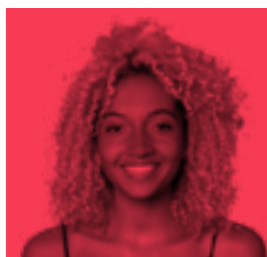
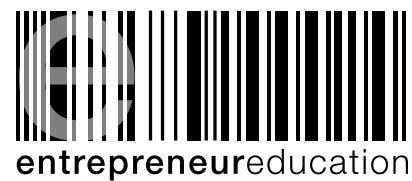


STUDY.
WORK.
LIVE.
GOLD COAST, AUSTRALIA.



Design



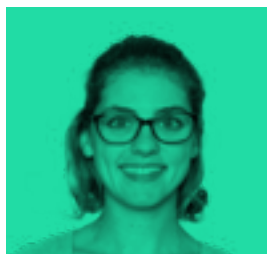
Trade



Leadership



Entrepreneurship



Health



Hospitality

COURSE
GUIDE
2024

Welcome to Entrepreneur Education

Entrepreneur Education was established with one goal: to change the way education is delivered in Australia.

Our team firmly believe that each and every one of us can unlock our entrepreneurial potential and along the way, gain the skills necessary to succeed. To support this, Entrepreneur’s choice of faculties; Faculty of Leadership, Design, Health, Entrepreneurship and Trade, provides a number of pathways for you to gain real world, life-skills that will transfer across a variety of industries.

Our 360° education method encourages students to communicate their ideas with other students and mentors to help bring that idea into a reality. Lifestyle is also an integral part of building motivated and empowered entrepreneurs and you can find inspiration at our campus in the heart of Surfers Paradise on the stunning East Coast of Australia.

No matter which path you choose you will enjoy Entrepreneur Education’s eternal dedication to nurturing your ambition and bringing your ideas to fruition.

Because it all starts with just one idea...

- Founders of Entrepreneur Education

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What is **VOCATIONAL EDUCATION TRAINING?** (VET)



Vocational Education Training (VET) is what the Australian workforce is built on. This training prepares you for work in various jobs across many industries.

It gives you accredited training in job-related and technical skills allowing you to join or re-join the workforce, move into a different career or enter higher education.

You can also upgrade your skills by adding a VET course to complement a degree you already have or wish to do in the future. This combination of practical experience gained through a VET course coupled with your current

degree makes you very employable and valuable for a range of jobs and careers. Courses range from Certificate I - IV to Diploma and as high as an Advanced Diploma.



The **360° METHOD** & its 4 quadrants.

Who's next?

Find out if you are the next BIG thing! Our innovative and exciting 'Who's Next?' program is a social networking group connecting you to various industries through regular meetings and brainstorming sessions.

Canvas

Introducing Entrepreneur's new LMS (Learner Management System), Canvas. Canvas is an online program that allows both students and mentors to access course materials, submit and mark assessments, give and receive feedback, and communicate about the students work.

The 101 Experience

Gain real world experience from our industry partners through this unique experience. e studio 101 gives you access to an inspiring and professional in-house, multi-disciplinary design and management studio, and shed 101 allows you to work with skilled tilers, and painters and decorators to get hands on experience onsite as part of your vocational placement.

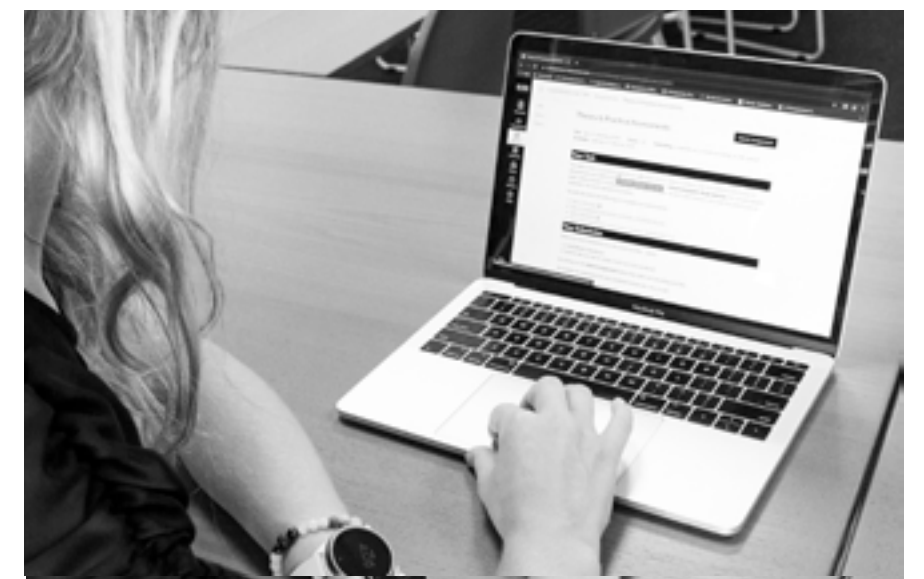
Entrepreneur Tank

An awesome platform for you to pitch industry-relevant ideas to a panel of business professionals and have this idea realised. Entrepreneur Tank is an infamous biannual event where special guests from various business industries provide feedback for each pitch. One winner receives a branding package designed by our e studio 101 design team valued at \$500.

CANVAS

Learner Management System

With Canvas, students can log in to their own account and view their current assignments. Here, students can view and download the materials and presentations they need to complete their assessments. Submitting their assessments is as easy as uploading a file and clicking 'submit'. Mentors also view and mark the assessments on Canvas, giving students instant results and feedback.



NATIONALITY MIX



98% SATISFACTION RATE



57% FEMALE



43% MALE



23-26 AVERAGE AGE

“Studying at Entrepreneur has allowed me to meet people from all over the world.”

LOCATION

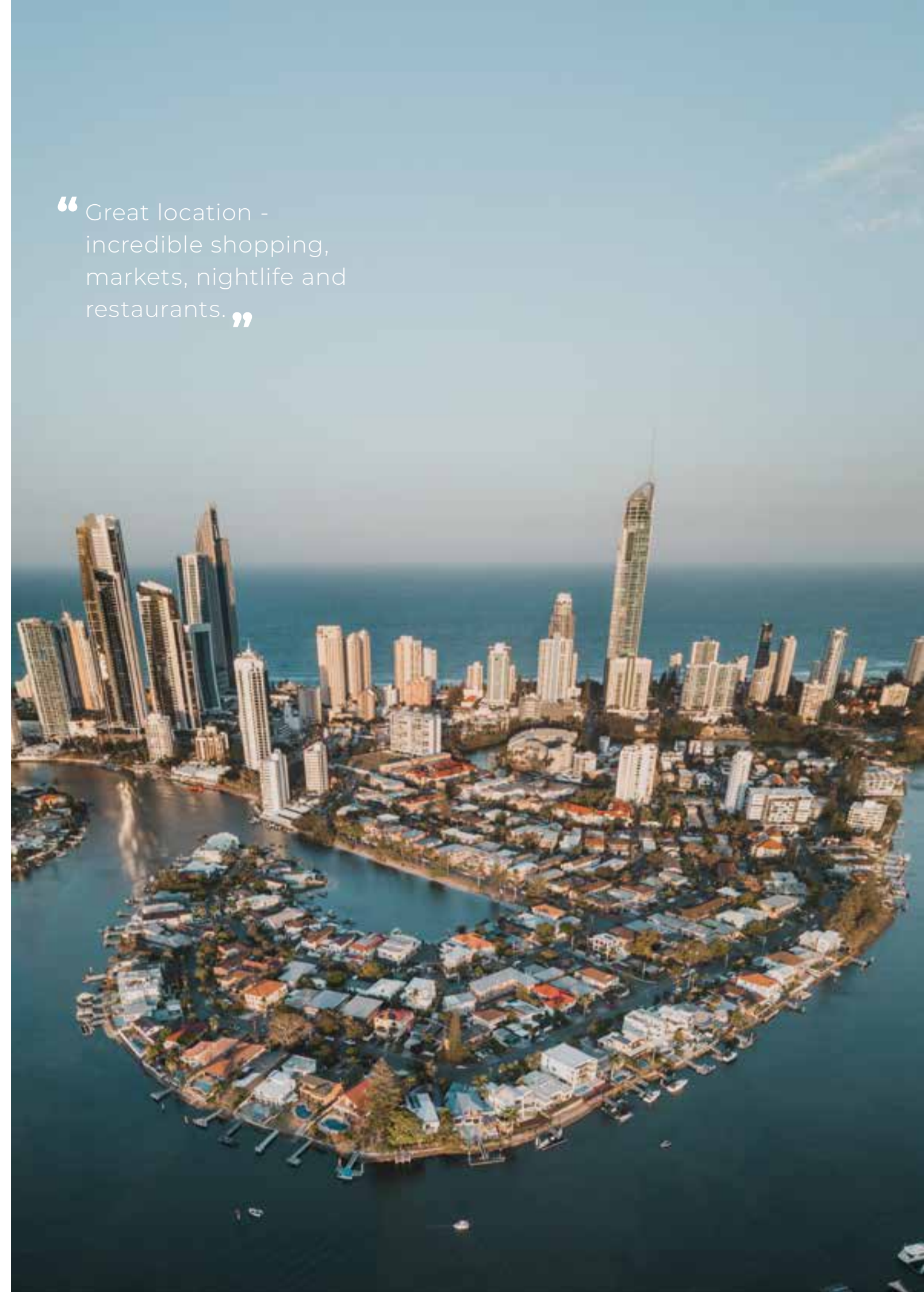
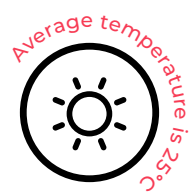
“Great location - incredible shopping, markets, nightlife and restaurants.”

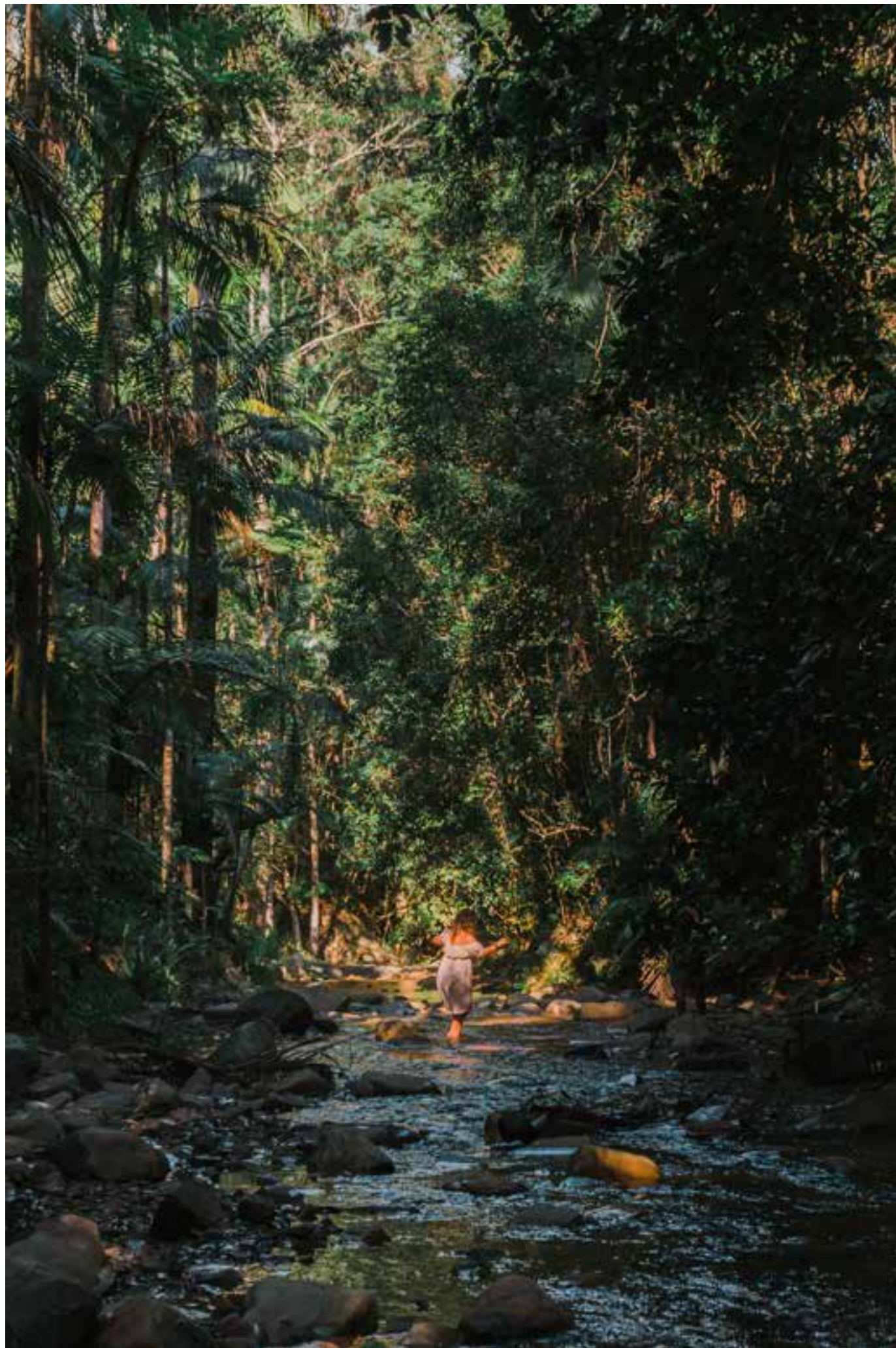
Surfers Paradise Campus



Situated on the Gold Coast's iconic glitter strip of Surfers Paradise, Entrepreneur Education is located on Level 1 of Chevron Renaissance. Our campus is just 1 minute from the Light Rail and 1 minute from the world famous Surfers Paradise beach.

Students will be able to take full advantage of what Surfers Paradise has to offer including shopping, beach front markets, nightlife, restaurants and bars.







“ I’ve made
lifelong friends at
Entrepreneur. ”

CAMPUS LIFE

Embrace Our Vibrant Culture



Meet new people, expand your network and knowledge whilst having a blast at Entrepreneur Education! You will learn in a funky and contemporary environment with state-of-the-art facilities and enjoy incredible beaches, waterways and surfing spots.

Experience beautiful hiking trails and don't forget the awesome theme parks.





Scan the code to
view our campus
and faculty videos

OUR FACULTIES



Entrepreneur Education is changing the way education is delivered - we believe in more than just a qualification. We created the 'The 360 Education Method' to give you access to incredible mentors and connect you to industry whilst providing you with an inspiring learning environment and hands-on experience throughout your study.

Entrepreneur Education offers many amazing courses across a range of Faculties. In our Health Faculty you can develop your passion for fitness or unlock your creative potential with our Design Faculty courses. Make a dent in the marketplace in our Entrepreneurship Faculty and develop your leadership aptitude whilst developing your career studying in our Leadership Faculty. You can also get your hands dirty and prepare for work in the construction industry with our Faculty of Trade courses. Whatever your passion, we've got you covered.

Design

Unlock your creative potential with our Design Faculty courses. Enjoy an inspiring and collaborative environment to develop your professional skills. Gain real world, hands-on experience onsite at our e studio 101 design studio and work with incredible mentors.



Trade

Get your hands dirty and prepare for work in the construction industry. Watch the masters in action and learn all the tricks and tips of the trade. Work with experienced mentors and get hands-on experience onsite at shed 101.



Leadership

Develop your leadership aptitude and seriously progress your career with our Leadership courses. Work with extraordinary mentors with real world experience in a hands-on environment.



Entrepreneurship

Do you have a passion for entrepreneurship, sales and marketing and want to make a dent in the marketplace? Learn how to think outside the box and solve business problems creatively with the Faculty of Entrepreneurship.



Health

Are you looking to develop your passion for fitness into an exciting career? Enjoy client interaction, great facilities and be mentored by fitness gurus who want to share their experience with you.



Hospitality

Embrace your passion for food and cooking with our Hospitality courses. Improve your skills in the kitchen with purpose built commercial kitchens to give you a real-world experience of this exciting industry.



About

Unlock your creative potential with our Design Faculty courses. Enjoy an inspiring and collaborative environment to develop your professional skills. Gain real world, hands-on experience in the onsite e studio 101 design studio and work with experienced mentors.

Join us down under for an incredible and life changing learning experience. Study at our awesome campus situated on the stunning East Coast of Australia. Enjoy the glitter strip in the heart of Surfers Paradise, Gold Coast.

Enrol now and discover the Australian way of life, enjoy beautiful sun and surf filled days and progress your career with Entrepreneur Education.

“ I got paid by a real client through e studio 101 and the experience I gained was priceless. ”



DESIGN

Faculty of Design Courses

BSB40820 Certificate IV in Marketing and Communication
CRICOS Course Code: 104995J | 38 Weeks

CUA41120 Certificate IV in Photography and Digital Imaging
CRICOS Course Code: 106531C | 38 Weeks

CUA40720 Certificate IV in Design
CRICOS Course Code: 105798F | 40 Weeks

BSB50620 Diploma of Marketing and Communication
CRICOS Course Code: 104996H | 58 Weeks

CUA50920 Diploma of Photography and Digital Imaging
CRICOS Course Code: 106532B | 58 Weeks

CUA50720 Diploma of Graphic Design
CRICOS Course Code: 105827F | 58 Weeks

BSB60520 Advanced Diploma of Marketing and Communication
CRICOS Course Code: 105000E | 58 Weeks

CUA60320 Advanced Diploma of Graphic Design
CRICOS Course Code: 106533A | 74 Weeks


BSB40820 Certificate IV in Marketing and Communication

CRICOS Course Code: 104995J


Great marketing and communications change our culture. Learn how to connect with a target audience, create value and ultimately sell products and services at a profit in the Certificate IV in Marketing and Communication. After 38 weeks you will walk away from this certificate being able to pitch an idea, creatively brand and execute this idea, deliver a marketing campaign and measure its success. The Certificate IV in Marketing and Communication is a prerequisite of studying the Diploma of Marketing and Communication.




Start Date
Monthly



38 Weeks
Study: 29 weeks // Supervised Study: 3 weeks // Holidays: 6 weeks



Face-to-Face
15 hrs / week




Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Marketing Assistant // Communications Assistant // Advertising Assistant



Entry Requirements
Please see page 101 for the full Entry Requirements

Subjects

01. Marketing Complexities
BSBWRT411 Write complex documents // BSBMKG433 Undertake marketing activities

It's great to have ideas but you need to have the know how involved with preparing, coordinating and reviewing basic marketing activities. In doing so, you will learn how to plan, draft and finalise complex documents which are a vital part of any career pathway.

02. Marketing Tactics
BSBESB404 Market new business ventures

While undertaking this unit you will analyse and interpret market data. This will hone your skills to develop and implement a marketing strategy that is integrated into the business plan in order to improve the performance of a business venture.

03. Lights, Camera, Action
BSBCRT412 Articulate, present and debate ideas

Learn how to get your message across and debate ideas in a work or broader life context using creative techniques in order to provoke response, reaction and critical discussion.

04. Research in Action
BSBMKG435 Analyse consumer behaviour // BSBTEC303 Create electronic presentations

Within these units you will identify trends and consumer behaviour and present your findings to the group.

05. Communicate It
BSBMKG439 Develop and apply knowledge of communications industry

This unit will give you some general knowledge of the structure, organisation and function of the communications industry. You will discuss factors that have prompted the shift from mass communications to integrated marketing communications.

06. News Speak
BSBMKG442 Conduct e-marketing communications

E-Marketing is everywhere! Learn how to prepare electronic advertisements for use in internet, mobile phones and other digital media marketing communications, and to evaluate their effectiveness in achieving marketing objectives.

07. Pitch It
BSBCMM411 Make presentations // BSBMKG434 Promote products and services

Learn how to convert product knowledge into benefits, evaluate competitors' products, plan and execute promotional activities and then prepare and deliver your pitch.

08. Be Social
SIRXMKT006 Develop a social media strategy

Social media is an essential piece of your business marketing strategy. With this unit you will plan and evaluate the use of social media. Master how to determine suitable social media platforms, plan appropriate use and evaluate the effectiveness of social media activity.

09. Test Drive
BSBMKG436 Design and test direct marketing activities

In this unit you will be designing, testing and evaluating direct marketing activities which meet organisational marketing objectives.

CUA41120 Certificate IV in Photography and Digital Imaging

CRICOS Course Code: 106531C

Express yourself and explore your passion for photography with the Certificate IV in Photography and Digital Imaging. This certificate provides you with an introduction to camera and capture techniques, understanding light, post production/editing using Adobe Photoshop & Lightroom, working to a brief and understanding visual elements of photography. You will gain the practical, theoretical and creative skills to allow you to begin your career in the photography industry.



Start Date
Monthly



38 Weeks
Study: 29 weeks // Supervised Study: 3 weeks // Holidays: 6 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Freelance Photographer // Photography Assistant // Photography Store Assistant



Entry Requirements
Please see page 102 for the full Entry Requirements

Subjects

01. Safety First

CUAWHS312 Apply work health and safety practices

Every industry have their own set of safety practices. This unit you will learn how to apply work health and safety (WHS) requirements, including implementing safe work practices, participating in risk assessment and control, and following emergency procedures in the creative industries.

02. Image Editing

CUADES412 Interpret and respond to a design brief // CUAPHI313 Process photo images

Learn how to interpret and creatively respond to a design brief by integrating the creative, communication and planning processes.

03. Colour Theory

CUAACD411 Integrate colour theory and design processes // CUADES301 Explore the use of colour

Have fun and learn how to communicate concepts and ideas through the use of colour by experimenting with selected materials, tools and equipment.

04. Art History

CUARES403 Research history and theory to inform own arts practice

In this unit you will learn about and research pioneers in the photography industry and explore current and emerging trends.

05. Connections

CUAPPR314 Participate in collaborative creative projects // CUAPPR415 Develop and discuss ideas for own creative work

Collaborating with clients and other creative professionals is a great part of the creative process. This collaboration involves contributing to the project set-up and development as well as using technical skills, tools, materials and equipment to assist in the projects realisation. In this unit you will be required to develop and discuss ideas for your creative work and take part in critical and informed discussion with others.

06. Professional Practice

CUAPHI311 Develop and apply photo imaging industry knowledge // CUAPHI312 Capture photographic images

Learn how to apply a high level of self-motivation, discipline and an entrepreneurial attitude when pursuing work opportunities. This will apply when you are promoting yourself to potential clients, negotiating contracts and managing your business affairs. Learn how to establish, maintain and improve client relationships and actively participate in networks to support attainment of key business outcomes.

07. Light it Up!

CUAPHI411 Capture images in response to a brief // CUAPHI412 Apply photo imaging lighting techniques

In this unit you will learn to use light and shoot photos in a variety of contexts, including the fashion industry, advertising, live entertainment and screen and media.

08. Build Relationships

BSBTWK401 Build and maintain business relationships

Relationships matter! They are the foundation on which your business should be built and they need to be nurtured. Maintaining and improving ongoing relationships with clients and building a comprehensive network will help your business to soar to new heights! In this unit you will learn how initiate interpersonal communication with clients, establish management strategies and maintain ongoing relationships with customers and your network.

09. Photo Output

CUAPHI403 Enhance, manipulate and output photo images // CUAPPR403 Store and maintain finished creative work

Learn photo storage and manipulation techniques in Adobe Lightroom and Adobe Photoshop and apply these skills to you own photography. Learn how to output images digitally and ensure privacy and other legal requirements are met.

10. Ideas

CUAPHI403 Enhance, manipulate and output photo images // CUAPPR403 Store and maintain finished creative work

You will learn how to articulate, present and debate ideas in a broader life context using creative techniques in order to provoke response, reaction and critical discussion. Learn to contribute and present ideas with others.



CUA40720 Certificate IV in Design

CRICOS Course Code: 105798F

Graphic design is an ever expanding industry. In the Certificate IV in Design, you will acquire the skills to create logos, magazine layout, brand identity, digital illustration, manipulate graphics and concept design. The skills gained in this qualification will prepare you for further study into a Diploma of Graphic Design, expanding your skills and capabilities as a qualified Graphic Designer.



Start Date
Monthly



40 Weeks
Study: 31 weeks // Supervised Study: 3 weeks // Holidays: 6 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Junior Designer // Illustrator // Freelance Designer



Entry Requirements
Please see page 103 for the full Entry Requirements

Subjects

01. Designing with Colour

CUADES301 Explore the use of colour // CUAACD411 Integrate colour theory and design processes

During the 'Designing with Colour' unit, students will demonstrate the ability to investigate and combine colour theory into a realistic practical project. Colour theory will be demonstrated in both theoretical and practical components of this assessment across a 3-week period.

02. Typography

CUADES411 Generate design solutions // CUAGRD312 Use typography techniques // ICPPRP2210 Select and apply type

In this 'Typography' unit, students will learn about the history of typography, type styles and categories. This knowledge will be applied to a client project where students will demonstrate typesetting and layout skills. Students will also learn of finished art and print media and applying typography to a commercial project.

03. Principles of Design

CUADES305 Source and apply information on the history and theory of design // CUAGRD411 Research and apply graphic design techniques

This unit focuses on Graphic Design principles and the application of this knowledge to a commercial advertisement, a Billboard. Students will learn about the evolution of design, current graphic design trends, extend design industry vocabulary and gain knowledge of design principles founded by Gutenberg. The theory of design assists in conceptual underpinning for design work and rationales when pitching to clients.

04. Digital Drawing

CUAACD311 Produce drawings to communicate ideas // CUAILL401 Develop and refine illustrative work

This unit covers a range of digital drawing technologies, tools, programs and techniques that a designer can apply to commercial projects. Over the course of 4 weeks you will learn how to digital draw and colour in Adobe Illustrator and Adobe Photoshop. The main project will be focused on designing textile designs and patterns using these newly formed digital drawing skills.

05. Think hard

BSBCRT411 Apply critical thinking to work practices

Everyone thinks. It is our nature to do so. But much of our thinking, left to itself, is biased, distorted, partial, uninformed, or downright prejudiced. Learn how to use advanced-level critical thinking skills in a workplace context. This includes using methods of analysis, synthesis and evaluation.

06. A Splash of Colour

CUAACD411 Integrate colour theory and design processes // CUADES301 Explore the use of colour

During this unit, students will demonstrate the ability to investigate and combine colour theory into a realistic practical project. Colour theory will be demonstrated in both theoretical and practical components of this assessment across a 3-week period.

07. WHS

CUAWHS312 Apply work health and safety practices

Every industry have their own set of safety practices. This unit you will learn how to apply work health and safety (WHS) requirements, including implementing safe work practices, participating in risk assessment and control, and following emergency procedures in the creative industries.

08. Image Editing

CUADES412 Interpret and respond to a design brief // CUAPHI403 Enhance, manipulate and output photo images

Throughout the course of the next 3 weeks, students will learn the art of image editing in Adobe Photoshop. The assessment task is to work with existing images for a client and create 3 manipulated images ready for advertisements and online materials. Students will use industry software to learn techniques like removing blemishes, changing colour (hue and saturation), etching out people and placing them on a new background in a professional manner.

09. Layout Design

ICPPRP224 Produce pages using a layout application

During this unit, students will demonstrate the ability to design complex layouts for a specified client. Use of the Adobe Programs such as Illustrator Indesign and Photoshop will be used in a collaborative way to design a 4 page and 8-page brochure that will be imposition printed as saddle stitch document. In this unit students will also learn print and pre-press terminology to work better with printers and work with finished art methodology.

10. Let's Get Creative

CUAPPR411 Realise a creative project

You will learn the skills and knowledge required to experiment with ideas and techniques to find an individual style or voice throughout a creative project that results in a completed work. This unit will prepare you for the industry considerations, preparation and research techniques required to complete the major project successfully.

BSB50620 Diploma of Marketing and Communication

CRICOS Course Code: 104996H

Professional Marketers solve consumer problems, they think outside the box. This dynamic and comprehensive Diploma of Marketing and Communication will extend your knowledge gained in the Certificate IV. Working with 'real world' clients you will deepen your knowledge of marketing planning, consumer behaviour, brand positioning, tactics and channels. You will cover what is trending in the market place, conduct competitor analysis, develop social media strategies and complete project management planning. Refine your craft and take your skills to the next level with this diploma.



Start Date
Monthly



58 Weeks
Study: 42 weeks // Supervised Study: 4 weeks // Holidays: 12 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Marketing Co-Ordinator or Manager // Communications Co-Ordinator or Manager // Copywriter // Marketing Consultant



Entry Requirements
Please see page 105 for the full Entry Requirements

Subjects

01. Opportunity Seeker

BSBMKG541 Identify and evaluate marketing opportunities

In this unit you will learn how to identify, evaluate and take advantage of marketing opportunities by analysing market data for a selected business. You will then review and document characteristics of possible markets and assess the viability of a marketing campaign for the business.

02. Mix It Up

BSBMKG542 Establish and monitor the marketing mix

Learn how to identify and establish an effective marketing mix for a business. This will include principles & concepts including consumer behaviour and preparing, implementing and monitoring the market mix.

03. Client Work

BSBMKG552 Design and develop marketing communication plans

Learn how to be creative when creating a client brief using a range of marketing communication options and media.

04. Convince Me

BSBMKG555 Write persuasive copy

You will be taught how to interpret a creative brief and evaluate a range of innovative options to write persuasive copy.

05. Work That Project

BSBPMG430 Undertake project work

You will be working with your colleagues to complete a specified project. This project will require you to complete a Project Management Plan (PMP) as you initiate, plan and execute the project.

06. Show Me The Money

CUAFIM511 Source funding for projects

Learn how to source money for creative or artistic projects. In this unit you will investigate, develop and pitch a funding proposal.

07. Call My People

BSBMKG553 Develop public relations campaigns

Public relations are the actions a business takes to shape perceptions of its brand. Within this unit you will learn how to develop multifaceted and potentially ongoing public relations campaigns.

08. Around The World

BSBMKG549 Profile and analyse consumer behaviour for international markets

You will learn how to select appropriate international markets by identifying target markets, analysing customer behaviour and recommending strategies.

09. Smart Advertising

BSBMKG551 Create multiplatform advertisements for mass media

Consumers utilise many different platforms to purchase goods, this is where you will learn how to create multiplatform advertisements for the communication of a product, service or idea to consumers.

10. Reputation Risk

SIRXOSM007 Manage risk to organisational reputation in an online setting

Businesses are subject to reviews online more frequently. Learn how to develop processes for managing risks to an organisation's reputation associated with social media and online engagement, including the impacts of online negative commentary, complaints and criticism.

11. Originality

BSBCRT512 Originate and develop concepts

It all starts with an idea, this unit will teach you to originate and develop concepts for products, programs, processes or services to an operational level.

12. Creative Teamwork

BSBSTRT501 Establish innovative work environments

Learn how to create an environment that enables and supports practice which focuses on a holistic approach to the integration of innovation across all areas of work practice.



Photography studio

Shoot like a professional.

Our photography studio is fitted out with all the essential, high quality equipment our students need, including an infinity wall and high tech lighting. Our students have the opportunity to use the studio for real life photo shoots to gain professional experience.

CUA50920 Diploma of Photography and Digital Imaging

CRICOS Course Code: 106532B

Shift your passion for photography to a career or business with the Diploma of Photography and Digital Imaging. Unlock your creative potential and develop advanced photography skills to produce a professional body of work. Explore genres of photography including Fine Art, Portraiture, Documentary, Landscape and Commercial. You will learn studio and natural lighting techniques and will gain an understanding of operating and marketing your own photography business. Work in an inspiring and collaborative environment to develop your professional portfolio in preparation for prospective employers and/or clients.



Start Date
Monthly



58 Weeks
Study: 42 weeks // Supervised Study: 4 weeks // Holidays: 12 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Freelance Photographer // Photography Store Manager



Entry Requirements
Please see page 102 for the full Entry Requirements

Subjects

01. Stock Photography

BSBCRT413 Collaborate in creative processes // CUAPHI522 Plan and produce stock photo images

These units will give you the knowledge to be collaborative in the workplace using creative processes and the ability to produce photo images that may be used as stock photos for commercial use.

02. Visual Trends

CUAPHI531 Apply visual communication theory to photo imaging practice // CUAPHI532 Research and apply photo imaging trends and emerging technologies

Learn how to produce creative and innovative photo images based on visual communication theory. Investigate photo imaging trends and emerging technologies and assess their creative and commercial applications.

03. Managing Colour

CUAPHI523 Employ colour management in a digital imaging workplace

Learn how to manage the integrity of colour across digital imaging devices. Research principals and techniques for control of digital colour and apply, review and update colour management strategies.

04. Commercial Photography

CUAPHI535 Produce commercial photo images

Learn how to establish a contract for a commercial photoshoot, prepare, shoot and produce images, wrap up and review the shoot.

05. Show me the money!

CUAFIM511 Source funding for projects

Learn how to source money for creative or artistic projects. In this unit you will investigate, develop and pitch a funding proposal.

06. Digital Art

CUADIG518 Refine digital art techniques

Learn how to refine digital media techniques and develop your own digital art style in a body of creative work. Research, refine and evaluate your techniques encompassing animation, video and sound production.

07. Emotive Lighting

CUAPHI533 Explore and apply photo lighting techniques

Research light and its relationship to photo imaging in this unit by experimenting with light for complex subjects and applying lighting to create image mood on various subjects.

08. Let's Get Social

BSBMKG546 Develop social media engagement plans

Learn how to develop a social media engagement strategy and facilitate content development and delivery. Monitor and evaluate engagement levels using analytics and report on engagement effectiveness.

09. Portraiture

CUAPHI536 Provide photographic portrait services // SIRRMER008 Plan and style merchandise photoshoots

This cluster of units will show you how to plan & style a photo shoot according to a brief and give you confidence to produce professional portrait images in key moments, moods and events.

10. Media & Publication

CUAPHI537 Produce media photo images

Learn how to interpret editorial team assignments, work with journalists and liaise with public safety services and the general public. Produce illustrative images that communicate concepts, ideas and factual information in ways to evoke emotive responses in the viewer.

11. Illustrative Photography

CUAPHI521 Make illustrative photo images for publication and display

Get creative and learn how to produce illustrative images that communicate concepts, ideas and factual information to evoke emotive responses in the viewer.

12. Specialisation

CUAPPR414 Develop self as artist // CUAPPR616 Extend expertise in a specialised art form to professional level // CUAPPR513 Present a body of own creative work

Unleash your creative self and refine your skills, develop you own style and evaluate your work. In this unit you will develop a cohesive body of work, seek and apply constructive feedback from others and adjust work processes and practice to improve technical, conceptual and commercial outcomes.

CUA50720 Diploma of Graphic Design

CRICOS Course Code: 105827F

Use your creativity, imagination and problem-solving skills to convey ideas through visual design. In the Diploma of Graphic Design, you will learn how to create logos, design social media content, develop brand identities, build a website interface, manipulate graphics and create digital art. You'll be given the opportunity to collaborate directly with clients and other designers with amazing career experience for each project, gaining real world, hands-on experience in the on-site e studio 101 design studio.



Start Date
Monthly



58 Weeks
Study: 42 weeks // Supervised Study: 4 weeks // Holidays: 12 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Graphic Designer (Junior, Mid-weight, Senior) // Freelance Designer // Publication Designer // Digital Artist



Entry Requirements
Please see page 103 for the full Entry Requirements

Subjects

01. Get the Skills

CUAGRD503 Produce typographic design solutions // CUAGRD514 Create and manipulate graphics

This cluster of units requires you to demonstrate the skills and knowledge required to create and manipulate graphics using a combination of creative design skills and technical software proficiency.

02. Let's Draw

CUADIG519 Investigate technologies for the creation of digital art // CUAGRD501 Research visual communication history and theory

Research visual communication history and theory and explore traditional and digital illustration skills, techniques and methods and apply these to a practical project.

03. Illustration

CUAACD531 Refine drawing and other visual representation tools

Over the next 3 weeks, you will be creating two unique illustrations to present to BioCup as part of the BioPak Art Series. These illustrations can be digital or traditional and a formal presentation will take place in week 3 of the unit. You will be assessed on your ability to refine drawing techniques, evaluate the effectiveness of the outcome and your ability to meet a client brief.

04. Present Ideas

BSBCMM411 Make presentations

In this unit you will learn the skills and knowledge required to prepare, deliver and review presentations for target audiences.

05. Multiplatform

BSBMKG551 Create multiplatform advertisements for mass media

Consumers utilise many different platforms to purchase goods, this is where you will learn how to create multiplatform advertisements for the communication of a product, service or idea to consumers.

06. 2-D & 3-D Applications

CUAGRD502 Produce graphic designs for 2-D and 3-D applications // CUADES412 Interpret and respond to a design brief

Learn how to plan and produce a body of 2-D and 3-D graphic design work in response to a variety of visual communication challenges. The design work will show a well-developed command of relevant software programs and the creative ability to generate ideas to meet the different needs of design briefs.

07. Specialisation

CUAIND411 Extend expertise in specialist creative fields

Add depth to expertise in a specialist field or technique that interests you by researching and documenting current graphic design industry trends. Following this research, you will undertake a project of your choice showcasing this researched trend.

08. Package Design

CUADES413 Develop and extend design skills and practice // BSBCRT412 Articulate, present and debate ideas

Learn to present and debate ideas in a work or broader life context using creative techniques in order to provoke response, reaction and critical discussion.

09. Innovative Concepts

CUAPPR513 Present a body of own creative work // BSBCRT512 Originate and develop concepts

Use creative, technical and project management skills to produce a professional and innovative presentation of own creative work.

10. Publishing

CUAGRD515 Design and manipulate complex layouts

Throughout this unit you will design a magazine cover for 'Cipher' Magazine. You will create original cover art for this eclectic magazine and design the themed internal pages taking into consideration typography, layout and industry standards.

11. Environmental Sustainability

CUAPPR512 Develop sustainability of own professional practice // CUAPPR514 Establish and maintain environmentally sustainable creative practice

Use your knowledge to integrate environmentally sustainable approaches into creative art or design practice in order to reduce own ecological footprint across all areas of operation.

12. Your Creative Side

CUAGRD516 Develop graphic design practice to meet industry needs // CUAIND512 Enhance professional practice using creative arts industry knowledge

Who are you as a designer and what style do you want your branding to portray? Throughout this unit you will create your own brand image, business cards (ready for print!), and create a quoting and invoicing template ready to earn the big bucks with your work!





BSB60520 Advanced Diploma of Marketing and Communication


CRICOS Course Code: 105000E

Being responsible for both making money for your company and delivering satisfaction to your customers makes marketing a great career. The Advanced Diploma in Marketing and Communication will give you the advantage you need to get a role in leadership and support strategic direction in the marketing and communication activities of an organisation.


 **Start Date**
Monthly


 **58 Weeks**
Study: 42 weeks // Supervised Study: 4 weeks // Holidays: 12 weeks

 **Face-to-Face**
15 hrs / week

 **Distance**
5 hrs / week

 **Campus**
Gold Coast

 **Potential Career Outcomes**
Marketing Co-Ordinator or Manager // Communications Co-Ordinator or Manager
// Copywriter // Marketing Consultant

 **Entry Requirements**
Please see page 106 for the full Entry Requirements

Subjects

01. The Innovator

BSBSTR601 Manage innovation and continuous improvement

Innovation increases your chances to react to changes and discover new opportunities. Learn how to sustain and develop an environment in which continuous improvement, innovation and learning are promoted and rewarded.

02. Think Outside the Budget

BSBFIN501 Manage budgets and financial plans

All businesses need to be prepared with budgets, this unit will show you how to undertake financial management in an organisation or work area. It includes planning and implementing financial management approaches and supporting and evaluating effectiveness of financial management processes.

03. The Process

BSBMKG622 Manage organisational marketing processes

Learn how to be responsible for managing the overall marketing process of an organisation and for managing marketing personnel.

04. Marketing Spark

BSBMKG627 Execute advertising campaigns

Get creative while undertaking this unit, learn how to execute an advertising campaign including preparing, implementing and monitoring an advertising campaign.

05. The Market

BSBMKG623 Develop marketing plans

This unit is all about the plan. You will formulate marketing plan by developing specific marketing strategies and tactics in accordance with the organisation's overall marketing objectives.

06. Greetings to Meetings

BSBTWK601 Develop and maintain strategic business networks

Learn how to develop professional partnerships and networks to help your organization achieve its goals. This unit involves a number of complex and varied approaches and procedures that involve significant discretion and judgment, as well as the implementation of a variety of problem-solving and decision-making techniques.

07. Get Creative

BSBMKG626 Develop advertising campaigns

Use your imagination to develop advertising campaigns in response to an advertising brief. This includes clarifying and defining campaign objectives, preparing the advertising budget, and scheduling.

08. Call my People

BSBMKG628 Lead organisational public relations

Public relations is an integral part of the marketing process. You will learn how to lead public relations in an organisation by developing and implementing plans to improve public relations policies and procedures and evaluate performance.

09. Grow Critical

BSBCRT611 Apply critical thinking for complex problem solving

Understand how to use logical thinking to come up with solutions to problems that occur in the workplace. This unit is for people who need to think objectively in order to come up with organized and creative solutions to complex organizational problems.

10. The Influencer

BSBCMM511 Communicate with influence

Study how to convince consumers, clients, and other key stakeholders by presenting and negotiating persuasively, leading and engaging in meetings, and making presentations to customers, clients, and other key stakeholders.

11. Game Plan

BSBMKG621 Develop organisational marketing strategy

Learn how to perform a strategic review in order to build a marketing plan for your business. This includes deciding the company's strategic path, analyzing marketing opportunities, and designing a marketing plan.

12. Cybernated Strategies

BSBTEC601 Review organisational digital strategy

This unit will teach you how to assess the operation and effectiveness of an organisation's digital strategy in order to ensure that it continues to achieve the organization's goals.

CUA60320 Advanced Diploma of Graphic Design

CRICOS Course Code: 106533A

The Advanced Diploma of Graphic Design is suitable for students who have previously completed a Diploma of Graphic Design or have extensive experience in the creative industries. Throughout the next 74 weeks, students will expand on their existing design skills to create more complex projects such as package design, website interface design, digital design and client branding.



Start Date
Monthly



74 Weeks
Study: 50 weeks // Supervised Study: 6 weeks // Holidays: 18 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Graphic Designer // User Interface Designer // Freelance Graphic Designer



Entry Requirements
Please see page 104 for the full Entry Requirements

Subjects

01. Advanced Type

CUAGRD603 Extend typographic design expertise

This advanced typography unit covers typography, styles and execution in a variety of environments. Students will work on a major project that is based around environmental, three dimensional typography.

02. Develop the Plan

BSBPMG430 Undertake project work

Learn how to undertake a straightforward project or a section of a larger project in this unit. You will cover developing a project plan, administering and monitoring the project, finalising and reviewing the project to identify lessons learned for application to future projects.

03. Elective Design

CUAPPR616 Extend expertise in a specialised art form to professional level

Gain the skills to extend your own expertise in a specialised art form in order to develop a cohesive body of professional work for the public domain. It involves self-directed research and the independent, highly developed use of specialised materials, processes and techniques.

04. The Business of Design

CUAGRD611 Engage in the business of graphic design

This unit describes the skills and knowledge required to adopt a professional, commercial approach to graphic design practice. Over the next 4 weeks, students will be researching, evaluating and completing a professional business plan for their own creative business.

05. Website Design/Design Practice

CUAPPR612 Collaborate in professional creative projects

In this unit you will learn the skills and knowledge required to collaborate with other creative practitioners to establish, realise and evaluate a creative project.

06. Managing Creative Projects

CUAPPR611 Originate a body of independent creative work // CUADES611 Manage design realisation

Over the course of the next 5 weeks, students will learn how to plan, manage and implement their own creative project from beginning to finished product.

07. Creative Thinking

BSBCRT611 Apply critical thinking for complex problem solving

Understand how to use logical thinking to come up with solutions to problems that occur in the workplace. This unit is for people who need to think objectively in order to come up with organised and creative solutions to complex organisational problems.

08. Illustration Design

CUAILL511 Develop professional illustrations // CUADES512 Establish, negotiate and refine a design brief

Over the next 4 weeks students will learn about commercial illustration and topics surrounding the business of Illustration. Students will then be required to produce illustrations for a national travel company promoting international locations.

09. Digital Design

CUADES511 Implement design solutions // CUAGRD612 Originate graphic designs for complex briefs

Across 4 weeks, students will work on a design project that is focused on digital design practices, using industry Adobe programs to complete the complex task. This assessment will enhance digital proficiency, preparing graduates for industry.

10. Client Branding

CUAGRD617 Develop graphic designs for branding and identity

In a consumer driven world full of visual clutter, as a designer, it is more important than ever to understand how to create a strong and effective visual identity. It is this that will allow a brand to stand out from it's competitors and communicate with it's intended audience. In this unit you will learn the fundamentals of branding and develop the skills needed to create a visual identity.

11. Packaging

CUAGRD616 Develop graphic designs for packaging

Within this unit, you will learn how to create graphic designs for packaging by combining creative and technical design expertise with a comprehensive understanding of the particular factors that apply to packaging.

12. Display Design

CUAPPR614 Publicly present a body of own creative work

Learn to present and debate ideas in a work or broader life context using creative techniques in order to provoke response, reaction and critical discussion.

About

Get your hands dirty and prepare for work in the construction industry. Watch the masters in action and learn all the tricks and tips of the trade.

Join us down under for an incredible and life changing learning experience. Study at our awesome campus situated on the stunning East Coast of Australia. Enjoy the glitter strip in the heart of Surfers Paradise, Gold Coast.

Enrol now and discover the Australian way of life, enjoy beautiful sun and surf filled days and progress your career with Entrepreneur Education.

“The first week of my course I was on the tools, amazing experience.”



Faculty of Trade Courses

CPC31320 Certificate III in Wall and Floor Tiling
CRICOS Course Code: 103802J | 93 Weeks

CPC30620 Certificate III in Painting and Decorating
CRICOS Course Code: 104994K | 93 Weeks

TRADE



CPC31320 Certificate III in Wall and Floor Tiling

CRICOS Course Code: 103802J

Discover the creativity behind wall and floor tiling, from the first moment a datum line is drawn to the last touch up of silicon. You will learn how to interpret plans and specifications, use tiling tools and equipment and carry out residential and commercial construction work. Get your hands dirty and prepare for work - do you have what it takes?



Start Date
Monthly



93 Weeks
Study: 65 weeks // Supervised Study: 7 weeks // Holidays: 21 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Wall & Floor Tiler // Labourer // Business Owner



Entry Requirements
Please see page 108 for the full Entry Requirements

Subjects

01. Be Safe

CPCCWHS2001 Apply WHS requirements, policies and procedures in the construction industry

This unit will provide you with the skills to apply health and safety policies and procedures in your workplace. You will learn safe work practices, including: identifying hazards, understanding health and safety legislation and being able to respond to emergencies and incidents.

02. Explore Trade

BSBESB301 Investigate business opportunities

Now it's time to start your own business. You will learn to identify a business opportunity and its key components. This requires undertaking research to determine the viability of the opportunity, with reference to the legislative frameworks affecting the business.

03. Plan to have a Plan

CPCCOM1013 Plan and organise work

Careful planning and being organised are professional skills needed in the role of any tradesperson. This unit will teach you how to plan and organise basic work tasks on a construction site.

04. Show Me the Money

BSBESB407 Manage finances for new business ventures

Financial management is crucial to any business. You will learn how to review financial management strategies on a regular basis using new and emerging digital technologies.

05. Pen to Paper

CPCCOM2001 Read and interpret plans and specifications

In this unit you will learn how to read and interpret plans and specifications which will enable you to carry out your work with accuracy. You will learn about the types of plans and drawings and how to read them, including: recognition of commonly used symbols and abbreviations, the identification of key features and specifications on a site plan and the comprehension of written job specifications.

06. The Start

CPCCWF2002 Use wall and floor tiling tools and equipment

Learn how to use the 'tools of the trade' safely and effectively in this unit. Learn the value of planning and preparation, how to identify and select tools and the importance of cleaning up your site.

07. Make It Stick

CPCCWF3002 Install floor tiles // CPCCWF3003 Install wall tiles

Get dirty and learn how to fix floor tiles to different substrates using mortar or adhesive. This includes the preparation, cutting, fixing and grouting of tiles for floors including steps/stairs and thresholds.

08. The Tools

CPCCWF2001 Handle wall and floor tiling materials

Get your hands on to tiling products and materials in this unit. Learn the purpose of each tool and material as well as legislation and required workplace documentation.

09. Smoko Break

CPCCOM1014 Conduct workplace communication

Learn how to communicate effectively with other workers and team members in a tiling workplace environment. This includes gathering, conveying and receiving information through verbal and written forms of communication.

10. Repair It

CPCCWF3004 Repair wall and floor tiles

Mistakes and problems occur and so it is important to learn how to repair wall and floor tiles, using mortar or adhesive. Learn how to go about repairing damaged or defective tiles without impacting surrounding tiles.

11. Safety First

BSBWHS414 Contribute to WHS risk management

Safety must come first in any workplace. In this unit you will learn how to identify and assess hazards, control risks as well as manage workplace compliance requirements.

12. Prep It

CPCCWF3001 Prepare surfaces for tiling application

It's all in the prep work. Learn the value of planning and preparing your materials for different substrates for wall and floor tiling applications.

Subjects (cont.)

13. On the Level

CPCCCM2006 Apply basic levelling procedures

Learn how to carry out levelling in a single plane for the purpose of establishing correct and accurate set-out of building components. It includes the set-up, testing and use of levelling devices, and establishing and transferring heights using a range of levelling equipment.

14. Be Green

CPCCOM1012 Work effectively and sustainably in the construction industry

Being part of a team is important and in this unit you will earn how to work with others, accept responsibility for your own workload and how to identify your development needs. You will also learn how to comply with environmental regulations and the importance of sustainability.

15. No Leaks

CPCCWF3009 Apply waterproofing for wall and floor tiling

Applying effective waterproofing practices and principles to internal wet areas is critical to any tiling job. In this unit you will learn how to prepare your waterproofing for installation as well as how to prepare the substrate and apply the waterproofing

16. Numbers & Figures

CPCCOM1015 Carry out measurements and calculations

Ensuring accuracy in measurements and calculations while tiling is crucial. You will be required to carry out measurements and perform simple calculations to determine task and material requirements for tiling jobs. In this unit you will practice your mathematical calculations during theory workshops and later you will apply these skills during vocational placement onsite at shed 101.

17. Check Mate

CPCCWF3006 Install mosaic tiling

Very fashionable now in the industry, learn to install mosaic tiles to wall and floors. It includes the cutting and laying out of a pattern or template and the application of the tiles to the required area

18. Nice Curves

CPCCWF3007 Tile curved surfaces

Tiling a curved wall does take more precise work. To properly tile a curved wall, you'll either need to use tiny tiles such as mosaics or cut larger tiles to make them thinner. Learn the art of tiling curved surfaces

19. The Vision

CPCCWF3005 Install decorative tiling

Decorative tile remains an excellent choice for flooring, offering both beauty and durability. This unit will teach you how to set out dimensions and plans for decorative tiling projects to form specific patterns.

shed 101

Watch the Masters in action.

shed 101 allows you to work with professional and skilled tradesmen and get hands on experience onsite to prepare you for working in the industry.



CPC30620 Certificate III in Painting and Decorating

CRICOS Course Code: 104994K

Becoming a fully-trained painter and decorator offers a dedicated skill for life and can blend creativity with practical skills. You will possess a lifelong, professional skill with the chance to upskill with new products and decorating techniques along the way throughout your career. This qualification provides a trade outcome in painting and decorating for residential and commercial construction work.



Start Date
Monthly



93 Weeks
Study: 65 weeks // Supervised Study: 7 weeks // Holidays: 21 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Painter & Decorator // Labourer // Business Owner



Entry Requirements
Please see page 108 for the full Entry Requirements

Subjects

01. Be Safe

CPCCWHS2001 Apply WHS requirements, policies and procedures in the construction industry

This unit will provide you with the skills to apply health and safety policies and procedures in your workplace. You will learn safe work practices, including: identifying hazards, understanding health and safety legislation and being able to respond to emergencies and incidents.

02. Scaffolding

CPCCCM2008* Erect and dismantle restricted height scaffolding

Scaffolds are commonly used in construction work so workers have a safe, stable work platform when work can't be done at ground level or on a finished floor. You will learn how to erect and dismantle restricted height scaffolding to provide work platforms for various occupational applications.

03. For the High Rollers

CPCCCM2012 Work safely at heights

Within these 3 units you will learn how to work safely on construction sites and get real life experience at a specialised construction training centre. You will learn how to erect and dismantle restricted height scaffolding to provide work platforms and operate elevated work platforms.

04. EWP Training

CPCCCM3001 Operate elevated work platforms up to 11 metres

Learn how to operate specific types of elevated work platforms (EWPs) safely and effectively in different locations, including on uneven terrain. The unit includes locating, setting up, operating and shutting down scissor lifts and self-propelled boom lifts with a boom length under 11 metres.

05. Measure Twice, Cut Once

CPCCCM3005 Calculate costs of construction work

Learn how to estimate materials, overheads, labour and time requirements and establish costs for the provision of products and services for construction work.

06. Be Green

CPCCOM1012 Work effectively and sustainably in the construction industry

Being part of a team is important and in this unit you will learn how to work with others, accept responsibility for your own workload and how to identify your development needs. You will also learn how to comply with environmental regulations and the importance of sustainability.

07. Plan to have a Plan

CPCCOM1013 Plan and organise work

Careful planning and being organised are professional skills needed in the role of any tradesperson. This unit will teach you how to plan and organise basic work tasks on a construction site.

08. Smoko Break

CPCCOM1014 Conduct workplace communication

Learn how to communicate effectively with other workers and team members in a tiling workplace environment. This includes gathering, conveying and receiving information through verbal and written forms of communication.

09. Numbers & Figures

CPCCOM1015 Carry out measurements and calculations

Ensuring accuracy in measurements and calculations while tiling is crucial. You will be required to carry out measurements and perform simple calculations to determine task and material requirements for painting & decorating jobs. In this unit you will practice your mathematical calculations during theory workshops and later you will apply these skills during vocational placement onsite at shed 101.

10. Pen to Paper

CPCCOM2001 Read and interpret plans and specifications

In this unit you will learn how to read and interpret plans and specifications which will enable you to carry out your work with accuracy. You will learn about the types of plans and drawings and how to read them, including: recognition of commonly used symbols and abbreviations, the identification of key features and specifications on a site plan and the comprehension of written job specifications.

11. Walk the Plank

CPCCPB3026 Erect and maintain trestle and plank systems

Most jobs in painting and decorating will use trestles at some level. Learn how to safely erect and monitor trestle and plank work platforms.

12. Store it Safely

CPCCPD2011 Handle and store painting and decorating materials

Learn how to read safety data sheets, how to handle, sort and store painting and decorating materials keeping in mind environmental and sustainable practices.

13. The Start

CPCCPD2012 Use painting and decorating tools and equipment

Learn how to use the 'tools of the trade' safely and effectively in this unit. Learn the value of planning and preparation, how to identify and select tools and the importance of cleaning up your site.

14. Out with the Old

CPCCPD2013 Remove and replace doors and door and window components

New lending data has revealed just how keen Australians are to give their homes a facelift, with the average budget coming in at a whopping \$63,188. Jump on the bandwagon and learn how to plan and prepare for work, removal and replacement of doors and door and window furniture, and completion of clean-up activities.

Subjects (cont.)

15. Wax on Wax Off

CPCCPD3021 Prepare existing coated surface for painting

This unit will teach you to restore, repair and prepare different material surfaces for the application of paint.

16. Rollin with the Homies

CPCCPD3022 Apply paint by brush and roller

With this hands on unit, learn how to apply brushed or rolled paint coatings to different materials to form a protective and decorative painted finish. This includes preparation of the work area, mixing of materials, application of paint, finishing of the surface and completion of clean-up activities.

17. Textured Finishes

CPCCPD3023 Apply texture coat paint finishes by brush, roller and spray

Ever wondered how they texture a wall? You will learn the tricks of the trade and learn how to apply texture coat paint finishes to different surfaces using brush, roller and spray.

18. Give it a Spray

CPCCPD3024 Apply paint by spray

The age old argument to spray or roll on paint. You will find out the benefits vs disadvantages of using a spray gun and learn how to apply paint by spray onto different surfaces to form a protective paint finish.

19. Perfect Match

CPCCPD3025 Match specific paint colours

How do you perfectly match an existing paint colour? You will discover how to do this whilst undertaking this unit and learn to colour-match new and existing painting finishes.

20. Timber Staining

CPCCPD3026 Apply stains and clear timber finishes

Learn how to apply stains and clear timber finishes to different material surfaces, including previously stained or finished timber, to form a protective and decorative finish.

21. Don't be a Wallflower

CPCCPD3027 Remove and apply wallpaper

Wallpaper has come a long way since the 70's wallpaper revolution! Learn how to apply wallpaper to walls of different materials to form a protective and decorative finish.

22. Let's get creative

CPCCPD3028 Apply decorative paint finishes

It takes skills to apply decorative paint finishes to a range of different material surfaces. Learn these skills including mirror paint finishes, broken colour effects, modern acrylic and basic stencilling.

23. The Protector

CPCCPD3030 Apply protective paint coating systems

Within this unit you will be taught how to apply specialised paint coating systems as a protective measure against atmospheric conditions, sanitation and hygiene risks and the impacts of high traffic areas.

24. Heavy Metal

CPCCPD3031 Work safely with lead-painted surfaces in the painting industry

Lead was completely banned as an additive to paint in Australia in 2010 as the effects are negative to our health. Learn how to safely treat lead paint hazards. The unit includes hazard identification, preparation of the work area, removal of contaminated material, encapsulation of contaminated material and completion of clean-up activities.

25. Preparation is key

CPCCPD3035 Prepare uncoated surfaces for painting

This unit will teach you to prepare uncoated surfaces for the application of paint.

26. Asbestos Safety

CPCCPD3036 Work safely to encapsulate non-friable asbestos in the painting industry

Asbestos is no laughing matter. Australia was one of the highest users of asbestos per capita in the world up until the mid 1980s. Learn how to safely encapsulate non-friable asbestos hazards within this unit and dispose of it safely.

27. Graffiti Art or Nuisance

CPCCPD3029 Remove graffiti and apply anti-graffiti coatings

The annual costs to remove graffiti in Australia exceeds more than \$2 billion, \$200 million per year for Queensland alone. We will teach you the best methods to remove graffiti and apply preventative materials to different surfaces to form graffiti-resistant surface systems.

28. Explore Trade

BSBESB301 Investigate business opportunities

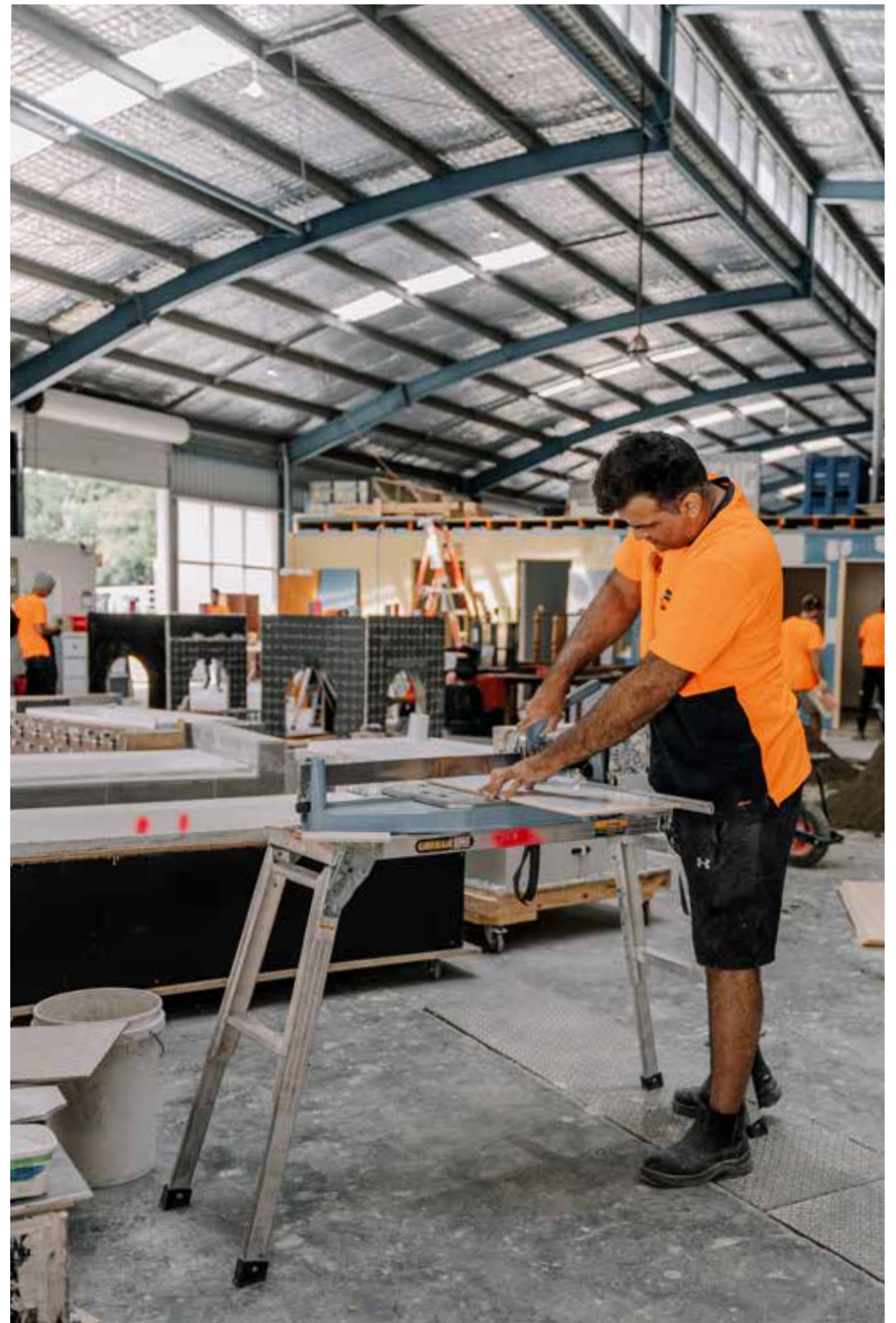
Now it's time to start your own business. You will learn to identify a business opportunity and its key components. This requires undertaking research to determine the viability of the opportunity, with reference to the legislative frameworks affecting the business.

29. Safety First

BSBWHS414 Contribute to WHS risk management

Safety must come first in any workplace. In this unit you will learn how to identify and assess hazards, control risks as well as manage workplace compliance requirements.





About

Develop your leadership aptitude and seriously progress your career. Work with extraordinary mentors with real world experience in a hands-on environment.

Join us down under for an incredible and life changing learning experience. Study at our awesome campus situated on the stunning East Coast of Australia. Enjoy the glitter strip in the heart of Surfers Paradise, Gold Coast.

Enrol now and discover the Australian way of life, enjoy beautiful sun and surf filled days and progress your career with Entrepreneur Education.



“ I was able to take what I learnt in the classroom into my part time job and my boss loved it! ”



Faculty of Leadership Courses

BSB50820 Diploma of Project Management

CRICOS Course Code: 104064H | 58 weeks

BSB50420 Diploma of Leadership and Management

CRICOS Course Code: 104264M | 58 weeks

BSB60420 Advanced Diploma of Leadership and Management

CRICOS Course Code: 104999E | 58 weeks

BSB80120 Graduate Diploma of Management (Learning)


CRICOS Course Code: 112114C | 104 weeks


BSB50820 Diploma of Project Management


CRICOS Course Code: 104064H

Skilled Project Managers are able to establish effective working relationships with all stakeholders and get things done. They take on the responsibility of planning, executing, monitoring and closing projects large and small. In the Diploma of Project Management, you will learn to manage project integration, scope projects, manage time and people, and manage cost and risk. This comprehensive diploma will get you ready to get things done in the real world!

 **Start Date**
Monthly


 **58 Weeks**
Study: 42 weeks // Supervised Study: 4 weeks // Holidays: 12 weeks

 **Face-to-Face**
15 hrs / week

 **Distance**
5 hrs / week

 **Campus**
Gold Coast

 **Potential Career Outcomes**
Project Lead // Account Manager // Project Controller // Project Manager // Project Team Member // Project Consultant

 **Entry Requirements**
Please see page 101 for the full Entry Requirements

Subjects

01. The Outlook

BSBPMG530 Manage project scope

Learn how to define the scope of your project which will guide you as you develop your management plan.

02. Time is Money

BSBPMG531 Manage project time

Within this unit you will learn how to create & utilise TeamGantt program which will assist determining and implementing the project schedule, managing your time efficiently.

03. Control Freaks

BSBPMG532 Manage project quality

This unit covers methods and theories surrounding the application of continuous improvement in any given workplace environment. You will learn these theories and apply them to a variety of case study scenarios. This unit is about the practical application of these theories and selecting an appropriate method of improvement that will benefit a company, business structure, major project or individual.

04. Cashflow is Key

BSBPMG533 Manage project cost

In this unit you will develop the skills and knowledge required to identify, analyse and refine project costs to produce a budget. You will also learn to use this budget as the principal mechanism to control project cost.

05. People Power

BSBPMG534 Manage project human resources

This unit involves planning for human resources, implementing personnel training and development, and managing the project team. It applies to individuals responsible for managing and leading a project in an organisation, business, or as a consultant.

06. Let's Communicate

BSBPMG535 Manage project information and communication

Be the linchpin in any project by learning how to link people, ideas and information at all stages in the project life cycle. Project communication management ensures timely and appropriate generation, collection, dissemination, storage and disposal of project information through formal structures and processes. In this unit you will learn how to plan, implement and assess information and communications outcomes.

07. Risky Business

BSBPMG536 Manage project risk

Risk management is an important part of any project. In this unit you will learn to manage risks that may impact achievement of project objectives. It involves identifying, analysing, treating and monitoring project risks, and assessing risk management outcomes.

08. The Whole Kit & Caboodle

BSBPMG540 Manage project integration

Get the skills to integrate and balance overall project management functions of scope, time, cost, quality, human resources, communications, risk and procurement across the project life cycle.

09. Dress to Impress

BSBPMG538 Manage project stakeholder engagement

Stakeholder engagement can make or break a project and is an important skill you can apply across many industries. Learn how to identify and address stakeholder interests in this unit and how to manage effective engagement and communication.

10. The Client is Always Right

ICTICT526 Verify client business requirements

One of the keys to successful business change is communication. You will learn to deal with clients at a senior level, to identify their business requirements and verify the accuracy of the information gathered.

11. Acquisitions

BSBPMG537 Manage project procurement

Project Procurement Process is a method for establishing relationships between an organization's purchasing department and external suppliers to order, receive, review and approve all the procurement items necessary for project execution which you will learn about in this unit.

12. Rules: Gotta Have Them

BSBSUS511 Develop workplace policies and procedures for sustainability

Business sustainability is often defined as managing the triple bottom line – a process by which businesses manage their financial, social and environmental risks, obligations and opportunities. In this unit you will learn how to develop workplace sustainability policy, communicate, implement and review this policy.

BSB50420 Diploma of Leadership and Management

CRICOS Course Code: 104264M

Are you a natural born leader? Enhance your communication and directional skills in our Diploma of Leadership and Management. You will study recruitment, emotional intelligence, communication, performance and employee relations in a hands-on environment with amazing and experienced mentors.



Start Date
Monthly



58 Weeks
Study: 42 weeks // Supervised Study: 4 weeks // Holidays: 12 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Direct Manager // Human Resource Manager // Office Manager // Professional Mentor



Entry Requirements
Please see page 101 for the full Entry Requirements

Subjects

01. Lead by Example

BSBLDR523 Lead and manage effective workplace relationships

One third of your life is spent at work, so it's important to foster good relationships with your coworkers. You will learn how to successfully lead and manage workplace relationships within this unit and create a productive environment.

02. Emotional Intel

BSBPEF502 Develop and use emotional intelligence

Emotional Intelligence is the ability to understand and respond appropriately to your own and other's emotions. Learn how to identify the impact of your emotions on others in the workplace, recognise and appreciate the emotional strengths and weaknesses of others, promote the development of emotional intelligence in others and utilise emotional intelligence to maximise team outcomes.

03. Plan of Attack

BSBOPS502 Manage business operational plans

The operations of a business is integral to success. Within this unit you will learn how to develop and monitor the implementation of operational plans to support efficient and effective workplace practices and organisational productivity and profitability.

04. Coach Them

BSBTWK502 Manage team effectiveness

Henry Ford famously said, "If everyone is moving forward together, then success takes care of itself". This unit applies to individuals working at a managerial level who facilitate work teams who want to build a positive team culture. Learn how to apply discretion and judgement using a range of problem solving and decision-making strategies to get the best out of any team you lead.

05. Speak Easy

BSBCMM511 Communicate with influence

Have you ever reflected on a conversation and thought "I should have said that"? I think we all have. This unit will help you present and negotiate persuasively, lead and participate in meetings and make presentations to customers, clients and other key stakeholders.

06. The Thinker

BSBCRT511 Develop critical thinking in others

Critical thinking helps employees solve problems and build strategies that make them better at their jobs. This skill is ever important in the workplace as you want your employees to logically connect ideas, find inconsistencies and solve complex problems.

07. My People

BSBLDR522 Manage people performance

Development of key performance indicators and standards coupled with regular and timely coaching and feedback provide the basis for performance management. This is an important skill for any leader who is required to review performance, reward excellence and provide feedback where there is a need for improvement. People performance is often coupled with developing and monitoring the operational plan.

08. Protect Yourself

BSBWHS521 Ensure a safe workplace for a work area

Learn how to establish, maintain and evaluate business workplace health and safety (WHS) policies, procedures and programs according to WHS legislative requirements.

09. Snap Them Up

BSBHRM415 Coordinate recruitment and onboarding

Learn how to manage employee and industrial relations matters in an organisation in this unit. It involves developing and implementing employee and industrial relations policies and plans and managing conflict resolution negotiations.

10. You Said What?

BSBCMM412 Lead difficult conversations

Every group — whether it's a family or a team in the workplace — has one: an uncomfortable, complicated or charged conversation that hasn't happened but needs to. Learn how to navigate through these tough situations.

11. Plan Ahead

BSBHRM524 Coordinate workforce plan implementation

Workforce planning allows a business to plan for growth. In this unit you will learn how to research workforce requirements, develop objectives and strategies, implement initiatives, monitor and evaluate trends.

12. Keep the Peace

BSBHRM522 Manage employee and industrial relations

Learn how to manage employee and industrial relations matters in an organisation in this unit. It involves developing and implementing employee and industrial relations policies and plans and managing conflict resolution negotiations.

BSB60420 Advanced Diploma of Leadership and Management

CRICOS Course Code: 104999E

Are you an aspiring leader looking for senior roles? The Advanced Diploma of Leadership and Management will prepare you to unlock your leadership potential and progress your career. You will learn to manage finances, organisational change, continuous improvement, strategy and risk whilst embracing modern theories of business administration.



Start Date
Monthly



58 Weeks
Study: 42 weeks // Supervised Study: 4 weeks // Holidays: 12 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Manager // Professional Mentor // Business Consultant Specialist // Start Your Own Business



Entry Requirements
Please see page 107 for the full Entry Requirements

Subjects

01. Grow Critical

BSBCRT611 Apply critical thinking for complex problem solving

Understand how to use logical thinking to come up with solutions to problems that occur in the workplace. This unit is for people who need to think objectively in order to come up with organized and creative solutions to complex organizational problems.

02. Adapt or Die

BSBLDR601 Lead and manage organisational change

Organisational change is inevitable in our fast-moving culture. In this unit you will learn the skills and knowledge required to determine strategic change requirements and opportunities; and to develop, implement and evaluate change management strategies.

03. Follow the Leader

BSBLDR602 Provide leadership across the organisation

Great business leaders inspire and motivate those around them. Learn how to demonstrate senior leadership behaviour, influence groups and individuals, build and support teams and model ethical conduct.

04. Plan for Success

BSBOPS601 Develop and implement business plans

A business plan helps leaders achieve short and long term objectives. You will develop and monitor a business plan and respond to performance data. Learn how to consult with key stakeholders, review market requirements, research pricing options, develop objectives and analyse performance reports against planned objectives.

05. Let It Evolve

BSBSTR601 Manage innovation and continuous improvement

Henry Ford famously said, "If everyone is moving forward together, then success takes care of itself". This unit applies to individuals working at a managerial level who facilitate work teams who want to build a positive team culture. Learn how to apply discretion and judgement using a range of problem solving and decision-making strategies to get the best out of any team you lead.

06. Be Strategic

BSBSTR602 Develop organisational strategies

Learn how to lead the strategic direction of an organisation using a competitive advantage and enhance competitiveness.

07. Partner Up

PSPGEN150 Establish and maintain strategic networks

Networking is an essential skill in becoming an effective leader in your field. Learn how to form and maintain strategic networks and relationships that achieve mutually beneficial outcomes.

08. Teamwork

BSBPMG637 Engage in collaborative alliances

Learn how to engage in collaborative alliances. It includes identifying opportunities and forging alliances with other organisations to facilitate attainment of program benefits.

09. Let It Grow

BSBHRM613 Contribute to the development of learning and development strategies

Education and training is not just for educational institutions. Workplace learning is aimed at increasing innovative capacity in enterprises and to improving organisational learning, and the quality of training and assessment products and services.

10. Control the Cash

BSBFIN601 Manage organisational finances

Managing the finances of a business is an essential skill for all leaders. In this unit you will learn about budgeting, financial forecasting and reporting and how to allocate and manage resources. The unit also includes contributing to financial bids and estimates, allocating funds, managing budgets and reporting on financial activity.

BSB80120 Graduate Diploma of Management (Learning)

CRICOS Course Code: 112114C

Do you enjoy evaluating complex ideas? Do you enjoy initiating, designing, and executing major development functions within an organisation? Are you fulfilled by managing and mentoring the output of others? If so, the Graduate Diploma of Management (Learning) will assist you to build organisational capability.



Start Date
Monthly



104 Weeks
Study: 72 weeks // Supervised Study: 8 weeks // Holidays: 24 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
RTO Manager or RTO Director // General Manager // Business Owner // Business Consultant



Entry Requirements
Please see page 101 for the full Entry Requirements

Subjects

01. Let It Grow

BSBHRM613 Contribute to the development of learning and development strategies

Education and training is not just for educational institutions. Workplace learning is aimed at increasing innovative capacity in enterprises and to improving organisational learning, and the quality of training and assessment products and services.

02. Let's Transform

BSBLDR811 Lead strategic transformation

Learn to analyse and lead organisational transformation for strategic outcomes. Within an organisation, you will learn how to lead transformational practices, develop collaborative practices, complete ongoing professional development, and provide strategic leadership.

03. How We Learn

TAELED803 Implement improved learning practice

Within a vocational setting, leaders and managers must initiate and implement organisational practices that improve on learning strategies. This unit prepares you to observe and evaluate learner styles, plan areas of improvement, and implement changes accordingly. You will learn to monitor colleagues and test improvements in real-world situations.

04. Money Forecasting

BSBFIN801 Lead financial strategy development

Senior managers or business analysts need to review, analyse, and provide solutions for complex financial issues within an organisation. This unit teaches you how to interpret financial information such as budgets, income, and expenses, in order to support business forecasting and development.

05. Performance Matters

BSBHRM611 Contribute to organisational performance development

In order for an organisation to continue to grow, its organisational performance and procedures must be developed and monitored. Key stakeholders and the management structure must be established in order to define support structures, implement reporting tools, and document improvement opportunities.

06. Innovation Is Key

BSBSTR801 Lead innovative thinking and practice

Each organisation's thinking and practice depends on its core business, purpose, and mission. This unit teaches you to generate, lead, and sustain innovative organisational thinking and practice.

07. Let'sCollab

BSBLDR812 Develop and cultivate collaborative partnerships and relationships

It's important to establish collaborative partnerships and relationships with business and industry stakeholders. This unit covers communicating to influence others, cultivating new and existing partnerships, establishing positive collaborative relationships, leading the establishment of a partnership program, and establishing reporting mechanisms.

08. Greetings To Meetings

BSBTWK601 Develop and maintain strategic business networks

Learn how to develop professional partnerships and networks to help your organisation achieve its goals. This unit involves a number of complex and varied approaches and procedures that involve significant discretion and judgment, as well as the implementation of a variety of problem-solving and decision-making techniques.



About

Do you have a passion for entrepreneurship, sales and marketing and want to make a dent in the marketplace? Learn how to think outside the box and solve business problems creatively with the Faculty of Entrepreneurship.

Join us down under for an incredible and life changing learning experience. Study at our awesome campus situated on the stunning East Coast of Australia. Enjoy the glitter strip in the heart of Surfers Paradise, Gold Coast.

Enrol now and discover the Australian way of life, enjoy beautiful sun and surf filled days and progress your career with Entrepreneur Education.

“This has changed the way I look at business, very helpful.”



Faculty of Entrepreneurship Courses

BSB30120 Certificate III in Business
CRICOS Course Code: 104997G | 20 weeks

BSB40120 Certificate IV in Business
CRICOS Course Code: 104993M | 38 weeks

BSB50120 Diploma of Business
CRICOS Course Code: 104998F | 58 weeks



BSB30120 Certificate III in Business

CRICOS Course Code: 104997G

This qualification reflects the varied roles of individuals across different industry sectors who apply a broad range of competencies using some discretion, judgment and relevant theoretical knowledge. Students will learn to provide technical advice and support to a team, have an understanding of safe work practices, have awareness of diversity within the workplace, juggle customer complaints, and learn to have an overall self awareness. This course is a great introduction to the foundations and the workings of a workplace, and skills acquired can be applied throughout both personal and employment environments.



Start Dates
Weekly



20 Weeks
Study Weeks: 18 weeks // Supervised Study Weeks: 1 week // Holidays: 1 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Customer Service Representative // Office Administrator // Small Business Entrepreneur



Entry Requirements
Please see page 105 for the full Entry Requirements

Subjects

01. There's No I in Team

BSBCRT311 Apply critical thinking skills in a team environment

Critical thinking skills rank among the most in-demand skills for job candidates. Learn how to apply critical thinking skills to generate solutions to workplace problems in a team environment.

02. Are You OK?

BSBPEF201 Support personal wellbeing in the workplace

Workplace wellbeing relates to how workers feel about themselves and their work. This unit show you how to advocate for and feel empowered about personal wellbeing in the workplace. It involves developing and applying basic knowledge of factors that may influence wellbeing, both positively and negatively.

03. One Planet

BSBSUS211 Participate in sustainable work practices

Sustainability has the power to unite staff to create a better work culture and work-life balance, and has a great impact on customers and the world. This unit will help you measure, support and find opportunities to improve the sustainability of work practices.

04. We Are the World

BSBTWK301 Use inclusive work practices

Culture is considered to be the underlying values that direct how people behave. Learning how to recognise and interact productively with diverse groups of individuals will address concerns over cultural differences and diversity in the workplace.

05. Safety First

BSBWHS311 Assist with maintaining workplace safety

Learn how to assist with implementing and monitoring an organisation's work health and safety (WHS) policies, procedures and programs.

06. Talk to Me

BSBSUS211 Participate in sustainable work practices

Effective communication can increase employee engagement, boost workplace productivity, and drive business growth. Get the communication skills to communicate (through written, oral and nonverbal form) in the workplace.

07. It's in the Stats

BSBDAT201 Collect and record data

Collecting data allows you to store and analyze important information about your existing and potential customers. This unit will teach you how to collect and record data according to organisational policies and procedures.

08. Tech Speak

BSBTEC202 Use digital technologies to communicate in a work environment

In addition to keeping employees informed, digital communication and technology enable all employees throughout an organisation to have a voice and effectively identify, select and use available methods of digital communication.

09. Get It Together

BSBPEF301 Organise personal work priorities

At work and in business, you have a responsibility to deliver the work expected of you, to the required standard and within the required time frames. In this unit you will learn how to establish work goals, assess and prioritise workloads and develop professional competence.

10. Is The Customer Always Right?

BSBOPS305 Process customer complaints

Regardless of how successful a business is or how high the quality of the product or service it provides, customer complaints are inevitable. In this unit you will learn, when things do go wrong, how your business needs to deal with complaints in a positive way and use the feedback effectively to make improvements to the business to reduce future complaints.

11. File It

BSBINS302 Organise workplace information

This unit describes the skills and knowledge required to gather, organise and apply workplace information in the context of an organisation's work processes and knowledge management systems. Without an organised information system the business becomes inefficient with potentially higher costs.

12. Cheer Squad

SIRXMKT001 Support marketing and promotional activities

Promotional strategies and marketing go hand in hand. Marketing your brand or product will include different aspects of manufacturing, promoting and selling products to the customers. In this unit you will learn how to support the implementation of marketing and promotional activities.

13. Let's Compare Calendars

BSBOPS303 Organise schedules

Learn how to manage appointments and diaries for personnel within an organisation which will involve using manual and electronic diaries, schedules and other appointment systems.

BSB40120 Certificate IV in Business

CRICOS Course Code: 104993M

Level up your sales and marketing skills to unlock the secret of starting a successful business. In this certificate you'll learn about building networks, addressing customer needs, profiling the market and developing a sales plan. If you are looking to establish a business, restructure an operational business, or you just have an appetite for entrepreneurship, sales and marketing, this is the certificate for you.



Start Date
Monthly



38 Weeks
Study: 27 weeks // Supervised Study: 3 weeks // Holidays: 6 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Sales Manager // Customer Service Manager // Start Your Own Business



Entry Requirements
Please see page 101 for the full Entry Requirements

Subjects

01. Enough about you, how about Me

BSBPEF401 Manage personal health and wellbeing // **BSBPEF403** Lead personal development

A self-care plan can help you enhance your health and wellbeing, manage your stress, and maintain professionalism. Learn to identify activities and practices that support your wellbeing as a professional and help you to sustain positive self-care in the long-term.

02. Safety Goals

BSBWHS411 Implement and monitor WHS policies, procedures and programs

Managing workplace health and safety obligations is a complicated job. You are required to assess, mitigate and control risks that may impact the health, safety or welfare of those working in and visiting with your workplace. Learn how to implement and monitor an organisation's WHS policies, procedures and programs.

03. Cerebration

BSBCRT411 Apply critical thinking to work practices

Everyone thinks. It is our nature to do so. But much of our thinking, left to itself, is biased, distorted, partial, uninformed, or downright prejudiced. Learn how to use advanced-level critical thinking skills in a workplace context. This includes using methods of analysis, synthesis and evaluation.

04. Marketing Complexities

BSBWRT411 Write complex documents // **BSBMKG433** Undertake marketing activities

It's great to have ideas but you need to have the know how involved with preparing, coordinating and reviewing basic marketing activities. In doing so, you will learn how to plan, draft and finalise complex documents which are a vital part of any career pathway.

05. Influence and Network

BSBTWK401 Build and maintain business relationships

Relationships matter! They are the foundation on which your business should be built and they need to be nurtured. Maintaining and improving ongoing relationships with clients and building a comprehensive network will help your business to soar to new heights! In this unit you will learn how initiate interpersonal communication with clients, establish management strategies and maintain ongoing relationships with customers and your network.

06. Target Practice

SIRXSL5003 Achieve sales results

The importance of positive sales results in business can never be overemphasized. The business survival relies on how well salespeople are performing. Learn how to drive the sales of products and services, and create a sales environment, to meet sales targets.

07. Connections

BSBTEC404 Use digital technologies to collaborate in a work environment // **BSBXCM401** Apply communication strategies in the workplace

These units will teach you the fundamentals of using digital technologies to collaborate in a workplace context and apply the right communication strategies.

08. Hear All About It

BSBMKG434 Promote products and services

Learn how to convert product knowledge into benefits, evaluate competitors' products, plan and execute promotional activities.

09. What's the Hype

BSBMKG431 Assess marketing opportunities

In today's business environment, sustaining growth and profitability is never a guarantee. Learn how to identify marketing opportunities and to analyse and evaluate opportunities according to organisational marketing objectives.

BSB50120 Diploma of Business

CRICOS Course Code: 104998F

So you may already be familiar with a business plan but perhaps you haven't found the key to unlocking a successful business? Learn about what's involved in running a business from managing staff, executing quality customer service, building policy and procedures to implementing a business plan. In the Diploma of Business you'll have the recipe to build an incredible business.



Start Date
Monthly



58 Weeks
Study: 42 weeks // Supervised Study: 4 weeks // Holidays: 12 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Business Owner // General Manager // Business Consultant // Start Your Own Business



Entry Requirements
Please see page 101 for the full Entry Requirements

Subjects

01. The Thinker

BSBCRT511 Develop critical thinking in others

Critical thinking helps employees solve problems and build strategies that make them better at their jobs. This skill is ever important in the workplace as you want your employees to logically connect ideas, find inconsistencies and solve complex problems.

02. Think Outside The Budget

BSBFIN501 Manage budgets and financial plans

All businesses need to be prepared with budgets, this unit will show you how to undertake financial management in an organisation or work area. It includes planning and implementing financial management approaches and supporting and evaluating effectiveness of financial management processes.

03. Check Your Resources

BSBOPS501 Manage business resources

Learn how to manage resources according to planned business strategies. It includes analysing resource requirements, developing resource plans, allocating resources, and reviewing and reporting on resource usage.

04. Rules: Gotta Have Them

BSBSUS511 Develop workplace policies and procedures for sustainability

Business sustainability is often defined as managing the triple bottom line – a process by which businesses manage their financial, social and environmental risks, obligations and opportunities. In this unit you will learn how to develop workplace sustainability policy, communicate, implement and review this policy.

05. Communicate It

BSBXCM501 Lead communication in the workplace

There is a right time and place for communication; effective communication in the workplace simply requires a little structure. Learn how to lead effective communication in the workplace.

06. Don't Be Stupid

BSBOPS504 Manage business risk

Every business will face risks that threatens its success. In this unit you will learn how to identify what could go wrong in a business content, evaluate which risks should be dealt with and implement strategies to deal with those risks.

07. Develop the Plan

BSBPMG430 Undertake project work

Learn how to undertake a straightforward project or a section of a larger project in this unit. You will cover developing a project plan, administering and monitoring the project, finalising and reviewing the project to identify lessons learned for application to future projects.

08. It's Your Responsibility

BSBSUS601 Lead corporate social responsibility

Within this unit you will learn to consult with stakeholders to develop, implement and evaluate corporate social responsibility policy in an organisation.

09. eBusiness

SIRXECM003 Design an ecommerce site

Choosing the right eCommerce platform can either make or break your online store's success. Learn how to design the interface of an eCommerce site. It requires the ability to determine the needs of an eCommerce site, develop designs that enhance usability and appearance, and review site functionality.

10. Business Literacy

BSBINS601 Manage knowledge and information

Companies that fail to share knowledge pay an enormous price for doing so. That makes it imperative for your organization to actively manage its knowledge so to increase its chances of success. Learn to develop and maintain information and data systems to support decision making, and to optimise the use of knowledge and learning throughout the organisation.

11. Access The Outcome

DEFEVL006 Evaluate business performance

Business is unpredictable, and about the only thing that you can count on is that everything continuously changes. You need to constantly measure your business performance so you know what's successful and what isn't. Learn to evaluate the performance of an organisation's business operations.

12. Keep it Short

BSBTWK503 Manage meetings

For some people meetings have become synonymous with wasting time. When you call a meeting you can almost hear the collective groan from down the hall. No matter where you work or who you work for, meetings are an important part of the job. There's only one problem: poorly planned and disorganised meetings are bad for business. Meetings can be the most powerful tool in the success of your business. However, like any tool, you can only fully reap the benefits when you use it properly.



About

Get your hands dirty and prepare for work in the construction industry. Watch the masters in action and learn all the tricks and tips of the trade.

Join us down under for an incredible and life changing learning experience. Study at our awesome campus situated on the stunning East Coast of Australia. Enjoy the glitter strip in the heart of Surfers Paradise, Gold Coast.

Enrol now and discover the Australian way of life, enjoy beautiful sun and surf filled days and progress your career with Entrepreneur Education.

“The water rescue was so much fun and at the same time I learned how important it is, especially living on the Gold Coast.”



Faculty of Health Courses

SIS30321 Certificate III in Fitness
CRICOS Course Code: 109353C | 30 weeks

SIS40221 Certificate IV in Fitness
CRICOS Course Code: 109354B | 54 weeks

HEALTH



SIS30321 Certificate III in Fitness

CRICOS Course Code: 109353C

Now's the chance to develop your passion for fitness into an exciting career with the Certificate III in Fitness. Get started by choosing to specialise in group, aqua or gym programs. Students will learn to conduct fitness appraisals, provide healthy eating options, provide quality service to all types of clients and incorporate anatomy and physiology principles into fitness programming. This hands-on experience will enable you to adapt for all fitness levels and learn the true meaning behind "no pain, no gain".



Start Date
Monthly



30 Weeks
Study: 21 weeks // Supervised Study: 3 weeks // Holidays: 6 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Gym Owner // Gym Instructor // Group Exercise Co-ordinator



Entry Requirements
Please see page 101 for the full Entry Requirements

Subjects

01. Know Your Client

SISFFIT032 Complete pre-exercise screening and service orientation // SISFFIT033 Complete client fitness assessments

Your job is to inspire your clients to meet their fitness goals and to do this you need a few tools and techniques. In this unit you will learn how to identify client fitness requirements, administer pre-exercise health screening and plan, conduct and evaluate a fitness appraisal.

02. Risky Business

BSBOPS403 Apply business risk management processes

Risk management and safe work practices are essential to the success of your business. Learn about the relevant laws, legislation and regulations you need to be aware of as well conduct a risk assessment and manage a risk register.

03. Teamwork

CHCDIV001 Work with diverse people // BSBXTW301 Work in a team

This unit describes the skills and knowledge required to work respectfully with people from diverse social and cultural groups and situations, including Aboriginal and/or Torres Strait Islander people.

04. Know Your Body

SISFFIT047 Use anatomy and physiology knowledge to support safe and effective exercise

Understanding human anatomy is fundamental to writing great fitness programs for your clients. Consolidate your understanding of anatomy and physiology in this unit and learn to apply this knowledge to your own professional practice.

05. Teamwork Makes the Dream Work

SISFFIT036 Instruct group exercise sessions // SISFFIT035 Plan group exercise sessions // SISFFIT040 Develop and instruct gym-based exercise programs for individual clients

Working in a group setting can be really motivating and fun for some clients. In this unit you will learn the performance outcomes, knowledge and skills required to plan, instruct and evaluate a variety of fitness programs and circuit sessions. This involves programming and instruction of cardiovascular, resistance and flexibility programs for low or moderate risk clients who have completed industry endorsed pre-exercise screening and risk stratification procedures.

06. The Painful Truth

SISFFIT052 Provide healthy eating information

Maintaining a healthy diet will improve overall health outcomes for your clients. Discover the fundamentals of healthy eating, balanced nutrition and nutritional practices to enhance peak performance.

07. Customer Service

BSBOPS304 Deliver and monitor a service to customers

In this role, individuals often exercise discretion and judgement using appropriate knowledge of customer service. They provide technical advice and support to customers over short or long-term interactions.

08. Priorities

BSBPEF301 Organise personal work priorities

This unit describes the skills and knowledge required to organise personal work schedules, to monitor and obtain feedback on work performance and to maintain required levels of competence. The unit applies to individuals who exercise discretion and judgement and apply a broad range of competencies in various work contexts.

09. 000

HLTAID011 Provide First Aid

Being able to care for your clients and provide first aid is critically important. Learn how to respond in an emergency, apply appropriate first aid, communicate details of the incident and evaluate the incident.

10. Sustainability

BSBSUS211 Participate in sustainable work practices

This unit describes the skills and knowledge required to measure, support and find opportunities to improve the sustainability of work practices. The unit applies to individuals, working under supervision or guidance, who are required to follow workplace procedures and instructions. These individuals work in an environmentally sustainable manner within scope of competency, authority and own level of responsibility.

11. Work Safely

HLTWHS001 Participate in workplace health and safety

This unit describes the skills and knowledge required for workers to participate in safe work practices to ensure their own health and safety, and that of others.

SIS40221 Certificate IV in Fitness

CRICOS Course Code: 109354B

Are you on the path to becoming a specialist within the fitness industry? Step up your career or start your own business and become a personal trainer with the Certificate IV in Fitness. Learn to work with groups, one-on-one or to improve health-related components of fitness in low risk situations. Discover more about nutrition and how to collaborate with medical and allied health professionals in a fitness context. If you're personally motivated and want to see the fire in your client's eyes, then this program will bring you independence; whether that's at a fitness centre, gym, aquatic and community centres, open spaces or your own facility.



Start Date
Monthly



54 Weeks
Study: 38 weeks // Supervised Study: 4 weeks // Holidays: 12 weeks



Face-to-Face
15 hrs / week



Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Personal Trainer // Health Professional // Gym Owner/Management // Special Needs Training Specialist



Entry Requirements
Please see page 107 for the full Entry Requirements

Subjects

01. Explore Fitness

BSBESB301 Investigate business opportunities

Now it's time to start your own business. You will learn to identify a business opportunity and its key components. This requires undertaking research to determine the viability of the opportunity, with reference to the legislative frameworks affecting the business.

02. Rip In

SISXCAI009 Instruct strength and conditioning techniques // SISXCAI010 Develop strength and conditioning programs

Learn how to build and design drills, exercises and activities to instruct strength and conditioning techniques to individual athletes or groups of athletes according to their sport-specific needs or personal fitness goals.

03. Take the 'C' Off Chips and What Do You Get?

SISFFIT053 Support healthy eating for individual fitness clients

Hot chips are best in moderation. In this unit you will learn about healthy eating and the risks associated with providing clients with nutritional advice.

04. Move It

SISFFIT034 Assess client movement and provide exercise advice

Learn how to assess client movement and provide advice so clients achieve optimal movement, safe and effective exercise techniques. Learn how to assess client movement and provide advice so clients achieve optimal movement, safe and effective exercise techniques.

05. Marketing Tactics

BSBESB404 Market new business ventures

While undertaking this unit you will analyse and interpret market data. This will hone your skills to develop and implement a marketing strategy that is integrated into the business plan in order to improve the performance of a business venture.

06. Cerebration

BSBCRT411 Apply critical thinking to work practices

Everyone thinks. It is our nature to do so. But much of our thinking, left to itself, is biased, distorted, partial, uninformed, or downright prejudiced. Learn how to use advanced-level critical thinking skills in a workplace context. This includes using methods of analysis, synthesis and evaluation.

07. Manage Your Relationships

SISFFIT051 Establish and maintain professional practice for fitness instruction // CHCCOM006 Establish and manage client relationships

Learning to communicate with other health professionals and learning to manage client relationships.

08. Create a Routine

SISFFIT041 Develop personalised exercise programs // SISFFIT042 Instruct personalised exercise sessions

This unit describes the performance outcomes, skills and knowledge required to develop exercise programs and a series of sessions tailored to individual client needs, exercise preferences and fitness goals. It requires the ability to integrate information from pre-exercise screenings, fitness assessments, and any medical guidance that may have been received for particular clients, to design suitable programs. Skills for instructing sessions are covered in a complementary unit.

09. Healthy Aging

SISFFIT044 Develop and instruct personalised exercise programs for older clients // SISFFIT050 Support exercise behaviour change

This unit describes the performance outcomes, skills and knowledge required to develop and instruct exercise programs and sessions specifically tailored for individual older clients. Support for behaviour change reflects evidence-based approaches and can be integrated into fitness assessment, program planning, instruction and evaluation.

10. Safety First

HLTWHS003 Maintain work health and safety

Learn how to implement and monitor work health and safety (WHS) policies, procedures and work practices as part of a small work team. You will learn to conduct research of outdoor land condition, capability, uses and practices and develop and implement strategies to achieve sustainable practices for outdoor programs and activities.

11. Crushing Goals

SISFFIT043 Develop and instruct personalised exercise programs for body composition goals // SISFFIT049 Use exercise science principles in fitness instruction

It requires the ability to promote healthy ageing and integrate information from pre-exercise screenings, fitness assessments, and any medical guidance that may have been received for particular clients, to design suitable programs.

12. Working with Children

SISFFIT045 Develop and instruct personalised exercise programs for adolescent clients

Program design involves effective application of exercise science and training principles. This unit has a direct relationship with, and is supported by, SISFFIT049 Use exercise science principles in fitness instruction.

World Gym

**Real gym, real equipment,
real-world experience.**

Fitness students have the advantage of gaining practical training in a renowned gym close to campus. This gives students the opportunity to put into action what they learn in the classroom.



About

The Faculty of Hospitality provides our students with large commercial kitchens to give our students the best possible training in the best possible facilities. Our state-of-the-art commercial cookery kitchen gives our students invaluable access and additional training in a real-world environment.



“I was able to take what I learnt in the classroom into my part time job and my boss loved it!”



Faculty of Hospitality Courses

SIT30821 Certificate III in Commercial Cookery
CRICOS Course Code: 114227M | 40 weeks

SIT40521 Certificate IV in Kitchen Management (Upgrade)
CRICOS Course Code: 114228K | 25 weeks

SIT50422 Diploma of Hospitality Management (Commercial Cookery) (Upgrade)
CRICOS Course Code: 114229J | 27 weeks


SIT30821 Certificate III in Commercial Cookery

CRICOS Course Code: 114227M


When you choose Entrepreneur Education’s Certificate III in Commercial Cookery, you will spend 40 weeks in our purpose built commercial kitchen in Surfers Paradise, with hands on practical training by experienced and knowledgable trainers. You will complete 48 service periods and master a variety of food and preparation techniques, opening up a world of opportunity to start your exciting career in commercial cookery. You will be provided with in depth theory classes, and have the opportunity to take your studies further by moving into a higher level qualification upon graduation




Start Date
Monthly



40 Weeks
Study: 30 weeks // Supervised Study: 4 weeks // Holidays: 6 weeks




Face-to-Face
15 hrs / week




Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Cook // Cafe Cook // Commercial Cook



Entry Requirements
Please see page 101 for the full Entry Requirements

Subjects

01. Hygienic Practices

SITXFSA005 Use hygienic practices for food safety

This unit teaches you how to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures to identify and control food hazards.

02. Prepare Dishes

SITHCCC027 Prepare dishes using basic methods of cookery

This unit teaches you how to use a range of basic cookery methods to prepare dishes, under close supervision and guidance of more senior chefs.

03. Preperation Equipment

SITHCCC023 Use food preparation equipment

This unit teaches you how to safely use commercial kitchen equipment to prepare a range of different food types, within general food preparation tasks in hospitality and catering organisations.

04. Appetisers & Salads

SITHCCC028 Prepare appetisers and salads

This unit teaches you how to prepare appetisers and salads following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery and food storage methods under close supervision and guidance of more senior chefs.

05. Stocks, Sauces, Soups

SITHCCC029 Prepare stocks, sauces and soups

This unit teaches you how to prepare various stocks, sauces and soups following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery and food storage methods under close supervision and guidance of more senior chefs.

06. Vegetables, Fruit, Eggs

SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes

This unit teaches you how to prepare and cook various vegetable, fruit, egg and farinaceous dishes following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment, cookery and food storage methods under close supervision and guidance of more senior chefs.

07. Vegetarian & Vegan

SITHCCC031 Prepare vegetarian and vegan dishes

This unit teaches you how to prepare and cook various vegetarian and vegan dishes following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment, cookery and food storage methods under close supervision and guidance of more senior chefs.

08. Poultry

SITHCCC035 Prepare poultry dishes

This unit teaches you how to prepare and cook a range of poultry dishes following standard recipes. It requires the ability to select, prepare and portion poultry, and to use relevant equipment, cookery and food storage methods under the guidance of more senior chefs.

09. Meat

SITHCCC036 Prepare meat dishes

This unit teaches you how to prepare and cook a range of meat dishes following standard recipes. It requires the ability to select, prepare and portion meat, and to use relevant equipment, and cookery and food storage methods under the guidance of more senior chefs.

10. Seafood

SITHCCC037 Prepare seafood dishes

This unit teaches you how to prepare and cook a range of fish and shellfish dishes following standard recipes. It requires the ability to select, prepare and portion seafood, and to use relevant equipment, and cookery and food storage methods under the guidance of more senior chefs.

11. Cakes, Pastries, Breads

SITHCCC041 Produce cakes, pastries and breads

This unit teaches you how to produce cakes, pastries and breads in a commercial kitchen following standard recipes. It requires the ability to select, prepare and portion ingredients; and to use relevant equipment a range of cookery methods to make and decorate cakes, pastries and breads, and food storage methods under the guidance of more senior chefs

12. Special Dietary Requirements

SITHCCC042 Prepare food to meet special dietary requirements

This unit teaches you how to prepare dishes for people who have special dietary needs for lifestyle, medical or religious reasons. It requires the ability to confirm the dietary requirements of customers, use special recipes, select special ingredients and produce food to satisfy special requirements, under the guidance of more senior chefs.

13. Cleaning

SITHKOP009 Clean kitchen premises and equipment

This unit teaches you the skills and knowledge required to clean food preparation areas, storage areas, and equipment in commercial kitchens to ensure the safety of food. It requires the ability to work safely and to use resources efficiently to reduce negative environmental impacts

Subjects cont.

14. Work effectively as a cook

SITHCCC043 Work effectively as a cook

This unit teaches you the skills and knowledge required to work as a cook. It incorporates 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. The unit integrates key technical and organisational skills required by a qualified commercial cook. It brings together the skills and knowledge covered in individual units and focuses on the way they must be applied in a commercial kitchen, under the guidance of more senior chefs.

15. Desserts

SITHPAT016 Produce desserts

This unit teaches you the skills and knowledge required to produce hot, cold and frozen desserts following standard and special dietary recipes. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to make and present desserts. It applies to patissiers who usually work under the guidance of more senior pastry chefs.

16. Stock & Inventory

SITXINV006 Receive, store and maintain stock

This unit teaches you the skills and knowledge required to check and take delivery of stock and appropriately store, rotate and maintain the quality of stock items. It requires the ability to store perishable supplies in optimum conditions to minimise wastage and avoid food contamination.

17. Cheese

SITHCCC040 Prepare and serve cheese

This unit teaches you the skills and knowledge required to prepare and serve cheese and cheese dishes. This requires a comprehensive knowledge of cheese varieties. Cheeses may include milk-based products from cows, sheep, goats or buffalo, or alternatives such as soy. They may be traditional, contemporary or specialist and may be locally produced or imported.

18. Package Foodstuffs

SITHCCC026 Package prepared foodstuffs

This unit teaches you the skills and knowledge required to package and label prepared foodstuffs for storage and transportation. It requires the ability to check the quality of food and select correct packaging materials.

19. Safe Work Practices

SITXWHS005 Participate in safe work practices

This unit teaches you the skills and knowledge required to incorporate safe work practices into own workplace activities. It requires the ability to follow predetermined health, safety and security procedures and to participate in organisational work health and safety (WHS) management practices. The unit applies to all tourism, travel, hospitality and event sectors and to any small, medium or large organisation.

20. Recipes

SITHKOP010 Plan and cost recipes

This unit teaches you the skills and knowledge required to plan and cost recipes for dishes or food product ranges for any type of cuisine or food service style. It requires the ability to identify customer preferences, select recipes to meet customer and business needs, cost recipes and evaluate their success.

21. Asian Salads

SITHASC024 Prepare Asian salads

This unit teaches you the skills and knowledge required to prepare salads, including sauces, dressings and accompaniments for national and regional Asian cuisines. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery methods.

22. Sustainable Work Practices

BSBSUS211 Participate in sustainable work practices

This unit teaches you the skills and knowledge required to measure, support and find opportunities to improve the sustainability of work practices.

23. Coach Others

SITXHRM007 Coach others in job skills

This unit teaches you the skills and knowledge required to provide on-the-job coaching to colleagues. It requires the ability to explain and demonstrate specific skills, knowledge and procedures and monitor the progress of colleagues until they are able to operate independently of the coach.

24. Sandwiches

SITHCCC025 Prepare and present sandwiches

This unit teaches you the skills and knowledge required to prepare and present a variety of sandwiches in a hospitality or catering organisation, such as cafes, kiosks, canteens and cafeterias, or to organisations where catering forms only a small part of the business. The unit applies to operational personnel who make pre-prepared and on demand sandwiches according to customer requests. Sandwiches may be classical or modern, hot or cold, of varying cultural and ethnic origins and use a variety of fillings and types of bread.

25. Safe Food Handling

SITXFSA006 Participate in safe food handling practices

This unit teaches you the skills and knowledge required to handle food safely during the storage, preparation, display, service and disposal of food. It requires the ability to follow predetermined procedures as outlined in a food safety program. Safe food handling practices are based on an organisation's individual food safety program. The program would normally be based on the hazard analysis and critical control points (HACCP) method, but this unit can apply to other food safety systems.






SIT40521 Certificate IV in Kitchen Management (Upgrade)

CRICOS Course Code: 114228K


Study Entrepreneur Education’s Certificate IV in Kitchen Management and complete 25-weeks of quality practical and theory training at our state-of-the-art kitchen on the Gold Coast. This includes 12 service periods in a commercial kitchen where you will gain the skills to work as a chef or chef de partie. This qualification teaches you how to work in a supervisory or team leading role in the kitchen. You will learn to work independently or with limited guidance, and solve non-routine problems.




Start Date
Monthly



25 Weeks
Study: 17 weeks // Supervised Study: 4 weeks // Holidays: 4 weeks




Face-to-Face
15 hrs / week




Distance
5 hrs / week



Campus
Gold Coast



Potential Career Outcomes
Chef // Chef de partie // Kitchen Manager



Entry Requirements
Successful completion of Certificate III in Commercial Cookery
Please see page 101 for the full Entry Requirements

Subjects

01. Preperation Equipment

SITHCCC023 Use food preparation equipment

This unit teaches you how to safely use commercial kitchen equipment to prepare a range of different food types, within general food preparation tasks in hospitality and catering organisations.

02. Recipes

SITHKOP010 Plan and cost recipes

This unit teaches you the skills and knowledge required to plan and cost recipes for dishes or food product ranges for any type of cuisine or food service style. It requires the ability to identify customer preferences, select recipes to meet customer and business needs, cost recipes and evaluate their success.

03. Conflict

SITXCOM010 Manage conflict

This unit teaches you the skills and knowledge required to resolve complex or escalated complaints and disputes with internal and external customers and colleagues. It requires the ability to use effective conflict resolution techniques and communication skills to manage conflict and develop solutions across all tourism, travel, hospitality and event sectors.

04. Finances

SITXFIN009 Manage finances within a budget

This unit teaches you the skills and knowledge required to take responsibility for budget management where others may have developed the budget. It requires the ability to interpret budgetary requirements, allocate resources, monitor actual income and expenditure, and report on budgetary deviations across all tourism, travel, hospitality and event sectors.

05. Hygienic Practices

SITXFSA005 Use hygienic practices for food safety

This unit teaches you how to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures to identify and control food hazards.

06. Safe Food Handling

SITXFSA006 Participate in safe food handling practices

This unit teaches you the skills and knowledge required to handle food safely during the storage, preparation, display, service and disposal of food. It requires the ability to follow predetermined procedures as outlined in a food safety program. Safe food handling practices are based on an organisation's individual food safety program. The program would normally be based on the hazard analysis and critical control points (HACCP) method, but this unit can apply to other food safety systems.

07. Rostering

SITXHRM008 Roster staff

This unit teaches you the skills and knowledge required to develop, administer and communicate staff rosters. It requires the ability to plan rosters according to industrial provisions, operational efficiency requirements, and within wage budgets. This unit applies to individuals responsible for developing staff rosters for situations involving potentially large numbers of staff working across a range of different service periods or shifts across all tourism, travel, hospitality and event sectors.

08. Managing People

SITXHRM009 Lead and manage people

This unit teaches you the skills and knowledge required to lead and manage people individually and in teams, and support and encourage their commitment to the organisation. It requires the ability to lead by example and manage performance through effective leadership across all tourism, travel, hospitality and event sectors.

09. Work Operations

SITXMGT004 Monitor work operations

This unit teaches you the skills and knowledge required to oversee and monitor the quality of day-to-day work. It requires the ability to communicate effectively with team members, plan and organise operational functions, and solve problems.

10. WHS

SITXWHS007 Implement and monitor work health and safety practices

This unit teaches you the skills and knowledge required to implement predetermined work health, safety and security practices designed, at management level, to ensure a safe workplace. It requires the ability to monitor safe work practices and coordinate consultative arrangements, risk assessments, work health and safety training, and the maintenance of records. The unit applies to all tourism, travel, hospitality and event sectors and to any small, medium or large organisation.

11. Catering

SITHKOP014 Plan catering for events or functions

This unit teaches you the skills and knowledge required to plan catering for events or functions. It requires the ability to identify the purpose and scope of the event, prepare catering proposals to meet customer requirements, and finalise operational plans for the delivery of catering. It does not include food preparation. The unit applies to catering for any type of event in the cultural, community, hospitality, sporting, tourism and event industries.

12. Diversity & Inclusion

BSBTWK501 Lead diversity and inclusion

This unit teaches you the skills and knowledge required to lead diversity for a work area. It covers implementing the organisation’s diversity policy, fostering diversity within the work team and promoting the benefits of a diverse workplace.

13. Menus

SITHKOP015 Design and cost menus

This unit teaches you the skills and knowledge required to design profitable menus for all types of cuisines and food service styles. It requires the ability to identify target markets for the organisation, design menus to meet market preferences, price menu items and to monitor and evaluate the success of menu performance.

14. Prepare Dishes

SITHCCC027 Prepare dishes using basic methods of cookery

This unit teaches you how to use a range of basic cookery methods to prepare dishes, under close supervision and guidance of more senior chefs.

15. Appetisers & Salads

SITHCCC028 Prepare appetisers and salads

This unit teaches you how to prepare appetisers and salads following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery and food storage methods under close supervision and guidance of more senior chefs.

16. Stocks, Sauces, Soups

SITHCCC029 Prepare stocks, sauces and soups

This unit teaches you how to prepare various stocks, sauces and soups following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery and food storage methods under close supervision and guidance of more senior chefs.

17. Cakes, Pastries, Breads

SITHCCC041 Produce cakes, pastries and breads

This unit teaches you how to produce cakes, pastries and breads in a commercial kitchen following standard recipes. It requires the ability to select, prepare and portion ingredients; and to use relevant equipment a range of cookery methods to make and decorate cakes, pastries and breads, and food storage methods under the guidance of more senior chefs.

18. Cooking Operations

SITHKOP013 Plan cooking operations

This unit teaches you the skills and knowledge required to plan the production of food in commercial kitchens. It requires the ability to organise required food supplies for food production and supervise food production processes. Food production can be for any type of cuisine and food service style. It may include Asian cookery, patisserie products and bulk-cooked foods.

19. Desserts

SITHPAT016 Produce desserts

This unit teaches you the skills and knowledge required to produce hot, cold and frozen desserts following standard and special dietary recipes. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to make and present desserts. It applies to patissiers who usually work under the guidance of more senior pastry chefs.

20. Stock & Inventory

SITXINV006 Receive, store and maintain stock

This unit teaches you the skills and knowledge required to check and take delivery of stock and appropriately store, rotate and maintain the quality of stock items. It requires the ability to store perishable supplies in optimum conditions to minimise wastage and avoid food contamination.

21. Sandwiches

SITHCCC025 Prepare and present sandwiches

This unit teaches you the skills and knowledge required to prepare and present a variety of sandwiches in a hospitality or catering organisation, such as cafes, kiosks, canteens and cafeterias, or to organisations where catering forms only a small part of the business. The unit applies to operational personnel who make pre-prepared and on demand sandwiches according to customer requests. Sandwiches may be classical or modern, hot or cold, of varying cultural and ethnic origins and use a variety of fillings and types of bread.

22. Package Foodstuffs

SITHCCC026 Package prepared foodstuffs

This unit teaches you the skills and knowledge required to package and label prepared foodstuffs for storage and transportation. It requires the ability to check the quality of food and select correct packaging materials.

23. Cheese

SITHCCC040 Prepare and Serve Cheese

This unit teaches you how to safely use commercial kitchen equipment to prepare a range of different food types, within general food preparation tasks in hospitality and catering organisations. Cheeses may include milk-based products from cows, sheep, goats or buffalo, or alternatives such as soy. They may be traditional, contemporary or specialist and may be locally produced or imported.

24. Asian Salads

SITHASC024 Prepare Asian salads

This unit teaches you the skills and knowledge required to prepare salads, including sauces, dressings and accompaniments for national and regional Asian cuisines. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery methods.

25. Vegetables, Fruit, Eggs

SITHCCC030 Prepare vegetable, fruit, eggs and farinaceous dishes

This unit teaches you how to prepare and cook various vegetable, fruit, egg and farinaceous dishes following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment, cookery and food storage methods under close supervision and guidance of more senior chefs.

26. Vegetarian & Vegan

SITHCCC031 Prepare vegetarian and vegan dishes

This unit teaches you how to prepare and cook various vegetarian and vegan dishes following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment, cookery and food storage methods under close supervision and guidance of more senior chefs.

27. Poultry

SITHCCC035 Prepare poultry dishes

This unit teaches you how to prepare and cook a range of poultry dishes following standard recipes. It requires the ability to select, prepare and portion poultry, and to use relevant equipment, cookery and food storage methods under the guidance of more senior chefs.

28. Meat

SITHCCC036 Prepare meat dishes

This unit teaches you how to prepare and cook a range of meat dishes following standard recipes. It requires the ability to select, prepare and portion meat, and to use relevant equipment, and cookery and food storage methods under the guidance of more senior chefs.

29. Seafood

SITHCCC037 Prepare seafood dishes

This unit teaches you how to prepare and cook a range of fish and shellfish dishes following standard recipes. It requires the ability to select, prepare and portion meat, and to use relevant equipment, and cookery and food storage methods under the guidance of more senior chefs.

30. Special Dietary Requirements

SITHCCC042 Prepare food to meet special dietary requirements

This unit teaches you how to prepare dishes for people who have special dietary needs for lifestyle, medical or religious reasons. It requires the ability to confirm the dietary requirements of customers, use special recipes, select special ingredients and produce food to satisfy special requirements, under the guidance of more senior chefs.

31. Work effectively as a cook

SITHCCC043 Work effectively as a cook

This unit teaches you the skills and knowledge required to work as a cook. It incorporates 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. The unit integrates key technical and organisational skills required by a qualified commercial cook. It brings together the skills and knowledge covered in individual units and focuses on the way they must be applied in a commercial kitchen, under the guidance of more senior chefs.

32. Special Recipes

SITHKOP012 Develop recipes for special dietary requirements

This unit teaches you the skills and knowledge required to develop recipes for people who have special dietary needs for lifestyle, medical or religious reasons. It requires the ability to identify the dietary requirements of customers, develop recipes to meet those requirements, cost recipes and to monitor and evaluate the success of recipe performance.

33. Food Safety Program

SITXFSA008 Develop and implement a food safety program


This unit teaches you the skills and knowledge required to develop, implement and evaluate a food safety program for all stages in the food production process, including receipt, storage, preparation, service and disposal of food. It requires the ability to determine program requirements and prepare policies and procedures for other personnel to follow. A food safety program would most commonly be based on the hazard analysis and critical control points (HACCP) method, but this unit can apply to other food safety systems.

SIT50422 Diploma of Hospitality Management (Commercial Cookery) (Upgrade)

CRICOS Course Code: 114229J


Do you aspire to lead others in the hospitality industry? Studying the Diploma of Hospitality Management offers you the quality training needed to launch a career as a supervisor within various hospitality environments.

This course will allow you to work in settings including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. You will learn to operate independently, have responsibility for others, and make a range of operational business decisions




Start Date

Monthly




27 Weeks

Study: 17 weeks // Supervised Study: 5 weeks // Holidays: 5 weeks




Face-to-Face

15 hrs / week




Distance

5 hrs / week




Campus

Gold Coast



Potential Career Outcomes

Cafe manager // chef de cuisine // kitchen manager // restaurant manager // sous chef // unit manager (catering operations)



Entry Requirements

Successful completion of Certificate III in Commercial Cookery
Please see page 101 for the full Entry Requirements

Subjects

01. Hygienic Practices

SITXFSA005 Use hygienic practices for food safety

This unit teaches you how to use personal hygiene practices to prevent contamination of food that might cause food-borne illnesses. It requires the ability to follow predetermined organisational procedures to identify and control food hazards.

02. Prepare Dishes

SITHCCC027 Prepare dishes using basic methods of cookery

This unit teaches you how to use a range of basic cookery methods to prepare dishes, under close supervision and guidance of more senior chefs.

03. Conflict

SITXCOM010 Manage conflict

This unit teaches you the skills and knowledge required to resolve complex or escalated complaints and disputes with internal and external customers and colleagues. It requires the ability to use effective conflict resolution techniques and communication skills to manage conflict and develop solutions across all tourism, travel, hospitality and event sectors.

04. Work Operations

SITXMGT004 Monitor work operations

This unit teaches you the skills and knowledge required to oversee and monitor the quality of day-to-day work. It requires the ability to communicate effectively with team members, plan and organise operational functions, and solve problems.

05. Hospitality Industry

SITHIND006 Source and use information on the hospitality industry

This unit teaches you the skills and knowledge required to source and use current and emerging information on the hospitality industry. This includes industry structure, technology, laws and ethical issues specifically relevant to the hospitality industry. Hospitality personnel integrate this essential knowledge on a daily basis to work effectively in the industry. The unit applies to all hospitality sectors and people working at different levels.

06. Service Practices

SITXCCS016 Develop and manage quality customer service practices

This unit teaches you the skills and knowledge required to develop, monitor and adjust customer service practices. It requires the ability to consult with colleagues and customers, develop policies and procedures for quality service provision, and manage the delivery of customer service. The unit applies to senior managers who operate independently, have responsibility for others and are responsible for making a range of operational and strategic decisions, working in a range of tourism, travel, hospitality and event contexts and to any small, medium or large organisation.

07. Finances

SITXFIN009 Manage finances within a budget

This unit teaches you the skills and knowledge required to take responsibility for budget management where others may have developed the budget. It requires the ability to interpret budgetary requirements, allocate resources, monitor actual income and expenditure, and report on budgetary deviations across all tourism, travel, hospitality and event sectors.

08. Budgeting

SITXFIN010 Prepare and monitor budgets

This unit teaches you the skills and knowledge required to analyse financial and other business information to prepare and monitor budgets. It requires the ability to draft and negotiate budgets, identify deviations, and manage the delivery of successful budgetary performance. The unit applies to all tourism, travel, hospitality and event sectors. The budget may be for an entire organisation, for a department or for a particular project or activity.

09. Rostering

SITXHRM008 Roster staff

This unit teaches you the skills and knowledge required to develop, administer and communicate staff rosters. It requires the ability to plan rosters according to industrial provisions, operational efficiency requirements, and within wage budgets. This unit applies to individuals responsible for developing staff rosters for situations involving potentially large numbers of staff working across a range of different service periods or shifts across all tourism, travel, hospitality and event sectors.

10. WHS

SITXWHS007 Implement and monitor work health and safety practices

This unit teaches you the skills and knowledge required to implement predetermined work health, safety and security practices designed, at management level, to ensure a safe workplace. It requires the ability to monitor safe work practices and coordinate consultative arrangements, risk assessments, work health and safety training, and the maintenance of records. The unit applies to all tourism, travel, hospitality and event sectors and to any small, medium or large organisation.

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11. Catering

SITXCCS015 Enhance customer service experiences

This unit teaches you the skills and knowledge required to provide professional and personalised customer service experiences. It requires the ability to determine and meet customer preferences, develop customer relationships, respond to difficult service situations and take responsibility for resolving complaints. The unit applies to those who deal directly with customers on a daily basis and who operate independently or with limited guidance from others. It includes senior frontline sales personnel, supervisors and managers who use discretion and judgement to provide quality customer service experiences. This includes individuals working in a range of tourism, travel, hospitality and events contexts.

12. Managing People

SITXHRM009 Lead and manage people

This unit teaches you the skills and knowledge required to lead and manage people individually and in teams, and support and encourage their commitment to the organisation. It requires the ability to lead by example and manage performance through effective leadership across all tourism, travel, hospitality and event sectors.

13. Operational Plans

BSBOPS502 Manage business operational plans

This unit teaches you the skills and knowledge required to develop and monitor the implementation of operational plans to support efficient and effective workplace practices and organisational productivity and profitability. The unit applies to individuals who manage the work of others and operate within the parameters of a broader strategic and/or business plans.

14. Business Networking

SITXMGT005 Establish and conduct business relationships

This unit teaches you the skills and knowledge required to establish and manage positive business relationships. It requires the ability to use high level communication and relationship building skills to conduct formal negotiations and make commercially significant business-to-business agreements. The unit applies to all industry sectors, and to individuals who take responsibility for making decisions about purchasing or marketing activities. They also oversee the maintenance of contracts or agreements. This could include senior operational personnel, sales and marketing personnel, managers or owner-operators of small businesses. Agreements may relate to corporate accounts, service contracts, agency agreements, venue contracts, rate negotiations, preferred product agreements, supply agreements and marketing agreements.

15. Legalities

SITXGLC002 Identify and manage legal risks and comply with law

This unit teaches you the skills and knowledge required to identify and manage legal risks and comply with laws applicable to specific business operations. It requires the ability to identify legal risks, access and interpret regulatory information, and determine action required to manage legal risks and to comply with applicable laws. The unit applies to legal issues arising in day-to-day business operations in all tourism, travel, hospitality and event sectors. It applies to senior personnel who operate with limited guidance from others and who are responsible for making a range of operational business and legal risk management decisions.

16. Preparation Equipment

SITHCCC023 Use food preparation equipment

This unit teaches you how to safely use commercial kitchen equipment to prepare a range of different food types, within general food preparation tasks in hospitality and catering organisations.

17. Sandwiches

SITHCCC025 Prepare and present sandwiches

This unit teaches you the skills and knowledge required to prepare and present a variety of sandwiches in a hospitality or catering organisation, such as cafes, kiosks, canteens and cafeterias, or to organisations where catering forms only a small part of the business. The unit applies to operational personnel who make pre-prepared and on demand sandwiches according to customer requests. Sandwiches may be classical or modern, hot or cold, of varying cultural and ethnic origins and use a variety of fillings and types of bread.

18. Appetisers & Salads

SITHCCC028 Prepare appetisers and salads

This unit teaches you how to prepare appetisers and salads following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery and food storage methods under close supervision and guidance of more senior chefs.

19. Stocks, Sauces, Soups

SITHCCC029 Prepare stocks, sauces and soups

This unit teaches you how to prepare various stocks, sauces and soups following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment and cookery and food storage methods under close supervision and guidance of more senior chefs.

20. Cakes, Pastries, Breads

SITHCCC041 Produce cakes, pastries and breads

This unit teaches you how to produce cakes, pastries and breads in a commercial kitchen following standard recipes. It requires the ability to select, prepare and portion ingredients; and to use relevant equipment a range of cookery methods to make and decorate cakes, pastries and breads, and food storage methods under the guidance of more senior chefs.

21. Desserts

SITHPAT016 Produce desserts

This unit teaches you the skills and knowledge required to produce hot, cold and frozen desserts following standard and special dietary recipes. It requires the ability to select, prepare and portion ingredients and to use equipment and a range of cookery methods to make and present desserts. It applies to patissiers who usually work under the guidance of more senior pastry chefs.

22. Poultry

SITHCCC035 Prepare poultry dishes

This unit teaches you how to prepare and cook a range of poultry dishes following standard recipes. It requires the ability to select, prepare and portion poultry, and to use relevant equipment, cookery and food storage methods under the guidance of more senior chefs.

23. Seafood

SITHCCC037 Prepare seafood dishes

This unit teaches you how to prepare and cook a range of fish and shellfish dishes following standard recipes. It requires the ability to select, prepare and portion meat, and to use relevant equipment, and cookery and food storage methods under the guidance of more senior chefs.

24. Vegetarian & Vegan

SITHCCC031 Prepare vegetarian and vegan dishes

This unit teaches you how to prepare and cook various vegetarian and vegan dishes following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment, cookery and food storage methods under close supervision and guidance of more senior chefs.

25. Vegetables, Fruit, Eggs

SITHCCC030 Prepare vegetable, fruit, egg and farinaceous dishes

This unit teaches you how to prepare and cook various vegetable, fruit, egg and farinaceous dishes following standard recipes. It requires the ability to select and prepare ingredients, and to use relevant equipment, cookery and food storage methods under close supervision and guidance of more senior chefs.

26. Meat

SITHCCC036 Prepare meat dishes

This unit teaches you how to prepare and cook a range of meat dishes following standard recipes. It requires the ability to select, prepare and portion meat, and to use relevant equipment, and cookery and food storage methods under the guidance of more senior chefs.

27. Special Dietary Requirements

SITHCCC042 Prepare food to meet special dietary requirements

This unit teaches you how to prepare dishes for people who have special dietary needs for lifestyle, medical or religious reasons. It requires the ability to confirm the dietary requirements of customers, use special recipes, select special ingredients and produce food to satisfy special requirements, under the guidance of more senior chefs.

28. Work effectively as a cook

SITHCCC043 Work effectively as a cook

This unit teaches you the skills and knowledge required to work as a cook. It incorporates 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. The unit integrates key technical and organisational skills required by a qualified commercial cook. It brings together the skills and knowledge covered in individual units and focuses on the way they must be applied in a commercial kitchen, under the guidance of more senior chefs.

ENTRY REQUIREMENTS

Generic Entry Requirements

You will be required to satisfy the below Entry Requirements in order to enrol. Depending on what course you are enrolling in, you may be required to satisfy further Entry Requirements specific to the course.

Academic Entry Requirement:

Students must provide evidence of successful completion of:

- Certificate III requires a minimum completion of Year 10 OR a minimum of Certificate II level qualification or higher
- Certificate IV or higher requires a minimum of Year 12 **OR** a minimum of a Certificate III level qualification or higher
- If there is no evidence of the above, the student must sit the Entrepreneur Language, Literacy and Numeracy (LLN) Test and achieve a satisfactory result

Please note: Home country evidence is accepted and must be translated

English Entry Requirement:

Students must provide evidence of successful completion of:

- Upper Intermediate Certificate or higher
- Certificate IV level or higher qualification in Australia
- IELTS 5.5-6, FCE Grade B or C, CAE 160-179, TOEFL 72-94, TOEIC 400-485 (listening), 385-450 (reading)
- Entrepreneur Education English Test, achieving at least Upper Intermediate level

Please note: All English evidence provided must be within a 2 year validity period. Either within two years before the application is made, or within two years of the visa grant

Course Resource Requirements:

The following resources are required to complete our courses:

- Computer Requirements - Students will require continual access to their own laptop computer during class and outside of class to meet distance education requirements

Please note: Students are required to purchase these items at their own expense. Depending on the course you are enrolling in, you may be required to have specific resources.

CREDIT TRANSFER

You may be eligible for Credit Transfers if you hold the same unit(s) from another provider. To be eligible; you must present your certified qualification at enrolment stage, together with the completed 'Course Credit Form'. Once assessed, you will be notified of the outcome. Should your achieved units be equivalent, your CoE/course duration will be reduced according to the amount of time needed to complete the outstanding units.

CUA41120 Certificate IV in Photography and Digital Imaging

CRICOS Course Code: 106531C

Course Resource Requirements:

The following resources are required to complete this course:

- **Camera:** Essential - DSLR Camera body or similar (preferably Canon or Nikon)
Preferable: Tripod and camera flash (such as: Canon 430EX/580EX or Nikon SB700/SB900)
- **Computer Requirements:** Students will require continual access to their own laptop computer during class and outside of class to meet distance education requirements.
- **Adobe Creative Cloud Suite:** must have a subscription to the current version.
- **Computer System Requirements:**
Visit <https://helpx.adobe.com/photoshop/system-requirements.html>

Please note: students are required to purchase these items at their own expense.



CUA50920 Diploma of Photography and Digital Imaging

CRICOS Course Code: 106532B

Course Resource Requirements:

The following resources are required to complete this course:

- **Camera:** Essential - DSLR Camera body or similar (preferably Canon or Nikon)
Preferable: Tripod and camera flash (such as: 430EX/580EX or Nikon SB700/SB900)
- **Computer Requirements:** Students will require continual access to their own laptop computer during class and outside of class to meet distance education requirements.
- **Adobe Creative Cloud Suite:** must have a subscription to the current version.
- **Computer System Requirements:**
Visit <https://helpx.adobe.com/photoshop/system-requirements.html>

Please note: students are required to purchase these items at their own expense.

Course Entry Requirement:

Students are required to submit photo images and complete the Entrepreneur Image Questionnaire to demonstrate introductory level technical skills in using the features of a DSLR camera.

CUA40720 Certificate IV in Design

CRICOS Course Code: 105798F

Course Resource Requirements:

The following resources are required to complete this course:

- **Computer Requirements:** Students will require continual access to their own laptop computer during class and outside of class to meet distance education requirements.
- **Adobe Creative Cloud Suite:** must have a subscription to the current version.
- **Computer System Requirements:**
Visit <https://helpx.adobe.com/photoshop/system-requirements.html>

Please note: students are required to purchase these items at their own expense.



CUA50720 Diploma of Graphic Design

CRICOS Course Code: 105827F

Course Resource Requirements:

The following resources are required to complete this course:

- **Computer Requirements:** Students will require continual access to their own laptop computer during class and outside of class to meet distance education requirements.
- **Adobe Creative Cloud Suite:** must have a subscription to the current version.
- **Computer System Requirements:**
Visit <https://helpx.adobe.com/photoshop/system-requirements.html>

Please note: students are required to purchase these items at their own expense.

Course Entry Requirement:

Students are required to produce an example of a small design project as an entry requirement into this course. The work must demonstrate the ability to:

- Produce multiple examples of graphic design work that respond effectively to different design challenges
- Produce typography that supports the overall design solution
- Use graphic design industry software
Examples: business cards, invitations and logos

CUA60320 Advanced Diploma of Graphic Design

CRICOS Course Code: 106533A

Course Resource Requirements:

The following resources are required to complete this course:

- **Computer Requirements:** Students will require continual access to their own laptop computer during class and outside of class to meet distance education requirements.
- **Adobe Creative Cloud Suite:** must have a subscription to the current version.
- **Computer System Requirements:**
Visit <https://helpx.adobe.com/photoshop/system-requirements.html>

Please note: students are required to purchase these items at their own expense.

Course Entry Requirement:

Option 1: Completion of the following units of competency from the CUA50720 Diploma of Graphic Design

- CUAIND512 Enhance professional practice using creative arts industry knowledge
- CUAGRD516 Develop graphic design practice to meet industry needs
- CUAPPR512 Develop sustainability of own professional practice
- CUAPPR513 Present a body of own creative work
- CUAGRD515 Design and manipulate complex layouts
- BSBCMM411 Make presentations

Option 2: Students are required to produce a professional portfolio of graphic design work. The professional portfolio of work must demonstrate the ability to:

- produce professional typography that demonstrates application of visual communication history and theory
- produce graphic designs for two-dimensional and three-dimensional applications
- create and manipulate graphics and design complex publication layouts

BSB50620 Diploma of Marketing and Communication

CRICOS Course Code: 104996H

Prerequisite Requirements:

Entry to this qualification is open to individuals who hold the following units of competency:

- BSBCMM411 Make presentations BSBCRT412 Articulate, present and debate ideas
- BSBMKG433 Undertake marketing activities
- BSBMKG435 Analyse consumer behaviour
- BSBMKG439 Develop and apply knowledge of communications industry
- BSBWRT411 Write complex documents.

Course Resource Requirements:

The following resources are required to complete this course:

- **Computer Requirements:** Students will require continual access to their own laptop computer during class and outside of class to meet distance education requirements.
- **Adobe Creative Cloud Suite:** must have a subscription to the current version.
- **Computer System Requirements:**
Visit <https://helpx.adobe.com/photoshop/system-requirements.html>

Please note: students are required to purchase these items at their own expense.



BSB30120 Certificate III in Business

CRICOS Course Code: 104997G

English Entry Requirement:

Students must provide evidence of successful completion of:

- Intermediate Certificate or higher
- Certificate IV level or higher qualification in Australia
- IELTS 5.0, FCE Grade B or C, CAE 160-179, TOEFL 72-94, TOEIC 400-485 (listening), 385-450 (reading)
- Entrepreneur Education English Test, achieving at least Upper Intermediate level

Please note: All English evidence provided must be within a 2 year validity period. Either within two years before the application is made, or within two years of the visa grant

BSB60520 Advanced Diploma of Marketing and Communication

CRICOS Course Code: 105000E

Course Resource Requirements:

The following resources are required to complete this course:

- **Computer Requirements:** Students will require continual access to their own laptop computer during class and outside of class to meet distance education requirements.
- **Adobe Creative Cloud Suite:** must have a subscription to the current version.
- **Computer System Requirements:**
Visit <https://helpx.adobe.com/photoshop/system-requirements.html>

Please note: students are required to purchase these items at their own expense.

Academic Entry Requirement:

Students must provide evidence of successful completion of:

- Certificate IV or Diploma requires a minimum of Year 12 OR a minimum of a Certificate III level qualification or higher

Please note: home country evidence is accepted and must be translated

Prerequisite Requirements:

Entry to this qualification is open to individuals who hold the following units of competency:

- BSBMKG541 Identify and evaluate marketing opportunities;
- BSBMKG542 Establish and monitor the marketing mix;
- BSBMKG552 Design and develop marketing communication plans;
- BSBMKG555 Write persuasive copy;
- BSBPMG430 Undertake project work.

SIS40221 Certificate IV in Fitness

CRICOS Course Code: 109354B

Prerequisite Requirements:

Entry to this qualification is open to individuals who hold the following units of competency:

- HLTAID011 Provide First Aid (or a unit that supersedes this unit)
- HLTWHS001 Participate in workplace health and safety
- SISFFIT032 Complete pre-exercise screening and service orientation
- SISFFIT033 Complete client fitness assessments
- SISFFIT035 Plan group exercise sessions
- SISFFIT036 Instruct group exercise sessions
- SISFFIT040 Develop and instruct gym-based exercise programs for individual clients
- SISFFIT047 Use anatomy and physiology knowledge to support safe and effective exercise
- SISFFIT052 Provide healthy eating information

Course Resource Requirements:

The following resources are required to complete this course:

- Computer Requirements - Students will require continual access to their own laptop computer during class and outside of class to meet distance education requirements.

Please note: students are required to purchase these items at their own expense



BSB60420 Advanced Diploma of Leadership and Management

CRICOS Course Code: 104999E

Academic Entry Requirement:

Students must provide evidence of successful completion of:

- Certificate IV or Diploma requires a minimum of Year 12 OR a minimum of a Certificate III level qualification or higher
- If there is no evidence of the above, the student must sit the Entrepreneur Language, Literacy and Numeracy (LLN) Test and achieve a satisfactory result
- Have completed a Diploma or Advanced Diploma from the BSB Training Package (current or superseded equivalent versions).

Please note: Home country evidence is accepted and must be translated

Entry to this qualification is limited to those who:

- Have completed a Diploma or Advanced Diploma from the BSB Training Package (current or superseded equivalent versions)
- or
- Have two years equivalent full-time relevant workplace experience in an operational or leadership role in an enterprise.

CPC31320 Certificate III in Wall and Floor Tiling

CRICOS Course Code: 103802J

Academic Entry Requirement:

Students must provide evidence of successful completion of:

- Certificate III requires a minimum completion of Year 10 OR a minimum of a Certificate II level qualification or higher.
- If there is no evidence of the above, the student must sit the Entrepreneur Language, Literacy and Numeracy (LLN) Test and achieve a satisfactory result.

Please note: home country evidence is accepted and must be translated.

Mathematics Entry Requirement:

Students must complete and pass the Entrepreneur Education mathematics test.

Course Entry Requirement:

The following resources are required to complete this course

- Computer Requirements - Students will require continual access to their own laptop computer during class and outside of class to meet distance education requirements.



CPC30620 Certificate III in Painting and Decorating

CRICOS Course Code: 104994K

Academic Entry Requirement:

Students must provide evidence of successful completion of:

- Certificate III requires a minimum completion of Year 10 OR a minimum of a Certificate II level qualification or higher.
- If there is no evidence of the above, the student must sit the Entrepreneur Language, Literacy and Numeracy (LLN) Test and achieve a satisfactory result.

Please note: home country evidence is accepted and must be translated.

Course Entry Requirement:

The following resources are required to complete this course

- Computer Requirements - Students will require continual access to their own laptop computer during class and outside of class to meet distance education requirements.

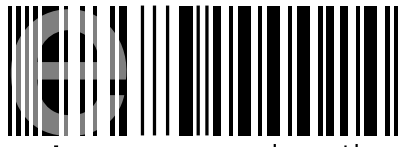


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