



Kenvale

COLLEGE OF HOSPITALITY
COOKERY & EVENTS

Student Guide

2020-2021

kenvale.edu.au

RTO ID: 6901 | CRICOS: 00771A | ABN: 72 382 006 365

+61 2 9314 6213



From Our Director	4
Our History	7
Personalised Education	8
Real-World Education from Some of Australia's Best	10
Industry Employment	12
Our Industry Partners	14
How Does Industry Placement Work?	16
A World of Growth	18
Graduate Success Stories	20
Hospitality Courses	22
Event Courses	24
Cookery Courses	26
Courses at a Glance	29
Pathways and Articulation	30
Academic Calendar	32
Domestic Tuition Fees	34
International Tuition Fees	36
Non-Tuition Fees	38
Policies and Procedures	40
Entry Requirements	42
Studying and Living in Australia	44
Kenvale Pop Up Restaurant	46

The College attempts to ensure that the information contained in this publication is correct at the time of production. However, sections may be amended without notice by the College in response to changing circumstances or for any reason.

RTO ID: 6901 | CRICOS: 00771A | ABN: 72 382 006 365



From Our Director



Dr Anne Zahra
Managing Director, Kenvale College

With a combination of world-class education, and industry experience, **Kenvale College gives you the tools to succeed in your future career.**

If you're taking the time to read through our prospectus, you probably have a few lingering questions like, "What makes Kenvale College different?" or, "Is it the right path for me?"

Our difference is we want to give you more than knowledge. We want to equip you with the skills and experience to help kick-start your career. All this in an environment of care, growth and family where you as a person matter along with positive relationships that will accompany you for a lifetime.



Dedicated lecturers with extensive and current industry experience



Small class sizes



Work integrated learning



A fun, supportive environment



Industry guest speakers



Field trips



Assessments that are based on real industry experiences



Our very successful mentoring program

We invite you to **fulfill your potential**

Your success starts with you. It's important to know what is going to excite you and feed your passion. As the saying goes, if you love what you do, you will never work a day in your life.

This guide is designed to help you find a course that excites you. Whatever that may be, know that Kenvale College is here to support and provide you with the skills to take you where you want to go.



"The hospitality and events industry is an opportunity for engagement, it allows people to come together and share a communal interest."

- **Aiden Hippensteel**, Event Operations Floor Manager at ICC Sydney
Advanced Diploma in Hospitality Management and Event Management



Our History

1971

Kenvale was established as Australia's first Private not-for-profit Hospitality College.

1989

Kenvale's course was among the first to gain recognition by the Australian Hospitality Review Panel (AHRP).

1996

Celebrated its 25th anniversary.

2009

Commencement of the Get Real Events Experience program for Year 11 students.

2005

Commencement of the High Flyer Program (HFP) (Partial Scholarship Program) for Year 12 students in conjunction with the Radisson Blu Plaza Hotel Sydney.

2011

Lecturing staff recognised for excellence in teaching and training receiving the National Tourism & Hospitality Teachers Awards.

2013

Coordinated the academic program for the EUHOFA 2013 International Congress organised in conjunction with the Association of Australian Hotel Schools (AAHS)

2014

Actively increased the number and diversity of International students

2021

Celebrating 50 year anniversary

2019

Celebrated the 25th Anniversary of Winefest

2016

The New South Wales Education Standards Authority (NESA) accreditation for Professional Development programs



Personalised Education

1

Our Mission

At Kenvale College, we will work with students, staff members and industry partners to transform tourism and hospitality industries and spread a culture that is respectful and encourages a genuine commitment to excellence.

We envision world-class tertiary education that produces humble, hard-working and passionate graduates who are committed to service and are happy to receive and act upon feedback.

With their integrity and passion for service, our students and graduates will make a positive and lasting contribution to the workplace and society.

2

Our Vision

To create a supportive environment where educators and students alike are treated equally. We recognise and respect the dignity of each person as everyone is a valued member of the Kenvale College community.

We adopt a holistic and individualised approach to supporting students and encourage our students to have a voice so they may grow in confidence and achieve personal excellence.

Through being unified in this vision, we strengthen the bonds within our family, affirm the value and the importance of the work of the home, set an example to strive for greatness in the workforce and reinforce the concept that you don't study for qualifications, you study to further your passion and dreams.

3

Mentoring

One manifestation of receiving personalised education at Kenvale College is the mentoring program. Each student is assigned a mentor who meets them individually twice a trimester.

Mentoring is a practical way to support all students' wellbeing. It helps to immerse students in the Kenvale College experience and allows them to navigate their life while at Kenvale College and prepares them for life after college.

4

Small Classes

The best way to maintain a personalised experience for students is to limit class sizes. When there is a low teacher-to-student ratio, each student can have greater interaction with their lecturers and get the most out of their learning experience.

5

Work & Study

The quality education and paid industry employment offered by the college is based on partnership with leading industries and hospitality businesses that provide students with several opportunities to gain practical knowledge and experience in their areas of study.

"We believe that by working with integrity and passion we can shape our students to become better people in society."

– Michael Ghazi, Industry Liaison and Fundraising Manager





Real-World Education from Some of Australia’s Best

1992: NSW Tourism Awards

🏆 Finalist for the NSW Tourism Award for Industry Education.

1994: NSW Tourism Awards

🏆 NSW Tourism Award for Industry Education

2009: Australian Event Awards

🏆 Finalist for Best Event Education Program at the Australian Event Awards.

2016: The Tourism, Hospitality & Catering Institute of Australia (THCIA)

- 🏆 **Andrew Christie** - Trainer of the Year and Trainer Excellence Award
- 🏆 **Jennifer Gleeson** - Trainer Excellence Award
- 🏆 **Brigid Treloar** - Trainer Excellence Award
- 🏆 **Bernie McFarlane** - Trainer Excellence Award

2017: The Tourism, Hospitality & Catering Institute of Australia (THCIA)

- 🏆 **Brigid Treloar** - Trainer Excellence Award (Event Management)
- 🏆 **Dominique Roux-Salenbian** - Trainer Excellence Award (Cookery)

2018: Australian Event Awards

🏆 Finalist for Best Achievement in Event Education & Training

2019: NSW Training Awards

🏆 **Jenifer Gleeson** – VET Trainer/Teacher of the Year Finalist

2019: The Tourism Training Australia

- 🏆 **Farzan Contractor** – Trainer of the Year, Asian Cookery
- 🏆 **Ross Annas** – Trainer of the Year, Food & Beverage
- 🏆 **Brigid Treloar** – Trainer of the Year, Event Management
- 🏆 **Michael Chazi** – Trainer of the Year, Classroom Support
- 🏆 **Kenvale Annual Winefest** – Best Training Initiative



At Kenvale College, we want to give our students the best. This includes giving them educators who are at the top of their field, passionate about what they do and thrive from seeing the success of their students.

All lecturers have current experience in the hospitality, commercial cookery and event management industries which gives them credibility amongst students. We find that lecturers and student alike have high expectations of themselves and **a genuine commitment to excellence.**



Kenvale’s clean-sweep at the 2019 Tourism Training Australia Awards.



Industry Employment

With more than 48 years of education experience, a well-established network of industry partners and a strong reputation with employers, we aim at assisting our students to be employed from the first week of their study.

At Kenvale College, we believe that industry experience is vital which is why it is at the core of every course offered on campus. We are of the strong belief that this is why our graduates have such a high employment rate in comparison to the national standard.

To date, 100% of Kenvale Students obtain full-time employment within 1 month of graduating.

Our reason for this is:

61%

'Entry-level' positions require 3+ years' work experience.

To date,

100%

of Kenvale Students obtain full-time employment within 1 month of graduating.

This is astonishing considering that:

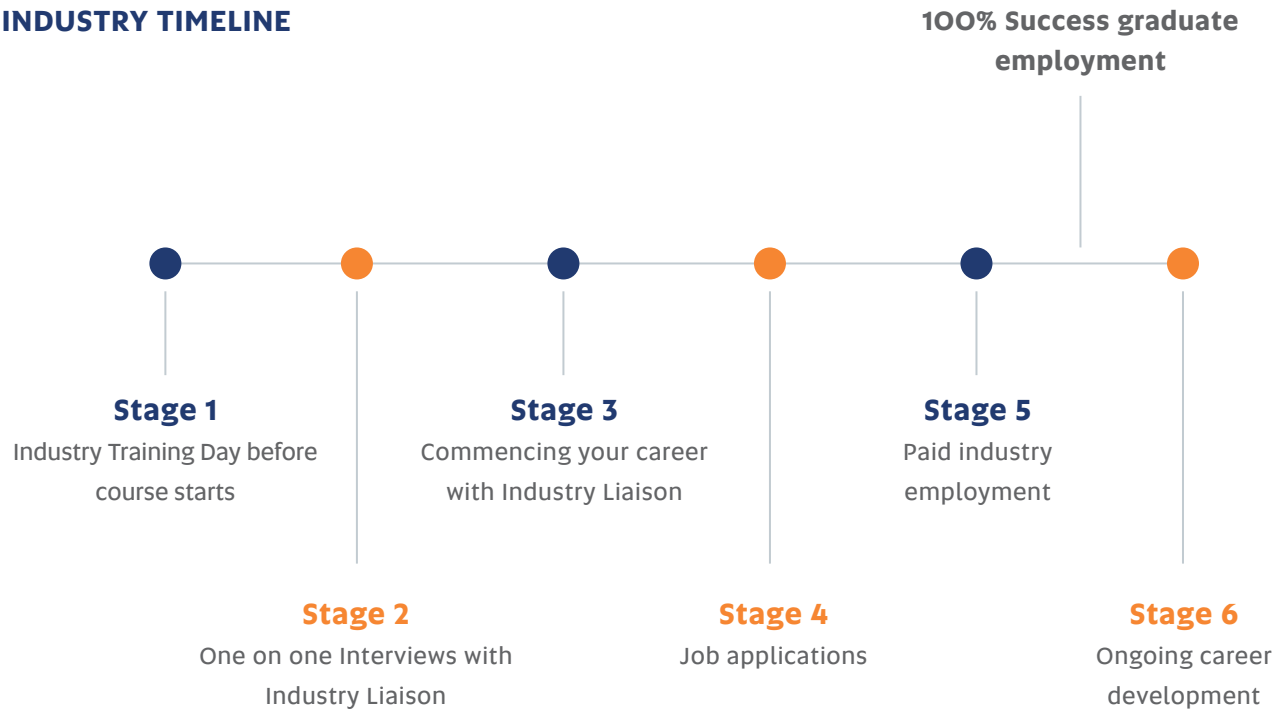
61.3%

In 2018 only 61.3% of people who attended a non-university, higher education institution obtained full-time employment within 4 months of graduating.

In order to ensure the future success of our graduates, Kenvale College works with our industry partners to give students a holistic experience and understand what it's like to work in their selected industry from their first year of study.

The college tailors the curriculum and teaching methods to meet the needs of the hospitality and tourism industry, shaping future hospitality leaders.

INDUSTRY TIMELINE



CAMRYN CHIN, Combined Advanced Diploma of Hospitality Management and Event Management working at Radisson Blu Hotel Sydney



Our Industry Partners

We endeavour to maintain a diverse portfolio of Industry Partners as we want to be able to offer students with placements that suit their unique interests and goals.

Kenvale College has established relationships with various Industry Partners for almost 50 years. These partnerships ensure that our students receive the knowledge and training required to better themselves and to prepare them for the challenges of tomorrow.

That's why Kenvale graduates are at the forefront of the hospitality industry, well-versed on both current and future trends.

Our industry partners include:





How Does Industry Placement Work?

1

Meet with our Industry Liaison Department

We believe in finding the best fit between an industry partner and one of our students. To ensure this, a team member from our Industry Liaison Department meet with each student individually to ascertain their interests, experience and career aspirations.

From here, they will work with and help them secure employment. Our aim is to gradually improve a student's employability skills while increasing their exposure to the industry.

2

Work out your availability

Students can work in a part-time or in casual role with one of our Industry Partners. We work with a broad range of companies from restaurants and hotels, to event venues and catering companies.

"The Radisson Plaza Hotel Sydney and Kenvale College's industry placement program develops a strong link between theory and practical knowledge. It successfully nurtures hospitality professionals who are competent and confident on delivering 5 star service and exceeding guests' expectations."

— Peter Tudehope, General Manager, Radisson Blu Plaza Hotel Sydney

3

Get ready to go to work!

It's important for prospective students to understand that their placement is a real job. With hard work, dedication and a willingness to learn, your employer may present you with greater opportunities.

Students will most likely be offered an entry level position in their first year. If they would like, students are also able to organise their own casual or permanent part-time employment to complete their industry placement hours.

Benefits of Concurrent Work and Study

We surveyed our key stakeholders and received an overwhelming response from our industry partners, students and alumni in favour of concurrent work and study.

The benefits cited by them included:



Students can assimilate the theory and skills in a real workplace.



Students progress in their career, with some gaining promotions while still studying.



Students are supported by the industry and college at the same time



Students learn multitasking and team management skills that prepare them for the real world.



Students have the opportunity to earn and learn at the same time.



HELENA KVASNOVSKA, Diploma of Events Management student working at SOKYO



A World of Growth

Become a leader in the world’s fastest-growing industry.

Whatever the world economy does, the hospitality sector keeps on growing. The travel and tourism sector alone supports 284 million people in employment.

The sector is expected to grow 4% annually, providing 370 million jobs by 2026.

In 1950, there were 25 million international tourists. By 2000, there were 674 million. By 2030, 1.8 billion are forecasted.

According to the Australian Industry and Skills Committee, food and beverage services industries has grown strongly over the past decade and will continue to grow in the future.

It is estimated by 2023, food and beverage sectors will employ over 970,000 people.

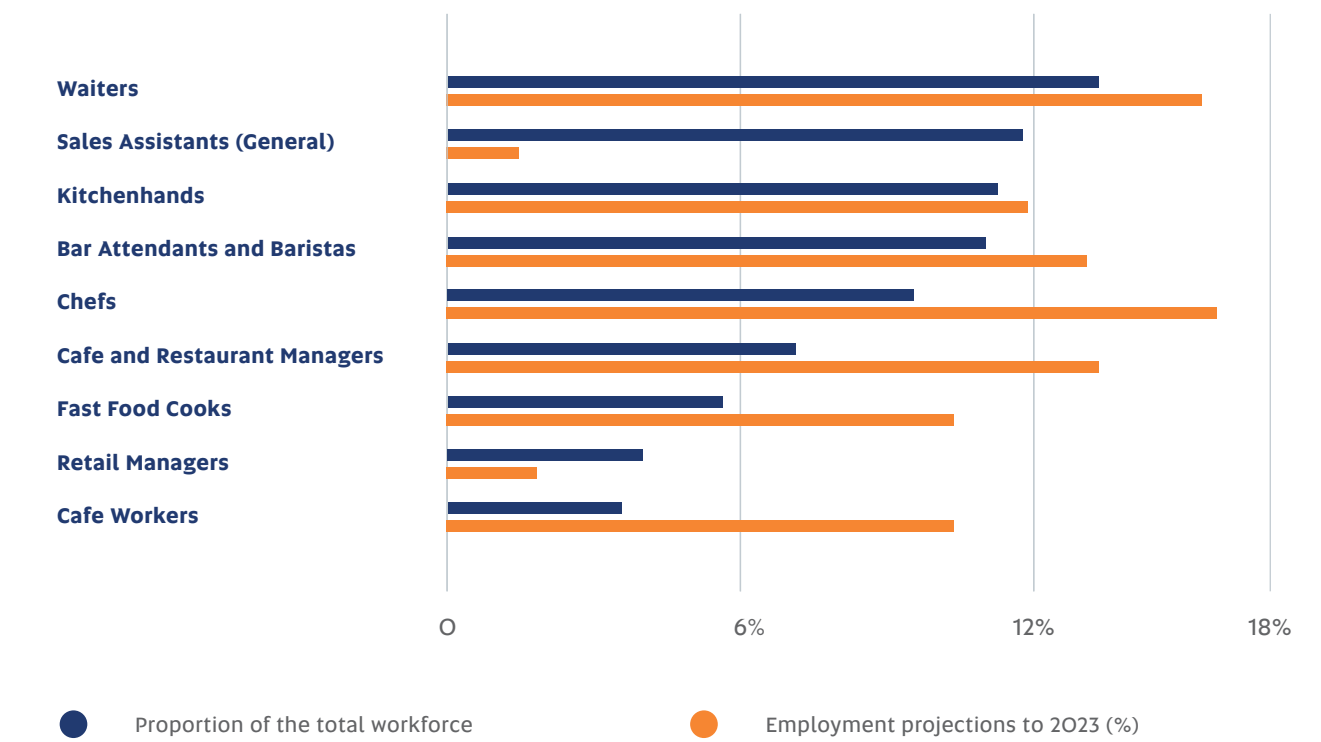


Diagram 1: Occupations as a proportion of the Food and Beverage Services industry workforce, and the projected employment growth for each occupation to 2023. (Source: Australian Industry and Skills Committee, 2019)



Does Event Management spark your interest a little more than hospitality? That’s okay, you’re not the only one!

The employment level for conference and event management sectors has more than tripled and is projected to continue to grow.

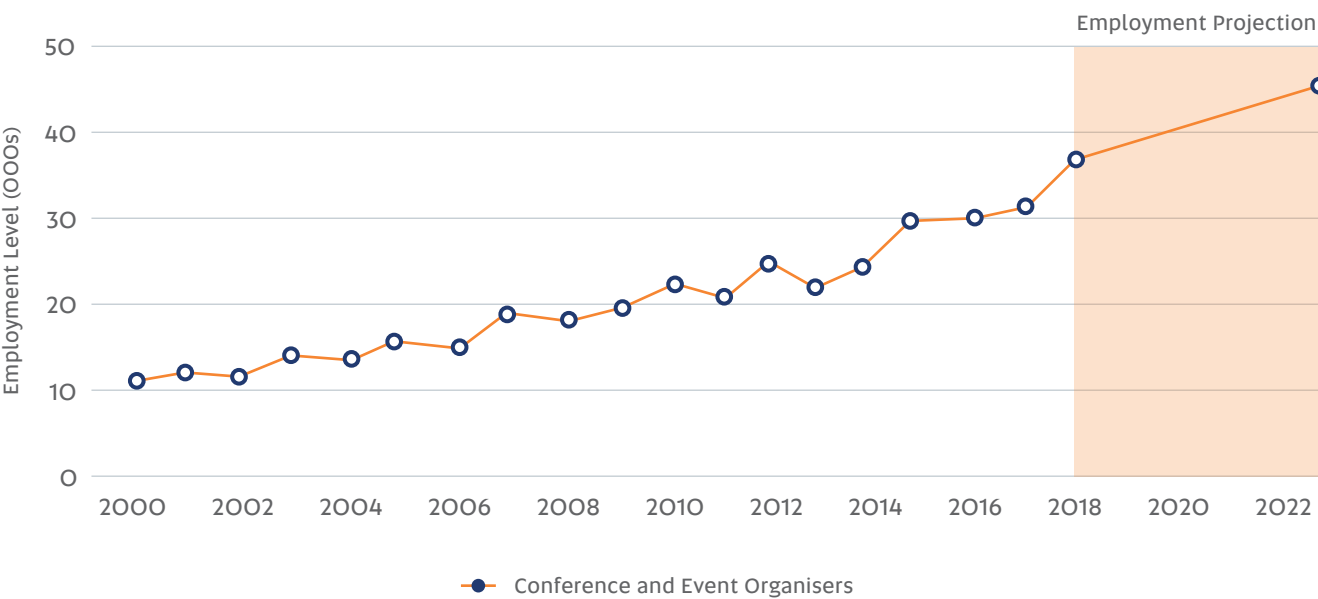


Diagram 2: 2000-2018 employment level and 2023 employment projection for Conference and Event Organisers. (Source: Australian Industry and Skills Committee, 2019)



Graduate Success Stories

Still not convinced? Read about some of the amazing accomplishments that members of Kenvale's Alumni have gone on to achieve.



"Realistically speaking, juggling working at the Novotel Brighton Beach and studying full time at Kenvale is not without its challenges but this college has gone above and beyond in creating a nurturing and supportive environment for me to grow both professionally and on a personal level."

— **Chelsea Hu**, Guest Experience Manager, Novotel Brighton Beach
Advanced Diploma in Hospitality Management and Event Management



"Through the industry liaison at Kenvale College, I am currently working at the Crowne Plaza, Coogee Beach. As an international student, language is obviously the biggest challenge for me as my first language is not English, as well as integrating into the Australian culture as another challenge. This is because of the contrasts between the Australian and Chinese lifestyles. The combined work and study at Kenvale is great as it provides a perfect balance of work and study as there are only two study days each week, and the rest of the week you are able to get valuable industry experience in your workplace."

— **Jun Zhang**, Crowne Plaza Coogee Beach
Advanced Diploma in Hospitality Management and Event Management



"Kenvale's Combined Work and Study program gave me the skills and experience it took to gain a full-time job in a reputable company as soon as I finished my studies. The networking experiences and suggested work placements gave me so much knowledge in different areas. Whilst studying I was a food and beverage attendant for the Australian Turf Club and Rydges Parramatta. I also did two internships in my last year that involved lots of admin work meaning that not only did I get to experience the practical side of events I also did the administrative side. What we learned in college we would take to our workplace and apply on the daily. As someone who had never worked before college, it gave me the experience that every employer asks from any potential employee. I now work as a supervisor of over 100 employees at the new International Convention Centre Sydney."

Student Life

"Student Life at Kenvale is a different journey for all enrolled. For me personally it meant a long travel back and forth from home, spending time with the best people in the world whilst learning and then applying the theory learnt in class to my workplace after college. It's very easy to connect to people from all over the world when you go to Kenvale and those connections stay with you for life. The people you meet become your support system to get you through all the ups and the downs that college life have to offer. I would be lying if I said it was easy but we had constant feedback to improve conditions, a mentoring program and dedicated staff who are determined to see you succeed."

— **Aileen Tukala**, Senior Customer Service Coordinator, International Convention Centre Sydney
Advanced Diploma in Hospitality Management and Event Management



JINNY LAM, Commercial Cookery working as Chef, Compass Group (Google)



Hospitality Courses


SIT50416 Diploma of Hospitality Management	
CRICOS Code	O9O99OM
Intakes	Feb/Jun/Sep
Duration	1 Year
Method of Delivery	On Campus
Modes of Study	Domestic: PT or FT International: FT only

Course description:

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

Subject areas include:

- ✔ Food Safety
- ✔ Supervision
- ✔ Workplace Health & Safety
- ✔ Food & Beverage
- ✔ Leadership Fundamentals
- ✔ Business Operations
- ✔ Beverage Operations
- ✔ Business Law
- ✔ Introduction to Accounting
- ✔ Work-integrated Learning

SIT60316 Advanced Diploma of Hospitality Management	
CRICOS Code	O91144G
Intakes	Feb/Jun/Sep
Duration	2 Years
Method of Delivery	On Campus
Modes of Study	Domestic: PT or FT International: FT only

Course description:

This qualification reflects the role of individuals operating at a senior level who use substantial industry knowledge and wide-ranging, specialised managerial skills. They operate independently, take responsibility for others and make a range of strategic business decisions.

Subject areas include:

- All of Diploma of Hospitality Management courses plus the following:
- ✔ Workplace Health & Safety Project
 - ✔ Financial Management
 - ✔ Marketing Fundamentals
 - ✔ Human Resources Fundamentals
 - ✔ Business Planning

Career Pathways:

- ✔ Area Manager or Operations Manager
 - ✔ Executive Sous Chef
 - ✔ Cafe Owner or Manager
 - ✔ Food and Beverage Manager
 - ✔ Club Secretary or Manager
 - ✔ Head Chef
- ✔ Executive Chef
 - ✔ Hotel Manager
 - ✔ Executive Housekeeper
 - ✔ Rooms Division Manager
 - ✔ Restaurant Manager



Event Courses

SIT50316
Diploma of
Event Management



CRICOS Code	O94296A
Intakes	Feb/Jun/Sep
Duration	1 Year
Method of Delivery	On Campus
Modes of Study	Domestic: PT or FT International: FT only

Course description:

This qualification reflects the role of individuals who use sound knowledge of event management processes and a broad range of skills to coordinate event operations. They operate independently and make operational event management decisions.

Subject areas include:

- ✓ Food Safety
- ✓ Introduction to Events
- ✓ Workplace Health & Safety
- ✓ Supervision
- ✓ Fundamentals in Event leadership
- ✓ Food & Beverage
- ✓ Leadership fundamentals
- ✓ Introduction to Accounting
- ✓ Event Operations
- ✓ Business Operations
- ✓ Work-integrated Learning

SIT60216
Advanced Diploma of
Event Management



CRICOS Code	091088M
Intakes	Feb/Jun/Sep
Duration	2 Years
Method of Delivery	On Campus
Modes of Study	Domestic: PT or FT International: FT only

Course description:

This qualification reflects the role of individuals operating at a senior level who use substantial knowledge of event management processes and a wide range of specialised managerial skills to conceive, plan and stage events. They operate with significant autonomy and are responsible for making a range of strategic business and event management decisions.

Subject areas include:

All of Diploma of Event Management courses plus the following:

- ✔ Workplace Health & Safety Project
- ✔ Event Planning
- ✔ Marketing Fundamentals
- ✔ Event Innovation & Leadership
- ✔ Event Sustainability & Risk Management
- ✔ Business Law
- ✔ Event Management Project

Career Pathways:

- ✔ Conference Manager
- ✔ In-house Meetings Manager
- ✔ Event Manager
- ✔ Meetings Manager
- ✔ Functions Manager
- ✔ Project Manager
- ✔ Exhibitions Manager
- ✔ Venue Manager

[illegible]



Cookery Courses


SIT30816 Certificate III in Commercial Cookery	
CRICOS Code	O94293D
Intakes	Feb/Jun/Sep
Duration	1 Year
Method of Delivery	On Campus
Modes of Study	Domestic: PT or FT International: FT only

Course description:

This qualification reflects the role of a commercial cook who uses a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

Subject areas include:

- ✔ Food Safety
- ✔ Kitchen Operations 1 (Methods of Cookery, Appetisers & Salads and Sandwiches)
- ✔ Workplace Health & Safety
- ✔ Supervision
- ✔ Kitchen Operations 2 (Stocks & Soups, Vegetables, Farinaceous, Seafood and Meat dishes)
- ✔ Menu Planning
- ✔ Advanced Culinary Skills (Poultry, Cakes, Pastries and Dessert dishes)
- ✔ Work-integrated Learning
- ✔ Managing Restaurant Service

SIT40516 Certificate IV in Commercial Cookery	
CRICOS Code	O94294C
Intakes	Feb/Jun/Sep
Duration	1.5 Years
Method of Delivery	On Campus
Modes of Study	Domestic: PT or FT International: FT only

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.

Subject areas include:

- All of Certificate III in Commercial Cookery Subjects plus the following:
- ✔ Introduction to Accounting
 - ✔ Leadership Fundamentals
 - ✔ Cookery Operations
 - ✔ Environmental Work Practices

Career Pathways:

- ✔ Cook (Cook-Chill Kitchen)
- ✔ Cook (Hospital)
- ✔ Cook (Large Restaurant)
- ✔ Cook (Restaurant and Catering Company)
- ✔ Cook (Small Restaurant and Café)
- ✔ Caterer (Small Business)
- ✔ Catering Supervisor
- ✔ Chef (Small Restaurant or Café)
- ✔ Chef de partie (Large Hotel)

Trimesters		1	2	3	4	5	6	7
Packaged Courses	SIT30816 Certificate III Commercial Cookery			SIT50416 Diploma of Hospitality Management				
	SIT30816 Certificate III Commercial Cookery			SIT60316 Advanced Diploma of Hospitality Management (Accelerated)				
	SIT40516 Certificate IV Commercial Cookery			SIT50416 Diploma of Hospitality Management				
	SIT40516 Certificate IV Commercial Cookery			SIT60316 Advanced Diploma of Hospitality Management (AC)				
	SIT40516 Certificate IV Commercial Cookery			SIT60316 Advanced Diploma of Hospitality Management (Standard)				
	SIT40516 Certificate IV Commercial Cookery			SIT50316 Diploma of Event Management				
				1 Year		2 Years		





Courses at a Glance

	Trimesters	1	2	3	4	5	6	7
COOKERY		SIT3O816 Certificate III in Commercial Cookery						
		SIT3O816 Certificate III in Commercial Cookery			SIT5O416 Diploma in Hospitality Management			
		SIT3O816 Certificate III in Commercial Cookery			SIT6O316 Advanced Diploma in Hospitality Management (Accelerated)			
		SIT4O516 Certificate IV in Commercial Cookery						
		SIT4O516 Certificate IV in Commercial Cookery				SIT5O416 Diploma in Hospitality Management		
		SIT4O516 Certificate IV in Commercial Cookery				SIT6O316 Advanced Diploma in Hospitality Management (AC)		
		SIT4O516 Certificate IV in Commercial Cookery				SIT6O316 Advanced Diploma in Hospitality Management (Standard)		
		SIT4O516 Certificate IV in Commercial Cookery				SIT5O316 Diploma in Event Management		
HOSPITALITY								
		SIT5O416 Diploma in Hospitality Management						
		SIT5O416 Diploma in Hospitality Management			SIT6O316 Advanced Diploma in Hospitality Management (Standard)			
		SIT6O316 Advanced Diploma in Hospitality Management						
EVENTS								
		SIT5O316 Diploma in Event Management						
		SIT5O416 Diploma in Hospitality Management			SIT6O216 Advanced Diploma in Event Management			
		SIT6O216 Advanced Diploma in Event Management						
COMBINED HOSPITALITY & EVENTS								
		SIT6O216 Advanced Diploma in Event Management				SIT6O316 Advanced Diploma in Hospitality Management		



Pathways and Articulation

Our courses articulate into selected universities for our students who want to keep learning upon completion of their course.

Learning Never Stops

Pathway articulations are available to students who complete either the **Advanced Diploma of Hospitality Management** and/or **Advanced Diploma of Event Management**. Students are eligible to receive recognised credits on certain units undertaken at Kenvale. This fast tracks finishing your undergraduate degree.

Kenvale currently has articulation agreements with the following universities:

The University of Notre Dame, Sydney

Students who have completed the Advanced Diploma of Hospitality Management and Advanced Diploma of Event Management are eligible for advanced entry into the Bachelor of Commerce.



Successful completion of Kenvale Education



The Hotel School in partnership with Southern Cross University

Students who have completed the Advanced Diploma of Hospitality Management and/or the Advanced Diploma of Event Management can be given credit towards a Bachelor of Business in Hotel Management.





2020 Academic Calendar

Intake	Orientation	Start Date	Census Date	Study Break	End Date
Feb 2020	Jan 28	Feb 03	Feb 28	Apr 13 - Apr 19	May 15
Jun 2020	May 18	May 25	Jun 26	Jul 13 - Jul 19	Sep 04
Sep 2020	Sep 07	Sep 14	Oct 18	No Break	Dec 12

Public Holidays

- ✔ Good Friday: 10 April, Easter: 11-13 April
- ✔ ANZAC Day: 25 April
- ✔ Queen’s Birthday: 8 Jun
- ✔ Christmas: 25 Dec, Boxing Day: 28 Dec
- ✔ New Year’s Day: 1 Jan 2021
- ✔ Australia Day: 26 Jan 2021

College Holidays

- ✔ 15 May - 31 May
- ✔ 5 Sep - 20 Sep
- ✔ 14 Dec - 8 Feb 2021

Industry Training Day

In the weeks prior to Orientation Week (O’Week), successful applicants are invited to attend an Industry Training Day where we start preparing our students for work even before they commence classes at the College.

Workshops are run on resumes, interview skills and more. Students can also start arranging their 1-on-1 meetings with a member of the industry liaison team to discuss career goals and start looking for a suitable workplace.

*Orientation (for new students only)

A comprehensive orientation program is delivered to all students a few days prior to the beginning of each trimester. Attendance at the program is compulsory for all students. The program covers aspects of living and studying in Australia. Sessions at orientation include, but not limited to:

- ✔ Course Requirements
 - ✔ Compliance Matters
 - ✔ Health Insurance
 - ✔ Enrolment (timetable, student portal, student card)
- ✔ Support services offered by the college
 - ✔ Guidance about local environment
 - ✔ Australian lifestyle and culture
 - ✔ Visa requirements for International Students





Domestic Tuition Fees



Secure your future with Smart and Skilled Funding!

The following training courses are subsidised by the NSW Government under the Smart and Skilled Programme for 2020 – 2021.

It’s helping young people in NSW get the skills they need to find a job and advance their careers.

You may also be eligible to apply for VET (Vocational Education Training) Student Loans for the remaining cost of your Diploma or Advanced Diploma courses.

SIT CODE	Qualification Covered under Smart and Skilled Funding	2020 Full Fee	Prices for student's first qualification*	Prices for second qualification	High Flyer or Get Real Scholarship	VET Student Loans Cap
SIT3O816	Certificate III in Commercial Cookery	A\$10,570	A\$2,130	A\$2,550	✓	✗
SIT4O516	Certificate IV in Commercial Cookery	A\$13,580	A\$2,360	A\$2,750	✓	✗
SIT5O316	Diploma of Event Management	A\$10,090	A\$3,750	A\$4,230	✓	A\$10,528
SIT5O416	Diploma of Hospitality Management	A\$10,670	A\$3,750	A\$4,230	✓	A\$10,528
SIT6O316	Advanced Diploma of Hospitality Management	A\$12,740	A\$4,120	A\$4,630	✓	A\$10,528
SIT6O216	Advanced Diploma of Event Management	A\$10,860	A\$4,120	A\$4,630	✓	A\$10,528

Notes:

Smart and Skilled placements are subject to availability and eligibility! Spots are Limited! Do not miss out on this great financial opportunity.

For more information, visit our website at <https://kenvale.edu.au/study-with-us/domestic-students/smart-skilled/>

Domestic Students Packaged Courses Fees

SIT CODE	Packaged Course		2020 Full Kenvale Fee	Prices for student's without qualification	Prices for student's with previous qualification
SIT5O416/ SIT3O816	Diploma of Hospitality Management + Certificate III Commercial Cookery		A\$21,240	A\$5,880	A\$6,780
SIT5O416/ SIT4O516	Diploma of Hospitality Management + Certificate IV Commercial Cookery		A\$24,250	A\$6,110	A\$6,980
SIT6O316/ SIT4O516	Advanced Diploma of Hospitality Management + Certificate IV Commercial Cookery		A\$26,320	A\$6,480	A\$7,380
SIT5O316/ SIT4O516	Diploma of Event Management + Certificate IV Commercial Cookery		A\$23,670	A\$6,110	A\$6,590
SIT6O316/ SIT6O216	Advanced Diploma of Hospitality Management + Advanced Diploma of Event Management		A\$23,600	A\$8,240	A\$9,260

Notes:

All prices above are subject to changes without notice.

Kenvale College attempts to ensure that the information contained in this publication is correct at the time of production in January 2020, however, sections may be amended without notice by the College in response to changing circumstances or for any other reason.

No Refund after Census Date.





International Tuition Fees



Updated prices for 2020 -2021

SIT CODE	Course Name	CRICOS CODE	Total Course Duration*	Total Tuition Fee	Intakes
HOSPITALITY MANAGEMENT					
SIT5O416	Diploma of Hospitality Management	O9O99OM	1 Year	A\$9,900	Feb/Jun/Sep
SIT6O316	Advanced Diploma of Hospitality Management	O91144G	2 Years	A\$20,160	Feb/Jun/Sep
EVENT MANAGEMENT					
SIT5O316	Diploma of Event Management	O94296A	1 Year	A\$9,600	Feb/Jun/Sep
SIT6O216	Advanced Diploma of Event Management	O91O88M	2 Years	A\$19,200	Feb/Jun/Sep
COMMERCIAL COOKERY					
SIT3O816	Certificate III in Commercial Cookery	O94293D	1.5 Years	A\$16,200	Feb/Jul/Sep
SIT4O516	Certificate IV in Commercial Cookery	O94294C	1.5 Years	A\$21,000	Feb/Jun/Sep

International Students Packaged Courses Fees

SIT CODE	Course Name	Packaged Course	CRICOS CODE	Total Course Duration*	Total Tuition Fee	Intakes
HOSPITALITY MANAGEMENT						
SIT5O416/ SIT6O316	Diploma of Hospitality Management	Advanced Diploma of Hospitality Management	O9O99OM/ O91O88M	2 Years	A\$19,200	Feb/Jun/Sep
SIT6O216/ SIT6O316	Advanced Diploma of Events Management	Advanced Diploma of Hospitality Management	O91O88M/ O91144G	2 Years	A\$21,600	Feb/Jun/Sep
EVENT MANAGEMENT						
SIT5O316/ SIT6O216	Diploma of Event Management	Advanced Diploma of Event Management	O94296A/ O91O88M	2 Years	A\$18,000	Feb/Jun/Sep
COMMERCIAL COOKERY						
SIT3O816/ SIT5O416	Certificate III in Commercial Cookery	Diploma of Hospitality Management	O94293D/ O9O99OM	2 Years	A\$24,000	Feb/Jun/Sep
SIT5O316/ SIT4O516	Certificate IV Commercial Cookery	Diploma of Event Management	O944294C/ O94296A	2 Years	A\$26,700	Feb/Jun/Sep
SIT4O516/ SIT5O416	Certificate IV Commercial Cookery Major	Diploma of Hospitality Management	O94294C/ O9O99OM	2 Years	A\$26,700	Feb/Jun/Sep
SIT4O516/ SIT6O316	Certificate IV Commercial Cookery Major	Advanced Diploma of Hospitality Management	O94294C/ O91144G	2.5 Years	A\$31,500	Feb/Jun/Sep
SIT4O516/ SIT6O316	Certificate IV Commercial Cookery Major	Advanced Diploma of Hospitality Management (Accelerated)	O94294C/ O91144G	2 Years	A\$30,000	Feb/Jun/Sep

Notes:

All prices above are subject to changes without notice.

Kenvale College attempts to ensure that the information contained in this publication is correct at the time of production in January 2020, however, sections may be amended without notice by the College in response to changing circumstances or for any other reason.

No Refund after Census Date.

*For college and public holidays, please refer to the Academic Calendar on page 32.





Non-Tuition Fees

Uniform & Resource Costs

The following fees relate to students undertaking a course leading to a VET award.

Additional Expenses and Costs (AUD \$)	
Enrolment Fee (non-refundable, not applicable for students eligible for VET Student Loans)	A\$200
Uniform – Business Suit (All Students)	A\$250
Amenities Fees	A\$200 per year
RSA Certificate (Hospitality & Events Students)	A\$125
Course Resources	A\$200 per year
First Aid Certificate (For Commercial Cookery Students ONLY)	A\$125
Chef uniform and toolkit (Commercial Cookery)	A\$470 Approximately
RPL Assessment Application Fee	A\$300
Late Tuition Fee Payment	A\$300 for each delayed payment
Administration Processing Fee for Course Cancellation	A\$500

Notes:

Fees are indicative only and may be subject to change. Fees are inclusive of GST.
For additional fees, please refer to the website <https://kenvale.edu.au/study-with-us/domestic-students/australian-new-zealanders-fees/>





Policies and Procedures

Complaints And Appeals Process

Kenvale College has student Complaints and Appeals Policy To read more, go to: kenvale.edu.au/study-with-us/domestic-students/complaints-appeals/

Kenvale College supports students to be independent and effective problem solvers. We also encourage students to resolve their complaint informally as the first step.

Attendance

The College has a policy to monitor attendance of all students in all courses. Regular attendance is critical to students' academic progress and for them to be able to obtain the qualification[A1] . Kenvale College requires 80% attendance to all courses.

International Students Refund of Fees Information

Kenvale College has the following refund conditions in respect to the refund of fees to international students studying in Australia. All dollar symbols (\$) in this document represent Australian Dollars (AUD).

Note that this document does not remove the right to take further action under Australia's consumer protection laws.

Information in this document does not apply to students that fall under the following categories:

1. Students who enrolled in an English Language Course provided by another English Language School.
2. An insurance company arranging the Overseas Student Health Cover (OSHC) for the students will have its own refund policy that applies to the refund of fees for OSHC.

A. Refund Procedure

All requests for refunds of fees must be made in writing on the appropriate form, which may be obtained from the Admissions Team in Kenvale College or from the College website. Requests for refunds should normally be made within 14 days of an event which qualifies the student for a refund. Students must ensure that all sections of the form are completed before submission to Kenvale College, and they must attach all supporting documentation.

Contact details must be provided, including at least one telephone number and one valid email address. The refund request form must be signed by the student, or in the event that the student does not have the capacity to do so, by the student's parent or guardian, or spouse/partner.

The Refund form must then be returned to the College in order for the fee refund to be released. Failure to comply with the above may cause processing delays. Incomplete forms or forms without sufficient supporting documentation cannot be processed.

B. Eligibility For Refund of Fees

Refunds will be granted according to the following guidelines:

1. Special Consideration

Special consideration may be given to any refund request regardless of other provisions set out in the rest of this document. This may change the amount of fees that are refunded.

Withdrawal due to exceptional circumstances may be accepted as grounds for either a total or partial refund of fees. Exceptional circumstances may include but are not limited to:

- A student visa application being refused prior to the commencement of the program,
- Serious illness or disability which prevents continuation of study,
- Death or serious illness of the student or a member of their immediate family (parent, sibling, spouse, or child), and
- Political or civil unrest, or natural disaster.

All applications for special consideration must be accompanied by evidence documenting the circumstances (e.g. Medical certificate).

2. Partial Refund:

Students who request a refund after their CoE was issued in less than four weeks prior to course commencement date, they will only be entitled to 80% refund of the amount paid for tuition fees.

Students who request a refund after their CoE was issued after commencement date but before census date, will be eligible for only 50%.

Administration fees of A\$500 might be deducted from the refunded amount.

3. No Refund For:

- Students that their visas were cancelled due to breaching the conditions of the visa; or
- Students who had been refused visas due to fraud or having provided fraudulent documents to Kenvale College; or
- Student who arrived to Australia after the course start date.
- If a student who is found to have provided false or misleading information to Kenvale College, the College reserves the right to retain up to 100% of any fees paid.
- A student who withdraws from a course after the census date of the relevant study period will not be eligible for a refund unless special consideration is given.
- A student who has credit in their account but is

not completing their studies in that study period will not be eligible for a refund as payments made on the Due Dates specified on the Schedule of Payment are non-refundable.

- A student who has credit in their account but is not completing their studies in that study period (due to deferral) will not be eligible for a refund unless special consideration is given. The credit will remain in the student's account and will be allocated towards tuition fees for subsequent Trimesters.
- A student who defers for one Trimester, and does not recommence their studies in the subsequent Trimester, will be required to pay full Trimester fees again. No refund will be given for fees paid initially.
- A student who pays for the packaged course, and decides to withdraw from the college before course commencement will not be given a refund for payment made towards the main course.
- A student who applied for a student visa while studying, or commenced studies while holding a Bridging visa A, but had the visa application rejected, will not be given a refund if the rejection occurred after Census Date.
- Enrolment Fees are non-refundable, if student decided to withdraw at any time.
- Course Resources Fees, Amenities Fees, are non refundable if the student is withdrawing after Enrolment
- RSA/ First Aid Course fees and Uniform Fee are non-refundable after Enrolment
- In case student decides to cancel their application or enrolment after the CoE has been issued, an amount of A\$500 will NOT be refunded to them, as part of Administrative Fees.

4. Payment Of Refunds:

Payment of refunds will be made within four weeks of receiving the Refund Request.

Payment will be made directly to the student, or the person nominated by the student. Payments will be made in Australian Dollars (AUD)



Entry Requirements

Your future begins here

Domestic Students (AU & NZ)

- ✓ Higher School Certificate (HSC) or equivalent is required (unless an exception is made by the College)
- ✓ An ATAR is not required.
- ✓ Must be turning 18 years old in their first year of study
- ✓ Genuine interest for the industry

International Students

- ✓ English proficiency (IELTS 5.5 (Academic Standard) or equivalent)
- ✓ Completion of high school
- ✓ Genuine interest for the industry

ELICOS Partners

Students who do not meet the minimum English proficiency requirements of the desired course will need to undertake an English Course with an approved English Language Intensive Courses for Overseas Students (ELICOS) provider.

Kenvale College has partnership arrangements with the following ELICOS Providers who can assist students in improving their English before they commence their desired course at Kenvale College.



How to Apply:

1

Step 1: Apply Online

Go to: kenvale.edu.au/apply

Before completing the online application form, please make sure that you have the following supporting documents ready:

- ✓ Have your Unique Student Identifier ready (or create one at www.usi.gov.au)
- ✓ A copy of Birth Certificate or Photo ID (Domestic Students only) / Passport
- ✓ Most recent academic results
- ✓ Resume/CV, including contact details of two referees
- ✓ Copy of original proof of completion of High School (for international students, a translated copy is required as well)
- ✓ Proof of English proficiency (International students only)

Make sure you enter a current email address, then you can save your application and return to finish it, up to 36 hours later.

2

Step 2: Interview

Kenvale's interview process helps assess each applicant's suitability to the hospitality and events industry. Prospective students will be assessed according to skills, attitudes and aptitude.

3

Step 3: Recognition of Prior Learning

To read more, go to:

kenvale.edu.au/study-with-us/domestic-students/recognition-of-prior-learning/

Recognition of Prior Learning (RPL) is an evidence-based, equitable, and transparent process that assesses prior learning and/or experience, resulting in course credit, which exempts a student from enrolment in a particular subject.

Kenvale College recognises the value of prior learning and experience. All students who attend the College are entitled to apply for RPL for the course in which they are enrolled. All applications will be assessed equitably and fairly.

For International Students: If the College grants an International Student course credit which leads to a shortening of the student's course before the student visa is granted, the CoE will indicate the actual net course duration for the course.

If the course credit is granted after the student visa is granted, the change of course duration will be reported to Department of Education and Training (DET) via PRISMS within 14 days after the credit is granted.



Studying and Living in Australia

Sydney is Australia’s most famous city. It is well-known for its iconic landmarks, beautiful beaches and breathtaking scenery. This is an incredible city that is full of life with plenty of things to do from sightseeing, visiting cafés, and restaurants; to having fun in the sand and surf at one of Sydney’s idyllic beaches, in addition to its big shopping centres.

Sydney is a city with diverse communities with nearly 4 million people from 180 nations speaking 140 different languages, and unique cultures.

You will enjoy Sydney and its diverse cultures, and you will love this geographically stunning, friendly and cosmopolitan city that you will call home.

Obtaining a Student Visa

Go to: www.homeaffairs.gov.au.
In order to study in Australia, all international students must hold a valid student visa from the Australian Government Department of Home Affairs.

Students Under 18 Years of Age

Kenvale College do not accept International students who are under 18 years of age.

Academic Progress

Progress is monitored in accordance with the National Code of Practice for Registration Authorities and Providers of Education and Training to Overseas Students 2018.

Deferral, Suspension and Cancellation

The College has policies and procedures that recognise

and respond to cases where a student may wish to defer, suspend or cancel their enrolment. For further information please refer to kenvale.edu.au/apply/how-to-apply/

Transfers

Department of Home Affairs (DHA) regulations prevent students from transferring from one institute to another until six months after their principal course commences. If students are granted a visa for a packaged program, transfers will only be allowed after six months of the principal course (the highest qualification within this package). Transfers before six months of a principal course will only be allowed on a case-by-case basis.

International Student Visa Regulations

International students are required to abide by the conditions of their student visa. These conditions must be strictly followed. For further information please refer to immi.homeaffairs.gov.au/visas/getting-a-visa/visa-listing/student-500

Overseas Student Health Insurance (OSHC)

All international students are required by the Australian Government to take out health cover. The Overseas Student Health Cover (OSHC) provides international students with services to cover certain percentage of their medical fees cost. Kenvale College has an agreement with Allianz Insurance to arrange the OSHC on behalf of the International Students. For further information please refer to www.oshcallianzassistance.com.au and immi.homeaffairs.gov.au/visas/getting-a-visa/visa-listing/student-500

Living Expenses and Cost

International students must have enough funds to cover their stay and their living expenses while in Australia. It is recommended that students have evidence of funds of AUD\$21,041 per year for living expenses.

These living expenses are for a single student only. If a family will be accompanying the student, then extra costs will need to be added to the required recommended amount as per the Department of Home Affairs regulations. If the student has an accompanying child that is of school age, it is a requirement of the student visa that they must be enrolled and attend school. The costs might start at around A\$7,000 depending on the child’s level at school. Non-government school fees will vary. Please Note: these figures should be used as a guide only to determine actual living expenses. For more information, please refer to immi.homeaffairs.gov.au/visas/getting-a-visa/visa-listing/student-500

Study Related Costs

Tuition fees do not cover the cost of course resources, toolkit, personal stationery, uniforms or excursions unless otherwise stated. Estimated costs are detailed in the pricelist. Students are required to wear their uniform at all times or they may risk being excluded from classes. All students will be required to pay an annual student amenities fee of AUD\$200.

Payment of Tuition Fees

Tuition fees are payable prior to the commencement of each term. Fee payment plans are every 9 weeks. When the course end date falls before the last payment, then the course end date will be the last payment date. All students will receive a detailed Schedule of Payment in their Letter of Offer.

Your Rights

The Australian Government is committed to ensuring international students have an excellent education experience in Australia. The following fact sheet for international students provides useful information about their rights and responsibilities while they are studying in Australia. <https://internationaleducation.gov.au/Regulatory-Information/Documents/esosstudentfactsheetv4%20-%20Final%20clean%20copy.pdf>

Work Rights

International students are able to work up to 40 hours per fortnight during the semester and full-time during semester breaks once they have commenced their studies. Any work undertaken must not interfere with studies or attendance. International students should ensure that they have access to funds that will support both their study and living costs. For further information please refer to immi.homeaffairs.gov.au/visas/getting-a-visa/visa-listing/student-500





Kenvale Pop up Restaurant

Savour the flavours as our commercial cookery students bring to the plate what they've learnt at college and the experience they've gained in the industry. Complete the 3-course dining experience as our hospitality and event management students serve with their professional flare.

This pop-up restaurant is open to all for lunch bookings on Thursdays and Fridays during selected weeks in the year.

Not only is this the concluding assessment for our final semester cookery students, it also gives them the opportunity to showcase their talents.

"I have been to many hatted restaurants this year and can honestly say that the fantastic dishes we were served at Kenvale were equally good, if not better, than those at the restaurants I have visited."

— Tristan Lal

Reserve Your Spot

For all restaurant dates search, "Kenvale Restaurant" at www.kenvale.edu.au

Spaces are limited. 3 course meal costs \$30.00 and includes coffee. Book in early to avoid disappointment. For more information, please contact us on: rsvp@kenvale.edu.au or +61 2 9314 6213





Kenvale

COLLEGE OF HOSPITALITY
COOKERY & EVENTS

**Learn it
and Live it**

Apply online

kenvale.edu.au/apply

For more information or to speak to one of our course advisors, please contact:

E / enquiries@kenvale.edu.au

T / +61 2 9314 6213

Address

38 High Street Randwick
NSW 2031 Australia

 [kenvalecollege](https://www.facebook.com/kenvalecollege)

 [kenvalecollege](https://www.instagram.com/kenvalecollege)