



COURSE HANDBOOK

(International Students)

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INTRODUCTION

Melbourne City College Australia (MCCA) is a quality educational provider in Melbourne, Australia. We are delighted to extend a warm welcome to all our students from around the world. We are all wholeheartedly committed to and focused on our core mission which is enhancing the practice of education through developing lifelong skills.

We provide qualified and experience trainers who are committed to providing quality training and assessment and helping you to achieve your learning goals. We also regularly engage the industry to ensure that we provide training that is relevant to the industry needs that can help our students to pursue employment pathways after completing our courses.

We are ensuring your academic success and giving you the best possible educational experience for your lifelong success. We look forward to encouraging you along this exciting journey of learning and discovery with new opportunities for academic and professional growth for you career.

MCCA students come from a wide range of backgrounds and nationalities, which gives you an opportunity to learn from each other and alongside developing academic and vocational skills, enhance more appropriate and effective inter-personal and intercultural skills.

We agree that challenges are difficult and realise that you may be impacted as well. Our student support services are always available to help you with your questions, concerns, or difficulties.

Our campus is located in the heart of the Melbourne City CBD and is designed as a modern and vibrant location, equipped with all up-to-date facilities and technologies to facilitate the learning and teaching processes. We also have a commercial training kitchen for our Commercial Cookery and Hospitality Management courses.

Our students enjoy access to free Wi-Fi internet, computer labs, library, student hangout area, open study spaces and many more that our college has to offer. Our students can also benefit from a range of student support services including Learning Skill support / Language Literacy support / Counselling Services / Career Advice / IT Help.

It is very easy to travel to our campus by Public Transport Victoria as we are easily accessible via train, tram and bus. Southern Cross train station, which is the major railway station and transport hub for Melbourne, is just opposite to our campus.

Our campus is surrounded by many great attractions like Yarra River, Spencer Outlet Centre, Etihad Stadium, Docklands Stadium, Rod Laver arena, MCG, Sea Life Melbourne Aquarium, Victoria Police Museum, Immigration Museum, Melbourne Helipad, Crown Casino, Melbourne Convention and Exhibition Centre and many more.

We look forward to meeting you.

Kind regards,

Hari Bellomkonda
Chief Executive Officer

ELICOS Courses

General English (CRICOS Code: 097787B)

Our general English courses are designed for people who want to improve fluency, accuracy and confidence speaking in English. Our courses will also improve English language skills which are essential for travel, work purposes or simply for personal interest.

Course Overview

Our general courses develop all aspects of the English language including speaking, pronunciation, listening, grammar, reading and writing. The focus is on improving your basic communication needs in everyday aspect of the English language. During your English course you will be expected to participate as much as possible, and work individually, in pairs and in groups as well as take part in whole class activities. This course is for all international students with non-English speaking background or English is not their first language and wish to improve their English language skills.

Level

Elementary, Pre-intermediate, Intermediate, Upper-intermediate, Advanced

Intake

Start Any Monday

Modes of Study and Assessment

This course is delivered in a classroom environment with formative (weekly tests) and summative (mid-course level test and end of course level test) assessments.

Entry Requirements

- 18 years or older
- IELTS 3.0 or equivalent or the College's English Language Placement Test

Sample Timetables (subject to change)

Time	Monday	Tuesday	Wednesday	Thursday
Lesson 1 8:30 AM – 11:00 AM Or 3:00 PM – 5:30 PM	Grammar: comparatives and superlatives	Pronunciation: diphthongs, linking Speaking, Listening, Reading & Writing activities	Vocabulary: collocation: verbs/ adjectives + prepositions	Practical English: language activities where students get to read about a difficult celebrity
30 minutes break				
Lesson 2 11:30 PM – 2:00 PM Or 6:00 PM – 8:30 PM	Vocabulary: transport	Grammar: articles: a / an, the, no article	Pronunciation: sentence stress, differentiation of sounds Speaking, Listening, Reading & Writing activities	Chapter revision Chapter Test Chapter Test answers and feedback Portfolio work
Homework	Workbook			

Sample times only, subject to change (time may vary by 30 minutes – 1 hour depending on the class)



English for Academic Purposes (EAP) (CRICOS Code: 097788A)

English for Academic Purposes (EAP) provides the fastest and most effective way towards reaching your required English language level for further study.

Course Overview

The English for Academic Purposes (EAP) course is designed for students who want to pursue further study in vocational education and training, gain extra academic English in higher education studies or who want to apply to a university in the future. The benefits of Academic English are that it increases fluency in language and confidence that is required and used in formal and informal academic contexts. It is designed to prepare you for the language used in vocational education and training, university lectures and academic books.

The course allows you to meet the English language requirements for your future pathway without retaking IELTS (*conditions apply).

Level

Upper-intermediate, Advanced

Intake

Start Any Monday

Modes of Study and Assessment

This course is delivered in a classroom environment with formative (weekly tests) and summative (mid-course level test, and end of course level test) assessments.

Entry Requirements

- 18 years or older
- IELTS 5.0 or equivalent or the College's English Language Placement Test

Sample Timetables (subject to change)

Time	Monday	Tuesday	Wednesday	Thursday
Lesson 1 8:30 AM – 11:00 AM Or 3:00 PM – 5:30 PM	Listening: Concepts Skills: recognising time signposts	Speaking: Human behaviour Skills: taking turns: starting a turn; taking turns: recognising the end of a turn	Reading: Personality and behaviour Skills: preparing to read: illustrations	Writing: Extroverts and introverts Skills: spelling: /a:/; gathering and recording information; organising information into paragraphs Grammar: writing about others; joining with <i>and</i>
30 minutes break				
Lesson 2 11:30 PM – 2:00 PM Or 6:00 PM – 8:30 PM	Grammar: recognising past time Phonology: vowels - short vs long: /æ/ vs /a:/	Grammar: modals: <i>can</i> / <i>can't</i> Phonology: vowels - short vs long: /æ/ vs /a:/; consonants: /n/, /ŋ/, /ŋk/ Everyday English: asking for information	Grammar: frequency adverbs	Formative assessment
Homework	Workbook			

Sample times only, subject to change (time may vary by 30 minutes – 1 hour depending on the class)

EAP



VET (Vocational Education and Training) Courses

CHC33015 Certificate III in Individual Support (CRICOS Code: 096182F)



Course Description

This qualification reflects the role of workers in the community and/or residential setting who follow an individualised plan to provide person-centred support to people who may require support due to ageing, disability or some other reason. Work involves using discretion and judgement in relation to individual support as well as taking responsibility for own outputs. Workers have a range of factual, technical and procedural knowledge, as well as some theoretical knowledge of the concepts and practices required to provide person-centred support.

To achieve this qualification, the candidate must have completed at least 160 hours of work placement.

No licensing, legislative, regulatory or certification requirements apply to this qualification at the time of publication.

Duration

43 Weeks - Full Time Study

Pathways

Pathways from the qualification
CHC43015 Certificate IV in Ageing Support

Employment Opportunities

- Care assistant / worker
- Care service employees
- Community care worker
- Community support worker
- Disability support worker
- Food services deliverer
- Home care worker
- Home maintenance worker
- In-home respite giver
- Personal care assistant
- Personal care giver/worker
- Planned activity assistant
- Transport support worker
- Support worker

Modes of Study

The modes of study include:

- Classroom based training
- Work placement

Assessment Methods

Assessment methods include written work, projects, observations, and logbooks. Students are required to do 160 hours of work placement as part of assessment. Student work placement will be organised by the College.

Entry Requirements

- 18 years or older
- Satisfactorily completed year 11 or equivalent
- IELTS 5.5 or equivalent

Applicants with no formal qualifications and who are commencing within or have experience within a relevant industry may also be considered for entry into the Course

All students are required to submit a Federal Police background check before undergoing work placement.

Course Contents/ Units of Competency

CORE UNITS

CHCCCS015	Provide individualised support
CHCCCS023	Support independence and well being
CHCCOM005	Communicate and work in health or community services
CHCDIV001	Work with diverse people
CHCLEG001	Work legally and ethically
HLTAAP001	Recognise healthy body systems
HLTWHS002	Follow safe work practices for direct client care

ELECTIVE UNITS

CHCAGE001	Facilitate the empowerment of older people
CHCAGE005	Provide support to people living with dementia
CHCCCS011	Meet personal support needs
CHCCCS025	Support relationships with carers and families
CHCCCS002	Assist with movement
HLTAID003	Provide first aid

Elective units have been selected by the College in consultation with industry experts.



NATIONALLY RECOGNISED
TRAINING

Aged Care



Our students enjoy access to free Wi-Fi internet, computer labs, library, student hangout area, open study spaces and many more that our college has to offer. Our students can also benefit from a range of student support services including Learning Skill support / Language Literacy support / Counselling Services / Career Advice / IT Help.

CHC30113 Certificate III in Early Childhood Education and Care (CRICOS Code: 096183E)

Course Description

This qualification reflects the role of workers in a range of early childhood education settings who work within the requirements of the Education and Care Services National Regulations and the National Quality Standard. They support the implementation of an approved learning framework, and support children's wellbeing, learning and development. Depending on the setting, educators may work under direct supervision or autonomously.

Under the Education and Care Services National Law (2011) the Australian Children's Education and Care Quality Authority (ACECQA) publishes lists of approved early childhood education and care qualifications and information regarding regulatory requirements here: www.acecqa.gov.au

Duration

48 Weeks - Full Time Study

Pathways

Pathways from the qualification

CHC50113 Diploma of Early Childhood Education and Care

Employment Opportunities

Job roles include:

- Early childhood educator
- Playgroup supervisor
- Family day care worker
- Nanny
- Childhood Education Assistant

Modes of Study

The modes of study include:

- Classroom based training
- Work placement

Assessment Methods

Assessment methods include written work, projects, observations, and logbooks. Students are required to do 160 hours of work placement as part of assessment. Student work placement will be organised by the College.

Entry Requirements

- 18 years or older
- Satisfactorily completed year 11 or equivalent
- IELTS 5.5 or equivalent

Applicants with no formal qualifications and who are commencing within or have experience within a relevant industry may also be considered for entry into the Course

All students are required to submit a Working with Children Check and Federal Police background check before undergoing work placement.

Course Contents/ Units of Competency

CORE UNITS

CHCDIV002	Promote Aboriginal and/or Torres Strait Islander cultural safety
CHCECE001	Develop cultural competence
CHCECE002	Ensure the health and safety of children
CHCECE003	Provide care for children
CHCECE004	Promote and provide healthy food and drinks
CHCECE005	Provide care for babies and toddlers
CHCECE007	Develop positive and respectful relationships with children
CHCECE009	Use an approved learning framework to guide practice
CHCECE010	Support the holistic development of children in early childhood
CHCECE011	Provide experiences to support children's play and learning
CHCECE013	Use information about children to inform practice
CHCLEG001	Work legally and ethically
CHCPRT001	Identify and respond to children and young people at risk
HLTAID004	Provide an emergency first aid response in an education and care setting
HLTWHS001	Participate in workplace health and safety
ELECTIVE UNITS	
CHCDIV001	Work with diverse people
CHCECE006	Support behaviour of children and young people
CHCECE012	Support children to connect with their world

Elective units have been selected by the College in consultation with industry experts.





Course Description

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, cafes, and coffee shops.

Duration

52 Weeks - Full Time Study

Pathways

Pathways from the qualification

SIT40516 Certificate IV in Commercial Cookery

Employment Opportunities

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

Modes of Study

The modes of study include:

- Classroom based training
- Practical training in commercial training kitchen
- Work placement

Assessment Methods

Assessment methods include written tests, projects, case study, log book/ third party report and observations. The college will organise 200 hours of compulsory work placement.

Entry Requirements

- 18 years or older
- Satisfactorily completed year 11 or equivalent
- IELTS 5.5 or equivalent

Applicants with no formal qualifications and who are commencing within or have experience within a relevant industry may also be considered for entry into the course.

Course Contents/ Units of Competency

CORE UNITS

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

ELECTIVE UNITS

SITHCCC015	Produce and serve food for buffets*
SITHCCC003	Prepare and present sandwiches*
SITXINV001	Receive and store stock
HLTAID003	Provide first aid

*Prerequisite unit is SITXFSA001 Use hygienic practices for food safety
^ will be assessed including during work placement

Elective units have been selected by the College in consultation with industry experts.



SIT40516 Certificate IV in Commercial Cookery (CRICOS Code: 0100014)

Course Description

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.

This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

Possible job titles include chef and chef de partie.

Duration

78 Weeks - Full Time Study

Pathways

Pathways from the qualification

SIT50416 Diploma of Hospitality Management.

Employment Opportunities

Possible job titles include:

- chef
- chef de partie

Mode of Study

The mode of study includes:

- Classroom based training
- Practical training in commercial training kitchen
- Work placement

Assessment Methods

Assessment methods include written tests, projects, log book/ third party report and observations. The college will organise 240 hours of compulsory work placement.

Entry Requirements

- 18 years or older
- Satisfactorily completed year 11 or equivalent
- IELTS 5.5 or equivalent

Applicants with no formal qualifications and who are commencing within or have experience within a relevant industry may also be considered for entry into the course.

Course Contents/ Units of Competency

CORE UNITS

BSBDIV501	Manage diversity in the workplace
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITHCCC001	Use food preparation equipment*
SITHCCC005	Prepare dishes using basic methods of cookery*
SITHCCC006	Prepare appetisers and salads*
SITHCCC007	Prepare stocks, sauces and soups*
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes*
SITHCCC012	Prepare poultry dishes*
SITHCCC013	Prepare seafood dishes*
SITHCCC014	Prepare meat dishes*
SITHCCC018	Prepare food to meet special dietary requirements*
SITHCCC019	Produce cakes, pastries and breads*
SITHCCC020	Work effectively as a cook* [^]
SITHKOP002	Plan and cost basic menus
SITHKOP004	Develop menus for special dietary requirements
SITHKOP005	Coordinate cooking operations* [^]
SITHPAT006	Produce desserts*
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people
SITXINV002	Maintain the quality of perishable items*
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices

ELECTIVE UNITS

SITHCCC015	Produce and serve food for buffets*
SITHCCC003	Prepare and present sandwiches*
SITXINV001	Receive and store stock
BSBWOR203	Work effectively with others
SITXWHS001	Participate in safe work practices
SITXHRM002	Roster staff
HLTAID003	Provide first aid

*Prerequisite unit is SITXFSA001 Use hygienic practices for food safety

[^] will be assessed including during work placement

Elective units have been selected by the College in consultation with industry experts.





SIT50416 Diploma of Hospitality Management (CRICOS Code: 0100015)

Course Description

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, cafes, and coffee shops. This qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

Duration

85 Weeks - Full Time Study

Pathways

Pathways from the qualification

SIT60316 Advanced Diploma of Hospitality Management or higher education qualifications in management.

Employment Opportunities

Possible job titles include:

- 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

Modes of Study

The modes of study include:

- Classroom based training
- Practical training in commercial training kitchen
- Work placement

Assessment Methods

Assessment methods include written tests, projects, log book/ third party report and observations. The college will organise 200 hours of compulsory work placement.

Entry Requirements

- 18 years or older
- Satisfactorily completed year 12 or equivalent
- IELTS 5.5 or equivalent

Applicants with no formal qualifications and who are commencing within or have experience within a relevant industry may also be considered for entry into the course.

Course Contents/ Units of Competency

CORE UNITS

- BSBDIV501 Manage diversity in the workplace
- BSBMGT517 Manage operational plan
- SITXCCS007 Enhance customer service experiences
- SITXCCS008 Develop and manage quality customer service practices
- SITXCOM005 Manage conflict
- SITXFIN003 Manage finances within a budget
- SITXFIN004 Prepare and monitor budgets
- SITXGLC001 Research and comply with regulatory requirements
- SITXHRM002 Roster staff
- SITXHRM003 Lead and manage people
- SITXMGT001 Monitor work operations
- SITXMGT002 Establish and conduct business relationships
- SITXWHS003 Implement and monitor work health and safety practices

ELECTIVE UNITS

- SITHCCC001 Use food preparation equipment*
- SITHCCC005 Prepare dishes using basic methods of cookery*
- SITHCCC006 Prepare appetisers and salads*
- SITHCCC007 Prepare stocks, sauces and soups*
- SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes*
- SITHCCC012 Prepare poultry dishes*
- SITHCCC013 Prepare seafood dishes*
- SITHCCC014 Prepare meat dishes*
- SITHCCC018 Prepare food to meet special dietary requirements*
- SITHCCC019 Produce cakes, pastries and breads*
- SITHCCC020 Work effectively as a cook*[^]
- SITHKOP002 Plan and cost basic menus
- SITHPAT006 Produce desserts*
- SITXFSA001 Use hygienic practices for food safety
- BSBRSK501 Manage risk

*Prerequisite unit is SITXFSA001 Use hygienic practices for food safety

[^] will be assessed including during work placement

Elective units have been selected by the College in consultation with industry experts.



BSB50215 Diploma of Business (CRICOS Code: 094865F)



Course Description

This qualification would apply to individuals with various job titles including executive officers, program consultants and program coordinators.

Individuals in these roles may possess substantial experience in a range of settings, but seek to further develop their skills across a wide range of business functions.

Conversely, it may also apply to those with little or no vocational experience, but who possess sound theoretical business skills and knowledge that they would like to develop in order to create further educational and employment opportunities.

Duration

52 Weeks - Full Time Study

Pathways

Pathways into the qualification

Preferred pathways for candidates considering this qualification include:

BSB40215 Certificate IV in Business or other relevant qualification

OR

with vocational experience in a range of work environments in senior support roles but without a qualification.

Pathways from the qualification

BSB60215 Advanced Diploma of Business or a range of other Advanced Diploma qualifications.

Employment Opportunities

Job roles and titles vary across different industry sectors.

Possible job titles relevant to this qualification include:

- executive officer
- program consultant
- program coordinator

Modes of Study

The modes of study include:

- Classroom based training

Assessment Methods

Assessment methods include written tests, projects, observations, research, and case study.

Entry Requirements

- 18 years or older
- Satisfactorily completed year 12 or equivalent
- IELTS 5.5 or equivalent

Applicants with no formal qualifications and who are commencing within or have experience within a relevant business industry may also be considered for entry into the Course.

Course Contents/ Units of Competency

ELECTIVE UNITS

BSBADM502	Manage meetings
BSBHRM501	Manage human resources services
BSBHRM506	Manage recruitment, selection and induction processes
BSBMGT403	Implement continuous improvement
BSBMGT615	Contribute to organisation development
BSBMKG501	Identify and evaluate marketing opportunities
BSBPMG522	Undertake project work
BSBRISK501	Manage risk

Elective units have been selected by the College in consultation with industry experts.



NATIONALLY RECOGNISED
TRAINING

Business

BSB61015 Advanced Diploma of Leadership and Management (CRICOS Code: 095640D)



Course Description

This qualification reflects the role of individuals who apply specialised knowledge and skills, together with experience in leadership and management, across a range of enterprise and industry contexts.

Individuals at this level use initiative and judgement to plan and implement a range of leadership and management functions, with accountability for personal and team outcomes within broad parameters.

They use cognitive and communication skills to identify, analyse and synthesise information from a variety of sources and transfer their knowledge to others, and creative or conceptual skills to express ideas and perspectives or respond to complex problems.

Duration

52 Weeks - Full Time Study

Pathways

Pathways from the qualification

Higher education programs in business management

Employment Opportunities

Job roles and titles vary across different industry sectors.

Possible job titles relevant to this qualification include:

- manager
- senior manager

Modes of Study

The modes of study include:

- Classroom based training

Assessment Methods

Assessment methods include written tests, projects, observations, and case study.

Entry Requirements

- 18 years or older
- Satisfactorily completed year 12 or equivalent
- IELTS 5.5 or equivalent

Applicants with no formal qualifications and who are commencing within or have experience within a relevant business industry may also be considered for entry into the Course

Course Contents/ Units of Competency

CORE UNITS

- BSBFIM601 Manage finances
BSBINN601 Lead and manage organisational change
BSBMGT605 Provide leadership across the organisation
BSBMGT617 Develop and implement a business plan

ELECTIVE UNITS

- BSBMGT608 Manage innovation and continuous improvement
BSBMGT616 Develop and implement strategic plans
BSBMGT622 Manage resources
BSBHRM602 Manage human resources strategic planning
BSBMKG609 Develop a marketing plan
BSBADV602 Develop an advertising campaign
BSBRSK501 Manage risk
BSBSUS501 Develop workplace policy and procedures for sustainability

Elective units have been selected by the College in consultation with industry experts.



Leadership and Management

Recognition of Prior Learning (RPL) and Credit Transfer

A learner may be able to apply for RPL if they have gained competency from work, other programs, courses, life experience or training provided at work that is relevant to the course. The College recognises the AQF qualifications and statements of attainment issued by other registered training organisations.

Campus Location

Level 9, 120 Spencer Street, Melbourne Victoria 3000, Australia

The training kitchen location for Commercial Cookery and Hospitality Management Courses is at Kitchen 4, 79 Sunshine Road, West Footscray VIC 3012.

How to Apply

Complete an Application Form and submit it to the College. Form available on

<https://www.melbournecitycollege.edu.au/how-to-apply>

Important Information

Intake Dates: Weekly for ELICOS Courses, Monthly for VET Courses

Fees & Charges: Please check on

<https://www.melbournecitycollege.edu.au/course-fees>

Policies & Procedures (Including Refunds):

<https://www.melbournecitycollege.edu.au/policy-procedures>

For further information such as student support services, timetables and other information regarding the College, please visit:

<https://www.melbournecitycollege.edu.au/>

Melbourne City College Australia (MCCA)

Commercial
Cookery

Child Care

Business

Hospitality

Leadership &
Management

Aged Care

WHY MELBOURNE CITY COLLEGE AUSTRALIA?

- Close links with the industry
- Highly qualified trainers
- Value for money
- Modern equipment
- Payment Plan
- Excellent student support services
- Easily accessible campus
- Extra English support classes
- Small class sizes



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