



THE
**Northern
Sydney
Institute**
Part of **TAFE** NSW

Events

Tourism

Hospitality,
Culinary & Baking



Career Guide

2015/16

“

Education is the most powerful weapon which you can use to change the world.

– *Nelson Mandela*

”

At the Northern Sydney Institute, part of TAFE NSW, we are committed to delivering outstanding vocational education and training. We wake up each morning with a thirst to inspire learning, build capability and unlock potential. Our team of over 1,500 teachers and support staff are committed to preparing our learners for the ever-changing world of work.

Our Institute spans six campus locations across the northern Sydney region – Crows Nest, Hornsby, Meadowbank, Northern Beaches, Ryde and St Leonards. We offer nationally recognised courses from certificates to degrees and everything in between, with options to study full-time, part-time, online, face-to-face or through a flexible program. If you're looking to study at university in the future, we have pathway agreements with some of the best.

We work closely with industry, so we know that our courses suit their needs and our graduates are highly skilled and work-

ready. In 2014, we added to our suite of specialist training centres, with the launch of the Australian Patisserie Academy at Ryde Campus. Here, you can take a short course and master techniques in chocolate, patisserie, sugar, bread and cake decoration.

At the Northern Sydney Institute, we provide stimulating learning opportunities and rigorous training for all our learners, whether you are a young adult just leaving school, already a working professional, seeking to re-enter the workforce or ambitious for a career change.

If you need help choosing the right path, explore our website for career and study options, or speak to one of our friendly career counsellors who are there to help you with practical and expert advice. We have talented staff at every campus ready to assist you through every step of your journey.

I also encourage you to take the time to view our YouTube channel. It's a great way to learn more about us. You can take a campus tour, hear what our students think and find out more about our huge range of courses including our bachelor degree program.

We look forward to welcoming you to our Institute and providing you with exciting opportunities to learn and grow.

Let us help you unlock your potential.



Alison Wood
Institute Director

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As a matter of fact

we've done the figures



48,000+

enrolled to study with us[^].

ENROLMENTS



19%

of our students are university graduates with a thirst for real knowledge[^].

GRADUATES



90%

of students were happy with their experience*.

STUDENT EXPERIENCE



1,000+

strong team of staff ready to help you achieve.

OUR TEAM



73%

of students gain employment after training with us*.

EMPLOYABILITY



161

nationalities come to study with us[^].

GLOBAL



52%

of our students balance work with study[^].

FLEXIBLE STUDY



Awarded

the Gold Sustainability Advantage accreditation because we are proud to be sustainable.

SUSTAINABILITY



6

partner institutions in China.

OFFSHORE

Pathways

for every person

Not all journeys are in a straight line, you don't have to go from 1 to 10. You can jump in at 5, move up, move down, switch around.

Depending on the qualification, we can recognise your prior learning or work experience to fast-track your study, allowing you to complete your qualifications even sooner!

We also offer specialist skills sets and units out of the Australian Qualification Framework (AQF) as separate courses, so you can get just what you need, when you need it.

HIGH SCHOOL
THE NORTHERN SYDNEY INSTITUTE

UNIVERSITY	10	DOCTORAL DEGREE
	9	MASTERS DEGREE
	8	GRADUATE DIPLOMA GRADUATE CERTIFICATE BACHELOR HONOURS DEGREE
	7	BACHELOR DEGREE
	6	ADVANCED DIPLOMA ASSOCIATE DEGREE
	5	DIPLOMA
	4	CERTIFICATE IV
	3	CERTIFICATE III
	2	CERTIFICATE II
	1	CERTIFICATE I
		STATEMENT OF ATTAINMENT SENIOR SECONDARY CERTIFICATE

LEVEL

Want to know more?

Go to nsi.edu.au/pathways

Smart and Skilled

Have you
heard about
the changes
next year?

The NSW Government's Smart and Skilled reforms will change the state's vocational education and training system to better meet the needs of students and the businesses that employ them.

The reforms, which start on 1 January 2015, aim to give eligible people access to government-subsidised training in industry areas where there are jobs.

The Northern Sydney Institute offers many of these identified courses found on the 2015 NSW Skills List but the government subsidised places are limited.

*To find out more about
Smart and Skilled go to
nsi.edu.au/smartandskilled*

Here you will find out:



- which courses are government subsidised
- if you are eligible for government subsidised training
- how much you will pay
- how to enrol and secure your spot.

Career development and counselling

Go that step further

The best education requires the best guidance. At the Northern Sydney Institute we aim to maximise your learning experience and help you reach your potential. Our career counsellors provide a free and confidential service to people at all stages of their careers.

Talk to us about:

- developing your career, study and life skills
- planning your next step in work and study
- managing any personal or learning challenges that are affecting your progress.

IT'S
FREE

*Create your
career profile now*
nsi.edu.au/discover

Make an appointment today.

Contact 131 674

Apprenticeships & traineeships

at your workplace

Join the growing number of employees who choose to learn while they earn.

WHAT IS AN APPRENTICESHIP?

Apprenticeships combine paid work and structured training to allow you to achieve a nationally recognised qualification to become a qualified tradesperson. An apprenticeship arrangement is usually between two and four years and can be completed part-time or full-time, depending on your employment arrangements. Competency based progression means you can accelerate through your apprenticeship at a pace that is right for you and your workplace.

Apprenticeship courses will have an **A** in the course summary listing, in each course section of this career guide.

WHAT IS A TRAINEESHIP?

A traineeship offers a great solution to the old issue of no experience, no job. A traineeship combines paid work and formal training at the certificate II to advanced diploma level and is available across a wide range of contemporary jobs and vocations, including office administration, information technology, finance, community service and health, transport and many more.

A traineeship can be 12 to 36 months duration and can be undertaken either part-time or full-time depending on your employment arrangements.

Traineeship courses will have a **T** in the course summary listing, in each course section of this career guide.

WHY INVEST IN AN APPRENTICESHIP OR TRAINEESHIP?

Earning while you're learning is one of the easiest and most practical ways to overcome the challenge all young people face when starting out in their career: no experience, no job; no job, no experience. As a trainee or apprentice you are employed with a structured training plan in place to ensure you develop the skills and knowledge you need to be successful in your job and gain a nationally recognised qualification while gaining hands on experience.

Apprenticeships and traineeships are not just for school leavers and young workers. They also offer excellent pathways for career upgraders, or for people re-entering the workforce, or simply choosing to shift to a new career path. Adult apprenticeships and traineeships offer a range of benefits to both the apprentice and their employer.

WHY CHOOSE THE NORTHERN SYDNEY INSTITUTE?

The Northern Sydney Institute is a highly respected and experienced training provider training almost 4,000 apprentices and trainees every year.

The Northern Sydney Institute offers a modern learning environment with the latest and best technologies, tools and facilities to ensure your learning journey is an exciting and contemporary one that will allow you to become the best in your chosen vocation.

Australian Apprenticeships Centres (AAC) can assist you with information, support and advice in relation to traineeships and apprenticeships in NSW.

Phone 133 873 to find your nearest centre.





HOW TO GET AN APPRENTICESHIP OR TRAINEESHIP

STEP ONE:

Choose an occupation

Choose an area that interests you, or that you have some skills in. A careers advisor or counsellor can help you work this out.

Organise some work experience in that industry. Even a week or two in a voluntary role can give you an idea of what a job in that field might be like.

STEP TWO:

Find an employer

Next, you'll need to find employment in the industry where you would like to undertake your apprenticeship or traineeship. You can:

- check the employment sections of newspapers for vacancies
- register with the Northern Sydney Institute's CareersConnect online at www.careersconnect.nsi.tafensw.edu.au or contact 131 674
- check vacancies on job search websites
- contact a Group Training Organisation or visit www.nswgrouptraining.com.au
- do a pre-apprenticeship course. This is another great way to get started. The skills you learn can give you up to a full year's credit towards your apprenticeship. Contact the Northern Sydney Institute to find out more.

STEP THREE:

Apply for a traineeship or apprenticeship

Get it in writing. Your employer is required to contact an Australian Apprenticeship Centre (AAC) and complete a Training Contract. The AAC will provide you and your employer with information on government incentives that are available.

STEP FOUR:

Start your training with US!

You will need to obtain your Unique Student Identifier (USI) prior to your enrolment. Go to www.usi.gov.au and click 'Create your USI'. Then get in touch with the Northern Sydney Institute to confirm your start date. You will need to have your signed Training Contract or Training Plan Proposal, from your AAC as proof of your apprenticeship or traineeship.

Facts

Choose from **600** apprenticeships and traineeships in NSW

100,000+ apprenticeships and traineeships in NSW are approved each year

Questions?

Ask to speak to our Apprenticeship and Traineeship Coordinator. Call 131 674 or email: nsi.newapprenticeships@tafensw.edu.au

““

Good plans shape
good decisions....
good planning
helps to make
elusive dreams
come true.

- Lester R. Bittel

””

You can put the right people together!

Imagine your excitement as the curtain is raised. You negotiated the contract for this world renowned inspirational speaker to give the keynote address at your conference – his is an international stage, but tonight he is on yours. You did your research – discovering the alignment of his corporate background with your organisation’s sustainability framework was the key. You negotiated beautifully – knowing that on the night of your client’s inaugural Pan Pacific conference, this industry figurehead would be travelling through Sydney between engagements. You made it happen – with your own equally impressive style.

Or perhaps you have just witnessed one of the fastest people on earth – did you even have time to breathe? Your love of sports and travel have dove-tailed perfectly with your passion for punctuality not only did you manage to get the gold medallist’s family from their hotel to their premium stadium seats in record time, you also ensured that the media were in place – because of you, they captured the images that were broadcast around the world!

Industry facts

AN EVENTFUL INDUSTRY

Currently there are 22,700 conference and event organisers in Australia, earning on average \$1,177 per week.

Job prospects are good and very strong growth in jobs for this occupation is forecast in the next five years.

Business events is one of the highest yielding sectors in Australia’s visitor economy. Currently worth \$8 billion dollars, the sector has the potential to reach \$16 billion annually by 2020.

(Source: joboutlook.gov.au and Tourism Research Australia)

Your career in events

CERTIFICATE III

in Events

Employment outcomes: conference assistant, event administrative assistant, event assistant, event operations assistant, exhibitions assistant, in-house meetings assistant, junior event coordinator, logistics assistant, meetings assistant, venue assistant

Gain entry into the event industry in an operational or administrative supportive role.

DIPLOMA

of Events

Employment outcomes: events assistant manager, sponsorship manager, catering/banquet sales manager, registration supervisor, volunteer coordinator, decorator/designer, media liaison/PR assistant, wedding planner

Develop the skills for a range of career opportunities in festivals, expositions, cultural events, conferences and corporate events.

ADVANCED DIPLOMA

of Events

Employment outcomes: event manager, volunteer manager, venue manager, catering sales manager, marketing and public relations, operations manager, security, safety and risk manager, producer, director

This qualification provides wide ranging, highly specialised technical event management skills with a strategic research, planning and communication focus. It builds on previous study in the Diploma of Events.

BACHELOR

of Events and Tourism Management

University of Canberra

Employment outcomes: marketing, management, human resources and operations across all sectors of the tourism, hospitality and events industry

Delivered at our St Leonards Campus, diploma and advanced diploma graduates can receive up to 12 months credit towards this three year degree.

**MAP
YOUR
PATHWAY**



Events

courses in focus

DIPLOMA OF EVENTS

Project management skills are a core aspect of the educational experience from the Northern Sydney Institute, and our event graduates leave ready to enter any deadline-driven business environment. They are also ready to meet the challenges that the events industry presents: from risk, financial and human resource management through to security and site operation needs. On top of this, many roles demand a creative flair – great if you have an eye for detail, décor and theming.

WHAT MIGHT YOUR NEXT EVENT CHALLENGE BE?

A conference, complete with a trade show and incentives?

The next big music and entertainment industry live broadcast?

A major sporting event, bringing fans and players together?

Or perfectly planning the perfect dream day – or even a week-long celebrity wedding?



WHERE COULD YOUR EVENT MANAGEMENT CAREER TAKE YOU?

In a single year our students collectively contribute up to 3,000 volunteer hours to the community and in the process gain valuable experience for their portfolios.

Study with us and help deliver events such as the Blackmore's Running Festival; Mosman, Newtown and Surry Hills Festivals; Soundwaves or maybe even Fashion Week!

Being work ready, our graduates secure employment with event based organisations such as:

- Event Coordinator, Jack Daniels
- Events Coordinator, Bondi Pavillion
- Event Operations Manager, State Sports Centre
- Events and Catering, Dolce & Gabanna NYC
- Operations Manager, Sydney Aquarium
- Weddings Co-ordinator, Garuda Holidays
- Administration Co-ordinator, Great Big Events
- Sales and Marketing Manager, Alive Fitness

Course summary

Course Name	Award	National Code	Campus
Events T	Certificate III	SIT30612	H, NB, R
Events	Diploma	SIT50212	NB, R
Events	Advanced Diploma	SIT60212	NB, R
Bachelor of Event and Tourism Management	Bachelor		SL
Bachelor of Business Studies	Bachelor		CN
Bachelor of Hotel Management	Bachelor		R

For more information, log onto nsi.edu.au. Click on 'Advanced Search'.
Select the industry from the drop down menu.

KEY

- T** Available as a traineeship
- CN Crows Nest Campus
- H Hornsby Campus
- NB Northern Beaches Campus
- R Ryde Campus
- SL St Leonards

WHAT IS VET FEE-HELP?

VET FEE-HELP (VFH) is a loan scheme introduced by the Australian Government to assist eligible students to pay tuition fees for certain higher level courses (diploma-level and above or selected certificate IV courses). Students repay their loans through the Australian taxation system.

Go to nsi.edu.au/vetfeehelp to see if you are eligible and for more information.

Choose

a course from 22
different industry areas.
Visit nsi.edu.au

Study

full-time, part-time,
online, face-to-face
or by distance.

Ask us

today for career advice
or more information.
Call 131 674.

“

To travel
is to live.

- Hans Christian Andersen

”

Tourism

Choose your own adventure, travel the world

Imagine you are about to swim with a whale. You are working in the sapphire blue waters off the coast of Tonga which are the breeding grounds for the South Pacific Humpback Whale. Sharing this experience is just part of your job, but you still marvel at it every day. The whales and their calves will play here for four months before they start their migration back to the cold waters of the Antarctic – and each day is a new experience as you guide groups of tourists – young and old alike. You watch the young boy from Canberra, the youngest of today's group, who had never seen the ocean before – let alone one of the largest creatures in it! You watch as his eyes become wide and he scans the surface waiting for his first encounter...

You appreciate that sense of anticipation, because you've felt it before...

You felt it yourself the first time you climbed Mount Kosciuszko. You felt it when you introduced your first group of tourists to the birthplace of Waltzing Matilda during Winton's Outback Festival. You felt it as you "translated" at the bush poets' breakfast and the first time you heard the earthly sounds of the didgeridoo. Your heart may lie in the bush, but travel is your veins – you are lucky to have found a career that lets you share your passions with others.

Industry facts

A WELL-TRAVELLED INDUSTRY

The tourism industry is travelling well – so new, talented employees have a great journey ahead of them. Careers in tourism have always been popular as they provide the opportunity to join an industry that is an important part of Australia's economy, supporting our unique destinations such as the Great Barrier Reef and the Outback. Travel and Tourism industry revenue is forecast to reach \$125.8 billion in 2018–19, an increase of 2.0% pa over the period. It is expected that the qualifications profile will shift towards higher level qualifications. By 2022, the travel and tourism industry will account for 1 in every 10 jobs on the planet.

(Source: IBIS World Report 2014/15 – Tourism)



Your career in tourism

CERTIFICATE III

in Travel and Tourism

Employment outcomes: operations consultant for tour operator, reservations assistant, travel consultant, tour sales consultant, leisure consultant, wholesale consultant, call centre sales agent, inbound tour coordinator, tour controller/tour consultant, tour guide/site guide, winery guide

This qualification will provide those interested in working in retail travel sales with the research, customer service, computer ticketing and itinerary planning skills required for entry-level careers in both the domestic and international travel sectors.

With this qualification, those interested in guiding also have the opportunity to train to become eco-tour guides. Students will learn to present information to tourists and clients as well as how to protect the environment.

DIPLOMA

of Travel and Tourism

Employment outcomes: visitor centre manager, operations manager, tour operations manager, adventure tour manager, retail travel manager, tourism manager, inbound sales manager

This qualification combines the skills developed in Certificate III and IV to work in a range of management positions in the tourism sectors. These include retail, tour wholesaling, visitor information services and tour guiding.

ADVANCED DIPLOMA

of Travel and Tourism

Employment outcomes: general manager of operations, business development manager, general manager of sales and marketing, director of sales, senior management roles, small business owner/tour operator

The qualification is designed for those who want to work as a senior manager or as an owner operator in a variety of tourism industry sectors.

BACHELOR

of Events and Tourism Management

University of Canberra

Employment outcomes: marketing, management, human resources and operations across all sectors of the tourism, hospitality and events industry

Delivered at our St Leonards Campus, diploma and advanced diploma graduates can receive up to 12 months credit towards this three year degree.



**MAP
YOUR
PATHWAY**

Upgrade to a university degree

You can turn your diploma into a degree by continuing your studies at the Northern Sydney Institute. Our unique partnerships with Charles Sturt University and University of Canberra mean you can complete a bachelor degree on campus with us and graduate from a university.



Bachelor of Event and Tourism Management

CERTIFICATE III
in Events (SIT30612)



DIPLOMA
of Events (SIT50207)



BACHELOR
*of Events
and Tourism
Management*

Bachelor of Business Studies

DIPLOMA
of Events (SIT50207)
of Hospitality (SIT50307)
of Tourism (SIT50107)

ADVANCED DIPLOMA
of Events (SIT60207)
of Hospitality (SIT60307)
of Tourism (SIT60107)



BACHELOR
of Business Studies

After completing your diploma or advanced diploma, you have a direct pathway into the Charles Sturt University Bachelor of Business Studies.

Bachelor of Hotel Management

DIPLOMA
of Hospitality (SIT50312)

ADVANCED DIPLOMA
*of Hospitality, events and
Tourism* (SIT60312)



BACHELOR
of Hotel Management

After you have completed your diploma or advanced diploma, you will gain credit in the Bachelor of Hotel Management degree program delivered through the Northern Sydney Institute's Ryde Campus.

Guiding

courses in focus

CERTIFICATE III IN GUIDING

Does the idea of travelling the world, guiding tourists through some of the earth's most fragile terrain and culturally significant sites sound like your ideal job?

Our Certificate III in Guiding will take you where you want to go, offering you the opportunity to learn the knowledge and skills associated with a broad range of specialist guiding skills.

With a reputation for producing work-ready graduates, the Northern Sydney Institute equips you a broad range of practical guiding skills to enable you to work as a tour guide, site or local guide, ecotourism guide, indigenous guide or tour manager.

The possibilities in the travel and tourism industry are endless and our Certificate III in Guiding will open doors to exciting and diverse careers!

Course summary

Course Name	Award	National Code	Campus
Tourism T	Certificate III	SIT30112	NB
Travel and Tourism	Diploma	SIT50112	NB, R
Travel and Tourism	Advanced Diploma	SIT60112	NB, R
Tourism (Australian Indigenous Culture)	Certificate I	SIT10112	NB
Guiding T	Certificate III	SIT30513	H, NB, R
Travel T	Certificate III	SIT31312	NB, R
Bachelor of Event and Tourism Management	Bachelor		SL
Bachelor of Business Studies	Bachelor		CN
Bachelor of Hotel Management	Bachelor		R

For more information, log onto nsi.edu.au. Click on 'Advanced Search'.
Select the industry from the drop down menu.

KEY

T	Available as a traineeship
CN	Crows nest Campus
H	Hornsby Campus
NB	Northern Beaches Campus
R	Ryde Campus
SL	St Leonards

WHAT IS VET FEE-HELP?

VET FEE-HELP (VFH) is a loan scheme introduced by the Australian Government to assist eligible students to pay tuition fees for certain higher level courses (diploma-level and above or selected certificate IV courses). Students repay their loans through the Australian taxation system.

Go to nsi.edu.au/vetfeehelp to see if you are eligible and for more information.

Choose

a course from 22 different industry areas.

Visit nsi.edu.au

Study

full-time, part-time, online, face-to-face or by distance.

Ask us

today for career advice or more information.

Call **131 674**.

“

One cannot think well,
love well, sleep well,
if one has not dined
well.

- *Virginia Woolf*

”

Hospitality,
culinary &
baking

Embark on a well-seasoned career

Imagine people queuing around the block for your award-winning macarons, dessert lovers the world over buy your recipe books and your sweet, delicate creations have even delighted visiting royalty...

Or perhaps your passion for people sees you at the front desk of a bustling five star hotel in exotic Phuket – you are the concierge to the stars making luxe holidays even more spectacular – most days it doesn't even feel like a job to you. You may have even taken your encyclopaedic knowledge of wine to Europe's grandest restaurants as a celebrity sommelier!

From breakfast to brunch, supper and beyond... your natural ability for making people feel welcome, comfortable and at ease, makes you sought-after in the hospitality industry. And, coupled with your strong communication skills and creative flair for problem-solving, your skill set is as versatile as it is impressive.

The Northern Sydney Institute offers you some of the most respected hospitality courses in Australia, so whether you want to run your own hatted restaurant or cater to the rich and famous on board their luxury yachts, we can help.

Industry facts

A DELICIOUS INDUSTRY

Careers in the food service industry account for an impressive 105,000 jobs in NSW. A qualified chef can earn well in excess of \$60 per hour, depending on years of experience (and celebrity status). And the demand for skilled personnel isn't slowing down. Over the next five years, the hospitality, retail and service management industries are expected to create an extra 35,000 jobs. In 2014-2015, the café sector will have generated \$4.3 billion, as Australians clearly love their coffee. So if you ever thought running your own café wouldn't amount to a bean, think again!

(Source: IBIS World Report 2014/15 – Job Outlook/Cafes & Coffee Shops Fair ABS – Employed persons by industry 2014)



Your career

in hospitality with all the right ingredients

CERTIFICATE II

in Hospitality

Employment outcomes: bar attendant, bottle shop attendant, catering assistant, food and beverage assistant, concierge, room attendant, housekeeping attendant, porter, receptionist, front office attendant

in Kitchen Operations

Employment outcomes: kitchen assistant, breakfast cook, short order cook, fast food cook

Learn basic skills for jobs in hotels, restaurants, clubs and bars.

CERTIFICATE III

in Hospitality

Employment outcomes: waiter, bar attendant, barista, café assistant, sommelier, hotel receptionist, room attendant, housekeeper, trainee

in Commercial Cookery

Employment outcomes: non-trade and trade apprentice chef, qualified cook, commis chef, chef

in Asian Cookery

Employment outcomes: non-trade and trade apprentice chef specialising in Asian cuisine

in Patisserie

Employment outcomes: apprentice pastry chef, qualified pastry cook, patissier

in Retail Baking (Combined)

Employment outcomes: apprentice baker, baking tradesperson, bread maker, cake maker, apprentice pastry chef, qualified pastry cook, patissier

in Retail Baking (Bread)

Employment outcomes: retail baker, baker and breadmaker

in Retail Baking (Cake and Pastry)

Employment outcomes: pastry chef, qualified pastry cook

CERTIFICATE IV

in Hospitality

Employment outcomes: bar supervisor, restaurant supervisor, front office supervisor, housekeeping supervisor and gaming supervisor

in Commercial Cookery

Employment Outcomes: chef, chef de cuisine, chef de partie, executive chef

in Patisserie

Employment outcomes: cake maker, pastry chef, qualified pastry cook, patissier

Develop the technical and supervisory skills to be a supervisor in hotels, restaurants, clubs, cafes and bars or in a catering environment. For trades such as Patisserie or Commercial Cookery this level qualification builds on your trade qualification and allows you to take your career to the next level.

**MAP
YOUR
PATHWAY**



**2014
NATIONAL
CHAMPIONS
Gold Medallists**



Adele Di Bella
Retail Baking Pastry – Ryde Campus

DIPLOMA

of Hospitality

Employment outcomes: restaurant manager, executive chef, front office manager, motel manager, catering manager

Study local, work global in resorts, hotels, clubs, pubs, restaurants and casinos.

The Northern Sydney Institute and Charles Sturt University (CSU) have developed an innovative program that integrates practical and academic learning. Within three years you can earn two recognised qualifications. Following on from the diploma, you can complete a Charles Sturt University bachelor degree in two years.

ADVANCED DIPLOMA

of Hospitality

Employment outcomes: hotel manager, food and beverage manager, café owner, restaurateur, rooms division manager, club manager

The qualification is for you if you want to work as a senior manager in the hospitality industry. Learn the necessary customer focused hospitality and business skills to succeed in one of the fastest growing industries in the world. The advanced diploma is designed to prepare you for articulation to the third year of the Bachelor of Hotel Management.

BACHELOR

of Hotel Management

Employment outcomes: marketing, management, human resources and operations across all sectors of the hotel, hospitality, tourism, travel and events industry

If you already hold a diploma or advanced diploma of hospitality you can complete your degree in as little as 1.5 years.

This Charles Sturt University degree is delivered at our Ryde Campus and provides a seamless pathway to a bachelor degree for an internationally recognised university.

Become the next Australian WorldSkills champion at one of our hospitality centres of excellence



Samantha Johnson

Restaurant Service – Ryde Campus

Joshua Mason

Cookery – Ryde Campus

A strong history of success at Worldskills

National Gold Medals Restaurant Service

- 2014 – Samantha Johnson
- 2012 – Jessica Martin
- 2010 – Kate Crocker
- 2008 – James (Heh Nian) Sun
- 2006 – Sarah Rowsell
- 2004 – Craig Dearden
- 2002 – Peter Strong

National Gold Medals Commercial Cookery

- 2014 – Joshua Mason
- 2010 – Joseph Astorga
- 2008 – Nenad Djuric
- 2006 – Suwanna Rattananikom
- 2000 – Cameron Falzon
- 1998 – Domingo Domingo
- 1996 – Michael Vetter

Hospitality

courses in focus

*Watch
your
career
rise*

SHOW US YOUR EXPERTISE – THE SKILLS MATCH INITIATIVE

Set yourself up for the next promotion or career upgrade with our exclusive Skills Match Initiative.

The Initiative is for senior leaders and managers who have extensive tourism, hospitality and event-based career experience that can be recognised as a formal qualification.

It's as easy as 1, 2, 3.

1. You demonstrate your skills and experience
2. We recognise the gaps (if any) and design a program
3. You study the program and receive a diploma or advanced diploma in hospitality, tourism or events, in as little as 3-6 months!

Our program offers flexible and customised study patterns, complete with a dedicated case manager that identifies and connects the qualification requirements with your experience and skills.

Visit nsi.edu.au or email antony.jacquet@tafensw.edu.au for more information.

THE ACHIEVE HOSPITALITY LEADERSHIP PROGRAM

The Achieve Hospitality Leadership Program is designed to develop the skills of qualified chefs, cooks and food and beverage professionals, so they can enjoy a successful and balanced career in the hospitality industry.

Throughout the 6-month program participants have access to a high profile mentor, industry networking opportunities and tailored learning to develop business and leadership skills. Participants graduate with a Certificate IV in Commercial Cookery.

The program includes:

- workshops and master classes
- enterprise learning consultant
- personal mentoring by industry leaders
- personalised learning plan
- formal recognition of training/experience undertaken.

Enrolling your staff in the Achieve Hospitality Leadership Program will result in:

- enhanced on-the-job performance
- increased productivity and team work
- higher staff retention rates
- improvements to business processes.

Program managers will support employers who wish to be involved in the program through briefing sessions and workshops and will check the participant's progress at work. The program managers are available to address employers' issues or concerns.

If you are interested in nominating either yourself or your staff, or would like to become a mentor, go to the nsi.edu.au/achieve and download a participant nomination or mentor application form.

Either you or your employer can submit a nomination for the Achieve Hospitality Leadership Program.

Course summary

Course Name	Award	National Code	Campus
Hospitality			
Hospitality T	Certificate II	SIT20213	NB, R
Hospitality T	Certificate III	SIT30713	NB, R
Hospitality T	Certificate IV	SIT40313	NB, R
Hospitality	Diploma	SIT50313	R
Hospitality	Advanced Diploma	SIT60313	R
Asian Cookery A	Certificate III	SIT30913	CN
Commercial Cookery A	Certificate III	SIT30813	CN, NB, R
Commercial Cookery T	Certificate IV	SIT40413	R
Kitchen Operations T	Certificate II	SIT20312	R
Bachelor of Hotel Management	Bachelor		R
Patisserie and Baking			
Patisserie A	Certificate III	SIT31113	R
Patisserie T	Certificate IV	SIT40713	R
Retail Baking (Bread) A	Certificate III	FDF30610	R
Retail Baking (Combined) A	Certificate III	FDF30710	R
Retail Baking (Cake and Pastry) A	Certificate III	FDF30510	R

For more information, log onto nsi.edu.au. Click on 'Advanced Search'.
Select the industry from the drop down menu.

KEY	A	Available as an apprenticeship
	T	Available as a traineeship
	CN	Crows Nest Campus
	NB	Northern Beaches Campus
	R	Ryde Campus

WHAT IS VET FEE-HELP?

VET FEE-HELP (VFH) is a loan scheme introduced by the Australian Government to assist eligible students to pay tuition fees for certain higher level courses (diploma-level and above or selected certificate IV courses). Students repay their loans through the Australian taxation system.

Go to nsi.edu.au/vetfeehelp to see if you are eligible and for more information.

Choose

a course from 22 different industry areas.

Visit nsi.edu.au

Study

full-time, part-time, online, face-to-face or by distance.

Ask us

today for career advice or more information.

Call 131 674.

Restaurants

dine in our award winning training restaurants



Ryde Campus's international reputation as a leader in education and training for hospitality is exemplified in The Ambassador training restaurant.

Hospitality and cookery students practise and develop their skills in the restaurant, creating memorable meals and service in a modern setting.

On selected evenings during the semester, students from Le Cordon Bleu Sydney Culinary Arts Institute also train in the restaurant, offering a taste of world famous French inspired cuisine and service.

The fine dining a la carte menu offers modern Australian cuisine with an international flair and with an extensive wine list, the restaurant provides an excellent choice of top Australian and international wines.

RYDE CAMPUS

Building A, Level 4,
250 Blaxland Road, Ryde
Phone: 02 9448 6270
Email:
ambassador.reservations@tafensw.edu.au

Located at Northern Beaches Campus in Brookvale, The Pittwater training restaurant offers a memorable dining experience where staff and students work together to provide modern Australian cuisine and professional service.

The restaurant gives students from food and beverage, hospitality management and commercial cookery the opportunity to cook contemporary dishes, serve fine wines and manage real-life dining situations in a professional restaurant.

The freshest Australian produce is used to create innovative and sophisticated dishes, matched with some of Australia's finest wines.

The Pittwater is the proud winner of the Restaurant and Catering Association Best Training Restaurant award in 2013, and was a finalist in 2014.

NORTHERN BEACHES CAMPUS

Building M,
154 Old Pittwater Road, Brookvale
Phone: 02 9941 5382
Email:
pittwater.reservations@tafensw.edu.au



ASIAN CULINARY CENTRE OF EXCELLENCE

The Asian Culinary Centre at our Crows Nest Campus provides specialist training in Asian cuisine and is the only Asian Culinary Centre of its kind available to students within TAFE NSW.

The Northern Sydney Institute is unique in offering a Certificate III in Asian Cookery for students eager to immerse themselves in the art of Asian cuisine.

Students who train at the Asian Culinary Centre also have the opportunity to practise and showcase their skills on-site at Fusion – our award winning training restaurant.



Fusion, the training restaurant for Crows Nest Campus, offers diners the opportunity to experience exciting and quintessentially Australian cuisine and be involved in the development of the hospitality skills of our students.

The food for the restaurant is prepared by students undertaking courses in commercial cookery and Asian cookery and is served by those undertaking hospitality management studies.

The menu at Fusion changes regularly and can range from a 10-course Asian degustation menu to a shared plates lunch, but always with a uniquely Australian style.

CROWS NEST CAMPUS

Level 2, 149 West Street, Crows Nest

Phone: 02 9448 4444

Email:

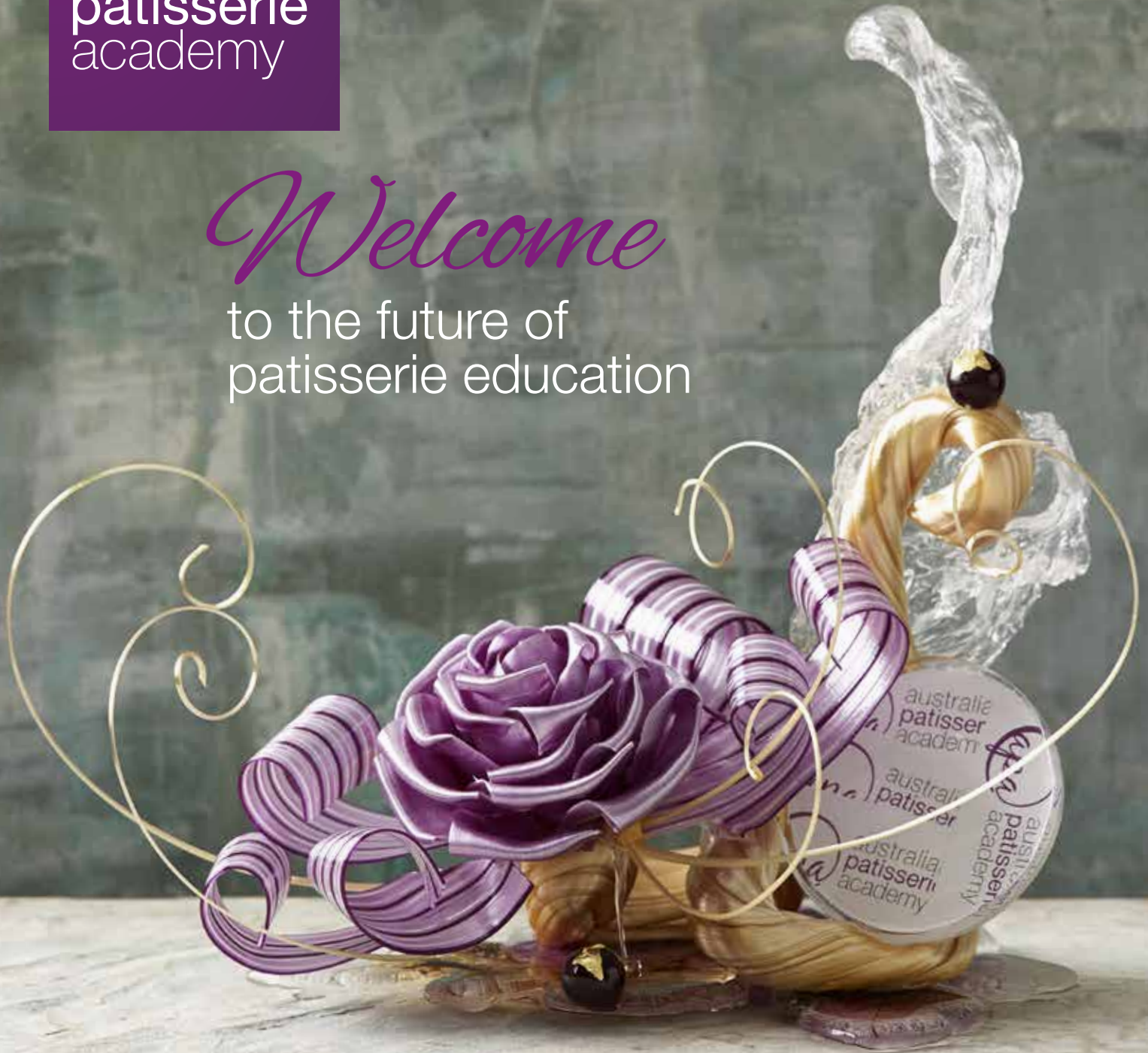
fusion.reservations@tafensw.edu.au



australian
patisserie
academy

Welcome

to the future of
patisserie education



From *classic*
to *contemporary*,
immerse yourself in one of our
refined patisserie courses



We promise to teach you how to create perfectly shaped and moulded pastries, ready for your own high tea.

At the Australian Patisserie Academy we believe in sharing our expertise and knowledge with those who share our joy in culinary arts and who aspire to master patisserie.

We do this by delivering a series of niche programs that provide you with the confidence and skill to shine in the kitchen.

Whether you want to compete internationally in chocolate showpieces or would like the secrets of baking your own sourdough, the Australian Patisserie Academy will transform your culinary skills beyond all expectations.

Our courses

Chocolate

Indulge in our heavenly chocolate courses, working with superior couverture chocolate.

Sugar

Engage yourself in our innovative sugar classes, where designing and creating a masterpiece out of sugar is a reality.

Cake Design and Decoration

Get crafty with our cake design and decorating courses that will have you piping all sorts of flowers and figurines.

Bread

We all love the smell of freshly baked bread, now you can revel in our classic bakery classes and start kneading your dough from scratch.

Meet the team

All of our specialised courses are delivered by internationally acclaimed, award-winning chefs with a wealth of knowledge in the industry.

Learning the skills and trade through experience in variety of competitions, hotels, businesses, cruise liners and esteemed training schools, our group of chefs including Herve Boutin, Andre Sandison, Vivek Angre, Joseph Roche and Angelo Roche will be sharing the very secrets passed down to them.

Call (02) 9448 6222 Visit theapa.edu.au

Training Centres

in focus



The Sydney Coffee Academy is a modern custom-designed coffee and café training centre.

The Sydney Coffee Academy has individual work stations, complete with espresso machines and grinders, it features live video streaming for a detailed view of the tamping and extraction processes.

Our talented, award winning trainers are passionate about coffee and the café industry.

The Sydney Coffee Academy is unique – it is completely independent and not affiliated with any coffee company.

Programs range from exciting three-hour coffee enthusiast programs to nationally accredited programs for the professional. The academy also offers a one-week management program for the entrepreneur.

You are welcome to visit our academy and experience Sydney's foremost coffee training facilities.

PROFESSIONAL BARISTA COURSE

Designed and delivered by top barista professionals for baristas. This unique course delves further into critical aspects of coffee making, including roasting, advanced extraction techniques, competition standard latte art, sensory evaluation and cupping.

Learn to provide specialist advice to customers and staff, and maintain your equipment and deliver perfect espresso beverages.



Training Centres

in focus



The Sydney Wine Academy provides a broad range of high quality education and training in wines and spirits. We are an approved program provider for the internationally recognised Wine and Spirit Education Trust (WSET®) Level 4 Diploma in Wines and Spirits. In addition to our flagship location at the Northern Sydney Institute's Ryde Campus, the Academy also brings quality training to venues across Australia including the Sydney CBD.

Whether you are an experienced sommelier or just getting a taste for the industry – our programs range from foundation levels up. We offer national and international training programs and qualifications for hospitality and wine industry professionals, food and wine media personnel, winery event organisers and wine enthusiasts.

The popular WSET® Level 2 Award in Wines and Spirits explores the wines and spirits of the world – and each class includes a wine tasting. Designed to provide vocational training in product knowledge, it is ideal for those already employed in the drinks industry.

The Sydney Wine Academy also offers a range of short wine appreciation courses for those who are interested in the industry and want to learn more about choosing, tasting and evaluating wine.

PROFESSIONAL SOMMELIER

Our Professional Sommelier course is a unique 18 week program that trains hospitality workers in the specialist role of Sommelier. Delivered by industry specialists, the course covers wine service, service of beers, spirits and liqueurs, food and wine matching, Australian and international wine knowledge and wine list management.

FRENCH WINE SCHOLAR

The Academy now offers an intensive course on French wines in partnership with the French Wine Society. Learn everything there is to know about French wines whilst trying classic examples from around France and graduate as a 'French Wine Scholar'. The Sydney Wine Academy is the only centre in NSW to offer this intensive course.



Course summary

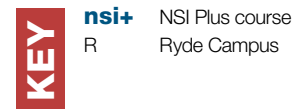
Course Name	Award	Course No.	Campus
Hospitality			
Food Safety Supervision	nsi+ Statement of Attainment	11590	R
Responsible Conduct of Gambling	nsi+ Statement of Attainment	11589	R
Responsible Service of Alcohol	nsi+ Statement of Attainment	11588	R
Patisserie and Baking			
Bread Rolls – Soft and Crusty, Country Bread	nsi+ TAFE Plus Statement	29125	R
Brioche and Croissants	nsi+ TAFE Plus Statement	29120	R
Cake Decorating – Masterclass	nsi+ TAFE Plus Statement	29129	R
Cake Decorating	nsi+ TAFE Plus Statement	23477	R
Chocolate Making and Marzipan Modelling	nsi+ TAFE Plus Statement	28313	R
Choux Eclairs and Pastry Puffs	nsi+ TAFE Plus Statement	29119	R
Choux Pastry and Croquembouche	nsi+ TAFE Plus Statement	29123	R
Danish Pastries	nsi+ TAFE Plus Statement	29124	R
French Macarons and Petits Fours	nsi+ TAFE Plus Statement	29142	R
Ice Creams and Sorbets	nsi+ TAFE Plus Statement	29127	R
Sugar Skills	nsi+ TAFE Plus Statement	28312	R



Course summary

Course Name	Award	Course No.	Campus
Wine, Spirits and Coffee			
Barista Advanced	nsi+ TAFE Plus Statement	28561	R
Barista	nsi+ TAFE Plus Statement	28560	R
Cafe Management	nsi+ TAFE Plus Statement	23306	R
French Wine Scholar Program	nsi+ TAFE Plus Statement	25707	R
Italian Wine – Introductory	nsi+ TAFE Statement	2639	R
Latte Art	nsi+ TAFE Plus Statement	28562	R
Professional Barista	nsi+ Statement of Attainment	12219	R
Professional Sommelier	nsi+ Statement of Attainment	12183	R
Responsible Service of Alcohol	nsi+ Statement of Attainment	11588	R
Sommelier – Wine Knowledge and Service	nsi+ Statement of Attainment	19359	R
Wine Appreciation – Introduction	nsi+ TAFE Statement	6655	R
WSET® Level 1 in International Wines Foundation	nsi+ TAFE Plus Statement	26900	R
WSET® Level 2 in Professional Spirits	nsi+ TAFE Plus Statement	27326	R
WSET® Level 2 in International Wines and Spirits – Intermediate	nsi+ TAFE Plus Statement	26901	R
WSET® Level 3 in International Wines and Spirits – Advanced	nsi+ TAFE Plus Statement	26902	R
WSET® Level 4 in Wines & Spirits	nsi+ TAFE Plus Statement	28097	R

For more information, log onto nsi.edu.au. Click on 'Advanced Search'. Select the industry from the drop down menu.



WHAT IS NSI+

NSI Plus (also known as TAFE Plus) courses provide specialist or advanced training for individuals or groups. NSI Plus courses are designed to get you the skills you need in the shortest possible time. These courses are marked with nsi+ in the course list and have a different fee structure and enrolment process to regular TAFE courses.

Go to nsi.edu.au/nsiplus

WHAT IS VET FEE-HELP?

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Choose

a course from 22 different industry areas.
Visit nsi.edu.au

Study

full-time, part-time, online, face-to-face or by distance.

Ask us

today for career advice or more information.
Call 131 674.

Campuses

and our best kept secrets



BRADFIELD SENIOR COLLEGE

Building A, 213 Pacific Highway
St Leonards

For over 20 years, Bradfield Senior College has been giving students the opportunity to capitalise on their natural talents and interests and find their own path to the HSC. It is renowned for:

- Creative Industries Centre of Excellence

The campus is a unique adult learning environment, where students actively take control of the design of their HSC and teachers are intensely passionate about what they do whether it is music, IT or performing arts.

CROWS NEST

149 West Street
Crows Nest

Situated close to North Sydney CBD and Sydney's leading restaurant district, Crows Nest Campus offers a unique blend of specialist programs, including:

- The Asian Culinary Centre
- Bachelor of Business and the Australian Graduate Management Consortium (AGMC)
- Early Childhood Education training facility – one of the largest in NSW providing a simulated workplace experience.

HORNSBY

205 Peats Ferry Road
Hornsby

Located on Sydney's Upper North Shore, our Hornsby Campus is set in scenic bush land. The campus specialises in graphic design, information technology, carpentry, electrical, automotive, building and ceramics with the latest in light filled studio and exhibition spaces open to the public. The Hornsby campus is home to:

- EcoSkills Training Centre
- Art Gallery.

MEADOWBANK

See Street
Meadowbank

One of the largest campus locations in Sydney, our Meadowbank Campus offers an extensive range of study areas, including:

- Cisco Academy Training Centre
- Hair, Beauty and Make-up Academy
- See Street Art Gallery
- Massage Therapy Clinic
- Higher Education Campus
- Sport and Fitness Centre
- TELC (TAFE English Language Centre).

Take a
campus
video
tour

At the Northern Sydney Institute we know that learning is different for everyone. With online and face-to-face classroom learning we are able to tailor your educational experience to suit the way you learn best.



Go to nsi.edu.au/campus



NORTHERN BEACHES

154 Old Pittwater Road
Brookvale

Surrounded by the beautiful beaches of the peninsula, our Northern Beaches Campus provides specialist training facilities for hospitality, hair and beauty, sport and fitness, community services and health, ceramics and much more. It's home to:

- Hair, Beauty and Make-up Academy
- Community Health and Fitness Education Centre
- Pittwater Training Restaurant
- Maritime Simulator – life-size ship's bridge – realistic ocean going experience
- Gawura Aboriginal Learning Centre.

RYDE

250 Blaxland Road
Ryde

Set in 25 acres of beautifully landscaped gardens with views to the Blue Mountains, our Ryde Campus is an internationally renowned specialist training centre for hospitality, tourism, horticulture and environmental management. The campus is home to:

- The Australian Patisserie Academy – the future of patisserie education
- Le Cordon Bleu Sydney Culinary Arts Institute, the largest Le Cordon Bleu School in the world
- Sydney Wine Academy, a world leader in wine and spirits education – 2010 Wine and Spirit Education Trust (WSET) Educator of the Year
- Sydney Coffee Academy – teaching the art and science of great coffee.

ST LEONARDS

213 Pacific Highway
St Leonards

Our Learning and Innovation Campus is located at St Leonards. It lies between the major commercial business areas of North Sydney and Chatswood. It's home to:

- The largest broadcast quality Film and TV training studios in TAFE NSW (proudly operating for over 55 years)
- Hair, Beauty and Makeup Academy
- Cisco Academy Training Centre
- Learning and Innovation Centre – state of the art digital media and health education precinct.

INTERNATIONAL STUDENTS

We welcome students from 161 nationalities around the world!

For over 50 years, the Northern Sydney Institute has been welcoming students from overseas and educating them for a global future. We offer over 100 courses for international students, from certificate to advanced diploma level. For more information contact:

International Student Services

Crows Nest Campus
Level 2, 149 West Street
Crows Nest NSW 2065

Phone: 02 9448 4499
Fax: 02 9448 4498

nsi.edu.au/internationalstudents

*We
include*



ACCESS TO LYND.A.COM

Online video tutorials to help you learn software, creative, and business skills.

Our services

give you the support you need



STUDENT ASSOCIATION

It's about more than just what happens in class.

The Student Association enriches campus life for students by providing services, activities and facilities, which vary from campus to campus. Membership is voluntary and available to all of the Northern Sydney Institute's students.

When you become a member of the Northern Sydney Institute Student Association, you'll receive a pack full of freebies, discounts and benefits, including offers from local shops and restaurants, campus parking, movie tickets, photocopying, printing, laminating, binding and mobile phone recharge vouchers. Visit your local campus branch to join or for more information go to www.nsi.tafensw.edu.au/Services/StudentAssociation.aspx



LIBRARIES

Looking for information to help you with your studies?

At every campus there's a well resourced library with qualified library staff who can help you find books, journals, eResources, DVDs and CDs. There's also free access to online databases, internet and WiFi.

Students and staff can book and use library equipment to support teaching and learning activities. Ask at the library about using computers, digital projectors, printers, scanners photocopiers and DVD players. The libraries have study, seminar and meeting rooms too.

Visit nsi.edu.au/libraries



CHILDREN'S CENTRES

Why should big kids have all the fun?

Hornsby and Meadowbank Campuses kick off the learning early with quality care and educational programs for children aged from six weeks to five years old. Professional staff design the friendly and inclusive programs to reflect the interests and abilities of your child. The safe environment, modern equipment and a healthy staff to child ratio will put your mind at ease.

If you're a student of the Northern Sydney Institute or part of the community, contact either centre to ask about enrolling your child or download an application form from www.nsi.tafensw.edu.au/Services/Childcare.aspx

Meadowbank Children's Centre
Building N
Phone: 02 9942 3643

Hornsby Children's Centre
Building N
Phone: 02 9472 1548



DISABILITY SERVICES

Our courses are for everybody.

Ask our TAFE NSW disability teacher/consultants for assistance to access alternative format material, adaptive technology, interpreters for those who are deaf or hearing-impaired, learner and exam support, and assistance with physical access. Tick the relevant box when enrolling, email us at nsi.disabilities@tafensw.edu.au or give us a call. It's confidential.

Bradfield 02 9448 4431

Crows Nest 02 9942 0238

Hornsby 02 9472 1272 /
02 9472 1216

Meadowbank 02 9942 3788 /
02 9942 3655 /

Northern Beaches
02 9941 5280 /
02 9941 5281

Ryde 02 9448 6449 /
02 9448 6411

St Leonards 02 9942 0054/
(Tty) 02 9942 0065

National Relay Service 133 677

Visit www.nsi.tafensw.edu.au/Services/DisabilityServices.aspx

Customised short courses for students with a disability can be developed to meet a local demand.



CAREER DEVELOPMENT AND COUNSELLING

Talk to us about getting started and being well-organised with your study. We have resources available on campus to help you succeed in your course. Access support if you're struggling with your study or falling behind.

We can help you manage stress or other emotions that can get in the way of your success. We help if you're not sure you're in the right course. Exploring your options after you graduate with us.

Call 131 674 to make an appointment today.



SKILLS FOR EDUCATION AND EMPLOYMENT (SEE) PROGRAM

Improve your skills, expand your horizons.

The Skills for Education and Employment (SEE) program is a great chance to improve your reading, writing, speaking and maths skills for study, work and when applying for a job.

The SEE program is funded by the Commonwealth government through the Department of Industry. The Northern Sydney Institute offers the program at Northern Beaches, St Leonards and Meadowbank campuses.

There are two streams:

- English language training for migrants at a range of levels
- YESS (Youth Employment and Study Skills) program for job seekers aged 15-24

For more information, see nsi.edu.au/see, email nsi.see@tafensw.edu.au or call our SEE office on 02 9941 5232.

Interested? Talk to Centrelink or your employment service provider first and they'll check if you're eligible. If you are, ask them for a referral to the SEE Program at the Northern Sydney Institute.



LEARNER SUPPORT

Learning should be challenging but also enjoyable.

If you're finding study difficult then learner support might help.

Learner support can include help with language, literacy and numeracy, communication, computers or subject-specific issues, organised either individually or in a small group.

Usually held at Campus Learning Centres, it's free if you're a student at the Northern Sydney Institute. Visit www.nsi.tafensw.edu.au/Services/LearnerSupport.aspx



OUTREACH PROGRAMS

Are you keen to study but something is holding you back?

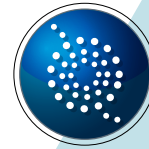
Money, education, social issues – life can be complicated. The Northern Sydney Institute's Outreach Unit runs vocational access courses in response to the needs of the community. Outreach might run a course for early school leavers, for example, or a course tailored to mature learners re-entering the workforce.

For more information contact one of our Outreach offices, located:

Crows Nest Campus
Main Building, Room 1.53A
Phone: 02 9448 4426

Hornsby Campus
Building D, Room 1
Phone: 02 9472 1239

Meadowbank Campus
Building Y, Room Y5.1
Phone: 02 9942 3815



SERVICES FOR INDIGENOUS STUDENTS

The word Gamarada means friends.

Located within Meadowbank Campus, the Gamarada Aboriginal Education and Training Unit is a great place to connect with other Indigenous people. Talk to Gamarada staff for advice about study, courses and careers. For further information call 02 9942 3577 or email nsi.gamarada@tafensw.edu.au

The Gawura Aboriginal Learning Centre is a purpose-built teaching and learning facility for Aboriginal students, staff and community groups at our Northern Beaches Campus. Courses include Indigenous tour guiding, event management and the Aboriginal Cultural Education Program.

For further information call 02 9941 5353.



TEMPORARY VISA HOLDERS

Holders of temporary visas can enrol in the Northern Sydney Institute's courses, if places are available and all course entry requirements have been met. Enrolment conditions apply, depending on the visa subclass. Most temporary visa holders pay the course and tuition fees. TAFE NSW will conduct an audit of residency status following enrolment.

If you have a temporary visa, call 131 674 to discuss your options.

Get recognition

for all your hard work in your career learning or study.
Here's how!



APPLY FOR RECOGNITION AND YOU COULD FINISH YOUR COURSE SOONER

Previous study, experience at work or even volunteering in the community can all count towards recognition of prior learning (RPL). TAFE NSW has a process of assessing RPL and as a student of the Northern Sydney Institute, you can apply for RPL in as many units as you like (fees will apply).

The process includes providing evidence of your experience plus an interview with a trained assessor. Depending on what evidence you have, the assessor might also suggest an activity such as a challenge test or a workplace observation to give you a chance to show us what you can do.

If you are found to be eligible for recognition for a unit of competency then the rest is easy, you'll automatically get a pass for that subject.

Keep recognition in mind when you enrol. The sooner we know about it the better, preferably within the first three weeks of enrolment.

HOW TO APPLY FOR RECOGNITION

A bit of experience can help you enjoy and do well in your course but if you think you've been there and done that, ask your teacher or the campus Course Information Officer about applying for recognition. Or jump online at www.skillsrecognition.nsw.gov.au to find out more.

WHAT EVIDENCE DO I NEED?

When you submit your application, include original or certified copies of as many of the following as you can:

- work reports
- qualifications
- references
- job descriptions
- performance appraisals
- samples of your work
- a portfolio of relevant videos/photos
- minutes of a meeting or correspondence.

Talk with your teacher or Course Information Officer about recognition and get qualified more quickly.



Getting credit where it's due

nsi.edu.au/recognition

Degrees and the Northern Sydney Institute

We make it easy

FOR YOU TO CONTINUE
YOUR STUDIES AT
UNIVERSITY LEVEL

GET CREDIT TOWARDS A DEGREE

Did you know that the Northern Sydney Institute has over 500 courses to choose from? Complete a diploma with us and you may get credit towards a degree at major Australian universities.

UPGRADE TO A UNIVERSITY DEGREE

You can turn your diploma into a degree by continuing your studies at the Northern Sydney Institute. Our unique partnerships with Charles Sturt University (CSU) and University of Canberra (UC) mean you can complete a bachelor degree on campus with us and graduate from a university.

GRADUATE WITH A DEGREE FROM US

Did you know that TAFE NSW is an accredited higher education provider? You can study the Bachelor of Information Technology (Network Security) or the Associate Degree in Accounting at our Meadowbank Campus.

TAFE NSW DEGREES

Bachelor of Information Technology (Network Security)

TAFE NSW Higher Education, Meadowbank Campus

Associate Degree in Accounting

TAFE NSW Higher Education, Meadowbank Campus

UNIVERSITY DEGREES AND PARTNERSHIPS

Bachelor of Business Studies

Charles Sturt University, Crows Nest Campus

Bachelor of Business (International Restaurant Management)

Le Cordon Bleu Sydney Culinary Arts Institute, Ryde Campus

Bachelor of Business (International Hotel Management)

Le Cordon Bleu Sydney Culinary Arts Institute, Ryde Campus

Bachelor of Education (Birth to Five Years)

Charles Sturt University, Crows Nest Campus

Bachelor of Event & Tourism Management

University of Canberra, St Leonards Campus

Bachelor of Graphic Design

University of Canberra, St Leonards Campus

Bachelor of Hotel Management

Charles Sturt University, Ryde Campus

POST GRADUATE PROGRAMS

Graduate Certificate in Management (Professional Practice)

Australian Graduate Management Consortium, St Leonards Campus

Graduate Diploma in Management (Professional Practice)

Australian Graduate Management Consortium, St Leonards Campus

WE OFFER

- practical hands-on learning
- guaranteed small class sizes
- individual learner support
- no ATAR required

Call 131 674

or visit degreesforindustry.com.au

Fees

and financial assistance

When you enrol in a course, you will need to pay a student fee. The student fee will vary depending on the course, if the course is government subsidised and what level of subsidy you are eligible for.

From 2015, all student fees will be for the entire qualification, not an annual fee. You may also qualify for an exemption or concession.

To find out more about fees and financial assistance go to nsi.edu.au/fees

Here you will find out about:



- **FEES FOR NSW GOVERNMENT**
subsidised courses
- **FEES FOR NSI PLUS**
(non-subsidised) courses
- **FEES FOR INTERNATIONAL STUDENTS**
- **PAYMENT METHODS**
- **STUDENT LOANS**
and other financial assistance
- **TRAVEL CONCESSIONS**
- **TAX CONCESSIONS**
- **REPLACEMENT FEES**
for records or awards

PAY IN INSTALMENTS

Payment plan options are available for all courses. You pay an upfront payment for part of the course, and the remainder of your student contribution will be made over the duration of your course.

If you have any questions or would like to discuss your study and fee options, please contact us, we're happy to help.

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Want to know more?

For information and steps to apply and enrol visit nsi.edu.au/enrol

Got questions? Call 131 674
or email nsi.study@tafensw.edu.au



A journey of a thousand miles begins with a single step.

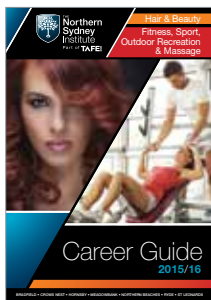
- Lao Tzu



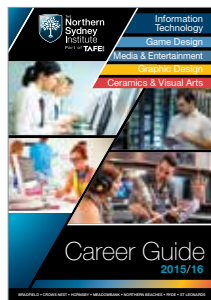
Check out these additional Career Guides.



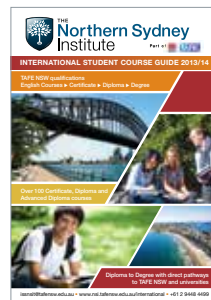
SCHOOL OF BUSINESS & FINANCE



HAIR & BEAUTY, FITNESS, SPORT, OUTDOOR RECREATION & MASSAGE



INFORMATION TECHNOLOGY, GAME DESIGN, MEDIA & ENTERTAINMENT, GRAPHIC DESIGN, CERAMICS & VISUAL ARTS



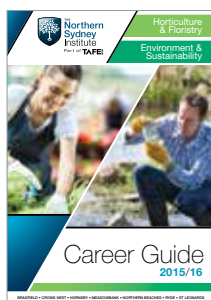
INTERNATIONAL CAREER GUIDE



BRADFIELD PROSPECTUS



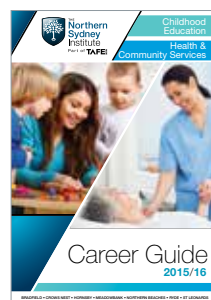
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