

COURSE PROSPECTUS



Statement of acknowledgement

Adelaide culinary institute is on Kurna land, and we acknowledge this land as the traditional lands for the Kurna people and we respect their spiritual relationship with their country.

We also acknowledge the Kurna people as the custodians of the greater Adelaide region and that their cultural and heritage beliefs are still as important to the living Kurna people today.

culinaryadelaide.sa.edu.au



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Declaration

Adelaide Culinary institute (ACI) has used its best endeavours to ensure that the material contained in this course brochure was accurate at the time of publishing.

ACI gives no warranty and accepts no responsibility for the accuracy or completeness of information. The Institute reserves the right to make changes to, among other things, Course schedules, Location, Admission requirements, Fees and Staffing without notice at any time (even once you have enrolled

in the course) at its absolute discretion. You should frequently check with the Institute's website for the most current information available.

Completing a course at ACI does not guarantee or secure a job, migration or education assessment outcome for a student or intending student.

If this information is given to you by an agency or any other third party, they are not employees of ACI. Please confirm with ACI about duration, Costs, and contents of the course before enrolment.

Who is responsible for your training?

ACI is responsible under the National Vocational Education and Training Regulator Act 2011 for the quality of the training and assessment being delivered in this course and for the issuance of all AQF certificates.

National recognition

These competencies have been drawn from the nationally endorsed industry training package the SIT-Tourism and hospitality training package.

On successfully completing the training and assessment, qualification will be issued. A transcript listing all units of competency will also be issued. The qualification and units of competency are nationally recognised and provide individuals with a valuable qualification that can be applied throughout Australia and the wider hospitality sector.

ACI will issue a qualification within 30 days of the final assessment being completed.

Regulatory body

ACI is registered training organisation (RTO) registered with Australian Skills and Quality Authority (ASQA).

South Australia Facts

Capital city	Adelaide
State population	1.8 million
Adelaide population	1.38 million
Language	English
Major exports	Wine, education, metals, wheat and tourism
Major industries	Health, engineering, food and wine, creative and high technology, advanced manufacturing, space, minerals and energy

Time zone	Australian Central Standard Time (ACST) is UTC +9:30 hours
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Climate	Adelaide enjoys mild winters and warm summers, with four distinct seasons. The average temperature is 29°C in summer and 16°C in winter
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Season	Summer 17 – 29°C (December – February) Autumn 13 – 23°C (March – May) Winter 8 – 16°C (June – August) Spring 12 – 22°C (September – November)
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Economy	South Australia is a state set for continued business growth, built on innovation, a highly skilled workforce, cutting-edge research and active collaborations between government, industry and academia
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Ref: <https://studyadelaide.com/>



Adelaide - South Australia

Adelaide is the world's third most liveable city, with a vibrant atmosphere and natural beauty on its doorstep.

There is so much to experience beyond the classroom, from local fresh food markets, international sporting events and world-renowned arts festivals.

As the capital city of Australia's 'Festival State', Adelaide has a constant supply of culture, arts, music, sports and food events to enjoy year-round. Popular for its Mediterranean climate, incredible beaches, famous wine regions and unique landscapes, there is so much to see and do in and around Adelaide, whether it's a weekend trip to Kangaroo Island, or an afternoon eating your way through the Central Market.

A popular 'student city', Adelaide also offers affordable cost-of-living and is easily accessible with plenty of public transport options.

The layout of the city means you spend less time commuting and more time enjoying life. And with a lower cost of living than other capital cities in Australia, you have more money to enjoy it too.

That is why over 40,000 students from 130 countries choose to study, live and work in Adelaide. The city designed for life.

Further information:

<https://insiderguides.com.au/areas-adelaide/>

<https://studyadelaide.com/why-adelaide/life-in-adelaide>



Welcome to ACI

Our registered company Bush Tukka Pty Ltd was established in 2018 as a commercial non-Indigenous, South Australian catering company and is a recognised catering brand in Adelaide specialising Australian native foods, working with communities, and promoting Australian Indigenous herbs and spices in foods served.

Bush tukka or tucker, also called "bush food", is any food native to Australia and used as sustenance by Indigenous Australians, the Aboriginal and Torres Strait Islander peoples, but it can also describe any native fauna or flora used for culinary or medicinal purposes, regardless of the continent or culture. Animal native foods include kangaroo, emu, witchetty grubs and crocodile, and plant foods include fruits such as quandong, kutjera, spices such as lemon myrtle and vegetables such as warrigal greens and various native yams. In recent years there has been recognition of the nutritional and gourmet value of native foods by non-Indigenous Australians, and the bushfood industry has grown enormously. Kangaroo meat has been available in supermarkets since the 1980s, and a number of other foods is sold in restaurants or packaged as gourmet foods, which has led to expansion of commercial cultivation of native food crops.

Adelaide Culinary Institute (ACI) has been established by experienced team of chef trainers and assessors and its primary objective is to deliver high quality nationally endorsed qualifications in Culinary and Hospitality in Adelaide and in doing so, provide each learner with the skills and knowledge required to work effectively in Commercial cookery and Hospitality industry.

ACI offers and specialise providing training and assessment services in following nationally accredited qualifications.

- **SIT20421 - Certificate II in Cookery** (CRICOS 109929A)
- **SIT30821 - Certificate III in Commercial Cookery** (CRICOS 109918D)
- **SIT40521 - Certificate IV in Kitchen Management** (CRICOS 109618E)
- **SIT50422 - Diploma of Hospitality Management** (CRICOS 113200H)

Our point of difference is our purpose-built training facilities and staff's extensive direct industry knowledge, acquired through many years of practical experience working in the hospitality industry.



Our Objectives

In recognition of our mission and values, our objectives are:

People. We strive to attract, recruit, and retain talented, competent, and committed people. We promote excellent performance through leadership and professional development.

Safety and equality. We are committed to providing an environment which is safe, equitable and which promotes a confident and productive training and assessment environment.

Integrity and ethics. We conduct ourselves in accordance with shared and agreed standards of behaviours which holds ethical conduct and integrity as our highest priorities.

Quality committed. We aspire to deliver consistent, high quality services and apply quality systems which support training and assessment excellence.

Learner centered. We thrive on providing training and assessment that is learner centered and which supports lifelong learning. We respect our clients and strive to attract them time after time through high quality training and assessment experiences.

Industry engagement. We recognise the value of industry engagement as the driving force in shaping our training and assessment strategies. We deliver training and assessment services which are founded on industry needs and expectations.

Compliance. Practice which goes beyond compliance and bring excellence.



Training Locations

Classroom Training Site

ACI is located in the heart of the city at Level 10 West, 50 Grenfell street Adelaide, with easy access to

- **Rundle Mall- Shopping precinct**
- **City Cross food court**
- **Public transport and city other City tourist attractions**

At this campus students have access to free Wi-Fi, air-conditioned classrooms with commercial printers and scanners to complete all training and assessments. Students can borrow laptops for the day to study.

A common break area, small kitchen with microwave and fridge, reception area, executive & administrative staff rooms, male & female toilets.

Student support and administration offices are located on this campus

Reference books are also available on the campus for all students. The building is centrally located in Adelaide CBD, with a modern and attractive frontage and facilities. The kitchen premises are also walking distance from the main building.

Practical Training Site

Adelaide Culinary institute utilises a training Café, specifically designed to provide training and real-world hospitality experience. Located in the heart of Adelaide's west end at 78 Currie Street, Adelaide 5000.

At these fantastic kitchen facilities, the students have their own dedicated workstations. All equipment required for food preparation, gas stoves and ovens are available for each student along with other commercial equipment to be used.

Students bring uniforms and knife set provided by the college. Student receives all ingredients on the day of the practical at this commercial kitchen and produce dishes according to recipes provided by the trainer.

All practical assessments are completed at this campus under supervision of qualified trainers and assessors.





- A service hub that provides young people with individualised, wrap-around support and access to housing assistance. St John's Youth Services' Next Step program is at the centre of say.kitchen, supporting young people to move out of homelessness and succeed in the private rental market, and connecting young people with resources, opportunities and community.

- Say.kitchen is home to some of SA's leading community services, including Keeping my Place, Wise Employment, Equality Lawyers, Anglicare SA New Arrivals program (NAYS).

- A café specialising in dishes crafted from indigenous ingredients, which is open to the public and available for functions, the say.kitchen café provides young people with accredited hospitality training and real-world work experience.

- A gallery that provides exhibition space for young artists, particularly those from Aboriginal or New Arrival backgrounds, and LGBTIQ young people. The gallery's focus is on inclusion, and ensuring young people outside of the mainstream are not excluded from representation. Exhibiting artists are not charged a fee to display their work, and no commission is collected from their sale.

- A flexible event space that can be modified to accommodate a wide range of activities, workshops and performances. Say.Kitchen is an exciting new initiative comprised of a training café, gallery and youth hub, say.Kitchen opens a whole new world of possibilities for young people in South Australia.

At these fantastic kitchen facilities, the students have their own dedicated workstations. All equipments required for food preparation, gas stoves and ovens are available for each student along with other commercial equipment to be used.

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Courses Offered

- | | |
|--|----|
| • SIT20421 - Certificate II in Cookery
(CRICOS 109929A) | 12 |
| • SIT30821 - Certificate III in Commercial Cookery
(CRICOS 109918D) | 14 |
| • SIT40521 - Certificate IV in Kitchen Management
(CRICOS 109618E) | 16 |
| • SIT50422 - Diploma of Hospitality Management
(CRICOS 113200H) | 18 |



SIT20421

Certificate II in Cookery

Course CRICOS Code: 109929A

Description

This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills to prepare food and menu items.

They are involved in mainly routine and repetitive tasks and work under direct supervision. This qualification does not meet the requirements for trade recognition as a cook but can provide a pathway towards achieving that.

This qualification provides a pathway to work in kitchen operations in organisations such as

- Restaurants • Hotels • Catering operations • Clubs • Pubs • Cafés • Coffee shops
- Institutions such as aged care facilities, hospitals, prisons and schools.

Duration	24 weeks including work placements and holidays	
Commitment	3 days per week (2X 9:00am – 5:00pm, 1X 9:00 am to 3:30 pm)	
Qualification	SIT20421 - Certificate II in Cookery	
Delivery mode	Mixed modes: Face to face study • Self-paced study	

Cost	Application Fee (not refundable)	AUD 300
	Tuition Fee	AUD 6000
	Administration fee	AUD 500
	Learning Resources	AUD 450
	Training Consumables	AUD 450
	Uniform charges	AUD 500
	Total AUD	AUD 8200

Monthly payment plans Available- discuss with Accounts to organise a payment plan.

Course structure

The course will be delivered over 24 weeks. The course will be delivered in two terms over one semester.

13 units must be completed:

• 7 core units • 6 elective units

The following identifies each term and the units of competence to be delivered.

*asterisk have one or more prerequisites. Refer to individual units for details.

Term One, Semester One

SITXWHS005	Participate in safe work practices
SITHCCC023*	Use food preparation equipment
SITXINV006*	Receive, store and maintain stock
SITXFSA005	Use hygienic practices for food safety
SITHCCC024*	Prepare and present simple dishes
SITHKOP009*	Clean kitchen premises and equipment
SITXFSA006	Participate in safe food handling practices
SITHCCC025*	Prepare and present sandwiches
SITHCCC027*	Prepare dishes using basic methods of cookery

Term Two, Semester One

SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030*	Prepare vegetable, fruit, egg, and farinaceous dishes
SITHCCC034*	Work effectively in a commercial kitchen

Assessment methods

Following assessments will be conducted during delivery and assessment of Units of competencies.

- Practicals/Observation • Portfolio of work • Written report / Project work • Role play
- Presentation/observations

Work placement requirements

12 service period work placements will be organised, facilitated, and supervised by ACI with its industry partners.

Delivery Locations

- Adelaide Culinary Institute - Level 10 WEST, 50 Grenfell Street, Adelaide SA 5000
- 78 Currie Street, Adelaide SA 5000





SIT30821

Certificate III in Commercial Cookery

Course CRICOS Code: 109918D

Description

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.

Duration	52 weeks including 4 weeks of term break and 48 service periods of work placement.
Commitment	3 days per week (2X 9:00am – 5:00pm, 1X 9:00 am to 3:30 pm)
Qualification	SIT30821 Certificate III in Commercial Cookery
Delivery mode	Mixed modes: Face to face study • Self-paced study

Cost	Application Fee (not refundable)	AUD 300
	Tuition Fee	AUD 12000
	Administration fee	AUD 500
	Learning Resources	AUD 800
	Training Consumables	AUD 900
	Uniform and toolkit charges	AUD 500
	Total	AUD 15000

Monthly payment plans Available- discuss with Accounts to organise a payment plan.

Course structure

The course will be delivered over 52 weeks. The course will be delivered in two terms over two semesters.

The following identifies each term and the units of competence to be delivered: *asterisk have one or more prerequisites. Refer to individual units for details.

Term One, Semester One

SITXWHS005	Participate in safe work practices	SITXFSA006	Participate in safe food handling practices
SITXFSA005	Use hygienic practices for food safety	SITHCCC028*	Prepare appetisers and salads
SITHCCC023*	Use food preparation equipment	SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC027*	Prepare dishes using basic methods of cookery	SITHCCC030**	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHKOP009*	Clean kitchen premises and equipment	SITXWHS006	Identify hazards, assess and control safety risks
SITXINV006*	Receive, store and maintain stock		

Term One, Semester Two

SITXHRM007	Coach others in job skills
SITHKOP010	Plan and cost recipes
SITXINV007	Purchase goods
SITHPAT016*	Produce desserts
SITHCCC042**	Prepare food to meet special dietary requirements

Term Two, Semester One

SITHCCC038*	Produce and serve food for buffets
SITHCCC031**	Prepare vegetarian and vegan dishes
SITHCCC032 **	Produce cook-chill and cook-freeze foods
SITHCCC035**	Prepare poultry dishes
SITHCCC036**	Prepare meat dishes

Term Two, Semester Two

SITHCCC037**	Prepare seafood dishes
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC044*	Prepare specialised food items
SITHCCC043*	Work effectively as a cook

Assessment methods

Following assessments will be conducted during delivery and assessment of Units of competencies.

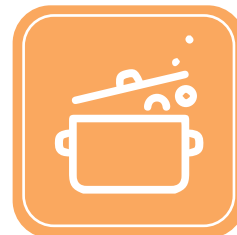
- Practicals/Observation
- Portfolio of work
- Written report
- Project work
- Role play
- Presentation/observations

Work placement requirements

The learner must complete a minimum of 48 service periods in an approved venue, organised, facilitated and supervised by ACI.

Delivery Locations

- Adelaide Culinary Institute - Level 10 WEST, 50 Grenfell Street, Adelaide SA 5000
- 78 Currie Street, Adelaide SA 5000





SIT40521

Certificate IV in Kitchen Management

(Advanced standing program from SIT30821 Certificate III in Commercial Cookery)
Course CRICOS Code: 109678E

Description

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.

Duration	After credit transfers from SIT30821 Certificate III in Commercial Cookery at ACI, this program will be delivered in 30 weeks including 2 weeks term breaks.
Commitment	3 days per week (2X 9:00am – 5:00pm, 1X 9:00 am to 3:30 pm)
Qualification	SIT40521 Certificate IV in Kitchen Management
Delivery mode	Mixed modes: Face to face study • Self-paced study

Cost	Application Fee (not refundable)	AUD 300
	Tuition Fee	AUD 5400
	Administration fee	AUD 500
	Learning Resources	AUD 400
	Training Consumables	AUD 400
	Uniform and toolkit charges	AUD 500
	Total	AUD 7500

Monthly payment plans Available- discuss with Accounts to organise a payment plan.

Course structure

The course will be delivered over 30 weeks. The course will be delivered in three terms over two semesters.

The following identifies each term and the units of competence to be delivered.

*asterisk have one or more prerequisites. Refer to individual units for details.

Term One, Semester One

SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXCOM010	Manage conflict
SITXWHS007	Implement and monitor work health and safety practices

Term Two, Semester One

SITXFIN009	Manage finances within a budget
SITXMGTO04	Monitor work operations
SITXFSA008*	Develop and implement a food safety program
SITHKOP012*	Develop recipes for special dietary requirements

Term One, Semester Two

SITHKOP013*	Plan cooking operations
SITHKOP015*	Design and cost menus

Assessment methods

Following assessments will be conducted during delivery and assessment of Units of competencies.

• Practicals/Observation • Portfolio of work • Written report • Project work • Role play • Presentation/observations

Work placement requirements

No work placements required for this qualification.

Delivery Locations

- Adelaide Culinary Institute - Level 10 WEST, 50 Grenfell Street, Adelaide SA 5000
- 78 Currie Street, Adelaide SA 5000





SIT50422

Diploma of Hospitality Management

(Advanced standing program from SIT40521 Certificate IV in Kitchen Management)
Course CRICOS Code- 113200H

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.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

Duration	After credit transfers from SIT40521 Certificate IV in Kitchen Management at ACI, this program will be delivered in 30 weeks including 2 weeks term breaks.	
Commitment	3 days per week (2X 9:00am – 5:00pm, 1X 9:00 am to 3:30 pm)	
Qualification	SIT50422 Diploma of Hospitality Management	
Delivery mode	Mixed modes: Face to face study • Self-paced study	

Cost	Application Fee (not refundable)	AUD 300
	Tuition Fee	AUD 5400
	Administration fee	AUD 500
	Learning Resources	AUD 400
	Training Consumables	AUD 400
	Total	AUD 7000

Monthly payment plans Available - discuss with Accounts to organise a payment plan.

Course structure

The course will be delivered over 30 weeks. The course will be delivered in three terms over two semesters. The following identifies each term and the units of competence to be delivered.

Term One, Semester One

SITXGLC002 Identify and manage legal risks and comply with law
SITXFIN010 Prepare and monitor budgets

Term Two, Semester One

SITXCCS016 Develop and manage quality customer service practices
SITXMGT005 Establish and conduct business relationships

Term Three, Semester Two

SITXCCS015 Enhance customer service experiences

Assessment methods

Following assessments will be conducted during delivery and assessment of Units of competencies.
• Observation • Portfolio of work • Written report • Project work • Role play • Presentation

Work placement requirements

No work placements required for this qualification .

Delivery Locations

- Adelaide Culinary Institute - Level 10 WEST, 50 Grenfell Street, Adelaide SA 5000
- 78 Currie Street, Adelaide SA 5000





Application Process

To enrol into a course as an overseas student at ACI, applicants must complete an International Student Enrolment Form available from our website.

The form should be completed in full and submitted by mail or email: admissions@culinaryadelaide.sa.edu.au with full payment to:

Account name	Bush Tukka Pty Ltd
Bank	Commonwealth Bank
BSB	065-000
Account Number	1268 2935
Reference	<Student name>

When we receive your application, our operations manager will review it for completeness. When the application for enrolment is complete you will be issued a Letter of Offer (valid 14 days), payment plan , invoice for initial payment of fees and provided with a Student Agreement for your review.

Once you accept the offer you are required to return the student agreement with the initial payment of fees, IELTS or equivalent and education proof.

Upon approval of your application, an electronic confirmation of enrolment (eCoE) will be generated and forwarded to Department of Immigration and Border Protection and yourself at the email address provided on your application with an official receipt for the fees paid. It is the applicant's responsibility to apply for a student visa. If your application is not complete, our operations manager will contact you.

When you receive your eCoE, it should be taken to the visa section of your nearest Australian Diplomatic Mission (i.e. Consulate, High Commission or Embassy) where you can make an application for a student visa. For information, go to <http://www.immi.gov.au/Pages/Welcome.aspx> . You will be unable to apply for a student visa without the eCoE.



Protection under Australian Consumer Law

As a student undertaking a vocational education and training course, you are protected under Australian Consumer Law and under State and Territory consumer protection laws. These protections include areas such as unfair contract terms, the consumer guarantees, to statutory a cooling-off period, and unscrupulous sales practices. You can find out more information about your rights as a consumer from the Australian Consumer Law website which includes a range of helpful guides relating to specific areas of protection. Please visit the following site for more information: Australian Consumer Law.

Successful Student Visa

If your student visa application is approved, you should contact ACI and provide evidence of approval. ACI will contact you to confirm your timetable, start date and all other arrangements for your study with ACI.

Unsuccessful Student Visa

If your student visa application is NOT approved, you must contact ACI and advise us and apply in writing for a refund of student fees in accordance with our Fee Refund Policy.

Minimum Entry Requirements:

- Demonstrate good command of written and spoken English
- Verified evidence of IELTS Level 5.5 or equivalent
- Have completed an equivalent secondary schooling level of a School Certificate or can demonstrate suitable work or life experience.
- Meet the following Student Visa 500 subclass requirements.
- Be a genuine temporary entrant.
- Meet English language test score requirements.
- Demonstrate financial capacity.
- Hold Overseas Student Health Cover (OSHC).
- Meet the health requirements.
- Be of good character.

Ref: <https://immi.homeaffairs.gov.au/>





Recognition of Prior Learning

Applicants can apply for recognition of their existing skills and knowledge that are relevant to the units of competency within the program.

These skills and knowledge may have been obtained through workplace training or experience and may reduce the number of units required to be completed during the program. Students are encouraged to notify ACI of their interest or intention to apply for RPL prior to their enrolment. We will provide you a pre-training review questionnaire that gathers information about your prior experience. This information is then used to determine the best pathway for you to achieve competency.

Student Information


Detailed student information is available within our Student Handbook which is supplied with the enrolment package. This booklet contains important information about a student's rights and obligations such as their right to privacy, a safe training environment and the right to complain or appeal an assessment decision. It is important that persons applying for enrolment have had an opportunity to review this information first. Please contact us and we can send this information to you straight away.

Dress and Equipment Requirements

Students are required to present to class in neat, casual attire suitable for participation in practical activities. Specific clothing requirements for practical placement will be discussed during Day 1 Induction; however at a minimum student will require plain black pants (knee length shorts are acceptable – track pants or leggings are prohibited) and suitable closed toe shoes.

Student will require basic stationary and a notebook according to their own study preferences during classroom learning sessions and their own self-paced study. Access to a computer which has an internet connection is recommended to assist students to undertake study and research in response to some assessment tasks.

Students may bring portable electronic devices to classroom sessions such a small laptops or tablets if they wish. Students are advised that no provision will be made to charge these devices in the classroom and charging or power extension leads are not to be used in the classroom. Students are issued with training resources to assist with their study.

A photograph of three chefs, two men and one woman, smiling and posing in a kitchen. They are wearing white chef's uniforms and tall white hats. The background shows kitchen equipment like a slicer and a sink. The entire image has a warm orange-red color overlay.

Adelaide Culinary Institute (ACI) has been established by experienced team of chef trainers and assessors and its primary objective is to deliver high quality nationally endorsed qualifications in Culinary and Hospitality in Adelaide and in doing so, provide each learner with the skills and knowledge required to work effectively in Commercial cookery and Hospitality industry.

www.culinaryadelaide.sa.edu.au



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www.culinaryadelaide.sa.edu.au

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