



EMPYREAN

EDUCATION INSTITUTE

RTO Provider No: 52118 | CRICOS code: 03275D



COMMERCIAL
COOKERY



PÂTISSERIE



HOSPITALITY



COMMUNITY
SERVICES

VOCATIONAL COURSE PROSPECTUS





ABOUT US



Our history

Established in 1997 Empyrean Education Institute is a vocational education and training provider located in Perth Western Australia. The college specialises in commercial cookery, patisserie, hospitality and community service qualifications Empyrean boasts strong training connections with business leaders in all of these sectors.

Empyrean is widely regarded as the best boutique training provider in Western Australia and is the only College in the whole of Australia that is accredited with ISO 9001 certification, which is a mark of quality and the world's best practice.

OUR FACILITIES



Fremantle

The Emphyrean main campus is in Fremantle, Western Australia, a city which is renowned for its heritage buildings and well-preserved colonial-era architecture. The Fremantle Campus includes three of these prestigious buildings and is home to over 300 Emphyrean students.



Perth

Emphyrean's newest Perth demonstration kitchen is located in the heart of Perth CBD. Students have access to newly renovated kitchen and industry-standard equipment. The proximity to Cat Buses, Perth Underground and Freeways offers great transportation options.



Our Vision

Emphyrean will be the very best Vocational Education Provider in Australia.

Our Mission

Emphyrean provides a caring and quality environment and the best education for our students by always insisting on quality in everything we do.



Australia



Why Western Australia?

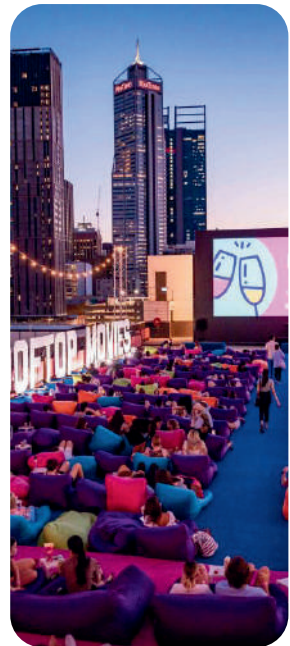
Perth is a great destination for those who are passionate about food and cooking. The country's diverse culinary scheme multiple influences and world-class restaurants make it an ideal place to study commercial cookery and hospitality.

Recognised qualifications

Australia has a highly regarded vocational education and training system that offers qualifications that are recognised both locally and internationally. The country's qualifications are highly sought after by employers around the world which means that you'll be a better chance of landing a job in your chosen field after completing your studies in Australia with Empyrean.

Hands on-training

Empyrean is one of the few culinary schools that offer face-to-face and hands-on training, providing an opportunity for students to work with food and cooking equipment daily. This type of training is essential for those students who want to become successful chefs as it helps them develop the practical skills they need to succeed in the industry.



WESTERN AUSTRALIA



Why choose Perth?

Perth is the capital city of Western Australia. It has a Mediterranean lifestyle, beautiful weather almost every day and the highest amount of sunshine daily.

Fremantle

Fremantle is a port city of WA in the southern suburbs about 20 minutes away from Perth city by train or bus. Fremantle is known for its colonial-era architecture and heritage-listed buildings including the World Heritage-listed Fremantle Prison.

The campus

Empyrean uses modern equipment inside the heritage listed architecture of the Fremantle Prison. Empyrean's gardens surrounding their facilities are an excellent environment for students to study, much better than the hustle and bustle of city life in Perth.



EMPYREAN IS THE BEST FOR YOU

✓ The Best Institute in Perth

Empyrean is regarded as the best College in Fremantle Perth and all its programmes are internationally recognised and accredited. Our graduates have a high course completion rate of 98.5%. The college offers flexible learning pathways and has a highly supportive student services support team.

✓ Accredited Institute

Empyrean Education Institute is the only registered training organization in Australia that has the coveted ISO 9001 certification as a mark of quality and compliance.



Multicultural students

Empyrean is home to a thriving community of over 300 students representing more than 30 countries worldwide. Their diverse backgrounds and multicultural perspectives contribute immensely to the quality of education at the college for all students.



Multicultural Staff

Supporting the multicultural aspect of our students is a multicultural team of trainers who come from more than 11 different countries and who have all been migrants to Australia. No other college has this support mechanism and understanding from its trainers and staff.



Academic programs

All empyrean programmes and courses are accredited by the regulatory authorities in Australia and are designed to meet the highest industry standards.

Why study with Empyrean?

5 reasons



Career Development

Graduates are equipped with job-ready skills, making them more attractive to employers.



Partners

Empyrean has over 20 partnerships with the most recognised companies in Fremantle and Perth.



Study Quality

Empyrean is a well-regarded college with ISO 9001 accreditation, a mark of worldwide best practices.



Facilities

Empyrean students benefit from modern training facilities located in Perth CBD and Fremantle

Qualified Staff

All Empyrean trainers are qualified in their field and have training qualifications and significant industry knowledge.

KEYPOINTS

Commercial Cookery



Duration/ skills and knowledge

The study outcome for a commercial cookery course is multifaceted and highly rewarding. Graduates of this program emerge with a comprehensive set of culinary skills and knowledge that empowers them to excel in the demanding and dynamic world of professional cooking. They develop expertise in culinary techniques, food safety protocols, menu development, and ingredient mastery. Additionally, they acquire a deep understanding of flavor profiles, plating aesthetics, and time management, all of which are vital for success in a commercial kitchen.



Industry placement

Industry placement for students in the hospitality sector is an invaluable component of their education. During these placements, students can apply the knowledge and skills they've acquired in a real-world setting, gaining hands-on experience that is essential for their professional development. We have our in-house training cafe for your first real work environment experience.



Carrer Opportunities

Commercial cookery students have a wide range of career opportunities available to them upon completing their culinary training. These opportunities extend beyond traditional restaurant kitchens and encompass various sectors within the culinary industry. Here are some career paths for commercial cookery students.

Commis Chef
Chef de Partie
Sous Chef
Head Chef



Pathway

Commercial Cookery



Are you passionate about the culinary arts and dream of mastering the art of gastronomy? Empryean Education Institute offers a dynamic Commercial Cookery Program Pathway that will ignite your culinary creativity and set you on the path to becoming a skilled and sought-after chef.



(SIT30821) Certificate III in Commercial Cookery

This qualification reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items.

Course Duration : (1 year)



(SIT40521) Certificate IV in Kitchen Management

This qualification reflects the role of chefs and cooks who have a supervisory or team leading role in the kitchen.

Course Duration (6 months)



(SIT50422) Diploma of Hospitality Management

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of the industry.

Course Duration : (6 months)



(SIT60322) Advanced Diploma of Hospitality Management

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge.

Course Duration : (1 year)



KEYPOINTS

Patisserie



Skills and knowledge

The study outcome for patisserie students is nothing short of sweet success. Graduates of patisserie programs emerge with a deep and specialized knowledge of the art of pastry and baking. They acquire the skills to create intricate and delectable pastries, desserts, and confections that delight the senses. Patisserie students become proficient in working with a wide array of ingredients, mastering techniques in dough preparation, chocolate tempering, sugar work, and cake decoration. Beyond the technical prowess, they also gain a keen understanding of flavor combinations, presentation aesthetics, and the importance of precision in baking.

Industry placement

Industry placement for students in the hospitality sector is an invaluable component of their education. During these placements, students have the opportunity to apply the knowledge and skills they've acquired in a real-world setting, gaining hands-on experience that is essential for their professional development. Whether working in hotels, restaurants, event management companies, or other hospitality establishments, students learn to navigate the fast-paced and customer-focused nature of the industry.

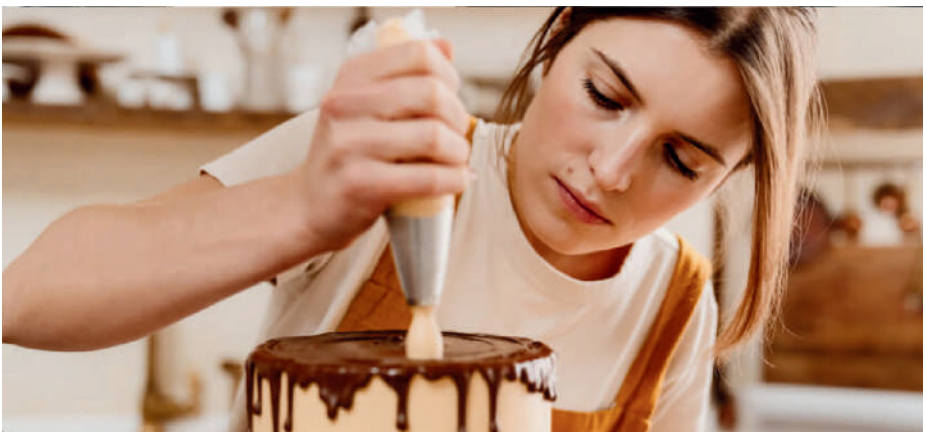


Carrer Opportunities

Career opportunities for patisserie students are as diverse and tantalizing as the delectable creations they learn to craft. Graduates can embark on a journey into the world of pastry arts with a multitude of exciting options.



Pastry
Hotel Pastry Chef
Catering Pastry Chef
French Pastry Chef





Pathway

Patisserie

Are you passionate about the sweet artistry of pastries and desserts? Emphyrean Education Institute invites you to indulge your love for patisserie through our comprehensive Patisserie Program Pathway. Dive into the world of delicate flavours, exquisite craftsmanship, and the magic of creating delectable desserts.



(SIT31021) 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.

Course Duration : (1 year)



(SIT40721) 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.

Course Duration (6 months)



(SIT50422) Diploma of Hospitality

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of the industry.

Course Duration : (6 months)



(SIT60322) Advanced Diploma of Hospitality Management

This qualification reflects the role of highly skilled senior managers who use a broad range of hospitality skills combined with specialised managerial skills and substantial knowledge.

Course Duration : (1 year)



KEYPOINTS

Community Services



Skills and knowledge

The study outcome for community services students is profoundly rewarding and impactful. Graduates of community services programs emerge with a wealth of knowledge and practical skills that equip them to make a meaningful difference in the lives of individuals and communities. They develop a deep understanding of social issues, individual needs, disability support and ethical considerations that are crucial in the field of community services. Graduates are adept at assessing needs, developing support plans, and providing assistance to a diverse range of people, including those facing challenges such as homelessness, addiction, mental health issues, and domestic violence. Furthermore, they cultivate strong communication and empathy skills, enabling them to build trust and rapport with clients.

Industry placement

For community service students is a pivotal component of their education, bridging the gap between theory and real-world practice. During these placements, students have the opportunity to apply their knowledge, skills, and empathy in diverse community settings. They gain firsthand experience working with individuals and groups facing a wide array of challenges, from mental health issues and substance abuse to poverty and domestic violence.

Carrer Opportunities

The study outcome empowers students to pursue careers as support workers, social workers, case managers, or advocates for vulnerable populations, where they can actively contribute to the betterment of society and the well-being of individuals and families in need.

Assistant Community Worker,
Coordinator of Volunteer Work,
Team Leader,
Family Support Worker



Pathway

Community Services



Are you passionate about making a meaningful impact on the lives of individuals and communities? Emory Education Institute offers a comprehensive Community Services Program Pathway that equips you with the knowledge, skills, and experience to become a dedicated professional in the field of social welfare and community support.

Join us on this transformative journey towards a career filled with purpose and positive change. Discover the endless opportunities that the Community Services Program Pathway in Australia has to offer.



(CHC33021) - Certificate III in Individual Support

This Certificate III is for those who want to make a real difference in the community and help people maintain their independence. Individual support is based on the individual, not necessarily an aged person, and it's based on creating a care package for that individual.

Course Duration : (6 months)



(CHC43121) - Certificate IV in Disability Support

This qualification reflects the role of individuals in a range of community settings and peoples' homes, who provide support in a manner that empowers people with disabilities to achieve greater levels of independence.

Course Duration (6 months)



(CHC52021) - Diploma of Community Services

This qualification reflects the roles of community services, case management, and social housing workers who manage, coordinate and deliver person-centred services to individuals, groups and communities. At this level, workers have specialised skills in community services and work autonomously under broad direction from senior management.

Course Duration : (1 year)



HOW TO ENROL?

8 STEPS



1. Choose your course

If you need more clarification, please get in touch with us for more information.



2. Complete the form

Complete the Application Form with all your details and documents.



3. Submit your application

Submit the application to Emyprean or your agent.



4. Receive a confirmation

Receive Confirmation of Enrolment from the Emyprean team.



5. Pay the deposit

Pay your deposit to Emyprean.



6. Receive the letter

Receive a Letter of Offer from Emyprean.



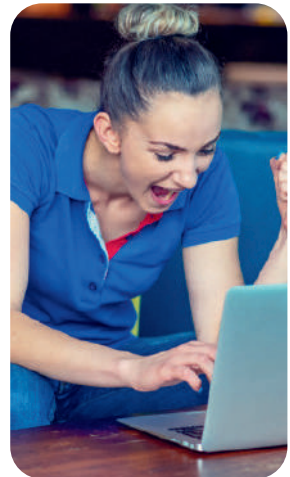
7. Apply for a Visa

Apply for your visa to the Australian Department of Home Affairs.



8. Travel to Australia

Travel to Australia to begin your future.





WE CHOOSE THE BEST Partnerships for you



Empyrean students can participate in Industry Placements with some of the most prestigious establishments in the world, parts of worldwide chains with fine reputations. This collaboration offers Empyrean students a world-class experience and provides them with a head start in the hospitality industry.

**MORE
INFORMATION**

The information contained within this brochure is current at the time of printing and may be subject to change without notice.



EMPYREAN
EDUCATION INSTITUTE

CONTACT US

For further course information please contact us:



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SCAN ME

