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*Dedicated  
 to achieving  
 excellence in  
 an environment  
 of integrity,  
 diversity and  
 tolerance.*



**NTIS CODE: SIT30807 Certificate III in Hospitality (Commercial  
 Cookery) with SIT50307 Diploma of Hospitality  
 CRICOS Course Codes: 068702G and 068703G**

**Course**

This is a 2 year programme and provides real workplace skills at an operational and supervisory level. International students are required to undertake full-time course work with at least 20 hours/week of classroom attendance. Australian students may choose either a full-time or part-time course.

**Vocational Outcomes**

At the completion of this course you will have the skills and qualifications needed to manage a small restaurant, organise small commercial catering operations, work as a qualified chef in restaurants, cafes, clubs, hotels, pubs, event caterers, airlines or hospitals.

**Target Group**

This course is targeted at people who have a desire to become a qualified chef, and who wish to proceed to a supervisory/management role, within the hospitality industry, or continue with Hospitality studies to a more advanced level. Individuals who are proficient in the English language to upper intermediate level, and who have completed studies to at least year 12 (or equivalent) level and/or have Hospitality/Commercial Cookery Industry experience, preferably at a supervisory level.

**Entry Requirements**

Candidates for Diploma Programs need to have completed the Higher School Certificate (HSC) or its equivalent. Students coming from non-English speaking backgrounds need to submit the student's academic records and evidence of proficiency in English, together with their application to the college. Successful completion of Year 12 or equivalent (if it is less, a demonstrated ability to succeed in the course) and appropriate knowledge of English are essential. The College normally requires an overall IELTS score of 5.5 or TOEFL score of 530. However, depending on the student's country of origin, there are additional English requirements the student may need to meet to obtain a student visa. For more information please check with the Department of Immigration, and Citizenship (DIAC). The IELTS test should not have been conducted more than 24 months before date of application.

**Work Placement**

Certificate III in Commercial Cookery and Diploma of Hospitality courses require a total of 560 hours of Work Placement as part of the course. This involves work experience and workplace assessment in a commercial environment and will be done at restaurants and other establishments outside the College and the training kitchens.

**Employability Skills Summary**

**Communication:**

- \* negotiating and liaising with a broad range of colleagues and customers on operational and service issues
- \* consulting with others to elicit feedback and ideas
- \* providing briefings to operational staff and other managers
- \* consulting with team members about OHS issues
- \* developing and maintaining workplace documentation such as operational procedures, staff-related documentation or reports

**Teamwork:**

- \* motivating and leading diverse teams
- \* providing support and coaching
- \* planning work operations to take account of team member strengths
- \* taking a lead role in agreeing and establishing work team goals

**Problem solving:**

- \* developing and applying a range of strategies to address both typical and unpredictable workplace problems
- \* responding effectively to a wide range of operational issues requiring immediate resolution
- \* working with colleagues to develop practical solutions
- \* monitoring and evaluating the effectiveness of solutions based on operational experience

**Initiative and enterprise:**

- \* generating options and ideas to address different workplace challenges
- \* developing ideas about ways to improve operations and services
- \* encouraging team members to be innovative
- \* using knowledge of current and emerging tourism industry and marketplace trends to inform work practices

**Planning and organising:**

- \* understanding the roles and responsibilities of leaders and managers in the context of the overall enterprise
- \* communicating goals
- \* strategies and outcomes to team members
- \* monitoring and evaluating plans
- \* procedures and systems, including timelines and resources
- \* actively participating in continuous improvement processes

**Self-management:**

- \* understanding the legal and compliance framework that affects those working in the hospitality industry
- \* maintaining general and technical knowledge to inform work practices

**Learning:**

- \* proactively maintaining and updating knowledge of hospitality industry trends and practices
- \* being aware of hospitality industry professional development opportunities
- \* supporting team members to learn

**Technology**

- \* assessing, selecting and applying technologies used in the hospitality industry to support workplace operations and planning
- \* understanding the operating capacity of different technologies, including emerging technologies used to support hospitality operations
- \* supporting skill development required by new technologies



