Austrain Academy - Approval Code 91269

Apprenticeships/Traineeships & Qualifications - Information for Employees

The Academy is an industry-focused Registered Training Organisation (RTO) that offers nationally accredited qualifications through Apprenticeships and Traineeships or Entitlement Full Qualifications subsidised under NSW Smart & Skilled. We provide training and assessment for practical and theoretical skills that enable staff to gain nationally recognised qualifications as well as the experience to meet industry standards. Our training is highly regarded by business and industry and is government regulated. The Academy offer flexible employment-based training programs that combine work and structured training. Training programs can be customised to the learning needs of individuals and with flexible on the job training there is minimal alterations to rostered hours.

The Academy Structure

Austrain Academy is a leader in the supply of accredited qualifications. Our trainers and assessors are highly qualified and have extensive experience. For all Qualifications The Academy will:

- ✓ Assess all staff for eligibility
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- ✓ Supply qualified and industry professional trainers and assessors
- ✓ Assess staff for RPL/CT*
- ✓ Provide customised training and all assessment material

✓ Conduct sign ups

✓ Provide an Eligibility Enquiry Report / Quote for student fees prior to finalising

The Academy is accredited to deliver the following nationally recognised qualifications:

Hospitality

WHS

- SIT20322 Certificate II in Hospitality
- SIT30622 Certificate III in Hospitality
- SIT30821 Certificate III in Commercial Cookerv
- SIT40422 Certificate IV in Hospitality
- SIT50422 Diploma of Hospitality Management

BSB41419 Certificate IV in Work Health and Safety

The Academy also offers Short Courses and Part Qualifications including:

- SITHFAB021 Provide responsible service of alcohol (NSW RSA)
- SITHGAM022 Provide responsible gambling services (NSW RCG)
- Food Safety Supervisor (FSS) NSW
 - SITXFSA005 Use hygienic practices for food safety
 - SITXFSA006 Participate in safe food handling practices

At the Academy...

We specialise in training programs that enhance personal effectiveness and productivity in your workplace. The Academy offers flexible training that can be customised to suit your individual learning needs and the needs of your workplace/lifestyle. This training is subsidised by the NSW Government under Smart and Skilled for eligible employees or as a fee for service arrangement.

To discuss how we can help you, call us on

1300 20 40 20

or visit our website for more details

www.austrainacademy.com.au

^{*}RPL/CT are forms of assessment that acknowledge skills and knowledge gained through previous training and/or experience.