

2014

Course Guide

William
Angliss
Institute

Specialist centre
for foods, tourism,
hospitality & events

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www.angliss.edu.au



State-of-the-art facilities



William Angliss Institute's main Melbourne campus is located at 555 La Trobe Street with another campus at Cranbourne

- > 3 training restaurants
- > On site spa facility
- > 11 training kitchens

- > 4 training bakeries
- > Confectionery Centre
- > Chocolate laboratory

- > 110 classrooms
- > Learning Resource Centre
- > Student lounge



William Angliss Institute's Sydney campus is located on the ground floor 26-32 Waterloo Street Surry Hills.

- > 9 classrooms
- > 3 commercial kitchens
- > Coffee training facilities
- > Classrooms with Smart Boards
- > Computer lab
- > Student hub

William Angliss Institute also offers education partnerships with campuses outside of Australia

Have you considered an apprenticeship or traineeship?

When you start an apprenticeship at William Angliss Institute you are launching your career in an industry you are passionate about. The perfect way to learn and refine your chosen trade is to mix practical work with study. We support Australian Apprenticeships and the employers who provide them by offering specialised apprentice training in foods, business, retail and hospitality.





To start an apprenticeship with William Angliss Institute you first need to find an employer prepared to take you on as an apprentice. The Australian Apprenticeship Centre then registers your training agreement with the Institute.

As part of your apprenticeship you may be required to attend William Angliss Institute for on campus training with the remainder on site with your employer. The apprenticeship will be completed when the Institute receives confirmation from your employer that you have demonstrated the competencies necessary to complete the training contract.

Apprenticeships – Melbourne

- > Certificate III in Meat Processing (Retail Butcher)
- > Certificate III in Hospitality (Commercial Cookery)
- > Certificate III in Retail Baking (Cake and Pastry)
- > Certificate III in Retail Baking (Bread)
- > Certificate III in Retail Baking (Combined)

Apprenticeships – Sydney

- > Certificate III in Hospitality (Commercial Cookery)
- > Certificate IV in Meat Processing (Retail Butcher)

If you need help finding an apprenticeship contact the Australian Apprenticeship Centre (AAC) on 13 38 73 or visit www.australianapprenticeships.gov.au

Australian School Based Apprenticeships

Australian School Based Apprenticeships (ASBAs in Victoria and the ACT or SBATs in NSW) allow you to begin an apprenticeship or traineeship while you are still at school. If you are passionate about a trade then the ASBA program means you don't have to choose between it and your secondary qualifications.

ASBAs are a partnership between employers, schools, RTOs and students. They allow you to become involved in your trade while you satisfy the vocational component of VCE, HSC or VCAL. By embarking on an ASBA you are able to complete certificate-based training that can be credited towards a full apprenticeship.

- > Certificate III in Hospitality (Commercial Cookery)
- > Certificate III in Meat Processing (Retail Butcher)
- > Certificate III in Retail Baking (Combined)

For more information on apprenticeship programs and traineeships, visit www.angliss.edu.au or call 1300 ANGLISS.

Traineeships

Traineeships are a great way to formalise your work qualifications. Whether you are interested in Business, Hospitality, Travel, Patisserie or Retail, a traineeship will provide invaluable training that will give you an edge on your competitors.

To start a traineeship with William Angliss Institute you need an employer who is willing to take you on as a trainee. Then the Australian Apprenticeship Centre registers your training agreement with us.

So you can work and learn at the same time, traineeships are undertaken in your workplace with Institute trainers who will organise visits in conjunction with your training plan. During these visits training will be conducted, as well as assessments and one-on-one evaluations of your progress. Units that cannot be assessed and completed in the workplace will take place at William Angliss Institute.

Melbourne

- > Certificate II in Hospitality (Kitchen Operations)
- > Certificate III in Hospitality (Patisserie)

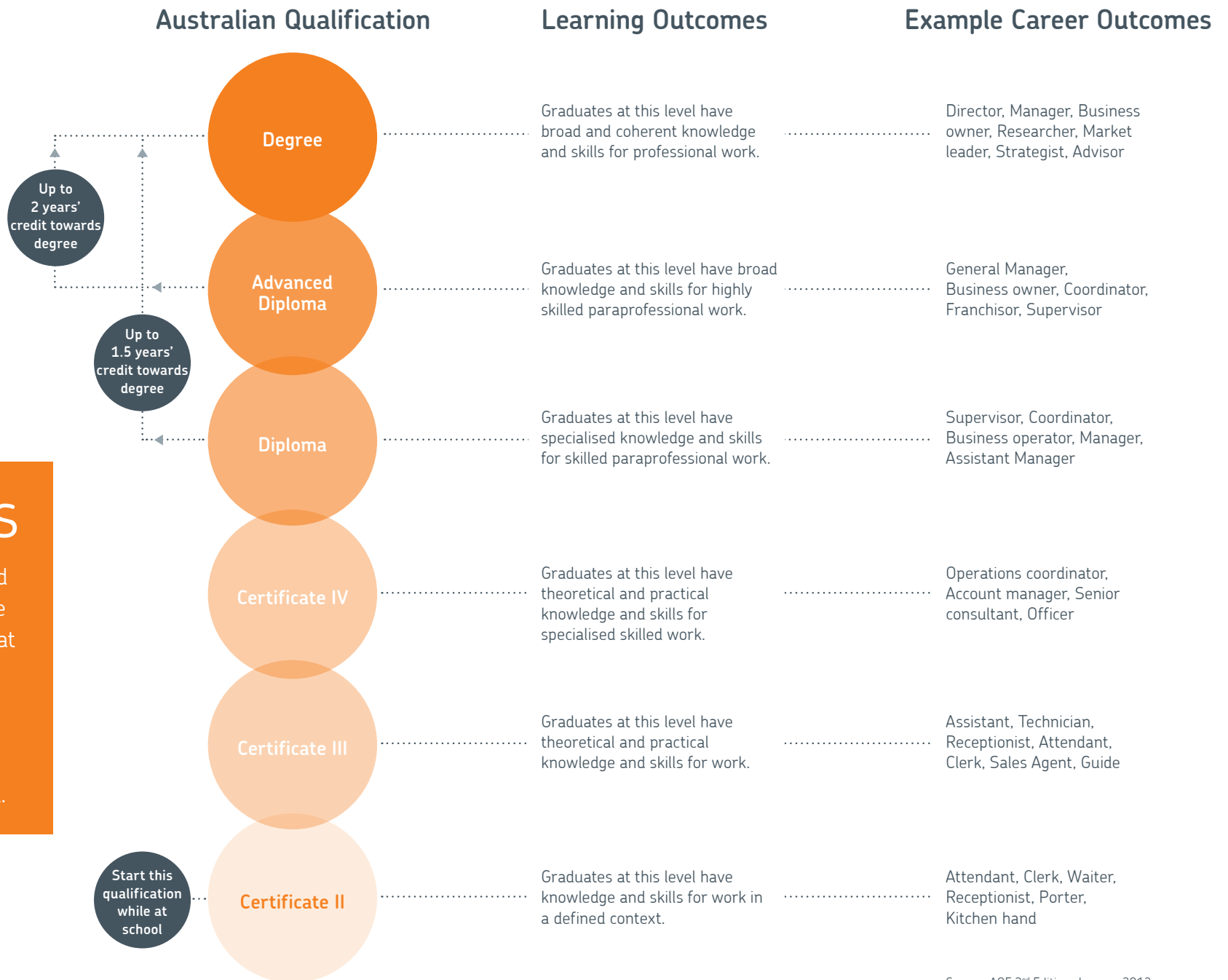
Sydney

- > Certificate II, III and IV in Hospitality
- > Certificate III in Travel
- > Certificate II and III in Retail
- > Certificate IV Retail Management
- > Certificate II in Kitchen Operations
- > Certificate III Catering Operations
- > Certificate III and IV in Business
- > Certificate III and IV in Business Administration
- > Certificate IV Frontline Management

For more information call 1300 ANGLISS or visit www.angliss.edu.au

Pathways

There are many entry and exit points to allow flexible learning and pathways that match your needs. Check this chart for the multiple ways you can progress through William Angliss Institute into employment.



Source: AQF 2nd Edition, January 2013

Lifestyle and Compliance Short Courses

The Institute offers many Lifestyle & Compliance short courses. Our range of courses are designed for people seeking employment, employees wanting to re-skill, multi-skill or up-skill, industry professionals, novices and those of us who are somewhere in between.

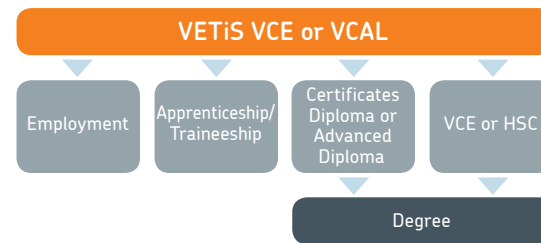
Lifestyle offers courses ranging from Baking, Patisserie, Cookery, Confectionery, Knife Skills, Wine Appreciation and Corporate Team Building Challenges and Events. All courses are delivered by industry experienced chefs and trainers in fully equipped training kitchens and classrooms.

Compliance delivers courses in Responsible Service of Alcohol (RSA), Liquor Training, Responsible Service/Conduct of Gaming, Wagering Training, Food Hygiene and Food Safety. If you're seeking work in the licensed hospitality industry, get an advantage over other applicants by successfully completing the Job Ready Program. This program includes RSA, Coffee and Food Hygiene Training as well as basic Food and Beverage Service.

Specialist Coffee Training is available to beginners or to working baristas to hone their skills in making the perfect cup of coffee. The first step to becoming a barista is the ABC of Espresso Making, you can then up-skill with Advanced Espresso or simply complete the 5 stages of Prepare and Serve Espresso Coffee. In addition there is a choice of participating in an Espresso Excursion, Coffee Appreciation or even holding a corporate team building event.

Youth Learning – start your career at school

In Victoria, the Institute partners with schools and community groups to offer young people a greater choice in the way they learn. VCE VET in Schools and VCAL are available for students and can offer exciting pathways to employment, apprenticeships/traineeships or further study. This option is now available in NSW. For more information visit www.angliss.edu.au.



Certificate IV in Training and Assessment, TAE40110

Become highly sought after in a range of workplaces and industries with a qualification in Training and Assessment. This course covers planning and delivering training sessions to groups and individuals, while also providing knowledge to assess training session effectiveness. The course provides participants with the skills required to design, implement, manage and evaluate training and assessment systems within various workplace environments.

This qualification is the requirement for training and assessment roles in the workplace and the vocational training sector. Courses run throughout the year and are delivered over a number of workshop days. Visit our website www.angliss.edu.au for more information.



Selvana Chelvanaigum
Head Pastry Chef, The Tea Room NGV
Certificate IV in Hospitality (Patisserie)

A young woman with long, wavy blonde hair and black-rimmed glasses is smiling broadly, showing her teeth. She is wearing a pink top and a long, white beaded necklace. In the background, other people are visible, including a man in a white t-shirt and another person in a pink shirt, suggesting a social or outdoor event.

Student Support Services

Student Support Services provides you with assistance to achieve success in your studies, professional and personal life. Opportunities are also provided to make friends and have fun in a diverse community. For a complete range of student services and facilities, visit www.angliss.edu.au.

Orientation

Orientation offers a number of activities to welcome you to William Angliss Institute and introduce you to campus life. Orientation will help you:

- > Meet other new students
- > Get to know staff at the Institute
- > Find useful resources and services
- > Enjoy fun activities.

Accommodation Services

Student Support Services have developed a Student Accommodation and Finance Guide to help with finding accommodation. This guide lists student accommodation, hostels, serviced accommodation, homestay agencies, short term rentals and real estate agents if you wish to rent privately.

Careers and Employment

The Careers and Employment service can assist you with career development and opportunities to gain valuable experience to ensure a smooth transition from study to work.

Services include:

- > Career guidance and development
- > Writing resumes, interview skills
- > Online jobs notice board
- > Employer information sessions and on campus interviews
- > Opportunities to be involved in major events including food and wine festivals, various fashion and sports entertainment events
- > Annual Careers and Employment Expo at our Melbourne campus, as well as other careers related events and activities where students can network and meet potential employers.

Counselling and Personal Development

Counselling and Personal Development services are available to discuss any issues which may be affecting your ability to study. The services include:

- > Personal counselling for stress, depression, relationship problems etc
- > Personal development coaching/mentoring
- > Self help resources
- > Accommodation information
- > Financial support information and referral
- > Workplace and consumer rights support and referral

All services are free and confidential.

Disability Services

Specialised support is available for students with a diagnosed disability. Support may include:

- > Interpreters and notetakers
- > Participation assistants for practical classes
- > Tutors
- > Assistance with assignments and coursework outside of class
- > Readers and scribes
- > Access to adaptive technology
- > Learning support during tests and assessments.

Medical Centre

The on site Medical Centre at the Melbourne campus offers a bulk billing, fully confidential service to all students. A full range of medical services are offered including women's health services, pathology testing, health checks, dietary advice, referrals and sports medicine.

myWAI Student Portal

The myWAI Student Portal provides information for students including:

- > Results
- > Student email
- > Events
- > Examination information
- > Timetables
- > Services.

Study Support

Study skills support is available from Learning Advisors. Study skills support includes:

- > Understanding assessments
- > Research skills
- > Time and study management
- > Writing skills
- > Assessment preparation
- > English language skills.

Student Elections

Every year student representatives are elected for the Board of Studies Student representatives ensure students' views are heard. All student representatives can document their experience on their resumes. Elections always occur early in Semester 1 and more details are given at Student Orientation. Some services not available at all campuses.

For further information on Student Support Services, visit www.angliss.edu.au.

Freyja Tusek
Baker, Red Beard Bakery
Certificate III in Retail Baking (Bread)



Relish life as a food professional

Careers in the food industry are rarely 9 to 5. For over 70 years the Institute has been a leader in cookery, patisserie and food processing and has produced some of Australia's best-known chefs. Vocations in food are for creative people, passionate about culinary experiences of all kinds.

We are devoted to providing industry relevant training to butchers, bakers, confectioners, patissiers, chefs and food technicians. Our expert trainers encourage you to master traditional methods and innovate which results in graduates who are fully equipped for industry.

With pathways from Certificate II through to the Bachelor of Culinary Management, apprenticeships and dual qualifications, your career in foods starts at William Angliss Institute.



Train with award winning chef instructors offering a variety of experience and specialisations for students. Our internationally recognised qualifications create graduates who are in demand globally.



Be mentored by award winning Chefs in our Great Chefs Program, and work with experts at a number of international food events.



Learn on site with access to 11 kitchens, four bakeries, patisserie kitchens, meat processing rooms, confectionery centre, food technology laboratories and demonstration lecture theatres.



Andres Felipe Becerra
Chef de Partie. MoVida Aqui

Advanced Diploma of Hospitality and Certificate IV in Commercial Cookery

What makes you passionate about cooking?

Since I was born, I have been involved in the restaurant industry. My family owns restaurants, so I've always been passionate about all the effort and heart that chefs put into satisfying others.

What was a moment in your career or training that you are extremely proud of?

There have been many moments. Working my way up from a kitchen hand position to become a chef at one of Australia's best restaurants is something I feel proud about. I also have loved having the opportunity to work alongside Frank Camorra, one of Australia's best chefs.

How did your study with William Angliss Institute help you to achieve that moment?

William Angliss Institute gave me the skills and the confidence to start my career in the hospitality industry.

What are your plans for the future?

In the future I want to travel the world cooking and learning about different cuisines, but eventually I want to have my own restaurant. The combination of Commercial Cookery and Hospitality qualifications will definitely help me run my restaurant.

Cookery Courses

Certificate IV in Hospitality (Commercial Cookery)

DUAL QUALIFICATION WITH ADVANCED DIPLOMA OF HOSPITALITY

Develop comprehensive knowledge and experience in this dual hospitality and commercial cookery qualification. You will undertake a range of complementary management subjects while continuing to enhance your cookery skills. As a graduate you will have the knowledge required to become a qualified commis chef with management skills.

Course Code:	SIT40407/SIT60307
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	2.5 yrs
Mode of study:	FT
Entry requirements:	Yr 11+
Selection criteria:	Pre-selection form, interview

Certificate IV in Hospitality (Commercial Cookery)

Put your skills into practice and begin to develop knowledge and understanding of management in the hospitality industry. You will gain an in-depth understanding of kitchen management, finance management and team management to enable you to take a leadership role within an establishment. On graduation you will have the skills to become a qualified cook, commis chef, kitchen manager or owner operator.

Course Code:	SIT40407
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	1.5 yrs
Mode of study:	FT
Entry requirements:	Yr 11+
Selection criteria:	Pre-selection form, interview

Certificate III in Hospitality (Commercial Cookery)

APPRENTICESHIP

An apprenticeship allows you to combine on-the-job experience with practical skill based training. As a graduate you will have an understanding of knife skills, basic methods of cookery, nutrition and cost effective menu development. This apprenticeship is a pathway to becoming a commis chef, sous chef, chef de partie or executive chef.

Course Code:	SIT30807
Campus:	Melbourne, Sydney*
Intakes:	Monthly
Duration:	3 yrs
Mode of study:	PT
Entry requirements:	Employer required

Certificate III in Hospitality (Commercial Cookery)

Learn fundamental skills and develop knowledge in a wide range of subjects to become job-ready. This course will provide you with hands-on experience in areas from the preparation and cooking of meats through to cost effective menu development. Graduates will be qualified for employment as a cook or commis chef. Enquire about adding a Certificate III in Hospitality (Patisserie) to attain a dual qualification.

Course Code:	SIT30807
Campus:	Melbourne, Sydney*
Intakes:	Feb, Jul
Duration:	1 yr
Mode of study:	FT, PT
Entry requirements:	Yr 11+
Selection criteria:	Pre-selection form, interview

Certificate II in Hospitality (Kitchen Operations)

The foundation skills and training you receive in this course will provide you with the knowledge you require to commence your career in hospitality. A range of subjects are offered which will provide you with skills that enable you to become a kitchen hand or preparation cook. Graduates can then continue on to the Certificate III in Hospitality (Commercial Cookery).

Course Code:	SIT20307
Campus:	Melbourne, Sydney*
Intakes:	Feb, Jul
Duration:	6 mths
Mode of study:	FT
Entry requirements:	Yr 10 or equiv
Selection criteria:	Pre-selection form, interview



Bachelor of Culinary Management

The dynamic and creative environment of culinary management requires more than just skills. It takes passion.

The Bachelor of Culinary Management is a unique opportunity to explore your personal passion for food and wine while developing advanced culinary techniques, critical thinking and management know-how with a cross-disciplinary team of food and wine experts.

A third-year work placement will enable you to gain hands-on experience and build on the skills and knowledge needed to become a leader in the industry.

Many graduates are now successful managers and entrepreneurs in a broad range of culinary management industries from leading hotels, resorts and restaurants to special events, tourism and community organisations.

Bachelor of Culinary Management

This specialised degree produces graduates who are not only practitioners, but leaders in the culinary industry. The flexible academic program includes industry-specific subjects in culture and cuisine, contemporary food issues, wine design, culinary artistry and gastronomy, supplemented by a management stream to help you become an innovator in the field. Electives include training and development, entrepreneurship and gastronomic tourism. An industry work placement in your third year consolidates your practical skills.

Course Code:	V14268
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	4 yrs
Mode of study:	FT, PT
Entry requirements:	Yr 12 or equiv
Selection criteria:	ATAR or equiv, Pre-selection form

Develop skills with a proud tradition

The specialised skills of a butcher are in high demand as a generation of consumers falls in love with cooking. Carry on the traditions of meat aging, curing, smoking, corning and boning as well as learning skills essential to working in a modern retail environment.

You will undertake training in industry and on site in our meat processing classrooms, which run the Australian Meat Industry Council Food Safety Program to align with industry expectations and requirements.

The combination of industry and classroom training builds a robust set of skills and knowledge for graduates. Our relationship with Meat and Livestock Australia ensures that we deliver the latest industry approaches making you a sought after candidate by employers.

Meat Processing Course

Certificate III in Meat Processing (Retail Butcher)

APPRENTICESHIP

The four-year apprenticeship program in meat processing features block release and on-the-job training designed to provide you with highly developed skills to enable you to work in a retail meat environment. Throughout the course you will complete a range of core practical subjects as well gaining an understanding of theory in areas such as ordering and merchandising, pricing and nutritional advice on meat.

Course Code:	MTM30811
Campus:	Melbourne, Sydney*
Intakes:	Monthly
Duration:	4 yrs
Mode of study:	PT
Entry requirements:	Employer required



Patisserie is a sweet career

This specialist course offers the opportunity to learn unique skills of professional gateaux, pastries and restaurant desserts. You will be trained in innovative techniques and expert knowledge in patisserie creations required by the hospitality industry.

Students are involved in on site training restaurants providing a holistic approach to their development. Other specialised units include petit fours, pastries, breads, and artisan skills of chocolate and sugar decorations.

A qualification in patisserie opens up global opportunities to work in leading hotels, restaurants and boutique patisseries worldwide. Our trainers are internationally experienced and are recognised leaders in their specialised field.



Patisserie Courses

Certificate IV in Hospitality (Patisserie)

DUAL QUALIFICATION WITH ADVANCED DIPLOMA OF HOSPITALITY

A dual qualification will equip you with patisserie expertise and management skills to position you strongly for a role in industry. You will continue to develop your patisserie skills while undertaking a range of complementary management subjects. On completion you will be a proficient patissier with management capabilities.

Course Code:	SIT40707/SIT60307
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	2.5 yrs
Mode of study:	FT
Entry requirements:	Yr 11+
Selection criteria:	ATAR or equiv, pre-selection form, interview

Certificate IV in Hospitality (Patisserie)

This course will continue to develop competencies in patisserie production and allow you to gain an understanding of topics such as restaurant desserts, modern gateaux and petit fours. Practical sessions are provided on site and in industry where you will develop highly creative artisan skills such as sugar and chocolate decorative work. On graduation you will have job-ready skills to start your career in patisserie.

Course Code:	SIT40707
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	1.5 yrs
Mode of study:	FT
Entry requirements:	Yr 10 or equiv
Selection criteria:	Pre-selection form, interview

Certificate III in Hospitality (Patisserie) TRAINEESHIP

A patisserie traineeship will allow you to complete a qualification while continuing to work in the hospitality industry. Expert training coupled with your ongoing work experience will enable you to put your skills into practice as you learn. Fundamental competencies will be developed across a range of core subjects.

Course Code:	SIT31107
Campus:	Melbourne
Intakes:	On demand
Duration:	1 yr
Mode of study:	PT
Entry requirements:	Employer required

Certificate III in Hospitality (Patisserie)

Acquire an understanding of the fundamental skills required to commence a career in patisserie with this qualification. You will complete training across a variety of topics from basic methods of cookery through to decoration of cakes and cookies, hot and cold desserts, pastries, petit fours, organisation and stock control. The course is delivered on site and with industry participation to create a blend of knowledge and practical experience.

Course Code:	SIT31107
Campus:	Melbourne, Sydney*
Intakes:	Feb, Jul
Duration:	1 yr
Mode of study:	FT, PT
Entry requirements:	Yr 11+
Selection criteria:	Pre-selection form

Become an artisan with global opportunities

Learn time-honoured skills in baking bread, pastry and cake making while earning a qualification recognised all over the world. On completion you will have a choice of careers from working in bakeries and cake shops to even owning your own business.

You will learn commercial styles of baking along with true artisan style breads using sour dough, wood firing

and tandoori. If you choose a pastry specialisation you will undertake training in the new dessert style of cake making, royal icing decorating, chocolate work and pastry production.

The flexible program allows you to change to an apprenticeship model if you begin employment in industry during your course.



Bakery Courses

Certificate IV in Advanced Baking

This comprehensive program will provide you with in-depth knowledge and broad understanding of baking practices and science. You will learn to create a range of specialty cakes and desserts including tiered, special occasion, wedding, novelty, traditional and modern cakes. The course will provide you with multi-skilled knowledge including basic cooking methods, confectionery products, sourdough products, and espresso coffee. Marketing and production subjects will enable you to market and develop new products within a retail baking environment.

Course Code:	FDF40811
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	9 months
Mode of study:	PT, FT
Entry requirements:	Certificate III in Retail Baking
Selection criteria:	Pre-selection form, interview

Certificate III in Retail Baking (Combined)

Through this practical classroom based course you can build a complete set of skills that will enable you to start a career in a variety of businesses. The program will allow you to undertake units in both the bread making stream and the cake and pastry stream, leading to greater employment opportunities.

Course Code:	FDF30710
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	1 yr
Mode of study:	FT
Entry requirements:	Yr 10 or equiv
Selection criteria:	Pre-selection form, interview

Certificate III in Retail Baking (Cake and Pastry)

APPRENTICESHIP

A cake and pastry apprenticeship will develop core skills across a range of fundamental competencies. You will undertake units in making and baking pastry and chocolate through to occupational health and safety. On graduation you will have a range of career options such as pastry chef, cake decorator and specialist caterer.

Course Code:	FDF30510
Campus:	Melbourne
Intakes:	All year
Duration:	3 yrs
Mode of study:	PT
Entry requirements:	Employer required

Certificate III in Retail Baking (Combined)

APPRENTICESHIP

With a combined apprenticeship you will be completely skilled up in all areas covered in the bread making stream and the cake and pastry stream. This program develops graduates that have on-the-job experience and are proficient in a range of specialties.

Course Code:	FDF30710
Campus:	Melbourne
Intakes:	All year
Duration:	3.5 yrs
Mode of study:	PT
Entry requirements:	Employer required

Certificate III in Retail Baking (Bread)

APPRENTICESHIP

An apprenticeship in baking will give you well-developed skills in the fundamentals of commercial and artisan bread production. You will undertake training on site that can then be translated into on-the-job practice and results. This invaluable trade qualification allows graduates to become a qualified baker, artisan baker, wholesale baker, business owner or production manager.

Course Code:	FDF30610
Campus:	Melbourne
Intakes:	All year
Duration:	3 yrs
Mode of study:	PT
Entry requirements:	Employer required



Discover a delectable career

Learn how to craft chocolate, candy, caramel, marshmallow and honeycomb in the world's most delicious course.

You will discover that creating the perfect flavour isn't just about ingredients it's about science. The confectionery manufacturing specialisation covers a comprehensive range of food science and technology subjects to introduce you to the profession.

As a Confectionery Technologist you will have a range of career options available to you from research and development through to running your own business.

Confectionery Courses

Diploma of Food Science and Technology specialising in Confectionery Manufacturing

Develop a comprehensive understanding of food science and technology with specialised skills in confectionery manufacturing in this course. A combination of theory and practical application will provide you with in-depth knowledge and prepare you for a rewarding career as a confectionery technologist.

Course Code:	FDF50311
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	1 yr
Mode of study:	FT, PT
Entry requirements:	Yr 12 or equiv
Selection criteria:	ATAR or equiv, pre-selection form, interview

Certificate IV in Food Science and Technology specialising in Confectionery Manufacturing

Begin to uncover the science behind what you eat and learn how to create an assortment of confectionery items. You will complete the full suite of food science and technology subjects as well as undertaking a specialist stream in confectionery manufacturing.

Course Code:	FDF40311
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	1 yr
Mode of study:	FT, PT
Entry requirements:	Yr 10 or equiv
Selection criteria:	ATAR or equiv, pre-selection form, interview

Where food and science intersect

Gain an advantage with a course that provides theoretical knowledge along with the skills to apply your learning in a practical environment. You will develop portable skills and experience that is essential to work in this ever changing and highly technical environment.

Studies in food science and technology incorporate chemistry, biology and microbiology and prepare you to work in a myriad of roles across the food industry.

Through in-depth classroom instruction and industry visits you will learn how to make food healthier, tastier and safer for consumers.



Food Science and Technology Courses

Diploma of Food Science and Technology

Develop comprehensive skills across all areas of food science and technology. You'll learn the specifics of applying quality control systems and become an expert when it comes to processing and storing foods safely to increase shelf life and to retain colour, flavour and nutritional qualities. As a graduate you will have a number of career options available to you in areas such as product development, quality assurance and food safety.

Course Code:	FDF50311
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	1 yr
Mode of study:	FT, PT
Entry requirements:	Yr 12 or equiv
Selection criteria:	ATAR or equiv, pre-selection form, interview

Certificate IV in Food Science and Technology

A suite of core subjects will provide you with broad knowledge of food science and technology. You will benefit from classroom learning along with practical instruction from industry experts as well as visits to food and beverage manufacturers. On graduation you will have an understanding of what makes processed foods nutritious, consistent in quality and safe to eat.

Course Code:	FDF40311
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	1 yr
Mode of study:	FT, PT
Entry requirements:	Yr 10 or equiv
Selection criteria:	ATAR or equiv, pre-selection form, interview



Hannah Orchard
Visitor Services Officer,
Melbourne Aquarium
Diploma of Tourism

Experience it all with a global career

With the whole world at your disposal, it's no surprise that the tourism industry has endless opportunities. At William Angliss Institute, you can channel your interests and strengths into a dream job that will never feel like work.

A career in tourism will provide you with a multitude of options and our practical skill based training will ensure that you're prepared for whatever adventure you're seeking. International travel agencies, airlines, cruise lines, resorts, event companies and tour operators all recognise our expert training and seek out our skilled graduates.

No matter what level of qualification you're looking for we have a course that will fit your needs. You can undertake training in Certificates right through to Degrees.



Learn in the real world! Get out of the classroom and experience industry environments while networking with potential employers throughout your course.



Award winning programs, industry relevant courses and interstate and international study trips make you job-ready on graduation.



Gaining internationally recognised skills will allow you to find positions anywhere in the world. To help launch your career work placement students are guaranteed work locally or internationally.

Bachelor of Tourism and Hospitality

Tourism and hospitality continue to play a major role in the global economy with a recognised need to develop high quality professionals across the tourism and hospitality industry.

Why choose the Bachelor of Tourism and Hospitality?

- > Learn from Industry professionals with academic qualifications
- > The third year of the degree is an industry placement where students will apply their analytical, conceptual and strategic skills
- > A choice of electives is available to support your career goals.
- > International career options with demand growing globally

Graduates may go on to undertake a range of management positions in hotels, resorts, events or tourism enterprises.



Tourism Courses

Bachelor of Tourism and Hospitality Management

This specialised degree produces graduates who are not only practitioners, but leaders in the Tourism and Hospitality industry. Our flexible academic program includes subjects in: Food and Beverage Management, Destinations and Attractions, Event Management and Hotel Operations underscored by a management stream to help you become an innovator in the field. Electives include: Wine Design, Gastronomic Tourism and Sustainable Operations for Hospitality and Tourism. An industry work placement in your third year consolidates your practical skills.

Course Code:	V14269
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	4 yrs FT
Mode of study:	FT, PT
Entry requirements:	Yr 12 or equiv
Selection criteria:	ATAR or equiv, pre-selection form

Advanced Diploma of Tourism

You will develop skills in this course to undertake a career in the tourism industry in management or to operate your own business. A wide range of business subjects are offered in addition to the core tourism subjects to provide you with the skills to run your own tourism business.

Course Code:	SIT60107
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	2 yrs
Mode of study:	FT, PT
Entry requirements:	Yr 12 or equiv
Selection criteria:	Interview, pre-selection form, enter or equivalent

Diploma of Tourism

The Diploma level of study incorporates subjects that will expose you to business operations and regulations, tourism practices, and project management skills.

Training is closely aligned with industry best practice with regular site visits to provide a greater understanding of how the industry works and ensure you are job ready on graduation.

Course Code:	SIT50107
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	TBA
Mode of study:	FT, PT, Online
Entry requirements:	Yr 12 or equiv
Selection criteria:	Interview, pre-selection form, enter or equivalent

Diploma of Tourism (Specialising in Ecotourism)

Be at the forefront of Australia's ecotourism boom, working with industry while helping travellers experience Australia's unique natural environment. Ecotourism is ecologically sustainable tourism which focuses on the experience of natural areas whilst at the same time fostering environmental and cultural understanding, appreciation and conservation.

Course Code:	SIT50107
Campus:	Melbourne
Intakes:	Feb
Duration:	1.5 yrs FT
Mode of study:	FT, PT
Entry requirements:	Yr 12 or equiv.
Selection criteria:	Pre-selection form, interview, ATAR or equivalent

Certificate IV in Tourism

The focus of this program is to develop core competencies in tourism as well as building supervisory skills and capabilities relevant to the industry. The practical course includes regular site visits and industry networking to provide greater understanding of how the industry works and make you job-ready on graduation.

Course Code:	SIT40207
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	TBA
Mode of study:	FT, PT, Online
Entry requirements:	Yr 12 or equiv
Selection criteria:	Interview, pre-selection form

Certificate IV in Tourism (Guiding)

Training as a tourism guide can take graduates into some of the most remote and beautiful places in Australia and the world. Lead visitors safely and confidently helping them get the most out of their journey.

Course Code:	SIT40107
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	1yr FT
Mode of study:	FT, PT
Entry requirements:	Yr 12 or equiv.
Selection criteria:	Pre-selection form, Interview

Certificate III in Tourism

This course introduces the many tourism businesses and organisations that make up the tourism industry. You will gain the basic skills you need for employment in the industry and benefit from networking and industry events. Practical course excursions and activities encourage interactive learning and skill development.

Course Code:	SIT30107
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	6 months
Mode of study:	FT, PT
Entry requirements:	Yr 12 or equiv
Selection criteria:	Interview, pre-selection form

Looking to balance your passion for travel with a flexible career?

A career in travel is one of the most exciting, diverse industries in which to work. With the growth of online travel resources, the travel industry has become a particularly competitive market which means specialist skills are now a necessity for delivering high quality, differentiated service.

Angliss Travel was awarded the Australian Federation of Travel Agents (AFTA) award for 'Best Registered Travel Industry Training Institution' for three years running, and in 2009 was inducted into the Hall of Fame.

Last year 65% of graduates found work within 8 weeks of completing the course.





Travel Courses

Certificate IV in Tourism – (Specialising in Retail Travel Sales)

Prepare for a career in retail travel with topics covering presentation skills, marketing and business development. You will benefit from the experience and knowledge of industry experts and undertake an overseas trip to develop an understanding of travel experiences, trends and career options.

Course Code:	SIT40207
Campus:	Melbourne, Sydney*
Intakes:	Jan, Jul
Duration:	6 mths
Mode of study:	FT, PT
Entry requirements:	Yr 11+
Selection criteria:	Interview, pre-selection form

Certificate III in Tourism (Retail Travel Sales)

Delivering comprehensive hands on knowledge this course will provide you with the skills required to work in the retail travel industry. You will complete training in reservation software systems, airforce construction and other skill sets and develop an understanding of the common global systems used in the industry. Weekly presentations by industry professionals will expose you to industry trends and future career options.

Course Code:	SIT30207
Campus:	Melbourne, Sydney*
Intakes:	Jan, Jul
Duration:	6 mths
Mode of study:	FT, PT
Entry requirements:	Yr 11+
Selection criteria:	Interview, pre-selection form

Certificate II In Tourism – Flight Attendant Course

In an extremely competitive industry this course will provide you with an understanding of the aviation industry, emergency procedures, customer service and scripted commentaries. You will attain industry recognised units including Responsible Service of Alcohol and Apply First Aid. On graduation you will be fully prepared for the application process for flight attendant positions.

Course Code:	SIT20107
Campus:	Melbourne, Sydney*
Intakes:	All year
Duration:	2 weeks
Mode of study:	FT
Entry requirements:	Yr 11+
Selection criteria:	Online application

A woman with blonde hair in a ponytail, wearing a black uniform and a watch, is lighting a torch. She is holding a long, thin object (likely a torch) and lighting it. The background is a sunset over water, with several other torches visible in the distance, each with a flame. The scene is captured in a side profile, showing her focused expression.

Excited by unique places and rich travel experiences?

Our tailored courses allow you to gain a double qualification with a Diploma in Holiday Parks and Resorts, plus specialisations in alpine, dive, water recreation or spa and wellness. You will gain a truly unique skill-set and benefit from industry partnerships and on site facilities to provide you with a combination of training that will make you highly sought after in the resort industry, with the mix of skills demanded by employers.

Sam Mastin
Front of house attendant,
Orpheus Island Resort, QLD
Diploma of Resort Management (Dive)



Resort Management Courses

Diploma of Holiday Parks and Resorts

This program enables you to complete Resort Management training in tourism, hospitality, business management and all aspects of running a resort facility. You will be equipped with a broad base of cores skills and receive certifications in specialist training that will give you the edge.

Gain skills in customer service, finance, human resources, leadership, marketing, safety and risk to equip you with the knowledge to run a resort facility.

Course Code:	SIT50409
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	1.5 yrs
Mode of study:	FT
Entry requirements:	Yr 11+
Selection criteria:	ATAR, interview, pre-selection form



Core Studies

Specialisation

Diploma of
Holiday Parks
and Resorts

Alpine

Certificate III in Outdoor Recreation (Alpine)

Dive

Certificate III in Outdoor Recreation (Dive)

Water Recreation

Certificate III in Outdoor Recreation (Water Recreation)

Spa and Wellness

Certificate IV in Beauty Therapy

Turn over for more details about the specialisations available to complete the resort program.

Choose from the following specialisations to complete



Dive

Combine your resort management qualifications with a Certificate III in Outdoor Recreation (Dive) to provide you with global career opportunities. You will receive advanced dive training through our partnership with Life Saving Victoria and a Scuba Skills International dive qualification. Practical sessions and subjects which cover diving instruction, night diving and deep-sea dives will develop skills to make you job-ready on graduation. Includes an international study trip.

Spa and Wellness

Combine your resort management qualifications with a Certificate IV in Beauty Therapy to learn how to manage a spa facility. Our on site spa open to the public and partnership with award winning Aurora Spa provide you with opportunities to gain practical real-world experience. You will learn beauty therapies including manicures, pedicures, facials, massage and hot stone therapy. Students participate in a work placement and an international study trip.



the resort program.

Alpine

Combine your resort management qualifications with a specialisation in Alpine summer and winter activities. You may complete guide-level training in subjects including skiing, snowboarding, tours, bushwalking, mountain biking and outdoor recreation activities to provide you with year-round career prospects. This nationally recognised qualification will enable you to embark on a global career. Includes an interstate or international study trip.



Water Recreation

Imagine a life spent on the water – combining your resort management qualification with a Certificate III in Outdoor Recreation (Water Recreation) could open the door to your dream career. A variety of subjects prepare you to undertake and guide activities such as kayaking and snorkeling, in addition to water sports and beach and resort activities. You may receive a Yachting Victoria Industry Certificate and benefit from a range of practical sessions at Sandringham Yacht Club and an international study trip.



Alexandria Tibbetts
Reservations Manager, Medina Grand
Bachelor of Tourism and Hospitality Management

Australia's largest hospitality training provider

If you love working with people and thrive in a fast paced environment, a career in hospitality can offer you endless opportunities in Australia and internationally. The Institute's graduates are highly regarded in industry and have the chance to study in real world environments.

Hospitality career options are diverse; whether you are interested in hotel or restaurant management, working in the wine industry, operating as a franchisor, coordinating major events, working within the cruise line industry, or as a facility manager at an iconic venue, we offer courses that fit into your lifestyle and can tailor a program according to your career aspirations.

We provide an abundance of work experience opportunities, either on campus, in industry or at special events. The ability to choose from a range of electives enables students to specialise in an area suited to their chosen career path such as Hotel Management, Business Management or Venue Management.



Complete Certificate I through to Advanced Diploma and Degrees, with flexible course delivery, online options and year round intakes.



Develop practical skills on site at our three restaurants, accommodation suite, conference centre, coffee training facility and gain experience at international events and hotels. Choose our Industry Placement Program to earn while you learn.



International exchanges allow you to immerse yourself in a different culture. Complete internships, placements or semesters abroad and gain dual recognised qualifications with our partner universities.

Diploma of Hospitality and Advanced Diploma of Hospitality (IPP)

The IPP program is an innovative, industry focused, flexible approach to training. Practical experience is gained across a range of roles and venues during two semesters of industry placement.

You will benefit from:

- > Placements paid at award wages to earn while you learn
- > Experience gained in a cross-section of hospitality roles
- > A variety of placement options in Victoria, interstate or overseas
- > Support from our IPP coordinator and team throughout your course

At the successful completion of Stage 4 (two years), students may graduate with a Diploma of Hospitality or continue to Stage 5 (Semester 5) to complete the Advanced Diploma of Hospitality (2.5 years).

Students are currently placed at:

Sheraton Mirage, Grand Hyatt, Langham, Hilton, Kooyong Tennis Club, Toga Hotel group, Intercontinental Hotels, Mantra Hotels, Peter Rowland Catering.



Bianca Silipo
Cafe Owner
Advanced Diploma of Hospitality

Hospitality Management Courses

Bachelor of Culinary Management

This specialised degree produces graduates who are not only practitioners, but leaders in the culinary industry. Our flexible academic program includes industry-specific subjects in culture and cuisine, contemporary food issues, wine design, culinary artistry and gastronomy, supplemented by a management stream to help you become an innovator in the field. Electives include training and development, entrepreneurship and gastronomic tourism. An industry work placement in your third year consolidates your practical skills.

Course Code:	V14268
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	4 yrs
Mode of study:	FT, PT
Entry requirements:	Yr 12 or equiv
Selection criteria:	ATAR or equiv, pre-selection form

Bachelor of Tourism and Hospitality Management

This specialised degree produces graduates who are not only practitioners, but leaders in the Tourism and Hospitality industry. Our flexible academic program includes subjects in: Food and Beverage Management, Destinations and Attractions, Event Management and Hotel Operations underscored by a management stream to help you become an innovator in the field. Electives include: Wine Design, Gastronomic Tourism and Sustainable Operations for Hospitality and Tourism. An industry work placement in your third year consolidates your practical skills.

Course Code:	V14269
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	4 yrs FT
Mode of study:	FT, PT
Entry requirements:	Yr 12 or equiv
Selection criteria:	ATAR or equiv, pre-selection form

Advanced Diploma of Hospitality/Tourism

Upon completion of this course you will gain two qualifications, the Advanced Diploma of Hospitality and the Advanced Diploma of Tourism, both are delivered concurrently over a two year period.

Elective bundles include; Hotel Management, Business Ownership/Management, Domestic and International Destinations and Guiding.

Course Code:	SIT60307/SIT60107
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	2 yrs
Mode of study:	FT, PT, Flex
Entry requirements:	Yr 12 or equiv
Selection criteria:	ATAR, interview, pre-selection form

Advanced Diploma of Hospitality

INDUSTRY PLACEMENT PROGRAM (IPP)

The IPP course allows you to complete the Diploma or Advanced Diploma of Hospitality whilst incorporating two semesters of placement in industry.

On completion of this course employment opportunities are available in a variety of functional areas of hospitality management. Elective bundles cover areas such as, Hotel Management, Business Ownership/Management, and Function and Venue Management.

Course Code:	SIT60307
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	TBA
Mode of study:	FT, PT, Flex
Entry requirements:	Yr 12 or equiv
Selection criteria:	ATAR, interview, pre-selection form

Advanced Diploma of Hospitality

This qualification consolidates skills from Certificate IV and Diploma, and further develops your knowledge in areas of: business planning, financial operations, managing human resources, marketing strategy, and property management.

On completion of this course employment opportunities are available in a variety of functional areas in hospitality management. Elective bundles cover areas such as, Hotel Management, Business Ownership/Management, and Function and Venue Management.

Course Code:	SIT60307
Campus:	Melbourne, Sydney*
Intakes:	Feb, Jul
Duration:	TBA
Mode of study:	FT, PT, Flex
Entry requirements:	Yr 12 or equiv
Selection criteria:	ATAR, interview, pre-selection form

Diploma of Hospitality

This qualification gives you a broad understanding of hospitality, and begins to explore in substantial depth, theoretical concepts relating to: business operations, hospitality budgeting, workplace diversity, legal knowledge for business, rostering, and service quality. On completion of the Diploma employment opportunities are available at middle management.

Continue your studies to complete the Advanced Diploma. Elective bundles cover areas such as, Hotel Management, Business Ownership/Management, and Function and Venue Management.

Course Code:	SIT50307
Campus:	Melbourne, Sydney*
Intakes:	Feb, Jul
Duration:	TBA
Mode of study:	FT, PT, Flex
Entry requirements:	Yr 12 or equiv
Selection criteria:	ATAR, interview, pre-selection form

Certificate IV in Hospitality

This qualification focuses on people management skills and front line supervision, covering areas such as leadership, first aid, food and beverage, and hospitality services. Further skill development is focused on introductory finance, safety and security and stock control. This qualification supports students who wish to work at a supervisory level.

Elective bundles allow specialisation in Hotel Management, Business Ownership/Management, and Function and Venue Management. This course is also available through an Industry Placement Program, 1.5 years duration.

Course Code:	SIT40307
Campus:	Melbourne, Sydney*
Intakes:	Feb, Jul
Duration:	TBA
Mode of study:	FT, PT, Flex
Entry requirements:	Yr 12 or equiv
Selection criteria:	ATAR, interview, pre-selection form

Certificate III in Hospitality

This qualification combines entry-level practical skills and relevant theoretical knowledge in: customer service, workplace hygiene, coaching, introduction to food knowledge, food and beverage service, coffee and beverage knowledge.

After successful completion of this qualification students may progress into Certificate IV in Hospitality and are also qualified for entry-level positions in the hospitality industry.

Course Code:	SIT30707
Campus:	Melbourne, Sydney*
Intakes:	Jul Direct Feb Direct
Duration:	6 mths
Mode of study:	FT, PT, Flex
Entry requirements:	Yr 10
Selection criteria:	ATAR, interview, pre-selection form

Megan Adams
Senior Event Manager, Atlantic Group [v]
Diploma of Event Management



Do you want to launch a career with global potential?

Why settle for walking the red carpet when you can run the whole show? With our Event Management courses you can learn how to plan, fund, market and manage successful events.

Our award winning programs will equip you with skills and knowledge in a range of subjects, from on site event management to project scheduling and supplier management. Throughout your course there will be opportunities to work across a variety of specialties and events – everything from international sporting events to festivals and conferences.

A qualification in events will provide you with a multitude of career options locally and globally. If you are energetic and organised then a career in events might be for you.



Learn on the job with on site training and industry experience to develop practical skills that make you job-ready.



Work at a variety of international events across Melbourne to fine tune your skills and network with industry professionals.



Develop relevant skills that are sought after locally and internationally within a huge variety of industries.

Industry Recognition and International Experiences

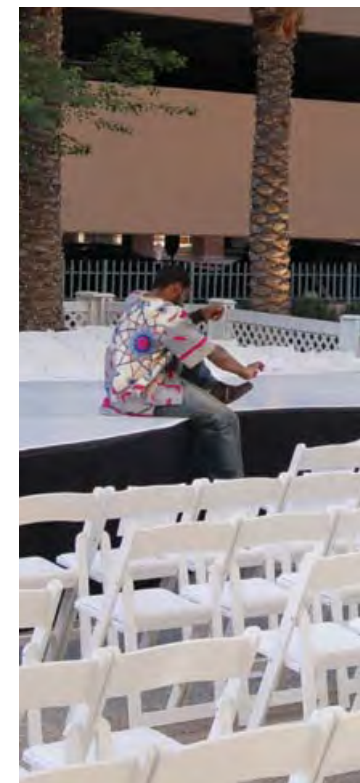
The Institute's Events courses were awarded Best Training Program at The Australian Event Awards in 2012. These awards recognise innovation and excellence within an education program.

Our events program is strengthened by affiliations with industry and a curriculum that includes involvement at a number of international events. As a student you will have the opportunity to work at the Melbourne Food and Wine Festival, the Spring Racing carnival, the Grand Prix and a range of other international events.

The experience gained throughout the course and at these events has resulted in a number of our graduates go on to start a career with our industry partners.



Jessica Matley
Events Administrator,
Logistic Events Australia
Diploma of Events





Events Courses

Advanced Diploma of Events

Gain an understanding of what is required to plan an event from concept through to completion with the development of your own event. You will build upon the skills and experiences you have learned and consolidate your knowledge of effective management practices. The holistic program equips graduates with skills that are highly sought after in the event management industry.

Course Code:	SIT60207
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	TBA
Mode of study:	FT, PT
Entry requirements:	Yr 12 or equiv
Selection criteria:	ATAR or equiv, pre-selection form, interview

Diploma of Events

Put your knowledge into practice and begin to work with clients in real world environments. After mastering functions in our on site restaurants you will begin to work on progressively larger projects to consolidate your skills and experience. Learn to fund, market and manage events while successfully managing client expectations.

Course Code:	SIT50207
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	TBA
Mode of study:	FT, PT
Entry requirements:	Yr 12 or equiv
Selection criteria:	ATAR or equiv, pre-selection form, interview

Certificate III Tourism (Specialising in Events)

Develop a solid understanding of the events industry and the products and services on offer through this qualification. You will become familiar with event registration software and conference programming while gaining hands-on experience in the training restaurants at the Institute. With visits to a range of Melbourne's event venues you will graduate ready to start your career in the events industry.

Course Code:	SIT30107
Campus:	Melbourne
Intakes:	Feb, Jul
Duration:	TBA
Mode of study:	FT, PT
Entry requirements:	Yr 12 or equiv
Selection criteria:	Pre-selection form, interview

Application Process

Application processes can vary depending on your choice of course, campus and intake. Some courses require direct application to the Institute, and others require an application through an external body such as the Victorian Tertiary Admissions Centre (VTAC) or the Australian Apprenticeship Centre (AAC). Check out How to Apply at www.angliss.edu.au for more information about applying for your course.

Victorian Tertiary Admissions Centre (VTAC) Applications

For courses that require a submission process through VTAC, applications should be submitted directly to VTAC. Please refer to the VTAC website or VTAC guide for further information on submission dates, late fees and the change of preference process.

Direct Applications

For applications made directly to the Institute, applicants are requested to apply via the Institute's website, www.angliss.edu. Closing dates vary between courses and applicants are advised to check the course information on the Institute's website.

Apprenticeships and Traineeships

Refer to page 5 for more information on the application process for Apprenticeships and Traineeships.

How do I get started?

1. Submit an application form online at www.angliss.edu.au.
2. If your application is successful, a Letter of Offer will be issued.
3. To accept your place, you must attend enrolment at the nominated date.

VET FEE-HELP

The Institute is able to offer eligible students VET FEE-HELP. You will be eligible if you are an Australian citizen or permanent humanitarian visa holder enrolling in a Diploma or Advanced Diploma level course, and meet VET FEE-HELP criteria. VET FEE-HELP is an Australian Government loan scheme for both Government-funded and fee-paying students. It enables you to defer part or all of your tuition fees until you are working and can afford to pay them back. Repayment is made through the Australian taxation system once your income reaches a certain level.

FEE-HELP

William Angliss Institute is a higher education provider which means that students enrolled in a Degree course, and who meet the eligibility requirements, can apply for FEE-HELP.

Fees and Charges

Please refer to our website for the most up to date information regarding fees and charges for 2014 enrolments.

Government Subsidised Places

Victorian students who are eligible to enrol in a Government Subsidised Place will be required to pay the following fees:

- > Tuition Contribution – directed by the Victorian State Government
- > Student Amenities – directed by the Institute
- > Class Materials – directed by the Program Department within the Institute

To determine if you meet the eligibility criteria for a Government Subsidised Place (GSP) visit www.angliss.edu.au.

For more information on conditions of enrolment, concessions, refund policy, certifications, credits and recognition, complaints, freedom of information, and privacy, please visit www.angliss.edu.au.

Important Dates 2013

Melbourne

Mid Year Expo	8 May
Open Day	25 August
Change of Preference Expo	18 December

Sydney

Open Day	14 September
Information Sessions	20 November

Contact

www.angliss.edu.au

1300 ANGLISS

study@angliss.edu.au

William Angliss Institute

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Melbourne VIC 3000

Ground Floor, Reader's Digest Building,
26-32 Waterloo Street,
Surry Hills NSW 2010





William Angliss Institute

OPEN DAY

Melbourne August 25 • Sydney September 14 • 2013

www.angliss.edu.au • study@angliss.edu.au • 1300 ANGLISS

For over 70 years William Angliss Institute has been a learning community devoted to students with a passion for foods, hospitality and tourism, inspiring them and nurturing their careers with expert training, education and mentoring.

Call **1300 ANGLISS** or visit www.angliss.edu.au

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William
Angliss
Institute

