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AXIAL
INTERNATIONAL
COLLEGE

2022
COURSE
PROSPECTUS

| Cookery & Hospitality Services | Business|



Empowering
Lifelong
Learning



AXIAL
INTERNATIONAL
COLLEGE

Faculty of
**Cookery & Hospitality
Services**



SIT40516

CERTIFICATE IV IN COMMERCIAL COOKERY

CRICOS CODE 096937A

Brisbane campus only



Axial International College's Certificate IV in Commercial Cookery will provide you with a unique learning opportunity equipping you with the skills and knowledge required to gain work as a Chef in the hospitality industry.

Students will enjoy a comprehensive overview of commercial cookery practices with hands on culinary experience and will develop the necessary knowledge and practical skills required to become a chef or chef de partie.

You will learn on site at our Brisbane campus in our amazing training kitchen.

To achieve this qualification, the student must have completed at least 48 'shifts' of work as detailed in the Assessment Requirements of the units of competency.

Study Mode	Classroom & Online
Duration of Course	18 Months - 20 hours p/week
Total Units	70 [33 + 27]



Entry Requirements



Minimum Age

You will need to be at least 18 years old.

Course Fee

Please contact us for our current prices.

Regardless of your circumstances we have a payment plan to suit you.



How to Enrol

Apply via our website - axial.edu.au
 To support your application, please provide the following:

- Certified copy of your passport
- Statement Of Purpose
- Certified copy of your educational certificates and academic records.
- English language test results.

See website for more enrolment information



Career Outcomes

- Cook
- Commercial Cook
- Café Cook
- Bistro Cook
- Chef
- Chef de parte

SIT40516

CERTIFICATE IV IN COMMERCIAL COOKERY

CRICOS CODE 096937A



Pathways To Further Study

Advanced Diploma of Hospitality Management

Basic Resources

Students are required to have the following equipment for practical and live lessons:

A compulsory uniform consisting of a chef's jacket, chef's pants, chef's cap, white necktie, a white bib style apron (approximate cost \$170.00)

A knife kit (approximate cost \$270.00)

Black enclosed leather non-slip / safety shoes. (approximate cost \$77.00)

Course Units

SIT40516 Core:

- SITXFSA001 Use hygienic practices for food safety
- SITXFSA002 Participate in safe food handling practices
- SITHCCC001 Use food preparation equipment
- SITXINV002 Maintain the quality of perishable items
- SITHCCC005 Prepare dishes using basic methods of cookery
- SITXWHS003 Implement and monitor work health and safety practices
- SITHCCC020 Work effectively as a cook
- SITHKOP005 Coordinate cooking operations
- SITHCCC007 Prepare stocks, sauces and soups
- SITHCCC006 Prepare appetisers and salads
- SITHCCC008 Prepare vegetable, fruit, egg and farinaceous dishes
- SITHCCC014 Prepare meat dishes
- SITHCCC012 Prepare poultry dishes
- SITHCCC013 Prepare seafood dishes
- SITHPAT006 Produce desserts
- SITHCCC019 Produce cakes, pastries and breads
- SITHCCC018 Prepare food to meet special dietary requirements
- SITHKOP002 Plan and cost basic menus
- SITHKOP004 Develop menus for special dietary requirements
- SITXFIN003 Manage finances within a budget
- SITXHRM001 Coach others in job skills
- SITXHRM003 Lead and manage people
- SITXMGT001 Monitor work operations
- BSBDIV501 Manage diversity in the workplace
- BSBSUS401 Implement and monitor environmentally sustainable work practices

SIT40516 Elective:

- SITHKOP001 Clean kitchen premises and equipment
- SITXINV001 Receive and store stock
- SITHIND002 Source and use information on the hospitality industry
- SITHFAB005 Prepare and serve espresso coffee
- SITHFAB002 Provide responsible service of alcohol
- SITXCCS006 Provide service to customers
- SITXHRM002 Roster staff

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 Level 1, 44 Ferry Street, Kangaroo Point 4169
 382 Sturt St, Townsville 4810
www.axial.edu.au

SIT50416

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS CODE: 096127B

Study in Brisbane or Townsville.



Axial International College's Diploma of Hospitality Management qualification teaches an individual to be competent as a Manager in any hospitality functional area. This course allows a student to possess a sound theoretical knowledge base and be able to use a range of specialised, technical or managerial competencies to plan, carry out and evaluate their own work and / or the work of their team.

This qualification also provides a pathway towards a university Bachelor degree with credit - articulation agreements in place with Griffith University and the University of Southern Queensland.

Study Mode	Classroom & Online
Duration of Course	12 Months - 20 hours p/week
Total Units	27 (13 Core & 14 Elective)



Entry Requirements



Minimum Age

You will need to be at least 18 years old.

Course Fee

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Career Outcomes

- Restaurant owner/manager
- Venue manager
- Club manager
- Hotel Management

SIT50416

DIPLOMA OF HOSPITALITY MANAGEMENT



Pathways To Further Study

Advanced Diploma of Hospitality Management

Basic Resources

Students are required to have the following equipment for practical and live lessons:

- A **compulsory black business shirt**.
- Approximate cost is \$48.00 per shirt.
- The purchase of 2 shirts is recommended.
- Black business style pants (male and female) (leggings and/or tights will not be accepted) or a black knee length business style skirt.
- Black enclosed leather non-slip shoes.

It is recommended that students have access to a reliable internet connection to access online studies and a computer with up-to-date software, including Microsoft Office, Adobe Acrobat Reader and Adobe Flash Player. This equipment and software is available for students to use onsite at the Axial International College.

University Articulation

Study of this course with Axial Training can gain you credits into:



Bachelor of International Tourism and Hotel Management

Bachelor of Business



Associate Degree of Business and Commerce

Bachelor of Business and Commerce



Bachelor of Business

Bachelor of Commerce

Bachelor of Tourism, Hospitality and Events
[no minor]

Bachelor of Tourism, Hospitality and Events
[professional practice minor]

Course Units

Core:

SITXWHS003	Implement and monitor work health and safety practices
SITXFIN003	Manage finances within a budget
SITXMGT002	Establish and conduct business relationships
SITXMGT001	Monitor work operations
SITXHRM003	Lead and manage people
SITXCCS007	Enhance customer service experiences
SITXCOM005	Manage conflict
SITXCCS008	Develop and manage quality customer service practices
BSBDIV501	Manage diversity in the workplace
BSBMGT517	Manage operational plan
SITXFIN004	Prepare and monitor budgets
SITXHRM002	Roster staff
SITXGLC001	Research and comply with regulatory requirements

Elective:

SITXFSA001	Use hygienic practices for food safety
SITXCCS006	Provide service to customers
SITXFIN001	Process financial transactions
SITHFAB005	Prepare and serve espresso coffee
SITHFAB002	Provide responsible service of alcohol
SITHIND002	Source and use information on the hospitality industry
SITXHRM001	Coach others in job skills
SITHIND004	Work effectively in hospitality service
SITXHRM006	Monitor staff performance
BSBCMM211	Apply communication skills
SITHIND001	Use hygienic practice for hospitality service
BSBTEC201	Use business software applications
BSBTWK201	Work effectively with others
BSBADM502	Manage meetings
BSBRSK501	Manage risk

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SIT40516

CERTIFICATE IV IN COMMERCIAL COOKERY

CRICOS CODE 096937A

SIT50416

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS CODE 096127B

Packaged Course. Brisbane campus only

Axial International College's packaging of Diploma of Hospitality Management and Certificate IV in Commercial Cookery will provide you with a unique learning opportunity equipping you with the skills and knowledge required to gain management level employment in the hospitality industry.

The Certificate IV in Commercial Cookery course provides the student with a comprehensive overview of commercial cookery practices. The Diploma of Hospitality Management course provides a sound knowledge of industry to coordinate hospitality operations.

You will learn on site at our Brisbane campus in our amazing training kitchen.

To achieve this qualification, the student must have completed at least **48** 'shifts' of work as

Study Mode	Classroom & Online
Duration of Course	24 Months - 20 hours p/week
Total Units	70 [33 + 27]



Entry Requirements



Minimum Age

You will need to be at least 18 years old.

Course Fee

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See website for more enrolment information



Career Outcomes

- Cook
- Commercial Cook
- Café Cook
- Bistro Cook
- Catering Supervisor
- Café / Restaurant Manager

SIT40516
**CERTIFICATE IV IN
 COMMERCIAL COOKERY**

CRICOS CODE 096937A

SIT50416
**DIPLOMA OF HOSPITALITY
 MANAGEMENT**

Pathways To Further Study

Advanced Diploma of Hospitality Management

Basic Resources

Students are required to have the following equipment for practical and live lessons:

A compulsory uniform consisting of a chef's jacket, chef's pants, chef's cap, white necktie, a white bib style apron (approximate cost \$170.00)

A knife kit (approximate cost \$270.00)

Black enclosed leather non-slip / safety shoes. (approximate cost \$77.00)

Course Units
SIT40516 Core:

SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITHCCC001	Use food preparation equipment
SITXINV002	Maintain the quality of perishable items
SITHCCC005	Prepare dishes using basic methods of cookery
SITXWHS003	Implement and monitor work health and safety practices
SITHCCC020	Work effectively as a cook
SITHKOP005	Coordinate cooking operations
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC006	Prepare appetisers and salads
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC014	Prepare meat dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHPAT006	Produce desserts
SITHCCC019	Produce cakes, pastries and breads
SITHCCC018	Prepare food to meet special dietary requirements
SITHKOP002	Plan and cost basic menus
SITHKOP004	Develop menus for special dietary requirements
SITXFIN003	Manage finances within a budget
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people
SITXMGTO01	Monitor work operations
BSBDIV501	Manage diversity in the workplace
BSBSUS411	Implement and monitor environmentally sustainable work practices

SIT40516 Elective:

SITHKOP001	Clean kitchen premises and equipment
SITXINV001	Receive and store stock
SITHIND002	Source and use information on the hospitality industry
SITHFAB005	Prepare and serve espresso coffee
SITHFAB002	Provide responsible service of alcohol
SITXCCS006	Provide service to customers
SITXHRM002	Roster staff

SIT50416 Core:

SITXWHS003	Implement and monitor work health and safety practices
SITXFIN003	Manage finances within a budget
SITXMGTO02	Establish and conduct business relationships
SITXMGTO01	Monitor work operations
SITXHRM003	Lead and manage people
SITXCCS007	Enhance customer service experiences
SITXCOM005	Manage conflict
SITXCCS008	Develop and manage quality customer service practices
BSBDIV501	Manage diversity in the workplace
BSBMGT517	Manage operational plan
SITXFIN004	Prepare and monitor budgets
SITXHRM002	Roster staff
SITXGLC001	Research and comply with regulatory requirements

SIT50416 Elective:

SITXFSA001	Use hygienic practices for food safety
SITXCCS006	Provide service to customers
SITXFIN001	Process financial transactions
SITHFAB005	Prepare and serve espresso coffee
SITHFAB002	Provide responsible service of alcohol
SITHIND002	Source and use information on the hospitality industry
SITXHRM001	Coach others in job skills
SITHIND004	Work effectively in hospitality service
SITXHRM006	Monitor staff performance
BSBCMM201	Communicate in the workplace
SITHIND001	Use hygienic practice for hospitality service
BSBITU212	Create and use spreadsheets
BSBWOR203	Work effectively with others
BSBADM502	Manage meetings
BSBRISK501	Manage risk

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 382 Sturt St, Townsville 4810
www.axial.edu.au

SIT50416

DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS CODE 096127B

SIT60316

ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT

CRICOS CODE 0102027

Packaged Course. Study in Brisbane or Townsville

This Hospitality Management dual course offers those dedicated to a career in hospitality management an exceptional learning experience. You will develop advanced skills in business planning, asset management, finance, human resources and marketing. These skills will open up numerous employment opportunities for you.

The Advanced Diploma of Hospitality Management will allow you to apply practical managerial skills in the hospitality industry leading to job prospects in exciting roles such as: Club Manager, Cafe Owner or Manager, Rooms Division Manager, Food and Beverage Manager, Banquet or Functions Manager. This dual qualification also provides a pathway towards a university Bachelor degree with credit-articulation agreements in place with Griffith University and the University of Southern Queensland.

Study Mode	Classroom & Online
Duration of Course	18 Months - 20 hours p/week
Total Units	60 [27 + 33]



Entry Requirements



Minimum Age

You will need to be at least 18 years old.

Course Fee

Please contact us for our current prices.

Regardless of your circumstances we have a payment plan to suit you.



How to Enrol

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- Statement Of Purpose
- Certified copy of your educational certificates and academic records.
- English language test results.

See website for more enrolment information



Career Outcomes

- Restaurant owner/manager
- Venue manager
- Club manager
- Hotel Management

SIT50416
**DIPLOMA OF HOSPITALITY
MANAGEMENT**

CRICOS CODE 096127B

SIT60316
**ADVANCED DIPLOMA OF
HOSPITALITY MANAGEMENT**

CRICOS CODE 0102027


University Articulation

Study of this course with Axial Training can gain you credits into:


 Bachelor of International Tourism and
Hotel Management

Bachelor of Business



Associate Degree of Business and Commerce

Bachelor of Business and Commerce

Course Units
SIT50416:
Core:

SITXWHS003	Implement and monitor work health and safety practices
SITXFIN003	Manage finances within a budget
SITXMGT002	Establish and conduct business relationships
SITXMGT001	Monitor work operations
SITXHRM003	Lead and manage people
SITXCCS007	Enhance customer service experiences
SITXCOM005	Manage conflict
SITXCCS008	Develop and manage quality customer service practices
BSBDIV501	Manage diversity in the workplace
BSBMGT517	Manage operational plan
SITXFIN004	Prepare and monitor budgets
SITXHRM002	Roster staff
SITXGLC001	Research and comply with regulatory requirements

Elective:

SITXFSA001	Use hygienic practices for food safety
SITXCCS006	Provide service to customers
SITXFIN001	Process financial transactions
SITHFAB005	Prepare and serve espresso coffee
SITHFAB002	Provide responsible service of alcohol
SITHIND002	Source and use information on the hospitality industry
SITXHRM001	Coach others in job skills
SITHIND004	Work effectively in hospitality service
SITXHRM006	Monitor staff performance
BSBCMM201	Communicate in the workplace
SITHIND001	Use hygienic practice for hospitality service
BSBITU212	Create and use spreadsheets
BSBWOR203	Work effectively with others
BSBADM502	Manage meetings
BSBR501	Manage risk

SIT60316:
Core:

BSBDIV501	Manage diversity in the workplace
BSBFIM601	Manage finances
BSBMGT517	Manage operational plan
BSBMGT617	Develop and implement a business plan
SITXCCS008	Develop and manage quality customer service practices
SITXFIN003	Manage finances within a budget
SITXFIN004	Prepare and monitor budgets
SITXFIN005	Manage physical assets
SITXGLC001	Research and comply with regulatory requirements
SITXHRM003	Lead and manage people
SITXHRM004	Recruit, select and induct staff
SITXHRM006	Monitor staff performance
SITXMGT001	Monitor work operations
SITXMGT002	Establish and conduct business relationships
SITXMPR007	Develop and implement marketing strategies
SITXWHS004	Establish and maintain a work health and safety system

Elective:

SITXFSA001	Use hygienic practices for food safety
SITHIND004	Work effectively in hospitality service
BSBADM502	Manage meetings
BSBITU302	Create electronic presentations
BSBITU306	Design and produce business documents
BSBR501	Manage risk
SITHFAB002	Provide responsible service of alcohol
SITHIND002	Source and use information on the hospitality industry
SITXCOM005	Manage conflict
SITXHRM002	Roster staff
SITXFIN001	Process financial transactions
SITXCCS007	Enhance customer service experiences
SITHFAB005	Prepare and serve espresso coffee
SITXHRM001	Coach others in job skills
SITXWHS003	Implement and monitor work health and safety practices
SITXCCS006	Provide service to customers

Empowering
Lifelong
Learning



AXIAL
INTERNATIONAL
COLLEGE

Faculty of
Business



BSB30115

CERTIFICATE III IN BUSINESS

CRICOS CODE: 089497A

Study in Brisbane or Townsville.



Axial International College's Certificate III in Business qualification applies to individuals seeking to boost their knowledge and skills in current business technologies, communication and to improve their general office practices.

Workers with this qualification may be responsible for providing technical advice and support to a team and may apply some key decision making, judgment and theoretical knowledge to workplace situations and context.

Study Mode	Classroom & Online
Duration of Course	12 Months - 20 hours p/week
Total Units	12 [1 Core & 11 Elective]



Entry Requirements



Minimum Age

You will need to be at least 18 years old.

Course Fee

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- English language test results.

See over for more enrolment information



Career Outcomes

- Data Entry Operator
- General Clerk
- Human Resources Clerk
- Receptionist

BSB30115

CERTIFICATE III IN BUSINESS



Pathways To Further Study

- Certificate III in Business Administration
- Certificate IV in Business
- Diploma of Business
- Diploma of Leadership and Management

Enrolment

If your application with Axial International College is successful, we will send you a Letter Of Offer.

To accept the Letter Of Offer and secure your position in your chosen program, you will need to:

- Meet any conditions listed on your Letter Of Offer.
- Pay your tuition fees.
- Organise and pay your **Overseas Student Health Cover**.
- Return a signed copy of the **Axial International College Letter Of Offer**.

After you have accepted your Letter Of Offer, you will receive your Confirmation of Enrolment (CoE) and with your CoE you can apply for your **student visa**.

You will need to arrange your student visa before you come to Australia.

Basic Resources

Students are required to have the following equipment for practical and live lessons:

- A **compulsory black business shirt**.
- Approximate cost is \$48.00 per shirt.
- The purchase of 2 shirts is recommended.
- Black business style pants (male and female) (leggings and/or tights will not be accepted) or a black knee length business style skirt.
- Black enclosed leather non-slip shoes.

It is recommended that students have access to a reliable internet connection to access online studies and a computer with up-to-date software, including Microsoft Office, Adobe Acrobat Reader and Adobe Flash Player. This equipment and software is available for students to use onsite at the Axial International College.

Course Units

Core:

BSBWHS302 Apply knowledge of the WHS legislation in the workplace

Elective:

- BSBDIV301 Work effectively with diversity
- BSBINM301 Organise workplace information
- BSBITU312 Create electronic presentations
- BSBITU314 Design and produce spread sheets
- BSBPRO301 Recommend products & services
- BSBITU313 Design & produce digital text documents
- BSBITU306 Design & produce business documents
- BSBSUS211 Participate in sustainable work practices
- BSBWOR301 Organise personal work priorities & development
- BSBCUS301 Deliver & monitor a service to customers
- BSBINN301 Promote innovation in a team environment

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Level 1, 44 Ferry Street, Kangaroo Point 4169
 382 Sturt St, Townsville 4810
www.axial.edu.au

BSB50215

DIPLOMA OF BUSINESS

CRICOS CODE: 089499K

Study in Brisbane or Townsville.

Axial International College's Diploma of Business course applies to students aspiring to see a business career in roles such as executive officers, program consultants and program coordinators.

Individuals in these roles may possess substantial experience in a range of settings, but seek to further develop their skills across a wide range of business functions.

This qualification also provides a pathway towards a university Bachelor degree with credit - articulation agreements in place with Griffith University and the University of Southern Queensland

Study Mode	Classroom & Online
Duration of Course	12 Months - 20 hours p/week
Total Units	8



Entry Requirements



Minimum Age

You will need to be at least 18 years old.

Course Fee

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Career Outcomes

- Office Manager.
- Team Leader.
- Retail Manager.
- Program Coordinator.
- Business Owner.
- Unit Manager.

BSB50215

DIPLOMA OF IN BUSINESS



Pathways To Further Study

Advanced Diploma of Hospitality Management

Basic Resources

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University Articulation

Study of this course with Axial Training can gain you credits into:



Bachelor of International Tourism and Hotel Management

Bachelor of Business



Associate Degree of Business and Commerce

Bachelor of Business and Commerce



Bachelor of Business

Bachelor of Commerce

Course Units

BSBTWK501	Lead diversity and inclusion
BSBWOR501	Manage personal work priorities and professional Development
BSBADM502	Manage Meetings
BSBOPS505	Manage organizational customer service
BSBMKG501	Identify and evaluate marketing opportunities
BSBMKG506	Plan market research
BSBPMG522	Undertake project work
BSBRISK501	Manage risk

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BSB30115

CERTIFICATE III IN BUSINESS

CRICOS CODE 089497A

BSB50215

DIPLOMA OF BUSINESS

CRICOS CODE 089499K

Packaged Course. Study in Brisbane or Townsville


The Certificate III in Business and Diploma of Business packaged courses applies to students aspiring to see a business career in roles such as executive officers, program consultants and program coordinators.

Individuals in these roles may possess substantial experience in a range of settings, but seek to further develop their skills across a wide range of business functions.

This qualification also provides a pathway towards a university Bachelor degree with credit - articulation agreements in place with Griffith University and the University of Southern Queensland.

Study Mode	Classroom & Online
Duration of Course	24 Months - 20 hours p/week
Total Units	20 [12 + 8]



Entry Requirements



Minimum Age

You will need to be at least 18 years old.

Course Fee

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Career Outcomes

- Office Manager.
- Team Leader.
- Retail Manager.
- Program Coordinator.
- Business Owner.
- Unit Manager.

BSB30115
**CERTIFICATE III IN
 BUSINESS**

CRICOS CODE 089497A

BSB50215
DIPLOMA OF BUSINESS

CRICOS CODE 089499K


Pathways To Further Study

Advanced Diploma of Hospitality Management

Basic Resources

Students are required to have the following equipment for practical and live lessons:

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It is recommended that students have access to a reliable internet connection to access online studies and a computer with up-to-date software, including Microsoft Office, Adobe Acrobat Reader and Adobe Flash Player. This equipment and software is available for students to use onsite at the Axial International College.

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Study of this course with Axial Training can gain you credits into:


 Bachelor of International Tourism and
 Hotel Management

Bachelor of Business



Associate Degree of Business and Commerce

Bachelor of Business and Commerce

Course Units
BSB30115:

BSBWHS302	Apply knowledge of the WHS legislation in the workplace
BSBDIV301	Work effectively with diversity
BSBINM301	Organise workplace information
BSBITU312	Create electronic presentations
BSBITU314	Design and produce spread sheets
BSBPRO301	Recommend products & services
BSBITU313	Design & produce digital text documents
BSBITU306	Design & produce business documents
BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR301	Organise personal work priorities & development
BSBCUS301	Deliver & monitor a service to customers
BSBINN301	Promote innovation in a team environment

BSB50215:

BSBDIV501	Manage diversity in the workplace
BSBWOR501	Manage personal work priorities and professional development
BSBADM502	Manage Meetings
BSBCUS501	Manage quality customer service
BSBMKG501	Identify and evaluate marketing opportunities
BSBMKG506	Plan market research
BSBPMG522	Undertake project work
BSBRISK501	Manage risk

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 Level 1, 44 Ferry Street, Kangaroo Point 4169
 382 Sturt St, Townsville 4810
www.axial.edu.au



AXIAL

INTERNATIONAL COLLEGE

Axial Training and International College – Head Office

Level 1, 33 Brandl Street
EIGHT MILE PLAINS QLD 4113

Axial Training and International College

– Nth Qld Office and Townsville International Campus
382 Sturt Street
TOWNSVILLE QLD 4810

Axial International College – Brisbane Campus

Level 1, 44 Ferry Street
KANGAROO POINT QLD 4169

Phone: 1300 729 425

Email: connect@axial.edu.au

Web: www.axial.edu.au

RTO 2437

CRICOS 03452C

