



2023-2024

PROSPECTUS

INTERNATIONAL STUDENTS

CRICOS CODE: 04036M | RTO CODE: 45882



KINGSFORD
ACADEMY AUSTRALIA
SYDNEY | MELBOURNE



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WELCOME TO KINGSFORD ACADEMY AUSTRALIA

Welcome to Kingsford Academy Australia!

We are proud and excited to be able to provide industry leading vocational qualifications to students from around the globe where new and exciting experiences and adventures await you. As an international student, we look forward to you bringing your own culture and life experience to campus life and add to our already vibrant community.

KAA is a dynamic, multicultural, modern and supportive learning space where we give students the keys to success so they can embrace the challenges of globalisation and a globalised workforce. We provide educational programs and pathways that help develop the skills needed for the international marketplace. Our experienced staff are dedicated to providing every student with the best educational opportunity possible by ensuring an effective teaching and learning environment designed to raise education standards, enhance economic development and enrich personal lives.

This booklet provides you with important pre-arrival information to help you settle into your new life studying and living in Australia. We've also included advice on the cultural and social differences you may experience during your early days here in Australia, and outlined other practical information to ensure your experiences are positive ones.

We look forward to seeing you on campus and wish you every success with your studies!

With best wishes,

Sumit Khanal

Chief Executive Officer

Kingsford Academy Australia

Stay connected with KAA on social media

 facebook.com/kingsfordacademyaustralia

 twitter.com/kingsford_kaa

 instagram.com/kingsford_kaa

 linkedin.com/company/kingsfordacademyaustralia





ABOUT KAA

KAA specialises in Kitchen and Hospitality Management, Mental Health, Community Services and Management courses, and also maintains close professional links with relevant industries in Australia so as to ensure your training is at the forefront of industry developments.



With KAA, you will receive quality education to gain required knowledge and skill sets.

We have multiple campuses in the top two (2) world class, study destinations in Australia - Sydney and Melbourne. Our delivery sites are strategically located in the heart of the CBDs and surrounded by a vibrant selection of shops, cafes, and restaurants. Being so centrally located, our campus is easily accessible by public transport.

Our qualified staff have many years of experience and have industry leading qualifications in their relevant areas of study. Our staff are dedicated to providing students with a supportive learning environment so that they are ready to enter the Australian workforce or transition into tertiary education here in Australia after course completion. We are committed to professionalism and excellence and seeing each student reach their potential.

Why Study at KAA?

With KAA, you will receive quality education to gain required knowledge and skill sets. We support our students on the path to achieve their goals and aspirations by helping develop practical and academic skills, knowledge and capabilities.

Campus Locations

KAA campuses are located in the heart of Sydney and Melbourne, with easy access to public transport. All delivery locations are a few minutes' walk from train stations and the light rail services, restaurants and cafés, food shops, parks, bus stations, swimming pools, public library, and post office.

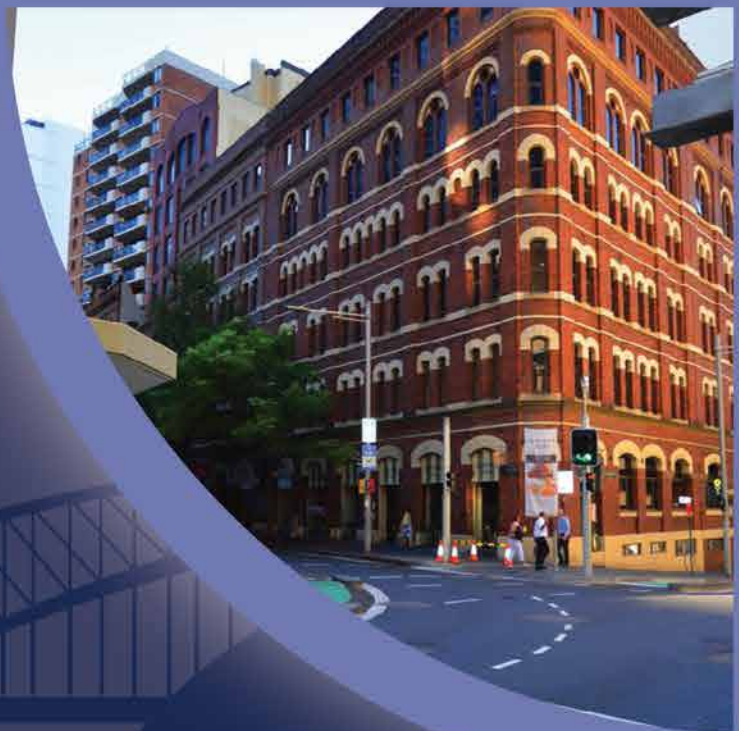
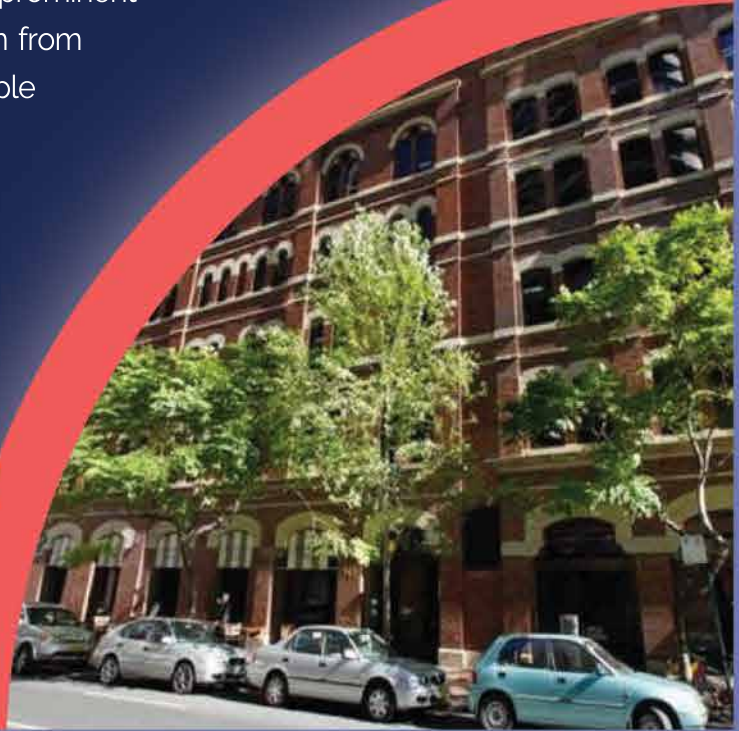
Campus Facility

Our campus is furnished with modern state-of-the-art ergonomic furniture and amenities. Our classrooms and labs are equipped with modern infrastructures creating a great learning atmosphere for students. Our classrooms and labs are spacious, air-conditioned and filled with natural light. Students can borrow course materials and books on various subjects and areas of interest from the KAA library. A study area has been designed where students can access computers with a high speed internet connection. There are also breakout areas for group work and a kitchen for s use. Free WIFI is available throughout the campus.



KAA Campus (Kent St)

Our newest and flagship campus occupies a prominent mid-town location on Kent St. It is situated 350m from the Town Hall Station and close to other multiple transport options. With its central CBD location, it offers a wide range of fantastic dining, shopping and recreational outlets for students.



All Campus Locations

Level 2, 545 Kent Street, Sydney NSW 2000

G/F, 80 Wentworth Ave, Surry Hills NSW 2010

Level 8, 20 Queen Street, Melbourne VIC 3000

KAA Campus (Wentworth Ave)

Our campus on Wentworth Ave, Surry Hills is the home of our state-of-the-art training kitchen facility for our hospitality students. It is easily accessible, being only 500 metres from Central Station. Surry Hills is one of the most renowned food precincts in Australia. Some of the city's best restaurants and cafes are just an easy walking distance from the kitchen facility, making it an ideal location for our kitchen facility.



KAA Campus (Queen St)

Our new campus on Queen St, Melbourne offers abundant public transport options for students, with Flinders Street Station being only 407 metres away, and with trams along Collins St, Flinders St and William St. The modern and brand new facility sits on one of Melbourne's major commercial and financial thoroughfare.



KITCHEN FACILITY

Our brand new, modern, and elegantly designed training kitchen is located in Surry Hills. It comes fully equipped with top-of-the-line facilities and commercial-grade equipment that provide the best possible simulated industry environment for the students. Surry Hills, with its vibrant and diverse dining scene, is one of the most renowned food precincts in Australia, making it the perfect base for our kitchen.



Our kitchen comes fully equipped with top-of-the-line facilities and commercial-grade equipment.



Student Services and Support

Our experienced and dedicated student services team is always ready to assist students. You can contact our supportive and friendly student services team as your first point of contact in relation to your course progress, financial matters, or anything that concerns your safety and welfare. KAA wants you to enjoy your study and life in Australia.

Multiculturalism and Diversity

Australia is a multicultural country. You will see and come in contact with people from all parts of the globe while in Australia. We believe that a good mix of nationalities and cultural backgrounds enriches a learning environment where students and staff exchange ideas, experiences, languages and cultures. We encourage multiculturalism and diversity at KAA. We enrol students from all parts of the world.

Experienced Teachers

Our teachers bring with them a wealth of experience to KAA and have worked with international students coming from diverse backgrounds. They are certified trainers with specialisations in teaching various fields of study. Our teachers are required to stay up-to-date with the latest teaching methodologies and systems with ongoing professional development programmes.

Pathway Courses

Upon graduating from KAA with a Certificate IV, Diploma or Graduate Diploma qualification, you can choose to further your tertiary study at various colleges or universities of your choice. Our qualification is recognised Australia-wide and internationally.

Our teachers bring with them a wealth of knowledge and experience to KAA and have worked with international students coming from diverse backgrounds.

KEYS TO SUCCESS



STUDENT WELFARE

- ▶ Student support services – medical / financial / settling into new country
- ▶ Course support
- ▶ Experienced trainers
- ▶ Study and life balance
- ▶ Pastoral care



BRAND NEW FACILITIES

- ▶ Centrally located in Sydney and Melbourne
- ▶ Easily accessible by public transport
- ▶ Collaborative workspaces
- ▶ Latest tech infrastructure



BLENDED LEARNING

- ▶ Face to face
- ▶ Online
- ▶ Self-paced study
- ▶ Integrated learning components
- ▶ Dynamic environment
- ▶ LinkedIn Learning
- ▶ Other E-resources
- ▶ RPL and course credit

We're committed to providing students with a supportive and dynamic learning environment in our brand new state-of-the-art facilities.



INDUSTRY LEADING QUALIFICATION

- ▶ Nationally recognised
- ▶ Job ready
- ▶ Pathway to tertiary education



CULTURE

- ▶ Vibrant
- ▶ Multicultural hub
- ▶ Diverse
- ▶ Empowering
- ▶ Welcoming

SIT40521 CERTIFICATE IV IN KITCHEN MANAGEMENT

Qualification Award	Certificate IV in Kitchen Management
Study Mode (Weekly)	Face-to-Face = 14 hrs, Online* = 6 hrs, Self-Paced = approx 10 hrs
Study Area	Food and Hospitality
Duration	78 Weeks (includes 18 weeks holiday)
CRICOS Course Code	110629C

Course Overview

This qualification reflects the role of chefs and 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.

Employment Outcome

Industry Sector	Occupation
Hospitality	Chef / Chef de Partie

Units of Competency

The course consists of 33 units; 27 core and 6 elective units.

Unit Code	Unit Name	Core/Elective
SITHCCC023	Use food preparation equipment	Core
SITHCCC027	Prepare dishes using basic methods of cookery	Core
SITHCCC028	Prepare appetisers and salads	Core
SITHCCC029	Prepare stocks, sauces and soups	Core
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
SITHCCC031	Prepare vegetarian and vegan dishes	Core
SITHCCC035	Prepare poultry dishes	Core
SITHCCC036	Prepare meat dishes	Core
SITHCCC037	Prepare seafood dishes	Core
SITHCCC041	Produce cakes, pastries and breads	Core
SITHCCC042	Prepare food to meet special dietary requirements	Core
SITHCCC043	Work effectively as a cook	Core
SITHKOP010	Plan and cost recipes	Core

Unit Code	Unit Name	Core/Elective
SITHKOP012	Develop recipes for special dietary requirements	Core
SITHKOP013	Plan cooking operations	Core
SITHKOP015	Design and cost menus	Core
SITHPAT016	Produce desserts	Core
SITXCOM010	Manage conflict	Core
SITXFIN009	Manage finances within a budget	Core
SITXFSA005	Use hygienic practices for food safety	Core
SITXFSA006	Participate in safe food handling practices	Core
SITXFSA008	Develop and implement a food safety program	Core
SITXHRM008	Roster staff	Core
SITXHRM009	Lead and manage people	Core
SITXINV006	Receive, store and maintain stock	Core
SITXMGTO04	Monitor work operations	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
SITXHRM007	Coach others in job skills	Elective
BSBTWK501	Lead diversity and inclusion	Elective
SITHKOP011	Plan and implement service of buffets	Elective
SITHCCC038	Produce and serve food for buffets	Elective
SITXINV008	Control stock	Elective
SITHKOP014	Plan catering for events or functions	Elective

Vocational Placement

Students undertaking SIT40521 Certificate IV in Kitchen Management must complete a total of 340 hours of work placement as part of the course requirements. They have the option to arrange their own suitable work placement provider or apply with any of KAA's multiple accredited work placement partners across Sydney.



SIT50422 DIPLOMA OF HOSPITALITY MANAGEMENT

Qualification Award	Diploma of Hospitality Management
Study Mode (Weekly)	Face-to-Face = 14 hrs, Online* = 6 hrs, Self-Paced = approx 10 hrs
Study Area	Food and Hospitality
Duration	64 Weeks (includes 15 weeks holiday)
CRICOS Course Code	110630K

Course Overview

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 allows for multiskilling and for acquiring targeted skills in hospitality.

Employment Outcome

Industry Sector	Occupation
Hospitality Restaurants / Cafés / Pubs Hotels / Motels / Clubs Catering operations	Motel / Restaurant / Café / Bar / Club Manager, Chef Pâtissier / Sous Chef / Chef de cuisine, Gaming / Banquet or Function Manager, Executive housekeeper / Front Office Manager

Units of Competency

The course consists of 28 units; 11 core and 17 elective units.

Unit Code	Unit Name	Core/Elective
SITXCCS015	Enhance customer service experiences	Core
SITXCCS016	Develop and manage quality customer service practices	Core
SITXCOM010	Manage conflict	Core
SITXFIN009	Manage finances within a budget	Core
SITXFIN010	Prepare and monitor budgets	Core
SITXGLC002	Identify and manage legal risks and comply with law	Core
SITXHRM008	Roster staff	Core
SITXHRM009	Lead and manage people	Core
SITXMGT004	Monitor work operations	Core
SITXMGT005	Establish and conduct business relationships	Core
SITXWHS007	Implement and monitor work health and safety practices	Core

Unit Code	Unit Name	Core/Elective
SITHCCC023	Use food preparation equipment	Elective
SITHCCC027	Prepare dishes using basic methods of cookery	Elective
SITHCCC042	Prepare food to meet special dietary requirements	Elective
SITHCCC028	Prepare appetisers and salads	Elective
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes	Elective
SITHCCC031	Prepare vegetarian and vegan dishes	Elective
SITHCCC029	Prepare stocks, sauces and soups	Elective
SITHCCC035	Prepare poultry dishes	Elective
SITHCCC043	Work effectively as a cook	Elective
SITHCCC036	Prepare meat dishes	Elective
SITHCCC037	Prepare seafood dishes	Elective
SITHCCC041	Produce cakes, pastries and breads	Elective
SITXFSA005	Use hygienic practices for food safety	Elective
SITHKOP013	Plan cooking operations	Elective
BSBTWK501	Lead diversity and inclusion	Elective
SITHFAB021	Provide responsible service of alcohol	Elective
SITHFAB025	Prepare and serve espresso coffee	Elective

Vocational Placement

Students undertaking SIT50422 Diploma of Hospitality Management must complete a total of 360 hours of work placement as part of the course requirements. They have the option to arrange their own suitable work placement provider or apply with any of KAA's multiple accredited work placement partners across Sydney.



CHC43315 CERTIFICATE IV IN MENTAL HEALTH

Qualification Award	Certificate IV in Mental Health
Study Mode (Weekly)	Face-to-Face = 14 hrs, Online* = 6 hrs, Self-Paced = approx 5 hrs
Study Area	Community Services
Duration	52 Weeks (includes 12 weeks of holiday)
CRICOS Course Code	112183A

Course Overview

This qualification reflects the role of workers who provide self-directed recovery oriented support for people affected by mental illness and psychiatric disability. Work involves implementing community based programs and activities focusing on mental health, mental illness and psychiatric disability.

Vocational Placement: Certificate IV in Mental Health (CHC43315) includes the requirement of a minimum of 80 hours of practical placement hours to be completed.

Employment Outcome

Industry Sector	Occupation
Community Services, Home-based Outreach, Centre-based Programs, Respite Care, Residential Services, Rehabilitation Programs, Clinical Settings	Community Rehabilitation Worker, Community Support Worker, Outreach Officer, Mental Health Outreach Worker, Assistant Community Services Worker

Units of Competency

The course consists of 15 units; 11 core and 4 elective units.

Unit Code	Unit Name	Core/Elective
CHCDIV001	Work with diverse people	Core
CHCDIV002	Promote Aboriginal and/or Torres Strait Islander cultural safety	Core
CHCLEG001	Work legally and ethically	Core
CHCMHS002	Establish self-directed recovery relationships	Core
CHCMHS003	Provide recovery oriented mental health services	Core
CHCMHS004	Work collaboratively with the care network and other services	Core
CHCMHS005	Provide services to people with co-existing mental health and alcohol and other drugs issues	Core
CHCMHS007	Work effectively in trauma informed care	Core
CHCMHS008	Promote and facilitate self advocacy	Core
CHCMHS011	Assess and promote social, emotional and physical wellbeing	Core
HLTWHS001	Participate in workplace health and safety	Core
HLTWHS006	Manage personal stressors in the work environment	Elective
CHCADV001	Facilitate the interests and rights of clients	Elective
CHCCCS038	Facilitate the empowerment of people receiving support	Elective
CHCCCS003	Increase the safety of individuals at risk of suicide	Elective

CHC52021 DIPLOMA OF COMMUNITY SERVICES

Qualification Award	Diploma of Community Services
Study Mode (Weekly)	Face-to-Face = 14 hrs, Online* = 6 hrs, Self-Paced = approx 5 hrs
Study Area	Community Services
Duration	78 Weeks (includes 18 weeks of holiday)
CRICOS Course Code	112185K

Course Overview

This qualification reflects the role of community services workers involved in the delivery, management and coordination of person-centred services to individuals, groups, and communities. At this level, workers have specialised skills in community services and work autonomously within their scope of practice under broad directions from senior management. Workers support people to make change in their lives to improve personal and social wellbeing and may also have responsibility for the supervision of other workers and volunteers. They may also undertake case management and program coordination.

Employment Outcome

Industry Sector	Occupation
Community Services	Coordinator of Volunteer Work/Recreation/Disability, Family/Welfare Support Worker, Disability Team Leader, Early Intervention/Youth Worker, Pastoral Care Counsellor

Units of Competency

The course consists of 20 units; 12 core and 8 elective units.

Unit Code	Unit Name	Core/Elective
CHCCCS004	Assess co-existing needs	Core
CHCCCS007	Develop and implement service programs	Core
CHCCCS019	Recognise and respond to crisis situations	Core
CHCDIV001	Work with diverse people	Core
CHCDIV002	Promote Aboriginal and/or Torres Strait Islander cultural safety	Core
CHCLEG003	Manage legal and ethical compliance	Core
CHCMGT005	Facilitate workplace debriefing and support processes	Core
CHCPRP003	Reflect on and improve own professional practice	Core
HLTWHS003	Maintain work health and safety	Core
CHCCSM013	Facilitate and review case management	Core
CHCDEV005	Analyse impacts of sociological factors on people in community work and services	Core
CHCDFV001	Recognise and respond appropriately to domestic and family violence	Core

Unit Code	Unit Name	Core/Elective
CHCCOM003	Develop workplace communication strategies	Elective
CHCCSL001	Establish and confirm the counselling relationship	Elective
CHCCSL003	Facilitate the counselling relationship process	Elective
CHCDIV003	Manage and promote diversity	Elective
CHCCSM009	Facilitate goal directed planning	Elective
CHCCDE023	Develop and deliver community projects	Elective
CHCMHS002	Establish self-directed recovery relationships	Elective
CHCMHS003	Provide recovery oriented mental health services	Elective

Vocational Placement

Students undertaking CHC52021 Diploma of Community Services must complete a total of 200 hours of work placement as part of the course requirements. They have the option to arrange their own suitable work placement provider or apply with any of KAA's multiple accredited work placement partners across Sydney.



BSB80120 GRADUATE DIPLOMA OF MANAGEMENT (LEARNING)

Qualification Award	Graduate Diploma of Management (Learning)
Study Mode (Weekly)	Face-to-Face = 14 hrs, Online* = 6 hrs, Self-Paced = approx 5 hrs
Study Area	Business and Management
Duration	104 Weeks (includes 24 weeks of holiday)
CRICOS Course Code	112184M

Course Overview

This qualification reflects the role of individuals who apply highly specialised knowledge and skills in the field of organisational learning and capability development. Individuals in these roles generate and evaluate complex ideas. They also initiate, design and execute major learning and development functions within an organisation.

Employment Outcome

Industry Sector	Occupation
Education Administration, Human Resource Management, Training	Career Development Manager (Education Sector), RTO Manager, RTO Education Advisor

Units of Competency

The course consists of 8 units; 3 core and 5 elective units.

Unit Code	Unit Name	Core/Elective
BSBHRM613	Contribute to the development of learning and development strategies	Core
BSBLDR811	Lead strategic transformation	Core
TAELED803	Implement improved learning practice	Core
BSBSTR801	Lead innovative thinking and practice	Elective
BSBINS603	Initiate and lead applied research	Elective
BSBLDR602	Provide leadership across the organisation	Elective
BSBLDR812	Develop and cultivate collaborative partnerships and relationships	Elective
BSBHRM611	Contribute to organisational performance development	Elective



DISCLAIMER

This information applies to all students willing to undertake a course with KAA:

The units listed in the previous sections are not indicative of how the units are sequenced. The sequence of unit delivery will vary, and an initial "training plan" will be created for individual students outlining the sequence of unit delivery.

The individual training plan is subject to change based on the student's progress in the course. The units may be delivered in "clusters if applicable". For more information please contact: **admissions@kaa.edu.au**

KAA requires students to have access to an internet enabled computer to access study materials, prepare for assessments, and communicate with trainers, support staff, and other students.

Additional "Selection Criteria" requirements may apply to certain courses. For more information please contact: **admissions@kaa.edu.au**

COURSE ENTRY REQUIREMENTS

All international students applying to enter a course with KAA must:

- Be over the age of 18
- A current IELTS score of 5.5 overall with no band less than 5.0, or equivalent English test result
- Have completed Year 12 or an equivalent higher secondary schooling level of a School Certificate
- Meet the Student Visa 500 subclass requirements
- Exceed minimum pass level in all three sections of Course Entry Requirement Test (CERT) or completed a Qualification that is closely related to the course

If one of the following applies, you do not need to provide evidence of an English test score with your visa application:

- You are enrolled in full-time school studies as a principal course including in a secondary exchange programme, a postgraduate research course, a standalone English Language Intensive Course for Overseas Students (ELICOS), and Foreign Affairs or Defence sponsored students
- You have completed at least five years study in one or more of the following countries: Australia, UK, USA, Canada, New Zealand, South Africa, or the Republic of Ireland
- You are a citizen and hold a passport from UK, USA, Canada, NZ or Republic of Ireland
- In the two years before applying for the student visa, you completed, in Australia and in English language, either the Senior Secondary Certificate of Education or a substantial component of a course leading to a qualification from the Australian Qualifications Framework at the Certificate IV or higher level, while you held a student visa

HOW TO APPLY?

1

Enquiry

Student shall be provided with pre-enrolment information containing details about the course entry requirements, enrolment process, visa eligibility requirements, information on life in Australia, Refund Policy, Complaints and Appeals Policy, etc.

2

Submit Application

If interested and eligible, student submits application form with all relevant and required documents.

3

Course Entry Requirement Test (CERT)

KAA or its representative interviews the student.
Student completes CERT. Answer sheets are assessed.

4

Offer Letter

If deemed eligible, an offer letter is issued.
Offer letter covers terms and conditions of enrolment.

5

Accept Offer & Pay Fees

Student accepts the terms and conditions on the offer letter.
Pays fees as indicated on the offer letter.

6

COE Issuance

An electronic Confirmation of Enrolment (eCoE) is issued.
This eCoE is required to apply for student visa.

7

Visa Application

Student applies for visa online.

INTERNATIONAL STUDENTS' GUIDE

Sydney

Sydney, capital of New South Wales and one of Australia's largest cities, is best known for its harbour front, Sydney Opera House, beautiful beaches, iconic buildings, historic landmarks, award-winning restaurants, and a vibrant culture.

Sydney offers an array of cultural activities for people of all ages. Sydney's idyllic parks have garnered international attention for their natural beauty and unspoiled old world feel. You'll find plenty of things to see and do in Sydney. Sydney Harbour is a natural playground, and the views are magnificent. There's a wide-ranging cultural life, a dynamic food scene and vibrant cityscape of outstanding contemporary and colonial architecture. Iconic beaches – most notably Bondi and Manly – and five major national parks deliver unforgettable outdoor experiences.

(Source: <http://www.sydney.com/destinations/sydney>)

Melbourne

Melbourne is the capital city of Victoria, and the business, administrative, cultural and recreational hub of the state. It is Australia's second largest city, and considered by many to be the "cultural capital" of Australia, mainly because of its wide array of world-class, large-scale, cultural and sporting venues that host major events all year round, drawing spectators from all over the globe.

Sitting on the edge of the Melbourne CBD, Federation Square is Melbourne's major public square, located across Flinders Station. It hosts various art festivals and cultural events and serve as home to the Melbourne Visitor Centre, the Ian Potter Centre and the Australian Centre for the Moving Image.

To complement its sprawling CBD, Melbourne also offers several, fantastic major parks and gardens, including the Royal Botanic Gardens, Kings Domain (which contains Government House), Queen Victoria Gardens and Alexandra Gardens. The area includes Olympic Park and Melbourne Park, which host a variety of sporting and entertainment events such as the Australian Open Tennis Championships.

(Source: <https://www.melbourne.vic.gov.au/about-melbourne>)

Accommodation

Generally, the price you pay for accommodation will determine its quality. However, it can be expensive to stay in a good quality motel or hotel for a long period. Backpacker accommodation is relatively inexpensive but you may need to bring your own pillow and sleeping bag if you choose this option.

If you know someone in Australia, staying with friends or family is a great way to settle-in to life. Your friends or family can provide advice, support and encouragement during your early days in Australia.

Cost of Living

International students are required to demonstrate and/or declare that they have genuine access to sufficient funds to be granted a Student visa. This includes funds to cover travel, tuition and living expenses. Students may have to demonstrate sufficient funds to cover these expenses for themselves and their accompanying family members while staying in Australia.

While international students are able to supplement their income with money earned through part-time work in Australia, the 'living costs' requirement helps to support the success of students in their studies by ensuring that they do not need to rely on such work to meet all their expenses.

As per the Department of Home Affairs, from 1 October 2023, the 12-month living cost is:

Student/guardian	: AUD 24,505
Partner/spouse	: AUD 8,574
Child	: AUD 3,670

Students must demonstrate that the funds they are relying upon to meet the costs of studying in Australia will be genuinely available to them during their stay in Australia.

While the Department of Home Affairs requires students with a student visa to possess the above mentioned funds, the cost of living in Sydney varies as per student's lifestyle. A general guide to costs of living (accommodation, groceries, eating out, gas, electricity, phone and internet, car (after purchase) and entertainment) per week can be found in the link below:

<https://costofliving.studyaustralia.gov.au>

Working in Australia

If you have been granted your student visa, you will receive permission to work with your visa grant. This will also apply to any family member travelling with you on your student visa. You are not allowed to work until your course has started and you can work up to 48 hours a fortnight while your course is in session (not counting any work undertaken as a registered component of your course of study). However, you can work more than 48 hours per fortnight during recognised vacation periods. These are scheduled by KAA during the course. Your family members are not allowed to work until you begin the scheduled course. Family members are allowed to work up to 48 hours a fortnight at all times after your course has commenced.

Further information about student visa conditions can be found at:
<https://immi.homeaffairs.gov.au/visas/getting-a-visa/visa-listing/student-500>

Contact Us

Kingsford Academy Australia (KAA)

Level 2, 545 Kent Street, Sydney NSW 2000

G/F, 80 Wentworth Avenue, Surry Hills NSW 2010

Level 8, 20 Queen Street, Melbourne VIC 3000

Phone: 02 8318 7776 (Sydney), 03 7037 7077 (Melbourne) | **Email:** info@kaa.edu.au

COURSE FEES & PACKAGING

Courses	Tuition Fees	Duration
SIT40521 Certificate IV in Kitchen Management	\$18,000	1.5 yrs
SIT50422 Diploma of Hospitality Management	\$15,000	1.2 yrs
Package: SIT40521 + SIT50422	\$24,000	2 yrs

Courses	Tuition Fees	Duration
CHC43315 Certificate IV in Mental Health	\$9,800	1 yr
CHC52021 Diploma of Community Services	\$14,700	1.5 yrs
Package: CHC43315 + CHC52021	\$24,500	2.5 yrs

Courses	Tuition Fees	Duration
BSB80120 Graduate Diploma of Management (Learning)	\$16,000	2 yrs

Enrolment Fee (Applicable to all courses)	\$250
Uniform and Tool Kit (Cookery & Hospitality courses)	\$400
Practical Material Fee (Cookery & Hospitality courses)	\$400
Material Fee (Applicable to all courses)	\$300/yr

Intakes (Applicable to all courses, except BSB80120) - Sydney & Melbourne

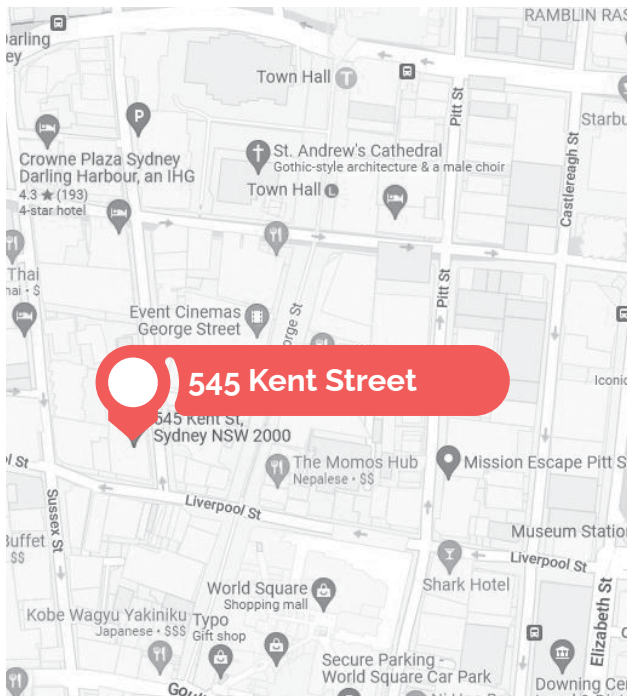
Jan	Feb	Apr	May	Jul	Aug	Oct	Nov
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Intakes (Applicable to BSB80120 only) - Sydney & Melbourne

Jan	Apr	Jul	Oct
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LOCATIONS MAP



KAACampus at Lvl 2, 545 Kent St, Sydney NSW 2000, minutes away from Townhall Station.



Kitchen Facility at G/F, 80 Wentworth Ave, Surry Hills NSW 2010, minutes away from Museum Station.



KAACampus at Lvl 8, 20 Queen St, Melbourne VIC 3000, minutes away from Flinders Street Station.



Sydney

Level 2, 545 Kent Street, Sydney NSW 2000
G/F, 80 Wentworth Avenue, Surry Hills NSW 2010

Melbourne

Level 8, 20 Queen Street, Melbourne VIC 3000

Contact Us

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