

**BARRINGTON COLLEGE**



**AUSTRALIA**

International Hospitality & Management School

**2020 STUDY GUIDE**

FOR

DOMESTIC STUDENTS





## BARRINGTON COLLEGE AUSTRALIA

Barrington College is a boutique, modern and vibrant campus with a central Gold Coast location offering convenient access to the major hubs of Surfers Paradise, Broadbeach and Southport. The campus is located close to public transport options, parks, beaches, recreational, gym and sporting facilities, shops, restaurants, bars and cafes.

Our unique range of facilities combined with our dedicated industry-trained teachers provide students with an exceptional learning experience. On-campus facilities include purpose-built commercial cookery kitchens, barista stations, bars, bistro, front office, housekeeping and concierge training areas.

Our reputation is built on delivering superior industry-relevant programs with a blended mix of theoretical and practical training. Work integrated learning is an integral part of our programs and provides students with a platform for professional and personal growth with workplace opportunities to hone specialist skills for the future.

We offer a range of study options from one-day Responsible Service of Alcohol (RSA) and Barista programs through to Certificate II, Certificate III, Certificate IV, Diploma and Advanced Diploma awards enabling students to follow their passion and achieve their career goals in bar and barista operations, business, event management, hospitality management, hotel management, international cuisine, kitchen operations and tourism.



## STUDENTS CHOOSE BARRINGTON COLLEGE FOR OUR:

- Reputation – Barrington College has been teaching vocational programs in Queensland since 2014
- Boutique, modern and vibrant campus with a central Gold Coast location
- Industry-relevant programs with a blended mix of theoretical and practical training
- Unique student learning experience – on-campus facilities include purpose-built commercial cookery kitchens, barista stations, bars, bistro, front office, housekeeping and concierge training areas
- Personalised study experience and support
- Strong industry networks that provide work placement, employment and career progression opportunities
- Established university pathways
- Academic credit agreements towards university degrees
- Work placements that provide students with practical industry experience and a platform for professional and personal development
- Cloud-based student learning system that provides students with flexible learning options
- Industry-trained teachers who are passionate about the disciplines that they teach
- Wide range of study options from one-day Responsible Service of Alcohol (RSA) and Barista programs through to Certificate II, Certificate III, Certificate IV, Diploma and Advanced Diploma courses
- Flexible study intakes



# OUR COURSES

## BUSINESS CENTRE

### BSB30115 Certificate III In Business

**Duration:** 6–12 months of flexible study

**Course Structure:** 12 units

**Resources:** Online learning platform

This certificate award provides students with a broad range of practical business skills enabling employment opportunities for entry-level positions across the corporate sector and pathways into further study.

### BSB50215 Certificate IV in Business

**Duration:** 12-24 months of flexible study

**Course Structure:** 10 units

**Resources:** Online learning platform

This higher-level certificate award provides students with a broader range of practical business skills enabling employment opportunities for entry-level positions across the corporate sector and pathways into further study.

### BSB50215 Diploma of Business

**Duration:** 6–12 months of flexible study

**Course Structure:** 8 units

**Resources:** Online learning platform

This diploma course provides students with a sound overview and knowledge of the business sector and prepares them for employment opportunities across a range of business disciplines. The diploma award can also be used as a pathway into university and may provide academic credit towards undergraduate degrees.

### BSB51918 Diploma of Leadership and Management

**Duration:** 12-24 months of flexible study

**Course Structure:** 12 units

**Resources:** Online learning platform

This diploma course provides students with the skills and knowledge required for employment opportunities in leadership and management positions across a broad range of business sectors. The award can also be used as a pathway into further higher-level studies.

### BSB50618 Diploma of Human Resources Management

**Duration:** 12–24 months of flexible study

**Course Structure:** 9 units

**Resources:** Online learning platform

This diploma course provides students with the skills and knowledge required for employment opportunities in human resource management roles across a broad range of business sectors. The award can also be used as a pathway into further higher-level studies.

### 10747NAT Advanced Diploma of Applied Blockchain

**Duration:** 12 – 18 months of flexible study

**Course Structure:** 8 units

**Resources:** Online learning platform

This nationally recognised course is one of the first available in Australia and equips students with the specialist skills and knowledge to apply and implement blockchain technology and disruptive business models across a range of different industries.

## AVIATION

### AVI30316 Certificate III in Aviation (Remote Pilot- Visual Line of Sight)

**Duration:** 6 -12 months of flexible study

**Course Structure:** 14 units

**Resources:** Logbook and online learning platform

This course provides students with formal training in the correct flying techniques and operation of drones enabling employment opportunities across different sectors requiring this expertise.

## INTERNATIONAL CUISINE

### SIT20416 Certificate II in Kitchen Operations

**Duration:** 6 – 12 months of flexible study

**Course Structure:** 13 units

**Resources:** Online learning platform

This certificate course covers the basic skills required to work in commercial kitchens around food preparation and using equipment. The award also provides a pathway into higher level courses in commercial cookery

### SIT30816 Certificate III in Commercial Cookery

**Duration:** 52 weeks

**Course Structure:** 25 units including 270 hours of industry placement

**Resources:** Chef uniform, shoes, knife kit, textbook and online learning platform

This course provides students with a wide range of cookery skills to international industry standards and a sound knowledge of the kitchen operations required to prepare dishes in a commercial kitchen that will enable entry-level employment opportunities in kitchen cook positions.

### SIT40516 Certificate IV in Commercial Cookery

**Duration:** 76 weeks

**Course Structure:** 33 units including 270 hours of industry placement

**Resources:** Chef uniform, shoes, knife kit, textbook and online learning platform

This course provides students with a wide range of culinary skills to international industry standards, a strong knowledge of the kitchen operations required to prepare dishes in a commercial kitchen and management skills in operations, human resources and customer service that will enable employment opportunities in qualified chef positions.



**SIT50416 Diploma of Hospitality Management (Sous Chef)****Duration:** 52 weeks**Course Structure:** 28 units including 270 hours of industry placement**Resources:** Chef uniform, shoes, knife kit, textbook and online learning platform

This diploma course provides students with a wide range of culinary skills to international industry standards, a strong knowledge of the kitchen operations required to prepare dishes in a commercial kitchen and management skills in human resources and business that will enable progression to higher-level chef roles.

**SIT40516 Certificate IV in Commercial Cookery and SIT50416 Diploma of Hospitality Management (Sous Chef)****Duration:** 102 weeks**Course Structure:** 40 units including 270 hours of industry placement**Resources:** Chef uniform, shoes, knife kit, textbook and online learning program

This dual qualification provides students with a extensive range of culinary skills to international industry standards, a sound knowledge of the kitchen operations required to prepare dishes in a commercial kitchen and management skills in operations, human resources, customer service and business that will enable employment opportunities in higher-level chef roles in large hospitality organisations.

**HOSPITALITY MANAGEMENT****SIT20116 Certificate II in Tourism****Duration:** 6-12 months of flexible study**Course Structure:** 11 units**Resources:** Online learning platform

This certificate award provides students with a defined range of practical skills enabling employment opportunities for entry-level positions across the tourism and hospitality sectors and pathways into further study.

**SIT20316 Certificate II in Hospitality****Duration:** 6-12 months of flexible study**Course Structure:** 12 units**Resources:** Online learning platform

This certificate award provides students with a defined range of practical skills enabling employment opportunities for entry-level positions across the hospitality sector and pathways into further study.

**SIT30616 Certificate III in Hospitality****Duration:** 12-24 months of flexible study**Course Structure:** 15 units**Resources:** Online learning platform

This certificate award provides students with a broader range of practical skills enabling employment opportunities for entry-level positions across the hospitality sector and pathways into further study

**SIT40416 Certificate IV in Hospitality****Duration:** 12-24 months of flexible study**Course Structure:** 21 units**Resources:** Online learning platform

This higher-level certificate award provides students with a broader range of practical skills enabling employment opportunities for supervisory positions across the hospitality sector and pathways into further study

**SIT50416 Diploma of Hospitality Management****Duration:** 52 weeks**Course Structure:** 28 units including 270 hours of industry placement**Resources:** Online learning platform

This diploma course provides students with proficiency in a broad range of hospitality skills and combines the management competencies and sound knowledge of industry required to coordinate front of house operations enabling employment opportunities in leadership roles across a range of organisations.

**SIT50316 Diploma of Event Management****Duration:** 12 – 24 months of flexible study**Course Structure:** 20 units**Resources:** Online learning platform

This course provides students with proficiency in a broad range of event management, business, communication and customer service skills enabling employment opportunities across the many different areas of the events management sector.

**SIT60316 Advanced Diploma of Hospitality Management****Duration:** 80 weeks**Course Structure:** 33 units including 352 hours of industry placement**Resources:** Online learning platform

This advanced diploma course provides students with proficiency in a broad range of hospitality skills and combines the management and business competencies, and solid knowledge of industry required to coordinate front of house operations enabling employment opportunities in leadership roles across a range of organisations.

**SIT50416 Diploma of Hospitality Management and SIT50316 Diploma of Event Management****Duration:** 78 weeks**Course Structure:** 38 units including 270 hours of industry placement**Resources:** Online learning platform

This dual qualification equips students with proficiency in a broad range of event management, business, communication and hospitality operations skills providing a strong foundation for event management leadership positions within large hospitality organisations.

## KEY INFORMATION

### Campus Tour

Book a personalised campus tour and study consultation with one of our student recruitment representatives to learn how we can help you follow your passion and achieve your career goals in:

***Bar and Barista Operations***

***Blockchain***

***Business Management***

***Hospitality Management***

***Hotel Management***

***International Cuisine***

***Kitchen Operations***

***Tourism***

Scan Here For A Virtual Campus Tour



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### Recognition of Prior Learning and Academic Credit

Students may be eligible to apply for course credit on the basis of previous study or professional experience.

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