



VIITE

Victorian International Institute
of Technical Education

RTO No. 22452 | CRICOS: 04136G



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Contents

CEO's Message	03
Discover Australia	04
Vocational Education in Australia	05
About VIITE	06

Our Courses

▶ Certificate III in Commercial Cookery	07
▶ Certificate IV in Kitchen Management	08
▶ Diploma of Hospitality Management	10
▶ Certificate IV in Ageing Support	12
▶ Diploma of Community Services	13
▶ Advanced Diploma of Civil Construction Design	14
▶ Graduate Diploma Management (Learning)	15
▶ Certificate III in Individual Support	16
▶ Advanced Diploma of Hospitality Management	17
Pathways to University	18
Course Fees 2024	19
The City	20-22
Application Process	23
Frequently Asked Questions	24

CEO's Message

A cordial welcome to VIITE. We're thrilled to welcome you to our campus & support you in reaching your academic aspirations. At VIITE, you'll encounter outstanding opportunities for growth, exploration of new interests, & the fulfilment of your potential. Our dedicated team is here to assist & mentor you throughout your time with us. Our culinary, social service & hospitality programs are meticulously crafted to meet industry benchmarks, tailored to your specific requirements. Empowering our students to become proficient and well-prepared professionals has always been at the heart of our mission. By offering comprehensive career exploration and rigorous professional development, we facilitate your journey towards rewarding career paths, nurturing the essential skills and mindset essential for professional growth.

Our dedicated team is fully devoted to refining our students' abilities, actively facilitating connections between them and the dynamic corporate realm. This is exemplified through top-tier internships within leading organizations, ensuring invaluable real-world experience in today's competitive market. At the heart of our mission lies a commitment to nurturing your growth, uncovering your passions, and achieving your dreams. Each individual is celebrated here, with utmost respect and personalized support. Whether you aspire to refine your leadership prowess, indulge your culinary creativity in hospitality, our institution stands ready to guide you. Moreover, we extend unwavering assistance in fields like aged care, hospitality & culinary. Within our faculty, staff, & coaches, you'll discover not just educators, but also guardians and mentors. Furthermore, our campus fosters a vibrant tapestry of social & cultural values, fostering enduring connections and friendships that transcend time.

Shahela Nasrin
CEO

Discover Australia

With a strong presence among the world's leading universities, our country is renowned for its top-tier education, promising career opportunities after graduation, outstanding quality of life, unmatched academic excellence, and robust support system for international students.



Cultural Diversity

Australia's vibrant blend of cultures creates a dynamic environment, offering a myriad of culinary experiences, diverse international celebrations, and opportunities to embrace new languages.



Effortless Communication

With English being the predominant language, communication is seamless for most international students, facilitating easy integration into Australian society.



Simplified Visa Process

Australia streamlines the application process for student visas, ensuring a straightforward and expedited experience for prospective students.



Global Recognition

Australian graduates are highly esteemed worldwide, thanks to the country's prestigious education system. The government diligently maintains these high standards.



Affordable Living

Australia's exceptional standard of living comes at a reasonable cost, with living expenses and tuition fees notably more affordable than those in the US and UK. Additionally, international students can pursue part-time employment opportunities while studying.



Numerous Work Prospects

Australia offers a Temporary Graduate Visa, allowing international students to remain in the country and work after completing their studies.



Culinary, Social Service, Hospitality & Construction Education in Australia

In Australia, culinary, social service and hospitality courses provide an avenue for students to cultivate essential job skills through practical training, representing an expedited route to industry readiness. These programs are forged through collaborative efforts between governmental entities and corporate stakeholders.



Delivered by esteemed Registered Training Organizations (RTOs), these courses yield qualifications of national recognition. RTOs encompass prestigious institutions such as Technical and Further Education (TAFE) institutes, private colleges, and select universities. Students have access to a diverse range of courses, including Certificate III in Commercial Cookery, Certificate IV in Kitchen Management, Diploma of Hospitality Management, and Certificate IV in Ageing Support. For international student enrolment, RTOs offering culinary and hospitality programs must be duly registered with the Australian Government's Commonwealth Register of Institutions and Courses for Overseas Students (CRICOS). This stringent oversight ensures the delivery of high-quality education to international students, underpinned by rigorous standards mandated by the Australian Government.



Direct Career Pathways

These courses pave direct routes to entry-level roles in respective industries, providing swift access to fulfilling career opportunities.



Time Optimization

Compared to conventional college or university programs, culinary, social service, and hospitality courses typically feature shorter durations, expediting students' entry into the workforce.



Credit Recognition

Completion of these courses often leads to exemptions, acknowledging prior learning and facilitating further educational pursuits or advanced training in related fields.



Hands-On Learning

Many culinary, social service, and hospitality programs integrate practical experiences, such as internships or practicums, enabling students to gain valuable real-world skills alongside theoretical knowledge.

About Victorian International Institute of Technical Education

VIITE, a leading institution offering culinary, social service, hospitality and construction courses welcome students with open arms. Our core focus is on nurturing your professional growth and ensuring success in your chosen field. Upon completing our programs, students have the opportunity to further their education or begin their careers with confidence. Our dedicated faculty and staff are committed to providing unwavering support throughout your academic journey. We encourage you to discover our cutting-edge facilities and embark on a rewarding educational experience that enhances your career prospects in Australia.

Facilities we Provide on Campus for our Students

- Fully equipped classrooms with data projectors.
- Multimedia-enabled classrooms with computers and free Wi-Fi access.
- Moodle platform for the repository of online learning content and activities.
- Extra computers in common area to use outside the classroom.
- Kitchen, eating area, printing, scanning, and photocopying facilities.



University Pathway & Work Opportunities

VIITE provides students with unparalleled opportunities in Australia, facilitating placements within the country through our esteemed institution.



Outstanding Student Support System

Throughout your academic journey at VIITE, our team of student support professionals stands ready to offer assistance. Recognizing the unique circumstances and individuality of each student, our support staff is committed to addressing the diverse needs of our student body, hand to support and guide you throughout your studies.



Professional Trainers

Our primary objective is to deliver top-notch education complemented by practical learning opportunities on campus. Our highly skilled trainers excel in fostering excellent outcomes among our students within an exceptional teaching environment.



Our Campus

Throughout your academic journey at VIITE, our team of student support professionals stands ready to offer assistance. Recognizing the unique circumstances and individuality of each student, our support staff is committed to addressing the diverse needs of our student body, hand to support and guide you throughout your studies.

Certificate III in Commercial Cookery

CRICOS Course Code: 113213C VET National Code: SIT30821

Tuition Fee = \$12,650 AUD

Material Fees = \$1,050 AUD

Enrolment Fees = \$300 AUD

Total Fees = \$14,000 AUD

What You Will Learn

Throughout the Certificate III in Commercial Cookery program, students will explore culinary topics and case studies relevant to various sectors of the Australian food industry. They will engage in practical, hands-on learning experiences, honing their culinary skills and problem-solving abilities. Students will conduct research, participate in consultations, and collaborate with diverse teams, fostering a comprehensive understanding of culinary practices and preparing them for success in the culinary field.

Course Units

Total number of units =25

20 core units plus

5 elective units, Some of the units of this course are listed below:

Core

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

ELECTIVES

Units marked with an *asterisk have one or more prerequisites.

Unit Code	Unit Name
SITHCCC026*	Package prepared foodstuffs
SITHCCC039*	Produce pates and terrines
SITHCCC040*	Prepare and serve cheese
SITXINV007	Purchase Goods
SITXCOM007	Show social and cultural sensitivity

Work Placement

During the SIT30821 Certificate III in Commercial Cookery, students will be required to complete 192 hours of work placement starting from Term 04.



Course Duration

52 weeks



Study load

Full time



Intakes

Every month
Except (February, June
& December)



Course Offered (Campus)

Melbourne
Gold Coast
Sydney



Study Mode

Face to Face classes



Career pathway

Potential employment options are in the cookery & hospitality industry. The possible employment pathways after completing this course include cooking & food preparation roles in:

- ▶ Restaurants
- ▶ Rotels
- ▶ Clubs
- ▶ Pubs
- ▶ Cafes
- ▶ Coffee shops



Course Outcome

Students who complete this course may wish to continue their education into the SIT40521 Certificate IV in Kitchen Management, as well as higher education qualifications in cookery or hospitality.

Certificate IV in Kitchen Management

CRICOS Course Code: 113215A VET National Code: SIT40521

Tuition Fee = \$17,500 AUD

Material Fees = \$1,200 AUD

Enrolment Fees = \$300 AUD

Total Fees = \$19,000 AUD

What You Will Learn

During the Certificate IV in Kitchen Management program, students will delve into culinary subjects and case studies pertinent to diverse sectors within the Australian food industry. They will participate in hands-on practical activities to refine their culinary expertise and problem-solving skills. Additionally, students will undertake research, engage in consultations, and collaborate with varied teams, cultivating a thorough grasp of culinary principles and equipping them for success in kitchen management roles.

Course Units

Total number of units - 33
27 core units plus
6 elective units, consisting of:

Core

Unit Code	Unit Name
SITHCCC023*	Use food preparation equipment
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030*	Prepare vegetable, fruit, egg & farinaceous dishes
SITHCCC031*	Prepare vegetarian and vegan dishes
SITHCCC035*	Prepare poultry dishes
SITHCCC036*	Prepare meat dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC042*	Prepare food to meet special dietary requirements
SITHCCC043*	Work effectively as a cook
SITHKOP010	Plan and cost recipes
SITHKOP012*	Develop recipes for special dietary requirements
SITHKOP013*	Plan cooking operations
SITHPAT016*	Produce desserts
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXFSA008*	Develop and implement a food safety program
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXINV006*	Receive, store and maintain stock
SITXMGT004	Monitor work operations
SITXWHS007	Implement & monitor work health and safety practices



Course Duration
78 weeks



Intakes
Every month
Except (February, June
& December)



Study load
Full time



**Course Offered
(Campus)**
Melbourne
Gold Coast
Sydney



**Study
Commitment**
20 hours/Week



Study Mode
Face to Face classes

ELECTIVES

Units marked with an *asterisk have one or more prerequisites.

Unit Code	Unit Name
SITHCCC026*	Package prepared foodstuffs
SITHCCC039*	Produce pates and terrines
SITHCCC040*	Prepare and serve cheese
BSBSUS211	Participate in sustainable work practices
SITXCOM007	Show social and cultural sensitivity
SITXCCS015	Enhance customer service experiences

Work Placement

Students must complete 240 hours of work placement starting from term 04.



Career pathway

Potential employment options are in the cookery and hospitality industry. The possible employment pathways may include as below:

- ▶ Chef
- ▶ Chef de partie
- ▶ Caterer



Study Outcome

Students who complete this course may wish to continue their education into the SIT50422 Diploma of Hospitality Management, as well as higher education qualifications in cookery or hospitality.

Diploma of Hospitality Management

CRICOS Course Code: 113216M VET National Code: SIT50422

Tuition Fee = \$20,000 AUD

Material Fees = \$1,200 AUD

Enrolment Fees = \$300 AUD

Total Fees = \$21,500 AUD

What You Will Learn

Throughout the Diploma of Hospitality Management program, students will explore a diverse array of subjects crucial to the Australian hospitality sector. Through immersive practical experiences and collaborative projects, they will acquire tangible skills in operational management, guest service excellence, and event coordination. The curriculum underscores problem-solving abilities and fosters teamwork dynamics, equipping learners for prosperous endeavors in the realm of hospitality management.

Course Units

Total number of units = 28

11 core units plus

17 elective units, consisting of:

Note: Units marked with * have one or more prerequisites. Refer to individual units for details.

Core

Unit Code	Unit Name
SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop & manage quality customer service practices
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXWHS007	Implement & monitor work health & safety practices



Course Duration
78 weeks



Intakes
Every month
Except (February, June
& December)



Study load
Full time



Course Offered (Campus)
Melbourne
Gold Coast
Sydney



Study Mode
Face to Face classes



Study Commitment
20 hours/Week



Career pathway

Potential employment options are in the cookery and hospitality industry. The possible employment pathways may include as below:

- ▶ Hotel Manager
- ▶ Restaurant Manager
- ▶ Holiday Park Manager
- ▶ Cafe manager



Study Outcome

Students who complete this course may wish to continue their education into a range of Advanced Diploma qualifications, such as the SIT60322 Advanced Diploma of Hospitality Management, as well as higher education qualifications in cookery or hospitality.

Electives

Units marked with an *asterisk have one or more prerequisites.

Unit Code	Unit Name
SITXFSA005	Use hygienic practices for food safety
SITHCCC043*	Work effectively as a cook
SITXFSA006	Participate in safe food handling practices
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC028*	Prepare appetisers and salads
SITHCCC029*	Prepare stocks, sauces and soups
SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031*	Prepare vegetarian and vegan dishes
SITHCCC039*	Produce pates and terrines
SITHCCC035*	Prepare poultry dishes
SITHCCC036*	Prepare meat dishes
SITHCCC037*	Prepare seafood dishes
SITHCCC026*	Package prepared foodstuffsSITXFSA005
SITHCCC041*	Produce cakes, pastries and breads
SITHCCC042*	Prepare food to meet special dietary requirements
SITHPAT016*	Produce desserts
SITXFSA008*	Develop and implement a food safety program



Certificate IV in Ageing Support

CRICOS Course Code: 114145B VET National Code: CHC43015

Tuition Fee = \$11,000 AUD

Material Fees = \$1,200 AUD

Enrolment Fees = \$300 AUD

Total Fees = \$12,500 AUD

What You Will Learn

During the Certificate IV in Ageing Support program, students will explore a wide range of important topics in the Australian aged care sector. Through hands-on training & interactive learning, they'll gain practical skills in caring for elderly individuals, understanding their unique needs, & ensuring their overall wellbeing. The emphasis is on developing critical thinking & communication skills, which are essential for understanding the complex challenges in aged care and working effectively as part of a team.

Course Units

Total number of units - 15

9 core units plus

6 elective unit, the units of this course is listed below

Core

Unit Code	Unit Name
CHCADV001	Facilitate the interests and rights of clients
CHCAGE001	Facilitate the empowerment of older people
CHCAGE003	Coordinate services for older people
CHCAGE004	Implement interventions with older people at risk
CHCAGE005	Provide support to people living with dementia
CHCCCS006	Facilitate individual service planning and delivery
CHCCCS011	Meet personal support needs
CHCCCS023	Support independence and wellbeing
CHCCCS025	Support relationships with carers and families
CHCDIV001	Work with diverse people
CHCLEG003	Manage legal and ethical compliance
CHCPAL001	Deliver care services using a palliative approach
CHCPRP001	Develop & maintain networks & collaborative partnerships
HLTAAP001	Recognise healthy body systems
HLTWHS002	Follow safe work practices for direct client care

Electives

Unit Code	Unit Name
HLTWHS004	Manage work health and safety
CHCDIV003	Manage and promote diversity
CHCAGE002	Implement falls prevention strategies

Work Placement

During the CH43015 Certificate IV in Ageing Support, students will be required to complete 120 hours of work placement.



Course Duration

52 weeks



Study load

Full time



Course Offered (Campus)

Melbourne
Gold Coast
Sydney



Study

Commitment

20 hours/Week



Intakes

Every month
Except (February, June
& December)



Study Mode

Face to Face classes



Career pathway

Potential employment options are in the community services and support sectors. The possible employment pathways may include as below:

- ▶ Aged Care Activity Worker
- ▶ Aged Care Supervisor
- ▶ Care Service Team Leader



Course Outcome

Students who complete this course may wish to continue their education into the CHC52021 Diploma of Community Services, other qualifications in the CHC training package, as well as higher education qualifications in community services.

Diploma of Community Services

CRICOS Course Code: 115604E VET National Code: CHC52021

Tuition Fee = \$20,000 AUD

Material Fees = \$1,200 AUD

Enrolment Fees = \$300 AUD

Total Fees = \$21,500 AUD

What You Will Learn

This qualification reflects the role of community services workers involved in the delivery, management and coordination of person-centred services to individuals, groups, and communities. At this level, workers have specialised skills in community services and work autonomously within their scope of practice under broad directions from senior management.

Workers support people to make change in their lives to improve personal and social wellbeing and may also have responsibility for the supervision of other workers and volunteers. They may also undertake case management and program coordination.

Course Units

Total number of units = 20
12 core units plus
8 elective units

Core

Unit Code	Unit Name
CHCCCS004*	Assess co-existing needs
CHCCCS007*	Develop and implement service programs
CHCCCS019*	Recognise and respond to crisis situations
CHCCSM013*	Facilitate and review case management
CHCDEV005*	Analyse impacts of sociological factors on people in community work and services
CHCDFV001*	Recognise and respond appropriately to domestic and family violence
CHCDIV001*	Work with diverse people
CHCDIV002*	Promote Aboriginal and/or Torres Strait Islander cultural safety
CHCLEG003*	Manage legal and ethical compliance
CHCMGT005*	Facilitate workplace debriefing and support processes
CHCPRP003*	Reflect on and improve own professional practice
HLTWHS003*	Maintain work health and safety

Electives

Unit Code	Unit Name
BSBPEF401	Manage personal health and wellbeing
BSBTWK503	Manage meetings
CHCDIV003	Manage and promote diversity
CHCCOM003	Develop workplace communication strategies
CHCCSL001	Establish and confirm the counselling relationship
CHCADV002	Provide advocacy and representation services
CHCDIS017	Facilitate community participation and social inclusion
CHCFAM003	Support people to improve relationship

Work Placement

During the CHC52021 Diploma of Community Services, students will be required to complete a minimum of 400 hours of work placement within a workplace.



Course Duration

52 weeks

(Note: Students may get credits based on units of competency / qualifications completed previously.)



Study load

Full time



Course Offered (Campus)

Melbourne
Gold Coast
Sydney



Intakes

Every month
Except (February, June
& December)



Study

Commitment

20 hours/Week



Study Mode

Face to Face classes



Career pathway

Potential employment options are in the community services and support sectors. The possible employment pathways may include as below:

- ▶ Aged Care Activity Worker
- ▶ Aged Care Supervisor
- ▶ Care Service Team Leader



Course Outcome

Students who complete this course may wish to continue their education into the CHC52021 Diploma of Community Services, other qualifications in the CHC training package, as well as higher education qualifications in community services.

Advanced Diploma of Civil Construction Design

Course Code RII60520 | CRICOS Code: 111925J

Tuition Fee = \$24,700 AUD

Material Fees = \$500 AUD

Enrolment Fees = \$300 AUD

Total Fees = \$25,500 AUD

Course Units

Total number of units = 12

5 core units plus

7 elective units.

Some of the units of this course are listed below:

Unit Code	Unit Name
BSBTWK502	Assess co-existing needs
BSBWHS521	Ensure a safe workplace for a work area
RIIENV501E	Implement and maintain environmental management plans
RIIQUA501E	Implement, monitor and develop quality management plans
RIIRIS501E	Implement and maintain management systems to control risk
RIICWM501E	Implement civil construction plans
BSBPMG536	Manage project risk
BSBFIN501	Manage budgets and financial plans
BSBSTR502	Facilitate continuous improvement
BSBOPS505	Manage organisational customer service
BSBPEF501	Manage personal and professional
BSBOPS502	Manage business operational plans
BSBPMG537	Manage project procurement

This qualification reflects the role of individuals working on a single or a group of civil construction sites, who perform tasks involving a high level of autonomy and require the application of significant judgement in planning and determining the selection of equipment, roles and techniques for themselves and others. They are required to develop site specific work instructions and practices to ensure the implementation of the site management systems, plans and policies. They demonstrate the application of a broad range of technical, managerial, coordination and planning skills.

Electives

Unit Code	Unit Name
BSBPMG632	Manage program risk
BSBWHS616	Apply safe design principles to control WHS risks
BSBTWK502	Manage team effectiveness
RIICWD601E	Manage the civil works design process
RIIQUA601E	Establish and maintain a quality system



Course Duration

104 weeks



Study load

Full time



Course Offered (Campus)

Melbourne

Gold Coast

Sydney



Intakes

Every month

Except (February, June & December)



Study

Commitment

20 hours/Week



Study Mode

Face to Face classes



Career pathway

- Construction manager
- Project manager
- Contract manager



Study Pathways

Advanced Diploma of Civil Construction Design



Course Outcome

On successful completion of the students will receive a full Certificate of Qualification for Diploma of Civil Construction Management.

Graduate Diploma Management (Learning)

CRICOS Code: 116765B | National Code: BSB80120

What You Will Learn

This course incorporates a variety of learning activities, including case studies, project assessments, research tasks, and knowledge evaluations. Upon completion, you will develop expertise in the following key areas:

- Design and implementation of learning & development strategies
- Enhancing organisational performance and growth
- Managing and optimising organisational knowledge systems
- Leading strategic transformation initiatives
- Improving and refining learning and development practices
- Building collaborative partnerships and professional relationships
- Conducting and leading applied research projects
- Formulating and driving financial strategies for organisational success

These practical skills will empower you to effectively contribute to organisational learning and development, ensuring you are well-prepared for leadership roles in various industries.

Course Units

Total number of units - 8

3 core units plus

5 elective unit, the units of this course is listed below

Core

Unit Code	Unit Name
BSBHRM613	Contribute to the development of learning and development strategies
BSBLDR811	Lead strategic transformation
BSBLDR602	Implement improved learning practice

Electives

Unit Code	Unit Name
BSBST801	Lead innovative thinking and practice
BSBLDR812	Develop and cultivate collaborative partnerships and relationships
BSBINS603	Initiate and lead applied research
PSPMGT006	Develop a business case
BSBHRM611	Contribute to organisational performance development



Course Duration

104 weeks

(Note: Students may get credits based on units of competency / qualifications completed previously.)



Study load

Full time



Course Offered (Campus)

Melbourne
Gold Coast
Sydney



Intakes

Every month
Except (February, June
& December)



Study

Commitment

20 hours/Week



Study Mode

Face to Face classes



Career pathway

The Graduate Diploma of Management (Learning) opens diverse career pathways across various industries, including:

- ▶ Learning and Development Manager
- ▶ Organisational Development Consultant
- ▶ Human Resources Manager/Consultant
- ▶ Project Manager
- ▶ Training and Development Specialist
- ▶ Business Analyst
- ▶ Workforce Capability Development
- ▶ Manager
- ▶ Consultant (Learning and Development)



Course Outcome

Students who complete this course may wish to continue their higher education in Management & Leadership

Certificate III in Individual Support

CRICOS Code: T16766A | National Code: 116766A

What You Will Learn

This course equips you with the skills to support independence, well-being, and personal care, while developing communication, teamwork, and safe work practices. You'll learn to assist older adults, people with disabilities, and those with dementia, qualifying you for roles in aged care, disability support, or with NDIS providers, with options for further study in community services and healthcare.

Course Units

Total number of units - 8

3 core units plus

5 elective unit, the units of this course is listed below

Core

Unit Code	Unit Name
CHCCCS031	Provide individualised support
CHCCCS038	Facilitate the empowerment of people receiving support
CHCCCS040	Support independence and wellbeing
CHCCCS041	Recognise healthy body systems
CHCCOM005	Communicate and work in health or community services
CHCDIV001	Work with diverse people
CHCLEG001	Work legally and ethically
HLTINF006	Apply basic principles and practices of infection prevention and control
HLTWHS002	Follow safe work practices for direct client care

Electives

Unit Code	Unit Name
CHCCCS044	Follow established person-centred behaviour supports
CHCDIS012	Support community participation and social inclusion
CHCDIS011	Contribute to ongoing skills development using a strengths-based approach
CHCCCS017	Provide loss and grief support
CHCAGE011	Provide support to people living with dementia
CHCDIV002	Promote Aboriginal and/or Torres Strait Islander cultural safety



Course Duration

52 weeks

(Note: Students may get credits based on units of competency / qualifications completed previously.)



Study load

Full time



Course Offered (Campus)

Melbourne
Gold Coast
Sydney



Intakes

Every month
Except (February, June & December)



Study

Commitment

20 hours/Week



Study Mode

Face to Face classes



Career pathway

Provide personal care and support to older individuals in residential or home settings.

- ▶ Disability Support Worker
- ▶ Home Care Assistant
- ▶ Community Care Worker
- ▶ Residential Support Worker
- ▶ NDIS Support Worker



Course Outcome

Students who complete this course may wish to continue their higher education in Individual Support



Course Duration

104 weeks

(Note: Students may get credits based on units of competency / qualifications completed previously.)



Study load

Full time



Course Offered (Campus)

Melbourne
Gold Coast
Sydney



Intakes

Every month
Except (February, June & December)



Study

Commitment

20 hours/Week



Study Mode

Face to Face classes



Career pathway

Graduates of the Advanced Diploma of Hospitality Management can pursue a variety of senior roles, including:

- ▶ Hotel Manager
- ▶ Food and Beverage Manager
- ▶ Executive Chef
- ▶ Event Planner
- ▶ Sales Manager
- ▶ Quality Assurance Manager
- ▶ Cruise Director



Course Outcome

Students who complete this course may wish to continue their higher education in Hospitality Management

Advanced Diploma of Hospitality Management

CRICOS Code: T16767M National Code: SIT60322

What You Will Learn

Students will gain essential skills in managing hospitality operations, including team leadership, business and financial management, human resources, marketing, and hospitality technology. Through practical and theoretical learning, they will build leadership abilities, preparing them for senior roles where they can oversee operations, improve guest experiences, and drive business success.

Course Units

Total number of units - 33

14 core units plus

19 elective units, few units of this course is listed below

Core

Unit Code	Unit Name
BSBFIN601	Manage organisational finances
BSBOPS601	Develop and implement business plans
SITXCCS016	Develop and manage quality customer service practices
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXFIN011	Manage physical assets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM009	Lead and manage people
SITXHRM010	Recruit, select and induct staff
SITXHRM012	Monitor staff performance
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXMPR014	Develop and implement marketing strategies
SITXWHS008	Establish and maintain a work health and safety system

Electives

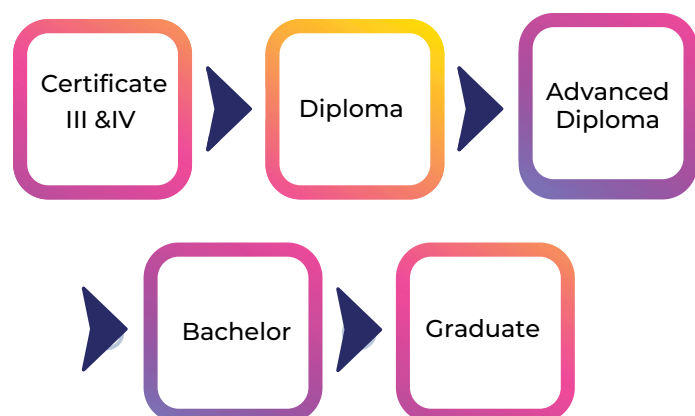
Unit Code	Unit Name
SITXFSA006	Participate in safe food handling practices
SITXFSA005	Use hygienic practices for food safety
SITHCCC027*	Prepare dishes using basic methods of cookery
SITHCCC028*	Prepare appetisers and salads
SITHCCC039*	Produce pates and terrines
SITHCCC029*	Prepare stocks, sauces and soups
SITXFSA008*	Develop and implement a food safety program
SITHKOP013*	Plan cooking operations

Pathways To University *

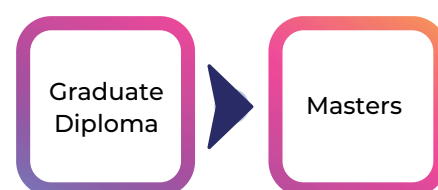
VIITE is dedicated to guiding our students towards higher education opportunities, offering clear pathways for them to pursue Bachelor's Degrees. Upon successful completion of their studies at VIITE students can expect to receive credit exemptions towards Bachelor's Degree programs in partnership with our affiliated university. This structured approach ensures a seamless transition for students seeking to further their academic pursuits, while also benefiting from VIITE esteemed educational standards.



Undergraduate Pathway



Postgraduate Pathway



Entry Requirements Summary

Category	Requirements
Age	Must be at least 18 years old
Academic	Equivalent to an Australian Year 10 qualification* for Certificate III, Certificate IV; Diploma Courses. Equivalent to an Australian Year 12 qualification* for Diploma, Advanced Diploma and Graduate Diploma courses.
English Test	IELTS overall 6, PTE 50-57*, Please check course specific entry requirements for details.
Additional Requirements	Some courses have additional requirements, Please check course specific entry requirements for details* Department of Home Affairs may have additional Country Specific Entry Requirements*
Unique Student Identifier (USI)	Student must have a verified USI without which qualification will not be issued.

Our Accreditation & Partnerships



Course Fees

VIITE Prices (Offshore)

Package Prices

	Courses	CRICOS Code	VET National Code	Location	Weeks	Material Fee	Enrolment Fee	Offshore Tuition Fee	Offshore Total Price
Package	Cert III in Commercial Cookery	113213C	SIT30821	ML, GC, SN	52	2,400	300	23,800	26,500
	Cert IV in Kitchen Management	113215A	SIT40521	ML, GC, SN	26				
	Diploma of Hospitality Management	113216M	SIT50422	ML, GC, SN	26				
	Total weeks				104				

Individual Prices

Courses	CRICOS Code	VET National Code	Location	Weeks	Material Fee	Enrolment Fee	Offshore Tuition Fee	Offshore Total Price
Cert III in Commercial Cookery	113213C	SIT30821	ML, GC, SN	52	1,050	300	12,650	14,000
Cert IV in Kitchen Management	113215A	SIT40521	ML, GC, SN	78	1,200	300	17,500	19,000
Diploma of Hospitality Management	113216M	SIT50422	ML, GC, SN	78	1,200	300	20,000	21,500
Cert IV in Ageing Support	114145B	CHC43015	ML, GC, SN	52	1,200	300	11,000	12,500
Diploma of Community Services	115604E	CHC52021	ML, GC, SN	104	1,200	300	20,000	21,500
Advanced Diploma of Civil Construction Design	115605D	RII60520	ML, GC, SN	104	500	300	24,700	25,500
Graduate Diploma Management (Learning)	116765B	BSB80120	ML, GC, SN	104	500	300	25,200	26,000
Certificate III in Individual Support	116766A	116766A	ML, GC, SN	52	1,800	300	13,500	15,600
Advanced Diploma of Hospitality Management	116767M	SIT60322	ML, GC, SN	104	500	300	25,200	26,000

-Prices subject to change without prior notice.



Melbourne

The City

Melbourne is Victoria's capital city and the 2nd largest city in Australia. According to "The Economist", Melbourne has been named the most liveable city in the world in recent years for its cost of living, healthcare, infrastructure, and education.

Melbourne Must-sees

- Drink the world's best coffee.
- Check out the amazing street art.
- Wander through laneways.
- Visit Flinders Street Station.
- Stroll the botanic gardens.
- Enjoy sport at the MCG.
- Visit the Immigration Museum.
- Admire Aboriginal art.
- Visit Queen Victoria Market.
- Go penguin-spotting at St Kilda

Events

- Australian Open
- Melbourne International Comedy Festival
- Melbourne Cup Carnival
- Moomba Festival
- Cricket Boxing Day Test
- AFL Grand Final
- Melbourne Chinese New Year
- White Night Melbourne
- Remembrance Day

Estimated Living Cost Per Week



Food
\$80-\$150



Rent
\$150-300



Mobile Phone & Internet
\$10-\$20



Public Transport
\$44



Recreation
\$50-\$100

Sydney

The City

Sydney, the capital of New South Wales, is Australia's largest and most iconic city. Renowned for its stunning harbour, world-class beaches, and vibrant culture, Sydney offers a unique blend of natural beauty and urban sophistication.








Melbourne Must-sees

- Climb the Sydney Harbour Bridge
- Explore the Sydney Opera House
- Relax at Bondi Beach
- Wander through The Rocks
- Visit Taronga Zoo
- Discover the Royal Botanic Garden
- Take a ferry to Manly
- Enjoy Darling Harbour
- Explore the Art Gallery of New South Wales

Events

- Sydney New Year's Eve Fireworks
- Vivid Sydney
- Sydney Festival
- Mardi Gras Parade
- Sydney Film Festival
- City2Surf
- Royal Easter Show
- Sydney to Hobart Yacht Race

Estimated Living Cost Per Week

	Food \$100-\$200
	Rent \$200-\$400
	Mobile Phone & Internet \$15-\$30
	Public Transport \$50
	Recreation \$60-\$120

Gold Coast

The City

Embrace the unmatched vitality of the Gold Coast, a playground for amusement that features stunning sandy beaches, majestic rainforests, thrilling theme parks, and a thriving eating and cultural scene.

Gold Coast Must-sees

- Visit Currumbin Wildlife Sanctuary
- Visit Dreamworld Gold Coast
- Explore Wet'n'Wild Gold Coast
- Visit Warner Bros. Movie World
- See Sea World Gold Coast
- Explore Coolangatta Beach
- See Burleigh Heads
- Visit Springbrook National Park
- Stroll around Tamborine Mountain
- Explore Broadbeach

Events

- Celebrate the region's Aboriginal culture
- Magic Millions Carnival
- Gold Coast Marathon
- Gold Coast Film Festival
- Queensland Surf Life Saving State Championships
- Somerset Storyfest

Estimated Living Cost Per Week



Food
\$80-\$120



Rent
\$100-\$200



Mobile Phone & Internet
\$10-\$30



Public Transport
\$40



Recreation
\$60-\$90

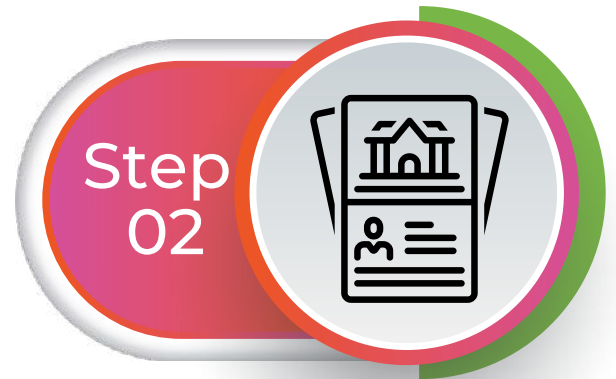
Application Process



Step
01

Choose your course, check admission requirements and understand fees and costs

Apply for admission



Step
02



Step
03

Have your application processed for Offer Letter



Accept your offer, Provide GTE documents and Pay the fees



Step
04



Step
05

Apply for Student Visa

Application Process

- SCHOLARSHIPS up to 20% available.
- Students must submit their applications first.
- After careful consideration scholarships will be provided which will be reflected in the offer letter.
- VIITE may offer scholarship to high achievers based on scholarship criteria.



Frequently Asked Questions

01 Can I choose accredited or non-accredited courses as an international student?

As an international student, it's essential to opt for accredited courses to meet the requirements for a student visa. While non-accredited courses are available, they may have implications for your visa status.

02 What documents do I need to enroll at VIITE?

To enroll at VIITE, you'll need specific documents depending on your student status. Overseas students must provide academic records and a passport. Onshore students must submit these documents along with a visa copy, current COE (Confirmation of Enrolment), and an offer letter.

03 Do I need to pay course fees before applying for a student visa?

Yes, it's mandatory to pay the tuition fees outlined in your Letter of Offer and Acceptance before enrolling at VIITE. Once paid, the College will issue you a Confirmation of Enrolment (COE), which you'll need for your visa application.

04 Do I need to study a full-time registered course to get a student visa?

Yes. You can only be granted a student visa if you intend to study a registered course or part of a registered course on a full-time basis.

05 Do I need to study a full-time registered course to be granted a student visa?

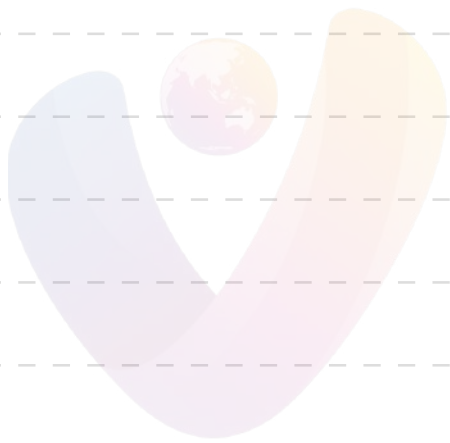
Yes. You can only be granted a student visa if you intend to study a registered course or part of a registered course on a full-time basis.

06 Do I need USI?

Unique Student Identifier (USI) - Student must have a verified USI without which qualification will not be issued.

Notes









VIITE

Victorian International Institute
of Technical Education

RTO No. 22452 | CRICOS: 04136G

Prospectus



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