

Empowering  
Lifelong  
Learning



**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](http://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
SITXMGTO01	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

connect with us for more


 Level 1, 44 Ferry Street, Kangaroo Point 4169  
 382 Sturt St, Townsville 4810  
[www.axial.edu.au](http://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.

<b>Study Mode</b>	Classroom & Online
<b>Duration of Course</b>	12 Months - 20 hours p/week
<b>Total Units</b>	27 [13 Core & 14 Elective]



### 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](http://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

Restaurant owner/manager  
Venue manager  
Club manager  
Hotel Management



# SIT50416

## DIPLOMA OF HOSPITALITY MANAGEMENT



### 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
BSBRISK501	Manage risk

### 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]

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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

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



## Entry Requirements



### Minimum Age

You will need to be at least 18 years old.

### Course Fee

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### How to Enrol

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### 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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## 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.

<b>Study Mode</b>	Classroom & Online
<b>Duration of Course</b>	18 Months - 20 hours p/week
<b>Total Units</b>	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  
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**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.

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



### 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](http://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 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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 382 Sturt St, Townsville 4810  
[www.axial.edu.au](http://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

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](http://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

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





# BSB50215

## DIPLOMA OF IN BUSINESS

### 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
BSBRSK501	Manage risk

### 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

### connect with us for more



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 382 Sturt St, Townsville 4810  
[www.axial.edu.au](http://www.axial.edu.au)

# 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.

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



## Entry Requirements



### Minimum Age

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### 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

## 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

## 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

## connect with us for more


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 382 Sturt St, Townsville 4810  
[www.axial.edu.au](http://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**

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