



Glen
Institute

INSPIRE THE FUTURE

CRICOS Code 03632K - RTO Code 41380



WELCOME FROM THE CEO

It is with great pleasure that I welcome you to Glen Institute!

Glen Institute aims to inspire learning and deliver innovative and industry-relevant training. We have created a positive learning environment that is engaging as well as focusing on academic excellence.

Glen Institute offers a wide variety of courses for students from different cultural backgrounds. We have a dedicated team of qualified and experienced trainers, support staff and management and we are committed to providing you with an outstanding learning experience.

We are located in the heart of Melbourne, the world's most livable city for the seventh time in a row!

Glen Institute offers a truly multicultural experience, which is what Australia and Melbourne is all about. We have a good mix of students from different parts of the world.

As a student of Glen Institute, you will study in an engaging and fun-loving environment. We will ensure that each of you achieve or exceed your expectations, consistent with your study goals and career aspirations.

On behalf of Glen Institute, I welcome you to explore the amazing experience that's awaiting for you at Glen. We hope you enjoy studying with us and we wish you every success in this journey.

Phillip A Lilley
Chief Executive Officer

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MELBOURNE

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WHY GLEN

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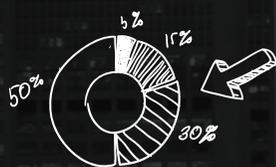
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LIVING COST
IN AUSTRALIA

ENJOY
WARM
SUMMERS
AND COOL WINTERS



MELBOURNE IS WELL KNOWN FOR
ITS CHANGEABLE WEATHER CONDITIONS.

RECOGNISED AS A
CITY OF LITERATURE,
STREET ART,
MUSIC AND THEATRE.



MEL BO



AUSSIE RULES
FOOTBALL AND CRICKET
ARE THE MOST POPULAR
SPORTS IN MELBOURNE.

MELBOURNE HAS AN INTEGRATED
PUBLIC TRANSPORT SYSTEM:

TRAIN, TRAM, BUS AND TAXI.

FREE TRAM ZONE

TO MOVE EASILY AROUND THE CITY



WATERFRONT LOCATION
AND NIGHTLIFE MAKES IT

ONE OF THE

MOST VIBRANT

DESTINATIONS

IN AUSTRALIA



MELBOURNE

THE MOST

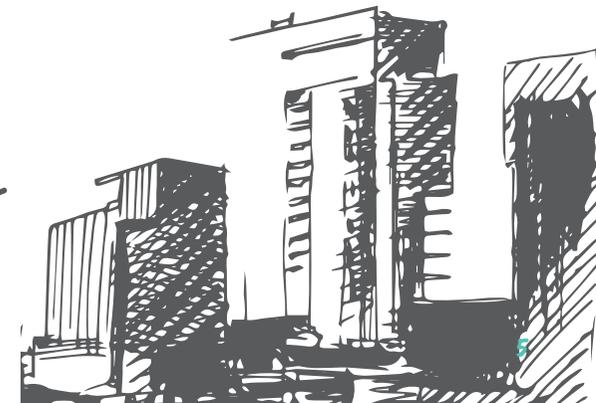
LIVEABLE CITY

IN THE

WORLD

FOR THE SEVENTH YEAR IN A ROW

One of the most popular
study destinations
in the world





GALLERY

01

QUALITY COURSES

Our courses are designed and adapted to meet your needs, helping you achieve your goals.

02

MODERN FACILITIES

Our modern facilities are equipped to offer you access to comfortable space and to make you feel at home.

03

MULTICULTURAL ENVIRONMENT

Make new friends from around the world in a fun-loving and multicultural environment.

04

QUALIFIED TRAINERS

Qualified and experienced trainers to grow and enhance your skills.

05

LOCATION

Located in the heart of the CBD in a FREE TRAM ZONE and close to cafes, restaurants, banks, shopping centres and public transport.

06

SOCIAL ACTIVITIES

Different activities and excursions to learn about Australian culture and Melbourne life.

07

SATISFACTION

Student satisfaction is important to us. That is why we are continuously improving our standards, to make you feel GREAT while you are studying with us.

LET'S START



COURSES

ENTRY REQUIREMENTS

General Entry requirements for VET courses are as below:

- Applicants must be minimum 18 years of age at the time of commencement.
- Successful completion of Australian Equivalent Year 12 qualification or higher.
- Minimum IELTS score of 5.5 or PTE score of 42 or Certificate III in EAL its equivalent. For equivalency of various English Languages proficiency testing, and other forms of equivalency please refer to the Admissions and student selection policy available in the Students handbook (www.glen.edu.au).

General Entry requirements for ELICOS courses are as below:

- Applicants must be minimum 18 years of age at the time of commencement.

In addition:

- Applicants should have basic computer and MS Office skills (Word, Excel and Power Point).
- Students should be in possession of their personal computers (the minimum configuration should be Intel Core i3 (sixth generation or newer) or equivalent, Operating System: Microsoft Windows 10 Professional x64, Memory: 4 GB RAM, Storage: 120 GB internal storage).
- Hospitality candidates should be able to handle and cook dairy products and non-vegetarian food items including pork and may involve alcohol.

- All VET courses students will be required to undertake LLN test to identify Language, Literacy and Numeracy capabilities at the time of Orientation (prior to commencing the courses). The outcome will help the trainers and Student Support Staff to identify the learning needs and make provisions for additional academic support where required.

*In the absence of formal English qualifications GLEN may proffer GLEN English Placement Test (Oxford Placement)

- Glen does not promise overseas students any possible migration outcomes from undertaking any courses or guarantee successful education assessment outcomes for the overseas or intending overseas student.
- Glen does not warrant that enrolment in or completion of the course will enable a student to obtain any employment or to remain in Australia upon completion of the course.
- You may be re- assessed for subsequent courses if you have not successfully completed the currently enrolled course.



ELICOS

General English Program (Beginner to Upper-Intermediate)

CRICOS Course Code 097930M

Duration

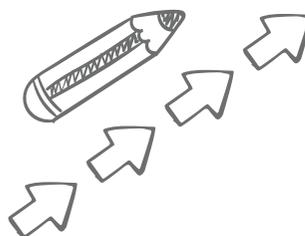
- 60 Weeks full course duration
- 10 weeks one proficiency level
- 5 weeks minimum enrolment duration

Mode of Delivery

- 20 hours per week of face-to-face learning
- Recommended 4 hours per week of independent study and revision
- Regular excursions for authentic, real-world language practice

Tuition Fee

For current prices please contact us



Course Description

The General English Program focuses on developing the English language skills of international students from non-English speaking backgrounds seeking to improve their general English level, developing students' speaking, listening, reading and writing skills for personal, social and study needs. The course offers study of practical aspects of the language for survival, participation, integration and enjoyment in Australian society and culture.

Who can Enroll

The course is aimed at adult students. Students may have never studied English before, or may have some previous experience with the language, either informally or in a formal educational setting.

Pathways

Students undertaking the course can prepare for further study in Australia including in the Australian VET sector.

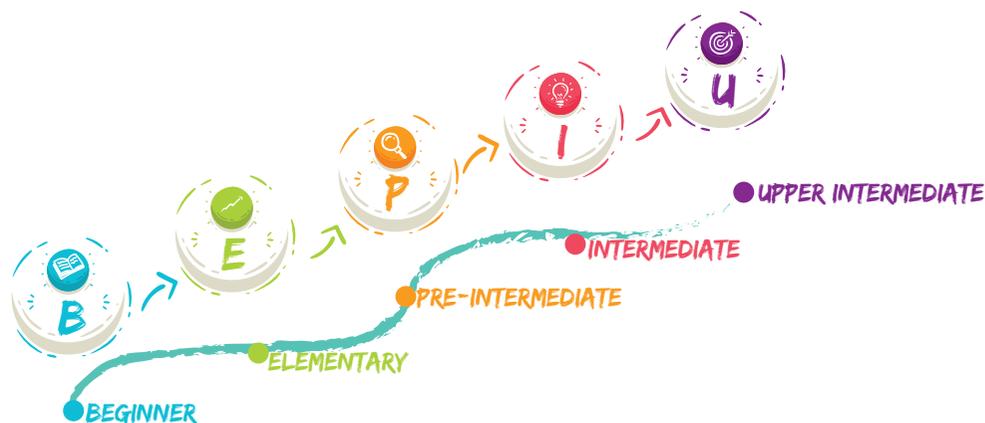
Students can also enrol in our EAP Program for meeting Higher Education/Tertiary sector English entry requirements.

Entry Requirements

Please refer to page 9

Levels

Each proficiency level offers 10 weeks of learning organized around themes of language and communication



BSB51918 Diploma of Leadership and Management

CRICOS Course Code 098907B

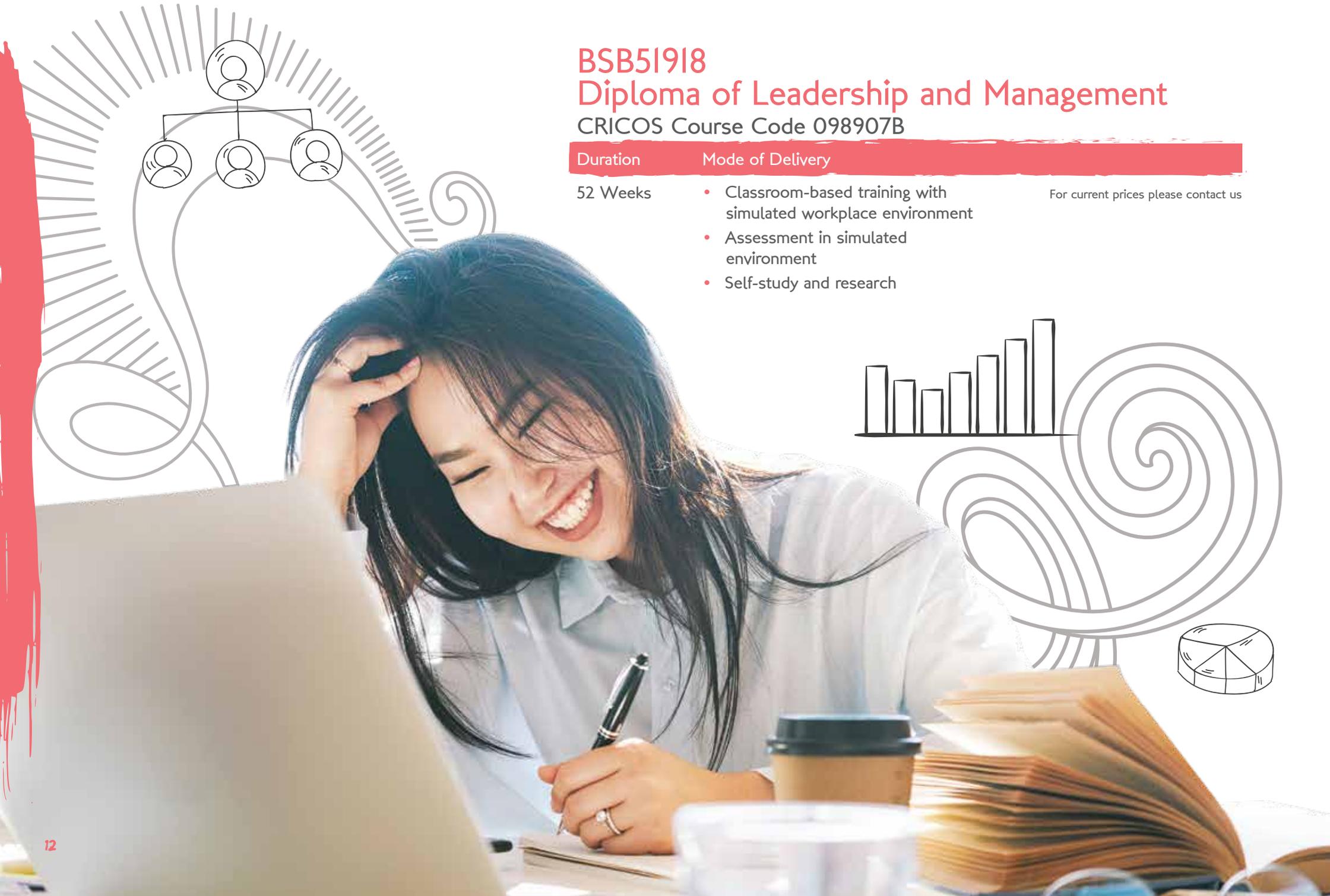
Duration

Mode of Delivery

52 Weeks

- Classroom-based training with simulated workplace environment
- Assessment in simulated environment
- Self-study and research

For current prices please contact us



Course Description

This qualification reflects the role of individuals who apply knowledge, practical skills and experience in leadership and management across a range of enterprise and industry contexts.

Individuals at this level display initiative and judgement in planning, organising, implementing and monitoring their own workload and the workload of others. They use communication skills to support individuals and teams to meet organisational or enterprise requirements. They plan, design, apply and evaluate solutions to unpredictable problems, and identify, analyse and synthesise information from a variety of sources.

Who can Enroll

International students over the age of 18 who has completed Certificate IV qualification within Business training package or similar qualification or is working as a coordinator or supervisor and want to progress to the next level in their career.

Pathways

After achieving BSB51918 - Diploma of Leadership and Management, individuals could progress to BSB61015 - Advanced Diploma of Leadership and Management or other Advanced Diploma courses within the business training package.

Possible job titles include:

- Manager
- Team Leader

Entry Requirements

Please refer to page 9

CORE UNITS

BSBLDR511	Develop and use emotional intelligence
BSBMGT517	Manage operational plan
BSBLDR502	Lead and manage effective workplace relationships
BSBWOR502	Lead and manage team effectiveness

ELECTIVE UNITS

BSBCUS501	Manage quality customer service
BSBPMG522	Undertake project work
BSBRISK501	Manage risk
BSBWHS521	Ensure a safe workplace for a work area
BSBWOR501	Manage personal work priorities and professional development
BSBADM502	Manage meetings
BSBFIM501	Manage budgets and financial plans
BSBSUS501	Develop workplace policy and procedures for sustainability



BSB60915

Advanced Diploma of Management (Human Resources)

CRICOS Course Code 095973E

Duration

78 Weeks

Mode of Delivery

- Classroom-based training with simulated workplace environment
- Assessment in simulated environment
- Self-study and research

For current prices please contact us



Course Description

This qualification reflects the role of individuals working as human resources directors, strategists and national regional or global human resources managers. They provide leadership and strategic direction in the human resources activities of an organisation.

They analyse, design and execute judgements using wide-ranging technical, creative, conceptual or managerial competencies. Their knowledge base may be highly specialised or broad within the human resources field. These individuals are often accountable for group outcomes and for the overall performance of the human resources function of an organisation.

Who can Enroll

International students over the age of 18 who has completed Diploma of Human Resource Management qualification or is working as a Human Resources manager and want to progress to the next level in their career.

Pathways

After achieving BSB60915 – Advanced Diploma of Management (Human Resources), individuals could progress to Bachelor of Human Resources or Management course or other Advanced Diploma courses within the business training package.

Possible job titles include:

- Human Resources Director
- Human Resources Strategist
- National, Regional or Global Human Resources Manager.

Entry Requirements

Please refer to page 9

CORE UNITS

BSBDIV601	Develop and implement diversity policy
BSBHRM602	Manage human resources strategic planning
BSBINN601	Lead and manage organisational change
BSBMGT605	Provide leadership across the organisation
BSBMGT615	Contribute to organisation development
BSBMGT616	Develop and implement strategic plans

ELECTIVE UNITS

BSBFIM601	Manage finances
BSBMKG609	Develop a marketing plan



ICT50118 Diploma of Information Technology

CRICOS Course Code 099830K

Duration

Mode of Delivery

52 Weeks

- Classroom-based training with simulated workplace environment
- Assessment in simulated environment
- Self-study and research

For current prices please contact us



Course Description

This qualification provides the skills and knowledge for an individual to administer and manage information and communications technology (ICT) support in small-to-medium enterprises (SMEs) using a wide range of general ICT technologies.

Persons working at this level provide a broader rather than specialised ICT support function, applying a wide range of higher level technical skills in IT support area.

Who can Enroll

Target group for this program will be clients who are 18 years and above, including mature aged clients who have completed Certificate IV qualification within the ICT training package or similar.

Pathways

After achieving this qualification, individuals could progress to Advanced Diploma of Information Technology qualification.

Possible job titles include:

- Information systems office manager
- IT office manager

Entry Requirements

Please refer to page 9

CORE UNITS

ICTICT509	Gather data to identify business requirements
BSBSUS501	Develop workplace policy and procedures for sustainability
BSBWHS501	Ensure a safe workplace
ICTICT517	Match ICT needs with the strategic direction of the enterprise

ELECTIVE UNITS

ICTWEB508	Develop website information architecture
ICTWEB429	Create a markup language document to specification
ICTWEB411	Produce basic client-side script for dynamic web pages
ICTWEB502	Create dynamic web pages
ICTWEB516	Research and apply emerging web technology trends
ICTSAD506	Produce a feasibility report
ICTSAS505	Review and update disaster recovery and contingency plans
ICTICT501	Research and review hardware technology options for organisations
ICTICT507	Select new technology models for business
ICTPMG501	Manage ICT projects
ICTPRG502	Manage a project using software management tools
BSBADM502	Manage meetings
BSBLDR502	Lead and manage effective workplace relationships
BSBCUS501	Manage quality customer service
BSBWOR501	Manage personal work priorities and professional development
BSBRISK501	Manage risk

LOADING

ICT60115 Advanced Diploma of Information Technology

CRICOS Course Code 095970G

Duration

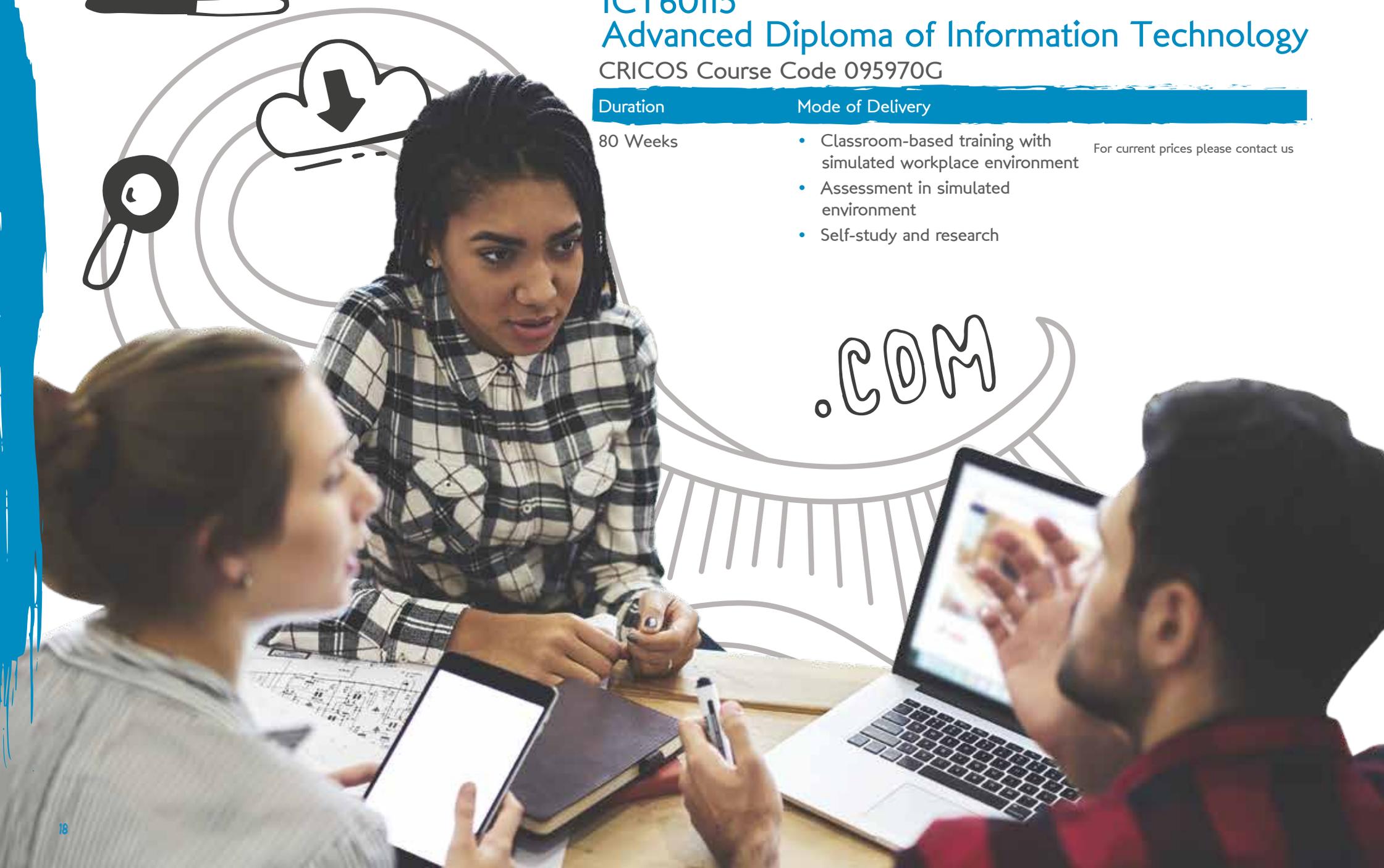
80 Weeks

Mode of Delivery

- Classroom-based training with simulated workplace environment
- Assessment in simulated environment
- Self-study and research

For current prices please contact us

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Course Description

This qualification provides high level information and communications technology (ICT), process improvement and business skills and knowledge to enable an individual to be effective in senior ICT roles within organisations. The qualification builds on a base core of management competencies, with specialist and general elective choices to suit particular ICT and business needs, especially in the areas of knowledge management and systems development.

Who can Enroll

Target group for this program will be clients who are 18 years and above, including mature aged clients who have completed Diploma of information Technology or similar qualification.

Pathways

After achieving this qualification, individuals could progress to Vocational Graduate Certificate qualifications or other higher education sector qualifications within the ICT area.

Possible job titles include:

- Knowledge management analyst
- Knowledge manager
- Manager, IT infrastructure solutions
- Business development manager

Entry Requirements

Please refer to page 9

CORE UNITS

BSBWOR502	Lead and manage team effectiveness
ICTICT608	Interact with clients on a business level
ICTICT610	Manage copyright, ethics and privacy in an ICT environment
ICTPMG609	Plan and direct complex ICT projects
ICTSUS601	Integrate sustainability in ICT planning and design projects

ELECTIVE UNITS

BSBINN601	Lead and manage organisational change
ICTDBS501	Monitor and improve knowledge management system
ICTDBS601	Build a data warehouse
ICTDBS602	Develop a knowledge management strategy
ICTICT602	Develop contracts and manage contracted performance
ICTICT603	Manage the use of appropriate development methodologies
ICTICT604	Identify and implement business innovation
ICTICT605	Implement a knowledge management strategy
BSBMGT605	Provide leadership across the organisation
BSBMGT615	Contribute to organizational development
BSBMGT616	Develop and implement strategic plans



SIT30816 Certificate III in Commercial Cookery

CRICOS Course Code 095972F

Duration

58 Weeks

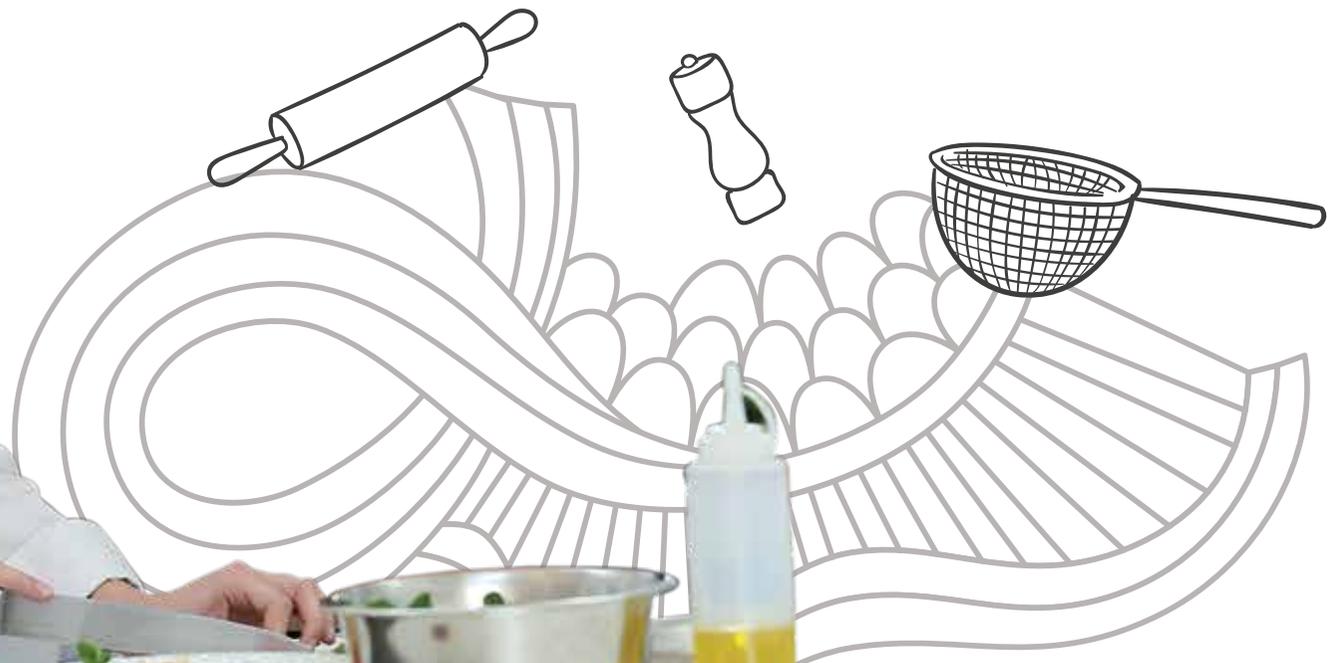
Mode of Delivery

- Face to face training
- Work based training
- Self-study (online)

Kitchen Location

Location can vary

For current prices please contact us



Course Description

This qualification provides the skills and knowledge for an individual to become competent as a qualified commercial cook who uses a wide range of cookery skills.

Upon completion of the course they will have a sound knowledge of kitchen operations. They will be able to work with some independence and under limited supervision and may provide operational advice and support to team members.

Work Based Training

Each student is required to work in an operational commercial kitchen of an industry workplace for a minimum of 48 sessions (192 hours of work placement) for the unit SITHCCC020 Work effectively as a cook.

Who can Enroll

International students over the age of 18 who wish to enter the hospitality industry as a cook.

Pathways

After achieving Certificate III in Commercial Cookery, individuals could progress to Certificate IV in Commercial Cookery, or other Certificate IV qualifications within the Hospitality training package.

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

Possible job title includes:

- Cook

Entry Requirements

Please refer to page 9

CORE UNITS

BSBWOR203	Work effectively with others
SITXHRM001	Coach others in job skills
SITHKOP002	Plan and cost basic menus
BSBSUS201	Participate in environmentally sustainable work practices
SITXFSA001	Use hygienic practices for food safety
SITXWHS001	Participate in safe work practices
SITHCCC001	Use food preparation equipment
SITHKOP001	Clean kitchen premises and equipment
SITXFSA002	Participate in safe food handling practices
SITXINV002	Maintain the quality of perishable items
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHPAT006	Produce desserts
SITHCCC019	Produce cakes, pastries and breads
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC020	Work effectively as a cook

ELECTIVE UNITS

SITHIND002	Source and use information on the hospitality industry
SITXCCS006	Provide service to customers
SITXCOM002	Show social and cultural sensitivity
SITXINV001	Receive and store stock



SIT40516 Certificate IV in Commercial Cookery

CRICOS Course Code 095963G

Duration	Mode of Delivery	Kitchen Location
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76 Weeks	<ul style="list-style-type: none">• Face to face training• Work based training• Self-study (online)	Location can vary For current prices please contact us
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Course Description

This qualification reflects the role of commercial cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

Work Based Training

Each student is required to work in an operational commercial kitchen of an industry workplace for a minimum of 60 sessions (240 hours) consist of 48 sessions (192 hours of work placement) for the unit SITHCCC309 Work effectively as a cook and 12 sessions (48 hours of work placement) for the unit SITHKOP005 Coordinate cooking operations.

Who can Enroll

International students over the age of 18 who wish to enter the hospitality industry as a chef. It is recommended for the students to complete the Certificate III in Commercial cookery qualification before entering to this qualification.

Pathways

After achieving SIT40516 - Certificate IV in Commercial Cookery, individuals could progress to Diploma of Hospitality qualification.

This qualification provides a pathway to work in various kitchen settings, such as restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

Possible job titles include:

- Chef
- Chef de partie

Entry Requirements

Please refer to page 9

CORE UNITS

SITXHRM001	Coach others in job skills
SITHKOP002	Plan and cost basic menus
SITXFSA001	Use hygienic practices for food safety
SITHCCC001	Use food preparation equipment
SITXFSA002	Participate in safe food handling practices
SITXINV002	Maintain the quality of perishable items
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHPAT006	Produce desserts
SITHCCC019	Produce cakes, pastries and breads
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC020	Work effectively as a cook
SITHKOP004	Develop menus for special dietary requirements
SITHKOP005	Coordinate cooking operations
SITXWHS003	Implement and monitor work health and safety practices
BSBDIV501	Manage diversity in the workplace
SITXHRM003	Lead and manage people
SITXMGT001	Monitor work operations
SITXFIN003	Manage finances within a budget
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITXCCS007	Enhance customer service experiences

ELECTIVE UNITS

SITHIND002	Source and use information on the hospitality industry
SITXCOM005	Manage Conflict
SITXCOM002	Show social and cultural sensitivity
SITXWHS001	Participate in safe work practices
SITXINV001	Receive and store stock
SITXWHS002	Identify hazards, assess and control safety risks
SITXINV004	Control stock



SIT50416 Diploma of Hospitality Management

CRICOS Course Code 095962G

Duration	Mode of Delivery	Kitchen Location
83 Weeks	<ul style="list-style-type: none">• Face to face training• Work based training• Self-study (online)	Location can vary For current prices please contact us

Course Description

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

Diploma of Hospitality course provides the skills and knowledge for an individual to be competent in the middle management level as a Manager, Supervisor or Team Leader in any hospitality area.

Who can Enroll

Target group for this program will be international students who are 18 years and above, (including mature aged clients) who have completed Certificate IV in commercial cookery qualification and wish to enter the hospitality industry at the middle management level.

Pathways

After achieving Diploma of Hospitality Management, individuals could progress to Advance diploma of Hospitality Management or higher education qualifications in management.

This qualification provides a pathway to work in any sector of the hospitality industry as a departmental or small business manager.

Possible job titles include:

- Chef de cuisine
- Kitchen manager
- Restaurant manager
- Sous chef

Entry Requirements

Please refer to page 9

CORE UNITS

SITXCOM005	Manage conflict
BSBDIV501	Manage diversity in the workplace
SITXHRM003	Lead and manage people
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices
SITXFIN004	Prepare and monitor budgets
SITXFIN003	Manage finances within a budget
SITXGLC001	Research and comply with regulatory requirements
BSBMGT517	Manage operational plan
SITXMGT002	Establish and conduct business relationships
SITXCCS008	Develop and manage quality customer service practices
SITXCCS007	Enhance customer service experiences
SITXHRM002	Roster staff

ELECTIVE UNITS

SITXWHS002	Identify hazards, assess and control safety risks
SITXFSA001	Use hygienic practices for food safety
SITHCCC001	Use food preparation equipment
SITHCCC020	Work effectively as a cook
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITXFSA002	Participate in safe food handling practices
SITHCCC019	Produce cakes, pastries and breads
SITHCCC018	Prepare food to meet special dietary requirements
SITHPAT006	Produce desserts

SIT60316

Advanced Diploma of Hospitality Management

CRICOS Course Code 095961J

Duration

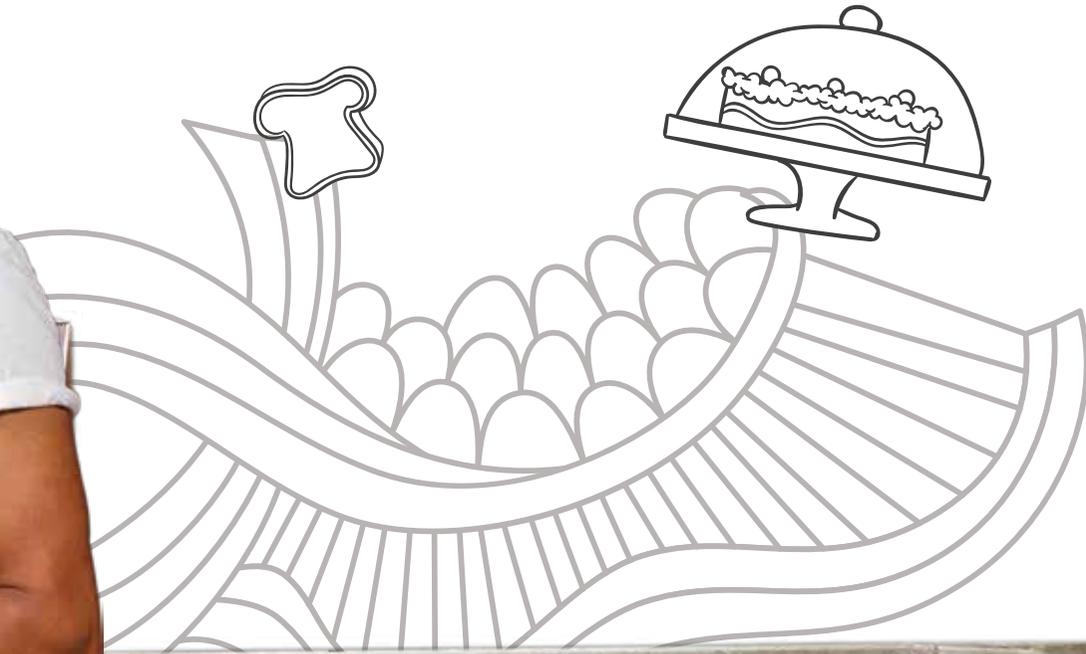
Mode of Delivery

Kitchen Location

104 Weeks

- Face to face training
- Work based training
- Self-study (online)

Location can vary For current prices please contact us



Course Description

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions.

This course provides the skills and knowledge for an individual to work in any sector of the hospitality industry as a senior manager in large organisation or small business owner or manager.

Who can Enroll

International students over the age of 18 who wish to enter the hospitality industry at the senior management level. It is recommended for the students to complete the Diploma of Hospitality Management qualification before entering this qualification.

Pathways

After achieving Advance Diploma of Hospitality Management, individuals could progress to higher education qualifications in management.

This qualification provides a pathway to work in any sector of the hospitality industry as a senior manager in large organisation or small business owner or manager.

Possible job titles include:

- Area manager or operations manager within Hospitality industry
- Cafe owner or manager
- Executive chef
- Executive sous chef
- Food and beverage manager
- Head chef

Entry Requirements

Please refer to page 9

CORE UNITS

BSBDIV501	Manage diversity in the workplace
SITXHRM003	Lead and manage people
SITXMGT001	Monitor work operations
SITXFIN004	Prepare and monitor budgets
SITXFIN003	Manage finances within a budget
SITXGLC001	Research and comply with regulatory requirements
BSBMGT517	Manage operational plan
SITXMGT002	Establish and conduct business relationships
SITXCCS008	Develop and manage quality customer service practices
BSBMGT617	Develop and implement a business plan
SITXHRM004	Recruit, select and induct staff
SITXMPR007	Develop and implement marketing strategies
BSBFIM601	Manage finances
SITXFIN005	Manage physical assets
SITXHRM006	Monitor staff performance
SITXWHS004	Establish and maintain a work health and safety system

ELECTIVE UNITS

SITXCCS007	Enhance customer service experiences
SITXFSA001	Use hygienic practices for food safety
SITHCCC001	Use food preparation equipment
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook
SITXFSA002	Participate in safe food handling practices
SITHPAT006	Produce desserts
SITXHRM002	Roster staff
SITHIND002	Source and use information on the hospitality industry



CAREER OPPORTUNITIES

PLACES TO WORK

CERTIFICATE III IN COMMERCIAL COOKERY - 58 WEEKS

Graduates at this level will gain Theoretical and Practical knowledge and further learning through Work Based Training

- Commercial Cook

- Restaurants
- Hotels
- Clubs
- Pubs
- Café
- Coffee shops

CERTIFICATE III & IV IN COMMERCIAL COOKERY & DIPLOMA IN HOSPITALITY MANAGEMENT - 110 WEEKS

This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

- Banquet or function manager
- Bar manager
- Café manager
- Chef de cuisine chef patissier
- Club manager
- Executive housekeeper
- Front office manager
- Gaming manager
- Kitchen manager
- Motel manager
- Restaurant manager
- Sous chef
- Unit manager catering operations

- Restaurants
- Hotels
- Clubs
- Motels
- Catering operations
- Pubs
- Café
- Coffee shops

CERTIFICATE III & IV IN COMMERCIAL COOKERY, DIPLOMA & ADVANCED DIPLOMA IN HOSPITALITY MANAGEMENT - 136 WEEKS

Graduates at this level will have broad knowledge and skills for paraprofessional/highly skilled work and/or further learning.

- Area manager 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
- Rooms division manager

- Restaurants
- Hotels
- Clubs
- Motels
- Catering operations
- Pubs
- Café
- Coffee shops

GLEN TRAINING KITCHENS

Melbourne Girls College

1 Yarra Boulevard, Burnley, VIC 3121



ADMS Training Kitchen

178-180 Victoria St, Richmond VIC 3121

- Huge Kitchens
- Maximum capacity of 25 students
- Easy access to Public Transport
- Just 15 to 20 min from the CBD

CAMPUS

WELCOME TO
OUR INSTITUTE



BREAKOUT
AREA



**WELL-EQUIPPED
CLASSROOMS**



WOW ←
WHAT A MELBOURNE VIEW

LOCATION GLEN INSTITUTE

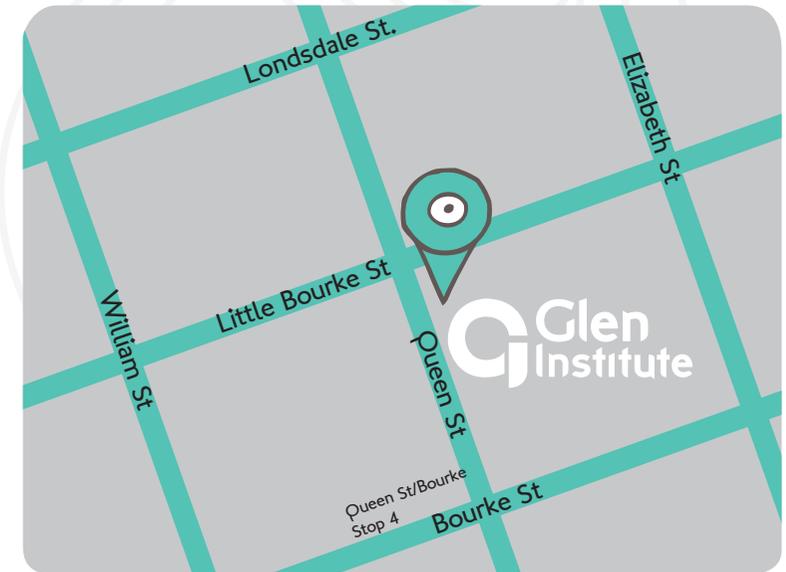
Head Office: Suite 3, Level 12, 190 Queen St, Melbourne VIC 3000

Delivery locations:

- Level 12, 190 Queen St, Melbourne VIC 3000
- Level 14, 190 Queen St, Melbourne VIC 3000
- 74 Islington St, Collingwood VIC 3066

Training Kitchens:

- 1 Yarra Boulevard, Burnley, VIC 3121
- 178-180 Victoria St, Richmond VIC 3121



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LIVING COSTS IN AUSTRALIA



Knowing the average living costs in Australia is an important part of your financial preparation. For your reference, here are some of the costs associated with living and studying in Australia (all costs are in Australian dollars).

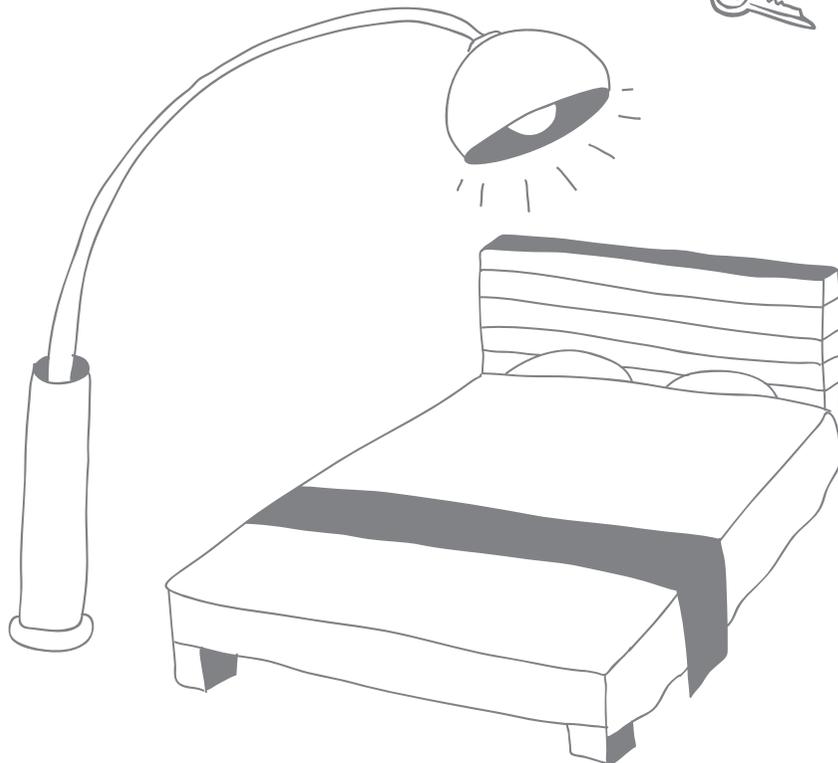
The costs below are an approximate guide only and don't take into account your budget and spending habits.

Please visit <https://www.studyinaustralia.gov.au/> for updated information.



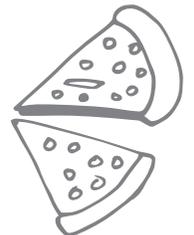
ACCOMMODATION

Hostels and Guesthouses	\$90 to \$150 per week
Shared Rental	\$95 to \$215 per week
Homestay	\$235 to \$325 per week
Rental	\$185 to \$440 per week



OTHER LIVING EXPENSES

Groceries and eating out	\$140 to \$280 per week
Gas, electricity	\$10 to \$20 per week
Phone and Internet	\$15 to \$30 per week
Public transport	\$30 to \$60 per week
Car (after purchase)	\$150 to \$260 per week
Entertainment	\$80 to \$150 per week



MINIMUM COST OF LIVING

As of October 2019, the 12 month living costs are:

Student/guardian	\$21,041 AUD
Partner/spouse	\$7,362 AUD
Child	\$3,152AUD





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