

YOUR | Future Career

Get the AMI Advantage



Your Recipe for Hospitality Success

English @ AMI

General English | IELTS | English for Academic Purposes

Hospitality (Commercial Cookery) @ AMI

Certificate III | Certificate IV | Diploma | Advanced Diploma

AMI in Association with University of Ballarat

Business Management | Commerce / Accounting
Undergraduate Degree | Postgraduate Degree & Diploma

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Profile of AMI Education

Consider the following great reasons to study at AMI.

Passion and Excellence in Teaching

- AMI employ only fully qualified, experienced teachers who are expert in their subject area, and passionate about teaching.

Smaller, Friendly Classes

- You'll never feel lost in the crowd at AMI. We make sure you feel welcome and part of a friendly and results-focussed learning group. AMI actively promotes a stimulating and enjoyable classroom environment.

City Location

- Our campus is located in Melbourne, one of the world's great, and most student-friendly, cities.
- Melbourne is a vibrant business and cultural centre, visited by thousands from around the world every year.
- The city is clean, safe, friendly, inexpensive and culturally diverse.

Excellence in Education

1. English @ AMI:
 - We're a leading English language learning centre, providing accredited classes in General English, English for Academic Purposes and IELTS.
2. Hospitality (Commercial Cookery) @ AMI
 - We provide accredited courses (Certificate III, Certificate IV, Diploma and Advanced Diploma) in Hospitality (Commercial Cookery).
 - You will gain workplace experience in Melbourne.
3. AMI in Association with University of Ballarat
 - University of Ballarat is Australia's third oldest tertiary institution and home to one of its most innovative and creative business schools.
 - University of Ballarat is ranked among the top 10 in Australia for teaching and learning.*
 - You can enjoy all the benefits of University of Ballarat study at AMI in Melbourne city.

Great value for Money

- AMI strives to ensure our courses offer excellent value for money.
- Though cost is not everything, particularly when it comes to your future, you'll find AMI courses are very competitively priced.

We want what you want

- We recognise your determination and commitment to reach your goals. And we're here to ensure you succeed.



*Source:

2005 Australian Government Department of Education, Science and Training University Rankings for teaching performance measured against seven criteria with different weightings: UB ranked 9th University out of 38.

AMI Education & AMC Training



AMI Education is now delivering hospitality (commercial cookery) courses at AMC's Training Facility at 488 Swanston Street.

AMC's facilities include a fully operational Café, extensive banquet & catering kitchens, a large fully equipped training kitchen, classrooms, lecture halls, computer centre and student lounge.

AMC Training Pty Ltd, which manages the facilities, is an 80% owned subsidiary of AMI Education.

AMI Education is a registered training organisation, and will plan and implement the curriculum, oversee training and award the certificates and diplomas. Besides hospitality courses, AMI also delivers English language courses and undergraduate and postgraduate courses in business management, commerce and accounting in conjunction with its university partner (the University of Ballarat) at AMI's other Melbourne facility on Collins Street.

AMC Training will provide workplace experience for AMI commercial cookery students.



Why study Commercial Cookery with AMI?

AMI offers a comprehensive range of training facilities. Located in Melbourne, the world's best city to study, AMI's high tuition standards compliment excellence in student services.

AMI's hospitality courses offer:

- Qualified & experienced teaching team
- English language studies
- Commercial grade training kitchens
- Work experience at AMI's in-house restaurant
- Fully equipped computer laboratories
- Academic counselling
- Access to conference and function rooms
- Access to affordable accommodation and swimming pool, spa, sauna, gym can be arranged
- Student recreation/lunch room
- Qualified & experienced teaching team
- A great location close to the centre of Melbourne city



Commercial Cookery Courses

Certificate III in Hospitality (Commercial Cookery)

National Code: THH31502

Cricos Code: 058570J

AMI's certificate III course is the first step to becoming a trade cook in a commercial kitchen.

It features key commercial food preparation units from restaurant cookery, such as cooking to a menu, to production units including meat, poultry and seafood.

For the budding restaurateur it offers further lessons in front-of-house management. They include basic finance, customer service and restaurant operations.

Students completing this course are eligible to enter the Certificate IV in Hospitality (Commercial Cookery), and benefit from a solid grasp of the requirements of trade cooking to industry standard levels. A career cooking for the world beckons!

Objectives

Training incorporates the following key competencies; planning & organising, working with others, problem-solving, collecting, analysing and organising information and interpersonal skills.

Students develop an overview of commercial cookery methods and food preparation.

Length of course

The course takes 40 weeks to complete.

Course Structure

Stage 1

Unit Code	Unit of Competence
THHBCC01B	Use of basic methods of cookery
THHBCC03B	Prepare stocks, sauces and soups
THHBKA01B	Organise and prepare food
THHBKA02B	Present food
THHBKA03B	Receive and store kitchen supplies
THHBKA04B	Clean and maintain kitchen premises
THHCOR01B	Work with colleagues and customers
THHCOR02B	Work in a socially diverse environment
THHCOR03B	Follow health, safety & security procedures
THHGHS01B	Follow workplace hygiene procedures
THHHCO01B	Develop and update hospitality industry knowledge

Stage 2

Unit Code	Unit of Competence
THHBCC02B	Prepare appetisers and salads
THHBCC04B	Prepare vegetables, eggs and farinaceous dishes
THHBCC05B	Prepare & cook poultry & game
THHBCC07B	Select, prepare & cook meat
THHCCH01A	Prepare, cook & serve food (holistic)
THHGCS02B	Promote product & services to customers
THHGCS03B	Deal with conflict situations
THHGTR01B	Coach others in job skills
THHGA01B	Communicate on the telephone

Stage 3

Unit Code	Unit of Competence
THHBCC06B	Prepare & cook seafood
THHBCC08B	Prepare hot & cold desserts
THHBCC09B	Prepare pastry, cakes & yeast goods
THHBCC13B	Plan & control menu based catering
THHS2CC1B	Monitor catering revenue & costs

Stage 4

Unit Code	Unit of Competence
THHBCAT01B	Prepare food according to dietary & cultural needs
THHBCC10B	Plan & prepare food for buffets
THHBCC11B	Implement food & safety procedures
THHCCH02A	Prepare, cook & serve food for menus (holistic)
THHS2CC2B	Establish & maintain quality control
THHS2CC3B	Develop a food safety plan



Commercial Cookery Courses

Certificate IV in Hospitality (Commercial Cookery)
National Code: THH41302
Cricos Code: 058571G



This course could be the fast track to running your own restaurant. Retaining a practical focus, AMI's Certificate IV in Hospitality is laden with lessons on managing a commercial kitchen.

Objectives

This course builds on the Certificate III in Hospitality (Commercial Cookery) by providing students with more advanced practical cooking skills. Students will also develop human resource and communication skills for effective supervision, customer service, marketing, sales and team development.

Certificate IV introduces catering control and features key units on leadership, finance and maintaining a safe and harmonious workplace.

A pathway to autonomy and variety in your workdays, this course develops those practical, theoretical and people skills vital to operating a modern, dynamic business in the hospitality sector.

Length of course

This course takes 20 weeks to complete.

Students must have completed Certificate III in Hospitality (Commercial Cookery) before undertaking this course.

Term 1

Unit Code	Unit of Competence
THHGGA06B	Receive & order stock
THHGGA07B	Control & order stock
THHGLE01B	Monitor work operations
THHGLE02B	Implement workplace health, safety & security procedures
THHGLE08B	Lead and manage people
THHGLE03B	Develop & implement operational plans

Term 2

Unit Code	Unit of Competence
THHADCC01B	Prepare pates & terrines
THHADCC05B	Handle & serve cheese
THHADCC06B	Prepare chocolate & chocolate confectionery
THHADCC07B	Select, prepare & serve specialist cuisines
THHADCC08B	Select, prepare & serve specialist cuisines
THHCCH02A	Prepare, cook & serve food for menus



Commercial Cookery Courses

Diploma of Hospitality (Commercial Cookery)

National Code: THH51202

Cricos Code: 058572G

Objectives

This course is designed to provide participants with knowledge, training and workplace skills to function effectively at an operational and supervisory level working as a qualified chef. As well as incorporating kitchen management subjects, the course develops leadership, training, communication, administration and entry-level management skills.

Length of course

This course will take 10 weeks to complete.

Students must have successfully completed both of the following courses to undertake this course.

- Certificate III in Hospitality (Commercial Cookery)
- Certificate IV in Hospitality (Commercial Cookery)

Unit Code	Unit of Competence
THHGFA06A	Interpret financial information
THHGLE13B	Manage Finances within a budget
THHGLE14B	Prepare & Monitor budgets
THHGLE09B	Manage workplace diversity
THHGLE11B	Manage quality customer service
THHGFA01A	Process Financial Transactions
THHGFA02B	Maintain Financial Records
THHGFA04B	Prepare Business Documents
THHGLE05B	Roster Staff
THHGLE02B	Develop & update legal knowledge for business compliance



Commercial Cookery Courses

Advanced Diploma of Hospitality Management (Commercial Cookery)
National Code: THH60202
Cricos Code: 058573F

Building on core units in the Certificate, the Advanced Diploma course is your comprehensive start to a career in hospitality management.

Graduates have many of the requisite skills and knowledge to turn their hand to a range of operational and supervisory roles within the hospitality sector.

AMI's advanced diploma has a strong focus on operations and practical leadership techniques. Students are trained in business communication, administration and supervisory skills, and have ample opportunity to develop planning, safety and finance expertise. They are familiarised with the key industry standards, procedures and best practices concerned with day-to-day restaurant management.

With hospitality management opportunities in good supply, this diploma is a recipe for success!

Objectives

This course provides participants with the skills & knowledge required to work as a qualified chef and manager in a commercial kitchen. It aims to develop hospitality supervisory skills and builds on management skills required to operate a hospitality business. Participants will learn planning, budgeting, marketing, financial & resource management strategies as well as a broad range of advanced skills in the area of practical cookery and kitchen management.

Length of course

This course will take 10 weeks to complete.

Students must have successfully completed the following courses to undertake this course.

- Certificate III in Hospitality (Commercial Cookery)
- Certificate IV in Hospitality (Commercial Cookery)
- Diploma of Hospitality (Commercial Cookery)

Term 1

Unit Code	Unit of Competence
THHGLE08B	Plan & establish system & procedure
THHGLE12B	Develop & manage Marketing Strategies
THHGLE06B	Monitor staff performance
THHGLE07B	Recruit & Select Staff
THHGLE15B	Manage financial operations
THHGLE16B	Manage physical assets
THHGLE19B	Develop & implement a business plan
THHGCS06B	Plan & implement Sales Activities
THHGCS01B	Develop & update local knowledge



Student Testimonials

Every year, AMI students graduate and begin exciting new careers in business, management and accounting. At AMI we're very proud of their achievements. We know that their success is our success.

Here are some comments about the AMI experience from a few students:

English Students

Daniel Guo Hua Deng, China



My name is Daniel. I come from China. I have studied at AMI campus for a few months. I am very happy here because of the friendly environment and good teachers. I am studying EAP (English for Academic Purposes). I have a very good teacher, David. He has been

helping me with my English. I have made great progress with my English at AMI.

Guido Ortiz De Zevallos Aguilar, Peru



My name is Guido. I'm from Peru in South America. I have been studying English at AMI for 2 weeks. I think it is very good because I have made friends from different countries and I like the good atmosphere. The teachers always provide encouragement to the

students and they have a lot of patience with us. The classes are very interesting as I can be involved in many activities. You get to practice your English all the time and this is the best way to learn a language.

Ji Yeon Kim, Korea



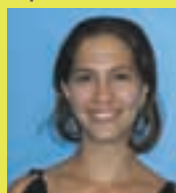
AMI facilities are very good. The classrooms and toilets are very clean. Also you can make your own drinks in the kitchen. The location is very good. AMI campus has train stations close by. I'm satisfied with the teaching staff. Good teachers, good location and kind staff. There

is a special event every Friday. If you go to AMI campus, you will be very interested in joining us.

Diploma & Advanced Diploma Students

Angela Arango, Columbia

Diploma of Business Management



Studying at AMI has been a good experience. It is located in the centre of the city. It is very convenient, the public transport is at the door and you can enjoy all of what the city has to offer. The staff members are very professional and friendly. They always want to

help the students with their needs and concerns. I am studying Business and Management course at AMI. The facilities and lecturers are great.

Sebastian Kwiatowski, Poland

Diploma of Accounting



Studying at AMI Education was my first decision in Australia. This is the right decision for me. This is a great place for study. You gain practical experience and knowledge. AMI has great facilities and location. If I can make my decision again, I will definitely choose to study at AMI. Join me!

Lee Ying Ying

Diploma & Advanced Diploma of Accounting



It is a good experience to study at AMI. The class sizes are small so I get to know my classmates very well and the teachers provide us with a lot of individual care and concern. I encourage overseas students to study at AMI as the teachers and staff are very caring.

Graduate & Postgraduate Students

Ravinder Singh, India

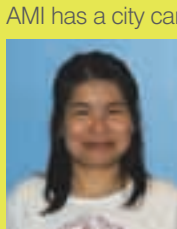
Master of Commerce



AMI has an excellent faculty system. Staff is very helpful. I am enjoying my course - Master of Commerce. The course will help me with my career in Australia.

Christine Mok, Hong Kong

Bachelor of Commerce (Accounting)



AMI has a city campus which is located in the heart of the city, between Collins Street and Elizabeth Street. Flinders Street station is just 3 minutes walk from AMI. AMI's staff and teachers are very caring. They know how to provide a positive environment for each student. This is important as most students are away from home. AMI's classes have small study groups. I have been in Melbourne for over 5 years and I studied in another university before. So I think a small group study environment is better for international students as they can get as much care and support from their school. You might get lost in a class with 100 students but you can't be missed in a small class at AMI.

Student Services

To succeed, we must first believe we can.



We know the decision to study internationally is not taken lightly. Overseas students have high expectations and high goals. Our Student Welcome Team ensures every aspect of your arrival and stay in Australia is trouble-free.

Orientation

Every new student receives a detailed orientation program. This includes studying in Australia, AMI policies and expectations, relevant Australian regulations, transport, health, banking and postal services, and available recreational activities.

Accommodation

We provide free advice on locating appropriate and convenient home-stays, rental accommodation and temporary short-term lodging such as hostels, dormitories or serviced apartments.

Employment

International students can apply for permission to work up to 20 hours per week, provided it does not interfere with their studies. Students may then also work full time during term breaks. (Students are advised, however, to ensure their financial independence before coming to Australia.) AMI will assist all enrolled students in trying to find work and/or work practice opportunities.

Health Insurance

Private health insurance is available for overseas students. As a condition of obtaining a student visa to study in Australia, international students are required to pay a health insurance fee known as the Overseas Student Health Cover. Our Student Welcome Team can assist you with all questions in this area.

Refunds

AMI has a refund policy in place that is fair and equitable and in accordance with Government requirements. This policy is shown in the reverse of the Student Enrolment Form.

Contact the Student Welcome Team if you have any further questions:

Tel: +61 3 8610 4100

Email: enquiries@ami.vic.edu.au

Why Study In Melbourne City?

Melbourne, Australia - simply the world's best place to study.

Sophisticated, multicultural and very friendly, Melbourne is Australia's learning capital. Melbourne is internationally regarded as one of the world's most liveable cities, and is a destination of choice for international students.

Students from over a hundred nations come to Melbourne to improve their English and pursue their career and training ambitions. Australia's modern, flexible and world-class education system opens doors to for students at home and abroad.

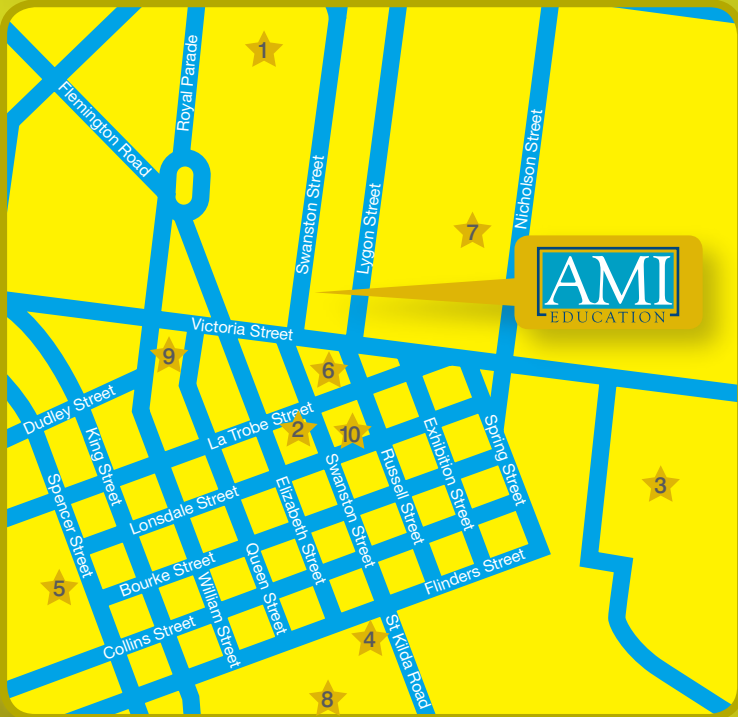
Melbourne has a host of excellent schools, vocational training and universities. The city has a well-deserved reputation for providing world-class education but also being a safe, friendly, vibrant and welcoming city.

International students and tourists enjoy Melbourne's modern transport system, its parks, restaurants, galleries and theatres. And Melbourne's list of sporting and cultural events are unrivalled anywhere in the world.

Colourful, safe, clean and green, affluent but affordable... brimming with culture and sporting venues and restaurants and cafes... dotted with magnificent parks and gardens... crossed by great boulevards, home to world-class shopping... Melbourne is one of the world's best places to study.







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|------------------------------|-----------------------------|
| 1. Melbourne University | 6. RMIT University |
| 2. Melbourne Central Station | 7. Carlton Gardens / Museum |
| 3. Fitzroy Gardens | 8. Southbank |
| 4. Flinders Street Station | 9. Queen Victoria Market |
| 5. Spencer Street Station | 10. QV |



Registered Training Organisation in Victoria, Australia
No: 21282