

Evolution Hospitality
Institute



CULINARY & HOTEL RESTAURANT Management COURSES

RTO #91256
CRICOS Provider Code 02869G

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evolution

COOKERY AND PATISSERIE COURSES

COOKERY COURSES

Students learn to produce an array of beautiful dishes ranging from Meat, Seafood, Poultry & Game bird, Modern desserts & Pastry to special dietary menus.

Certificate III

1
YEAR
+
3
MONTHS

**20 hours of on-campus study,
6 months of Integrated
Work Placement**

This course provides students with the foundational knowledge and skills required to work in the industry. Our study plan offers a broad range of subjects and ensures that students receive an engaging practical experience.

Our trainers are current industry professionals who have real working knowledge across a diverse range of industry enterprises. Graduates will have the ability to work with confidence and a level of professionalism that will lead to a fruitful career.

Certificate IV

2
YEARS

**20 hours of on-campus study
3 months of Integrated
Work Placement**

This course provides students with the skills and knowledge required in a team leader or supervisory capacity. It will broaden their practical skill sets and add a depth of working administration knowledge for more senior roles.

Focus is given to developing key skills in the areas of creating menus, staff coordination of daily kitchen production, and financial costs.

PATISSERIE COURSES

Students learn to produce an array of sweet and savoury items ranging from simple pastries to petit fours and complex sugar & chocolate showpieces.

Certificate III

1
YEAR

**20 hours of on-campus study
3 months of Integrated
Work Placement**

This course offers students an engaging practical and theoretical experience. It has been designed to build and develop strong foundational skills and knowledge in traditional, contemporary and modern patisserie techniques.

Our seasoned professional trainers will ensure students have acquired the key skills and knowledge to pursue career opportunities.

Certificate IV

2
YEARS

**20 hours of on-campus study
3 months of Integrated
Work Placement**

This course provides students with the skills and knowledge required to be a team leader or supervisor. It will broaden their practical skill set in the areas of sugar, marzipan, chocolate specialty work, and administration knowledge.

Focus is given to developing key skills in creating menus, staff coordination, daily kitchen production, and financial costs.

Diploma

2
YEARS
+
3
MONTHS

**20 hours of on-campus study,
9 months of Integrated Work Placement
(Commercial Cookery)
6 months of Integrated Work Placement
(Patisserie)**

This course has been designed specifically for students wishing to gain the skills and knowledge required to manage a hospitality business. It will also build on underpinning knowledge and work experience to ensure students gain the skills to undertake their desired job in the industry.

Advanced Diploma

2
YEARS
+
9
MONTHS

**20 hours of on-campus study,
9 months of Integrated Work Placement
(Commercial Cookery)
6 months of Integrated Work Placement
(Patisserie)**

This course focuses on developing the critical skills required to deliver the highest standards of work. Students will be highly sought after by employers and their career opportunities will only be limited by their drive and passion for growth.





HOTEL AND RESTAURANT MANAGEMENT COURSES

Hotel Restaurant Management students undertake various fun and interactive practical exercises. For example, each week students run their own café on campus, selling food & beverages to staff and other students. All proceeds raised are donated to charity.

Certificate III in Hospitality

9 MONTHS

20 hours of on-campus study,
3 months of Integrated
Work Placement

Students gain the foundational skills and knowledge to enter a broad range of employment opportunities within the hospitality industry.

The study program offers inclusive, engaging, and interactive classes, run by industry professional trainers.

Diploma

1 YEAR
+ 6 MONTHS

20 hours of on-campus study,
2 days per week
3 months of Integrated Work Placement

This course has been designed specifically for students wishing to gain the skills and knowledge required to manage a hospitality business.

This program will build on underpinning knowledge and work experience to ensure the skills gained meet the requirements of the hospitality industry.

Certificate IV in Hospitality

1 YEAR
+ 3 MONTHS

20 hours of on-campus study,
3 months of Integrated
Work Placement

Students gain a broad range of hospitality service, sales, operational, and supervisory skills. It also provides them with knowledge of industry operations to plan, monitor, and evaluate team members.

This course allows for multi-skilling and for specialisation in accommodation services, food and beverage, and gaming.

Advanced Diploma

2 YEARS

20 hours of on-campus study,
3 months of Integrated
Work Placement

This course focuses on developing the critical skills required to deliver the highest standards of work. Students will be highly sought after by employers and their career opportunities will only be limited by their drive and passion for growth.



TESTIMONIAL

"The reason why I chose Evolution is that I've got a few friends who recommended it to me, saying the teachers are reachable, nice, helpful and skilful. I have just finished my Certificate III in commercial cookery. This course has solidified my basic cookery skills and enriched my knowledge.

My plan is to explore different things, work in different restaurants, and work with different chefs to find out what kind of cuisine I really like to work with and eventually, hopefully, I can open my own restaurant.

You will never regret studying at Evolution. You will meet lots of cool trainers who really care about you, give you suggestions, advice, and support you all the time. Most importantly, you are going to make awesome friends at Evolution too."

- Wing Ha Lam



"It is in my utmost gratitude to have received this kind of opportunity. I have never felt this determined, challenged and welcomed with my 2 years of stay here in Australia and it's all because of the help from Evolution.

I never thought that I would develop this much confidence within myself, to have interests about my purpose as a student and to showcase my Filipino roots.

I admire not only the teaching skills my trainers have but mostly the interactions I have with them. The way they respond to my concerns and the fun moments during cooking class. Evolution has moulded me to be the best version of myself.

My classmates and trainers have been the best part of my journey. I've got to learn different cultures and develop professional skills. Being apart from my loved ones challenges me the most and I'm more determined to finish my studies, do my best and love what I do because at the end of the day I will be standing strong and be proud of myself that I am a product of an astounding and magnanimous school here in Sydney, Australia which is Evolution Hospitality Institute."

- Janine Garbanzos



About EHI

Evolution provides a modern learning environment that encourages growth, allows for diversity and embeds skills and knowledge to create the industry professionals of today and tomorrow. Since opening our doors in 2006, we have taught more than 3000 students from over 67 countries around the world!

We have students working at the following establishments:



Testimonial

"I am very grateful to be able to study here at Evolution. I honestly enjoy everything that's happening in school. I'm not a competitive person, but here at Evolution, I'm able to showcase my talent in cooking and working as a team.



Being away from home is my fear, but it doesn't take away my eagerness to study here. I'm always looking for ways to learn new things, especially about cooking. I love meeting new people, the exchange of ideas, cultural differences and learning from each other. The way Evolution teaches me always makes me want to bring out the best in me. This makes my study here more interesting, challenging, and enjoyable."

By Angelica Gayoso



Enrolment Dates

Each year, we have intakes in:

- January
- April
- July
- October

To Apply

Download an enrolment form from www.evolution.edu.au and submit to enrol@evolution.edu.au.

About Sydney

Sydney is Australia's largest city, with its magnificent harbour, stunning architecture, picturesque beaches and bays. It's brimming with history, nature, culture, art, fashion, cuisine, design, and so much more!

Our campus is in the heart of the Sydney CBD, opposite the iconic Sydney Town Hall and St Andrew's Cathedral, allowing easy access to everything Sydney has to offer!

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Please refer to our website for full details of all courses:

www.evolution.edu.au/all-courses/