


■ Undergraduate and TAFE

SWIN
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SWINBURNE
UNIVERSITY OF
TECHNOLOGY

Hospitality, Tourism and Event Management

swinburne.edu.au



COMMERCIAL COOKERY
EVENTS
TOURISM MANAGEMENT
SUSTAINABILITY

Choose a career that will take you places

Hospitality and tourism form Australia's largest service export industry. As a Swinburne graduate you'll be in high demand, with a long menu of career prospects to select from, and the chance to work in some of the world's most exotic and luxurious locales.

Swinburne has all the right training facilities, industry links and a focus on practical learning, all of which ensure you enter the industry well-prepared and employable. As a Swinburne student you can harness your culinary flair or hone your front-of-house skills at The Apprentice at Mitchell's View (Lilydale campus) or The Apprentice Restaurant at Prahran (Prahran campus) – our two fully licensed training restaurants – or prove you're a born organiser in the Practice Firm, a venue dedicated to practical teaching in the field of event management. If you study tourism, you will complete exciting real-world projects that give you experience in assessing, implementing, developing and managing sustainable tourism projects.



You may enjoy a career in hospitality, tourism and event management if you're interested in:

- constant interaction with people
- consumer trends
- domestic and global economies
- the entertainment industry
- food and wine
- meeting new people and exploring new places
- nutrition
- sustainability
- travel and adventure
- hospitality and tourism industry trends and practices.

A Swinburne hospitality, tourism and event management course can help you to build your skills in:

- customer and interpersonal relations
- food handling safety
- choosing and producing quality food and beverages
- practical cooking
- public speaking
- the Responsible Service of Alcohol (RSA)
- small- to medium-sized business management and operation
- leadership
- time management
- understanding consumer trends
- understanding small business operations.

Study abroad

Hospitality, tourism and event management students are particularly encouraged to consider international study opportunities during their time at Swinburne. We offer:

- international exchange – where you study abroad for a semester or year at one of over 60 of Swinburne's partner institutions
- discipline-specific study tours and short-term programs
- overseas internships
- exchange to Swinburne's Sarawak campus in Malaysia.

Visit www.swinburne.edu.au/abroad for more.



How we prepare you for your career

Swinburne works closely with industry groups to develop course content, which means we understand exactly what employers are looking for and can ensure the skills you learn are those employers want.

Our teachers are experienced in their industries and experts in their field, so you get the best possible chance to be skilled in the very qualities employers look for. What's more, our involvement with industry and constant monitoring of employment trends means our courses address skills shortage areas, meaning when you graduate you're likely to be highly employable.

Courses at a glance

KEY							
ATAR		CAMPUSES		DURATION		APPLY	
n/a	Data not available	L	Lilydale	Courses are full-time or part-time in years, unless specified as months.		V	VTAC
RC	Range of criteria	OL	Online	m	Months	D	Direct
		P	Prahran	w	Weeks		
		WP	Workplace	F	Full-time		
				P	Part-time		

STUDY AREA	COURSE	ATAR	PREREQUISITES	CAMPUS	DURATION	APPLY	PAGE
HOSPITALITY, TOURISM AND EVENT MANAGEMENT – UNIVERSITY DEGREES							
Tourism and Hospitality Management	Bachelor of Business (Tourism and Hospitality Management)	n/a	Advanced Diploma of Hospitality Management or equivalent	L	1.5F 3P	D or V	10
Tourism Management	Bachelor of Business (Tourism Management)	n/a	20 in English (any)	L	3F 6P	D or V	10
Dean's Scholarship	Dean's Scholarship – Lilydale	89.90	Minimum ATAR of 88.00	L	Varies	V	10
HOSPITALITY, TOURISM AND EVENT MANAGEMENT – TAFE COURSES							
Commercial Cookery	Certificate II in Hospitality (Kitchen Operations)	RC	Year 10/11 or mature age	L, P	18wF	D	7
	Certificate III in Hospitality (Commercial Cookery)	RC	Year 10/11 or mature age	L, P	1F 3P	D	7
	Certificate IV in Hospitality (Commercial Cookery)	RC	Year 10/11 or mature age	L, P	1.5F 3P	D	7
Event Management	Advanced Diploma of Events incorporating a Diploma and Certificate III	RC	VCE or mature age	L, P	2F	D or V	7
	Advanced Diploma of Events/Diploma of Sustainability incorporating a Diploma and Certificate III	RC	VCE or mature age	L, P	2F	D or V	8
Hospitality	Certificate III in Hospitality	RC	Year 10/11 or mature age	L, P, WP	1F	D	8
	Advanced Diploma of Hospitality/Diploma of Events incorporating Certificate III	RC	VCE or mature age	L, P	2F	D or V	9
	Advanced Diploma of Hospitality/Diploma of Sustainability incorporating a Diploma	RC	VCE or mature age	L, P	2F	D and V	9
Tourism	Advanced Diploma of Tourism incorporating Certificate III in Tourism (Guiding)	RC	VCE or mature age	L, P	2F	D and V	9

University

Swinburne's personalised approach to learning puts you at the heart of everything we do. Our degrees give you the skills you need – not just the theory – so you'll have first-hand knowledge of what's needed when you start work. Our flexible course structure lets you shape your education to suit your own aspirations.

Swinburne's Professional Learning Model

Our Professional Learning Model lets you learn by doing and prepares you for professional life after university. We give you strong career skills, up-to-date knowledge of your chosen profession and as much exposure to the real world as possible as you study for your degree.

Flexible course structure

Our flexible course structure allows you to add depth and breadth to your degree, by letting you choose from an extensive range of subjects from different disciplines.

Majors

Most three-year degrees at Swinburne comprise 24 units of study. You undertake the majority of these units in your primary area of study, which becomes your major.

Your major allows you to broaden your knowledge in a particular area. The number of subjects in a major may vary between courses.

Minors

A minor is a set of subjects (shorter than a major) studied throughout a degree. The number of subjects in a minor may vary between courses.

Studying a minor will allow you to expand your career options by adding another area of expertise. You can also add depth to your qualification by studying units related to your major.

Elective units

The remaining units that make up your degree are called elective units, which you can use to explore related or non-related areas of interest.

Depending on your course structure and timetable availability, you may be able to use these units to complete a double major, a major and a minor, or a major with two minors.

Please note that some four-year degrees may not offer the same flexibility.

Summer and Winter terms

Swinburne's Summer and Winter terms give you the flexibility to spread out your study load to fit around your work and life commitments or finish your course sooner. You can also*:

- add breadth or depth to your degree by completing a minor
- undertake single units of study to explore areas of interest
- take a study tour to Kuching, Malaysia, home to Swinburne's Sarawak campus.

www.swinburne.edu.au/summer-winter

** Some of these options may not be available for all programs.*

Industry-Based Learning

Swinburne's Industry-Based Learning (IBL) program gives you real-world experience during your undergraduate degree. IBL is a six- or 12-month paid work placement in the industry you're interested in pursuing as a career path. It is an opportunity to gain real-life experience in your chosen field.

IBL gives you a distinct advantage over other graduates. Combining tertiary qualifications with practical experience can better prepare you for the opportunities and challenges of professional life, and allow you to develop practical skills and an understanding of how your chosen industry works.

Please note: IBL is not available to international students due to student visa conditions.

Final-year Capstone Projects

Capstone Projects are professionally focused, real-world team projects normally completed in your final year of study.

Capstone Projects give you a chance to identify your strengths and develop the skills you will need to succeed once you graduate.

www.future.swinburne.edu.au/capstone

Careers in the Curriculum

Swinburne's free Careers in the Curriculum program helps you develop your career-planning skills. You will develop a personal study and career plan and explore available job options, while also getting invaluable practical advice on job applications, résumé preparation and interviews.

www.future.swinburne.edu.au/careers



TAFE

Whether you are a young person preparing for your first job or an older person looking to re-train or take the first step in a career change, TAFE could be the right choice for you. TAFE courses help you to build the practical skills and technical expertise that make you employable.

At Swinburne, we offer TAFE practicality with the support of a top-ranking university environment. And with flexible study options including online, blended learning programs (a combination of on- and off-campus study), workplace delivery and part-time study, our TAFE courses can fit in with your life and work.

Choosing the right qualification

The course you choose depends on your current level of knowledge and what you want to achieve. It is also possible to pathway between levels as your skills and knowledge grow.

Foundation level

If you left school before completing Year 12 or missed out on the basics, a foundation course may suit you.

Certificate I and II

Courses at this level provide basic training in a specific industry area. The courses aim to get you started in an industry or provide the specific skills your employer wants. Many Certificate I and II courses are pre-apprenticeships.

Certificate III and IV

Certificate III and IV courses provide entry into various trades, traineeships or other jobs that require skills and knowledge beyond a basic level.

Diploma and advanced diploma

Courses at this level help you to progress to a university degree or get started in a paraprofessional job. Or they might give you the skills to get a promotion, or the confidence to handle increased expectations at work.

Preparation for your career

Swinburne's TAFE graduates are in demand by employers because they are industry ready. During your course, you'll work to real-world expectations, using the equipment and technology you'll encounter once you start your job.

All of our programs have work-based elements, which can include work placements and projects, work scenarios and simulations to ensure you are work ready.



University study skills

If you decide to progress from a TAFE diploma or advanced diploma course to a university degree, to help you make a successful transition Swinburne offers a program in Advanced University Study Skills. The program is designed to help you familiarise yourself with the typical study skills needed to best manage the pressures and challenges of degree-level study.

For more information visit www.swinburne.edu.au/uniskills

Pathways from TAFE to degree courses

Offering both TAFE and bachelor degree courses, Swinburne makes it easy to pathway from TAFE to a degree course while ensuring that you get the maximum benefit from your previous studies.

Guaranteed Entry Scheme

The Guaranteed Entry Scheme (GES) gives Swinburne diploma and advanced diploma students guaranteed entry into a selected range of Swinburne undergraduate degree courses. You'll receive credit for your studies, fast-tracking you into later stages of the degree.

Depending on the TAFE program you complete, you can choose from a selected range of undergraduate degrees. For a guide to the available degrees, see the table below, or for a full listing refer to www.swinburne.edu.au/ges

Pathways Direct

If you meet the entry requirements, you may be eligible to pathway into university via the Pathways Direct Scheme, which opens up a greater number of courses and specialisations to you. The level of credit granted depends on the relevance of your TAFE qualification to the degree program you are enrolling in. Refer to the table below for a guide to the maximum credit exemptions you may receive. Preference for entry into a degree course is given to those with a credit grade average (65% or above) and no fails in their final year of study.

Credit transfer

If you have completed a qualification at another Australian or international institution you may be eligible to receive credit and enter a degree with advanced standing. To find out if you are eligible, speak to an adviser on 1300 275 794.

KEY	
H	Hawthorn
L	Lilydale
P	Prahran
GES	Guaranteed Entry Scheme

TAFE COURSE	CAMPUS	UNIVERSITY DEGREE	CAMPUS	PATHWAY SCHEME	MAXIMUM UNIT EXEMPTION	MINIMUM TIME TO COMPLETE DEGREE
HOSPITALITY, TOURISM AND EVENT MANAGEMENT						
Advanced Diploma of Events	L, P	Bachelor of Business	L	GES	12 units	1.5 yrs
		Bachelor of Business (Management)	L	GES	12 units	1.5 yrs
		Bachelor of Business (Tourism Management)	L	GES	12 units	1.5 yrs
		Bachelor of Social Science	L	GES	12 units	1.5 yrs
Advanced Diploma of Hospitality	L, P	Bachelor of Business	L	GES	12 units	1.5 yrs
		Bachelor of Business (Tourism and Hospitality Management)	L	GES	12 units	1.5 yrs
		Bachelor of Business (Tourism Management)	L	GES	12 units	1.5 yrs
		Bachelor of Social Science	L	GES	12 units	1.5 yrs
Advanced Diploma of Hospitality/ Diploma of Sustainability	L, P	Bachelor of Business	L	GES	12 units	1.5 yrs
		Bachelor of Business (Tourism and Hospitality Management)	L	GES	12 units	1.5 yrs
		Bachelor of Business (Tourism Management)	L	GES	12 units	1.5 yrs
		Bachelor of Social Science	L	GES	12 units	1.5 yrs
Advanced Diploma of Hospitality	L, P	Bachelor of Business	L	GES	12 units	1.5 yrs
		Bachelor of Business (Tourism and Hospitality Management)	L	GES	12 units	1.5 yrs
		Bachelor of Business (Tourism Management)	L	GES	12 units	1.5 yrs
		Bachelor of Social Science	L	GES	12 units	1.5 yrs
Advanced Diploma of Tourism	L	Bachelor of Business (Tourism Management)	L	GES	12 units	1.5 yrs
		Bachelor of Social Science	L	GES	12 units	1.5 yrs
Diploma of Events	L, P	Bachelor of Business	L	GES	8 units	2 yrs
		Bachelor of Commerce	H	GES	8 units	2 yrs
		Bachelor of Communication	L	GES	8 units	2 yrs
		Bachelor of Social Science	L	GES	8 units	2 yrs

Note: This table is a guide only. Please see www.swinburne.edu.au/pathways for the most up-to-date information.

Course information

- T** TAFE course
- U** University degree

Commercial Cookery

Certificate II in Hospitality (Kitchen Operations) **T**

Campus: Lilydale, Prahran
Duration: Six months (18 weeks) full-time
Prerequisites: Satisfactory completion of Year 10/11 or equivalent, or mature age
Application: Direct

This qualification provides the skills and knowledge for students to be competent to work in various hospitality settings such as restaurants, hotels, catering operations, clubs, pubs, cafés, cafeterias and coffee shops.

Experience in cooking for the general public is gained through working at Swinburne's training restaurants and/or in practical work placements.

Major study areas

- Preparing breakfast items
- Preparing a range of fast food items
- Preparing sandwiches
- Preparing appetisers and salads
- Preparing hot and cold desserts

Career opportunities

Entry-level positions in the hospitality industry such as kitchen assistant, or short-order or preparation cook.

Certificate III in Hospitality (Commercial Cookery) **T**

Campus: Lilydale, Prahran
Duration: One year full-time or three years part-time (apprenticeship)
Prerequisites: Satisfactory completion of Year 10/11 or equivalent, or mature age
Application: Direct

This course provides you with the skills and expertise to become a fully qualified cook. You will learn supervisory skills to allow you to provide technical advice and support to a team.

Major study areas

- Developing hospitality industry knowledge
- Occupational health and safety procedures
- Food safety procedures
- Specialist methods of cookery
- Kitchen operations

Career opportunities

Qualified cook in a restaurant, hotel, club, pub, café or cafeteria.

Certificate IV in Hospitality (Commercial Cookery) **T**

Campus: Lilydale, Prahran
Duration: Eighteen months full-time or three years part-time
Prerequisites: Satisfactory completion of Year 10/11 or equivalent, or mature age
Application: Direct

This qualification provides you with the skills and knowledge needed to become competent as a qualified chef or cook in a supervisory or team-leading role in the kitchen.

Major study areas

- Developing hospitality industry knowledge
- Developing cost-effective menus
- Occupational health and safety procedures
- Food safety procedures
- Specialist methods of cookery
- Leading and managing people

Career opportunities

Qualified chef in a restaurant, hotel, club, pub, café or cafeteria.

Event Management

Advanced Diploma of Events incorporating a Diploma and Certificate III **T**

Campus: Lilydale, Prahran
Duration: Two years full-time
Prerequisites: Satisfactory completion of Year 12 or equivalent, or mature age
Application: Direct (all intakes) or VTAC (February start)
VTAC code: 78191 (VGF), 78194 (FTDP)

You will develop wide-ranging, highly specialised technical event management skills with a strategic research, planning and communication focus. Event organisation and management takes place across the full spectrum of business and community activity. This qualification has particular relevance in the community, cultural, hospitality, sporting and tourism sectors.

Major study areas

- Audiovisual systems and equipment
- Business management
- Conventions and exhibitions
- Environmental management
- Event management (festivals, meetings and conventions)
- Financial planning
- Fundraising
- Leadership and management

Career opportunities

Employment may be found in exhibition and event management companies, sporting associations, community organisations, or in hospitality or cultural venues.

The VTAC code indicates the fee type.

VGF: VET government-funded place
FTDP: Fee type determined by provider
CSP: Commonwealth supported place
IFP: International fee place

To find out which fee type you're eligible for, visit www.vtac.edu.au

Course information

- T** TAFE course
- U** University degree

Event Management/ Sustainability

**Advanced Diploma of Events/
Diploma of Sustainability** **T**
incorporating a Diploma of Events
and Certificate III in Events

Campus: Lilydale, Prahran

Duration: Two years full-time

Prerequisites: Satisfactory completion of
Year 12 or equivalent, or mature age

Application: Direct (all intakes) or VTAC
(February start)

VTAC code: 78191 (VGF), 78194 (FTDP)

You will gain knowledge and skills in sustainable event management practices. The course has a strong focus on experiential learning activities in major events, festivals, exhibitions and conferences. You will be introduced to sustainability concepts and explore issues of developments and the impact they have on people and the natural environment.

Major study areas

- Audiovisual systems and equipment
- Behavioural change for sustainability
- Business management
- Conventions and exhibitions
- Environmental management
- Event management (festivals, meetings and conventions)
- Financial planning
- Leadership and management
- Sustainability concepts
- Sustainable business practices, production and consumption

Career opportunities

Employers are recognising the business benefits of operating in ways that deliver positive outcomes for people and the environment. Opportunities exist in roles that combine the application of sustainability concepts with meeting and conference administration, registration or supervision, onsite event management or function coordination.

Hospitality

Certificate III in Hospitality **T**

Campus: Lilydale, Prahran, workplace

Duration: One year full-time on campus or
six to 12 months in workplace (traineeship)

Prerequisites: Satisfactory completion of
Year 10/11 or equivalent, or mature age

Application: Direct

This qualification provides the skills and knowledge for students to be competent in operations that require discretion and judgement in various hospitality settings such as restaurants, hotels, motels, clubs, pubs, cafés and coffee shops. You will learn supervisory skills to allow you to provide technical advice and support to a team.

Major study areas

- Preparing and serving drinks at a bar
- Preparing and serving espresso coffee
- Serving food and beverages at tables
- Providing reception or front desk services

Career opportunities

Employment may be found as a bar attendant, barista, waiter, wine waiter or front desk receptionist.

Michael Bascetta Advanced Diploma of Hospitality/ Diploma of Events

"I liked the hands-on learning environment that Swinburne's training restaurant provided, and the problem-solving tasks in the majority of the units.

I have learned how to write a business plan and how to manage a restaurant.

Swinburne not only offers a place to study, but also a place to grow as an individual."



Hospitality/Event Management

Advanced Diploma of Hospitality/ Diploma of Events incorporating a Certificate III in Events **T**

Campus: Lilydale, Prahran

Duration: Two years full-time

Prerequisites: Satisfactory completion of Year 12 or equivalent, or mature age

Application: Direct (all intakes) or VTAC (February start)

VTAC code: 70211 (VGF), 70214 (FTDP)

This course will provide you with a broad understanding of the hospitality industry, with particular emphasis on the roles of managers and supervisors. You will gain practical experience in food and beverage service, basic cookery and event/conference management. Industry relevance is provided with guest speakers and visits to top hospitality establishments.

Major study areas

- Customer service
- Event concepts
- Financial operations
- Business risk
- Project management
- Event staging support

Career opportunities

Employment in hospitality operations at a management level (possible roles include food and beverage manager, rooms division manager, executive housekeeper) or further study at degree level.

Hospitality/Sustainability

Advanced Diploma of Hospitality/ Diploma of Sustainability incorporating a Diploma of Hospitality **T**

Campus: Lilydale, Prahran

Duration: Two years full-time

Prerequisites: Satisfactory completion of Year 12 or equivalent, or mature age

Application: VTAC and direct (both are required)

VTAC code: 70211 (VGF), 70214 (FTDP)

You will develop knowledge and skills in sustainable hospitality management. This course has a strong focus on front- and back-of-house hospitality operations and management. You will be introduced to sustainability concepts and explore issues of developments and the impact they have on people and the natural environment.

Major study areas

- Quality customer service
- Event concepts
- Financial operations
- Business risk
- Manage projects
- Manage physical assets
- Recruit and induct staff

Career opportunities

Employers are recognising the business benefits of operating in ways that deliver positive outcomes for people and the environment. Opportunities exist in roles that combine the application of sustainability concepts in areas of hospitality operations.

Tourism

Advanced Diploma of Tourism incorporating Certificate III in Tourism (Guiding) **T**

Campus: Lilydale, Prahran

Duration: Two years full-time

Prerequisites: Satisfactory completion of Year 12 or equivalent, or mature age

Application: Direct (all intakes) or VTAC (February start)

VTAC code: 70591 (VGF), 70594 (FTDP)

You will be competent in wide-ranging, highly specialised technical tourism skills covering operations, sales, marketing, product development, business planning, and human resource and financial management. These strategic management skills are underpinned by a range of operational competencies, chosen as electives.

Major study areas

- Customer service
- Ecotourism
- Environmental and natural resource management
- Event management
- Human resource management
- Outdoor leadership and guiding
- Tourism: adventure, attractions and theme parks, natural and cultural heritage, visitor information services and wine
- Travel and tourism management

Career opportunities

Possible roles within tourism include senior manager, general manager or owner-operator of any style of tourism business; attractions manager; operations consultant; tour coordinator; specialist guide; event manager or function coordinator.

Course information

- T** TAFE course
- U** University degree

Tourism and Hospitality Management

Bachelor of Business (Tourism and Hospitality Management) **U**

Campus: Lilydale

Duration: Eighteen months full-time or equivalent part-time

Prerequisites: Advanced Diploma of Hospitality Management or equivalent

Application: Direct (all intakes) or VTAC (Semester 1)

VTAC code: 35131 (CSP), 35133 (IFP)

2011 Round 1 Clearly-in ATAR: n/a

This course is specifically designed to be undertaken by students who have already completed an Advanced Diploma of Hospitality Management or equivalent. Building on the foundation of a strong hospitality management theme, this course focuses on the development of knowledge and skill in the areas of both tourism and management. You will develop the skills, attitudes and confidence required for management roles within the tourism and hospitality industries.

Major study areas

- Tourist destination management
- Regional issues in tourism
- Sustainable tourism practices
- Tourism enterprise development
- Events management
- International hotel management
- Marketing
- Tourism services and distribution management

Career outcomes

You may find employment in the hospitality industry, resorts, tourist attractions, and transport or tour services; in other enterprises where tourists are involved, such as museums and national parks; or in administrative or coordinating organisations such as regional tourism authorities.

Tourism Management

Bachelor of Business (Tourism Management) **U**

Campus: Lilydale (some units available online)

Duration: Three years full-time or equivalent part-time

Prerequisites: Units 3 and 4 – a study score of at least 20 in English (any)

Application: Direct (all intakes) or VTAC (Semester 1)

VTAC code: 35351 (CSP), 35353 (IFP)

2011 Round 1 Clearly-in ATAR: n/a

Tourism has an impact on national and international economies, and demands a new breed of manager with both management skills and a specific tourism focus. This course gives you a thorough grounding in both general business principles and the specific discipline of tourism theory and practice. Learning is based on a range of practical and real-life exercises and assignments. This course will help you to develop resourcefulness, creativity and responsibility. You will be prepared to operate in diverse environments, confront challenges and find solutions.

Major study areas

In this course you will undertake a major in tourism management and combine it with either a co-major or two minors. You can choose from a range of co-majors or minors that add depth and breadth to your degree.

The major study areas include the following:

- Tourist destination management
- Regional issues in tourism
- Marketing
- Tourism enterprise development
- Events management
- Special interest tourism
- Sustainable practice in tourism
- Management

A double degree with the Bachelor of Communication or the Bachelor of Social Science is also available.

Career outcomes

Employment may be found in museums, national parks, airlines, wholesale tour companies, regional tourism offices, tourist resorts, conference and reception centres. Graduates will also have the ability and skills to establish and run their own business within the tourism field.

Dean's Scholarship

Dean's Scholarship – Faculty of Higher Education, Lilydale **U**

Campus: Lilydale

See the relevant degree entry in this brochure for specific duration and prerequisite information.

Application: Students must apply through VTAC
VTAC code: 35081

Minimum ATAR: 88.00

Under this program, students may select a single or double bachelor degree at Lilydale and receive a waiver from student contribution amount payments for the duration of their course (subject to academic performance and other scholarship conditions).

Industry-Based Learning is available in most degree programs.

Visit www.swinburne.edu.au/ibl for further information.

■ KEY DATES

21 August 2011
Swinburne Open Day
Hawthorn, Lilydale and Prahran
swinburne.edu.au/openday

16–21 December 2011
Change of Preference period
swinburne.edu.au/cop

■ ANY QUESTIONS?

1300 275 794
study@swinburne.edu.au
swinburne.edu.au



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swinburne.edu.au/youtube

■ CAMPUSES

Hawthorn campus
John Street, Hawthorn

Prahran campus
144 High Street, Prahran

Lilydale campus
Melba Avenue, Lilydale

Croydon campus
12–50 Norton Road, Croydon

Wantirna campus
369 Stud Road, Wantirna

Sarawak campus
Kuching, Sarawak, Malaysia



CRICOS Provider Code: 00111D

The information contained in this course guide was correct at the time of publication, July 2011.

The university reserves the right to alter or amend the material contained in this guide. The information in this guide does not apply to international students. For information about courses for international students please go to: www.international.swinburne.edu.au

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