

## CERTIFICATE III IN HOSPITALITY (OPERATIONS)



The Australian Bar Attendant's Handbook. Ellis, G., (2005). 3rd edition. Hospitality Press

The Waiter's Handbook. Brown, G., Hepner, K., (2004). 3rd edition. Hospitality Press

The Road to Hospitality. O Shannessy, V., Minett D. (2003). 2nd edition. Hospitality Press

Accommodation Services. O'Shannessy, V., Haby, S., Richmond, P., (2001). Prentice Hall

The Business Communication Handbook. Dwyer, J., (2003). 6th edition. Prentice Hall

Plus Student Handbook, Course File and Course Introductory Guide

## CERTIFICATE IV IN HOSPITALITY (SUPERVISION)



All Books from Certificate III in Hospitality (Operations)

Management Theory and Practice. Cole. K., (2005). 3rd edition. Prentice Hall

Hospitality Management: Strategy and Operations. Van der Wagen, L., Goonetilleke, A. (2004). 1st edition. Pearson Education

The Food and Beverage Manager. Cullen, P. (1997). 1st edition. Prentice Hall

Plus Student Handbook, Course File and Course Introductory Guide

## DIPLOMA OF HOSPITALITY MANAGEMENT



All Books from Certificate III in Hospitality (Operations) and Certificate IV in Hospitality (Supervision)

Marketing for Hospitality and Tourism. Kotler, P., Bowen, J., Makens, J., (2003). International edition. Prentice Hall

Hospitality Management Accounting. Jagels, M., Coltman, M., (2003). 8th edition. John Wiley

Event Management. Van der Wagen, L., (2005). 2nd edition.

Services Management: The New Paradigm in Hospitality. Kandampully, J. Dr., (2002). 1st edition. Pearson Education

Project Evaluation and Feasibility Analysis for Hospitality Operations. Baker, K., (2000). 1st edition

Plus Student Handbook, Course File and Course Introductory Guide

## ADVANCED DIPLOMA OF HOSPITALITY MANAGEMENT



All Books from Certificate III in Hospitality (Operations) and Certificate IV in Hospitality (Supervision) and Diploma of Hospitality Management

Human Resource Management, 2/e. Dessler, G., (2004) Pearson Education

Accounting for Hospitality Industry. Moncarz, E., Portocarrero, N., (2003). 1st edition. Prentice Hall

Technology Strategies for the Hospitality Industry. Nyheim, P., McFadden, F., Connolly, D., (2004)

Plus Student Handbook, Course File and Course Introductory Guide

## CERTIFICATE II IN HOSPITALITY (KITCHEN OPERATIONS)



Package 1: Organise and Prepare Food & Methods of Cookery

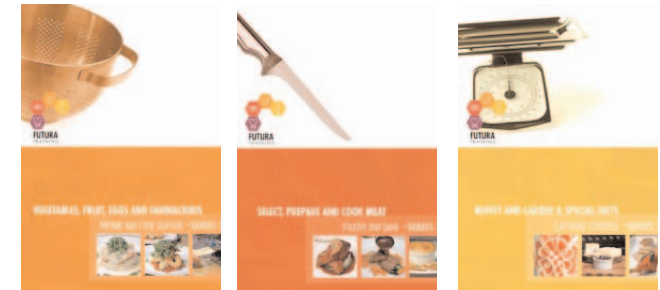
Package 2: Appetisers, Salads and Sandwiches & Stocks, Sauces and Soups

Package 5: Pastry, Cakes and Yeast Goods & Hot and Cold Desserts

Package 10: Tourism & Hospitality Careers and Pathways, all Futura Training, NSW

Plus Student Handbook, Course File and Course Introductory Guide

## CERTIFICATE III IN HOSPITALITY (COMMERCIAL COOKERY)



All books from Certificate II in Hospitality (Kitchen Operations)

Package 3: Vegetables, Eggs and Farinaceous & Prepare and Cook Seafood

Package 4: Select, Prepare and Cook Meat & Poultry and Game

Package 6: Buffet and Larder & Special Diets & Catering Control, all Packages Futura Training, NSW

Plus Student Handbook, Course File and Course Introductory Guide

## CERTIFICATE III IN HOSPITALITY (PATISSERIE)



All books from Certificate II in Hospitality (Kitchen Operations)

Professional Baking. Gisslen W., (2004). 4th edition. John Wiley

Package 6: Buffet and Larder & Special Diets & Catering Control, Futura Training, NSW

Plus Student Handbook, Course File and Course Introductory Guide