

As the government “Specialist Centre for Tourism, Hospitality and Culinary Arts” William Angliss Institute has been keeping people out of desk jobs for over 70 years. Established in 1940, the Institute is a government registered training organisation that has over 23,000 enrolments, including 1200 international students, each year at the main campus in Melbourne, Australia. Our expert staff work closely with industry, providing innovative training solutions to meet the needs of today’s global workforce. In our exceptional, world class facilities on campus we offer high quality vocational or degree courses in the tourism, travel, hotel management, resorts and culinary fields.

Courses at William Angliss Institute include:



- Bachelor of Tourism and Hospitality Management
- Bachelor of Culinary Management
- Hotel and Event Internships

- Tourism, Ecotourism and Retail Travel Sales
- Hospitality and Business
- Commercial Cookery and Patisserie
- Events
- Resort Management (Spa, Dive, Water Recreation)
- Food Science and Technology
- Confectionery Manufacturing

Looking for a dream career full of surprises? An exciting, fast paced, dynamic, challenging profession that could take you to exotic locations all around the world? Look no further than William Angliss Institute in Melbourne, Australia to develop the skills and gain the experience to realise your dreams. William Angliss Institute is Australia's only Government endorsed specialist centre for hospitality, tourism and culinary arts, delivering courses from certificate level through to bachelor degrees. A possible career as a Hotel or Resort Manager, Restaurant Owner, Head Chef, Event Organiser, Travel Agent, Patissier or Tour Guide could be a reality if you enroll at William Angliss Institute.

▣ **Specialist Teachers**



William Angliss Institute employs over 272 qualified, industry experienced academic staff. In addition, industry experts are called upon to provide guest lectures.

Specialist Facilities

Modern, industry standard training facilities, with the latest in educational technology include:



A modern building with a glass facade and a tall spire, identified as the 250 Quadrant Learning centre.



Two chefs in a kitchen, one piping chocolate into a mold.



A portrait of a smiling man, identified as a Hospitality (Germany) What from a boy different courses is that hospitality and



My English is good. I use it every day and I really enjoy it. I am a chef and I work in a restaurant. I use English to talk to my colleagues and to my customers.



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For more information, please visit www.williamangliss.edu.au