



EMPYREAN

EDUCATION INSTITUTE



COMMERCIAL
COOKERY



PÂTISSERIE



HOSPITALITY



COMMUNITY
SERVICES

VOCATIONAL COURSE PROSPECTUS 2019

HANDS ON INDUSTRY FOCUSED EDUCATION
AUSTRALIAN OWNED AND  OPERATED BUSINESS



EXPERIENCE  ACHIEVE  SUCCEED

WELCOME



CONTENTS

Welcome to Empyrean Education Institute	3
Why study at Empyrean	4
Our Industry Partners	5
Our Facilities Location	6
Courses	7
Commercial Cookery	8-10
Patisserie	11-12
Hospitality Management	13-15
Community Services	16-18
Pathway Program	19
Student Services and Administration	20
Useful information	21
What students say about Empyrean?	22
Welcome to Western Australia	23

**TRAIN WITH EMPYREAN EDUCATION
WHEN ONLY THE BEST WILL DO.**

At Empyrean Education Institute we understand that choosing a training provider can be daunting.

When you enrol with us you become a part of the Empyrean family. We offer the best course delivery, trainers and student support so that your time with us is enjoyable and fulfilling.

Empyrean is an international approved training organisation.

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

We encourage all students to enrol into Empyrean's programs and start their journey towards securing their future. We look forward to seeing you at Empyrean soon.

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



**Our campus in the historic
City of Fremantle**

OUR MISSION STATEMENT

Empyrean offers the best quality hospitality & community services training to students both from the local community and overseas. We are dedicated to not only provide a good learning environment and facilities for Empyrean students, but to provide a unique experience regardless of their cultural and academic background.



James Ryan
Founder and CEO

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 can arrange health care, transport and accommodation if required.
Recognition Prior Learning (RPL)	A recognition of life or work experiences that can be matched against a requirement of a Qualification or units of competency. This involves assessing the evidence of those experiences by a qualified trainer and mapping them back to the requirements of the training package. Empyrean Offers RPL for single unit or whole qualifications for all our qualifications and units of competency.
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.
Qualified trainers	Our trainers are sourced directly from industry to ensure the highest quality knowledge and skills are passed on to our students. Empyrean trainers are passionate about their industry and ensuring students experience excellent training, achieve their qualification goals and succeed in their chosen careers.

WHAT IS VOCATIONAL EDUCATION TRAINING (VET)?

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.

In Australia, the quality of your education is guaranteed. In fact, the wellbeing of all domestic and international students, the quality of their educational experience, and the provision of up-to-date and accurate information is protected by law – under the Education Services for Overseas Students (ESOS) Act 2000, A national VET Regulator, Australian Skills Quality Authority (ASQA) ensures the quality of VET consistently meets Australian Standards.



OUR MAJOR INDUSTRY PARTNERS

Our students have the opportunity to participate in the Industry Placement with some of the most prestigious establishments in the world, part of worldwide chains with fine reputations. The collaboration offers our students world class experience and provides them with a head start in the hospitality industry. Additionally, each of the organisations who work with Empyrean, also provide each student with a certificate at the end of their placement. This enhances employment opportunities for our students in Australia and especially in their home countries.

Community Services students will be placed with Mercycare, one of Australia's principal care Organisations.



- Our students are trained to meet the highest industry standards.
 - Gain valuable industry experience.
- Improve your confidence in a professional environment.
- Establish a network with professionals in the industry.
- Our qualification will give you an edge in the job market.
- Become job ready and succeed in your chosen career path.

TRAIN WITH EMPYREAN EDUCATION WHEN ONLY THE BEST WILL DO.

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

FREMANTLE KITCHEN
25 High Street,
Fremantle, WA 6160



QUINLANS RESTAURANT
25 High Street,
Fremantle, WA 6160



MANDURAH TRAINING FACILITY
65/85 Mahogany Drive,
Halls Head, WA 6210



PERTH TRAINING FACILITY
267 Scarborough Beach Road,
Mount Hawthorn, WA 6016

YOUR
EMPYREAN
JOURNEY
STARTS
HERE

Select courses you want to study

Commercial Cookery

Patisserie

Hospitality

Community Services

Contact us and submit application with required documents to admissions@eei.wa.edu.au

If your application has been approved we will send an offer letter to you.

You sign the acceptance of offer and make the initial payment/deposit.

If you are an International student, you need to have a student visa in order to start your courses.

We will issue and send you a Confirmation of Enrolment (COE). You will need this document to apply for your student visa.

All students must attend orientation before starting their courses. At your orientation you will receive your timetable.

Enjoy your study experience with Empyrean and please let us know your feedback. Talk to our Student Services Officer if you need any help.

Graduate with quality skills and knowledge and become job ready and embark on your exciting career.

COURSES

SIT20416 CERTIFICATE II KITCHEN OPERATIONS

SIT30816 CERTIFICATE III IN COMMERCIAL COOKERY (094633M)

ABOUT THIS COURSE

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 and schools.



STUDENT

Domestic students only



DURATION

12 weeks (1 term)



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
- Laptop, tablet or similar
- Internet Access
- Please see Empyrean Stationary & Equipment list on our website



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 PROSPECTS

This qualification provides a pathway to work as:

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

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
SITHCCC017	Handle and serve cheese
SITHCCC003	Prepare and present sandwiches
SITHCCC004	Package prepared foodstuffs
BSBSUS201	Participate in environmentally sustainable work practices

I am happy to be a student of Empyrean 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.

Veronica Madeira
Certificate II in Kitchen Operation

ABOUT THIS COURSE

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

Domestic and International students



DURATION

52 weeks
(1 year/4 terms)



ACADEMIC REQUIREMENT

Completion of year 10 or equivalent



STUDY PATHWAY

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



MANDATORY REQUIREMENT

- Chef's uniform and a cookery kit
- Laptop, tablet or similar
- Internet Access
- Please see Empyrean Stationary & Equipment list on our website



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 PROSPECTS

This qualification provides a pathway to work as a cook.



INDUSTRY PLACEMENT

This course includes mandatory industry placement.

UNITS OF COMPETENCY	
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, eggs 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
SITHCCC004	Package prepared foodstuffs
SITHCCC017	Handle and serve cheese
SITHCCC011	Use cookery skills effectively

SIT40516 CERTIFICATE IV IN COMMERCIAL COOKERY (094634K)

SIT31016 CERTIFICATE III IN PATISSERIE (093808A)

ABOUT THIS COURSE

This qualification reflects the role of commercial cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems. Students will learn staff rostering, budgeting finances, leading and managing others, handling complaints and a range of supervisory / management skills and menu design for special dietary requirements.



STUDENT

International students



DURATION

26 Weeks
(6 months /2 terms)



ACADEMIC REQUIREMENT

Completion of Certificate III in Commercial Cookery



STUDY PATHWAY

After completing this qualification, students may progress to Diploma of Hospitality Management



MANDATORY REQUIREMENT

- Chef's uniform and a cookery kit
- Laptop, tablet or similar
- Internet Access
- Please see Empyrean Stationary & Equipment list on our website



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 PROSPECTS

This qualification provides a pathway to work as a chef or a chef de partie.

UNITS OF COMPETENCY	
UNIT CODE	CORE UNITS
SITHKOP004	Develop menus for special dietary requirements
SITHKOP005	Coordinate cooking operations
BSBSUS401	Implement and monitor environmentally sustainable work practices
BSBDIV501	Manage diversity in the workplace
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXHRM003	Lead and manage people
SITXWHS003	Implement and monitor work health and safety practices
SITXMG001	Monitor work operations
UNIT CODE	ELECTIVE UNITS
SITXCCS007	Enhance the customer service experiences
SITXFIN002	Interpret financial information
SITXWHS002	Identify hazards, assess and control safety risks
SITXHRM002	Roster staff

EMPYREAN IS YOUR
PATHWAY TO A
LONG LASTING CAREER

Empyrean creates a very caring and homey environment for their students and all staff are very supportive. I am very grateful to my trainers who have been a good guidance for my study and training. Apart from my studies, I am involved in different cultural communities which adds on valuable experience for my experience here in Perth. The course exceeded my expectations in terms of the amount of information and training in the kitchen. Most importantly, the industry experience is excellent as well.

Nishee Luchmun Certificate IV in Commercial Cookery



ABOUT THIS COURSE

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 and Domestic students



DURATION

52 weeks
(1 year / 4 terms)



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
- Laptop, tablet or similar
- Internet Access
- Please see Empyrean Stationary & Equipment list on our website



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 PROSPECTS

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



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 petits 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
SITHFAB005	Prepare and serve espresso coffee

I am very happy to study Patisserie course in Empyrean because Empyrean has specialized patisserie kitchen where we have access to great industry standard equipment to learn the skills.

Most importantly, our trainers are fantastic, very knowledgeable and supportive.

Yongyuk Na Certificate III in Patisserie



SIT40716 CERTIFICATE IV IN PATISSERIE (095106D)

ABOUT THIS COURSE

This qualification reflects the role of pastry chefs who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems. 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

26 weeks
(6 months / 2 terms)



ACADEMIC REQUIREMENT

Completion of Certificate III in Patisserie



STUDY PATHWAY

After completing the qualification, students may progress to study in Diploma of Hospitality Management



MANDATORY REQUIREMENT

- Chef's uniform, a cookery kit and a patisserie kit
- Laptop, tablet or similar
- Internet Access
- Please see Empyrean Stationary & Equipment list on our website



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 PROSPECTS

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

UNITS OF COMPETENCY	
UNIT CODE	CORE UNITS
SITHKOP005	Coordinate cooking operations
BSBSUS401	Implement and monitor environmentally sustainable work practices
BSBDIV501	Manage diversity in the workplace
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXHRM003	Lead and manage people
SITXWHS003	Implement and monitor work health and safety practices
SITXMGTO01	Monitor work operations
UNIT CODE	ELECTIVE UNITS
SITXCCS007	Enhance customer service experiences
SITXHRM002	Roster staff

Arika Dwi Saputri
Certificate IV in Patisserie

I always have a passion to cook and bake something nice for my family. At Empyrean, I fully explore this interest in a more professional level and discovered my dream to pursue a culinary career. All my teachers are friendly, approachable and highly skilled. They have opened my eyes to an interesting field of culinary arts and have always been so patient in answering all my questions. I would like to give special thank you to Chef Shubham and Chef Francesca. I would definitely recommend Empyrean.

AN EMPYREAN QUALIFICATION,
YOUR PATHWAY TO HIGH LEVEL POSITIONS.

SIT30616 CERTIFICATE III IN HOSPITALITY

ABOUT THIS COURSE

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

12 weeks (3 months / 1 term)



ACADEMIC REQUIREMENT

Completion of year 10 or equivalent



STUDY PATHWAY

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



MANDATORY REQUIREMENT

- Laptop, tablet or similar
- Internet Access
- Please see Empyrean Stationary & Equipment list on our website



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 PROSPECTS

- 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



INDUSTRY PLACEMENT

This course includes mandatory industry placement.



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
SITXCCS002	Provide visitor information
SITHCCC004	Package prepare foodstuffs
SITHFAB002	Provide responsible service of alcohol
SITHFAB017	Provide advice on food and beverage matching
SITHFAB005	Prepare and serve espresso coffee
SITXEBS001	Use social media in a business
SITXWHS002	Identify hazards, assess and control safely risks

Willow Hallback
Certificate III in Hospitality

I started this course with my mother 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 myself pursuing a career in hospitality, and I really enjoy it. My trainer Betty has been a huge help in all of this, and I can't thank her enough.

SIT50416 DIPLOMA OF HOSPITALITY MANAGEMENT (091070K)

SIT60316 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT (093379F)

ABOUT THIS COURSE

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming.



STUDENT

International students



DURATION

26 weeks
(6 months / 2 terms)



ACADEMIC REQUIREMENT

After completion of Certificate IV in Commercial Cookery or Certificate IV in Patisserie



STUDY PATHWAY

After completing the qualification, students may progress to study in Advanced Diploma of Hospitality Management



MANDATORY REQUIREMENT

- Laptop, tablet or similar
- Internet Access
- Please see Empyrean Stationary & Equipment list on our website



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 PROSPECTS

The qualification provides a pathway to work as

- banquet or function manager
- bar manager
- café manager
- chef de cuisine
- chef patissier
- club manager
- executive housekeeper
- front office manager
- gaming manager
- kitchen manager
- motel manager
- restaurant manager
- sous chef
- unit manager catering operations



UNITS OF COMPETENCY



UNIT CODE	CORE UNITS
SITXMG002	Establish and conduct business relationships
SITXCCS008	Develop and manage quality customer service practices
SITXGLC001	Research and comply with regulatory requirements
BSBMGT517	Manage operational plan
SITXFIN004	Prepare and monitor budgets

Empyrean Education Institute is a great place for beginners to learn culinary skills. The trainers have a very hands on approach to teaching amateurs like us and yet do so with a lot of encouragement, making the students feel confident and enthusiastic. The modules are well developed and skillfully executed. The opportunities given to the students through Industry Placements gives us great exposure and a real feel of how the industry works. There is a perfect blend of the theoretical knowledge as well as the practical demonstrations of what we need to know, thus easing our transition from the college into the workforce. I really appreciate all the effort put in by my trainers Francesca and Neil for making me believe I have potential through the many moments of self doubt. I can truly say that Empyrean has delivered all that they promised at the Induction programme and I am happy to be a part of this institute.



Sandra Johannes

Diploma of Hospitality Management
(Cookery Pathway)



STUDENT

International students



DURATION

26 weeks (6 months / 2 terms)
or 52 weeks (1 year / 4 terms)



ACADEMIC REQUIREMENT

Completion of Diploma of Hospitality Management



MANDATORY REQUIREMENT

- Laptop, tablet or similar
- Internet Access
- Please see Empyrean Stationary & Equipment list on our website



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 PROSPECTS

The qualification provides a pathway to work as

- area manager or operations manager
- café owner or manager
- club secretary or manager
- executive chef
- executive housekeeper
- executive sous chef
- food and beverage manager
- head chef
- motel owner or manager
- rooms division manager

EXPERIENCE WORLD CLASS HOSPITALITY TRAINING AT EMPYREAN.



UNITS OF COMPETENCY



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

Studying at Empyrean has given me some incredible opportunities including working and studying in Australia. These invaluable experiences have helped me develop professionally and personally and it has helped me clarify what I want to do after graduation. All tutors and student services are open and extremely caring and helpful. The classes are challenging, and a lot of hard work must be input, but it will all be worth it in the end. Thank you Empyrean



Nicole Bailote

Diploma of Hospitality Management

CHC33015 CERTIFICATE III IN INDIVIDUAL SUPPORT (AGEING, HOME AND COMMUNITY CARE) (098453E)

CHC43115 CERTIFICATE IV IN DISABILITY (098454D)

ABOUT THIS COURSE

This qualification opens the door to a rewarding career and builds a solid foundation for your future as a care worker. It offers the skills and understanding required to deliver support and care services to older people in residential, home and community settings. You will learn to work with supervision, to agreed care plans and within organisational guidelines and professional practice frameworks.



STUDENT

International and Domestic students



DURATION

26 weeks
(6 months / 2 terms)



ACADEMIC REQUIREMENT

Completion of year 10 or equivalent



STUDY PATHWAY

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



ENGLISH REQUIREMENT

IELTS 5.5 or equivalent



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 PROSPECTS

- Personal care worker • Person-centred carer
- Multi-skilled worker • Assistant in nursing
- Support worker • Respite worker
- Community care worker



INDUSTRY PLACEMENT

This course includes mandatory industry placement.

The course will prepare you for:

- Tailored care for individual client needs
- Support independence and wellbeing
- Compliant aged care practice
- Work in health and community services
- Support and empowerment of older people
- Palliative care services
- Home and community support

UNITS OF COMPETENCY	
UNIT CODE	CORE UNITS
CHCCS015	Provide individualised support
CHCCS023	Support independence and wellbeing
HLTAAP001	Recognise healthy body systems
CHCLEG001	Work legally and ethically
HLTWHS002	Follow safe work practices for direct client care
CHCCOM005	Communicate and work in health or community services
CHCDIV001	Work with diverse people
UNIT CODE	ELECTIVE UNITS
CHCCS011	Meet personal support needs
CHCAGE001	Facilitate the empowerment of older people
CHCAGE005	Provide support to people living with dementia
CHCPAL001	Deliver care services using a palliative approach
CHCCS025	Support relationships with carers and families
CHCHCS001	Provide Home and Community support services
HLTAID003	Provide first Aid

GET INDUSTRY PLACEMENT
AND GAIN INVALUABLE
EXPERIENCE

ABOUT THIS COURSE

This course is ideal for individuals who want to develop and pursue a career in caring for and supporting people with disabilities and will prepare you to work as a disability support worker in a client's home or a community organisation. You'll help people with an intellectual or physical disability, by empowering them to become more independent and self-reliant, so they can participate in community activities. People working at this level may be a supervisor or manage the performance of other team members.



STUDENT

International and Domestic students



DURATION

26 weeks
(6 months / 2 terms)



ACADEMIC REQUIREMENT

Completion of Certificate III in Individual Support



STUDY PATHWAY

After completing the qualification, students may progress to study Diploma of Community Services



ASSESSMENT

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



CAREER PROSPECTS

- Behavioural Support Officer
- Community-Based Support Officer
- Disability Support Worker
- Disability Team Leader/Supervisor
- Residential Care Officer
- Senior Personal Care Assistant
- Project Officer (Life Enhancement Team)
- Care supervisor (Aged Care)
- Coordinator of Volunteers (Services to Older People)



INDUSTRY PLACEMENT

This course includes mandatory industry placement.

Your studies will prepare you for:

- Support independence and wellbeing
- Manage disability support compliance
- Work with diversity
- Support and empowerment of people with disability
- Provide person-centred services
- Home and community support

UNITS OF COMPETENCY	
UNIT CODE	CORE UNITS
CHCCS015	Provide individualised support
HLTAAP001	Recognise healthy body systems
HLTWHS002	Follow safe work practices for direct client care
CHCLEG003	Manage legal and ethical compliance
CHCDIV001	Work with diverse people
CHCDIS002	Follow established person-centred behavior supports
CHCDIS007	Facilitate the empowerment of people with disability
CHCDIS008	Facilitate community participation and social inclusion
CHCDIS009	Facilitate ongoing skills development using a person-centred approach
CHCDIS005	Develop and provide person-centred service responses
CHCDIS010	Provide person-centred services to people with disability with complex needs
UNIT CODE	ELECTIVE UNITS
CHCCS023	Support independence and wellbeing
CHCCS025	Support relationships with carers and families
CHCHCS001	Provide home and community support services

YOUR EMPYREAN QUALIFICATION
WILL OPEN DOORS

CHC52015 – DIPLOMA OF COMMUNITY SERVICES (CASE MANAGEMENT) (098455C)

PATHWAY PROGRAM

ABOUT THIS COURSE

With a Diploma of Community Services you will gain skills and knowledge on legal and ethical compliance, society and diversity, personal and professional development, working with clients and peer case workers, community program development, policies and research. This may include areas of aged care, disability, mental health, youth services and child protection. Our industry-experienced trainers will guide you through real-life scenarios and case studies in order to provide you with the necessary knowledge, expectations and continuous improvement mind-set. At the end of the course students will be equipped with various skills, techniques as well as holistic

approach which will enable them to navigate community services sector and keep up with its demands and currency.

Your studies will prepare you for:

- Legal and Ethical Compliance
- Society and Diversity
- Personal and Professional Development
- Case Management 1: Working with Clients
- Case Management 2: Working with Peer Case Employees
- Program Development
- Practical skills implementation



STUDENT

International and Domestic students



DURATION

52 weeks
(1 year / 4 terms)



ACADEMIC REQUIREMENT

Completion of Year 12 or equivalent.
Other relevant qualifications or experience



STUDY PATHWAY

After completing the qualification, students may progress to study Social Studies or Social Work Degree



ASSESSMENT

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



CAREER PROSPECTS

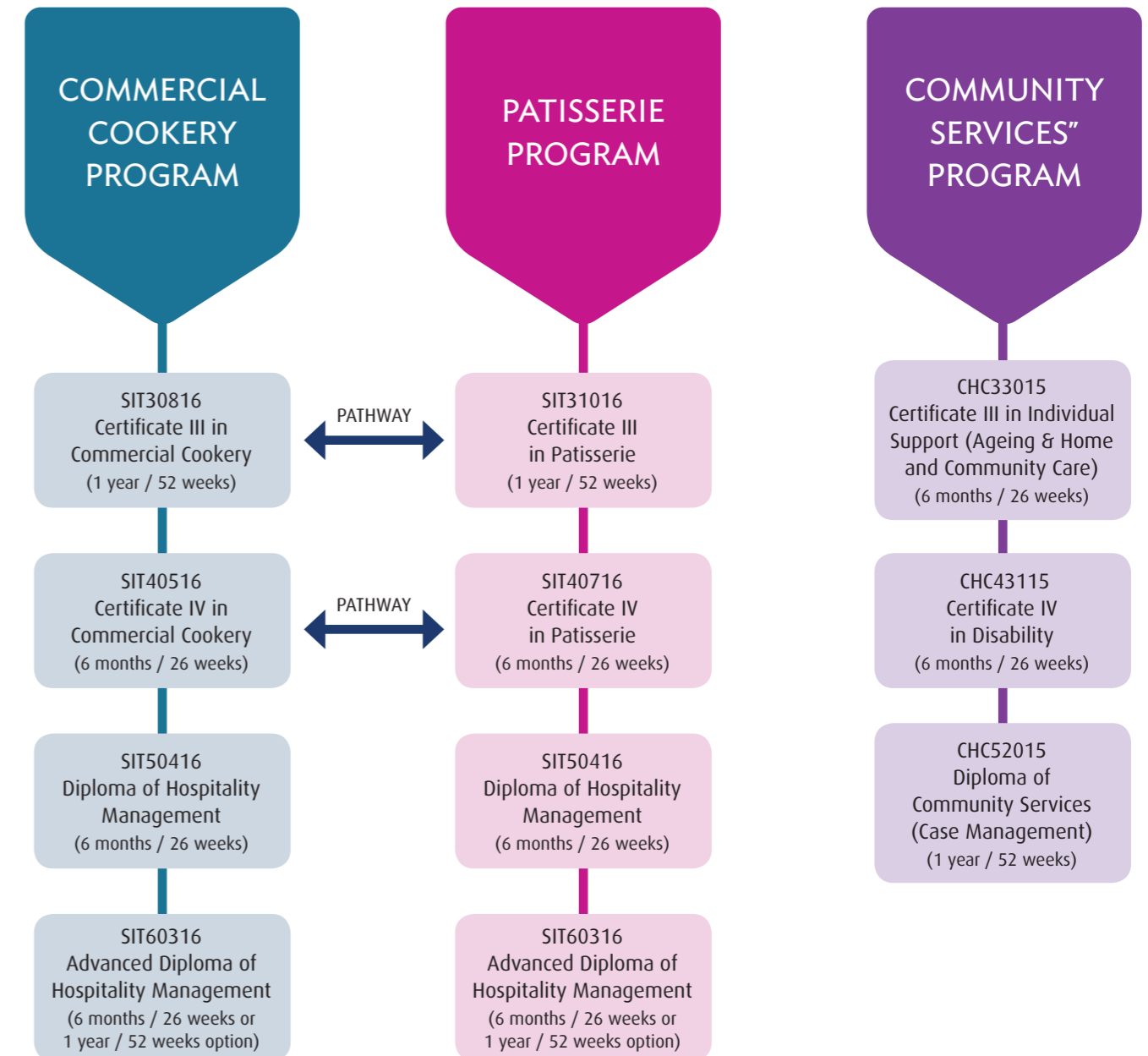
- Social Housing Coordinator
- Community Services Worker
- Welfare Officer • Case Manager
- Family Support Worker
- Coordinator Youth Services
- Team Leader / Supervisor



INDUSTRY PLACEMENT

This course includes mandatory industry placement.

UNITS OF COMPETENCY	
UNIT CODE	CORE UNITS
HLTWH5004	Manage work health and safety
CHCLEG003	Manage legal and ethical compliance
CHCDEV002	Analyse impacts of sociological factors on clients in community work and services
CHCDIV003	Manage and promote diversity
CHCCOM003	Develop workplace communication strategies
CHCPRP003	Reflect on and improve own professional practice
CHCMGT005	Facilitate workplace debriefing and support processes
CHCCCS007	Develop and implement service programs
UNIT CODE	ELECTIVE UNITS
BSBWOR501	Manage personal work priorities and professional development
CHCCCS004	Assess co-existing needs
CHCCSM004	Coordinate complex case requirements
CHCCSM005	Develop, facilitate and review all aspects of case management
CHCCSM006	Provide case management supervision
BSBWOR502	Lead and manage team effectiveness
BSBADM502	Manage meetings
BSBPMG522	Undertake project work



MULTIPLE PATHWAY OPTIONS ARE AVAILABLE.

Choosing to study Empyrean courses via a study pathway program provides Empyrean students with the very best Nationally Accredited Training. Designed in collaboration with local industry experts, Empyrean's qualification pathways ensure students graduate with real world experience, gained in a variety of industry establishments across Western Australia. Whether you are considering an entry level qualification or in-depth professional development, Empyrean is Perth's best Culinary, Hospitality & Community Service Training Institute.

Partick Ryan Managing Director

STUDENT SERVICES AND ADMINISTRATION

USEFUL INFORMATION



Empyrean lays a focus on student services and administrative support for our students. We are determined to offer the best guidance, assistance and support from the very beginning of your enrolment.

Student Services staff are dedicated to assist every student to make academic progress and achieve their goals while studying with us. Together with our industry seasoned trainers, student services department is here to help every student with their studies or personal difficulties in a professional, approachable and discreet manner.

Here at Empyrean, we believe that student services is not just about assisting students with their academic needs. Our friendly staff are dedicated to provide guidance and knowledge for our students who are in need of a more personalised support.

We are here to make your experience with Empyrean enjoyable, unforgettable and successful.

THE EMPYREAN DIFFERENCE
SUPPORT • GUIDANCE • ASSISTANCE



DRESS CODE

Empyrean insists that high standards of presentation and personal hygiene are essential and required at all times. Specific uniform requirements will be communicated with individual students.



OVERSEAS STUDENT HEALTH COVER

If you intend to live and stay in Australia on a student visa, it is a condition of this visa that you purchase an appropriate overseas student health cover (OSHC) which will cover your medical expenses during your stay. Empyrean offers students assistance in applying for the OSHC.



ORIENTATION DAY

All new students are required to attend an orientation day before starting your classes at Empyrean. Students will be taken on a campus tour and will receive their student identification card, Empyrean handbook, class timetable and information pack.



IN CASE OF EMERGENCY

For all emergencies please dial 000. This includes Fire, Police and Ambulance services, operating 24 hours a day.



REGULATIONS

Empyrean's policies and procedures are designed and implemented in accordance with the Australian Government Education Services for Overseas Students (ESOS) Act 2000, Australian Quality Training Framework for Registered Training Organisations, ASQA Standards, National Code of Practice for Registered Providers of Education and Training to overseas students and Vocational Education and Training Act 1990.



ACCOMMODATION

International students who require assistance in finding suitable accommodation can contact Empyrean's student services who will assist with your enquiry.



COST OF LIVING

For international students, the cost of living in Australia is estimated to be around \$20,290 a year. For more information about living costs, please refer to the Department of Home Affairs website at www.homeaffairs.gov.au



DRIVING IN AUSTRALIA

Overseas students may use their home country's driving licence or an international driving permit. They can also apply for Australian driving licence. Please contact the Department of Transport for more information www.transport.wa.gov.au



STUDENT VISA

A student visa is granted by the Department of Home Affairs. A student visa is subclass 500. Empyrean recommends that students seek independent advice on your visa application. Please find out more information about the visa from www.homeaffairs.gov.au



STUDENTS UNDER 18

Empyrean requires parents or legal guardian consent for students under 18 during every step of their study from their enrolment to completion of their study at Empyrean. Domestic students must have their parents or legal guardian sign an NOA (Notification of Arrangement) form before starting the enrolment process.

WHAT STUDENTS SAY ABOUT EMPYREAN?

I have gained a lot from this course and it has absolutely helped me in the workplace. The teachers understand the students and support them in every way they can. I personally feel this is a good institution for those planning their career in the hospitality and tourism industry.

Wan-Ni-Lin Advanced Diploma of Hospitality Management



Empyrean has continually proven to be very professional and providing me with the resources I required to achieve my career. I would recommend Empyrean to anyone who want to improve skills in culinary and hospitality.

Brighton Wabwile Wafula Certificate III Commercial Cookery

I enjoy studying at Empyrean because I can learn and make friends and have fun in classes. Empyrean has nice atmosphere, most importantly they have amazing and well prepared chefs.

Daniela Machado Alves Certificate III in Patisserie



The industry placement was an excellent experience for me. To work with long term industry professionals in a five-star kitchen was amazing and showed me just how much more I had to learn.

Paul McMurrich
Certificate III Commercial Cookery

I am very happy to study at Empyrean because they provide me with great environment to study and all trainers are professional and qualified in the industry. I would recommend Empyrean because they have a great campus, it is a multicultural place for international students to grow, learn and develop professional skills.

Carlos Alberto Vargas Meneses
Certificate IV in Patisserie



WELCOME TO WESTERN AUSTRALIA



Perth is the capital of Western Australia, which is the largest state in the whole of Australia. It is a modern and vibrant capital city, boasting a desirable lifestyle, great geographic location and attractive investment opportunities. As the capital city of one of the world's most significant mining regions, Perth is rapidly growing in both population and economic prosperity. Perth's close proximity to Asia opens great potential for investors in energy, minerals, tourism and hospitality, education and agriculture and food.



Fremantle is a port city in Western Australia that's part of the Perth metropolitan area. It's known for its maritime history, Victorian architecture and remnants from Australia's days as a British penal colony. The famous Fremantle Prison, which housed convicts from the 1850s to 1991, now features re-created cellblocks. The 12-sided Round House, a landmark 1831 building, also briefly functioned as a jail. Fremantle has a large natural harbour and it serves as the port of Perth and is therefore very important as it handles almost all Western Australia's imported goods and container trade.



The City of Mandurah is Western Australia's largest regional city and covers an area of 173.5km. It is home to more than 84,000 people with an average increase of 1500 new residents each year over the past five years. Between 2016 and 2036, the population for the City of Mandurah is forecast to increase by 36,778 persons (44.26% growth), at an average annual change of 1.85%. Mandurah is a superb place to live and raise a family. Mandurah boasts a typical Mediterranean climate and relaxed coastal lifestyle which provides a unique work/life balance opportunity. Between the Indian Ocean, the expansive waterways of the Peel-Harvey Estuary and the lower reaches of the Serpentine River, this unique location boasts some of the best water based activity facilities in Western Australia.



EMPYREAN

EDUCATION INSTITUTE

Please contact our Marketing and Admissions staff at
admissions@eei.wa.edu.au or call 08 9228 1600
or visit our website at www.eei.wa.edu.au for further information