

GLOBAL INSTITUTE



Hospitality Management and Culinary Arts College



DON'T JUST COOK

**FIND YOUR WAY TO BE
A GREAT CHEF WITH
GLOBAL INSTITUTE**

Global Institute is a Registered Training Organisation and meets administrative, delivery, staffing, facility, marketing, financial, quality assurance and assessment standards agreed to by Federal, State and Territory Governments in Australia. The registering authority monitors and subjects us to regular external audit to verify adherence to these standards. It is accredited by ASQA.



Our people, our purposes and our goals are all driven by a set of values which underpin everything we do.

Our dedicated team greatly look forward to providing quality classroom & industry-based training to assist and support you to achieve your exciting career goals



ANYONE CAN COOK !!

ANYONE CAN BE A GREAT CHEF !!

STUDY AT GLOBAL INSTITUTE



Garry Storkes

Global Institute Academic Director

Award Winning Culinary & Hospitality Trainer
Garry Storkes is our Academic Director at Global Institute. With his remarkable career (Chef at Kirribilli House), he has worked with well-recognised chefs such as Adam Moore.

Trainer Excellence Award
Legend of Hospitality Award

Catering Institute of Australia
Australian Culinary Federation
Australian Vocational Education & Training
Research Association (AVETRA)
VELG
ITECA

Guest Chef Demonstrations and Culinary Events

To enrich students' learning experiences, Global Institute holds regular master classes. We invite world-renowned chefs and gourmet chefs to showcase exclusive dishes that have played a key role in shaping the cooking world.

The classes include a generous tasting of food prepared by the chef and a copy of the recipes.

Students attend various culinary and industry related food events. In addition, they have chances to participate in culinary competitions.

Masterclass by Chef Adam Moore

Adam Moore is ranked among the world's top corporate chefs – not bad for a kid who couldn't decide whether to be a chef or a teacher. Happily, he's achieved both goals.

Adam began his chef's apprenticeship in hotel kitchens. He worked his way up through the ranks until he could set out on his own, running multiple branches of a restaurant chain in his home town and beyond. In his pursuit of professional development, he's gained formal qualifications in pastry, charcuterie and butchery, food styling and food photography.

With more than 25 years in the industry to his credit, Adam has worked in restaurants, foodservice, retail, food manufacturing, marketing and sales. In the corporate sector.

Adam has a strong portfolio of TV and video appearances and presenter roles, and writes for culinary trade magazines. In social media, Adam has a strong presence on Twitter with an Australian and international audience.

We express our deep gratitude to Adam for passing on chef inspiration and culinary skills to our students.





Industry Engagement

Our Industry Engagement Team builds strong relationships and works with industry partners to help students get more work opportunities.

Our Students will have the additional employment support options (through our Global Employment Passbook Program) added in to the course.

In addition, our work-based-training (WBT) allows you to apply the skills and knowledge you have learned on campus to your workplace. Students will gain industry experience and improve their skills.



Global Employment Passbook

Students at Global Institute will have the additional Employment Support options added into the course during the second Five Weeks of the program.



RTO 41102 | CRICOS Provider Code 03538G

Session 1

Your Professional Knife Equipment.

Tools of the trade and how to use them.

Session 2

Introductory Barista Class (Certificate Provided)



Session 3

Taste – Tasting different foods and food Presentation basics – Colour, Shape, texture, temperature



Session 4

The Hospitality Industry – different areas you can work in the food Industry.

Pathways in the Food industry and Culinary

Session 5

What Employers look for in a kitchen worker!

Finding Works

Session 6 – Additional Cost

RSA Course to be available for students that wish to receive the RSA licence for work purposes



Upon completion of all sessions, Students will get the Certificates along with Digital Badge



What Industry People says about **Global Institute**



Adam Moore

Executive Chef, Australia TV Presenter

Global institute is an industry benchmark RTO from their passion for learning, world class facilities, innovative educational modules and a deep knowledge of the student and how they learn showcases how important Global institute is for the future of the industry.



Joe Lin

Chef de Cuisine Vibe Hotel Darling Harbour

Global institute provides cookery and hospitality programs that reflect industry outcomes. The students have to opportunity to learn and practice skills in a well equipped kitchen and restaurant environment. I am pleased to be involved with Global Institute and its programs.



Venessa Barnes

Founder, Food Logic

It is great to see the Global Institute students in the Industry, developing skills and learning new trends and developments in cookery. Global Institutes students learn a wide range of practical cooking skills that are very useful in the kitchen.



Chris Yan

Excutive Chef, Lotus Dining Australia

The Hospitality Industry in Australia is a fast passed and changing workplace. The Students from Global Institutes Hospitality Program learn real skills that are well received in the industry. Students in the Work Placement Program can practice and build on skills



His Previous Careers

Chef, Tatsuya's

Chef, Sake Bar and Restaurant



Justin (Heesu) Kim

Head Chef, Nikkei Bar & Restaurant

'Global institute' was my step point to achieve my dream in Australia. They were very helpful and extremely friendly throughout my academic movement. I strongly recommend it to anyone who is wishing to be a successful chef or any hospitality expert. This is the place where you begin.

Currently, I am a head chef of Nikkei Bar & Restaurant in Surry hills. As a Head Chef, I am responsible for preparing, cooking food, and providing leadership for the kitchen staff. Maintaining relationships with vendors and being in charge of ordering the restaurant's weekly food supply are also my responsibility. I also create seasonal menus and work with managers to set the business goal. Being a chef, you must be able to communicate needs to kitchen staff and provide the ideal customer service.

I wish to keep improving and one day be known for my culinary style and achievements. I do not really know what it means, or indeed, what it takes to be a "great chef", but I believe continuously learning and experimenting will get me there.



Moowon Jeon

Chef, Watsons Bay Hotel Restaurant

I am glad I chose to study at Global Institute. Not Only in theory but also in practical, it has great curriculum with experienced lecturers and chefs. They helped me to improve my knowledge and skills. With their support, I enjoyed learning in such a good college and beautiful city Sydney.



Jill Blanco , The Meat & Wine Co

I have been studying at Global Institute for 2 years and the skills I have gained really helps me to find employment in the Hospitality Industry. The work placement part of the course allowed me to practice the skills in a real restaurant and work with professional Chefs.

Heemun Choi, SHUK

While attending school, I learned about running a restaurant and cooked for the first time during kitchen practice. Meeting friends who studying same major and in a common ground helped me a lot. Now I graduate from school, which seemed to be very long. It wasn't easy to go to college while working, but I just got a foodhold in Australia. I am doing something I've never thought of, but still I am enjoying and satisfying.



Chi Chuan Tee, Taste of Shanghai Group

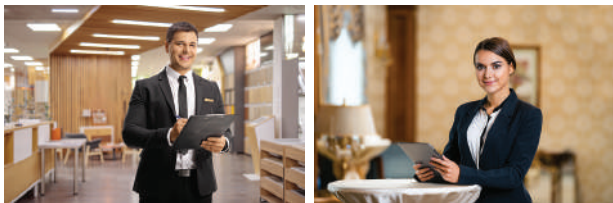
Global Institute Classes have always been very interesting for me. The in Kitchen classes we always learn new things and get to enjoy so many different foods form around the world. The teachers in the classroom give us lots of support with the lessons and the learning material is easy to follow.



Certificate IV in Hospitality

This qualification reflects the role of skilled operators who use a broad range of hospitality service, sales or operational skills combined with supervisory skills and sound knowledge of industry operations to plan, monitor and evaluate the work of team members. They operate independently or with limited guidance from others, and use discretion to solve non-routine problems.

This qualification provides a pathway to work as a supervisor in hospitality organisations such as restaurants, hotels, motels, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for specialisation in accommodation services, food and beverage, and gaming



Entry Requirement

All international students must be over 18 years old age and able to demonstrate a IELTS 5.5 level of English language or equivalent (Placement Test Available). Applicants have either completed their education to a level which is equivalent to an Australian Senior High School, College or University Qualification.

Course Duration

This program is delivered over 52 weeks' including term breaks of full time study. Our program uses a combination of classroom face to face learning, practical hands on classes in our training facility, and online resources and activities to enhance the learning experience. A total of 15 hours a week is undertaken in the classroom with additional 5 hours completed online each week. As part of this qualification you are required to complete work base activities that allow you to develop your skills in the hospitality industry.

Calendar Year: Fifty- Two (52) weeks

Academic Year: Forty (40) weeks

Term breaks: 4x3 weeks

Work Based Training

In order to successfully complete the course and to be awarded with the Qualification students must complete a period of work placement to demonstrate their ability to perform to the required standard in the workplace.

Work Placement for this course will be up to 200 hours.

Possible job titles relevant to this qualification include

Bar Supervisor or Team Leader
Concierge
Duty Manager
Food and Beverage Supervisor or Team Leader
Front Office Supervisor or Team Leader
Housekeeping Supervisor or Team Leader
Gaming Supervisor or Team Leader
Shift Manager



Certificate IV in Commercial Cookery

This qualification reflects the role of commercial cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

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.

Entry Requirement

All international students must be over 18 years old age and able to demonstrate a IELTS 5.5 level of English language or equivalent (Placement Test Available). Applicants have either completed their education to a level which is equivalent to an Australian Senior High School, College or University Qualification.

Course Duration

This program is delivered over 83 weeks' full time study. Our program uses a combination of classroom face to face learning, practical hands on classes in our training kitchen, and online resources and activities to enhance the learning experience.

Calendar Year: Eighty – Three (83) weeks

Academic Year: sixty – Five (65) weeks

Term breaks: 6×3 weeks

Possible job titles relevant to this qualification include

Chef / Chef de Partie

Work Based Training

In order to successfully complete the course and to be awarded with the Certificate students must complete a period of work placement to demonstrate their ability to perform to the required standard in the workplace.

Work Placement for this course will be up to 300 hours.



Certificate IV Commercial Cookery at Global Institute

Inc Employment Passport
Program

Certificate IV in Commercial Cookery

Diploma of Hospitality Management (Including Certificate IV in Commercial Cookery)

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 qualification allows for multiskilling and for specialisation in accommodation services, cookery, food and beverage and gaming

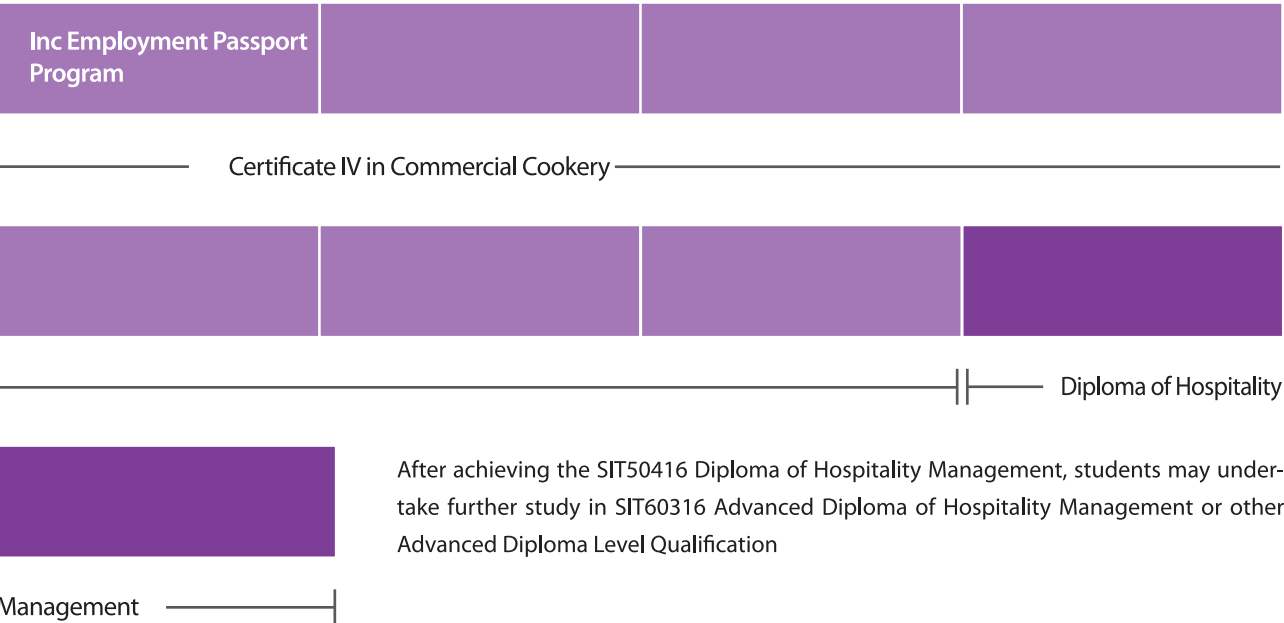
Possible job titles relevant to this qualification include:

Sous Chef	Kitchen Manager	Front Office Manager
Chef de Cuisine	Banquet or Function Manager	Gaming Manager
Chef Pâtissier	Café Manager	Motel Manager
Restaurant Manager	Club Manager	Executive Housekeeper
Unit Manager Catering Operations	Bar Manager	

Entry Requirement

All international students must be over 18 years old age and able to demonstrate a IELTS 5.5 level of English language or equivalent (Placement Test Available). Applicants have either completed their education to a level which is equivalent to an Australian Senior High School, College or University Qualification.

Diploma of Hospitality Program at Global Institute





Global Institute

Diploma of Hospitality Management
Inc. Certificate IV in Commercial Cookery
2 Year & 3 Months



Global Institute and Torrens University signed an articulation agreement that gives Global Institute students the opportunity to transfer credits to Torrens University's Bachelor of Culinary Management Program.

Students who successfully complete our Diploma of Hospitality Management (Including Certificate IV in Commercial Cookery) Program will receive 120 credits from Torrens University (Bachelor of Culinary Management | Total 240 credits - 3 Years)

Torrens University

Bachelor of Culinary Management
1 Year & 6 Months Only

AKP 201	Advanced Kitchen Operations
BIZ101A	Business Communicaitons
BIZ102A	Understanding People & Organisations
BIZ104	Customer Experience Management
IKO101	Introduction to Kitchen Operations
INP101	Introduction to Patisserie
IPC101A	Introduction to Professional Cookery
IPC102	Introduction to Professional Cookery
IPC201	Intermediate Professional Cookery
IPC202	Intermediate Professional Cookery
MED201	Menu Engineering & Design
MKT101A	Marketing Fundamentals



GLOBAL INSTITUTE

Internship Program

"Brunch" has become one of the hottest trends in the past few years. There are a lot of brunch restaurants and of course many people want to become "brunch chefs" as there are more opportunities. Many restaurants scream about the situation there are many customers but not many skilled chefs or cooks.

Our students can join the free internship program at Jamie's Kitchen even before the WBT (Work Based Training) Term and learn about the brunch and how to cook the brunch dishes.



Our Free Internship Program is with Jamie's Kitchen Australia.

Students who complete the Internship Program can get the formal Internship Certificate and Head Chef and/or Manager of Jamie's Kitchen will be a referee when they apply for jobs.

Students can be the brunch chefs even during the course. Why not try?



SYDNEY

"Sydney is the largest city in Australia with a population of approximately four million peoples. Sydney is the capital city of New South Wales, a city with multicultural society from different ethnic backgrounds.

Global Institute is located in the heart of city, it's just a short walk from the train station or bus stop.

LIVING & LEARNING



Realistically It is also Australia's economic capital and has the largest number of jobs, providing more opportunities for students studying culinary arts.

Study at Global Institute in Sydney Australia

Global Institute is a dynamic vocational college located in Sydney's CBD, Australia. Our fully-accredited, specialised courses in Leadership and Management – Commercial Cookery – Food and Beverage and Hospitality Management will benefit those whose career aim is to excel in the dynamic and fast paced Hospitality industry

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