



EMPYREAN

EDUCATION INSTITUTE

DOMESTIC STUDENT PROSPECTUS 2019



COMMERCIAL
COOKERY



HOSPITALITY



PATISSERIE



COMMUNITY
SERVICES



HANDS ON INDUSTRY FOCUSED EDUCATION
AUSTRALIAN OWNED AND  OPERATED BUSINESS



WELCOME



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.

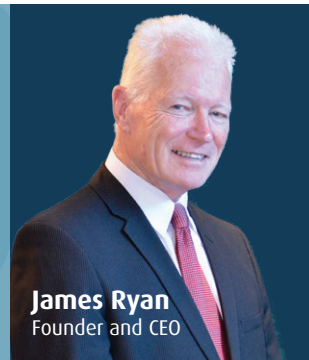
Experience the Empyrean difference, achieve a qualification for your future, and succeed!



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.



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

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 choosen career path.

TRAIN WITH EMPYREAN EDUCATION WHEN ONLY THE BEST WILL DO.



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

The required documents are

- Application form
- A valid USI number
- Suitability Questionnaire
- Financial Hardship form (if applicable)
- A valid health care card or a pension card
- Medicare card
- ID such as driver licence, learner permit, passport or birth certificate
- Previous Certificates or Qualification if applying for credit.

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

You need to sign the acceptance of offer then inform your JA (if applicable) that your enrolment has been approved.

You will receive emails to notify the date, time and venue for your orientation day.

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.

SIT30816 CERTIFICATE III IN COMMERCIAL COOKERY (094633M)

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
SITXWH5001	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

SIT31016 CERTIFICATE III IN PATISSERIE (093808A)

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



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.

WHAT STUDENTS SAY ABOUT EMPYREAN?

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

Elise Whittick Certificate III in Hospitality



My experience with Empyrean has been thoroughly enjoyable. The staff and trainers are great and very hands on, more importantly they are willing to help students whenever they can. I would recommend this course to anyone who wants to become a chef.

Matthew O'Connell Certificate III in Commercial Cookery

I enjoyed Certificate III in Commercial Cookery and learned new cooking skills. Chef trainers, staffs and my classmates are very helpful. I got to cook so many great dishes. Empyrean is a great place to learn.

Racheal Stokes Certificate III in Commercial Cookery



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

Throughout the Hospitality course I have experienced and learned how to serve customers, set up service tables, handle customer complaints, maintain hygienic practices for food safety and everything that involves in working effectively in hospitality industry.

May De Leon Certificate III in Hospitality



ELIGIBILITY CRITERIA FOR PARTICIPATION EQUITY PROGRAM AND PIT FUNDED PROGRAM

PARTICIPATION EQUITY FUNDED PROGRAM

- Job seekers/unemployed looking to gain further skills of formalise skills into a qualification
- If underemployed must have a written referral from an approved job network brokers
- Must have a valid health care card or a valid pension 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 apprenticeships and/or traineeships program

PRIORITY INDUSTRY TRAINING (PIT) FUNDED PROGRAM

- Can be employed or unemployed
- Cannot currently be participating in an apprenticeships and/or traineeships program
- To eligible for concession fee, must have a valid concession 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

2019 INTAKE DATE FOR ALL CAMPUSES 8 APRIL, 1 JULY AND 23 SEPTEMBER

Funding program available	Qualification	Duration	School age fee (under 18 years old)	Concession fee	Non Concession fee	Inclusive	Campus Available
Participation Equity	SIT31016 Certificate III in Patisserie	1 year	\$420	\$776.97	N/A	Study resources, knife and utensil kit, Chef white and apron. All ingredients associated with practical classes.	Fremantle
Participation Equity	SIT30616 Certificate III in Hospitality	3 months	\$420	\$464.52	N/A	Study resources, cost of all ingredients and consumable involved in practical demonstration.	Mandurah
Participation Equity and PIT	SIT30816 Certificate III in Commercial Cookery	1 year	\$420	\$776	\$2,600	Study resources, knife and utensil kit, Chef white and apron. All ingredients associated with practical classes.	Fremantle Mandurah

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 Empyrean Financial Hardship form to explain circumstances.
- Financial arrangement are subject to Empyreans Financial Hardship policy which is available on request
- All fees and charges are subject to the VET fees and charges policy 2019.



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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