Clean and tidy bar area
- Create and use simple spreadsheets

ASSESSMENT METHODS

Continuous assessment throughout the course as well as individual assignments, individual and group presentations.

TEACHING METHODS

Supervised classroom learning, lectures and tutorials, supervised practical classes in a commercial training kitchen, the training restaurant and industry site visits.

EMPLOYMENT OPPORTUNITIES

You will graduate with Diploma qualifications to seek employment in junior management roles in resorts, hotels, restaurants, hospitals, club, bistros and function venues. You patisserie qualifications allow you to seek employment as a pastry cook in similar venues.

FURTHER EDUCATION OPPORTUNITIES

Advanced Diploma of Hospitality Management, university degree Bachelor in Hospitality.

ENTRY REQUIREMENTS

IELTS 5.5 or equivalent
Year 12 or equivalent

CAMPUS AND INTAKE

Campus: Dandenong
Course Commences: February/July

FEES

2009 Fee Payable: AUD\$10,950 year 1; AUD\$10,850 year 2
Additional Costs: Approximately AUD\$1,000 for books, uniforms, equipment and industry site visits.

NATALIA D'SOUZA
- INDIA

CERTIFICATE III IN COMMERCIAL COOKERY/ DIPLOMA IN HOSPITALITY MANAGEMENT



The opportunity of gaining greater exposure and a new experience appealed to Natalia in choosing Australia as a study destination. Since being here "interacting with various nationalities, the independence and interactive method of teaching" are also major pluses.

"I have also found the teachers at Chisholm friendly. They know their subject and some of them are quite inspirational".

Natalia says the hospitality course has helped her "to develop and implement a wide range of skills. I love the management side of the course. I would like to work my way up to actually managing a restaurant or club".