At TAFE SA, we can provide you with the right education and training to open the door to your chosen career.

Our approach to learning is hands-on, practical and ready-made to transform lives. We work closely with industry and communities to design courses that get you job-ready.

All of our qualifications are industry-accredited and our short courses will bolster your knowledge and understanding in specific skill areas.

We also offer a wide range of opportunities for further study and higher education qualifications.

Whatever your training needs are, TAFE SA is here to help and we have skilled and dedicated lecturers who are passionate about you reaching your potential.

This program guide will help you through your choices and please contact our information services team with any questions you may have or visit the TAFE SA website. We also offer comprehensive student learning support services to get you to where you need to be.

So take a look and discover for yourself why many thousands of people choose TAFE SA every year to transform their lives with our world-class online and face-to-face training.

I look forward to having you join us.

Robin Murt
Chief Executive
YOU’LL GRADUATE JOB READY

TAFE SA is at the forefront of developing the State’s future workforce, with 87 per cent of graduates employed or in further study after graduating (NOVER 2015 TAFE SA Student Outcomes Report).

Our courses are updated regularly and developed in consultation with industry to ensure you learn the skills you need to work in your chosen field and hit the ground running.

We take into account the skills, experiences, work, formal and informal training and previous education. It means you may be able to graduate with a TAFE SA qualification sooner than you think.

BE CONFIDENT WITH YOUR CHOICE

TAFE SA is the largest provider of VET in South Australia, delivering high-quality, nationally recognised qualifications. Surveys show 91 per cent of our graduates are satisfied with the training they receive.

We pride ourselves on the awards our lecturers, facilities, training and sustainable practices have earned, which demonstrate best practice and commitment to excellence.

Recent awards:
- Two lecturers were acknowledged at the 2015 Engineers Australia Leading Minds Awards. John Kajko, also a former student, was presented with the inaugural David Robinson Award from the Information, Telecommunications and Electronic Engineering (ITEE) College of Engineers Australia. Christine Haydon was awarded the Engineering Technology of the Year.
- Gold, silver and bronze WorldSkills medals were presented to 41 competitors in 13 categories as part of the 2015 Regional WorldSkills Competition.
- TAFE SA in partnership with ETRAIN Interactive Pty Ltd won the 2016 Awards Community Services category for an innovative 3D nursing simulation training product.
- TAFE SA English Language student Ela Bortolari was named the 2016 Adult Learner of the Year.
- TAFE SA was awarded sixth place in the 2015 World Solar Challenge – Darwin to Adelaide.
- Four nursing graduates won accolades at the 2016 South Australian Nursing and Midwifery Excellence Awards.
- Apprentice motor mechanic and TAFE SA student James Littke won the 2016 RAA Centenary Award for best third-year apprentice in Light Vehicle Mechanical. James also won the top award at the 2016 TAFE SA Automotive Awards.
- Visual arts and design students Emmaline Zaneki and Jack Laidt were presented with major awards at the 2016 Helmann Academy Graduates Exhibition Awards. Emmaline won the Watson Award for her photography and sculptural piece and Jack was named winner of The Raffin Award.
- Aboriginal and Torres Strait Islander Student of the Year, Apprentice of the Year, School-based Apprentice of the Year, VET Teacher Trainer of the Year, Industry Collaboration Award and Large Training Provider of the Year at the 2016 SA Training Awards.
- Winner of the Tourism Education and Training Award at the prestigious Qantas Australian Tourism Award 2015.
- TAFE SA is in partnership with ETRAIN Interactive Pty Ltd won the 2016 Awards Community Services category for an innovative 3D nursing simulation training product.
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HOSPITALITY AND TOURISM – PROGRAM GUIDE

SUPPORT FOR ABOINDR RNAL AND TORRES STRAIT ISLANDER STUDENTS

Aboriginal Access Centres help prospective Aboriginal students into VET and on to meaningful employment. The Centres are located across South Australia and offer programs and support specifically for Aboriginal students to improve social, emotional, physical and economic wellbeing.

tafesa.edu.au/aboriginal-support

LANGUAGE SUPPORT

Studying at TAFE SA requires that you have a functional level of English literacy and numeracy skills prior to applying for, and enrolling in, a course. English language courses are available for students from culturally and linguistically diverse backgrounds and for those requiring assistance with reading, writing, maths and other skills to help study or find a job.

tafesa.edu.au/language

FOUNDERATION SKILLS

Foundation Skills courses provide the language, literacy and numeracy skills necessary for vocational study and employment. Foundation Skills courses enhance personal development, career planning and employment-related skills, and develop employability skills and the key competencies of communication, problem-solving, working in groups and using technology.

tafesa.edu.au/foundation

WOMEN’S EDUCATION

Women’s education programs are designed to increase vocational options for female students and give them the confidence and skills to find work or continue further education. Special courses are available for women from culturally and linguistically diverse backgrounds and those living in rural areas.

tafesa.edu.au/womansed

LEARNER SUPPORT SERVICES

Learner support services provide additional case management support for disadvantaged students. This support addresses barriers to learning, supports retention in training and helps students complete qualifications and move on to employment.

tafesa.edu.au/learner-support

LIBRARIES

Our extensive State-wide library network provides books, magazines, videos, online resources and databases in your subject areas, in both print and electronic formats. Subject-specific resources and study guides, combined with classes in study skills and research, are designed to support your learning and study needs.

tafesa.edu.au/libraries

APPRENTICESHIPS AND TRAINEESHIPS

Employers who choose TAFE SA for training are giving their apprentices and trainees a strong foundation of practical skills and knowledge that will be of lasting benefit to their business. For the student, an apprenticeship or traineeship is an opportunity to receive structured training and gain a nationally recognised qualification while undertaking paid employment.

Apprenticeships and traineeships are available in a wide range of industries and are open to people of any age. Training is usually conducted both in the workplace and at TAFE SA.

Apprenticeships traditionally focus on trade-related areas such as cookery, automotive, building, construction, hairdressing and plumbing, and are usually completed in four years.

Traineeships are similar to apprenticeships and are also offered in a wide range of declared vocations but generally are completed in one or two years. However, traineeships and apprenticeships can be completed once all the competencies have been achieved.

tafesa.edu.au/apprenticeships

AUSTRALIAN SCHOOL-BASED APPRENTICESHIP

A school-based apprenticeship or traineeship is not that different from a regular apprenticeship or traineeship except that you attend school while continuing your training.

As a school-based apprentice or trainee, you will have an employer who will employ and train you on the job, plus you will do some formal off-the-job training with TAFE SA. You will attend school part of the week, go to work on some days and attend TAFE SA on other days.

Enrolling in a school-based apprenticeship or traineeship has benefits including:

> your training will contribute towards your SACE (or equivalent)
> you will start your chosen career or trade while you’re still at school
> you will earn money while you learn
> you will gain experience in the trade or vocation of your choice
> your school-based training will convert to full-time or part-time when you leave school.

ENROLMENT PROJECTIONS

Enrolments in school-based apprenticeships and traineeships have increased in recent years. TAFE SA is committed to providing a quality education and training experience to students who have chosen to enrol in a school-based apprenticeship or traineeship.

ttafesa.edu.au/apprenticeships
The hospitality and tourism industries provide a wide variety of career possibilities. Whether you enjoy working with people, creating amazing experiences, or being part of the behind-the-scenes team producing fine flavours with food and wine, there’s a TAFE SA course to suit your palate.

Some courses offer an online mode or evening class options. See below for references used throughout the course listings.
CHEESE MAKING

TAFE SA cheese making courses cover all aspects of artisan cheese production. Learn how to make soft ripened, blue vein, cheddar and non-bovine cheeses. Other topics include food safety, cheese science, new product development and troubleshooting.

CERTIFICATE III PROGRAM IN FOOD PROCESSING (ARTISAN CHEESE)

This qualification combines high level theoretical and management training with hands-on cheese manufacturing. As well as expanding your cheese making skills, the program covers the issues around compliance, auditing, product recall, developing new product opportunities, and identifying production problems.

CAREER OPPORTUNITIES

Cheesemaker

DELIVERY

6 months full-time or part-time equivalent

CHEESEMAKING

DIPLOMA OF FOOD PROCESSING (SPECIALISIN IN BAKING)

This qualification covers a range of food processing areas in baking including large scale production of cakes, pastry, biscuits, bread and plant baking. It is suitable for those in senior management, technician or similar roles within food processing industries. It will provide you with extensive skills and knowledge of industry management functions and environments, and the ability to take responsibility for workplace systems.

CAREER OPPORTUNITIES

Food processing technician, senior manager

DELIVERY

2 years full-time or part-time equivalent

DIPLOMA OF FOOD PROCESSING (ARTISAN CHEESE)

INTEGRATING CERTIFICATE III IN FOOD PROCESSING FDIF0111

During this program, you will participate in courses from milk science and Hazard Analysis and Critical Control Points (HACCP), through 12 days of cheese making in our factory, as well as sensory, cheese defects, affiname and more.

CAREER OPPORTUNITY

Cheesemaker

DELIVERY

12 months full-time or part-time equivalent

COOKERY

TAFE SA cookery qualifications offer a world of opportunities for cooks and kitchen hands. You can learn how to prepare a variety of dishes using meat, seafood, poultry, vegetables and fruit. Our courses also cover menu development, dietary requirements and food safety. Graduates can expect to work with people from all over the world and experience many types of food preparation techniques.

CERTIFICATE III IN CATERING OPERATIONS

This course is for catering workers who must use a range of cookery skills. You would use discretion and judgement and have a sound knowledge of kitchen operations. You would work with some independence and under limited supervision and may provide operational advice and support to team members.

CAREER OPPORTUNITIES

Catering assistant, cook, food service assistant

DELIVERY

1.5 years full-time or part-time equivalent

DELIVERY

Work placement hours may be required for this course.

Refer to page 13 for higher qualifications in hospitality.
EVENT MANAGEMENT

Events management is a growing industry in Australia and trained professionals are in demand. Learn how to manage events ranging from private and business functions, to corporate meetings and conferences, to festivals and exhibitions. A TAFE SA event management qualification will help you to develop skills in organisation, planning and attention to detail.

CERTIFICATE III IN EVENTS SIT30516

This course provides you with the skills to work effectively in an assistant role in the events industry. Event assistants provide administrative and on-site support for a wide range of events, from weddings to business conferences to festivals. This qualification will give you the skills, knowledge and abilities to step into an entry level role in the vibrant event industry or continue your event studies to Diploma and beyond.

CAREER OPPORTUNITIES

Conference assistant, event assistant, event operations assistant, exhibitions assistant

COURSE ADMISSION REQUIREMENTS

For competitive applications: Satisfactory demonstration of reading, writing and numeracy skills by undertaking the Core Skills Profile for Adults (CSPA). WorkReady funding and VET Student Loans are available for this course. For eligibility requirements visit page 3.

DURATION

1.5 year full-time or part-time equivalent on campus study; from 2 years part-time external study

DELIVERY

Study available to industry professionals.

DIPLOMA OF EVENT MANAGEMENT SIT60216

This qualification will prepare you for a management role in events. It will help you develop strong skills in event management processes and combines the specialised skills needed to conceive, plan and stage events with study in event proposals, sponsorship, strategic planning and marketing.

CAREER OPPORTUNITY

Event manager, event sales consultant, professional conference organiser

COURSE ADMISSION REQUIREMENTS

For competitive applications: Satisfactory demonstration of reading, writing and numeracy skills by undertaking the Core Skills Profile for Adults (CSPA). WorkReady funding and VET Student Loans are available for this course. For eligibility criteria visit page 3.

DURATION

Up to 2 years full-time or part-time, equivalent on campus study. Mentoring and tailor made study available to industry professionals.

DELIVERY

Available to existing workers within a quality system support analyst role in the food processing industry.

DIPLOMA OF QUALITY AUDITING BSB551615

To complete this qualification you will need to study a range of compulsory subjects that will provide you with the opportunity to develop a strong foundation of theoretical knowledge and to apply this knowledge in your work place. This program is for existing workers only.

CAREER OPPORTUNITIES

Quality assurance manager, quality facilitator, quality and improvement consultant, service quality system support analyst

COURSE ADMISSION REQUIREMENTS

Available to existing workers within a quality assurance or quality auditing role. Contact the Regency International Centre for application and enrolment information.

DURATION

12 months full-time or part-time equivalent

DELIVERY

GRADUATE DIPLOMA ENTREPRENEURSHIP FOR FOOD AND WINE 102524NAT

The focus of the Graduate Certificate and Graduate Diploma is to offer a program where you will be given the opportunity to grow professionally by a group of industry experts who have a passion for their trade and for the delivery of a learning program that exceeds your expectations.

CAREER OPPORTUNITIES

Having the business and technical acumen to work entrepreneurially, graduates of this qualification may be able to revitalise mature organisations in response to a perceived opportunity or start a new business in the area of food and wine. You may be looking for an opportunity with an employer, have your own business that you are looking to expand, or you want to start a completely new operation.

COURSE ADMISSION REQUIREMENTS

Contact the Regency International Centre for application and enrolment information.

DURATION

Graduate Certificate: 6 months full-time or part-time equivalent

Graduate Diploma: 12 months full time or part time equivalent

DELIVERY

FOOD TECHNOLOGY

Food science and technology covers all areas of food production including dairy, cheese making, retail meat, butchery, meat processing, baking, brewing and beverages. Laborotary operations involve the chemical and microbiological testing of food. This includes testing the functionality of ingredients that have recently become available. TAFE SA food technology courses can lead to technical and management roles in the food processing industry.

DIPLOMA OF FOOD SCIENCE AND TECHNOLOGY FDF50311

This course has been designed to provide students with an in-depth level of knowledge and skills that can be practically applied in a wide variety of occupations across the food and beverage processing industry.

During the course you will research and develop your own new food product, participate in industry tours, produce a range of value-added food products including cheese, ice cream, confectionery, olive oils, jams and sauces, experiment with the production of a range of beverages including beer, coffee and soft drinks and you will have the opportunity to work alongside highly qualified industry professionals in world class facilities.

The course will be of interest to students who would like to learn how to create new and innovative food products from raw ingredients, improve their analysis and leadership skills and/or work in one of Australia’s most dynamic and fastest growing industries.

CAREER OPPORTUNITIES

Food technologist, production manager, quality systems manager, product development team leader, processing systems manager, environmental manager (food processing).

COURSE ADMISSION REQUIREMENTS

No course admission requirements; however VET Student Loans are available for this course. For eligibility criteria visit page 3.

DURATION

12 months full-time or part-time equivalent

DELIVERY

GRADUATE DIPLOMA ENTREPRENEURSHIP FOR FOOD AND WINE 102524NAT
HOSPITALITY

Hospitality is a varied industry where specialist staff are always in demand. Gain skills in hospitality, focusing on bar, food and wine service with a TAFE SA hospitality course. Qualifications in this area lead to employment in a hotel, restaurant, café, banqueting or catering business. Advanced studies include topics such as marketing, finance and human resource management, and can lead to a variety of supervisory and management roles.

CERTIFICATE II IN HOSPITALITY

This course prepares you to use a range of hospitality operational skills. Graduates are involved in tasks using practical skills and basic industry knowledge and work under direct supervision.

CAREER OPPORTUNITIES
Bar attendant, bottie shop attendant, café attendant, catering assistant

COURSE ADMISSION REQUIREMENTS
No course admission requirements, however WorkReady funding is available for this course. For eligibility criteria visit page 3.

DURATION
4 months full-time or part-time equivalent

DELIVERY
Work placement hours are required for this course.

CERTIFICATE III IN HOSPITALITY (RESTAURANT FRONT OF HOUSE)

This course provides graduates with a broad range of hospitality skills combined with sound knowledge of industry operations. They will be able to operate independently or with limited guidance from others and use discretion to solve problems. They will develop the skills to undertake supervisory responsibilities and plan, monitor and evaluate the work of team members.

CAREER OPPORTUNITIES
Bar supervisor, team leader, food and beverage supervisor, shift manager

COURSE ADMISSION REQUIREMENTS
Senior bar attendant, sommelier, food and beverage attendant, water

DURATION
6 months full-time or part-time equivalent

DELIVERY
Work placement hours are required for this course.

CERTIFICATE III IN HOSPITALITY

Training in hospitality courses will provide you with the knowledge and skills to work within the industry, locally, nationally and internationally. You will gain practical experience in the service of food and beverage in a range of service environments and styles, including cafés, restaurants, hotels, clubs, functions and catering operations and up-market cocktail lounges.

CAREER OPPORTUNITIES
Catering assistant, food service assistant, food and beverage attendant, waiter, restaurant bar tender, waiter

COURSE ADMISSION REQUIREMENTS
Satisfactory demonstration of reading, writing and numeracy skills by undertaking the Core Skills Profile for Adults (CSPA). WorkReady funding is available for this course. For eligibility criteria visit page 3.

DURATION
6 months full-time or part-time equivalent

DELIVERY
Work placement hours are required for this course.

DIPLOMA OF HOSPITALITY MANAGEMENT

This qualification is for individuals who wish to become a competent manager or to open your own business. This qualification is for individuals planning to operate at a senior level who wish to use substantial industry knowledge and wide-ranging, specialised managerial skills. They operate independently, have responsibility for others and make a range of strategic business decisions.

CAREER OPPORTUNITIES
Assistant manager, banquet or function manager, chef de cuisine, chef patissier, kitchen manager, motel manager, restaurant manager, sous chef, unit manager (catering operations)

COURSE ADMISSION REQUIREMENTS
Satisfactory demonstration of reading, writing and numeracy skills by undertaking the Core Skills Profile for Adults (CSPA). VET Student Loans are available for this course. For eligibility criteria visit page 3.

DURATION
1.5 – 2 years full-time or part-time equivalent

DELIVERY
Work placement hours are required for this course.

BACHELOR OF HOSPITALITY MANAGEMENT

This is a comprehensive, industry relevant program that offers university level study in strategic planning, finance, marketing, international human resource management and research and business ethics.

CAREER OPPORTUNITIES
Innovative and entrepreneurial positions as a banquet or function manager, chef de cuisine, chef patissier, kitchen manager, motel manager, restaurant manager, sous chef, unit manager (catering operations), business owner

COURSE ADMISSION REQUIREMENTS
Any one of: 12 months full time completion of a bridging/foundation course at University, 6 months full time completion of a University Degree, any Certificate IV or higher, SACE Completion or equivalent with a minimum ATAR of 60 or satisfactory achievement in the Special Tertiary Admissions Test (STAT) with a minimum score of 140.

DURATION
3 years full-time

DELIVERY

MEAT PROCESSING

TAFE SA meat processing courses cover selecting, cutting, trimming, preparing and displaying meat for sale. Other topics include hygiene and sanitation, knife sharpening and humane animal handling. Most of the butchers employed in South Australia work in retail outlets. Graduates can also pursue careers with meat wholesalers and abattoirs.

CERTIFICATE II IN MEAT PROCESSING (MEAT RETAILING)

This course provides students with usable skills and knowledge relevant to the meat industry and offers specialised training in selecting, cutting, trimming, preparing, packing and arranging meat and meat products for supply and sale. Graduates may be eligible for apprenticeships in retail butcher shops.

CAREER OPPORTUNITIES
Butcher shop sales assistant, meat department worker, assistant butcher, meat wholesaler, boning room assistant

COURSE ADMISSION REQUIREMENTS
No course admission requirements, however WorkReady funding is available for this course. For eligibility criteria visit page 3.

DURATION
3 months full-time

DELIVERY

HOSPITALITY AND TOURISM – PROGRAM GUIDE
TORISM

Jobs in travel and tourism are by nature found wherever tourists want to go. This includes major cities and attractions, as well as on models of transport to get there. TAFE SA tourism course focus on experiential learning in and out of the classroom. Field trips and excursions provide a hands-on experience of the industry. Courses include studies in tourism development, tour guiding, provision of visitor information, travel, sales, marketing and tourism operations.

CAREER OPPORTUNITIES

Tour consultant (domestic, international, corporate, leisure, online, mobile) reservations officer (tour operator, wholesaler, airlines, coach, rail, hotel)

COURSE ADMISSION REQUIREMENTS

For competitive applications: Satisfactory demonstration of reading, writing and numeracy skills by undertaking the Core Skills Profile for Adults (CSPA). VET Student Loans are available for this course. For eligibility criteria visit page 3.

DELIVERY

1 year full-time or part-time equivalent on campus study only

TOURISM

COURSE ADMISSION REQUIREMENTS

No course admission requirements, however WorkReady funding is available for this course. For eligibility criteria visit page 3.

DELIVERY

1 year full-time or part-time equivalent on campus study only
HOSPITALITY AND TOURISM – PROGRAM GUIDE

WINE AND VITICULTURE

Courses in wine production will prepare you for work in the wine industry. Depending on the specialisation chosen, you may develop the skills and knowledge to manage the cultivation and development of vines, work as a vintner or manager, or gain employment at a cellar door. You will also develop skills, knowledge and experience in wine and regional food production, processing and wine sensory evaluation.

CERTIFICATE II IN WINE INDUSTRY OPERATIONS (WINE GRAPE GROWING) FDF20411

This course is for those working within a production or production support role. You must be working in a related industry and provide evidence of this when you enrol. WorkReady funding is available for this course. For eligibility criteria visit page 3.

CAREER OPPORTUNITIES
Cellar door sales, bottling and packaging, cellar operations

COURSE ADMISSION REQUIREMENTS
Workplace training applications: You must be working in a related industry and provide evidence of this when you enrol. WorkReady funding is available for this course. For eligibility criteria visit page 3.

DURATION
Up to 12 months part-time

DELIVERY

CERTIFICATE III IN WINE INDUSTRY OPERATIONS (WINE GRAPE GROWING) FDF30411

This course is designed to provide skills for those working within a production or production support role with a focus on wine grape growing.

CAREER OPPORTUNITIES
Vineyard work

COURSE ADMISSION REQUIREMENTS
No course admission requirements, however WorkReady funding is available for this course. For eligibility criteria visit page 3.

DURATION
Up to 12 months part-time

DELIVERY

DIPLOMA OF FOOD AND WINE MANAGEMENT 10257NAT

This course provides the knowledge to take a leadership role in the development and promotion of the wine and food enterprise.

CAREER OPPORTUNITIES
Vineyard supervisor, junior manager

COURSE ADMISSION REQUIREMENTS
No course admission requirements.

DURATION
Up to 18 months part-time

DELIVERY

DIPLOMA OF VITICULTURE AHC15116

This course will develop your knowledge and skills in vineyard planning, staff management, and financial aspects of vineyard management.

CAREER OPPORTUNITIES
Vineyard supervisor, junior manager

COURSE ADMISSION REQUIREMENTS
No course admission requirements.

DURATION
Up to 2 years part-time

DELIVERY

COURSE FEES*

*Course fees are indicative as at April 2017. Prices are subject to change. Please confirm at time of enrolment. Visit tafesa.edu.au for latest course fee information.

KEY: T/A TRANESHIH APPRENTICESHIP | DOC DUAL OFFER COURSE | CT CREDIT TRANSFER

Baking
Certificate II Food Processing (FDF20111) $2,125.20 – $4,264.80 $0
Certificate II Pastry Making (FDF10111) $1,149.80 – $3,948.80 $3,255 – $3,849
Certificate II Retail Baking (Retail) (FDF30116) $4,167.50 – $5,768 $0
Certificate IV Retail Baking, Sales and Patisserie (FDF40150) $4,961.80 – $6,980.10 $0
Certificate IV Pastry (FDF40116) $12,770 – $15,780 $5,621.80 – $7,130.40
Diploma Food Processing (Specialising in Baking) (FDF50110) $10,209 – $16,414 $6,080.90 – $10,080

Cheese Making
Certificate II Food Processing (FDF20111) $4,746.70 – $6,315.10 $2,009.10 – $3,820.45
Certificate III Food Processing (FDF30111) $1,229.40 – $1,508.40 $671.50 – $1,042.70

Cooking
Certificate II Kitchen Operations (FiD10111) $3,346 – $5,206.30 $1,655 – $2,957.60
Certificate II Catering Operations (FDF10116) $5,264 – $7,842.40 $2,657 – $3,736.60
Certificate II Commercial Catering (FDF10116) $6,984 – $10,045.20 $3,743.30 – $4,450.10
Certificate IV Commercial Catering (FDF10116) $12,636 – $16,128 $6,462 – $9,315.40

Event Management
Certificate II Events (SIT30516) $3,179.40 – $5,300.80 $1,214.50 – $2,000.00
Certificate III Event Management (SIT50116) $9,127.30 – $9,401.10 $4,419.10 – $4,551.70
Advanced Diploma Event Management (SIT60216) $11,394 – $13,203

Food Technology
Certificate III Food Science and Technology (FDF30111) $1,771.50 – $1,867.40
Certificate III Food Science (FDF30111) $2,420.50 – $3,520.70
Graduate Certificate Entrepreneurship for Food and Wine (102551NA) $26,820 – $27,685
Graduate Diploma Entrepreneurship for Food and Wine (102521NA) $26,820 – $27,685

Hospitality
Certificate II Hospitality (SIT20116) $2,903.60 – $4,749.90 $1,325.90 – $2,369.31
Certificate III Hospitality (SIT30116) $4,384.20 – $5,420.60 $0
Certificate III Hospitality Restaurant Front of House (SIT20716) $3,167.35 – $4,170.10
Certificate II Catering Operations (Hospitality Stream) (SIT30116) $6,304 – $7,842.40 $2,697 – $3,736.60
Certificate III Hospitality Management (SIT30116) $9,192 – $12,070.50 $3,441 – $4,310.60
Diploma Hospitality Management (SIT50116) $13,260 – $13,688
Advanced Diploma Hospitality Management (SIT60116) $18,827 – $17,414
Bachelor Hospitality Management (SIT80216) $33,115 – $37,199

Meat Processing
Certificate II Meat Processing (Rendering) (SIT30116) $6,280.70 – $7,368.40 $2,607.70 – $2,982.70
Certificate II Meat Processing (Meat Safety) (SIT30116) $6,280.70 – $7,368.40 $2,607.70 – $2,982.70
Certificate III Meat Processing (SIT50116) $9,192 – $12,070.50 $3,441 – $4,310.60
Certificate IV Meat Processing (SIT60116) $11,383.40 – $12,027 $2,832 – $3,490.60

Travel and Tourism
Certificate II Tourism (SIT20116) $4,068.40 – $6,307.30 $2,220.80 – $3,006.10
Certificate III Tourism (SIT30116) $6,856.40 – $7,397.10 $3,395.60 – $3,450.60
Certificate III Travel and Tourism Management (SIT30116) $9,740.80 – $10,211.50 $4,231.90 – $4,546.10
Advanced Diploma Travel and Tourism Management (SIT60116) $11,892 – $11,987

Wine and Viticulture
Certificate II Wine Industry Operations (FDF20111) $6,147.40 – $8,664.80 $186.60 – $304.45
Certificate II Wine Industry Operations (Wine Grape Growing) (FDF20111) $7,965 – $8,699 $186.50 – $304.05
Certificate II Wine Industry Operations (Wine Grape Growing) (FDF20111) $11,567.20 – $14,305 $5,921.80 – $7,450.80
Certificate IV Wine and Food Management (102551NA) $10,836.40 – $13,030.40
Certificate IV Viticulture (SIT40111) $10,836.40 – $11,181

SHORT COURSES

In addition to formal qualifications, TAFE SA offers a range of accredited and non-accredited short courses. Short courses are great if you are looking to learn a new skill without the long term commitment. There are many Hospitality and Tourism short courses, from bartending to sausage making. For a full list visit tafesa.edu.au/short-courses.

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