BARRINGTON
COLLEGE
◆
AUSTRALIA

Domestic

Course Programs 2024

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Explore Our Campus

Overview

Barrington College Australia is a boutique vocational education provider specialising in Hospitality & Culinary Management and Business Management with direct pathways to university and employment. We offer an amazing lifestyle at our Gold Coast and Brisbane campuses. Our campuses are located close to public transport options, parks, beaches, recreational, gym and sporting facilities, shops, restaurants, bars and cafes.

We have a student-centred approach to teaching, encouraging students to be self-directed critical thinkers. Encouraging work integrated learning and work experience through internships and volunteerism help prepare students for the workplace. Our team of dedicated and industry experienced educators provide world class educational experiences through a blend of practical application and theory.

Our college is supported by 5-star Hotels and resorts, businesses, local Surf Clubs and more…offering amazing employment or work placement opportunities for those looking to work while studying.

We understand how important it is to provide excellent support services to our students. This would include organised activities like Aussie BBQs, nights out for dinner, excursions etc. A comprehensive list of local doctors, dentist, hospitals, banks and a guide to living in Australia are just some of the support offered. We look forward to welcoming you to our college and fulfilling your dreams of lifestyle, career pathways and educational success.

Mission Statements

Our Vision
Provide creative and leading edge educational solutions to empower students in a global marketplace.

Our Mission
To specialise in quality education, vocational training and industry focused learning, preparing students to realise their career goals.

Brand Promise
Our professional and experienced educators are committed to ensuring the best outcomes for students. To provide flexible delivery modes, developing industry accredited resources to meet students and employer expectations.

Core Values
Integrity - We conduct ourselves ethically, equitably and for mutual benefit
Mutual respect and diversity - We promote diversity through our people, ideas and culture creating an inclusive environment
Customer service - Through authentic customer-centric engagement and activities creating a positive experience
Accountability - For actions and conduct in the workplace

Colleen Gauder | Barrington College Australia CEO

Campus Life

Our campuses are located in the heart of the Gold Coast and Brisbane which are easily accessible by cars and public transport. A few minutes from the central business district, with major amenities such as cafes, restaurants, shopping centres and plenty of student accommodation.

We have spacious classrooms, library, multiple student laptops, large commercial kitchen, bars and cafes for hospitality courses, as well as a large kitchen and lounge area, perfect for studying and socialising with other students.

Social Life & Events

At Barrington College Australia, getting a qualification isn't just restricted to the classroom. Social events and activities provide students with the perfect opportunity to meet new people, make friends and experience the Australian lifestyle, all while having fun!

Learning should be more than just a classroom! Day trips to the Theme Parks, BBQs on the beach and excursions through town are just some of the fun activities our students can experience at Barrington College Australia.

Scan the QR code to take a virtual tour through our Gold Coast campus!

- Bus stops/Tram line
- Cafes and restaurants
- Australia Fair Shopping Centre
- Beaches and parks
- Easy transport to central locations
- Recreational, gym and sporting facilities

Explore Our Campus

What Our Students Say

"It has been an amazing experience learning at Barrington College. Great college, great facilities and everyone is lovely. I have learnt a lot over the last two years and I'm excited to put it into practice. Thank you!"

Charlotte Hope Young

"I thoroughly enjoyed my study experience with Barrington College - they have great trainers with years of industry experience and its such a friendly campus. I completed my industry placement at the luxurious Palazzo Versace Gold Coast, which was a great experience and has helped to advance my career as a chef. My next career step is with the Star Sydney.
I Highly recommend Barrington College and the Gold Coast to international students who are seeking a uniquely Australian study and lifestyle experience."

CH Bujin

" It was a great experience studying at Barrington College Australia. I am grateful for all of the support that I received from my trainers during my studies."

Sabrina Mollmann Fadanelli

BUSINESS CENTRE

Our Business qualifications provide students with a broad range of practical business skills enabling employment opportunities across the corporate sector and pathways into further study.

BSB30120 CERTIFICATE III IN BUSINESS

Gain broad foundation knowledge of the business world to gain employment, up-skill for a promotion or start a business. The successful completion of this qualification provides students with the skills to gain entry-level employment in a wide range of business-related roles. Students also gain the foundation knowledge for further study in business courses at a Diploma level.

Course Description

The BSB30120 Certificate III in Business program provides a broad range of practical skills required to succeed in a wide range of business related roles including Data Entry Operator, Office Assistant or Administrative roles.

Students gain fundamental knowledge in Workplace Health and Safety legislation as well as practical skills in various streams of business including designing and producing digital texts, documents and spreadsheets, creating presentations, promoting innovation in a team environment and delivering and monitoring a service to customers.

Course Structure | 13 Units

CORE UNITS | 6 Units
• BSBCRT311 Apply critical thinking skills in a team environment
• BSBPEF201 Support personal wellbeing in the workplace
• BSBSUS211 Participate in sustainable work practices
• BSBTWK301 Use inclusive work practices
• BSBWHS311 Assist with maintaining workplace safety
• BSBXCM301 Engage in workplace communication

ELECTIVE UNITS | 7 Units
• BSBTEC302 Design and produce spreadsheets
• BSBWRT311 Write simple documents
• BSBTEC301 Design and produce business documents
• BSBTEC303 Create electronic presentations
• BSBPEF301 Organise personal work priorities
• BSBOPS304 Deliver and monitor a service to customers
• BSBOPS305 Process customer complaints

Recognition of Prior Learning (RPL) and Credit Transfer

Barrington College Australia recognises qualifications and statements of attainment issued by other Registered Training organisations in Australia and offers all students the option of Recognised Prior Learning and Credit Transfer. For further details, please visit our website www.barringtoncollege.edu.au or inquire within the campus.

Key Information

Course Description
• 6 - 12 months
• Flexible, self-paced online study supported with scheduled online trainer-facilitated workshop sessions

Course Fees
• $2,890 Tuition Fee
• $250 Enrolment Fee (non-refundable)
• Subsidies may apply

Resources Provided
• Online learning platform

Job Prospects
• General Clerk
• Office Assistant
• Receptionist
• Junior Personal Assistant
• Data Entry Operator

Entry Requirements
• Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
• Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
• An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

BSB40120 CERTIFICATE IV IN BUSINESS

Gain specialised knowledge in a broad range of business industry skills with this mid-level qualification. The successful completion of this qualification provides students with the skills to gain mid-level employment in a wide range of administrative and customer-service roles. The award can be used as a pathway into the BSB50120 Diploma of Business or other business studies.

Course Description

This qualification reflects the role of individuals in a variety of Business Services job roles. These individuals may have supervisory performance accountabilities.

Individuals in these roles carry out a mix of specialist and moderately complex administrative or operational tasks that require self-development skills. They use well-developed skills and a broad knowledge base to apply solutions to a defined range of unpredictable problems and analyse information from a variety of sources. They may provide leadership and guidance to others with some limited responsibility for the output of others.

Course Structure | 12 Units

CORE UNITS | 6 Units

• BSBCRT411 Apply critical thinking to work practices
• BSBTEC404 Use digital technologies to collaborate in a work environment
• BSBTWK401 Build and maintain business relationships
• BSBWHS411 Implement and monitor WHS policies, procedures and programs
• BSBWRT411 Write complex documents
• BSBXCM401 Apply communication strategies in the workplace

ELECTIVE UNITS | 6 Units

• BSBINS401 Analyse and present research information
• BSBOPS404 Implement customer service strategies
• BSBPEF402 Develop personal work priorities
• BSBPEF502 Develop and use emotional intelligence
• BSBSTR402 Implement continuous improvement
• BSBSTR503 Develop organisational policy

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Key Information

Course Description
• 12 - 18 months
• Flexible, self-paced online study supported with scheduled online trainer-facilitated workshop sessions

Course Fees
• $3,500 Tuition Fee
• $250 Enrolment Fee (non-refundable)

Resources Provided
• Online learning platform

Job Prospects
• Office Administration Assistant
• Receptionist
• Admin Clerk
• Customer Service Advisor

Entry Requirements
• Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
• Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
• An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

BSB40420 CERTIFICATE IV IN HUMAN RESOURCE MANAGEMENT

Gain specialised knowledge in a broad range of business industry skills with this mid-level qualification. The successful completion of this qualification provides students with the skills to gain mid-level employment in a wide range of HR related roles. The award can be used as a pathway into the BSB50320 Diploma of Human Resource Management or other business studies.

Course Description

This qualification reflects the role of individuals who work in a range of human resources roles. The job roles that relate to this qualification may include Human Resources Officer, Human Resources Coordinator and Payroll Officer.

Responsibilities are likely to be determined at a workplace level. Some smaller organisations may require employees to work across all aspects of human resources. In larger organisations, individuals may support a single human resources function.

Course Structure | 12 Units

CORE UNITS | 6 Units
• BSBHRM411 Administer performance development processes
• BSBHRM412 Support employee and industrial relations
• BSBHRM413 Support the learning and development of teams and individuals
• BSBHRM415 Coordinate recruitment and onboarding
• BSBHRM417 Support human resource functions and processes
• BSBWHS411 Implement and monitor WHS policies, procedures and programs

ELECTIVE UNITS | 6 Units
• BSBCMM412 Lead difficult conversations
• BSBHRM414 Use human resources information systems
• BSBCMM411 Make presentations
• BSBCRT412 Articulate, present and debate ideas
• BSBPMG430 Undertake project work
• BSBWRT411 Write complex documents

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Key Information

Course Description
• 12 - 18 months
• Flexible, self-paced online study supported with scheduled online trainer-facilitated workshop sessions.

Course Fees
• $3,500 Tuition Fee
• $250 Enrolment Fee (non-refundable)

Resources Provided
• Online learning platform

Job Prospects
• Human Resources Assistant
• Human Resources Coordinator
• Human Resources Administrator
• Payroll Officer

Entry Requirements
• Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
• Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
• An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

BSB40520 CERTIFICATE IV IN LEADERSHIP AND MANAGEMENT

The successful completion of this course provides students with the skills to gain mid-level employment across a wide range of business and leadership disciplines. The award can be used as pathway into the BSB50420 Diploma of Leadership and Management or other undergraduate business studies.

Course Description

The BSB40520 Certificate IV in Leadership and Management reflects the role of individuals working as emerging leaders and managers in a range of enterprise and industry contexts. As well as assuming responsibility for their own performance, individuals at this level may provide leadership, guidance, and support to others. They may also have responsibility for organising and monitoring the output of teams. They apply solutions to a defined range of predictable and unpredictable problems and analyse and evaluate information from a variety of sources.

Course Structure | 12 Units

CORE UNITS | 5 Units

• BSBLDR411 Demonstrate leadership in the workplace
• BSBLDR413 Lead effective workplace relationships
• BSBOPS402 Coordinate business operational plans
• BSBXCM401 Apply communication strategies in the workplace
• BSBXTW401 Lead and facilitate a team

ELECTIVE UNITS | 7 Units

• BSBCMM412 Lead difficult conversations
• BSBCRT411 Apply critical thinking to work practices
• BSBTWK401 Build and maintain business relationships
• BSBWHS411 Implement and monitor WHS policies, procedures and programs
• BSBCRT412 Articulate, present and debate ideas
• BSBOPS404 Implement customer service strategies
• BSBPMG430 Undertake project work

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Key Information

Course Description
• 12 - 18 months
• Flexible, self-paced online study supported with scheduled online trainer-facilitated workshop sessions

Course Fees
• $3,500 Tuition Fee
• $250 Enrolment Fee (non-refundable)

Resources Provided
• Online learning platform

Job Prospects
• Office Supervisor
• Duty Manager
• Team Leader
• Sales Leader
• Business Consultant

Entry Requirements
• Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
• Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
• An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

BSB40820 CERTIFICATE IV IN MARKETING AND COMMUNICATION

The successful completion of this qualification provides students with the skills to gain mid-level employment in a wide range of marketing and communication related roles. The award can be used as a pathway into the BSB50620 Diploma of Marketing and Communication or other business studies.

Course Description

The BSB40820 Certificate IV in Marketing and Communication program reflects the role of individuals who use well developed marketing and communication skills and a broad knowledge base in a wide variety of contexts. This qualification applies to individuals in full-time marketing roles, as well as those who are responsible for an organisation's marketing in addition to other duties.

Course Structure | 12 Units

CORE UNITS | 6 Units
• BSBCMM411 Make presentations
• BSBCRT412 Articulate, present and debate ideas
• BSBMKG433 Undertake marketing activities
• BSBMKG435 Analyse consumer behaviour
• BSBMKG439 Develop and apply knowledge of communications industry
• BSBWRT411 Write complex documents

ELECTIVE UNITS | 6 Units
• BSBMKG434 Promote products and services
• SIRXMKT006 Develop a social media strategy
• BSBOPS404 Implement customer service strategies
• BSBTEC303 Create electronic presentations
• BSBTWK503 Manage meetings
• BSBTWK401 Build and maintain business relationships

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Key Information

Course Description
• 12 - 18 months
• Flexible, self-paced online study supported with scheduled online trainer-facilitated workshop sessions

Course Fees
• $3,500 Tuition Fee
• $250 Enrolment Fee (non-refundable)

Resources Provided
• Online learning platform

Job Prospects
• Digital Marketing Assistant
• Marketing Coordinator
• Marketing and Communications Officer
• Marketing Assistant

Entry Requirements
• Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
• Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
• An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

10971NAT CERTIFICATE IV IN JUSTICE STUDIES

This course opens your world to endless employment pathways across many different fields, including Community Services, Legal Services, Court Operations and Law Enforcements.

Course Description

The course is designed to provide students with the skills and knowledge to interpret, apply legislation to support and advice on justice-related issues, prepare accurate documentation using methods and protocols appropriate to the justice sector and the context, identify and explain social justice issues and the impact of these on crime and justice-related matters.

Course Structure | 10 Units

CORE UNITS | 6 Units
• BSBLEG421 Apply understanding of the Australian legal system
• NAT10971002 Prepare documentation for court proceedings
• NAT10971001 Provide information and referral advice on justice related issues
• NAT10971003 Analyse social justice issues
• PSPREG003 Apply regulatory powers
• BSBXCM401 Apply communication strategies in the workplace

ELECTIVE UNITS | 4 Units
• BSBTWK503 Manage meetings
• BSBPEF402 Develop personal work priorities
• PSPCRT011 Provide court support to Indigenous clients
• PSPCRT017 Provide support to self-represented litigants

Resources Provided
• Online learning platform

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Key Information

Course Description
• 12 - 18 months
• Flexible, self-paced online study supported with scheduled online trainer-facilitated workshop sessions.

Course Fees
• $3,500 Tuition Fee
• $250 Enrolment Fee (non-refundable)

Job Prospects
• Local, State Government Department Officer
• Federal Government Department Officer
• Queensland Police Officer
• Courts Officer
• Corrective Services Officer
• Police Community Officer
• Court Reporter

Entry Requirements
• Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
• Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
• An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

BSB50120 DIPLOMA OF BUSINESS

The successful completion of this course provides students with high-level business skills and provides a solid foundation for further studies. This qualification may be used for possible academic credit towards an undergraduate degree. A Diploma in Business opens endless pathways across many different fields, including human resources, marketing, banking, retail, accounting and small business.

Course Description

The BSB50120 Diploma of Business program provides a comprehensive view of the business world. Students have access to a variety of theory and practical learning opportunities, which provides specialised knowledge and high level understanding to prepare for careers in the corporate sector.

This qualification provides a broad range of skill-sets that are highly valued by successful organisations, including communicating with influence, project management, workforce planning management, human resources and risk management.

Course Structure | 12 Units

CORE UNITS | 5 Units
• BSBCRT511 Develop critical thinking in others
• BSBFIN501 Manage budgets and financial plans
• BSBOPS501 Manage business resources
• BSBSUS511 Develop workplace policies and procedures for sustainability
• BSBXCM501 Lead communication in the workplace

ELECTIVE UNITS | 7 Units
• BSBHRM525 Manage recruitment and onboarding
• BSBOPS504 Manage business risk
• BSBPMG430 Undertake project work
• BSBTWK503 Manage meetings
• BSBPEF502 Develop and use emotional intelligence
• BSBCMM411 Make presentations
• BSBMKG541 Identify and evaluate marketing opportunities

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Key Information

Course Description
• 12 - 24 months
• Flexible, self-paced online study supported with scheduled online trainer-facilitated workshop sessions

Course Fees
• $4,500 Tuition Fee
• $250 Enrolment Fee (non-refundable)

Resources Provided
• Online learning platform

Job Prospects
• Executive Officer
• Administration Supervisor
• Program Consultant
• Program Coordinator
• Administration Manager

Entry Requirements
• Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
• Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
• An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

BSB50320 DIPLOMA OF HUMAN RESOURCE MANAGEMENT

The successful completion of this course provides students with high-level human resource management skills to enhance employability as well as a solid foundation for further studies. This qualification may provide academic credit towards an undergraduate degree. The qualification opens opportunities to a wide range of HR management related roles across multiple sectors.

Course Description

The BSB50320 Diploma of Human Resource Management develops skills to plan, develop, implement and evaluate workplace relations activities within a business. Students gain knowledge and skills in key business strategies and people management, while developing skills for mentoring and driving change within organisations.

The Diploma of Human Resource Management equips students with the skills and knowledge required for management-level HR positions across a broad range of industries.

Course Structure | 12 Units

CORE UNITS | 7 Units
• BSBHRM521 Facilitate performance development processes
• BSBHRM522 Manage employee and industrial relations
• BSBHRM523 Coordinate the learning and development of teams and individuals
• BSBHRM524 Coordinate workforce plan implementation
• BSBHRM527 Coordinate human resource functions and processes
• BSBOPS504 Manage business risk
• BSBWHS411 Implement and monitor WHS policies, procedures and programs

ELECTIVE UNITS | 5 Units
• BSBHRM525 Manage recruitment and onboarding
• BSBWHS521 Ensure a safe workplace for a work area
• BSBCRT511 Develop critical thinking in others
• BSBFIN501 Manage budgets and financial plans
• BSBLDR523 Lead and manage effective workplace relationships

Course Description
• 12 - 24 months
• Flexible, self-paced online study supported with scheduled online trainer-facilitated workshop sessions

Course Fees
• $4,950 Tuition Fee
• $250 Enrolment Fee (non-refundable)

Resources Provided
• Online learning platform

Key Information

Job Prospects
• Change Manager
• Recruitment Officer
• Human Resources Adviser
• Human Resources Consultant
• Human Resources Manager

Entry Requirements
Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience

Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test

An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

Successful completion of the following units from the BSB40420 Certificate IV in Human Resource Management:
• BSBHRM411 Administer performance development processes
• BSBHRM412 Support employee and industrial relations
• BSBHRM415 Coordinate recruitment and onboarding
• BSBHRM417 Support human resource functions and processes

Or have a minimum of two years' equivalent full-time relevant work experience

BSB50420 DIPLOMA OF LEADERSHIP AND MANAGEMENT

This qualification opens opportunities to a wide range of management related roles across multiple sectors. The successful completion of this course provides students with high-level leadership and management skills to enhance employability as well as a solid foundation for further undergraduate studies. This qualification may provide academic credit towards an undergraduate degree.

Course Description

The BSB50420 Diploma of Leadership and Management is a high-level qualification, which requires an enhanced skill set. Students gain specialised knowledge on how to lead and manage staff members and communicate with other managers, in matters such as assigning tasks and priorities, as well as being involved in strategic business decisions.

The Diploma of Leadership and Management equips students with the skills and knowledge required for management-level positions across a broad range of industries. On completion of the diploma, students can lead, plan and supervise the performance of team members to develop team cohesion and foster innovative behavior.

Course Structure | 12 Units

CORE UNITS | 6 Units
• BSBCMM511 Communicate with influence
• BSBCRT511 Develop critical thinking in others
• BSBLDR523 Lead and manage effective workplace relationships
• BSBOPS502 Manage business operational plans
• BSBPEF502 Develop and use emotional intelligence
• BSBTWK502 Manage team effectiveness

ELECTIVE UNITS | 6 Units
• BSBFIN501 Manage budgets and financial plans
• BSBHRM522 Manage employee and industrial relations
• BSBOPS501 Manage business resources
• BSBOPS504 Manage business risk
• BSBTWK503 Manage meetings
• BSBWHS521 Ensure a safe workplace for a work area

Key Information

Course Description
- 12 - 24 months
- Flexible, self-paced online study supported with scheduled online trainer-facilitated workshop sessions

Course Fees
- $4,500 Tuition Fee
- $250 Enrolment Fee (non-refundable)

Resources Provided
- Online learning platform

Job Prospects
- Team Leader or Supervisor
- Operations Manager
- Business Manager
- Office Manager

Entry Requirements
- Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
- Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
- An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

BSB50620 DIPLOMA OF MARKETING AND COMMUNICATION

A Diploma of Marketing and Communication course opens opportunities to a wide range of marketing related roles across multiple sectors. The successful completion of this course provides students with high-level marketing and communication skills to enhance employability as well as a solid foundation for further studies. This qualification may provide academic credits towards an undergraduate degree.

Course Description

This qualification reflects the role of individuals who use a sound theoretical knowledge base in marketing and communication and who demonstrate a range of skills to ensure that functions are effectively conducted in an organisation or business area. Typically, the individuals would have responsibility for the work of other staff and lead teams.

This qualification applies to individuals in full-time marketing roles, as well as those who are responsible for an organisation's marketing in addition to other duties.

Course Structure | 12 Units

CORE UNITS | 5 Units
• BSBMKG541 Identify and evaluate marketing opportunities
• BSBMKG542 Establish and monitor the marketing mix
• BSBMKG552 Design and develop marketing communication plans
• BSBMKG555 Write persuasive copy
• BSBPMG430 Undertake project work

ELECTIVE UNITS | 7 Units
• BSBMKG543 Plan and interpret market research
• BSBMKG547 Develop strategies to monetise digital engagement
• SIRXMKT006 Develop a social media strategy
• BSBCMM511 Communicate with influence
• BSBFIN501 Manage budgets and financial plans
• BSBOPS504 Manage business risk
• BSBPEF501 Manage personal and professional development

Course Description

• 12 - 24 months
• Flexible, self-paced online study supported with scheduled online trainer-facilitated workshop sessions

Course Fees

• $4,700 Tuition Fee
• $250 Enrolment Fee (non-refundable)

Resources Provided

• Online learning platform

Key Information

Job Prospects
• Sales Manager, Marketing Manager
• Marketing and Sales Team Leader
• Public Relations Manager, Campaign Manager
• Product Manager, Account Manager

Entry Requirements

Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience

Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test

An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

Successful completion of the following units from the BSB40820 Certificate IV in Marketing & Communication:
• BSBCMM411 Make presentations
• BSBCRT412 Articulate, present and debate ideas
• BSBMKG433 Undertake marketing activities
• BSBMKG435 Analyse consumer behaviour
• BSBMKG439 Develop and apply knowledge of communications industry
• BSBWRT411 Write complex documents

Or have a minimum of two years' equivalent full-time relevant work experience

BSB50820 DIPLOMA OF PROJECT MANAGEMENT

The successful completion of this course provides students with high-level project management skills to enhance employability as well as a solid foundation for further studies. This qualification may provide academic credit towards an undergraduate degree.

Course Description

This qualification reflects the role of individuals who apply project management skills and knowledge in a variety of contexts, across a number of industry sectors. The job roles that relate to this qualification may include Project Manager and Project Team Leader.

Individuals in these roles have project leadership and management roles and are responsible for achieving project objectives. They possess a sound theoretical knowledge base and use a range of specialised, technical and managerial competencies to initiate, plan, execute and evaluate their own work and/or the work of others.

Course Structure | 12 Units

CORE UNITS | 8 Units
• BSBPMG530 Manage project scope
• BSBPMG531 Manage project time
• BSBPMG532 Manage project quality
• BSBPMG533 Manage project cost
• BSBPMG534 Manage project human resources
• BSBPMG535 Manage project information and communication
• BSBPMG536 Manage project risk
• BSBPMG540 Manage project integration

ELECTIVE UNITS | 4 Units
• BSBCMM511 Communicate with influence
• BSBCRT511 Develop critical thinking in others
• BSBOPS501 Manage business resources
• BSBWHS521 Ensure a safe workplace for a work area

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Key Information

Course Description
• 12 - 24 months
• Flexible, self-paced online study supported with scheduled online trainer-facilitated workshop sessions

Course Fees
• $4,500 Tuition Fee
• $250 Enrolment Fee (non-refundable)

Resources Provided
• Online learning platform

Job Prospects
• Project Team Leader
• Project Officer
• Project Manager
• Project Vendor Manager
• Project Contract Manager

Entry Requirements
• Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
• Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
• An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

BSB80120 GRADUATE DIPLOMA OF MANAGEMENT (LEARNING)

This course explores in greater depth the knowledge and skills required to be an effective organisational leader and senior manager. It is highly recommended qualification for all managers or people who want to get into senior executive positions across a range of organisations. On successful completion of this qualification, students will gain the skills and knowledge for a rewarding career within the leadership and management sector across all industries.

Course Description

This qualification reflects the role of individuals who apply highly specialised knowledge and skills in the field of organisational learning and capability development. Individuals in these roles generate and evaluate complex ideas. They also initiate, design and execute major learning and development functions within an organisation.

This qualification may apply to leaders and managers in an organisation where learning is used to build organisational capability.

Course Structure | 8 Units

Core Units |3 Units
• BSBLDR811 Lead strategic transformation
• BSBHRM613 Contribute to the development of learning and development strategies
• TAELED803 Implement improved learning practice

Elective Units | 5 Units
• BSBFIN801 Lead financial strategy development
• BSBINS603 Initiate and lead applied research
• BSBLDR812 Develop and cultivate collaborative partnerships and relationships
• BSBSTR801 Lead innovative thinking and practice
• TAELED804 Review enterprise e-learning systems and solutions implementation

Course Description

• 12 - 24 months
• Flexible, self-paced online study supported with scheduled online trainer-facilitated workshop sessions

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Key Information

Course Fees
• $8,500 Tuition Fee
• $250 Enrolment Fee (non-refundable)

Resources Provided
• Online learning platform

Job Prospects
• Education Advisor
• RTO Manager/ Director
• Business Manager
• Operation & Start-up Manager
• Language School Leader

Entry Requirements
• Have completed a Diploma or Advanced Diploma qualification in related fields of study and 3 years equivalent full-time relevant workplace experience at a significant level of leadership and management responsibility and/or complexity in an enterprise; or
• Have completed a Bachelor degree in related fields of study and 2 years of equivalent full-time relevant workplace experience at a significant level of leadership and management responsibility and/or complexity in an enterprise; or
• Have five years equivalent full-time relevant workplace experience at a significant level of leadership and management responsibility and/or complexity in an enterprise

BSB80320 GRADUATE DIPLOMA OF STRATEGIC LEADERSHIP

This course is an advanced-level qualification aimed at individuals seeking to further develop core management competencies with a focus on strategic management, leadership, business. It is ideal for those seeking to, or currently working as team leaders, chief executives, executive officers, strategic managers or in other senior management roles. The course also provides university pathway into further study.

Course Description

This qualification reflects the role of individuals who apply advanced knowledge and skills in a range of strategic leadership and management roles. Individuals at this level make high level autonomous decisions and use initiative and judgement to plan and implement a range of leadership and management functions in varied contexts. They have full responsibility and accountability for personal outputs and for the work or function of others.

They use cognitive and creative skills to review, critically analyse, consolidate and synthesise knowledge, in order to generate ideas and provide solutions to complex problems. They use communication skills to demonstrate their understanding of theoretical concepts and to transfer knowledge and ideas to others.

Course Structure | 8 Units

Core Units | 2 Units
• BSBLDR811 Lead strategic transformation
• BSBSTR802 Lead strategic planning processes for an organisation

Elective Units | 6 Units
• BSBFIN801 Lead financial strategy development
• BSBINS603 Initiate and lead applied research
• BSBLDR812 Develop and cultivate collaborative partnerships and relationships
• BSBLDR813 Lead and influence ethical practice
• BSBPMG810 Prioritise projects and programs
• BSBSTR801 Lead innovative thinking and practice

Course Description

- 12 - 24 months
- Flexible, self-paced online study supported with scheduled online trainer-facilitated workshop sessions

Recognition of Prior Learning (RPL) and Credit Transfer

Barrington College Australia recognises qualifications and statements of attainment issued by other Registered Training organisations in Australia and offers all students the option of Recognised Prior Learning and Credit Transfer. For further details, please visit our website www.barringtoncollege.edu.au or inquire within the campus.

Key Information

Course Fees
- $8,500 Tuition Fee
- $250 Enrolment Fee (non-refundable)

Resources Provided
- Online learning platform

Job Prospects
- General Manager
- Chief Executive Officer
- Chief Operating Officer
- Strategic Manager
- Executive Officer

Entry Requirements
- Have completed a Diploma or Advanced Diploma qualification in related fields of study and 3 years equivalent full-time relevant workplace experience at a significant level of leadership and management responsibility and/or complexity in an enterprise; or
- Have completed a Bachelor degree in related fields of study and 2 years of equivalent full-time relevant workplace experience at a significant level of leadership and management responsibility and/or complexity in an enterprise; or
- Have five years equivalent full-time relevant workplace experience at a significant level of leadership and management responsibility and/or complexity in an enterprise

INTERNATIONAL CUISINE

Our International Cuisine qualifications provide a good understanding of current international industry standards and cookery skills to become a qualified chef in Australia.

SIT20421 CERTIFICATE II IN COOKERY

Gain the basic skills to start a Culinary career or go onto further studies with this introductory level course. On successful completion of this qualification students can commence a commercial cookery course with credits, or enter the workforce with the basic skills to work in kitchens and food environments.

Course Description

The SIT20421 Certificate II in Cookery covers the basic skills required in food preparation and equipment handling. Students learn fundamentals in procedures, foods safety and hygiene as well as develop cookery skills throughout the course.

Course Duration

- 6 - 12 months
- Classroom-based delivery and cooking practicals at our Gold Coast campus commercial kitchen
- Includes classroom delivery and self-paced study options

Course Structure | 13 Units

CORE UNITS | 7 Units
- SITXFSA005 Use hygienic practices for food safety
- SITXWHS005 Participate in safe work practices
- SITHKOP009 Clean kitchen premises and equipment
- SITHCCC023 Use food preparation equipment
- SITHCCC034 Work effectively in a commercial kitchen
- SITHCCC027 Prepare dishes using basic methods of cookery
- SITXINV006 Receive, store and maintain stock

ELECTIVE UNITS |6 Units
- SITHCCC024 Prepare and present simple dishes
- SITHCCC028 Prepare appetisers and salads
- SITHCCC029 Prepare stocks, sauces, and soups
- SITHCCC030 Prepare vegetable, fruit, egg and farinaceous dishes
- SITXFSA006 Participate in safe food handling practices
- SITXCOM007 Show social and cultural sensitivity

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Key Information

Course Fees
- $2,250 Tuition Fee
- $1,000 Resource Fee
- $250 Enrolment Fee (non-refundable)
- Subsidies may apply

Resources Provided
- Chef uniform
- Apron, hat, scarf, shoes
- Knife kit
- Online learning platform

Job Prospects
- Takeaway Cook
- Breakfast Cook
- Catering Assistant
- Fast Food Cook
- Sandwich Hand

Entry Requirements
- Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
- Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
- An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

SIT30821 CERTIFICATE III IN COMMERCIAL COOKERY

Learn the craft of international culinary skills and embark on a rewarding career with global opportunities. This qualification provides knowledge and culinary skills required to start working as a chef or further studies.

Course Description

The SIT30821 Certificate III in Commercial Cookery covers a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. This course provides students with a solid understanding of current international industry standards and a wide range of cookery skills. In addition to studying theoretical components, students also experience hands-on practical tasks in a commercial kitchen with qualified chefs throughout the course.

Course Structure | 25 Units

CORE UNITS |20 Units
- SITXWHS005 Participate in safe work practices
- SITXFSA005 Use hygienic practices for food safety
- SITXFSA006 Participate in safe food handling practices
- SITHKOP009 Clean kitchen premises and equipment
- SITHCCC043 Work effectively as a cook
- 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, egg 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
- SITHPAT016 Produce desserts
- SITHKOP010 Plan and cost recipes
- SITXINV006 Receive, store and maintain stock
- SITXHRM007 Coach others in job skills

ELECTIVE UNITS | 5 Units
- SITXCCS014 Provide service to customers
- SITHCCC026 Package prepared foodstuffs
- SITXFSA007 Transport and store food
- SITHCCC038 Produce and serve food for buffets
- SITXWHS006 Identify hazards, assess and control safety risks

Key Information

Course Duration
- 12 months of full-time study (20 hours per week)
- Classroom-based delivery and cooking practicals at our Gold Coast campus commercial kitchen
- Includes industry placement. Barrington College can assist with industry placement

Course Fees
- $10,300 Tuition Fee
- $2,500 Resource Fee
- $250 Enrolment Fee (non-refundable)
- Apprenticeship pathways available

Resources Provided
- Chef uniform
- Apron, hat, scarf, shoes
- Knife kit
- Online learning platform

Job Prospects
- Demi-Chef
- Commis-Chef
- Commercial Cook
- Cafe Cook
- Bistro Cook

Entry Requirements
- Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
- Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
- An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

This intermediate-level qualification provides the next step in student's cookery career as a chef, furthering their skills in international cuisine and management. On successful completion of this qualification, students are recognised as a qualified chef.

Course Description

The SIT40521 Certificate IV in Kitchen Management provides a solid foundation of current international industry standards and a wide range of cookery skills, enabling students to take a leadership role within an establishment. In addition to studying theoretical components, students also experience hands-on practical tasks in a commercial kitchen with qualified chefs throughout the course.

Course Structure | 33 Units

CORE UNITS | 27 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
- SITXMGT004 Monitor work operations
- SITXWHS007 Implement and monitor work health and safety practices

ELECTIVE UNITS | 6 Units
- SITHCCC026 Package prepared foodstuffs
- SITXFSA007 Transport and store food
- SITHCCC038 Produce and serve food for buffets
- SITXWHS006 Identify hazards, assess and control safety risks
- SITXHRM007 Coach others in job skills
- SITXCCS014 Provide service to customers

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Key Information

Course Duration
- 18 months of full-time study (20 hours per week)
- Classroom-based delivery and cooking practicals at our Gold Coast campus commercial kitchen
- Includes industry placement. Barrington College can assist with industry placement

Course Fees
- $14,300 Tuition Fee
- $2,500 Resource Fee
- $250 Enrolment Fee (non-refundable)

Resources Provided
- Chef uniform
- Apron, hat, scarf, shoes
- Knife kit
- Online learning platform

Job Prospects
- Chef
- Chef de Partie

Entry Requirements
- Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
- Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
- An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT (SOUS CHEF)

This professional level qualification provides the skills and knowledge to fast track into a management level. Students learn about hospitality concepts, business and management principles, knowledge, attributes, skills and experience required to excel in this industry.

Course Description

The SIT50422 Diploma of Hospitality Management (Sous chef) will prepare students to work as a qualified chef and take up management roles in the hospitality sector for front and back of house. This qualification provides students with advanced level skills involving leading and coaching individuals or teams in a fully functional commercial kitchen. Graduates increase their opportunity to secure employment at a managerial level by acquiring skills to operate independently and have responsibility for others and make a range of operational business decisions

Course Structure | 28 Units

CORE UNITS | 11 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

ELECTIVE | 17 Units
• SITXFSA005 Use hygienic practices for food safety
• SITXFSA006 Participate in safe food handling practices
• SITHCCC023 Use food preparation equipment
• SITHCCC026 Package prepared foodstuffs
• 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
• SITHCCC042 Prepare food to meet special dietary requirements
• SITHCCC031 Prepare vegetarian and vegan dishes
• SITHCCC035 Prepare poultry dishes
• SITHCCC036 Prepare meat dishes
• SITHCCC037 Prepare seafood dishes
• SITHCCC038 Produce and serve food for buffets
• SITXFSA008 Plan and implement a food safety program
• SITHCCC043 Work effectively as a cook
• SITHPAT016 Produce desserts

Key Information

Course Duration
• 12 months of full time study (20 hours per week)
• Classroom-based delivery and cooking practicals in our commercial kitchen
• Includes industry placement. Barrington College can assist with industry placement

Course Fees
• $10,300 Tuition Fee
• $2,500 Resource Fee
• $250 Enrolment Fee (non-refundable)

Resources Provided
• Chef uniform, knife kit
• Apron, hat, scarf, shoes
• Online learning platform

Job Prospects
• Chef de Cuisine
• Chef Patissier
• Kitchen Manager
• Restaurant Manager
• Sous Chef

Entry Requirements
• Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
• Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
• An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

TRIPLE QUALIFICATION COMMERCIAL COOKERY

This specialised cookery course is the perfect entry - level qualification to help springboard your way into a rewarding career in commercial kitchens, with the aim of becoming a highly skilled senior operator within the industry. The successful completion of this course provides a pathway to work in a leadership role within the hospitality industry.

Course Description

The SIT30821 Certificate III in Commercial Cookery, SIT40521 Certificate IV in Kitchen Management and SIT50422 Diploma of Hospitality Management (Sous Chef) is a unique and specialised pathway to a career in a commercial kitchen. This course equips students with the formal qualifications needed to progress within the hospitality ranks by providing a solid understanding of industry standards, cooking skills, kitchen operations and leadership and management techniques needed to secure employment at a managerial level.

In addition to studying theoretical components, students experience hands-on practical tasks in a commercial kitchen with qualified chefs. Students will be job-ready for exciting positions, equipped with real-life experience and current industry knowledge upon completion.

Course Duration

- 24 months of full-time study (20 hours per week)
- Classroom based delivery and cooking practicals in our commercial kitchens
- Includes industry placement. Barrington College can assist with industry placement

Course Fees

- $20,800 Tuition Fee
- $2,000 Resource Fee
- $250 Enrolment Fee (non-refundable)

Entry Requirements

- Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
- Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
- An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

Resources Provided

- Chef uniform
- Online learning platform
- Knife kit

Job Prospects

- Chef or Chef de Partie
- Chef de Cuisine or Chef Patissier
- Kitchen Manager or Restaurant Manager
- Sous Chef
- Unit Manager

Course Structure | 40 Units

CORE UNITS | 28 Units
- SITXFSA005 Use hygienic practices for food safety
- SITXFSA006 Participate in safe food handling practices
- SITXWHS005 Participate in safe work practices
- SITXHRM007 Coach others in job skills
- SITHKOP010 Plan and cost menus
- SITHKOP009 Clean kitchen premises and equipment
- SITHCCC023 Use food preparation equipment
- SITXINV006 Receive, store and maintain stock
- 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
- SITHCCC042 Prepare food to meet special dietary requirements
- SITHCCC031 Prepare vegetarian and vegan dishes
- SITHCCC041 Produce cakes, pastries and breads
- SITXKOP013 Plan cooking operations
- SITXWHS007 Implement and monitor work health and safety practices
- SITXFIN009 Manage finances within a budget
- SITXCOM010 Manage conflict
- SITHKOP012 Develop recipes for special dietary requirements
- SITXCCS016 Develop and manage quality customer service practices
- SITHPAT016 Produce desserts
- SITHCCC035 Prepare poultry dishes
- SITHCCC037 Prepare seafood dishes
- SITHCCC036 Prepare meat dishes
- SITHCCC043 Work effectively as a cook
- SITXMGT004 Monitor work operations
- SITXHRM009 Lead and manage people

ELECTIVE UNITS | 12 Units
- SITXWHS006 Identify hazards, assess and control safety risks
- SITXCCS014 Provide service to customers
- SITXFSA007 Transport and store food
- SITHCCC026 Package prepared foodstuffs
- SITHCCC038 Produce and serve food for buffets
- SITXFSA008 Plan and implement a food safety program
- SITHKOP015 Design and cost menus
- SITXHRM008 Roster staff
- SITXCCS015 Enhance customer service experiences
- SITXMGT005 Establish and conduct business relationships
- SITXFIN010 Prepare and monitor budgets
- SITXGLC002 Identify and manage legal risks and comply with law

HOSPITALITY MANAGEMENT

Our Hospitality Management qualifications provide foundation skills to gain entry into the hospitality or tourism industry with specific skills in housekeeping, barista, reception, and customer service in the hospitality industry.

SIT20322 CERTIFICATE II IN HOSPITALITY

The successful completion of this qualification provides a pathway to work in entry level positions in the hospitality industry or provides the foundation for further studies in hospitality, events and business. The diversity of prospective employers includes cruise ships, casinos, restaurants, hotels, motels, catering operations, clubs, pubs, cafes, and coffee shops.

Course Description

The SIT20322 Certificate II in Hospitality provides students with basic knowledge in a broad range of hospitality skills and combines knowledge of the industry required to work in front of house operations. Students gain the fundamental skills to source and use information about the hospitality industry, understand procedures in operating a bar and provide service to customers.

Course Structure | 12 Units

CORE UNITS | 6 Units
• BSBTWK201 Work effectively with others
• SITHIND006 Source and use information on the hospitality industry
• SITHIND007 Use hospitality skills effectively
• SITXWHS005 Participate in safe work practices
• SITXCCS011 Interact with customers
• SITXCOM007 Show social and cultural sensitivity

ELECTIVE UNITS | 6 Units
• BSBSUS211 Participate in sustainable work practices
• SITXFSA005 Use hygienic practices for food safety
• SITHFAB021 Provide responsible service of alcohol
• SITHIND005 Use hygienic practices for hospitality service
• SITHFAB024 Prepare and serve non-alcoholic beverages
• SITHFAB025 Prepare and serve espresso coffee

Recognition of Prior Learning (RPL) and Credit Transfer

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Key Information

Course Fees
• $2,250 Tuition Fee
• $250 Enrolment Fee (non-refundable)
• Subsidies may apply

Course Duration
• 6 - 12 months
• Includes classroom delivery and self-paced study options

Resources Provided
• Online learning platform
• Resources for practical learning

Job Prospects
• Bar Attendant
• Front Office Assistant
• Gaming Attendant
• Porter
• Room Attendant

Entry Requirements
• Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
• Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
• An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

SIT30622 CERTIFICATE III IN HOSPITALITY

The successful completion of this qualification provides a pathway to employment in entry-level positions in the hospitality industry and provides the foundation for further studies in Hospitality Management.

Course Description

The Certificate III in Hospitality provides students with essential knowledge in a broad range of hospitality skills, combined with knowledge of the industry to work in hospitality front of house operations. Students gain the fundamental skills to source and use information in the hospitality industry, understand procedures in operating a bar and provide service to customers.

Course Structure | 15 Units

CORE UNITS | 6 Units
• SITHIND006 Source and use information on the hospitality industry
• SITXWHS005 Participate in safe work practices
• SITHIND008 Work effectively in hospitality service
• SITXCCS014 Provide service to customers
• SITXCOM007 Show social and cultural sensitivity
• SITXHRM007 Coach others in job skills

ELECTIVE UNITS | 9 Units
• SITHIND005 Use hygienic practices for hospitality service
• BSBSUS211 Participate in sustainable work practices
• SITXFSA005 Use hygienic practices for food safety
• SITHACS011 Prepare rooms for guests
• SITHFAB021 Provide responsible service of alcohol
• SITHFAB024 Prepare and serve non-alcoholic beverages
• SITHFAB025 Prepare and serve espresso coffee
• SITXFSA006 Participate in safe food handling practices
• SITXFSA007 Transport and store food

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Key Information

Course Duration
• 12 - 18 months
• Includes classroom delivery and self-paced study options

Course Fees
• $3,250 Tuition Fee
• $250 Enrolment Fee (non-refundable)
• Subsidies may apply

Resources Provided
• Online learning platform
• Resources for practical learning

Job Prospects
• Coffee Machine Operator
• Food and Beverage Attendant
• Front Desk/Office Receptionist
• Function Attendant
• Housekeeper
• Restaurant Host/Waiter/Waitress

Entry Requirements
• Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience.
• Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test.
• An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion.

SIT50322 DIPLOMA OF EVENT MANAGEMENT

The successful completion of this course provides students with a diverse skill-set in events which can provide many pathways to an exciting career in event management. These could include working with exhibition management companies, event venues or starting their own event business. This qualification can also provide further study options.

Course Description

The SIT50322 Diploma of Event Management covers a broad range of event-related skills and sound knowledge of event management processes to coordinate event operations. Gain first hand training in the fundamentals of the planning and delivery of public, private and corporate events. Learn how to meet client requirements and work with multiple stakeholders to bring your clients vision to life.

Course Structure | 20 Units

CORE UNITS | 13 Units
• SITEEVT026 Manage event production components
• SITEEVT028 Manage on-site event operations
• SITXCCS015 Enhance customer service experiences
• SITXHRM009 Lead and manage people
• SITXFIN009 Manage finances within a budget
• SITXMGT005 Establish and conduct business relationships
• SITXMGT006 Manage projects
• SITXWHS006 Identify hazards, assess and control safety risks
• SITEEVT020 Source and use information on the events industry
• SITXHRM010 Recruit, select & induct staff
• SITXMPR011 Plan & implement sales activities
• SITXMPR012 Coordinate marketing activities
• SITXMPR016 Prepare & present proposals

ELECTIVE UNITS | 7 Units
• SITEEVT021 Administer event registrations
• SITEEVT023 Plan in-house events
• SITEEVT028 Manage on-site event operations
• SITEEVT024 Develop conference & event programs
• BSBSUS411 Implement & monitor environmentally sustainable work practices
• BSBCMM411 Make presentations
• SITXCOM010 Manage conflict

Key Information

Course Duration
• 12 - 24 months
• Includes classroom delivery and self-paced study options

Course Fees
• $4,390 Tuition Fee
• $250 Enrolment Fee (non-refundable)

Resources Provided
• Online learning platform

Job Prospects
• Event or Exhibition Planner
• Event Manager
• Event Coordinator
• Event Sales Coordinator
• Conference Coordinator
• Meetings Coordinator
• Staging Coordinator or Venue Coordinator

Entry Requirements
• Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience.
• Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test.
• An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion.

SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT

The successful completion of this course provides a pathway to work in any hospitality industry sector in a leadership role in the hospitality industry. The diversity of employers includes cruise ships, casinos, restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

Course Description

The SIT50422 Diploma of Hospitality Management gives student proficiency in a broad range of hospitality skills, combined with managerial skills and sound knowledge of industry to coordinate hospitality front of house operations. Students will receive first hand experience in a hospitality setting through industry placement to develop essential skills to manage and operate a hospitality establishment.

Course Structure | 28 Units

CORE UNITS | 11 Units
- SSITXCCS015 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

ELECTIVE UNITS | 17 Units
- SITHIND005 Use hygienic practices for hospitality service
- SITXFSA005 Use hygienic practices for food safety
- SITHIND008 Work effectively in hospitality service
- SITEEVT023 Plan in-house events
- SITEEVT028 Manage on-site event operations
- SITHFAB021 Provide responsible service of alcohol
- SITHFAB023 Operate a bar
- SITHFAB024 Prepare and serve non-alcoholic beverages
- SITHFAB025 Prepare and serve espresso coffee
- SITHFAB027 Serve food and beverage
- SITXFSA006 Participate in safe food handling practices
- SITXFSA007 Transport and store food
- BSBTWK503 Manage meetings
- BSBCMM411 Make presentations
- BSBOPS504 Manage business risk
- BSBSUS511 Develop workplace policies and procedures for sustainability
- SITXWHS006 Identify hazards, assess and control safety risks

Key Information

Course Duration
- 12 - 24 months of flexible study
- Includes classroom delivery and self-paced options
- Includes 270 hours of industry placement Barrington College can assist with industry placement

Course Fees
- $5,000 Tuition Fee
- $500 Resource Fee
- $250 Enrolment Fee (non-refundable)

Resources Provided
- Online learning platform
- Resources for practical learning

Job Prospects
- Banquet or Function Manager
- Bar Manager
- Café Manager
- Club Manager
- Front of Office Manager
- Motel Manager
- Restaurant Manager

Entry Requirements
- Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
- Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
- An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

Become an expert in the hospitality industry with this advanced qualification. This course provides students with the specialised skills and knowledge required to work in a diverse range of high-level management positions in the hospitality industry.

Course Description

The SIT60322 Advanced Diploma of Hospitality Management provides students with the high level skills and knowledge needed to be an all round expert in the hospitality field. The ability to balance a diverse range of skills when looking after people and a business is the mark of an amazing manager.

This course combines practical techniques with essential business and management knowledge, which is tailored specifically to hotel management. Students gain substantial knowledge in areas such as budgeting, finance, operational plans and staff performance.

Course Duration

- 24 - 36 months
- Classroom-based delivery and cooking practicals at our Gold Coast campus commercial kitchen
- Includes 352 hours of industry placement. Barrington College can assist with industry placement

Resources Provided

- Online learning platform
- Resources for practical learning

Entry Requirements

- Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
- Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
- An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

Course Fees

- $8,500 Tuition Fee
- $500 Resource Fee
- $250 Enrolment Fee (non-refundable)

Job Prospects

- Cafe Owner/Motel Owner
- Executive Chef/Executive Sous Chef/Head Chef
- Club Manager/Motel Manager/Food and Beverage Manager

Course Structure | 33 Units

CORE UNITS | 14 Units

- BSBFIN601 Manage organisational finances
- BSBOPS601 Develop and implement business plans
- SITXCCS016 Develop and manage quality customer service practices
- SITXFIN009 Manage finances within a budget
- SITXFIN010 Prepare and monitor budgets
- SITXFIN011 Manage physical assets
- SITXGLC002 Identify and manage legal risks and comply with law
- SITXHRM009 Lead and manage people
- SITXHRM010 Recruit, select and induct staff
- SITXHRM012 Monitor staff performance
- SITXMGT004 Monitor work operations
- SITXMGT005 Establish and conduct business relationships
- SITXMPR014 Develop and implement marketing strategies
- SITXWHS008 Establish and maintain a work health and safety system

ELECTIVE UNITS | 19 Units

- SITXFSA005 Use hygienic practices for food safety
- SITHIND008 Work effectively in hospitality service
- SITEEVT023 Plan in-house events
- SITEEVT028 Manage on-site event operations
- SITHFAB021 Provide responsible service of alcohol
- SITHFAB023 Operate a bar
- SITHFAB024 Prepare and serve non-alcoholic beverages
- SITHFAB025 Prepare and serve espresso coffee
- SITHFAB027 Serve food and beverage
- SITXFSA006 Participate in safe food handling practices
- SITXFSA007 Transport and store food
- SITXINV006 Receive, store and maintain stock
- BSBTWK503 Manage meetings
- BSBCMM411 Make presentations
- BSBSUS511 Develop workplace policies and procedures for sustainability
- BSBOPS504 Manage business risk
- SITXWHS006 Identify hazards, assess and control safety risks
- SITXCOM010 Manage conflict
- SITHGAM022 Provide responsible gambling services

DUAL QUALIFICATION SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT & SIT50322 DIPLOMA OF EVENT MANAGEMENT

This high level dual qualification is perfect for those looking to work in a specialised hospitality and event based industry. Gain the skills needed to be an industry leader in the processes and coordination of a broad range of operations within hospitality and events

Course Description

The SIT50422 Diploma of Hospitality Management and SIT50322 Diploma of Event Management is a unique and specialised pathway to a career in Hotel & Event Management. The Diploma of Hospitality Management provides you with the skills and knowledge to exceed the expectations of both employers and guests in front of house hospitality operations.

The Diploma of Event Management provides a broad range of event management skills including communication, planning and organisational skills. Students will be job-ready for exciting positions, equipped with real-life experience and current industry knowledge.

Course Duration

- 18 months of full time study (20 hours per week)
- Includes 270 hours of industry placement
- Barrington College can assist with industry placement

Course Fees

- $8,500 Tuition Fee
- $500 Resource Fee
- $250 Enrolment Fee (non-refundable)

Entry Requirements

- Completion of Year 10 (or equivalent) of secondary school and/ or demonstrated work experience
- Achievement of a satisfactory result in the College's Language, Literacy and Numeracy Admission Test
- An interview to gauge an applicant's aptitude and suitability to the intended course may be required at the College's discretion

Resources Provided

- Online learning platform
- Resources for practical learning

Job Prospects

- Bar/Club Manager/
- Cafe/Restaurant/Front Office Manager
- Event Planner/Event Coordinator
- Staging Coordinator/In-house Meetings Coordinator
- Venue Coordinator

Course Structure | 38 Units

CORE UNITS | 19 units
- SITXCCS007 Enhance customer service experiences
- SITXWHS003 Implement and monitor work health and safety practices
- SITEEVT003 Coordinate on-site event registrations
- SITEEVT008 Manage event staging components
- SITEEVT010 Manage on-site event operations
- BSBMGT517 Manage operational plan
- SITXWHS002 Identify hazards, access and control safety risks
- BSBDIV501 Manage diversity in the workplace
- SITXCOM005 Manage conflict
- SITXHRM002 Roster staff
- SITXHRM003 Lead and manage people
- SITXMGT001 Monitor work operations
- SITXCCS008 Develop and manage quality customer service practices
- SITXMGT002 Establish and conduct business relationships
- SITXMGT003 Manage projects
- SITXGLC001 Research and comply with regulatory requirements
- SITXFIN003 Manage finances within a budget
- SITXFIN004 Prepare and monitor budgets
- SITEEVT001 Source and use information on the event industry

ELECTIVE UNITS | 19 Units
- SITXFSA001 Use hygienic practices for food safety
- SITHFAB001 Clean and tidy bar areas
- SITHFAB002 Provide responsible service of alcohol
- SITHFAB003 Operate a bar
- SITHACS005 Provide porter services
- SITHACS008 Provide accommodation reception services
- SITTTSL005 Sell tourism products and services
- SITHFAB005 Prepare and serve espresso coffee
- SITHFAB007 Serve food and beverage
- SITXFSA002 Participate in safe food handling practices
- SITHIND001 Use hygienic practice for hospitality service
- SITHIND004 Work effectively in hospitality service
- SITHACS001 Clean premises and equipment
- SITHACS002 Provide housekeeping services to guests
- SITHACS003 Prepare rooms for guests
- SITEEVT002 Process and monitor event registrations
- SITEEVT005 Plan in-house events or functions
- SITEEVT007 Select event venues and sites
- SITEEVT009 Organise event infrastructure

SHORT COURSES

Our short courses provide foundation skills to gain entry into the hospitality or tourism industry. Specific skills in either barista, customer service in the tourism industry are just to name a few.

BARISTA BASICS

Barista Basics course is a fun interactive course, teaching students the basics of espresso making in a simulated café environment. Students will learn how to set up a barista station, the different styles of coffee, making and serving espresso coffee and the cleaning and close down of an espresso machine. The Barista Basics short course is a half-day course (3 hours) that will be held every three months at our Gold Coast campus. Students will have a chance to make their first latte art in a simulated café environment.

Upon successful completion of the course, students will be issued a national Statement of Attendance from Barrington College Australia.

SITHFAB021 PROVIDE RESPONSIBLE OF ALCOHOL (RSA)

The Provide Responsible Service of Alcohol (RSA) qualification is a one-day course designed to equip students with the fundamental skills required to serve alcohol. Students will learn the laws and restrictions surrounding serving and supplying alcohol, how to assist in the safe consumption of alcohol and harm minimisation, strategies in the prevention and detection of minors and intoxicated customers and information on standard drink levels and strengths in respect to current laws.

On successful completion of this program, students will receive a Responsible Service of Alcohol Statement of Attainment, which is a mandatory requirement to gain employment wherever alcohol is served or supplied.

We're taking online applications. Scan the QR code to enrol online. Alternatively, please contact us on 07 5562 5700 or visit our website www.barringtoncollege.edu.au for more course information.

Enrol Online

ESSENTIAL SKILLS SHORT COURSES

Our Essential Skills Short Courses will provide students with the industry knowledge and skills to start a career in the Hospitality and Tourism industry. Upon successful completion of the course, students will be issued with a national statement of attainment from Barrington College Australia. The units completed in these course can also provide students with credit recognition for further study towards other qualifications such as the SIT50422 Diploma of Hospitality Management.

Course Duration
- 1 - 2 weeks

Course Fees
- Price starts from $180
- Subsidies may apply

Resources Provided
- Courseware/handouts

Class Plan
- On-campus classroom based delivery
- Simulated real-workplace training environment
- Students will be required to wear the correct clothing and footwear to meet Workplace Health and Safety standards

Entry Requirements
- There are no entry requirements for these qualifications

Job Prospects
- Hotels
- Cafes
- Restaurants
- Private Functions/Events

Our Courses

Hospitality
- Bar Essentials
- Barista Essentials
- Food Safety Supervisor Essentials

Events & Tourism
- Concierge Essentials

Housekeeping
- Housekeeping Service Essentials

Key Information

Barrington College Australia is RTO and CRICOS registered and therefore we can deliver Vocational Education and Training to domestic, international and high school students studying within the school system.

Our programs are developed by industry experts with a blended mix of theoretical and practical training.

Completing a vocational study through Barrington College enables students to earn credit towards a recognised qualification, and provides endless employment and further study pathways.

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
Business Management
Commercial Cookery
Hospitality Management
Hotel Management
Justice Studies
International Cuisine
Kitchen Management
Events and Tourism

SCAN HERE
FOR A VIRTUAL CAMPUS TOUR

OUR CAMPUSES

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RTO: 45030 CRICOS: 03552K

barringtoncollege.edu.au