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精英团队

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ACKNOWLEDGE
EDUCATION

The right ingredients

Hospitality
Course Guide



FRONT
COOKING SCHOOL

Welcome to Acknowledge Education. In its 130+ year history in education, the school has seen many changes, but has always kept true to its mission and values. Our mission: to stay a challenging, relevant and creative leader in the education industry. Our values: honesty and integrity in dealing with all stakeholders.

– SUZANNE JACKSON, ACKNOWLEDGE EDUCATION





Hospitality is the backbone of tourism in Australia, and at Front Cooking School we live by the motto that skills and knowledge is the start of having a distinguished career.

— ARTHUR VALLELONGA,
NATIONAL HEAD OF HOSPITALITY



Front Cooking School is a rewarding start to your career in hospitality. We look after you as an individual from the first day until you graduate.

— ANDREW CHISHOLM

WHAT

*Certificate III
in Commercial Cookery
SIT30816
CRICOS 093177E*

Welcome to the kitchen of dreams, where your future career is waiting to unfold. With the Certificate III in Commercial Cookery, you'll gain hands-on experience in the kitchen and acquire the fundamental food skills that can take you around the world. Jump into the dynamic world of hospitality and experience all it has to offer with your newfound practical and theoretical knowledge. This qualification provides a pathway to become a Commercial Cook or Commis Chef in a wide range of hospitality establishments including bistros, cafés, hospitals, hotels, and restaurants.

*Certificate III
in Patisserie
SIT31016
CRICOS 093179C*

Mornings in the kitchen baking warm, flaky croissants, afternoons creating the perfect sweet and salty pastries, and evenings carefully decorating a wedding cake for the next day event. If the delectable aromas and breathtaking sights of specialty baking rule your life, then Front Cooking School's Certificate III in Patisserie is the course for you. This qualification provides a pathway to work in various organisations where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafés and coffee shops.

*Certificate IV
in Commercial Cookery
SIT40516
CRICOS 093178D*

If you've always dreamed of running a restaurant and experiencing the joy of serving your signature dishes to satisfied customers, you'd know it's about more than just the food. Expand upon to your culinary talents with the Certificate IV in Commercial Cookery, with kitchen-based practical learning as well as classroom theory-based subjects where you'll learn to manage finances, a kitchen and a team – the skills essential for success in hospitality. This qualification provides a pathway to work as a Chef in organisations such as cafés, clubs, coffee shops, hotels, pubs and restaurants, or to run your own small business in these sectors.

*Certificate IV
in Patisserie
SIT40716
CRICOS 094702C*

If ever dreaming of becoming an expert in the art of French patisserie and inventing your own masterpieces from simple treats like madeleines, financiers and cookies to more complex creations like black forest cake, eclairs, macarons and many more, you should be considering this course. This qualification reflects the role of Pastry Chefs 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 various organisations where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops.

*Diploma of
Hospitality Management
SIT50416
CRICOS 090983K*

If you're a born leader, you'll want to be front-of-house in your career, and the Diploma of Hospitality Management teaches you how to take charge in the fast-paced and exciting world of hospitality. You'll acquire a broad range of hospitality skills including providing food and beverage advice and table service, combined with managerial skills such as rostering staff and preparing and monitoring budgets. You'll gain a sound knowledge of industry in order to coordinate hospitality operations and take on the role of a highly skilled senior employee capable of making operational business decisions. This qualification provides a pathway to work in any hospitality industry sector as a departmental or business manager. The diversity of employers includes cafés, catering companies, clubs, hotels, motels, pubs and restaurants, amongst others.

*Advanced Diploma
of Hospitality Management
SIT60316
CRICOS 091141M*

Strong frontline leaders are in hot demand in hospitality across the globe. The Advanced Diploma of Hospitality Management will cultivate your passion for this vibrant industry and help you rise through the ranks to take your place as a Senior Manager. You'll develop a thorough spectrum of skills across the areas of business planning, financial management, human resources, leadership and marketing, to enable you to successfully operate across a broad range of sectors which may include bars, gaming venues, resorts, restaurants or other busy hospitality environments.



The biggest reason I was able to defeat the hardships, was from the purpose I felt helping my parents improve their restaurant, the positive feedback I got from customers and the legacy I will leave behind one day when I'm done. Being able to add a positive touch to someone's day by providing them with a good meal and good service with a smile, has also made my job feel more rewarding.

– Mumin Gungordu, Advanced Diploma of Hospitality Management

Bayview Eden Melbourne and Bayview on the Park Hotels have engaged with Front Cooking School to provide practical workplace training for their Kitchen students. This opportunity has enhanced the students culinary skills and confidence in a large kitchen environment. It makes us proud hosting the students and seeing their passion for cookery demonstrated. Along with knowing they will be the next up and coming aspiring Chefs in the Hospitality Industry. All students have excelled throughout their placement, where we have had some success stories of recruiting key students into the Hotel kitchen team.

– Ann-Maree Jolley
Human Resources Officer,
Bayview Eden Melbourne
Bayview On The Park

On behalf of our kitchen management and all of our kitchens, we would like to congratulate yourself and the team at Front cooking school for preparing and delivering two very high-quality students for work placement at the RACV City Club. Both students actively became involved in aspects of food preparation including a la carte and banqueting service, and quickly became valuable team members. I would consider both Marie and Lilly as 'job ready' and sure they will be successful in their chosen career.

– Mark Normoyle
Executive Chef,
RACV City Club

Funding

The following funding is available for eligible Local students.

- *Skills First*: The Certificate III in Patisserie, the Certificate IV in Patisserie, the Certificate IV in Commercial Cookery and the Diploma of Hospitality Management*
- *VET Student Loans: The Diploma of Hospitality Management and the Advanced Diploma of Hospitality Management*

www.frontcookingschool.vic.edu.au/dates-fees/funding-information

**This training is delivered with Victorian and Commonwealth Government funding.
This funding is only available for Victorian students.*

Work-based Training

Front Cooking School understands the importance of Work-based Training (WBT) and the benefits it provides to our students. We provide students with fantastic opportunities to gain work experience in leading hotels, restaurants and cafés. Students completing WBT gain

skills and knowledge working in the hospitality industry and dealing with work colleagues, customers and employers' work expectations. Students who excel in their WBT placements are regularly offered ongoing employment after their placement has been completed.

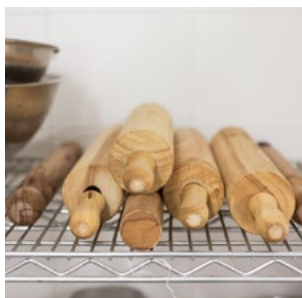
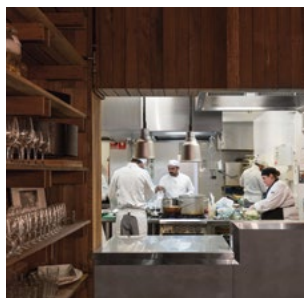
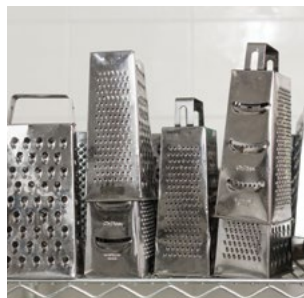
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Local students

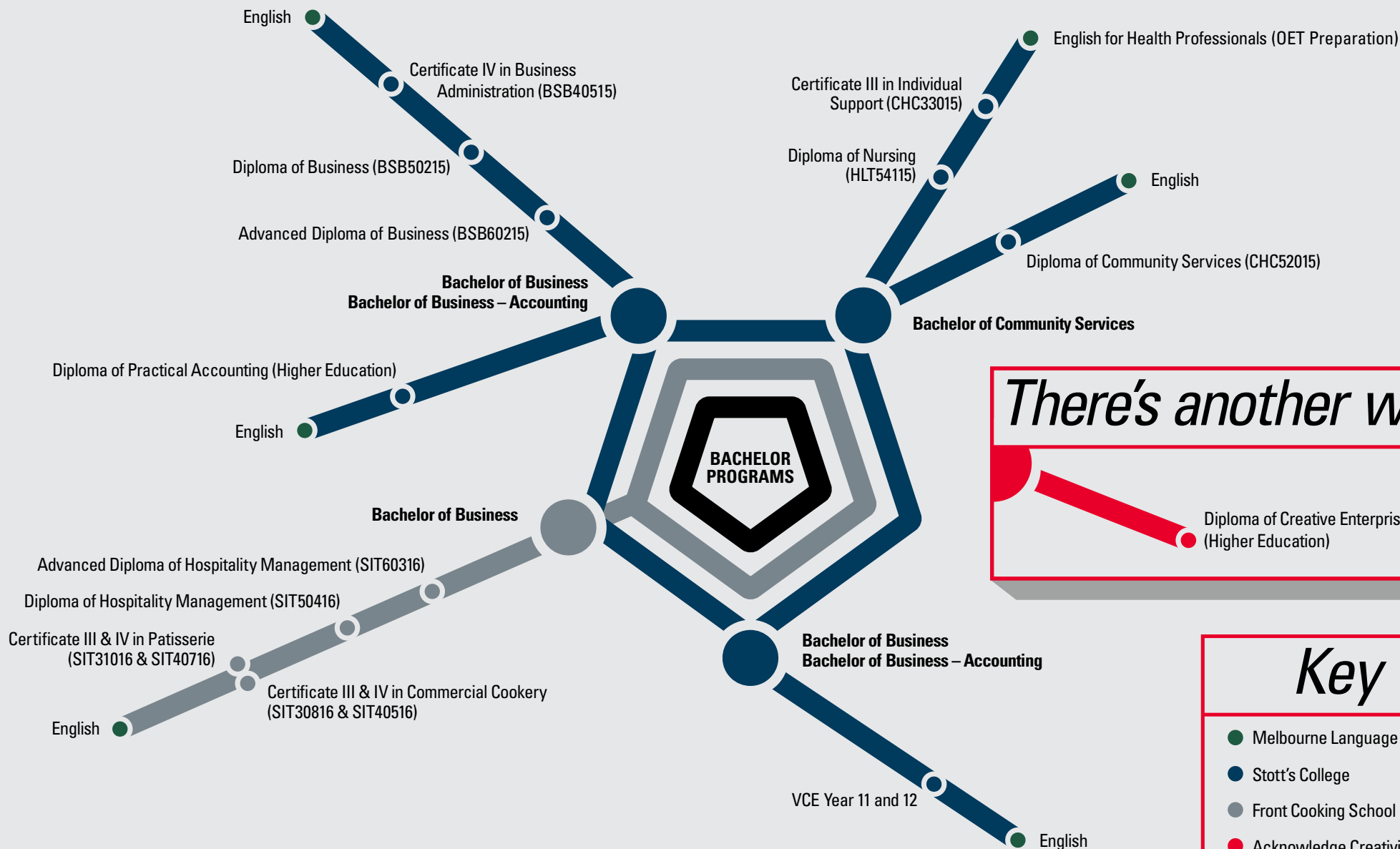
www.frontcookingschool.vic.edu.au/apply/how-to-apply-local-students

International students

*www.frontcookingschool.vic.edu.au/apply/how-to-apply-international-students
or contact a Course Advisor on +61 3 9663 3399 or email to
hello@ae.edu.au (local students) or study@ae.edu.au (international students).*



Get on track



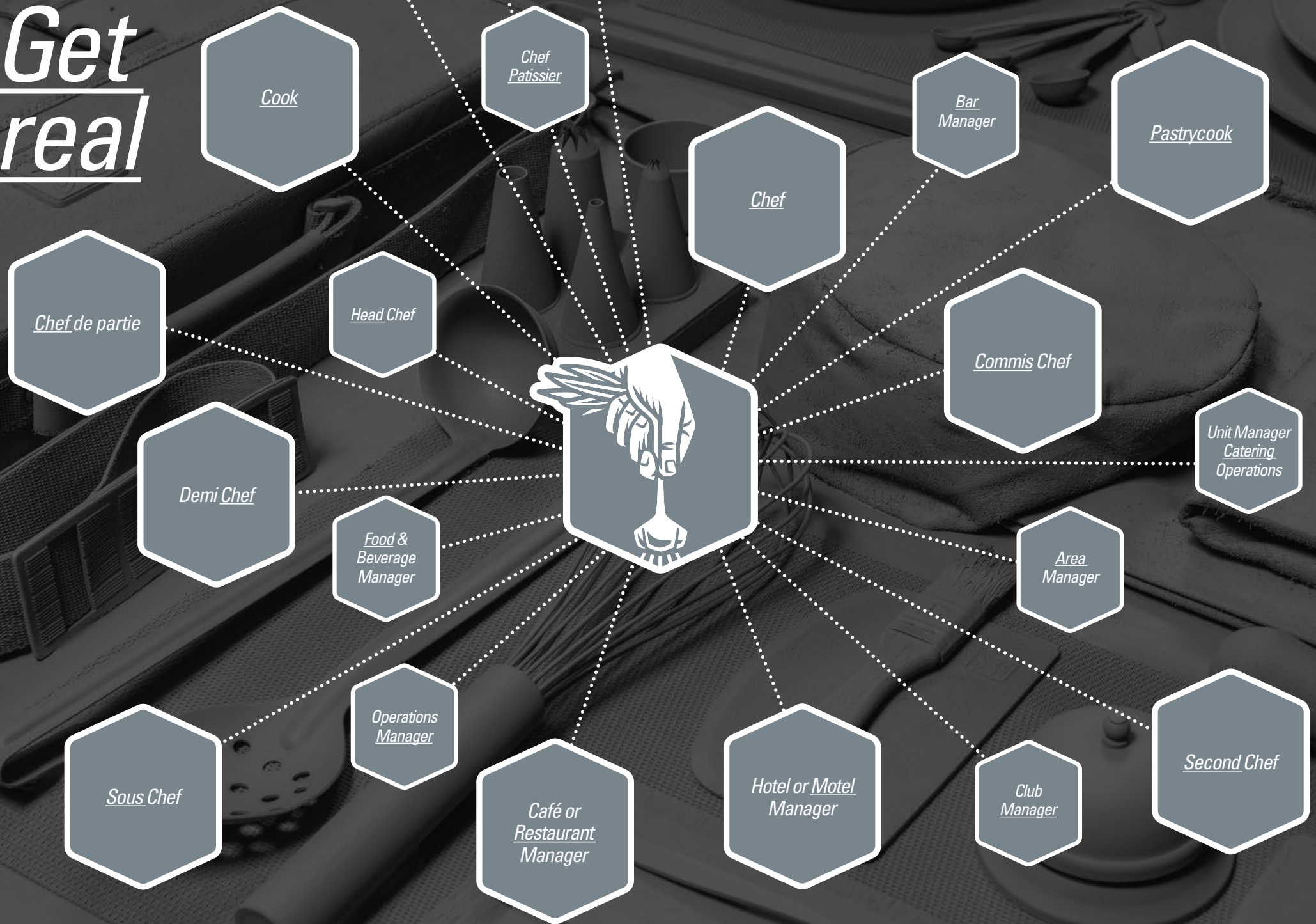
There's another way

Diploma of Creative Enterprise (Higher Education)

Key

- Melbourne Language Centre
- Stott's College
- Front Cooking School
- Acknowledge Creativity

Get real



Be the
successful
one!

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

At Acknowledge
Education, our passion
is our students and
our goal is to prepare
them for tomorrow.

We are committed
to providing a caring
environment, which
recognises the worth
of the individual
and encourages
the achievement
of excellence.



Business is a
creative process
at every level.
– Suzanne Jackson



If you show passion
and commitment
in the hospitality
sector, you have
already stepped
closer to success.
– Glenn Evans



If you can't
explain it in
simple terms,
you haven't
learnt it.



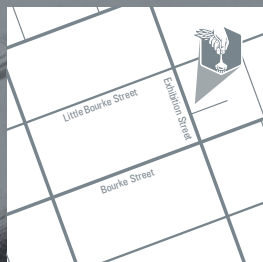
We take academic
and corporate
governance very
seriously and act
with integrity in
all our operations.
– Ben Saporta



Bridge the
gap between
business and
creativity,
because
business
is creative.

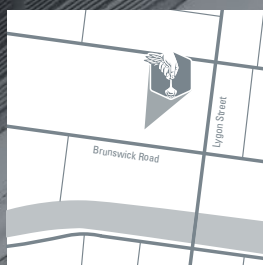


LOCATIONS



MELBOURNE
168 Exhibition Street,
Melbourne, Victoria 3000

CARLTON
242 & 252 Lygon Street,
Carlton, Victoria 3053



BRUNSWICK
107 Brunswick Road,
Brunswick, Victoria 3056

BRISBANE
225 St Pauls Terrace,
Fortitude Valley,
Queensland 4006

