



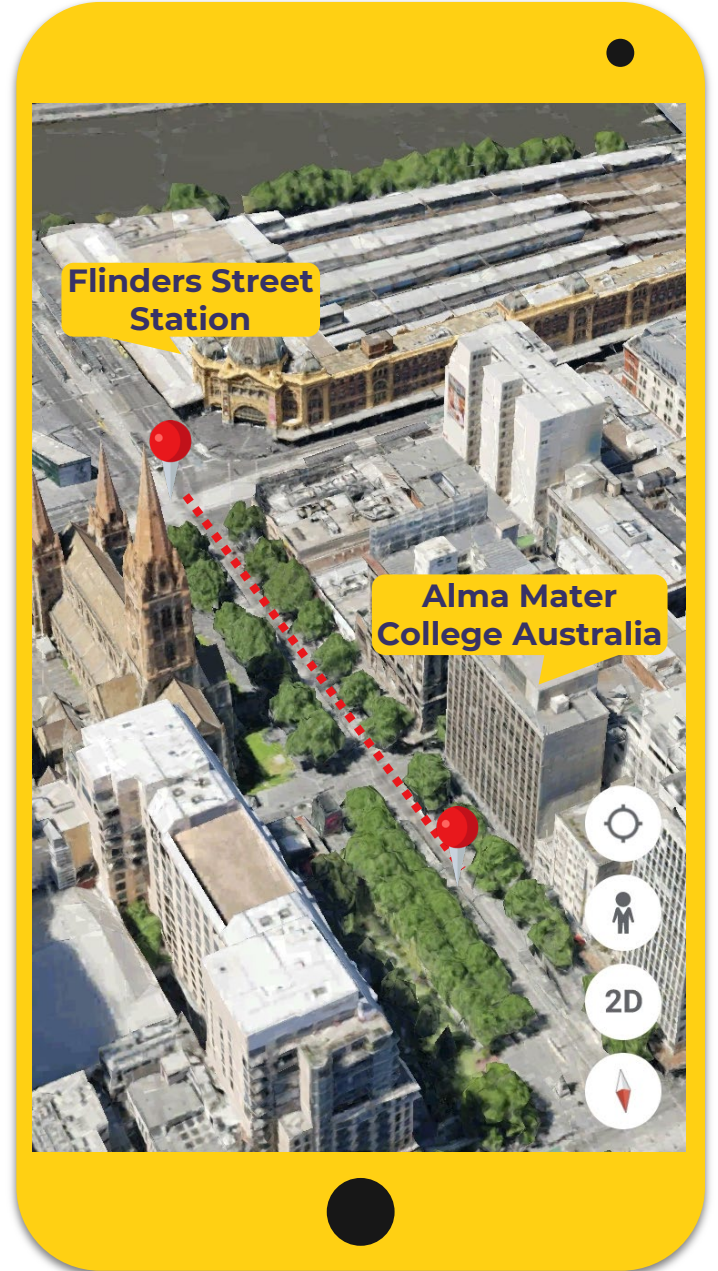
*Pathways to
global success*

ALMA MATER COLLEGE AUSTRALIA

Alma Mater is a Latin phrase meaning “the university, school, or college that one formerly attended”. Alma Mater College Australia (AMCA) aims to become a college where many international students feel at home, staying true to its name.

LOCATION >

AMCA is located in the heart of Melbourne right in front of Melbourne's main station – Flinders Street Station (2 minutes on foot)



Main Campus – Melbourne CBD

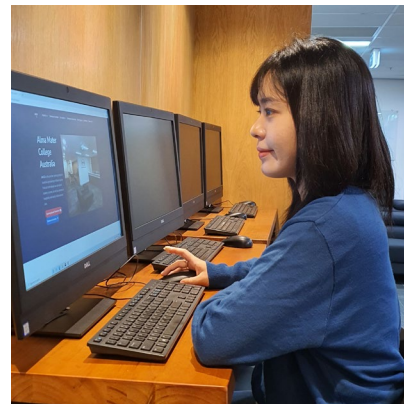
Lobby & Student Lounge



Spacious & modern facilities
Learning in style & comfort



Free access to
computers & all
kitchen
equipment



A cozy corner for
studying & socialising





Demo kitchen

A new kind of learning experience



Learning comes to life
in our classrooms



Docklands Training kitchen



Privately owned commercial training kitchen

Training that sets you up
for success



Commercial Cookery Course - Italian Cuisine





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Click **Testimonies** from our website amca.edu.au to view our beloved students' honest thoughts & feedbacks.



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Meet Julia from Italy



Meet Majorie from Philippines



Meet Ana from Philippines



Meet John from Philippines



Meet Jirapat from Thailand



Meet Joe from Thailand

Commercial Cookery Course - Italian Cuisine



AMCA is the premier cooking school specialising in Italian cuisine for international students in Australia.

At AMCA, students will learn authentic Italian cuisine with a focus on exploring the origin and tradition of a large variety of regional recipes, including the well known and lesser known.



Industry partner - Genobile Saba Italian food producer



Genobile Saba is a family owned business who delivers quality food products to independent supermarkets, delicatessens, restaurants & cafes. They are importing and distributing some of the finest Italian food.

Currently **Genobile Saba**'s head office is in Victoria. In the past five years they have expanded nationally by opening distribution centres in Tasmania, Perth, Sydney, Adelaide.





Industry partner - Genobile Saba Italian food producer ➤

Genobile Saba has a great vision to become the Australian world leader in delicious, premium and organic produce, living up to Hippocrates oath **'Let thy food be thy medicine'** – and making our happy workplace a destination of choice, caring for people and planet.

Please check their website: www.genobilesaba.com



Industry partner - Foglia Di Fico



Located in the west end side of Melbourne CBD, **Foglia di Fico** (meaning Fig Leaf) delivers fine Italian food in a warm and charming rustic setting.



Freshly baked bread & extra virgin olive oil harmonised with Fresh Pasta & Local produce. We appreciate Nature's gift.



RTO 45915 CRICOS 04058E



Industry partner - Foglia Di Fico



Here **Chef Jerry Kim** brings his innovation and delicate touch to a modern Italian cuisine, showing his respect for nature's produce through his elegant take on the menu.

Please check their website: www.fogliadifico.com.au



Industry partner - Funghi e Tartufo



Funghi e Tartufo is Melbourne's New All-Vegan Italian Restaurant in Hardware Lane and it is the first plant based Italian restaurant in Australia!

In a converted 19th century warehouse, **Funghi e Tartufo** – meaning Mushrooms and Truffle in honour of its signature dish – will offer customers a unique experience. The inspiration is traditional Sicilian and the vision is a modern and earth friendly way to marry deliciousness with plant based food. They are dishing up a top-notch, plant-based take on Italian fare, from bolognese arancini to creamy carbonara.



Industry partner - Funghi e Tartufo



The menu abounds in gluten-free options, and even the wine and cocktail list is an all-vegan affair. Their **Chef Alessandra D'Angelo** moved to Australia from Sicily in 2009 and she has been working incessantly on vegetarian and vegan recipes since then. Please check their website: www.funghietartufo.com.au



Industry partner - Roccella >

Roccella is an all-day Italian restaurant, combining the love of pizza and Italian food established by a highly acclaimed Italian Chef **Francesco Crifo**, commonly known as Ciccio in 2019.



Francesco was born in Catania Sicily and raised by a family of restaurateurs and grew up in the busy kitchen environment which is where his love of pizza was born. He first began working in a family friends' pizzeria at age 14, running deliveries and by 16 he was in the kitchen full time. At 23, he was leading the team as the Head Chef at Beato Te Milano, one of the biggest hospitality venues in Milan.

A love of travel and the excitement of new opportunities lead him to Australia with his wife, where he continued his journey in the kitchen, bringing his passion, expertise and a slice of the Italian culture.



Roccella is a renowned restaurant located in East Melbourne, very close to the Melbourne CBD with an inviting space where everyone is welcome; much like the Italian culture of accommodating guests as if they are family!

Francesco is determined to support giving the **AMCA's** students the chance to work for 6 months in a real and busy kitchen at Roccella while they take their industry placements.

Visit Roccella's website



<https://www.roccellamelbourne.com.au/>



WORK PLACEMENT



Our hospitality students spend up to **2 terms (6 months)** as part of their internship at no extra cost at our partner hotels and restaurants while they study their C.IV in Kitchen Management (formerly known as C.IV in Commercial Cookery).



C.IV in Kitchen Management (formerly known as C.IV in Commercial Cookery)

On campus
Training

On campus
Training

On campus
Training

On campus
Training

Hotel/Restaurant
Placement*

Hotel/Restaurant
Placement*

***Hotel/Restaurant Placement** - *AMCA Sourced Placement (unpaid) / Can be replaced as Full time Industry Placement if the placement conditions meet AMCA's requirements (**can be paid**)

FULL TIME INDUSTRY PLACEMENT >

**Diploma of Hospitality package
(majoring in Commercial Cookery) has a 9-month
full-time* Industry Placement**

C.IV in Kitchen Management (formerly known as C.IV in Commercial Cookery)						Diploma of Hospitality Management (Commercial Cookery)	
On campus Training	On campus Training	On campus Training	On campus Training	Hotel/Restaurant Placement*	Hotel/Restaurant Placement*	On campus Training	Full time Industry Placement**

***Hotel/Restaurant Placement** - *AMCA Sourced Placement (unpaid) / Can be replaced as Full time Industry Placement if the placement conditions meet AMCA's requirements (**can be paid**)

****Full time Industry Placement** - **Students Sourced Placement (**can be paid**)

Students can work on average 20 hours per week during their school term and unlimited during their school breaks. Together with the student visa work rights of 20 hours per week on average, students can work **up to 40 hours** where half to that time is part of their industry placement study during their **Industry Placement** for above mentioned programs.

FULL TIME INDUSTRY PLACEMENT >


**Advanced Diploma of Hospitality package
(majoring in Commercial Cookery) has a **15-month**
full-time* Industry Placement**

C.IV in Kitchen Management (formerly known as C.IV in Commercial Cookery)						Diploma of Hospitality Management (Commercial Cookery)	Advanced Diploma of Hospitality Management (Commercial Cookery)				
On campus Training	On campus Training	On campus Training	On campus Training	Hotel/Restaurant Placement*	Hotel/Restaurant Placement*	On campus Training	Full time Industry Placement**	On campus Training	On campus Training	Full time Industry Placement**	Full time Industry Placement**

***Hotel/Restaurant Placement** - *AMCA Sourced Placement (unpaid) / Can be replaced as Full time Industry Placement if the placement conditions meet AMCA's requirements (**can be paid**)

****Full time Industry Placement** - **Students Sourced Placement (**can be paid**)

Students can work on average 20 hours per week during their school term and unlimited during their school breaks. Together with the student visa work rights of 20 hours per week on average, students can work **up to 40 hours** where half to that time is part of their industry placement study during their **Industry Placement** for above mentioned programs.

 AMCA's Program	SCU Degree	Credit points	Total points required to complete SCU Degree
SIT50422 Diploma of Hospitality Management	Bachelor of Business in Hotel Management	96	288
SIT60322 Advanced Diploma of Hospitality Management	Bachelor of Business in Hotel Management	144	288

AMCA's SIT50422 Diploma of Hospitality Management → SCU's Bachelor of Business in Hotel Management in **2 years** NOT 3 years.

AMCA's SIT60322 Advanced Diploma of Hospitality Management → SCU's Bachelor of Business in Hotel Management in **1.5 years** NOT 3 years.

Early Childhood Education Courses





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Childcare Course – Real Job Ready!



Our **Early Childhood Education** courses will teach you how to provide enriching experiences to impact a young child's learning and quality of life. You will gain an understanding of cultural identity, how to provide a safe and healthy environment, how to build strong relationships with children and families, and more.

Childcare Course – Real Job Ready!



We will also provide you with an understanding of running a centre and supervision of staff, designing and implementing programs, coordination, and advocacy for the rights of children.



You will have real-world experience in childcare with our fully equipped practical rooms and many hours of compulsory pre-arranged work placement before you graduate so that you will become Real Job Ready!



Industry partner - Bira Bira Early Learning Centre >

AMCA has partnered with one of Melbourne's premier early childhood education & care services centres: **Bira Bira Early Learning Centre**. This centre in Cheltenham is where AMCA students will fulfil 200 hours of compulsory pre-arranged work placement and gain a superior applied learning experience within a best-practice environment that puts the individual first.



Industry partner - Bira Bira Early Learning Centre



WORK PLACEMENT



Our Childcare students spend up to **200 hours** on their work placement while they study their C.III in Early Childhood Education and Care - arranged by AMCA



C.III in Early Childhood Education and Care

On campus Training

On campus Training

On campus Training

Childcare Industry Placement*

**Childcare Industry Placement - *AMCA Sourced Placement (unpaid)*

RTO 45915 CRICOS 04058E

FULL TIME INDUSTRY PLACEMENT >

Diploma of Early Childhood Education and Care program has a **6-month full-time* Industry Placement.**


C.III in Early Childhood Education and Care				Diploma of Early Childhood Education and Care			
On campus Training	On campus Training	On campus Training	Childcare Industry Placement*	On campus Training	On campus Training	Full time Industry Placement**	Full time Industry Placement**

**Childcare Industry Placement - *AMCA Sourced Placement (unpaid)*

***Full time Industry Placement - **Students Sourced Placement (can be paid)*

Students can work on average 20 hours per week during their school term and unlimited during their school breaks. Together with the student visa work rights of 20 hours per week on average, students can work **up to 40 hours** where half to that time is part of their industry placement study during their **Industry Placement** for above mentioned programs.

Pathways with University Australian Catholic University(ACU)

 AMCA's Program	ACU Degree	Credit points	Total points required to complete ACU Degree
CHC50121 Diploma of Early Childhood Education and Care	Bachelor of Early Childhood Education (Birth to Five Years)	80	320
CHC50121 Diploma of Early Childhood Education and Care	Bachelor of Education (Early Childhood and Primary)	60	320

AMCA's CHC50121 Diploma of Early Childhood Education and Care → ACU's Bachelor of Early Childhood Education (Birth to Five Years) **in 3 years** NOT 4 years.

English entry requirement for ACU's Bachelor of Early Childhood Education (Birth to Five Years) or Bachelor of Education degrees:

1. Total study duration is minimum 2 years for Cert III + Diploma at AMCA (AMCA's registered duration is 104 weeks)
2. Commencing studies at ACU within 2 years of completing Cert III + Diploma at AMCA

Entry Requirements

AMCA has processes to assess whether a prospective student's qualifications, experience and English Language proficiency are appropriate for the course in which enrolment is sought.

GENERAL REQUIREMENTS:

Must be at least 18 years of age

ENGLISH LANGUAGE PROFICIENCY:

**MINIMUM REQUIREMENTS
(ONE OF THE FOLLOWING CRITERIA ONLY):**

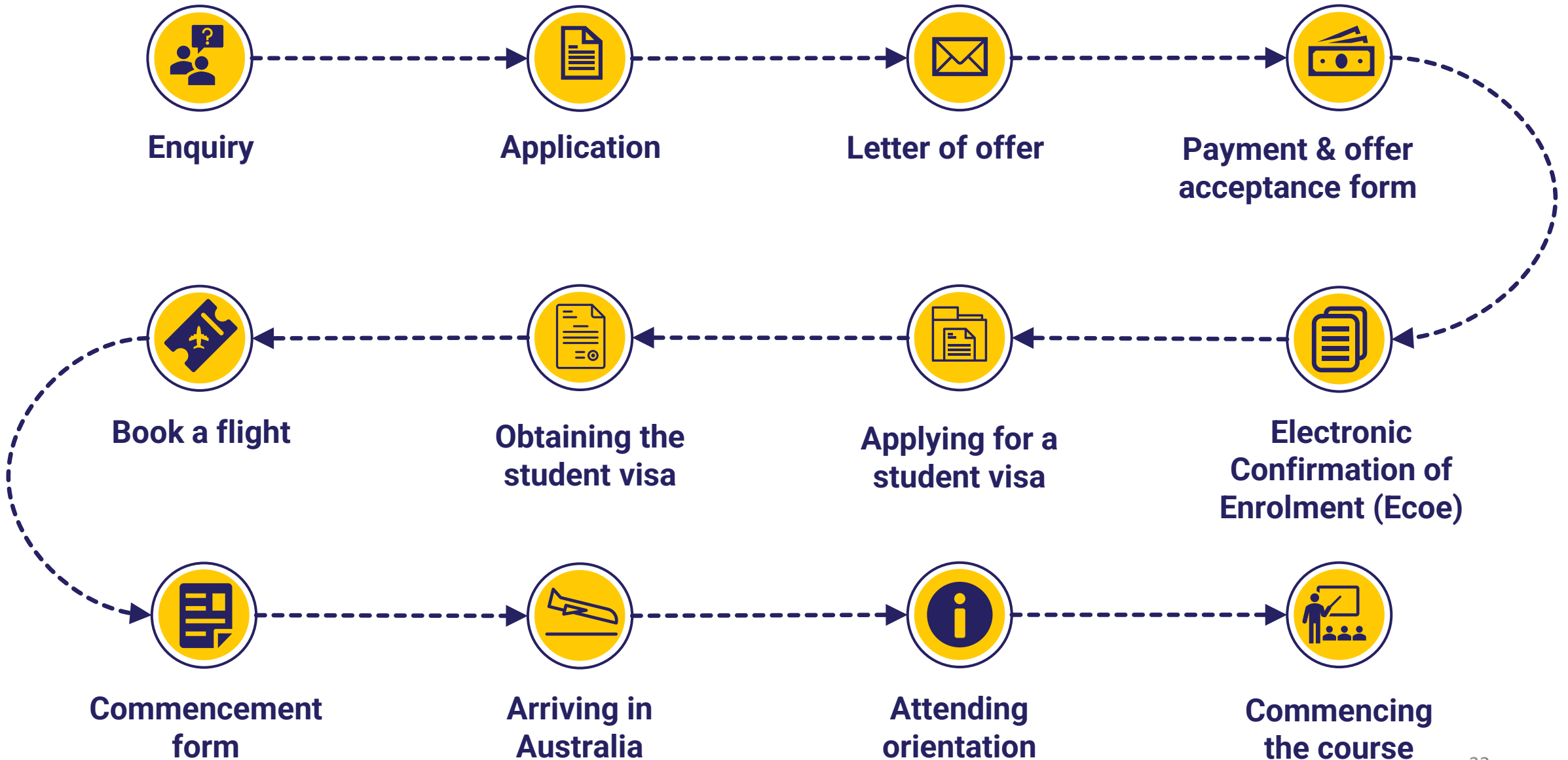
- IELTS (General or Academic) - Overall 5.5**
- TOEFL iBT (Internet-Based) - 60**
- TOEFL Paper - 523 (with a min TWE 3.5)**
- TOEFL CBT (computer-Based) - 193 (with a min TWE 3.5)**
- PTE - Academic 36 with no communicative skill score less than 34**

Entry Requirements

ENGLISH LANGUAGE PROFICIENCY:

- TOEIC - Total score 605 or higher
- The Cambridge FCE, CAE or CPE - Pass with an average of 60% or higher
- Passing AMCA's English placement test**
- English proficiency of Upper Intermediate level or EAP 1 - 2 from any CRICOS approved ELICOS colleges in Australia.
- Senior Secondary Certificate of Education completed in Australia
- Certificate IV or higher completed in Australia
- Completing tertiary studies in the medium of English
- Evidence of at least 5 years of studies in an English speaking country (Australia, New Zealand, United Kingdom, Canada, United States of America, South Africa, Republic of Ireland)
- If English is the student's first language

ENROLMENT PROCEDURE



UPCOMING INTAKES

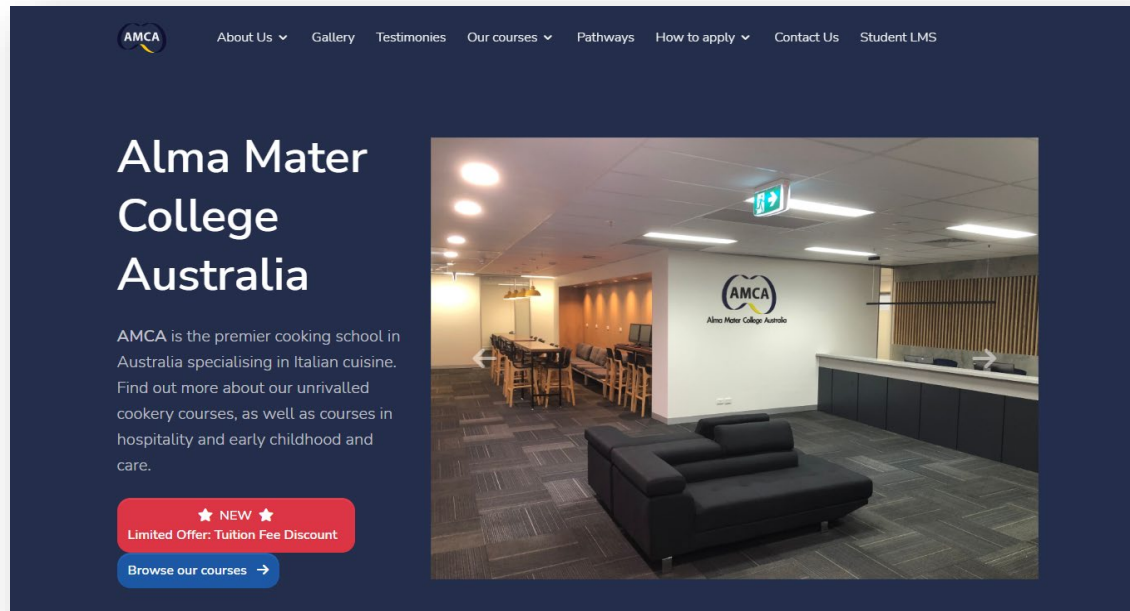


Term 1	Term 2	Term 3	Term 4
30 Jan 2023	24 Apr 2023	17 July 2023	09 Oct 2023
Term 1 promotion is over	Term 2 & 3 promotion is on-going		
Term 1	Term 2	Term 3	Term 4
24 Jan 2024	22 Apr 2024	15 July 2024	07 Oct 2024

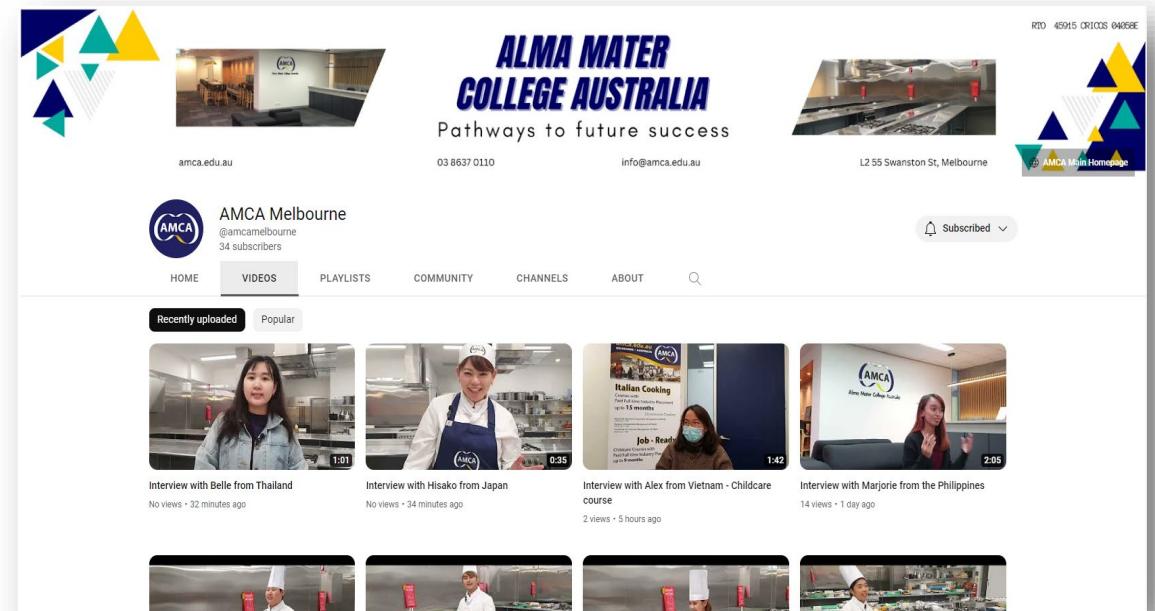
Useful contents

amca.edu.au

youtube.com/@amcamelbourne



The screenshot shows the AMCA Australia website homepage. The top navigation bar includes links for About Us, Gallery, Testimonies, Our courses, Pathways, How to apply, Contact Us, and Student LMS. The main heading is "Alma Mater College Australia". Below the heading, there is a paragraph describing AMCA as the premier cooking school in Australia, specializing in Italian cuisine, and offering courses in hospitality and early childhood and care. A red banner with white text reads "★ NEW ★ Limited Offer: Tuition Fee Discount". Below the banner is a blue button that says "Browse our courses →". A large photograph of the AMCA kitchen and lounge area is featured on the right side of the page.



The screenshot shows the AMCA Melbourne YouTube channel page. The header includes the AMCA logo, the channel name "ALMA MATER COLLEGE AUSTRALIA", and the tagline "Pathways to future success". Contact information is provided: amca.edu.au, 03 8637 0110, and info@amca.edu.au. The address is listed as L2 55 Swanston St, Melbourne. The channel name is "AMCA Melbourne" with 34 subscribers and a "Subscribed" button. The navigation menu includes HOME, VIDEOS, PLAYLISTS, COMMUNITY, CHANNELS, and ABOUT. The video grid shows four recently uploaded videos: "Interview with Belle from Thailand" (1:01), "Interview with Hisako from Japan" (0:35), "Italian Cooking" (1:42), and "Interview with Marjorie from the Philippines" (2:05). Each video thumbnail includes a small AMCA logo and a brief description.



03 8637 0110



**Level 2
55 Swanston Street
Melbourne VIC 3000**



www.amca.edu.au



info@amca.edu.au



@AMCAMPARK



@amcamelbourne



Keep contact with us

Alma Mater College Australia >