



*excite  
your  
senses*

WILLIAM ANGLISS INSTITUTE

OPEN DAY 2017

SUNDAY 13 AUGUST | 10:00AM - 3:00PM

**PROGRAM GUIDE**

William  
**Angliss**  
Institute

Specialist centre  
for foods, tourism,  
hospitality & events

# INFORMATION SESSIONS

## FOODS

TIME	PROGRAM	LOCATION
10:00am	Cookery, Retail Butchery & Food Science	● Building E, Ground Level, Room EG17
10:30am	Baking & Patisserie	● Building E, Ground Level, Room EG17
11:00am	Cookery, Retail Butchery & Food Science	● Building E, Ground Level, Room EG17
11:30am	Baking & Patisserie	● Building E, Ground Level, Room EG17
12:00pm	Cookery, Retail Butchery & Food Science	● Building E, Ground Level, Room EG17
12.30pm	Baking & Patisserie	● Building E, Ground Level, Room EG17
1:30pm	Cookery, Retail Butchery & Food Science	● Building E, Ground Level, Room EG17
2:15pm	Baking & Patisserie	● Building E, Ground Level, Room EG17

## TOURISM, TRAVEL & AVIATION

TIME	PROGRAM	LOCATION
10.15am	Aviation	● Building A, Level 2 foyer
11:00am	Tourism, Travel & Guiding – Certificate, Diploma & Advanced Diploma	● Building A, Level 5, Docklands Room
11:30am	Guest Speaker: Taryn Welsh from Contiki	● Building A, Level 5, Docklands Room
12.00pm	Bachelor of Tourism Bachelor of Tourism (Ecotourism) Bachelor of Tourism (Marketing)	● Building A, Level 5, Docklands Room
12:30pm	Aviation	● Building A, Level 2 foyer
1:00pm	Tourism, Travel & Guiding – Certificate, Diploma & Advanced Diploma	● Building A, Level 5, Docklands Room
2.00pm	Bachelor of Tourism Bachelor of Tourism (Ecotourism) Bachelor of Tourism (Marketing)	● Building A, Level 5, Docklands Room

## HOSPITALITY MANAGEMENT

TIME	PROGRAM	LOCATION
10:30am	Hospitality – Certificate, Diploma & Advanced Diploma	● Building E, Ground Floor, Angliss Restaurant
11:00am	Guest Speaker: Cameron Maher from Estelle by Scott Pickett	● Building E, Ground Floor, Angliss Restaurant
11.30pm	Bachelor of Tourism & Hospitality Management	● Building E, Ground Floor, Angliss Restaurant
12:00pm	Bachelor of Culinary Management	● Building E, Ground Floor, Angliss Restaurant
12:30pm	Hospitality – Certificate, Diploma & Advanced Diploma	● Building E, Ground Floor, Angliss Restaurant
1.00pm	Bachelor of Tourism & Hospitality Management	● Building E, Ground Floor, Angliss Restaurant
1:30pm	Bachelor of Culinary Management	● Building E, Ground Floor, Angliss Restaurant

## RESORT & HOTEL MANAGEMENT & HOTEL SCHOOL

TIME	PROGRAM	LOCATION
10:15am	Angliss International Hotel School	● Building A, Level 3, Room A337
10:45am	Bachelor of Resort and Hotel Management Bachelor of Resort and Hotel Management (Professional Practice) Bachelor of Resort and Hotel Management (International Practice)	● Building A, Level 3, Room A337
11:15pm	Guest Speaker: Kosta Atsiaris from Ascott The Residence	● Building A, Level 3, Room A337
12:15pm	Angliss International Hotel School	● Building A, Level 3, Room A337
12:45pm	Bachelor of Resort and Hotel Management Bachelor of Resort and Hotel Management (Professional Practice) Bachelor of Resort and Hotel Management (International Practice)	● Building A, Level 3, Room A337
1:15pm	Guest Speaker: Kosta Atsiaris from Ascott The Residence	● Building A, Level 3, Room A337

## EVENTS

TIME	PROGRAM	LOCATION
10:30am	Events – Diploma & Advanced Diploma	● Building A, Level 5, Theatre
11:00am	Guest Speaker: Luella Doyle from Mantra Lorne	● Building A, Level 5, Theatre
11:30am	Bachelor of Event Management	● Building A, Level 5, Theatre
12:30pm	Events – Diploma & Advanced Diploma	● Building A, Level 5, Theatre
1:00pm	Guest Speaker: Luella Doyle from Mantra Lorne	● Building A, Level 5, Theatre
1:30pm	Bachelor of Event Management	● Building A, Level 5, Theatre
2:15pm	Events – Diploma & Advanced Diploma	● Building A, Level 5, Theatre

## FOOD STUDIES & POSTGRADUATE STUDIES

TIME	PROGRAM	LOCATION
10:30am	Bachelor of Food Studies Master of Food Systems and Gastronomy Master of Philosophy – new for 2018	● Building A, Level 5, Flagstaff Room 1
1:30pm	Bachelor of Food Studies Master of Food Systems and Gastronomy Master of Philosophy – new for 2018	● Building A, Level 5, Flagstaff Room 1



# CAMPUS TOURS



Campus tours will depart regularly from 10am to 2pm. Meet at the Learning Resource Centre on the ground floor of Building C where your Open Day Tour Guide will greet you.

**Register your attendance on Open Day** and you could win a **\$1,000 Contiki Voucher** or a **\$300 GoodFoods voucher.\***

Terms and Conditions on our website, [www.angliss.edu.au/openday](http://www.angliss.edu.au/openday)

**All tours start from ● Building C, Ground Level**

## **FOODS & HOSPITALITY**

10am, 10.45am, 11.30am, 12.15pm, 2pm

## **TOURISM, TRAVEL & EVENTS**

10.15am, 11.15am, 12.30pm, 1.30pm

# FEES & SUPPORT



## FEE SUPPORT & INFORMATION HUBS

Visit one of our Fee Support and Info Hubs at the Expo on Level 5 of Building A or the Learning Resource Centre on the Ground Floor of Building C. Here you can also submit your application for future study at William Angliss Institute, whether it be VTAC or Direct for February next year, or a Direct Application for our Foods intake for October.

- Building A Level 5, Expo ALL DAY
- Building C Ground Floor, LRC ALL DAY



## STUDENT OPPORTUNITIES

Find out about our Global Mobility program, scholarships, careers and employment programs, disability support, counselling and learning support and accommodation and financial assistance services.

- Building C Level 1, Student Lounge ALL DAY



## INDIGENOUS OPPORTUNITIES

We offer a range of dedicated pre-employment, apprenticeship and traineeship programs for Aboriginal and Torres Strait Islander people, including Charcoal Lane, National Indigenous Culinary Institute and tourism and hospitality programs across Australia. Chat with our team z to find out more.

- Building C Level1, Student Lounge ALL DAY



# SPECIAL GUESTS



**PÂTISSERIE**

## CHRISTY TANLA



MasterChef judge and owner of Glacé

One of Australia's most respected pastry experts, Christy will showcase her whimsically elegant creations and share her insights into the fast-paced dessert world.

● Building E Level 1, Room E110  
10.15am & 1.15pm



**HOSPITALITY**

## CAMERON MAHER



Angliss graduate and Restaurant Manager at Estelle by Scott Pickett

From Fat Duck and Dinner by Heston Blumenthal to Estelle by Scott Pickett, Cameron shares his passion for the hospitality industry, what it takes to make a wonderful guest dining experience and the amazing career and travel opportunities the industry offers.

● Building D Ground Floor, Angliss Restaurant  
11am



**HOTEL MANAGEMENT**

## KOSTA ATSLARIS



Angliss graduate and Sales Manager at The Ascott Limited

Having worked in the hotel industry both locally and globally since he was 17, Kosta will give his insights into what hotels are looking for when recruiting new staff, what kinds of careers you can have in this diverse industry and what the future for hotels looks like.

● Building A Level 3, Room A337  
11.15am & 1.15pm



**COOKERY**

## MICHAEL COLE



Angliss graduate and Bocuse d'Or Australian Selection winner

As Executive Chef of George Bass Flinders Hotel in Flinders, Michael also runs cooking classes at Georgie Bass Café & Cookery and was also named 2017 Professional Chef of the Year at Foodservice Australia 2017.

● Building E Level 1, Room E101  
12.00pm & 1.00pm



**TRAVEL**

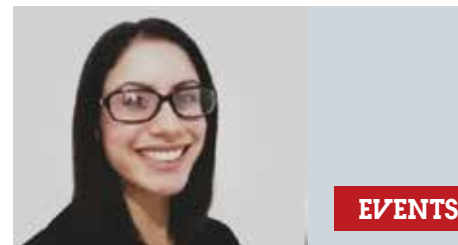
## TARYN WELSH



Asia Operations Supervisor for Contiki

As an ex-trip manager and all-round tourism expert, Taryn will share the excitement of the tourism industry, what skills you need for a great tourism career and how to stand out from the crowd when job-hunting.

● Building A Level 5, Docklands Room  
11.00am



**EVENTS**

## LUELLA DOYLE



Angliss graduate and Conference Sales Coordinator at Mantra Lorne

Having made the initial connection with The Mantra Group at an Angliss Speed Networking event while studying her Diploma of Event Management, Luella will outline the importance of networking, volunteering and using your initiative to kick-start your career in the vibrant events industry.

● Building A Level 5, Theatrette  
11.00am & 1.00pm



## MATTEO PIGNATELLI & BUDDHA LO



Owner & Angliss graduate and Executive Chef at Matteo's

An entertaining demonstration, with front of house stories and back of house flavours from the super-creative duo at one of Melbourne's dining institutions. To be followed by a Bite-Sized Great Chefs lunch hosted by Matteo Pignatelli, featuring two courses created by Buddha Lo and served in the Angliss Restaurant.

● Building E

Level 1, Room E110  
12.00pm

## CULINARY TASTERS

TRY YOUR HAND AT:



### COOKERY (\$15)

● Building E

Level 1, E110  
10.15am & 1.15pm



### PÂTISSERIE (\$15)

● Building D

Ground Floor  
10.15am & 1.15pm



### BAKING (\$15)

● Building D

Ground Floor  
10.15am & 1.15pm

**Pre-registration required but you are more than welcome to view the activity in action.**

# FOODS



## CAKE & PATISSERIE / SHOWCASE



Discover a range of delicious pastries, sweet yeast cakes and cake decorating styles at this mouth-watering bakery showcase. Baking representatives will be on hand to talk about their courses and share samples of bakery products made just for Open Day.

● Building D

Ground Level  
ALL DAY



## CAKE DECORATING DEMO



Watch Bakery teacher and President of the Cake Decorators Association of Victoria, John Quai Hoi, decorate an enormous cake, making it into a work of art. You'll see amazing piping and decorating methods and techniques including chocolate decorating, piping jelly, butter cream and free-hand piping.

● Building E

Ground Floor, Angliss Gallery  
10:30am-3:00pm



## MEET OUR PATISSERIE AND BAKING TEAMS



Sweet talk your way to the Angliss Gallery, to speak with our Baking and Patisserie team about our courses and all things bread, cakes, desserts and chocolates. Also, view our teacher and resident expert John Quai Hoi demonstrate his elite cake decorating talents throughout the day.

● Building E

Ground Floor, Angliss Gallery  
ALL DAY



## BREAD SHOWCASE



Indulge your love of fresh bread at this baking showcase, with a bread baking display, dough modelling and moulding bread techniques. Baking representatives will be available to chat about their courses and share samples of baking items made specifically for Open Day.

● Building D

Ground Level  
ALL DAY



## PATISSERIE EXTRAVAGANZA



Be amazed at the delicious and beautifully artistic high tea display made by our patisserie students. The students will be on hand to talk about how they made their different dishes, and what they are learning about patisserie. Of course, you'll also have an opportunity to taste some of the sweet and savoury treats.

● Building D

Ground Floor  
ALL DAY



## MEET OUR COOKERY AND FOOD SCIENCE TEAM



If you're interested in becoming a chef or would like to pursue a career in the area of Food Science, meet our team in the Angliss Bistro.

● Building D

Ground Floor, Angliss Bistro  
ALL DAY





### FOOD SCIENCE



Visit our laboratory to discover more about the exciting things our Food Science & Technology students get up to, including a confectionery demo.

- Building E      Basement, Room EB02  
ALL DAY



### NESTLÉ DEMO



Executive Chef Mark Clayton demonstrates Nestlé Professional products in the modern kitchen and talks about industry challenges such as gluten free requirements, commercial operational issues, growing trends, seasonal variations, and skills shortages within the industry.

- Building D      Level 1, Room D115  
10.30am & 1.30pm



### BUTCHERY COMPETITIONS



Apprentice butchers from across Victoria are competing in the Sir William Angliss Apprentice Butchery Competition. Come and watch the action and ask our experts about getting started in the meat retailing industry.

- Building D      Lower Ground Level, Butchery Dpt  
ALL DAY



### APPRENTICESHIP INFORMATION



Speak with representatives from apprenticeship centres to navigate your way towards securing an apprenticeship in the Foods industry.

- Building D      Ground Floor, Angliss Bistro  
ALL DAY



### DISCOVER FOOD STUDIES – DEGREE AND MASTER PROGRAMS



Do you want to understand how our food and drink choices shape our world? Are you passionate about generating positive change within the food system? Talk to our team about our Bachelor and Master degrees.

- Building A      Level 5, Auditorium  
ALL DAY



### FOODS INFORMATION SESSIONS



All you need to know about becoming a student in our Cookery, Patisserie, Baking, Food Science and Retail Butchery programs with information sessions throughout the day.

- Building E      Ground Level, Room EG17  
For times, see pg 2.

# HOSPITALITY



## MOCKTAILS AND TEA SHAKES WORKSHOP



The skill and craftsmanship of cocktail making are revealed as our hospitality team show you how to create a range of mocktails and then you can try your hand at making a 'tea shake', a unique twist on a milkshake that will awaken your tastebuds.

- Building E Ground Level, Dilmah Tea Room  
ALL DAY



## MEET OUR HOSPITALITY TEAM

From Certificates and Diplomas, right up to Bachelor Degrees, come and meet our Hospitality team in the Angliss Restaurant where you can have a chat about the broad range of courses and careers in the Hospitality industry.

- Building E Ground Level, Angliss Restaurant foyer  
ALL DAY



## HOSPITALITY INFORMATION SESSIONS



All you need to know about becoming a student in our Hospitality Management programs with information sessions throughout the day.

- Building E Ground Level, Angliss Restaurant  
For times, see pg 2

# TOURISM & TRAVEL



## CABIN CREW WORKSHOP



Check in to see where future flight attendants train. Our Certificate III in Aviation (Cabin Crew) students prepare for a career as cabin crew at our on-campus airline cabin, complete with galley, airline service trolley and in-flight safety equipment.

● Building A

Level 2, Foyer  
11.00am & 1.15pm



## CABIN CREW INFORMATION SESSIONS



All you need to know about becoming a student in our Aviation (Cabin Crew) programs with information sessions throughout the day.

● Building A

Level 2, Foyer  
10:15am & 12.30pm



## TOURISM AND TRAVEL INFORMATION SESSIONS



All you need to know about becoming a student in our Tourism and Travel programs with information sessions throughout the day.

● Building A

Level 5, Docklands Room  
For times, see pg 2.



## MEET OUR CABIN CREW TEAM



Come and meet our export Cabin Crew team at the on-campus airline cabin, where you can find out about how to begin your dream career of being a flight attendant.

● Building A

Level 2, Foyer  
ALL DAY



## MEET OUR TOURISM AND TRAVEL TEAM



From Certificates and Diplomas, right up to Bachelor Degrees, come and meet our Tourism and Travel team in the Auditorium where you can have a chat about the broad range of courses and careers in the Events industry.

● Building A

Level 5, Auditorium  
ALL DAY



## XXXXXXXXXX



From Certificates and Diplomas, right up to Bachelor Degrees, come and meet our Tourism and Travel team in the Auditorium where you can have a chat about the broad range of courses and careers in the Events industry.

● Building A

Level 5, Auditorium  
ALL DAY



# EVENTS



## EVENTS STYLING WORKSHOP AND DISPLAY

Come and see styling concepts as put together by our Events Diploma students. For those registered for our workshop, have a go yourself at styling a table from a wide selection of different items from our Events Accessories room.

Event Styling Workshop (Pre-registration required)

- Building A Level 5, Flagstaff Room  
10.45am & 1.45pm

Event Styling Display

- Building A Level 5, Flagstaff Room  
ALL DAY



## MEET OUR EVENTS TEAM

From Certificates and Diplomas, right up to Bachelor Degrees, come and meet our Event Management team in the Auditorium where you can have a chat about the broad range of courses and careers in the Events industry.

- Building A Level 5, Auditorium  
ALL DAY



## EVENTS INFORMATION SESSIONS

All you need to know about becoming a student in our Event Management programs with information sessions throughout the day.

- Building A Level 5, Theatre  
For times, see pg 2.

# HOTEL MANAGEMENT



## **CHECK IN AT THE ANGLISS INTERNATIONAL HOTEL SCHOOL**

Come and visit behind the scenes at the Angliss International Hotel School - check in at reception and have a concierge look after you on arrival, see how reservation systems work, choose from our diverse range of accommodation suites and see how housekeeping works.

● Building A

Level 5, Auditorium  
ALL DAY



## **MEET OUR HOTEL MANAGEMENT TEAM**

Whether you are interested in studying through the Angliss International Hotel School or enrolling into one of our Resort and Hotel Management degrees, talk to our team about getting into an exciting career in the hotel industry. Meet our staff on Level 5, Building A.

● Building A

Level 4, Hotel School Foyer  
ALL DAY

# YOUTH, SHORT COURSES & INTERNATIONAL



## YOUTH LEARNING

Interested in William Angliss Institute's exciting VCAL program? Come and meet our staff in the Restaurant to discuss our youth programs, including our Certificate II in Tourism VETIS course, new in 2018.

- Building E Ground Level, Angliss Restaurant Foyer  
ALL DAY



## INTERNATIONAL STUDENTS

Are you an international student? Our team from the International department will assist you with any questions you have about commencing your studies at William Angliss Institute in Melbourne.

- Building Level 1, Student Lounge  
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## SHORT COURSES

Find out about our Lifestyle and Compliance Short Courses and enjoy affogato and coffee samples while watching demonstrations throughout the day. Receive 20% off selected Short Courses if you book and pay on Open Day.

- Building D Ground Level, Coffee Academy  
ALL DAY





# Oh Snap!

**CHECK OUT OUR SNAPCHAT FILTER!**



## REFRESHMENTS

### BAKESHOP AND CAFÉ 555

Our on-campus retail food outlets will be open. Fresh student produce, hot and cold drinks and snacks will be available in The Bakeshop. Lunch offerings, snacks and hot and cold drinks will be available at Café 555.

- **Building D**                      **Ground Level, Bakeshop**  
10.00am – 2.00pm
- **Building A**                      **Ground Level, Café 555**  
10.00am – 4.00pm

Little Lonsdale Street



William Angliss Institute

Specialist centre for foods, tourism, hospitality & events

OUR LOCATION

555 La Trobe Street, Melbourne 3000  
1300 ANGLISS or 03 9606 2111  
www.angliss.edu.au



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