

# 2019 COURSE GUIDE SRI LANKA



Food | Hospitality | Events | Tourism



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# Message from Centre Director

## AYUBOWAN

Welcome to an exiting career pathway in a dynamic and booming industry by choosing to study in Foods, Tourism, Hospitality or Events.

Our partnership with the William Angliss Institute, Australia brings over 75 years of expertise in teaching delivery specialising in foods, tourism, hospitality and events. The Institute's main campus is based in Melbourne and there are several partnerships worldwide. When you successfully complete your studies with us, you become part of the William Angliss Institute global community' of graduates. Armed with an Australian qualification that is highly regarded by employers, your certification becomes your passport to the world.

Sri Lanka is truly emerging as a top tourist destination. With rapid construction and development, the hospitality and tourism industry is alive and well.

Studying in our industry opens up a variety of career path choices, as the industry is vast, incorporating hotels, catering companies, resorts, banquet halls, restaurants, wedding functions, bars, cafés, airlines, cruise ships, major events, convention centres, travel operators and tourist guides.

Our teaching and learning experience occurs in 'state of the art facilities at SLIIT with the most modern industry specific equipment. The William Angliss Institute, Australian curriculum delivered goes beyond just theory and in a classroom. Our exceptional and highly skilled staff focus on the personal growth and development of each individual, whilst incorporating teamwork and collaboration with

numerous activities and events that creates a campus life with a proud sense of community spirit.

We combine our learning methods with industry site visits, international and domestic guest speakers, paid part time and casual employment opportunities, global and domestic organisations visit and recruit, renowned and famous chefs conducting master classes, competitions for students to participate here and overseas. Our relationship with key industry stakeholders and global brands in Sri Lanka and Southern Asia is strong and the demand for remarkable graduates is sought after competitively, giving our students an abundance of choice.

Our graduates are energetic, creative, innovative and full of enthusiasm and with the combination of exceptional knowledge, industry job ready' practical skills and the right attitude, Our students are in their prime to meet and exceed industry standards.

Choosing a career path should be driven by the desire of what one really wants to do, and learning is lifelong so why don't you choose to 'Learn what you Love'! I know that studying with us will be exciting, interesting, colourful and challenging. yet also a very rewarding experience. I encourage you to now take the next step in 'creating your tomorrow.

Regards,

Steven Bradie-Miles

Centre Director



“ Our graduates are energetic, creative, innovative and full of enthusiasm and with the combination of exceptional knowledge, industry 'job ready' practical skills and the right attitude, Our students are in their prime to meet and exceed industry standards. ”

# William Angliss Institute at SLIIT

Our programs are internationally recognised and provide graduates with a competitive edge when searching for employment. William Angliss Institute courses are the most in-depth studies in hospitality, food, events & tourism. Each course is structured to provide you with critical and strategic thinking skills, and contains a greater focus on management. If you are interested in rising to the very top of your field or would like to work overseas, our qualifications will provide you with the skills to get you there.

## Practical Skill-based Learning

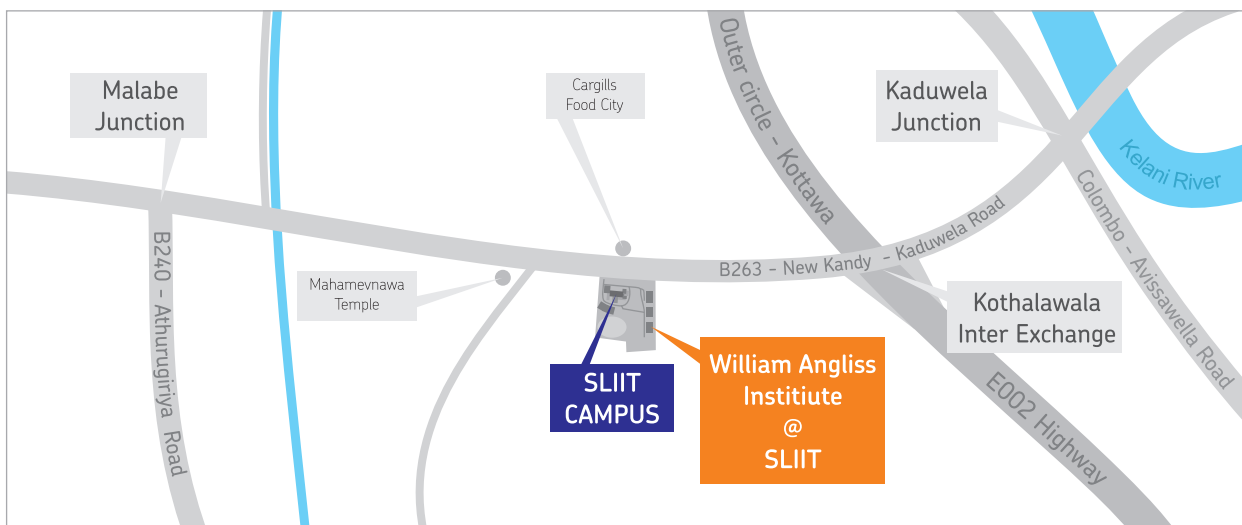
We build on core units that are multi-disciplinary and industry based, and have been customized to reflect managerial skills and knowledge relevant to the industry. Students also receive a strong foundation in general management skills and knowledge. Our students are provided with the best possible grounding in industry best practices through a deep commitment to skills-based learning. Our dedicated resources and infrastructure allows you to acquire a hands-on appreciation of contemporary production and service systems together with the resource management skills that underpin the theoretical and applied content of our courses. This foundational approach, that aligns practical and theoretical understanding, allows you to be more flexible in your range of skills and competencies when entering the industry.

## Specialist Centre

Here in Sri Lanka, we give our students the ultimate head start with the best facilities anywhere in the world in foods, events, tourism and hospitality training. We know that to be successful in the industries you need a balance of knowledge and hands-on experience. Our first-class facilities and expert mentoring will provide you with the confidence and experience to be a leader in your chosen field. Facilities include innovative, live and simulated classrooms and state-of-the-art equipment, all designed to help you tackle real workplace situations. On campus we have an operational restaurant where students can experience first-hand the thrill of creating exquisite culinary experiences and service. Students can access wireless internet across the campus. Ultimately, our cutting edge facilities are about making you job ready with the tools you need to follow your passion anywhere in the world.

## Location

The Institute's main campus is located in Malabe, just 30 minutes from the commercial capital of Colombo. Malabe is Sri Lanka's largest educational hub, with several universities and colleges already set up in the area.







# Careers & Employment Support

We focus on assisting students to gain successful employment during their studies and following their graduation.

Our reputation with industry and our quality training provides a head start in gaining:

Internship Management Traineeship programmes placements  
Full time, Part time or casual employment.

## CAREERS AND EMPLOYMENT SERVICES

Jobs notice board  
Career development and guidance  
Advice on resume writing  
Interview techniques practice  
LinkedIn profile assistance

## CAREERS AND EMPLOYMENT EXPOS

Employment opportunities with employers from all over Sri Lanka

## NETWORKING WITH INDUSTRY

Speed networking with employers provides a unique opportunity to learn from employers

## INDUSTRY ON CAMPUS

Frequent on campus visits by leading industry employers and industry site visits.

# Industry Partners







# Facilities

Join us and have the opportunity to learn in Sri Lanka's largest, private specialist hospitality, food, tourism and event training facility.

## What's on Campus:

Fully equipped, modern training kitchen facilities  
 Training bakery  
 Training Operational restaurant, Coffee and food and beverage training centre  
 A model accommodation training room  
 Conference Rooms

Demonstration concierge and guest relations - training centre  
 Modern Classrooms  
 Prayer room  
 Student cafe area  
 Medical centre and doctors @ SLIIT  
 Library @ SLIIT  
 Food Outlets

Fully equipped gymnasium and sports at facilities @ SLIIT  
 Guest lecture series  
 Counseling Support  
 English Support  
 Access to free Wi-Fi  
 Shuttle Service



# Hospitality Management

The Advanced Diploma of Hospitality Management equips you with management knowledge, technical skills and insight in the dynamic hospitality industry.

Recognized worldwide, this qualification offers a balanced combination of practical and theory that can be readily applied for a future with tourism and hospitality operators, resorts and hotels, event planning, government and industry authorities.

#### Career paths

- Food and Beverage Manager
- Business Owner
- Front Office Manager
- Tourism Operator
- Tourism Representative
- Events Coordinator

## Advanced Diploma of Hospitality Management

Course Code	SIT60316
Duration:	Two years - Full time
Graduation requirement:	47 units
Intake:	Feb, June, Sept
Certification:	Advanced Diploma of Hospitality Management issued by William Angliss Institute Melbourne, Australia.
Course Developer :	Developed by Australian Skills Quality Authority (ASQA) and conceptualized by William Angliss Institute.

### Advanced Diploma of Hospitality Management (6 months)

### Diploma of Hospitality Management (12 months)

### Certificate III in Hospitality (6 months)

5 Passes in O/Level including English



# Core / Elective Subjects & Codes in Hospitality Management

## Certificate III in Hospitality (SIT30616)

### Stage - 1

SITXWHS001	Participate in safe work practices
BSBWOR203	Work effectively with others
SITXCCS001	Provide customer information and assistance
SITXFSA001	Use hygienic practices for food safety
SITHACS001	Clean premises and equipment
SITHIND001	Use hygienic practices for hospitality service
SITXINV001	Receive and store stock
SITXCOM002	Show social and cultural sensitivity
SITXCCS002	Provide visitor information
SITHIND002	Source and use information on the hospitality industry
SITHIND004	Work effectively in hospitality service
SITXFIN003	Manage finances within a budget
SITXHRM001	Coach others in job skills
SITXCCS004	Provide lost and found services
SITXCCS006	Provide service to customers

## Diploma of Hospitality Management (SIT50416)

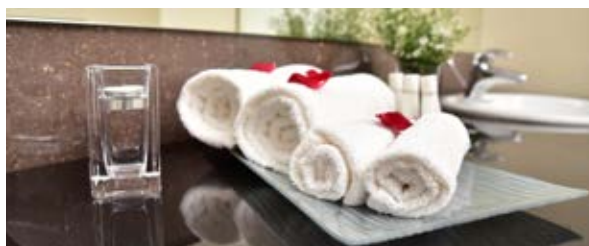
### Stages - 2 & 3

SITXHRM003	Lead and manage people
SITXGLC001	Research and comply with regulatory requirements
SITHIND004	Work effectively in hospitality service
SITXCOM005	Manage conflict
SITXFSA001	Use hygienic practices for food and safety
SITHFAB002	Provide responsible service of alcohol
SITHFAB003	Operate a bar
SITHFAB005	Prepare and serve espresso coffee
SITHFAB014	Provide table service of food and beverage
SITHFAB016	Provide advice on food
SITTIND001	Source and use information on the tourism and travel industry
SITEEVT001	Source and use information on the events industry
BSBDIV501	Manage diversity in the workplace
BSBMGT517	Manage operational plan
SITXCCS008	Develop and manage quality customer service practices
SITXMGTO01	Monitor work operations
SITXFIN003	Manage finances within a budget
SITXFIN004	Prepare and monitor budgets
SITXHRM002	Roster staff
SITXMGTO02	Establish and conduct business relationships
SITTTSL007	Process reservations
SITHACS005	Provide porter services
SITHACS007	Conduct night audit
SITHACS008	Provide accommodation reception services
SITHACS002	Provide housekeeping services to guests
SITHACS003	Prepare rooms for guests

## Advanced Diploma of Hospitality Management (SIT60316)

### Stage - 4

BSBFIM601	Manage finances
SITXFIN005	Manage physical assets
BSBMGT617	Develop and implement a business plan
SITXHRM004	Recruit, select and induct staff
SITXHRM006	Monitor staff performance
SITXWHS004	Establish and maintain a work health and safety system
SITXMPR007	Develop and implement marketing strategies





# Commercial Cookery

You'll develop the fundamental skills and knowledge required in professional cooking and kitchen management using state-of-the-art facilities.

Recognized worldwide, this Qualification offers a balanced combination of practice and theory that can be readily applied for a future in the culinary world.

#### Career paths

- Executive Chef
- Sous Chef
- Chef de partie
- Kitchen Chif
- Qualified Cook
- Commis Chef

## CERTIFICATE IV in Commercial Cookery

Course Code SIT40516

Duration: 18 months - Full time

Graduation requirement: 35 units

Intake: Feb, June, Sept

Certification: Certificate IV in Commercial Cookery issued by Willam Angliss Institute Melbourne, Australia.

Course Developer : Developed by Australian Skills Quality Authority (ASQA) and conceptualized by Willam Angliss Institute.

**Certificate IV**  
in Commercial Cookery  
(6 months)

**Certificate III**  
in Commercial Cookery  
(12 months)

5 Passes in O/Level  
including English

# Core / Elective Subjects & Codes in Commercial Cookery

## Certificate III in Commercial Cookery (SIT30816)

### Stage - 1

SITXFSA001	Use hygienic practices for food safety
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC006	Prepare appetisers and salads
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous
SITHCCC019	Produce cakes, pastries and breads
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITXWHS001	Participate in safe work practices
BSBWOR203	Work effectively with others
SITHKOP001	Clean kitchen premises and equipment
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
SITXFSA003	Transport and store food

## Certificate III in Commercial Cookery (SIT30816)

### Stage - 2

SITHCCC018	Prepare food to meet special dietary requirements
SITHKOP002	Plan and cost basic menus
SITHPAT006	Produce desserts
BSBSUS201	Participate in environmentally sustainable work practices
SITXFSA002	Participate in safe food handling practices
SITHCCC020	Work effectively as cook
SITHCCC021	Prepare specialized food items
SITHCCC017	Handle and serve cheese
SITHCCC015	Produce and serve food for buffets

## Certificate IV in Commercial Cookery (SIT40516)

### Stage - 3

SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
BSBDIV501	Manage diversity in the workplace
SITHKOP004	Develop menus for special dietary required
SITXHRM003	Lead and manage people
SITXMGTO01	Monitor work operations
SITHKOP005	Coordinate cooking operations
BSBUS401	Implement and monitor environmentally sustainable work place
SLTXWHS003	Implement and monitor work health and safety practices
SITHCCC009	Produce cook-chill and cook-freeze foods

#### ADD PATISSERIE

On Completion of Certificate IV in Commercial Cookery you may extend your studies and complete Certificate IV in Patisserie (6 Months)

## DIPLOMA of Hospitality Management

Course Code	SIT50416
Duration:	6 months - Full time
Semesters:	1 semester
Graduation requirement:	35 units
Certification:	Diploma in Hospitality Management issued by Willam Angliss Institute Australia.
Course Developer :	Developed by Australian Skills Quality Authority (ASQA) and conceptualized by WAI.

## ADVANCED DIPLOMA of Hospitality Management

Course Code	SIT60316
Duration:	6 months - Full time
Graduation requirement:	35 units
Certification:	Advanced Diploma in Hospitality Management issued by Willam Angliss Institute Australia.
Course Developer :	Developed by Australian Skills Quality Authority (ASQA) and conceptualized by WAI.

#### ADD HOSPITALITY

On completion of Certificate IV in Commercial Cookery you may extend your studies (Diploma and Advanced Diploma of Hospitality Management) to broaden your understanding of hospitality and prepare for management roles in the industry.

NOTE: The Diploma and Advanced Diploma of Hospitality Management do not include practical cooking units.



# Patisserie

Indulge your passion for the sweet life by becoming a professional in the delicious art of the patissier or pastry cook and business owner.

This specialist course offers the opportunity to learn unique skills of professional gateaux, pastries and restaurant desserts. Specialised units include petits fours, pastries, breads and artisan skills of chocolate and sugar decorations.

#### Career paths

- Business Owner
- Executive Pastry Chef
- Pastry Sous Chef
- Pastry Chef
- Pastry Cook
- Assistant Pastry Chef

## Certificate IV in Patisserie

Course Code	SIT40716
Duration:	18 months - Full time
Graduation requirement:	33 units
Intake:	Feb, June, Sept
Certification:	Certificate IV in Patisserie issued by Willam Angliss Institute Melbourne, Australia.
Course Developer :	Developed by Australian Skills Quality Authority (ASQA) and conceptualized by Willam Angliss Institute.

## Certificate IV in Patisserie (6 months)

## Certificate III in Patisserie (12 months)

5 Passes in O/Level  
including English



# Core / Elective Subjects & Codes in Patisserie

## Certificate III in Patisserie (SIT31016)

### Stage - 1

SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITXFSA001	Use hygienic practices for food safety
SITXWHS001	Participate in safe work practices
SITHKOP001	Clean kitchen premises and equipment
SITXHRM001	Coach others in job skills
SITXLNV002	Maintain the quality of perishable items
BSBWOR203	Work effectively with others
SITHPAT001	Produce cakes
SITHPAT002	Produce gateaux, torten and cakes
SITHPAT003	Produce pastries
SITXINV004	Control stock
SITHPAT005	Produce petits fours
SITHFAB005	Prepare and serve espresso coffee

## Certificate III in Patisserie (SIT31016)

### Stage - 2

SITXFSA002	Participate in safe food handling practices
SITHCCC018	Prepare food to meet special dietary requirements
SITHPAT006	Produce desserts
BSBSUS201	Participate in environmentally sustainable work practices
SITHCCC017	Handle and serve cheese
SITHCCC011	Use cookery skills effectively
SITHPAT004	Produce yeast based bakery products
SITHPAT007	Prepare and model marzipan
SITHCCC011	Use cookery skills effectively

## Certificate IV in Patisserie (SIT40716)

### Stage - 3

SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
BSBDIV501	Manage diversity in the workplace
SITXHRM003	Lead and manage people
SITXMGTO01	Monitor work operations
SITHKOP005	Coordinate cooking operations
BSBUS401	Implement and monitor environmentally sustainable work place
SLTXWHS003	implement and monitor work health and safety practices
SITHPAT008	Produce chocolate confectionery
SITHPAT009	Model sugar-based decorations
SITHPAT010	Design and produce sweet buffet showpieces

#### ADD COMMERCIAL COOKERY

on completion of Certificate IV in Patisserie you may extend your studies and complete Certificate IV in Commercial Cookery (6 Months)

## DIPLOMA of Hospitality Management

Course Code	SIT50416
Duration:	12 months - Full time
Graduation requirement:	35 units
Intake:	Feb, June, Sept
Certification:	Diploma in Hospitality Management issued by Willam Angliss Institute Australia.
Course Developer :	Developed by Australian Skills Quality Authority (ASQA) and conceptualized by WAI.

## ADVANCED DIPLOMA of Hospitality Management

Course Code	SIT60316
Duration:	6 months - Full time
Graduation requirement:	35 units
Intake:	Feb, June, Sept
Certification:	Advanced Diploma in Hospitality Management issued by Willam Angliss Institute Australia.
Course Developer :	Developed by Australian Skills Quality Authority (ASQA) and conceptualized by WAI.

#### ADD HOSPITALITY

On completion of Certificate IV in Patisserie you may extend your studies (Diploma and Advanced Diploma of Hospitality Management) to broaden your understanding of hospitality and prepare for management roles in the industry.

NOTE: The Diploma and Advanced Diploma of Hospitality Management do not include practical cooking units.



# Event Management

Coordinate real events for real clients. Learn how to plan, fund, market and manage successful events – everything from international sporting events to celebrity weddings.

Coordinate real events for real clients. Learn how to plan, fund, market and manage successful events.

## Career paths

- Conference Coordinator
- Event Coordinator
- Event Planner
- Event Sales Coordinator
- Exhibitions Coordinator
- In-house Meetings Coordinator
- Event Venue Coordinator

## Diploma in Event Management

Course Code	SIT50316
Duration:	24 months (2 Years) - Part Time 12hrs. a week
Graduation requirement:	20 units
Intake:	Feb, June, Sept
Certification:	Diploma in Event Management issued by Willam Angliss Institute Melbourne, Australia.
Course Developer :	Developed by Australian Skills Quality Authority (ASQA) and conceptualized by Willam Angliss Institute.

**Diploma  
of Event Management**  
(24 months)  
Part time

5 Passes in O/Level  
including English





## Core / Elective Subjects & Codes in Event Management

### Diploma of Event Management (SIT50316)

#### Stage - 1

SITEEVT001	Source and use information on the events industry
SITEEVT003	Coordinate on-site event registrations
SITXWHS002	Identify hazards, assess and control safety risks
SITEEVT007	Select event venues and sites
SITXHRM003	Lead and manage people

### Diploma of Event Management (SIT50316)

#### Stage - 3

SITEEVT008	Manage event staging components
SITEEVT010	Manage on-site event operations
SITXMGTO03	Manage projects
SITXMPRO06	Obtain and manage sponsorship
SITXCCS008	Develop and manage quality customer service practices

### Diploma of Event Management (SIT50316)

#### Stage - 2

BSBADM502	Manage Meetings
SITEEVT005	Plan in-house events or functions
SITTTSL006	Prepare quotations
SITEEVT002	Process & monitor event registrations
SITXMGTO01	Monitor work operations
SITXFIN003	Manage finances within a budget

### Diploma of Event Management (SIT50316)

#### Stage - 4

SITXGLC001	Research and comply with regulatory requirements
SITXCCS007	Enhance customer service experiences
SITXHRM004	Recruit, select and induct staff
SITXMGTO02	Establish and conduct business relationships



# Short Courses

Short courses could be the ideal way to expand your horizons and fast track your way to a flexible career or just to have a bit of fun.

## Desserts Certificate Course

Duration: 1 months (Every Saturday)

Delivered throughout the year

Certification: Participation Certificate issued by William Angliss Institute @ SLIIT

Cream Caramel  
Fraglosa  
Macaroons  
Bread Butter Pudding  
Lemongrass Panna  
Cotta  
Raspberry Coulis  
Fruit Pavlova Cup

Homemade Ice Cream  
Chocolate Sauce  
Chocolate Garnish  
Crumble  
Messy Chocolate  
Assorted Petit Fours  
Sweet Memory  
Pineapple Fritters

## Pastry Certificate Course

Duration: 1 months (Every Saturday)

Delivered throughout the year

Certification: Participation Certificate issued by William Angliss Institute @ SLIIT

Burnt Lemon Meringue  
Pie  
Chocolate Mud Tart  
Flan of the Day  
Spicy Quiche Lorraine  
Cream Chicken Pie  
Tuna & Pickle Tarts  
Mixed Vegetable Pattie

Crusty Profit rolls  
Traditional Paris Beast  
Coffee Choux Bun  
Flaky Sausage Roll  
Tuna Puff  
Rich Cream Mille-Feuille  
Vol-au-vent

## Cakes Certificate Course

Duration: 1 months (Every Saturday)

Delivered throughout the year

Certification: Participation Certificate issued by William Angliss Institute @ SLIIT

Pound Cake  
Pandan Chiffon Cake  
Basic Sponge  
Strawberry Sponge  
Ribbon Cake  
Red Velvet Cheesecake  
Nut Brownie  
Carrot & Maple Cake

Black Forest Gateau  
Pineapple Gateau  
Cupcakes  
Chocolate Lava Cake  
Assorted Mousse cake  
Blueberry Cheesecake  
Lemon Financier  
Chocolate Mirror Glaze

## Bread Certificate Course

Duration: 1 months (Every Saturday)

Delivered throughout the year

Certification: Participation Certificate issued by William Angliss Institute @ SLIIT

Soft Roll  
Fancy Roll  
Bread Sticks  
Wholemeal Bread  
French Bread  
Hard Roll  
Baguette  
Mini Pizza

Kurakkan Bread  
Scones (dry Fruit)  
Brioche  
Chocolate Surprise  
Doughnut  
Chocolate Chip Muffin  
Blueberry Muffin

Contact  
0779 264 632 or 0778 800 368  
for the up coming dates



# Student Support Services

Student Support Services provides you with assistance to achieve your full potential in your studies, professional and personal life. Opportunities are also provided to make friends and have fun in a diverse community, For a complete range of student services and facilities, visit [www.cahm.lk](http://www.cahm.lk)

## Orientation

The Orientation offers a number of activities to welcome you to campus life.

### Orientation will help you:

- Meet other new students
- Get to know your supportive (Teachers and Administration) staff
- Find useful resources and services

## Careers and Employment Services

Careers and Employment services can assist you with career development and opportunities to gain valuable experience to ensure a smooth transition from study to work.

### Services include:

#### Staff are on campus to provide:

- Career guidance
- Assist with writing resumes, interview skills
- Employment vacancy notice board
- Employer information sessions and on campus interview with industry.

## Counselling and Personal Development

Counseling and Personal Development services are available to discuss any

issues which may be affecting your ability to study.

### The services include:

- Personal counseling for stress, depression, relationship problems etc
- Personal development coaching/mentoring
- Self help resources
- Accommodation information
- Financial support information and referral

All services are free and confidential.

## Special Needs Services

Specialized support is available for students with a diagnosed disability.

### Support may include:

- Interpreters and note takers
- Participation assistants for practical classes
- Tutors
- Assistance with assignments and course work outside of class
- Access to adaptive technology
- Learning support during tests and assessments.

## Medical Centre

The onsite Medical Centre @ SLIIT offers a fully confidential service to all students. A full range of medical

services are available.

## English Study Support

Study skills support is available from our dedicated teaching staff.

### Study skills support includes:

- Understanding assessments
- Research skills
- Time and study management
- Writing skills
- Assessment preparation
- English language skills and support with our dedicated full time English Support Teacher.

## Accommodation Services

Our team can help students find accommodation facilities at or near the campus where possible. Please speak with our Administration Team for more information.

## Visa Services

If you are applying from overseas, our Student Recruitment Team can assist you so that you receive your visa documents prior to travel and that you receive your official student permit whilst on the ground in Sri Lanka.



# Teaching and Assessment

## Teacher qualifications and Experience

Institute teachers have been recruited and assessed in accordance with the Standards for Registered Training Organizations 2015 as required by the Australian Skills Quality Authority (ASQA). All teaching staff are required to have industry experience as well as a teaching qualification. The Certificate IV in Training and Assessment is a minimum requirement.

## Teaching methods

Teachers utilize a variety of training methods that may include one or more of the following approaches;

- Classroom delivery
- Lecture theater delivery
- Specialist classroom delivery (includes training kitchens, training restaurants.)
- Work-based learning

## Assessment

The institute assessment procedures comply with the principles of validity, reliability, fairness and flexibility. The assessment will be equitable for all students, taking into account their cultural and linguistic needs. The successful completion of a course requires demonstration of competency to workplace standard in all units of that course. A wide range of assessment practices is used by staff to assess competency for courses.





# Where are we ?

Melbourne  
Sydney  
Singapore  
Sri Lanka  
Vietnam  
China



79 years  
of experience



The biggest &  
best facilities



Convenient  
locations



22,000  
enrolments  
annually



1,800  
international  
students from  
60 countries



Strong  
Employment  
outcomes

# William Angliss Institute



## Melbourne Campus

Welcome to Melbourne! The cultural capital, The events epicenter, A food lover's paradise. We're a multicultural hive of industry and creativity, consistently ranked among the world's most liveable cities.

The Melbourne Campus is centred at the heart of Melbourne's CBD in Latrobe Street, William Angliss Institute was born in Melbourne and has delivered world-class hospitality training for over 75 years,

## Sydney Campus

Welcome to Sydney! A global icon sunny and spectacular. Home to some of the world's most accomplished chefs and hospitality entrepreneurs.

The Angliss Sydney campus is centrally located in Alexandria, only 4 Kms. from the Sydney CBD.



## Singapore Campus

William Angliss Institute Pte. Ltd. was approved by the Singapore Workforce Development Authority (WDA) in 2011 and is an integrated Continuing Education and Training Centre (CET) for the Tourism Industry as well as an ATO for Food and Beverage training.



VICTORIAN  
INTERNATIONAL  
EDUCATION  
AWARDS  
2018

**WINNER**  
WILLIAM ANGLISS INSTITUTE  
Excellence in International  
Education – TAFE

**STUDY MELBOURNE**  
Victoria  
Australia

VICTORIAN  
INTERNATIONAL  
EDUCATION  
AWARDS  
2018

**WINNER**  
WILLIAM ANGLISS INSTITUTE  
Premier's Award  
International Education  
Provider of the Year

**STUDY MELBOURNE**  
Victoria  
Australia



Reg. Receipt No:

Please Print in BLOCK LETTERS

## PERSONAL DETAILS

Name With Initials :

Surname :

Given Name :

Date of Birth :   /   /     NIC / Passport No :

Mobile No :  Land Line No :

E-mail ID :  Sex : ☐ Male ☐ Female

Permanent Address :

Name of Parent or Guardian & Address :

Tel :

Nationality : ☐ Sri lankan ☐ Other

Rank Language Spoken in order of proficiency : ☐ English ☐ Sinhala ☐ Tamil ☐ Other

## EDUCATIONAL QUALIFICATIONS

Name of Qualification	School / Awarding Body	Year of Completion	Gradings
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

## HOW DID YOU FIND OUT ABOUT YOU CAHM

☐ Paper Advertisement
 ☐ Leaflet
 ☐ School Visit
 ☐ Website
 ☐ Facebook

☐ TV / Radio Advertisement
 ☐ E-mail Advertisement
 ☐ Existing Student
 ☐ Friend
 ☐ Agent

☐ Home Economics Workshop
 ☐ Short Courses
 ☐ Past Student Specify Name

☐ Other Specify

## COURSE SPECIFICATION

Name of Program	Intake
Advanced Diploma of Hospitality Management (2 Years) - Full Time <input type="checkbox"/>	End of February <input type="checkbox"/>
Diploma of Event Management (2 Years) - Part Time <input type="checkbox"/>	End of June <input type="checkbox"/>
Certificate IV in Commercial Cookery (18 Months) - Full Time <input type="checkbox"/>	End of September <input type="checkbox"/>
Certificate IV in Patisserie (18 Months) - Full Time <input type="checkbox"/>	

## EMPLOYMENT EXPERIENCE

Date Begun	Date Ended	Position	Company	Duties	References
E.g. Apr 2017	Oct 2018	Guest Relation Officer	Hilton Hotel	Front office operations Handling guest reservations Building key client relationships	

**\*PLEASE ATTACH YOUR EMPLOYMENT EXPERIENCE**

## DECLARATION BY APPLICATION

I declare to the best of my knowledge that the information above is correct and complete. I acknowledge that the provision of incorrect information or the withholding of relevant information or documentation relating to my application for enrolment may result in the cancellation of any offer of enrolment. I understand that William Angliss Institute in partnership with SLIIT reserves the right to discontinue or alter any course, subject, fees or other arrangement without prior notice.

I understand that I am required to pay a non refundable registration fee.

Applicant's Signature:

Date :

  /   /    

Staff Member :

Referred by :

Please note: unsigned forms will not be processed.

Please contact our Student Recruitment Team for more details on

**+9477 926 4632 | +9477 880 0368**  
**+9411 240 7780-2**

If you wish to apply via e-mail please fill in application form and mail to [info@cahm.lk](mailto:info@cahm.lk)

## FOR OFFICE USE ONLY

### Student document check list:

- Student agreement signed and dated ☐
- Copy of passport/ birth certificate (English Version) ☐
- Copy of NIC ☐
- 3 copies of passport size photos ☐
- Copies of educational certificates ☐

Student SLIIT ID Number

Student WAI ID Number

Remarks

O/L English pass & required documents submission verified by

Administration & Student Affairs Manager

Date :   /   /

# Directions to the William Angliss Institute @ SLIIT





For over 77 years William Angliss Institute has been a learning community devoted to students with a passion for food, hospitality, tourism and events. Our staff and industry partners work with our students to inspire them and nurture their careers with expert training, education and mentoring.

Sri Lanka Website  
[www.cahm.lk](http://www.cahm.lk)



## William Angliss Institute @ SLIIT

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Tel : +94 11 240 7780 - 2

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Visit : [www.cahm.lk](http://www.cahm.lk)

William Angliss Institute Australia web site  
[www.angliss.edu.au](http://www.angliss.edu.au)