

International Student Course Guide



Your career starts here

Food

Hospitality

Management

Business

HR

Fitness

Welcome to ABM Further Education

Set yourself up for success with ABM's top courses, designed to help you step into some of the most in-demand careers in Australia and around the world



100% Student Satisfaction

100% student satisfaction, as demonstrated by a flawless 5-star rating on Google Reviews from students.



99% Student Job placement

99% job placement rate for hospitality and kitchen management students through ABM's exclusive industry network and complimentary placement services.



100% Complimentary Tutorial Classes

ABM offers 100% free tutorial classes on campus throughout each term for students who may require additional support.

- ✓ Career-Focused Courses
- ✓ Convenient Location
- ✓ Numerous Industry Partnerships
- ✓ Trainers from Michelin-Starred and Hatted Restaurants
- ✓ Ongoing Job Support
- ✓ Nationally Recognised Trainers
- ✓ Friendly Student Service Team
- ✓ Pathway Study Partners



The 1st college in Sydney

The first education provider in Sydney with a practical kitchen, offering both induction and gas cooking experiences. Hospitality management students have access to a newly built, top-quality Hospitality Management Lab.



High Demand Careers in Australia

ABM offers courses designed to launch you into high-demand careers such as Cook, Chef, Hospitality Manager, Waitstaff, Barista, Project Manager, Business Manager, Fitness Coach, and Human Resource Manager, both in Australia and around the world.



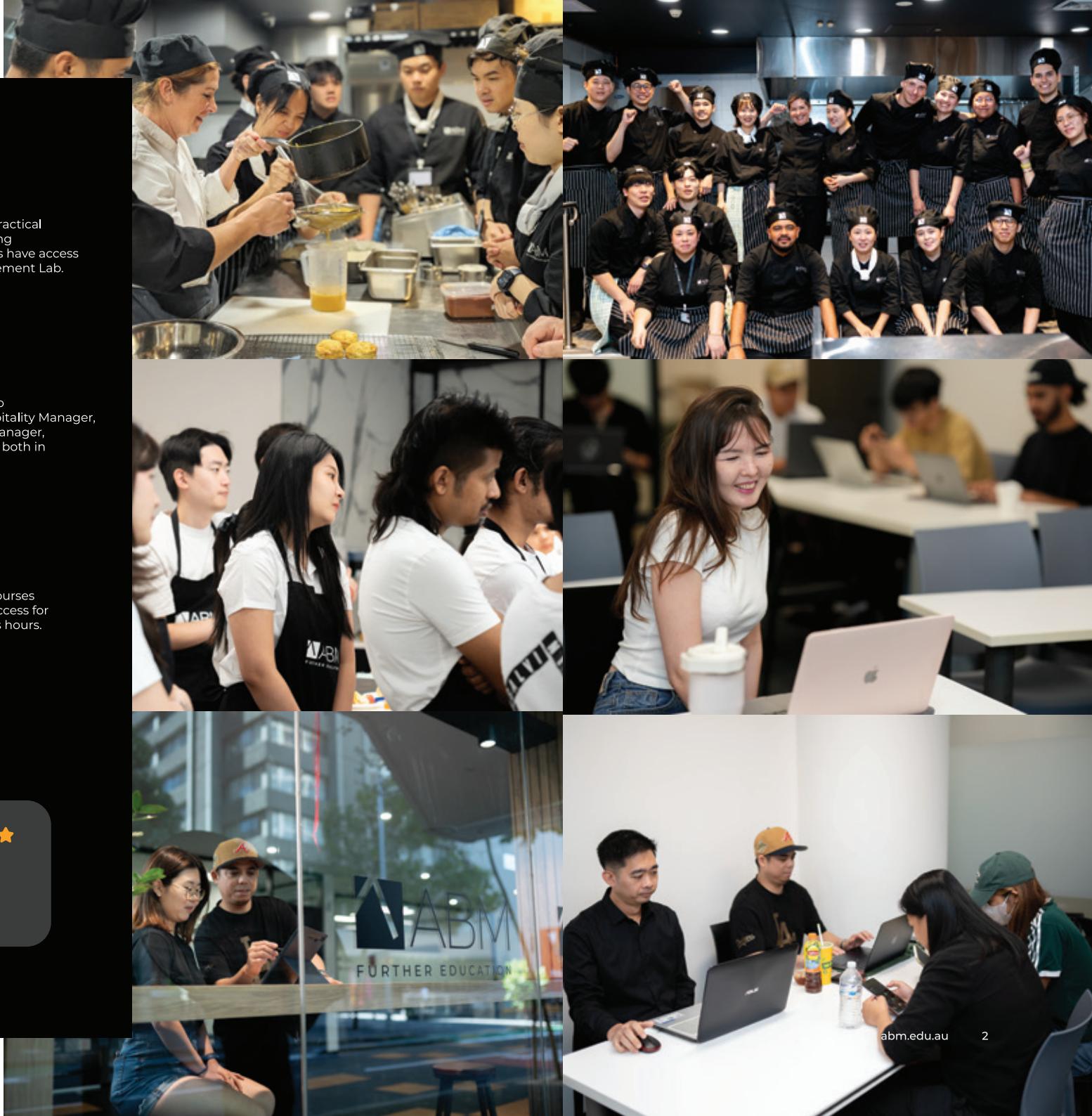
Free 2-year Gym Membership

Students enrolled in ABM's fitness and sport courses receive a 2-year gym membership, providing access for practical classes and personal use outside class hours.



100% Google Review 5.0 ★★★★★

"I've learned and grown a lot through ABM. Thanks to the trainer and team for their support! I'd highly recommend ABM to anyone considering it."

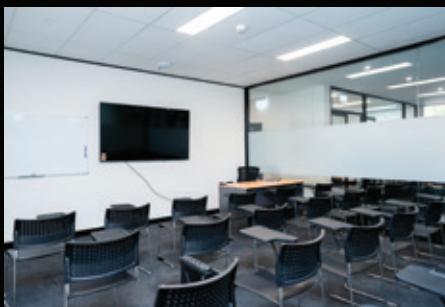
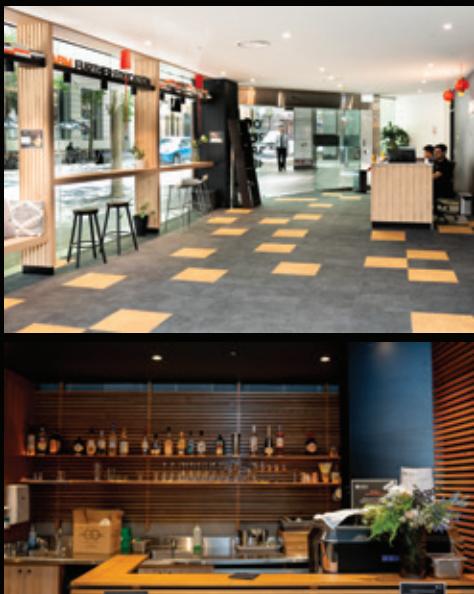


Campus and Facilities

ABM Further Education recently opened a new campus on Castlereagh Street, equipped with outstanding facilities. This campus includes a top-quality hospitality management lab for food and beverage training. It is conveniently located near our fitness practical training venue, World Gym, which is just a short walk away. It is also just a one-minute walk from the Metro station, five minutes from the train station, and close to the light rail and bus stops.

Each classroom is fitted with an HD TV monitor and fast NBN WiFi to support an excellent learning environment. Additionally, our student kitchenette provides filtered water daily for our students' convenience.

Located in Haymarket, our state-of-the-art kitchen is designed for professional cookery training. Equipped with modern facilities and the latest culinary technology, it provides a hands-on learning experience in a sustainable and practical environment, ensuring students gain real-world skills.



Entry Requirements

Academic Entry Requirements

- Students must be over 18 years of age for all courses.
- As a general guide, students must have completed an overseas equivalent of Year 10 or Year 12 or a higher qualification, except for some specific courses.

Please also note:

| | |
|--|---|
| SIT40521 Certificate IV in Kitchen Management | Student must have completed an equivalent of Year 10 |
| SIT50422 Diploma of Hospitality Management | Student must have completed an equivalent of Year 12 |
| SIT60322 Advanced Diploma of Hospitality Management | Student must have completed an equivalent of Year 12 |
| SIS30321 Certificate III in Fitness | Student must have completed an equivalent of Year 10 Have completed one of the following qualifications: <ul style="list-style-type: none">HLTAID011 Provide First Aid (or a unit that supersedes this unit)HLTWHS001 Participate in workplace health and safetySISFFIT032 Complete pre-exercise screening and service orientationSISFFIT033 Complete client fitness assessmentsSISFFIT035 Plan group exercise sessionsSISFFIT040 Develop and instruct gym-based exercise programs for individual clientsSISFFIT047 Use anatomy and physiology knowledge to support safe and effective exerciseSISFFIT036 Instruct group exercise sessionsSISFFIT052 Provide healthy eating information Student must have completed an equivalent of Year 12 |
| SIS40221 Certificate IV in Fitness | Participate in a course entry interview to determine suitability for the course and student needs. Student must have completed an equivalent of Year 12 |
| SIS50321 Diploma of Sport (Coaching) | Students must have completed an overseas equivalent of Year 10 or higher qualification. |
| BSB40120 Certificate IV in Business | Student must have completed an equivalent of Year 12 |
| BSB50120 Diploma of Business | Students must have completed a Diploma level course (AQF Level 5) or Advanced Diploma level course (AQF Level 6) from the BSB training package. |
| BSB60120 Advanced Diploma of Business | Student must have completed an equivalent of Year 10 |
| BSB40420 Certificate IV in Human Resource Management | Have completed one of the following qualifications: <ul style="list-style-type: none">BSBHRM411 Administer performance development processesBSBHRM412 Support employee and industrial relationsBSBHRM415 Coordinate recruitment and onboardingBHRM417 Support human resource functions and processes. Equivalent competencies are predecessors to these units, which have been mapped as equivalent. Student must have completed an equivalent of Year 12 |
| BSB50320 Diploma of Human Resource Management | Have completed one of the following qualifications: <ul style="list-style-type: none">BSB50320 Diploma of Human Resource ManagementBSB50618 Diploma of Human Resources Management (or a superseded equivalent version). Student must have completed an equivalent of Year 12 |
| BSB60320 Advance Diploma of Human Resource Management | Student must have completed an equivalent of Year 10 |
| BSB40920 Certificate IV in Project Management Practice | Student must have completed an equivalent of Year 12 |
| BSB50820 Diploma of Project Management | Have completed one of the following qualifications: <ul style="list-style-type: none">BSB50820 Diploma of Project ManagementBSB51415 Diploma of Project Management (or a superseded equivalent version). Student must have completed an equivalent of Year 12 |
| BSB60720 Advance Diploma of Project Management | Students must have completed Advanced Diploma level course (AQF Level 6) or higher Student must have completed an equivalent of Year 12 |
| BSB80120 Graduate Diploma of Management (Learning) | |

| | |
|--|---|
| SIS30321 Certificate III in Fitness (Fast Track) | You are able to participate in fitness activities. |
| SIS40221 Certificate IV in Fitness (Fast Track) | Have complete the following units: <ul style="list-style-type: none">HLTAID011 Provide First Aid (or a unit that supersedes this unit)HLTWHS001 Participate in workplace health and safetySISFFIT032 Complete pre-exercise screening and service orientationSISFFIT033 Complete client fitness assessmentsSISFFIT035 Plan group exercise sessionsSISFFIT036 Instruct group exercise sessionsSISFFIT040 Develop and instruct gym-based exercise programs for individual clientsSISFFIT047 Use anatomy and physiology knowledge to support safe and effective exerciseSISFFIT052 Provide healthy eating information |

English Entry Requirements For All Courses

| Requirement | Details | | | | | | | | | | | |
|--|---|----------|---------|--|-----------|---------|----------|---------|------|------|----|------|
| IELTS | Overall score of 5.5 with no band less than 5.0 (test results must be no more than 2 years old). | | | | | | | | | | | |
| PTE | Overall score of 45.4 (equivalent to IELTS 5.5) or higher, with no band less than: <table border="1"><thead><tr><th>Listening</th><th>Reading</th><th>Speaking</th><th>Writing</th></tr></thead><tbody><tr><td>42.7</td><td>47.9</td><td>51</td><td>42.2</td></tr></tbody></table> | | | | Listening | Reading | Speaking | Writing | 42.7 | 47.9 | 51 | 42.2 |
| Listening | Reading | Speaking | Writing | | | | | | | | | |
| 42.7 | 47.9 | 51 | 42.2 | | | | | | | | | |
| Requirement | Details | | | | | | | | | | | |
| Alternative Evidence of English Competence | <ul style="list-style-type: none">Educated for 5 years in an English-speaking country.Completed at least 6 months of a Certificate IV level course in an Australian RTO.- Successful completion of an English Placement Test.Successful completion of an English course with exit level equivalent to IELTS overall 5.5 from one of our English Pathway Partners. | | | | | | | | | | | |

If one of the following applies, you do not need to provide evidence of an English test score with your visa application:

- You are enrolled in full-time school studies as a principal course including in a secondary exchange programme, a postgraduate research course, a standalone English Language Intensive Course for Overseas Students (ELICOS), and Foreign Affairs or Defence sponsored students.
- You have completed at least five years study in one or more of the following countries: Australia, UK, USA, Canada, New Zealand, South Africa, or the Republic of Ireland.
- You are a citizen and hold a passport from UK, USA, Canada, NZ or Republic of Ireland.
- In the two years before applying for the student visa, you completed, in Australia and in English language, either the Senior Secondary Certificate of Education or a substantial component of a course leading to a qualification from the Australian Qualifications Framework at the Certificate IV or higher level, while you held a student visa.

* Note that other English language tests such as PTE and TOEFL can be accepted. Students are required to provide their results so that it can be confirmed they are equivalent to IELTS 5.5.



Scan this QR code to explore our English Pathway Partners and find more details on entry requirements.

Choose Your Career Path

Are you ready to take your career to the next level?

Join ABM to get the skills and qualifications you need to succeed.

Imagining yourself in a certain industry is the first step towards your future and choosing the right course will help you create a "job ready" version of you for future employers.



Kitchen Management



Hospitality Management



**Business, Human Resources
and Project Management**



Fitness and Sport Coaching

Short Courses for 2025

Discover Your Passion With ABM's New Short Courses!

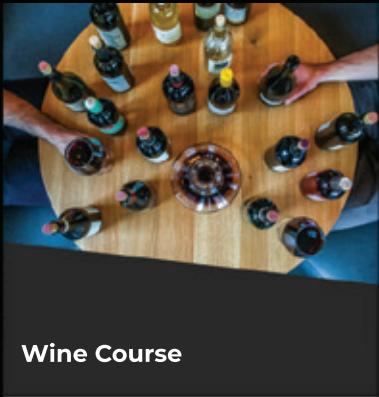
ABM Short Courses offer fun, hands-on one-day classes in food, drink, and hospitality, perfect for home cooks and aspiring chefs. Explore your creativity, master new skills, and create lasting memories with ABM!



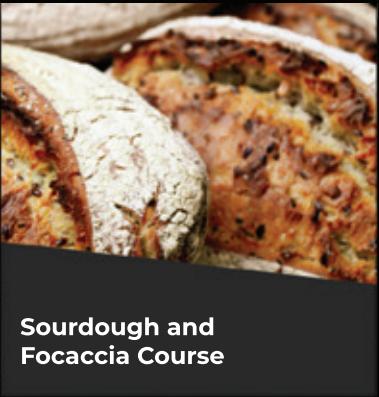
Barista Course



Classic French
Cake Course



Wine Course



Sourdough and
Focaccia Course



Fine Dining Dessert
Plating Course



Classic French
Pastries Course



Cocktail-Making
and Mixology Course



French Petit Four Course
(Macaroon)



Vegan and
Vegetarian Course



Chocolate Class – Xmas

Kitchen Management Course

- Cutting-Edge Curriculum:** Learn directly from industry experts.
- Sustainable Kitchen:** Work in our eco-friendly hybrid kitchen.
- Extensive Industry Placement:** Gain 360 hours of experience, with a guaranteed job.
- Showcase Your Skills:** Present breakfast and lunch buffets to special guests, demonstrating your year-long mastery of culinary skills.
- Hands-On Experience:** Opportunities to work at fundraising and in-house function events.

Intakes: 2025: 06 Jan, 10 Feb, 07 Apr, 12 May, 07 Jul, 11 Aug, 06 Oct, 10 Nov
2026: 05 Jan, 09 Feb, 06 Apr, 11 May, 06 Jul, 10 Aug, 05 Oct, 09 Nov

Course Duration: 78 weeks

Example of ABM's Breads, Cakes and Desserts Menu



- Dinner rolls
- Brioche
- Flatbread
- Focaccia
- Sourdough
- Puff pastry
- Rosemary and Parmesan twist
- Sausage rolls
- Éclair with chocolate mousse filling
- Spiced Rum Cake
- Carrot Cake
- Basic Aerated Sponge
- Emulsified Sponge with strawberry glaze
- Vanilla Chiffon Cake
- Banana Fritters
- Chocolate Soufflé with chocolate sauce and vanilla foam
- Textures of Mango with crunchy nut parfait and tuiles
- Meringue with raspberry sorbet and coulis
- Banana & Almond Muffin
- Blueberry Friand
- Fruit Tart
- Pear, Walnut, and Cinnamon Pie
- Vanilla Bean Crème Brûlée
- Crêpe Suzette with vanilla bean ice cream
- Dark Chocolate Mousse
- Poached Fruit with sabayon
- Sticky Date Pudding
- Vanilla and Toffee Bavarois
- Vanilla Pannacotta with berry coulis
- Semi-Freddo

SIT40521 Certificate IV in Kitchen Management

CRICOS 109578H - 78 weeks

| Code | Title | Core or Elective |
|------------|--|------------------|
| SITHCCC023 | Use food preparation equipment | Core |
| SITHCCC027 | Prepare dishes using basic methods of cookery | Core |
| SITHCCC028 | Prepare appetisers and salads | Core |
| SITHCCC029 | Prepare stocks, sauces and soups | Core |
| SITHCCC030 | Prepare vegetable, fruit, eggs and farinaceous dishes | Core |
| SITHCCC031 | Prepare vegetarian and vegan dishes | Core |
| SITHCCC035 | Prepare poultry dishes | Core |
| SITHCCC036 | Prepare meat dishes | Core |
| SITHCCC037 | Prepare seafood dishes | Core |
| SITHCCC041 | Produce cakes, pastries and breads | Core |
| SITHCCC042 | Prepare food to meet special dietary requirements | Core |
| SITHCCC043 | Work effectively as a cook | Core |
| SITHKOP010 | Plan and cost recipes | Core |
| SITHKOP012 | Develop recipes for special dietary requirements | Core |
| SITHKOP013 | Plan cooking operations | Core |
| SITHKOP015 | Design and cost menus | Core |
| SITHPAT016 | Produce desserts | Core |
| SITXCOM010 | Manage conflict | Core |
| SITXFIN009 | Manage finances within a budget | Core |
| SITXFSA005 | Use hygienic practices for food safety | Core |
| SITXFSA006 | Participate in safe food handling practices | Core |
| SITXFSA008 | Develop and implement a food safety program | Core |
| SITXHRM008 | Roster staff | Core |
| SITXHRM009 | Lead and manage people | Core |
| SITXINV006 | Receive, store and maintain stock | Core |
| SITXMGTO04 | Monitor work operations | Core |
| SITXWHS007 | Implement and monitor work health and safety practices | Core |
| SITHCCC026 | Package prepared foodstuffs | Elective |
| SITHCCC038 | Produce and serve food for buffets | Elective |
| SITHCCC040 | Prepare and serve cheese | Elective |
| SITXHRM010 | Recruit, select and induct staff | Elective |
| SITHIND006 | Source and use information on the hospitality industry | Elective |
| BSBTWK501 | Lead diversity and inclusion | Elective |

Ranked #6 among the top 20 most in-demand jobs across Australia.

Job Shortage

Chef Jobs: Shortage

Average Salary: \$70,000-\$95,000

Average Job Ads: 500+/month in Sydney, 1,500+/month in Australia





Your career starts here

Example Study Plan



Our trainers are experienced chefs and venue managers currently working at prestigious restaurants in Sydney. Our students not only learn from our cutting-edge curriculum but also the recent industry trends and knowledge from our established trainers.

Our purpose-built hybrid kitchen is environmentally friendly through the use of induction and gas cooking. We invite you to have a taste of success with our Kitchen Management and Hospitality Management courses and to embark on your own culinary journey.

Hospitality Management Courses

- Job Guarantee:** 285 hours of industry placement with a guaranteed job.
- Learning Experience:** The learning structure includes 4 terms of industry-related theory, followed by 2 terms of F&B practical and work placement.
- Expert Training:** Learn from industry-leading trainers with extensive experience.
- Comprehensive Skills Development:** Gain proficiency in key areas such as responsible service of alcohol, bar operations, espresso coffee preparation, food and beverage service, event catering, budget management, and leadership.
- Real-World Experience:** Engage in hands-on training and practical applications in real hospitality environments.

Intakes: 2025: 06 Jan, 10 Feb, 07 Apr, 12 May, 07 Jul, 11 Aug, 06 Oct, 10 Nov
2026: 05 Jan, 09 Feb, 06 Apr, 11 May, 06 Jul, 10 Aug, 05 Oct, 09 Nov

Course Duration

- 78 weeks (26 weeks when packaged to Certificate IV in Kitchen Management)
- 26 weeks (If packaged with Certificate IV in Kitchen Management and Diploma of Hospitality Management)

Packaged with Certificate IV in Kitchen Management

*3 weeks break

| Code | Title | Core or Elective |
|------------|---|--------------------|
| SITXFIN010 | Prepare and monitor budgets | Core |
| SITXWHS006 | Identify hazards, assess and control safety risks | Elective (Group D) |
| SITXINV008 | Control stock | Elective (Group D) |
| SITXMGTO05 | Establish and conduct business relationships | Core |
| SITXGLC002 | Identify and manage legal risks and comply with law | Core |
| SITXCCS015 | Enhance customer service experiences | Core |
| SITXCCS010 | Provide visitor information | Elective (Group C) |
| SITXCCS016 | Develop and manage quality customer service practices | Core |

Job Shortage

Hospitality Jobs: Significant shortage
Average Salary: \$85,000 - \$150,000
Average Job Ads: 500+/month in Sydney, 1,500+/month in Australia



SIT50422 Diploma of Hospitality Management (F&B)

CRICOS 111165M - 78 weeks

| Code | Title | Core or Elective |
|-------------|--|--------------------|
| SITXCCS015 | Enhance customer service experiences | Core |
| SITXCCS016 | Develop and manage quality customer service practices | Core |
| SITXCOM010 | Manage conflict | Core |
| SITXFIN009 | Manage finances within a budget | Core |
| SITXFIN010 | Prepare and monitor budgets | Core |
| SITXGLC002 | Identify and manage legal risks and comply with law | Core |
| SITXHRM008 | Roster staff | Core |
| SITXHRM009 | Lead and manage people | Core |
| SITXMCT004 | Monitor work operations | Core |
| SITXMGTO05 | Establish and conduct business relationships | Core |
| SITXWHS007 | Implement and monitor work health and safety practices | Core |
| SITXFSA005 | Use hygienic practices for food safety | Elective |
| SITHIND008 | Work effectively in the Hospitality service | Elective |
| SITXHRM010 | Recruit, select and induct staff | Elective (Group D) |
| SITHFAB030* | Prepare and serve cocktails | Elective (Group C) |
| SITXINV008 | Control stock | Elective (Group C) |
| SITHKOP014 | Plan catering for events or functions | Elective (Group C) |
| BSBCMM411 | Make presentations | Elective (Group D) |
| BSBSUS511 | Develop workplace policies and procedures for sustainability | Elective (Group D) |
| BSBTWK501 | Lead diversity and inclusion | Elective (Group D) |
| SITHFAB021 | Provide responsible service of alcohol | Elective (Group C) |
| SITHFAB023 | Operate a bar | Elective (Group C) |
| SITXFSA006 | Participate in safe food handling practices | Elective (Group C) |
| SITXFSA008 | Develop and implement a food safety program | Elective (Group C) |
| SITHFAB025 | Prepare and serve espresso coffee | Elective (Group C) |
| SITHIND006 | Source and use information on the hospitality industry | Elective (Group C) |
| SITXCCS010 | Provide visitor information | Elective (Group C) |
| SITXCCS012 | Provide lost and found services | Elective (Group C) |

SIT60322 Advanced Diploma of Hospitality Management

CRCOS Code: 111166K - 26 weeks (when packaged with a Certificate IV in Kitchen Management and a Diploma of Hospitality Management, or simply a Diploma of Hospitality Management)

| Code | Title | Core or Elective |
|------------|--|------------------|
| BSBFIN601 | Manage organisational finances | Core |
| BSBOPS601 | Develop and implement business plans | Core |
| SITXFIN011 | Manage physical assets | Core |
| SITXHRM012 | Monitor staff performance | Core |
| SITXMPR014 | Develop and implement marketing strategies | Core |
| SITXWHS008 | Establish and maintain a work health and safety system C | Core |
| SITHFAB027 | Serve food and beverage | Elective |
| SITHFAB024 | Prepare and serve non-alcoholic beverages | Elective |

The **hospitality industry** connects people and cultures, offering comfort and service in bars, hotels, and restaurants. With 285 hours of industry placement and hands-on training, students gain real-world experience, build networks, and develop skills for confident, successful careers.



Example Study Plan



Industry Placement

Industry placement is a pivotal work component in both the

- **SIT40521** – Certificate IV in Kitchen Management; and the
- **SIT50422** – Diploma of Hospitality Management.

Here's what you'll gain

-  Hands-On Experience
-  Skill Application
-  Professional Growth
-  Networking
-  Industry Standards
-  Enhanced Employability

At ABM Further Education, we are proud of our strong connections with various industry partners who are always on the lookout for talented and motivated students like you. You can work with some of the best names in the hospitality industry, such as: Accor, AMA Hospitality, Bills, Catering HQ, Grand Royale, Hurricane's Grill, ICC Sydney, Industry Placement Solutions, Liverpool Catholic Club, Primi Italian, Kuon Omakase and more to be added!



The bridge between learning and professional excellence

| Kitchen Management Industry Placement Schedule | |
|--|--|
| Term 1 - Term 4 | Theory + Practical Classes |
| Term 5 | (SITHCCC043) Work effectively as a cook <ul style="list-style-type: none"> Week 9: Induction & Theory (5 hours) + Work Placement (6 hours x 5 shifts) Week 10: Work Placement (6 hours x 5 shifts) |
| Term 6 | (SITHCCC043) Work effectively as a cook (SITHKOP013) Plan cooking operations <ul style="list-style-type: none"> Week 1 – Week 10: Work Placement (6 hours x 5 shifts) |

| Hospitality Management Industry Placement Schedule | |
|--|--|
| Term 1 - Term 4 | Theory + Practical Classes |
| Term 5 | (SITHIND008)Work effectively in hospitality service <ul style="list-style-type: none"> Week 1 – 10: 150 hours -1 day/week Face to Face class + 3 days/week Work Placement (5 hours x 3 shifts) |
| Term 6 | SITHIND008Work effectively in hospitality service <ul style="list-style-type: none"> Week 1 – 9: 1 day/week Face to Face class + 3 days per week Work Placement (5 hours x 3 shifts) Week 10: Theory + Practical Class |



Fitness and Sport Courses

- Comprehensive Fitness Training:** Develop foundational skills in exercise instruction, nutrition, client interaction, and fitness assessment with practical and theoretical learning.
- Industry-Leading Curriculum:** Gain expertise in areas like anatomy, nutrition, and exercise programming to meet industry standards.
- Hands-On Learning:** Participate in practical sessions to enhance skills in real-world gym environments.
- Expert Guidance:** Learn from highly experienced trainers committed to your success in the fitness industry.

Intakes: 2025: 06 Jan, 10 Feb, 07 Apr, 12 May, 07 Jul, 11 Aug, 06 Oct, 10 Nov
2026: 05 Jan, 09 Feb, 06 Apr, 11 May, 06 Jul, 10 Aug, 05 Oct, 09 Nov

Course Duration

- 1 year, 2 years or 3 years
- Up to 2 years gym membership included available when you select certificate IV as part of a package.



Core Fitness and Wellbeing Skills

Gain essential skills in first aid, client fitness assessments, and pre-exercise screening to ensure safe, effective guidance for all clients.

Anatomy & Nutrition

Learn to leverage anatomy and physiology knowledge to tailor safe exercises, and provide practical healthy eating advice to support clients' wellness journeys.

Customised Training Programs

Master the art of creating and leading personalised exercise programs for diverse groups—from children and adolescents to older clients—meeting unique needs and fitness goals.

Specialised Training Techniques

Develop skills in strength and conditioning, body composition programming, and group movement classes, enhancing expertise in motivating and guiding clients.

Digital Fitness Training

Expand your reach with online exercise sessions, social media training, managing virtual client relationships and delivering accessible training experience.

Job Shortage

Fitness Jobs: Shortage

Average Salary: \$55,000 - \$70,000

Average Job Ads: 30 - 60/month in Sydney, 150- 200/month in Australia



SIS30321 – Certificate III in Fitness

CRICOS 116599M - 52 weeks

| Code | Title | Core or Elective |
|------------|---|------------------|
| BSBOPS304 | Deliver and monitor a service to customers | Core |
| BSBPEF301 | Organise personal work priorities | Core |
| HLTAID011 | Provide First Aid | Core |
| HLTWHS001 | Participate in workplace health and safety | Core |
| SISFFIT032 | Complete pre-exercise screening and service orientation | Core |
| SISFFIT033 | Complete client fitness assessments | Core |
| SISFFIT035 | Plan group exercise sessions | Core |
| SISFFIT036 | Instruct group exercise sessions | Core |
| SISFFIT040 | Develop and instruct gym-based exercise programs for individual clients | Core |
| SISFFIT047 | Use anatomy and physiology knowledge to support safe and effective exercise | Core |
| SISFFIT052 | Provide healthy eating information | Core |
| SISXIND011 | Maintain sport, fitness and recreation industry knowledge | Elective |
| SISXFAC007 | Maintain clean facilities | Elective |
| BSBOPS403 | Apply business risk management processes | Elective |
| SISFFIT037 | Develop and instruct group movement programs for children | Elective |

SIS40221 Certificate IV in Fitness

CRICOS 116600A - 52 weeks

| Code | Title | Core or Elective |
|------------|--|--------------------------------------|
| CHCCOM006 | Establish and manage client relationships | Core |
| SISFFIT041 | Develop personalised exercise programs | Core |
| SISFFIT042 | Instruct personalised exercise sessions | Core |
| SISFFIT043 | Develop and instruct personalised exercise programs for body composition goals | Core |
| SISFFIT044 | Develop and instruct personalised exercise programs for older clients | Core |
| SISFFIT049 | Use exercise science principles in fitness instruction | Core |
| SISFFIT050 | Support exercise behaviour change | Core |
| SISFFIT051 | Establish and maintain professional practice for fitness instruction | Core |
| SISFFIT053 | Support healthy eating for individual fitness clients | Core |
| SISFFIT034 | Assess client movement and provide exercise advice | Elective (Group A) |
| SISFFIT049 | Develop strength and conditioning programs | Elective (Group A) |
| SISFFIT050 | Research and develop business plans | Elective (Group B) |
| SISFFIT051 | Investigate business opportunities | Elective (Group B) |
| SISFFIT051 | Plan and instruct online exercise sessions | Elective (Group A, B, C or other TP) |
| SISFFIT053 | Lead team effectiveness | Elective (Group A, B, C or other TP) |
| SISFFIT034 | Apply critical thinking to work practices | Elective (Group A, B, C or other TP) |

SIS50321 Diploma of Sport (Coaching)

CRICOS 117762H - 52 weeks

| Code | Title | Core or Elective |
|------------|---|--------------------|
| HLTWH003 | Maintain work health and safety | Core |
| SITXHRM009 | Lead and manage people | Core |
| BSBOPPS504 | Manage business risk | Core |
| HLTAID011 | Provide first aid | Elective (Group A) |
| SISSSCO003 | Meet participant needs | Elective (Group A) |
| SISSSCO004 | Plan, conduct and review coaching programs | Elective (Group A) |
| SISSSCO007 | Apply sport psychology principles | Elective (Group A) |
| SISSSCO008 | Apply anti-doping policies | Elective (Group A) |
| SISSSCO011 | Manage integrity in sport | Elective (Group A) |
| SISXCAI008 | Plan, conduct and review training and recovery programs | Elective (Group F) |
| SISSSCO016 | Coach participants in sport competition | Elective (Group F) |
| SISXCAI011 | Develop and deliver a long-term training program | Elective |
| SISXCAI009 | Instruct strength and conditioning techniques | Elective |
| SISXCAI010 | Develop strength and conditioning programs | Elective |

Fitness Course Fast Track



Course Structure

Same unit as those in Certificate III, IV, and Diploma.

Starting Date (Every 3 weeks)

2025: 28/07, 18/08, 08/09, 29/09, 20/10, 10/11, 01/12, 22/12

2026: 12/01, 02/02, 23/02, 16/03, 06/04, 27/04, 18/05, 08/06

The **Certificate III in Fitness** covers the basics of group exercise and gym programs, leading to roles like gym or fitness instructor. A Fast Track option is available.

The **Certificate IV in Fitness** provides advanced skills for personal training and program design, with outcomes such as personal trainer or fitness advisor. Also available in Fast Track.

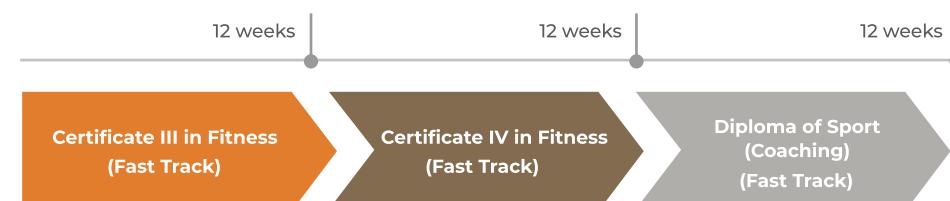
The **SIS50321 Diploma of Sport (Coaching)** builds coaching, leadership, and communication skills for roles in community or professional sports. These Australian qualifications offer a strong foundation for global students in fitness and sport.



Example Study Plan



Fast Track Study Plan



Project Management Courses

- **Job-Ready Training:** Develop essential skills for real-world project management.
- **Structured Learning:** Combine theory with practical techniques in a balanced schedule.
- **Expert Guidance:** Learn from industry veterans, gaining global insights.
- **Comprehensive Skill Development:** Master planning, risk management, stakeholder engagement, budgeting, scheduling, and leadership.
- **Relevant Units:** Modules include "Managing Project Scope," "Project Integration," and "Leadership," preparing you for global industries.

Intakes: 2025: 06 Jan, 10 Feb, 07 Apr, 12 May, 07 Jul, 11 Aug, 06 Oct, 10 Nov
2026: 05 Jan, 09 Feb, 06 Apr, 11 May, 06 Jul, 10 Aug, 05 Oct, 09 Nov

Course Duration

- 52 weeks
- 52 weeks
- 78 weeks

Job Shortage

Project Management Jobs: Shortage
Average Salary: \$90,000-\$100,000
Average Job Ads: 1000+/month in Sydney, 2,600+/month in Australia



BSB40920 Certificate IV in Project Management Practice

CRICOS 109578H - 52 weeks

| Code | Title | Core or Elective |
|-----------|---|------------------|
| BSBPMG420 | Apply project scope management techniques | Core |
| BSBPMG421 | Apply project time management techniques | Core |
| BSBPMG422 | Apply project quality management techniques | Core |
| BSBPMG423 | Apply project cost management techniques | Elective |
| BSBPMG426 | Apply project risk management techniques | Elective |
| BSBPMG429 | Apply project stakeholder engagement techniques | Elective |
| BSBCRT411 | Apply critical thinking to work practices | Elective |
| BSBPEF402 | Develop personal work priorities | Elective |
| BSBWHS411 | Implement and monitor WHS policies, procedures and programs | Elective |

BSB50820 Diploma of Project Management

CRICOS 112361K - 52 weeks

| Code | Title | Core or Elective |
|-----------|--|------------------|
| BSBPMG530 | Manage project scope | Core |
| BSBPMG531 | Manage project time | Core |
| BSBPMG532 | Manage project quality | Core |
| BSBPMG533 | Manage project cost | Core |
| BSBPMG534 | Manage project human resources | Core |
| BSBPMG535 | Manage project information and communication | Core |
| BSBPMG536 | Manage project risk | Core |
| BSBPMG540 | Manage project integration | Core |
| BSBPEF501 | Manage personal and professional development | Elective |
| BSBLDR522 | Manage people performance | Elective |
| BSBTWK503 | Manage meetings | Elective |
| BSBCRT511 | Develop critical thinking in others | Elective |

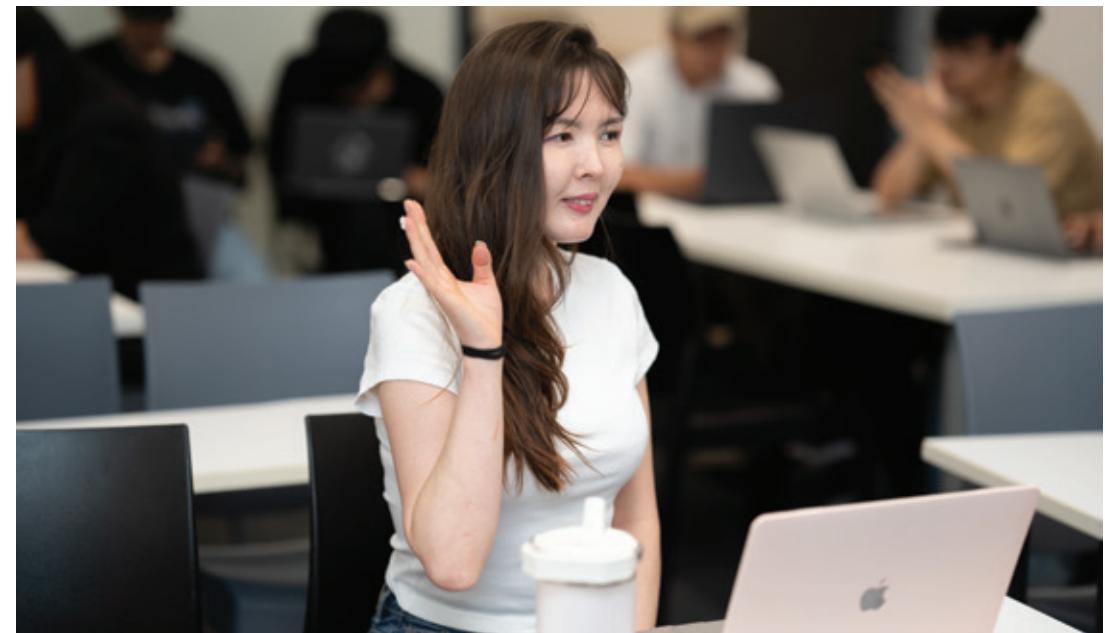
BSB60720 Advanced Diploma of Program Management

CRICOS 112362J - 78 weeks

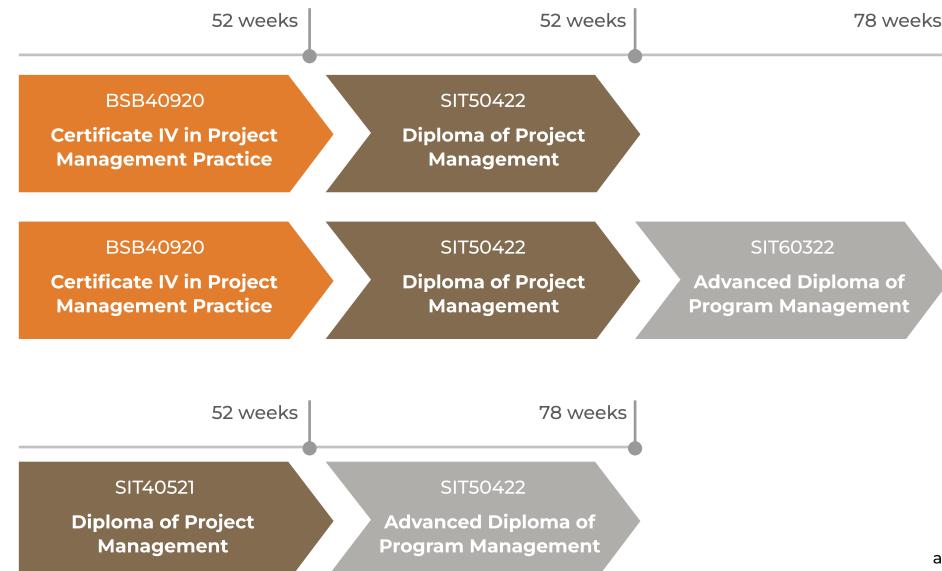
| Code | Title | Core or Elective |
|-----------|---|------------------|
| BSBPMG630 | Enable program execution | Core |
| BSBPMG634 | Facilitate stakeholder engagement | Core |
| BSBPMG635 | Implement program governance | Core |
| BSBPMG636 | Manage benefits | Core |
| BSBCRT611 | Apply critical thinking for complex problem solving | Elective |
| BSBFIN601 | Manage organisational finances | Elective |
| BSBINS601 | Manage knowledge and information | Elective |
| BSBPEF502 | Develop and use emotional intelligence | Elective |
| BSBSUS601 | Lead corporate social responsibility | Elective |
| BSBSTR601 | Manage innovation and continuous improvement | Elective |
| BSBHRM614 | Contribute to strategic workforce planning | Elective |
| BSBTEC601 | Review organizational digital strategy | Elective |

Enhance your project management expertise and leadership capabilities with this comprehensive qualification. Designed for roles like Project Manager and Project Team Leader, it equips you with the skills to lead projects and achieve objectives effectively. Develop a solid theoretical foundation alongside specialised technical and managerial competencies to plan, execute, and evaluate project work across various industries.

This 78-week course is ideal for those in project leadership and management roles. It prepares you to excel in achieving project goals while expanding your expertise with the Advanced Diploma. Specialise in Program Management, broaden your ability to handle larger and more diverse projects, and gain global industry recognition.



Example Study Plan



HR Management Courses

- **Career Opportunities:** Prepare for roles such as HR Officer, HR Coordinator, Payroll Officer, HR Consultant, or Business Partner.
- **Comprehensive Learning:** Gain expertise in HR fundamentals, including psychology, recruitment, workforce planning, and strategic management.
- **Hands-On Training:** Learn from experienced trainers who provide practical, real-world HR insights and industry-relevant case studies.
- **Workplace Readiness:** Develop the skills needed to handle complex HR responsibilities with confidence and professionalism.

Intakes: 2025: 06 Jan, 10 Feb, 07 Apr, 12 May, 07 Jul, 11 Aug, 06 Oct, 10 Nov
2026: 05 Jan, 09 Feb, 06 Apr, 11 May, 06 Jul, 10 Aug, 05 Oct, 09 Nov

Course Duration

- 52 weeks
- 52 weeks
- 78 weeks

Job Shortage

HR management Jobs: Shortage
Average Salary: \$120,000-\$140,000
Average Job Ads: 300+/month in Sydney, 1,500+/month in Australia



BSB40420 Certificate IV in Human Resource Management

CRICOS 113476B - 52 weeks

| Code | Title | Core or Elective |
|-----------|---|------------------|
| BSBHRM411 | Administer performance development processes | Core |
| BSBHRM412 | Support employee and industrial relations | Core |
| BSBHRM413 | Support the learning and development of teams and individuals | Core |
| BSBHRM415 | Coordinate recruitment and onboarding | Core |
| BSBHRM417 | Support human resource functions and processes | Core |
| BSBWHS411 | Implement and monitor WHS policies, procedures and programs | Core |
| BSBCMM412 | Lead difficult conversations | Elective |
| BSBHRM414 | Use human resources information systems | Elective |
| BSBCMM411 | Make presentations | Elective |
| BSBCRT412 | Articulate, present and debate ideas | Elective |
| BSBTEC404 | Use digital technologies to collaborate in a work environment | Elective |
| BSBTWK401 | Build and maintain business relationships | Elective |

BSB50120 Diploma of Human Resource Management

CRICOS 113477A- 52 weeks

| Code | Title | Core or Elective |
|-----------|--|------------------|
| BSBHRM521 | Facilitate performance development processes | Core |
| BSBHRM522 | Manage employee and industrial relations | Core |
| BSBHRM523 | Coordinate the learning and development of teams and individuals | Core |
| BSBHRM524 | Coordinate workforce plan implementation | Core |
| BSBHRM527 | Coordinate human resource functions and processes | Core |
| BSBOPS504 | Manage business risk | Core |
| BSBWHS411 | Implement and monitor WHS policies, procedures, and programs | Core |
| BSBHRM414 | Use human resources information systems | Elective |
| BSBWHS521 | Ensure a safe workplace for a work area | Elective |
| BSBCMM511 | Communicate with influence | Elective |
| BSBCRT511 | Develop critical thinking in others | Elective |
| BSBPEF501 | Manage personal and professional development | Elective |

BSB60320 Advanced Diploma of Human Resource Management

CRICOS 113479K - 78 weeks

| Code | Title | Core or Elective |
|-----------|---|------------------|
| BSBCRT611 | Apply critical thinking for complex problem solving | Core |
| BSBFIN601 | Manage organisational finances | Core |
| BSBHRM611 | Contribute to organisational performance development | Core |
| BSBHRM612 | Contribute to the development of employee and industrial relations strategies | Core |
| BSBHRM614 | Contribute to strategic workforce planning | Core |
| BSBLDR601 | Lead and manage organisational change | Core |
| BSBOPS601 | Develop and implement business plans | Elective |
| BSBHRM615 | Contribute to the development of diversity and inclusion strategies | Elective |
| BSBLDR602 | Provide leadership across the organisation | Elective |
| BSBOPS504 | Manage business risk | Elective |

Looking to pursue roles like Human Resources Officer, Coordinator, or Payroll Officer? **The Certificate IV in Human Resource Management** is ideal for you. In smaller organisations, you'll handle diverse HR functions, while in larger ones, you might specialise. Ready to kickstart your HR career? Take it further with **the BSB50120 Diploma of Human Resource Management**. This qualification equips you for dynamic roles in HR, whether managing all aspects in small organisations or focusing on specific functions in larger ones. Ready to advance your HR career?

The BSB60320 Advanced Diploma of Human Resource Management takes your expertise to the next level, preparing you for senior leadership roles. Gain advanced skills in strategic planning, leadership, and change management, enhancing your credibility and career prospects. Whether leading global HR teams or shaping policies in startups, this diploma equips you to make a lasting impact. Ready to advance your HR career?



Example Study Plan



Business Courses

- **Job-Ready Training:** Develop essential business skills for various roles.
- **Structured Learning:** Blend theoretical knowledge with practical applications.
- **Expert Guidance:** Learn from seasoned professionals with global insights.
- **Comprehensive Skills:** Master business strategy, project management, marketing, finance, and leadership.
- **Relevant Units:** Modules include "Business Operations," "Project Management," "Strategic Planning," "Marketing Strategies," and "Financial Management."
- **Pathway to Success:** Gain advanced skills and knowledge for today's dynamic workplace.

Intakes:
2025: 06 Jan, 10 Feb, 07 Apr, 12 May, 07 Jul, 11 Aug, 06 Oct, 10 Nov
2026: 05 Jan, 09 Feb, 06 Apr, 11 May, 06 Jul, 10 Aug, 05 Oct, 09 Nov

Course Duration

- 52 weeks
- 52 weeks
- 78 weeks
- 52 weeks

Ranked #8 among the top 20 most in-demand jobs across Australia.

Job Shortage

Business Operation Manager Jobs: Shortage
Average Salary: \$100,000-\$150,000
Average Job Ads: 1000+/month in Sydney, 1,500+/month in Australia



BSB40120 Certificate IV in Business

CRICOS 107906B - 52 weeks

| Code | Title | Core or Elective |
|------------|---|------------------|
| BSBWH5411 | Implement and monitor WHS policies, procedures and programs | Core |
| BSBCRT411 | Apply critical thinking to work practices | Core |
| BSBTEC404 | Use digital technologies to collaborate in a work environment | Core |
| BSBTWK401 | Build and maintain business relationships | Core |
| BSBWRT411 | Write complex documents | Core |
| BSBXCM401 | Apply communication strategies in the workplace | Core |
| BSBPFEF402 | Develop personal work priorities | Elective |
| BSBTWK503 | Manage meetings | Elective |
| BSBPEF502 | Develop and use emotional intelligence | Elective |
| BSBCMM411 | Make presentations | Elective |
| BSBOPS405 | Organise business meetings | Elective |
| BSBPMG430 | Undertake project work | Elective |

BSB50120 Diploma of Business

CRICOS 107904D - 52 weeks

| Code | Title | Core or Elective |
|------------|--|------------------|
| BSBCRT511 | Develop critical thinking in others | Core |
| BSBXCM501 | Lead communication in the workplace | Core |
| BSBFIN501 | Manage budgets and financial plans | Core |
| BSBOPS501 | Manage business resources | Core |
| BSBSUS511 | Develop workplace policies and procedures for sustainability | Core |
| BSBTWK503 | Manage business risk | Elective |
| BSBOPSS503 | Develop administrative systems | Elective |
| BSBOPS502 | Manage business operational plans | Elective |
| BSBPMG530 | Manage project scope | Elective |
| BSBPEF501 | Manage personal and professional development | Elective |
| BSBOPS505 | Manage organizational customer service | Elective |
| BSBLDR522 | Manage people performance | Elective |

BSB60120 Advanced Diploma of Business

CRICOS 107905C - 78 weeks

| Code | Title | Core or Elective |
|-----------|---|------------------|
| BSBCRT611 | Apply critical thinking for complex problem solving | Core |
| BSBOPS601 | Develop and implement business plans | Core |
| BSBFIN601 | Manage organizational finances | Core |
| BSBSUS601 | Lead corporate social responsibility | Core |
| BSBTEC601 | Review organizational digital strategy | Core |
| BSBPMG531 | Manage project time | Elective |
| BSBSTR602 | Develop organizational strategies | Elective |
| BSBIN601 | Manage knowledge and information | Elective |
| BSBHRM614 | Contribute to strategic workforce planning | Elective |
| BSBCMM511 | Communicate with influence | Elective |

BSB80120 Graduate Diploma of Management (Learning)

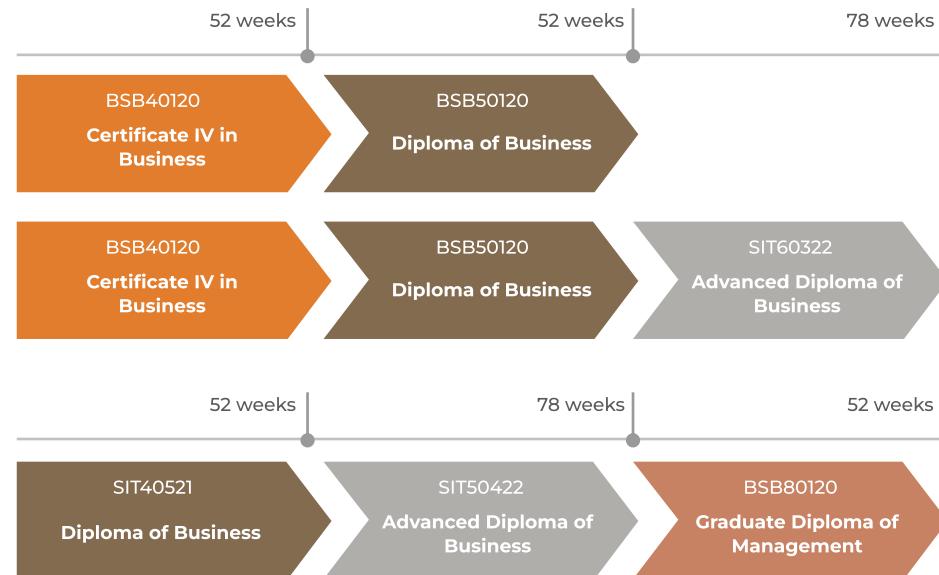
CRICOS 107907A - 52 weeks

| Code | Title | Core or Elective |
|-----------|--|------------------|
| TAELED803 | Implement improved learning practice | Core |
| BSBHRM613 | Contribute to the development of learning and development strategies | Core |
| BSBLDR811 | Lead strategic transformation | Core |
| BSBFIN801 | Lead financial strategy development | Elective |
| BSBHRM611 | Contribute to organizational performance development | Elective |
| BSBSTR801 | Lead innovating thinking and practice | Elective |
| BSBLDR812 | Develop and cultivate collaborative partnerships and relationships | Elective |
| BSBINS603 | Initiate and lead applied research | Elective |

Our Graduate Diploma of Management (Learning) is designed to maximise your knowledge in your chosen field. This course equips you with specialised skills in organisational learning and capability development. Ideal for those pursuing management and leadership roles, you'll benefit from our comprehensive resources. Upon completion, you'll be adept at solving complex problems, leading strategic transformations, and fostering innovative thinking—preparing you to excel in your field.



Example Study Plan





Academic Calendar 2025-2027

2025

| | |
|-------------------|---------------------|
| Term 1 Intake 1 | 06 Jan – 09 Feb |
| Term 1 Intake 2 | 10 Feb – 16 Mar |
| Holiday 1 | 17 Mar – 06 Apr |
| Term 2 Intake 1 | 07 Apr – 11 May |
| Term 2 Intake 2 | 12 May – 15 Jun |
| Holiday 2 | 16 Jun – 06 Jul |
| Term 3 Intake 1 | 07 Jul – 10 Aug |
| Term 3 Intake 2 | 11 Aug – 14 Sep |
| Holiday 3 | 15 Sep – 05 Oct |
| Term 4 Intake 1 | 06 Oct – 09 Nov |
| Term 4 Intake 2 | 10 Nov – 14 Dec |
| Christmas Holiday | 15 Dec – 4 Jan 2026 |

2026

| | |
|-------------------|----------------------|
| Term 1 Intake 1 | 05 Jan – 08 Feb |
| Term 1 Intake 2 | 09 Feb – 15 Mar |
| Holiday 1 | 16 Mar – 05 Apr |
| Term 2 Intake 1 | 06 Apr – 10 May |
| Term 2 Intake 2 | 11 May – 14 Jun |
| Holiday 2 | 15 Jun – 05 Jul |
| Term 3 Intake 1 | 06 Jul – 09 Aug |
| Term 3 Intake 2 | 10 Aug – 13 Sep |
| Holiday 3 | 14 Sep – 04 Oct |
| Term 4 Intake 1 | 05 Oct – 08 Nov |
| Term 4 Intake 2 | 09 Nov – 13 Dec |
| Christmas Holiday | 14 Dec – 08 Jan 2027 |

2027

| | |
|-------------------|----------------------|
| Term 1 Intake 1 | 11 Jan – 14 Feb |
| Term 1 Intake 2 | 15 Feb – 21 Mar |
| Holiday 1 | 22 Mar – 11 Apr |
| Term 2 Intake 1 | 12 Apr – 16 May |
| Term 2 Intake 2 | 17 May – 20 Jun |
| Holiday 2 | 21 Jun – 11 Jul |
| Term 3 Intake 1 | 12 Jul – 15 Aug |
| Term 3 Intake 2 | 16 Aug – 19 Sep |
| Holiday 3 | 20 Sep – 10 Oct |
| Term 4 Intake 1 | 11 Oct – 14 Nov |
| Term 4 Intake 2 | 15 Nov – 19 Dec |
| Christmas Holiday | 20 Dec – 09 Jan 2028 |

Contact Us

If you would like some more information or if you would like advice to choose your career path, our friendly team is here to support you.

Main Campus

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