

northwest

EDUCATION



BROCHURE 2022-23

SUMMARY

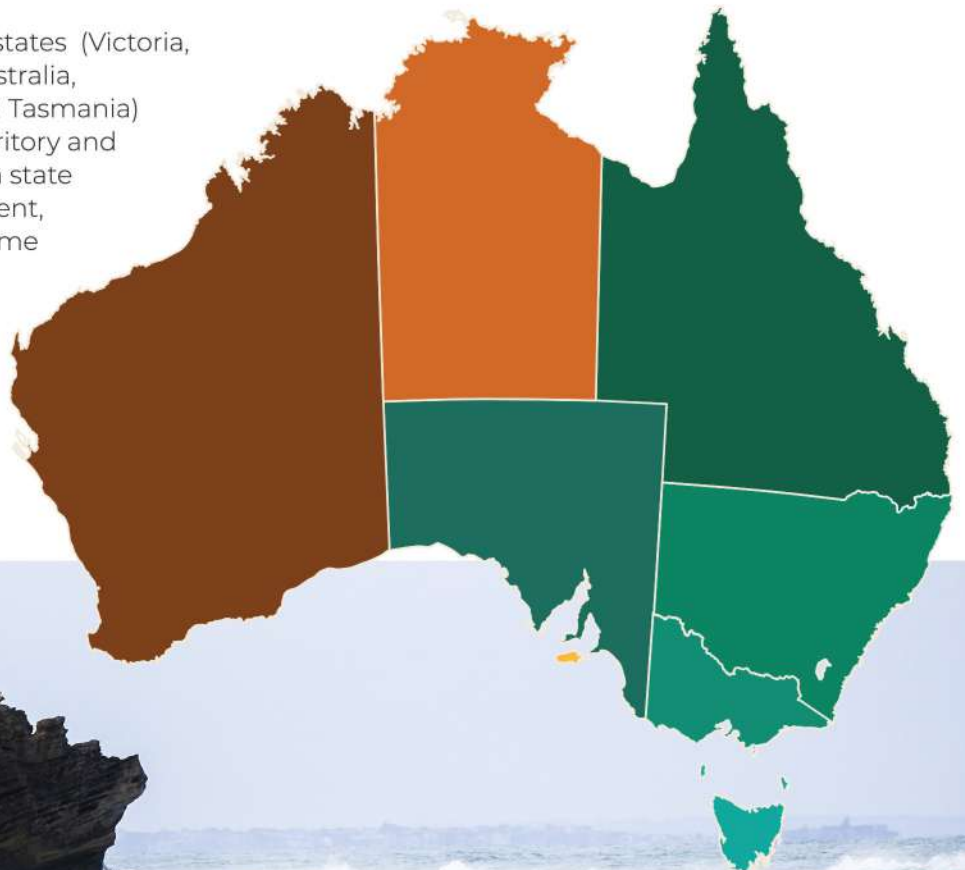
AUSTRALIA AT A GLANCE	2
LIVING IN AUSTRALIA	3
ABOUT NORTHWEST	7
ENGLISH FOR ACADEMIC PURPOSES	12
GENERAL ENGLISH	13
CERTIFICATE III IN BUSINESS	14
CERTIFICATE IV IN BUSINESS	15
DIPLOMA OF BUSINESS	16
ADVANCED DIPLOMA OF BUSINESS	17
GRADUATE DIPLOMA OF MANAGEMENT (LEARNING)	18
DIPLOMA OF PROJECT MANAGEMENT	19
ADVANCED DIPLOMA OF PROGRAM MANAGEMENT	20
DIPLOMA OF LEADERSHIP & MANAGEMENT	21
ADVANCED DIPLOMA OF LEADERSHIP & MANAGEMENT	22
CERTIFICATE III OF INFORMATION TECHNOLOGY	23
CERTIFICATE IV OF INFORMATION TECHNOLOGY	24
DIPLOMA OF INFORMATION TECHNOLOGY (WEB DEVELOPMENT)	25
ADVANCED DIPLOMA OF INFORMATION TECHNOLOGY (TELECOMMUNICATIONS NETWORK ENGINEERING)	26
CERTIFICATE III IN COMMERCIAL COOKERY	27
CERTIFICATE IV IN KITCHEN MANAGEMENT	28
DIPLOMA OF HOSPITALITY MANAGEMENT	29
ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT	30
ACADEMIC CALENDAR	31
ENROLMENT PROCESS	32
PATHWAY TO STUDY IN AUSTRALIA	33

AUSTRALIA AT A GLANCE

Australia is the sixth largest country in the world. It's about the same size as the 48 mainland states of the USA and 50 per cent larger than Europe, but has the lowest population density in the world - only two people per square kilometre. The total population of Australia is over 24,1 million. Australia's biggest attraction is its natural beauty. The landscape varies from endless sunbaked horizons to dense tropical rainforest to chilly southern beaches. Australia boasts over 7,000 beaches, more than any other country.

STATES AND TERRITORIES

Australia is made up of six states (Victoria, New South Wales, Western Australia, Queensland, South Australia and Tasmania) and two territories (Northern Territory and Australian Capital Territory). Each state and territory has its own parliament, flag and emblem. Australia became a federation on 1 January 1901. Bound by one parliament, one constitution and one flag, Australia celebrated its Centenary of Federation in 2001. The capital city of Australia is Canberra.





LIVING IN AUSTRALIA

Australia is a country of opportunities, fast growing and welcoming to everyone willing to give it a go. Australians are joyful people full of enthusiasm and open hearted towards new migrants.

Australia offers one of the highest quality of life in the world. Sydney, Melbourne or Gold Coast are buzzwords that attract many people from all over the world. Come with us to get lifetime experience and make friends for life.

COST OF LIVING

Department of Home Affairs estimates living costs for a single student of at least \$20,000 Australian dollars per year. There are additional costs for extra family members. Therefore, using this amount as a guide, a single student living away from home will require at least \$399 per week for accommodation, food, and utilities. We have not included entertainment costs as these will depend on your lifestyle choices and needs. Below is an estimate of general weekly expenses of living in Sydney. However we have included an entertainment table which will assist you budget for your social life.



						
RENT FROM \$180	HEALTH INSURANCE FROM \$9	FOOD FROM \$100	TRANSPORT FROM \$60	LEISURE FROM \$100	BILLS FROM \$20	MOBILE FROM \$30



TOTAL COST: 500 AUSTRALIAN DOLLARS PER WEEK

LIVING COSTS

Provided below is an approximate price guide for typical daily items. This is only a guide, the prices may vary depending on the brand, store or location. The list below outlines some of the costs you will incur when living in Australia (all the prices are indicative and should ONLY be used as a guide):

 SHARED ACCOMMODATION	1 person in 1 room	\$170 - \$350 per week
	2 people in 1 room	\$150 - \$250 per week
 FOOD AND BEVERAGES SUPERMARKET	Bread	\$2.50 - \$4.50
	Milk	\$2.00 - \$4.50
	Sugar	\$2.50
	Butter	\$2.00 - \$4.00
	Chicken Breast	from \$10.00 per kg
 FOOD AND BEVERAGES EATING OUT	Cup of Coffee	from \$3.50
	Fast Food	from \$10.00 per single meal
	Take Away (Chinese, Thai)	from \$10.00 per single meal
	Coffee Shop	from \$12.00 per meal
	Restaurant	from \$20.00 per meal
OTHERS	Movies	from \$15.00 - \$30.00
	Haircut men	from \$15.00
	Haircut ladies	from \$20.00
	Petrol	from \$1.20 per litre
	Taxi (Airport to Sydney City)	from \$35.00
	Bus (Airport to Sydney City)	from \$12.00
	Train (Airport to Sydney City)	from \$10.40

*Approximate cost are valid at the date of printing, but may be subject to change.

PUBLIC TRANSPORT

There are many transport options in Australia that will get you around town or across the country. Australia's public transport system is comparably safe and affordable – and, in some cases, it's even free. Depending on where you live it can include trains, buses, trams and ferries.

Sydney: For transport information including trip planning on buses, ferries and trains, visit www.transportnsw.info

Melbourne: For bus, train and tram timetables, maps and fares, visit www.metlinkmelbourne.com.au

Brisbane: For information on Brisbane's bus, train and ferry routes and connections, visit www.translink.com.au

PAYING FOR PUBLIC TRANSPORT

In Sydney, you can now use your credit card, debit card or linked device to tap on and tap off all public transport in the Opal network. Contactless payments have been rolled out to all bus services in the Opal network. Buses have joined trains, ferries, light rail and Metro services in accepting contactless payments, giving you more choice in how to pay for your trip. You can tap on and tap off with your American Express, Mastercard or Visa debit or credit card, or mobile.

- You will pay an Adult fare and, if you use the same credit card, debit card or linked device each time you travel, you will receive the same travel benefits of an Adult Opal card. Benefits include:
 - \$2 discount for every transfer between modes (train, ferry, bus or light rail) as part of one journey.
 - The Opal Transfer Discount does not apply when transferring between light rail and Sydney Ferries.
 - Half price travel after eight paid journeys in a week.
 - Fares capped daily, weekly and on Sundays.
 - 30% discount on train fares outside peak times.



A long-exposure photograph of a city at night. In the foreground, a multi-lane highway is filled with light trails from cars, creating a sense of motion. The background features several illuminated skyscrapers, including one with the 'ORSHAM' logo. The sky is a deep blue, and the overall scene is lit by city lights and street lamps.

ACCOMMODATION

There is a variety of accommodation available to suit different budgets and needs, including private accommodation or a homestay with an Australian family. Shared accommodation with other students is a popular option. Students are encouraged to inspect any prospective accommodation before agreeing to move in. More information about accommodation at:

www.domain.com.au
www.flatmates.com.au
www.justlisted.com.au

www.realestate.com.au
www.gumtree.com.au

WORK IN AUSTRALIA

Overseas student are eligible to work up to 40 hours per fortnight (every 2 weeks) while studying and unlimited during the school holidays. Please www.immi.gov.au for more information. To look for jobs visit:

www.seek.com.au
www.mycareer.com.au
www.gumtree.com.au

For your employment rights and conditions please visit:

www.fairwork.gov.au

WELCOME TO
northwest 

THE BEST WAY TO
PREDICT YOUR
FUTURE
IS TO CREATE IT.



northwest

ABOUT US

Northwest delivers up to date, industry endorsed courses such as Diploma of Website Development, Business and Management. We are also a registered ELICOS provider. We have students from all over the world studying and experiencing life in Australia with our support.



COMPUTER
LABS



EXPERIENCED
TRAINERS



EXCLUSIVE CLASS
FOR EACH SUBJECT



STUDENT
SUPPORT



INDUSTRY
ENDORSED
SOFTWARE



MULTILINGUAL
TEAM



JOB OPPORTUNITIES
AND NEWS BOARD



SCANNER &
PRINTER



RELAX AREAS



ALLOCATED
DINING AREAS



KITCHEN WITH
MICROWAVE &
FRIDGE



VENDING
MACHINE

STUDENT SUPPORT SERVICES

Northwest Colleges assist students to adjust in the transition to life and study in Australia. Our mission is to help students towards achieving academic progress and meeting their learning outcomes.

Our Student Support provides information or referral to:

- Legal Services
- Emergency and Health Services
- Facilities and Resources
- Complaints and Appeals Processes

NEW STUDENTS ORIENTATION

Orientation is conducted before the course commencement. The purpose of the Orientation is to fully inform new students of college life and provide an introduction to rules and regulations concerning studying and living in Australia. We carefully created a self guided Orientation Day including important information about studying at Northwest.

Orientation is compulsory.



QUALIFICATION PATHWAYS

English Courses

Certificate 3

Certificate 4

Diploma

Advanced Diploma

TIMETABLE:

VET Courses are delivered face to face with an online component. Students have opportunity to practice in small groups with their trainers. Overseas students are required to meet their attendance and academic progress requirements to comply with their visa conditions.

ELICOS (English Courses) are face to face study in class per week using textbooks, authentic English language materials, resources such as computers, projectors and the internet, as well as specific language learning resources such as CDs, DVDs and listening resources.



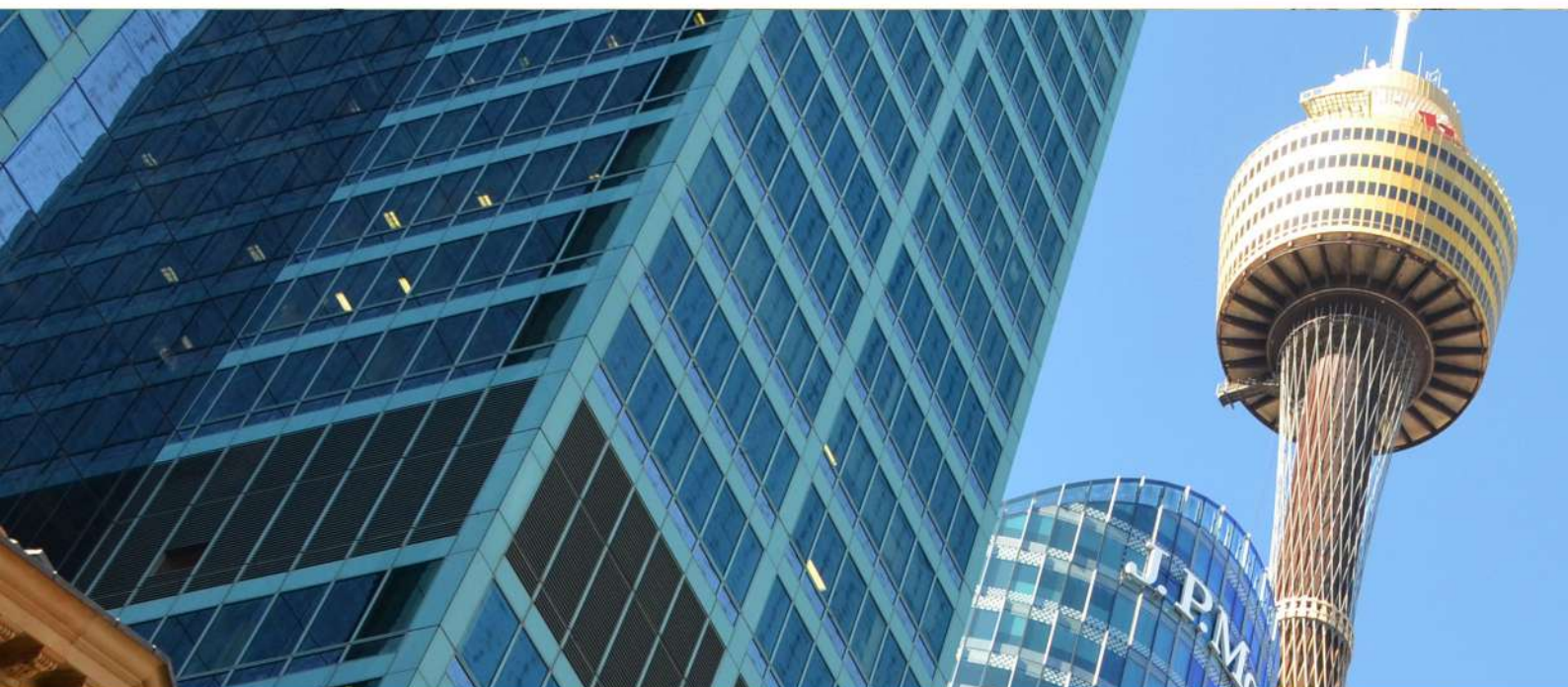


MANLY BEACH

Manly is a paradise for surfer lifestyle and beach lovers. There are plenty of things to do, varying from many beaches, shops, and entertainment. North Manly College is located only a short bus ride from the Manly beach.

NORTH MANLY CAMPUS

Level 2, 14 William Street
 Brookvale NSW 2100 Australia
 Mobile: +61 451 915 609
info@nortwest.edu.au



SYDNEY CBD

Sydney city centre is famous for the vibrant atmosphere, places to shop and have fun. Northwest - City Campus is located a few steps away from the Town Hall and Queen Victoria Building, Darling Harbour and Central Station.

CITY CAMPUS

Level 2, 531 George Street
 Sydney NSW 2000 Australia
 Mobile: +61 406 969 306
info@nortwest.edu.au

English for Academic Purposes

CRICOS 098088K

This course helps student to reach an English language level commensurate to begin a vocational course. To enter this course student need a reasonable level of English – Intermediate or IELTS 4.0 equivalent.



Duration

This course comprises of 4, 8, 12, 16 or 24 weeks of study with 20 face to face hours per week.

Entry Requirements

- ◆ Students must provide evidence of successfully completed Year 12 or equivalent
- ◆ Students must be over 18 years of age at time of course commencement
- ◆ Students need an appropriate level of English to undertake this course (such as an English level of Pre-Intermediate or IELTS 4.0).

Attendance Requirements

Students are expected to attend a minimum of 80% of scheduled classes and complete daily and weekly activities.

Course Information

The delivery of this course is 20 hours of face to face study in class per week using textbooks, authentic English language materials, resources such as computers, projectors and the internet, as well as specific language learning resources such as CDs, DVDs and listening resources.

Intake

Every 4 weeks.

Course Objectives

- Reading skills that are useful for interpreting a range of texts
- Skills in writing common forms of academic assignments
- Speaking skills for discussing academic concepts
- Academic conventions common in Australia
- Critical thinking, and referencing

Learning Outcomes

- Correlation with general English frameworks
- Achieving IELTS level 5.0 equivalent for entry to Certificate VET courses
- Typical knowledge of academic needs of students in Australia
- English language skills for further studies





northwest

General English
CRICOS 110415F

General English is recommended as the first step in language learning for those just starting out with English. General English course focuses on teaching you the language skills required in your everyday life. The classes integrate reading, writing, listening and speaking activities to develop your skills rapidly.

This course is designed for candidates over 18 years old. The methodology and content are directed to adults from different backgrounds who are willing to improve their English as a second language knowledge and proficiency for General or Academic purposes. This includes the notion that language learning is a conscious process, and that learning, and acquisition of language can arise from interaction both with others and with materials.

Experiences from current practice suggest that while current age group is in their twenties, though we welcome all prospective learners to enrol with us who are aged 18 years and over. We will also welcome all learners of all adult ages, including retirees. We also take care of people, who requires additional assistance or require special needs.

Duration and length of the course may vary from student to student. The course is open for people who want to study for 1 week or 50 weeks (not including holidays) or anything in between, though given the nature of the level, 5 weeks of the course is highly recommended. There could be strong possibility where student could spend more time in General English level, before they move to English for Academic Purposes (EAP) level or into VET course.

Levels

- Beginner
- Elementary
- Lower Intermediate
- Intermediate
- Upper - Intermediate

Intake

- Every 4 Weeks

Course Duration

- Upto 58 weeks total duration

Delivery Mode

- Face to Face
- Online / Distance





BSB40120

Certificate IV in Business

CRICOS 105251H

The Certificate IV in Business reflects the role of individuals who use well-developed skills and a broad knowledge base in a wide variety of contexts. They apply solutions to a defined range of unpredictable problems, and analyse and evaluate information from a variety of sources. They may provide leadership and guidance to others with some limited responsibility for the output of others.



Course Duration

4 terms (52 weeks inclusive 16 weeks holidays)

Entry Requirements

- ◆ Applicants must provide evidence of successfully completed Year 11 or equivalent.
- ◆ Students must be over 18 years of age at time of course commencement.
- ◆ Students need an appropriate level of English to undertake this course (such as an English level of upper intermediate or IELTS 5.5).

Course Units

Term 1

Use digital technologies to collaborate in a work environment

Lead and facilitate team



Term 2

Implement and monitor WHS policies, procedures and programs

Apply critical thinking to work practices

Organise business meetings

Analyse and present research information

Term 3

Write complex documents

Develop personal work priorities

Promote products and services

Term 4

Build and maintain business relationships

Develop and use emotional intelligence

Apply communication strategies in the workplace



BSB30120

Certificate III in Business

CRICOS 105250J

The Certificate III in Business reflects the role of individuals who apply a broad range of competencies in a varied work context using some discretion, judgment and relevant theoretical knowledge. They may provide technical advice and support to a team.



Course Duration

2 terms (26 weeks inclusive 8 weeks holidays)

Entry Requirements

- ◆ Applicants must provide evidence of successfully completed Year 11 or equivalent.
- ◆ Students must be over 18 years of age at time of course commencement.
- ◆ Students need an appropriate level of English to undertake this course (such as an English level of upper intermediate or IELTS 5.5). Please view the student enrolment requirements for more information.

Course Units

Term 1

- Apply critical thinking skills in a team environment
- Use inclusive work practices
- Deliver and monitor a service to customers
- Process customer complaints
- Assist with maintaining workplace safety
- Support personal wellbeing in the workplace
- Organise personal work priorities

Term 2

- Design and produce business documents
- Create electronic presentations
- Organise workplace information
- Maintain business resources
- Engage in workplace communication
- Participate in sustainable work practices





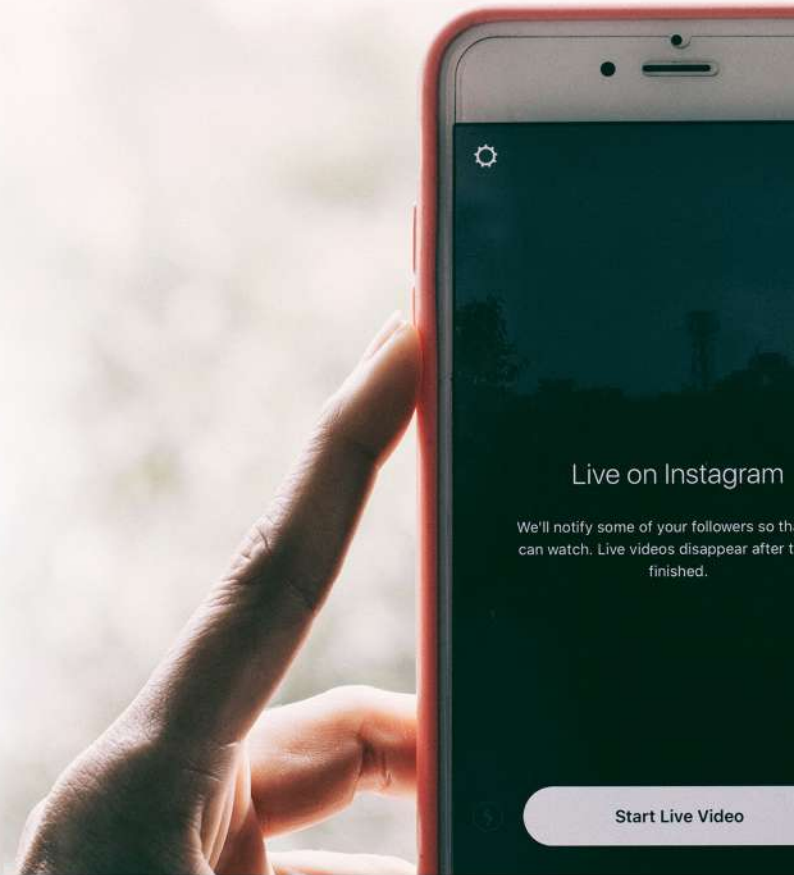
BSB50120

Diploma of Business

CRICOS 105252G

The Diploma of Business focuses on e-business skills such as creating business opportunities for small and medium sized businesses.

Students will participate in practical and authentic business situations. This may involve using innovation and creativity to develop feasibility studies or undertake business ventures. The focus on marketing and online communications ensure that graduates have the necessary skills to grow a business in contemporary settings in order to access thousands or millions of local, national or international customers who are searching, interacting, sharing and shopping online.



Course Duration

4 terms (52 weeks inclusive 16 weeks holidays)

Entry Requirements

- ◆ Applicants must provide evidence of successfully completed Year 11 or equivalent.
- ◆ Students must be over 18 years of age at time of course commencement.
- ◆ Students need an appropriate level of English to undertake this course (such as an English level of advanced or IELTS 6.0).

Course Units

Term 1

Identify and evaluate marketing opportunities

Develop critical thinking in others

Undertake project work

Lead communication in the workplace

Term 2

Manage budgets and financial plans

Manage business resources

Develop workplace policies and procedures for sustainability

Term 3

Lead the development of business opportunities

Use digital technologies to collaborate in a work environment

Manage business risk

Term 4

Manage business operational plans

Evaluate business performance





BSB60120

Advanced Diploma of Business

CRICOS 105253F

The Advanced Diploma of Business focuses on e-business skills such as creating business opportunities for small and medium sized businesses.

Students will participate in practical and authentic business situations. This may involve using innovation and creativity to develop feasibility studies or undertake business ventures. The focus on marketing and online communications ensure that graduates have the necessary skills to grow a business in contemporary settings in order to access thousands or millions of local, national or international customers who are searching, interacting, sharing and shopping online.



Course Duration

8 terms (104 weeks inclusive 32 weeks holidays)

Entry Requirements

- ◆ Applicants must provide evidence of successfully completed Year 11 or equivalent.
- ◆ Students must be over 18 years of age at time of course commencement.
- ◆ Students need an appropriate level of English to undertake this course (such as an English level of advanced or IELTS 6.0).

Course Units

Term 1

Apply critical thinking for complex problem solving

Term 2

Manage business risk

Term 3

Contribute to strategic workforce planning

Term 4

Lead and manage organisational change

Term 5

Manage innovation and continuous improvement

Lead corporate social responsibility

Term 6

Develop and implement a business plan

Term 7

Develop marketing plans

Review organisational digital strategy

Term 8

Manage finances



Graduate Diploma of Management (Learning)

CRICOS 110315K

This qualification reflects the roles of individuals who apply highly specialised knowledge and skills in the field of organisational learning and capability development. In these roles they are required to generate and evaluate complex ideas; and to initiate, design, and execute major learning and development functions within an organisation. Typically, they would have full responsibility and accountability for the personal output and work of others.

This qualification reflects the roles of individuals who apply highly specialised knowledge and skills in the field of organisational learning and capability development. In these roles they are required to generate and evaluate complex ideas; and to initiate, design, and execute major learning and development functions within an organisation. Typically, they would have full responsibility and accountability for the personal output and work of others.

This qualification may apply to leaders and managers in an organisation where learning is used to build organisational capability.

Course Duration

- 104 weeks total duration
- 72 weeks tuition delivery

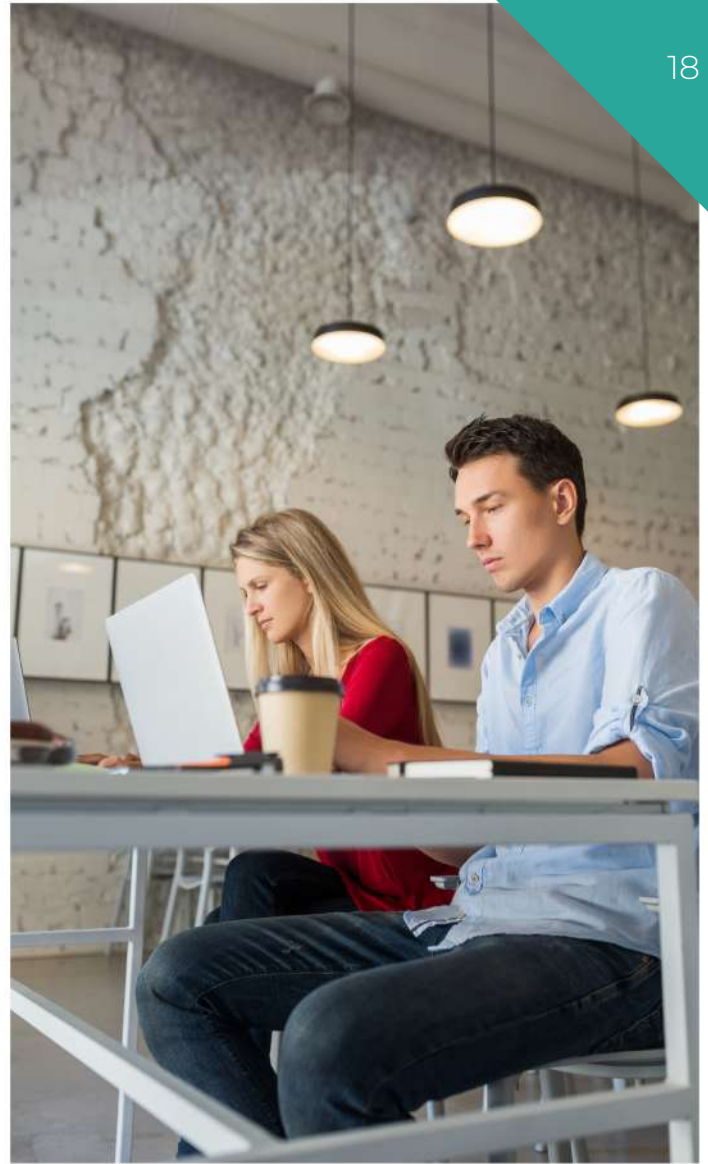
Delivery Mode

- Face to Face
- Online / Distance

Intake

- Every 4 Weeks

Course Units
BSBHRM613 Contribute to the Development of Learning and Development Strategies
BSBLDR811 Lead Strategic Transformation
TAELED803 Implement Improved Learning Practice
BSBIN603 Initiate and Lead Applied Research
BSBLDR812 Development and Cultivate Collaborate Partnerships and Relationships
BSBSTR801 Lead Innovative Thinking and Practice
BSBHRM611 Contribute to Organisational Performance Development
BSBSTR602 Develop Organisational Strategies



Course Outcomes

Organisational Learning and Capability Development

Leadership and Management of the Organisation

Change Management Skills

Research and Organisational Development

Leading Innovation and Change





BSB50820

Diploma of Project Management

CRICOS 104051B

Individuals applying for the project management course will learn how to manage projects in a variety of contexts, across a number of industry sectors. They have project leadership and management roles and are responsible for achieving project objectives and 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.



Course Duration

4 terms (48 weeks inclusive 12 weeks holidays)

Entry Requirements

- ◆ Applicants must provide evidence of successfully completed Year 11 or equivalent.
- ◆ Students must be over 18 years of age at time of course commencement.
- ◆ Students need an appropriate level of English to undertake this course (such as an English level of upper intermediate or IELTS 5.5).

Course Units

Term 1

Manage project quality

Manage project information and communication

Manage project risk

Term 2

Manage project governance

Manage project procurement

Manage project scope

Term 3

Manage project cost

Manage project human resources

Manage project time

Term 4

Manage project stakeholder engagement

Develop and use emotional intelligence

Manage project integration

Our course is uniquely endorsed by the Australian Institute of Project Management (AIPM) and offers exceptional opportunity to gain certification of "Certified Practising Project Practitioner" upon successful finalisation of the course.





BSB60720

Advanced Diploma of Program Management

CRICOS 104444G

This qualification reflects the role of individuals who apply specialised knowledge and skills, together with experience in program management across a range of enterprise and industry contexts.

They use cognitive and communication skills to identify, analyse and synthesise information from a variety of sources and transfer their knowledge to others, and creative or conceptual skills to express ideas and perspectives or respond to complex problems.



Course Duration

4 terms (48 weeks incl. 12 weeks holidays)

Entry Requirements

- ◆ Applicants must provide evidence of successfully completed Year 12 or equivalent.
- ◆ Students must be over 18 years of age at time of course commencement.
- ◆ Students need an appropriate level of English to undertake this course (such as an English level of upper intermediate or IELTS 6.0).

Course Units

Term 1

Implement program governance

Develop and use emotional intelligence

Enable program execution

Term 2

Manage benefits

Contribute to strategic workforce planning

Facilitate stakeholder engagement

Term 3

Manage innovation and continuous improvement

Engage in collaborative alliances

Lead and manage organisational change

Term 4

Manage program risk

Apply critical thinking for complex problem solving

Provide leadership for the program

After achieving the BSB61218 Advanced Diploma of Program Management, candidates may undertake a range of higher education courses.





BSB50420

Diploma of Leadership and Management

CRICOS 104241G

This qualification reflects the role of individuals who apply knowledge, practical skills and experience in leadership and management across a range of enterprise and industry contexts. Individuals at this level display initiative and judgement in planning, organising, implementing and monitoring their own workload and the workload of others. They use communication skills to support individuals and teams to meet organisational or enterprise requirements.



Course Duration

6 terms (78 weeks inclusive 24 weeks holidays)

Entry Requirements

- ◆ Applicants must provide evidence of successfully completed Year 11 or equivalent.
- ◆ Students must be over 18 years of age at time of course commencement.
- ◆ Students need an appropriate level of English to undertake this course (such as an English level of advanced or IELTS 6.0).

Course Units

Term 1

Lead and manage effective workplace relationships

Manage business operational plans



Term 2

Develop and use emotional intelligence

Communicate with influence

Term 3

Manage team effectiveness

Facilitate continuous improvement

Term 4

Manage budgets and financial plans

Develop critical thinking in others

Term 5

Manage personal and professional development

Manage business risk

Term 6

Coordinate recruitment and onboarding

Manage people performance



BSB60420

Advanced Diploma of Leadership and Management

CRICOS 105254E

This qualification reflects the role of individuals who apply specialised knowledge and skills, together with experience in leadership and management, across a range of enterprise and industry contexts. Individuals at this level use initiative and judgement to plan and implement a range of leadership and management functions, with accountability for personal and team outcomes within broad parameters.



Course Duration

8 terms (104 weeks inclusive 32 weeks holidays)

Entry Requirements

- ◆ Applicants must provide evidence of successfully completed Year 11 or equivalent.
- ◆ Students must be over 18 years of age at time of course commencement.
- ◆ Students need an appropriate level of English to undertake this course (such as an English level of advanced or IELTS 6.0).

Course Units

Term 1

Manage innovation and continuous improvement

Lead communication in the workplace

Term 2

Lead strategic planning processes for an organisation

Develop and implement a business plan

Term 3

Provide leadership across the organisation

Term 4

Manage organisational finances

Term 5

Apply critical thinking for complex problem solving

Term 6

Engage in collaborative alliances

Term 7

Contribute to strategic workforce planning

Term 8

Lead and manage organisational change





ICT30120

Certificate III in Information Technology

CRICOS 105255D

This qualification reflects the role of individuals who are competent in a range of Information and Communications Technology (ICT) roles, including animation, basic cloud computing, basic cyber awareness, digital media skills, generalist IT support services, networking, programming, systems and web development. Individuals who work in these fields apply broad sets of skills, including foundational knowledge in critical thinking and customer service skills, to support a range of technologies, processes, procedures, policies, people and clients in a variety of work contexts.



Course Duration

2 terms (24 weeks inclusive 8 weeks holidays)

Entry Requirements

- ◆ Applicants must provide evidence of successfully completed Year 11 or equivalent.
- ◆ Students must be over 18 years of age at time of course commencement.
- ◆ Students need an appropriate level of English to undertake this course (such as an English level of upper intermediate or IELTS 5.5).

Course Units

Term 1

Install and optimise operating system software

Use computer operating systems and hardware

Install and test network protocols

Install, configure and secure a small office or home office network

Run standard diagnostic tests

Develop and extend critical and creative thinking skills

Term 2

Identify IP, ethics and privacy policies in ICT environments

Securely manage personally identifiable information and workplace information

Monitor and administer security of ICT systems

Provide ICT advice to clients

Work in a team

Apply introductory programming techniques



ICT40120

Certificate IV in Information Technology

CRICOS 105256C

This qualification reflects the role of individuals who are job ready and competent in a wide range of information and communications technology (ICT) roles and apply a broad range of skills in varied work contexts, using problem solving skills and effective communication with others. They may apply their skills across a wide range of industries, business functions and departments, or as a business owner (sole trader/contractor).

Course Duration

8 terms (104 weeks inclusive 32 weeks holidays)

Entry Requirements

- ◆ Applicants must provide evidence of successfully completed Year 11 or equivalent.
- ◆ Students must be over 18 years of age at time of course commencement.
- ◆ Students need an appropriate level of English to undertake this course (such as an English level of upper intermediate or IELTS 5.5).

Course Units

Term 1

Design website layouts

Build basic website using development software and ICT tools

Comply with IP, ethics and privacy policies in ICT environments

Term 2

Comply with IP, ethics and privacy policies in ICT environments

Determine and confirm client business requirements

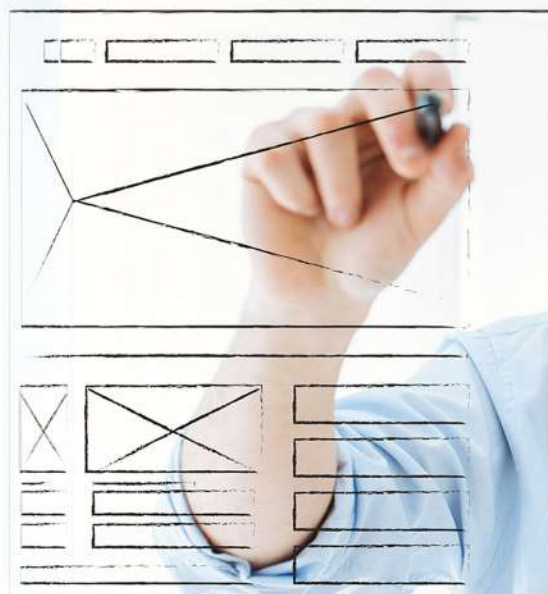
Configure cloud services

Term 3

Identify, evaluate and apply current industry-specific technologies to meet organisational needs

Implement WHS, environmental sustainability and anti-discrimination practices in an ICT workplace

ICTICT435 Create technical documentation



Term 4

Implement search engine optimisations

Integrate social web technologies

Term 5

Identify and evaluate emerging technologies and practices

Evaluate and select a web hosting service

Transfer content to websites

Term 6

Monitor traffic and compile website traffic reports

Maintain website performance

Term 7

Apply advanced critical thinking to work processes

Work collaboratively in the ICT industry

Identify and resolve client ICT problems

Term 8

Apply introductory programming techniques

Contribute to cyber security risk management

ICT50220

Diploma of Information Technology (Website Development)

CRICOS 105257B

This qualification reflects the role of individuals in 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 specialist fields, working independently, as part of a team or leading deliverables with others. They may apply their skills across a wide range of industries, business functions and departments, or as a business owner (sole trader/contractor).

Course Duration

8 terms (104 weeks inclusive 32 weeks holidays)

Entry Requirements

- ◆ ICT40120 Certificate IV in Information Technology or other relevant qualification/s; or
- ◆ with vocational experience but without formal supervision or management qualification.
- ◆ International students must show evidence of IELTS 6.0 or equivalent.

Course Units

Term 1

Apply IP, ethics and privacy policies in ICT environments

Match ICT needs with the strategic direction of the organisation

Undertake project work

Lead and facilitate a team

Manage client problems

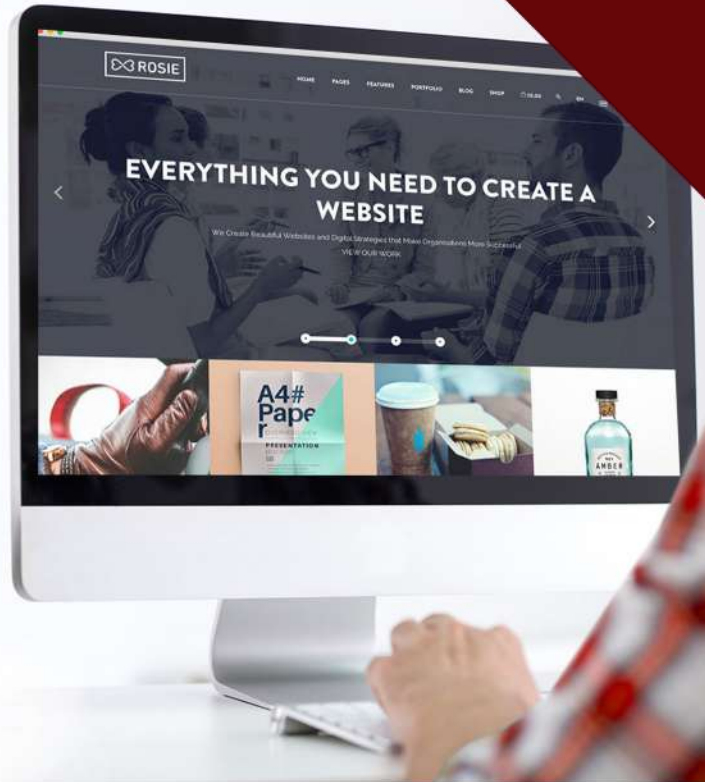
Term 2

Originate and develop concepts

Promote workplace cyber security awareness and best practices

Review and update disaster recovery and contingency plans

Develop website information architecture



Term 3

Develop complex web page layouts

Develop complex cascading style sheets

Term 4

Create and develop REST APIs

Manage transactions using site server tools

Term 5

Produce basic client-side script

Build dynamic websites

Term 6

Design databases

Integrate databases with websites

Term 7

Create web-based programs

Implement and use web services

Term 8

Create dynamic web pages

Advanced Diploma of Information Technology (Telecommunications Network Engineering)

CRICOS 110314M

This qualification reflects the role of individuals in a variety of information and communications technology roles who are ready to establish specialized skills in the field of network and telecommunications engineering.

Individuals in these roles carry out moderately complex tasks in specialist fields, working independently, as part of a team or leading deliverables with others.

They may apply their skills across a wide range of industries, business functions and departments, or as a business owner (sole trader/contractor).

Course Duration

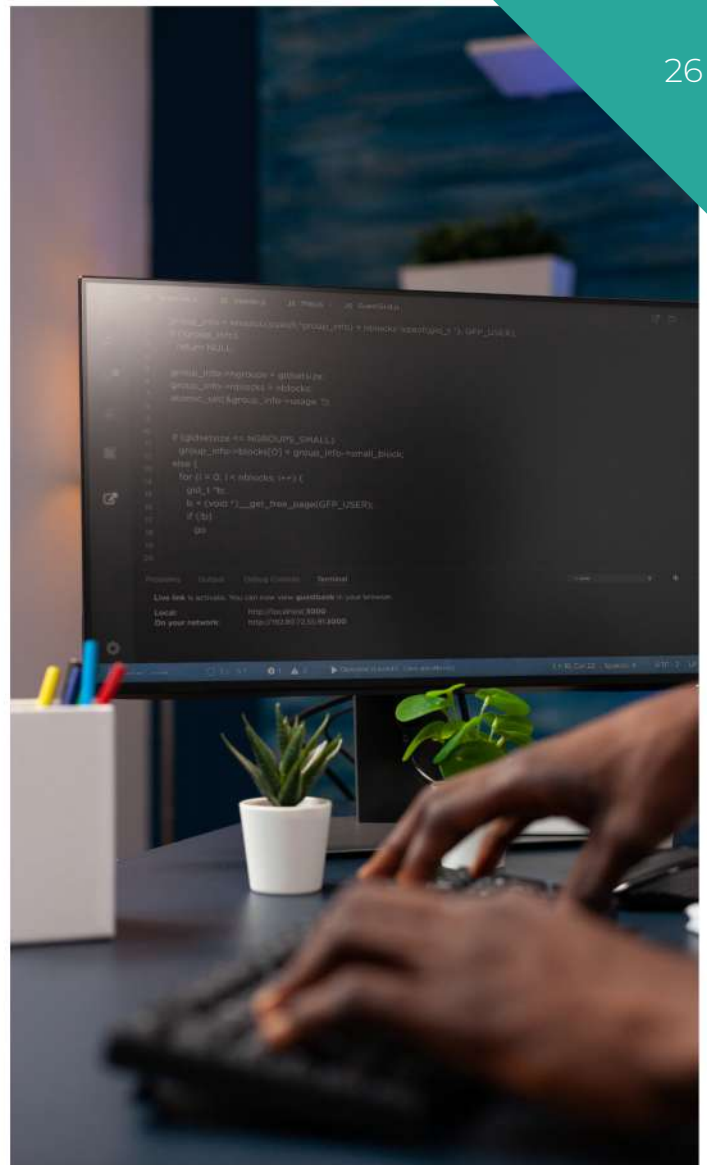
- 104 weeks total duration
- 72 weeks tuition delivery

Delivery Mode

- Face to Face
- Online / Distance

Intake

- Every 4 Weeks



Course Units

ICTSAD608 Perform ICT-Focused Analysis
ICTSAD809 PPlan and Monitor Business Analysis Activities in an ICT Environment
BSBCRT611 Apply Critical Thinking for Complex Problem Solving
BSBTWK02 Manage Team Effectiveness
BSBXC402 Promote Workplace Cyber Security Awareness and Best Practices
ICTNWK561 Design Enterprise Wireless Local Area Networks
ICTTEN622 Produce ICT Network Architecture Designs
ICTNWK544 Design and Implement a Securityy Perimeter for ICT Networks
ICTICT608 Interact with Clients on a Business Level
ICTNWK612 Plan and Manage Troubleshooting Advanced Integrated IP Networks

ICTPMG613 Manage ICT Project Planning
ICTNPL41 Evaluate Networking Regulations and Legislation for the Telecommunications Industry
ICTNWK546 Manage Network Security
ICTTEN615 Manage Network Traffic
ICTNWK560 Determine Best-Fit Topologies for Wide Area Networks

Course Outcomes

Forecast Network Growth for Enterprise Network Planning
Design and Manage IP Based Network Telecommunications Equipment
Implement Convergence Technologies in Enterprise Telecommunications Networks
Design and Manage Optical and Wireless Network Telecommunications Architectures for High Speed Broadband Capability.

Certificate III in Commercial Cookery

CRICOS 109911M

This qualification reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

This qualification provides a pathway to work as a commercial cook in organisations such as restaurants, hotels, clubs, pubs, cafés, and coffee shops. No occupational licensing, certification or specific legislative requirements apply to this qualification.

Course Duration

- 66 weeks

Delivery Mode

- Face to Face
- Online / Distance

Intake

- Every 4 Weeks



Course Units

SITHCCC019 Produce cakes, pastries and breads [Core]
SITHCCC020 Work effectively as a cook [Core]
SITHKOP001 Clean kitchen premises and equipment [Core]
SITHKOP002 Plan and cost basic menus [Core]
SITHPAT006 Produce desserts [Core]
SITXFSA001 Use hygienic practices for food safety [Core]
SITXFSA002 Participate in safe food handling practices [Core]
SITXHRM001 Coach others in job skills [Core]
SITXINV002 Maintain the quality of perishable items [Core]
SITXWHS001 Participate in safe work practices [Core]
SITXWHS002 Identify hazards, assess and control safety risks [Elective]
BSBITU306 Design and produce business documents [Elective]
SITHIND002 Source and use information on the hospitality industry [Elective]
SITXCCS006 Provide service to customers [Elective]

Course Units

BSBSUS201 Participate in environmentally sustainable work practices [Core]
BSBWOR203 Work effectively with others [Core]
SITHCCC001 Use food preparation equipment [Core]
SITHCCC005 Prepare dishes using basic methods of cookery [Core]
SITHCCC006 Prepare appetisers and salads [Core]
SITHCCC007 Prepare stocks, sauces and soups [Core]
SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes [Core]
SITHCCC012 Prepare poultry dishes [Core]
SITHCCC013 Prepare seafood dishes [Core]
SITHCCC014 Prepare meat dishes [Core]
SITHCCC018 Prepare food to meet special dietary requirements [Core]

Certificate IV in Kitchen Management

CRICOS 109605K

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.

Course Duration

- 26 weeks

Delivery Mode

- Face to Face
- Online / Distance

Intake

- Every 4 Weeks

Possible job titles include

- Chef
- Chef de partie

No occupational licensing, certification or specific legislative requirements apply to this qualification.



Course Units

SITHCCC019 Produce cakes, pastries and breads [Core]

SITHCCC020 Work effectively as a cook [Core]

SITHKOP005 Coordinate cooking operations [Core]

SITHKOP002 Plan and cost basic menus [Core]

SITHKOP004 Develop menus for special dietary requirements [Core]

SITHPAT006 Produce desserts [Core]

SITXCOM005 Manage conflict [Core]

SITXFIN003 Manage finances within a budget [Core]

SITXFSA001 Use hygienic practices for food safety [Core]

SITXFSA002 Participate in safe food handling practices [Core]

SITXHRM001 Coach others in job skills [Core]

SITXHRM003 Lead and manage people [Core]

SITXINV002 Maintain the quality of perishable items [Core]

SITXMG001 Monitor work operations [Core]

SITXWHS003 Implement and monitor work health and safety practices [Core]

SITXWHS002 Identify hazards, assess and control safety risks [Elective]

SITXFIN004 Prepare and monitor budgets [Elective]

BSBFIA401 Prepare financial reports [Elective]

BSBITU306 Design and produce business documents [Elective]

SITXCCS006 Provide service to customers [Elective]

SITHIND002 Source and use information on the hospitality industry [Elective]

SITXCCS007 Enhance customer service experiences [Elective]

Course Units

BSBDIV501 Manage diversity in the workplace [Core]

BSBSUS401 Implement and monitor environmentally sustainable work practices [Core]

SITHCCC001 Use food preparation equipment [Core]

SITHCCC005 Prepare dishes using basic methods of cookery [Core]

SITHCCC006 Prepare appetisers and salads [Core]

SITHCCC007 Prepare stocks, sauces and soups [Core]

SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes [Core]

SITHCCC012 Prepare poultry dishes [Core]

SITHCCC013 Prepare seafood dishes [Core]

SITHCCC014 Prepare meat dishes [Core]

SITHCCC018 Prepare food to meet special dietary requirements [Core]

SIT50416

Diploma of Hospitality Management

CRICOS 107296A

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.



Course Duration

- 26 weeks

Delivery Mode

- Face to Face
- Online / Distance

Intake

- Every 4 Weeks

Possible job titles include

- Banquet or function manager
- Bar manager
- Cafe manager
- Chef de cuisine
- Chef pâtissier
- Club manager
- Executive housekeeper
- Front office manager
- Gaming manager
- Kitchen manager
- Motel manager
- Restaurant manager
- Sous chef
- Unit manager catering operations

No occupational licensing, certification or specific legislative requirements apply to this qualification.

Course Units

BSBDIV501 Manage diversity in the workplace [Core]

BSBMGT517 Manage operational plan [Core]

SITXCCS007 Enhance customer service experiences [Core]

SITXCCS008 Develop and manage quality customer service practices [Core]

SITXCOM005 Manage conflict [Core]

SITXFIN003 Manage finances within a budget [Core]

SITXFIN004 Prepare and monitor budgets [Core]

SITXGLC001 Research and comply with regulatory requirements [Core]

SITXHRM002 Roster staff [Core]

SITXHRM003 Lead and manage people [Core]

SITXMGT001 Monitor work operations [Core]

SITXMGT002 Establish and conduct business relationships [Core]

SITXWHS003 Implement and monitor work health and safety practices [Core]

SITXWHS002 Identify hazards, assess and control safety risks [Elective]

SITHCCC020 Work effectively as a cook [Elective]

SITHKOP005 Coordinate cooking operations [Elective]

SITXFSA001 Use hygienic practices for food safety [Elective]

BSBADM502 Manage meetings [Elective]

SITHCCC012 Prepare poultry dishes [Elective]

SITHCCC013 Prepare seafood dishes [Elective]

SITHCCC014 Prepare meat dishes [Elective]

SITHCCC019 Produce cakes, pastries and breads [Elective]

SITHPAT006 Produce deserts [Elective]

BSBSUS501 Develop workplace policy and procedures for sustainability [Elective]

SITHIND002 Source and use information on the hospitality industry [Elective]

BSBRISK501 Manage risk [Elective]

BSBCMM401 Make a presentation [Elective]

BSBITU306 Design and produce business documents [Elective]



SIT60316

Advanced Diploma of Hospitality Management

CRICOS 107296A

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.

This qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for specialisation in accommodation services, cookery, food and beverage and gaming.

Course Duration

- 26 weeks

Delivery Mode

- Face to Face
- Online / Distance

Intake

- Every 4 Weeks

Possible job titles include

- Area manager or operations manager
- Café owner or manager
- Club secretary or manager
- Executive chef
- Executive housekeeper
- Executive sous chef
- Food and beverage manager
- Head chef
- Motel owner or manager
- Rooms division manager.

No occupational licensing, certification or specific legislative requirements apply to this qualification.

Course Units

SITXFIN003 Manage finances within a budget [Core]

SITXFIN004 Prepare and monitor budgets [Core]

SITXFIN005 Manage physical assets [Core]

SITXGLC001 Research and comply with regulatory requirements [Core]

SITXHRM003 Lead and manage people [Core]

SITXHRM004 Recruit, select and induct staff [Core]

SITXHRM006 Monitor staff performance [Core]

SITXMGT001 Monitor work operations [Core]

SITXMGT002 Establish and conduct business relationships [Core]

SITXMPR007 Develop and implement marketing strategies [Core]

SITXWHS004 Establish and maintain a work health and safety system [Core]

SITHCCC020 Work effectively as a cook* [Core]

SITHKOP005 Coordinate cooking operations* [Elective]

SITXFSA001 Use hygienic practices for food safety [Elective]

BSBADM502 Manage meetings [Elective]

SITHCCC001 Use food preparation equipment* [Elective]

SITHCCC005 Prepare dishes using basic methods of cookery* [Elective]

SITHCCC006 Prepare appetisers and salads* [Elective]

SITHCCC007 Prepare stocks, sauces and soups* [Elective]

SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes* [Elective]

SITHCCC012 Prepare poultry dishes* [Elective]

SITHCCC013 Prepare seafood dishes* [Elective]

SITHCCC014 Prepare meat dishes* [Elective]

SITHCCC018 Prepare food to meet special dietary requirements* [Elective]

SITHCCC019 Produce cakes, pastries and breads* [Elective]

BSBCMM401 Make a presentation [Elective]

SITXCOM005 Manage conflict [Elective]

BSBR501 Manage risk [Elective]

Course Units

BSBDIV501 Manage diversity in the workplace [Core]

BSBMGT517 Manage operational plan [Core]

BSBFIM601 Manage finances [Core]

BSBMGT617 Develop and implement a business plan [Core]

SITXCCS008 Develop and manage quality customer service practices [Core]



2022-2023

ACADEMIC CALENDAR

OCTOBER

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

NOVEMBER

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

DECEMBER

S	M	T	W	T	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

JANUARY

S	M	T	W	T	F	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

FEBRUARY

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28				

MARCH

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

APRIL

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

MAY

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

JUNE

S	M	T	W	T	F	S
			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

JULY

S	M	T	W	T	F	S
						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

AUGUST

S	M	T	W	T	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

SEPTEMBER

S	M	T	W	T	F	S
						1
						2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

Events

- Intake Dates
- Classes/Terms
- Holidays

Intake Dates:

- 17.10.2022
- 21.11.2022
- 16.01.2023
- 20.02.2023
- 17.04.2023
- 22.05.2023
- 17.07.2023
- 21.08.2023

Holidays 2022-23 Public (NSW)

- Spring Break: 17.9.2022-16.10.2022
- Summer Break: 17.12.2022-15.1.2023
- Autumn Break: 17.3.2023-16.4.2023
- Winter Break: 17.6.2023-16.7.2023

- Labour Day: 03.10.2022
- Christmas Day: 25.12.2022
- Boxing Day: 26.12.2022
- New Year: 01.01.2023
- Australia Day: 26.01.2023
- Good Friday: 07.04.2023
- Easter Monday: 10.04.2023
- Anzac Day: 25.04.2023
- Queen's Birthday: 12.06.2023

ENROLMENT PROCESS



1. CHOOSE YOUR COURSE

CHECKOUT OUR COURSE OFFER AND CHOOSE YOUR PREFERRED COURSE.



2. ENROL ONLINE

ENROLING ONLINE HAS NEVER BEEN EASIER.



3. APPLY FOR YOUR VISA

APPLY FOR YOUR STUDENT VISA, WE ARE HERE TO HELP.



4. STUDY IN AUSTRALIA

GET YOUR FLIGHT TICKETS AND COME TO AUSTRALIA!

WHAT YOU NEED FOR ADMISSIONS:

- ◆ COMPLETE THE ENROLMENT FORM
- ◆ COPY OF YOUR PASSPORT - PERSONAL DETAILS PAGE
- ◆ COPY OF VISA PAGE FROM YOUR PASSPORT (IF APPLICABLE)
- ◆ COPIES OF HIGHEST ACHIEVED EDUCATION (SEE RELEVANT COURSE FOR ACADEMIC REQUIREMENTS)
- ◆ CERTIFICATE OF YOUR ENGLISH PROFICIENCY (SEE RELEVANT COURSE FOR ENGLISH LEVEL REQUIREMENTS)
- ◆ PROOF OF PAYMENT OF ENROLMENT FEES

STUDENT VISA REQUIREMENTS:

- ◆ GENUINE INTENTION TO STUDY IN AUSTRALIA
- ◆ OVER 18 YEARS OLD
- ◆ ENGLISH PROFICIENCY REQUIREMENTS
- ◆ HEALTH REQUIREMENTS
- ◆ CHARACTER REQUIREMENTS
- ◆ OVERSEAS STUDENT HEALTH COVER



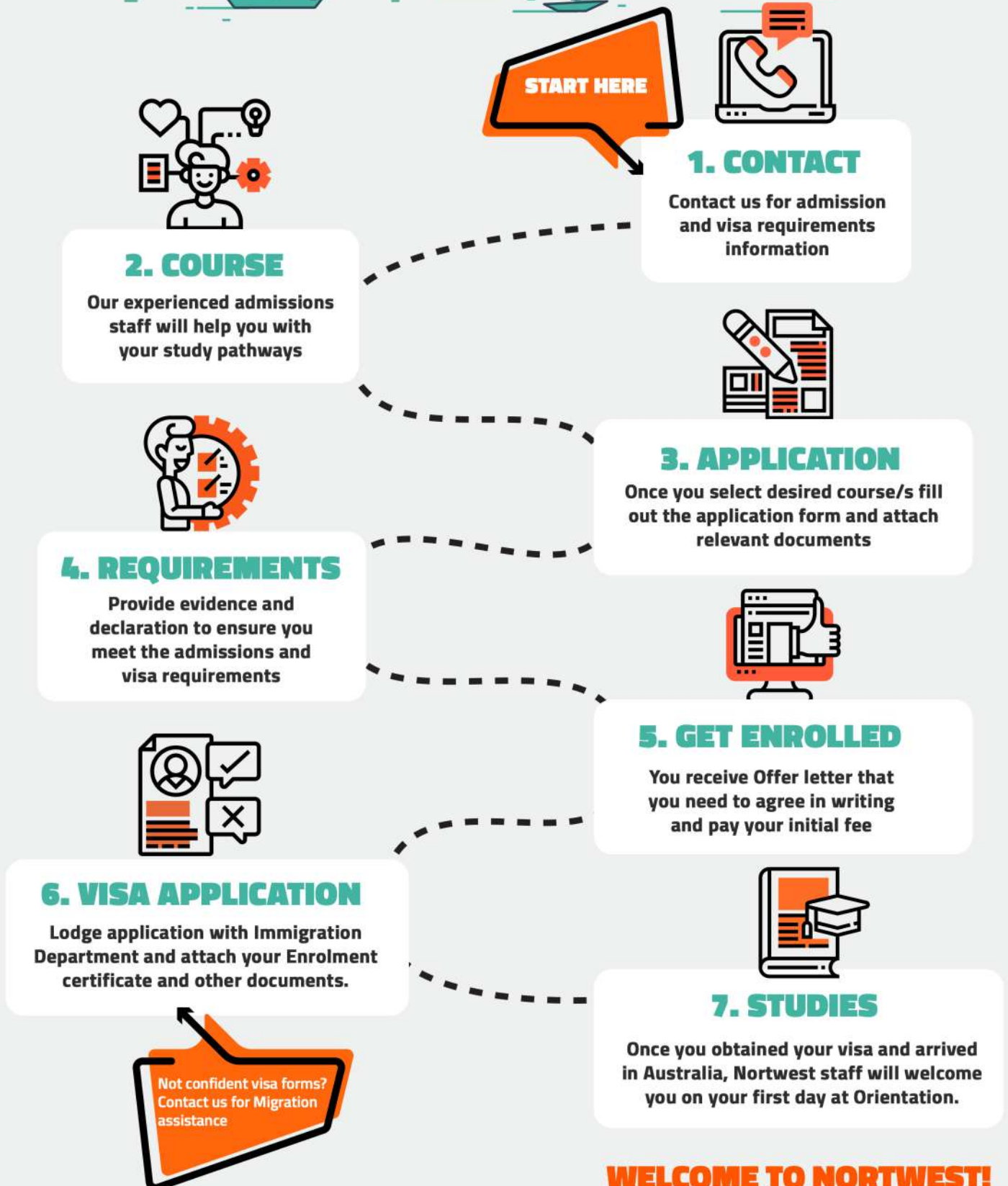
READY TO ENROL?

Enrol now at:

WWW.NORTWEST.EDU.AU



PATHWAY TO STUDY IN AUSTRALIA





CITY CAMPUS

Level 2, 531 George Street
Sydney NSW. 2000 Australia
Mobile: +61 406969 306
info@nortwest.edu.au