



Ashton College
your.future.now



INTERNATIONAL COURSE GUIDE



Content

- 03 Message from the CEO
- 04 Our Courses
- 05 Why Australia
- 06 Our Values
- 07 Our Campuses
- 08 Ashton English School
- 09 ELICOS General English
- 10 ELICOS English for Academic Purposes
- 11 Ashton Hotel School
- 12 Cert III in Commercial Cookery
- 13 Cert IV in Commercial Cookery
- 14 Diploma of Hospitality
- 15 Advanced Diploma of Event Management
- 16 Ashton Automotive School
- 17 Cert III in Automotive Diesel Engine Technology
- 18 Cert III in Light Vehicle Mechanical Technology
- 19 Cert IV in Automotive Mechanical Diagnosis
- 20 Diploma of Automotive Technology
- 21 Ashton Business School
- 22 Cert IV in Business
- 23 Cert IV in Leadership and Management
- 24 Diploma of Leadership and Management
- 25 Living Cost in Australia
- 26 Useful Links
- 27 Pathways to Further Study





Message from the CEO

Since 2009, Ashton College has provided high standards of education to more than 3000 students within an inclusive and supportive environment that provides them with a total learning experience.

Ashton College is committed to assisting students achieve their goals, whether they are aiming to learn English, pursue vocational education, employment or career progression. Ashton College values our students as individuals and offers an outstanding educational experience.

"You have made the right decision in choosing Ashton College for furthering your knowledge and professional competency. We warmly welcome you and wish you success in your endeavors."

KEVIN GUJRAL
CEO, ASHTON COLLEGE





Ashton College
your.future.now

ENROL NOW!
FREE CALL
1800 ASHTON
ashtoncollege.edu.au

OUR COURSES

FOUNDATION SKILLS

ELICOS - General English
ELICOS - English for Academic Purposes
ELICOS - English for High School Preparation

AUTOMOTIVE

AUR30616 Certificate III in Light Vehicle Mechanical Technology
AUR31516 Certificate III in Automotive Diesel Engine Technology
AUR40216 Certificate IV in Automotive Mechanical Diagnosis
AUR50216 Diploma of Automotive Technology

HOSPITALITY AND EVENTS

SIT30816 Certificate III in Commercial Cookery
SIT40516 Certificate IV in Commercial Cookery
SIT50416 Diploma of Hospitality Management
SIT60216 Advanced Diploma of Events Management

BUSINESS AND MANAGEMENT

BSB42015 Certificate IV in Leadership and Management
BSB40215 Certificate IV in Business
BSB51918 Diploma of Leadership and Management

SHORT COURSES

Responsible Service of Alcohol (RSA)
Food Handling
Food Safety Supervisor
Real Estate Agent Representative Course
PTE Academic Preparation Course



Why Australia

Australia is the world's sixth-largest country by total area and has a population of approximately 24 million people, with most people living in the 6 major cities of Sydney, Melbourne, Brisbane, Perth, Adelaide and Darwin. The country is split into 6 states and 2 territories being: Victoria, New South Wales, Queensland, Northern Territory, Western Australia, South Australia, Tasmania and the capital Canberra.

Australia has many attractions for International students including a high quality education system, climate, great lifestyle, sports, beaches, strong industries, and to many, considered as the land of opportunity.

Australia's popularity as an education destination for International students is forecast to continue long term, fuelled by the economy's continued steady growth, high standards of living and lifestyle opportunities among numerous other factors. Australia's vocational education and training (VET) sector enables students to gain practical qualifications.

Did You Know

- More than 85% of the population of Australia live within 50 km of the coast.
- Australia was the second country in the world to allow women to vote.
- In 1880, Melbourne was the richest city in the world.
- It is the most culturally diverse city, people from more than 200 countries call Melbourne home.
- Nearly half of the population was born overseas or have a parent who was born overseas.
- English is Australia's national language, however more than 230 languages and dialects are spoken.



Living in Melbourne

Melbourne – the most livable city!

Melbourne is known for its magnificent lifestyle and has once again won the award for the most liveable city in 2016, making it its sixth win for 6 consecutive years, as reported by the Economic Intelligence Unit's annual survey. It is a city of endless opportunities with high quality education, entertainment, tourism and sports. Every year Melbourne is the hub for many different types of events which include, The Melbourne Cup, Australian Open, Comedy Festival and Formula 1 among others. Melbourne comprises a multi-cultural community that enjoys entertainment, food and fashion which makes it an exciting and vibrant city to visit and live in.

Melbourne has a reputation as a destination of choice for students all over the world. Its renowned student services and high standards of education places Melbourne in a top notch position as one of the world's top five cities for students.



Our Values



LEARN

We learn from the diversity that surrounds us



INSPIRE

We inspire the lives we teach and engage with



CHALLENGE

We challenge minds to be the catalyst of change



FOSTER

We foster ideas of personal empowerment and social responsibility



GROW

We grow as individuals who are confident, respectful, creative and innovative



ATTAIN

We attain excellence in our knowledge sharing and industry-community engagement





Footscray Campus (Main Campus)

Our Footscray campus is approximately a 5 minute walk from Footscray Train Station. We are located 3 metro stops from Melbourne CBD. There are many restaurants and public transport access within walking distance of the college. Students enjoy the ease and comfort of studying at Ashton College.

Address: 213 Nicholson Street, Footscray 3011 VIC Melbourne

Train lines: towards Werribee, Williamstown, Sunbury or Laverton.



Northcote Campus (Automotive)

Address: 1/167 Beavers Rd,
Northcote 3070 VIC Melbourne

Train: towards Epping Stop:
Northcote Station

Tram: 112 from City



Hallam Campus (Automotive)

Address: 10/87 Hallam South
Road, Hallam 3803 VIC
Melbourne

Train: towards Pakenham Stop:
Hallam Station



Footscray Hospitality Campus (Commercial Cookery)

Shop 16-18 Metro West Shopping
Centre, Cnr Albert Street and
Paisley Street, Footscray VIC

Train: towards Werribee,
Williamstown, Sunbury, Laverton



RTO 22234 | CRICOS: 03142F

For further course information please visit our website: www.ashtoncollege.edu.au
Ph: +61 3 93492344 / 93492488 | Email: info@ashtoncollege.edu.au

Ashton English School

In 2012, Ashton English was formed to meet the English language proficiency needs for international students. Our ELICOS (English Language Intensive Course for Overseas Students) program offers skills for all levels from elementary to advanced. ELICOS includes General English and three levels of English for Academic Purposes. During the course, students may pursue a pathway to our Business and Automotive courses, and subsequent tertiary qualifications. We also prepare students for PTE-A, and we are recognised by Pearson as a PTE-A preparation centre.

At Ashton, we pride ourselves on focusing not only on speaking, listening, reading and writing skills, but grammar and vocabulary development as well. Students have access to support services, computer laboratories, excursions, and language activities to enhance their multicultural learning experience in Australia.

All Ashton English trainers have appropriate graduate and postgraduate qualifications and are equipped with a wealth of practical teaching experience.

English Programs

ELICOS - General English



Duration: 10 - 50 weeks

ELICOS - English for Academic Purposes



Duration: 10 - 30 weeks

Our ELICOS Levels

English for Academic Purposes	Not Available		Intermediate	Upper intermediate	Advanced
General English	Elementary	Pre Intermediate	Intermediate	Upper Intermediate	Advanced
PTE	10 - 20	20 - 29	29 - 36	36 - 50	50 +
IELTS	2.0 - 3.0	3.0 - 4.0	4.0 - 5.0	5.0 - 6.0	6.0 +



General English

CRICOS: 081502G

The General English course at Ashton College promises to assist students achieve either their career or educational goals. The course is carefully designed to address all the macro skills - reading, listening, writing and speaking, as well as grammar, vocabulary, pronunciation skills and intercultural communication. The training conducted at Ashton College is effective as it progresses in an engaging and effective manner.

Course aim

The General English course aims to provide core English language skills. All students will develop the necessary skills to communicate effectively and confidently in a diverse range of topics encountered everyday.

Entry requirements

Students must complete an entry level test before enrolling in the General English course, be 18 years and above who have satisfactorily completed year 11 or equivalent.

What is this course about?

Students entering the five levels of the General English course at Ashton College will have many reasons

for studying English in an English speaking country which can include basic English for travel, gaining part time employment, creating a pathway towards studying in Australia at a tertiary level or to have an international experience while improving English language skills for personal reasons.

How to apply?

Contact us for more information or apply through one of our partner agencies around the world.

Fees

Information on fees for students can be found on Ashton College website.



Duration: 10 - 50 weeks



Levels: Elementary - Advanced



English for Academic Purposes

CRICOS: 081503F

The English for Academic Purposes course is designed specifically for International students who intend to study in Australia, in the VET or Higher Education sector. The course aims to prepare students with the necessary research skills to succeed in further education and to familiarise them with the expectations placed upon them as tertiary level students in Australia.

Course aim

The course aims to orient students to the demands of studying in Australia, familiarizing them with: research, referencing and study methods, essay construction and writing types, academic listening and lecture note taking, discussion and tutorial participation skills, reading and critical thinking, completing projects and preparing and giving an oral presentation.

Entry requirements

Students must complete an entry level test before enrolling in the English for Academic Purposes course, be 18 years and above who have satisfactorily completed year 11 or equivalent.

How to apply?

Contact us for more information or apply through one of our partner agencies around the world.

Fees

Information on fees for students can be found on Ashton College website.



Duration: 10 - 30 weeks



Levels: Intermediate-Advanced





Ashton Hotel School

Ashton College provides a state of the art Hospitality training program designed to be fun, educational and interactive to suit all types of learners. We use industry leading Didasko hospitality software as our learning platform which enables students to complete their studies at a pace that suits their individual learning needs.

Our trainers are industry experts with a passion for delivering quality training programs ensuring that students are job ready upon the completion of their course.

Ashton College is located in Footscray with a fully equipped commercial kitchen. The campus is located close to public transport and ample parking.

Our Hospitality Courses

Certificate III in Commercial Cookery



Duration: 52 weeks

Certificate IV in Commercial Cookery



Duration: 78 weeks

Diploma of Hospitality Management



Duration: 72 weeks

Advanced Diploma of Event Management



Duration: 72 weeks



RTO 22234 | CRICOS: 03142F

For further course information please visit our website: www.ashtoncollege.edu.au
Ph: +61 3 93492344 / 93492488 | Email: info@ashtoncollege.edu.au

SIT30816 Certificate III in Commercial Cookery



This qualification reflects the role of commercial cooks who use a wide range of cookery skills. They use discretion and judgement and have a sound knowledge of kitchen operations. They work with some independence and under limited supervision and may provide operational advice and support to team members.

Entry requirements

Students 18 years and above who have satisfactorily completed year 11 or its equivalent. Language proficiency: IELTS overall score of 5.5 or equivalent.

Recognition of prior learning (RPL) / credit transfer

RPL is recognising and gaining credit towards a qualification by having your skills and knowledge assessed to see if you meet today's industry standards. Students who have successfully completed whole units of competency with another RTO can apply for a credit transfer (CT).

Pathways/Further study

Students could progress to SIT40516 Certificate IV in Commercial Cookery.

Assessment arrangements

Assessment will incorporate a range of written questions and practical demonstrations.

Workplace Component

There is a component of workplace learning in the course where the students' progress is monitored using log book assessments. SITHCCC020 Work Effectively as a Cook requires the students to complete a minimum of 48 service periods in an industry workplace.

Teaching modes

This course is via:

- Face to Face
- Apprenticeship training



Duration: 52 weeks



Career opportunities:
Commercial Cook

Fees

Information on fees for students can be found on Ashton College website.

Units

The following 25 units must be successfully completed in order for you to receive the nationally recognised qualification.

Unit Code	Unit Name
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
SITHCCC006	Produce appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook
SITHKOP001	Clean kitchen premises and equipment
SITHKOP002	Plan and cost basic menus
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
SITXWHS002	Identify hazards, assess and control safety risks
SITHKOP004	Develop menus for special dietary requirements
SITXINV001	Receive and store stock
SITHIND002	Source and use information on the hospitality industry



SIT40516 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.

Entry requirements

Students 18 years and above who have satisfactorily completed year 11 or its equivalent. Language proficiency: IELTS overall score of 5.5 or equivalent.

Recognition of prior learning (RPL) / credit transfer

RPL is recognising and gaining credit towards a qualification by having your skills and knowledge assessed to see if you meet today's industry standards. Students who have successfully completed whole units of competency with another RTO can apply for a credit transfer (CT).

Pathways/Further study

Students could progress to SIT50416 Diploma of Hospitality Management.

Assessment arrangements

Assessment will incorporate a range of written questions and practical demonstrations.

Workplace Component

There is a component of workplace learning in the course where the students' progress is monitored using log book assessments. SITHKOP005 Coordinate cooking operations requires the students to complete a minimum of 12 service periods in an industry workplace.

Teaching modes

This course is via:

- Face to Face
- Apprenticeship training



Duration: 78 weeks



Career opportunities:
Chef, Chef de Partie

Units

The following 33 units must be successfully completed in order for you to receive the nationally recognised qualification.

Unit Code	Unit Name
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook
SITHKOP001	Clean kitchen premises and equipment
SITHKOP002	Plan and cost basic menus
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
SITXWHS002	Identify hazards, assess and control safety risks.
SITXINV001	Receive and store stock
SITHIND002	Source and use information on the hospitality industry
BSBDIV501	Manage diversity in the workplace
SITXCCS007	Enhance the customer service experience
SITHKOP004	Develop menus for special dietary requirements
SITHKOP005	Coordinate cooking operations
SITXCOM005	Manage conflict
SITXFIN003	Manage finances within a budget
SITXHRM003	Lead and manage people
SITXMGTO01	Monitor work operations
SITXCCS008	Develop and manage quality customer service practices
BSBWOR203	Work effectively with others
BSBSUS201	Participate in environmentally sustainable work practices



SIT50416 Diploma of Hospitality Management



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.

Entry requirements

Students 18 years and above who have satisfactorily completed year 11 or its equivalent. Language proficiency: IELTS overall score of 5.5 or equivalent.

Recognition of prior learning (RPL) / credit transfer

RPL is recognising and gaining credit towards a qualification by having your skills and knowledge assessed to see if you meet today's industry standards. Students who have successfully completed whole units of competency with another RTO can apply for a credit transfer (CT).

Pathways/Further study

Students could progress to SIT60316 Advanced Diploma of Hospitality Management or higher education qualifications in management.

Assessment arrangements

Assessment will incorporate a range of written questions and practical demonstrations.

Teaching modes

This course is via:

- Face to Face
- Apprenticeship training

Fees

Information on fees for students can be found on Ashton College website.



Duration: 72 weeks



Career opportunities: Commercial Cook Chef de Cuisine, Kitchen Manager, Restaurant Manager, Sous Chef Restaurant Manager, Sous Chef

Units

The following 28 units must be successfully completed in order for you to receive the nationally recognised qualification.

Unit Code	Unit Name
BSBDIV501	Manage diversity in the workplace
BSBMGT517	Manage operational plan
SITXCCS007	Enhance customer service experiences
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
SITXFSA001	Use hygienic practices for food safety
SITHCCC020	Work effectively as a cook
SITHCCC003	Prepare and present sandwiches
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC0006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHKOP004	Develop menus for special dietary requirements
SITHKOP005	Coordinate cooking operations
SITHIND002	Source and use information on the hospitality industry



SIT60216 Advanced Diploma of Event Management



This qualification reflects the role of individuals operating at a senior level who use substantial knowledge of event management processes and a wide range of specialised managerial skills to conceive, plan and stage events. They operate with significant autonomy and are responsible for making a range of strategic business and event management decisions.

Entry requirements

It is strongly recommended that those entering this qualification possess a Diploma qualification or vocational experience at a coordination or management level in events, or in fields such as business, creative industries, hospitality, sport, tourism or travel. However this is not mandatory. Language proficiency: IELTS overall score of 5.5 or equivalent.

Recognition of prior learning (RPL) / credit transfer

RPL is recognising and gaining credit towards a qualification by having your skills and knowledge assessed to see if you meet today's industry standards. Students who have successfully completed whole units of competency with another RTO can apply for a credit transfer (CT).

Pathways/Further study

Students could further their vocational or higher education through advanced diploma or degree programs in business management, creative industries, events, hospitality, sport, tourism or travel.

Assessment arrangements

Assessment will incorporate a range of written questions, case studies, reports and projects.

Teaching modes

This course is delivered via:

- Face to Face

Fees

Information on fees for students can be found on Ashton College website.



Duration: 72 weeks



Career opportunities: Conference Manager, Event Manager, Exhibitions Manager, Project Manager

Units

The following 24 units must be successfully completed in order for you to receive the nationally recognised qualification.

Unit Code	Unit Name
SITXWHS004	Establish and maintain a work health and safety system
SITXGLC001	Research and comply with regulatory requirements
BSBRSK501	Manage risk
BSBADM502	Manage meetings
BSBMGT608	Manage innovation and continuous improvement
BSBCMM40	Make a presentation
SITXFSA001	Use hygienic practices for food safety
BSBSUS501	Develop workplace policy and procedures for sustainability
SITXCCS008	Develop and manage quality customer service practices
SITEEVT008	Manage event staging components
SITEEVT011	Research event trends and practice
SITEEVT012	Develop event concepts
SITEEVT013	Determine event feasibility
SITEEVT014	Develop and implement event management plans
SITXFIN004	Prepare and monitor budgets
BSBFIM601	Manage finances
SITXHRM003	Lead and manage people
SITXMGT002	Establish and conduct business relationships
SITXMPR007	Develop and implement marketing strategies
BSBMKG607	Manage market research
SITXHRM004	Recruit, select and induct staff
BSBWRT401	Write complex documents
SITXMPR008	Prepare and present proposals
BSBMGT617	Develop and implement a business plan





Ashton Automotive School

"Ashton College has been a specialist automotive training organisation since 2009. We offer students several nationally recognised qualifications to enhance their career options.

Upon completion our students will have the skills and knowledge to work in an industry that is in demand. Ashton has an extensive network of contacts within the automotive industry to keep our students up to date with latest trends.

All of our automotive campuses are setup to simulate mechanical workshops and are fully equipped with tools, equipment, cars to work on and are conveniently located near public transport.

Our students receive practical, hands on experience in servicing and repairing motor vehicles and mechanical parts such as clutches, brakes, engines and suspensions.

Our students are guided by trainers that not only have extensive motor vehicle industry experience but a passion for training and ensuring students are supported in achieving their goals."

Our Automotive Courses

Certificate III in Automotive Diesel Engine Technology



Duration: 72 weeks

Certificate III in Light Vehicle Mechanical Technology



Duration: 82 weeks

Certificate IV in Automotive Mechanical Diagnosis



Duration: 30 weeks

Diploma of Automotive Technology



Duration: 26 weeks



AUR31516 Certificate III in Automotive Diesel Engine Technology



The Certificate III in Automotive Diesel Engine Technology focuses on the skills and knowledge needed to perform a variety of tasks on a range of diesel engines and related systems within the automotive diesel engine sector. The course teaches you to dismantle and reassemble diesel engines and fuel systems as well as diagnose faults using specialised testing equipment.

Entry requirements

Students 18 years and above who have satisfactorily completed year 11 or its equivalent. Language proficiency: IELTS overall score of 5.5 or equivalent.

Recognition of prior learning (RPL) / credit transfer

RPL is recognising and gaining credit towards a qualification by having your skills and knowledge assessed to see if you meet today's industry standards. Students who have successfully completed whole units of competency with another RTO can apply for a credit transfer (CT).

Pathways/Further study

Further pathways include AUR40216 Certificate IV in Automotive Mechanical Diagnosis, or other relevant qualifications.

Assessment arrangements

Assessment will incorporate a range of written questions and practical demonstrations.

Teaching modes

This course is delivered via:

- Face to Face
- Apprenticeship training

Fees

Information on fees for students can be found on Ashton College website.



Duration: 72 weeks



Career opportunities:
Diesel Engine Technician

Units

The following 28 units must be successfully completed in order for you to receive the nationally recognised qualification.

Unit Code	Unit Name
AURAEA002	Follow environmental and sustainability best practice in an automotive workplace
AURASA002	Follow safe working practices in an automotive workplace
AURETR012	Test and repair basic electrical circuits
AURETR025	Test, charge and replace batteries and jump-start vehicles
AURHTE002	Diagnose and repair heavy vehicle compression ignition engines
AURTTA004	Carry out servicing operations
AURTTA018	Carry out diagnostic procedures
AURTTE004	Inspect and service engines
AURHTF002	Diagnose and repair heavy vehicle diesel fuel injection systems
AURTTK001	Use and maintain measuring equipment in an automotive workplace
AURTTK002	Use and maintain tools and equipment in an automotive workplace
AURTTM004	Assemble engine blocks and sub-assemblies
AURTTM008	Dismantle and evaluate engine blocks and sub-assemblies
AURTTM011	Recondition engine cylinder heads
AURAF003	Communicate effectively in an automotive workplace
AURAMA001	Work effectively with others in an automotive workplace
AURETR024	Diagnose and repair compression ignition engine management systems
AURETR028	Diagnose and repair instruments and warning systems
AURETR029	Diagnose and repair charging systems
AURETR030	Diagnose and repair starting systems
AURETR032	Diagnose and repair automotive electrical systems
AURHTX004	Diagnose and repair heavy vehicle clutch systems
AURHTZ001	Diagnose and repair heavy vehicle emission control systems
AURTTA005	Select and use bearings, seals, gaskets, sealants and adhesives
AURTTF002	Inspect and service diesel fuel injection systems
AURTTF005	Diagnose and repair engine forced-induction systems
AURSCA001	Select and supply automotive parts and products
AURACA001	Respond to customer needs and enquiries in an automotive workplace



AUR30616 Certificate III in Light Vehicle Mechanical Technology



The Certificate III in Light Vehicle Mechanical Technology is aimed to develop skills on safe work practices, test and service batteries and carry out repairs. Additionally, the course prepares you to gain practical and theoretical knowledge on suspension, steering, engine management systems, transmission and braking systems which will give you the self-confidence to work on a comprehensive range of light vehicle systems.

Entry requirements

Students 18 years and above who have satisfactorily completed year 12 or its equivalent or, Students who have completed AUR20705 Certificate II in Automotive Mechanical Technology or other relevant AUR05/AUR12 qualifications.

Recognition of prior learning (RPL) / credit transfer

RPL is recognising and gaining credit towards a qualification by having your skills and knowledge assessed to see if you meet today's industry standards. Students who have successfully completed whole units of competency with another RTO can apply for a credit transfer (CT).

Pathways/Further study

Further training pathways from this qualification include AUR40216 Certificate IV in Automotive Mechanical Diagnosis, AUR40816 Certificate IV in Automotive Mechanical Overhauling or other relevant qualifications.

Assessment arrangements

Assessment will incorporate a range of written questions and practical demonstrations.

Teaching modes

This course is delivered via:

- Face to Face

Fees

Information on fees for students can be found on Ashton College website.



Duration: 82 weeks



Career opportunities: Light Vehicle Mechanical Technician

Units

The following 36 units must be successfully completed in order for you to receive the nationally recognised qualification.

Unit Code	Unit Name
AURAEA002	Follow environmental and sustainability best practice in an automotive workplace
AURASA002	Follow safe working practices in an automotive workplace
AURETR012	Test and repair basic electrical circuits
AURETR023	Diagnose and repair spark ignition engine management systems
AURETR025	Test, charge and replace batteries and jump start vehicles
AURETR029	Diagnose and repair charging systems
AURETR030	Diagnose and repair starting systems
AURETR031	Diagnose and repair ignition systems
AURLTZ001	Diagnose and repair light vehicle emission control systems
AURLTB003	Diagnose and repair light vehicle hydraulic braking systems
AURLTD004	Diagnose and repair light vehicle steering systems
AURLTD005	Diagnose and repair light vehicle suspension systems
AURLE002	Diagnose and repair light vehicle engines
AURTTA004	Carry out servicing operations
AURTTA018	Carry out diagnostic procedures
AURTTB001	Inspect and service braking systems
AURTTTC003	Diagnose and repair cooling systems
AURTTE004	Inspect and service engines
AURTTF001	Inspect and service petrol fuel systems
AURTTK002	Use and maintain tools and equipment in an automotive workplace
AURETR024	Diagnose and repair compression ignition engine management systems
AURACA001	Respond to customer needs and enquiries in an automotive workplace
AURETR032	Diagnose and repair automotive electrical systems
AURLTQ001	Diagnose and repair light vehicle final drive assemblies
AURLTQ002	Diagnose and repair light vehicle final drive shafts
AURLTX001	Diagnose and repair light vehicle manual transmissions
AURLTX002	Diagnose and repair light vehicle automatic transmissions
AURTTA017	Carry out vehicle safety inspections
AURLTX003	Diagnose and repair light vehicle clutch systems
AURTTB005	Assemble and fit braking systems and components
AURTTK001	Use and maintain measuring equipment in an automotive workplace
AURTTJ011	Balance wheels and tyres
AURTTF005	Diagnose and repair engine forced induction systems
AURSCA001	Select and supply automotive parts and products
AURAF003	Communicate effectively in an automotive workplace
AURSBA002	Identify and match uncommon automotive parts



AUR40216 Certificate IV in Automotive Mechanical Diagnosis



The Certificate IV in Automotive Mechanical Diagnosis prepares you to diagnose complex faults in light vehicle petrol engines, electronic spark ignition engine management systems and braking systems. This course will help those looking to advance their technical and diagnostic skills.

Entry requirements

Students 18 years and above who have satisfactorily completed year 11 or its equivalent. Language proficiency: IELTS overall score of 5.5 or equivalent.

Recognition of prior learning (RPL) / credit transfer

RPL is recognising and gaining credit towards a qualification by having your skills and knowledge assessed to see if you meet today's industry standards. Students who have successfully completed whole units of competency with another RTO can apply for a credit transfer (CT).

Pathways/Further study

Further training pathways from this qualification include Diploma of Automotive qualifications.

Assessment arrangements

Assessment will incorporate a range of written questions and practical demonstrations.

Teaching modes

This course is delivered via:

- Face to Face

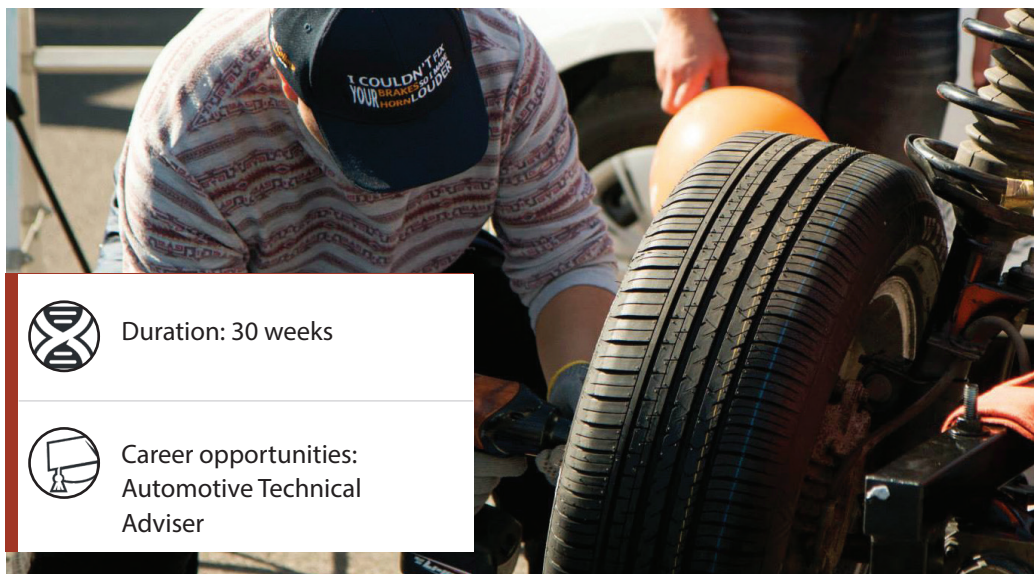
Fees

Information on fees for students can be found on Ashton College website.

Units

The following 10 units must be successfully completed in order for you to receive the nationally recognised qualification.

Unit Code	Unit Name
AURTTA021	Diagnose complex system faults
AURETR037	Diagnose complex faults in light vehicle safety systems
AURLTD009	Diagnose complex faults in light vehicle steering and suspension systems
AURTTR001	Diagnose complex faults in engine management systems
AURLTB004	Diagnose complex faults in light vehicle braking system
AURLTX004	Diagnose complex faults in light vehicle automatic transmission and driveline systems
AURLTE004	Diagnose complex faults in light vehicle petrol engines
AURLTE005	Diagnose complex faults in light vehicle diesel engines
BSBLDR403	Lead team effectiveness
BSBLDR402	Lead effective workplace relationships



Duration: 30 weeks



Career opportunities:
Automotive Technical
Adviser



AUR50216 Diploma of Automotive Technology



The diploma of automotive technology will teach you the skills and knowledge required to diagnose, analyse, evaluate, design and modify vehicle systems in the automotive retail, service and repair industry.

You will learn how to analyse and evaluate faults in steering suspension, braking, fuel, transmission & driveline systems.

Entry requirements

Students 18 years and above who have satisfactorily completed year 11 or its equivalent. Language proficiency: IELTS overall score of 5.5 or equivalent

Recognition of prior learning (RPL) / credit transfer

RPL is recognising and gaining credit towards a qualification by having your skills and knowledge assessed to see if you meet today's industry standards. Students who have successfully completed whole units of competency with another RTO can apply for a credit transfer (CT).

Pathways/Further study

A range of Diploma level qualifications within the BSB Business Services Training Package, or other Training Packages.

Assessment arrangements

Assessment will incorporate a range of written questions, case studies, reports and projects.

Teaching modes

This course is delivered via

- Face to Face

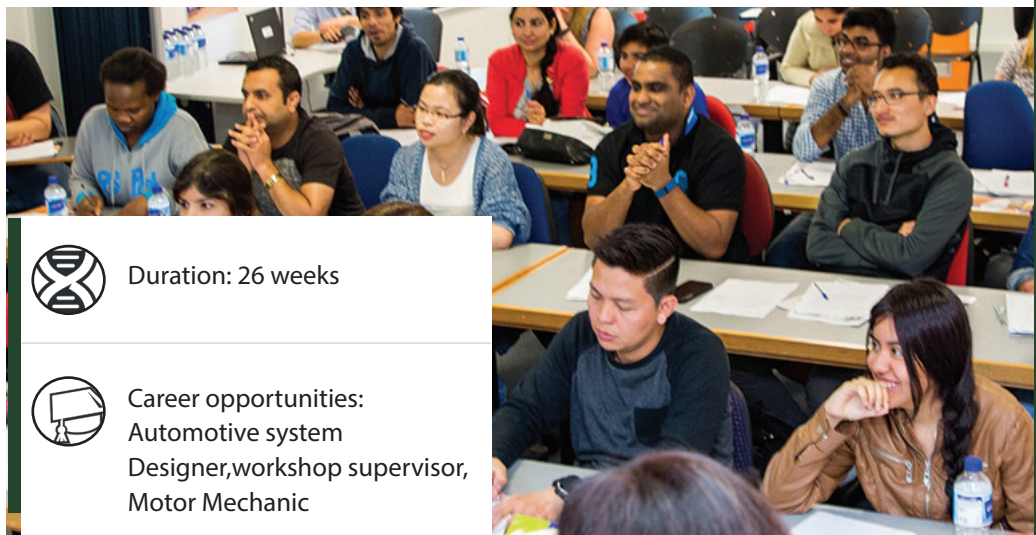
Fees

Information on fees for students can be found on Ashton College website.

Units

Clients are required to complete a total of 12 units to successfully complete this course.

Unit Code	Unit Name
AURFA007	Develop and document specifications and procedures
AURFA006	Conduct research and present technical reports
AURANA001	Estimate the quote Automotive vehicle or machinery modification
AURTEA003	Analyse and evaluate faults in light vehicle engine and fuel systems
AURTTA022	Develop and apply mechanical system modification
AURLRD007	Analyse and evaluate faults in light vehicle steering and suspension systems
AURLTB002	Analyse and evaluate faults in light vehicle braking systems
AURLTQ003	Analyse and evaluate faults in light vehicle transmission and driveline systems
AURETB002	Analyse and evaluate electrical and electronical faults in dynamic control management systems
AURETE001	Analyse and evaluate electrical and electronical faults in engine management system
MSMENV472	Empliment and monitor environmentally sustainable work practices
MSAENV672B	Develop workplace policy and procedures for environmental sustainability



Duration: 26 weeks



Career opportunities:
Automotive system
Designer, workshop supervisor,
Motor Mechanic





Ashton Business School

Ashton College offers business, management and leadership courses which will prepare our students for work in a variety of industries. You will be able to plan operations, manage people and their performance, facilitate continuous improvement and exceptional customer service. Students will develop an understanding of emotional intelligence and better manage their work priorities and professional development. Our trainers have many years' of experience in leadership and management roles.

Our Business courses cover the complexities of relations with government departments and regulators that influence our organisations.

This is only the beginning of the journey as the world of business is dynamic and constantly changing.

Our Business Courses

Certificate IV in Business



Duration: 26 weeks

Certificate IV in Leadership and Management



Duration: 26 weeks

Diploma of Leadership and Management



Duration: 52 weeks



RTO 22234 | CRICOS: 03142F

For further course information please visit our website: www.ashtoncollege.edu.au
Ph: +61 3 93492344 / 93492488 | Email: info@ashtoncollege.edu.au

BSB42015 Certificate IV in Leadership and Management



The Certificate IV in Leadership and Management prepares you for a supervisory role in a range of sectors. You will learn about managing projects and teams, liaising with customers, establishing effective business strategies and analysing and presenting market research which is vital for business in a competitive environment. At the completion of the course, you will be continually sought after for your role in guiding and developing team members.

Entry requirements

Students 18 years and above who have satisfactorily completed year 11 or its equivalent. Language proficiency: IELTS overall score of 5.5 or equivalent

Recognition of prior learning (RPL) / credit transfer

RPL is recognising and gaining credit towards a qualification by having your skills and knowledge assessed to see if you meet today's industry standards. Students who have successfully completed whole units of competency with another RTO can apply for a credit transfer (CT).

Pathways/Further study

A range of Diploma level qualifications within the BSB Business Services Training Package, or other Training Packages.

Assessment arrangements

Assessment will incorporate a range of written questions, case studies, reports and projects.

Teaching modes

This course is delivered via

- Face to Face

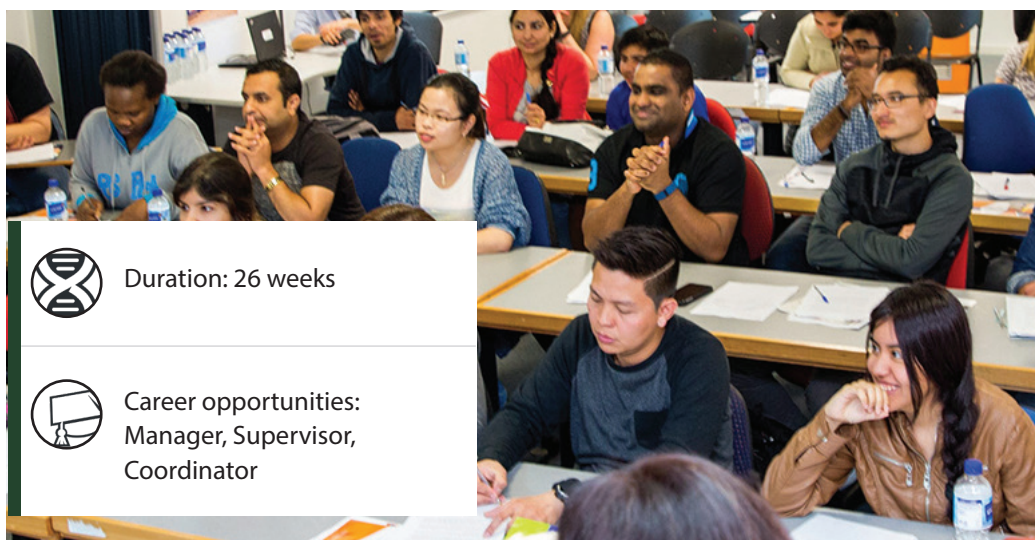
Fees

Information on fees for students can be found on Ashton College website.

Units

Clients are required to complete a total of 12 units to successfully complete this course.

Unit Code	Unit Name
BSBLDR401	Communicate effectively as a workplace leader
BSBLDR402	Lead effective workplace relationships
BSBLDR403	Lead team effectiveness
BSBMGT402	Implement operational plan
BSBWHS401	Implement and monitor WHS policies, procedures and programs to meet legislative requirements
BSBINN301	Promote innovation in a team environment
BSBLDR404	Lead a diverse workforce
BSBMGT403	Implement continuous improvement
BSBWOR404	Develop work priorities
BSBCUS401	Coordinate implementation of customer service strategies
BSBMGT401	Show leadership in the workplace
BSBLED401	Develop teams and Individuals



Duration: 26 weeks



Career opportunities:
Manager, Supervisor,
Coordinator



BSB40215 Certificate IV in Business



The Certificate IV in Business will prepare you to be proficient in organising meetings and projects, maintaining and creating financial records, coordinating business resources and maintaining business technology to name a few. This all round qualification will give a terrific head start for those just starting off in the workplace and to cement the gap in knowledge for those who have had years of working experience.

Entry requirements

Students 18 years and above who have satisfactorily completed year 11 or its equivalent. Language proficiency: IELTS overall score of 5.5 or equivalent.

found on Ashton College website.



Duration: 26 weeks



Career opportunities: Manager, Supervisor, Coordinator

Recognition of prior learning (RPL) / credit transfer

RPL is recognising and gaining credit towards a qualification by having your skills and knowledge assessed to see if you meet today's industry standards. Students who have successfully completed whole units of competency with another RTO can apply for a credit transfer (CT).

Units

Clients are required to complete a total of 10 units to successfully complete this course.

Unit Code	Unit Name
BSBWH5401	Implement and monitor WHS policies, procedures and programs to meet legislative requirements
BSBRE401	Establish networks
BSBINN301	Promote innovation in a team environment
BSBLE401	Develop teams and Individuals
BSBMGT502	Manage people performance
BSBMKG413	Promote products and services
BSBSMB403	Market the small business
BSBSMB401	Establish legal and risk management requirements of small business
BSBSMB406	Manage small business finances
BSBFIA412	Report on financial activity

Pathways/Further study

A range of Diploma level qualifications within the BSB Business Services Training Package, or other Training Packages.

Assessment arrangements

Assessment will incorporate a range of written questions, case studies, reports and projects.

Teaching modes

This course is delivered via:

- Face to Face

Fees

Information on fees for students can be



BSB51918 Diploma of Leadership and Management



The Diploma of Leadership and Management prepares you to understand practical and theoretical concepts of management. The course is designed to provide a fresh approach to gaining management skills vital to a dynamic organisation. At the completion of this course, you will be able to add value to your workplace by engaging better with your team as well as customers and reviewing current management practices to achieve management success.

Entry requirements

Clients 18 years and above who have successfully completed BSB40215 Certificate IV in Business, BSB42015 Certificate IV in Leadership and Management or other relevant qualification/s. Language Proficiency: IELTS overall score of 5.5 or equivalent.

Recognition of prior learning (RPL) / credit transfer

RPL is recognising and gaining credit towards a qualification by having your skills and knowledge assessed to see if you meet today's industry standards. Students who have successfully completed whole units of competency with another RTO can apply for a credit transfer (CT).

Pathways/Further study

Clients who successfully complete this course may progress onto the BSB61015 Advanced Diploma of Leadership and Management or other Advanced Diploma qualifications.

Assessment arrangements

Assessment will incorporate a range of written questions, case studies, reports and projects.

Teaching modes

This course is delivered via:

- Face to Face

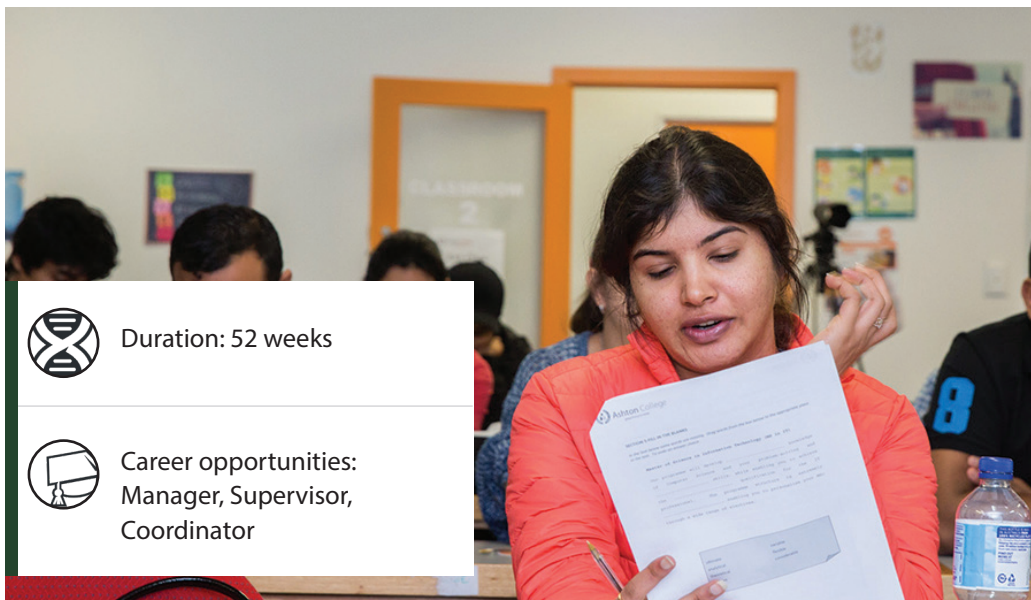
Fees

Information on fees for students can be found on Ashton College website.

Units

Clients are required to complete a total of 12 units to successfully complete this course.

Unit Code	Unit Name
BSBLDR511	Develop and use emotional intelligence
BSBMGT517	Manage operational plan
BSBLDR502	Lead and manage effective workplace relationships
BSBWOR502	Lead and manage team effectiveness
BSBWHS501	Ensure a safe workplace
BSBLED501	Develop a workplace learning environment
BSBPMG522	Undertake project work
BSBMGT516	Facilitate continuous improvement
BSBWOR501	Manage personal work priorities and professional development
BSBHRM405	Support the recruitment, selection and induction of staff
BSBCUS501	Manage quality customer service
BSBMGT502	Manage people performance



Duration: 52 weeks



Career opportunities:
Manager, Supervisor,
Coordinator



Living Cost in Australia

Here are some of the costs associated with living in Australia. According to the Department of Immigration and Border Protection, you will need a minimum of \$19,830 (excluding tuition fee) to cover health services, accommodation, food, transport, books, clothing, entertainment and other expenses.

Examples:

- Share accommodation: \$120 - \$250 per week
- Homestay: \$150 - \$290 per week
- Rental: \$100 - \$400 per week
- Public Transport: \$10 - \$50 per week
- Gas, Electricity: \$60 - \$100 per week

* All costs are in Australian dollars and are for reference purposes only and are subject to change without prior notice.



Useful Links

Australia

- www.australia.com
- www.visitvictoria.com
- www.thatsmelbourne.com.au
- www.studyinaustralia.gov.au
- www.studymelbourne.vic.gov.au

Transport

- www.ptv.vic.gov.au

Accommodation

- www.realestate.com.au
- www.gumtree.com.au
- www.flatmatefinders.com.au

News

- www.theage.com.au
- www.heraldsun.com.au

Immigration

- www.border.gov.au

PTE

- www.pearsonpte.com

Jobs

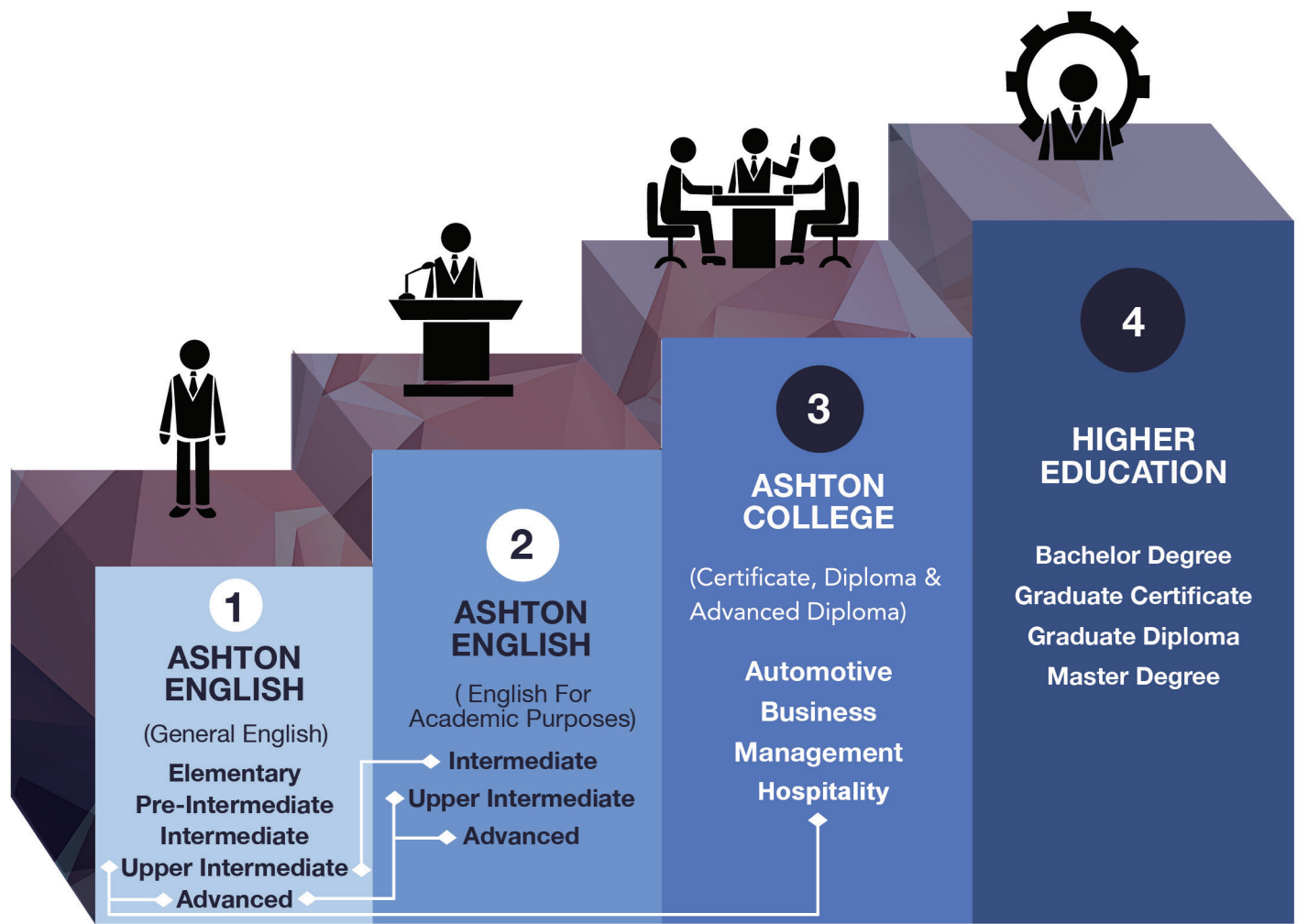
- www.seek.com.au
- www.careerone.com.au

Education & Support Services

- Language, literacy and numeracy (LLN) programs
- Access for learners with disabilities
- Learning resource centre
- Academic support
- Welfare support
- Flexible scheduling and delivery of training and assessment



Pathways to Further Study



How to Apply?

1. Decide what course you want to study at Ashton College

For more information go to our website <http://international.ashtoncollege.edu.au/>

2. Check entry requirements for your chosen course

Prepare supportive documents in English

3. Apply for the course

You can apply for a course directly to us or through one of our chosen education agents. (See the list on www.ashtoncollege.edu.au)

4. If you are successful Ashton College will send you a Letter of Offer

5. Sign the Letter of Acceptance

6. Making the payment

Bank Transfer

Bank Name: WESTPAC

Account Name: Ashton College

BSB: 033 - 005

Account Number: 363127

Swift Code for International Payment: WPACAU25

Or

Credit card payment, we accept VISA and MASTERCARD

*Transaction fees may apply

7. Receive a Confirmation of Enrolment (COE)

8. Apply for your visa

9. For more information about our policies, please visit our website www.ashtoncollege.edu.au

10. Plan your arrival







Ashton College
your.future.now

Head Office: 213 Nicholson Street, Footscray 3011, Melbourne VIC

Phone: +61 3 9349 2344 / 9349 2488

Website: www.ashtoncollege.edu.au

Email: info@ashtoncollege.edu.au



/AshtonCollegeAU