



LÉ CULINAIRE HOSPITALITY INSTITUTE

CAREER GUIDE

INTERNATIONAL STUDENTS



RTO: 45326 • CRICOS: 03667K • www.leculinaire.edu.au • ABN 66615266790



LE CULINAIRE HOSPITALITY INSTITUTE, ACKNOWLEDGES ABORIGINAL AND TORRES STRAIT ISLANDER PEOPLES AS THE TRADITIONAL CUSTODIANS OF THE LAND, RIVERS AND SEA. WE ACKNOWLEDGE AND PAY OUR RESPECTS TO THE ELDERS; PAST, PRESENT AND EMERGING OF ALL NATIONS.

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WELCOME TO LÉ CULINAIRE



Brad Bennett
Lé Culinaire Hospitality Institute
Founder and CEO

Dear students,

I am thrilled to welcome you to Lé Culinaire Hospitality Institute. At our institute, we have a unique approach to education. 'We don't just train our students to be average; we inspire them to be awesome'.

We believe that true empowerment comes from a combination of knowledge and passion.

When you choose to study with us, we will give you the opportunity to achieve the skills and knowledge necessary for success in the industry.

Our goal is to equip you with the tools you need to not just enter the workforce, but to excel in it.

Our trainers bring a wealth of professional life experiences to the classroom, ensuring that you receive a well-rounded education.

Our courses have been carefully developed in collaboration with industry consultants, qualified trainers, and assessors. We have also incorporated my own passion and years of professional experience in the hospitality industry as the founder and CEO of Lé Culinaire Hospitality Institute.

We are committed to providing you with professional industry knowledge that will prepare you for the workplace and set you on the path to a successful future.

I am excited to embark on this journey with you and witness your growth and success. Together, we will inspire greatness and empower you to achieve your goals.

Warm regards,
Chaine Chef Brad Bennett

WHY CHOOSE LÉ CULINAIRE?



HOSPITALITY-FOCUSED

The Institute's unique food and hospitality-focused education model emphasises on imparting real-world skills and authentic industry experience in a professional setting.



SELECTED FACILITIES & RESOURCES

State-of-the-art kitchens, classrooms and highly qualified team of Trainers with extensive experience in the industry.



CURRENT EDUCATION

A broad range of hospitality courses with the most up-to- date curriculum that are tailored to the evolving demands of Industry.



GLOBAL SKILLS

The opportunity to learn transferable skills that would allow students to gain employment within the global market.



INDUSTRY-RELEVANT

Lé Culinaire works in tandem with the industry, spotting trends and filling gaps as and when they arise.



YOU COME FIRST

We create outstanding learner experiences and provide quality and personalised services that allows you to achieve your goals.



RATINGS SPEAK VOLUMES

97% Employers Satisfaction
98% Students employed
89% of Graduates would recommend
Le Culinaire Hospitality
96% of students have developed the skills expected from this training

INTERNATIONAL INDUSTRY ASSOCIATIONS

Lé Culinaire is a groundbreaking registered training (RTO) listed on the National Training Register, (www.training.gov.au) and is registered by the Australian Skills Quality Authority (ASQA).

We are authorised to deliver nationally recognised training within the Australian Qualifications Framework. Le Culinaire is also listed on the Commonwealth Register for Institutions for Overseas Students (CRICOS).

We are also a member of the Australian Culinary Federation, Tourism, Hospitality & Catering Institute of Australia (THCIA)



NATIONALLY RECOGNISED TRAINING

QUALIFICATIONS

SIT20421 Certificate II in Cookery (Domestic Students Only)
SIT20322 Certificate II in Hospitality (Domestic Students Only)
Certificate III in Commercial Cookery (SIT30821)
Certificate III in Patisserie (SIT31021)
Certificate IV in Kitchen Management (SIT40521)
Certificate IV in Patisserie (SIT40721)
Diploma of Hospitality Management (SIT50422)
Advance Diploma of Hospitality Management (SIT60322)

DURATION

26 weeks
26 weeks
52 weeks
52 weeks
60 weeks
60 weeks
80 weeks
116 weeks

TRAINING METHOD

20 hours' delivery per week as follows:
15 hours' classroom delivery
5 hours online



CAREER PATHWAYS



EXAMPLE PATHWAY TO A QUALITY CAREER

ASSISTANT



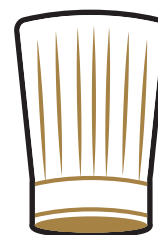
CERTIFICATE II IN COOKERY
(SIT20421)

WORK AS A COOK



CERTIFICATE III IN COMMERCIAL
COOKERY (SIT30821)
CERTIFICATE III IN PATISSERIE
(SIT31021)

EXECUTIVE CHEF OR
CHEF DE PARTIE



CERTIFICATE IV IN KITCHEN
MANAGEMENT (SIT40521)
CERTIFICATE IV IN
PATISSERIE (SIT40721)

Le Culinaire Hospitality Institute is training provider in NSW, offering nationally recognised qualifications. Courses are delivered in state-of-the-art commercial kitchens and are facilitated by culinary- trained teachers who are passionate about the industry.

STUDENT SUPPORT SERVICES



CAREER DEVELOPMENT SERVICES

At Le Culinare Hospitality Institute, career development service is free and is designed to help you with strategies to get the most from your course and with your studies, as well as in your chosen career.

Prospective Le Culinare Hospitality Institute students are able to access the service to assist with course choice decisions and career planning. Students enrolled with Le Culinare Hospitality Institute are able to access a range of services to assist in career development and personal support.

LEARNING SUPPORT

Le Culinare Hospitality Institute, provides valuable learner support at our students, in small groups or one-on-one. Call 02 9211 3945 to find out what study support services are available or come to level 1 and speak to the Student Services Team.

INTERNATIONAL STUDENTS

Student Services can offer advice, support and referral services to assist you during your studies. They will help you to achieve your education goals and make your time in Australia enjoyable.

SCHOLARSHIPS

Le Culinare Hospitality Institute, works with schools, community organisations to deliver scholarships for students who are experiencing financial, social, or other barriers to study.



ADMISSION REQUIREMENTS



ENTRY AND ADMISSION REQUIREMENTS

- All potential students are required to have a personal interview, whether by phone/Skype or in person, to assess their suitability for the course.
- Students are required to provide their own laptop or tablet that meets Le Culinaire's specifications (available at www.leculinaire.edu.au) as part of their learning and assessment materials are provided online. Free WIFI is available at the institute.
- You will also be required to satisfactorily complete an LLN and computing skill assessment at the appropriate level prior to enrolment.
- Insurance coverage for external study excursions and work experience, (which are compulsory parts of the course and must be completed to gain a qualification).

Mandatory equipment and resources:

- Students are required to provide their own laptop or tablet that meets Le Culinaire's specifications (available at www.leculinaire.edu.au) as part of their learning and assessment materials are provided online. Free WIFI is available at the institute.
 - Initial payment covers the cost of the compulsory resource pack. The items in the resource pack are issued on course commencement. The resource pack contains:
 - Full chef's uniform, including shoes;
 - Toolbox, including knives;
 - Study resources in soft copy form
- Assessment Requirements
- Throughout the program, students undertake oral, written, and practical assessment activities.

APPLY NOW

To enrol into a course as an overseas student at Le Culinaire Hospitality Institute, applicants must complete an International Application Form available from our website at www.leculinaire.edu.au

The form should be completed in full and submitted by email to: admin@leculinaire.edu.au

Minimum entry requirement

Meet the following Student Visa subclass 500 Vocational Education & Training requirements. International Students

- Be over the age of 18.
- Have completed an equivalent secondary schooling level of a High School Certificate or can demonstrate suitable work experience.

Be of good character

- Be of sound health
- Have acceptable health insurance through the Overseas Student Health Cover (OSHC) for yourself and any members of your family unit accompanying you to Australia.
- Have no outstanding debts to the Commonwealth of Australia
- Demonstrate the capacity to meet basic living costs requirements set by the Australian Government
- Verified evidence of IELTS Level 6.0
- Provide your own Laptop and/or tablet.
- Unique Student Identifier: You will need to obtain a Unique Student Identifier (USI) number. Visit www.usi.gov.au for more information, or you can ask us to help you do it or even do it for you once you have been granted a VISA and in the country.

Once we receive your application, our Le Culinaire Team will review it for completeness. When the application for enrolment is complete you will be issued a Letter of Offer (valid 30 days), an invoice for initial payment of fees and provided with a Student Agreement for your review.

Once you accept the offer you are required to return the student agreement with the initial payment of fees.

Upon approval of your application, an electronic confirmation of enrolment (eCoe) will be generated. It is the applicant's responsibility to apply for a student visa.

HOW TO APPLY



EDUCATION AGENTS

Le Culinaire Hospitality Institute engages with Education Agents from time to time and monitors these agents on a regular basis. Le Culinaire Hospitality Institute encourages all our international students who have dealt with any of our agents to provide us with feedback on your experience.

Le Culinaire Hospitality has written agreements with education agents to assist overseas students with enrolment into our courses. Visit our website, www.leculinaire.edu.au and click on the 'Agent Directory' for further assistance.

APPLYING FOR A STUDENT VISA

Complete the online form through the DIBP's Immi Account and pay the application fee.
<https://online.immi.gov.au/lusc/login>

Include evidence of your intended course of study. This can be a Confirmation of Enrolment (CoE) or, for applicants already inside Australia, a Letter of Offer from your education institution.

If your application is not complete, the Le Culinaire Team will contact you.

Course fees and payment schedule

Visit our website at www.leculinaire.edu.au to access the course fees and payment schedule.

Initial payment/pre-paid fees are fees collected in advance.

Le Culinaire Hospitality Institute determines pre-paid tuitions fees based on the total duration and study periods of the courses.

Initial payment fee covers:

- Administration Costs
- Material Costs

Items for Material Costs are issued on course commencement.

Material Costs contains:

- Full chef's uniform, including shoes;
- Toolbox, including knives;
- Study resources in soft copy form; and

Le Culinaire Hospitality Institute provides, insurance coverage for external study excursions and work experience, which is essential during your studies.



STUDENT VISA STATUS

LE CULINAIRE UNSUCCESSFUL PRE-APPLICATION

If Le Culinaire is unable to accept your application, due to;

1. The applicant's educational background is not directly relevant to Hospitality Management, which is a key requirement for admission into our courses on offer.
2. The applicant's previous role do not align with the positions typically sought in the hospitality industry.
Please understand that our assessment procedure for offshore applications is meticulous, as there is a high risk of visa refusal.

Le Culinaire Hospitality Institute will notify you, by sending you a Unsuccessful Application Letter.

SUCCESSFUL STUDENT VISA

If your student visa application is approved, you should contact Le Culinaire Hospitality Institute and provide evidence of approval. Le Culinaire Hospitality Institute will contact you to confirm your timetable, start date and all other arrangements for your study with us.

UNSUCCESSFUL STUDENT VISA

If your student visa application is NOT approved, you must advise us and apply in writing for a refund of student fees, in accordance with our Fee Refund Policy.

For further information please contact:
admin@leculinaire.edu.au or Phone: 02 9211 3945

SERVICES YOU CAN ENJOY

- Free WIFI is available at the institute.
- Photocopying and Printing
- Cafeteria
- Employment Assistance - We can assist you with a range of job search and employment related activities and resources and can also provide one-on-one assistance with job searching and writing applications.
- Learning Support
- Master Classes by Industry Experts



CERTIFICATE III IN COMMERCIAL COOKERY (SIT30821)



CERTIFICATE III IN COMMERCIAL COOKERY (SIT30821)



Qualification Description

Qualification Description 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 judgement, they work with some independence and under limited supervision using plans, policies, and procedures to guide work activities.

Completion of this qualification contributes to recognition as a trade cook. This qualification provides a pathway to work as a cook in organisations such as restaurants, hotels, clubs, pubs, cafes, and coffee shops.

25 units must be completed:

Core Units

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
SITHCCC031*	Prepare vegetarian and vegan dishes
SITHCCC035*	Prepare poultry dishes
SITHCCC036*	Prepare meat dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC042*	Prepare food to meet special dietary requirements
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
SITXINV006*	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices
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
SITXINV006*	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices

Electives

SITHCCC038*	Produce and serve food for buffets.
SITHCCC040*	Prepare and serve cheese.
SITHPAT014*	Produce yeast-based bakery products.
SITXCCS014	Provide service to customers.
SITXWHS006	Identify hazards, assess and control safety risks.

Duration: 52 weeks

All potential students are required to have a personal interview, whether by phone/Skype or in person, to assess their suitability for the course.

Students are required to provide their own laptop or tablet that meets Le Culinare's specifications as part of their learning and assessment materials are provided online. Free WIFI is available at the institute. Initial payment covers the cost of the compulsory resource pack. The items in the resource pack are issued on course commencement.

The resource pack contains:

- Full chef's uniform, including shoes;
- Toolbox, including knives;
- Study resources in soft copy form; and
- Insurance coverage for external study excursions and work experience, which are compulsory parts of the course and must be completed to gain a qualification.

Training Method: Trainer led, face-to-face in a classroom setting combined with in-class and/or kitchen activities and online Master sessions.

This includes:

20 hours' delivery per week as follows:

- 15 hours' classroom delivery
- 5 hours online

Weekly Group Support Classes available via live Zoom Monday, Tuesday and Thursday, 2 hours each day if required.

ASSESSMENT REQUIREMENTS

Throughout the training program, students undertake oral, written, and practical assessment activities and may also be involved in simulated workplace activities and more.

Students must complete a minimum of 12 service periods/48 Shifts in a commercial kitchen, of work experience. Qualified trainers and assessors from Le Culinare Hospitality Institute visit work placement training sites to validate that course requirements are met and to check student progress.

Location: L.1 276 Botany Road Alexandria NSW 2015

CERTIFICATE III IN PATISSERIE (SIT31021)



CERTIFICATE III IN PATISSERIE (SIT31021)



Qualification Description

This qualification reflects the role of pastry chefs who use a wide range of well-developed patisserie skills and sound knowledge of kitchen operations to produce patisserie products. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies, and procedures to guide work activities.

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.

21 units must be completed:

Core Units

SITHCCC02	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHKOP009	Clean kitchen premises and equipment
SITHPAT011	Produce cakes
SITHPAT013	Produce pastries
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXWHS005	Participate in safe work practices
SITHPAT012	Produce specialised cakes
SITHPAT014	Produce yeast-based bakery products
SITHPAT015	Produce petits fours
SITHPAT016	Produce desserts
SITXHRM007	Coach others in job skills
SITHCCC034	Work effectively in a commercial kitchen
SITXINV006	Receive, store and maintain stock

Electives

SITHPAT017	Prepare and model marzipan
SITHCCC042	Prepare food to meet special dietary requirements
SITHKOP010	Plan and cost recipes
SITXWHS006	Identify hazards, assess and control safety risks
SITHFAB025	Prepare and serve espresso coffee
SITHCCC038	Produce and serve food for buffets

Duration: 52 weeks

All potential students are required to have a personal interview, whether by phone/Skype or in person, to assess their suitability for the course.

Students are required to provide their own laptop or tablet that meets Le Culinaire's specifications as part of their learning and assessment materials are provided online. Free WIFI is available at the institute. Initial payment covers the cost of the compulsory resource pack. The items in the resource pack are issued on course commencement.

The resource pack contains:

- Full chef's uniform, including shoes;
- Toolbox, including knives;
- Study resources in soft copy form; and
- Insurance coverage for external study excursions and work experience, which are compulsory parts of the course and must be completed to gain a qualification.

Training Method: Trainer led, face-to-face in a classroom setting combined with in-class and/or kitchen activities and online Master sessions.

This includes:

20 hours' delivery per week as follows:

- 15 hours' classroom delivery
- 5 hours online

Weekly Group Support Classes available via live Zoom Monday, Tuesday and Thursday, 2 hours each day if required.

ASSESSMENT REQUIREMENTS

Throughout the training program, students undertake oral, written, and practical assessment activities and may also be involved in simulated workplace activities and more.

Students must complete a minimum of 12 service periods/48 Shifts in a commercial kitchen, of work experience. Qualified trainers and assessors from Le Culinaire Hospitality Institute visit work placement training sites to validate that course requirements are met and to check student progress.

Location: L.1 276 Botany Road Alexandria NSW 2015

CERTIFICATE IV IN KITCHEN MANAGEMENT (SIT40521)



CERTIFICATE IV IN KITCHEN MANAGEMENT (SIT40521)



Qualification Description

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.

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

33 units must be completed:

Core Units

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.
SITHCCC031*	Prepare vegetarian and vegan dishes.
SITHCCC035*	Prepare poultry dishes
SITHCCC036*	Prepare meat dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC042*	Prepare food to meet special dietary requirements
SITHCCC043*	Work effectively as a cook
SITHKOP010	Plan and cost recipes
SITHKOP012*	Develop recipes for special dietary requirements
SITHKOP013*	Plan cooking operations
SITHKOP015*	Design and cost menus
SITHPAT016*	Produce desserts
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXFSA008*	Develop and implement a food safety program
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXINV006*	Receive, store and maintain stock
SITXMGTO04	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

Electives

SITHCCC038*	Produce and serve food for buffets.
SITHCCC040*	Prepare and serve cheese.
SITHKOP014	Plan catering for events or functions
SITHPAT014	Produce Yeast-based Bakery Products
SITXINV008	Control stock
SITXWHS006	Identify hazards, assess and control safety risks.

Duration: 60 weeks

All potential students are required to have a personal interview, whether by phone/Skype or in person, to assess their suitability for the course.

Students are required to provide their own laptop or tablet that meets Le Culinaire's specifications as part of their learning and assessment materials are provided online. Free WIFI is available at the institute. Initial payment covers the cost of the compulsory resource pack. The items in the resource pack are issued on course commencement.

The resource pack contains:

- Full chef's uniform, including shoes;
- Toolbox, including knives;
- Study resources in soft copy form; and
- Insurance coverage for external study excursions and work experience, which are compulsory parts of the course and must be completed to gain a qualification.

Training Method: Trainer led, face-to-face in a classroom setting combined with in-class and/or kitchen activities and online Master sessions.

This includes:

20 hours' delivery per week as follows:

- 15 hours' classroom delivery
 - 5 hours online
- Weekly Group Support Classes available via live Zoom Monday, Tuesday and Thursday, 2 hours each day if required.

ASSESSMENT REQUIREMENTS

Throughout the training program, students undertake oral, written, and practical assessment activities and may also be involved in simulated workplace activities and more.

Students must complete a minimum of 12 service periods/48 Shifts in a commercial kitchen, of work experience. Qualified trainers and assessors from Le Culinaire Hospitality Institute visit work placement training sites to validate that course requirements are met and to check student progress.

Location: L.1 276 Botany Road Alexandria NSW 2015

CERTIFICATE IV IN PATISSERIE (SIT40721)



CERTIFICATE IV IN PATISSERIE (SIT40721)



Qualification Description

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.

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

32 units must be completed:

Core Units

SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHPAT011	Produce cakes
SITHPAT013	Produce pastries
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITHPAT012	Produce specialised cakes
SITHPAT014	Produce yeast-based bakery products
SITXINV006	Receive, store and maintain stock
SITHCCC042	Prepare food to meet special dietary requirements
SITHPAT015	Produce petits fours
SITHPAT016	Produce desserts
SITHPAT017	Prepare and model marzipan
SITXHRM007	Coach others in job skills
BSBTWK50	Lead diversity and inclusion
SITHKOP013	Plan cooking operations
SITHPAT018	Produce chocolate confectionery
SITHPAT019	Model sugar - based decorations
SITHPAT020	Design and produce sweet showpieces
SITXCOM010	Manage conflict
SITXHRM008	Roster staff
SITHCCC034	Work effectively in a commercial kitchen
SITXFIN009	Manage finances within a budget
SITXHRM009	Lead and manage people
SITXMGTO04	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

Electives

SITHKOP009	Clean kitchen premises and equipment
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC038	Produce and serve food for buffets

SITHFAB025	Prepare and serve espresso coffee
SITXWHS006	Identify hazards, assess and control safety risks
SITHKOP010	Plan and cost recipes

Duration: 60 weeks

All potential students are required to have a personal interview, whether by phone/Skype or in person, to assess their suitability for the course.

Students are required to provide their own laptop or tablet that meets Le Culinaire's specifications as part of their learning and assessment materials are provided online. Free WIFI is available at the institute. Initial payment covers the cost of the compulsory resource pack. The items in the resource pack are issued on course commencement.

The resource pack contains:

- Full chef's uniform, including shoes;
- Toolbox, including knives;
- Study resources in soft copy form; and
- Insurance coverage for external study excursions and work experience, which are compulsory parts of the course and must be completed to gain a qualification.

Training Method: Trainer led, face-to-face in a classroom setting combined with in-class and/or kitchen activities and online Master sessions.

This includes:

20 hours' delivery per week as follows:

- 15 hours' classroom delivery
- 5 hours online

Weekly Group Support Classes available via live Zoom Monday, Tuesday and Thursday, 2 hours each day if required.

ASSESSMENT REQUIREMENTS

Throughout the training program, students undertake oral, written, and practical assessment activities and may also be involved in simulated workplace activities and more.

Students must complete a minimum of 12 service periods/48 Shifts in a commercial kitchen, of work experience. Qualified trainers and assessors from Le Culinaire Hospitality Institute visit work placement training sites to validate that course requirements are met and to check student progress.

Location: L.1 276 Botany Road Alexandria NSW 2015

DIPLOMA OF HOSPITALITY MANAGEMENT (SIT50422)



DIPLOMA OF HOSPITALITY MANAGEMENT (SIT50422)



Qualification Description

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.

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 multiskilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

28 units must be completed:

Core Units

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
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXWHS007	Implement and monitor work health and safety practices

Electives

Le Culinare Hospitality Institute offers packaged specialty units. Specialty units are packaged by Le Culinare Hospitality Institute to customise your qualification and ensure you are ready to meet the demands of industry.

ELECTIVES - PATH FOOD & BEVERAGE

SITXFSA005	Use hygienic practices for food safety
SITHIND008	Work effectively in hospitality service (36 shifts)
SITXCCS010	Provide visitor information
SITXHRM010	Recruit, select and induct staff
SITHFAB021	Provide responsible service of alcohol
SITHFAB023*	Operate a bar
SITHFAB024*	Prepare and serve non-alcoholic beverages
SITHFAB025*	Prepare and serve espresso coffee
SITHFAB027*	Serve food and beverage
SITXINV008	Control stock

SITHFAB034*	Provide table service of food and beverage
SITXFSA006	Participate in safe food handling practices
SITHGAM022	Provide responsible gambling services
SITXINV006*	Receive, store and maintain stock
SITHIND006	Source and use information on the hospitality industry.
SITXWHS006	Identify hazards, assess and control safety risks
SITHFAB036	Provide advice on food

ELECTIVES - PATH PATISSERIE

SITXFSA005	Use hygienic practices for food safety
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHPAT016	Produce Desserts
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC038	Produce and serve food for buffets
SITXINV006	Receive, store and maintain stock
SITHPAT011	Produce cakes
SITHPAT013	Produce pastries
SITHPAT012	Produce specialised cakes
SITHPAT014	Produce yeast-based bakery products
SITHPAT018	Produce Chocolate Confectionery
SITHPAT017	Prepare and model marzipan
SITHPAT015	Produce Petit Fours
SITHKOPO13	Plan cooking operations
SITHPAT019	Model sugar - based decorations
SITHPAT020	Design and produce sweet buffet showpieces

ELECTIVES - PATH COMERCIAL COOKERY

SITXFSA005	Use hygienic practices for food safety
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHPAT016	Produce Desserts
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC038	Produce and serve food for buffets
SITHCCC028*	Prepare appetisers and salads
SITHCCC031*	Prepare vegetarian and vegan dishes
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC040*	Prepare and serve cheese
SITHCCC036*	Prepare meat dishes
SITHCCC035*	Prepare poultry dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC041*	Produce cakes, pastries and breads
SITXWHS006	Identify hazards, assess and control safety risks
SITHCCC043	Work effectively as a cook
SITHCCC030*	Prepare vegetable, fruit, eggs, and farinaceous dishes

DIPLOMA OF HOSPITALITY MANAGEMENT (SIT50422)

Duration: 80 weeks

All potential students are required to have a personal interview, whether by phone/Skype or in person, to assess their suitability for the course.

Students are required to provide their own laptop or tablet that meets Le Culinaire's specifications as part of their learning and assessment materials are provided online. Free WIFI is available at the institute. Initial payment covers the cost of the compulsory resource pack. The items in the resource pack are issued on course commencement.

The resource pack contains:

- Full chef's uniform, including shoes;
- Toolbox, including knives;
- Study resources in soft copy form; and
- Insurance coverage for external study excursions and work experience, which are compulsory parts of the course and must be completed to gain a qualification.

Training Method: Trainer led, face-to-face in a classroom setting combined with in-class and/or kitchen activities and online Master sessions.

This includes:

20 hours' delivery per week as follows:

- 15 hours' classroom delivery
- 5 hours online

Weekly Group Support Classes available via live Zoom Monday, Tuesday and Thursday, 2 hours each day if required.

ASSESSMENT REQUIREMENTS

Throughout the training program, students undertake oral, written, and practical assessment activities and may also be involved in simulated workplace activities and more.

Students must complete a minimum of 12 service periods/48 Shifts in a commercial kitchen, of work experience. Qualified trainers and assessors from Le Culinaire Hospitality Institute visit work placement training sites to validate that course requirements are met and to check student progress.

Location: L.1 276 Botany Road Alexandria NSW 2015



ADVANCE DIPLOMA OF HOSPITALITY MANAGEMENT (SIT60322)



ADVANCE DIPLOMA OF HOSPITALITY MANAGEMENT (SIT60322)



Qualification Description

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised 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.

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.

33 units must be completed:

Core Units

BSBFIN601	Manage organisational finances.
BSBOPS601	Develop and implement business plans.
SITXCCS016	Develop and manage quality customer service practices.
SITXFIN009	Manage finances within a budget.
SITXFIN010	Prepare and monitor budgets.
SITXFIN011	Manage physical assets.
SITXGLC002	Identify and manage legal risks and comply with law.
SITXHRM009	Lead and manage people.
SITXHRM010	Recruit, select and induct staff.
SITXHRM012	Monitor staff performance.
SITXMGTO04	Monitor work operations.
SITXMGTO05	Establish and conduct business relationships.
SITXMPT014	Develop and implement marketing strategies.
SITXWHS008	Establish and maintain a work health and safety systems.

Electives

Le Culinare Hospitality Institute offers packaged specialty units. Specialty units are packaged by Le Culinare Hospitality Institute to customise your qualification and ensure you are ready to meet the demands of industry.

ELECTIVES - PATH FOOD & BEVERAGE

SITXFSA005	Use hygienic practices for food safety
SITHIND008	Work effectively in hospitality service (36 shifts)
SITXCCS010	Provide visitor information
SITXHRM010	Recruit, select and induct staff
SITHFAB021	Provide responsible service of alcohol
SITHFAB023*	Operate a bar
SITHFAB024*	Prepare and serve non-alcoholic beverages
SITHFAB025*	Prepare and serve espresso coffee

SITHFAB027*	Serve food and beverage
SITXINV008	Control stock
SITHFAB034*	Provide table service of food and beverage
SITXFSA006	Participate in safe food handling practices
SITHGAM022	Provide responsible gambling services
SITXINV006*	Receive, store and maintain stock
SITHIND006	Source and use information on the hospitality industry.
SITXWHS006	Identify hazards, assess and control safety risks
SITHFAB036	Provide advice on food

ELECTIVES - PATH PATISSERIE

SITXFSA005	Use hygienic practices for food safety
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHPAT016	Produce Desserts
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC038	Produce and serve food for buffets
SITXINV006	Receive, store and maintain stock
SITHPAT011	Produce cakes
SITHPAT013	Produce pastries
SITHPAT012	Produce specialised cakes
SITHPAT014	Produce yeast-based bakery products
SITHPAT018	Produce Chocolate Confectionery
SITHPAT017	Prepare and model marzipan
SITHPAT015	Produce Petit Fours
SITHKOP013	Plan cooking operations
SITHPAT019	Model sugar - based decorations
SITHPAT020	Design and produce sweet buffet showpieces

ELECTIVES - PATH COMERCIAL COOKERY

SITXFSA005	Use hygienic practices for food safety
SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHPAT016	Produce Desserts
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC038	Produce and serve food for buffets
SITHCCC028*	Prepare appetisers and salads
SITHCCC031*	Prepare vegetarian and vegan dishes
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SITHCCC040*	Prepare and serve cheese
SITHCCC036*	Prepare meat dishes
SITHCCC035*	Prepare poultry dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC041*	Produce cakes, pastries and breads
SITXWHS006	Identify hazards, assess and control safety risks
SITHCCC043	Work effectively as a cook
SITHCCC030*	Prepare vegetable, fruit, eggs, and farinaceous dishes

ADVANCE DIPLOMA OF HOSPITALITY MANAGEMENT (SIT60322)



Duration: 116 weeks

All potential students are required to have a personal interview, whether by phone/Skype or in person, to assess their suitability for the course.

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Location: L.1 276 Botany Road Alexandria NSW 2015



THE TRAINERS



Lé Culinaire has Industry current and highly-qualified team of Trainers with excellent academic credentials and extensive experience in the industry. Their main aim is to broaden students' understanding of their chosen speciality and motivate them to perform confidently in their future roles.

ACADEMIC TERM DATES

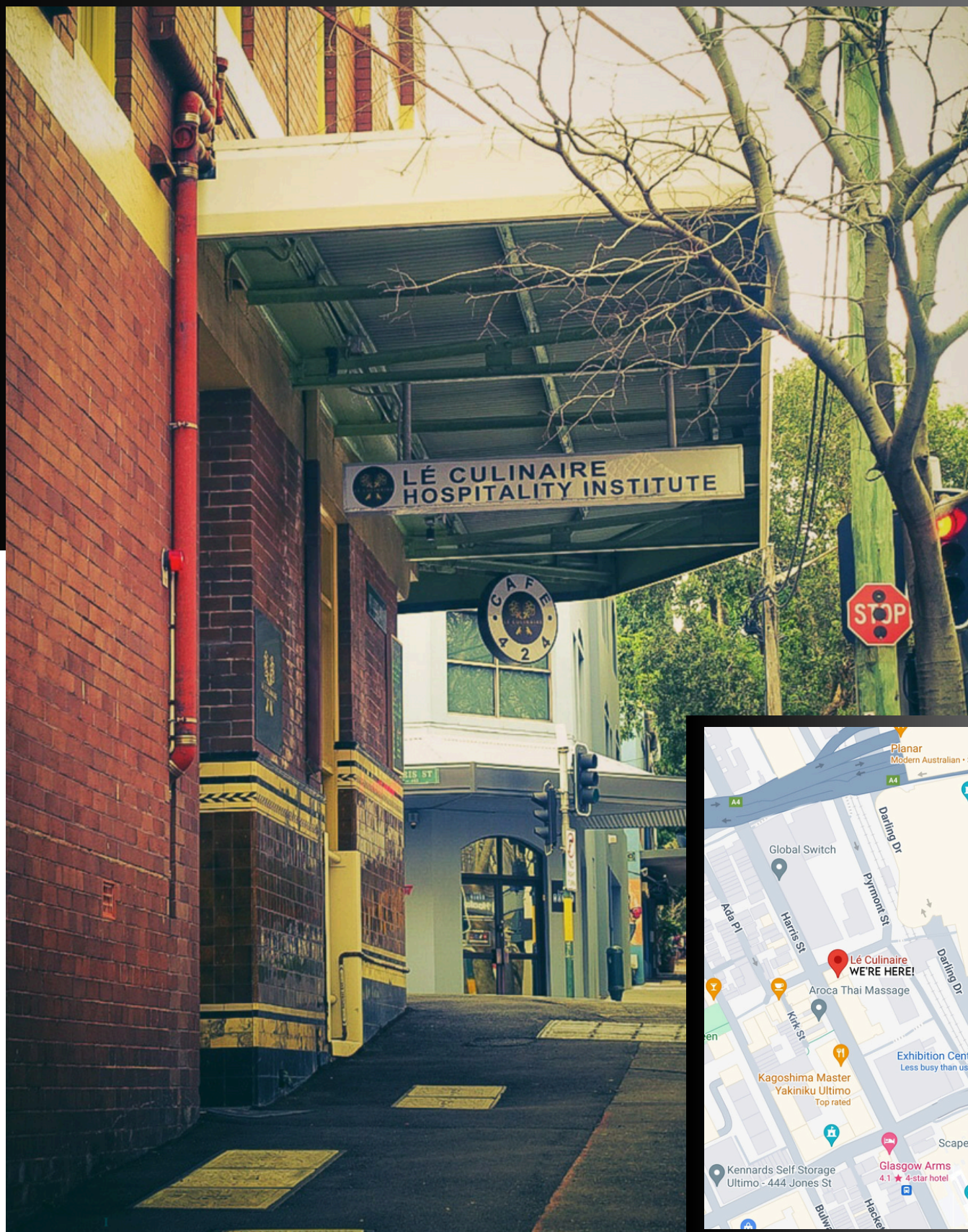


		Term 1 (10 Weeks)			Term 2 (10 Weeks)			Term 3 (10 Weeks)			Term 4 (10 Weeks)		
		Start	Finish	Break	Start	Finish	Break	Start	Finish	Break	Start	Finish	Break
Intakes	2023	Jan 9	19 Mar	20 Mar - 2 Apr	Apr 3	11 Jun	12 Jun - 2 Jul	Jul 3	10 Sept	11 Sept - 24 Sept	Sept 25	3 Dec	4 Dec - 7 Jan
	2024	Jan 8	17 Mar	18 Mar - 31 Mar	Apr 1	9 Jun	10 Jun - 30 Jun	Jul 1	8 Sept	9 Sept - 22 Sept	Sept 23	1 Dec	2 Dec - 5 Jan
	2025	Jan 6	16 Mar	17 Mar - 30 Mar	Mar 31	8 Jun	09 Jun - 29 Jun	Jun 30	7 Sept	8 Sept - 21 Sept	Sept 22	30 Nov	1 Dec - 4 Jan
	2026	Jan 5	15 Mar	16 Mar - 29 Mar	Mar 30	7 June	8 Jun - 28 Jun	Jun 29	6 Sept	7 Sept - 20 Sept	Sept 21	29 Nov	30 Nov - 3 Jan
	2027	Jan 4	14 Mar	15 Mar - 28 Mar	Mar 29	6 Jun	7 Jun - 27 Jun	Jun 28	5 Sept	6 Sept - 19 Sept	Sept 20	28 Nov	29 Nov - 2 Jan
	2028	Jan 3	12 Mar	13 Mar - 26 Mar	Mar 27	4 Jun	5 Jun - 25 June	June 26	3 Sept	4 Sept - 17 Sept	Sept 18	26 Nov	27 Nov - 31 Dec.

"LOVE WHAT YOU DO & BE
AWESOME DOING IT."



424 HARRIS STREET ULTIMO, NSW 2007





START YOUR AWESOME
CAREER NOW!

Email: admin@leculinaire.edu.au

Call: 02 9211 3945

or visit our website: www.leculinaire.edu.au

