VIITE
Victorian International Institute
of Technical Education
RTO No. 22452 | CRICOS: 04136G

PROSPECTUS
Victorian International Institute of Technical Education

Contents

Our Courses

CEO's Message

A cordial welcome to the Victoria International Institute of Technical Education (VIITE). We are thrilled to welcome you to our campus and support you in reaching your academic aspirations. At VIITE, you will encounter outstanding opportunities for growth, exploration of new interests, and the fulfilment of your potential. Our dedicated team is here to assist and mentor you throughout your time with us. Our culinary, social service and 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.

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 powers, indulge your culinary creativity in hospitality, learn personal care skills in age care programs or skills in carpentry and cabinet making, our institution stands ready to guide you.

Within our faculty, staff, and coaches, you'll discover not just educators, but also guardians and mentors. Furthermore, our campus fosters a vibrant tapestry of social and cultural values, fostering enduring connections and friendships that transcend time.

Raul V Hernandez
CEO

Discover Australia

Discover Australia With a strong presence among the world's leading universities and colleges, 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.

Vocational Education in Australia

In Australia, vocational education provides 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), vocational courses yield qualifications of national recognition. Students have access to a diverse range of courses. At VIITE, we have selected the following courses to deliver to international students:

Culinary and Hospitality
- Certificate III in Commercial Cookery.
- Certificate IV in Kitchen Management.
- Diploma of Hospitality Management.
- Advanced Diploma of Hospitality Management.

Health and Community Services
- Certificate III in Individual Support.
- Certificate IV in Ageing Support.
- Diploma of Community Services.

Carpentry and Cabinet Making
- Certificate III in Carpentry.
- Certificate III in Cabinet Making and Timber Technology.

Civil Construction
- Advanced Diploma of Civil Construction Design.

Business
- Graduate Diploma Management (Learning).

For international student enrolment, RTOs offering vocational programs to international students 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, vocational 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
Compared to conventional college or university programs, vocational courses have more practical components that prepares graduates to be skilled and ready for the Australian workforce.

About Victorian International Institute of Technical Education

VIITE is a leading institution offering culinary, social service, hospitality and construction courses with 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.

VIITE carefully selects dedicated faculty and staff who 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.
- Multimedia-enabled classrooms free Wi-Fi access.
- Axcelerate LMS platform for the repository of online learning content and activities.
- Extra computers in common area to use outside the classroom.
- Modern Kitchen Workshop.
- Carpentry and Cabinet Making Workshop with required Equipment.

University Pathway & Work Opportunities

VIITE provides students with unparalleled opportunities in Australia, facilitating placements with in 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.

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

Our campuses are situated in the vibrant hearts of Melbourne, Sydney and Gold Coast, Australia's cultural and economic hubs, providing students with unparalleled access to a diverse range of opportunities and resources. With its central locations, VIITE offers a dynamic learning environment that is enriched by the city's rich culture and thriving industries.

Certificate III in Commercial Cookery

CRICOS Course Code: 113213C | VET National Code: SIT30821

The Certificate III in Commercial Cookery equips aspiring chefs with essential skills in food preparation, cooking techniques, and kitchen operations. Students train under experienced chefs in modern facilities, gaining hands-on experience in hygiene, safety, cost control, and teamwork.

What You Will Learn

Students in the Certificate III in Commercial Cookery program gain hands-on culinary skills, explore industry case studies, and collaborate in diverse teams, preparing for success in the Australian food industry.

Course Units

There are a total of 25 units to complete the course. This includes 20 core units and 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 and 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
SITHPAT016*	Produce desserts
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 Produce
SITHCCC039*	pates and terrines
SITHCCC040*	Prepare and serve cheese
BSBSUS211	Participate in sustainable work practices
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 theSIT40521 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

The Certificate IV in Kitchen Management provides advanced culinary skills and kitchen management expertise, covering menu planning, food safety, operations, and leadership. Designed to meet industry standards, this course prepares students for supervisory roles in diverse culinary settings.

📖 What You Will Learn

The Certificate IV in Kitchen Management program covers culinary theory and practical skills, focusing on diverse sectors of the Australian food industry. Students engage in hands-on activities, research, and teamwork to develop expertise in kitchen management.

📖 Course Units

There are a total of 33 units to complete the course. This includes 27 core units and 6 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 and 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
SITHKOP015*	Design and cost menus
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 and 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
SITHCCC040*	Prepare and serve cheese
BSBSUS211	Participate in sustainable work practices
SITXCOM007	Show social and cultural sensitivity
SITXCCS015	Enhance customer service experiences
SITHCCC039*	Produce pates and terrines
SITHCCC026	Package prepared foodstuffs

Work Placement

Students must complete 192 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

The Diploma of Hospitality Management prepares students for leadership roles in the hospitality industry. It covers operational management, customer service, financial management, and marketing. Designed by industry experts, this course ensures graduates are job-ready.

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

There are a total of 28 units to complete the course. This includes 11 core units and 17 elective units. Some of the units of this course are listed below:

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 and 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 and 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 Mode
Face to Face classes

Study Commitment
20 hours/Week

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 food stuffs
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

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.

Advanced Diploma of Hospitality Management

CRICOS Course Code: 116767M | VET National Code: SIT60322

The Advanced Diploma of Hospitality Management (SIT60322) prepares students for senior roles in hotels, restaurants, and events. This two-year program covers business planning, finance, HR, and marketing. Graduates gain leadership skills to manage operations and enhance guest experiences.

What You Will Learn

Students will develop key skills in hospitality operations, including leadership, business management, HR, marketing, and technology, preparing them for senior roles to enhance operations, guest experiences, and business success.

Course Units

There are a total of 33 units to complete the course. This includes 14 core units and 19 elective units. Some of the units of this course are 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

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 Civil Construction Design

CRICOS Course Code: 115605D | VET National Code: RII60520

This qualification reflects the role of an individual working as a senior civil works designer or a para-professional designer, who supports professional engineers. They perform tasks that are broad, specialised, complex and technical and include strategic areas and initiating activities. They are responsible for the design of complex projects to ensure the implementation of the client's site requirements and are required to demonstrate self-directed application of the oretical and technical knowledge and initiate solutions to technical problems or management requirements.

What You Will Learn

This course involves a combination of various learning activities such as: case studies, project assessments, research work, knowledge assessment, and computer-aided design. By completing this course you will gain skills and knowledge in the following areas:

- Manage the scope, quality, and procurement of a project
- Manage the risks of a program
- Manage team effectively
- Application of safe design principles to control WHS risks
- Manage the civil works design process
- Design of motorways and interchanges
- Preparation of detailed traffic analysis
- Establish and maintain a quality system
- Produce basic drawings by using computer-aided design system

Course Units

There are a total of 12 units to complete the course. This includes 5 core units and 7 elective units. Some of the units of this course are listed below:

Core

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

Electives

Unit Code	Unit Name
BSBOPS601	Develop and implement business plans
BSBPMG530	Manage project scope
BSBPMG533	Manage project cost
RIICWD601E	Manage innovation and continuous improvement
RIICWD533E	Prepare detailed design of civil concrete structures
RIICWD535E	Prepare detailed design of civil timber structures
RIILAT402E	Provide leadership in the supervision of diverse work

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 Advanced Diploma of Civil Construction Management.

Certificate III in
Cabinet Making and Timber Technology

CRICOS Course Code: 117334F | VET National Code: MSF30322

This course equips students with specialized skills in cabinet making and timber technology, focusing on constructing and installing furniture, cabinetry, and timber structures. Graduates can work independently, in teams, or lead projects across industries like manufacturing, construction, and interior design.

📖 What You Will Learn

This course covers a comprehensive range of cabinet making and timber technology topics, with practical applications in different Australian industries. You will engage in immersive hands-on projects, utilizing essential skills in woodworking, material selection, furniture assembly, and design. The course also emphasizes critical problem-solving, industry research, and teamwork, preparing you to collaborate effectively with diverse teams.

📖 Course Units

There are a total of 25 units to complete the course. This includes 8 core units and 17 elective units. Some of the units of this course are listed below:

Core

Unit Code	Unit Name
MSFFM2013	Use furniture making hand and power tools
MSFFM3030	Produce manual and computer-aided production drawings
MSFFM3031	Prepare cutting lists from design and production documentation
MSFGN2001	Make measurements and calculations
MSFGN3005	Read and interpret work documents
MSMENV272	Participate in environmentally sustainable work practices
MSMSUP102	Communicate in the workplace
MSMSUP106	Work in a team

Electives

Unit Code	Unit Name
CPCWHS1001	Prepare to work safely in the construction industry
CPCCWHS2001	Apply WHS requirements, policies and procedures in the construction industry
BSBOPS304	Deliver and monitor a service to customers
CPCCJN3003	Manufacture components for doors, windows and frames
MSFFM3038	Set up, operate and maintain automated edge banding machines
MSFFM3041	Determine and document requirements for cabinetry installation
MSFFM3042	Fabricate cabinetry
MSFFM3043	Install cabinetry
MSFFM3045	Set up, operate and maintain computer numerically controlled (CNC) machining and processing centres
MSFKB2003	Prepare for cabinetry installation

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

Intakes
Every month Except
(February, June & December)

Study Commitment
20 hours/Week

Study Mode
Face to Face classes

Electives

Unit Code	Unit Name
MSFKB3012	Plan kitchen and bathroom projects
MSFFDM4002	Collect and interpret information to support production processes
MSFFDM4012	Produce computer-aided line and component production drawings
MSFFDM4014	Produce manual and computer-aided drawings from design concepts
MSFGN3006	Estimate and cost job
MSFFM2014	Select and apply hardware
CUAACD312	Produce computer-aided drawings

Career pathway
Graduates of the Certificate III in Cabinet Making and Timber Technology can pursue a variety of roles, including:

▶ Cabinet Maker
▶ Furniture Maker
▶ Wood Technologist
▶ Timber Technology Specialist

Course Outcome
Students who complete this course may wish to continue their higher education in Timber Technology.

Certificate III in Carpentry

CRICOS Course Code: 117333G | VET National Code: CPC30220

Students will learn carpentry skills through hands-on training, focusing on measurements, framework construction, and Australian building codes, while developing problem-solving and teamwork skills for construction industry roles.

What You Will Learn

Students will learn carpentry skills through hands-on training, focusing on measurements, framework construction, and Australian building codes, while developing problem-solving and teamwork skills for construction industry roles.

Course Units

There are a total of 34 units to complete the course. This includes 27 core units and 7 elective units. Some of the units of this course are listed below:

Core

Unit Code	Unit Name
CPCCCA2002*	Use carpentry tools and equipment
CPCCCA2011*	Handle carpentry materials
CPCCCA3001*	Carry out general demolition of minor building structures
CPCCCA3002*	Carry out setting out
CPCCCA3003*	Install flooring systems
CPCCCA3004*	Construct and erect wall frames
CPCCCA3005*	Construct ceiling frames
CPCCCA3006*	Erect roof trusses
CPCCCA3007*	Construct pitched roofs
CPCCCA3008*	Construct eaves
CPCCCA3010*	Install windows and doors
CPCCCA3016*	Construct, assemble and install timber external stairs
CPCCCA3017*	Install exterior cladding
CPCCCA3024*	Install lining, panelling and moulding
CPCCCA3025*	Read and interpret plans, specifications and drawings for carpentry work
CPCCCA3028*	Erect and dismantle formwork for footings and slabs on ground
CPCCCM2006	Apply basic levelling procedures
CPCCCM2008*	Erect and dismantle restricted height scaffolding
CPCCCM2012*	Work safely at heights
CPCCCO2013*	Carry out concreting to simple forms
CPCCOM1012	Work effectively and sustainably in the construction industry
CPCCOM1014	Conduct workplace communication
CPCCOM1015	Carry out measurements and calculations
CPCCOM3001	Perform construction calculations to determine carpentry material requirements
CPCCOM3006	Carry out levelling operations
CPCCWHS2001	Apply WHS requirements, policies and procedures in the construction industry
CPCWHS3001	Identify construction work hazards and select risk control strategies

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

Intakes
Every month Except (February, June & December)

Study Commitment
20 hours/Week

Study Mode
Face to Face classes

Electives

Unit Code	Unit Name
CPCCCM3005	Calculate costs of construction work
CPCCOM1013	Plan and organise work
CPCCCM2002	Carry out hand excavation
CPCCCA3027	Set up, operate and maintain indirect action powder-actuated power tools
CPCCCA3012	Frame and fit wet area fixtures
CPCCCA3014	Construct and install bulkheads
CPCCSF2004	Place and fix reinforcement materials

Career pathway

Graduates of the Certificate III in Carpentry can pursue a variety of roles, including:

▶ Apprentice Carpenter
▶ Cabinet maker
▶ Cerpenters/ Contractor
▶ Carpentry Instructor

Course Outcome

Students who complete this course may wish to continue their higher education in Carpentry Industry.

Certificate III in Individual Support

CRICOS Course Code: 116766A | VET National Code: CHC33021

Kickstart your career in community services with a Certificate III in Individual Support. Gain essential skills to provide personalized care in aged care, disability support, and NDIS settings. This qualification opens pathways to rewarding roles and further studies in healthcare.

📖 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

There are a total of 15 units to complete the course. This includes 9 core units and 6 elective units. Some of the units of this course are 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

Work Placement

During the CHC33021 Certificate III in Individual Support, students will be required to complete 130 hours of work placement.

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.

Certificate IV in Ageing Support

CRICOS Course Code: 114145B | VET National Code: CHC43015

Certificate IV in Ageing Support equips students with advanced skills to provide high-quality care for the elderly. The course covers person-centered care, dementia support, palliative care, and health and safety.

📖 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

There are a total of 18 units to complete the course. This includes 15 core units and 3 elective units. Some of the units of this course are 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

Advance your career in community services with this high-level qualification. Gain essential skills for roles in community organizations. Strong job growth is expected in this sector, according to the Australian Government's Job Outlook.

What You Will Learn

This qualification reflects the role of community services workers who deliver, manage, and coordinate person-centred services, supporting clients' wellbeing while working autonomously and supervising others.

Course Units

There are a total of 20 units to complete the course. This includes 12 core units and 8 elective units. Some of the units of this course are listed below:

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

▸ Community Worker
▸ Youth Worker
▸ Social Worker

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.

Graduate Diploma of Management (Learning)

CRICOS Course Code: 116765B | VET National Code: BSB80120

The Graduate Diploma of Management (Learning) is a two-year program designed to develop leadership and organisational learning skills. Covering areas like financial strategy, e-learning, and strategic planning, it prepares you for roles in project management, HR, and business analysis.

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

There are a total of 08 units to complete the course. This includes 3 core units and 5 elective units. Some of the units of this course are 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
BSBSTR801	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
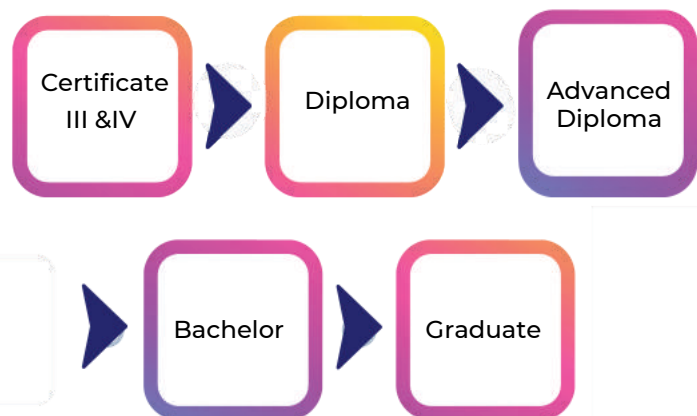▸ Consultant (Learning and Development)

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

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

Certificate III &IV → Diploma → Advanced Diploma → Bachelor → Graduate

Postgraduate Pathway

Graduate Diploma → Masters

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

NATIONALLY RECOGNISED TRAINING

nib

Australian Qualifications Framework

Application Process

Step 01 — Choose your course, check admission requirements and understand fees and costs.

Apply for admission.
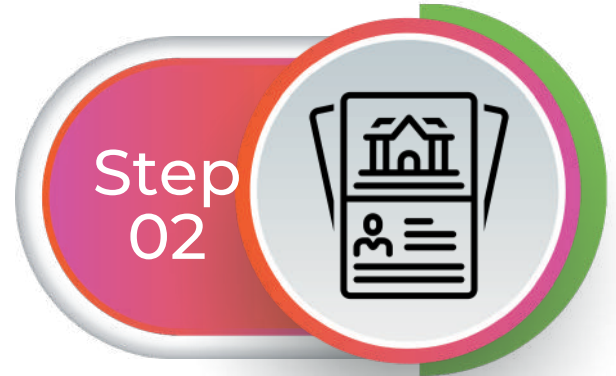
Step 02

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

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.

01

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.

02

Do I need to pay course fees before apply- ing 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.

03

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.

04

Do I need USI?
Unique Student Identifier (USI) - Student must have a verified USI without which qualification will not be ad issued.

05

Academic Calendar 2025

Term	Last Enrolment Date	Start Date	End Date	Weeks	Orientation Date	Type	Public Holiday
Term 1	20/01/2025	27/01/2025	06/04/2025	10	22/01/2025	Session	27/01/2025 - Australia Day (NSW,QLD,VIC); 10/03/2025 - Labour Day (VIC)
Term Break		07/04/2025	20/04/2025	2		Break	18/04/2025 - Good Friday (NSW,QLD,VIC); 19/04/2025 - Easter Saturday (NSW,QLD); 20/04/2025 - Easter Sunday (NSW,VIC); 19/04/2025 - The day after Good Friday (QLD); 19/04/2025 - Saturday before Easter Sunday (VIC);
Term 2	14/04/2025	21/04/2025	29/06/2025	10	16/04/2025	Session	21/04/2025 - Easter Monday (NSW,QLD,VIC); 25/04/2025 - Anzac Day (NSW,QLD,VIC); 05/05/2025 - Labour Day (QLD); 09/06/2025 - King's Birthday (NSW,VIC);
Term Break		30/06/2025	13/07/2025	2		Break	06/10/2025 - Labour Day (NSW); 06/10/2025 - King's Birthday (QLD); 04/11/2025 - Melbourne Cup (VIC)
Term 3	07/07/2025	14/07/2025	21/09/2025	10	07/09/2025	Session	13/08/2025 - Royal QLD Show (Brisbane only) (QLD)
Term Break		22/09/2025	05/10/2025	2		Break	26/09/2025 - Friday before AFL Grand Final (VIC)
Term 4	29/09/2025	06/10/2025	14/12/2025	10	03/10/2025	Session	06/10/2025 - Labour Day (NSW) 06/10/2025 - King's Birthday (QLD) 04/11/2025 - Melbourne Cup (VIC)
Term Break		15/12/2025	25/01/2026	6		Break	24/12/2025 - Christmas Eve (from 6pm) (QLD); 25/12/2025 - Christmas Day (NSW,QLD,VIC); 26/12/2025 - Boxing Day (NSW,QLD,VIC);

Note: The first week of the term break may be allocated for make-up classes or student placements, if required.

Academic Calendar 2026

Term	Last Enrolment Date	Start Date	End Date	Weeks	Orientation Date	Type	Public Holiday
Term 1	19/01/2026	26/01/2026	05/04/2026	10	21/01/2026	Session	26/01/2026 - Australia Day (NSW,QLD,VIC); 03/04/2026 - Good Friday (NSW,QLD,VIC); 04/04/2026 - Easter Saturday (NSW); 05/04/2026 - Easter Sunday (NSW,QLD,VIC); 04/04/2026 - The day after Good Friday (QLD); 09/03/2026 - Labour Day (VIC); 04/04/2026 - Saturday before Easter Sunday (VIC);
Term Break		06/04/2026	19/04/2026	2		Break	05/04/2026 - Easter Sunday (NSW,QLD,VIC); 06/04/2026 - Easter Monday (NSW,QLD,VIC);
Term 2	19/04/2026	20/04/2026	28/06/2026	10	15/04/2026	Session	25/04/2026 - Anzac Day (NSW,QLD,VIC); 08/06/2026 - King's Birthday (NSW,VIC); 04/05/2026 - Labour Day (QLD);
Term Break		29/06/2026	12/07/2026	2		Break	
Term 3	06/07/2026	13/07/2026	20/09/2026	10	06/08/2026	Session	12/08/2026 - Royal Queensland Show (QLD)
Term Break		21/09/2026	04/10/2026	2		Break	02/10/2026 - King's Birthday (QLD)
Term 4	28/09/2026	05/10/2026	13/12/2026	10	30/09/2026	Session	05/10/2026 - Labour Day (NSW); 05/10/2026 - King's Birthday (QLD); 03/11/2026 - Melbourne Cup (VIC)
Term Break		14/12/2026	24/01/2027	6		Break	25/12/2026 - Christmas Day (NSW,QLD,VIC); 26/12/2026 - Boxing Day (NSW,QLD,VIC); 28/12/2026 - Boxing Day (Additional) (NSW,QLD,VIC); 24/12/2026 - Christmas Eve (from 6pm) (QLD);

Note: The first week of the term break may be allocated for make-up classes or student placements, if required.

Explore VIITE Campus Locations

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 livable 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

For more information:
https://livingcost.org/cost/australia/m elbourne

Sydney

The City

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

Sydney 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

VIITE Campuses

Melbourne Campus

✉ admissions@viite.edu.au

📞 1300 318 747

📍 Level 5, 271 William St, Melbourne, VIC 3000

Gold Coast Campus

✉ admissions@viite.edu.au

📞 1300 318 747

📍 204, Level 2, 9 Bay Street, Southport QLD 4215

Sydney Campus

✉ admissions@viite.edu.au

📞 1300 318 747

📍 27-29 Argyle Street, Parramatta NSW 2150

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Victorian International Institute of Technical Education

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