

WELCOME TO
NOOSA
AND
THE CULINARY
ACADEMY



**THE CULINARY
ACADEMY**
Noosa Heads

WWW.THECULINARYACADEMY.EDU.AU

RTO: 41178 | CRICOS: 03459G

WELCOME



Welcome to the exciting world of hospitality!

My name is Nando Largiader. I am the Hospitality & Cookery Head Trainer at The Culinary Academy in Noosa. Swiss born and trained, I'm an industry professional with over 25 years of experience, ranging from 5-star hotels to owning my own award-winning restaurants. For the past 16 years, I've been following my passion for teaching gastronomy in Switzerland and my adopted home of Australia.

I'm passionate about cooking and incredibly motivated by the opportunity to train a new generation of hospitality professionals. We've designed our Certificate and Diploma programs to provide a pathway to the many career opportunities that our industry can offer, and not just from a theoretical standpoint - The Culinary Academy graduates are work-ready and set up to make their mark from the day they graduate.

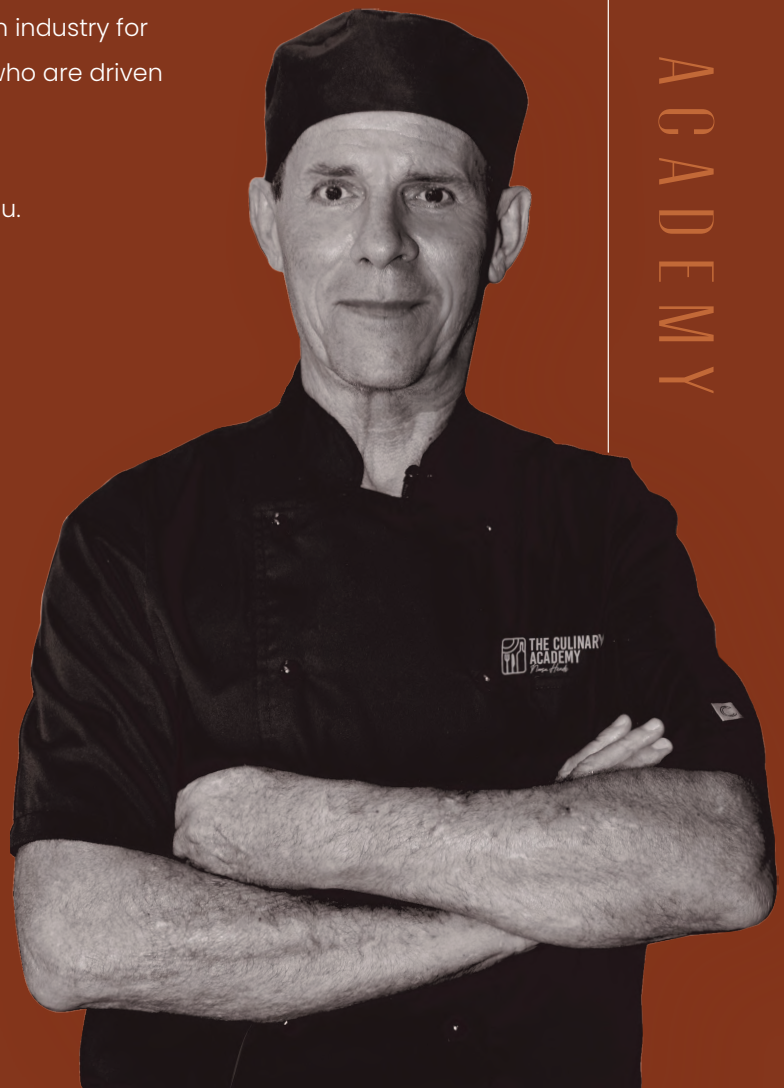
This is a wonderful industry to work in. It's an industry for the passionate, the creative and for those who are driven to achieve.

I look forward to starting the journey with you.

Nando Largiader

Nando Largiader

Head Trainer of The Culinary Academy



THE CULINARY ACADEMY



THE CULINARY ACADEMY

📍 28-30 Sunshine Beach Rd, Noosa Heads QLD 4567

Home to some of Australia's leading restaurants, Noosa takes food seriously.

With access to premium fresh seafood, a 'paddock to plate' culture driven by the unspoilt Hinterland farmlands and a booming tourist industry that expects only the best, the local hospitality scene has for decades proven an irresistible drawcard for industry professionals from around the world.

Whether you're looking for the culinary art of a Michelin-starred master, or the innovation and style of the leading new kids on the block, you can find it all in Noosa.

For students of cookery, there's nowhere better to be inspired and to learn than The Culinary Academy. We train you to take your place among the best.

5 STAR PREMISES

Purpose built training kitchen and restaurant with top of the range equipment.

500+ HOURS

Over 500 hours of hands-on practice in our real world restaurant 'Culinary Noosa.'

200+

Restaurants & hospitality venues in Noosa for job opportunities.

DURATION

52 weeks

STRUCTURE

- Study units: 25
- Tuition: 47 weeks
- Holidays: 5 weeks

CAMPUS

The Culinary Academy Noosa Campus

2023-24 INTAKE DATES

2023: 6 Mar, 15 May, 11 Sep

2024: 15 Jan, 13 May, 9 Sep

TUITION FEE

\$7,000 + Admissions Fee: \$250
+ Industry Pack*: \$1,500

**To be paid prior to course commencement.
One-off when you package courses.*

LEARNING OUTCOMES

- ✓ Learn the skills and knowledge to become a commercial cook.
- ✓ Use initiative and judgement to use plans, policies and procedures to guide work activities.

CAREER PATHWAYS

- ✓ Restaurant cook
- ✓ Pub cook
- ✓ Hotel cook
- ✓ Cafe cook
- ✓ Club cook
- ✓ Caterer

ENTRY REQUIREMENTS

- ✓ Completion of Grade 10, Upper-intermediate level of English or IELTS 5.0 with no less than 4.5 in any band.
- ✓ Access to a laptop or tablet for home and classroom use.
- ✓ Have access to a stable internet connection.

TIMETABLE

Mon	Tue	Wed	Thu
9:00am-4:30pm On-campus training*			Self-study

*Week 1 - 4: Theory and from week 5, there will be restaurant shift depending on level and availability (lunch/dinner shift)

SIT30821 / CRICOS 111266F

CERTIFICATE III IN COMMERCIAL COOKERY

The Certificate III in Commercial Cookery has been designed to respond to the skills needed for entry into the booming hospitality and cookery industry. This qualification reflects the role of cooks who use a wide range of skills and sound knowledge of kitchen operations to prepare food and menu items.

Using discretion and judgement, Culinary Academy students are taught to work with independence and under limited supervision using plans, policies and procedures to guide work activities.

Achieving this qualification will contribute to recognition as a trade cook and will provide a pathway to work as a cook in organisations such as restaurants, hotels, clubs and cafes.

Working closely with industry leaders, Culinary Academy students are provided real-world experience through the operation of Culinary Noosa, our open-to-the-public training restaurant.



STUDY UNITS

Note: Units marked with an *asterisk include one or more prerequisite units of competency.

20 CORE UNITS

- SITHCCC023* Use food preparation equipment
- SITHCCC027* Prepare dishes using basic methods of cookery
- SITHCCC028* Prepare appetisers and salads
- SITHCCC029* Prepare stocks, sauces and soups
- SITHCCC030* Prepare vegetable, fruit, eggs and farinaceous dishes
- SITHCCC031* Prepare vegetarian and vegan dishes
- SITHCCC035* Prepare poultry dishes
- SITHCCC036* Prepare meat dishes
- SITHCCC037* Prepare seafood dishes
- SITHCCC041* Produce cakes, pastries and breads
- SITHCCC042* Prepare food to meet special dietary requirements
- SITHCCC043* Work effectively as a cook
- SITHKOP009* Clean kitchen premises and equipment

- SITHKOP010 Plan and cost recipes
- SITHPAT016* Produce desserts
- SITXFSA005 Use hygienic practices for food safety
- SITXFSA006 Participate in safe food handling practices
- SITXHRM007 Coach others in job skills
- SITXINV006* Receive, store and maintain stock
- SITXWHS005 Participate in safe work practices

5 ELECTIVE UNITS

- SITXCCS014 Provide service to customers
- SITHCCC040* Prepare and serve cheese
- SITHCCC039* Produce pates and terrines
- SITHPAT014* Produce yeast-based bakery products
- SITHCCC025* Prepare and present sandwiches

DURATION

52 weeks

STRUCTURE

- Study units: 33
- Tuition: 47 weeks
- Holidays: 5 weeks

CAMPUS

The Culinary Academy Noosa Campus

2023-24 INTAKE DATES

2023: 6 Mar, 15 May, 11 Sep

2024: 15 Jan, 13 May, 9 Sep

TUITION FEE

\$7,500 +Admissions Fee: \$250
+Industry Pack: \$1,500

**To be paid prior to course commencement.
One-off when you package courses.*

LEARNING OUTCOMES

- ✓ Learn the skills and knowledge to supervise or lead a team in the kitchen.
- ✓ Work in restaurants, hotels, clubs and pubs or run a small business in these sectors.

CAREER PATHWAYS

- ✓ Restaurant kitchen manager
- ✓ Pub kitchen Manager
- ✓ Café manager
- ✓ Small business - commercial cookery manager

ENTRY REQUIREMENTS

- ✓ Successful completion of SIT30821 Certificate III in Commercial Cookery, Upper-intermediate level of English or IELTS 5.0 with no less than 4.5 in any band.
- ✓ Access to a laptop or tablet for home and classroom use.
- ✓ Have access to a stable internet connection.

TIMETABLE

Mon	Tue	Wed	Thu
9:00am-4:30pm On-campus training*			Self-study

*Week 1 - 4: Theory and from week 5, there will be restaurant shift depending on level and availability (lunch/dinner shift)

SIT40521 / CRICOS 111267E

CERTIFICATE IV IN KITCHEN MANAGEMENT

This qualification reflects the role of chefs and cooks who have a supervisory or team leading role in the kitchen. The Culinary Academy students are taught to operate independently or with limited guidance from others and use discretion to solve non-routine problems.

This qualification provides a pathway to work in supervisory positions in a range of hospitality related organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops. Many students select this qualification with a view to opening their own hospitality related business.



STUDY UNITS

Note: Units marked with an *asterisk include one or more prerequisite units of competency.

27 CORE UNITS

- SITHCCC023* Use food preparation equipment
- SITHCCC027* Prepare dishes using basic methods of cookery
- SITHCCC028* Prepare appetisers and salads
- SITHCCC029* Prepare stocks, sauces and soups
- SITHCCC030* Prepare vegetable, fruit, eggs and farinaceous dishes
- SITHCCC031* Prepare vegetarian and vegan dishes
- SITHCCC035* Prepare poultry dishes
- SITHCCC036* Prepare meat dishes
- SITHCCC037* Prepare seafood dishes
- SITHCCC041* Produce cakes, pastries and breads
- SITHCCC042* Prepare food to meet special dietary requirements
- SITHCCC043* Work effectively as a cook
- SITHKOP010 Plan and cost recipes
- SITHKOP012* Develop recipes for special dietary requirements
- SITHKOP013* Plan cooking operations
- SITHKOP015* Design and cost menus
- SITHPAT016* Produce desserts
- SITXCOM010 Manage conflict

- SITXFIN009 Manage finances within a budget
- SITXFSA005 Use hygienic practices for food safety
- SITXFSA006 Participate in safe food handling practices
- SITXFSA008* Develop and implement a food safety program
- SITXHRM008 Roster staff
- SITXHRM009 Lead and manage people
- SITXINV006* Receive, store and maintain stock
- SITXMG004 Monitor work operations
- SITXWHS007 Implement and monitor work health and safety practices

6 ELECTIVE UNITS

- SITHCCC040* Prepare and serve cheese
- SITHCCC039* Produce patés and terrines
- SITHKOP014 Plan catering for events or functions
- SITHPAT014* Produce yeast-based bakery products
- SITXCCS014 Provide service to customers
- SITHCCC025* Prepare and present sandwiches

DURATION

52 weeks

STRUCTURE

- Study units: 28
- Tuition: 47 weeks
- Holidays: 5 weeks

CAMPUS

The Culinary Academy
Noosa Campus

UNIT PATHWAYS

- ✓ Food & Beverage
- ✓ Patisserie

2024 INTAKE DATES

2024: 15 Jan, 13 May, 9 Sep

TUITION FEE

\$8,000 +Admissions Fee: \$250
+Industry Pack: \$1,500

**To be paid prior to course commencement.
One-off when you package courses.*

LEARNING OUTCOMES

- ✓ Learn multiskilling and acquire targeted skills in cookery and food and beverage.

CAREER PATHWAYS

- ✓ Restaurant manager
- ✓ Club manager
- ✓ Catering operations manager
- ✓ Pub manager
- ✓ Café manager

ENTRY REQUIREMENTS

- ✓ Successful completion of SIT40521 Certificate IV in Kitchen Management, Upper-intermediate level of English or IELTS 5.0 with no less than 4.5 in any band.
- ✓ Access to a laptop or tablet for home and classroom use.
- ✓ Have access to a stable internet connection.

TIMETABLE

Mon	Tue	Wed	Thu
9:00am-4:30pm On-campus training*			Self-study

*Week 1 - 4: Theory and from week 5, there will be restaurant shift depending on level and availability (lunch/dinner shift)

SIT50422 / CRICOS 111268D

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.

Culinary Academy students are taught to 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 business manager.

The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for acquiring targeted skills in cookery and food and beverage.



STUDY UNITS

Note: Units marked with an *asterisk include one or more prerequisite units of competency.

11 CORE UNITS

SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop and manage quality customer service practices
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXWHS007	Implement and monitor work health and safety practices

17 ELECTIVE UNITS

SITHIND005	Use hygienic practices for hospitality service
SITHIND008	Work effectively in hospitality service
SITXINV007	Purchase goods
SITHFAB036	Provide advice on food
SITHIND006	Source and use information on the hospitality industry
BSBHRM416	Process payroll
BSBFIN401	Report on financial activity

- ELECTIVE UNITS FOR FOOD AND BEVERAGE PATHWAY

SITHFAB021	Provide responsible service of alcohol
SITHFAB023*	Operate a bar
SITHFAB025*	Prepare and serve espresso coffee
SITHFAB027*	Serve food and beverage
SITHFAB030*	Prepare and serve cocktails
SITHFAB034*	Provide table service of food and beverage
SITHFAB037*	Provide advice on food and beverage matching
SITXFSA006	Participate in safe food handling practices
SITXINV006*	Receive, store and maintain stock
SITXCCS017	Use a computerised booking system

- ELECTIVE UNITS FOR PATISSERIE PATHWAY

SITHCCC023*	Use food preparation equipment
SITXINV008	Control stock
SITHKOP010	Plan and cost recipes
SITHKOP015*	Design and cost menus
SITHPAT011*	Produce cakes
SITHPAT014*	Produce yeast-based bakery products
SITHPAT015*	Produce petits fours
SITHPAT016*	Produce desserts
SITHPAT013*	Produce pastries

PACKAGE YOUR CULINARY PATHWAY

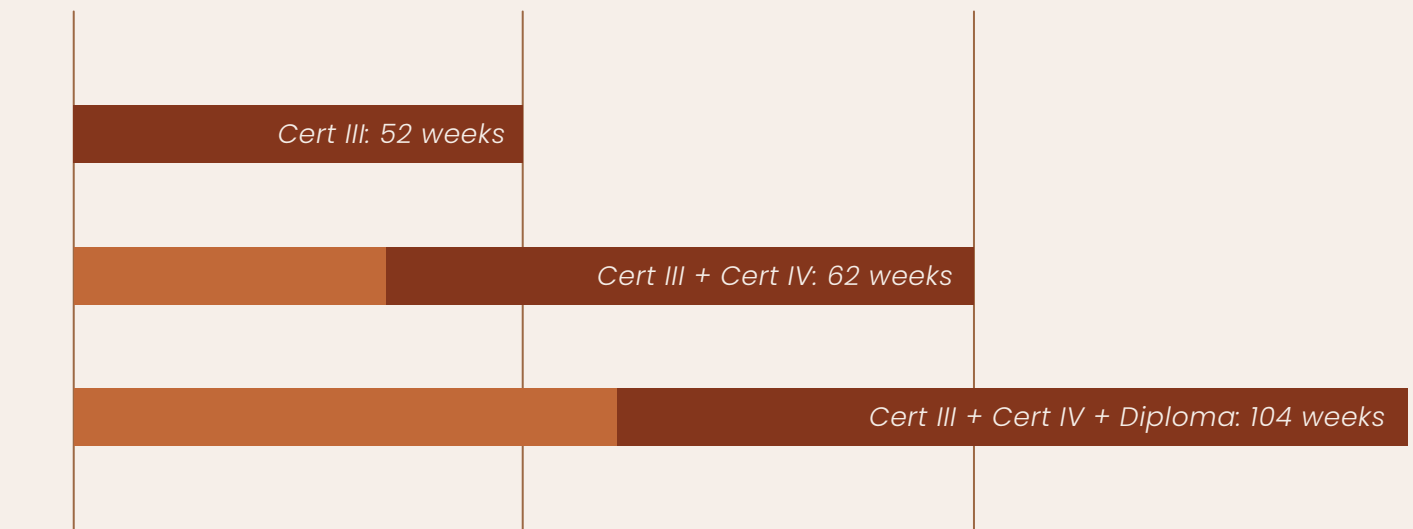
CERTIFICATE III
in Commercial Cookery
52 weeks / 25 units / \$7,000

+

CERTIFICATE IV
in Kitchen Management
52 weeks / 33 units / \$7,500

+

DIPLOMA
of Hospitality Management
52 weeks / 28 units / \$8,000



① CERT III + CERT IV

~~104 weeks / 58 units / \$14,500~~

62 weeks / 36 units / \$12,250

+Admissions Fee: \$250
+Industry Pack: \$1,500

② CERT III + CERT IV + DIPLOMA

~~156 weeks / 86 units / \$22,500~~

104 weeks / 55 units / \$19,750

+Admissions Fee: \$250
+Industry Pack: \$1,500



Australia's home of hospitality

NOOSA HEADS



Noosa is surrounded by stunning beaches, lakes, national parks and the lush rainforests of the hinterland. If you are looking for adventure, there's plenty to do.

Learn to surf or try stand-up paddle boarding; sail the beautiful waters of Laguna Bay; kayak in the Noosa Everglades; join a sunset cruise or go swimming with humpback whales.

For those wanting a more relaxed experience, Noosa is home to superb day spas, world-class golf courses, stylish shopping and delicious cuisine.

A tourism gateway to attractions such as Fraser Island and the Great Barrier Reef, Noosa showcases the very best of the Australian lifestyle - with a variety of nightlife surrounding upscale Hastings Street, golden sandy beaches, crystal clear water, stunning National Parks and year-round warm weather.



CONTACT US



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🌐 www.TheCulinaryAcademy.edu.au

📘 The Culinary Academy

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