

BARRINGTON COLLEGE



AUSTRALIA

International Hospitality & Management School

2020 STUDY GUIDE

FOR

INTERNATIONAL 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

INTERNATIONAL CUISINE

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.

BUSINESS CENTRE

BSB50215 Diploma of Business

Duration: 40 weeks

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.

AVIATION

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

Duration: 36 weeks

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.

HOSPITALITY MANAGEMENT

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.

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.

SIT50316 Diploma of Event Management

Duration: 54 weeks

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.

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.

LANGUAGE CENTRE

English for Academic Purposes (EAP1)

Duration: 10 weeks

EAP1 is the first of two stages and provides students with the English language speaking, reading, listening and writing skills required to conduct basic conversations and manage general situations.

English for Academic Purposes 2 (EAP2)

Duration: 10 weeks

EAP2 builds on the speaking, reading, listening and writing skills and knowledge developed from EAP1 through more complex learnings and provides a solid foundation for further studies.

General English (Elementary – Advanced)

Duration: 1-52 weeks

This ELICOS program develops English language knowledge and skills across five levels from elementary through to advanced. Each of the levels has specific learning outcomes, which students must successfully complete before moving on to the next level.



KEY INFORMATION

Admission Requirements

Vocational Courses

Age: 18 years

Education: Completion of Year 12 (or equivalent) of high school and/ or demonstrated work experience.

English Language: IELTS Academic or General score of 5.5 or above with no band score below 5 or attainment of Upper Intermediate ELICOS Course Certificate.

English Language Courses

Age: 18 years

Education: Completion of Year 10 (or equivalent) of high school.

English Language: IELTS score of 4.5 or above for EAP1 and IELTS score of 5.0 or above for EAP2.

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.

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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Terms and conditions apply.