

**DATES**

10 - 21 OCTOBER 2017

COST

\$ 6,500*

NUMBER OF PLACES

20

LOCATION

Lausanne

PARTNER INSTITUTE[EHL](#)**ACCOMMODATION**[IBIS Crissier](#)**VISA REQUIREMENTS**

No visa required

PROGRAM INCLUSIONS

- Return flights
- Twin share accommodation (including breakfast)
- Comprehensive travel insurance
- Airport transfers
- Tuition, materials and seminar fees with partner institute including lunch on workshop days
- EHL organised site visits/transport including winery tour, 5 star hotel visit and chocolate factory
- Sightseeing activities including Chillon Castle cruise and entry, day trip to Gruyere
- Chocolate making workshop
- Contribution to study tour leader costs
- \$250 non-refundable administration fee

ELIGIBILITY

Diploma of Hospitality (Hotel reception and patisserie streams)
 Cert IV in Patisserie; Commercial Cookery (incl apprenticeships)
 Cert III in Retail Bakery

PROGRAM EXCLUSIONS

- Visa costs
- Sightseeing outside of organised visits
- meals
- personal spending money

PROPOSED LINK TO COMPETENCY

Hospitality:
 SITHFAB306 Provide advice on imported wines
 SITHFAB309 Provide advice on food
 SITXWHS401 Implement and monitor WHS
 Patisserie: SITHPAT306 Produce desserts
 Cookery: SITHPAT306 Produce desserts
 Baking: Dependent upon agreed training plan

FUNDING

10 x \$2,000 Endeavour Mobility grants funded through the Department of Education will be automatically awarded to the top 10 students* identified in the application assessment process.

*Eligible students must be studying a Cert IV and above qualification and be an Australian citizen or permanent resident

PROGRAM OVERVIEW

Students may have the opportunity to participate in workshops over 5 days taught by EHL professors. Participants may gain an understanding of the hospitality industry through a mix of theoretical and practical classes:

- Service workshops (theory and practice)
 - Different service styles, fine dining service etc
 - Trends in hospitality
 - Innovation and creativity
 - International business protocol - executive dress code and dining protocol
 - Cultural awareness and communication
 - Meetings organisation and preparation
 - Group projects presentation
 - Social media and the hospitality industry worldwide
 - Experience Swiss excellence through afternoon visits of local hospitality-related venues
- Students will also have the opportunity to be immersed in Switzerland cultural activities including:
- Vineyard visit
 - Chocolate and praline creation workshop

A detailed draft itinerary will be provided to students after acceptance into the program but please note that this may also be subject to change.

ENQUIRIES

Faculty: Business, Tourism, Hospitality and Personal Services

Team: Hospitality, Patisserie, Commercial Cookery and Bakery

Administration office: South Bank campus. D block, level 2

Key contact: Cassy Baker

Email: CotahGeneralEnquiry.brisbane@tafe.qld.edu.au

INFORMATION SESSION DATE

NA

REGISTER
NOW

APPLICATION OPEN DATE

Currently open

APPLICATION DUE DATE

TBC

MANDATORY PRE-DEPARTURE SESSION

September TBC

Refer to the Study Abroad prospectus on our [webpage](#) for further details on how to apply.

*Price and information is subject to change.

13 72 48

tafebrisbane.edu.au

RTO 0275 | CRICOS 03020E

Student Flights
 NEVER STOP TRAVELLING
 Brisbane Central

**MAKE
 GREAT
 HAPPEN**

tafe
 Brisbane