



Australasian
Academy

Transnational Education Redefined

Preparing
Students for
**Global
Hospitality
Management
Careers**



INTERNATIONAL TOURISM AND HOSPITALITY MANAGEMENT

In Partnership with



CAREER IN HOSPITALITY AND TOURISM MANAGEMENT



Fastest growing
Industry in the world



Australasian Academy (AA) is the first Australian owned higher education institution in Sri Lanka to offer specialized International Hospitality and Tourism management training. AA in Partnership with IMI Luzern Switzerland offers globally recognized quality International Hotel & Tourism Management courses. Embedded with practical training and internships in leading Hotels in Sri Lanka and overseas, Australasian Academy strives to produce work ready graduates to meet the industry demands in Sri Lanka and overseas.

Our Vision

To be the chosen partner and leader in Private Transnational Higher Education sector in Sri Lanka and the region.

Our Mission

To provide Modern State of the art Learning and Training environment for students that allows them to enhance their knowledge, develop their skills to become professionals in their chosen field of study.

Service

Delivering a quality service exceeding the expectations of our students and parents.



Teamwork

As one we are a fraction of what we should be, as a team we maximize our effectiveness and become whole.

Respect

Creating a professional working environment that embraces, understands and shares the diversity of students, staff and partners.



Inspire

Inspire the Willingness to learn, dream and achieve objectives and Helping others to see and experience the bigger picture with an open mind.

MESSAGE FROM THE MANAGING DIRECTOR

Welcome to Australasian Academy, the first Australian owned higher education institution in Sri Lanka. Australasian Academy was setup to meet the increasing demand in the hospitality industry in Sri Lanka and abroad for skilled personnel. Our objective is to offer high quality practical oriented training programs for Sri Lankan and overseas student to pursue a career in the fastest growing industry in the world. Our partnership with IMI Switzerland to offer Swiss qualifications in Sri Lanka is in line with our mission of providing the best opportunity to Sri Lankan Students to graduate from a world class institution in the home of hospitality, Switzerland.

Our academic team is headed by a veteran in the education industry from Australia and the teaching faculty consists of highly qualified and industry experienced personnel to maintain high quality delivery and strict quality standards laid out by our partner institution in Switzerland. We provide appropriate opportunities for learning and acquiring skills. This is done to ensure that our graduates meet the ever-increasing demands of the industry and to make them job ready.

We are proud to have introduced paid internships in local and international hotels for our graduates, which is a first in Sri Lanka where students have the option to take up their internship either in a leading hotel in Sri Lanka or overseas. This will provide limitless opportunities for our graduates to succeed in their chosen career path. Whilst thanking students and parents for their interest, and trust in Australasian Academy, I wish you all success in your future journey.

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Kalum De Silva
Managing Director,
Australasian Academy



MESSAGE FROM THE DIRECTOR PARTNER SCHOOLS - IMI

In times that can often be uncertain, the hospitality sector still prevails as the most exciting and fastest growing industry globally. Subsequently, hospitality education has never been more important to prepare future leaders and managers of tomorrow.

For the last 30 years, the International Management Institute Switzerland (IMI) has delivered hospitality, culinary and business programmes of the highest standard and we are now delighted to run IMI tailor-made programmes at Australasian Academy (AA), beginning with a Foundation Certificate in Hotel and Tourism Management, leading to a Diploma and Higher Diploma in Hotel & Tourism Management.

Successful students then have the opportunity to continue their studies at IMI in Switzerland to obtain a Bachelor's (Hons) Degree. IMI has always been proud of its unique student experience and focus on personal development, which will be mirrored at the campus of AA, thus fully preparing students to meet the demands of the industry.

IMI is delighted to offer its Swiss programmes in Sri Lanka and looks forward to welcome students to IMI. A dedicated team of experienced professionals at AA, along with strong academic support from IMI, will ensure an enriching student experience, in addition to joining IMI's extensive alumni network. To all students, good luck, enjoy the IMI programmes and see you soon in Switzerland for your final semester of studies plus paid internship!

Professor Gavin Caldwell

Director of Operations, Human Resources & Partner Schools,
IMI Switzerland





Qualification from the Home of Hospitality

Switzerland is well renowned for their hospitality and globally accepted as the number one destination for hospitality and tourism management studies. Swiss quality in their academic delivery and practical training embedded with internships in leading hotel chains keep producing quality and skilled leaders in the hospitality and tourism industry.

IMI - Australasian Academy partnership Swiss Qualification Right Here in Sri Lanka

Australasian Academy in partnership with IMI Switzerland offers IMI programs in Sri Lanka. AA is the only institution in Sri Lanka to offer Swiss hospitality management courses and the highest ranked international tourism and hospitality management program available in Sri Lanka.

International Management Institute (IMI) Luzern, Switzerland

IMI is a highly acclaimed and well recognized higher education institute in Switzerland that began their successful journey in 1990. With over 30 years of experience behind them IMI has achieved many milestones during the three decade journey. IMI hospitality management program is ranked 15th in the world as per QS world university ranking in 2021. IMI has been maintaining their QS university ranking within among the top 15 in the world during the last six years proves the quality and the seriousness of their programs.

A Hospitality Career and Beyond

A hospitality career can take you anywhere in the world. Apart from traveling, enjoy a stimulating work environment, lots of social contacts and discover different cultures and ways of life. The world's fastest growing industry provides many amazing opportunities around the world for qualified, skilled graduates.

Study Hospitality Management in Partnership with IMI

Why Switzerland leads the world in hospitality education

In this year's QS World University Rankings, Swiss institutions filled four of the top seven placings for hospitality & leisure management education.

Rigor, precision, attention to detail, timely service and discretion are all core Swiss characteristics that were carried across into hospitality, with huge success.

Switzerland's status as an icon of hospitality is no overnight success. In fact, it's been a century and a half in the making. Back in the golden days of the Belle Époque, palace-style hotels were established across the Montreux Riviera, heralding the dawn of a golden age of luxury tourism.

How Swiss hospitality education nurture these skills? This introduces another unique component of the hospitality educational model: experiential learning; also called hands-on learning. This is built into the fabric of the study programs through internships in hospitality businesses across the world.



International Management Institute

Luzern, Switzerland



INTERNATIONAL
MANAGEMENT INSTITUTE
SWITZERLAND

IMI International Management Institute, Switzerland is a unique private school offering cutting edge hospitality education from foundation level all the way to a Masters degree.

IMI is a world-renowned international hotel management school with strong links in all continents of the globe.

At the same time, IMI have deliberately remained small with a maximum of 220 students per semester, thus delivering a highly personalised educational experience.

IMI graduates can be found in senior management positions all around the world. Their success shows that to reach the top it pays to start at the top.

QS World University Ranking 15th in the world for Hospitality Management. IMI has been ranked among the top 15 since 2017.



HOSPITALITY MANAGEMENT COURSES

In Partnership with





IMI Foundation in International Hotel and Tourism Management

This program is for those interested in pursuing a career in the exciting world of hospitality. The objective of this program is to prepare students for university and to give them a good foundation in the world of Hotel, Tourism, and Events Management. On completion of this foundation program, students will be ready to progress to the first level of their BA (Hons) degree. This program also includes opportunities for students to strengthen their English language skills.

Entry Requirements

- 16 years of age.
- G. C. E. O/Levels or London O/Levels.
- Appropriate level of English.

To complete this program students should take up to seven core units in the foundation program.

Core Units

The Hotel, Tourism and Events Industry	Credits: 10
Studying at University	Credits: 10
Hygiene Management	Credits: 20
English for University Studies	Credits: 40
Hospitality Business Basics	Credits: 20
Introduction to Food and Beverage Service	Credits: 20
House Keeping	-

Total 120 Credits

Course Outcomes

This qualification reflects the role of skilled operators who use a range of well-developed hospitality skills. Graduates are equipped to work in various hospitality enterprises where they use discretion and judgement and have a sound knowledge of industry operations, to work with some independence and under limited supervision and may provide operational advice and support to team members.

This also help students to pursue higher studies in the international and hospitality field.

Course Duration

06 Months Classroom study + 03 Months Internship



IMI Diploma in International Hotel and Tourism Management

This program builds on the foundation skills and knowledge gained at the Certificate level. The objective of the Diploma is to further develop students' knowledge, understanding and practical skills within revenue generating outlets of the hospitality industry and provide a solid grounding in the financial and operational considerations necessary for their successful management.

Entry Requirements

- 17 years of age.
- IMI Foundation/ Local A/Levels or London A/Levels.
- Proficiency in English C pass in O/Levels or A/Levels.

Students must complete eight core units.

Core Units

Study Skills at University Level	Credits: 10
Introduction to Business and Services Management	Credits: 20
Introduction to Marketing	Credits: 10
Hospitality Business Operations	Credits: 30
Principles of Entrepreneurship	Credits: 10
Business Accounting	Credits: 20
The Tourism Business	Credits: 10
Foundations of Economics	Credits: 10

Total 120 Credits

Course Outcomes

This qualification reflects the role of individuals who use sound knowledge of industry operations and a broad range of managerial skills to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

Course Duration

06 Months Classroom study + 06 Months Internship



IMI Advanced Diploma in International Hotel and Tourism Management

The Higher Diploma program equips students with the skills needed to succeed at higher level management in the hospitality industry. The emphasis is on business, tourism development, sustainability, entrepreneurship, human resource management, financial decision making, events management and food & beverage studies. Students work individually as well as in groups in order to develop their critical thinking and managerial skills. This challenging program will prepare you well for a top quality careers in either Sri Lanka or abroad.

Entry Requirements

- IMI Diploma or equivalent qualification accepted by IMI.

To graduate students must complete five core units and two pathway units.

Core Units

Personal & Professional Development	Credits: 10
Enterprise Development Project	Credits: 20
Finance & Revenue Management	Credits: 20
Marketing & Consumer Behavior	Credits: 20
Managing People and Organizations	Credits: 20

Pathway Units

Tourism Destination Management	Credits: 10
Hotel Services Management	Credits: 20

Total 120 Credits

Course Outcomes

This qualification reflects the role of individuals operating at a senior level who use substantial industry knowledge and wide ranging, specialized managerial skills. They operate independently, take responsibility for others, and make a range of strategic business decisions.

Course Duration

06 Months Classroom study + 06 Months Internship

** Foundation to Advanced Diploma
18 Months Classroom Study + 06 Months Internship*



Swiss
Transfer
Program

Transfer to IMI Switzerland

Australasian Academy offers the first and the only transfer pathway to Switzerland for graduates who complete the IMI Advanced Diploma in Sri Lanka. The 2+1 transfer program to complete the BA in International Hotel and Tourism Management provides AA Students to obtain one of the highest ranked university degrees with paid internships in Switzerland.

The total cost for the two years in Sri Lanka and the final year in Switzerland is one of the most affordable, where parents can save over 60% of the cost of studying the whole program in Switzerland or over 70% of studying in Australia or UK.



Guaranteed paid internships in Switzerland

Students who study at IMI will get a guaranteed internship with a monthly salary of CHF 2,212. Students will also have the option to seek a second internship overseas in North America, Europe, or Middle East.

Earn As you Learn

All programs offered by AA are embedded with paid internships in leading hotels in Sri Lanka. Internship is a part of the program where students can graduate only after completing their supervised internship. The programs are structured in a way that the graduates are work ready and employable soon after graduation.

International Internships

Australasian Academy has partnered with some leading hotels in the United Arab Emirates to offer paid internships. The number of International Internships is limited to those who excel in their studies and work-related practices.



IMI Internship Partners



One Program, Three Qualifications

Australasian Academy offers a unique opportunity for students to gain three qualifications, from Switzerland, Australia and Sri Lanka in one program.

01

Advanced Diploma in Hospitality Management (IMI)

18 Months + 06 Months Internship

02

**AA Advanced Certificate in Hospitality
(Bridging Course) 06 Months**

03

**Advanced Diploma in Hospitality Management
(EHI Australia) Recognition of prior learning (RPL)**

COMMERCIAL COOKERY AND PATISSERIE COURSES

Commercial Cookery and Patisserie courses are offered in Sri Lanka in partnership with Australian National Institute of Business and Technology (ANIBT) Melbourne, Australia.

In partnership with



A N I B T

Australian National Institute
of Business and Technology

CRICOS:02506B RTO:21368



Certificate III in Commercial Cookery

Certificate III in Commercial Cookery qualification reflects the role of commercial cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities.

Entry Requirements

- G. C. E. O/Levels/ Good Working Knowledge of English.
- 18 Years of Age.

Career Opportunities

Graduates will be able to obtain a range of employment opportunities such as a cook in a commercial, industrial, or retail food operation or hospitality enterprise.

- Commis Chef
- Cook
- Assistant cook

Course Contents

The Certificate III in commercial Cookery requires the completion of 25 Units of competency including 21 core units and 4 electives.

Course Duration

09 Months + 03 Months Internship



Certificate IV in Commercial Cookery

This qualification reflects the role of commercial 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.

Focus is in given to developing key skills in the areas of developing menus for special dietary needs, staff management, co-ordinate daily kitchen production operations and financial management of production costs.

Individuals with this qualification may have titles including chef or chef de partie.

Entry Requirements

- Certificate III in Commercial Cookery.

Course Contents

The Certificate IV in Commercial Cookery requires the completion of 33 units competency including 26 core units and 7 electives.

Course Duration

12 Months + 06 Months Internship



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 will be able to seek career opportunities as Chef Pâtissier or Chef de Partie.

Entry Requirements

- G. C. E. O/Levels/ Good Working Knowledge of English.
- 18 Years of Age.

Course Contents

The SIT31016 Certificate III in Patisserie qualification is made up of 22 units of competency. 17 core units and 5 electives.

Course Duration

09 Months + 03 Months Internship



Certificate IV in Patisserie

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

Individuals with this qualification may have titles including chef pâtissier 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

Entry Requirements

- Certificate III in Patisserie

Course Contents

The SIT40716 Certificate IV in Patisserie qualification is made up of 32 units of competency, that includes 26 core units and 6 elective units.

Course Duration

18 Months + 03 Months Internship



Certificate in Pastry and Baking

This programme is designed especially for those who are with a passion for creating gourmet pastries, signature breads, cakes and specialty desserts – an absolute essential for any aspiring pastry chef or baker.

Entry Requirements

- Anyone above 15 years of age.

Course Contents

Participate in Environmentally Sustainable Work Practices
Work Effectively with Others
Use Food Preparation Equipment
Produce Cakes , Pastries and Breads
Use hygienic practices for food safety
Produce yeast-based bakery products
Produce gateaux, torten and cakes
Produce cakes
Produce pastries

Course Duration

06 Months

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are hospitality.







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