

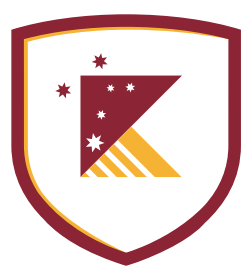


2025-2026

PROSPECTUS

INTERNATIONAL STUDENTS

CRICOS CODE: 04036M | **RTO CODE:** 45882



KINGSFORD
ACADEMY AUSTRALIA

SYDNEY



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WELCOME TO KINGSFORD ACADEMY AUSTRALIA

Welcome to Kingsford Academy Australia (KAA)!

It is my pleasure to welcome you as you begin your educational journey with us. Whether you are starting fresh or building on existing skills, we are excited to support you in achieving your educational and professional goals.

At Kingsford Academy Australia (KAA), we strive to provide you with high-quality, hands-on education that directly prepares you for success in your chosen industry. Vocational education is all about practical learning, and our experienced trainers are committed to equipping you with the skills and knowledge that are essential in today's workforce. Whether you are studying trades, healthcare, business, or technology, you will gain valuable real-world experience that will serve you well throughout your career.

Our team of educators brings a wealth of industry experience, ensuring that you learn not just the theory but also the practical skills you will need in your profession. The facilities here mirror those of real-world workplaces, giving you an authentic learning environment. By taking full advantage of these resources, you will develop both technical and soft skills—such as communication, teamwork, and problem-solving—that are highly valued by employers.

Vocational education is not just about earning a qualification; it's about growing in confidence, competence, and capability. You will face challenges along the way, but remember that learning is a process, and asking for help is part of that journey. Our dedicated team of educators and support staff are here to assist you in every way we can.

You are joining a diverse and dynamic student body, and we encourage you to learn from one another. Our community is a place of respect and inclusivity, where your unique experiences and perspectives are valued. We are committed to creating a learning environment that allows everyone to thrive.

The skills you develop here will open doors to many career opportunities. The world of work is constantly changing, and the newly acquired skills equip you with the adaptability and practical skills needed to succeed in a variety of fields. As you progress through your studies, know that we believe in your potential and are here to guide you every step of the way.

I encourage you to embrace every opportunity, stay proactive in your learning, and reach out whenever you need help. The path ahead may not always be easy, but with perseverance and dedication, you will achieve great things. We are excited to be part of your journey and look forward to seeing all that you accomplish during your time here.

Once again, welcome to Kingsford Academy Australia (KAA). We are proud to have you with us, and we can't wait to see what you achieve.

Sumit Khanal

CEO, Kingsford Academy Australia

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ABOUT KAA

KAA specialises in Kitchen and Hospitality Management, Aged Care, Community Services, IT 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 one of the top world class study destinations in Australia - Sydney. Our delivery sites are strategically located in the heart of the CBD 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, 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 students' use. Free WIFI is available throughout the campus.

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

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, Advanced Diploma or Graduate Diploma qualification, you will be eligible to pursue further tertiary studies at a range of colleges or universities of your choice. Our qualifications are recognised both nationally across Australia and internationally. Additionally, you may choose to continue your studies at our affiliated higher education provider, Kingsford Institute of Higher Education.

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.



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.





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.

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
- ▶ Easily accessible by public transport
- ▶ Collaborative workspaces
- ▶ Latest tech infrastructure



BLENDED LEARNING

- ▶ Face to face
- ▶ Online study
- ▶ Self-paced study
- ▶ Integrated learning components
- ▶ Dynamic environment
- ▶ AI Learning Platform
- ▶ 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 560 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	78 Weeks (includes 18 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
SITXCCS010	Provide visitor information	Elective
SITXCCS012	Provide lost and found services	Elective

Vocational Placement

Students undertaking SIT50422 Diploma of Hospitality Management must complete a total of 840 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.



SIT50322 DIPLOMA OF EVENT MANAGEMENT

Qualification Award	Diploma of Event Management
Study Mode (Weekly)	Face-to-Face = 14 hrs, Online* = 6 hrs, Self-Paced = approx 10 hrs
Study Area	Food and Hospitality
Duration	65 Weeks (includes 15 weeks holiday)
CRICOS Course Code	118008A

Course Overview

This qualification reflects the role of individuals who use a broad range of event-related skills and sound knowledge of event management processes to coordinate event operations. They operate independently and make operational event management decisions. Events are diverse in nature and this qualification provides a pathway to work for event or exhibition organisations operating in a range of industries, including the tourism and travel, hospitality, sport, cultural, and community sectors.

Employment Outcome

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

Units of Competency

The course consists of 20 units; 13 core and 7 elective units.

Unit Code	Unit Name	Core/Elective
SITEEVT020	Source and use information on the events industry	Core
SITEEVT026	Manage event production components	Core
SITEEVT028	Manage on-site event operations	Core
SITXCCS015	Enhance customer service experiences	Core
SITXFIN009	Manage finances within a budget	Core
SITXHRM009	Lead and manage people	Core
SITXHRM010	Recruit, select and induct staff	Core
SITXMGT005	Establish and conduct business relationships	Core
SITXMGT006	Manage projects	Core
SITXMPR011	Plan and implement sales activities	Core
SITXMPR012	Coordinate marketing activities	Core

Unit Code	Unit Name	Core/Elective
SITXMPR016	Prepare and present proposals	Core
SITXWHS006	Identify hazards, assess and control safety risks	Core
SITEEVT029	Research event industry trends and practice	Elective
SITEEVT023	Plan in-house events	Elective
SITEEVT025	Select event venues and sites	Elective
BSBSUS411	Implement and monitor environmentally sustainable work practices	Elective
BSBTWK503	Manage meetings	Elective
SITXGLC002	Identify and manage legal risks and comply with law	Elective
BSBCMM411	Make presentations	Elective



SIT60322 ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

Qualification Award	Advanced Diploma of Hospitality Management
Study Mode (Weekly)	Face-to-Face = 14 hrs, Online* = 6 hrs, Self-Paced = approx 5 hrs
Study Area	Food and Hospitality
Duration	130 Weeks (includes 30 weeks holiday)
CRICOS Course Code	114943E

Course Overview

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions.

Employment Outcome

Industry Sector	Occupation
Hospitality Restaurants / Cafés / Pubs Hotels / Motels / Clubs Catering operations	Area Manager or Operations Manager, Café / Motel / Club Owner or Manager, Executive / Head / Sous Chef, Food Manager, Executive Housekeeper / Rooms Division Manager

Units of Competency

The course consists of 33 units; 14 core and 19 elective units.

Unit Code	Unit Name	Core/Elective
BSBFIN601	Manage organisational finances	Core
BSBOPS601	Develop and implement business plans	Core
SITXCCS016	Develop and manage quality customer service practices	Core
SITXFIN009	Manage finances within a budget	Core
SITXFIN010	Prepare and monitor budgets	Core
SITXFIN011	Manage physical assets	Core
SITXGLC002	Identify and manage legal risks and comply with law	Core
SITXHRM009	Lead and manage people	Core
SITXHRM010	Recruit, select and induct staff	Core
SITXHRM012	Monitor staff performance	Core
SITXMGTO04	Monitor work operations	Core

Unit Code	Unit Name	Core/Elective
SITXMGTo05	Establish and conduct business relationships	Core
SITXMPRo14	Develop and implement marketing strategies	Core
SITXWHS008	Establish and maintain a work health and safety system	Core
SITXHRM008	Roster staff	Elective
SITXHRM007	Coach others in job skills	Elective
SITHCCCo23	Use food preparation equipment	Elective
SITHCCCo27	Prepare dishes using basic methods of cookery	Elective
SITHCCCo28	Prepare appetisers and salads	Elective
SITHCCCo29	Prepare stocks, sauces and soups	Elective
SITHCCCo41	Produce cakes, pastries and breads	Elective
SITXFSA005	Use hygienic practices for food safety	Elective
SITXWHS007	Implement & monitor work health and safety practices	Elective
SITXFSA006	Participate in food handling practices	Elective
SITHKOP013	Plan cooking operations	Elective
BSBTWK501	Lead diversity and inclusion	Elective
SITXCOM010	Manage conflict	Elective
SITXCCS015	Enhance customer service experiences	Elective
SITXCCS010	Provide visitor information	Elective
SITXCCS012	Provide lost and found services	Elective
BSBOPS504	Manage Business risk	Elective
SITXINV006	Receive, store and maintain stock	Elective
SITXINV008	Control stock	Elective

Vocational Placement

Students undertaking SIT60322 Advanced Diploma of Hospitality Management must complete a total of 840 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.



HLT37415 CERTIFICATE III IN PATHOLOGY ASSISTANCE

Qualification Award	Certificate III in Pathology Assistance
Study Mode (Weekly)	Face-to-Face = 14 hrs, Online* = 6 hrs, Self-Paced = approx 5 hrs
Study Area	Laboratory Technology
Duration	26 Weeks (includes 6 weeks of holiday)
CRICOS Course Code	116560D

Course Overview

This qualification reflects the role of pathology assistants and specimen reception staff in laboratories. Workers in this role follow known routines and procedures, taking responsibility for their own work under general supervision.

Employment Outcome

Industry Sector	Occupation
Health	Biomedical Laboratory Assistant, Specimen Collection Officer, Specimen Reception Assistant

Units of Competency

The course consists of 14 units; 8 core and 6 elective units.

Unit Code	Unit Name	Core/Elective
CHCCOM005	Communicate and work effectively in health or community services	Core
CHCDIV001	Work with diverse people	Core
HLTINF006	Apply basic principles and practices of infection prevention and control	Core
HLTPAT006	Receive, prepare and dispatch pathology specimens	Core
HLTWHS001	Participate in workplace health and safety	Core
BSBCUS201	Deliver a service to customers	Core
BSBMED301	Interpret and apply medical terminology appropriately	Core
BSBWOR204	Use business technology	Core
HLTAAP001	Recognise healthy body systems	Elective
MSL922001A	Record and present data	Elective
MSL933001A	Maintain the laboratory/field workplace fit for purpose	Elective
MSL933002A	Contribute to the achievement of quality objectives	Elective
CHCDIV002	Promote Aboriginal and/or Torres Strait Islander cultural safety	Elective
CHCLEG001	Work legally and ethically	Elective



CHC33021 CERTIFICATE III IN INDIVIDUAL SUPPORT

Qualification Award	Certificate III in Individual Support
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	114544J

Course Overview

This qualification reflects the role of individuals in the community, home or residential care setting who work under supervision and delegation as a part of a multi-disciplinary team, following an individualised plan to provide person-centred support to people requiring support due to ageing, disability or the like.

Vocational Placement: Certificate III in Individual Support (CHC33021) includes the requirement of a minimum of 120 hours of practical placement hours to be completed.

Employment Outcome

Industry Sector	Occupation
Community Services	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; 9 core and 6 elective units.

Unit Code	Unit Name	Core/Elective
CHCCCS031	Provide individualised support	Core
CHCCCS038	Facilitate the empowerment of people receiving support	Core
CHCCCS040	Support independence and wellbeing	Core
CHCCCS041	Recognise healthy body systems	Core
CHCCOM005	Communicate and work in health or community services	Core
CHCDIV001	Work with diverse people	Core
CHCLEG001	Work legally and ethically	Core
HLTINF006	Apply basic principles and practices of infection prevention and control	Core
HLTWH002	Follow safe work practices for direct client care	Core
CHCDIV002	Promote Aboriginal and/or Torres Strait Islander cultural safety	Elective
CHCPAL003	Deliver care services using a palliative approach	Elective
CHCAGE013	Work effectively in aged care	Elective
CHCDIS012	Support community participation and social inclusion	Elective
CHCDIS011	Contribute to ongoing skills development using a strengths-based approach	Elective
CHCAGE011	Provide support to people living with dementia	Elective

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

CHC43015 CERTIFICATE IV IN AGEING SUPPORT

Qualification Award	Certificate IV in Ageing Support
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	114545H

Course Overview

This qualification reflects the role of support workers who complete specialised tasks and functions in aged services; either in residential, home or community based environments.

Vocational Placement: Certificate IV in Ageing Support (CHC43015) includes the requirement of a minimum of 120 hours of practical placement hours to be completed.

Employment Outcome

Industry Sector	Occupation
Community Services	Accommodation Support Worker, Assistant Hostel Supervisor, Care Team Leader, Care supervisor, Community Program Coordinator, Day Activity Worker, Personal care assistant/giver/worker, Residential Care Worker, Residential care officer, Support Worker

Units of Competency

The course consists of 18 units; 15 core and 3 elective units.

Unit Code	Unit Name	Core/Elective
CHCADV001	Facilitate the interests and rights of clients	Core
CHCAGE001	Facilitate the empowerment of older people	Core
CHCAGE003	Coordinate services for older people	Core
CHCAGE004	Implement interventions with older people at risk	Core
CHCAGE005	Provide support to people living with dementia	Core
CHCCCS006	Facilitate individual service planning and delivery	Core
CHCCCS011	Meet personal support needs	Core
CHCCCS023	Support independence and wellbeing	Core
CHCCCS025	Support relationships with carers and families	Core
CHCDIV001	Work with diverse people	Core
CHCLEG003	Manage legal and ethical compliance	Core
CHCPAL001	Deliver care services using a palliative approach	Core
CHCPRP001	Develop and maintain networks and collaborative partnerships	Core
HLTAAP001	Recognise healthy body systems	Core
HLTWHS002	Follow safe work practices for direct client care	Core
CHCCOM002	Use communication to build relationships	Elective
HLTWHS003	Maintain work health and safety	Elective
CHCDIV002	Promote Aboriginal and/or Torres Strait Islander cultural safety	Elective

CHC52025 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	91 Weeks (includes 21 weeks of holiday)
CRICOS Course Code	118831C

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
CHCCSM017	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
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

Unit Code	Unit Name	Core/Elective
CHCDIV003	Manage and promote diversity	Elective
CHCCOM003	Develop workplace communication strategies	Elective
CHCCOM005	Communicate and work in health or community services	Elective
BSBTEC201	Use business software applications	Elective
CHCDIS017	Facilitate community participation and social inclusion	Elective
CHCMHS001	Work with people with mental health issues	Elective
CHCMHS008	Promote and facilitate self advocacy	Elective
CHCMHS011	Assess and promote social, emotional and physical wellbeing	Elective

Vocational Placement

Students undertaking CHC52025 Diploma of Community Services must complete a total of 110 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.



CHC62015 ADVANCED DIPLOMA OF COMMUNITY SECTOR MANAGEMENT

Qualification Award	Advanced Diploma of Community Sector Management
Study Mode (Weekly)	Face-to-Face = 14 hrs, Online* = 6 hrs, Self-Paced = approx 5 hrs
Study Area	Community Services
Duration	65 Weeks (includes 15 weeks of holiday)
CRICOS Course Code	117505C

Course Overview

This qualification reflects the role of workers who are middle managers or managers across a range of community sector organisations. These people work independently and report to executive management, directors or boards of management. They undertake a range of functions requiring the application of knowledge and skills to achieve results in line with the organisation's goals and strategic directions. At this level, workers have responsibility for planning and monitoring service delivery, recruitment and performance management of other paid or unpaid workers, managing risk and continuous improvement.

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 13 units; 8 core and 5 elective units.

Unit Code	Unit Name	Core/Elective
CHCDIV003	Manage and promote diversity	Core
CHCLEG003	Manage legal and ethical compliance	Core
CHCMGT001	Develop, implement and review quality framework	Core
CHCMGT003	Lead the work team	Core
BSBFIM601	Manage finances	Core
BSBINN601	Lead and manage organisational change	Core
BSBMGT608	Manage innovation and continuous improvement	Core
BSBRSK501	Manage risk	Core
CHCLEG001	Work legally and ethically	Elective
BSBMGT605	Provide leadership across the organisation	Elective
BSBPEF401	Manage personal health and wellbeing	Elective
HLTWHS003	Maintain work health and safety	Elective
CHCCOM003	Develop workplace communication strategies	Elective

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



ICT50220 DIPLOMA OF INFORMATION TECHNOLOGY

Qualification Award	Diploma of Information Technology
Study Mode (Weekly)	Face-to-Face = 14 hrs, Online* = 6 hrs, Self-Paced = approx 5 hrs
Study Area	Information and Communications Technology
Duration	78 Weeks (includes 18 weeks holiday)
CRICOS Course Code	114543K

Course Overview

This qualification is suitable for individuals willing to undertake a variety of information and communications technology (ICT) roles who have established specialised skills in a technical ICT function. Individuals in these roles carry out moderately complex tasks in a specialist field, working independently, as part of a team or leading a deliverable with others. They may apply their skills across a wide range of industries.

Employment Outcome

Industry Sector	Occupation
Quality Auditing, Information Technology, Information Technology Support Services, Business Administration	ICT Office Manager, ICT Systems Administrator, Information Systems Office Manager, Office Systems Administrator, Systems Manager

Units of Competency

The course consists of 20 units; 6 core and 14 elective units.

Unit Code	Unit Name	Core/Elective
BSBXTW401	Lead and facilitate a team	Core
BSBCRT512	Originate and develop concepts	Core
ICTICT517	Match ICT needs with the strategic direction of the organisation	Core
ICTICT532	Apply IP, ethics and privacy policies in ICT environments	Core
ICTSAS527	Manage client problems	Core
BSBXCS402	Promote workplace cyber security awareness and best practices	Core
ICTPRG556	Implement and use a model view controller framework	Elective
ICTSAS512	Review and manage delivery of maintenance services	Elective
ICTSAS530	Use network tools	Elective
ICTWEB520	Develop complex cascading style sheets	Elective
ICTWEB519	Develop complex web page layouts	Elective
ICTWEB518	Build a document using extensible markup language	Elective
ICTWEB523	Manage transactions using site server tools	Elective
CUADIG512	Design digital applications	Elective
ICTNWK544	Design and implement a security perimeter for ICT networks	Elective
ICTNWK547	Manage system security on operational systems	Elective
ICTSAD501	Model Data Objects	Elective
ICTPRG549	Apply intermediate object-oriented language skills	Elective
ICTICT433	Build graphical user interfaces	Elective
ICTSAS522	Manage the testing process	Elective

ICT60220 ADVANCED DIPLOMA OF INFORMATION TECHNOLOGY

Qualification Award	Advanced Diploma of Information Technology
Study Mode (Weekly)	Face-to-Face = 14 hrs, Online* = 6 hrs, Self-Paced = approx 5 hrs
Study Area	Information and Communications Technology
Duration	78 Weeks (includes 18 weeks holiday)
CRICOS Course Code	114542M

Course Overview

This qualification is suitable for individuals willing to undertake a variety of information and communications technology (ICT) roles who have significant experience in specialist technical skills, or managerial business and people management skills. Individuals in these roles carry out complex tasks in a specialist field.

Employment Outcome

Industry Sector	Occupation
IT Support Services, IT Networking, Business Administration, IT Programming, Systems Analysis and Design	Application Integration Consultant, Knowledge/eLearning/Software Manager, Enterprise Architecture Manager

Units of Competency (Telecommunications Network Engineering specialisation)

The course consists of 16 units; 6 core and 10 elective units.

Unit Code	Unit Name	Core/Elective
BSBTWK502	Manage team effectiveness	Core
ICTICT608	Interact with clients on a business level	Core
BSBCRT611	Apply critical thinking for complex problem solving	Core
ICTSAD609	Plan and monitor business analysis activities in an ICT environment	Core
ICTICT618	Manage IP, ethics and privacy in ICT environments	Core
BSBXCS402	Promote workplace cyber security awareness and best practices	Core
ICTPMG613	Manage ICT project planning	Elective
ICTSAS512	Review and manage delivery of maintenance services	Elective
ICTSAS530	Use network tools	Elective
ICTSAS522	Manage the testing process	Elective
ICTNPL413	Evaluate networking regulations and legislation for the telecommunications industry	Elective
ICTTEN622	Produce ICT network architecture designs	Elective
ICTNWK544	Design and implement a security perimeter for ICT networks	Elective
ICTNWK547	Manage system security on operational systems	Elective
ICTTEN615	Manage network traffic	Elective
ICTNWK612	Plan and manage troubleshooting advanced integrated IP networks	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 6.0 overall with no band less than 5.5, 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>)

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 Department of Home Affairs, financial capacity requirement after May 2024 (annual living cost) is:

Student/guardian	: AUD 29,710
Partner/spouse	: AUD 10,394
Child	: AUD 4,449

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:

www.studyaustralia.gov.au/en/life-in-australia/living-and-education-costs

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 40 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 40 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 40 hours a fortnight at all times after your course has commenced.

Further information about student visa conditions can be found at:

www.homeaffairs.gov.au/trav/stud

Contact Us

Kingsford Academy Australia (KAA)

Level 2, 545 Kent Street, Sydney NSW 2000

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

Phone: 02 8318 7776 (Sydney) | **Email:** info@kaa.edu.au

COURSE FEES & PACKAGING

Courses	Tuition Fees	Duration
SIT40521 Certificate IV in Kitchen Management	\$16,500	1.5 yrs
SIT50422 Diploma of Hospitality Management	\$16,500	1.5 yrs
SIT50322 Diploma of Event Management	\$11,250	1.2 yrs
SIT60322 Advanced Diploma of Hospitality Management	\$20,000	2.5 yrs
Package 1: SIT40521 + SIT50422	\$22,000	2 yrs
Package 2: SIT40521 + SIT50422 + SIT60322	\$30,000	3 yrs

HLT37415 Certificate III in Pathology Assistance	\$5,500	0.5 yrs
CHC33021 Certificate III in Individual Support	\$9,000	1 yr
CHC43015 Certificate IV in Ageing Support	\$9,000	1 yr
CHC43315 Certificate IV in Mental Health	\$9,000	1 yr
CHC52025 Diploma of Community Services	\$15,750	1.7 yrs
CHC62015 Advanced Diploma of Community Sector Management	\$11,250	1.2 yrs
Package 1: CHC43315 + CHC52025	\$ 22,500	2.5 yrs
Package 2: CHC43015 + CHC52025	\$ 22,500	2.5 yrs
Package 3: CHC52025 + CHC62015	\$24,750	2.7 yrs
Package 4: CHC43015 + CHC52025 + CHC62015	\$31,500	3.5 yrs

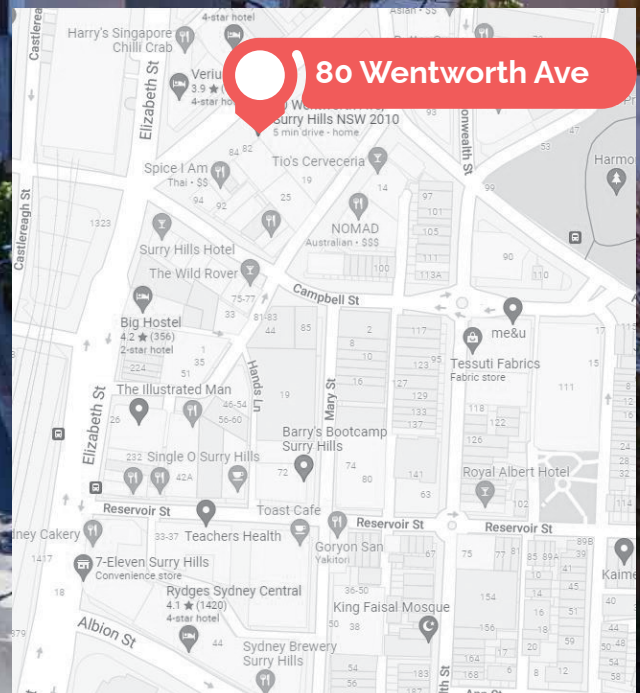
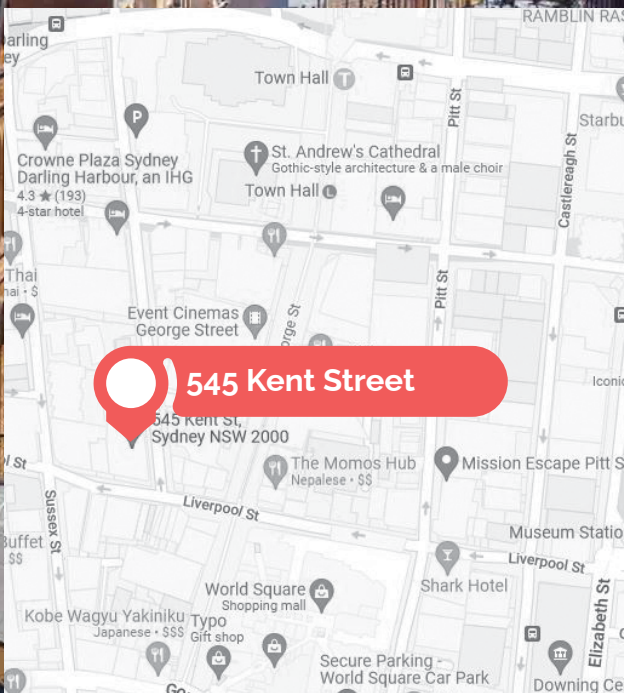
ICT50220 Diploma of Information Technology	\$15,900	1.5 yrs
ICT60220 Advanced Diploma of Information Technology	\$12,000	1.5 yrs
BSB80120 Graduate Diploma of Management (Learning)	\$16,000	2 yrs

Enrolment Fee (Applicable to all courses)	\$300
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)							
Jan	Feb	Apr	May	Jul	Aug	Oct	Nov

Intakes (Applicable to BSB80120 only)			
Jan	Apr	Jul	Oct

LOCATIONS MAP



KAA Campus at Lvl 2, 545 Kent St, Sydney NSW 2000, minutes away from Town Hall Station.

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



Locations

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

Contact Us

T: +61 2 8318 7776 (Sydney)
E: info@kaa.edu.au



Scan QR Code to visit our website
www.kaa.edu.au