



RTO Provider No: 52118 CRICOS Code: 03275D

Empyrean Education Institute

Domestic Funding Program 2018

Hospitality
Commercial Cookery
Patisserie

Welcome to Empyrean Education Institute



Fremantle Campus

At Empyrean Education Institute (EEI) we understand that choosing a training provider can be daunting. When you enrol with EEI you become part of the Empyrean family. We offer the best course delivery, trainers and student support so your time with us is enjoyable and fulfilling.

Our Mission Statement

“To provide a unique and unforgettable experience for Empyrean students based on individual and cultural respect and providing technical excellence in a caring environment”



James Ryan Founder and CEO

Empyrean is an approved Registered Training Organisation, ASQA delegate, and Internationally Approved Training Organisation.

Our course curriculum has been developed in accordance with best practice industry guidance and an extensive industry network.

We would like to encourage all students to enrol into EEI programs and start their journey towards securing their future. I look forward to seeing you at Empyrean soon.

Experience the Empyrean difference, achieve a qualification for your future, and succeed!

Experience ~ Achieve ~ Succeed

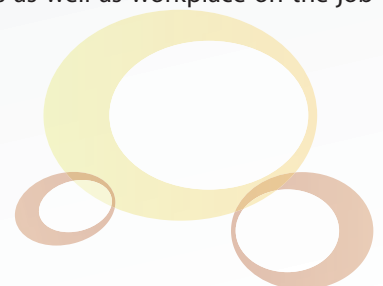


Why study at Empyrean?

Students Are Our Priority	We focus on providing quality education including practical skills training and an enhanced learning experience.
Quality Practical Training Facilities	Practical training and hands-on experience in a live environment is vital, as it prepares students with real world experience so that they can become job ready.
Nationally Accredited Programs	We offer nationally recognised qualifications and accredited courses.
Excellent Student Support	Academic support and Job placement are provided for our students and we arrange health care, transport and accommodation.
Industry Relevance and Currency	All trainers must consistently maintain the currency of their knowledge and skills as well as maintain connections in the industry as part of Empyrean's training improvement program.
Multiple Industry Placement Opportunities	Real-world industry experience ensures that your qualifications fully prepare you for employment in your chosen career.
Trial Classes Available	We offer free trial classes prior to admission. Please contact Empyrean's Marketing and Admission team for information.
Pathways to Universities	We have advanced standing with Australian universities and Advanced Diploma qualifications available, which provide access to university pathways.

Why Choose VET (Vocational Education Training)?

VET is part of tertiary education and training which provides accredited training in job related and technical skills. It covers a large number of careers and industries like trades and office work, retail, hospitality and technology. In Australia, VET staff are not just industry-aware but have actual experience in their field of expertise as well as theoretical knowledge. This allows them to maintain the currency of their knowledge and also enables them to modify courses to reflect changing industry focus and needs. VET courses combine experience in classroom theory and practical demonstrations as well as workplace on the job training.





Industry Partners

Empyrean manages Quinlans Restaurant in High Street, Fremantle. Quinlans is an award winning restaurant, and now gives Empyrean students access to real industry experience in commercial cookery and hospitality, which in turn will help our students to secure future employment in the industry. Additionally, Empyrean has arrangements with prestigious four and five star hotels in order to ensure our students are trained to meet the highest industry standards and become job ready.



HYATT
REGENCY™

Mercure

NOVOTEL
HOTELS & RESORTS

What is Recognition of Prior Learning (RPL)?

Recognition of prior learning is an assessment process that involves a review of an individual's formal and informal education and training system to determine a credit outcome of a specific unit or qualification. At Empyrean, we take previous work history and life experience into consideration when students apply for admission.

Empyrean's Facilities

Empyrean is dedicated to making our students experience and learning opportunities as industry focused as possible.

We are constantly looking for new facilities to enhance industry engagement and to provide students with the a range of differing work and learning environments. Empyrean believes in providing students with opportunities to connect to live commercial environments which is vital to their future success in their chosen careers.

Please visit our website at eei.wa.edu.au for more information about our current and upcoming training facilities.



Fremantle Campus

16 and 18 The Terrace,
Fremantle, WA 6160



Quinlans Restaurant

25 High Street,
Fremantle, WA 6160



Rockingham
Training Facility

Lot 2 Warnbro Sound
Ave, Lark Hill Sport
Complex, Port
Kennedy WA, 6172



Mandurah Training
Facility

65/85 Mahogany
Drive, Halls Head, WA
6210

SIT20416 Certificate II Kitchen Operations

This qualification reflects the role of individuals working in kitchens who use a defined and limited range of food preparation and cookery skills to prepare food and menu items. They are involved in mainly routine and repetitive tasks and work under direct supervision.

This qualification provides a pathway to work in kitchen operations in organisations such as restaurants, hotels, catering operations, clubs, pubs, cafés, and coffee shops; and institutions such as aged care facilities, hospitals, prisons, and schools.



STUDENT

Domestic students only



DURATION

12 weeks



ACADEMIC REQUIREMENT

Completion of year 10 or equivalent



STUDY PATHWAY

After completing this qualification students may progress to Certificate III in Commercial Cookery



MANDATORY REQUIREMENT

Chef's uniform and a cookery kit



CAREER PROSPECT

This qualification provides a pathway to work as

- ♦ breakfast cook
- ♦ catering assistant
- ♦ fast food cook
- ♦ sandwich hand
- ♦ takeaway cook



ASSESSMENT

All units of competence will be assessed using a selection of tools, portfolios, essays, reports, role-plays, practical observations, case studies, questioning, simulation activities and written tests.



UNITS OF COMPETENCY

UNIT CODE

CORE UNITS

SITXFSA001	Use hygienic practices for food safety
SITXWHS001	Participate in safe work practices
SITHCCC011	Use cookery skills effectively
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHKOP001	Clean kitchen premises and equipment
SITXINV002	Maintain the quality of perishable items
SITHCCC005	Prepare dishes using basic methods of cookery

UNIT CODE

ELECTIVE UNITS

SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC003	Prepare and present sandwiches
SITHCCC002	Prepare and present simple dishes
BSBSUS201	Participate in environmentally sustainable work practices



“

I am happy to be a student of Emphyrean Education Institute. My experience in this institute has been very helpful and I am very happy with what I've learned. I would highly recommend this course to family and friends who have a desire to learn catering, food preparation and food handling.

FUN151 Veronica Madeira

Certificate II in Kitchen Operation

”



SIT30816 Certificate III in Commercial Cookery (094633M)

This qualification reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafés, and coffee shops.



STUDENT TYPE

Domestic and International students



DURATION

52 weeks (1 year)



ACADEMIC REQUIREMENT

Completion of year 10 or equivalent



STUDY PATHWAY

After completing the qualification, students may progress to study Certificate IV in Commercial Cookery



ASSESSMENT

All units of competence will be assessed using a selection of tools, portfolios, essays, reports, role-plays, practical observations, case studies, questioning, simulation activities and written tests.



MANDATORY REQUIREMENT

Chef's uniform and a cookery kit.



CAREER PROSPECT

This qualification provides a pathway to work as a cook.



UNITS OF COMPETENCY



NATIONALLY RECOGNISED
TRAINING

UNIT CODE	CORE UNITS
SITXFSA001	Use hygienic practices for food safety
SITXWHS001	Participate in safe work practices
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC014	Prepare meat dishes
SITHCCC013	Prepare seafood dishes
BSBSUS201	Participate in environmentally sustainable work practices
SITHKOP001	Clean kitchen premises and equipment
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITXINV002	Maintain the quality of perishable items
SITXFSA002	Participate in safe food handling practices
BSBWOR203	Work effectively with others
SITHCCC020	Work effectively as a cook
SITXHRM001	Coach others in job skills
SITHCCC018	Prepare food to meet special dietary requirements
SITHKOP002	Plan and cost basic menus
SITHCCC019	Produce cakes, pastries and breads
SITHPAT006	Produce desserts
UNIT CODE	ELECTIVE UNITS
SITHCCC003	Prepare and present sandwiches
SITHCCC002	Prepare and present simple dishes
SITHCCC015	Produce and serve food for buffets
SITHCCC011	Use cookery skills effectively

“ At Emphyrean I learnt how to handle food safely including what temperatures are safe and hazardous. Also receiving first aid training has prepared me to work safely and efficiently in my workplace on Rottnest Island. The work experience I received helped improve my techniques and efficiency on the workplace.



DOM1072 John Kimberly

SIT31016 Certificate III in Patisserie (093808A)

This qualification reflects the role of pastry chefs who use a wide range of well-developed patisserie skills and sound knowledge of kitchen operations to produce patisserie products. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work in various organisations where patisserie products are prepared and served, including patisseries, restaurants, hotels, catering operations, clubs, pubs, cafés and coffee shops.



STUDENT

International students



DURATION

52 WEEKS (1 year)



ACADEMIC REQUIREMENT

Completion of year 10 or equivalent



STUDY PATHWAY

Students may progress to study Certificate IV in Patisserie



MANDATORY REQUIREMENT

Chef's uniform, a cookery kit and a patisserie kit.



ASSESSMENT

All units of competence will be assessed using a selection of tools, portfolios, essays, reports, role-plays, practical observations, case studies, questioning, simulation activities and written tests.



CAREER PROSPECT

This qualification provides a pathway to work as a Pastry Chef or a Pâtissier.



UNITS OF COMPETENCY

UNIT CODE	CORE UNITS
SITXFSA001	Use hygienic practices for food safety
SITXWHS001	Participate in safe work practices
SITXINV002	Maintain the quality of perishable items
SITHCCC001	Use food preparation equipment
BSBSUS201	Participate in environmentally sustainable work practices
SITHKOP001	Clean kitchen premises and equipment
SITHCCC005	Prepare dishes using basic methods of cookery
BSBWOR203	Work effectively with others
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITHPAT001	Produce Cakes
SITHPAT002	Produce gateaux, torten and cakes
SITHPAT003	Produce Pastries
SITHPAT004	Produce yeast-based bakery products
SITHPAT005	Produce petit fours
SITHPAT006	Produce desserts
SITHCCC011	Use cookery skills effectively
UNIT CODE	ELECTIVE UNITS
SITHPAT007	Prepare and model marzipan
SITPAT008	Produce chocolate confectionery
SITHPAT009	Model sugar based decorations
SITHCCC018	Prepare food to meet special dietary requirements
SITHPAT010	Design and produce sweet buffet showpieces



“

I started from a totally new in patisserie, but the experience in EEI makes me want to do more and more after class. Our trainer is so patient, nice and willing to share new skills, also let us keep moving on with happiness. I can't wait to start my next term. It must be lots of challenges waiting for us but also the experience tastes as amazing as marshmallows. Thank you for the fantastic course in Empeyrean.

INT1489 Lin, Yi-Hui (Valerie) Certificate III in Patisserie

”



SIT30616 Certificate III in Hospitality

This qualification reflects the role of individuals who have a range of well-developed hospitality service, sales or operational skills and sound knowledge of industry operations. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work in organisations such as restaurants, hotels, motels, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, food and beverage and gaming.



STUDENT

Domestic students only



DURATION

26 weeks (6 months)



ACADEMIC REQUIREMENT

Completion of year 10 or equivalent



STUDY PATHWAY

After completing the qualification, students may progress to study in Certificate IV in Hospitality Management



ASSESSMENT

All units of competence will be assessed using a selection of tools, portfolios, essays, reports, role-plays, practical observations, case studies, questioning, simulation activities and written tests.



CAREER PROSPECT

The qualification provides a pathway to work as

- ◆ espresso coffee machine operator
- ◆ food and beverage attendant
- ◆ front desk receptionist
- ◆ front office assistant
- ◆ function attendant
- ◆ function host
- ◆ gaming attendant
- ◆ guest service agent
- ◆ housekeeper
- ◆ restaurant host
- ◆ senior bar attendant
- ◆ waiter / waitress



UNITS OF COMPETENCY

UNIT CODE	CORE UNITS
SITHIND002	Source and use information on the hospitality industry
SITHIND004	Work effectively in hospitality service
BSBWOR203	Work effectively with others
SITXCCS006	Provide service to customers
SITXWHS001	Participate in safe work practices
SITXCOM002	Show social and cultural sensitivity
SITXHRM001	Coach others in job skills
UNIT CODE	ELECTIVE UNITS
SITXFSA001	Use hygienic practices for food safety
SITHFAB001	Clean and tidy bar areas
SITHFAB003	Operate a bar
SITHFAB002	Provide responsible service of alcohol
SITHFIN001	Process financial transactions
SITHFAB005	Prepare and serve espresso coffee
SITHFAB012	Provide advice on Australian wines
SITHFAB007	Serve food and beverage

“

I started this course with my mom because I didn't feel confident enough to be by myself. Now, 6 months later I find myself extremely comfortable in catching the bus and completing shifts by myself. My confidence has improved immensely and I have developed skills I never thought I would have. I can definitely see my self pursuing a career in hospitality, and I really enjoy it. Betty has been a huge help in all of this, and I can't thank her enough.

”



FUN091
Willow Hallback
Certificate III in Hospitality

What students say about Emphyrean?

“

Emphyrean Institute has provided a lot of information and everything I need to reach my goals, the trainers (Dean and Neil) are very helpful in class making every unit easy and clear to everyone.

INT1099 MARCOS BARBOSA
Diploma of Hospitality Management (Cookery pathway)

”



“

I feel very comfortable in this class. Neil is a very good trainer and always willing to explain things in a very professional way. Class is very useful and I feel like I'm learning a lot.

INT1336 ANNA GRAZIA PASCULO
Diploma of Hospitality Management (Food and Beverage Pathway)

”



“

I have really enjoyed studying at Emphyrean. I feel it has really made me more confident and really enjoyed Betty teaching me.

FUN080 ELISE WHITTICK
Certificate III in Hospitality

”



“

My name is Ethan and I have been having an absolute blast in this course, the environment is brilliant, the lectures are easy going and also easy to talk to. All in all I see this course being the start of a new career and a better life for me and my family. Thank you for this opportunity Emphyrean, I'm having the time of my life.

FUN123 Ethan Wardle
Certificate II in Kitchen Operation

”



Eligibility Criteria for Participation Equity Program and PIT funded program

Client stream for Equity funding program: Jobs seekers must be unemployed or underemployed and have a written referral from an approved job network broker and or a valid health care card (New Start or Youth Allowance).

Eligibility criteria

- Unemployed looking to gain further skills of formalise skills into a qualification
- Must have a valid health care card
- Persons over the age of 15
- Persons under the age of 18 who have completed a valid Notice of Arrangement (NOA) or can produce exemption from school education document (Home school).
- Spouses of subclass 457 visa's
- Holders of temporary visa subclass 309,820 or 826
- Must be Australian resident
- Cannot currently be participating in an apprenticeship program

Fee structure

Funding program available	Qualification	Duration	School age fee (under 18 years old)	Concession fee	Non Concession fee	Inclusive
Participation Equity	SIT20316 Certificate II in Kitchen Operations	3 months	\$420	\$402.78	N/A	Chef white and apron. All ingredients and equipment associated with practical classes.
Participation Equity	SIT31016 Certificate III in Patisserie	1 year	\$420	\$747.87	N/A	Study resources, knife and utensil kit, Chef white and apron. All ingredients associated with practical classes.
Participation Equity	SIT30616 Certificate III in Hospitality	6 months	\$420	\$676.20	N/A	Study resources, cost of all ingredients and consumable involved in practical demonstration.
Participation Equity and PIT	SIT30816 Certificate III in Commercial Cookery	1 year	\$420	\$808.01	\$2,707.25	Study resources, knife and utensil kit, Chef white and apron. All ingredients associated with practical classes.

** The student tuition fees are indicative only and are subject to change given individual circumstances at enrolment. Additional fees may be applied such as student service and resource fees**

Student tuition fees

- Student who cannot pay due tuition fees at enrolment can apply to pay off their fees over a nominated time frame.
- Flexible payment terms and options available including instalment plan over duration of the course. Please ask our marketing and admission staff for more information.
- Student who are eligible for concession and choose to pay fees by instalment or arrangement must fill out the Emphyrean Financial Hardship form to explain circumstances.
- Financial arrangement are subject to Emphyreans Financial Hardship policy which is available on request
- All fees and charges are subject to the VET fees and charges policy 2018.



Empyrean Education Institute

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Please contact our Marketing and Admissions staff at
admissions@eei.wa.edu.au

08 9228 1600

or visit our website at www.eei.edu.au
for further information

DISCLAIMER

The information contained within this brochure is current at the time of printing and may be subject to change without notice. All information is current as of December 2017.

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