

Alma Mater College Australia (AMCA) is a high-quality educational institution delivering nationally accredited qualifications recognised across Australia.

As the premier cooking school specialising in Italian cuisine for international students in Australia, AMCA has implemented Work-Based Training (WBT) within the following courses:

Stage 1 Stage 2 Stage 3 Stage 4

On-campus Training On-campus Training Training Training Stage 4

Stage 3 Stage 4

On-campus Training On-campus Training Training Training

Certificate IV in Kitchen Management SIT40521 (CRICOS Code: 111156A)
Formerly known as

Certificate IV in Commercial Cookery SIT40516

Year 1



Hospitality Package

Care Package

Childcare Package

Hospitality Placement Placement On-campus Industry Placement SIT40521 SIT50422

Certificate IV in Kitchen Management SIT40521 & Diploma of Hospitality Management SIT50422 (CRICOS Code: 111218C)

Year 2

Advanced Diploma of Hospitality
Management SIT60322
(CRICOS Code: 111158K)



Year 3

AMCA has partnered with Melbourne's premier Aged Care centres to implement Work-Based Training (WBT) within the following courses:

Stage 1Stage 2Stage 3Stage 4On-campus TrainingOn-campus TrainingOn-campus TrainingAged Care PlacementCHC33021

Certificate III in Individual Support (Ageing and Disability)
CHC33021

(CRICOS Code: 114720J)

Year 1

Diploma of Community Services CHC52021

(CRICOS Code: 114721H)

(CRICOS Code: 111155B)

On-campus Training On-campus Training CHC52021

Stage 6 Stage 7 Stage 8

On-campus Training On-campus Training Industry Placement

Year 2

AMCA has partnered with one of Melbourne's premier childcare centres, Bira Bira Early Learning Centre, to implement Work-Based Training (WBT) within the following courses:

Stage 1 Stage 2 Stage 3 Stage 4

On-campus Training On-campus Training Training CHC20121

Certificate III in Early Childhood Education and Care CHC30121 (CRICOS Code: 111154C)

CHC30121 Year 1

Diploma of Early Childhood Education and Care CHC50121

Stage 7	Stage 8
	Industry Placement

Year 2



Studying in Australia

Australia is an incredible country to live and travel. It is a nation diverse in its culture and environment. Its people are friendly and relaxed. Some of Australia's most famous tourist natural attractions include the Great Barrier Reef; Uluru (Ayers Rock); Kakadu National Park; the Daintree rainforests and many more.

Studying in Australia



Alma Mater College Australia (AMCA) is the premier cooking school specialising in Italian cuisine for international students in Australia, and it has first-class facilities for aged care, childcare & hospitality programs.

Students will be experiencing the originality of the recipes, learning the correct methodologies of cooking as well as the correct culinary terminology to present menus and dishes. It will be an authentic journey to the Italian culinary tradition which will give them the opportunity to be successful in the hospitality industry with such a big asset in their background.

Students are provided with hands-on experience working in the restaurant, kitchen and bar with state-of-the-art equipment prior to being placed in the industry via the Work-Based Training (WBT).



Industry Partners

If a student wants to study the Early Childhood Education and Care program, their Childcare Course will cover topics essential to their knowledge in the childcare industry. AMCA has partnered with one of Melbourne's premier early childhood education & care services centres - Bira Bira Early Learning Centre located in Cheltenham.

All AMCA students will be placed to fulfil 200 hours of a compulsory pre-arranged work placement to ensure superior applied learning experiences within a best practice environment that puts the individual first – our students and the children in their care while they study their Certificate III in Early Childhood Education and Learning.

Our Certificate III in Individual Support (Ageing and Disability) course is intended to teach entry-level workers for positions in residential aged care institutions, community care and nursing homes, and disability care facilities.

At the same time, our Community Services course teaches students the skills and knowledge required to work in a wide range of community service roles. This course teaches students to care for various parts of a person's life and assist them in dealing with concerns ranging from health and security to emotional well-being. The Certificate III program includes 150 hours of practical work experience, whereas the Diploma program includes an additional 200 hours.

AMCA also provides a pathway to educate students in all the academic and practical disciplines needed to succeed in the international hospitality and childcare industry.



University Pathways

After graduating from AMCA, students will gain exposure to leadership and management practices to support their hospitality and childcare career progression.

Alma Mater is a Latin phrase meaning "the university, school, or college that one formerly attended".

Alma Mater College Australia (AMCA) aims to become a college where many international students feel at home, staying true to its name.

Recommendations

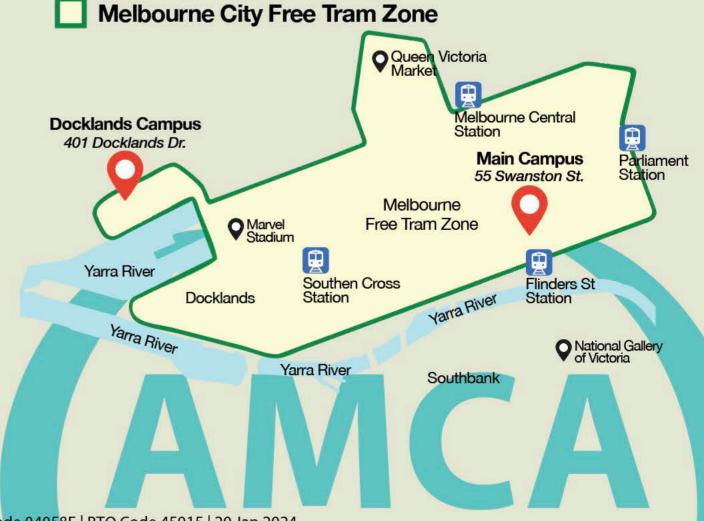


AMCA is one of Australia's leading government approved and registered training providers and its top quality qualifications will be recognised anywhere in Australia.

AMCA is located in the heart of Melbourne right in front of Melbourne's main station – Flinders Street Station which will make international students' commute convenient.

AMCA's Melbourne campuses are located within the free tram zone. It means AMCA students can use the free tram to travel between campuses.

https://www.onlymelbourne.com.au/free-tram-zone





Hospitality Management

Advanced Diploma of Hospitality Management SIT60322

Includes Diploma of Hospitality Management SIT50422 & Certificate IV in Kitchen Management SIT40521

CRICOS 111158K, Duration: 156 Weeks (including up to 36 weeks holiday breaks)

This qualification reflects the role of individuals who have a range of well-developed hospitality service, sales or operational skills and sound knowledge of hospitality industry operations.

This course provides real workplace skills at an operational and supervisory level by giving you the skills needed to work in a commercial kitchen, incorporating management subjects.

It is designed that students must complete Certificate IV in Kitchen Management SIT40521 and Diploma of Hospitality Management SIT50422 prior to commencing this course.

You will have hands-on experience through actual industry placement at each level of qualification. Enhance your hands-on practical knowledge with our culinary arts and hospitality trainers who are industry experts.

Furthermore, this course aims to prepare and equip students with immediately useable skills and expertise relevant to hospitality management including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

This qualification allows for multi-skilling and for acquiring targeted skills in accommodation services, cookery, food and beverage.



Diploma of Hospitality Management SIT50422

Includes **Certificate IV in Kitchen Management SIT40521**CRICOS 111218C, Duration: 104 Weeks (including up to 24 weeks holiday breaks)

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

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops.

This course incorporates units from the Certificate IV in Kitchen Management SIT40521. It is recommended that this qualification be completed before commencing the Diploma of Hospitality Management or packaged together.



Certificate IV in Kitchen Management SIT40521

Formerly known as **Certificate IV in Commercial Cookery SIT40516** *CRICOS 111156A, Duration: 52 Weeks (including up to 12 weeks holiday breaks)*

This course provides extensive training in the principles and skills of commercial food preparation and 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 course has been designed to provide students with immediately useable skills and knowledge relevant to commercial cookery management in the kitchen.

It enables the participant to develop the skills and knowledge required for a supervisory position and commences employment as a cook, chef or chef de partie in:

- International hotels
- Restaurants & Cafes & coffee shops
- Clubs, Pubs & Event caterers
- Airlines
- Hospitals
- Executive boardrooms
- Commercial catering operations





Community Services

Diploma of Community Services CHC52021

CRICOS 114721H, Duration: 104 Weeks (including up to 24 weeks holiday breaks)

This program at AMCA gives students the skills and knowledge required to work in a wide range of community service roles. This course teaches students to care for various parts of a person's life and assist them in dealing with concerns ranging from health and security to emotional well-being.

Our course delivery blends theory and practical experience through up to three months of work placement in industry (200 hours), class room study, and online study that will request you to attend college for 20 hours per week. We want you to graduate job-ready, and the best way to do so is through industry work placement, which will offer students with vital networks and the confidence to work in a variety of residential and community settings.

Students will be able to apply their skills and knowledge to create relationships with clients, coordinate services, and network with other service providers while working on this subject.

- Child, Youth and Family
- Disability
- Community Mental Health
- Drugs and Alcohol Treatments
- Domestic and Family Violence
- Housing
- Working with Aboriginal and/or Torres Strait Islander People
- Working with older people
- Migration and refugee support and settlement
- Job Network Providers

Certificate III in Individual Support (Ageing and Disability) CHC33021

CRICOS 114720J, Duration: 52 Weeks (including up to 12 weeks holiday breaks)

This course is intended to teach entry-level workers for positions in residential aged care institutions, community care and nursing homes, and disability care facilities.

This certificate highlights the role of individuals in:

Residential Aged Care: Providing care and support to elderly individuals in residential settings.

Community Care: Assisting individuals to live independently in their homes and communities.

Disability Care: Supporting individuals with disabilities in various environments.

Throughout their training, the emphasis will be on equipping them with the knowledge and competences expected of aged care workers in order to provide tailored person-centred support to people who may require help due to ageing in community or residential settings.

Our simulated environment includes equipment that students will be expected to use in the workplace. Written assignments, practical simulation is all part of the fun learning experience of our curriculum, AMCA will arrange 150 hours of practical work placement, and this shall be utilised for assessing. This allows our students to put the skills they have learned in tutorials and workshops into practise.

As the population ages, qualified aged care workers are in high demand.





Aged Care



Early Childhood Education and Care

Diploma of Early Childhood Education and Care CHC50121*

CRICOS 111155B, Duration: 104 Weeks (including up to 24 weeks holiday breaks)

This program includes management competencies which will equip graduates with the knowledge and confidence to meet the daily challenges of working within the early childhood industry and the ability to lead and mentor other staff and volunteers.

This package course includes a maximum of 600 hours of industry placement within an approved Early Childhood Education and Care centre - 200 hours in Certificate III and 400 hours in Diploma level.

Upon completing this course, students will have the opportunity to be empowered to personalise their career path, build confidence and explore career possibilities.

This qualification reflects the role of workers in a range of early childhood education settings who work within the requirements of the Education and Care Services National Regulations and the National Quality Standard.

They support the implementation of an approved learning framework, and support children's wellbeing, learning and development.

- Early childhood educator
- Family day care educator
- Kindergarten early childhood educator
- Nanny /in-home carer
- Room leader
- Centre director
- Play group supervisor



* Entry to this qualification, you must complete a Certificate III in Early Childhood Education and Care CHC30121 (or CHC30113).

Certificate III in Early Childhood Education and Care CHC30121

CRICOS 111154C, Duration: 52 Weeks (including up to 12 weeks holiday breaks)

This qualification reflects the role of workers in a range of early childhood education settings who work within the requirements of the Education and Care Services National Regulations and the National Quality Standard.

They support the implementation of an approved learning framework, and support children's wellbeing, learning and development.

If you are already working in a registered and approved childcare centre, you are able to undertake your industry experience within your workplace and possibly can be paid as well.







How to apply

AMCA has processes to assess whether a prospective student's qualifications, experience and English Language proficiency are appropriate for the course in which enrolment is sought.

Please check our entry requirements

Entry requirements -

(https://amca.edu.au/html/pages/apply.html #entry)



Important Documents

Our Brochure -

https://amca.edu.au/assets/doc/AMCA_Brochure_v2.pdf

Intake Dates & Course Fees -

https://amca.edu.au/assets/doc/AMCA_Fees_v6.pdf

Application Form -

https://amca.edu.au/assets/doc/AMCA _Application_Form_Fillable_v3.pdf

Please fill in the above application form. You may apply directly or through your agent.



Australian Student visas

For more information about Australian Student visas go to https://immi.homeaffairs.gov.au/visas/getting-a-visa/visa-listing/student-500



Students Testimonials

Cookery Students

https://amca.edu.au/html/pages/testimonies -cookery.html



Childcare Students

https://amca.edu.au/html/pages/testimonies -childcare.html



Aged care Students

https://amca.edu.au/html/pages/testimonies -agedcare.html



My AMCA Video

Explore a day in the life of our students through the My AMCA Life video series

https://amca.edu.au/html/pages/amca-life.html









Alma Mater College Australia

Main Campus Level 2, 55 Swanston Street, Melbourne VIC 3000 Docklands Campus 401 Docklands Drive, Docklands VIC 3008 Tel 03 8637 0110

Email hello@amca.edu.au





