



BARRINGTON COLLEGE  
AUSTRALIA

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# International Course Programs 2024



# Table of contents

<b>Overview</b>	<b>1</b>
<b>Mission Statements</b>	<b>1</b>
<b>Campus Life and Student Testimonials</b>	<b>2</b>
<b>International Cuisine</b>	<b>3</b>
SIT30821 Certificate III in Commercial Cookery	4
SIT40521 Certificate IV in Kitchen Management	5
SIT50422 Diploma of Hospitality Management (Sous Chef)	6
<b>TRIPLE QUALIFICATIONS</b>	<b>7</b>
SIT30821 Certificate III in Commercial Cookery	
SIT40521 Certificate IV in Kitchen Management and	
SIT50422 Diploma of Hospitality Management (Sous Chef)	
<b>Hospitality Management</b>	<b>8</b>
SIT50322 Diploma of Event Management	9
SIT50422 Diploma of Hospitality Management	10
SIT60322 Advanced Diploma of Hospitality Management	11
<b>DUAL QUALIFICATIONS</b>	<b>12</b>
SIT50422 Diploma of Hospitality Management and	
SIT50322 Diploma of Event Management	
<b>Business Centre</b>	<b>13</b>
BSB50120 Diploma of Business	14
BSB80320 Graduate Diploma of Strategic Leadership	15
<b>Short Courses</b>	<b>16</b>
Barista Basics	17
SITHFAB021 Provide Responsible Service of Alcohol (RSA)	17







## 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 campus. Our campus is 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





## What Our Students Say

## Campus Life

Our campus is located in the heart of the Gold Coast and which is 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 relaxing 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 of Gold Coast
- Recreational, gym and sporting facilities



**Explore Our Campus**

"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**





## 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.





## 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 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

- SITHCCC023 Use food preparation equipment
- SITHCCC027 Prepare dishes using basic methods of cookery
- SITHCCC028 Prepare appetisers and salads
- SITHCCC029 Prepare stocks, sauces and soups
- SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes
- SITHCCC031 Prepare vegetarian and vegan dishes
- SITHCCC035 Prepare poultry dishes
- SITHCCC036 Prepare meat dishes
- SITHCCC037 Prepare seafood dishes
- SITHCCC041 Produce cakes, pastries and breads
- SITHCCC042 Prepare food to meet special dietary requirements
- SITHCCC043 Work effectively as a cook
- SITHKOP009 Clean kitchen premises and equipment
- SITHKOP010 Plan and cost recipes
- SITHPAT016 Produce desserts
- SITXFSA005 Use hygienic practices for food safety
- SITXFSA006 Participate in safe food handling practices
- SITXHRM007 Coach others in job skills
- SITXINV006 Receive, store and maintain stock
- SITXWHS005 Participate in safe work practices

#### 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

- 52 weeks 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)

#### 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





## 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

This 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

- 76 weeks of full-time study (20 hours per week)
- Classroom-based delivery and cooking practicals at our Gold Coast campus
- 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





## SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT (SOUS CHEF)

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

### 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
- 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
- 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
- SITHCCC042 Prepare food to meet special dietary requirements
- SITHCCC043 Work effectively as a cook
- SITXFSA006 Participate in safe food handling practices
- SITHPAT016 Produce desserts
- SITXFSA008 Plan and implement a food safety program

### Key Information

#### Course Duration

- 64 weeks of full-time study (20 hours per week)
- Classroom-based delivery and cooking practical sessions in our commercial kitchen
- Includes industry placement. Barrington College can assist with industry placement

#### Course Fees

- \$15,000 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 Pâtissier
- Kitchen Manager
- Restaurant Manager
- Sous Chef





## TRIPLE QUALIFICATION COMMERCIAL COOKERY

This specialised cookery course is the perfect entry - level qualification to help springboard the 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

- 102 weeks of full-time study (20 hours per week)
- Classroom based delivery and cooking practicals at our Gold Coast campus
- 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)

### 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

### Resources Provided

- Chef uniform
- Online learning platform
- Knife kit

### Job Prospects

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

- 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 & 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.





## SIT50322 DIPLOMA OF EVENT MANAGEMENT

The SIT50322 Diploma of Event Management provides students with a diverse skill-sets, which can provide many pathways to an exciting career in event management. These may include working with exhibition management companies, event venues or starting your own event company. This qualification can also provide students with further study options.

### Course Description

The 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's requirements and work with multiple stakeholders to bring the client's visions 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

### 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 see the International Student Handbook or inquire within the campus.

### Key Information

#### Course Duration

- 54 weeks of full-time study (20 hours per week)

#### Course Fees

- \$13,000 Tuition Fee
- \$500 Resource 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





## 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

- BSBDIV501 Manage diversity in the workplace
- BSBMGT517 Manage operational plan
- SITXCCS007 Enhance customer service experiences
- SITXCCS008 Develop and manage quality customer service practices
- SITXCOM005 Manage conflict
- SITXFIN003 Manage finances within a budget
- SITXFIN004 Prepare and monitor budgets
- SITXGLC001 Research and comply with regulatory requirements
- SITXHRM002 Roster staff
- SITXHRM003 Lead and manage people
- SITXMGTO01 Monitor work operations
- SITXMGTO02 Establish and conduct business relationships
- SITXWHS003 Implement and monitor work health and safety practices

#### ELECTIVE UNITS | 17 Units

- SITXFSA001 Use hygienic practices for food safety
- SITHFAB001 Clean and tidy bar areas
- SITHFAB002 Provide responsible service of alcohol
- SITHFAB003 Operate a bar
- SITXCCS006 Provide service to customers
- 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 guest
- SITHACS003 Prepare rooms for guests
- SITXHRM006 Monitor staff performance
- BSBHRM506 Management recruitment, selection and induction processes

### Key Information

#### Course Duration

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

#### Course Fees

- \$15,500 Tuition Fee
- \$500 Resource Fee
- \$250 Enrolment Fee (non-refundable)

#### Resources Provided

- Online learning platform

#### Job Prospects

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

#### 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.





## 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 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

- 92 weeks of full-time study (20 hours per week)
- Includes 352 hours of industry placement
- Barrington College can assist with industry placement

### Resources Provided

- Online learning platform
- Resources for practical learning

### Course Fees

- \$21,000 Tuition Fee
- \$500 Resource Fee
- \$250 Enrolment Fee (non-refundable)

### 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
- SITXMGTO04 Monitor work operations
- SITXMGTO05 Establish and conduct business relationships
- SITXMPRO14 Develop and implement marketing strategies
- SITXWHS008 Establish and maintain a work health and safety system

### Job Prospects

- Area or Operations Manager
- Café Owner or Manager
- Club Secretary or Manager
- Executive Chef
- Executive Housekeeper
- Executive Sous Chef
- Food and Beverage Manager
- Head Chef
- Motel Owner or Manager

#### 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 students 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 upon completion.

### Course Duration

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

### Course Fees

- \$22,000 Tuition Fee
- \$500 Resource Fee
- \$250 Enrolment Fee (non-refundable)

### Resources Provided

- Online learning platform

### 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

### Job Prospects

- Bar or Club Manager
- Café or Restaurant Manager
- Front Office Manager
- Event Planner or Coordinator
- Event Sales Coordinator
- Conference Coordinator
- Venue Coordinator
- Staging Coordinator
- In-house Meetings Coordinator

#### 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
- SITXCCS006 Provide service to customers
- 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
- BSBHRM506 Manage recruitment selection and induction processes
- SITEEVT002 Process and monitor event registrations
- SITEEVT005 Plan in-house events or functions
- SITTTSL006 Prepare quotations
- SITTTSL008 Book supplier products and services





## 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.





## BSB50120 DIPLOMA OF BUSINESS

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

### Course Description

The 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

### Key Information

#### Course Description

- 52 weeks of full-time study (20 hours per week)

#### Course Fees

- \$7,900 Tuition Fee
- \$300 Resource Fee
- \$250 Enrolment Fee (non-refundable)

#### Resources Provided

- Online learning platform

#### Job Prospects

- Executive Officer
- Administration Supervisor
- Program Consultant
- Program Coordinator
- Administration Manager

#### 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 see the International Student Handbook or inquire within the campus.





## 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

- 52 weeks of full-time study (20 hours per week)
- Includes classroom-based study and self-paced study

### Course Fees

- \$16,000 Tuition Fee
- \$500 Resource Fee
- \$250 Enrolment Fee (non-refundable)

### Key Information

#### Resources Provided

- Online learning platform

#### Job Prospects

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

#### Entry Requirements

Academic requirement:

Successful completion of:

- 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's 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 of equivalent full-time relevant workplace experience at a significant level of leadership and management responsibility and/or complexity in an enterprise

English and other requirements:

- Overseas students are required to demonstrate English proficiency at an IELTS band score of 5.5 or above or an Upper-Intermediate ELICOS Course Certificate from Australia or similar
- Students must be over 18 years old





## 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, that teaches 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, how to make and serve espresso coffee, clean and close down an espresso machine. The Barista Basics short course is a half-day course (3 hours) that will be held 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.



Enrol Online

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](http://www.barringtoncollege.edu.au) for more course information.



# Key Information

## ADMISSION REQUIREMENTS

### Vocational Courses

Age: 18 years

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

English Language: IELTS Academic or General English score of 6.0 or above with no band score below 5.5; or attainment of Advanced English proficiency from a recognised ELICOS provider

### 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. Terms and conditions apply.

## 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  
Hospitality Management  
Hotel Management  
International Cuisine  
Kitchen Management  
Tourism

SCAN HERE  
FOR A VIRTUAL CAMPUS TOUR



## OUR CAMPUSES

### Gold Coast

59-73 Meron Street,  
Southport,  
Queensland 4215

### Brisbane

Level 13/ 288 Edward Street,  
Brisbane City,  
Queensland 4000

+61 7 5562 5700

[international@barringtoncollege.edu.au](mailto:international@barringtoncollege.edu.au)

[www.barringtoncollege.edu.au](http://www.barringtoncollege.edu.au)



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