



HOSPITALITY, COOKERY AND TOURISM COURSES



The diverse hospitality and tourism industry offers fantastic opportunities for graduates with strong practical and business management skills. TAFE International Western Australia provides a range of courses in hospitality management, commercial cookery, patisserie, event management, and travel and tourism. You will be amazed at the career choices available to you in this dynamic industry.



"When I came to Australia to live I didn't have strong English skills so I couldn't speak well and I couldn't understand anyone. I worked in a café as a barista. I watched the chef in the kitchen and he was happy to show me how a kitchen worked. It was from then that I really found my love for the kitchen. I was reminded of memories seeing my mum cooking when I was little and then when I saw that chef with all his passion for cooking and it was when I decide to start a course in commercial cookery.

My goal is to become a lecturer one day, I know that this is going to take a while for me so I have a long pathway to follow and I will keep working in kitchens, I will keep gaining knowledge and getting experience to follow through until I get to my goal that's to become a lecturer."

Ananda Dallin | Brazil


SIT30813 Certificate III in Commercial Cookery
SIT31016 Certificate III in Patisserie

Western Australia Training Award Winner - WA International Student of The Year 2018


HOSPITALITY

Year 10
equivalent

SIT40422 Certificate IV in Hospitality

 12 months

SIT50422 Diploma of Hospitality Management

 six months

All courses listed require an IELTS score (Academic) 6.0 with no band less than 5.0 or equivalent, unless otherwise stated.

 **UniPathways** — Start your studies at TAFE then continue to university with a UniPathway.






SIT40422 Certificate IV in Hospitality

TAFE ID: BHW3 | CRICOS code: 113481E

Why choose this course?

Get job ready for a career in the hospitality industry with this qualification. Gain skills in enhancing customer service experiences, hygiene practices, budget management, implementing work, health and safety practices, providing advice on food and beverage matching and how to work effectively in the hospitality industry. This course is very practical and hands on, with simulated work environments such as cafés and restaurants located on campus. You will be able to practise the skills you have learnt in the classroom on a regular basis.

When you complete this course, you can continue into the SIT50422 Diploma of Hospitality Management for a further six months.

Colleges	February intake	July intake
North Metropolitan TAFE Joondalup		
South Metropolitan TAFE Bentley campus		
South Regional TAFE Bunbury campus		

Course units

To achieve this qualification, you must demonstrate competency in 21 units comprising:

- » nine core units; and
- » 12 electives.

There are common electives available at all campuses while other electives are campus- specific.

Core units

- » SITHIND008 Work effectively in hospitality service
- » SITXCCS015 Enhance customer service experiences
- » SITXCOM010 Manage conflict
- » SITXFIN009 Manage finances within a budget
- » SITXHRM007 Coach others in job skills
- » SITXHRM008 Roster staff
- » SITXHRM009 Lead and manage people
- » SITXMGT004 Monitor work operations
- » SITXWHS007 Implement and monitor work health and safety practices

Electives offered at all campuses

- » SITHFAB021 Provide responsible service of alcohol
- » SITHFAB023 Operate a bar
- » SITHFAB025 Prepare and serve espresso coffee
- » SITHFAB029 Conduct a product tasting for alcoholic beverages
- » SITHFAB030 Prepare and serve cocktails
- » SITHFAB034 Provide table service of food and beverage
- » SITXFIN007 Process financial transactions
- » SITXFSAO05 Use hygienic practices for food safety

North Metropolitan TAFE Joondalup campus

Tuition fee \$16,040 | **Resource fee** \$650 | **Materials fee** \$200
Duration two semesters (12 months)

Electives (campus-specific)

- » SITHFAB024 Prepare and serve non-alcoholic beverages
- » SITHFAB036 Provide advice on food
- » SITXFIN008 Interpret financial information
- » SITHFAB027 Serve food and beverage

Learning resources, facilities and equipment

Learning resources may include access to the Blackboard Learning Management System (LMS), online resources and documentation, videos, PowerPoint presentations, industry journals, conference brochures, name badges and handouts.

Facilities and equipment may include access to computer classrooms with printers and internet, and access to a fully equipped training café or restaurant located on campus.

The restaurant includes operational space for coffee and bar set up with a range of small and large fixed, and mobile equipment and supplies commonly found in an operational hospitality coffee bar including commercial coffee making machine, crockery, cutlery, and food storage display.

South Metropolitan TAFE Bentley campus

Tuition fee \$16,040 | **Resource fee** \$920 | **Materials fee** \$270
Duration two semesters (12 months)

Electives (campus-specific)

- » BSBTEC301 Design and produce business documents
- » SITEEVT023 Plan in-house events
- » SITHFAB027 Serve food and beverage
- » SITHFAB031 Provide advice on beers, spirits and liqueurs

Learning resources, facilities and equipment

Learning resources may include access to online resources and PDF books, the Blackboard Learning Management System (LMS), lecturer developed PowerPoint presentations, handouts and access to the Bentley Pines training restaurant.

Facilities and equipment may include access to computer classrooms with printers and internet, access to the fully equipped training restaurant, bar and bistro and a library on campus.

South Regional TAFE Bunbury campus

Tuition fee \$16,040 | **Resource fee** \$1,004 | **Materials fee** \$700
Duration two semesters (12 months)

Electives (campus-specific)

- » SITHFAB031 Provide advice on beers, spirits and liqueurs
- » SITHFAB032 Provide advice on Australian wines
- » SITHFAB037 Provide advice on food and beverage matching
- » SITXMPRO12 Coordinate marketing activities

Learning resources, facilities and equipment

Learning resources may include access to fully equipped classrooms, workbooks from the Learning Resource Centre, tool kits, cookery programs, PowerPoint presentations and handouts.

Facilities and equipment may include access to the library, workstations with current industry commercial grade espresso machine and coffee grinders, operational commercial bar including post-mix dispensing system and reticulated beer dispensing systems, fully licensed on campus restaurant, personal protective clothing, cardiopulmonary resuscitation (CPR) mannequins and first aid equipment.

Work placement information

There is no work placement requirement for this course however a large component of the course has a practical element and is delivered face to face in the campus restaurants.

Career opportunities

- » Food and beverage attendant
- » Night duty supervisor
- » Concierge
- » Front office supervisor








SIT50422 Diploma of Hospitality Management

TAFE ID: BHT4 | CRICOS code: 113482D

Why choose this course?

Take a step towards a management career in the hospitality industry. The qualification focuses on the skills and knowledge required to lead and manage teams. During your studies you will learn about financial management, regulatory compliance, rostering, stock purchasing and control, how to provide quality customer service, manage workplace conflict, and workplace health and safety.

On completion of your studies, you will have gained the practical skills to work as a functions manager, restaurant manager, or front office manager.

Colleges	February intake	July intake
North Metropolitan TAFE Joondalup campus		
South Metropolitan TAFE Bentley campus		
South Metropolitan TAFE Mandurah campus *** Commencing from Semester 2, 2025		
South Regional TAFE Bunbury campus		

Course units

To achieve this qualification, you must demonstrate competency in 28 units comprising:

- » 11 core units; and
- » 17 electives.

There are common electives available at all campuses while other electives are campus specific.

Core units

- » 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

Electives offered at all campuses

- » SITHFAB021 Provide responsible service of alcohol
- » SITHFAB023 Operate a bar
- » SITHFAB025 Prepare and serve espresso coffee
- » SITHFAB029 Conduct a product tasting for alcoholic beverages
- » SITHFAB030 Prepare and serve cocktails
- » SITHFAB034 Provide table service of food and beverage
- » SITHIND008 Work effectively in hospitality service
- » SITXFSA005 Use hygienic practices for food safety

North Metropolitan TAFE Joondalup campus

Tuition fee \$8,020 | **Resource fee** \$210 | **Materials fee** \$50
Duration one semester (six months)

Electives (campus-specific)

- » BSBOPS502 Manage business operational plans
- » BSBSUS411 Implement and monitor environmentally sustainable work practices
- » BSBTWK501 Lead diversity and inclusion
- » SITHFAB024 Prepare and serve non-alcoholic beverages
- » SITHFAB027 Serve food and beverage
- » SITHFAB037 Provide advice on food and beverage matching
- » SITHFAB033 Provide advice on imported wines
- » SITHFAB036 Provide advice on food
- » SITXFIN008 Interpret financial information

Learning resources, facilities and equipment

Learning resources may include access to the Blackboard Learning Management System (LMS), videos, PowerPoint presentations, industry journals, conference brochures, name badges and handouts.

Facilities and equipment may include access to computer classrooms with printers and internet, relevant legislation and regulations, workplace documentation and resources, case studies, and a fully equipped training café or restaurant located on campus.

South Metropolitan TAFE Bentley or Mandurah campus

Tuition fee \$8,020 | **Resource fee** \$280 | **Materials fee** \$135
Duration one semester (six months)

Electives (campus-specific)

- » BSBCMM411 Make presentations
- » BSBOPS502 Manage business operational plans
- » SITHFAB027 Serve food and beverage
- » SITHFAB031 Provide advice on beers, spirits and liqueurs
- » SITEEVT023 Plan in-house events
- » SITHIND006 Source and use information on the hospitality industry
- » SITXFIN007 Process financial transactions
- » SITXINV007 Purchase goods
- » SITXMPRO12 Coordinate marketing activities

Learning resources, facilities and equipment

Learning resources may include access to online resources and PDF books, the Blackboard Learning Management System (LMS), lecturer developed PowerPoint presentations, handouts and access to the Bentley Pines training restaurant.

Facilities and equipment may include access to computers, printers, specialised software, workplace business documentation such as legislation and regulations, case studies, communication technology and access to the on campus simulated training restaurant.

South Regional TAFE Bunbury campus

Tuition fee \$8,020 | **Resource fee** \$340 | **Materials fee** \$250
Duration one semester (six months)

Electives (campus-specific)

- » SIRXOSM002 Maintain ethical professional standards when using social media and online platforms
- » SITEEVT023 Plan in-house events
- » SITHFAB024 Prepare and serve non-alcoholic beverages
- » SITHFAB037 Provide advice on food and beverage matching
- » SITHFAB032 Provide advice on Australian wines
- » SITHFAB031 Provide advice on beers, spirits and liqueurs
- » SITXHRM010 Recruit, select and induct staff
- » SITXMGT005 Establish and conduct business relationships
- » SITXMPRO12 Coordinate marketing activities

Learning resources, facilities and equipment

Learning resources may include access to qualified lecturers and fully equipped classrooms, workbooks from the Learning Resource Centre, tool kits, cookery programs, PowerPoint presentations and handouts.

Facilities and equipment may include access to the library, workstations with current industry commercial grade espresso machine and coffee grinders, operational commercial bar including post-mix dispensing system and reticulated beer dispensing systems, fully licensed on campus restaurant, personal protective clothing, cardiopulmonary resuscitation (CPR) mannequins and first aid equipment.



Work placement information

You are required to undertake supervised work placement in training restaurants on campus that are open to the public.



Career opportunities

- » Food and beverage attendant
- » Hospitality coordinator
- » Night duty supervisor
- » Operations manager
- » Restaurant supervisor



UniPathway

Options available at tafeinternational.wa.edu.au/unipathwayfinder

COMMERCIAL COOKERY

Year 10 equivalent

SIT30821 Certificate III in Commercial Cookery

12 months

SIT40521 Certificate IV in Kitchen Management

six months

SIT50422 Diploma of Hospitality Management

six months

All courses listed require an IELTS score (Academic) 6.0 with no band less than 5.0 or equivalent, unless otherwise stated.

 UniPathways — Start your studies at TAFE then continue to university with a UniPathway.

SIT30821 Certificate III in Commercial Cookery

TAFE ID: BHR9 | CRICOS code: 109763G

Why choose this course?

Start the journey to an exciting career in commercial cookery. Gain the practical skills and knowledge to be able to plan, organise, prepare and cook food in a range of commercial workspaces including restaurants, hotels, clubs, pubs, cafes, events and functions, residential facilities and lunch bars. Learn skills in food safety, working with others, using equipment, menu planning, and the preparation of dishes such as appetisers, poultry, seafood, meat dishes, desserts and cakes.

In addition, you will learn all aspects of organising, preparing and cooking a variety of food items across different service periods and menu types, using a range of cooking methods and team coordination skills. During your studies you will practice your cooking skills in the training kitchens and restaurant located on campus. These facilities offer valuable hands on learning experiences through menu planning, teamwork and meal preparation conducted in a professional manner.

Upon completing this course, you will acquire skills that readily transfer to employment opportunities in tourism and hospitality businesses and kitchen settings.

Colleges	February intake	July intake
North Metropolitan TAFE Joondalup campus	■	■
Central Regional TAFE Geraldton campus	■	
Central Regional TAFE Kalgoorlie campus	■	■
South Metropolitan TAFE Bentley or Mandurah campus	■	■
South Regional TAFE Bunbury campus	■	
North Regional TAFE Broome campus	■	

Course units

To achieve this qualification, you must demonstrate competency in 25 units comprising:

- » 20 core units; and
- » five electives.

Core units

- » 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, eggs 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
- » SITHPAT016 Produce desserts
- » SITXFSA005 Use hygienic practices for food safety
- » SITXFSA006 Participate in safe food handling practices
- » SITXHRM007 Coach others in job skills
- » SITXINV006 Receive, store and maintain stock
- » SITXWHS005 Participate in safe work practices

North Metropolitan TAFE Joondalup campus

Tuition fee \$16,040 | **Resource fee** \$3,060 | **Materials fee** \$650
Duration two semesters (12 months)

Electives (campus-specific)

- » BSBSUS211 Participate in sustainable work practices
- » SITHCCC026 Package prepared foodstuffs
- » SITHCCC032 Produce cook-chill and cook-freeze foods
- » SITHCCC038 Produce and serve food for buffets
- » SITHPAT014 Produce yeast-based bakery products

Learning resources, facilities and equipment

Learning resources may include access to learning and assessment plans, a workbook which includes all recipes, journals and checklists, videos and other streaming compilations, PowerPoint presentations, resources uploaded on Blackboard, and all food materials and cooking resources provided during practical sessions.

Facilities and equipment may include access to computer classrooms, a fully equipped commercial kitchen with commercial grade work benches, fixtures and large equipment, double sinks, food processors and blenders, commercial refrigeration facilities and cool rooms, food preparation equipment, commercial ovens and trays, equipment instructions, menus, recipes and food safety plans.

South Metropolitan TAFE Bentley or Mandurah campus

Bentley campus - Tuition fee \$16,040 | **Resource fee** \$3,060 | **Materials fee** \$650

Mandurah campus - Tuition fee \$16,040 | **Resource fee** \$2,630 | **Materials fee** \$620

Duration two semesters (12 months)

Electives (campus-specific)

- » HLTAID011 Provide First Aid
- » SITHCCC025 Prepare and present sandwiches
- » SITHCCC044 Prepare specialised food items
- » SITHPAT014 Produce yeast-based bakery products
- » SITXCOM007 Show social and cultural sensitivity

Learning resources, facilities and equipment

Learning resources may include access to support materials, assessment tools, online resources, lecturer developed PowerPoint presentations, access to Blackboard Learning Management System (LMS), fully equipped classrooms and commercial kitchens.

Facilities and equipment may include access to a fully equipped commercial kitchen with individual benches, three small scale kitchens, a pastry kitchen, a large-scale kitchen within the on-campus restaurant and bistro open daily, food processors and blenders, commercial refrigeration facilities and cool rooms, pots and pans, food preparation equipment, cleaning equipment, stock control procedures and documentation, food safety programs, policies and procedures and safety data sheets.

Central Regional TAFE Geraldton or Kalgoorlie campus

Geraldton - Tuition fee \$16,040 | **Resource fee** \$2,238 | **Materials fee** \$1000

Kalgoorlie - Tuition fee \$16,040 | **Resource fee** \$3,370 | **Materials fee** \$1000

Duration two semesters (12 months)

Electives for Geraldton

- » BSBSUS211 Participate in sustainable work practices
- » HLTAID011 Provide First Aid
- » SITHCCC039 Produce pates and terrines
- » SITHCCC044 Prepare specialised food items
- » SITHPAT014 Produce yeast-based bakery products

Electives for Kalgoorlie

- » SITHCCC025 Prepare and present sandwiches
- » SITHCCC026 Package prepared foodstuffs
- » SITHCCC038 Produce and serve food for buffets
- » SITHCCC040 Prepare and serve cheese
- » SITHPAT014 Produce yeast-based bakery products

Learning resources, facilities and equipment

Learning resources include access to Futura and Didasko online platforms, handouts and PowerPoint presentations.

Facilities and equipment include classrooms with printers and internet, commercial kitchen, operational training restaurant, recipes and ingredients, large cooking equipment, crockery and glassware, food processors and blenders, commercial refrigeration facilities and cool rooms, food preparation equipment, commercial ovens and trays, pastry equipment, mixers and personal protective clothing.

South Regional TAFE Bunbury campus

Tuition fee \$16,040 | **Resource fee** \$3,720 | **Materials fee** \$1,410

Duration two semesters (12 months)

Electives (campus-specific)

- » HLTAID011 Provide First Aid
- » SITHCCC026 Package prepared foodstuffs
- » SITHCCC039 Produce pates and terrines
- » SITHCCC040 Prepare and serve cheese
- » SITXCOM007 Show social and cultural sensitivity

Learning resources, facilities and equipment

Learning resources may include access to fully equipped classrooms, PowerPoint presentations, Didasko learning resources, training and assessment plans, cookery programs, and digital resources.

Facilities and equipment may include access to fully equipped classrooms, training restaurant, commercial kitchens, and all fixtures and equipment used to facilitate preparation of dishes as specified in the training package, CPR mannequins and first aid equipment.

North Regional TAFE Broome campus

Tuition fee \$16,040 | **Resource fee** \$2,200 | **Materials fee** \$1,000

Duration two semesters (12 months)

Electives (campus-specific)

- » BSBSUS211 Participate in sustainable work practices
- » HLTAID011 Provide First Aid
- » SITHCCC026 Package prepared foodstuffs
- » SITHCCC038 Produce and serve food for buffets
- » SITXFSA007 Transport and store food

Learning resources, facilities and equipment

Learning resources may include access to fully equipped classrooms, PowerPoint presentations, Didasko learning resources, training and assessment plans, cookery programs, and digital resources.

Facilities and equipment may include access to computer classrooms with printers and internet, commercial kitchen with individual benches, fixtures and large equipment, commercial refrigeration facilities and cool rooms, food preparation equipment, commercial ovens and trays, pastry equipment, planetary mixers, personal protective clothing, CPR mannequins and first aid equipment.

Work placement information

There is no work placement requirement for this course, however this course is delivered face to face in a fully equipped commercial kitchen that supports the on campus restaurant that is open to the paying public.

Career opportunities

- » Commercial cook (non-trade status).

SIT40521 Certificate IV in Kitchen Management

TAFE ID: BHS7 | CRICOS code: 109626E



Why choose this course?

Build on your skills in commercial cookery with this qualification. Gain the capability to work as a supervisor cook or team leader in a range of commercial kitchens. Learn how to design and cost menus, roster staff, lead a team and manage workplace conflict. This course introduces food safety programs, hygiene maintenance, and workplace health and safety. Your skills will become more advanced at planning, preparing and supervising the cooking of meals to ensure that all dietary requirements can be accommodated.

You will have access to the training kitchens and restaurant located on campus where you can practice your planning and supervisory skills. The restaurant is open to the public, and you will be part of an allocated team that will be responsible for providing food service to guests at lunch and dinner sittings.

Colleges	February intake	July intake
North Metropolitan TAFE Joondalup campus	■	■
South Metropolitan TAFE Bentley campus	■	■
South Metropolitan TAFE Mandurah campus ***Commencing from Semester 1, 2025	■	■
South Regional TAFE Bunbury campus	■	



Course units

To achieve this qualification, you must demonstrate competency in 33 units comprising:

- » 27 core units; and
- » six electives.



Core units

- » 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, eggs 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
- » SITXMGTO04 Monitor work operations
- » SITXWHS007 Implement and monitor work health and safety practices

North Metropolitan TAFE Joondalup campus

Tuition fee \$8,020 | **Resource fee** \$1,250 | **Materials fee** \$150
Duration one semester (six months)

Electives (campus-specific)

- » SITHCCC026 Package prepared foodstuffs
- » SITHCCC032 Produce cook-chill and cook-freeze foods
- » SITHCCC038 Produce and serve food for buffets
- » SITHFAB025 Prepare and serve espresso coffee
- » SITHFAB027 Serve food and beverage
- » SITHPAT014 Produce yeast-based bakery products

Learning resources, facilities and equipment

Learning resources may include access to learning and assessment plans, the Blackboard Learning Management System (LMS), workbooks which include all recipes, journals and checklists and videos.

Facilities and equipment may include access to computer classrooms with printers and internet and a fully equipped commercial kitchen with resources such as commercial grade work benches, fixtures and large equipment, double sinks, food processors and blenders, commercial refrigeration facilities and cool rooms, commercial dishwashers, pots and pans, food preparation equipment, commercial ovens and trays, commercial cleaning equipment and chemicals, equipment instructions, menus, recipes and food safety plans.

South Metropolitan TAFE Bentley or Mandurah campus

Bentley - Tuition fee \$8,020 | **Resource fee** \$1,200 | **Materials fee** \$150
Mandurah - Tuition fee \$8,020 | **Resource fee** \$890 | **Materials fee** \$140
Duration one semester (six months)

Electives (campus-specific)

- » SITHCCC038 Produce and serve food for buffets
- » SITHCCC040 Prepare and serve cheese
- » SITHCCC044 Prepare specialised food items
- » SITHFAB021 Provide responsible service of alcohol
- » SITHFAB027 Serve food and beverage
- » SITXCCS015 Enhance customer service experiences

Learning resources, facilities and equipment

Learning resources may include access to assessment tools, online resources, lecturer developed PowerPoint presentations and handouts, access to Blackboard Learning Management System (LMS), fully equipped classrooms and commercial kitchens.

Facilities and equipment include a fully equipped commercial kitchen with individual benches, three small scale kitchens, a pastry kitchen, a large-scale kitchen within the on-campus restaurant and bistro open daily, food processors and blenders, commercial refrigeration facilities and cool rooms, food preparation equipment, stock control procedures and documentation, food safety programs, policies and procedures and safety data sheets.

South Regional TAFE Bunbury campus

Tuition fee \$8,020 | **Resource fee** \$800 | **Materials fee** \$140

Duration one semester (six months)

Electives (campus-specific)

- » HLTAID011 Provide First Aid
- » SITHCCC026 Package prepared foodstuffs
- » SITHCCC039 Produce pates and terrines
- » SITHCCC040 Prepare and serve cheese
- » SITXCCS015 Enhance customer service experiences
- » SITXHRM007 Coach others in job skills

Learning resources, facilities and equipment

Learning resources include access to Didasko Learner Resources, Blackboard Learning Management System (LMS) workplans, PowerPoint presentations, DVDs, reference books, and audio visual resources.

Facilities and equipment include access to fully equipped classrooms, a training restaurant, a fully equipped commercial kitchen with operational food preparations and service environment, a diverse range of perishable and non-perishable food supplies, access to team environments and all fixtures and equipment required to facilitate preparation of dishes as specified in each unit..



Work placement information

There is no work placement requirement for this course, however this course is delivered face to face in a fully equipped commercial kitchen that supports the on-campus restaurant that is open to the paying public.



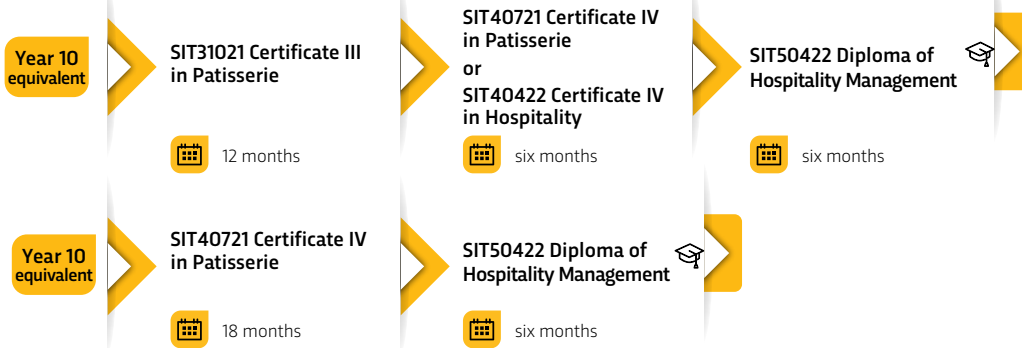
Career opportunities

- » Commercial cook (non-trade status)
- » Executive cook (non-trade status)



Students can continue to the **SIT50422 Diploma of Hospitality Management** (see page 4–5)

PÂTISSERIE



All courses listed require an IELTS score (Academic) 6.0 with no band less than 5.0 or equivalent, unless otherwise stated.
 At North Metropolitan TAFE you will commence your studies at the SIT31021 Certificate III in Patisserie course for 12 months.
 At South Metropolitan TAFE you will commence your studies at the SIT40721 Certificate IV in Patisserie for 18 months.

UniPathways — Start your studies at TAFE then continue to university with a UniPathway.

SIT31021 Certificate III in Patisserie

TAFE ID: BHR8 | CRICOS code: 109754H

Why choose this course?

Embark on a career making delicious pastries and cakes with our entry level patisserie course. Gain the knowledge and skills to work quickly and effectively in a commercial kitchen team and be able to plan, prepare and bake cakes, tarts, petits fours, pastries, and chocolates.

During your studies you will learn the standards for food safety programs, hygiene, cleaning and sanitation, first aid and workplace health and safety. By the end of your studies, you will have a strong understanding of mixing methods and the baking / cooking requirements needed to produce cakes and other pastries using baking equipment and machinery in fully equipped professional facilities.

On completion of the course you will have the skills to work in a pastry kitchen, hotel or continue with further study.

Colleges	February intake	July intake
North Metropolitan TAFE Joondalup campus		
South Metropolitan TAFE Bentley campus		
Central Regional TAFE Geraldton campus		

Course units

To achieve this qualification, you must demonstrate competency in 21 units comprising:

- » 15 core units; and
- » six electives.

There are common electives available at all campuses while other electives are campus-specific.

Core units

- » SITHCCC023 Use food preparation equipment
- » SITHCCC027 Prepare dishes using basic methods of cookery
- » SITHCCC034 Work effectively in a commercial kitchen
- » SITHKOP009 Clean kitchen premises and equipment
- » SITHPAT011 Produce cakes
- » SITHPAT012 Produce specialised cakes
- » SITHPAT013 Produce pastries
- » SITHPAT014 Produce yeast-based bakery products
- » SITHPAT015 Produce petits fours
- » SITHPAT016 Produce desserts
- » SITXFSA005 Use hygienic practices for food safety
- » SITXFSA006 Participate in safe food handling practices
- » SITXHRM007 Coach others in job skills
- » SITXINV006 Receive, store and maintain stock
- » SITXWHS005 Participate in safe work practices

Electives offered at all campuses

- » SITHCCCO42 Prepare food to meet special dietary requirements
- » SITHFAB025 Prepare and serve espresso coffee
- » SITHKOP010 Plan and cost recipes

North Metropolitan TAFE Joondalup campus

Tuition fee \$16,040 | **Resource fee** \$2,800 | **Materials fee** \$1,200
Duration two semesters (12 months)

Electives (campus-specific)

- » SITHCCC038 Produce and serve food for buffets
- » SITHFAB024 Prepare and serve non-alcoholic beverages
- » SITXCCS014 Provide service to customers

Learning resources, facilities and equipment

Learning resources may include access to learning and assessment plans, the Blackboard Learning Management System (LMS), workbooks which include all recipes, journals and checklists, PowerPoint presentations, handouts and videos.

Facilities and equipment may include access to computer classrooms with office equipment and resources, workplace documentation, and a fully equipped commercial kitchen with resources such as commercial grade work benches, fixtures and large equipment, double sinks, planetary mixers, food processors and blenders, commercial refrigeration facilities and cool rooms, commercial dishwashers, pots and pans, food preparation equipment, commercial ovens and trays, commercial cleaning equipment and chemicals, equipment instructions, menus, recipes and food safety plans.

South Metropolitan TAFE Bentley campus

Tuition fee \$16,040 | **Resource fee** \$2,210 | **Materials fee** \$510
Duration Two semesters (12 months)

Electives (campus-specific)

- » HLTAID011 Provide First Aid
- » SITHPAT017 Prepare and model marzipan
- » SITXCOM007 Show social and cultural sensitivity

Learning resources, facilities and equipment

Learning resources may include access to assessment tools, online resources, lecturer developed PowerPoint presentations, access to Blackboard Learning Management System (LMS), fully equipped classrooms and commercial kitchens.

Facilities and equipment include a fully equipped commercial kitchen with individual benches, three small scale kitchens, a pastry kitchen, a large-scale kitchen within the on campus restaurant and bistro open daily, food processors and blenders, commercial refrigeration facilities and cool rooms, pots and pans, food preparation equipment, cleaning equipment, stock control procedures and documentation, food safety programs, policies and procedures and safety data sheets.

Central Regional TAFE Geraldton campus

Tuition fee \$16,040 | **Resource fee** \$1,442 | **Materials fee** \$1000
Duration Two semesters (12 months)

Electives (campus-specific)

- » HLTAID011 Provide First Aid
- » SITHASCO28 Prepare Asian desserts
- » SITHPAT017 Prepare and model marzipan

Learning resources, facilities and equipment

Learning resources include access to Futura and Didasko learning materials, handouts, and PowerPoint presentations.

Facilities and equipment include classrooms, a commercial kitchen, operational training restaurant, recipes and ingredients, large cooking equipment, crockery and glassware, food processors and blenders, commercial refrigeration facilities and cool rooms, pots and pans, food preparation equipment, commercial ovens and trays, pastry equipment, mixers and personal protective clothing.

Work placement information

There is no work placement requirement for this course, however this course is delivered face to face in a fully equipped commercial kitchen that supports the on-campus restaurant that is open to the paying public.

Career opportunities

- » Baker's assistant
- » Baker
- » Pastry cook







SIT40721 Certificate IV in Patisserie

TAFE ID: BHT2 | CRICOS code: 109485B

Why choose this course?

Fine tune your creative skills in making sweet masterpieces, delicious pastries and cakes with this qualification. This course further builds your skills so that you can take on a leading supervisory role in the kitchen and work quickly and effectively in a commercial kitchen team to plan, prepare and bake cakes, sponges, tarts, pastries, chocolate and sugar pieces. Learn about financial management, staffing and teams, cleaning, food safety programs, hygiene, managing workplace conflict, and workplace health and safety.

Through this course you will develop your creativity, flair and excellent eye for detail, enabling you to create centrepieces with sugar, pastillage and chocolate using the latest baking equipment and machinery. You will graduate with the skills to work as a patissier or pastry chef in a patisserie, restaurant, or hotel.

Colleges	February intake	July intake
North Metropolitan TAFE Joondalup campus		
South Metropolitan TAFE Bentley campus		

Course units

To achieve this qualification, you must demonstrate competency in 32 units comprising:

- » 26 core units; and
- » six electives.

There are common electives available at all campuses while other electives are campus specific.

Core units

- » BSBTWK501 Lead diversity and inclusion
- » SITHCCO23 Use food preparation equipment
- » SITHCCO27 Prepare dishes using basic methods of cookery
- » SITHCCO34 Work effectively in a commercial kitchen
- » SITHCCO42 Prepare food to meet special dietary requirements
- » SITHKOPO13 Plan cooking operations
- » SITHPAT011 Produce cakes
- » SITHPAT012 Produce specialised cakes
- » SITHPAT013 Produce pastries
- » SITHPAT014 Produce yeast-based bakery products
- » SITHPAT015 Produce petits fours
- » SITHPAT016 Produce desserts
- » SITHPAT017 Prepare and model marzipan
- » SITHPAT018 Produce chocolate confectionery
- » SITHPAT019 Model sugar-based decorations
- » SITHPAT020 Design and produce sweet showpieces
- » SITXCOM010 Manage conflict
- » SITXFIN009 Manage finances within a budget
- » SITXFSA005 Use hygienic practices for food safety
- » SITXFSA006 Participate in safe food handling practices
- » SITXHRM007 Coach others in job skills
- » SITXHRM008 Roster staff
- » SITXHRM009 Lead and manage people
- » SITXINV006 Receive, store and maintain stock
- » SITXMGTO04 Monitor work operations

- » SITXWHS007 Implement and monitor work health and safety practices

Electives offered at all campuses

- » SITHFAB025 Prepare and serve espresso coffee
- » SITHKOP010 Plan and cost recipe
- » SITXFSA008 Develop and implement a food safety program

North Metropolitan TAFE Joondalup campus

Tuition fee \$8,020 | **Resource fee** \$1,200 | **Materials fee** \$500
Duration one semester (six months) **Electives (campus specific)**

Electives (campus-specific)

- » SITHCCO38 Produce and serve food for buffets
- » SITHKOP012 Develop recipes for special dietary requirements
- » SITXCCS014 Provide service to customers

Learning resources, facilities and equipment

Learning resources may include access to learning and assessment plans, the Blackboard Learning Management System (LMS), workbooks which include all recipes, journals and checklists, PowerPoint presentations, handouts and videos.

Facilities and equipment may include access to computer classrooms with office equipment and resources, workplace documentation, legislation, regulations and codes of practice for managing diversity, workplace diversity policies and procedures and a fully equipped commercial kitchen with resources such as commercial grade work benches, fixtures and large equipment, double sinks, mixers, food processors and blenders, commercial refrigeration facilities and cool rooms, commercial dishwashers, pots and pans, food preparation equipment, commercial ovens and trays, commercial cleaning equipment and chemicals, equipment instructions, menus, recipes and food safety plans.

South Metropolitan TAFE Bentley campus

Tuition fee \$24,060 | **Resource fee** \$3,000 | **Materials fee** \$648
Duration three semesters (18 months)

Electives (campus-specific)

- » SITHFAB021 Provide responsible service of alcohol
- » SITHKOP009 Clean kitchen premises and equipment
- » SITXCCS015 Enhance customer service experiences

Learning resources, facilities and equipment


Learning resources may include access to assessment tools, online resources, lecturer developed PowerPoint presentations, access to Blackboard Learning Management System (LMS), fully equipped classrooms and commercial kitchens.

Facilities and equipment include a fully equipped commercial kitchen with individual benches, three small scale kitchens, a pastry kitchen, a large-scale kitchen within the on campus restaurant and bistro open daily, food processors and blenders, commercial refrigeration facilities and cool rooms, pots and pans, food preparation equipment, cleaning equipment, stock control procedures and documentation, food safety programs, policies and procedures and safety data sheets.

Work placement information

There is no work placement requirement for this course,

however this course is delivered face to face in a fully equipped commercial kitchen that supports the on-campus restaurant that is open to the public.

 **Career opportunities**

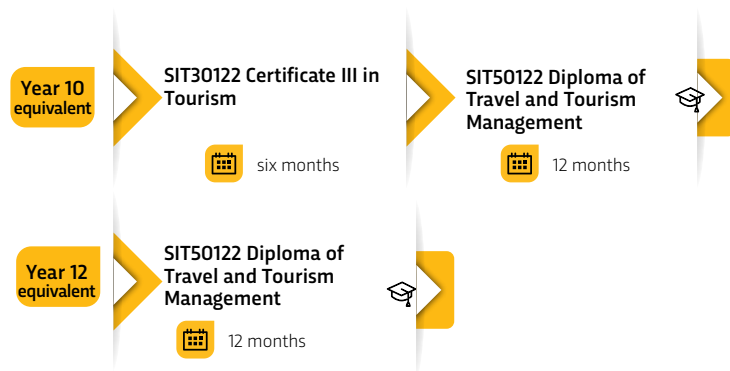
- » Baker
- » Pastry cook



Students can continue to the **SIT50422 Diploma of Hospitality Management** (see page 4–5)



TOURISM



All courses listed require an IELTS score (Academic) 6.0 with no band less than 5.0 or equivalent, unless otherwise stated.

UniPathways – Start your studies at TAFE then continue to university with a UniPathway.

SIT30122 Certificate III in Tourism

TAFE ID: BHT3 | CRICOS code: 114746K

Why choose this course?

Jump on board for an exciting career in tourism. This qualification provides a pathway to work in the tourism industry sector for a diverse range of employers including tour operators, inbound tour operators, visitor information centres, holiday parks and resorts and attractions.

During your studies you will gain the practical skills to be able to plan tourism itineraries and provide tourism visitor information, provide accommodation guest services including porter services, set up promotional stands for tourism products, gain a thorough knowledge of tourism destinations and attractions and use social media for business operations.

Colleges	February intake	July intake
North Metropolitan TAFE Perth campus		

Course units

To achieve this qualification, you must demonstrate competency in 15 units comprising:

- » four core units; and
- » 11 electives.

Core units

- » SITIND003 Source and use information on the tourism and travel industry
- » SITXCCS014 Provide service to customers
- » SITXCOM007 Show social and cultural sensitivity
- » SITXWHS005 Participate in safe work practices

North Metropolitan TAFE Perth campus

Tuition fee \$6,240 | **Resource fee** \$305 | **Materials fee** \$50
Duration one semester (six months)

Electives

- » SITTGDE016 Lead tour groups

- » SITTGDE017 Prepare and present tour commentaries or activities
- » SITTTVL001 Access and interpret product information
- » SITTTVL003 Provide advice on Australian destinations
- » SITTTVL004 Sell tourism products or services
- » SITTTVL005 Prepare customer quotations
- » SITTTVL007 Use a computerised reservations or operations system
- » SITXCCS010 Provide visitor information
- » SITXCCS018 Make bookings and process documentation
- » SITXFIN007 Process financial transactions
- » SITXWHS006 Identify hazards, assess and control safety risks

Learning resources, facilities and equipment

Learning resources may include access to Blackboard, PowerPoint presentations, videos, industry journals, conference brochures, handouts and industry guest speakers.

Facilities and equipment may include access to computers, printers, internet, office equipment, brochures, leaflets, flyers, brochure stands, a simulated tourism centre, information databases and computerised reservations systems (CRS), supplier contracts and customer files, regulatory documents distributed by government consumer protection regulators, Criminal Code Act 1995 for child sex offences outside Australia, Queensland Tourism Services Act 2003, airline and consolidation documentation or computer data, published fares, schedules and bulletins outlining fares and conditions.

Work placement information

There is no work placement requirement for this course, however, there are many opportunities for students to participate in both theory and practice at the new student tourism centre based in the reception area of the Northbridge campus.

Career opportunities

- » Outdoor and adventure guide
- » Tourism Information officer
- » Tourist adviser

SIT50122 Diploma of Travel and Tourism Management

TAFE ID: BHW5 | CRICOS code: 114747J



Why choose this course?

If you're looking for a well-rounded qualification in travel and tourism, then this is the ideal course for you. You'll gain experience in a range of skills that are essential for employment in the industry.

You'll be equipped to work for employers including travel agencies, tour wholesalers, tour operators, inbound tour operators, tourist attractions, visitor information centres, government tourism agencies and other tourism businesses.

In this course you will gain managerial skills and knowledge of industry operations, learn how to deliver high quality customer service, coordinate marketing activities, manage finances and prepare budgets.

Colleges	February intake	July intake
North Metropolitan TAFE Perth campus	■	■



Course units

To achieve this qualification, you must demonstrate competency in 23 units comprising:

- » 13 core units; and
- » 10 electives.



Core units

- » BSBTWK501 Lead diversity and inclusion
- » SIRXOSM007 Manage risk to organisational reputation in an online setting
- » SITTIND003 Source and use information on the tourism and travel industry
- » SITXCCS015 Enhance customer service experiences
- » SITXCCS016 Develop and manage quality customer service practices
- » SITXCOM010 Manage conflict
- » SITXFIN008 Interpret financial information
- » SITXFIN009 Manage finances within a budget
- » SITXFIN010 Prepare and monitor budgets
- » SITXHRM009 Lead and manage people
- » SITXMGT004 Monitor work operations
- » SITXMGT005 Establish and conduct business relationships
- » SITXWHS007 Implement and monitor work health and safety practices

North Metropolitan TAFE Perth campus

Tuition fee \$12,480 | **Resource fee** \$660 | **Materials fee** \$100
Duration two semesters (12 months)

Electives

- » SITPPD012 Package tourism products
- » SITTTVL001 Access and interpret product information
- » SITTTVL004 Sell tourism products or services
- » SITTTVL005 Prepare customer quotations
- » SITTTVL007 Use a computerised reservations or operations system
- » SITXCCS010 Provide visitor information
- » SITXHRM010 Recruit, select and induct staff
- » SITXMPRO09 Coordinate production of brochures and marketing materials

- » SITXMPRO10 Create a promotional display or stand
- » SITXMPRO12 Coordinate marketing activities

Learning resources, facilities and equipment

Learning resources may include access to Blackboard, PowerPoint presentations, videos, industry journals, conference brochures, handouts, lecturer knowledge and guest speakers.

Facilities and equipment may include access to computers, printers, internet, office equipment, a simulated tourism centre, information on codes of conduct, membership and benefits, government regulations that describe laws specifically relevant to the tourism industry, Criminal Code Act 1995 for child sex offences outside Australia, Queensland Tourism Services Act 2003, organisational documents and templates, performance reports, rosters and staff reports.



Work placement information

There is no work placement requirement for this course, however, there are many opportunities for students to participate in both theory and practice at the new student tourism centre based in the reception area of the Northbridge campus.



Career opportunities

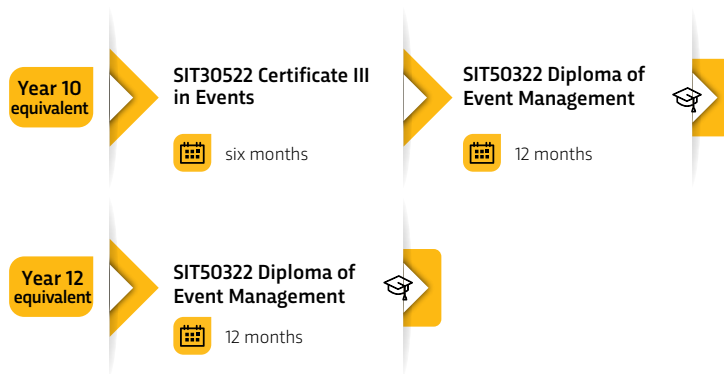
- » Reservations manager
- » Tourism manager
- » Travel agency manager
- » Visitor information centre manager



UniPathway

Options available at tafeinternational.wa.edu.au/unipathwayfinder

EVENTS



All courses listed require an IELTS score (Academic) 6.0 with no band less than 5.0 or equivalent, unless otherwise stated.

UniPathways — Start your studies at TAFE then continue to university with a UniPathway.

SIT30522 Certificate III in Events

TAFE ID: BHSO | CRICOS code: 114014B

Why choose this course?

Get prepared for an exciting career in the events industry with this qualification. Gain the skills and knowledge to assist in planning and managing successful events through practical experiences.

During your studies, you will be introduced to industry standard technologies for lighting, sound and audio-visual. You will develop creative solutions to deliver professional events to clients. You will gain the skills to process and monitor event registrations, participate in safe work practices, and provide a high-quality service to customers whilst showing social and cultural sensitivity.

Event management can be diverse in nature and this course will give you a solid foundation, and the practical skills to organise a range of events, functions, and exhibitions in a range of industries including the tourism, hospitality, sport, cultural and different community sectors.

Colleges	February intake	July intake
North Metropolitan TAFE Perth campus		

Course units

To achieve this qualification, you must demonstrate competency in 13 units comprising:

- » six core units; and
- » seven electives.

Core units

- » BSBTWK201 Work effectively with others
- » SITEEVT020 Source and use information on the events industry
- » SITEEVT022 Provide event production support
- » SITXCCS014 Provide service to customers
- » SITXCOM007 Show social and cultural sensitivity
- » SITXWHS005 Participate in safe work practices

North Metropolitan TAFE Perth campus

Tuition fee \$6,240 | **Resource fee** \$190 | **Materials fee** \$0
Duration one semester (six months)

Electives

- » BSBTEC301 Design and produce business documents
- » CUALGT211 Develop basic lighting skills
- » CUAMKG311 Assist with marketing and promotion
- » CUASOU211 Develop basic audio skills and knowledge
- » SITEEVT021 Administer event registrations
- » SITXFIN008 Interpret financial information
- » SITXMPRO10 Create a promotional display or stand

Learning resources, facilities and equipment

Learning resources may include access to the Blackboard Learning Management System (LMS), PowerPoint presentations, industry journals, hand outs, EventsAir, computer access, data projectors, whiteboards, and external events.

Facilities and equipment may include access to operational documentation used to manage on site event staging, briefing papers, event programs and schedules, information and sales kits, invoices and receipts, site maps, sponsor advertisements, operational and capacity information for venues and sites, current industry technology and software for processing event registrations and technical equipment.

Work placement information

There is no work placement requirement for this course, however you are encouraged to seek volunteer opportunities to help develop your skills and knowledge.

Career opportunities

- » Conference assistant
- » Venue assistant

SIT50322 Diploma of Event Management




TAFE ID: BHR6 | CRICOS code: 114015A

Why choose this course?

Advance your event management skills to a supervisory level through this qualification. Under the guidance of senior event personnel, you'll learn how to work independently and make operational event management decisions using plans, policies and procedures to direct activities.

This course will provide you with a range of events administration and operational skills to prepare and present proposals, comply with regulations, organise and manage sponsorship, manage finances and budgets, manage volunteers and coordinate marketing activities.

Event management can be diverse in nature and this qualification provides a pathway to work in events in a range of industries including tourism and travel, hospitality, sport, cultural, and community sectors.

Colleges	February intake	July intake
North Metropolitan TAFE Perth campus		
South Metropolitan TAFE Bentley campus		

Course units

To achieve this qualification, you must demonstrate competency in 20 units comprising:

- » 13 core units; and
- » seven electives.

There are common electives available at all campuses while other electives are campus-specific.

Core units

- » SITEEVT020 Source and use information on the events industry
- » SITEEVT026 Manage event production components
- » SITEEVT028 Manage on-site event operations
- » SITXCCS015 Enhance customer service experiences
- » SITXFIN009 Manage finances within a budget
- » SITXHRM009 Lead and manage people
- » SITXHRM010 Recruit, select and induct staff
- » SITXMGT005 Establish and conduct business relationships
- » SITXMGT006 Manage projects
- » SITXMPRO11 Plan and implement sales activities
- » SITXMPRO12 Coordinate marketing activities
- » SITXMPRO16 Prepare and present proposals
- » SITXWHS006 Identify hazards, assess and control safety risks

Electives offered at all campuses

- » SITEEVT023 Plan in-house events
- » SITEEVT025 Select event venues and sites
- » SITEEVT030 Develop event concepts
- » SITXCCS017 Use a computerised booking system

North Metropolitan TAFE Perth campus

Tuition fee \$12,480 | **Resource fee** \$460 | **Materials fee** \$0
Duration two semesters (12 months)

Electives (campus-specific)

- » SITEEVT021 Administer event registrations
- » SITEEVT027 Organise event infrastructure
- » SITXMPRO15 Obtain and manage sponsorship

Learning resources, facilities and equipment

Learning resources may include access to the Blackboard Learning Management System (LMS), PowerPoint presentations, videos, industry journals, specialised software, handouts, computer and internet access and open plan classrooms for undertaking project work.

Facilities and equipment may include access to operational documentation used to manage on site event staging, briefing papers, event programs and schedules, event budgets, information and sales kits, invoices and receipts, site maps, sponsor advertisements, operational and capacity information for venues and sites, current industry technology and software for processing event registrations, staffing rosters, technical equipment such as audio visual, costumes, props, pyrotechnics, rigging, sets, sound and lighting special effects, stage design and construction, venue styling, fixtures and large equipment.

South Metropolitan TAFE Bentley campus

Tuition fee \$12,480 | **Resource fee** \$690 | **Materials fee** \$140
Duration two semesters (12 months)

Electives (campus-specific)

- » BSBTWK503 Manage meetings
- » SIRXOSM004 Analyse performance of social media and online business tools
- » SITEEVT021 Administer event registrations

Learning resources, facilities and equipment

Learning resources may include access to the Blackboard Learning Management System (LMS), PowerPoint presentations, handouts, online resources and PDF books.

Facilities and equipment may include access to a fully equipped training bistro with all the equipment as outlined in each unit of competency, computer classrooms with printers and internet, on campus library and access to industry events.

Work placement information

There is no work placement requirement for this course, however, there are many opportunities for you to participate in campus events throughout the year.

Career opportunities

- » Event manager
- » Venue coordinator
- » Functions coordinator


UniPathway

Options available at tafeinternational.wa.edu.au/unipathwayfinder

Fee information

There are three types of fees required.

- » **Tuition** – International student tuition fees are set on a commercial basis and are paid as a whole of course fee.
- » **Resource** – These are mandatory fees paid to your TAFE college each semester. These fees are a fixed payment determined by each unit of enrolment. Resources fees are charged for items you will use during your course, for example if you are studying a hospitality course it will be the food that you use; or an art and design course may include paint.
- » **Materials** – These fees are for materials you will keep for use during and after your studies, for example personal protective equipment, text books, uniforms etc.

Tuition fees are current at the time of printing and reviewed annually. Resource and materials fees may apply and these vary between campus locations. For more information about fees please visit tafeinternational.wa.edu.au/fees .

Work placement hours

Work placement hours are subject to change and may vary between campus locations.

TAFE International Western Australia (TIWA) is the registered training organisation (RTO) and Commonwealth Register of Institutions and Courses for Overseas Students (CRICOS) provider for the delivery of training to international students enrolled in TAFE courses in Western Australia. These nationally recognised courses are delivered by Western Australian TAFE colleges on TIWA's behalf. TIWA retains responsibility for the quality of the training and assessment delivered by the TAFE colleges and for the issue of certification documentation to students.

TAFE International Western Australia, East Perth TAFE campus, Building B, Level 2, 140 Royal Street, East Perth WA 6004
tafeinternational.wa.edu.au | +61 8 9218 2100 | RTO provider number 52395 | CRICOS provider code 00020G | Issue date: 19 April 2024 | Version 1.3