

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 best student city in Australia for 8 years 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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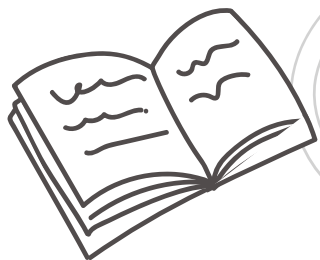
LIVING COST
IN AUSTRALIA

ENJOY
WARM
SUMMERS
AND COOL WINTERS



MELBOURNE IS WELL KNOWN FOR
ITS CHANGEABLE WEATHER CONDITIONS.

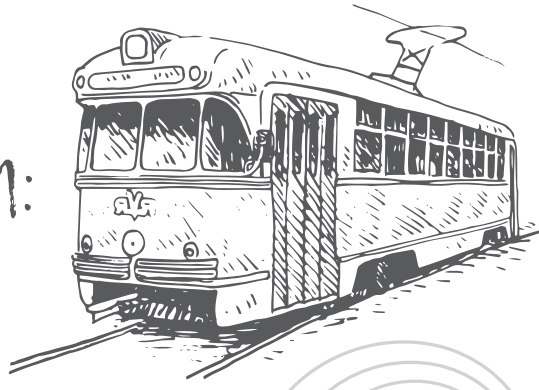
RECOGNISED AS A
CITY OF LITERATURE,
STREET ART,
MUSIC AND THEATRE.



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

MEL BO

MELBOURNE HAS AN INTEGRATED
PUBLIC TRANSPORT SYSTEM:
TRAIN, TRAM, BUS AND TAXI.



FREE TRAM ZONE
TO MOVE EASILY AROUND THE CITY

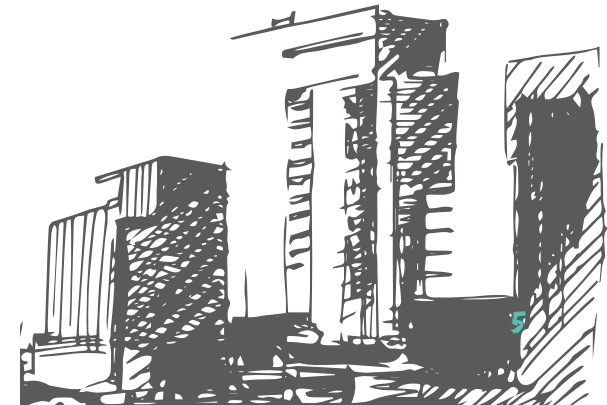
WATERFRONT LOCATION
AND NIGHTLIFE MAKES IT
ONE OF THE
MOST VIBRANT
DESTINATIONS
IN AUSTRALIA



MELBOURNE

THE BEST
STUDENT CITY
IN AUSTRALIA
FOR 8 YEARS IN A ROW

One of the most
livable cities
in the world





WHY
GLEN

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 ELICOS courses are as below:

- All applicants must be aged 18 years or over at the time of applying for admission to the course.

General Entry requirements for VET courses are as below:

- All applicants must be aged 18 years or over at the time of applying for admission to the course.
- 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 or 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).

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

In addition for VET courses:

- Applicants will be required to demonstrate their LLN capabilities &/or complete an LLN assessment prior to the commencement of the course as per the Glen Pre-training & LLN Policy & Procedure. Glen Institute uses LLN Robot platform for the assessment.
- Applicants should have basic computer and MS Office skills (Word, Excel and Power Point).
- Applicants should be in possession of their personal computer (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).

Requirement specific to Advanced Diploma of Leadership and Management:

- Successful completion of Diploma or Advanced Diploma from the BSB Training Package (current or superseded equivalent versions).

Requirement specific to Graduate Diploma program:

- Successful completion of an AQF level 6 qualification - Nationally recognised Advanced Diploma/equivalent*/higher achieved in the last 5 years.
(For International Students – preferable satisfactory completion of a three (3) year full time bachelor's degree)

OR

- At least twelve months of work experience in a leadership/ management or learning management role in the last 5 years.

Requirements specific to Advanced Diploma of Information Technology program:

- Successful completion of Diploma of Information Technology or similar qualification is preferred.

Requirements specific to Hospitality programs:

- Hospitality candidates should be able to handle and cook dairy products and non-vegetarian food items including pork and may involve alcohol.

Requirements specific to Automotive programs:

- Due to the practical nature of this course, each student will need to

physically be able to perform assessment tasks in an automotive workplace simulated environment. A student should meet the basic physical and health requirements of those tasks address in the Pre-Training Review and enrolment form.

- Applicants to **Certificate IV in Automotive Mechanical Diagnosis course**, must have completed an automotive mechanical Certificate III qualification or be able to demonstrate equivalent competency.

Requirements specific to Carpentry, Building & Construction Programs:

- Due to the practical nature of this course, the learners will need to be able to work with their hands, have a good sense of balance and ability to work at heights and be physically capable to meet the physical demands in completing assessments in a workplace or simulated workplace environment.
- Applicants to **Diploma of Building and Construction and Advanced Diploma of Civil Construction Design** must hold a White Card prior to course commencement or prior to participation in any of the practical units for this course.

Notes:

- 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.

ONLINE -
INTERNATIONAL
STUDENT
APPLICATION FORM



APPLY NOW

ELICOS

General English Program (Beginner to Upper-Intermediate)

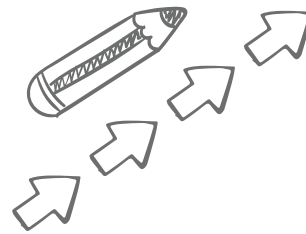
CRICOS Course Code 097930M

Duration

- 60 Weeks full course duration.
- 10 weeks one proficiency level.

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.



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.

Entry Requirements

Please refer to page 8.

Levels

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



idea!



LIFE

adventure

BSB50420 Diploma of Leadership and Management

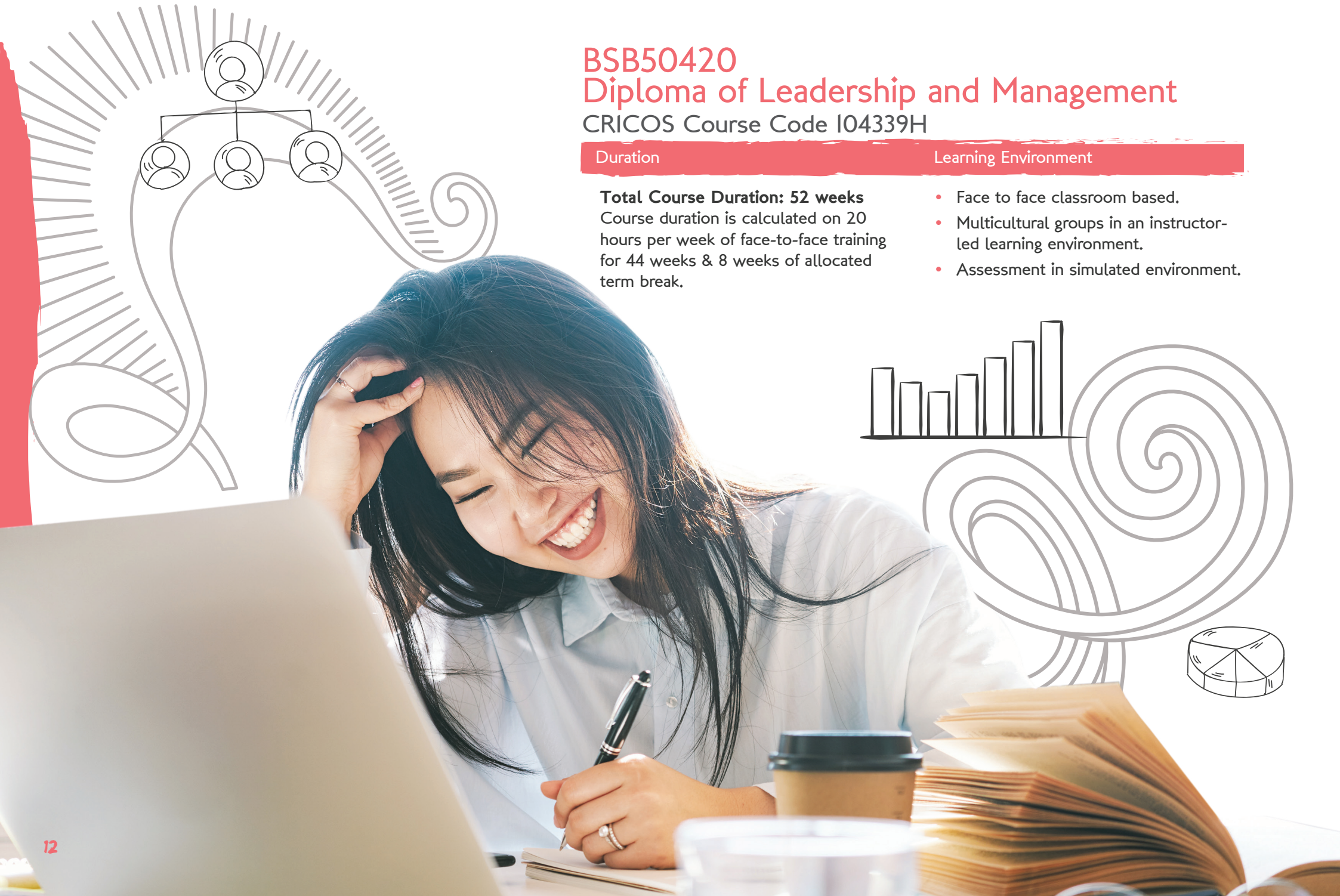
CRICOS Course Code I04339H

Duration

Total Course Duration: 52 weeks
Course duration is calculated on 20 hours per week of face-to-face training for 44 weeks & 8 weeks of allocated term break.

Learning Environment

- Face to face classroom based.
- Multicultural groups in an instructor-led learning environment.
- Assessment in simulated environment.



Qualification Overview

This qualification reflects the roles of individuals who apply knowledge and 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 may plan, design, apply and evaluate solutions to unpredictable problems, and identify, analyse, and synthesise information from a variety of sources.

Who can Enroll

Target group for this program will be the international applicants over the age of 18 including mature aged applicants who may have completed a Certificate IV qualification within Business training package or similar qualification or are working as a coordinator or supervisor and want to progress to the next level in their career.

Recommended Pathways from the Qualification

After achieving this qualification, students could progress to a to the Advanced Diploma of Leadership and Management or other related qualification within the Business training package.

Possible job titles include:

- Business Manager
- Administration Manager
- Executive Officer
- Program Manager
- Program Consultant

Entry Requirements

Please refer to page 9.

CORE UNITS

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

ELECTIVE UNITS*

BSBTWK503	Manage meetings
BSBLDR522	Manage people performance
BSBOPS505	Manage organisational customer service
BSBSUS511	Develop workplace policies and procedures for sustainability
BSBWHS521	Ensure a safe workplace for a work area
BSBOPS504	Manage business risk

*The elective units may change at college's discretion, if necessary.





BSB60420 Advanced Diploma of Leadership and Management

CRICOS Course Code 108136J

Duration

Total Course Duration: 52 weeks

Course duration is calculated on 20 hours per week of face-to-face training for 44 weeks & 8 weeks of allocated term break.

Learning Environment

- Face to face classroom based.
- Multicultural groups in an instructor-led learning environment.
- Assessment in simulated environment.



Qualification Overview

This qualification reflects the roles of individuals who apply specialised knowledge and skills together with experience in leadership and management, across a range of enterprise and industry contexts.

Individuals at this level use initiative and judgement to plan and implement a range of leadership and management functions, with accountability for personal and team outcomes within broad parameters.

They are required to use cognitive and communication skills to identify, analyse and synthesise information from a variety of sources and transfer their knowledge to others, and creative or conceptual skills to express ideas and perspectives or respond to complex problems.

Who can Enroll

Target group for this program will be the international applicants over the age of 18, including mature aged applicants who have completed a Diploma or Advanced Diploma from the BSB Training Package (current or superseded equivalent versions); or have two years equivalent full-time relevant workplace experience in an operational or leadership role in an enterprise and wish to progress to the next level in their career.

Recommended Pathways from the Qualification

After achieving this qualification, students could progress to a Graduate Diploma/ Graduate Certificate qualification within the Business training package or may choose to enter into a bachelor's/ master's program in business management discipline.

Possible job titles include:

- Executive Officer
- Executive Manager
- Department Manager
- Business Manager
- Managing Director
- Business Development Manager

Entry Requirements

Please refer to page 9.

CORE UNITS

BSBCRT611	Apply critical thinking for complex problem solving
BSBLDR601	Lead and manage organisational change
BSBLDR602	Provide leadership across the organisation
BSBOPS601	Develop and implement business plans
BSBSTR601	Manage innovation and continuous improvement

ELECTIVE UNITS*

BSBPFE501	Manage personal and professional development
BSBHRM614	Contribute to strategic workforce planning
BSBHRM613	Contribute to the development of learning and development strategies
BSBXCM501	Lead communication in the workplace
BSBSTR602	Develop organisational strategies

*The elective units may change at college's discretion, if necessary.



BSB80120 Graduate Diploma of Management (Learning)

CRICOS Course Code I06383K

Duration

Total Course Duration: 52 weeks
Course duration is calculated on 20 hours per week of face-to-face training for 44 weeks & 8 weeks of allocated term break.

Learning Environment

- Face to face classroom based.
- Multicultural groups in an instructor-led learning environment.
- Assessment in simulated environment.

Qualification Overview

This qualification reflects the roles of individuals who apply highly specialised knowledge and skills in the field of organisational learning and capability development. Individuals in these roles generate and evaluate complex ideas. They also initiate, design and execute major learning and development functions within an organisation. Typically, they would have full responsibility and accountability for the personal output and work of others.

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

Who can Enrol?

Target students will be mostly International/Overseas mature aged applicants who wish to further develop or formalise their skills by gaining a Graduate Diploma Qualification. Applicants may possess an overseas bachelor's degree or higher. They might have experience working in a management role, seeking to further develop, and apply highly specialised knowledge and skills in the field of organisational learning and capability development. This course would also suit applicants wishing to gain entry to Australian University in a master's program in management or leadership discipline.

Recommended Pathway from the Qualification

Although this qualification does not specify a mandatory pathway, recommended pathways for candidates considering this qualification may include:

- Following successful completion of an AQF level 6 qualification - Nationally recognised Advanced Diploma/equivalent*/higher achieved in the last 5 years.
- For International Students – preferable satisfactory completion of a three (3) year full time bachelor's degree.

OR

- At least twelve months of work experience in a leadership/

management or learning management role in the last 5 years.

Related occupations

Learning and Development Consultant, Manager/Head of Department, Organisational Learning and Leadership Manager, Training Manager, Workforce Capability Development Leader, Workforce Planner, Educational Professional Manager Providing Research or Information related to Career Development.

Related industry sectors

RTO, Human Resource Management, Education Administration, Health Care and Social Assistance, Education and Training.

Entry Requirements

Please refer to page 9.

CORE UNITS

BSBHRM613	Contribute to the development of learning and development strategies
BSBLDR811	Lead strategic transformation
TAELED803	Implement improved learning practice

ELECTIVE UNITS*

BSBLDR812	Develop and cultivate collaborative partnerships and relationships
BSBHRM611	Contribute to organisational performance development
BSBSTR801	Lead innovative thinking and practice
BSBSTR601	Manage innovation and continuous improvement
BSBINS603	Initiate and lead applied research

*The elective units may change at college's discretion, if necessary.



ICT50220 Diploma of Information Technology

CRICOS Course Code I08134M

Duration

Total Course Duration: 80 weeks
Course duration is calculated on 20 hours per week of face-to-face training for 66 weeks & 14 weeks of allocated term break.

Learning Environment

- Face to face classroom based
- Multicultural groups in an instructor-led learning environment
- Assessment in simulated environment



Qualification Overview

This qualification reflects the roles of individuals in a variety of information and communications technology (ICT) roles who have established specialised skills in a technical ICT function.

Individuals in these roles carry out moderately complex tasks in a specialist field, working independently, as part of a team or leading a deliverable with others. They may apply their skills across a wide range of industries, business functions and departments, or as a business owner (sole trader/contractor).

The specialised skills required for a wide variety of roles are listed in the Training Package.

Who can Enroll

Target group for this program will be the international students over the age of 18 including mature aged clients who wish to further develop or formalise their skills in Information Technology systems administration and business analysis.

Recommended Pathways from the Qualification

After achieving this qualification, individuals could progress to Advanced Diploma of Information Technology qualification. They may choose to advance their selected specialisation areas or expand their skills and knowledge in new areas.

Possible job titles include:

- ICT Office Manager
- ICT Systems Administrator
- ICT Support Administrator
- ICT Business Analyst
- Information Systems Office Manager
- Office Systems Administrator
- Systems Manager
- Business Analyst
- Systems Analyst

Entry Requirements

Please refer to page 9.

CORE UNITS

BSBCRT512	Originate and develop concepts
BSBXCS402	Promote workplace cyber security awareness and best practices
BSBXTW401	Lead and facilitate a team
ICTICT517	Match ICT needs with the strategic direction of the organisation
ICTICT532	Apply IP, ethics and privacy policies in ICT environments
ICTSAS527	Manage client problems

SPECIALISED ELECTIVE UNITS*

Elective Specialisation 1

ICTNWK615	Design and configure desktop virtualisation
ICTSAS512	Review and manage delivery of maintenance services
ICTSAS518	Install and upgrade operating systems
ICTSAS524	Develop, implement and evaluate an incident response plan

Elective Specialisation 2

ICTSAD507	Design and implement quality assurance processes for business solutions
ICTSAD508	Develop technical requirements for business solutions
ICTSAD509	Produce ICT feasibility reports
ICTSAS502	Establish and maintain client user liaison
ICTSAS526	Review and update disaster recovery and contingency plans

SPECIALISED ELECTIVE UNITS*

ICTICT435	Create technical documentation
ICTICT443	Work collaboratively in the ICT industry
ICTICT523	Gather data to identify business requirements
ICTICT526	Verify client business requirements
ICTPMG505	Manage ICT projects

*The elective units may change at college's discretion, if necessary.

LOADING

ICT60220 Advanced Diploma of Information Technology

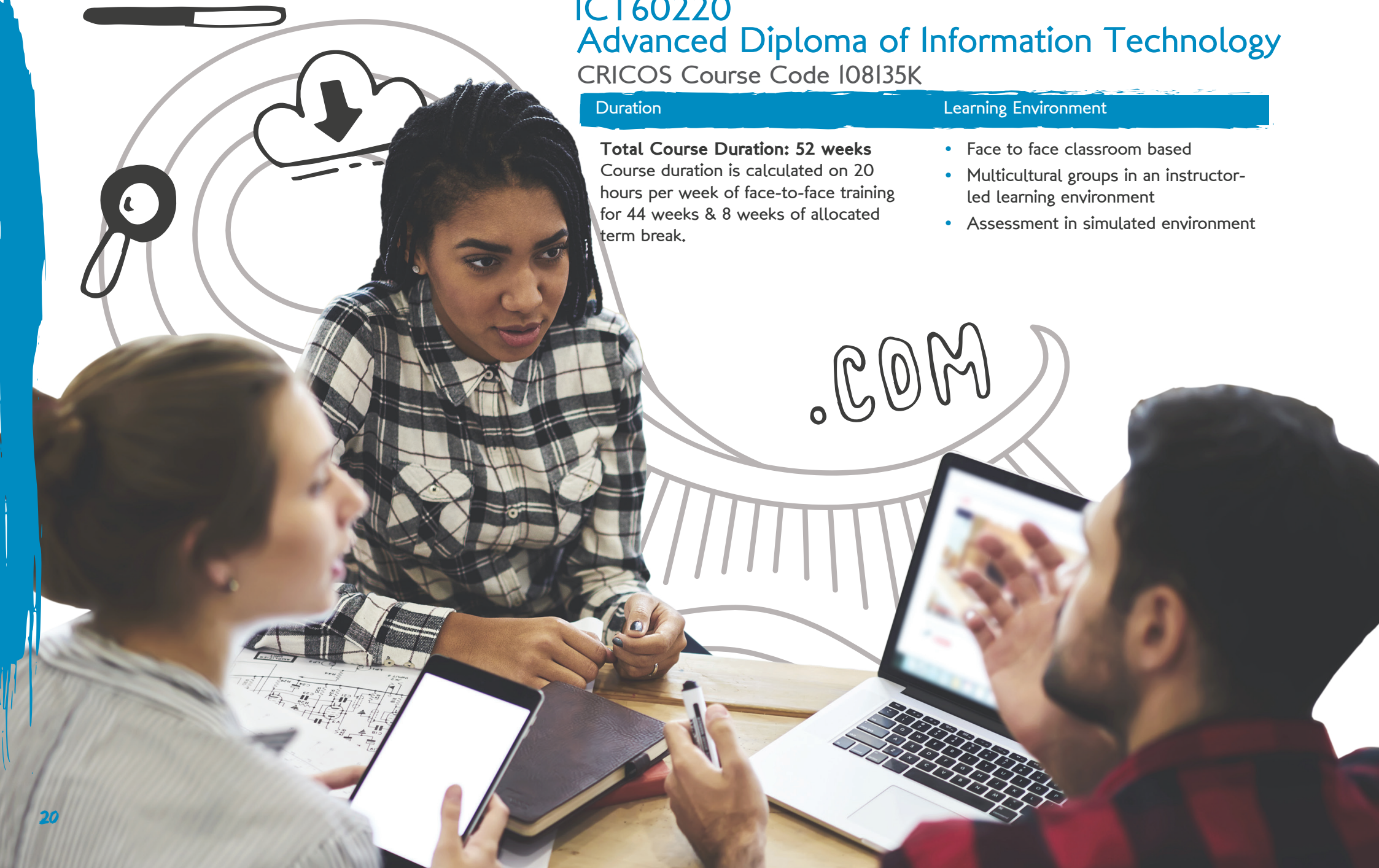
CRICOS Course Code I08135K

Duration

Total Course Duration: 52 weeks
Course duration is calculated on 20 hours per week of face-to-face training for 44 weeks & 8 weeks of allocated term break.

Learning Environment

- Face to face classroom based
- Multicultural groups in an instructor-led learning environment
- Assessment in simulated environment



Qualification Overview

This qualification reflects the roles of individuals in a variety of information and communications technology (ICT) roles who have significant experience in specialist technical skills, or managerial business and people management skills.

Individuals in these roles carry out complex tasks in a specialist field, working independently, leading a team or a strategic direction of a business. They apply their skills across a wide range of industries and business functions, or as a business owner (sole trader/contractor).

The specialised skills required for a wide variety of roles are listed in the Training Package.

Who can Enroll

Target applicants will be mostly International/overseas mature aged applicants who may have completed Diploma of Information Technology or similar qualification and want to further develop their skills in managing and communicating strategic ICT business solutions.

Recommended Pathways from the Qualification

After achieving this qualification, individuals could progress to higher education sector qualifications within the ICT area. They may choose to advance their selected specialisation areas or expand their skills and knowledge in new areas.

Possible job titles include:

- Business Development Manager
- Knowledge Manager
- ICT Business Manager
- ICT Infrastructure Solutions Manager



Entry Requirements

Please refer to page 9.

CORE UNITS

B\$BCRT611	Apply critical thinking for complex problem solving
BSBTWK502	Manage team effectiveness
BSBXCS402	Promote workplace cyber security awareness and best practices.
ICTICT608	Interact with clients on a business level
ICTICT618	Manage IP, ethics and privacy in ICT environments
ICTSAD609	Plan and monitor business analysis activities in an ICT environment.

SPECIALISED ELECTIVE UNITS*

ICTICT611	Develop ICT strategic business plans
ICTSAD604	Manage and communicate ICT solutions
ICTSAD608	Perform ICT-focused enterprise analysis
ICTSAD611	Manage assessment and validation of ICT solutions

ELECTIVE UNITS*

ICTICT613	Manage the use of development methodologies
ICTICT612	Develop contracts and manage contract performance
ICTSUS603	Integrate sustainability in ICT planning and design projects
ICTSAD507	Design and implement quality assurance processes for business solutions
ICTICT615	Implement knowledge management strategies
BSBLDR523	Lead & Manage effective workplace relationships

*The elective units may change at college's discretion, if necessary.



SIT30821 Certificate III in Commercial Cookery

CRICOS Course Code I09869H

Duration

Total Course Duration: 58 weeks

This course will be delivered over a period of 58 weeks of full-time study where there will be 44 academic weeks, 6 practical placement weeks and 8 weeks of breaks.

Learning Environment

- Face to face classroom based
- Multicultural groups in an instructor-led learning environment
- Assessment in simulated environment
- Work based training

Qualification Overview

This qualification reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

Completion of this qualification contributes to recognition as a trade cook.

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

Work Based Training

Each student is required to work in a commercial hospitality operation for a minimum of 48 sessions (192 hours of work placement) for the unit SITHCCC043 Work effectively as a cook.

Who can Enroll

Target group for this program will be international applicants over the age of 18 who wish to enter the hospitality industry as a commercial cook.

Pathways

After achieving Certificate III in Commercial Cookery, individuals could progress to Certificate IV in Kitchen Management, or other parallel Certificate IV qualifications.

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

Entry Requirements

Please refer to page 9.

CORE 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*

SITHCCC025	Prepare and present sandwiches
SITHASC020	Prepare dishes using basic methods of Asian cookery
SITHASC025	Prepare Asian rice and noodles
SITXWHS006	Identify hazards, assess and control safety risks
BSBSUS211	Participate in sustainable work practices

*The elective units may change at college's discretion, if necessary.



SIT40521 Certificate IV in Kitchen Management

CRICOS Course Code I09543H

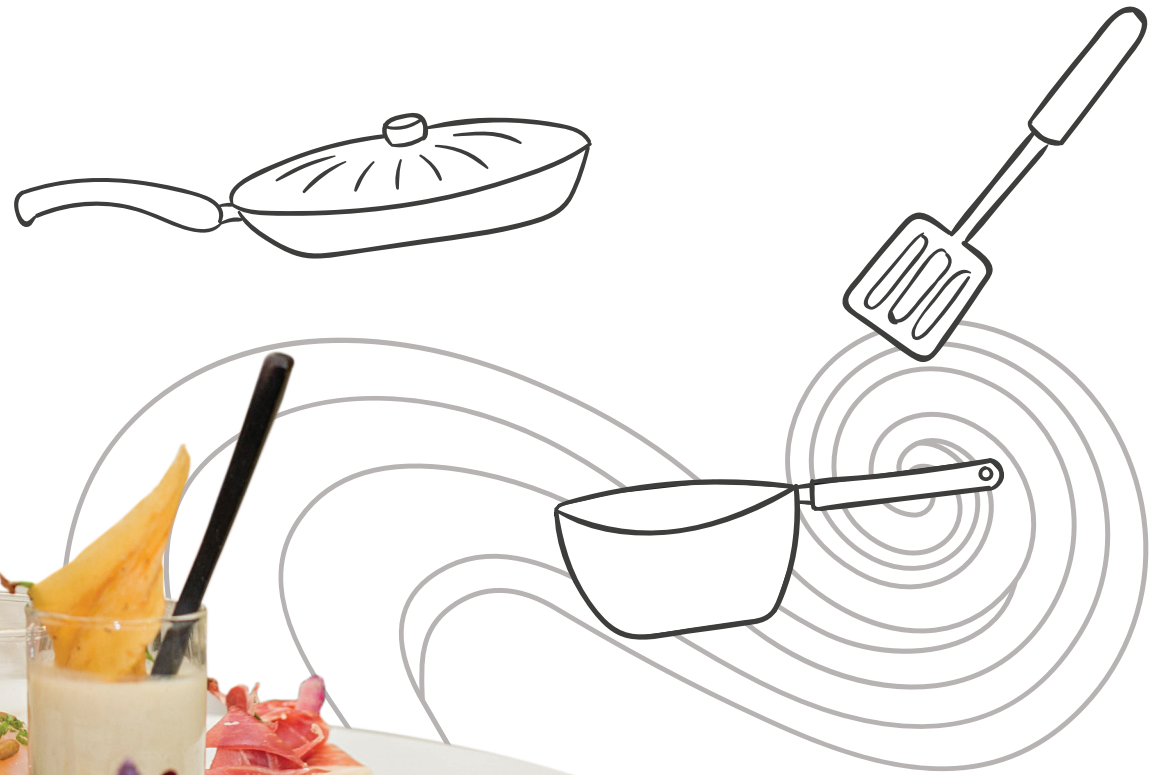
Duration

Total Course Duration: 76 weeks

This course is designed over a period of 76 weeks, where 66 weeks are Academic weeks & 10 weeks of allocated term break.

Learning Environment

- Face to face classroom based
- Multicultural groups in an instructor-led learning environment
- Assessment in simulated environment
- Work based training



Qualification Overview

This qualification reflects the role of chefs and 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 a commercial hospitality operation for a minimum of 48 sessions (192 hours of work placement) for the unit SITHCCC043 Work effectively as a cook and a minimum of 12 sessions (48 hours of work placement) for their unit SITHKOP13 Plan cooking operations. Practical Work Placement / Work Based Training (WBT) sessions can be undertaken separately or concurrently depending on each student's employment circumstances.

Who can Enroll

Target learners will be existing Glen Institute students, or those seeking to enrol with Glen Institute, who have successfully completed SIT30821 Certificate III in Commercial Cookery and wish to continue their studies and qualify for chef or chef de partie positions in the hospitality industry.

Pathways

After achieving Certificate IV in Kitchen Management, individuals could progress to Diploma of Hospitality Management or other parallel Diploma qualifications.

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

Entry Requirements

Please refer to page 9.

CORE 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
SITHKOP10	Plan and cost recipes
SITHKOP12	Develop recipes for special dietary requirements
SITHKOP13	Plan cooking operations
SITHKOP15	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*

SITXWHS006	Identify hazards, assess and control safety risks
BSBSUS211	Participate in sustainable work practices
SITXWHS005	Participate in safe work practices
SITHKOP14	Plan catering for events or functions
SITHCCC026	Package prepared foodstuffs
SITHCCC044	Prepare specialised food items

*The elective units may change at college's discretion, if necessary.



SIT50416 Diploma of Hospitality Management

CRICOS Course Code 095962G

Duration

Total Course Duration: 83 weeks

Course duration is calculated on 20 hours per week of face-to-face training for 70 weeks & 13 weeks of allocated term break.

Learning Environment

- Face to face classroom based
- Multicultural groups in an instructor-led learning environment
- Assessment in simulated environment
- Work based training

This course/qualification has been superseded and the students may have to be transitioned to the new equivalent/non-equivalent qualification as soon as practicable prior to 08/06/2023. The course duration and cost may be affected by this transition and the students will be advised of the impact in writing.

Qualification Overview

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 Advanced 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
SITHPAT006	Produce desserts
SITHCCC019	Produce cakes, pastries and breads
SITHCCC018	Prepare food to meet special dietary requirements
SITXFSA002	Participate in safe food handling practices

*The elective units may change at college's discretion, if necessary.



SIT60316 Advanced Diploma of Hospitality Management

CRICOS Course Code 095961J

Duration

Total Course Duration: 104 weeks
Course duration is calculated on 20 hours per week of face-to-face training for 88 weeks & 16 weeks of allocated term break.

Learning Environment

- Face to face classroom based
- Multicultural groups in an instructor-led learning environment
- Assessment in simulated environment
- Work based training

This course/qualification has been superseded and the students may have to be transitioned to the new equivalent/non-equivalent qualification as soon as practicable prior to 08/06/2023. The course duration and cost may be affected by this transition and the students will be advised of the impact in writing.

Qualification Overview

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 Advanced 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*

SITHIND002	Source and use information on the hospitality industry
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

*The elective units may change at college's discretion, if necessary.

CAREER OPPORTUNITIES

PLACES TO WORK

CERTI CATE 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

CERT. III IN COMMERCIAL COOKERY + CERT. IV IN KITCHEN MANAGEMENT + 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

CERT. III IN COMMERCIAL COOKERY + CERT. IV IN KITCHEN MANAGEMENT + DIPLOMA & ADVANCED DIPLOMA IN HOSPITALITY MANAGEMENT - 136 WEEKS

Graduates at this level will have broad knowledge and skills for professional/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 operations
- Hotels
- Clubs
- Motels
- Catering
- Pubs
- Café
- Coffee shops

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AUR30620 Certificate III in Light Vehicle Mechanical Technology

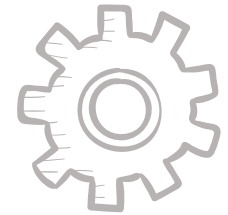
CRICOS Course Code I03653F

Duration

Total Course Duration: 78 weeks
Course duration is calculated on 20 hours per week of face-to-face training for 66 weeks & 12 weeks of allocated term break.

Learning Environment

- Face to face classroom based
- Multicultural groups in an instructor-led learning environment
- Campus & Workshop based Delivery



Qualification Overview

This qualification reflects the role of individuals who perform a broad range of tasks on a variety of light vehicles in the automotive retail, service and repair industry.

Who can Enrol?

Target group for this program will be the international students over the age of 18 including mature aged clients who wish to further develop or formalise their skills in a variety of tasks relating to light vehicles in the automotive retail, service and repair industry.

Pathways into the qualification

AUR30620 Certificate III in Light Vehicle Mechanical Technology is considered a trade course, upon successful completion of the course and nationally recognised qualification is issued. Students are provided with advice on employment and further training options throughout the delivery of the program.

Pathways from the qualification

Students completing the Certificate III qualification may choose to progress with further studies by undertaking one or more of the following qualifications:

- AUR40216 Certificate IV in Automotive Mechanical Diagnosis

Employment Pathways from the qualification

This qualification prepares student to perform mechanical work in the Automotive (light vehicle) Service and Repair Industry.

This course may lead to employment as:

- Light Vehicle Repair Technician

Entry Requirements

Please refer to page 9.



CORE UNITS

AURAEA002

Follow environmental and sustainability best practice in an automotive workplace

AURASAI02

Follow safe working practices in an automotive workplace

AURLTDI04

Diagnose and repair light vehicle steering systems

AURTTKI02

Use and maintain tools and equipment in an automotive workplace

AURETRII2

Test and repair basic electrical circuits

AURTTAI04

Carry out servicing operations

AURETRI25

Test, charge and replace batteries and jump-start vehicles

AURTTEI04

Inspect and service engines

AURTTBI01

Inspect and service braking systems

AURLTBI03

Diagnose and repair light vehicle hydraulic braking systems

AURETRI31

Diagnose and repair ignition systems

AURTTAI18

Develop and carry out diagnostic test strategies

AURLTDI05

Diagnose and repair light vehicle suspension systems

AURLTEI02

Diagnose and repair light vehicle engines

AURTTFI01

Inspect and service petrol fuel systems

AURETRI23

Diagnose and repair spark ignition engine management systems

AURTTCI03

Diagnose and repair cooling systems

AURETRI30

Diagnose and repair starting systems

AURLTZI01

Diagnose and repair light vehicle emission control systems

AURETRI29

Diagnose and repair charging systems

ELECTIVE UNITS*

AURTTK001

Use and maintain measuring equipment in an automotive workplace

AURTTB015

Assemble and fit braking system components

AURTTXI02

Inspect and service manual transmissions

AURTTXI03

Inspect and service automatic transmissions

AURLTXI03

Diagnose and repair light vehicle clutch systems

AURTTD002

Inspect and service steering systems

AURAFAI03

Communicate effectively in an automotive workplace

AURTTJ011

Balance wheels and tyres

AURTTCC001

Inspect and service cooling systems

AURLTJI02

Remove, inspect, repair and refit light vehicle tyres and tubes

AURETRI28

Diagnose and repair instruments and warning systems

AURETRI32

Diagnose and repair automotive electrical systems

AURTTZI02

Diagnose and repair exhaust systems

AURLTQI01

Diagnose and repair light vehicle final drive assemblies

AURLTQI02

Diagnose and repair light vehicle drive shafts

AURACAI01

Respond to customer needs and enquiries in an automotive workplace

*The elective units may change at college's discretion, if necessary.

AUR40216 Certificate IV in Automotive Mechanical Diagnosis

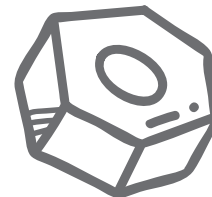
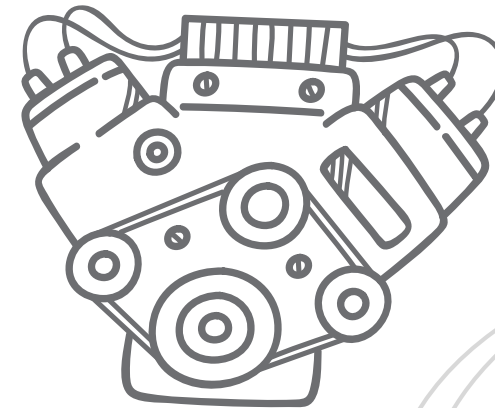
CRICOS Course Code I03295A

Duration

Total Course Duration: 27 weeks
Course duration is calculated on 20 hours per week of face-to-face training for 22 weeks & 5 weeks of allocated term break.

Learning Environment

- Face to face classroom based
- Multicultural groups in an instructor-led learning environment
- Campus & Workshop based Delivery



Qualification Overview

This qualification reflects the role of individuals who perform advanced diagnostic tasks in the automotive retail, service and repair industry.

Those undertaking the Certificate IV in Automotive Mechanical Diagnosis must have completed an automotive mechanical Certificate III qualification or be able to demonstrate equivalent competency.

Who can Enrol?

Target group for this program will be the international students over the age of 18 including mature aged clients who have completed an automotive mechanical Certificate III qualification or be able to demonstrate equivalent competency.

Pathways into the qualification

AUR40216 Certificate IV in Automotive Mechanical Diagnosis is considered a trade course, upon successful completion of the course and nationally recognised qualification is issued. Students are provided with advice on employment and further training options throughout the delivery of the program.

Pathways from the qualification

Students completing the Certificate IV qualification may choose to progress with further studies by undertaking one or more of the following qualifications:

- AUR50116 Diploma in Automotive Management
- AUR50216 Diploma of Automotive Technology

Employment Pathways from the qualification

This qualification prepares student to perform advanced diagnostic tasks in the automotive retail, service and repair industry. It may lead to employment as:

- Automotive diagnostic/ master technician or machinery operator in Transport, warehousing & construction industry.

Entry Requirements

Please refer to page 9.

CORE UNITS

AURTTA021 Diagnose complex system faults

ELECTIVE UNITS*

AURETR037 Diagnose complex faults in light vehicle safety systems.

AURETRI23 Diagnose and repair spark ignition engine management systems

AURLTBIO3 Diagnose and repair light vehicle hydraulic braking systems

AURLTDI09 Diagnose complex faults in light vehicle steering and suspension systems

AURLTEI04 Diagnose complex faults in light vehicle petrol engines

AURLTEI05 Diagnose complex faults in light vehicle diesel engines

AURTTA125 Diagnose complex faults in vehicle integrated stability control systems

AURTTRI01 Diagnose complex faults in engine management systems

AURLTXI04 Diagnose complex faults in light vehicle automatic transmission and driveline systems

*The elective units may change at college's discretion, if necessary.



AUR50116 Diploma of Automotive Management

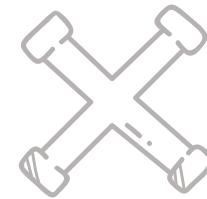
CRICOS Course Code I03296M

Duration

Total Course Duration: 52 weeks
Course duration is calculated on 20 hours per week of face-to-face training for 44 weeks & 8 weeks of allocated term break.

Learning Environment

- Face to face classroom based
- Multicultural groups in an instructor-led learning environment
- Campus & Workshop based Delivery



Qualification Overview

This qualification reflects the role of individuals undertake leadership and management roles in the automotive industry. It is suitable for entry into senior management roles in all sectors of the automotive industry.

Who can Enrol?

Target group for this program will be the international students over the age of 18 including mature aged clients who wish to further develop or formalise their skills in leadership and management roles in the automotive industry.

Pathways into the qualification

AUR50116 Diploma of Automotive Management enables graduates to apply for leadership and management roles in the automotive service, repair and retails industry. There are several future pathways that include further studies of jobs roles.

Pathways from the qualification

Students completing the Diploma qualification may choose to progress with further studies by undertaking one or more of the following qualifications:

- BSB60420 Advanced Diploma of Leadership and Management
- BSB60120 Advanced Diploma of Business

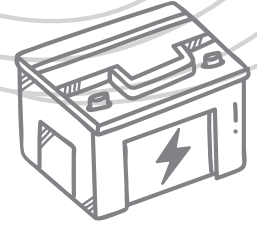
Employment Pathways from the qualification

This qualification prepares students to enter senior management roles in the sectors of the Automotive Service and Repair Industry. This course may lead to employment as a:

- Automotive service/repair manager
- Automotive workshop manager
- Dealer operations manager
- Automotive parts manager

Entry Requirements

Please refer to page 9.



CORE UNITS

AURAMA006	Contribute to planning and implementing business improvement in an automotive workplace
AURAMA005	Manage complex customer issues in an automotive workplace
AURAEA004	Manage environmental and sustainability best practice in an automotive workplace
BSBFIM501	Manage budgets and financial plans
BSBMGT502	Manage people performance
BSBWHS521	Ensure a safe workplace for a work area

ELECTIVE UNITS*

AURAAA002	Determine retail rates for automotive products and services
BSBLED401	Develop teams and individuals.
BSBMGT517	Manage operational plan
BSBWOR502	Lead and manage team effectiveness
BSBCUS501	Manage quality customer service
BSBWOR501	Manage personal work priorities and professional development

*The elective units may change at college's discretion, if necessary.



CPC30220 Certificate III in Carpentry

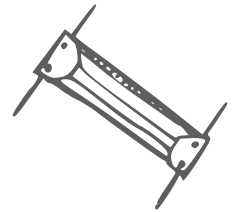
CRICOS Course Code III271J

Duration

Total Course Duration: 92 weeks
Course duration is calculated on 20 hours per week of face-to-face training for 77 weeks & 15 weeks of allocated term break..

Learning Environment

- Face to face classroom based.
- Multicultural groups in an instructor led learning environment.
- Assessment in simulated environment



Qualification Overview

This is a trade qualification for carpenters in residential and commercial workplaces. It includes setting out, manufacturing, constructing, assembling, installing and repairing products made using timber and non-timber materials.

Completion of the general construction induction training program, specified in the Safe Work Australia model Code of Practice: Construction Work, is required by anyone carrying out construction work. Achievement of 'CPCCWHS1001 Prepare to work safely in the construction industry' meets this requirement and **Glen Institute would help you achieve this too.**

Who can Enrol?

Target group for this program will be mostly international students over the age of 18 including mature aged clients who wish to pursue a career in carpentry or further develop or formalise their skills in a variety of tasks relating to housing and commercial construction.

The target learner may also be the ones seeking a pathway to a higher-level qualification in construction industry.

This qualification is suitable for an Australian apprenticeship pathway.

Pathways

Students completing this Certificate III qualification may choose to progress with further studies by undertaking range of building and construction qualifications such as:

- CPC50220 Diploma of Building & Construction

Employment Pathways from the qualification

Learners could be looking to get the skills to join or re-join the workforce, get better employment opportunities, move into a new career or gain additional skills in their existing career.

This course may lead to employment as:

- Commercial Carpenter
- Formwork Carpenter
- Residential Carpenter

Entry Requirements

Please refer to page 9.

CORE UNITS

CPCCWHS2001	Apply WHS requirements, policies and procedures in the construction industry
CPCCOMI014 CPCCCA3025	Conduct workplace communication Read and interpret plans, specifications and drawings for carpentry work
CPCCOMI015 CPCCCA3024 CPCCCA2002 CPCCCM2006 CPCCCA2011 CPCCCA3010 CPCCOM3001	Carry out measurements and calculations Install lining, panelling and moulding Use carpentry tools and equipment Apply basic levelling procedures Handle carpentry materials Install windows and doors Perform construction calculations to determine carpentry material requirements
CPCCCA3003 CPCCCA3005 CPCCCA3004 CPCCCA3002 CPCCCA3006 CPCCCA3007 CPCCCA3016 CPCCCA3017 CPCCCO2013 CPCCOMI012 CPCCCM2012 CPCCCA3008 CPCCCA3001 CPCCCM2008 CPCCCA3028 CPCCOM3006 CPCCWHS3001	Install flooring systems Construct ceiling frames Construct and erect wall frames Carry out setting out Erect roof trusses Construct pitched roofs Construct, assemble and install timber external stairs Install exterior cladding Carry out concreting to simple forms Work effectively and sustainably in the construction industry Work safely at heights Construct eaves Carry out general demolition of minor building structures Erect and dismantle restricted height scaffolding Erect and dismantle formwork for footings and slabs on ground Carry out levelling operations Identify construction work hazards and select risk control strategies

ELECTIVE UNITS*

CPCCCM3005 CPCCCA3012 CPCCCA3014 CPCCCM2002 CPCCOMI013 CPCCJN3003 CPCCSF2004	Calculate costs of construction work Frame and fit wet area fixtures Construct and install bulkheads Carry out hand excavation Plan and organise work Manufacture components for doors, windows and frames Place and fix reinforcement materials
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*The elective units may change at college's discretion, if necessary.

CPC50220 Diploma of Building and Construction (Building)

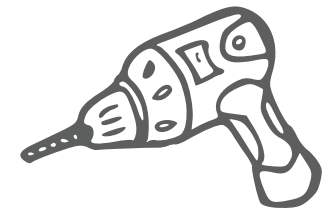
CRICOS Course Code III269C

Duration

Total Course Duration: 92 weeks
Course duration is calculated on 20 hours per week of face-to-face training for 77 weeks & 15 weeks of allocated term break.

Learning Environment

- Face to face classroom based
- Multicultural groups in an instructor-led learning environment
- Campus & Workshop based Delivery



Qualification Overview

This qualification reflects the role of building professionals who apply knowledge of structural principles, risk and financial management, estimating, preparing and administering building and construction contracts, selecting contractors, overseeing the work and its quality and managing construction work in building projects including residential and commercial with the following limitations:

- Residential construction limited to National Construction Code Class 1 and 10 buildings to a maximum of 3 storeys.
- Commercial construction limited to National Construction Code Class 2 to 9 buildings, Type C and B construction.

The construction industry strongly affirms that training and assessment leading to recognition of skills must be undertaken in a real or very closely simulated workplace environment. To achieve this qualification, the candidate must have access to a live building and construction workplace to meet certain assessment requirements. **Glen Institute collaborates with industry experts and construction businesses to provide the students this access.** Completion of the general construction induction training program, specified in the Safe Work Australia model Code of Practice: Construction Work, is required by anyone carrying out construction work. Achievement of 'CPCCWHS1001 Prepare to work safely in the construction industry' meets this requirement and **Glen Institute would help you achieve this too.**

Who can Enrol?

Target group for this program will be mostly international students over 18 years of age, who may have completed a lower-level Building and Construction qualification or may have been working in the building and construction industry and wish to acquire skills and knowledge that could lead to senior management roles or start their own business.

Pathways

Students completing this Diploma level qualification may choose to progress with further studies by undertaking range of building and construction qualifications such as RII60520 Advanced Diploma of Civil Construction Design or other parallel Advanced Diploma qualifications.

Employment Pathways from the qualification

This qualification provides a pathway to work as a:

- Builder
- General Foreperson
- Building Inspector

Entry Requirements

Please refer to page 9.

CORE UNITS

CPCCBC4001	Apply building codes and standards to the construction process for Class 1 and 10 buildings
CPCCBC4053	Apply building codes and standards to the construction process for Class 2 to 9, Type C buildings
CPCCBC5007	Administer the legal obligations of a building and construction contractor
CPCCBC5010	Manage construction work
CPCCBC5001	Apply building codes and standards to the construction process for Type B construction
BSBOPS504	Manage business risk
BSBWHS513	Lead WHS risk management
CPCCBC4003	Select, prepare and administer a construction contract
CPCCBC4004	Identify and produce estimated costs for building and construction projects
CPCCBC4005	Produce labour and material schedules for ordering
CPCCBC5011	Manage environmental management practices and processes in building and construction
CPCCBC4010	Apply structural principles to residential and commercial constructions
CPCCBC4008	Supervise site communication and administration processes for building and construction projects
CPCCBC4009	Apply legal requirements to building and construction projects
CPCCBC4012	Read and interpret plans and specifications
CPCCBC5013	Manage professional technical and legal reports on building and construction projects
CPCCBC4014	Prepare simple building sketches and drawings
CPCCBC4018	Apply site surveys and set-out procedures to building and construction projects
CPCCBC5002	Monitor costing systems on complex building and construction projects
CPCCBC5003	Supervise the planning of onsite building and construction work
CPCCBC5005	Select and manage building and construction contractors
CPCCBC5019	Manage building and construction business finances
CPCCBC5018	Apply structural principles to the construction of buildings up to 3 storeys
CPCCBC4013	Prepare and evaluate tender documentation

ELECTIVE UNITS*

CPCCBC4052	Lead and manage teams in the building and construction industry
BSBPMG532	Manage project quality
BSBPMG538	Manage project stakeholder engagement

*The elective units may change at college's discretion, if necessary.





RII60520 Advanced Diploma of Civil Construction Design

CRICOS Course Code III270K

Duration

Total Course Duration: 92 weeks
Course duration is calculated on 20 hours per week of face-to-face training for 77 weeks & 15 weeks of allocated term break.

Learning Environment

- Face to face classroom based.
- Multicultural groups in an instructor led learning environment.
- Assessment in simulated environment



Qualification Overview

This qualification reflects the role of an individual working as a senior civil works designer or a para-professional designer, who supports professional engineers. They perform tasks that are broad, specialised, complex and technical and include strategic areas and initiating activities. They are responsible for the design of complex projects to ensure the implementation of the client's site requirements and are required to demonstrate self-directed application of theoretical and technical knowledge and initiate solutions to technical problems or management requirements.

Who can Enrol?

Target group for this program will be mostly international students over 18 years of age, who may have completed a lower-level Building and Construction qualification or may have been working in the building and construction industry and wish to acquire skills and knowledge that could lead to senior management roles in complex civil works design or start their own business.

Pathways

Students who complete this course may wish to continue their education into a range of Graduate Diploma qualifications, as well as higher education qualifications in Civil Construction or Bachelor of Engineering (Civil). They may also join the workforce in the building & construction industry.

Recommended Pathways from the Qualification

After achieving the RII60520 Advanced Diploma in Civil Construction Design, individuals could progress to further tertiary level qualifications.

Employment Pathways from the qualification

This qualification provides a pathway to work as a:

- Senior Civil Works Designer
- Para-professional designer, who supports professional engineers
- Road Design Draftsperson
- Sewage Reticulation Drafting Officer

- Structural Engineering Drafting Officer
- Civil Design Manager
- Contracts manager

Entry Requirements

Please refer to page 9.

CORE UNITS

BSBPMG632	Manage program risk
BSBTWK503	Manage team effectiveness
RIIQUA60IE	Establish and maintain a quality system
BSBWHS616	Apply safe design principles to control WHS risks
RIICWD60IE	Manage civil works design processes

ELECTIVE A*

BSBOPS60I	Develop and implement business plans
BSBSTR60I	Manage innovation and continuous improvement
BSBPMG530	Manage project scope
BSBPMG535	Manage project information and communication

ELECTIVE B*

RIICWD512E	Prepare detailed design of motorways and interchanges
RIICWD526E	Prepare detailed traffic analysis
RIILAT402E	Provide leadership in the supervision of diverse work teams

*The elective units may change at college's discretion, if necessary.



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LOCATION GLEN INSTITUTE

Head Office: Level 5, 310 King St, Melbourne VIC 3000

Delivery locations:

- Level 5, 310 King St, Melbourne VIC 3000
- 74A Islington St, Collingwood VIC 3066

Training Kitchen:

- 172 Victoria St, Richmond VIC 3121

Automotive Workshop:

- 210 Williams St, St Albans VIC 3021



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LIVING COST 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).

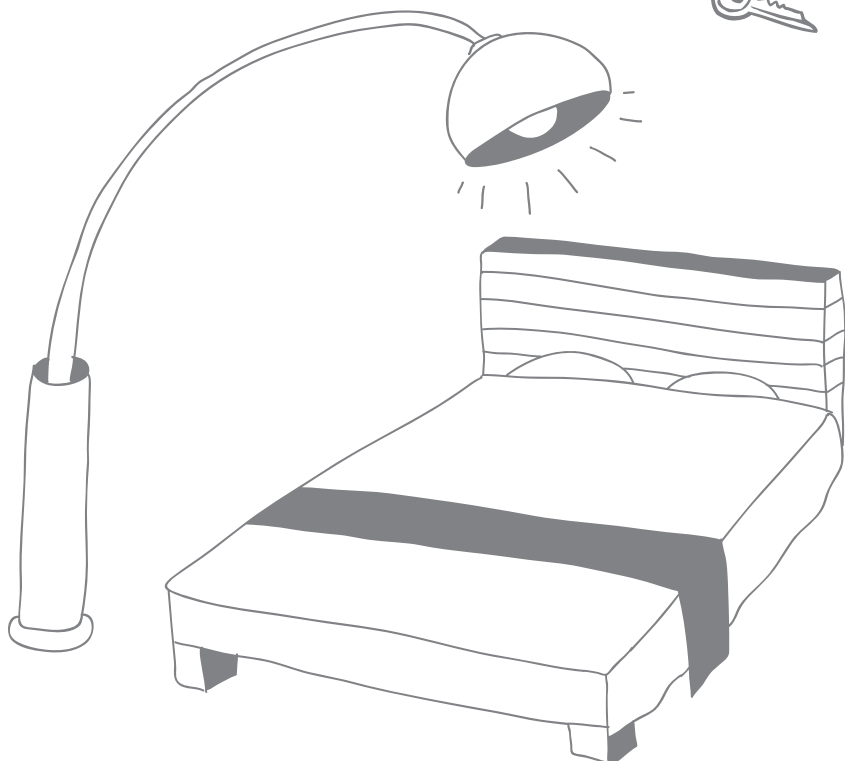
The costs below are an approximate guide only and don't take into account your budget and spending habits.

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



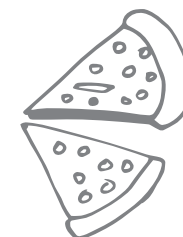
ACCOMMODATION

Homestay	\$345 per week
Shared House	\$243 per week
One Bedroom Unit	\$480 per week
Managed Apartment	\$487 per week



OTHER LIVING EXPENSES

Groceries and eating out	\$110 to \$290 per week
Gas, electricity	\$10 to \$20 per week
Phone and Internet	\$15 to \$30 per week
Public transport	\$8 to \$40 per week
Car (after purchase)	\$48 to \$75 per week
Entertainment	\$80 to \$350 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





www.glen.edu.au

CRICOS Code 03632K - RTO Code 41380



 1300 003 990 •  contact@glen.edu.au

 Level 5, 310 King St, Melbourne VIC 3000