POSSIBLE CAREERS

> Restaurant Manager
> Food and Beverage Attendant
> Beverage Manager
> Conference Manager
> Pastry Chef
> Supervisor
> Duty Manager
> Concierge
> Chef

STUDY MODE KEY

<table>
<thead>
<tr>
<th>FT</th>
<th>Full time</th>
</tr>
</thead>
<tbody>
<tr>
<td>PT</td>
<td>Part time</td>
</tr>
<tr>
<td>OC</td>
<td>Off campus</td>
</tr>
<tr>
<td>FL</td>
<td>Flexible learning</td>
</tr>
<tr>
<td>AP</td>
<td>Apprenticeship</td>
</tr>
<tr>
<td>TR</td>
<td>Traineeship</td>
</tr>
<tr>
<td>V</td>
<td>VETiS</td>
</tr>
</tbody>
</table>

The information contained in this publication is correct at time of print (June 2016). Box Hill Institute reserves the right to alter, amend or delete details of course offerings and other information published here.

© Box Hill Institute
As the name suggests, hospitality is all about looking after people. If you enjoy customer service and want to make a career out of providing the very best service standards, a career in hospitality could work for you.

**BACHELOR OF HOSPITALITY MANAGEMENT**

Start dates: February and July  
How to enrol: VTAC and Direct Entry  
Location: Box Hill, City  

**FT** 3 years  
**PT** 6 years

This three-year degree course will increase your chance of securing a senior position to manage large operations in the hospitality industry. The course has a strong focus on practical learning and includes a unique work-based research project, which provides students with work experience. Our small class sizes mean that learning can be individually tailored based on students’ needs, with one-on-one support from lecturers.

**Learning outcomes**  
You will develop skills in Accounting, Marketing, Business, Hospitality Law and Workplace Communications. You will learn about strategic Project Management, Contemporary Issues in Hospitality and Contemporary Human Resources Management. You will also have the opportunity to put your skills into practice with a work-based Hospitality Management project. If you have completed an accredited Diploma or Advanced Diploma in Tourism/Events or Hospitality, you may be eligible to receive credits into this degree. This course has a work experience component in the final semester of third year. Students are placed in 5 Star Hotels to complete a research presentation in consultation with the Institute and the business.

**Delivery**  
Blended delivery. See boxhill.edu.au for full details.

**Entry requirements**  
Visit boxhill.edu.au for entry requirements specific to this course.

**Selection Method**  
• Assessment of application (VTAC)

**Career outcomes**  
This course may provide you with employment opportunities as a Function Coordinator, Account Manager in Sales and Marketing, Human Resource Manager, Food and Beverage Manager, Restaurant Manager, Small Business Operator, Conference and Convention Manager or Event Manager.

**Further Study Options**  
You may wish to progress into related courses at Higher Education Institutions.

**Course Assessment**  
Visit boxhill.edu.au for course assessment information specific to this course.

**ASSOCIATE DEGREE IN HOSPITALITY MANAGEMENT**

Start dates: February and July  
How to enrol: VTAC and Direct Entry  
Location: Box Hill, City  

**FT** 2 years  
**PT** 4 years

This two-year course brings together the Hospitality and Management subjects to increase your prospects of securing senior Hospitality positions. If you have completed up to a Diploma of Hospitality you may be eligible to receive credits into this Associate Degree.

**Learning outcomes**  
You will learn about Marketing Concepts, Business Economics and how to manage Accounting in relation to decision making. You will gain skills in management of projects and organisational behaviour along with learn how to conduct social research and look at business statistics.

**Delivery**  
Blended delivery. See boxhill.edu.au for full details.

**Entry requirements**  
Visit boxhill.edu.au for entry requirements specific to this course.

**Selection Method**  
• Assessment of application (VTAC)

**Career outcomes**  
This course may provide you with employment opportunities as a Function Coordinator, Account Manager in Sales and Marketing, Human Resource Manager, Food and Beverage Manager, Restaurant Manager, Small Business Operator, Conference and Convention Manager or Event Manager.

**Further Study Options**  
Students successfully completing the Associate Degree may wish to progress into the final year of the Bachelor of Hospitality Management, involving an additional year of study.

**Course Assessment**  
Visit boxhill.edu.au for course assessment information specific to this course.
This advanced course gives you the skills and knowledge to work in the hospitality industry in a range of venues (from bars and hotels to fine-dining restaurants). This qualification reflects the role of highly skilled senior operators.

**Learning outcomes**
You will gain practical skills in food and beverage service, learn how to responsibly serve alcohol and follow workplace hygiene procedures. This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. Because this course is designed to simulate conditions in a restaurant environment, you may need to attend classes between 6am and 11pm, Monday to Saturday. You will also be required to participate in work experience in order to complete the course. Please note: this course caters to Australian and International standards and requires the handling and tasting of alcohol, and does not include Halal products.

**Delivery**
Blended delivery. See boxhill.edu.au for full details.

**Entry requirements**
Visit boxhill.edu.au for entry requirements specific to this course.

**Selection Method**
- Assessment of application (VTAC)
- Individual interview

**Career outcomes**
This qualification provides a pathway to work as a team leader or supervisor in hospitality organisations such as restaurants, hotels, catering operations, clubs, pubs, cafes and coffee shops. Possible job titles include: bar supervisor or team leader, concierge, duty manager, food and beverage supervisor or team leader, forecast analyst (accommodation services), gaming manager or shift manager.

**Further Study Options**
You may then wish to progress into the Bachelor of Hospitality Management with credits for previous study.

**Course Assessment**
Visit boxhill.edu.au for course assessment information specific to this course.
**CULINARY ARTS**

Box Hill Institute has helped nurture the talent of some of Australia’s best chefs, like Guy Grossi and Curtis Stone. The culinary arts is a rewarding hands-on career suited to those who enjoy cooking and want to develop their skills to work in a commercial kitchen as a chef, cook or pastry chef.

**DIPLOMA OF HOSPITALITY MANAGEMENT**
**SPECIALISING IN COMMERCIAL COOKERY**

**National code:** SIT50416  
**Start dates:** February and July  
**How to enrol:** VTAC and Direct Entry  
**Location:** Box Hill  

This practical course will give you the skills to work as a qualified chef in a commercial kitchen. 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.

**Learning outcomes**
You will develop extensive skills in creating menus and preparing food – from appetisers to filleting fish to pastry. You will also gain operational and supervisory skills, learn how to manage a kitchen and find out how to maintain a safe workplace. Because this course is designed to simulate conditions in a restaurant environment, you may need to attend classes between 6am and 11pm, Monday to Saturday. You will also be required to participate in work experience in order to complete the course. Please note: this course caters to Australian and International standards and requires the handling and tasting of alcohol, and does not include Halal products.

**Delivery**
Blended delivery. See boxhill.edu.au for full details.

**Entry requirements**
Visit boxhill.edu.au for entry requirements specific to this course.

**Selection Method**
- Assessment of application (VTAC)  
- Individual interview

**Career outcomes**
The Commercial Cookery stream may provide you with employment opportunities as a chef in a small business or as a sous chef in larger kitchens in hotels, restaurants, cafes, clubs, event caterers, airlines, hospitals or executive boardrooms.

**Further Study Options**
Students who successfully complete a Diploma of Hospitality specialising in Commercial Cookery or Patisserie who wish to progress into the Bachelor of Hospitality Management will receive credit of 1 year’s duration.

**Course Assessment**
Visit boxhill.edu.au for course assessment information specific to this course.

* Including Certificate III in Commercial Cookery and Certificate IV in Commercial Cookery

**DIPLOMA OF HOSPITALITY MANAGEMENT**
**SPECIALISING IN PATISSERIE**

**National code:** SIT50416  
**Start dates:** February and July  
**How to enrol:** VTAC and Direct Entry  
**Location:** Box Hill  

This course provides you with the skills you need to work as a pastry chef in a commercial kitchen. 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.

**Learning outcomes**
You will learn how to prepare and present hot and cold desserts, pastries, cakes and other bakery products. Because this course is designed to simulate conditions in a restaurant environment, you may need to attend classes between 6am and 11pm, Monday to Saturday. You will also be required to participate in work experience in order to complete the course. Please note: this course caters to Australian and International standards and requires the handling and tasting of alcohol, and does not include Halal products.

**Delivery**
Blended delivery. See boxhill.edu.au for full details.

**Entry requirements**
Visit boxhill.edu.au for entry requirements specific to this course.

**Selection Method**
- Assessment of application (VTAC)  
- Individual interview

**Career outcomes**
The patisserie stream may provide you with employment opportunities as a pastry chef in commercial kitchens, bakeries, pastry shops, hotels, restaurants, function centres etc. You may also wish to open your own pastry shop.

**Further Study Options**
Students who successfully complete a Diploma of Hospitality specialising in Commercial Cookery or Patisserie who wish to progress into the Bachelor of Hospitality Management will receive credit of 1 year’s duration.

**Course Assessment**
Visit boxhill.edu.au for course assessment information specific to this course.

* Including Certificate III in Patisserie and Certificate IV in Patisserie
CULINARY ARTS

CERTIFICATE IV IN COMMERCIAL COOKERY

National code: SIT40516
Start dates: January and July
Location: Box Hill

FT 6 months FT 1.5 years*

This qualification reflects the role of commercial cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems. This hands-on course gives you the skills and knowledge to work in the hospitality industry in a range of venues (from bars and cafes to restaurants and function centres).

Learning outcomes
You will gain practical skills in food and beverage service, learn how to responsibly serve alcohol and follow workplace hygiene procedures. Because this course is designed to simulate conditions in a restaurant environment, you may need to attend classes between 6am and 11pm, Monday to Saturday. You will also be required to participate in work experience in order to complete the course. Please note: this course caters to Australian and International standards and requires the handling and tasting of alcohol, and does not include Halal products.

Delivery
Blended delivery. See boxhill.edu.au for full details.

Entry requirements
Visit boxhill.edu.au for entry requirements specific to this course.

Selection Method
• Individual interview

Career outcomes
This course may provide you with employment opportunities as a chef in small businesses or as a chef de partie in larger kitchens. You may find work in a range of commercial kitchen environments such as hotels, restaurants, cafes, clubs, event catering organisations, airlines, hospitals, student accommodation areas, industry cafeterias and corporate organisations.

Further Study Options
You may wish to progress into the Diploma of Hospitality Management specialising in Commercial Cookery.

Course Assessment
Visit boxhill.edu.au for course assessment information specific to this course.

* Including the Certificate III in Commercial Cookery

CERTIFICATE IV IN PATISSERIE

National code: SIT40716
Start dates: January and July
Location: Box Hill

FT 6 months FT 1.5 years*

The Certificate IV in Patisserie provides comprehensive training in all aspects of Patisserie, providing the skills and knowledge to work as a chef pâtissier.

Learning outcomes
This qualification provides a pathway to work in various organisations where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops. Because this course is designed to simulate conditions in a restaurant environment, you may need to attend classes between 6am and 11pm, Monday to Saturday. You will also be required to participate in work experience in order to complete the course. Please note: this course caters to Australian and International standards and requires the handling and tasting of alcohol, and does not include Halal products. Products containing alcohol and pork are used as part of assessment.

Delivery
Blended delivery. See boxhill.edu.au for full details.

Entry requirements
Visit boxhill.edu.au for entry requirements specific to this course.

Selection Method
• Individual interview

Career outcomes
This course may provide you with employment opportunities as a Pastry Chef.

Further Study Options
You may wish to progress into the Diploma of Hospitality Management specialising in Patisserie.

Course Assessment
Visit boxhill.edu.au for course assessment information specific to this course.

* Including the Certificate III in Patisserie

CERTIFICATE III IN COMMERCIAL COOKERY

National code: SIT30816
Start dates: January and July
How to enrol: Direct Entry
Location: Box Hill

AP OC FT 1 year

This apprenticeship provides you with the practical skills and knowledge needed to work as a qualified cook in a commercial kitchen.

Learning outcomes
You will learn everything from making bread and filleting fish, to creating menus and cooking specialist dishes from recipes provided by top chefs. You will also gain a Level II First Aid certificate and be able to work as a food safety supervisor. Because this course is designed to simulate conditions in a restaurant environment, you may need to attend classes between 6am and 11pm, Monday to Saturday. You will also be required to participate in work experience in order to complete the course. Please note: this course caters to Australian and International standards and requires the handling and tasting of alcohol, and does not include Halal products.

Delivery
Blended delivery. See boxhill.edu.au for full details.

Entry requirements
Visit boxhill.edu.au for entry requirements specific to this course.

Selection Method
• Individual interview

Career outcomes
This course may provide you with employment opportunities as a head chef in small businesses or as a sous chef in larger kitchens. You may find work in a range of commercial kitchen environments such as hotels, restaurants, cafes, clubs, event catering organisations, airlines, hospitals, student accommodation areas, industry cafeterias and corporate organisations.

Further Study Options
After achieving the Certificate III in Commercial Cookery.

Course Assessment
Visit boxhill.edu.au for course assessment information specific to this course.

* Including the Certificate III in Commercial Cookery
The Certificate III in Patisserie provides comprehensive training in all aspects of Patisserie.

Learning outcomes
You will learn how to make a variety of Cakes, with a focus on both Gluten and Dairy free products. You will be exposed to making a range of pastry products ranging from Croissants, Fruit Tartlets, Danishes, and Éclairs and have the ability to identify cake and pastry faults and know how to troubleshoot them. You will also learn how to make a variety of Bread dough’s from White, Wholemeal and Sweet, working with a variety of commercial Pastry and Bakery equipment and how to produce Gateaux and Petit Fours, utilising various techniques and skills to produce high quality finishes that are of Industry Standard. Because this course is designed to simulate conditions in a restaurant environment, you may need to attend classes between 6am and 11pm, Monday to Saturday. You will also be required to participate in work experience in order to complete the course. Please note: this course caters to Australian and International standards and requires the handling and tasting of alcohol, and does not include Halal products.

Delivery
Blended delivery. See boxhill.edu.au for full details.

Entry requirements
Visit boxhill.edu.au for entry requirements specific to this course.

Selection Method
• Individual interview

Career outcomes
This course may provide you with employment opportunities as a Pastry Cook and/or Pastry Chef.

Further Study Options
You may be eligible to progress into the Certificate IV in Patisserie.

Course Assessment
Visit boxhill.edu.au for course assessment information specific to this course.

FOR DETAILED INFORMATION ON ALL COURSES, INCLUDING ASSESSMENT REQUIREMENTS AND UNITS VISIT BOXHILL.EDU.AU
<table>
<thead>
<tr>
<th>Your name</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Course name</td>
</tr>
<tr>
<td>Study mode</td>
</tr>
<tr>
<td>Campus</td>
</tr>
<tr>
<td>Start date</td>
</tr>
<tr>
<td>Cost</td>
</tr>
<tr>
<td>2 Course name</td>
</tr>
<tr>
<td>Study mode</td>
</tr>
<tr>
<td>Campus</td>
</tr>
<tr>
<td>Start date</td>
</tr>
<tr>
<td>Cost</td>
</tr>
<tr>
<td>3 Course name</td>
</tr>
<tr>
<td>Study mode</td>
</tr>
<tr>
<td>Campus</td>
</tr>
<tr>
<td>Start date</td>
</tr>
<tr>
<td>Cost</td>
</tr>
</tbody>
</table>

Box Hill Institute contact
Phone
Email