

# Hostec

Better People

Advanced Diploma of Hospitality Management  
SIT60307 (CRICOS CODE: 063738C)

Diploma of Hospitality  
SIT50307 (CRICOS CODE: 063739B)

Certificate III in Hospitality  
(Commercial Cookery)  
SIT30807 (CRICOS CODE: 063740J)

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



## Certificate III in Hospitality (Commercial Cookery)

SIT30807 (CRICOS CODE: 063740J)

### Course Description

This course is designed for people who wish to gain a nationally recognized qualification in commercial cookery. At the completion of this course, graduates will be skilled to work as a Qualified Cook, and with trade recognition, Qualified as a Chef.

All classes are held in a fully equipped commercial kitchen or theory room. Industry professional chef lecturers will guide you through the course and offer you all the assistance you require to prepare yourself to start a career in commercial cookery. The range of venues where you can work will include catering operations, restaurants and hospitality establishments.

### Course Structure

Each program is delivered over one academic year which is divided into 4 terms - 36 weeks learning, 12 weeks Industry Placement (IP) and 4 weeks holidays.

Semester One				Semester Two		
Term 1	1 wk break	Term 2		Term 3	1 wk break	Term 4
12 wks study		12 wks study	2 wks break	12 wks study		12 wks IP

### Options

Day or night classes.  
Weekdays or weekends.

### Classrooms and Training Areas

All facilities are modern and well lit, easily accessible by public transport and central or near the city, beaches and residential areas of Sydney. Several are used for commercial production and students have the opportunity to take part in actual commercial food enterprises.



## Diploma of Hospitality

SIT50307 (CRICOS CODE: 063739B)

### Course Description

This course is designed for people who wish to enter the workplace with a solid theoretical foundation supplemented with significant work experience to start your career with a nationally recognized qualification. At the completion of this course, graduates will be ready to work at a supervisory level in a range of establishments including hotels, restaurant catering companies and tourism organisations.

The Diploma of Hospitality reflects the role of a skilled operator applying a broad range of performance and "soft" skills within the work context. By providing you with the opportunity to build on your theoretical knowledge by paid industry placement. This course will provide you with the necessary resources to meet the demands of the hospitality industry.

### Industry Placement (IP)

The industry placement component of either course requires 240 hours of paid work experience in a legitimate hospitality establishment. Not only does this work contribute to your qualifications but if undertaking Commercial Cookery, it will go towards your required hours for Trade Recognition.

Hostec has a free employment service and will arrange and prepare you for as many interviews as required to get you a job. All students will be employed under Australian Awards or Workplace Agreements.

With the appropriate visa conditions, International students will be able to work up to 20 hours per week during the school term and unlimited hours during holidays and Industry Placement sessions.

Theory Rooms are located around the centre of the city close to transport, shops and Hostec head offices.

Kitchen Facilities are state of the art, commercial facilities with plenty of room and equipment for each student.



## Advanced Diploma of Hospitality Management SIT60307 (CRICOS CODE: 063738C)

### Course Description

The Advanced Diploma of Hospitality reflects the role of a skilled operator applying a broad range of performance and “soft” skills within the management context. As such, a graduate of the program could expect to progress to the level of Department Head, Outlet Manager or Manager in Charge in a range of hospitality operations.

This course will provide participants with the management skills, knowledge and ability to meet the demands of the hospitality industry. You will build on the theoretical knowledge by developing and refining performance through paid industry placement.

### Career and Learning Pathways

Students will be able to undertake significant industry experience within the Advanced Diploma program. Service and delivery skills will dominate the first year of study, with 12 weeks paid Industry placement. The second year provides the management expertise and the opportunity for you to develop as a competent practitioner with a range of supervisory and management skills.

### Two Streams

When enrolling in the Advanced Diploma you will need to nominate whether you will attempt the Cookery or Operations stream in the first year with a common second year for both streams.

### Cookery Stream

You will not only learn the theory aspects of the kitchen and cookery techniques, you will also undertake significant practical training in soups, salads, meat, fish, poultry, desserts, buffets, catering events and work-based activities, all within an operational commercial kitchen.

Successful completion of year one of the Cookery Stream will give you a Certificate III in Commercial Cookery.

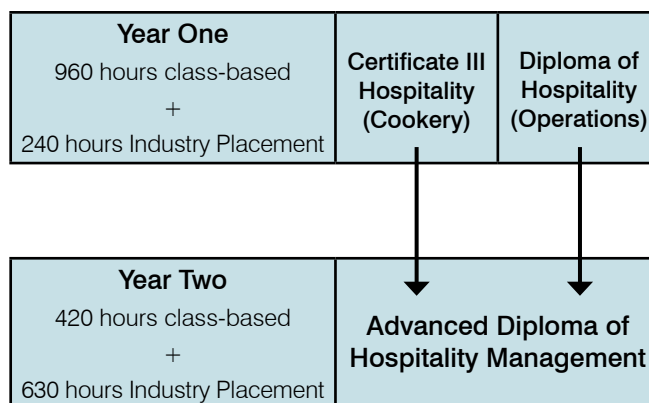
### Operations Stream

This highly practical year will involve all aspects of operating in a hotel, bar, restaurant or convention centre with specific training in Food & Beverage, Housekeeping, Front Office, customer service and basic account keeping.

On successful completion of the Operations Stream in Year One, students will be awarded a Diploma of Hospitality.

### Course Structure

Year One						
Semester One			2 wks break	Semester Two		
Term 1	1 wk break	Term 2		Term 3	1 wk break	Term 4
12 wks study		12 wks study		12 wks study		12 wks IP
Year Two						
Semester Three			2 wks break	Semester Four		
Term 5	1 wk break	Term 6		24 weeks IP		
12 wks		12 wks				



### Industry Placement (IP)

The industry placement component of the course requires 870 hours of paid work experience in a legitimate hospitality establishment. Not only does this work contribute to your qualifications but if undertaking Commercial Cookery, it will go towards your required hours for Trade Recognition.

Hostec has a free employment service and will arrange and prepare you for as many interviews as required to get you a job. All students will be employed under Australian Awards or Workplace Agreements.

With the appropriate visa conditions, International students will be able to work up to 20 hours per week during the school term and unlimited hours during holidays and Industry Placement sessions.



## Fees and Course Dates 2008 - 2009



### Certificate III in Hospitality & Diploma of Hospitality

#### Common Information

#### Course Start Dates

2008		2009	
February	11	January	5
May	26	April	14
July	21	July	6
October	7	October	6

#### Terms

Course duration is one academic year (52 weeks).  
The year is divided into 4 terms of 12 weeks each with a 1 week break in between.

**Term 4 involves 12 weeks of Paid Industry Placement.**

#### Timetable options

Day classes from 8:30am, 3 days per week.  
Evening classes from 4:00pm, 3 days per week.  
Theory and practical classes - total 20 hours per week.

#### Sydney Locations

Clarence Street, Sydney City Campus  
High Street, Randwick  
Market Street, Sydney City  
Bridge Road, Glebe  
Arden Street, Coogee

#### Entry Requirements

18 years of Age  
Year 12 or equivalent  
IELTS 5.5 or equivalent

### Certificate III in Hospitality (Commercial Cookery)

SIT30807 (CRICOS CODE: 063740J)

#### Fees

Application fee (non refundable)	\$200
Tuition	\$11,900
Equipment levy	\$880
<b>TOTAL COURSE COST</b>	<b>\$12,980</b>

The deposit is paid to secure your place and allow us to confirm your enrollment (CoE). Fees are paid in installments prior to the commencement of each semester.

Deposit (to gain CoE)	\$1,980
1st Installment (prior to start)	\$6,000
2nd Installment	\$5,000

### Diploma of Hospitality

SIT50307 (CRICOS CODE: 063739B)

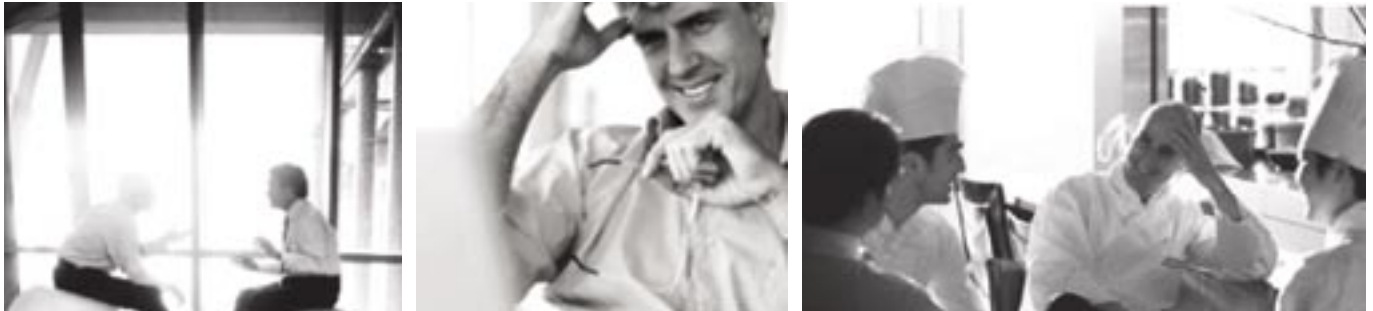
#### Fees

Application fee (non refundable)	\$200
Tuition	\$11,000
Equipment levy	\$770
<b>TOTAL COURSE COST</b>	<b>\$11,970</b>

The deposit is paid to secure your place and allow us to confirm your enrollment (CoE). Fees are paid in installments prior to the commencement of each semester.

Deposit (to gain CoE)	\$1,970
1st Installment (prior to start)	\$5,500
2nd Installment	\$4,500

## Fees and Course Dates 2008 - 2009



### Advanced Diploma of Hospitality Management SIT60307 (CRICOS CODE: 063738C)

#### Course start dates

2008		2009	
February	11	January	5
May	26	April	14
July	21	July	6
October	7	October	6

#### Terms

Course duration is two academic years (52 weeks per year). Each year is divided into 4 terms of 12 weeks each with a 1 week break in between.

**In the second year the last 2 terms involve 24 weeks of Paid Industry Placement.**

#### Timetable

Day classes are from 8:30am, 3 days per week.

Year One

Theory and practical classes - 20 hours per week.

Year Two

Theory and practical classes - maximum 24 hours per week.

#### Sydney Locations

Level 3, 495 Kent Street, Sydney

#### Entry Requirements

18 years of Age  
Year 12 or equivalent  
IELTS 5.5 or equivalent

#### Fees

Application fee (non refundable)	\$200
Tuition	\$21,500
Equipment levy	\$1,740
<b>TOTAL COURSE COST</b>	<b>\$23,440</b>

The deposit is paid to secure your place and allow us to confirm your enrollment (CoE). Fees are paid in installments prior to the commencement of each semester.

Deposit (to gain CoE)	\$2,440
1st Installment (prior to start)	\$6,000
2nd Installment	\$5,000
3rd Installment	\$5,000
Final Installment	\$5,000

## Who is Hostec?

Hostec has been operating for 10 years throughout training and recruitment.

Our drive and success comes from our extensive knowledge and networks with the hospitality industry. In essence we identify, develop and place better people in better jobs. Better career prospects for you and ultimately better people for our industry.

At the Academy we engage all stakeholders in a common goal – relevance through purpose – everything we do with students, industry, staff, owners and government is for a reason.

Better people.

## Why should I study with Hostec?

Hostec has 10 years experience in delivering commercial cookery and hospitality qualifications in the workplace, ensuring that students and their employers get the most out of their learning and find the greatest contribution to the goals of the individual and the company.

We work with the major hospitality employers including: Accor Asia Pacific, Hilton International, Hyatt International, Inter-continental Hotels and Resorts, Jumeirah International, Shangri-la Hotels and Resorts, Starwood Hotels and Resorts, and others include high profile private and corporate clients.

## Can I work while I study?

The timetables are designed so you will study a maximum of 24 hours per week. That gives you plenty of time to work and enjoy Sydney. Not only can you work while you study, you will have at least 36 weeks paid Industry placement over your 2 year course where there are no restrictions on your ability to work. In fact we encourage you to “Earn while you Learn” at Hostec.

Our network of industry professionals and properties are always looking for motivated people to work in the industry. Hostec can ensure as many job interviews as is necessary to secure employment.

## Can I continue my study?

With an Advanced Diploma of Hospitality from Hostec you are able to apply for advanced standing in several universities around Australia for Degrees related to hospitality.

## What Happens Now?

1. For further information visit our website, talk to your agent or ring us direct. Make sure you read our conditions of enrollment and refund policy.
2. Complete the Enrollment Application Form (downloaded from our website) making sure you include all the documents requested and initial each page in the bottom right hand corner and sign the declaration.
3. Fax or email us the whole completed form and all certified documents. Note: We cannot accept applications that are not complete. This is particularly important for the declaration and the initialing of each page.
4. Hostec will review the application making sure it is complete and if successful, send a Letter of Offer detailing all course and cost details.
5. International students may present this to the Australian High Commission/Embassy or Consulate for Visa process or PVA (Pre Visa Approval).
6. A non-refundable enrolment fee of AUD\$200 (international students only), deposit and signed Acceptance Agreement are then required for each course to be enrolled to secure the offer.
7. We will issue you with a CoE for the course in which you have enrolled.
8. Use this CoE to apply for your student visa.
9. Pay your first installment prior to commencement of the course.
10. See us at your Orientation Day!

## How do I contact Hostec?

Hostec International Pty Ltd  
Level 7, 263 Clarence Street, Sydney NSW 2000  
Or, email us at [info@hostec.com](mailto:info@hostec.com)  
Phone: 0011 61 2 80020222  
Fax: 0011 61 2 80020223

## Where can I find more info?

Visit [www.hostec.com](http://www.hostec.com) to find out more details about the courses and to look at our photo gallery.

NOTE: This document should be read in conjunction with our full prospectus including refund policy and early termination charges.

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RTO Registration: 314397