



A N I B T

Australian National Institute
of Business and Technology

CRICOS:02506B RTO:21368

2022-2023 Courses
HOSPITALITY

Patisserie



1 Year and
6 months

14,000 AUD

+ **Materials \$1,600 AUD**

TOTAL: \$15,600 AUD

Certificate III Patisserie OR

CRICOS: 096071B SIT31016

Certificate III Commercial Cookery

CRICOS: 096070C SIT30816

4 Terms: \$10,000 + Materials \$1,300

+

Certificate IV Patisserie OR

CRICOS: 096074K SIT40716

Certificate IV Commercial Cookery

CRICOS: 096072A SIT40516

2 Terms: \$4,000 + Materials \$300

2 Years

17,000 AUD

+ **Materials \$1,600 AUD**

TOTAL: \$18,600 AUD

Certificate III Patisserie OR

CRICOS: 096071B SIT31016

Certificate III Commercial Cookery

CRICOS: 096070C SIT30816

4 Terms: \$10,000 + Materials \$1,300

+

Certificate IV Patisserie OR

CRICOS: 096074K SIT40716

Certificate IV Commercial Cookery

CRICOS: 096072A SIT40516

2 Terms: \$4,000 + Materials \$300

+

Diploma of Hospitality Management

CRICOS: 091009D SIT50416

2 Terms: \$3,000 + Materials free

2 Years

12,000 AUD

+ **Materials Free**

TOTAL: \$12,000 AUD

Diploma of Hospitality

Management -Service Management

CRICOS: 091009D SIT50416

6 Terms: \$9,000 - Material Free

+

Advanced Diploma of Hospitality

Management – Service Management

CRICOS: 091102G SIT60316

2 Terms: \$3,000 - Material Free

2 Years and
6 months

20,000 AUD

+ **Materials \$1,600 AUD**

TOTAL: \$21,600 AUD

Certificate III Patisserie OR

CRICOS: 096071B SIT31016

Certificate III Commercial Cookery

CRICOS: 096070C SIT30816

4 Terms: \$10,000 + Materials \$1,300

+

Certificate IV Patisserie OR

CRICOS: 096074K SIT40716

Certificate IV Commercial Cookery

CRICOS: 096072A SIT40516

2 Terms: \$4,000 + Materials \$300

+

Diploma of Hospitality Management

CRICOS: 091009D SIT50416

2 Terms: \$3,000 + Materials free

+

**Advanced Diploma
of Hospitality Management**

CRICOS: 091102G SIT60316

2 Terms: \$3,000 + Material Free

INCLUDES
Work-Based Training and
Practical Placement

**Enrolment fee
not included**



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CRICOS:02506B RTO:21368

Brunswick Campus: Units 2-4
306 Albert Street, Brunswick 3056

Tel: 61-3-9620 2922
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/ANIBTeducation
www.anibt.edu.au

1 Year and
6 months

18,000 AUD

+ Materials \$2,000 AUD

TOTAL: \$20,000 AUD

Certificate III Patisserie OR

CRICOS: 096071B SIT31016

Certificate III Commercial Cookery

CRICOS: 096070C SIT30816

4 Terms: \$12,000 + Materials \$1,500

+

Certificate IV Patisserie OR

CRICOS: 096074K SIT40716

Certificate IV Commercial Cookery

CRICOS: 096072A SIT40516

2 Terms: \$6,000 + Materials \$500

2 Years

22,000 AUD

+ Materials \$2,000 AUD

TOTAL: \$24,000 AUD

Certificate III Patisserie OR

CRICOS: 096071B SIT31016

Certificate III Commercial Cookery

CRICOS: 096070C SIT30816

4 Terms: \$12,000 + Materials \$1,500

+

Certificate IV Patisserie OR

CRICOS: 096074K SIT40716

Certificate IV Commercial Cookery

CRICOS: 096072A SIT40516

2 Terms: \$6,000 + Materials \$500

+

Diploma of Hospitality Management

CRICOS: 091009D SIT50416

2 Terms: \$4,000 + Materials free

2 Years

16,000 AUD

+ Materials Free

TOTAL: \$16,000 AUD

Diploma of Hospitality

Management -Service Management

CRICOS: 091009D SIT50416

6 Terms: \$12,000 - Material Free

+

Advanced Diploma of Hospitality

Management – Service Management

CRICOS: 091102G SIT60316

2 Terms: \$4,000 - Material Free

2 Years and
6 months

26,000 AUD

+ Materials \$2,000 AUD

TOTAL: \$28,000 AUD

Certificate III Patisserie OR

CRICOS: 096071B SIT31016

Certificate III Commercial Cookery

CRICOS: 096070C SIT30816

4 Terms: \$12,000 + Materials \$1,500

+

Certificate IV Patisserie OR

CRICOS: 096074K SIT40716

Certificate IV Commercial Cookery

CRICOS: 096072A SIT40516

2 Terms: \$6,000 + Materials \$500

+

Diploma of Hospitality Management

CRICOS: 091009D SIT50416

2 Terms: \$4,000 + Materials free

+

**Advanced Diploma
of Hospitality Management**

CRICOS: 091102G SIT60316

2 Terms: \$4,000 + Material Free

INCLUDES
Work-Based Training and
Practical Placement

**Enrolment fee
not included**



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SIT31016

Certificate III in Patisserie

This qualification reflects the role of pastry chefs who use a wide range of well-developed patisserie skills and sound knowledge of kitchen operations to produce patisserie products. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

Individuals with this qualification may have titles including chef patissier or chef de partie and are able to perform roles such as:

- Supervising the pastry kitchen in a large hotel
- Supervising the pastry kitchen in a catering operation
- Supervising a small patisserie

Work would be undertaken in various hospitality enterprises where patisserie products are prepared and served, including:

Patisseries, Restaurants, Hotels, Catering operations, Clubs, Pubs, Cafes, Coffee shops

CRICOS Code
096071B

ANIBT Course Code:
C3PAT_SIT31016

Delivery Mode
Varied : Face to Face Kitchen; Classroom;
Online Learning; Work Based

Location
Melbourne

Course Duration
Up to 12 months

Qualification Level
Certificate III

Nationally Recognised
Yes

Nominal Study Hours: 722 hours

Work based Training: 48 hours

Assessment methods

A wide variety of assessments methods will be employed to assess student competence in each unit. These include but are not limited to:

- Practical demonstration and observation
- Review questions and answers
- Group assignments
- Individual projects / portfolios
- Case studies
- Role plays
- Presentations

Recognition of Prior Learning (RPL)

Students may be able to shorten the length of their chosen course by taking into account previous training, employment experience or other life skills that directly relate to the competencies the Unit of competency is assessing.

Credit Transfer (CT)

Students may be able to shorten the length of their chosen course by taking into account previous studies.

ANIBT recognises AQTF registered organisations for credit transfers.



Program outline: Subjects

The SIT31016 Certificate III in Patisserie qualification is made up of 22 units of competency from the SIT - Tourism, Travel and Hospitality Training Package.

These consist of 17 core units and 5 elective units* as outlined below:



UNIT CODE	UNIT TITLE
CORE UNITS	
BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC011	Use cookery skills effectively (<i>HOLISTIC UNIT - WBT</i>)
SITHKOP001	Clean kitchen premises and equipment
SITHPAT001	Produce cakes
SITHPAT002	Produce gateaux, torten and cakes
SITHPAT003	Produce pastries
SITHPAT004	Produce yeast - based bakery products
SITHPAT005	Produce petits fours
SITHPAT006	Produce desserts
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices
ELECTIVE UNITS	
SITHPAT007	Prepare and model marzipan
SITXCOM005	Manage conflict
SITHCCC018	Prepare food to meet special dietary requirements
HLTAID011	Provide first aid
BSBSUS401	Implement and monitor environmentally sustainable work practices

* Please note that it is possible to select alternative elective units subject to specific employer requirements and with the agreement of ANIBT.

Course availability

ANIBT's programs allow participants to undertake their studies in a variety of flexible ways including:

- Kitchen*
- Classroom*
- Online Learning*
- Workshop
- Correspondence

* Delivery modes available for INTERNATIONAL STUDENTS

ANIBT has regular intakes for its classroom based courses as follows:

January: Term 1 April: Term 2 July: Term 3 October: Term 4

Please contact ANIBT to discuss your specific study and qualification requirements and how we can tailor a program to suit your specific requirements.



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SIT40716

Certificate IV in Patisserie

This qualification reflects the role of pastry chefs who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

Individuals with this qualification may have titles including chef patissier or chef de partie and are able to perform roles such as:

- Supervising a satellite kitchen in a large hotel
- Supervising a kitchen in a catering operation

- Supervising a small patisserie

Work would be undertaken in various hospitality enterprises where patisserie products are prepared and served, including:

- Restaurants
- Hotels
- Clubs
- Pubs
- Cafes
- Cafeterias
- Coffee shops

CRICOS Code
096074K

ANIBT Course Code:
C4HPAT_SIT40716

Delivery Mode
Varied : Face to Face Kitchen; Classroom;
Online Learning; Work Based

Location
Melbourne

Course Duration
Up to 18 months

Qualification Level
Certificate IV

Nationally Recognised
Yes

Nominal Study Hours: 1293 hours

Work based Training: 160 hours

Assessment methods

A wide variety of assessments methods will be employed to assess student competence in each unit. These include but are not limited to:

- Practical demonstration and observation
- Review questions and answers
- Group assignments
- Individual projects / portfolios
- Case studies
- Role plays
- Presentations

Recognition of Prior Learning (RPL)

Students may be able to shorten the length of their chosen course by taking into account previous training, employment experience or other life skills that directly relate to the competencies the Unit of competency is assessing.

Credit Transfer (CT)

Students may be able to shorten the length of their chosen course by taking into account previous studies.

ANIBT recognises AQTF registered organisations for credit transfers.

Program outline: Subjects

The SIT40713 Certificate IV in Patisserie qualification is made up of 32 units of competency from the SIT - Tourism, Travel and Hospitality Training Package.



These consist of 26 core units and 6 elective units* as outlined below:

UNIT CODE	UNIT TITLE
CORE UNITS	
BSBDIV501	Manage diversity in the workplace
BSBSUS401	Implement and monitor environmentally sustainable work practices
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC011	Use cookery skills effectively (<i>HOLISTIC UNIT - WBT</i>)
SITHCCC018	Prepare food to meet special dietary requirements
SITHKOP005	Coordinate cooking operations (<i>HOLISTIC UNIT - WBT</i>)
SITHPAT001	Produce cakes
SITHPAT002	Produce gateaux, torten and cakes
SITHPAT003	Produce pastries
SITHPAT004	Produce yeast - based bakery products
SITHPAT005	Produce petits fours
SITHPAT006	Produce desserts
SITHPAT007	Prepare and model marzipan
SITHPAT008	Produce chocolate confectionery
SITHPAT009	Model sugar based decorations
SITHPAT010	Design and produce sweet buffet showpieces
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXHRM003	Lead and manage people
SITXINV002	Maintain the quality of perishable items
SITXMGT001	Monitor work operations
SITXWHS003	Implement and monitor work health and safety practices
ELECTIVE UNITS	
SITHKOP001	Clean kitchen premises and equipment
SITXCCS008	Develop and Manage quality customer service practices
SITXFIN004	Prepare and monitor budgets
SITXMGT002	Establish and conduct business relationships
BSBMGT517	Manage operational plan
HLTAID011	Provide first aid
SITHFAB005	Prepare and serve espresso coffee
SITHFAB002	Provide responsible service of alcohol

* Please note that it is possible to select alternative elective units subject to specific employer requirements and with the agreement of ANIBT.

ANIBT's programs allow participants to undertake their studies in a variety of flexible ways including:

- Kitchen*
- Classroom*
- Online Learning*
- Workshop
- Correspondence

* Delivery modes available for INTERNATIONAL STUDENTS



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SIT50416

Culinary

Diploma of Hospitality Management

The hospitality industry provides a vast array of career opportunities across a broad range of sectors. This qualification provides the skills and knowledge for an individual to be competent as a manager in any hospitality functional area. It is not however suitable for an Australian apprenticeship pathway.

Graduates would possess a sound theoretical knowledge base and be able to use a range of specialised, technical or managerial competencies to plan, carry out and evaluate their own work and/or the work of their team.

Having this qualification will allow you to perform roles including managing a department in a large hospitality enterprise or managing a small hospitality enterprise. The types of positions available also include:

- Restaurant Manager
- Kitchen Manager
- Chef
- Sous Chef
- Gaming Manager
- Motel Manager
- Unit Manager (Catering Operations)

Typically, work would be undertaken in various hospitality enterprises:

Restaurants, Hotels, Clubs, Pubs, Cafes, Cafeterias, Coffee shops

CRICOS Code
091009D

ANIBT Course Code:
SIT50416

Delivery Mode
Varied: Face to Face Classroom; Online Learning; Work based

Location
Melbourne

Course Duration
Up to 18 months

Qualification Level
Diploma

Nationally Recognised
Yes

Nominal Study Hours: 1200 hours

Work based Training: 160 hours

Assessment methods

A wide variety of assessments methods will be employed to assess student competence in each unit. These include but are not limited to:

- Practical demonstration and observation
- Review questions and answers
- Group assignments
- Individual projects / portfolios
- Case studies
- Role plays
- Presentations

Recognition of Prior Learning (RPL)

Students may be able to shorten the length of their chosen course by taking into account previous training, employment experience or other life skills that directly relate to the competencies the Unit of competency is assessing.

Credit Transfer (CT)

Students may be able to shorten the length of their chosen course by taking into account previous studies.

ANIBT recognises AQTF registered organisations for credit transfers.

Program outline: Subjects

The SIT50416 Diploma of Hospitality qualification is made up of 28 units of competency from the SIT Tourism, Travel and Hospitality Training Package.

The units ANIBT have selected to deliver and for students to complete to be eligible for this *qualification are: 13 core units and 15 Elective units**



UNIT CODE	UNIT TITLE
CORE UNITS	
BSBDIV501	Manage diversity in the workplace
BSBMGT517	Manage operational plan
SITXCCS007	Enhance the customer service experience
SITXCCS008	Develop and manage quality customer service practices
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXFIN004	Prepare and monitor budgets
SITXGLC001	Research and comply with regulatory requirements
SITXHRM002	Roster staff
SITXHRM003	Lead and manage people
SITXMGT001	Monitor work operations
SITXMGT002	Establish and conduct business relationships
SITXWHS003	Implement and monitor work health and safety practices
ELECTIVE UNITS	
<i>The electives for this qualification are taken from the students certificate III or IV in Commercial Cookery or Patisserie</i>	

Credit Transfers will be allocated to students who have completed or will be completing a patisserie or commercial cookery qualification (as a packaged course).

Subject to agreement with ANIBT – that said:

*If a learner has completed a Certificate III or IV in Commercial Cookery or Patisserie they will receive Credit Transfer for all relevant units as their elective units.**

** See course guides for Certificate III and IV for Commercial Cookery and Patisserie*

Course availability

ANIBT's programs allow participants to undertake their studies in a variety of flexible ways including: Classroom, Work based training – Completed as part of students certificate III or IV in Commercial Cookery or Patisserie, Online Learning – NOTE – maximum 20% per term which equals 4 hours per week.

ANIBT has regular intakes for its classroom based courses as follows:

January: Term 1 April: Term 2 July: Term 3 October: Term 4

Please contact ANIBT to discuss your specific study and qualification requirements and how we can tailor a program to suit your specific requirements.



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SIT60316

Culinary

Advanced Diploma of Hospitality Management



The hospitality industry provides a vast array of career opportunities across a broad range of sectors.

This qualification provides the skills and knowledge for an individual to be competent as a senior manager in any hospitality functional area. This individual would analyse, design and execute judgments using wide-ranging technical, creative, conceptual or managerial competencies.

Their knowledge base may be specialised or broad and they are often accountable for group outcomes. The qualification is not suitable for an Australian apprenticeship pathway.

Having this qualification will allow you to perform roles including senior manager in a large hospitality enterprise or owning or managing a small hospitality enterprise. The types of positions available also include:

- Food and Beverage Manager
- Area Manager
- Operations Manager
- Rooms Division Manager
- Executive Housekeeper
- Secretary or Manager
- Executive Chef
- Cafe Owner or Manager
- Motel Owner or Manager

Typically, work would be undertaken in various hospitality enterprises:

Restaurants, Hotels, Clubs, Pubs, Cafes, Cafeterias, Coffee shops

CRICOS Code
091102G

ANIBT Course Code:
SIT60316

Delivery Mode
Varied: Face to Face Classroom; Online Learning; Work based

Location
Melbourne

Course Duration
Up to 21 months

Qualification Level
Advanced Diploma

Nationally Recognised
Yes

Nominal Study Hours: 1400 hours

Work based Training: 160 hours

Assessment methods

A wide variety of assessments methods will be employed to assess student competence in each unit. These include but are not limited to:

- Practical demonstration and observation
- Review questions and answers
- Group assignments
- Individual projects / portfolios
- Case studies
- Role plays
- Presentations

Recognition of Prior Learning (RPL)

Students may be able to shorten the length of their chosen course by taking into account previous training, employment experience or other life skills that directly relate to the competencies the Unit of competency is assessing.

Credit Transfer (CT)

Students may be able to shorten the length of their chosen course by taking into account previous studies. ANIBT recognises ASQA/AQTF registered organizations for credit transfers.

Program outline: Subjects

The SIT60316 Advanced Diploma of Hospitality qualification is made up of 33 units of competency from the SIT Tourism, Travel and Hospitality Training Package. The units ANIBT have selected to deliver and for students to complete to be eligible for this qualification are: **16 core units and 17 elective units***



UNIT CODE	UNIT TITLE
CORE UNITS	
BSBDIV501	Manage diversity in the workplace
BSBFIM601	Manage finances
BSBMGT517	Manage operational plan
BSBMGT617	Develop and implement a business plan
SITXCCS008	Develop and manage quality customer service practices
SITXFIN003	Manage finances within a budget
SITXFIN004	Prepare and monitor budgets
SITXFIN005	Manage physical assets
SITXGLC001	Research and comply with regulatory requirements
SITXHRM003	Lead and manage people
SITXHRM004	Recruit, select and induct staff
SITXHRM006	Monitor staff performance
SITXMGT001	Monitor work operations
SITXMGT002	Establish and conduct business relationships
SITXMPR007	Develop and implement marketing strategies
SITXWHS004	Establish and maintain a work health and safety system
ELECTIVE UNITS	
<i>The electives for this qualification are taken from the students certificate III or IV in Commercial Cookery or Patisserie</i>	

Credit Transfers will be allocated to students who have completed or will be completing a patisserie or commercial cookery qualification (as a packaged course).

Subject to agreement with ANIBT – that said:

*If a learner has completed a Certificate III or IV in Commercial Cookery or Patisserie they will receive Credit Transfer for all relevant units as their elective units.**

** See course guides for Certificate III and IV for Commercial Cookery and Patisserie*

Course availability

ANIBT's programs allow participants to undertake their studies in a variety of flexible ways including: Classroom, Work based training – Completed as part of students certificate III or IV in Commercial Cookery or Patisserie, Online Learning – NOTE – maximum 20% per term which equals 4 hours per week.

ANIBT has regular intakes for its classroom based courses as follows:

January: Term 1 **April:** Term 2 **July:** Term 3 **October:** Term 4

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ANIBT Chef MATERIAL KIT

UNIFORMS

When working in industry, a Chef is obliged to wear a full uniform, in order to handle and serve food for the public.

In Stage 1 as part of WHS you will be required to take part in a uniform fitting to ensure you are ready for training in the kitchen.

You must try on your uniform as it will be yours for the remainder of your course and for industry placement. So it's important to ensure you have the correct size for your safety and comfort.



Chef uniform kit

- o Chef jacket (white stud buttons)
- o Chef trousers drawing check
- o Flat top hat (white) (skull cap)
- o Neckerchief (white)
- o Apron medium waist #1 (white)
- o 1 Bib (white)

Foot wear

- o Profi Birki's (Birkenstock)
- o Safety Boots

Equipment

(Commercial cookery/ patisserie)

- o Victorinox 20 cm cooks knife
- o Victorinox 9cm paring knife'
- o Pastry & Bread Knife
- o Victorinox turning knife
- o Thermometer
- o Weighing Scale
- o Steel 25 cm
- o Whisk 30 cm
- o Tea towel #2
- o Piping nozzles plain
- o Piping nozzles star
- o Piping bag LWT 40 cm
- o Plastic bowl scraper
- o DBL ended melon baller
- o Palette knife 20 cm
- o Boning Knife
- o Zester combination
- o Peeler
- o Wooden spoon
- o Pastry brush 25mm
- o Cutlery set
- o Club Chef Knife Case

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Partnerships

Industry Partners, Work-based Training and Practical Placement (WBT/PP).



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As part of the Commercial Cookery and Patisserie Programs, students will have opportunities to work and gain hands-on practices in their relevant fields by working in some of ANIBT affiliated workplaces:



CACAO ... AND MANY MORE!

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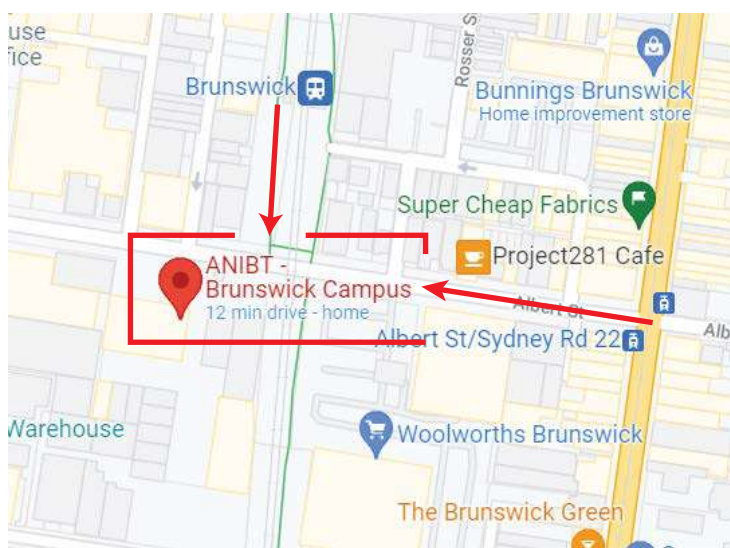
ANIBT Brunswick Campus

Commercial Cookery and Patisserie Facilities



Units 2-4, 306 Albert Street, Brunswick

One-minute walk from the Brunswick Train Station, and 3 minutes walk from the Tram Stop on the corner of Sydney Road and Albert Street.



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ANIBT Academic Calendar 2023 – 2027



2023

Term 1	30 January - 7 April
Term 2	24 April - 30 June
Term 3	17 July - 22 September
Term 4	09 October - 15 December

2024

Term 1	29 January - 5 April
Term 2	27 April - 28 June
Term 3	15 July - 20 September
Term 4	7 October - 13 December

2025

Term 1	27 January - 4 April
Term 2	21 April - 27 June
Term 3	14 July - 19 September
Term 4	6 October - 12 December

2026

Term 1	26 January - 3 April
Term 2	20 April - 26 June
Term 3	13 July - 18 September
Term 4	5 October - 11 December

2027

Term 1	25 January - 2 April
Term 2	19 April - 25 June
Term 3	12 July - 17 September
Term 4	4 October - 17 December

2022

9 April - 24 April *(2 weeks)*
 2 July - 17 July *(2 weeks)*
 24 September - 9 October *(2 weeks)*
 17 December - 29 January 2023 *(6 weeks)*

2023

8 April - 23 April *(2 weeks)*
 1 July - 16 July *(2 weeks)*
 23 September - 8 October *(2 weeks)*
 16 December - 28 January 2024 *(6 weeks)*

2024

6 April - 26 April *(2 weeks)*
 29 June - 14 July *(2 weeks)*
 21 September - 6 October *(2 weeks)*
 14 December - 2 February 2025 *(6 weeks)*

2025

12 April - 27 April *(2 weeks)*
 5 July - 20 July *(2 weeks)*
 27 September - 12 October *(2 weeks)*
 20 December - 1 February 2026 *(6 weeks)*

2026

6 April - 17 April *(2 weeks)*
 29 June - 10 July *(2 weeks)*
 21 September - 2 October *(2 weeks)*
 14 December - 22 January 2027 *(6 weeks)*

2027

5 April - 16 April *(2 weeks)*
 28 June - 9 July *(2 weeks)*
 20 September - 1 October *(2 weeks)*
 20 December - 28 January 2028 *(6 weeks)*

Student Holidays

2022 - 2027