

COOKERY & HOSPITALITY

NATIONAL CODE: SIT50422

DIPLOMA OF HOSPITALITY MANAGEMENT [PACKAGE ONLY]

This course is only available as part of a cookery package. Create unforgettable experiences with a Diploma of Hospitality Management. This course prepares students to employ a combination of cookery/hospitality and managerial skills to effectively operate hospitality venues.

CAMPUSES

CB KITCHEN BRISBANE | GOLD COAST SOUTHPORT CAMPUS | HOBART CAMPUS

OVERVIEW

INTAKES
Monthly

DURATION
52 weeks

INDUSTRY PLACEMENT
48 Completed Shifts

INTERNATIONAL STUDENTS
Yes

CRICOS CODE:
114870F

CONTACT HOURS
20

Entirely On-Campus

Want to get a start in business?
You need training.

Watch the Video

THIS COURSE ARTICULATES OR PACKAGES WITH THE FOLLOWING UNIVERSITIES:

Griffith University Queensland, Australia | James Cook University Australia | Southern Cross University | Torrens University Australia | University of Tasmania



RAHUL MAHARJAN

Certificate III and IV in Commercial Cookery student

I've had a really fantastic time studying with the college – our training team are really personable and give us a really in-depth and industry-relevant training experience – both in terms of learning to cook, but also running a kitchen.

Watch the Testimonial

DIPLOMA OF HOSPITALITY MANAGEMENT [PACKAGE ONLY]

About this Course:

Study a Diploma of Hospitality Management in Brisbane or Hobart, learning cutting-edge theory and practical skills to expand your hotel & restaurant career. Our Diploma of Hospitality Management provides management and leadership skills to enable industry professionals to expand their career, run more profitable businesses, and create sustainable growth. Encompassing conflict and risk management, service experience development and human resource skillsets, this qualification is perfectly suited to people who love hospitality, and want to take the next step. Please note that this qualification is taught and assessed holistically. Attainment of a full qualification cannot be issued until all assessments have been submitted and deemed competent

What You'll Learn

- Build and maintain strong professional business relationships

Career Outcomes

HOSPITALITY MANAGER | RESTAURANT MANAGER | SOUS CHEF

Our graduates work in the world's biggest hotels

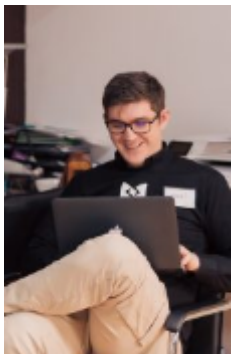
W HOTELS · Marriott INTERNATIONAL · HYATT · Palazzo Versace · ARISE Hotels & Apartments

See why more than 30,000 students chose Charlton Brown.

Watch the testimonials.



Zhang Jing
An effective teacher is one who directs, facilitates and manages the students' learning process. Da Teng is one of them. I like his flexible teaching style, positive belief in the ability to solve translating problems, willingness and motivation to listen and caring for students.



Rob Manz
I'm very happy with the service and education Charlton Brown provided! Alvin's teaching was fun, creative and entertaining. He likes to talk about trending topics in the class. He's also fast at answering any questions.

INTAKE DATES

2026	2027
FEBRUARY Monday, 02nd	**JANUARY** Monday, 04th
MARCH Monday, 02nd	**FEBRUARY** Monday, 01st
APRIL Tuesday, 07th	**MARCH** Monday, 01st
MAY Tuesday, 05th	**APRIL** Monday, 12th
JUNE Monday, 01st	**MAY** Monday, 10th
JULY Monday, 06th	**JUNE** Monday, 07th
AUGUST Monday, 03rd	**JULY** Monday, 12th
SEPTEMBER Monday, 07th	**AUGUST** Monday, 02nd
OCTOBER Tuesday, 06th	**SEPTEMBER** Monday, 06th
NOVEMBER Monday, 02nd	**OCTOBER** Monday, 11th
DECEMBER Monday, 07th	**NOVEMBER** Monday, 01st
	DECEMBER Monday, 06th

TUITION FEES (**DOMESTIC / PERMANENT RESIDENT**)

Course Name	Course Duration	Domestic / Permanent Resident	Campus Availability	Intakes
Diploma of Hospitality Management [Package Only]	52 weeks	$5,000	CB Kitchen BNE GLD HBT	Monthly

ENTRY REQUIREMENTS

- AGE
- EDUCATION & EXPERIENCE REQUIREMENTS
- ENGLISH LANGUAGE

CB KITCHEN BRISBANE COURSE TRAINERS



Jocelyn SHAO
TBA

John Black
TBA

CB KITCHEN BRISBANE & FACILITIES

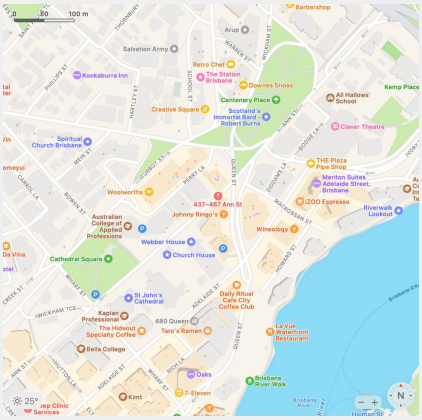
YOUR CAMPUS

Charlton Brown Commercial Cookery & Hospitality Training Facility
Nestled in the vibrant heart of Brisbane at 97 Elizabeth Street, Charlton Brown's Commercial Cookery and Hospitality Training Facility stands as a premier destination for aspiring chefs and hospitality professionals. This cutting-edge campus blends the energy of the industry, featuring professional-grade kitchens, interactive classrooms, and immersive, real-world learning environments.

Under the guidance of renowned chefs and hospitality experts, students gain hands-on experience, mastering the techniques, creativity, and leadership required to excel in kitchens, restaurants, and hotels across the globe.

With its strong industry partnerships and a proud reputation for producing job-ready graduates, Charlton Brown's hospitality facility is more than a training centre — it's the launchpad for extraordinary careers in the dynamic world of gastronomy and hospitality.





http://97 Elizabeth St, Brisbane City QLD 4000

SESSION LOCATIONS



BRISBANE ROOM 2

BNE CTR

SMART TV | WHITE BOARD | SEATING

NIET Group Brisbane – Classroom 2 (Generic Classroom)
Classroom 2 is a dynamic and adaptable learning space that supports a wide range of academic and vocational programs across the NIET Group.

Designed to promote collaboration and engagement, this classroom provides an inclusive environment where students from diverse disciplines come together to learn, share ideas, and build essential skills for their future careers.

Through interactive lessons and group discussions, Classroom 2 fosters curiosity, confidence, and critical thinking — empowering students to connect theory with real-world application.

Classroom 2 embodies NIET's mission to deliver quality education that inspires excellence and prepares students for success in a global learning community.

VIEW IN MAP

BRISBANE ROOM 6

LARGE INTERACTIVE TV | WHITEBOARD | SEATING

NIET Group Brisbane – Classroom 6 (Generic Classroom)
Classroom 6 is a dynamic and adaptable learning space that supports a wide range of academic and vocational programs across the NIET Group.

Designed to promote collaboration and engagement, this classroom provides an inclusive environment where students from diverse disciplines come together to learn, share ideas, and build essential skills for their future careers.

Through interactive lessons and group discussions, Classroom 6 fosters curiosity, confidence, and critical thinking — empowering students to connect theory with real-world application.

Classroom 6 embodies NIET's mission to deliver quality education that inspires excellence and prepares students for success in a global learning community.

VIEW IN MAP



BRISBANE CENTRE 2 ROOM 4

BNE CTR2

LARGE INTERACTIVE TV | WHITEBOARD | LECTURE SEATING

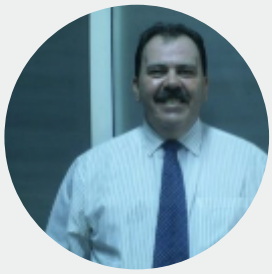
NIET Group Brisbane Centre 2 – Classroom 4 (Diploma of Hospitality Management)
Discover our second home in the heart of Brisbane's bustling CBD — a vibrant hub where passion, skill, and innovation come together.

Step into Room 4, the showcase space for our Cookery and Diploma of Hospitality Management programs. Here, learning goes beyond the classroom — students master the art of hospitality in an environment designed to mirror real-world industry excellence.

Equipped with cutting-edge culinary facilities, and contemporary interiors, this space inspires creativity, precision, and professionalism. It's where aspiring chefs and hospitality leaders refine their craft, ignite their ambitions, and prepare to make their mark on a global stage.

VIEW IN MAP

GOLD COAST SOUTHPORT CAMPUS COURSE TRAINERS



John Owen
I originate from Wales/Uk.
I have over 40 years' experience in the Hospitality Industry and have owned and operated 6 Restaurants spanning a 17-year period during this time.
I was a semiprofessional Triathlete for 9 years in my younger years and still enjoy long power walks, distance swimming, cycling and going to the gym in my free time.

GOLD COAST SOUTHPORT CAMPUS & FACILITIES

YOUR CAMPUS

NIET Group Gold Coast – 6/8 Scarborough Street

Welcome to the heart of NIET Group's Gold Coast Campus — a bright, open, and inspiring space designed to foster connection, creativity, and community.

Bathed in natural light from floor-to-ceiling windows, the campus offers an airy, contemporary environment where students can study, collaborate, or simply relax between classes. Comfortable seating areas and flexible layouts encourage conversation and teamwork, while computer workstations along the windows provide easy access for study and research.

Vibrant colours and soft furnishings bring a sense of energy and comfort, creating a space that feels both professional and welcoming — a place where ideas flow as easily as friendships form.

The Gold Coast Campus embodies NIET Group's commitment to creating learning environments that empower and inspire — where every student feels supported, connected, and ready to thrive within a vibrant academic community.





SESSION LOCATIONS



GOLD COAST ROOM 5

GLD CST

LARGE INTERACTIVE TV | WHITEBOARD | SEATING

NIET Group Gold Coast – Classroom 5 (Diploma of Hospitality Management)
NIET Group Gold Coast Centre is our coastal centre of excellence, featuring light-filled, spacious rooms nestled along the vibrant Queensland coastline.

Classroom 5 is home to our Diploma of Hospitality Management program — a dynamic learning space where professionalism, teamwork, and leadership come together.

With its modern layout, comfortable seating, and collaborative arrangement, the classroom fosters open discussion, interactive learning, and practical skill development. Students engage in real-world scenarios, exploring customer service, business operations, and management principles essential to the hospitality industry.

Classroom 5 embodies NIET's commitment to cultivating future hospitality leaders — confident, capable, and ready to succeed in a global industry.

VIEW IN MAP

HOBART CAMPUS COURSE TRAINERS

Gunther Zywko-Hick
TBA

HOBART CAMPUS & FACILITIES

YOUR CAMPUS

NIET Group Hobart – 188 Collins Street Campus

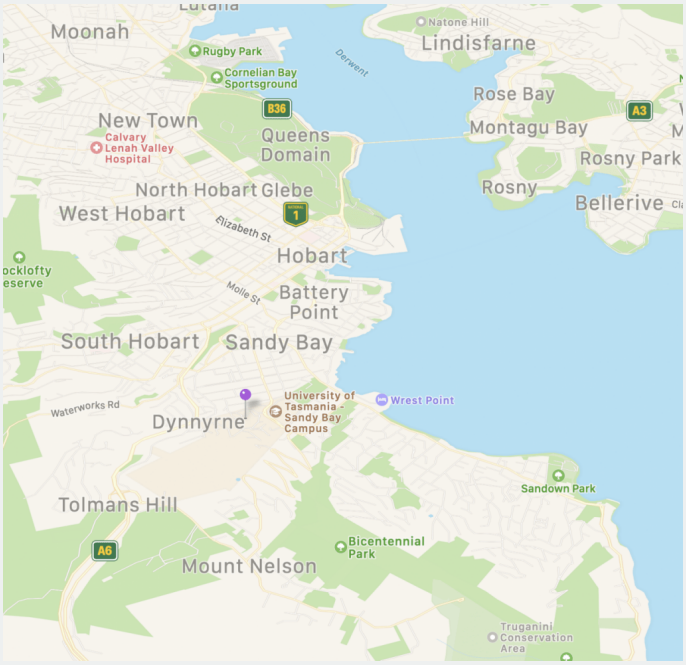
Welcome to NIET Group Hobart, located at 188 Collins Street — a campus that blends Tasmania's natural charm with NIET Group's signature approach to innovation and excellence in education.

Nestled in the heart of Hobart's city centre, this campus offers a warm, modern, and inspiring environment designed to help students learn, grow, and connect. Spacious classrooms, open study areas, and thoughtfully designed common spaces reflect our belief that education should be both practical and personal — where ideas are shared freely and ambitions take shape.

Large windows fill the campus with natural light, while soft finishes and Tasmanian design elements create a calm and welcoming atmosphere. From study sessions to lively conversations over coffee, every corner encourages collaboration and creativity.

The 188 Collins Street Campus is more than just a place to study — it's a community where students from around the world come together to build skills, friendships, and futures. Here, education meets experience, and every learner becomes part of Hobart's vibrant academic and cultural life.





https://maps.app.goo.gl/936gkKNhn7feCvDV9

SESSION LOCATIONS



HOBART ROOM 4

SBY CTR

NIET Group Hobart – Classroom 4 (Diploma of Hospitality Management)
Located at 188 Collins Street, the NIET Group Hobart Campus stands as a modern centre of excellence in the heart of Tasmania's capital, combining contemporary design with a professional learning atmosphere.

Classroom 4 is home to our Diploma of Hospitality Management (DHM) program — a vibrant learning space where leadership, innovation, and service excellence are at the core. The classroom features a spacious and well-organised layout with comfortable seating, collaborative group tables, and presentation areas that encourage teamwork, discussion, and applied learning.

Here, students explore every aspect of the hospitality industry — from operations and customer experience to business management and strategic planning. Interactive lessons, real-world case studies, and project-based activities allow learners to translate theory into practice, preparing them for dynamic roles in hotels, restaurants, and tourism enterprises.

Classroom 4 reflects NIET's commitment to delivering industry-relevant training and cultivating confident, career-ready hospitality professionals who lead with passion and purpose.

VIEW IN MAP

VIEW IN MAP