

KINGSTON
International College



WELCOME

LIVING COSTS IN PERTH

Accommodation	PRICE
Hotels, Motels and Service Apartments	\$200 - \$220 p/night
Hostels and Guesthouses	\$90 - \$150 p/week
Homestay	\$235 - \$390 p/week
Shared Rental	\$85 - \$215 p/week
Rental	\$165 - \$440 p/week
Boarding Schools	\$11,000 - \$22,000 p/year

Other Living Expenses	PRICE
Groceries and eating out	\$80 - \$300 p/week
Gas and Electricity	\$40 - \$180 p/week
Phone and Internet	\$60 - \$120 p/week
Public Transport	\$15 - \$55 p/week
Car (after purchase)	\$150 - \$260 p/week
Entertainment	\$80 - \$150 p/week

VISA REQUIREMENTS

All international students will need to apply for a Student Visa (subclass 500). You can do this independently, through an agent or with one of our approved partners. For detailed information on eligibility, documentation required and how to apply for this visa, please visit the Department of Home Affairs' website: www.homeaffairs.gov.au

Alternatively, you can contact your local embassy or consulate for further guidance. A full list of Australian government representative offices can be found on the Department of Foreign Affairs and Trade's website: <http://dfat.gov.au>

If you are already in Australia, you can call the Department of Home Affairs

CONTACT US



+61 8 9228 8288



student.services@kingstoncollege.wa.edu.au



131/131 Harold Street Highgate, WA 6003



www.kingstoncollege.wa.edu.au



WELCOME TO KINGSTON COLLEGE

CAMPUS FACILITIES

A student lounge, spacious modern classrooms, a study centre, a computer lab and an outdoor area for informal meetings, socialising and recreation activities.

OUR STUDENTS

Our students come from all over the world! England, Ireland, Italy, France, Germany, Poland, Lithuania, Estonia, Czechia, Russia, USA, Mexico, Venezuela, Brazil, Colombia, Africa, Mauritius, India, Bhutan, China, Korea, Malaysia, Singapore, Vietnam, Thailand, Indonesia, Philippines... and naturally, Australia!

PATHWAYS

All of our VET courses are accredited by the Australian Government. On completion of your studies with us, you can gain admission into university programs - subject to meeting all eligibility criteria. Graduates furthering their studies in a related area may additionally gain course credit or exemptions - subject to university policy.

SUPPORT SERVICES

Student Service Officer

Our friendly staff members are always available to provide you with the support and assistance needed to get you started with your life in Australia. This is inclusive of, but not limited to, banking, transportation, internet/mobile services, accommodation, student welfare, job/career options, academic performance and further education.

Extracurricular Activities

The student support team regularly organises social events where all students are welcome. These are great opportunities for you to meet new friends, explore the city and immerse yourself in the Australian way of life. Past events include Aussie style barbecues around Perth, pizza nights and international lunches.

Kingston Benefits Program

Being a student with Kingston means that you're a part of a larger community of local businesses. As an insider, you get access to a bunch of special deals and awesome discounts. Just flash your Student ID at participating outlets and reap the rewards!

PERTH

Perth is the capital city of Western Australia. With a population of 1.9 million, Perth is Australia's fastest growing city. Its stunning natural scenery, world-class beaches, expansive parkland and thriving music scene make Perth the perfect place to experience the Australian way of life.

Perth has consistently been ranked among the world's most livable cities. Complemented by its high standard of education and its focus on lifestyle, Perth is the perfect place for people to build a future.

LOCATION

Our Perth campus is located in Highgate, which is a trendy suburb just outside of the city center. The campus is only a short-distance away from bus stops, restaurants, cafes, supermarket, and boutique shops.

Our kitchen for cookery course is located at 607 Beaufort Street, Mount Lawley.

THINGS TO DO

- Explore Perth's beaches with a drive along the coast road
- Cruise along Swan River, stopping along the way to enjoy the spectacular sunset
- Take a ferry to Rottnest Island and see the quokkas (small marsupials native to Western Australia)
- Hire a bike and explore all of the natural wonders this island has to offer
- Take the tree top walk or enjoy the outdoor cinema at Kings Park
- Indulge in cheese, wine and chocolate tastings in the Swan Valley. Eat fish and chips on the jetty in Fremantle

For more info, head to: www.westernaustralia.com

HOW TO GET STARTED



If you aren't sure which course is right for you: give us a call, drop us an email, visit our campus in person or chat with us on our website. Alternatively, one of our partnered agents will be able to provide you with invaluable advice.

OUR STATISTICS



IELTS PREPARATION

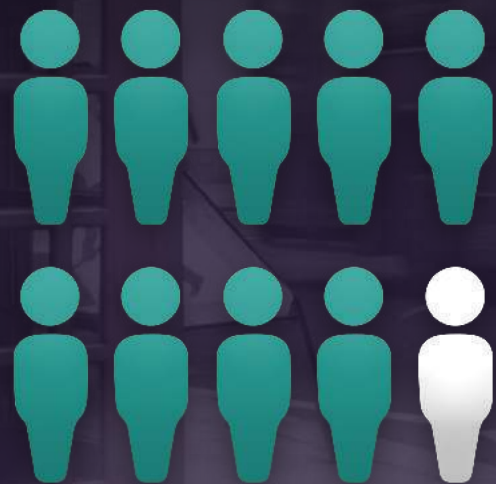
90% of our IELTS Intensive Preparation students either met or exceeded their desired scores!

* Based on our intake data from the first quarter of 2020

ENGLISH

9/10 of our students indicated that they were happy with the overall quality of their educational experience!

* Based on our 2020 Student Satisfaction Survey



GENERAL ENGLISH

LEVELS

Elementary, Pre-Intermediate, Intermediate and Upper-Intermediate

A placement test will be administered prior to course commencement to ensure that students are streamed into the level suited to their needs

CLASS AVAILABILITY

Day / Evening / Weekend

FOCUS

- The four macro skills – speaking, listening, reading and writing
- Vocabulary development, pronunciation and grammar
- Everyday English for communication

COURSE DURATION

2 to 60 weeks
See a noticeable improvement in your English in just 10 weeks

STUDY MODES (OPTIONAL)

Full-Time / Part-Time*
*Not suitable for Student Visa holders

INTAKES

Every Monday

DELIVERY

A minimum of 20 scheduled contact hours per week of face-to-face classes of English language instruction is required for the course. Students are required to maintain an 80% attendance rate.

ASSESSMENT METHODS

- Participation in class activities
- Assignments/tasks (in and out of class)
- Weekly tests (indicating revision priorities)

TESTIMONIAL

It was a great experience for me studying with Kingston. The teachers were all very patient and understanding. The students were friendly and welcoming. Thanks to Kingston, I now have the language skills I need to start my own business.

Janani Alvapillai (Sri Lanka)
General English

IELTS INTENSIVE PREPARATION

IELTS

The International English Language Testing System, or IELTS, is the most widely accepted English language proficiency test. It is recognised for study, work and migration purposes by over 9,000 organisations in 135 countries. While there are many ways you can prepare for your IELTS test, there is no substitute for the interactivity and dedicated support provided by classroom learning.

CLASS AVAILABILITY

| Day only

COURSE DURATION

| 2-10 Weeks

STUDY MODES

| Full-Time / Part-Time*

*Not suitable for Student Visa holders

INTAKES

| Every Monday

DELIVERY

A minimum of 20 scheduled contact hours per week of face-to-face classes of English language instruction is required for the course. Students are required to maintain an 80% attendance rate.

ASSESSMENT METHODS

- Mock tests
- Participation in class activities
- Assignments/tasks (in and out of class)
- Weekly tests (indicating revision priorities)

FOCUS

- Language features, techniques and strategies required to achieve your desired test score
- The four test areas—speaking, listening, reading and writing
- Ongoing assessments and mock tests

ENTRY REQUIREMENT:

| IELTS 4.0 Overall (or equivalent)

TESTIMONIAL

After my second attempt, I decided that I needed to take some classes if I was ever going to get the scores I needed. After completing my course with Kingston, I took the IELTS exam again and I finally achieved the band score I needed! I owe it all to you guys.

Riccardo Cavallaro (Italy)
IELTS Intensive Preparation

ENGLISH FOR ACADEMIC PURPOSES (EAP)

EAP

English for Academic Purposes is a preparation course for International students who want to gain admission to professional, undergraduate or postgraduate courses. The EAP course at Kingston is designed to meet the needs of learners who are planning to further their studies.

CLASS AVAILABILITY

| Day only

COURSE DURATION

| 10 - 52 weeks

STUDY MODES

| Full-Time / Part-Time*

*Not suitable for Student Visa holders

INTAKES

| Every Monday

DELIVERY

A minimum of 20 scheduled contact hours per week of face-to-face classes of English language instruction is required for the course. Students are required to maintain an 80% attendance rate.

ASSESSMENT METHODS

- Mock tests
- Participation in class activities
- Assignments/tasks (in and out of class)
- Weekly tests (indicating revision priorities)

FOCUS

- Language features, techniques and strategies required to achieve your desired test score
- Strong focus on developing skills and strategies in speaking, listening, reading and writing
- Rapid improvement of English proficiency
- Ongoing assessments and mock tests

ENTRY REQUIREMENTS

Completion either of:

- CEFR A2 or
- General English Pre-intermediate

Levels

- Level 1 Pre-intermediate
- Level 2 Intermediate
- Level 3 Upper Intermediate

IELTS CLASS PASS™

SO WHAT EXACTLY IS A CLASS PASS

Great question! Essentially with a pass, you'll be able to attend 5x Intensive IELTS Preparation Classes! But the great thing is that you can choose whether you want to take 5 classes in a row.... or... spread them out over a 6 month period!

WHAT'S IT GOING TO COST ME

Even more good news! Your first pass will only cost you \$200 – and if you feel like you want to take more classes, you can buy another pass for just \$300!

WHEN ARE CLASSES

Another great question! We have IELTS classes Monday to Thursday, from 8:30am to 2:30pm – just drop in then!

WHAT IF I ONLY WANT TO FOCUS ON CERTAIN SKILLS

Then... I have great news! We have a Skills Schedule so you know which days you should come in for classes! Please check with our Student Services Team for class schedules.

TESTIMONIAL

I just wanted to get in some extra practice before my IELTS exam, so the pass system you guys have really worked out well for me. Other language schools tried locking me in for months! That's overkill! All that's required for students like me are a few focussed classes to help us fine-tune our language skills and adapt to the requirements of the exam.

Sun Chong (Singapore)
IELTS Class Pass™

OUR COURSES



**HOSPITALITY
& COMMERCIAL
COOKERY**



ENGLISH



**EARLY
CHILDHOOD**



BUSINESS



**MARKETING
& COMMUNICATION**



- **LEADERSHIP
& MANAGEMENT**
- **GRADUATE
DIPLOMA**

BSB40820

COURSE OVERVIEW

Students will develop practical marketing skills and a broad understanding in a wide variety of marketing contexts. Students will learn how to apply solutions to a range of marketing situations and how to analyse and evaluate information from a range of sources. Students will additionally gain the knowledge and skills required to provide leadership and guidance to others.

Modes of delivery for this course are face-to-face class and online learning.

CERTIFICATE IV IN MARKETING & COMMUNICATION (107207G)

EMPLOYMENT OPPORTUNITIES

- Direct Marketing Officer
- Market Research Assistant
- Marketing Coordinator
- Marketing Officer
- Public Relations Officer

FURTHER STUDY

- BSB50120 Diploma of Business (107205J)
- BSB50420 Diploma of Leadership and Management (104154F)



COURSE DURATION

52 weeks (40 study weeks
+ 12 weeks break)

KINGSTON'S ENTRY REQUIREMENTS

- Australian Year 11 (or equivalent)
- IELTS 5.5 overall (or equivalent) with no band score less than 5.0

ASSESSMENT METHODS

- Reports
- Interviews
- Role playing
- Case studies
- Group projects
- Observations
- Presentations
- Problem solving

COURSE CONTENT

Code	Unit Title
BSBESB404	Market new business ventures
BSBOPS404	Implement customer service strategies
SIRXMKT006	Develop a social media strategy
BSBXCM401	Apply communication strategies in the workplace
BSBMKG439	Develop and apply knowledge of communications industry
BSBCMM411	Make presentations
BSBMKG431	Assess marketing opportunities
BSBMKG433	Undertake marketing activities
BSBMKG434	Promote products and services
BSBMKG435	Analyse consumer behaviour
BSBCRT412	Articulate, present and debate ideas
BSBWRT411	Write complex documents

BSB50420

COURSE OVERVIEW

This course is designed for individuals seeking to improve their management skills, who intend on leading a small team to successfully execute works too complex to be undertaken individually. Students will learn to develop project plans, manage assets, control risks and seek opportunities for sustainable business advancement. The skills acquired in this course will enable students to work in a wide range of industries and organisations.

Modes of delivery for this course are face-to-face class and online learning.

DIPLOMA OF LEADERSHIP & MANAGEMENT (104154F)

EMPLOYMENT OPPORTUNITIES

- Frontline Manager
- Project Manager
- Leadership and Management Consultant

FURTHER STUDY

- BSB60420 Advanced Diploma of Leadership and Management (107208F)



COURSE DURATION

| 52 weeks (40 study week +12 weeks break)

KINGSTON'S ENTRY REQUIREMENTS

- Australian Year 12 (or equivalents) IELTS
- 5.5 overall (or equivalent) with no band score less than 5.0
- Any Cert IV (or higher) business qualification OR 2 years experience in a commercial situation at a senior support or technical role
- CV submission are required prior to commencement and issuance of CoE
- May be subject to interview

ASSESSMENT METHODS

- Reports
- Interviews
- Role playing
- Case studies
- Group projects
- Observations
- Presentations
- Problem solving

COURSE CONTENT

Code	Unit Title
BSBCMM511	Communicate with influence
BSBCRT511	Develop critical thinking in others
BSBLDR523	Lead and manage effective workplace relationships
BSBOP502	Manage business operational plans
BSBTWK502	Manage team effectiveness
BSBFIN501	Manage budgets and financial plans
BSBLDR522	Manage people performance
BSBOP504	Manage business risk
BSBSUS511	Develop workplace policies and procedures for sustainability
BSBSTR502	Facilitate continuous improvement
BSBXCM501	Lead communication in the workplace
BSBPEF502	Develop and use emotional intelligence

BSB60420

COURSE OVERVIEW

This course builds on and refines the fundamental skills acquired in the Diploma of Leadership and Management. While the Diploma of Leadership and Management prepares students for managing small teams, the Advanced Diploma of Leadership and Management prepares students for managing large teams, or entire organisations. Students will learn to prepare budgets, develop marketing plans, manage organisation wide changes and plan strategically for long term organisational success.

Modes of delivery for this course are face-to-face class and online learning.

ADVANCED DIPLOMA OF LEADERSHIP & MANAGEMENT (107208F)

EMPLOYMENT OPPORTUNITIES

- Senior Project Manager
- Senior Business Manager
- Leadership and Management Consultant



COURSE DURATION

| 52 weeks (40 study week +12 weeks break)

KINGSTON'S ENTRY REQUIREMENTS

- IELTS 6.0 overall (or equivalent) with no band score less than 5.0
- Any Diploma (or higher) business qualification OR 3 years of experience in a commercial situation at a senior support or technical role
- CV submission and an interview is required prior to commencement and issuance of CoE

ASSESSMENT METHODS

- Reports
- Interviews
- Role playing
- Case studies
- Group projects
- Observations
- Presentations
- Problem solving

COURSE CONTENT

Code	Unit Title
BSBHRM614	Contribute to strategic workforce planning
BSBCRT511	Develop critical thinking in others
BSBCMM511	Communicate with influence
BSBSUS601	Lead corporate social responsibility
BSBTEC601	Review organisational digital strategy
BSBLDR602	Provide leadership across the organisation
BSBLDR601	Lead and manage organisational change
BSBOPS601	Develop and implement business plans
BSBCRT611	Apply critical thinking for complex problem solving
BSBSTTR601	Manage innovation and continuous improvement

BSB501 20

COURSE OVERVIEW

Students will learn the fundamentals of good business management, which includes: marketing management, controlling/managing risks, workforce development and human resource planning. The competencies acquired in this course will enable students to work in a wide range of industries and organisations. This course will also create varied pathways into management courses, human resource courses and higher levels of specialist business courses.

Modes of delivery for this course are face-to-face class and online learning.

DIPLOMA OF BUSINESS (107205J)

EMPLOYMENT OPPORTUNITIES

- Executive Consultant
- Program Consultant
- Program Coordinator

FURTHER STUDY

- BSB60420 Advanced Diploma of Leadership and Management (107208F)

COURSE DURATION

| 52 weeks (40 study week + 12 weeks break)

KINGSTON'S ENTRY REQUIREMENTS

- Australian Year 12 (or equivalent) IELTS
- 5.5 overall (or equivalent) with no band score less than 5.0
- Any Cert IV (or higher) business qualification OR 2 years experience in a commercial situation at a senior support or technical role
- CV submission and an interview is required prior to commencement and issuance of CoE

ASSESSMENT METHODS

- Reports
- Interviews
- Role playing
- Case studies
- Group projects
- Observations
- Presentations
- Problem solving

COURSE CONTENT

Code	Unit Title
BSBLDR522	Manage people performance
BSBMKG548	Forecast international market and business needs
PSPPCM018	Conduct demand and procurement spend analysis
BSBPMG430	Undertake project work
BSBOP504	Manage business risk
BSBOP501	Manage business resources
BSBXXCM501	Lead communication in the workplace
BSBCRT511	Develop critical thinking in others
BSBSUS511	Develop workplace policies and procedures for sustainability
BSBFIN501	Manage budgets and financial plans
BSBLEG522	Apply legal principles in contract law matters
BSBSTR501	Establish innovative work environments

BSB80120

COURSE OVERVIEW

This qualification reflects the role of individuals who apply highly specialised knowledge and skills in the field of organisational learning and capability development. Individuals in these roles generate and evaluate complex ideas. They also initiate, design and execute major learning and development functions within an organisation. Typically, they would have full responsibility and accountability for the personal output and work of others.

This qualification may apply to leaders and managers in an organisation where learning is used to build organisational capability. The job roles that relate to this qualification may also include RTO Manager and RTO Director.

GRADUATE DIPLOMA OF MANAGEMENT (LEARNING) 109376G

EMPLOYMENT OPPORTUNITIES

- Career Development Manager (Education Sector)
- RTO Manager
- RTO Education Advisor

FURTHER STUDY

- Master of Business Administration programs with partnered Higher Education Provider

COURSE DURATION

104 weeks (80 study weeks
+ 24 weeks break)

KINGSTON'S ENTRY REQUIREMENTS

- At least 18 years old
- Completed Diploma / Advanced Diploma / Bachelor (recommended)
- 3 years of working experience (recommended)
- IELTS 6.0 with no band less than 5.5
- Interview with Academic Manager to determine suitability of the course for students who do not meet the requirements

ASSESSMENT METHODS

- Reports
- Interviews
- Role playing
- Case studies
- Group projects
- Observations
- Presentations
- Problem solving

COURSE CONTENT

Code	Unit Title
BSBHRM613	Contribute to the development of learning and development Strategies
BSBLDR811	Lead strategic transformation
TAELED803	Implement improved learning practice
BSBCRT611	Apply critical thinking for complex problem solving
BSBFIN801	Lead financial strategy development
BSBHRM611	Contribute to organisational performance development
BSBLDR601	Lead and manage organisational change
BSBOPS601	Develop and implement business plans

BSB80320

COURSE OVERVIEW

This qualification reflects the role of individuals who apply advanced knowledge and skills in a range of strategic leadership and management roles.

Individuals at this level make high level autonomous decisions and use initiative and judgement to plan and implement a range of leadership and management functions in varied contexts. They have full responsibility and accountability for personal outputs and for the work or function of others.

They use cognitive and creative skills to review, critically analyse, consolidate and synthesise knowledge, in order to generate ideas and provide solutions to complex problems. They use communication skills to demonstrate their understanding of theoretical concepts and to transfer knowledge and ideas to others.

GRADUATE DIPLOMA OF STRATEGIC LEADERSHIP 109377F

EMPLOYMENT OPPORTUNITIES

- Small Business Manager
- Director
- Managing Director

FURTHER STUDY

- Master of Business Administration programs with partnered Higher Education Provider



COURSE DURATION

104 weeks(80 study weeks
+ 24 weeks break)

KINGSTON'S ENTRY REQUIREMENTS

- At least 18 years old
- Have completed a Diploma or Advanced Diploma qualification in related fields of study and 3 years equivalent full-time relevant workplace experience at a significant level of leadership and management responsibility
- Have completed a Bachelor degree in related fields of study and 2 years equivalent full-time relevant workplace experience at a significant level of leadership and management responsibility
- Have five years equivalent full-time relevant workplace experience at a significant level of leadership and management responsibility
- IELTS 6.0 with no band less than 5.5
- Interview with Academic Manager to determine suitability of the course for students who do not meet the requirements

ASSESSMENT METHODS

Reports, Interviews, Role playing, Case studies, Group projects, Observations, Presentations, Problem solving

COURSE CONTENT

Code	Unit Title
BSBSTR802	Lead strategic planning processes for an organisation
BSBLDR811	Lead strategic transformation
BSBFIN801	Lead financial strategy development
BSBLDR812	Develop and cultivate collaborative partnerships and relationships
BSBINS603	Initiate and lead applied research
BSBSTR801	Lead innovative thinking and practice
BSBTEC601	Review organisational digital strategy
BSBOPS601	Develop and implement business plans

CHC30121

COURSE OVERVIEW

Students will develop skills and expand their knowledge of early childhood education and care. This is the minimum qualification that a Child Care Worker needs to possess to work in a Child Care Centre. It covers the use of organisation policies, procedures and individual children's profiles to plan activities and provide care for children; thereby facilitating their leisure/play and enabling them to achieve their developmental outcomes.

As part of this course, students will also be required to gain a minimum of 160 hours of work-based training in a regulated child care environment with children aged 0-6 years. Kingston International College will arrange work-based training places for students.

Modes of delivery for this course are face-to-face class and online learning.

HLTAID012 Provide First Aid In An Education and Care Setting is delivered by third party provider Perth CBD College

CERTIFICATE III IN EARLY CHILDHOOD EDUCATION & CARE (108150M)

EMPLOYMENT OPPORTUNITIES

- Child Care Assistant
- Child Educator
- Nanny
- Out-of-School Hours Care Assistant

FURTHER STUDY

- CHC50121 Diploma of Early Childhood Education and Care (108151K)



COURSE DURATION

52 weeks (40 study weeks + 12 weeks break)

KINGSTON'S ENTRY REQUIREMENTS

- Australian Year 10 (or equivalent)
- IELTS 5.5 overall (or equivalent) with no band score less than 5.0

ASSESSMENT METHODS

- Reports
- Quizzes
- Interviews
- Role playing
- Case studies
- Group projects
- Observations
- Presentations
- Problem solving
- Work-based training

COURSE CONTENT

Code	Unit Title
CHCECE031	Support children's health, safety and wellbeing
CHCECE030	Support inclusion and diversity
CHCECE032	Nurture babies and toddlers
CHCDIV001	Work with diverse people
CHCECE033	Develop positive and respectful relationships with children
CHCECE034	Use an approved learning framework to guide practice
CHCECE035	Support the holistic learning and development of children
CHCECE036	Provide experiences to support children's play and learning
CHCECE037	Support children to connect with the natural environment
CHCECE055	Meet legal and ethical obligations in children's education and care
HLTWHS001	Participate in workplace health and safety
CHCPRT001	Identify and respond to children and young people at risk
HLTAID012	Provide First Aid in an education and care setting
CHCECE054	Encourage understanding of Aboriginal and/or Torres Strait Islander peoples' cultures
BSBSTR401	Promote innovation in team environments
CHCECE056	Work effectively in children's education and care
CHCECE038	Observe children to inform practice

CHC50121

COURSE OVERVIEW

Students will learn how to implement an approved learning framework within the confines of the Education and Care Services National Regulations and the National Quality Standard. Students will also be given the responsibility to design and implement a curriculum for early childhood education and care services.

As part of this course, students will also be required to gain a minimum of 280 hours of work-based training in a regulated child care environment with children aged 0-6 years. Kingston International College will arrange work-based training places for students.

Modes of delivery for this course are face-to-face class and online learning.

DIPLOMA OF EARLY CHILDHOOD EDUCATION & CARE (108151K)

EMPLOYMENT OPPORTUNITIES

- Centre Director
- Assistant Centre Director
- Educational Leader
- Qualified Educator
- Room Leader

COURSE DURATION

| 52 weeks (40 study weeks + 12 week break)

KINGSTON'S ENTRY REQUIREMENTS

- IELTS 5.5 overall (or equivalent) with no band score less than 5.0
- Completion of Certificate III in Early

Childhood Education and Care (or equivalent) or obtain RPL or credit transfer for required units

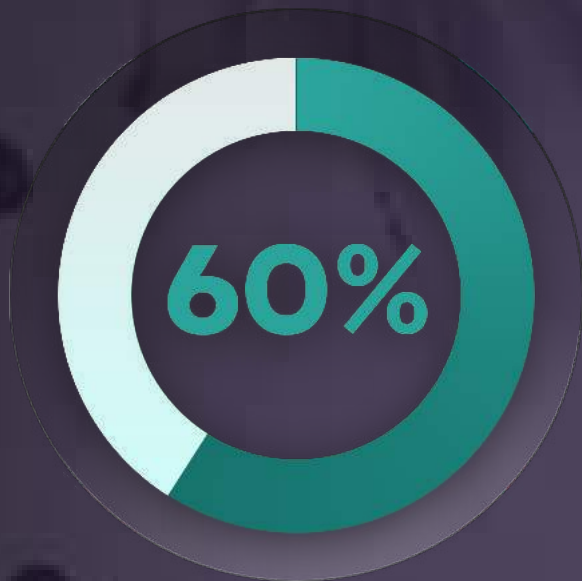
ASSESSMENT METHODS

- Reports
- Quizzes
- Interviews
- Role playing
- Case studies
- Group projects
- Observations
- Presentations
- Problem solving
- Work-based training

COURSE CONTENT

Code	Unit Title
BSBTWK502	Manage team effectiveness
CHCECE041	Maintain a safe and healthy environment for children
CHCECE042	Foster holistic early childhood learning, development and wellbeing
CHCECE043	Nurture creativity in children
CHCECE044	Facilitate compliance in a children's education and care service
CHCECE045	Foster positive and respectful interactions and behaviour in children
CHCECE046	Implement strategies for the inclusion of all children
CHCECE047	Analyse information to inform children's learning
CHCECE048	Plan and implement children's education and care curriculum
CHCECE049	Embed environmental responsibility in service operations
CHCECE050	Work in partnership with children's families
CHCPRP003	Reflect on and improve own professional practice
BSBSTR501	Establish innovative work environments
CHCDIV003	Manage and promote diversity
BSBPEF502	Develop and use emotional intelligence

OUR STATISTICS



HOSPITALITY MANAGEMENT

60% of our Diploma of Hospitality Management students were nominated by their employers for employment!

* Based on our 2020 intake data



COMMERCIAL COOKERY

9/10 of our Commercial Cookery students secured full-time positions before graduating!

* Based on our 2020 intake data



SIT30821

COURSE OVERVIEW

This qualification reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgment, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This course is comprised of classroom study, practical instruction and 240 hours of work-based training. All practical lessons will be conducted at Beaufort Street Kitchen. Students must have approved toolkit and wear approved uniform when working in the kitchen.

Modes of delivery for this course are face-to-face class and online learning.



COURSE DURATION

52 weeks (40 study weeks + 12 weeks break).
Minimum of 48 shifts (240 hrs) including breakfast, lunch and dinner Work Based Training service periods.

KINGSTON'S ENTRY REQUIREMENTS

Australian Year 10 (or equivalent) and IELTS 5.5 overall (or equivalent) with no band score less than 5.0

ASSESSMENT METHODS

- Reports
- Exams
- Role playing
- Case studies
- Group projects
- Observations
- Presentations
- Problem solving
- Work-based training
- Verbal interactions
- Practical demonstrations

CERTIFICATE III IN COMMERCIAL COOKERY (109786M)

EMPLOYMENT OPPORTUNITIES

Commercial Cook

FURTHER STUDY

SIT40521 Certificate IV in Kitchen Management (109654A)

COURSE CONTENT

Code	Unit Title
SITHCCC031	Prepare vegetarian and vegan dishes
SITXINV006	Receive, store and maintain stock
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC035	Prepare poultry dishes
SITHCCC037	Prepare seafood dishes
SITHCCC036	Prepare meat dishes
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC041	Produce cakes, pastries and breads
SITHCCC043	Work effectively as a cook
SITHKOP009	Clean kitchen premises and equipment
SITHKOP010	Plan and cost recipes
SITHPAT016	Produce desserts
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITHCCC038	Produce and serve food for buffets
SITXWHS005	Participate in safe work practices
SITHCCC040	Prepare and serve cheese
SITXCCS014	Provide service to customers
SITXINV007	Purchase goods
SITHCCC025	Prepare and present sandwiches

SIT40521

COURSE OVERVIEW

This qualification reflects the role of chefs and cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

Students will graduate with the skills and abilities required to enter the market, job ready, as competent and qualified chefs or cooks in a supervisory or lead position.

Modes of delivery for this course are face-to-face class and online learning.

CERTIFICATE IV IN KITCHEN MANAGEMENT (109654A)

(Commercial Cookery Pathway)

EMPLOYMENT OPPORTUNITIES

This qualification provides a pathway to work in organizations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

FURTHER STUDY

SIT50422 Diploma of Hospitality
Management (111264H)

COURSE DURATION

24 weeks (20 study weeks + 4 weeks break)

*If course starts in Term 4, course duration is 26 weeks to include year-end holiday

KINGSTON'S ENTRY REQUIREMENTS

- Australian Year 11 (or equivalent)
- IELTS 5.5 overall with no band score less than 5.0 or equivalent
- Completion of SIT30821 Cert III in Commercial Cookery or obtain RPL or credit transfer for required units

ASSESSMENT METHODS

- Reports
- Role playing
- Case studies
- Group projects
- Observations
- Presentations
- Problem solving
- Verbal interactions
- Practical demonstrations

COURSE CONTENT

Code	Unit Title
SITHCCC031	Prepare vegetarian and vegan dishes
SITXFSA008	Develop and implement a food safety program
SITXWHS007	Implement and monitor work health and safety practices
SITHKOP015	Design and cost menus
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC035	Prepare poultry dishes
SITHCCC037	Prepare seafood dishes
SITHCCC036	Prepare meat dishes
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC041	Produce cakes, pastries and breads
SITHCCC043	Work effectively as a cook
SITHKOP013	Plan cooking operations
SITXINV006	Receive, store and maintain stock
SITHPAT016	Produce desserts
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITHKOP012	Develop recipes for special dietary requirements
SITHCCC025	Prepare and present sandwiches
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXHRM009	Lead and manage people
SITXMG004	Monitor work operations
SITHCCC038	Produce and serve food for buffets
SITHCCC040	Prepare and serve cheese
SITHCCC044	Prepare specialized food items
SITXINV007	Purchase goods
SITXHRM008	Roster staff
SITHCCS014	Provide service to customers
SITHKOP010	Plan and cost recipes

SIT50422

COURSE OVERVIEW

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

Modes of delivery for this course are face-to-face class and online learning.

DIPLOMA OF HOSPITALITY MANAGEMENT (111264H)

(Commercial Cookery Pathway)

EMPLOYMENT OPPORTUNITIES

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

COURSE DURATION

24 weeks (20 study weeks + 4 weeks break)
*If course starts in Term 4, course duration is 26 weeks to include year-end holiday

KINGSTON'S ENTRY REQUIREMENTS

- Australian Year 12 (or equivalent)
- IELTS 5.5 overall (or equivalent) with no band score less than 5.0
- Completion of SIT30821 Cert III in Commercial Cookery and SIT40521 Cert IV in Kitchen Management or obtain RPL or credit transfer for required units

ASSESSMENT METHODS

- Reports
- Interviews
- Role playing
- Case studies
- Group projects
- Observations
- Presentations
- Problem solving
- Verbal interactions
- Practical demonstrations

COURSE CONTENT

Code	Unit Title
SITXINV007	Purchase goods
SITXFSA008	Develop and implement a food safety program
SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop and manage quality customer service practices
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXFSA006	Participate in safe food handling
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXMGTO04	Monitor work operations
SITXMGTO05	Establish and conduct business relationships
SITXWHS007	Implement and monitor work health and safety practices
SITXFSA005	Use hygienic practices for food safety
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC043	Work effectively as a cook
SITHCCC023	Use food preparation equipment
SITHCCC035	Prepare poultry dishes
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soup
SITHCCC030	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC041	Produce cakes, pastries and breads
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC037	Prepare seafood dishes
SITHCCC036	Prepare meat dishes
SITHIND006	Source and use information on the hospitality industry
SITXGLC002	Identify and manage legal risks and comply with law

SIT60322

COURSE OVERVIEW

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialized managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions.

Modes of delivery for this course are face-to-face class and online learning.

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT (111265G)

(Commercial Cookery Pathway)

EMPLOYMENT OPPORTUNITIES

This qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

COURSE DURATION

24 weeks (20 study weeks + 4 weeks break)

*If course starts in Term 4, course duration is 26 weeks to include year-end holiday

KINGSTON'S ENTRY REQUIREMENTS

- Australian Year 12 (or equivalent)
- IELTS 6.0 overall (or equivalent) with no band score less than 5.0
- Completion of SIT30821 Cert III in Commercial Cookery, SIT40521 Cert IV in Kitchen Management, and SIT50422 Diploma of Hospitality Management or obtain RPL or credit transfer for required units

ASSESSMENT METHODS

- observation
- project & report
- case study
- role play
- exercises, activities
- written/oral tasks including multiple choice, questions and answers
- essays
- presentations

COURSE CONTENT

Code	Unit Title
BSBFIN601	Manage organisational finances
SITXCCS016	Develop and manage quality customer service practices
BSBOPS601	Develop and implement business plans
SITXFIN011	Manage physical assets
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous
SITHCCC035	Prepare poultry dishes
SITHCCC037	Prepare seafood dishes
SITHCCC036	Prepare meat dishes
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC041	Produce cakes, pastries and breads
SITHCCC043	Work effectively as a cook
SITXMPR014	Develop and implement marketing strategies
SITXHRM010	Recruit, select and induct staff
SITHPAT016	Produce desserts
SITXFSA005	Use hygienic practices for food safety
SITXINV006	Receive, store and maintain stock
SITXHRM012	Monitor staff performance
SITHKOP015	Design and cost menus
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM009	Lead and manage people
SITXMGTO04	Monitor work operations
SITXWHS008	Establish and maintain a work health and safety system
SITXFSA006	Participate in safe food handling practices
SITXFSA008	Develop and implement a food safety program
SITHCCC031	Prepare vegetarian and vegan dishes
SITXHRM008	Roster staff
SITXMGTO05	Establish and conduct business relationships
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets