

Your career starts here

International Student Course Guide

Food

Business

Hospitality

Management

Welcome to ABM Further Education



Our mission is to provide the finest educational and career opportunities for our students. We are committed to the learning life cycle of every student and they are taught at the highest standard of expertise. Our trainers are respected industry leaders but most importantly care about the success of our students. Our curriculum is practical and comprehensive, designed to maximise our student's capability and develop them as skilled professionals to build their future careers. We have modern campuses at the forefront of innovation and design. Studying at ABM will ensure you receive an exceptional level of individual care and high-quality education and valuable work experience opportunities throughout Australia.

Why ABM Further Education?



Courses nationally recognised and delivered by industry-leading trainers



Supplementary make-up tutorials for a positive educational environment



Experts in guiding student learning and preparing them for future careers



Friendly text support from our team for students



Extensive business partnerships within the industry



Ongoing job support for success in competitive Australian job market



Practical, efficient, and job-ready graduates provided to the industry



Dedicated Student Service Team



Contemporary campus located in Sydney's vibrant business district (York Street)



Why ABM Further Education?

Campus and Facilities

Our modern campus features a state-of-the-art kitchen equipped with the latest appliances and cooking tools to cater to students' learning needs.

The technology used on campus is cutting-edge, with high-speed internet, smart TV, and virtual learning tools readily available.

The spacious classrooms and common areas provide an open and comfortable environment for students to learn and collaborate. The campus is designed to meet the needs of 21st-century learners, providing a high-quality, dynamic, and inclusive environment that supports student success.



Choose Your Career Path

Are you ready to take your career to the next level, join ABM to get the skills and qualifications you need to succeed.

Imagining yourself in a certain industry is the first step towards your future and choosing the right course creates a "job ready" version of you for future employers.



Kitchen Management Course

involves learning how to prepare and cook various dishes, as well as understanding the principles of food science and nutrition. Further, we teach students about the operations of a commercial kitchen, including inventory control, cost management, and personnel management. Having a strong understanding of cookery and kitchen management is essential for success in careers such as chef, restaurant manager, and food service director.



Hospitality Management Courses

is in high demand for skilled professionals. Studying hospitality can lead to a wide range of careers in hotels, resorts, restaurants, cruise lines, and other related businesses. It offers the opportunity to work in a dynamic and global industry, as well as to develop transferable skills, such as communication, leadership, and problem-solving.



Business and Project Management Courses

can equip students with valuable skills and knowledge that can be applied in a variety of industries and careers, such as entrepreneurship, management, and consulting. Additionally, a business education can help individuals develop critical thinking and problem-solving skills, as well as essential communication and leadership abilities.

Kitchen Management and Hospitality Management courses

- Learn from industry leading experts to become a future leader in the kitchen
- Kitchen and Hospitality Management courses available
- Trainers are currently working in prestigious restaurants in Sydney
- Cutting-edge curriculum and recent industry knowledge taught
- Hybrid kitchen with environmentally-friendly features

SIT40521 Certificate IV in Kitchen Management (CRICOS 109578H) Course Duration: 78 weeks

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.

Code	Title	Core or 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
SITHKOP012	Develop recipes for special dietary requirements	Core
SITHKOP013	Plan cooking operations	Core
SITHKOP015	Design and cost menus	Core
SITHPAT016	Produce desserts	Core

Code	Title	Core or Elective
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
SITXMGT004	Monitor work operations	Core
SITXWHS007	Implement and monitor work health and safety practices	Core
SITHCCC026	Package prepared foodstuffs	Elective
SITHCCC038	Produce and serve food for buffets	Elective
SITHCCC040	Prepare and serve cheese	Elective
SITHPAT012	Produce specialised cakes	Elective
HLTAID011	Provide First Aid	Elective
BSBTWK501	Lead diversity and inclusion	Elective

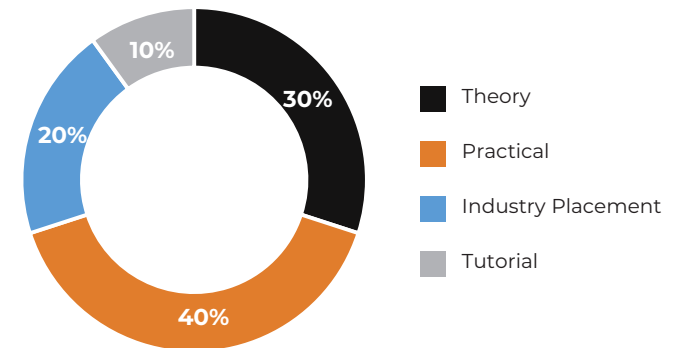


Your career starts here

Our trainers are all currently working as chefs and venue managers at prestigious restaurants in Sydney. Our students not only learn from our cutting edge curriculum but also the recent industry trends and knowledge from our established trainers.

Our purpose-built hybrid kitchen is environmentally friendly through the use of induction and gas cooking. We invite you to have a taste of success with our Kitchen Management and Hospitality Management courses and to embark on your own culinary journey.

Our course curriculum



SIT50422 Diploma of Hospitality Management (CRICOS 111165M) Course Duration: 104 weeks

Students achieving a Diploma of Hospitality Management will gain the knowledge necessary to be a highly skilled senior operator- bolstering a range of skills required for successful managerial processes and advanced knowledge within their chosen industry. Individuals with a passion for hospitality, with a focus on leadership and managing people are a perfect fit for this course in which they will acquire the skills and knowledge necessary to provide an advanced level of service and managing capabilities.

Code	Title	Core or 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
SITXFSA005	Use hygienic practices for food safety	Elective
SITHKOP013	Plan cooking operations	Elective
SITXINV006	Receive, store and maintain stock	Group C
SITHCC026	Package prepared foodstuffs	Group C
SITXINV008	Control stock	Group C

Code	Title	Core or Elective
SITXWHS006	Identify hazards, assess and control safety risks	Group D
SITXINV008	Control stock	Group C
SITXWHS006	Identify hazards, assess and control safety risks	Group D
BSBMM411	Make presentations	Group D
BSBSU511	Develop workplace policies and procedures for sustainability	Group D
BSBTWK501	Lead diversity and inclusion	Group D
SITHFAB021	Provide responsible service of alcohol	Group C
SITHCC023	Use food preparation equipment	Group C
SITXFSA006	Participate in safe food handling practices	Group C
SITXFSA008	Develop and implement a food safety program	Group C
SITHFAB025	Prepare and serve espresso coffee	Group C
SITHIND006	Source and use information on the hospitality industry	Group C
SITXCCS010	Provide visitor information	Group C
SITXCCS012	Provide lost and found services	Group C

Food has had a consistent space in history; a phenomenon throughout all generations. While many jobs can be automated, there are some jobs that will continue to gain popularity even in the future.

Eating has been a basic necessity of human life since the beginning of humanity. The creation of food is a chef's job and making good food starts from the philosophy as well as choosing the right and freshest ingredients.



Learn from our industry's leading experts and prepare yourself to be the next leader of the kitchen environment. You might also want to extend your skills into managing the venue.

As well as good food and a good menu, managing customers' satisfaction level as well as making a cost effective menu for the maximum profit is very important to manage or run the business.



SIT60322 Advanced Diploma of Hospitality Management (CRICOS 111166K) Course Duration: 104 weeks

Individuals well suited for our Advanced Diploma of Hospitality Management are those looking to pursue a career that will utilize a broad range of hospitality skills, combined with specialized managerial skills and substantial knowledge of industry to coordinate and monitor hospitality operations. Students in this field will operate with a high level of autonomy and will be responsible for the creation and implementation of strategic business management decisions.

Code	Title	Core or Elective
BSBFIN601	Manage organisational finances	Core
BSBOPS601	Develop and implement business plans	Core
SITXCCS016	Develop and manage quality customer service practices (work placement)	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
SITXMGT004	Monitor work operations	Core
SITXMGT005	Establish and conduct business relationships	Core
SITXMPR014	Develop and implement marketing strategies	Core
SITXWHS008	Establish and maintain a work health and safety system	Core
SITXFSA005	Use hygienic practices for food safety	Electives
SITHCCC023	Use food preparation equipment	Electives
SITHKOP013	Plan cooking operations (work placement)	Electives

Code	Title	Core or Elective
SITXINV006	Receive, store and maintain stock	Electives
SITXINV008	Control stock	Electives
SITHCCC026	Package prepared foodstuffs	Electives
SITXCCS012	Provide lost and found services	Electives
SITHFAB021	Provide responsible service of alcohol	Electives
SITXFSA006	Participate in safe food handling practices	Electives
SITHIND006	Source and use information on the hospitality industry	Electives
SITHFAB025	Prepare and serve espresso coffee	Electives
SITHFAB027	Serve food and beverage	Electives
SITHFAB032	Provide advice on Australian wines	Electives
SITHCCC028	Prepare appetisers and salads	Electives
BSBSUS511	Develop workplace policies and procedures for sustainability	Electives
SITXHRM008	Roster staff	Electives
BSBCMM411	Make presentations	Electives
BSBTWK501	Lead diversity and inclusion	Electives
HLTAID011	Provide First Aid	Electives

Business and Project Management

- Business acumen is crucial for success in the business world.
- Our courses aim to equip students with the knowledge, know-how, and work experience needed to navigate the complexities of business, and project management.
- Starting or running a business can be challenging, and our courses

help students to overcome these challenges.

- Our emphasis is on ensuring that students are job-ready at the end of the course.
- By completing our courses, students will become confident, competent, efficient, and competitive candidates for their desired positions



Our business and project management courses are a valuable investment in your professional life. The foundation of all successful businesses is the know-how and a deeper understanding of business acumen.

We aim to equip you with the knowledge, know-how and work experience to help you navigate the complexities of business management.

Despite the perceived ease of starting or running a business, there are numerous complex challenges to overcome. We guide you on this journey by assisting you in securing a job in a company, be it a local small business or a multinational corporation.

What we provide you throughout your study is the ability to be job-ready, so at the time of your successful course completion, you will be a confident, competent, efficient and an extremely competitive candidate for the position you have been dreaming of.

BSB40920 Certificate IV in Project Management Practice (CRICOS 112545B) Course Duration: 52 weeks

This qualification reflects the role of individuals who apply project management skills and knowledge in a variety of contexts, across a number of industry sectors. The job roles that relate to this qualification may include Project Manager and Project Team Leader. Individuals in these roles have project leadership and management roles and are responsible for achieving project objectives. They possess a sound theoretical knowledge base and use a range of specialised, technical, and managerial competencies to initiate, plan, execute and evaluate their own work and/or the work of others.

Code	Title	Core or Elective
BSBPMG420	Apply project scope management techniques	Core
BSBPMG421	Apply project time management techniques	Core
BSBPMG422	Apply project quality management techniques	Core
BSBPMG423	Apply project cost management techniques	Elective
BSBPMG426	Apply project risk management techniques	Elective
BSBPMG429	Apply project stakeholder engagement techniques	Elective
BSBCRT411	Apply critical thinking to work practices	Elective
BSBPEF402	BSBPEF402 Develop personal work priorities	Elective
BSBWHS411	BSBWHS411 Implement and monitor WHS policies, procedures and programs	Elective

BSB50820 Diploma of Project Management (CRICOS 112361K) Course Duration: 52 weeks

This qualification reflects the role of individuals who apply project management skills and knowledge in a variety of contexts, across a number of industry sectors. The job roles that relate to this qualification may include Project Manager and Project Team Leader. Individuals in these roles have project leadership and management roles and are responsible for achieving project objectives. They possess a sound theoretical knowledge base and use a range of specialised, technical, and managerial competencies to initiate, plan, execute and evaluate their own work and/or the work of other.

Code	Title	Core or Elective
BSBPMG530	Manage project scope	Core
BSBPMG531	Manage project time	Core
BSBPMG532	Manage project quality	Core
BSBPMG533	Manage project cost	Core
BSBPMG534	Manage project human resources	Core
BSBPMG535	Manage project information and communication	Core
BSBPMG536	Manage project risk	Core
BSBPMG540	Manage project integration	Core
BSBPEF501	Manage personal and professional development – selected electives from the group	Elective
BSBLDR522	Manage people performance– selected electives from the group	Elective
BSBTWK503	Manage meetings	Elective
BSBCRT511	Develop critical thinking in others	Elective



BSB60720 Advanced Diploma of Program Management (CRICOS 112362J) Course Duration: 78 weeks

Individuals in these roles have project leadership and management roles and are responsible for achieving project objectives. They possess a sound theoretical knowledge base and use a range of specialised, technical, and managerial competencies to initiate, plan, execute and evaluate their own work and/or the work of others.

Code	Title	Core or Elective
BSBPMG630	Enable program execution	Core
BSBPMG634	Facilitate stakeholder engagement	Core
BSBPMG635	Implement program governance	Core
BSBPMG636	Manage benefits	Elective
BSBCRT611	Apply critical thinking for complex problem solving	Elective
BSBFIN601	Manage organisational finances	Elective
BSBINS601	Manage knowledge and information	Elective
BSBPEF502	Develop and use emotional intelligence	Elective
BSBSUS601	Lead corporate social responsibility	Elective
BSBSTR601	Manage innovation and continuous improvement	Elective
BSBHRM614	Contribute to strategic workforce planning	Elective
BSBTEC601	Review organizational digital strategy	Elective

BSB40120 Certificate IV in Business (CRICOS 107906B) Course Duration: 52 weeks

Upon the completion of Certificate IV in Business, you will be able to implement effective communication and problem-solving skills that will prove to be instrumental to their success within their chosen sector. Students will learn and implement a high level of skills and broad knowledge to apply solutions to a defined range of unpredictable complications and be able to concisely direct a team through any resolution proposed. Individuals with an aptitude for leadership and problem solving will be able to further their skills and learn key communication and problem-solving techniques to enable them to navigate a team through-out the many problems faced within the business environment.

Code	Title	Core or Elective
BSBWHS411	Implement and monitor WHS policies, procedures and programs	Core
BSBCRT411	Apply critical thinking to work practices	Core
BSBTEC404	Use digital technologies to collaborate in a work environment	Core
BSBTWK401	Build and maintain business relationships	Core
BSBWRT411	Write complex documents	Core
BSBXCM401	Apply communication strategies in the workplace	Core
BSBPEF402	Develop personal work priorities- Group A	Elective
BSBTWK503	Manage meetings	Elective
BSBPEF502	Develop and use emotional intelligence- Group A	Elective
BSBCMM411	Make presentations- Group B	Elective
BSBOPS405	Organise business meetings- Group C	Elective
BSBPMG430	Undertake project work- Group C	Elective

BSB50120 Diploma of Business (CRICOS 107904D) Course Duration: 52 weeks

When you successfully complete your Diploma of Business at ABM, you will have the skills necessary to specialise in multiple niche areas within their industry, as well as further develop your skills over a wide variety of business functions, allowing the individual to gain both a broad and advanced insight into the business environment, allowing you to make calculated and informed decisions.

Code	Title	Core or Elective
BSBCRT511	Develop critical thinking in others	Core
BSBXCM501	Lead communication in the workplace	Core
BSBFIN501	Manage budgets and financial plans	Core
BSBOPS501	Manage business resources	Core
BSBSUS511	Develop workplace policies and procedures for sustainability	Core
BSBTWK503	Manage meetings	Elective
BSBOPS503	Develop administrative systems	Elective
BSBOPS502	Manage business operational plans	Elective
BSBPEF502	Develop and use emotional intelligence	Elective
BSBPEF501	Manage personal and professional development	Elective
BSBOPS505	Manage organizational customer service	Elective
BSBLDR522	Manage people performance	Elective



Our Business and Management courses offer a comprehensive approach to professional development, covering both business and project management.

Success in any business is founded upon a deep understanding of business acumen, and our courses are designed to equip students with the knowledge, skills, and practical experience needed to navigate the complexities of the business world.



With a focus on job-readiness, our courses provide a solid foundation for students to secure positions in a range of businesses, from small companies to multinational corporations.

Our emphasis on practical experience ensures that students become confident, competent, efficient, and competitive candidates for their desired roles, whether in business or project management.

BSB60120 Advanced Diploma of Business (CRICOS 107905C)

Course Duration: 78 weeks

Individuals who seek to improve upon their leadership capabilities, learn key problem-solving procedures and engage in a team environment should look no further than ABM's Advanced Diploma of Business. Graduates in this course will leave with all the necessary tools required to tackle highly complex tasks in their specialised field of expertise. ABM's Advanced Diploma of Business will provide students with the key building blocks required for you to specialise and enter the business environment in your chosen field. Throughout this course, students will engage in exercises aimed to assist in complex problem solving, develop and implement business plans, develop organisational strategies and contribute to strategic workforce planning – All Necessary skills to excel in your specialised field of work. Our Advanced Diploma of Business is suited towards individuals with a passion for leadership, strong problem-solving capabilities and the ability to motivate and guide a team.

Code	Title	Core or Elective
BSBCRT611	Apply critical thinking for complex problem solving	Core
BSBOPS601	Develop and implement business plans	Core
BSBFIN601	Manage organizational finances	Core
BSBSUS601	Lead corporate social responsibility	Core
BSBTEC601	Review organizational digital strategy	Core
BSBOPS504	Manage business risk	Elective
BSBSTR602	Develop organizational strategies	Elective
BSBINS601	Manage knowledge and information	Elective
BSBHRM614	Contribute to strategic workforce planning	Elective
BSBPMG530	Manage project scope	Elective

BSB80120 Graduate Diploma of Management (Learning)

(CRICOS 107907A) Course Duration: 52 weeks

Our Graduate Diploma of Management (Learning) course at ABM is structured to allow you to maximise your knowledge in your chosen field of specialty. Our Graduate Diploma of Management (Learning) reflects the role of individuals who apply highly specialised knowledge and skills in the field of organisational learning and capability development. Individuals looking to pursue a career centered around the management and leadership of others will benefit highly from the resources offered at ABM. As a result, upon the completion of this course, individuals will be able to apply critical thinking to solve complex problems, lead strategic transformation and lead innovating thinking and practice – Enabling students to be better suited to their field.

Code	Title	Core or Elective
TAELED803	Implement improved learning practice	Core
BSBHRM613	Contribute to the development of learning and development strategies	Core
BSBLDR811	Lead strategic transformation	Core
BSBCRT611	Apply critical thinking for complex problem solving	Elective
BSBHRM611	Contribute to organizational performance development	Elective
BSBSTR801	Lead innovating thinking and practice	Elective
BSBLDR812	Develop and cultivate collaborative partnerships and relationships	Elective
BSBINS603	Initiate and lead applied research	Elective

Timetable

Course	Class	Monday	Tuesday	Wednesday	Thursday	Friday	Tutorial (Wed)
Certificate IV in Kitchen Management	1	8:30am – 1:30pm	8:00am – 1:00 pm				10:00am – 3:00pm
	2	1:30pm – 6:00pm	1:30pm – 6:30pm				2:00pm – 7:00pm
	3	4:00pm – 8:00pm	6:00pm – 10:00pm	6:00pm – 10:00pm			2:00pm – 7:00pm
	4		8:30am – 1:30pm	8:00am – 1:00 pm			2:00pm – 7:00pm
	5					1:30pm – 6:30pm	2:00pm – 7:00pm
	5					8:30am – 1:30pm	10:00am – 3:00pm
	7			4:00pm – 8:00pm	6:00pm – 10:00pm	6:00pm – 10:00pm	10:00am – 3:00pm
	8	8:00am – 1:00pm	8:30am – 1:30pm				10:00am – 3:00pm
	9					8:00am – 1:00pm	8:30am – 1:30pm
Diploma of Hospitality Management	1	9:00am – 3:00pm	9:00am – 3:00pm				9:00am – 3:00pm
Advanced Diploma of Hospitality Management	1	9:00am – 3:00pm	9:00am – 3:00pm				9:00am – 3:00pm
Diploma of Project Management	1	9:00am – 5:00pm	9:00am – 5:00pm				9:00am – 3:00pm
	2	4:00pm – 9:00pm	4:00pm – 9:00pm	4:00pm – 9:00pm			9:00am – 3:00pm
Certificate IV in Business	1				9:00am – 5:00pm	9:00am – 5:00pm	1:00pm – 5:00pm
	2			4:00pm – 9:00pm	4:00pm – 9:00pm	4:00pm – 9:00pm	1:00pm – 5:00pm
Diploma of Business	1				9:00am – 5:00pm	9:00am – 5:00pm	1:00pm – 5:00pm
	2			4:00pm – 9:00pm	4:00pm – 9:00pm	4:00pm – 9:00pm	1:00pm – 5:00pm
Advanced Diploma of Business	1				9:00am – 5:00pm	9:00am – 5:00pm	1:00pm – 5:00pm
	2			4:00pm – 9:00pm	4:00pm – 9:00pm	4:00pm – 9:00pm	1:00pm – 5:00pm
Graduate Diploma of Management (Learning)	1				9:00am – 5:00pm	9:00am – 5:00pm	1:00pm – 5:00pm
	2			4:00pm – 9:00pm	4:00pm – 9:00pm	4:00pm – 9:00pm	1:00pm – 5:00pm

Class details are subject to change based on operational changes within ABM Further Education

Any Questions?



abm.edu.au



If you would like some more information or if you would like advice to choose your career path, our friendly team is here to support you.

Contact us on info@abm.edu.au

RTO No. 45578 | CRICOS Provider No. 03826M | ABN 37 623 414 817

Australian Business Management Pty Ltd Trading as ABM Further Education



Mezzanine 56-58 York Street Sydney NSW 2000



info@abm.edu.au



+61 (02) 9160 4507



<https://abm.edu.au/>

WhatsApp: + 61 482 796 010

Facebook: <https://www.facebook.com/abmsydney>

Instagram: <https://www.instagram.com/abmsydney/>

Youtube: <https://www.youtube.com/@ABMsydney>

Tiktok: <https://www.tiktok.com/@abmsydney>