AHTS - Training and Education is a privately owned, Registered Training Organisation based in Adelaide, South Australia. Established in 1981 and one of the most experienced hospitality schools in Australia. AHTS will provide the support, guidance and education for your pathway of choice.
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**Welcome to AHTS!**

"Experience the difference in education. Our programs are specifically designed to help you achieve the skills proficiency and English language competence for your graduate pathway and University admissions. Join our supportive, fun and interactive community"  

**KATE WILLS**  
Principal Executive Officer
10 REASONS to study in Adelaide

Adelaide is a fun loving city with blue skies and fresh air that will provide you with the opportunity to develop a pathway of choice, through educational excellence.
01 A tradition of education excellence

Adelaide is the Nobel Prize capital of Australia, producing three Nobel Laureates and hundreds of Rhodes Scholars. Our institutions are among Australia’s oldest and most prestigious. For over 70 years this city has provided students of all ages with the education that allows them to follow their dreams.

02 A great variety of institutions and courses

We have internationally-recognised Australian universities, foreign universities, private colleges, an extensive Vocational Education and Training system. Students wanting to learn English have a variety of flexible programs to choose from. If there’s a course you want to study, we’ve got it in Adelaide.

03 Australia’s most liveable city

Statistics show that it costs almost 20% more to live in Melbourne or Sydney, and almost 10% more to live in Brisbane and Perth. As a student on a budget, your dollar will go much further in Adelaide, so you’ll be able to enjoy even more of our world-renowned festivals, events, food and wine. Of course, you can enjoy one of the most clean air and beautiful sunshine in the world.

04 A friendly city

Adelaide’s a really friendly place — we welcome people from all cultures, backgrounds and religions. International students from over 150 countries have helped create an exciting, multicultural university city.

05 Have fun and make friends

As soon as they arrive, international students are given a free welcome backpack and a guide containing everything they need to know about living in Adelaide. And there’s a year-long calendar of free and discounted events especially for international students. From tickets to high-profile sporting matches and arts events to employment seminars and regional tours, you’ll get plenty of opportunities to meet people, make new friends and enjoy everything this city has to offer.

06 Live and learn in the heart of the city

Adelaide’s student accommodation is excellent and affordable and much of it is in the heart of the city. About 4000 students live in and around Adelaide’s city centre, just minutes from some of our major education institutions.

07 Public transport discounts

International students in Adelaide receive the same transport concessions as local students. So you can save over $AUD700 on transport costs every year. Students can also take advantage of the free tram and bus services that run in the city centre.

08 A city of festivals

As well as being voted Australia’s most liveable city, Adelaide has also been ranked the 5th most liveable city on the planet! With over 400 world-class events here every year, there’s a great choice of things to do. The Adelaide Festival, Adelaide Fringe, cycling Tour Down Under, WOMAD world music festival, car racing, cricket, Cabaret Festival, film festivals and more.

09 An authentic ‘Aussie’ experience

Living in Adelaide means you’ll be able to enjoy a real Australian experience. There’s a mix of beautiful landscapes, sparkling beaches, rolling hills and a vibrant city centre. Visit our world-famous wine regions, stunning Flinders Ranges, popular beaches or see Australian wildlife on Kangaroo Island.

All this and more is waiting for you.

10 Your pathway to the world

No matter where you want to go, an Adelaide education will take you there. Our courses have strong ties with industry and research, creating opportunities for valuable networking and work placements. Qualifications from Adelaide have taken our graduates into jobs and careers all around the world.
# International Programs

## Cookery Stream

### Year 1
- **Option 1**
  - Certificate III in Commercial Cookery
  - SIT30813 | 084467C | $17800 | 52 weeks
  - English for Cookery | Industry placement

- **Option 2**
  - Certificate III in Commercial Cookery
  - SIT30813 | 084467C | $13000 | 26 weeks
  - Certificate IV in Commercial Cookery
  - SIT40413 | 084444K | $7200 | 26 weeks

### Year 2
- **Option 1**
  - Certificate IV in Commercial Cookery
  - SIT40413 | 084444K | $7200 | 26 weeks
  - Diploma of Hospitality Management
  - SIT50313 | 084454G | $7200 | 26 weeks

- **Option 2**
  - Diploma of Hospitality Management
  - SIT50313 | 084454G | $7200 | 26 weeks
  - Advanced Diploma of Hospitality Management
  - SIT60313 | 084474D | $7200 | 26 weeks

## Hospitality Stream

### Year 1
- **Option 1**
  - Certificate III in Hospitality
  - SIT30713 | 084450A | $12000 | 52 weeks
  - English for Hospitality | Industry placement

- **Option 2**
  - Certificate III in Hospitality
  - SIT30713 | 084450A | $7200 | 26 weeks
  - Certificate IV in Hospitality
  - SIT40313 | 084453J | $7200 | 26 weeks

### Year 2
- **Option 1**
  - Certificate IV in Hospitality
  - SIT40313 | 084453J | $7200 | 26 weeks
  - Diploma of Hospitality Management
  - SIT50313 | 084454G | $7200 | 26 weeks

- **Option 2**
  - Diploma of Hospitality Management
  - SIT50313 | 084454G | $7200 | 26 weeks
  - Advanced Diploma of Hospitality Management
  - SIT60313 | 084474D | $7200 | 26 weeks
BUSINESS STREAM

OPTION 1  $11,000 AUD
CERTIFICATE IV IN BUSINESS
BSB40215 | 086894A | $11,000 | 26 weeks

OPTION 2  $14,000 AUD
DIPLOMA OF BUSINESS
BSB50215 | 087161G | $14,000 | 26 weeks

HOW YOU WILL LEARN AT AHTS

WE DO THINGS DIFFERENTLY

TRAINING
You will have up to 25 hours face to face training per week with interactive eLearning specifically designed for ESL International Students. Your skills and knowledge will be applied practically in our training cafe through all levels. There is only one way to learn it - do it!

ASSESSMENT
You will be assessed through your courses with class quizzes, practical assignments, group projects and industry placements. Your assessments are a practice run for real-life application. We will guide, mentor and support you until you have satisfied the course skills and knowledge.

AHTS - TRAINING AND EDUCATION
ASHT PTY LTD | RTO 0137 | CRICOS 01774A | 2 97 PIRIE STREET ADELAIDE
+618 8223 1818 | info@ahts.sa.edu.au | ahts.sa.edu.au
AHTS - Training and Education offers a scholarship program for commencing international students.

The selection process for the AHTS Scholarships is competitive, with academic achievement forming the main basis for scholarship selection.

As a general guide, AHTS - Training and Education will consider applicants who have achieved a high academic level in high school or previous study for a scholarship.

AHTS offers a number of full-fee and part-fee scholarships to the best and brightest applicants each semester and are designed to reward and encourage students who have excelled in the areas of academia, leadership, community and sporting. If you believe you have what it takes, we urge you to apply for one of our scholarships by contacting our friendly enrolment team.

HERE TO HELP
How you can get in touch:
- Come in person - 97 Pirie Street
- Phone +618 8223 1818
- Email info@ahts.sa.edu.au
- WeChat AHTS1981

BI-LINGUAL STAFF
If you need help with your application, AHTS enrolment staff speak multiple languages to assist you.

AHTS support staff are always available to help with your application.

“I work closely with all students during the enrolment process and support you through your journey at AHTS. My main concern is ensuring you have the right information and guidance for academic success in your chosen course.”

Dee Yang - Academic Services Manager

“The decision to study overseas is a life-changing one. AHTS has a diverse student community and we know how important a happy supportive environment is! I get to know each and every student and make sure you have a home away from home.”

Maria Minutolo - Administration Officer
ENGLISH LANGUAGE
PREPARE FOR SUCCESS

THE COURSE

Strong English language skills will help you succeed in your academic studies as well as your career pathway. This course specifically focuses on proficiency for the workplace and studies at AHTS. An integrated 26 week course to develop your communication for the workplace.

ENGLISH TUTORS
Specialised English as a second language staff that also work in the hospitality industry to prepare you for industry and further study

LEARNING OUTCOMES
Develop the skills to improve more than your English. Work place and Australian communication styles are included in the course

PATHWAYS
Be prepare for your pathway beyond AHTS. University entry and skilled occupations will need to demonstrate high English levels

WHY DO YOU NEED WORKPLACE ENGLISH?
As part of your Commercial Cookery and Hospitality courses you will undertake industry work placement. English proficiency is not only require for academic success but also for success in your work place and gain the most of your time in the Australian community. AHTS has developed an English language program that incorporates IELTS, work place excursions, interactive group sessions and feedback from your employers.

"Having worked as a Chef for many years and teaching International Students for many more years. I know how important and challenging English as a second language can be, especially when you need to learn culinary terms and techniques from all over the world. My goal is to give you practical language skills to enable you to continue to develop and thrive in the industry, in Australia and overseas"

Greg Fulton - English and Cookery teacher

"There are many key learning skills to English and real-life application. As an English language specialist I am always looking for new ways to teach our students the cultural, academic and confidence skills to succeed. I love working with people from all over the world - I learn too!"

David Wei - English teacher
"The cookery industry is vibrant, diverse and demanding. I prepare my students for the variety of challenges and rewards in the hospitality industry."

Simone McInnes - Cookery teacher

COOKERY STREAM
SERVICE AND SUPERVISION

CERTIFICATE III IN COMMERCIAL COOKERY

CAREER PATHWAYS
Commercial cook
Commis chef
Catering assistant
Kitchen all-rounder

LEARNING OUTCOMES
Learn cooking techniques required for a range of cuisines including menu planning, communication and team work

STUDY PATHWAYS
Direct entry to Certificate IV in Commercial Cookery

CERTIFICATE IV IN COMMERCIAL COOKERY

CAREER PATHWAYS
Sous chef
Head chef
Chef de partie
Catering manager

LEARNING OUTCOMES
Develop an in-depth understanding of kitchen, finance and team management to enable you to take a leadership role.

STUDY PATHWAYS
Direct entry to Diploma of Hospitality. Course credit up to .5 year with our university partners in Australia and overseas.
COMMERCIAL COOKERY
SIT30813 - CERTIFICATE III IN COMMERCIAL COOKERY
CHOOSE ENGLISH FOR COOKERY

25 UNITS | CRICOS CODE | DURATION | AQF LEVEL
---------|-------------|----------|---------
          | 084467C     | 26 OR 52 WEEKS | III

COURSE OVERVIEW

Learn fundamental skills and develop knowledge in a wide range of subjects to become job-ready. This course will provide you with hands-on experience in areas from the preparation and cooking of meats through to cost effective menu development. Graduates will be qualified for employment as a cook or commis chef.

BSBSUS201A Participate in environmentally sustainable work practices
BSBWOR203B Work effectively with others
SITHCCC101 Use food preparation equipment
SITHCCC201 Produce dishes using basic methods of cookery
SITHKOP101 Clean kitchen premises and equipment
SITXINV202 Maintain the quality of perishable items
SITXWHS101 Participate in safe work practices
SITHCCC202 Produce appetisers and salads
SITHCCC203 Produce stocks, sauces and soups
SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes
SITXSA101 Use hygienic practices for food safety
SITHCCC301 Produce poultry dishes
SITHCCC302 Produce seafood dishes
SITHCCC303 Produce meat dishes
SITHCCC307 Prepare food to meet special dietary requirements
SITHCCC308 Produce cakes, pastries and breads
SITHCCC309 Work effectively as a cook
SITHKOP302 Plan and cost basic menus
SITHPAT306 Produce desserts
SITXSA201 Participate in safe food handling practices
SITXHRM301 Coach others in job skills
HLTAID003 Provide first aid
SITXCOM201 Show social and cultural sensitivity
SITHCCC103 Prepare sandwiches
SITHCCC306 Handle and serve cheese

KEY SKILLS DEVELOPED

- FOOD PRODUCTION
- TEAM EFFECTIVENESS
- MENU PLANNING
- HEALTH & HYGIENE
- WORKPLACE CULTURE

ASSESSMENT METHODS

- PRACTICAL
- ONLINE QUIZ
- WORK PLACEMENT
- QUESTIONNAIRES
- REPORTS
COMMERICAL COOKERY
SIT40813 - CERTIFICATE IV IN COMMERCIAL COOKERY
PRE-REQUISITE CERTIFICATE III IN COMMERCIAL COOKERY

12 UNITS | CRICOS CODE | DURATION | AQF LEVEL
--- | --- | --- | ---
| | 084444K | 26 WEEKS | IV

COURSE OVERVIEW

Put your skills into practice and begin to develop knowledge and understanding of management in the hospitality industry. You will gain an in-depth understanding of kitchen management, finance management and team management to enable you to take a leadership role within an establishment. On graduation you will have the skills to become a qualified cook, commis chef, kitchen manager or owner operator.

BSBSUS301
Implement and monitor environmentally sustainable work practices

SBWRT401
Write complex documents

SITXCCS401
Enhance the customer service experience

SITXWHS401
Implement and monitor work health and safety practices

SITHFAB204
Prepare and serve espresso coffee

SITXMCT401
Monitor work operations

SITHKOP402
Develop menus for special dietary requirements

SITHKOP403
Coordinate cooking operations

BSBDIV501
Manage diversity in the workplace

SITXCOM401
Manage conflict

SITXF1N402
Manage finances within a budget

SITXHRM402
Lead and manage people

KEY SKILLS DEVELOPED

TEAM LEADERSHIP
MENU BUDGETING
MENU PLANNING
HEALTH & HYGIENE
WORKPLACE CULTURE

ASSESSMENT METHODS

OBSERVATION
ONLINE QUIZ
GROUP PROJECTS
QUESTIONNAIRES
REPORTS
“Front of house and customer service skills are the first thing to learn, master and love to succeed in hospitality. It’s all about preparation and organisation. Learn how to prepare to succeed.”
Erika Posch - Hospitality teacher

**HOSPITALITY STREAM**

**SERVICE AND SUPERVISION**

**CERTIFICATE III IN HOSPITALITY**

**CAREER PATHWAYS**
Food and beverage attendant
Front desk receptionist
Function host
Restaurant host

**LEARNING OUTCOMES**
Develop the skills to apply practically in any hospitality setting. Food, wine, reception, espresso and customer service

**STUDY PATHWAYS**
Direct entry to Certificate IV in Hospitality

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**CERTIFICATE IV IN HOSPITALITY**

**CAREER PATHWAYS**
Restaurant supervisor
Shift manager
Function supervisor
Front office supervisor

**LEARNING OUTCOMES**
Develop people management skills and business foundations. Leadership, finance, customer experiences and event management

**STUDY PATHWAYS**
Direct entry to Diploma of Hospitality
Course credit up to .5 year with our university partners in Australia and overseas
HOSPITALITY STREAM

SIT30713 - CERTIFICATE III IN HOSPITALITY
CHOOSE ENGLISH FOR HOSPITALITY

17 UNITS | CRICOS CODE 084450A | DURATION 26 OR 52 WEEKS | AQF LEVEL III

COURSE OVERVIEW

Put your skills into practice and begin to develop knowledge and understanding of all departments in the hospitality industry. You will gain practical skills and relevant theoretical knowledge of the hospitality industry. Including work placement and English for Hospitality, you will be qualified for entry-level positions in the hospitality industry.

SITHIND201  
Source and use information on the hospitality industry

SITHIND301  
Work effectively in the hospitality industry

SITXCCS202  
Interact with customers

SITXCCS303  
Provide service to customers

SITXFS1101  
Use hygienic practices for food safety

BSBWOR203  
Work effectively with others

SITXWHS101  
Participate in safe work practices

SITXCOM201  
Show social and cultural diversity

SIXXHRM301  
Coach others in job skills

SITHFAB201  
Provide responsible service of alcohol

SITHFAB202  
Operate a bar

SITHFAB305  
Provide advice on Australian wines

SITHFAB206  
Serve food and beverage

SITHFAB204  
Prepare and serve espresso coffee

SITHACS303  
Provide accommodation reception services

SITHACS204  
Provide porter services

SITHACS202  
Prepare rooms for guests

KEY SKILLS DEVELOPED

CUSTOMER SERVICE  
FOOD & BEVERAGE  
ACCOMMODATION  
HEALTH & HYGIENE  
WORKPLACE CULTURE

ASSESSMENT METHODS

OBSERVATION  
ONLINE QUIZ  
WORK PLACEMENT  
QUESTIONNAIRES  
GROUP WORK
COURSE OVERVIEW

Put your skills into practice and begin to develop knowledge and understanding of management in the hospitality industry. You will gain an in-depth understanding of hospitality and hotel management, finance and team management to enable you to take a leadership role within an establishment. On graduation you will have the skills to work in hospitality team leadership and management.

BSBSUS301
Implement and monitor environmentally sustainable work practices

BSBWRT401
Write complex documents

SITXCCS401
Enhance the customer service experience

SITXWHS401
Implement and monitor work health and safety practices

SITXMGT401
Monitor work operations

SITXEV7401
Plan in-house events or functions

BSBCM401
Make a presentation

BSBDIV501
Manage diversity in the workplace

SITXCOM401
Manage conflict

SITXFNS402
Manage finances within a budget

SITXHRM402
Lead and manage people

KEY SKILLS DEVELOPED

TEAM LEADERSHIP
CUSTOMER SERVICE
EVENT PLANNING
FINANCIAL PLANNING
WORKPLACE CULTURE

ASSESSMENT METHODS

OBSERVATION
ONLINE QUIZ
GROUP PROJECTS
QUESTIONNAIRES
REPORTS
"Hospitality management can take you anywhere in the world. I work closely with my students and graduates to ensure business success."

Phil Paterson - Hospitality management teacher

HOSPITALITY STREAM
MANAGEMENT & LEADERSHIP

DIPLOMA
OF HOSPITALITY MANAGEMENT

CAREER PATHWAYS
- Front office manager
- Kitchen manager
- Motel manager
- Restaurant manager

LEARNING OUTCOMES
Develop your skills to apply hospitality budgeting, workplace diversity, legal knowledge, rostering, and service quality.

STUDY PATHWAYS
Direct entry to Advanced Diploma of Hospitality
Course credit up to 1 year with our university partners in Australia and overseas

ADVANCED DIPLOMA
OF HOSPITALITY MANAGEMENT

CAREER PATHWAYS
- Operations manager
- Hotel owner or manager
- Executive sous chef
- Rooms division manager

LEARNING OUTCOMES
Develop your skills to operate a venue at a senior level using practical knowledge and wide-ranging managerial skills.

STUDY PATHWAYS
Course credit up to 1.5 years with our university partners in Australia and overseas
HOSPITALITY STREAM
SIT50313 · DIPLOMA OF HOSPITALITY MANAGEMENT
PRE-REQUISITE CERTIFICATE IV IN HOSPITALITY OR COOKERY

9 UNITS | CRICOS CODE | DURATION | AQF LEVEL
---------|-------------|----------|-----------
         | 084454G     | 26 WEEKS | V

COURSE OVERVIEW
Put your skills into practice and begin to develop knowledge and understanding of management in the hospitality industry. You will gain an in-depth understanding of kitchen management, finance management and team management to enable you to take a leadership role within an establishment. On graduation you will have the skills to become a qualified cook, commis chef, kitchen manager or owner operator.

BSBMGT515
Manage operational plans

SITXCCS501
Manage quality customer service

SITXFIN501
Prepare and monitor budgets

SITXGLC501
Research and comply with regulatory requirements

BSBADM502
Manage meetings

SITXMPR404
Coordinate marketing activities

SITXINV501
Control stock

SITXHRM401
Roster staff

SITXMGT501
Establish and conduct business relationships

KEY SKILLS DEVELOPED
OPERATIONAL PLANS
CUSTOMER SERVICE
MARKETING
FINANCIAL PLANNING
BUSINESS RELATIONS

ASSESSMENT METHODS
PROJECTS
ONLINE QUIZ
PRESENTATIONS
QUESTIONNAIRES
REPORTS
COURSE OVERVIEW

Put your skills into practice and begin to develop knowledge and understanding of management in the hospitality industry. You will gain an in-depth understanding of business planning, financial operations, managing human resources, marketing strategies and hotel management. Successful graduates are leaders in the hospitality industry are skilled in both hospitality and business.

BSBFIM601
Manage finances

BSBMGT617
Develop and implement a business plan

SITXFIN601
Manage physical assets

SITXHRM501
Recruit, select and induct staff

BSBRSK501
Manage risk

SITXHRM503
Monitor staff performance

SITXMMPR502
Develop and implement marketing strategies

SITXWHS601
Establish and maintain a work health and safety system

SITXMGMT502
Manage projects

KEY SKILLS DEVELOPED

BUSINESS PLANNING

FINANCIAL ANALYSIS

MANAGING PROJECTS

HUMAN RESOURCES

LEGAL COMPLIANCE

ASSESSMENT METHODS

PROJECTS

ONLINE QUIZ

PRESENTATIONS

QUESTIONNAIRES

REPORTS
“General business courses are the beginning of a rewarding career in any business setting. Some of our graduates are running their own business and go onto complete a Bachelor of Business.”
Anne Haberman - Business teacher

BUSINESS STREAM
INTERNATIONAL PATHWAYS

CERTIFICATE IV IN BUSINESS

CAREER PATHWAYS
Office manager
Administration officer
Team leader
Project officer

LEARNING OUTCOMES
Develop your skills to administer business practices including leadership, analysis, customer-focus, problem solving and IT

STUDY PATHWAYS
Direct entry to Diploma of Business. Course credit up to 1 year with our university partners in Australia and overseas

DIPLoma OF BUSINESS

CAREER PATHWAYS
Executive officer
Program consultant
Program coordinator
Business development manager

LEARNING OUTCOMES
Develop the skills to manage business practices including staff and risk management, marketing and financial controls

STUDY PATHWAYS
Direct entry to an Advanced Diploma. Course credit up to 1.5 years with our university partners in Australia and overseas
COURSE OVERVIEW

This course is designed for candidates looking to advance their career within the business services sector. This is a nationally recognised course which will help you gain the knowledge required to develop teams and individuals, enhance customer service strategies, monitor company finances, staff operations and IT communications.

BSBWHS401
Implement and monitor WHS policies, procedures and programs to meet legislative requirements.

BSBWRT401
Write complex documents

BSBCMM401
Make a presentation

BSBMKG413
Promote products and services

BSBCUS401
Coordinate implementation of customer service strategies

BSBCUS403
Implement customer service standards

BSBDIV501
Manage diversity in the workplace

BSBLED401
Develop teams and individuals

BSBFIA402
Report on financial activity

BSBHRM404
Review human resources functions

KEY SKILLS DEVELOPED

CUSTOMER SERVICE

TEAM LEADERSHIP

MARKETING

FINANCES

BUSINESS CULTURE

ASSESSMENT METHODS

OBSERVATION

ONLINE QUIZ

GROUP PROJECTS

QUESTIONNAIRES

REPORTS
COURSE OVERVIEW

This course is the ideal qualification to develop your own business, equip you to take a job promotion or to help you enter 2nd year university. Develop the skills required in navigate the dynamic world of business. Learn how to manage workforce requirements for a happy and safe workforce. You’ll also go a step further and learn to make your leadership more dynamic, by learning to plan ahead for change and growth.

BSBADM502
Manage meetings

BSBHRM506
Manage recruitment, selection and induction processes

BSBMKG501
Identify and evaluate marketing opportunities

BSBPMG522
Undertake project work

BSBRSK501
Manage risk

BSBWOR501
Manage personal work priorities and professional development

BSBFIM501
Manage budgets and financial plans

BSBMGT517
Manage operational plan

KEY SKILLS DEVELOPED

HUMAN RESOURCES
PROJECT PLANNING
MARKETING
FINANCES
BUSINESS STRATEGIES

ASSESSMENT METHODS

OBSERVATION
ONLINE QUIZ
GROUP PROJECTS
QUESTIONNAIRES
REPORTS
### AHTS PARTNERS

#### GREATER OPPORTUNITIES

### INDUSTRY

Work placements, industry immersion and guided behind the scenes tours give AHTS students insights into the inner workings of the industry. AHTS's very own Chapter One training kitchen and café, local restaurants and bars, community kitchens as well as large multi-department hotel chains host AHTS students with formal agreements.

#### HOTELS
- Reception/Concierge
- Banquets
- Kitchen
- Food and Beverage
- Guest services

#### BARS/CAFE
- Barista service
- Cafe operations
- Customer service
- Marketing
- Menu development

#### COMMUNITY
- Menu preparation
- Catering
- Customer service
- Function service
- Kitchen

### UNIVERSITY

Studying at AHTS is one of the easiest ways to gain entry to local and interstate Universities. For students aspiring to graduate with a Bachelor Degree, AHTS has established formal credit arrangements that can save you valuable time and money. Study with AHTS in a supportive guided environment to learn how to succeed at University.

<table>
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<th>Up to 1.5 years credit</th>
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<td>Federation University of Australia</td>
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- Bachelor of Business
- Bachelor of Management |
| Charles Sturt University |
- Bachelor of Business
- Bachelor of Management |
| University of South Australia |
- Bachelor of Business
- Tourism and Event Management |

AHTS - Training and Education was founded in 1981 and has been providing accredited training for over 35 years.
FREQUENTLY ASKED QUESTIONS

What are the English Entry requirements at AHTS – Training and Education?

For students currently overseas
1. IELTS 5.5 or equivalent results in PTE/TOEFL OR
2. Enrol ELICOS courses combine with our AHTS program course (we can organise package offer with your studies) OR
3. Students from Visa Application Level ONE countries (e.g. from Hong Kong, Malaysia, Japan...) must gain a Satisfactory result in our AHTS LLN internal test. A PDF copy of the test can be send to agent/student, test must be taken under supervision.

For students currently in Australia
1. Student completed Year 12 high school and gained a Satisfactory or above result in English OR
2. Student completed ELICOS courses and gained a Satisfactory result OR
3. Student completed previous academic course in Australia and we can assume student has satisfactory English OR
4. Satisfactorily complete the AHTS LLN internal test OR
5. Any supporting document that can prove a Satisfactory English result

Do I need OSHC (Overseas Student Health Cover)?
The OSHC fee and duration will be listed on the Letter of Offer. OSHC fees are not part of the tuition fee and will need to be paid before a CoE will be issued. Duration usually covers the student’s visa stay period.

Do I need to undertake work placement?
All hospitality and cookery students complete work placements during their studies. AHTS will schedule your placement hours in our Training Cafe or in a venue that suits your career path. AHTS has a long-term relationship with the 1834 Hotel group and many other hospitality venues in Adelaide where students can complete their work placement

Can I apply for Credit Transfer or Recognition of Prior Learning (RPL)?
You may be able to apply for credit transfer of RPL if you have previous related experience or successfully completed qualifications. If you would like to apply please tick the relevant box on the Registration Form and submit related previous Certificate and Transcript as supporting documents. The AHTS Education Team will complete an initial review process the following week. If your records are relevant you will then attend face to face meeting before your results are assessed and evaluated. This process can take up to four weeks. The RPL process is unique to each candidate, especially involve practical assessment. Please note, if Credit Transfer or RPL are granted, the fees and study duration may be reduced.

Student fees – how much before I start and when are they due?
You will be required to pay 50% of total fees upfront to receive a CoE for your visa application. Detailed payment of fees will be included in your Letter of Offer. If required, students can request an individual payment plan.

Can I complete my course earlier than listed completion date?
Students can request to fast track, that is, complete their course in a shorter than original duration. The request will be assessed on a student's ability and performance. Students can submit an online request form and will be interviewed by the CEO to assess suitability.

What are the course intake dates for AHTS?
AHTS offers a rolling intake, meaning a student can enroll at any time. Certificate III in Commercial Cookery usually starts from Feb/July each year; however, a student can study Certificate IV in Commercial Cookery first then move to Certificate III level as the next semester starts.

Withdrawal course and request refund
Please see the Refund Policy section on the Registration form for details.

What if I need help with visa issues?
Please check the AHTS website and contact listed premier agents.

Are there opportunities for further study at University?
AHTS has articulation agreements with the University of South Australia and Federation University Australia. Successful graduates of AHTS’s Diploma of Business and Diploma of Hospitality can receive up to 1 year credit and those with the Advanced Diploma of Hospitality can be provided with up to 1.5 years credit at the above universities. That is great news for those seeking further Higher Education study.
ENROLMENT PROCESS

HOW TO APPLY

MAKE IT HAPPEN

STEP 1: CHOOSE YOUR PROGRAM
Choose the course that best suits your interests and chosen pathway.

STEP 2: SUBMIT YOUR APPLICATION
You can apply directly to AHTS or via an authorised representative. Include all required documentation.

STEP 3: ACCEPT YOUR OFFER
If your application is successful you will receive a Letter of Offer. Carefully read the information in your letter which will contain the course you have been offered, fees payable and course start date.

STEP 4: PAY THE FEES
Pay the commencement fee and other fees specified. Your compulsory Overseas Student Health Cover (OSHC) fees will also be payable at this time.

STEP 5: APPLY FOR A STUDENT VISIA
Once you have signed and returned your Letter of Offer and have paid the specified fees, AHTS will issue and electronic Confirmation of Enrolment (eCoE).
Use your CoE to apply for a student visa. You can do this through your nearest Australian Embassy or the Department of Immigration and Border Protection.