2020 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 Angiss 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 Angiss 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 at the state of the art facilities at SLIIT with the most modern industry specific equipment. The William Angiss 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 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.
CELEBRATING
5
YEARS
AND OVER
500
GRADUATES
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 programme placements
- Full time, Part time or casual employment.

<table>
<thead>
<tr>
<th>CAREERS AND EMPLOYMENT SERVICES</th>
<th>CAREERS AND EMPLOYMENT EXPOS</th>
<th>INDUSTRY ON CAMPUS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Job notice board</td>
<td>Employment opportunities with employers from all over Sri Lanka</td>
<td></td>
</tr>
<tr>
<td>Career development and guidance</td>
<td></td>
<td>Frequent on campus visits by leading industry employers and industry site visits.</td>
</tr>
<tr>
<td>Advice on resume writing</td>
<td></td>
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<tr>
<td>Interview techniques practice</td>
<td></td>
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<tr>
<td>LinkedIn profile assistance</td>
<td></td>
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</tr>
</tbody>
</table>

NETWORKING WITH INDUSTRY

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

Industry Partners

- Hilton Colombo
- Shangri-La hotel Colombo
- Taj Samudra Colombo
- Ramada Worldwide
- Galle Face Hotel
- The Kingsbury Colombo Sri Lanka
- Galadari Hotel Colombo
- Cinnamon Hotels & Resorts
- Mount Lavinia Hotel
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 sport facilities @ SLIIT
- Guest lecture series
- Counselling 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
- Event Coordinator

Advanced Diploma of Hospitality Management

<table>
<thead>
<tr>
<th>Course Code</th>
<th>SIT60316</th>
</tr>
</thead>
<tbody>
<tr>
<td>Duration</td>
<td>Two years - Full time</td>
</tr>
<tr>
<td>Intake</td>
<td>Feb., June, Sept</td>
</tr>
<tr>
<td>Certification</td>
<td>Advanced Diploma of Hospitality Management issued by William Angliss Institute Melbourne, Australia.</td>
</tr>
</tbody>
</table>

Course Developer: Developed by Australian Skills Quality Authority (ASQA) and conceptualized by William Angliss Institute.
Core / Elective Subjects & Codes in Hospitality Management

Certificate III in Hospitality (SIT30616)  
Stage - 1 (6 Month)

- SITXWHS001: Participate in safe work practices
- BSBWOR203: Work effectively with others
- SITXCCS001: Provide customer information and assistance
- SITXFSA001: Use hygienic practices for food safety
- SITHAC5001: Clean premises and equipment
- SITHIND001: Use hygienic practices for hospitality service
- SITXINV001: Receive and store stock
- SITXCMM002: Show social and cultural sensitivity
- SITXCCS002: Provide visitor information
- SITHIND002: Source and use information on the hospitality industry
- SITHIND004: Work effectively in hospitality service
- SITXFSA003: Manage finances within a budget
- SITXHRM001: Coach others in job skills
- SITXCCS004: Provide lost and found services
- SITXCCS006: Provide service to customers

Advanced Diploma of Hospitality Management (SIT60316)  
Stage - 4 (6 Months)

- 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
- SITXMPRO007: Develop and implement marketing strategies

Diploma of Hospitality Management (SIT50416)  
Stages - 2 & 3 (1 Year)

- SITXWHS003: Implement and monitor work health and safety practices
- SITXHSM003: Lead and manage people
- SITXCCS005: Research and comply with regulatory requirements
- SITHIND004: Work effectively in hospitality service
- SITXCCS007: Enhance customer service experiences
- SITXCMM005: Manage conflict
- SITXFSA001: Use hygienic practices for food 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
- SITXEV001: 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
- SITXMGT001: Monitor work operations
- SITXFIN003: Manage finances within a budget
- SITXFIN004: Prepare and monitor budgets
- SITXHSM002: Roster staff
- SITXMGT002: Establish and conduct business relationships
- SITTTS001: Process reservations
- SITHAC5005: Provide porter services
- SITHAC5007: Conduct night audit
- SITHAC5008: Provide accommodation reception services
- SITHAC5002: Provide housekeeping services to guests
- SITHAC5003: Prepare rooms for guests
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 Chef
- Qualified Cook
- Commis Chef

**CERTIFICATE IV in Commercial Cookery**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>SIT40516</th>
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<tbody>
<tr>
<td>Duration</td>
<td>18 months - Full time</td>
</tr>
<tr>
<td>Intake</td>
<td>Feb, June, Sept</td>
</tr>
<tr>
<td>Certification</td>
<td>Certificate IV in Commercial Cookery issued by William Angliss Institute Melbourne, Australia</td>
</tr>
<tr>
<td>Course Developer</td>
<td>Developed by Australian Skills Quality Authority (ASQA) and conceptualized by William Angliss Institute</td>
</tr>
</tbody>
</table>

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 (6 months)

- SITXFRS001 Use hygienic practices for food safety
- SITHCCO001 Use food preparation equipment
- SITHCCO005 Prepare dishes using basic methods of cookery
- SITHCCO007 Prepare stocks, sauces and soups
- SITHCCO006 Prepare appetisers and salads
- SITHCCO008 Prepare vegetable, fruit, egg and farinaceous
- SITHCCO019 Produce cakes, pastries and breads
- SITHCCO012 Prepare poultry dishes
- SITHCCO013 Prepare seafood dishes
- SITHCCO014 Prepare meat dishes
- SITXWHS001 Participate in safe work practices
- BSBWOR203 Work effectively with others
- SITHKOP001 Clean kitchen premises and equipment
- SITXHCM001 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 (6 months)

- SITHCCO18 Prepare food to meet special dietary requirements
- SITHKOP002 Plan and cost basic menus
- SITXPAT006 Produce desserts
- BSBUSA201 Participate in environmentally sustainable work practices
- SITXFRS002 Participate in safe food handling practices
- SITHCCO20 Work effectively as cook
- SITHCCO21 Prepare specialized food items
- SITHCCO17 Handle and serve cheese
- SITHCCO15 Produce and serve food for buffets

Certificate IV in Commercial Cookery (SIT40516)
Stage - 3 (6 months)

- SITCOM003 Manage conflict
- SITXFIN003 Manage finances within a budget
- BSB01V001 Manage diversity in the workplace
- SITHKDP004 Develop menus for special dietary requirements
- SITXRM003 Lead and manage people
- SITXMGT001 Monitor work operations
- SITHKOP005 Coordinate cooking operations
- BSBUSA201 Implement and monitor environmentally sustainable work place
- SITXWHS002 Implement and monitor work health and safety practices
- SITHCCO09 Produce cook-chill and cook-freeze foods

DIPLOMA of Hospitality Management

Course Code: SIT60416
Duration: 6 months - Full time
Semesters: 1 semester
Certification: Diploma in Hospitality Management issued by William Angliss Institute Australia.

Course: Developed by Australian Skills Quality Authority (ASQA) and conceptualized by WAJ.

ADVANCED DIPLOMA of Hospitality Management

Course Code: SIT60316
Duration: 6 months - Full time
Certification: Advanced Diploma in Hospitality Management issued by William Angliss Institute Australia.

Course: Developed by Australian Skills Quality Authority (ASQA) and conceptualized by WAJ.

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.

ADD PASTISSERIE
On completion of Certificate IV in Commercial Cookery you may extend your studies and complete Certificate IV in Patisserie (6 Months)
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 Saus Chef
- Pastry Chef
- Pastry Cook
- Assistant Pastry Chef

**Certificate IV in Patisserie**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Duration</th>
<th>Intake</th>
<th>Certification</th>
<th>Course Developer</th>
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</thead>
<tbody>
<tr>
<td>SIT40716</td>
<td>18 months - Full time</td>
<td>Feb, June, Sept</td>
<td>Certificate IV in Patisserie issued by William Angliss Institute Melbourne, Australia</td>
<td>Developed by Australian Skills Quality Authority (ASQA) and conceptualized by William Angliss Institute</td>
</tr>
</tbody>
</table>

**Certificate IV in Patisserie** (6 months)

**Certificate III in Patisserie** (12 months)

5 Passes in O/L Level including English
Core / Elective Subjects & Codes in Patisserie

Certificate III in Patisserie (SIT31016)

<table>
<thead>
<tr>
<th>Stage - 1 (6 months)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SITHCCCO01</td>
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<tr>
<td>SITHCCO05</td>
</tr>
<tr>
<td>SITXPSA001</td>
</tr>
<tr>
<td>SITXWHS001</td>
</tr>
<tr>
<td>SITHKOP001</td>
</tr>
<tr>
<td>SITXHRM001</td>
</tr>
<tr>
<td>SITHXINV002</td>
</tr>
<tr>
<td>BSBWOR203</td>
</tr>
<tr>
<td>SITHPAT001</td>
</tr>
<tr>
<td>SITHPAT002</td>
</tr>
<tr>
<td>SITHPAT003</td>
</tr>
<tr>
<td>SITHXINV004</td>
</tr>
<tr>
<td>SITHPAT005</td>
</tr>
<tr>
<td>SITHFAB005</td>
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</tbody>
</table>

Certificate III in Patisserie (SIT31016)

<table>
<thead>
<tr>
<th>Stage - 2 (6 months)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SITXPSA002</td>
</tr>
<tr>
<td>SITHCCO018</td>
</tr>
<tr>
<td>SITHPAT006</td>
</tr>
<tr>
<td>BSBUSUS201</td>
</tr>
<tr>
<td>SITHCCCO17</td>
</tr>
<tr>
<td>SITXPSA001</td>
</tr>
<tr>
<td>SITHPAT004</td>
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<tr>
<td>SITHPAT007</td>
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</table>

Certificate IV in Patisserie (SIT40716)

<table>
<thead>
<tr>
<th>Stage - 3 (6 months)</th>
</tr>
</thead>
<tbody>
<tr>
<td>SITXCOM005</td>
</tr>
<tr>
<td>SITXFON003</td>
</tr>
<tr>
<td>BSBDIV501</td>
</tr>
<tr>
<td>SITXHRM003</td>
</tr>
<tr>
<td>SITXMG001</td>
</tr>
<tr>
<td>SITHKOP005</td>
</tr>
<tr>
<td>BSBUSUS401</td>
</tr>
<tr>
<td>SITXWHS003</td>
</tr>
<tr>
<td>SITHPAT008</td>
</tr>
<tr>
<td>SITHPAT009</td>
</tr>
<tr>
<td>SITHPAT010</td>
</tr>
</tbody>
</table>

DIPLOMA of Hospitality Management

Course Code: SIT6016
Duration: 6 months - Full time
Intake: Feb, June, Sept
Certification: Diploma in Hospitality Management issued by William Angliss Institute Australia.

ADVANCED DIPLOMA of Hospitality Management

Course Code: SIT60316
Duration: 6 months - Full time
Intake: Feb, June, Sept
Certification: Advanced Diploma in Hospitality Management issued by William Angliss Institute Australia.

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.

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

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

Diploma in Event Management

<table>
<thead>
<tr>
<th>Course Code</th>
<th>SIT50316</th>
</tr>
</thead>
<tbody>
<tr>
<td>Duration</td>
<td>24 months (2 Years) - Part Time</td>
</tr>
<tr>
<td></td>
<td>12hrs. per week</td>
</tr>
<tr>
<td>Intake</td>
<td>Feb, June, Sept</td>
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<tr>
<td>Certification</td>
<td>Diploma in Event Management issued by William Angliss Institute Melbourne, Australia.</td>
</tr>
<tr>
<td>Course Developer</td>
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</tbody>
</table>

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 (6months)

- SITEEVT001 Source and use information on the events industry
- SITEEVT003 Coordinate on-site event registrations
- SITXWH5002 Identify hazards, assess and control safety risks
- SITEEVT007 Select event venues and sites
- SITXHRM003 Lead and manage people

Diploma of Event Management (SIT50316)  
Stage - 2 (6months)

- BSBADM502 Manage meetings
- SITEEVT005 Plan in-house events or functions
- SITTTSL006 Prepare quotations
- SITEEVT002 Process & monitor event registrations
- SITXMGT001 Monitor work operations
- SITXFND003 Manage finances within a budget

Diploma of Event Management (SIT50316)  
Stage - 3 (6months)

- SITEEVT008 Manage event staging components
- SITEEVT010 Manage on-site event operations
- SITXMGT003 Manage projects
- SITXMPR006 Obtain and manage sponsorship
- SITXCSS008 Develop and manage quality customer service practices

Diploma of Event Management (SIT50316)  
Stage - 4 (6months)

- SITXGLC001 Research and comply with regulatory requirements
- SITXCSS007 Enhance customer service experiences
- SITXHRM004 Recruit, select and induct staff
- SITXMGT002 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 month (Every Saturday)
Delivered throughout the year
Certification: Participation Certificate issued by William Angliss Institute @ SLIIT

- Creme Caramel
- Macarons
- Bread Butter Pudding
- Pavlova Lollipops
- Raspberry Crumble
- Fruit Pavlova Cup
- Homemade Ice Cream
- Chocolate Sauce
- Chocolate Ganache
- Croûte
- Assorted Petit Fours
- Pineapple Fritters

Pastry Certificate Course
Duration: 1 month (Every Saturday)
Delivered throughout the year
Certification: Participation Certificate issued by William Angliss Institute @ SLIIT

- Lemon Meringue Pie
- Chocolate Mud Tart
- Flan of the Day
- Spicy Quiche Lorraine
- Cream Chicken Pie
- Tuna & Pickle Tarts
- Mixed Vegetable Pâté
- Tuna Puff
- Croissant Profits
- Puff Pastries
- Traditional Patisserie
- Puff Pastry
- Coffee Choux Puff
- Flaky Sausage Roll
- Rich Cream Mille-Feuille
- Vrai au-vent

Cakes Certificate Course
Duration: 1 month (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 Gateaux
- Pineapple Gateaux
- Cupcakes
- Chocolate Lava Cake
- Assorted Mousse Cake
- Blueberry Cheesecake
- Chocolate Mirror Glaze

Bread Certificate Course
Duration: 1 month (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
- Scone (Dry Fruit)
- Brioché
- Chocolate Surprise
- Boughnut
- 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

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
Counselling 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
- 23,000 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.
2020 Direct Application form for Student Enrolment

PERSONAL DETAILS

Name With Initials: ____________________________
Surname: ____________________________
Given Name: ____________________________
Date of Birth: DD/MM/YYYY  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

<table>
<thead>
<tr>
<th>Name of Qualification</th>
<th>School / Awarding Body</th>
<th>Year of Completion</th>
<th>Gradings</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

HOW DID YOU FIND ABOUT WILLIAM ANGLISS INSTITUTE @ SLIIT

[ ] 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

<table>
<thead>
<tr>
<th>Name of Program</th>
<th>Intake</th>
</tr>
</thead>
<tbody>
<tr>
<td>Advanced Diploma of Hospitality Management (2 Years) - Full Time</td>
<td>End of February</td>
</tr>
<tr>
<td>Diploma of Event Management (2 Years) - Part Time</td>
<td>End of June</td>
</tr>
<tr>
<td>Certificate IV in Commercial Cookery (18 Months) - Full Time</td>
<td>End of September</td>
</tr>
<tr>
<td>Certificate IV in Patisserie (18 Months) - Full Time</td>
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EMPLOYMENT EXPERIENCE

<table>
<thead>
<tr>
<th>Date Begun</th>
<th>Date Ended</th>
<th>Position</th>
<th>Company</th>
<th>Duties</th>
<th>References</th>
</tr>
</thead>
<tbody>
<tr>
<td>E.g. Apr 2017</td>
<td>Dec 2019</td>
<td>Guest Relation Officer</td>
<td>Hilton Hotel</td>
<td>Front office operations Handling guest reservations Building key client relationships</td>
<td></td>
</tr>
</tbody>
</table>

*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

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: ____________

If you wish to apply via e-mail please fill in application form and mail to info@cahm.lk
Directions to the William Angliss Institute @ SLIIT
For over 79 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

William Angliss Institute @ SLIIT
New Kandy Road, Malabe, Sri Lanka.

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Tel: +94 11 240 7780 - 2
E-mail: info@cahm.lk
Visit: www.cahm.lk

William Angliss Institute Australia website
www.angliss.edu.au
RTD: 3045