

A WORLD OF OPPORTUNITY



LEADERS IN HOSPITALITY, PATISSERIE AND CULINARY STUDIES



2020

STUDENT PROSPECTUS

Crown acknowledges the Traditional Owners of the land on which our resorts are located where we gather as employees, students, friends, and families. We pay our respects to all of the Aboriginal and Torres Strait Islander nations who have contributed to and continue to contribute to our identity. We take pride in paying our respects to Elders past and present.





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CROWN
COLLEGE
INTERNATIONAL



Choosing the right educator to begin your study journey is an important life decision. Upon graduation your goal is to be equipped with a wealth of expertise and experience (plus a lifetime of wonderful memories in one of the world's most liveable cities!) to pave a lifelong career in your chosen profession; and Crown College International will get you there.

Crown College International has a wealth of industry knowledge coupled with an impressive 20 year award-winning history in the training sector; specialising in hospitality, tourism, commercial cookery and management. Our highly skilled students have forged amazing careers, firmly making their mark in some of the top restaurants, venues and hotels around the world; and we couldn't be prouder. Now we're excited to open our doors to the international market by harnessing our knowledge and passion and applying it to our next generation of superstars – you.

Our study programs are rich with diversity, with our courses specifically developed by specialist educators and trainers. Our professional lecturers are champions within their vocation and reflect the vision and direction of Crown College International. Class sizes are small for a more, intimate, personalised learning experience ensuring that each and every one of our students can excel and succeed.

When studying with us you'll be rewarded with an internationally recognised qualification, guaranteed to open doors wherever you choose to take your career – the world is yours to conquer! It is therefore my great pleasure to welcome you to the Crown family where I wish you every success as you embark on this next chapter of your life. You'll be challenged, stimulated and ultimately rewarded as you grow professionally and personally during your time with us.

Our vision – Crown College International will build on its reputation as a centre of education and training excellence that provides high quality and innovative programs and pathways to students who graduate job-ready and able to meet industry needs.

Warm regards,

Shane Thomas

Group General
Manager



*Our philosophy:
Not training for a job,
but learning for a career.*



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As a member of the Crown College Institute of Higher Education Governance and Strategic Council, I would like to welcome you and assure you of the quality of the training you will receive at Crown College International.

We are dedicated to providing quality education that will help you achieve your career goals.

Crown College International has great facilities and many opportunities for you to develop and build your competence and confidence so that you are prepared for success in this global industry.

Building on our reputation as a leader in training in our industry, we look forward to sharing our skills and knowledge with you.

Alicia Gleeson

Executive General Manager of Human Resources Crown
Crown College Institute of Higher Education Governance and Strategic Council member



Crown College International is renowned for its outstanding facilities, along with innovative programs and inspiring and passionate teaching staff.

We're dedicated to providing you with excellent training and hands-on skill development that will give you the skills and knowledge you need to launch a rewarding career.

Vanessa Hoppe

Group Manager of Operations



*We focus on:
Quality content, quality training,
and quality outcomes*



WHY CHOOSE CROWN COLLEGE?

ORGANISATIONAL OVERVIEW

Crown College International is a multi-award-winning leader in the provision of vocational education and training, specialising in delivering qualifications in hospitality, tourism, and management, and continues to be recognised throughout Australia as one of the largest and most successful registered training organisations. Professional standards of presentation, service and hospitality skills are the primary focus of the industry and are the major focus in the training provided at Crown College.

Since we began operating in 1996, over 8,250 students have graduated from Crown College with qualifications that have prepared them for a great career in a thriving and growing industry.

By focussing on the needs of our students and the industry, we provide diverse and stimulating learning experiences that make graduates highly employable. Governments and industry bodies have recognised the quality of our programs and the long-term outcomes for our students by honouring us with many prestigious awards, giving us a reputation for quality in all areas of our operation.

In 2015, Crown College became the only registered training organisation in Victoria to be inducted into Tourism Victoria's Hall of Fame in the category Tourism Education and Training.

Crown Resorts is the only organisation to win the Australian Training Award's Employer of the Year more than once. Awarded by the Australian government, this award was won by Crown Melbourne in 2010 and 2013, and by Crown Perth in 2015.

WE'RE IN THE INDUSTRY

As part of the Crown Resorts group that operates world-class resorts in England and Australia, we know the tourism and hospitality industry from inside. As the dedicated training facility for Crown's Australian resorts, Crown College has been delivering qualifications in hospitality, tourism and leadership for over 20 years. This means we operate within the hospitality and tourism industry, which means you benefit in many different ways.

- We know what the industry needs and wants from new graduates. So when you complete your qualification at Crown College, you can be confident that you've got the skills and knowledge that employers in the industry are looking for.
- Your trainers know what is happening in the industry NOW, including exactly what skills and knowledge you need so that you can start a career in this rapidly growing and global industry. It means that the techniques you learn are the latest, the knowledge you gain about the industry is current and real, and the opportunities in the industry are at your fingertips.
- Many of our industry experts from our resorts make a point of being involved in Crown College's courses, presenting as guest trainers.
- You'll be immersed in the energy and environments of one of Australia's leading tourism and hospitality destinations, and receive practical hands-on experiences in Crown's real industry environments and training facilities.

INTERNATIONALLY-RECOGNISED QUALIFICATIONS

Crown College is an award-winning leader in designing, developing, and delivering courses that are internationally-recognised, setting high standards for training in the tourism and hospitality industry. So when you complete a qualification at Crown College, you can be confident that you're gaining the skills and knowledge you need to gain employment in this global industry.

Our graduates successfully work in many other hospitality and tourism venues throughout Australia and the world.



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OUR VISION

Crown College International will build on its reputation as a centre of education and training excellence that provides high-quality and innovative programs and pathways to students who graduate job-ready and able to meet industry needs.

OUR VALUES

Our values set these standards for our behaviour so that we can fulfil our business goals and deliver success.

Integrity

We conduct our business in an open, honest and ethical manner and treat our students, customers and employees with respect and understanding.

Quality

The design and delivery of our programs reflect industry and student needs.

Respect

We recognise and respect each other's differences, and go out of our way to understand and meet our students' and employees' needs and expectations.

Courage

We have the strength, willingness, and determination to challenge ourselves and each other, initiate ideas, and make things happen.



Excellent Customer Service

We consistently provide a professional, warm and inviting experience to all our students and industry partners.

OUR PILLARS OF SUCCESS

These six pillars of success keep us focussed on what we need to do to achieve our objectives.



Industry Partnership

We are responsive to our industry partners' needs, and provide the industry with tangible benefits.



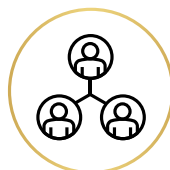
Leadership in our Industry

We set and live up to standards that position us as a recognised leader in education delivery.



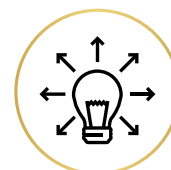
Professional & Personal Growth

We ensure students' skills meet emerging and future career requirements, and provide professional development for our employees so that they are able to deliver outstanding service and programs.



Inspiring Leadership

We set benchmarks in the education, as well as provide our business and industry with guidance and leadership in the area of education and training, showcase our outstanding facilities, and share our success stories.



Innovative and Practical Solutions

We develop and deliver innovative and practical learning programs and solutions that complement student and industry needs.

OUR REPUTATION

Crown College is a centre of learning excellence, consistently providing high quality courses in Commercial Cookery, Hospitality, Tourism, and Leadership & Management. We are a recognised leader in education, having won many prestigious awards from the tourism industry, the education sector, and state and federal governments. Many of our students have won prestigious individual awards.

Year	Award	Awarded by
2017	Training Magazine Top 125 – Crown Resorts	Ranked 40th in the Top 125 Organisations in the world for learning and development
2017	Moulis Legal Award for Diversity – Crown Resorts	Australian Property Council
2017	Training Excellence	TAA (Vic) Accommodation Awards for Excellence
2016	Gold Excellence in Learning Best Strategy for a corporate Learning University	Brandon Hall Group Human Capital Management Excellence Awards
2015	Hall of Fame Tourism Education and Training	Tourism Victoria
2015	Best Unique or Innovative Learning and Development Program	Brandon Hall Group Human Capital Management Excellence Awards



CORPORATE GOVERNANCE

Crown College International is committed to the maintenance and promotion of the establishment of a solid governance framework. These formed committees, policies and procedures form part of the governance framework. All employees, agents, contractors and students agree to function and operate in a way that is in agreement with the Crown College governance framework. Crown College has established a number of committees to support the function of the governance framework, these committees will provide advice and guidance to the Governance and Strategic Development Council.

OUR ACADEMIC TEAM

Our qualified trainers have years of experience in providing quality learning, and are specialists in tourism, hospitality, and leadership. This means that you'll be learning from enthusiastic educators who have relevant skills in education as well as their area of specialisation. Your trainers are part of a team that focuses on best-practice learning methodologies as well as teaching styles that are interesting and flexible.

All of our trainers have relevant experience and qualifications in vocational education and training, the hospitality and tourism industry, and management.

All trainers continuously update their industry knowledge by having daily interactions with operational employees and managers at Crown, liaising with others in the industry, attending industry events, and being actively involved in industry bodies and professional associations.

QUALITY FACILITIES

Crown College is a modern, bright, and fully equipped training facility in Crown Metropal, one of Crown Resorts' award-winning hotels. We invested over \$10 million to build Crown College (designed by one of Melbourne's leading architectural firms), equipping each training space according to its purpose, and making sure that the facility meets the needs of our students and trainers. From break-out areas with free wi-fi to the student kitchen, Crown College is a purpose-built and dedicated training facility that provides a relaxed and friendly environment for everyone.

Crown College's features include:

- large sunlit reception area
- 6 general training rooms, equipped with overhead projectors, Smartboards, and tables and chairs that can be rearranged into different configurations
- 2 computer learning rooms with 28 internet-connected computers
- Culinarium - our 70-seat training restaurant and bar
- 3 specialist training areas
- a 70-seat auditorium and training area
- 4 private meeting rooms for coaching and personal meetings
- access and bathroom facilities for people with disability
- Crown College administration area
- break-out areas that include:
 - free wi-fi
 - student kitchen facilities, including fridges, cupboards, filtered water
 - a café.

SUPERB LOCATION

Crown College takes up the whole third level in Crown Metropolis, Crown's most recently built hotel in Southbank, right on the edge of Melbourne's CBD, and close to Melbourne's thriving retail areas and spectacular arts and sports precincts. We're within easy walking distance of two of Melbourne's main railway stations (Southern Cross and Flinders Street) and there's a tram stop right outside one of Crown's main entrances.

We're close to supermarkets, museums, galleries, shopping precincts (including the famous South Melbourne market), and the iconic Yarra River, which means you'll not only enjoy what Crown has to offer, you'll be able to easily take advantage of everything that Melbourne has to offer.

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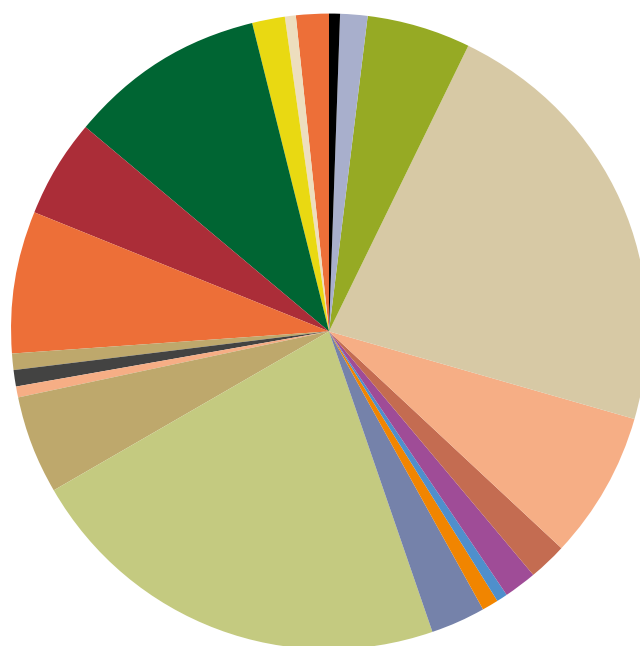
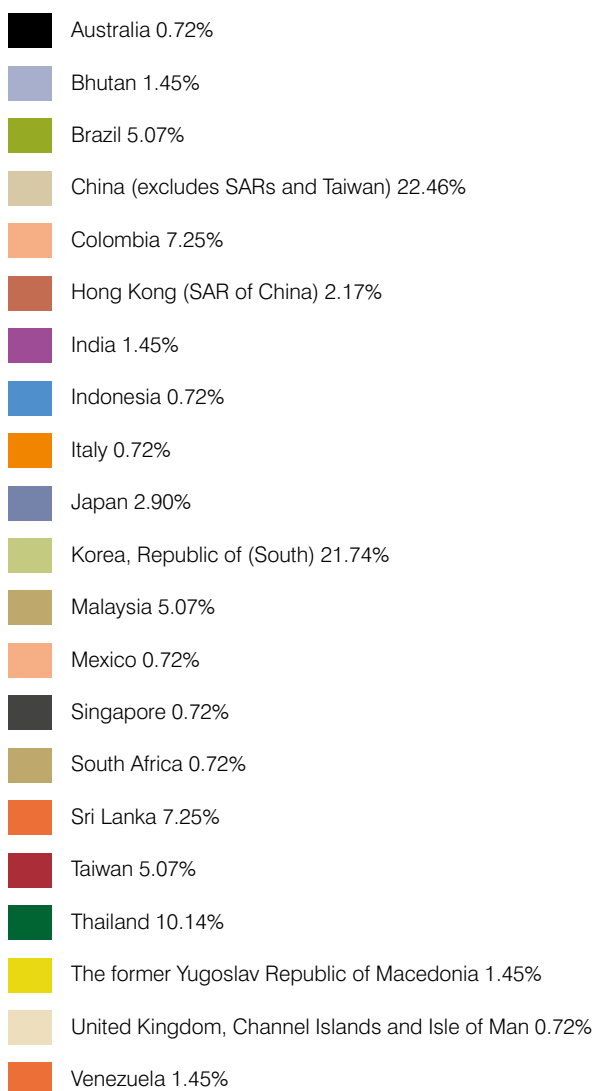


QUALITY COURSES LEADING TO CAREER SUCCESS

Our courses have been developed specifically for Crown by educational and industry experts to ensure that you have the skills and knowledge you need for a career in hospitality and tourism. When you successfully complete your chosen course, you will receive a qualification that is recognised internationally, and provides pathways to further education.

Each course makes use of many different learning and assessment methodologies and styles, such as classroom-based learning, workshops, excursions, group and individual projects and activities, internet-based quizzes and forums, on-the-job experiences, simulated and real work environments, research, and much more. You'll receive a significant amount of practical hands-on learning that will be backed up with a solid knowledge of relevant theory, and a sound understanding of the industry and its needs.

CURRENT STUDENT NATIONALITY





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WHY CHOOSE MELBOURNE, AUSTRALIA?

AUSTRALIA

- Australia has the third highest number of international students in the world, behind only the United Kingdom and the United States.¹
- Australia is in the top 10 in the Universitas 2016 U21 Ranking of National Higher Education Systems.²
- Australia has five of the 30 best cities in the world for students, based on the mix of students, the quality of life, employer activity, and affordability.
- Australia has it all – from sun-kissed beaches to fantastic ski-slopes, dense rainforests, and stunning deserts, as well as large cities and rural escapes. We enjoy an incredibly multi-cultural environment, and benefit from the food, music, art, and traditions of many different cultures from across the world, including Australia's Aboriginal and Torres Strait Islander peoples.

Melbourne has been named the most liveable city in the world for six years in a row³

MELBOURNE

Melbourne has been named the most liveable city in the world for six years in a row (2011, 2012, 2013, 2014, 2015 and 2016), scoring an impressive 97.5 out of a possible 100 in 2015, 2016 and 2017.³

With interesting pedestrian laneways, wide streets, large parks, unique architecture, the winding Yarra River, and a wide variety of music, art, sport, food, and education, Melbourne offers something for everyone. And when you want to explore beyond the city, you can quickly and easily get to Victoria's beaches, mountains, forests, wineries, and hundreds of other great tourist destinations.

Melbourne's population is approximately 4.35 million people, making it small enough to be clean, attractive and easy to get around in, but big enough to have every facility you need, as well as numerous cultural events and attractions every day of the year.

Here's a small taste...:

- The famous Queen Victoria market and the smaller but equally iconic South Melbourne market that's within walking distance of Crown College.
- Lanes and rooftops with street art, gardens, bars, and boutique shops.
- Federation Square, an open meeting place, lit up by a huge screen, and surrounded by shops, galleries, dining, and event centres.
- The iconic MCG, Etihad Stadium, and other sports arenas that are host to events that include the AFL grand final and the Australian Open tennis championship, as well as music concerts and other events.
- The Spring Racing Carnival that includes the historic and always exciting Melbourne Cup, also known as the race that stops a nation.
- An enviable arts precinct that displays famous and emerging visual art from across the globe, and hosts live performances that range from classical music to rock concerts, and from grand musicals to small ensemble plays.
- The world's largest operating tram network, with 250 kilometres of double track that takes you to and from most suburbs on 500 trams that operate 31,500 tram services each week.⁴

³ <http://www.theage.com.au/victoria/melbourne-named-worlds-most-liveable-city-for-fifth-year-running-20150818-gj1he8.html>

⁴ <http://www.yarratrams.com.au/about-us/who-we-are/facts-figures/>

Location images courtesy of: Visions of Victoria and pixabay.com



LIVING COSTS IN MELBOURNE

This will vary depending on where you live, your personal requirements and preferences, and whether you are coming alone or with your family.

The Australian Government estimates that annual living costs for a student living in Melbourne is approximately AUD \$20,290.

If you have a partner and/or children, you need to consider additional costs for each person who comes with you. If you have children of compulsory school age, each child must be enrolled as a full time paying student and these fees must be considered in the cost of living.

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Estimated expenses

The following expenses are a guide only and will vary according to your needs, preferences, and lifestyle. All costs are in Australian dollars.

Your course

- books and equipment: depending on your course, you may need to purchase books, protective clothing, or other equipment. We'll tell you what you need when you enrol.

Accommodation

- rental bond: \$340 - \$860
- one month's rent in advance: \$340 - \$860
- weekly rental: \$165 - \$440
- shared rent: \$110
- hostels and guest-houses: \$90 - \$150 per week
- homestay: \$235 - \$325 per week
- utility connection: \$100
- phone and internet connection: \$100
- furniture and other set up costs: variable.

Weekly living costs

- utilities: \$35 - \$140
- phone and internet: \$20 - \$55
- groceries and eating out: \$80 - \$280
- public transport: \$15 - \$55
- entertainment: \$80 - \$150

Car expenses

- annual registration: \$600
- annual insurance: \$300 - \$1,500
- petrol per litre: \$1.35 (this can vary)
- Victorian driver's licence (includes test): \$120
- car (after purchase): \$150 - \$260

Overseas Student Health Cover (OSHC)

- Approximately \$1,000 per year (prices vary considerably, depending on your choice of provider and the length of your stay)

If you have a partner

The Australian Government estimates that annual living costs for a partner living in Melbourne is approximately AUD \$6,940.⁶

If you have children

The Australian Government estimates that annual living costs in Melbourne is approximately AUD \$3,720 for the first school-aged child, and approximately \$2,790 for each additional child.⁷

If you have children aged 6 –17, they must be enrolled in school. Expenses will vary according to the school, and your children's ages, interests, and subjects. Expenses may include:

- uniforms
- text books, stationery, and other items that your child consumes or takes possession of
- fees to pay for events such as excursions, camps, sports days, and private music lessons
- a voluntary school levy, if your children attend a government school
- annual fees, if your children attend a non-government school.

Overseas Student Health Cover (OSHC)

As an International Student studying in Australia, one of your responsibilities under the conditions of a Student Visa is that you must obtain and maintain Overseas Student Health Cover (OSHC) for the entire duration of your stay in Australia.

OSHC is health insurance to assist you to meet the costs of medical and hospital care in Australia while you are studying here. OSHC will also pay limited benefits for pharmaceutical and ambulance services.

Insurers offering OSHC in Australia are:

- BUPA Australia
- Australian Health Management
- Medibank Private
- NIB OSHC
- Allianz Global Assistance

Crown College International has a partnership agreement with BUPA Australia and can organise OSHC directly for students if required.

Belgian, Norwegian and some Swedish students are not required to take out OSHC insurance as part of their visa requirements.

For more information

You'll find more detailed information about living expenses at: homeaffairs.com.au

⁵ <http://www.border.gov.au/Trav/Stud/More/Student-Visa-Living-Costs-and-Evidence-of-Funds#>

⁶ <http://www.border.gov.au/Trav/Stud/More/Student-Visa-Living-Costs-and-Evidence-of-Funds#>

⁷ <http://www.border.gov.au/Trav/Stud/More/Student-Visa-Living-Costs-and-Evidence-of-Funds#>

Location images courtesy of: Visions of Victoria and pixabay.com



ACCOMMODATION IN MELBOURNE

Melbourne has many accommodation options that allow for different living arrangements that include living with a family in homestay accommodation, student residences, apartments and houses where you can live alone, or share with others.

Many accommodation options are close to Crown College.

Student residences

Melbourne has many residences that have been purpose-built for students. They generally come fully or partly furnished and offer shared kitchens, living areas, bathrooms, and laundries. Some have private bedrooms, while others have shared bedrooms at a lower cost. Security in student residences is usually very good, as most require an electronic key to enter the building and particular parts within the building.

Apartments and houses

Melbourne has lots of inner-city apartments, generally with 1, 2, or 3 bedrooms. Some are fully or partly furnished, and like student residences, most provide very good levels of security. There are also many apartments and houses for rent or to buy in Melbourne's outer suburbs with 1–5 bedrooms. While these are generally cheaper than comparable inner-city apartments, it may take longer and be more expensive to travel to and from Crown College.



Sharing with other students

Living with other students means that you can share costs such as rent and utilities, make new friends, share the chores, and help each other get through any difficult times. You may find students from Crown College you can share with, or students from other colleges and universities.

Living alone

Some students enjoy living on their own, so they can study, eat and come and go without having to worry about housemates. However, it's more expensive and you are solely responsible for chores, bills, and maintenance.

Finding accommodation

We recommend that you arrive in Melbourne with plenty of time to inspect potential accommodation options, meet potential housemates, and find out how you can get to and from Crown College before you commit to any arrangement.

The following websites will help get you started:

- www.realestate.com.au
- <https://flatmates.com.au/melbourne>
- www.flatmatefinders.com.au/share-accommodation/melbourne
- www.domain.com.au
- www.melbournhomestay.org

OUR COURSES

- SIT31016 Certificate III in Patisserie – CRICOS #098161F
- SIT40716 Certificate IV in Patisserie – CRICOS #098162E
- SIT30816 Certificate III in Commercial Cookery – CRICOS #094696G
- SIT40516 Certificate IV in Commercial Cookery – CRICOS #094697F
- SIT50416 Diploma of Hospitality Management – CRICOS #095738E
- SIT60316 Advanced Diploma of Hospitality Management – CRICOS #094698E

LEARNING PATHWAYS

Crown College International offers several pathways that will set you up for a great career. Because we have qualifications at Certificate III level, Certificate IV level, Diploma and Advanced Diploma level, you can choose a qualification that suits your current level of education and experience, and your dreams for your future career, and then move to a higher qualification.

	LEARNING PATHWAY	PACKAGE DURATION
ENTRY POINTS	1 → CERTIFICATE III IN COMMERCIAL COOKERY + CERTIFICATE IV IN COMMERCIAL COOKERY + DIPLOMA OF HOSPITALITY MANAGEMENT + ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT	30 MONTHS
	2 → CERTIFICATE III IN COMMERCIAL COOKERY + CERTIFICATE IV IN COMMERCIAL COOKERY + DIPLOMA OF HOSPITALITY MANAGEMENT	24 MONTHS
	3 → CERTIFICATE III IN COMMERCIAL COOKERY + CERTIFICATE IV IN COMMERCIAL COOKERY	18 MONTHS
	4 → CERTIFICATE III IN PATISSERIE + CERTIFICATE IV IN PATISSERIE + DIPLOMA OF HOSPITALITY MANAGEMENT + ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT	30 MONTHS
	5 → CERTIFICATE III IN PATISSERIE + CERTIFICATE IV IN PATISSERIE + DIPLOMA OF HOSPITALITY MANAGEMENT	24 MONTHS
	6 → CERTIFICATE III IN PATISSERIE + CERTIFICATE IV IN PATISSERIE	18 MONTHS

* Package Pathways are managed on an individual and case-by-case basis

INDUSTRY PLACEMENTS

The Advanced Diploma of Hospitality Management may require you to undertake 20 hours a week of Industry Placement. Industry Placement enables you to put into practice the professional skills and knowledge required in a real hospitality business. This is an essential part of the program that will help you to translate theory into practice.

Crown College International will organise the Industry Placement position and connect you to opportunities with our member networks and partners.

GENERAL ENTRY REQUIREMENTS

Admission to Crown College International is based on academic merit and proficiency in English. To enrol in one of our courses, you must satisfy both of the following criteria.

1. Academic grade or work experience

You will need to have successfully completed Australian Year 12 or an equivalent.

If you are a mature-age student who does not have the required academic grade, you may apply on the basis of relevant work experience.

2. English proficiency

To satisfy this criterion, you must meet one of the following:

- English is your first language
- you studied English as the language of instruction at your school
- For entry into all courses, you have achieved a level of 5.5 (or higher) in the International English Language Testing System (IELTS) or equivalent.

ATTENDANCE AND PROGRESS REQUIREMENTS

Crown College will keep a record of your attendance and academic progress. It is a condition of your student visa that

you attend at least 80% of classes, and pass at least 50% of the course. For further information, talk to our Support Services Officer.



OUR 2020 - 2022 ACADEMIC CALENDAR

The 2020 academic year starts in January 2020 as shown below. These dates may be subject to change, please check the website at www.crowncollege.edu.au for updated information.

Enrolment / Intake	Orientation	Term Start	Term Finish	Weeks
January 2020	January 2020	20 January 2020	29 March 2020	10 weeks
			Term Break	2 weeks
April 2020	April 2020	13 April 2020	21 June 2020	10 weeks
			Term Break	6 weeks
July 2020	July 2020	6 July 2020	13 September 2020	10 weeks
			Term Break	2 weeks
October 2020	September 2020	28 September 2020	6 December 2020	10 weeks
			Term Break	6 weeks
January 2021	January 2021	18 January 2021	6 March 2021	10 weeks
			Term Break	2 weeks
April 2021	April 2021	12 April 2021	18 June 2021	10 weeks
			Term Break	2 weeks
July 2021	July 2021	5 July 2021	10 September 2021	10 weeks
			Term Break	2 weeks
October 2021	September 2021	27 September 2021	3 December 2021	10 weeks
			Term Break	6 weeks
January 2022	January 2022	17 January 2022	25 March 2022	10 weeks
			Term Break	2 weeks
April 2022	April 2022	11 April 2022	17 June 2022	10 weeks
			Term Break	2 weeks
July 2022	July 2022	4 July 2022	9 September 2022	10 weeks
			Term Break	2 weeks
October 2022	September 2022	27 September 2022	2 December 2022	10 weeks
			Term Break	7 weeks

ORIENTATION DAY

Orientation Day is the beginning of your experience at Crown College International. Held during the week before teaching starts in Term 1, it is compulsory for all students who are about to begin their first term at Crown College International.

What happens on Orientation Day?

Orientation will help you become familiar with your course, Crown College, and the people you will be working with while you complete your course.

On Orientation Day, you will:

- receive information about your course
- become familiar with the services and facilities available to you as a student at Crown College International
- find out a bit more about living in Melbourne and learning at Crown College International
- meet the Crown College team
- meet other new students
- meet your trainers
- meet your student support team.





ADDITIONAL FEES & CHARGES

	Cost in AUD
*Uniform Fee (required for Commercial Cookery & Patisserie)	\$250
*Knife Set (required for Commercial Cookery & Patisserie)	\$550
Application Fee (non-refundable)	\$200
Re-issue of Confirmation of Enrolment (CoE)	\$50
Re-issue of Letter of Offer	\$50
Re-issue of Student ID Card	\$30
Re-issue of Transcript of Results	\$50
Re-issue of Transcript of Results (if sending Overseas)	\$75
Re-issue of Certificate	\$50
Re-issue of Certificate (if sending Overseas)	\$75
Re-issue of Statement of Attainment	\$50
Re-issue of Statement of Attainment (if sending Overseas)	\$75
Re-sit of Unit Fee (calculated on each individual unit cost)	Up to max. \$1,500
Re-sit of Theory Assessment Fee	\$200
Re-sit of Practical Assessment Fee	\$500
Late payment of Invoice Fee	\$200
Recognition of Prior Learning (per Unit)	\$1,500
Credit Transfer	Nil

Please refer to the Crown College International Refund Policy



CRICOS #098161F SIT31016

CERTIFICATE III IN PATISSERIE

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.

In this course, gain the culinary skills to make a variety of cakes, including gluten free and dairy free products. You'll also learn how to make a variety of bread doughs from white, wholemeal and sweet, working with a variety of commercial pastry and bakery equipment. Practise how to produce gateaux and petit fours, using various techniques and skills to create high-quality finishes that are of industry standard.

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, cafes and coffee shops.

Possible job titles include:

- Pastry chef
- Pâtissiere

Entry requirements

- IELTS level 5.5
- Australian Year 12 or equivalent

Duration

- 4 terms

Leading to

- Certificate IV in Patisserie

Assessment methods

- You will be required to participate in a range of Assessment methods including written tests, practical observations, projects, team work activities and role plays

Areas of study

BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC011	Use cookery skills effectively
SITHKOP001	Clean kitchen premises and equipment
SITHPAT001	Produce cakes
SITHPAT002	Produce gateaux, torten and cakes
SITHPAT003	Produce pastries
SITHPAT004	Produce yeast-based bakery products
SITHPAT005	Produce petit-fours
SITHPAT006	Produce desserts
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC017	Handle and serve cheese
SITHFAB005	Prepare and serve espresso coffee
BSBDIV501	Manage diversity in the workplace
SITXCOM005	Manage conflict



CRICOS #098162E SIT40716

CERTIFICATE IV IN PATISSERIE

This qualification reflects the role of pastry chefs 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 various organisations where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, cafes and coffee shops.

Possible job titles include:

- Chef de Partie
- Chef Pâtissier

Entry requirements

- Certificate III in Patisserie
- IELTS level of 5.5
- Australian Year 12 or equivalent

Duration

- 2 terms

Leading to

- Diploma of Hospitality Management

Assessment methods

- You will be required to participate in a range of Assessment methods including written tests, practical observations, projects, team work activities and role plays

Areas of study

BSBSUS401	Implement and monitor environmentally sustainable work practices.
SITHKOP005	Coordinate cooking operations
SITHPAT007	Prepare and model marzipan
SITHPAT008	Produce chocolate confectionery
SITHPAT009	Model sugar-based decorations
SITHPAT010	Design and produce sweet buffet showpieces
SITXFIN003	Manage finances within a budget
SITXHRM003	Lead and manage people
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices





CRICOS #094696G SIT30816

CERTIFICATE III IN COMMERCIAL COOKERY

This course will give you the restaurant and kitchen experience and skills you need to become part of this dynamic and rewarding global industry.

Delivered in Crown College's specially designed hospitality training facilities Culinarium, this program places an emphasis on providing you with practical training wherever possible.

This qualification provides you with the skills and knowledge to be competent as a qualified chef.

Entry requirements

- IELTS level 5.5
- Australian Year 12 or equivalent

Duration

- 4 terms

Leading to

- Certificate IV in Commercial Cookery

Assessment methods

- You will be required to participate in a range of Assessment methods including written tests, practical observations, projects, team work activities and role plays

Study requirements

- The Certificate III in Commercial Cookery can be a challenging physical occupation, and may at times require students to work in a warm and humid environment and often on their feet all shift. The handling of raw meat such as beef and pork are a part of the course requirements.

Areas of study

BSBSUS201	Participate in environmentally sustainable work practices
SITXWHS001	Participate in safe work practices
BSBWOR203	Work effectively with others
SITXFSA001	Use hygiene practices for food safety
SITHKOP001	Clean kitchen premises and equipment
SITXFSA002	Participate in safe food handling practices
SITXINV002	Maintain the quality of perishable items
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC003	Prepare and present sandwiches
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC020	Work effectively as a cook
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHPAT006	Produce desserts
SITHCCC017	Handle and serve cheese
SITHKOP002	Plan and cost basic menus
SITXHRM001	Coach others in job skills
SITXMGT001	Monitor work operations
SITXCOM005	Manage conflict



CRICOS #094697F SIT40516

CERTIFICATE IV IN COMMERCIAL COOKERY

This prestigious and highly regarded course will give you an in-depth understanding of team leadership, and financial and kitchen management, so that you can take on a leadership role in a culinary environment.

Because Crown College is the award-winning training provider for one of Australia's largest hospitality and tourism employers (Crown Melbourne), we have qualified trainers with extensive industry experience who understand the operational and management requirements of commercial kitchens, and are passionate about sharing their skills and knowledge.

Entry requirements

- Certificate III in Commercial Cookery
- IELTS level of 5.5
- Australian Year 12 or equivalent

Duration

- 2 terms

Leading to

- Diploma of Hospitality Management

Assessment methods

- You will be required to participate in a range of Assessment methods including written tests, practical observations, projects, team work activities and role plays

Areas of study

SITXHRM003	Lead and manage people
BSBDIV501	Manage diversity in the workplace
SITXWHS003	Implement and monitor work health and safety practices
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITXFIN003	Manage finances within a budget
SITHKOP005	Coordinate cooking operations
SITXHRM002	Roster Staff
SITHKOP004	Develop menus for special dietary requirements





CRICOS #095738E SIT50416

DIPLOMA OF HOSPITALITY MANAGEMENT

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 multi-skilling and for specialisation in accommodation services, cookery, food and beverage and gaming. On completion of the Diploma employment opportunities are available at middle management.

Continue your studies to complete the Advanced Diploma in Hospitality Management. Possible job titles include:

- Banquet Or Function Manager
- Bar Manager
- Café Manager
- Chef De Cuisine
- Club Manager
- Executive Housekeeper
- Front Office Manager
- Kitchen Manager
- Motel Manager
- Restaurant Manager
- Sous Chef

Entry requirements

- IELTS level of 5.5
- Australian Year 12 or equivalent
- SIT40516 Certificate IV in Commercial Cookery, or
- SIT40716 Certificate IV in Patisserie

Duration

- 2 terms

Leading to

- Advanced Diploma of Hospitality Management

Assessment methods

- You will be required to participate in a range of Assessment methods including written tests, practical observations, projects, team work activities and role plays

Areas of study

SITXCCS007	Enhance customer service experiences
SITXMGT002	Establish and conduct business relationships
SITXGLC001	Research and comply with regulatory requirements
SITXCCS008	Develop and manage quality customer service practices
SITXFIN004	Prepare and monitor budgets
BSBMGT517	Manage operational plan



CRICOS #094698E SIT60316

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

This course is ideal for people who are aiming for a senior role in hospitality, and already have well-developed skills and extensive experience in the industry

Building on your skills and knowledge in business planning, financial operations, human resources, marketing, and property management, this course will broaden and deepen your skills, so that you're ready for senior management or to grab an opportunity to run your own business.

Our specialist trainers combine their extensive knowledge with a range of learning experiences that will stretch and stimulate you, preparing you for careers in the restaurant and events industry, business ownership/management, function and venue management, such as:

- Operations Manager
- Executive Chef
- General Manager
- Food and Beverage Manager
- Food and Beverage Director
- Resort Manager

Entry requirements

- IELTS level of 5.5
- Australian Year 12 or equivalent
- SIT50416 Diploma of Hospitality Management

Duration

- 2 terms

Leading to

- Higher education qualifications

Assessment methods

- You will be required to participate in a range of Assessment methods including written tests, practical observations, projects, team work activities and role plays

Areas of study

SITXHRM004	Recruit, select and induct staff
SITXMPR007	Develop and implement marketing strategies
BSBFIM601	Manage finances
SITXFIN005	Manage physical assets
SITXHRM006	Monitor staff performance
SITXWHS004	Establish and maintain a work health and safety system
BSBMGT617	Develop and implement a business plan

GET CONNECTED



Socialising with people from different cultures is not only fun, but also an extremely important experience for your future career.

Our Social Club maintains a busy calendar full of lots of different social events and activities, so you can meet new friends, explore Melbourne, and be part of a strong and vibrant team.

Check out our facebook page

facebook.com/crowncollegeinternational



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STUDENT SUPPORT

Crown College offers support services that will help you while you're studying with us.

If you need to talk to someone about any difficulties you're experiencing, our team at Crown College are able to provide you with confidential support, or refer you to our external student support services.

In addition, we will regularly review your progress, and if appropriate, offer advice on how to improve your academic performance.

WORK ENTITLEMENTS

As an international student, you have a visa that entitles you to work:

- 40 hours per fortnight during term
- full-time during term breaks.

JOB CLUB

Our Job Club meets regularly to give you practical and extremely valuable advice and skills that will help you to find employment, and work successfully in Australia.

The Job Club focusses on helping you to:

- write your CV/resume
- prepare for a job interview
- find the best places to look for work
- be a valued employee when you find work.

LANGUAGE SUPPORT PROGRAM

Each term we offer students the opportunity to attend our Language Support Program. The program is designed to help achieve success in studies as students learn professional culinary vocabulary with a Specialist Language Instructor. We reach out to those students who have self-identified or believe are falling behind due to language barriers. These sessions are free and exclusive to Crown College Culinary students. Students who join the program learn, practice, and build confidence with Culinary terms, improve academic results and performance in studies.

FOR MORE INFORMATION

For information about	Contact:	Contact Details
Crown College International	Crown College International	Level 3, 8 Haig Street Southbank, Victoria, Australia 3006 Website: www.crowncollege.edu.au Email: enquiries@crowncollege.edu.au Phone: +61 3 9292 5978
Education Services for Overseas Students (ESOS)	Department of Education	Website: http://education.gov.au/internationaleducation Phone (in Australia): 13 33 97 ESOS Helpline: 1 300 615 262
Visa enquiries	Department of Home Affairs	Website: www.homeaffairs.gov.au Phone (in Australia): 13 18 81
Studying in Melbourne	Study Melbourne Student Centre	Website: www.studymelbourne.vic.gov.au Email: info@studymelbourne.gov.au Phone (in Australia): 1800 056 449
International Student Hotline The Australian Government provides this hotline to make sure that you receive the support you need while you are studying in Australia. If you are having problems with your study, safety, accommodation, or at work, you can call this number. There is no need to give your name or personal details when calling		Phone: 1300 363 079 Monday to Friday 8.00 am to 6.00 pm



APPLYING TO CROWN COLLEGE

Please contact Crown College International or one of our approved agents listed on our website. They will help you fill out your application, check that you meet all of the criteria, and provide other assistance, such as finding accommodation and obtaining visas.



1 Check that you satisfy all of the criteria for your chosen course:

- education level
- English proficiency
- any pre-requisite
- financial requirements to study in Australia
- visa eligibility (check the Australian government website www.homeaffairs.com.au)



2 Make certified copies of all relevant academic records.



3 Collect other appropriate documentary evidence (e.g. a certificate of your English proficiency).



4 Download, print and complete our International Student Application Form (available on our website at www.crowncollege.edu.au). Make sure you complete all sections of the form.



5 Download, print, and complete the financial declaration (available on our website at www.crowncollege.edu.au). Make certified copies of relevant financial documents as evidence of your funds (e.g. bank statements, pay slips).



6 Email, post, or courier your application to Crown College International. As per the document checklist, include or attach:

- your completed application form
- your completed financial declaration
- copies of all certified documents (e.g. academic record, bank statements)
- copies of all other required documents.

Post to:

Crown College International
Locked Bag 4
Port Melbourne VIC 3207
AUSTRALIA

Or email to:

enquiries@crowncollege.edu.au



7 Crown College will assess your application and notify you or your International Education Agent of the outcome. If your application is successful, we will send you or International Education Agent your Letter of Offer and Acceptance Agreement.







8 Haig Street, Southbank, Victoria 3006 Australia

Phone: +61 3 9292 5978 Email: enquiries@crowncollege.edu.au Website: crowncollege.edu.au