2015 International Prospectus
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DID YOU KNOW?

“Almost 55 per cent of students living and studying in Melbourne city are International students.”

City of Melbourne, 2010
Melbourne has once again been voted the most liveable city in the world. This is one of the reasons why so many international students chose to prepare for their future by studying in Melbourne.

Melbourne is the state capital of Victoria which has a mixture of remarkable 19th century buildings standing erect along tree-lined boulevards and in contrast an array of modern architecture. At the heart of Melbourne’s CBD the strikingly designed Federation Square development houses bars, plaza, street entertainment, restaurants and cultural events all along the beautiful Yarra River.

Just across St. Kilda road is Southbank where you will find the Melbourne Arts Precinct. Here, you will experience a tasteful delight of performing arts and a display of Australian, Indigenious and international art in the National Gallery of Victoria and the Arts Centre.

So many international visitors enjoy our famous sites and CBD services such as:
- Royal Botanical Gardens
- Major museums
- City Centre shopping
- Etihad Stadium (sports and entertainment)
- Rod Laver Stadium (sports and entertainment)
- Queen Victoria markets
- Docklands and the Melbourne eye
- Melbourne Cricket Ground (MCG)
Melbourne City Institute of Education (MCIE) is located in Melbourne, Victoria, Australia. MCIE is a leading Registered Training Organisation that provides vocational education education services to students from Australia & Overseas with an effort to empower students with the skills and confidence to be contributing members of the business community and society in general. Our aim is to train, build & prepare each student to occupy key positions within the industry.

**Why Study with MCIE?**

- Comfortable transition to studying and living in Australia
- Accredited, nationally recognised programs, delivered in accordance with Commonwealth Education Services for Overseas Students ACT 2000
- Personalised teaching
- Capital city location
- Career focused training

**Training Location**

The main campus is located at Level 2, 52-58 Chetwynd Street, West Melbourne, Victoria, 3003.

Our central location lends itself to shopping, dining, touring, recreational activities and all the lifestyle options this wonderful city has to offer. The training kitchen is located at 644 Victoria Street, North Melbourne, Victoria 3051.

**Studying at MCIE is an investment in your future**

- Award winning training organisation
- Computer terminals and Wi-Fi access
- Comfortable student lounge & kitchen

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*International Course Prospectus 2015* • 3
After successfully completing my diploma, it enabled me to achieve immense success in my career. One year ago I couldn’t speak English very well and I was struggling to build my career as an International Tennis Coach (before I came to Australia I had been coaching in my home country Taiwan, Japan and USA).

At the time of commencement of my course at MCIE, I only had 8 students enrolled in my tennis coaching business. The knowledge gained at MCIE helped me develop my business. Now after 1 year I have 100 students and I am looking for an assistant to expand my business. I must mention that the combination of selection of units in both my qualifications, excellent trainer and support from MCIE have made this possible. For example ‘Address Customer Needs’ which involved role plays was very interesting and useful. I immediately applied that knowledge in real life in my coaching carrier. I don’t just coach and go home, like most other coaches. Instead I get to know the parents as well. Whenever a parent complains about anything I carefully listen, then apologize and find a better solution. How my business grew is not only because of my confidence in the technical side of coaching but my positive attitude and approach towards people.

When I have problems I always come to class and discuss with my trainer Kushan and he is very good at giving solutions. Recently I was stressed about me having to work a lot of extra hours. When I explained to my Kushan that the reason was that I had difficulty in negotiating with a businessman who had given me some work in a particular tennis club. The trainer taught me how to focus and negotiate a win-win solution. Immediately my stress level reduced and I ended up finding a better solution.

I am also much better in managing my money now and I am thinking not only of growing my business but investing for the future as well. I have already started looking to buy a house and am having long term plans of developing a Tennis Resort / Clinic where training can be provided not only to Australians but also to tennis enthusiasts from overseas.

My entire outlook towards business and life has changed positively and I enjoy what I do. One of the things my trainer told me was ‘if you love what you do and if you can do it well’ you have got a great formula for becoming a successful owner /manager! These only few examples of what I have learnt at MCIE.

“I HIGHLY RECOMMEND MCIE BECAUSE THEY TRULY CARE ABOUT YOUR WELL BEING, HELP APPLY THE KNOWLEDGE GAINED IN REAL LIFE SITUATIONS AND HAVE HELPED STUDENTS LIKE ME ACHIEVE MY CAREER GOALS.”
BSB40407 CERTIFICATE IV IN SMALL BUSINESS MANAGEMENT

COURSE DESCRIPTION
National Code   BSB40407
Course Duration  26 weeks
Tuition Fee   A$4,250
Resources Fee  A$350
Administration Fee A$200
CRICOS Code   073297G
Contact hours   21 hours per week

Certificate IV in Small Business Management reflects the role of individuals who use well-developed skills and a broad knowledge base in a wide variety of small business contexts. Students will gain the skills required for enriching their business management knowledge that may assist in furthering a career in Business Management.

PRE-REQUISITIES/ENTRY REQUIREMENTS
• 18 years or older
• IELTS 5.5 or higher
• Completed secondary studies in the student’s home country equivalent to an Australian Year 12 qualification from an English speaking country, or relevant and sufficient work experience
• International students must hold valid Australian visa to study this course

If an applicant cannot produce evidence of a satisfactory IELTS score, and there are doubts their English language skills being sufficient to cope in an academic environment, the applicant will be required to sit an IELTS test or to enrol in an English (ELICOS) course for an appropriate duration until the applicant achieves the required IELTS score.

QUALIFICATION RECOGNITION
This qualification is based on the principles, guidelines and standards set by Australian Qualifications Framework (AQF) and is recognised throughout Australia.

ASSESSMENT
Assessment is through participation via classroom delivery as well as completing assessment activities and tasks like:
• Questions and Answers
• Case Studies
• Observations/Demonstration
• Role-plays
• Research Assignments
• Workplace Projects

Qualification recognition/ Recognition of Prior Learning (RPL)
Participants can apply for RPL.

EMPLOYMENT OUTCOMES
Occupational Outcomes Include: Small Business Manager.

EMPLOYABILITY SKILLS
Communication
• Being appropriately assertive when marketing the business
• Negotiating effectively
• Persuading effectively with clients, suppliers, financial backers and other business stakeholders
• Reading, interpreting and questioning legal, financial, marketing and other business documentation

Teamwork
• Identifying and utilising the strengths of other team members
• Providing coaching, mentoring and feedback to members of the team

Problem solving
• Applying a range of problem solving strategies
• Seeking information from various sources to determine the cause of the problem
• Using numeracy skills to calculate costs, prices and cashflow projections
**Initiative and enterprise**
- Being creative and entrepreneurial in translating small business ideas into action
- Developing innovative solutions to small business challenges
- Identifying small business opportunities not obvious to others

**Planning and organising**
- Developing a business plan
- Developing operational procedures for the small business
- Identifying performance measures for the small business
- Planning for contingencies

**Self management**
- Having personal goals and a vision for the small business
- Taking personal responsibility for the business

**Learning**
- Contributing to the learning of team members
- Seeking assistance and expert advice on financial, legal and/or technical aspects of the business
- Seeking out and learning new ideas, skills and techniques

**Technology**
- Applying business technology for communication, planning, financial management, marketing and operating the business
- Comparing and purchasing new business technology

### COURSE OUTLINE

<table>
<thead>
<tr>
<th>Core Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSBSMB401A Establish legal and risk management requirements of small business</td>
</tr>
<tr>
<td>BSBSMB402A Plan small business finances</td>
</tr>
<tr>
<td>BSBSMB403A Market the small business</td>
</tr>
<tr>
<td>BSBSMB404A Undertake small business planning</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Elective Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSBCUS401B Coordinate implementation of customer service strategies</td>
</tr>
<tr>
<td>BSBCUS402B Address customer needs</td>
</tr>
<tr>
<td>BSBINN301A Promote innovation in a team environment</td>
</tr>
<tr>
<td>BSBMKG414B Undertake marketing activities</td>
</tr>
<tr>
<td>SBRES401A Analyse and present research information</td>
</tr>
<tr>
<td>BSBSMB405B Monitor and manage small business operations</td>
</tr>
</tbody>
</table>
BSB51107 DIPLOMA OF MANAGEMENT

COURSE DESCRIPTION

National Code   BSB51107
Course Duration  26 weeks
Tuition Fee   A$4,250
Resources Fee   A$350
Administration Fee   A$200
CRICOS Code   073298F
Contact hours   21 hours per week

The Diploma of Management is ideal for participants who would like to advance their career prospects and participants who are already working in Business Management and wish to gain a formal qualification for their profession.

In order to achieve the BSB51107 - Diploma of Management qualification, participants must complete a total of 8 units. This qualification reflects the role of individuals who are engaged to manage the work of others or to add value to or review management practices. Their role may be in any industry or organisational setting. Typically people in these roles will have considerable experience in their respective industries or vocational areas and combine an informed perspective of the specific work requirements with their managerial approaches.

PRE-REQUISITES/ENTRY REQUIREMENTS

• 18 years or older
• IELTS 5.5 or higher
• Completed secondary studies in the student’s home country equivalent to an Australian Year 12 qualification from an English speaking country, or relevant and sufficient work experience
• International students must hold valid Australian visa to study this course

If an applicant cannot produce evidence of a satisfactory IELTS score, and there are doubts their English language skills being sufficient to cope in an academic environment, the applicant will be required to sit an IELTS test or to enrol in an English (ELICOS) course for an appropriate duration until the applicant achieves the required IELTS score.

QUALIFICATION RECOGNITION

This qualification is based on the principles, guidelines and standards set by the Australian Qualifications Framework (AQF) and is recognised throughout Australia.

ASSESSMENT

Assessment is through participation via classroom delivery as well as completing assessment activities and tasks like:
• Questions and Answers
• Case Studies
• Observations/Demonstration
• Role-plays
• Research Assignments
• Workplace projects

EMPLOYMENT OUTCOMES

Occupational Outcomes Include: Manager, Coordinator, Leading Hand, Supervisor, Team Leader.

EMPLOYABILITY SKILLS

Communication
• Communicating with business contacts to promote goals and objectives of the business
• Obtaining feedback from colleagues and clients

Teamwork
• Leading, planning and supervising the performance of team members to develop cohesion and to foster innovative work practices

Problem solving
• Accessing and assessing information for accuracy and relevance
• Developing strategies for minimising risks
Initiative and enterprise
- Identifying networking opportunities and operational strategies to ensure the viability of the business
- Instigating new or different work practices to improve productivity or service delivery

Planning and organising
- Allocating work to meet time and budget constraints
- Developing plans and schedules

Self management
- Prioritising tasks

Learning
- Participating in professional networks and associations to obtain and maintain personal knowledge and skills
- Systematically identifying learning and development needs

Technology
- Using business technology to access, organise and monitor information

COURSE OUTLINE

Elective Units
- BSBCUS501C Manage quality customer service
- BSBWOR501B Manage personal work priorities and professional development
- BSBMG502B Manage people performance
- BSBFIM501A Manage budgets and financial plans
- BSBWHS501A Ensure a safe workplace
- BSBMGT516C Facilitate continuous improvement
- BSBWOR502B Ensure team effectiveness
- BSBSUS501A Develop workplace policy and procedures for sustainability
SIT30813 CERTIFICATE III IN COMMERCIAL COOKERY

COURSE DESCRIPTION
National Code   SIT30813
Course Duration  52 weeks (fulltime)
Tuition Fee   A$11,900
Resources Fee  A$950
Administration Fee A$200
CRICOS Code   083513K
Contact hours   21 hours per week

This qualification provides the skills and knowledge for an individual to be competent as a qualified cook. Work would be undertaken in various hospitality enterprises where food is prepared and served, including restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops. Individuals may have some responsibility for others and provide technical advice and support to a team.

CAREER OPPORTUNITIES/JOB ROLES
This course is designed to provide you with the culinary and kitchen skills as a commercial cook and/or to continue higher studies to Certificate IV. Occupational outcomes include: Breakfast Cook, Short Order Cook, Fast Food Cook.

PRE-REQUISITES/ENTRY REQUIREMENTS
• 18 years or older
• IELTS 5.5 or higher
• Completed secondary studies in the student’s home country equivalent to an Australian Year 12 qualification from an English speaking country, or relevant and sufficient work experience
• International students must hold valid Australian visa to study this course

If an applicant cannot produce evidence of a satisfactory IELTS score, and there are doubts their English language skills being sufficient to cope in an academic environment, the applicant will be required to sit an IELTS test or to enrol in an English (ELICOS) course for an appropriate duration until the applicant achieves the required IELTS score.

QUALIFICATION RECOGNITION
This qualification is based on the principles, guidelines and standards set by Australian Qualifications Framework (AQF) and is recognised throughout Australia.

ASSESSMENT
Assessment is through participation in the classroom delivery as well as completing assessment activities and tasks like:
• Questions and answers
• Case studies
• Observations/Demonstration
• Role-plays
• Research assignments
• Workplace projects
• Practical demonstrations

COURSE STRUCTURE
Students will need to complete twenty five (25) units of competency, consisting of the following core and elective units:

Core Units
BSBSUS201A  Participate in environmentally sustainable work practices.
BSBWOR203B  Work effectively with others
HLTAID003  Provide first aid
SITHCCC101  Use food preparation equipment
SITHCCC201  Produce dishes using basic methods of cookery
SITHCCC202  Produce appetisers and salads
SITHCCC203  Produce stocks, sauces and soups
SITHCCC204  Produce vegetable, fruit, egg and farinaceous dishes
SITHCCC301  Produce poultry dishes
SITHCCC302  Produce seafood dishes
SITHCCC303  Produce meat dishes
SITHCCC307  Produce food to meet special dietary requirements
SITHCCC308  Produce cakes, pastries and breads
SITHCCC309  Work effectively as a cook
SITHKOP101  Clean kitchen premises and equipment
SITHKOP302  Plan and cost basic menus
SITHPAT306  Produce desserts
SITXFSA101  Use hygienic practices for food safety
SITXFSA201  Participate in safe food handling practices
SITXHRM301  Coach others in job skills
SITXINV202  Maintain the quality of perishable items
SITXWHS101  Participate in safe work practices

Elective Units
SITHCCC304  Produce and serve food for buffets
SITXINV201  Receive and store stock
SITXCOM201  Show social and culinary sensitivity
SIT30813
SIT40413 CERTIFICATE IV IN COMMERCIAL COOKERY

COURSE DESCRIPTION
National Code    SIT40413
Course Duration  85 weeks
Tuition Fee      A$15,400
Resources Fee    A$1190
Administration Fee A$200
CRICOS Code      083514J
Contact hours    21 hours per week

This qualification provides the skills and knowledge for an individual to be competent as a qualified chef or cook in a supervisory or team leading role in the kitchen. Work would be undertaken in various kitchen settings, such as in restaurants, hotels, clubs, pubs, cafes, cafeterias and coffee shops.

CAREER OPPORTUNITIES/JOB ROLES
The program will provide students with a flexible career pathway to develop supervision and management skills, graduates will find employment in a wide range of areas.

PRE-REQUISITIES/ENTRY REQUIREMENTS
• 18 years or older
• IELTS 5.5 or higher
• Completed secondary studies in the student’s home country equivalent to an Australian Year 12 qualification from an English speaking country, or relevant and sufficient work experience
• International students must hold valid Australian visa to study this course

If an applicant cannot produce evidence of a satisfactory IELTS score, and there are doubts their English language skills being sufficient to cope in an academic environment, the applicant will be required to sit an IELTS test or to enrol in an English (ELICOS) course for an appropriate duration until the applicant achieves the required IELTS score.

QUALIFICATION RECOGNITION
This qualification is based on the principles, guidelines and standards set by Australian Qualifications Framework (AQF) and is recognised throughout Australia.

ASSESSMENT
Assessment is through participation through classroom delivery as well as completing assessment activities and tasks like:
• Questions and answers
• Case studies
• Observations/Demonstration
• Role-plays
• Research assignments
• Workplace projects
• Practical demonstration
COURSE STRUCTURE

Students will need to complete thirty three (33) units of competency, consisting of the following core and elective units:

Core Units

- BSBDIV501A  Manage diversity in the workplace
- BSBSUS301A  Implement and monitor environmentally sustainable work practices
- HLTAID003  Provide First Aid
- SITHCCC101  Use food preparation equipment
- SITHCCC201  Produce dishes using basic methods of cookery
- SITHCCC202  Produce appetisers and salads
- SITHCCC203  Produce stocks, sauces and soups
- SITHCCC204  Produce vegetable, fruit, egg and farinaceous dishes
- SITHCCC301  Produce poultry dishes
- SITHCCC302  Produce seafood dishes
- SITHCCC303  Produce meat dishes
- SITHCCC307  Produce food to meet special dietary requirements
- SITHCCC308  Produce cakes, pastries and breads
- SITHCCC309  Work effectively as a cook
- SITHKOP302  Plan and cost basic menus
- SITHKOP402  Develop menus for special dietary requirements
- SITHKOP403  Coordinate cooking operations
- SITHPAT306  Produce desserts
- SITXCOM401  Manage conflicts
- SITXFIN402  Manage finances within a budget
- SITXFSA101  Use hygienic practices for food safety
- SITXFSA201  Participate in safe food handling practices
- SITXHRM301  Coach others in job skills
- SITXHRM402  Lead and manage people
- SITXINV202  Maintain the quality of perishable items
- SITXMGT401  Monitor work operations
- SITXWHS401  Implement and monitor work health and safety practices

Elective Units

- BSBSUS201A  Participate in environmentally sustainable work practices
- SITXCCS303  Provide service to customers
- SITXFSA401  Interpret financial operations
- SITXWHES301  Develop and implement a food safety program
- SITHIND201  Identify hazards, assess and control safety risks
- Source and use information on the hospitality industry
SIT50313 DIPLOMA OF HOSPITALITY

COURSE DESCRIPTION
National Code  SIT50313
Course Duration  78 weeks
Tuition Fee  A$18,900
Resources Fee  A$1,190
Administration Fee  A$200
CRICOS Code  083515G
Contact hours  21 hours per week

This qualification provides the skills and knowledge for an individual to be competent as a manager in any hospitality functional area. Work would be undertaken in various hospitality settings such as: restaurants, hotels, catering operations, motels, clubs, pubs, cafes and coffee shops.

CAREER OPPORTUNITIES/JOB ROLES
Graduates may find employment in a wide range of areas, these typically include: major hotel and hospitality venues, tourism and gaming venues.

PRE-REQUISITES/ENTRY REQUIREMENTS
• 18 years or older
• IELTS 5.5 or higher
• Completed secondary studies in the student’s home country equivalent to an Australian Year 12 qualification from an English speaking country, or relevant and sufficient work experience.
• International students must hold valid Australian visa to study this course

If an applicant cannot produce evidence of a satisfactory IELTS score, and there are doubts their English language skills being sufficient to cope in an academic environment, the applicant will be required to sit an IELTS test or to enrol in an English (ELICOS) course for an appropriate duration until the applicant achieves the required IELTS score.

QUALIFICATION RECOGNITION
This qualification is based on the principles, guidelines and standards set by Australian Qualifications Framework (AQF) and is recognised throughout Australia.

ASSESSMENT
Assessment is through participation through classroom delivery as well as completing assessment activities and tasks like:
• Questions and answers
• Case studies
• Observations/Demonstration
• Role-plays
• Research assignments
• Workplace projects
• Practical demonstrations

EMPLOYMENT OUTCOMES
Employment Outcomes Include: Restaurant Manager, Kitchen Manager, Chef, Sous Chef, Motel Manager, Chef Patissier, Banquet Manager & Unit Manager (catering operations). (This qualification has pathways for further study in: SIT60313 Advanced Diploma of Hospitality or higher education qualifications in management.)
COURSE STRUCTURE
Students will need to complete twenty eight (28) units of competency, consisting of the following core and elective units:

<table>
<thead>
<tr>
<th>Core Units</th>
<th>Elective Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>BSBDIV501A</td>
<td>SITHCCC201 Produce dishes using basic methods of cookery</td>
</tr>
<tr>
<td>SITXCOM401</td>
<td>SITXFSA101 Use hygienic practices for food safety</td>
</tr>
<tr>
<td>SITXFSA401</td>
<td>SITHCCC204 Produce vegetable, fruit, egg and farinaceous dishes</td>
</tr>
<tr>
<td>SITXIND201</td>
<td>HLTAID003 Provide first aid</td>
</tr>
<tr>
<td>BSBMGT515A</td>
<td>SITHCCC202 Produce appetisers and salads</td>
</tr>
<tr>
<td>SITXCCS401</td>
<td>SITHCCC203 Produce stocks, sauces and soups</td>
</tr>
<tr>
<td>SITXCCC501</td>
<td>SITHCCC301 Produce poultry dishes</td>
</tr>
<tr>
<td>SITXFIN501</td>
<td>SITHCCC302 Produce seafood dishes</td>
</tr>
<tr>
<td>SITXGLC501</td>
<td>SITHCCC303 Produce meat dishes</td>
</tr>
<tr>
<td>SITXHRM401</td>
<td>SITHCCC307 Produce food to meet special dietary requirements</td>
</tr>
<tr>
<td>SITXMGT501</td>
<td>SITHCCC309 Work effectively as a cook</td>
</tr>
<tr>
<td>SITXCCC502</td>
<td>SITHIND201 Source and use information on the hospitality industry</td>
</tr>
<tr>
<td>SITXCCC503</td>
<td>SITXFSA401 Develop and implement a food safety program</td>
</tr>
<tr>
<td>SITXCCC507</td>
<td>SITXFIN401 Interpret financial information</td>
</tr>
<tr>
<td>SITXWHS301</td>
<td>SITXWHS301 Identify hazards, assess and control safety risks</td>
</tr>
</tbody>
</table>

My trainer is accommodating, helpful and very experienced. I am learning the skills I need in order to reach my goals, which is to become a Chef.

Bernard Dayot, Diploma of Hospitality
What is the ELICOS Program?
‘ELICOS’ stands for ‘English Language Intensive Courses for Overseas Students’.

ELICOS programs have been designed for students who require English language training for further study, travel, work, to prepare for an English exam or purely for personal interest. The Australian Government has an official ELICOS Student Visa especially for students who do one of these courses.

The ELICOS course focuses on learning all aspects of the English language including: speaking, listening, reading, writing, grammar, vocabulary and pronunciation.

Explore English promote and encourage quality English learning outcomes through developing and implementing exceptional standards of English training. We provide a safe and quality learning experience.

Accreditation
• NEAS (National ELT Accreditation Scheme)
• CRICOS

Who is it for?
International students or anyone who wishes to improve their English language skills.

Entry Requirements
Some previous knowledge of the language is required at an equivalent of IELTS 3.5 level. A genuine interest to learn English in an English speaking country. Dedication and discipline to complete assignments and participate fully in the classroom.

Duration
10-50 weeks.

ELICOS Course Articulation
ELICOS studies with MCIE can be the first step to beginning formal academic studies or can be completed just for the high quality English language teaching provided. The diagram below gives a general picture of how the Australian education system works and how the ELICOS graduate can enter this system at any point. All students studying in the ELICOS centre have direct entry into a MCIE VET course.

Explore English is a subsidiary of Melbourne City Institute of Education
Exploring English Courses

**GENERAL ENGLISH COURSE**
Designed for students who want to improve their English language skills in the areas of reading, writing, listening and speaking.

**PRE-INTERMEDIATE TO ADVANCED**
**STUDY PERIOD:** 2-50 WEEKS
**LEVEL COMPLETION:** 10 WEEKS
**MINIMUM ENROLMENT:** 2 WEEKS
New starters welcome every Monday!

**GENERAL ENGLISH+**
Minimum 10 weeks of English plus Customer Service, Responsible Serving of Alcohol and Barista classes - Be Job Ready!

**INTERMEDIATE TO ADVANCED**
**STUDY PERIOD:** MINIMUM 10 WEEKS

**ENGLISH FOR ACADEMIC PURPOSES**
Designed for students who wish to study at tertiary level in Australia or another English speaking country.

**UPPER INTERMEDIATE TO ADVANCED**
**STUDY PERIOD:** 5-30 WEEKS
**LEVEL COMPLETION:** 10 WEEKS
**MINIMUM ENROLMENT:** 10 WEEKS
There are no rolling enrolments for this course

**IELTS PREP COURSE**
The IELTS course is offered for students preparing for the Academic and General examination.

**UPPER INTERMEDIATE**
**STUDY PERIOD:** 10 WEEKS
**MINIMUM ENROLMENT:** 2 WEEKS
New starters welcome any Monday!

**PRE-PEARSON PREP COURSE**
Perfect course for students who would like to prepare themselves to sit the PTE Academic Test.

**UPPER INTERMEDIATE TO ADVANCED**
**STUDY PERIOD:** 5-30 WEEKS
**LEVEL COMPLETION:** 5 WEEKS
**MINIMUM ENROLMENT:** 2 WEEKS
New starters welcome every Monday!

**OET PREP COURSE**
Designed for health professionals who are planning to take the OET test to meet the requirements of AHPRA (Australian Health Practitioner Regulation Agency) for practicing in Australia.

**INTERMEDIATE/UPPER INTERMEDIATE**
**STUDY PERIOD:** 10 WEEKS
New starters welcome every Monday!

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**Convenient CBD Explore English campus**
**Computer terminals and Wi-Fi access**
**Experienced teachers & extra curricular activities**
Unlock your potential