# INTERNATIONAL STUDENT PROSPECTUS



Barkly International College



# **ABOUT US**





Barkly International College Pty Ltd strives to offer affordable and high quality education in a friendly environment.

Barkly International College (BIC) is an English language and Vocational Education and Training (VET) institute based in Melbourne. Its campuses are conveniently located in the Central Business District (CBD) of Melbourne, with easy access to public transport.

In addition to being conveniently located, campuses are equipped with modern style classrooms, library resources, student recreational areas including kitchen facilities and computer labs with free access to internet and email.

BIC regularly organises extra activities outside of class, which give students the opportunity to discover some of Australia's most beautiful places. All activities are run by BIC staff members who ensure an English speaking environment at all times. Other activities include Conversation Club, Movie Club, Job Club and group sporting activities. The atmosphere at BIC is very student friendly.

### BIC teachers and administration staff are always happy to help students with any problems which they may face and work to make the students feel at home in the BIC family!



# COLLEGE CONTACT DETAILS

### **City Campus (Head office)**

Street Address Level 1, 377 Lonsdale St Melbourne 3000

Postal Address Level 1, 377 Lonsdale St Melbourne 3000

Contact Number (03) 9600 2996 Email info@barklycollege.vic.edu.au



### North Melbourne Campus and automotive Workshop

0

Email

Street Address 49 Henderson Street, North Melbourne, Victoria 3051

0

Postal Address 49 Henderson Street, North Melbourne, Victoria 3051

info@barklycollege.vic.edu.au

Contact Number (03) 9600 2996

### **Commercial Cookery Kitchen Campus**

### Street Address

583 Barkly Street, West Footscray, Victoria 3012

Postal Address 583 Barkly Street, West Footscray, Victoria 3012

Contact Number (03) 9600 2996

#### Email

info@barklycollege.vic.edu.au

www.barklycollege.vic.edu.au

# **REASONS TO STUDY AT** BARKLY INTERNATIONAL COLLEGE - BIC



### **1. ACADEMIC STAFF**

We understand that successful trainer and assessors equals successful course completion! This is why BIC's trainer and assessor selection and recruitment is rigorous. Our commitment to you is to engage with only experienced, passionate and committed trainer and assessors.

### **2. STUDY SUPPORT**

BIC offers Study Skill Sessions for its students, which include academic and report writing, computer literacy and time management skills. The aim of the Study Skills Sessions is to support students in achieving successful course outcomes as well as preparing students for further study.

### **3. OPTIONS FOR FURTHER STUDY**

Internal and external pathways for our English, vocational and higher education programs provide our students with reliable and valid routes to transition from one level. or field of study, to the next.

### **4. STUDENT SUPPORT SERVICES**

The Student Support officers comprise of professional and friendly staff qualified to assist students in a broad range of areas, including accommodation arrangements, meeting other students, job search and career advice and counselling. The service is free and confidential. Appointments can be made at reception.

### **5. FACILITIES**

Free internet access, student email, IT support is available for all students enrolled at BIC. A student loung e and a student dining area provides the students with a place to rest and recharge,

### LEARN ENGLISH FROM ZERO WITH US!

www.barklycollege.vic.edu.au

### **Entry Requirements**

- All students must be of the age of 18 years or over at the time of applying for admission at Barkly International College.
- IELTS band score of 5.5 or equivalent in the linke with DHA regulations.
- Satisfactory completion of studies in application's home country equivalent to an Australian Year 12 qualifications is required for entry roll into all courses.
- Mature age students will also be considered without the minimum education requirements but with relevant work experience within chosen are of study and a demonstrated capacity to meet course requirements.
- A language, Literacy, Numeracy, (LLN) assessment must be undertaken by applicants wanting to enrol into an award Vocational Education and Training Course. Applicants wanting to enrol into an ELICOS Course must complete an English Placement.

### **Application Checklist**

- Photocopy of Passport
- English Proficiency (Only 1 required)
- Upper Internediate level of English or above
- Highest education and revelant Academic Documents
- IELTS 5.5 or above.

#### Intakes

- 1st of every month for Cookery
- 15th of every month for Automotive
- 1st for every month for Marketing and Business
- Monday every week for ELICOS

### **RPL AND CREDIT TRANSFER**

We offer RPL and credits in all courses for further information please enquire at info@barklycollege.vic.edu.au

### **Recognition of Prior Learning (RPL)**

Your existing skills obtained through previous work, education and life experiences may make you eligible to receive formal recognition towards your qualification through the Recognition of Prior Learning process.

This process acknowledges that people learn in many different ways and that learning may have been obtained through formal or informal learning. To receive RPL, your skills, training and experiences are assessed against recognised qualifications.

Applications for RPL should be made prior to enrolling. To discuss RPL for this course please contact us on Barkly International College on (03) 9600 2996 and ask to speak to the Course Coordinator for this qualification or the Training Manager.

#### **Course Credits**

Barkly International College accepts and provides credit(s) to learners for units of competency and/or modules (unless licensing or regulatory requirements prevent this) where these are evidenced by:

- AQF certification documentation issued by any other RTO or AQF authorised issuing organisation.
- Authenticated VET transcripts issued by the Registrar.

Credit will be granted not only for studies completed at an RTO, but at any authorised issuing organisation, such as a university. In such cases, an analysis as to the equivalence of the study completed with the relevant unit/s or module/s would need to be completed before any credit could be granted.



# ELICOS PROGRAM

### WHY STUDY WITH US?

We have weekly intakes – Every Monday

- We have flexible Timetables
- Highly qualified Teachers

Weekly speaking and coffee clubs

Excursions

#### **English Language Intensive Courses for Overseas Students**

Our ELICOS programs have been designed for students who require English language training before commencing there studies in Australia, pursuing further studies or for an easier integration into the English Speaking Community. We have students from all over the world approximately 20- 25 different nationalities studying with us. We offer many extra activities outside the classroom on a weekly basis where students have the opportunity to practise their newly learned English skills. Some of the activities we offer are:

City tours
 Speaking clubs
 Coffee club
 Excursions to the Great Ocean Rd, Philip Island, the Melbourne Zoo, the movies etc

Our tutors are qualified and experienced teachers who come from all over the world. They can help you learn the language and study skills you will need to help you succeed in an English learning and community environment.

### **Flexible Learning**

Our ELICOS Course durations depend on your personal goals. Your are required to study 20 hours per week - these 20 hours per week are split up into blocks from Monday to Friday.

### General English ELEMENTRAY

COURSE NAME	GENERAL ENGLISH ELEMENTARY
Course description:	<ul> <li>The aim of this course is to help students learn important English phrases, greetings.spelling and fundamental grammatical concepts. This course familiarizes students with expressing needs and wants in English, to give simple requests and to use questions in order to acquire new information especially in everyday use. It is designed to assist students with listening comprehension and speaking through skills and strategies including vocabulary appropriate conversations.</li> <li>Speaking (Including vocabulary appropriate conversations)</li> <li>Pronunciation</li> <li>Vocabulary Development</li> <li>Listening Skills</li> <li>Grammar Structure</li> </ul>
Entry requirements:	Minimum 18 years of age on enrolment day
Start dates:	Every Monday
English entry requirements:	Elementary = No English entry requirements. Pre intermediate = Elementary level of English Intermediate = Pre intermediate level of English Upper intermediate = intermediate level of English IELTS level of English - intermediate level of English
CRICOS Course Code:	098004G
Modes of study:	face-to-face at Level 1, 377 Lonsdale Street, Melbourne.
Assessment methods:	Assessment will vary every week and may include reading or writing or listening or speaking tests, oral presentations, role plays, writing summaries, writing dialogues etc.
Holidays breaks:	1 week
Total course duration:	15 weeks

COURSE NAME	GENERAL ENGLISH ELEMENTARY
Weekly course fee:	\$170
Weekly material/ textbook fee:	\$89
Enrolment fee:	\$250
Timetable:	Course timetables can vary from morning, afternoon or evening. Contact us to find out the current timetable for each course.
Course award:	All students will receive a certificate upon successful completion of their course

### General English PRE-INTERMEDIATE

COURSE NAME	GENERAL ENGLISH PRE-INTERMEDIATE
Course description:	<ul> <li>The Pre-intermediate course is designed to build upon the skills and knowledge demonstrated bylearners with an Elementary-level command of the English language. The content and outcomes are oriented towards providing learners with the foundation that will be required to succeed at higher levels.</li> <li>Speaking Skills</li> <li>Functional Language</li> <li>Interactive Skills</li> <li>Analysing AudioNisual Material</li> <li>Listening and Reading Material</li> </ul>
Entry requirements:	Minimum 18 years of age on enrolment day
Start dates:	Every Monday
English entry requirements:	Elementary = No English entry requirements. Pre intermediate = Elementary level of English Intermediate = Pre intermediate level of English Upper intermediate = intermediate level of English IELTS level of English - intermediate level of English
CRICOS Course Code:	098005G
Modes of study:	face-to-face at Level 1, 377 Lonsdale Street, Melbourne.
Assessment methods:	Assessment will vary every week and may include reading or writing or listening or speaking tests, oral presentations, role plays, writing summaries, writing dialogues etc.
Holidays breaks:	1 week
Total course duration:	15 weeks
Weekly course fee:	\$170
Weekly material/ textbook fee:	\$89
Enrolment fee:	\$250
Timetable:	Course timetables can vary from morning, afternoon or evening. Contact us to find out the current timetable for each course.
Course award:	All students will receive a certificate upon successful completion of their course

### General English INTERMEDIATE

COURSE NAME	GENERAL ENGLISH INTERMEDIATE
Course description:	<ul> <li>The Intermediate course takes knowledge and skills that can be demonstrated by learners at a Pre-intermediate level. and introduces more advanced concepts to build on this foundation. Upon completion of this course, learners will have developed skills and knowledge on the fundamental skills in English: Listening, speaking, reading, writing andpronunciation</li> <li>Communication Skills</li> <li>Using phrases and collocations</li> <li>Active learning and researching skills</li> <li>Utilising grammar and vocabulary</li> <li>Integration of reading and writing</li> </ul>
Entry requirements:	Minimum 18 years of age on enrolment day
Start dates:	Every Monday
English entry requirements:	Elementary = No English entry requirements. Pre intermediate = Elementary level of English Intermediate = Pre intermediate level of English Upper intermediate = intermediate level of English IELTS level of English - intermediate level of English
CRICOS Course Code:	098006F
Modes of study:	face-to-face at Level 1, 377 Lonsdale Street, Melbourne.
Assessment methods:	Assessment will vary every week and may include reading or writing or listening or speaking tests, oral presentations, role plays, writing summaries, writing dialogues etc.
Holidays breaks:	0 week
Total course duration:	14 weeks
Weekly course fee:	\$170
Weekly material/ textbook fee:	\$89
Enrolment fee:	\$250
Timetable:	Course timetables can vary from morning, afternoon or evening. Contact us to find out the current timetable for each course.
Course award:	All students will receive a certificate upon successful completion of their course

### General English UPPER INTERMEDIATE

COURSE NAME	GENERAL ENGLISH UPPER INTERMEDIATE
Course description:	<ul> <li>The Upper Intermediate course will help learners to build upon knowledge and experiences gathered previously, this course will develop on the key areas such as writing styles, reading comprehension, listening for meaning and speaking coherently, this course will also prepare you for moving onto other courses within the college and into further study. It embraces the digital age through new texts, enhanced features and design with rich andvaried video content regarding culture.</li> <li>Understanding of global issues</li> <li>Internet Research</li> <li>Interactive Exercises</li> <li>Activities that reflect the reality of the 21st century</li> <li>In depth grammar revision tasks and theory</li> <li>Extending an established vocabulary</li> </ul>



Entry requirements:	Minimum 18 years of age on enrolment day
Start dates:	Every Monday
English entry requirements:	Elementary = No English entry requirements. Pre intermediate = Elementary level of English Intermediate = Pre intermediate level of English Upper intermediate = intermediate level of English IELTS level of English - intermediate level of English
CRICOS Course Code:	098011J
Modes of study:	face-to-face at Level 1, 377 Lonsdale Street, Melbourne.
Assessment methods:	Assessment will vary every week and may include reading or writing or listening or speaking tests, oral presentations, role plays, writing summaries, writing dialogues etc.
Holidays breaks:	0 week
Total course duration:	10 weeks
Weekly course fee:	\$170
Weekly material/ textbook fee:	\$89
Enrolment fee:	\$250
Timetable:	Course timetables can vary from morning, afternoon or evening. Contact us to find out the current timetable for each course.
Course award:	All students will receive a certificate upon successful completion of their course

### **IELTS**

COURSE NAME	IELTS
Course description:	The International testing System (IELTSJ is an international standardised test of English Language proficien- cy for non-native English Language speakers.
	• This IELTS course will equip you with essential skills and strategies needed to successfully undertake the test with confiden ce. This course will provide the necessary practice in all areas of the test: reading, writing, listening and speaking. It will focus on the skills and techniques required to successfully pass the test by helping you to familiarise with the various test formats and to build test taking strategies.
	Participants will practice different language task-types through a variety of activities, lectures, role-play and assignments. Interactive practice activities are provided for extra practice on those skills and strategies on topics common for the IELTS such as the environment, the arts, media, science and technology, health, energy, education, transport and urbanisation.
Entry requirements:	Minimum 18 years of age on enrolment day
Start dates:	Every Monday
English entry requirements:	Elementary = No English entry requirements. Pre intermediate = Elementary level of English Intermediate = Pre intermediate level of English Upper intermediate = intermediate level of English IELTS level of English - intermediate level of English
CRICOS Course Code:	098009C
Modes of study:	face-to-face at Level 1, 377 Lonsdale Street, Melbourne.
Assessment methods:	Assessment will vary every week and may include reading or writing or listening or speaking tests, oral presentations, role plays, writing summaries, writing dialogues etc

#### 📕 www.barklycollege.vic.edu.au 📕

Holidays breaks:	6 week
Total course duration:	16 weeks
Weekly course fee:	\$170
Weekly material/ textbook fee:	\$89
Enrolment fee:	\$250
Timetable:	Course timetables can vary from morning, afternoon or evening. Contact us to find out the current timetable for each course.
Course award:	All students will receive a certificate upon successful completion of their course



# BUSINESS COURSES

Business qualifications reflect the role of individuals with substantial experience in a range of settings who are seeking to further develop their skills across a wide range of business functions. This qualification is also suited to the needs of individuals with little or no vocational experience, but who possess sound theoretical business skills and knowledge that they would like to develop in order to create further educational and employment opportunities.

### BSB40210

### **CERTIFICATE IV IN BUSINESS**

**CRICOS Code -** 104922D

### **Qualification Description**

This qualification is suited to those working as administrators and project officers. In this role, individuals use well-developed skills and a broad knowledge base to apply solutions to a defined range of unpredictable problems and analyse information f rom a variety of sources. They may provide leadership and guidance to others with some limited responsibility for the output of others. Proficiency in Microsoft Word is a requirement.

### **Entry Requirements**

Nil

Course Duration 38 Weeks

Course Intake 1st of every month

**Campus** Level 1, 377 Lonsdale Street, Melbourne, 3000

### **Course Mode**

Face to face Full -time

Fees https://www.barklycollege.vic.edu.au/fees/

### **COURSE INFORMATION**

Unit Code	Unit Title
CORE UNITS	
BSBCRT411	Apply critical thinking to work practices
BSBWHS411	Implement and monitor WHS policies, procedures and programs
BSBWRT411	Write complex documents
BSBXCM401	Apply communication strategies in the workplace
BSBTWK401	Build and maintain business relationships
BSBTEC404	Use digital technologies to collaborate in a work environment
ELECTIVE UN	ITS
BSBHRM417	Support human resources functions and processes
BSBHRM417 BSBINS402	Support human resources functions
	Support human resources functions and processes
BSBINS402	Support human resources functions and processes Coordinate workplace information systems
BSBINS402 BSBCRT412	Support human resources functions and processes Coordinate workplace information systems Articulate, present and debate ideas



### BSB50120

### DIPLOMA OF BUSINESS-LEADERSHIP

**CRICOS Code -** 104923C

### **Qualification Description**

This qualification reflects the role of individuals in a variety of Business Services job roles. These individuals may have frontline management accountabilities. Individuals in these roles carry out moderately complex tasks in a specialist field of expertise that requires business operations skills. They may possess substantial experience in a range of settings, but seek to further develop their skills across a wide range of busi-ness functions. Proficiency in Microsoft Word is a requirement.

Entry Requirements

Nil

**Course Duration** 67 Weeks

Course Intake lst of every month

**Campus** Level 1, 377 Lonsdale Street, Melbourne, 3000

**Course Mode** Face to face Full -time

#### Fees

https://www.barklycollege.vic.edu.au/fees/

### **COURSE INFORMATION**

Unit Code	Unit Title
CORE UNITS	
BSBCRT511	Develop critical thinking in others
BSBXCM501	Lead communication in the workplace
BSBOPS501	Manage business resources
BSBFIN501	Manage budgets and financial plans
BSBSUS511	Develop workplace policies and procedures for sustainability
<b>ELECTIVE UN</b>	тя
BSBOPS502	Manage business operational plans
BSBLDR522	Manage people performance
BSBLDR523	Lead and manage effective workplace relationships
BSBTWK502	Manage team effectiveness
BSBHRM525	Manage recruitment and Onboarding
BSBXDB501	Support staff members with disability in the workplace
BSBXDB502	Adapt organisations to enhance accessibility for people with disability



 www.barklycollege.vic.edu.au

 Barkly International College Pty Ltd T/A Barkly International College | CRICOS No.: 03136D | RTO No.: 22238 | ABN: 22 132 320 195

### BSB60420 - ADVANCED DIPLOMA OF LEADERSHIP AND MANAGEMENT

CRICOS Code - 105675F

### **Qualification Description**

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

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

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

### **Entry Requirements**

Entry to this qualification is limited to those who:

Have completed a Diploma or Advanced Diploma from the BSB Training Package (current or superseded equivalent versions) **or** Have two years equivalent full-time relevant workplace experience in an operational or leadership role in an enterprise. Proficiency in Microsoft Word is a requirement.

### **Course Duration**

60 Weeks

### **Course Intake**

1st of every month

### Campus

Level 1, 377 Lonsdale Street, Melbourne, 3000

**Course Mode** Face to face Full -time

Fees https://www.barklycollege.vic.edu.au/fees/

The best way to predict the future is to create it.

### **COURSE INFORMATION**

Unit Code	Unit Title
<b>CORE UNITS</b>	
BSBCRT611	Apply critical thinking for complex problem solving
BSBLDR601	Lead and manage organisational change
BSBOPS601	Develop and implement business plans
BSBLDR602	Provide leadership across the organisation
BSBSTR601	Manage innovation and continuous improvement
<b>ELECTIVE UN</b>	ITS
ELECTIVE UN BSBHRM613	ITS Contribute to the development of learning and development strategies
	Contribute to the development of learning and development
BSBHRM613	Contribute to the development of learning and development strategies
BSBHRM613 BSBCMM511	Contribute to the development of learning and development strategies Communicate with influence
BSBHRM613 BSBCMM511 BSBSTR602	Contribute to the development of learning and development strategies Communicate with influence Develop organisational strategies



#### www.barklycollege.vic.edu.au



#### CRICOS Code - 104924B

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

This qualification may apply to leaders and managers in an organisation where learning is used to build organisational capability. The job roles that relate to this qualification may also include RTO Manager and RTO Director. Proficiency in Microsoft Word is a requirement.

### **Entry Requirements**

Nil

#### **Course Duration** 66 Weeks

66 Weeks

**Course Intake** 1st of every month

**Campus** Level 1, 377 Lonsdale Street, Melbourne, 3000

#### **Course Mode**

Face to face Full -time

#### Fees

https://www.barklycollege.vic.edu.au/fees/



#### www.barklycollege.vic.edu.au Barkly International College Pty Ltd T/A Barkly International College | CRICOS No.: 03136D | RTO No.: 22238 | ABN: 22 132 320 195

Unit Code	Unit Title
CORE UNITS	
TAELED803	Implement improved learning practice
BSBHRM613	Contribute to the development of learning and development strategies
BSBLDR811	Lead strategic transformation
ELECTIVE UN	ITS
PSPMGT006	Develop a business case
BSBHRM611	Contribute to organisational performance development
BSBLDR812	Develop and cultivate collaborative partnerships and relationships
BSBINS603	Initiate and lead applied research
BSBSTR801	Lead innovative thinking and practice



### BSB40820 - CERTIFICATE IV IN MARKETING & COMMUNICATION

**CRICOS Code -** 105672J

### **Qualification Description**

This qualification reflects the role of individuals who use well developed marketing and communication skills and a broad knowledge base in a wide variety of contexts. This qualification applies to individuals in full-time marketing roles, as well as those who are responsible for an organisation's marketing in addition to other duties.Individuals in these roles apply solutions to a defi-ned range of unpredictable problems and analyse and evaluate information from a variety of sources. Proficiency in Microsoft Word is a requirement.

**Entry Requirements** 

Nil

**Course Duration** 39 Weeks

Course Intake 1st of every month

### Campus

Level 1, 377 Lonsdale Street, Melbourne, 3000

### **Course Mode**

Face to face Full -time

### Fees

https://www.barklycollege.vic.edu.au/fees/

### **COURSE INFORMATION**

Unit Code	Unit Title
CORE UNITS	
BSBCRT412	Articulate, present and debate ideas
BSBWRT411	Write complex documents
BSBCMM411	Make presentations
BSBMKG435	Analyse consumer behaviour
BSBMKG439	Develop and apply knowledge of communications industry
BSBMKG433	Undertake marketing activities
<b>ELECTIVE UNITS</b>	
BSBCRT411	Apply critical thinking to work practices
BSBXTW401	Lead and facilitate a team
BSBMKG440	Apply marketing communication across a convergent industry
BSBTEC303	Create electronic presentations
BSBMKG434	Promote products and services
BSBSTR401	Promote innovation in team environments



### www.barklycollege.vic.edu.au Barkly International College Pty Ltd T/A Barkly International College | CRICOS No.: 03136D | RTO No.: 22238 | ABN: 22 132 320 195



### BSB60520 - ADVANCED DIPLOMA OF MARKETING AND COMMUNICATION

**CRICOS Code -** 105674G

### **Qualification Description**

This qualification reflects the role of individuals who provide leadership and support strategic direction in the marketing and communications activities of an organisation. Their knowledge base may be highly specialised or broad within the marketing and communications field. Typically, they are accountable for group outcomes and the overall performance of the marketing and communication, advertising or public relations functions of an organisation.

This qualification applies to individuals in full-time marketing roles, as well as those who are responsible for an organisation's marketing in addition to other duties.

### **Entry Requirements**

Entry to this qualification is limited to those who: Have completed BSB52415 Diploma of Marketing and Communication or

Have completed the following units (or equivalent competencies): BSBMKG541 Identify and evaluate marketing opportunities; BSBMKG542 Establish and monitor the marketing mix; BSBMKG552 Design and develop marketing communication plans; BSBMKG555 Write persuasive copy; and BSBPMG430 Undertake project work. Equivalent competencies are predecessors to these units, which have been mapped as equivalent. or

Have four years equivalent full-time relevant work experience.Proficiency in Microsoft Word is a requirement.

### **Course Duration**

61 Weeks

### **Course Intake**

1st of every month

### Campus

Level 1, 377 Lonsdale Street, Melbourne, 3000

### Course Mode

Face to face Full -time

#### Fees

https://www.barklycollege.vic.edu.au/fees/

### **COURSE INFORMATION**

Unit Code	Unit Title
<b>CORE UNITS</b>	
BSBMKG621	Develop organisational marketing strategy
BSBMKG622	Manage organisational marketing processes
BSBMKG623	Develop marketing plans
BSBTWK601	Develop and maintain strategic business networks
<b>ELECTIVE UN</b>	ITS
BSBLDR601	Lead and manage organisational change
BSBOPS601	Develop and implement business plans
BSBINS601	Manage knowledge and information
BSBPMG634	Facilitate stakeholder engagement
BSBPMG636	Manage benefits
BSBMKG626	Develop advertising campaigns
BSBTEC601	Review organisational digital strategy
BSBMKG624	Manage market research

### BSB50620 DIPLOMA OF MARKETING AND COMMUNICATION

**CRICOS Code -** 105673H

### **Qualification Description**

This qualification reflects the role of individuals who use a sound theoretical knowledge base in marketing and communication and who demonstrate a range of skills to ensure that functions are effectively conducted in an organisation or business area. Typically, the individuals would have responsibility for the work of other staff and lead teams.

This qualification applies to individuals in full-time marketing roles, as well as those who are responsible for an organisation's marketing in addition to other duties.

### **Entry Requirements**

Entry to this qualification is limited to those who: Have completed BSB42415 Certificate IV in Marketing and Communication

or

Have completed the following units (or equivalent competencies): BSBCMM411 Make presentations; BSBCRT412 Articulate, present and debate ideas; BSBMKG433 Undertake marketing activities; BSB-MKG435 Analyse consumer behaviour; BSBMKG439 Develop and apply knowledge of communications industry; and BSBWRT411 Write complex documents. Equivalent competencies are predecessors to these units, which have been mapped as equivalent. or

Have two years equivalent full-time relevant work experience.Proficiency in Microsoft Word is a requirement.

**Course Duration** 

52 Weeks

**Course Intake** lst of every month

**Campus** Level 1, 377 Lonsdale Street, Melbourne, 3000

**Course Mode** Face to face Full -time

#### Fees

https://www.barklycollege.vic.edu.au/fees/

### **COURSE INFORMATION**

COURSE INFORMATION	
Unit Code	Unit Title
CORE UNITS	
BSBPMG430	Undertake project work
BSBMKG541	Identify and evaluate marketing opportunities
BSBMKG542	Establish and monitor the marketing mix
BSBMKG552	Design and develop marketing communication plans
BSBMKG555	Write persuasive copy
<b>ELECTIVE UNI</b>	rs
BSBCRT512	Originate and develop concepts
BSBOPS504	Manage business risk
BSBPEF501	Manage personal and professional development
BSBOPS505	Manage organisational customer service
BSBMKG546	Develop social media engagement plans
BSBMKG543	Plan and interpret market research
BSBMKG551	Create multiplatform advertisements for mass media



# GRADUATION

BARKLY





### AUR30620- CERTIFICATE III IN LIGHT VEHICLE MECHANICAL TECHNOLOGY

**CRICOS Code -** 103623A

### **Qualification Description**

This qualification reflects the role of individuals who perform a broad range of tasks on a variety of light vehicles in the automotive retail, service and repair industry. No licensing, legislative or certification requirements apply to this qualification at the time of this publication. Applicants must be aware that heavy lifting may be required during the training and assessment of this course.

### What you'll gain:

Hands-On Training: Gain practical experience in diagnosing, servicing, and repairing light vehicle mechani-cal systems under the guidance of industry-experien-ced Trainer and Assessors. Industry-Relevant Curriculum: Learn the latest industry standards, technologies, and techniques to stay ahead in the competitive automotive sector.

#### Why choose us:

Nationally recognised training and qualification.

Flexible study options to suit your schedule.

Career support and industry connections.

# Entry Requirements

#### **Course Duration** 60 Weeks

### Course Intake

15th of every month

### Campus

49 Henderson Street, North Melbourne, VIC, 3051

### **Course Mode**

Face to face Full -time

### Fees

https://www.barklycollege.vic.edu.au/fees/

### **COURSE INFORMATION**

CORE UNITS	
Unit Code	Unit Title
AURASA102	Follow safe working practices in an automotive workplace
AURAEA002	Monitor environmental and sustainability best practice in an automotive workplace

www.barklycollege.vic.edu.au

ß

CORE UNITS	
Unit Code	Unit Title
AURTTK102	Use and maintain tools and equipment in an automotive workplace
AURETR125	Test, charge and replace batteries and jump-start vehicles
AURTTC103	Diagnose and repair cooling systems
AURVTA104	Inspect damaged vehicle systems and recommend repairs
AURTTF101	Inspect and service petrol fuel systems
AURACA101	Respond to customer needs and inquiries in an automotive workplace
AURLTQ101	Diagnose and repair light vehicle final drive assemblies
AURETR131	Diagnose and repair ignition systems
AURETR123	Diagnose and repair spark ignition engine management systems
AURETR129	Diagnose and repair charging systems
AURETR130	Diagnose and repair starting systems
AURLTJ102	Remove, inspect, repair and refit light vehicle tyres and tubes
AURLTD104	Diagnose and repair light vehicle steering systems
AURLTD105	Diagnose and repair light vehicle suspension systems
AURLTE102	Diagnose and repair light vehicle engines
AURETR112	Test and repair basic electrical circuits
AURTTJ012	Remove, inspect, and refit wheel hubs and associated brake components
AURLTX103	Diagnose and repair light vehicle clutch systems

### ELECTIVE UNITS Unit Code Unit

Unit Code	Unit Title
AURTTA104	Carry out servicing operations
AURTTB101	Inspect and service braking systems
AURLTQ102	Diagnose and repair light vehicle drive shafts
AURAMA003	Conduct information sessions in an automotive workplace
AURAQA002	Inspect technical quality of work in an automotive workplace
AURSCA101	Select and supply automotive parts and products
AURTTA017	Carry out vehicle safety inspections
AURETR006	Solder electrical wiring and circuits
AURTTA118	Develop and carry out diagnostic test strategies
AURLTZ101	Diagnose and repair light vehicle emission control systems
AURLTB103	Diagnose and repair light vehicle hydraulic braking systems
AURLTX102	Diagnose and repair light vehicle automatic transmissions
AURLTX101	Diagnose and repair light vehicle manual transmissions
AURTTE104	Inspect and service engines
AURETR143	Diagnose and repair electronic body management systems
AURETR144	Diagnose and repair integrated engine and transmission management systems



#### 🛛 www.barklycollege.vic.edu.au 💧

### AUTOMOTIVE COURSES

### AUR40216 CERTIFICATE IV IN AUTOMOTIVE MECHANICAL TECHNOLOGY

**CRICOS Code -** 091668B

### **Qualification Description**

This training program is designed to equip you with the advanced skills and knowledge needed to excel in the dynamic world of automotive mechanical diagnosis. Applicants must be aware that heavy lifting may be required during the training and assessment of this course.

#### What you'll gain:

In-depth understanding of automotive systems and components Advanced diagnostic techniques for identifying and resolving complex mechanical issues Practical skills in using state-of-the-art diagnostic equipment and technologies Expert guidance from industry professionals with real-world experience

#### Why choose us:

Nationally recognized training and qualification Flexible study options to suit your schedule Career support and industry connections

### **Entry Requirements**

Those undertaking the Certificate IV in Automotive Mechanical Diagnosis must have completed an automotive mechanical Certificate III qualification, or be able to demonstrate equivalent competency. No licensing, legislative or certification requirements apply to this qualification at the time of publication.

#### **Course Duration**

34 Weeks

#### **Course Intake**

15th of every month

#### Campus

49 Henderson Street, North Melbourne, VIC, 3051



Face to face Full -time

#### Fees

https://www.barklycollege.vic.edu.au/fees/

### **COURSE INFORMATION**

CORE UNITS	
Unit Code	Unit Title
AURETR137	Diagnose complex faults in light vehicle safety systems
AURLTB104	Diagnose complex faults in light vehicle braking systems
AURLTD109	Diagnose complex faults in light vehicle steering and suspension systems
AURLTE104	Diagnose complex faults in light vehicle petrol engines
AURTTR101	Diagnose complex faults in engine management systems
AURLTE105	Diagnose complex faults in light vehicle diesel engines
AURLTX104	Diagnose complex faults in light vehicle automatic transmission and driveline systems
AURETR125	Test, charge and replace batteries and jump-start vehicles
AURTTC103	Diagnose and repair cooling systems

ELECTIVE UNITS	
Unit Code	Unit Title
AURTTA121	Diagnose complex system faults

### AUTOMOTIVE COURSES

### AUR50216 DIPLOMA OF AUTOMOTIVE TECHNOLOGY

**CRICOS Code -** 102213E

### **Qualification Description**

Love everything cars, trucks, and other vehicles? This training program is designed to provide you with the skills and knowledge you need to excel in the automotive industry.

By enrolling in our program, you will have the opportunity to:

Gain hands-on experience with the latest automotive technology and equipment.

Learn from industry professionals who are passionate about sharing their knowledge and expertise.

Develop a deep understanding of automotive systems, diagnostics, and repair techniques.

Enhance your employability and career prospects in a rapidly evolving industry.

Whether you're just starting your career or looking to take the next step, our Diploma of Automotive Technology will equip you with the practical skills and theoretical knowledge to succeed towards an exciting and rewarding future in the automotive industry!

### **Entry Requirements**

Those undertaking the Diploma of Automotive Technology must have completed an automotive Certificate IV qualification in one of the following disciplines, or be able to demonstrate equivalent competency.

- AUR40216 Certificate IV in Automotive Mechanical Diagnosis
- AUR40816 Certificate IV in Automotive Mechanical Overhauling

No licensing, legislative or certification

requirements apply to this qualification at the time of publication. Applicants must be aware that heavy lifting may be required during the training and assessment of this course.

#### **Course Duration** 36 Weeks

Course Intake

15th of every month

#### Campus

49 Henderson Street, North Melbourne, VIC, 3051

#### **Course Mode**

Face to face Full -time

#### Fees

https://www.barklycollege.vic.edu.au/fees/

### **COURSE INFORMATION**

CORE UNITS	
Unit Code	Unit Title
AURAFA007	Develop and Document specifications and procedures
AURAFA106	Conduct research and present technical reports
AURETA002	Analyse and evaluate electrical and electronic faults in body management systems
AURETE001	Analyse and evaluate electrical and electronic faults in engine management systems
AURETR034	Develop and apply electrical system modifications
AURLTB002	Analyse and evaluate faults in light vehicle braking systems
AURLTD007	Analyse and evaluate faults in light vehicle steering and suspension systems
AURLTQ003	Analyse and evaluate faults in light vehicle transmission and driveline systems
AURTNA001	Estimate and quote automotive vehicle or machinery modifications
AURTTA022	Develop and apply mechanical system modifications
AURATA005	Estimate and quote automotive mechanical and electrical repairs
AURAMA005	Manage complex customer issues in an automotive workplace



### **AUTOMOTIVE** COURSES

### AUR31520 CERTIFICATE III IN AUTOMOTIVE DIESEL ENGINE TECHNOLOGY

CRICOS Code - 112682D

### **Qualification Description**

Our comprehensive Certificate III program is designed to equip you with the hands-on skills and knowledge needed to excel in the world of automotive diesel engine technology. Applicants must be aware that heavy lifting may be required during the training and assessment of this course. What you'll gain:

In-depth understanding of diesel engines and their components Practical experience in diagnosing, servicing, and repairing diesel engines Proficiency in using specialist tools and equipment Knowledge of workplace safety practices and regulations Guidance from industry-experienced Trainer and Assessors

#### Why choose us:

Nationally recognized training and qualification Flexible study options to suit your schedule Career support and industry connections

#### **Entry Requirements**

Nil

**Course Duration** 60 Weeks

Course Intake 15th of every month

**Campus** 49 Henderson Street, North Melbourne, VIC, 3051

### **Course Mode**

Face to face Full -time

Fees https://www.barklycollege.vic.edu.au/fees/

### **COURSE INFORMATION**

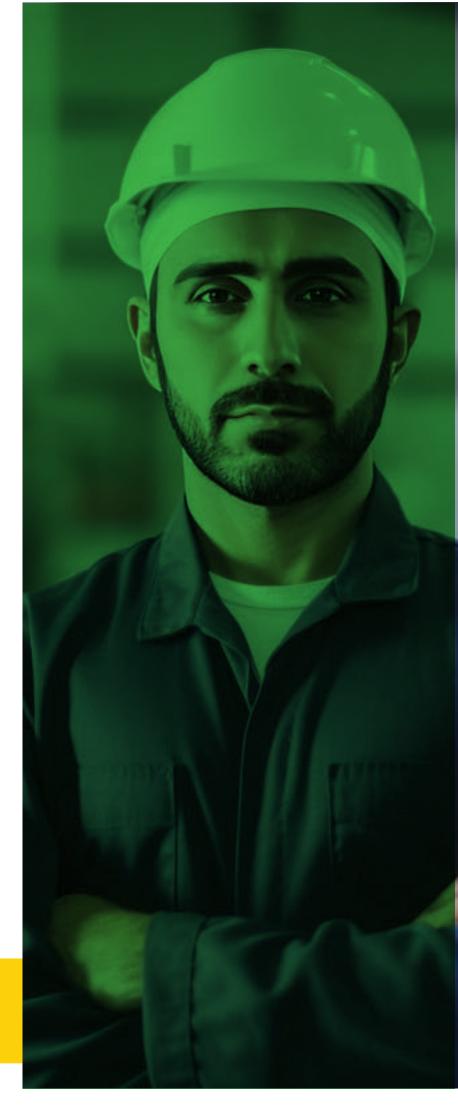
CORE UNITS	
Unit Code	Unit Title
AURASA102	Follow safe working practices in an automotive workplace
AURAEA002	Follow environmental and sustainability best practice in an automotive workplace
AURTTK102	Use and maintain tools and equipment in an automotive workplace
AURETR125	Test, charge and replace batteries and jump-start vehicles
AURHTE102	Diagnose and repair heavy vehicle compression ignition engines
AURHTF102	Diagnose and repair heavy vehicle diesel fuel injection systems
AURTTA104	Carry out servicing operations
AURTTM008	Dismantle and evaluate engine blocks and sub-assemblies
AURTTM011	Recondition engine cylinder heads
AURTTM004	Assemble engine blocks and sub-assemblies
AURTTK001	Use and maintain measuring equipment in an automotive workplace
AURTTA118	Develop and carry out diagnostic test strategies
AURETR112	Test and repair basic electrical circuits
AURTTE104	Inspect and service engines



### **COURSE INFORMATION**

ELECTIVE UNITS		
Unit Code	Unit Title	
AURAFA103	Communicate effectively in an automotiv workplace	
AURACA101	Respond to customer needs and inquiries in an automotive workplace	
AURAMA001	Work effectively with others in an automotive workplace	
AURHTZ101	Diagnose and repair heavy vehicle emission control systems	
AURSCA101	Select and supply automotive parts and products	
AURHTX104	Diagnose and repair heavy vehicle clutch systems	
AURETR124	Diagnose and repair compression ignition engine management systems	
AURETR128	Diagnose and repair instruments and warning systems	
AURETR129	Diagnose and repair charging systems	
AURETR130	Diagnose and repair starting systems	
AURETR132	Diagnose and repair automotive electrical systems	
AURTTA105	Select and use bearings, seals, gaskets, sealants and adhesives	
AURTTF102	Inspect and service diesel fuel injection systems	
AURTTF105	Diagnose and repair engine forced- induction systems	

Cars are the SCULPTURES of our everyday LIVES.



## SIT30821 CERTIFICATE III in Commercial Cookery

CRICOS Code - 109820C

### **Qualification Description**

Step into the sizzling world of culinary excellence with our SIT30821 Certificate III in Commercial Cookery! Unleash your passion for food and embark on a thrilling journey to master the art of creating delectable dishes. This dynamic course will equip you with the skills to conquer professional kitchens, as you learn from industry experts and gain hands-on experience in a vibrant culinary environment. Whether you dream of becoming a top chef or crave the excitement of the bustling hospitality industry, this certificate will ignite your culinary career. Join us and savor the taste of success as you carve your path to culinary greatness!

### **COURSE STRUCTURE**

To be awarded the qualification of SIT30821 Certificate III in Commercial Cookery, a student must successfully complete a total of Twenty-Five 25 units of competency, comprising of:

Twenty (20) core units and, Five (5) elective units In addition, the unit of competency SITHCCC043 Work Effectively as a Cook, requires students to complete a work placement in a hospitality venue consisting of 48 service periods covering, Breakfast, Lunch, Dinner and Special Functions over 192 hours. During this training, you will have the chance to demonstrate your proficiency in menu planning, food preparation, cooking techniques, and presentation skills across different meal periods and special functions. This practical experience will complement the theoretical knowledge you have gained in your studies and help you become a well-rounded and competent cook.

It is important to approach this training requirement with enthusiasm and a willingness to learn. Take advantage of the opportunity to work in a professional kitchen environment, seek guidance from experienced chefs or supervisors, and actively participate in all aspects of food preparation and service. By doing so, you will not only fulfill the WBT requirement but also enhance your culinary skills and readiness for a career in the food industry.

By enrolling in the SIT30821 Certificate III in Commercial Cookery, you'll be laying the groundwork for a successful career in the culinary world. Whether you dream of working in bustling restaurants, luxury hotels, catering companies, or other food service establishments, this certificate will provide you with the expertise and confidence to thrive in a fast-paced and creative industry. Upon completion of the program, you'll be prepared to pursue various entry-level positions in the culinary field, such as commis chef, line cook, or apprentice chef. This certificate serves as a solid foundation for further advancement in your culinary career, setting the stage for future opportunities in kitchen management and culinary leadership.



www.barklycollege.vic.edu.au

### **Entry Requirements**

Nil

### **Course Duration**

60 Weeks

### Course Intake

1st of every month

### Campus

Level 1, 377 Lonsdale Street, Melbourne, 3000

#### **Commercial cookery kitchen** 583 Barkly Street, West Footscray, 3012

### **Course Mode**

Face to face Full -time

#### Fees

https://www.barklycollege.vic.edu.au/fees/

### **COURSE INFORMATION**

CORE UNITS	
Unit Code	Unit Title
SITXFSA005	Use hygienic practices for food safety
SITHCCC027 *	Prepare dishes using basic methods of cookery
SITXHRM007	Coach others in job skills
SITHKOP010	Plan and cost recipes
SITHCCC041 *	Produce cakes, pastries, and breads
SITHCCC028 *	Prepare appetisers and salads
SITHCCC035 *	Prepare poultry dishes
SITHCCC023 *	Use food preparation equipment
SITHCCC029 *	Prepare stocks, sauces, and soups
SITHCCC030 *	Prepare vegetable, fruit, eggs, and farinaceous dishes
SITHCCC031 *	Prepare vegetarian and vegan dishes
SITHCCC036 *	Prepare meat dishes
SITHCCC037 *	Prepare seafood dishes
SITHCCC042 *	Prepare food to meet special dietary requirements
SITXWHS005	Participate in safe work practices
SITHKOP009 *	Clean kitchen premises and equipment
SITHPAT016 *	Produce desserts
SITXFSA006	Participate in safe food handling practices
SITXINV006 *	Receive, store, and maintain stock
SITHCCC043 *	Work effectively as a cook

### **COURSE INFORMATION**

ELECTIVE UNITS		
Unit Code	Unit Title	
SITHCCC040 *	Prepare and serve cheese	
SITHCCC039 *	Produce pates and terrines	
SITHCCC026 *	Package prepared foodstuffs	
SITXINV007	Purchase goods	
BSBSUS211	Participate in sustainable work practices	



### SIT40521 -CERTIFICATE IV IN KITCHEN MANAGEMENT

**CRICOS Code -** 109697A

### **Qualification Description**

Are you passionate about the culinary arts and interested in advancing your career in the food industry? Look no further than the SIT40521 Certificate IV in Kitchen Management. This comprehensive program is designed to provide you with the skills and knowledge you need to excel in kitchen operations and management. Throughout this course, you will learn essential techniques for food preparation, gain insight into kitchen operations, and develop strong leadership and management abilities. Whether you're a seasoned chef looking to enhance your managerial skills or an aspiring kitchen manager seeking to enter the industry with a competitive edge, this certificate will equip you with the expertise to succeed.

### **COURSE STRUCTURE**

To be awarded the qualification of SIT 40521 Certificate IV Kitchen Management, a student must successfully complete a total of Thirty-three (33) units of competency, comprising of: Twenty-seven (27) core units and, Six (6) elective units In addition, the unit of competency SITHCCC043 Work Effectively as a Cook, requires students to complete a work placement in a hospitality venue consisting of 48 service

periods covering, Breakfast, Lunch, Dinner and Special Functions over 192 hours. During this training, you will have the chance to demonstrate your proficiency in menu planning, food preparation, cooking techniques, and presenta-tion skills across different meal periods and special functions. This practical experience will complement the theoretical knowledge you have gained in your studies and help you become a wellrounded and competent cook. It is important to approach this training requirement with enthusiasm and a willingness to learn. Take advantage of the opportunity to work in a professional kitchen environment, seek guidance f rom experienced chefs or supervisors, and actively participate in all aspects of food preparation and service. By doing so, you will not only fulfill the WBT requirement but also enhance your culinary skills and readiness for a career in the food industry.



By enrolling in the SIT40521 Certificate IV in Kitchen Management, you'll have the opportunity to learn from experienced industry professionals and gain hands-on experience in a real-world kitchen environment. Additionally, you'll acquire the expertise to effectively manage food safety practices, optimize kitchen workflows, and lead a team of culinary professionals to deliver exceptional dining experiences. Upon successful completion of this program, you will be well-prepared to pursue various career opportunities in the culinary field, such as kitchen manager, sous chef, food and beverage manager, and more. Whether you aim to work in restaurants, hotels, catering companies, or other food service establishments, this certificate will provide you with the skills and confidence to thrive in a dynamic and rewarding industry. Don't miss the chance to elevate your culinary career and become a leader in kitchen management. Enrol in the SIT40521 Certificate IV in Kitchen Management today and take the first step toward a successful and fulfilling career in the food industry.

### **Qualification 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. The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice. No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

### **Entry Requirements**

Nil

Course Duration 84 Weeks

Course Intake

1st of every month

**Campus** Level 1, 377 Lonsdale Street, Melbourne, 3000

**Commercial cookery kitchen** 583 Barkly Street, West Footscray, 3012

### **Course Mode**

Face to face Full -time

#### Fees

https://www.barklycollege.vic.edu.au/fees/

#### **COURSE INFORMATION**

Unit CodeUnit TitleSITXFSA005Use hygienic practices for food safetySITHCCC027Prepare dishes using basic methods of cookerySITHCCC027Plan and cost recipesSITHKOP010Plan and cost recipesSITHCCC041Produce cakes, pastries and breadsSITHCCC028Prepare appetisers and saladsSITHCCC035Prepare poultry dishesSITHCCC029Prepare stocks, sauces and soupsSITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC031Prepare vegetatian and vegan dishesSITHCCC035Prepare stocks is auces and soupsSITHCCC036Prepare stock is sauces and soupsSITHCCC037Prepare vegetatian and vegan dishesSITHCCC036Prepare seafood dishesSITHCCC042Prepare food to meet special dietary requirementsSITXFSA006Participate in safe food handling practicesSITXINV006Receive, store and maintain stockSITXHRM008Roster staffSITXFIN09Manage finances within a budgetSITXHRM004Monitor work operations
SITHCCC027Prepare dishes using basic methods of cookerySITHKOP010Plan and cost recipesSITHCCC041Produce cakes, pastries and breadsSITHCCC028Prepare appetisers and saladsSITHCCC035Prepare poultry dishesSITHCCC035Prepare poultry dishesSITHCCC023Use food preparation equipmentSITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC031Prepare vegetatale, fruit, eggs and farinaceous dishesSITHCCC036Prepare vegetatian and vegan dishesSITHCCC037Prepare seafood dishesSITHCCC036Prepare seafood dishesSITHCCC037Prepare food to meet special dietary requirementsSITHPAT016Porduce dessertsSITXFSA006Receive, store and maintain stockSITHCCC043Work effectively as a cookSITXFIN009Manage finances within a budgetSITXFIN009Lead and manage people
STHECC027of cookerySITHKOP010Plan and cost recipesSITHCCC041Produce cakes, pastries and breadsSITHCCC028Prepare appetisers and saladsSITHCCC025Prepare poultry dishesSITHCCC023Use food preparation equipmentSITHCCC029Prepare stocks, sauces and soupsSITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC031Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC036Prepare meat dishesSITHCCC037Prepare seafood dishesSITHCCC038Prepare food to meet special dietary requirementsSITHPAT016Produce dessertsSITXINV006Receive, store and maintain stockSITHCCC043Work effectively as a cookSITXFIN009Manage finances within a budgetSITXHRM009Lead and manage people
SITHCCC041Produce cakes, pastries and breadsSITHCCC028Prepare appetisers and saladsSITHCCC035Prepare poultry dishesSITHCCC023Use food preparation equipmentSITHCCC029Prepare stocks, sauces and soupsSITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC031Prepare vegetarian and vegan dishesSITHCCC035Prepare seafood dishesSITHCCC036Prepare seafood dishesSITHCCC037Prepare food to meet special dietary requirementsSITHPAT016Produce dessertsSITXINV006Receive, store and maintain stockSITHCCC043Work effectively as a cookSITXFIN009Manage finances within a budgetSITXHRM009Lead and manage people
SITHCCC028Prepare appetisers and saladsSITHCCC035Prepare poultry dishesSITHCCC023Use food preparation equipmentSITHCCC029Prepare stocks, sauces and soupsSITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC031Prepare vegetarian and vegan dishesSITHCCC036Prepare meat dishesSITHCCC037Prepare seafood dishesSITHCCC042Prepare food to meet special dietary requirementsSITXFSA006Participate in safe food handling practicesSITHCCC043Work effectively as a cookSITXFIN008Roster staffSITXFIN09Lead and manage people
SITHCCC035Prepare poultry dishesSITHCCC023Use food preparation equipmentSITHCCC029Prepare stocks, sauces and soupsSITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC031Prepare vegetarian and vegan dishesSITHCCC036Prepare meat dishesSITHCCC037Prepare seafood dishesSITHCCC037Prepare food to meet special dietary requirementsSITHPAT016Produce dessertsSITXINV006Receive, store and maintain stockSITHCCC043Work effectively as a cookSITXFIN009Manage finances within a budget
SITHCCC023Use food preparation equipmentSITHCCC029Prepare stocks, sauces and soupsSITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC031Prepare vegetarian and vegan dishesSITHCCC036Prepare meat dishesSITHCCC037Prepare seafood dishesSITHCCC042Prepare food to meet special dietary requirementsSITHPAT016Produce dessertsSITXFSA006Participate in safe food handling practicesSITHCCC043Work effectively as a cookSITXFIN009Manage finances within a budgetSITXHRM009Lead and manage people
SITHCCC029Prepare stocks, sauces and soupsSITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC031Prepare vegetarian and vegan dishesSITHCCC036Prepare meat dishesSITHCCC037Prepare seafood dishesSITHCCC037Prepare food to meet special dietary requirementsSITHPAT016Produce dessertsSITXINV006Receive, store and maintain stockSITXHRM008Roster staffSITXFIN009Lead and manage people
SITHCCC030Prepare vegetable, fruit, eggs and farinaceous dishesSITHCCC031Prepare vegetarian and vegan dishesSITHCCC036Prepare meat dishesSITHCCC037Prepare seafood dishesSITHCCC042Prepare food to meet special dietary requirementsSITHPAT016Produce dessertsSITXINV006Receive, store and maintain stockSITXHRM008Roster staffSITXFIN009Manage finances within a budgetSITXHRM009Lead and manage people
SITTECCC030farinaceous dishesSITHCCC031Prepare vegetarian and vegan dishesSITHCCC036Prepare meat dishesSITHCCC037Prepare meat dishesSITHCCC042Prepare food to meet special dietary requirementsSITHPAT016Produce dessertsSITXFSA006Participate in safe food handling practicesSITXINV006Receive, store and maintain stockSITXHRM008Roster staffSITXFIN009Manage finances within a budgetSITXHRM009Lead and manage people
SITHCCC036Prepare meat dishesSITHCCC037Prepare seafood dishesSITHCCC042Prepare food to meet special dietary requirementsSITHPAT016Produce dessertsSITXFSA006Participate in safe food handling practicesSITXINV006Receive, store and maintain stockSITHCCC043Work effectively as a cookSITXFIN009Manage finances within a budgetSITXHRM009Lead and manage people
SITHCCC037Prepare seafood dishesSITHCCC042Prepare food to meet special dietary requirementsSITHPAT016Produce dessertsSITXFSA006Participate in safe food handling practicesSITXINV006Receive, store and maintain stockSITHCCC043Work effectively as a cookSITXHRM008Roster staffSITXFIN009Lead and manage people
SITHCCC042Prepare food to meet special dietary requirementsSITHPAT016Produce dessertsSITXFSA006Participate in safe food handling practicesSITXINV006Receive, store and maintain stockSITHCCC043Work effectively as a cookSITXHRM008Roster staffSITXFIN009Lead and manage people
SITHECC042requirementsSITHPAT016Produce dessertsSITXFSA006Participate in safe food handling practicesSITXINV006Receive, store and maintain stockSITHCCC043Work effectively as a cookSITXHRM008Roster staffSITXFIN009Manage finances within a budgetSITXHRM009Lead and manage people
SITXFSA006Participate in safe food handling practicesSITXINV006Receive, store and maintain stockSITHCCC043Work effectively as a cookSITXHRM008Roster staffSITXFIN009Manage finances within a budgetSITXHRM009Lead and manage people
SITXINV006Receive, store and maintain stockSITHCCC043Work effectively as a cookSITXHRM008Roster staffSITXFIN009Manage finances within a budgetSITXHRM009Lead and manage people
SITHCCC043Work effectively as a cookSITXHRM008Roster staffSITXFIN009Manage finances within a budgetSITXHRM009Lead and manage people
SITXHRM008Roster staffSITXFIN009Manage finances within a budgetSITXHRM009Lead and manage people
SITXFIN009       Manage finances within a budget         SITXHRM009       Lead and manage people
SITXHRM009 Lead and manage people
SITXMGT004 Monitor work operations
SITXWHS007 Implement and monitor work health and safety practices
SITHKOP013 Plan cooking operations
SITXCOM010 Manage conflict
SITHKOP015 Design and cost menus
SITHKOP012 Develop recipes for special dietary requirements
SITXFSA008 Develop and implement a food safety program

### **COURSE INFORMATION**

ELECTIVE UNITS		
Unit Code	Unit Title	
SITXHRM007	Coach others in job skills	
SITHCCC040	Prepare and serve cheese	
SITHCCC039	Produce pates and terrines	
SITHCCC026	Package prepared foodstuffs	
SITXWHS005	Participate in safe work practices	
SITHKOP009	Clean kitchen premises and equipment	



Melbourne is the capital of the State of Victoria. It is situated on the Yarra River and around Port Phillip Bay with its beautiful beaches and water sports facilities. It is a beautiful spacious city with all the parks, gardens, sporting venues and scenic places that Australian space and natural resources allow.

Melbourne is a world-renowned cultural, artistic, finnancial and communications centre served by an international airport, a cargo and passenger seaport, and rail links to neighbouring States.

Melbourne has been voted the most livable city for 7 years straight from 2011 to 2017.

Melbourne is considered to be the shopping capital of Australia and offers some of Australia's biggest shopping complexes as well as sophisticated, exclusive boutiques and a host of lively and popular markets.

One quarter of Melbourne's population was born overseas making it one of the world's most multicultural cities. There are now people from 140 nations living harmoniously together. This broad ethnic mix has brought many benefits to the city including a wide range of cuisines and over 2,300 elegant restaurants, bistros and cafes. Melbourne has an excellent public transport system with trams, trains and buses providing an extensive network throughout the city and suburbs.

The population is approximately 4 million. Melbourne is a sprawling city with suburbs extending up to 50km from the centre of the city.

The city centre is on the banks of the Yarra River, 5km from Port Phillip Bay.

The city centre features world class

- Department stores
- Historical architecture
- Theatres, galleries and arts centres

Melbourne is only a short distance from many beautiful beaches as well as the Victorian mountain regions, where skiing is popular during winter.

The city and surrounding suburbs are well serviced by a public transport network of buses, trains and trams.

A multicultural city enriched by 170 ethnic groups. Sometimes called the culinary capital of Australia, Melbourne has a vast array of restaurants, offering a variety of international cuisine.

Bustling Chinatown in the heart of the city, serves up the finest of Asian cuisine and culture. Several other Melbourne streets are dedicated to Vietnamese, Japanese, Italian and Greek food - cuisine to suit every palate and many to suit a student's budget.



### CLIMATE

Melbourne enjoys a temperate climate with four distinct seasons in the year - spring, summer, winter and autumn. Below is a guide to the average daily temperatures.

Spring	September to November	12-22°C
Summer	<b>December to February</b>	28-32°C
Autumn	March to May	12-20°C
Winter	June to August	10-15°C

Melbourne does not have a specific wet season; it can rain at any time of the year.

### MULTICULTURALISM

More than 100 ethnic groups are represented in Australia, making Australia one of the most culturally diverse countries in the world. Australia's dynamic multiculturalism can be attributed to its unique combination of Indigenous cultures, early European settlement and immigration from all parts of the world.

Australians value the wealth of cultural diversity and social sophistication that international students bring to our campuses and our communities. We take great care in looking after international students and helping them to adjust to the Australian way of life. International students also gain great benefits from their education in Australia and make lifelong friendships.



#### www.barklycollege.vic.edu.au



### LIVING IN MELBOURNE

### ACCOMMODATION

The following types of accommodation are available for International students:

Full Board (Home stay) A\$225.00 · A\$325.00 per week

Student house A\$80.00 - A\$100.00 per week

Half - Board A\$ 70.00 - A\$ 100.00 per week (plus expenses).

Rental/Flat A\$165.00 - A\$440.00 per week (unfurnished)

Boarding schools - A\$11,000 to A\$22,000 a year

On campus - A\$90 to A\$280 per week

This accommodation can be booked prior to arrival. Two weeks advance notice is required before you depart for Australia. Further details can be obtained from the International Student Welfare Officer.

Some useful internet sites for housing are:

- https://sha.com.au/
- https://www.student.com/au/melbourne
- https://www.youthcentral.vic.gov.au/study-and-training

### SCHOOL-AGED DEPENDENTS

There are requirements for compulsory school attendance for children or dependents of international students. In Victoria, it is compulsory for children to attend school until the age of 16. The choice of schools includes public schools, private schools and religious schools.

### COSTOFLIVING

Melbourne is a reasonably priced city providing good quality affordable living and abundant accommodation. Students will need about A\$18,610 per year (excluding tuition) to cover living expenses. According to the Government Website, Study in Australia, Australia is a sophisticated, friendly and affordable country which enjoys one of the highest standards of living in the world. The average international student in Australia spends about A\$360 per week on accommodation, food, clothing, entertainment, transport, international and domestic travel, telephone, and incidental costs.

The cost of living depends a lot on the kind of accommodation a student chooses. A married student with dependents will need approximately an additional A\$4,000 per year for each dependent.

The lifestyle in Australia is safe and friendly. Australians have a high standard of living. The climate is pleasant, there is plenty of food and the vast natural resources in Australia enable most people to live well.

Fruit, vegetables and meat are available fresh and at reasonable prices. Clothing and personal effects are usually good quality and available at a wide variety of prices.

Below is a price table of typical daily items. This is only a guide. Remember that you can shop around for items such as clothing and shoes to find a cheaper source.

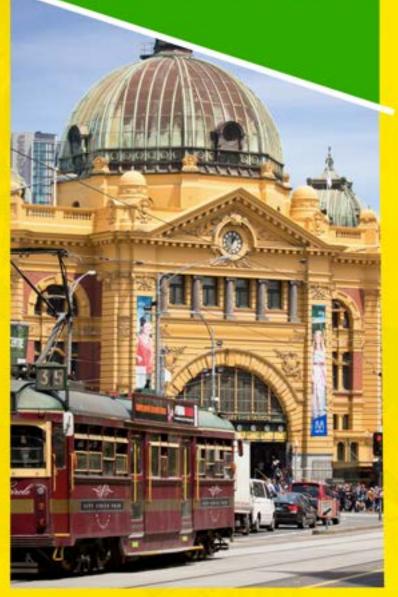
#### Food

Milk	1 litre	\$1.33
Bread	1 loaf	\$2.58
Apples	1 kg	\$4.03
Potatoes	1 kg	\$3.45
Beefsteak	1 kg	\$15.25
Eggs	1 dozen	\$4.41
Cereal	1kg	\$4.27
Fruit Juice	2 litres	\$4.31
Rice	1 kg	\$3.02

#### Personal Effects/Services

Shoes	1 pair \$70.00	
Jeans	1 pair \$80.00	
Toothpaste	140g \$3.65	
Shampoo	500ml \$4.51	
T-shirt	\$20.00	
Hairdresser	\$20.00 to \$40.00	
Newspaper	\$2.00	
Cinema ticket	\$20.00	
Public transport	\$43 per week	

# 



### **VISA REQUIREMENTS**

The Department of Home Affairs publishes a full list of man-datory and discretionary student visa requirements at

http://www.immi.gov.au/students/visa-condi-tions-students.htm

https://immi.homeaffairs.gov.au/visas/getting-a-visa/visa-listing/ student-500 (for subclass 500)

https://immi.homeaffairs.gov.au/visas/web-evidentiary-tool (document checklist)

#### CHANGE OF ADDRESS

Upon arriving in Australia, you are required to advise the College of your residential address and telephone number. You are also obliged to notify the college of any subsequent change in your contact details during the course.

This is extremely important. Under Section 20 of the Education Services for Overseas Students (ESOS) Act 2000, the College is obliged to serve a notice at your last known address if you breach a student visa condition relating to academic performance. The College may also send warning notices to you which are aimed at helping prevent breaches of your visa conditions. It is your responsibility and in your own interest to ensure that you always update your address details at the College to ensure you receive important information about your course, fees and possible breaches of your student visa.

Additional information on student visa issues is available on the DHA web site at www.immi.gov.au.

#### STUDENT INITIATED DEFERRAL OR SUSPENSION OF ENROLMENT

Students may initiate a request to defer commencement of studies or suspend their studies on the grounds of compassionate or compelling circumstances. Students wishing to defer the commencement of studies or suspend their studies must apply to do so in writing to the College using the student deferral, suspension or cancellation application form or in writing by email, fax or post. Full details and documentary evidence of the compassionate or compelling circumstances must be included with the application for it to be considered.

If approved, the College will report your deferral of commencement or suspension of studies to DHA which may affect the status of your visa. If you require more information as to how this action may affect your visa status, please contact your local DHA office.

#### STUDENT CANCELLATION OF ENROLMENT

Cancellation of enrolment will trigger the refund arrangements in the Written Agreement between the College and the student. Students who cancel their

enrolment and think they are due for a refund must also apply for a refund. Refund applications must be made in writing to the College Training Manager. The student refund application form, available from the College, may be used as the written application. Written applications for refunds will also be accepted by mail or by email. Refunds will be made within 28 days of receipt of a written application and will include a statement explaining how the refund was calculated.

The College will report your cancellation of studies to DHA which may affect the status of your visa. If you require more information as to how this action may



# RELEVANT LEGISLATION

A range of legislation is applicable to all staff and students. Information on relevant legislation can be found at the following websites.

Occupational Health & Safety	https://www.worksafe.vic.gov.au/occupational-health-and-safety -act-and-regulations
Equal Opportunity Act 2010	https://www.legislation.vic.gov.au/in-force/acts/equal-opportunity -act-2010/030
Education Service for Overseas Students (ESOS) Frame work	https://www.legislation.gov.au/F2017L01182/latest/text
Department of Immigration and Border Protection	https://immi.homeaffairs.gov.au & https://www.abf.gov.au/
Education and Training reform Act	https://www.vic.gov.au/legislation-and-ministerial-orders- department-education#education-and-training-reform-act-2006
National VET Regulator (NVR)	https://www.asqa.gov.au/about-us/asqa-overview/national- vocational-education-and-training-regulator-advisory-council
Student Identifiers Act	https://www.legislation.gov.au/C2014A00036/2017-01-01/text
Department of Home Affair	https://www.homeaffairs.gov.au/

It is the responsibility of all staff to ensure the requirements of relevant legislation are met at all times. Please make good use of the web sites indicated, or contact the General Manager International if you require further information.

There may be additional, course-specific, legislation that is relevant. Information about this legislation will be communicated during the course.

#### 🔲 www.barklycollege.vic.edu.au 📒



#### COLLEGE INITIATED SUSPENSION OR CANCELLATION OF ENROLMENT

The College may decide to suspend or cancel a student's enrolment on its own initiative as a response to breaching the student code of behaviour through misbehaviour, a poor academic record by the student. If the College is intending to initiate a suspension or cancel lation of enrolment, a warning letter will be sent to the student's currently notified address and the student will have 20 working days from the date of the warning letter to complain or appeal against the College suspension or cancellation. The College will report any suspension or cancellation to DHA which may affect the status of your visa. If you require more information as to how this action may affect your visa status, please contact your local DHA office or phone the DHA helpline 131 881.

#### COLLEGE DEFERRAL OF COMMENCEMENT

The College may also decide to defer the commencement of a course. If the College defers the commencement of a course, the provider default conditions in the Written Agreement between the College and the student will be triggered and the College will be obliged to repay all course money within 14 days of the date of deferral unless alternative arrangements can be made which are acceptable to students.

If approved, the College will report its deferral of commencement to Department of Education which may affect the status of your visa. If you require more information as to how this action may affect your visa status, please contact your local DHA office or phone the DHA helpline 131 881.

#### **DEPARTMENT OF HOME AFFAIRS**

According to the Department of Immigration and Border Protection (DHA), you must provide evidence that satisfies the assessment factors applicable to you to be granted a student visa. Assessment factors include your financial ability, English proficiency, likely compliance with the conditions of your visa and any other matters considered relevant to assessing your application.

Additional information on student visa issues is available on DHA Internet site on http://www.immi.gov.au and the Study in Australia internet site http://www.studyinaustralia.gov-.au/global/apply-to-study/visas

### OVERSEAS STUDENT HEALTH COVER (OSHC)

International students are required by the Government to join a private health insurance scheme. The OSHC premium cover must be paid before a student visa is issued. You will need to pay the OSHC premium at the same time as the tuition fees. The OSHC entitles you to free hospital cover and 85% of standard doctor's fees.

OSHC is also charged on a pro-rata basis for shorter courses.

#### A Good Choice for Study

There are more than 50,000 overseas students studying in Australia and each year approximately 15,000 students from the Asia Pacific region arrive in Australia to continue their education. They have chosen Australia for several reasons:

 Australia has a high quality education system, the equal of any country in the world

Australia offers traditional education in reputable schools, colleges and universities

• Awards from Australian institutions of higher education are recognized internationally

• Australian universities, colleges and schools have established networks of support to help overseas students

• The Australian education system includes informality and accessibility of academic staff, the availability of computers, small group tutorials and close supervision

• Living costs and tuition costs compare well with other countries and most overseas students are permitted to work part-time.

• Australia is a safe, stable country with a pleasant climate.

### WORKING IN AUSTRALIA

DHA laws allow students to work for a limited number of hours whilst studying ona student visa in Australia. Once yourcourse has commenced you are permitted to work a maximum of 20 hours per week when your course is in session, and unlimited hours when your course is not in session. However, work is not always easy to find and under no circumstances can students rely solely on income earned in Australia to pay tuition fees. Students are not permitted to work if it interferes with their study.



### **HELPFUL CONTACTS**

Fire, ambulance and police emergency	Phone 000
Translating and Interpreting Service	Phone 131 450
Life Line 24 hours Counselling Services	Phone 131 114
Life Resolutions (Counselling Services) (http://www.liferesolutions.com.au/)	Phone 1300668256
Depression and anxiety support centre (Beyon	dblue) Phone 1300224636
DOCTOR	
Royal Melbourne Hospital 300 Grattan St, P	arkville, VIC 3050 Ph. 039342 7000
Medical one 3, 23 QV Terrace, 292 Swanston	
Melbourne Sexual Health Centre 580 Swans	ton St, Carlton VIC 3053 Ph. 03 9341 6200
Swanston Street Medical Centre 3/255 Bourk	ke St, Melbourne VIC 3000 Ph. 03 9205 7500
DENTIST	
QV Dental Level 3, Medical One, 23 QV Terrace 29	
Dental On Flinders Suite 2, Level 5, 276 Flind	ers St, Melbourne VIC 3000 Ph. 03 9041 0049
COMMUNITY HEALTH CENTRE	
The Centre: Connecting Community in North 58 Errol St, North Melbourne VIC 3051	and West Melbourne Inc. Ph. 03 9328 1126
Collins Street Physio Melbourne Physiotherapist Level 4, 520 Collins St, Melbo	ourne VIC 3000 Ph. 03 9629 4299
RELICIOUS INSTITUTIONS	
The Anglican Diocese of Melbourne : The A	nglican Centre, 209 Flinders Lane, Melbourne VIC 3000
St Francis Catholic Church (Melbourne) : Cr	nr Lonsdale & Elizabeth St,Melbourne VIC 3000
Mosque Islamic Council of Victoria	66-68 Jeffcott St, West Melbourne VIC 3003
Hindu Hindu Society of Victoria S 52 Boundary Rd, Carrum	
Buddhists : 23 David St, Brunswick VI	C 3056
LEGAL SERVICES	
Victoria Legal Aid https://w	ww.legalaid.vic.gov.au/
	www.studiesinaustralia.com/
	/ww.youthcentral.vic.gov.au/
	www.ombudsman.gov.au/
Employment information : https://w	ww.seek.com.au/ & https://au.indeed.com/
	www.humanrights.vic.gov.au/get-help/
	www.worksafe.vic.gov.au/contact-worksafe
Workplace	tps.gov.au
	v.vic.gov.au/
	www.studyaustralia.gov.au/
studymormation and inteps.//	www.studydustralia.gov.au/

#### 📕 www.barklycollege.vic.edu.au 📕

### FURTHER ACADEMIC INFORMATION



#### **Placement assessment**

Barkly International College requires applicants who apply for an award Vocational and Education Training Course, to undertake an Language, Literacy and Numeracy Test (LLN Test) to determine their suitability for the course they are applying for. Applicants who have been determined to require further LLN support will have a condition placed on their enrolment which requires them to successfully complete the LLN supplements.

#### **Recognition of Prior Learning (RPL)**

If you're thinking about studying or training, think first about what skillsyou already have. You may be able to reduce the time it takes to get your qualification.

Recognition of Prior Learning (RPL) is about the skills and knowledge you've gained through work and life experiences.

For example, working in an office could help you get a certificate in business administration. Working on a farm could count towards a qualification in agriculture or mechanics. Working as a volunteer with teenagers may get you a certificate in youth work. RPL applies for both paid and unpaid work.

### **Credit for prior studies**

You may be eligible for credit(s) in your chosen course, if you have al ready met the learning/competency outcomes through previous learning.

To be eligible for credit towards a course, you must demostrate that you have already completed learning that is:

- Relevant
- Current
- Satisfies the learning/competency outcomes of the course.

To apply for RPL or credit for prior studies, students must complete the relevant application form and attach copies of certified documentation in support of the application they are submitting.

For further information please visit:

https://www.barklycollege.vic.edu.au/ or contact Ph: +61396002996

### IMPORTANT INFORMATION

#### **ESOS Framework**

https://www.education.gov.au/esos-framework

The Education Services for Students Act governs and regulates the delivery of education in Australia for overseas student studying in Australia on a student visa. The National Code sets forth nationally consistent standards that education providers must comply with regards to course delivery and the related laws protecting international students.

### **Tuition Protection Service**

#### https://www.education.gov.au/tps

The TPS is a government initiative protecting international students in the event that an education provider is unable to full their obligation to delivery the agreed course of study. The TPS ensures that international students are able to complete their study in another course or another education provider or that they get a refund of their unspent tuition fees.

#### **Refunds and deferments**

https://www.barklycollege.vic.edu.au/wp-content/uploads/2023/07/Refund-Policy-and-Procedure.pdf

#### **Tuition Fees**

Please refer to the link below to the Course Flyer for more information: https://www.barklycollege.vic.edu.au/fees/

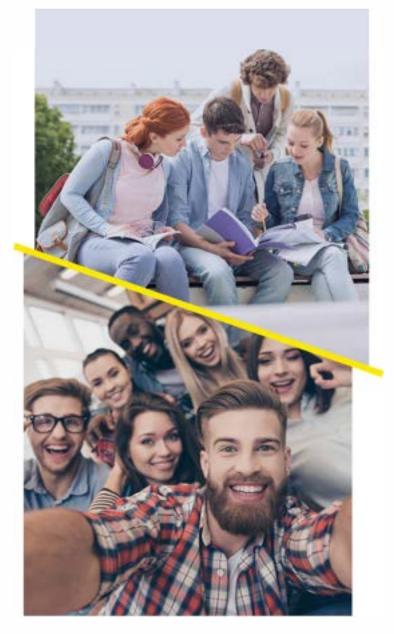
### FURTHER ACADEMIC INFORMATION

### **Other relevant Policies and Procedures**

http://barklycollege.vic.edu.au/policies-and-procedures.html

#### Please visit our website for information on the following:

- Applications and Admissions Policy
- Code of Student Behaviour Policy
- Credit of Prior Study Policy
- Recognition of Prior Learning Policy
- Academic Conduct Plagiarism and Cheating Policy
- Complaints and Appeals Policy
- Student Transfer Policy
- Student Support Welfare Services Policy
- Course Progress and Intervention Strategy for Inter national Students
- Enrolment-Policy and-Procedure
- Course Progress Policy and Procedure





#### **Enrolment Process**

- 1. All applications must submitted online via: https://www.barklycollege.vic.edu.au/onlineapplication-enrolment-form/
- 2. Please follow the application process online.
- 3. Attach all the required documents Photocopy of passport
  - Highest education and relevant academic documents IELTS or equivalent
  - English Proficiency (one only)
  - a) Pre-Intermediate level of English or above
  - b) IELTS 5.5 or above
  - c) English Placement test available for EAL student only
- 4. Email your enrolment form and documents to info@barklycollege.vic.edu.au

Wait for one of our staff members to contact you!

# VICTORIAN PUBLIC HOLIDAYS 2024





9



5

THURSDAY ANZAC DAY







MONDAY KING'S BIRTHDAY



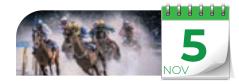




FRIDAY BEFORE AFL GRAND FINAL











SATURDAY BEFORE EASTER SUNDAY





SUNDAY









**CHRISTMAS** 

DAY

WEDNESDAY

THURSDAY BOXING DAY

# EXCURSIONS

# SPRING: PUFFING BILLY

2

# WINTER: PHILIP ISLAND



AUTUMN: PENINSULA HOT SPRING

3

# SUMMER: GREAT OCEAN ROAD

www.barklycollege.vic.edu.au



















www.barklycollege.vic.edu.au Barkly International College Pty Ltd T/A Barkly International College | CRICOS No.: 03136D | RTO No.: 22238 | ABN: 22 132 320 195





www.barklycollege.vic.edu.au

City Campus (Head Office) Level 1, 377 Lonsdale Street, Melbourne, Victoria 3000

North Melbourne Campus & Automotive Workshop 49 Henderson Street, North Melbourne, Victoria 3051

**Commercial Cookery Kitchen** 583 Barkly Street, West Footscray, Victoria 3012

Contact Number: (03) 9600 2996 Email: info@barklycollege.vic.edu.au

Website: www.barklycollege.vic.edu.au