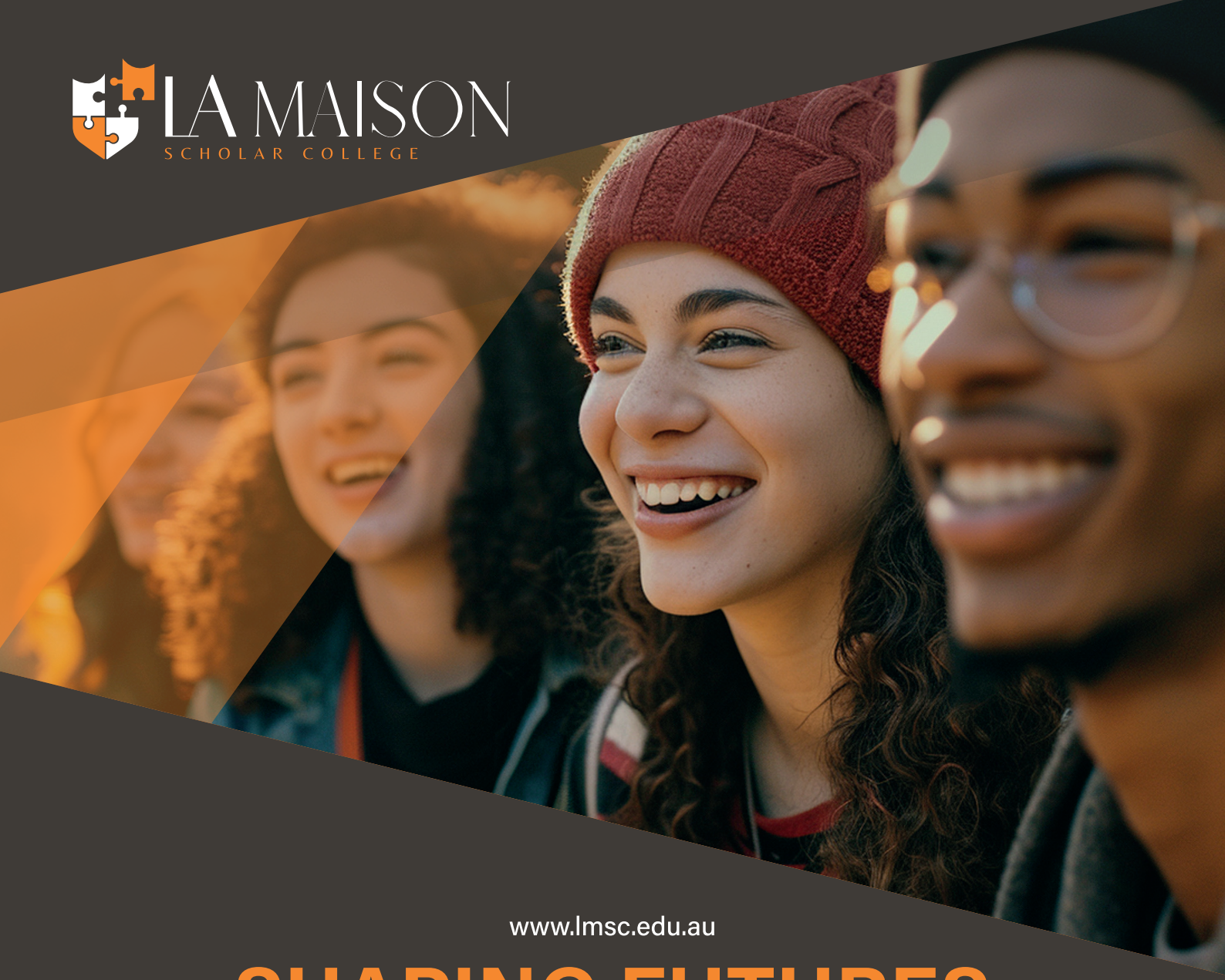
LA MAISON
SCHOLAR COLLEGE



www.lmsc.edu.au

SHAPING FUTURES INSPIRING EXCELLENCE

Welcome to LA MAISON SCHOLAR COLLEGE,
where your journey to a bright future begins.



IMPEL Education Pty Ltd
trading as La Maison Scholar College
RTO Code: 46177 I CRICOS Code: 04240G

(02) 7805 8111
info@lmsc.edu.au
Suite 203 Level 2, 118 Church Street Parramatta NSW 2150

Welcome to
LA MAISON SCHOLAR COLLEGE

At LA MAISON SCHOLAR COLLEGE, we believe in nurturing talent, fostering innovation, and inspiring a lifelong love of learning.

Our comprehensive programs and vibrant campus life provide a unique environment where students can thrive academically and personally.

Located in the heart of Parramatta CBD, our college offers the perfect blend of urban convenience and academic excellence.



Vision

LMSC will strive to be one of the most preferred educational institutes in Australia by ensuring highest standards of integrity, diversity and inclusion, and intellectual and creative excellence.

Mission

The mission of LMSC is to advance learning, uplift skills and educate students in hospitality, technology and management that will ensure students' success and best serve the community.

LMSC is committed to providing its students from diverse social, economic, and ethnic backgrounds with an education that combines modern academic study and the excitement of learning new skills, with the support and intellectual input of dedicated experts.

We seek to develop in every student the knowledge, ability, and passion to work wisely, creatively, and effectively to meet the needs of the industry. The aim is to be inclusive and instil a strong belief in hard work and core values of gender equality to make the students socially responsible citizens.

Our values

LMSC will strive for academic excellence. We hold authenticity, graciousness, honesty and boldness as four pillars of success. LMSC will be transparent, advocate wellbeing of the communities we serve and be worthy of community's trust.

Our Courses

Hospitality Courses
SIT40521 Certificate IV in Kitchen Management
SIT50422 Diploma of Hospitality Management
SIT60322 Advanced Diploma of Hospitality Management

IT Courses
ICT50220 Diploma of Information Technology
ICT60220 Advanced Diploma of Information Technology

SIT40521 Certificate IV in Kitchen Management

CRICOS Course Code: 115510M

Nationally Recognised Training

Overview of course

This qualification reflects the role of chefs and cooks 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.

This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

The skills in this qualification must be applied in accordance with Commonwealth and State or Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

The latest release of the qualification and packaging rules can be found at the following link: https://training.gov-.au/Training/Details/SIT40521

Entry Requirements

- Be at least 18 years of age
- Have an IELTS* score of 6.0 (test results must be no more than 2 years old).
- Have completed Australian Year 12 or its overseas equivalent or an Australian Qualification Framework (AQF) Certificate III or higher

Units

S. No	Unit Code	Unit Name	Core/ Elective
1	SITHCCC023*	Use food preparation equipment	Core
2	SITHCCC027*	Prepare dishes using basic methods of cookery	Core
3	SITHCCC028*	Prepare appetisers and salads	Core
4	SITHCCC029*	Prepare stocks, sauces and soups	Core
5	SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Core
6	SITHCCC031*	Prepare vegetarian and vegan dishes	Core
7	SITHCCC035*	Prepare poultry dishes	Core
8	SITHCCC036*	Prepare meat dishes	Core
9	SITHCCC037*	Prepare seafood dishes	Core
10	SITHCCC041*	Produce cakes, pastries and breads	Core
11	SITHCCC042*	Prepare food to meet special dietary requirements	Core
12	SITHCCC043*	Work effectively as a cook	Core
13	SITHKOP010	Plan and cost recipes	Core
14	SITHKOP012*	Develop recipes for special dietary requirements	Core
15	SITHKOP013*	Plan cooking operations	Core
16	SITHKOP015*	Design and cost menus	Core
17	SITHPAT016*	Produce desserts	Core
18	SITXCOM010	Manage conflict	Core
19	SITXFIN009	Manage finances within a budget	Core
20	SITXFSA005	Use hygienic practices for food safety	Core
21	SITXFSA006	Participate in safe food handling practices	Core
22	SITXFSA008	Develop and implement a food safety course	Core
23	SITXHRM008	Roster staff	Core
24	SITXHRM009	Lead and manage people	Core
25	SITXINV006*	Receive, store and maintain stock	Core
26	SITXMGT004	Monitor work operations	Core
27	SITXWHS007	Implement and monitor work health and safety practices	Core
28	SITHCCC026*	Package prepared foodstuffs	Elective
29	SITHCCC038*	Produce and serve food for buffets	Elective
30	SITHCCC040*	Prepare and serve cheese	Elective
31	SITHFAB025	Prepare and serve espresso coffee	Elective
32	SITXWHS006	Identify hazards, assess and control safety risks	Elective
33	BSBTWK502	Manage team effectiveness	Elective

Location of course

- *Classroom:* Suite 203 /118 Church Street, Parramatta NSW 2150
- *Commercial training kitchen*

Delivery mode

- 14 hours face-to-face mode in the classroom and commercial training kitchen
- 6 hours structured distance learning mode
- Mandatory work placement in an approved work placement venue

Duration

- **78 weeks** (60 weeks of training and 18 weeks of holidays)

SIT50422 Diploma of Hospitality Management

CRICOS Course Code: 115511K

NATIONALLY RECOGNISED TRAINING

Overview of course

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 industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

This qualification provides a pathway to work in any hospitality industry sector as a departmental or small business manager. The diversity of employers includes restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multiskilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

The skills in this qualification must be applied in accordance with Commonwealth and State/Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

The latest release of the qualification and packaging rules can be found at the following link: https://training.gov.au/Training/Details/SIT50422

Entry Requirements

- Be at least 18 years of age
- Have an IELTS* score of 6.0 (test results must be no more than 2 years old).
- Have completed Australian Year 12 or its overseas equivalent or an Australian Qualification Framework (AQF) Certificate IV or higher

Units

S. No	Unit Code	Unit Name	Core/ Elective
1	SITXCCS015	Enhance customer service experiences	Core
2	SITXCCS016	Develop and manage quality customer service practices	Core
3	SITXCOM010	Manage conflict	Core
4	SITXFIN009	Manage finances within a budget	Core
5	SITXFIN010	Prepare and monitor budgets	Core
6	SITXGLC002	Identify and manage legal risks and comply with law	Core
7	SITXHRM008	Roster staff	Core
8	SITXHRM009	Lead and manage people	Core
9	SITXMGT004	Monitor work operations	Core
10	SITXMGT005	Establish and conduct business relationships	Core
11	SITXWHS007	Implement and monitor work health and safety practices	Core
12	SITXFSA005	Use hygienic practices for food safety	Elective
13	SITHCCC043*	Work effectively as a cook	Elective
14	SITHCCC023*	Use food preparation equipment	Elective
15	SITHCCC026*	Package prepared foodstuff	Elective
16	SITHCCC027*	Prepare dishes using basic methods of cookery	Elective
17	SITHCCC028*	Prepare appetisers and salads	Elective
18	SITHCCC029*	Prepare stocks, sauces and soups	Elective
19	SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Elective
20	SITHCCC031*	Prepare vegetarian and vegan dishes	Elective
21	SITHCCC035*	Prepare poultry dishes	Elective
22	SITHCCC036*	Prepare meat dishes*	Elective
23	SITHCCC037*	Prepare seafood dishes*	Elective
24	SITHCCC038*	Produce and serve food for buffets	Elective
25	SITHCCC040*	Prepare and serve cheese	Elective
26	SITHCCC041*	Produce cakes, pastries and breads*	Elective
27	SITHCCC042*	Prepare food to meet special dietary requirements	Elective
28	BSBOPS504	Manage business risk	Elective

Location of course

- *Classroom:* Suite 203 /118 Church Street, Parramatta NSW 2150
- *Commercial training kitchen*

Delivery mode

- 14 hours face-to-face mode in the classroom and commercial training kitchen
- 6 hours structured distance learning mode
- Mandatory work placement in an approved work placement venue

Duration

· **104 weeks** (80 weeks of training and 18 weeks of holidays)

LA MAISON
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SIT60322 Advanced Diploma of Hospitality Management

NATIONALLY RECOGNISED TRAINING

CRICOS Course Code: 120773A

Overview of course

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 of industry to coordinate hospitality operations. They operate with significant autonomy and are responsible for making strategic business management decisions.

This qualification provides a pathway to work in any hospitality industry sector and for a diversity of employers including restaurants, hotels, motels, catering operations, clubs, pubs, cafés, and coffee shops. This qualification allows for multi-skilling and for acquiring targeted skills in accommodation services, cookery, food and beverage and gaming.

The skills in this qualification must be applied in accordance with Commonwealth and State/Territory legislation, Australian standards and industry codes of practice.

No occupational licensing, certification or specific legislative requirements apply to this qualification at the time of publication.

Entry Requirements

- Be at least 18 years of age
- Have an IELTS* score of 6.0 (test results must be no more than 2 years old).
- Completed Australian Year 12 or its overseas equivalent or an Australian Qualification Framework (AQF) Certificate IV or higher

Units

S. No	Unit Code	Unit Name	Core / Elective
1.	BSBFIN601	Manage organisational finances	Core
2.	BSBOPS601	Develop and implement business plans	Core
3.	SITXCCS016	Develop and manage quality customer service practices	Core
4.	SITXFIN009	Manage finances within a budget	Core
5.	SITXFIN010	Prepare and monitor budgets	Core
6.	SITXFIN011	Manage physical assets	Core
7.	SITXGLC002	Identify and manage legal risks and comply with law	Core
8.	SITXHRM009	Lead and manage people	Core
9.	SITXHRM010	Recruit, select and induct staff	Core
10.	SITXHRM012	Monitor staff performance	Core
11.	SITXMGT004	Monitor work operations	Core
12.	SITXMGT005	Establish and conduct business relationships	Core
13.	SITXMPR014	Develop and implement marketing strategies	Core
14.	SITXWHS008	Establish and maintain a work health and safety system	Core
15.	SITXFSA005	Use hygienic practices for food safety	Elective
16.	SITHCCC043*	Work effectively as a cook	Elective
17.	SITHCCC023*	Use food preparation equipment	Elective
18.	SITHCCC026*	Package prepared foodstuffs	Elective
19.	SITHCCC027*	Prepare dishes using basic methods of cookery	Elective
20.	SITHCCC028*	Prepare appetisers and salads	Elective
21.	SITHCCC029*	Prepare stocks, sauces and soups	Elective
22.	SITHCCC030*	Prepare vegetable, fruit, eggs and farinaceous dishes	Elective
23.	SITHCCC031*	Prepare vegetarian and vegan dishes	Elective
24.	SITHCCC035*	Prepare poultry dishes	Elective
25.	SITHCCC036*	Prepare meat dishes	Elective
26.	SITHCCC037*	Prepare seafood dishes	Elective
27.	SITHCCC038*	Produce and serve food for buffets	Elective
28.	SITHCCC040*	Prepare and serve cheese	Elective
29.	SITHCCC041*	Produce cakes, pastries and breads	Elective
30.	SITHCCC042*	Prepare food to meet special dietary requirements	Elective
31.	SITXFSA006	Participate in safe food handling practices	Elective
32.	SITXFSA008*	Develop and implement a food safety program	Elective
33.	SITXHRM008	Roster Staff	Elective

Location of course

· **Classroom:** Suite 203 /118 Church Street, Parramatta NSW 2150

· **Commercial training kitchen**

Delivery mode

· 14 hours face-to-face mode in the classroom and commercial training kitchen

· 6 hours structured distance learning mode

· Mandatory work placement in an approved work placement venue

Duration

· **104 weeks** (80 weeks of training and 18 weeks of holidays)

LA MAISON
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ICT50220 Diploma of Information Technology
(Specialisation in Cyber Security)

NATIONALLY RECOGNISED TRAINING

CRICOS Course Code: 115512J

Overview of course

This qualification reflects the role of individuals in a variety of information and communications technology (ICT) roles who have established specialised skills in a technical ICT function.

Individuals in these roles carry out moderately complex tasks in specialist fields, working independently, as part of a team or leading deliverables with others. They may apply their skills across a wide range of industries, business functions and departments, or as a business owner (sole trader/contractor). The skills required for these roles may include but are not restricted to: cyber security: protecting sensitive data and information through security architecture and developing disaster recovery and contingency plans.

The latest release of the qualification and packaging rules can be found at the following link: https://training.gov.au/Training/Details/ICT50220

Entry Requirements

- Be at least 18 years of age
- Have an IELTS* score of 6.0 (test results must be no more than 2 years old).
- Have completed Australian Year 12 or its overseas equivalent or an Australian Qualification Framework (AQF) Certificate IV or higher

Units

S. No	Unit Code	Unit Name	Core/ Elective
1	BSBCRT512	Originate and develop concepts	Core
2	BSBXCS402	Promote workplace cyber security awareness and best practices	Core
3	BSBXTW401	Lead and facilitate a team	Core
4	ICTICT517	Match ICT needs with the strategic direction of the organisation	Core
5	ICTICT532	Apply IP, ethics and privacy in ICT environments	Core
6	ICTSAS527	Manage client problems	Core
7	ICTICT523	Gather data to identify business requirements	Elective
8	ICTPRG535	Build advanced user interfaces	Elective
9	ICTWEB513	Build dynamic websites	Elective
10	ICTWEB514	Create dynamic web pages	Elective
11	ICTDBS505	Monitor and improve knowledge management systems	Elective
12	ICTCYS407	Gather, analyse and interpret threat data	Elective
13	ICTCYS610	Protect critical infrastructure for organisations	Elective
14	ICTCYS613	Utilise design methodologies for security architecture	Elective
15	ICTSAS524	Develop, implement and evaluate an incident response plan	Elective
16	ICTSAS526	Review and update disaster recovery and contingency plans	Elective
17	BSBPMG532	Manage project quality	Elective
18	BSBPMG539	Manage project governance	Elective
19	ICTCYS606	Evaluate an organisation's compliance with cyber security standards and law	Elective
20	ICTCYS608	Perform cyber security risk assessments	Elective

Location of course

- *Classroom:* Suite 203 /118 Church Street, Parramatta NSW 2150

Delivery mode

- 14 hours face-to-face mode in the classroom
- 6 hours structured distance learning mode

Duration

- **78 weeks** (60 weeks of training and 18 weeks of holidays)

LA MAISON
SCHOLAR COLLEGE

ICT60220 Advanced Diploma of Information Technology
(Specialisation in Cyber Security)

NATIONALLY RECOGNISED TRAINING

CRICOS Course Code: 115513H

Overview of course

This qualification reflects the role of individuals in a variety of information and communications technology (ICT) roles who have significant experience in specialist technical skills, or managerial business and people management skills.
Individuals in these roles carry out complex tasks in a specialist field, working independently, leading a team or a strategic direction of a business. They apply their skills across a wide range of industries and business functions, or as a business owner (sole trader/contractor).
The skills required for these roles may include but are not restricted to: cyber security: protecting sensitive data and information through security architecture and developing disaster recovery and contingency plans.
The latest release of the qualification and packaging rules can be found at the following link: https://training.gov.au/Training/Details/ICT60220

Entry Requirements

- Be at least 18 years of age
- Have an IELTS* score of 6.0 (test results must be no more than 2 years old).
- Have completed Australian Year 12 or its overseas equivalent or an Australian Qualification Framework (AQF) Certificate IV or higher

Units

S. No	Unit Code	Unit Name	Core/ Elective
1	BSBCRT611	Apply critical thinking for complex problem solving	Core
2	BSBTWK502	Manage team effectiveness	Core
3	BSBXCS402	Promote workplace cyber security awareness and best practices	Core
4	ICTICT608	Interact with clients on a business level	Core
5	ICTICT618	Manage IP, ethics and privacy in ICT environments	Core
6	ICTSAD609	Plan and monitor business analysis activities in an ICT environment	Core
7	ICTCYS604	Implement best practices for identity management	Elective
8	ICTCYS612	Design and implement virtualised cyber security infrastructure for organisations	Elective
9	ICTICT523	Gather data to identify business requirements	Elective
10	ICTNWK546	Manage network security	Elective
11	ICTNWK560	Determine best-fit topologies for wide area networks	Elective
12	ICTNWK561	Design enterprise wireless local area networks	Elective
13	BSBLDR601	Lead and manage organisational change	Elective
14	ICTCYS606	Evaluate an organisation's compliance with cyber security standards and law	Elective
15	ICTCYS608	Perform cyber security risk assessments	Elective
16	BSBSTR601	Manage innovation and continuous improvement	Elective

Location of course
· *Classroom:* Suite 203 / 118 Church Street, Parramatta NSW 2150

Delivery mode
· 14 hours face-to-face mode i the classroom
· 6 hours structured distanc learning mode

Duration
· 104 weeks (80 weeks of trainin and 24 weeks of holidays)


SUITE 203
LA MAISON
SCHOLAR COLLEGE

Course credit

You can apply for recognition of existing qualifications or skills, knowledge and experience (credit transfer or recognition of prior learning) as per the information included in our International Student Handbook, which is available at www.lmscollege.com.au
If you are granted course credit, this will affect your course fees as well as the duration of your course. We will advise you in writing of changes to fees or course duration as a result of the credit. You will also be issued with a new Confirmation of Enrolment.
For any questions about course credit, contact us at the details shown below.

Course progress and attendance

Satisfactory course progress and attendance is very important in order to meet visa requirements. Please read the International Student Handbook carefully for more information. You will also be provided with further information about course progress and attendance requirements at your orientation.

Student support

We offer the following in relation to support and welfare.

- one-to-one support from the trainer/assessor
- support with personal issues
- access to additional learning resources
- reasonable adjustment in assessment
- social events
- a buddy program
- information about external sources of support.

You may not have studied for a while, may have English as a second language or need additional assistance with literacy or numeracy.

We will identify any additional support needs you may have at the time of application and enrolment and may provide you support based on those needs.

How can I apply?

The application process is outlined in the diagram below:

Complete and send Application for Enrolment Form to us. Make sure you include any supporting documents if there are any entry requirements for your chosen course. These may include verified copies of previous qualifications, your passport, previous schooling and English test results

When we receive your application, we will assess it against the course requirements. If you application is verified, you will be issued with a Offer Letter and Student Agreement. If you are unsuccessful, we will be in touch to advise you of the outcome and provide advice about other suitable options or what you need to do before reapplying

Carefully review your Offer Letter and Student Agreement and make sure your course feees, duration, and payment plan are correctly states. Read through all of the included policies and procedures and if you are in agreement, sign and return the Offer Letter and Student Agreement to us and we will issue you with an invoice

Once we have received your first payment, you will be issued with an electronic Confirmation of Enrolment (CoE). Use this document to apply for your visa with the Department of Home Affairs. Once your visa is granted, make sure you arrive in Australia in time for your first class and Orientation session.

LA MAISON
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Why Choose
LA MAISON SCHOLAR COLLEGE?

Expert Faculty
Learn from industry leaders and experienced professionals who are dedicated to your success.

State-of-the-Art Facilities
Our campus is equipped with modern labs, libraries, and learning spaces to enhance your educational experience.

Vibrant Community
Join a diverse and inclusive community that supports your academic and personal growth through various events, and activities.





Join Us at LA MAISON SCHOLAR COLLEGE

Your journey to success starts here

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trading as La Maison Scholar College
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