



KING'S SCHOOL OF CULINARY ARTS

# COOKERY STUDY TOUR PROGRAM 2025

# 01.

# KING'S STUDY TOUR PROGRAM

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## Non-Accredited Short Course

As a leading culinary education provider in Australia, our mission is to deliver outstanding learning experiences that blend hands-on cookery workshops with English language enhancement. With our state-of-the-art facilities, we offer a unique program designed to equip participants with essential culinary skills and industry competencies.



# 02.

## PROGRAM BENEFITS

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### **Kitchen Workshop: Create Your Own Dinner Cookery and Patisserie Short Course**

Customized to suit your group's experience level and preferences

- **Foundational knowledge for culinary success, including the science of cooking, food safety, nutrition and principals of flavor development**
- **Refinement of technical skills and culinary techniques**
- **Hands-on experience in a professional kitchen**
- **Customized dinner recipes**

### **Hospitality English Improvement Session**

Enhance hospitality career prospects with our targeted English improvement sessions. Designed for all levels focusing on

- **Engaging in practical exercises and real-life scenarios to boost confidence and fluency in a hospitality context.**

# 02.

## PROGRAM BENEFITS

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### Mentoring Seminar with Industry Professionals

Gain invaluable insights from experienced professionals who share their proven strategies for success in the culinary and hospitality sectors. Participate in discussions and receive personalized guidance to deepen your understanding of industry standards.

### Local Industry Visits

Experience the local culinary scene firsthand through visits to renowned establishments, providing valuable context to your studies.

### Job Training : English Resume and Interview Skills

Prepare for the job market with our specialized training focusing on

- **Crafting impactful resumes that highlight your strengths and experiences**
- **Developing interview skills to ensure you present your best self to potential employers**

# 02.

## PROGRAM BENEFITS

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### Cultural Experiences Packages

Explore the rich culture of Australia with specially curated experiences designed to enrich your visit.

### Certificate of Participation

All participants who complete the program will receive Certificate of Participation. This certificate acknowledges their dedication to learning and their engagement in the program's activities.

# 03.

## CURRICULUM

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Our Study Tour Program offers a unique blend of customized cookery and vocational training. This program provides not only practical skills delivered directly from our classrooms and kitchens but also diverse cultural experiences that deepen learning and broaden global perspectives.

**Duration: Week 1 ~ Week 4**

### | Program Sample |

Day 1	AM	<b>Welcome Reception, Introduction and Orientation</b>
	PM	<b>Cultural Experience (Opera House, Harbour Bridge)</b>
Day 2	AM	<b>Hospitality English Improvement Session</b>
	PM	<b>Kitchen Workshop</b>
Day 3	AM	<b>Mentoring Seminar with Industry Professional</b>
	PM	<b>Local Industry Visit</b>
Day 4	AM	<b>Job Training (English Resume and Interview Skills)</b>
	PM	<b>Kitchen Workshop</b>
Day 5	AM	<b>Cultural Experience (Royal Botanical Garden, Art Gallery of NSW)</b>
	PM	<b>Graduation</b>

# 04.

## REQUIREMENTS & LOCATION

### Requirements

- Age : Minimum Age 16 Years Old
- Group Number : Minimum 5 Participants
- Location : Sydney City

#### 1. Lecture Building

: 48-50 Oxford St Darlinghurst NSW 2010

#### 2. Training Kitchen

: 91-93 Riley St Darlinghurst NSW 2010



# 05.

## TESTIMONIALS

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### Seo-il Culture Arts High School From South Korea



It was great to showcase the skills we learned over three years through the King's Cookery Study Tour. We appreciated working with the friendly trainers and using the new facilities and equipment. The snacks provided in between and the kangaroo meat, which we tried for the first time, were also excellent. If given the chance, we would like to return to Australia to continue the studies.

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### Yeungnam University College From South Korea



We had a wonderful opportunity to take classes for a week at King's School of Culinary Arts, thanks to Yeungnam University College. The teachers were very kind and explained things in an easy-to-understand manner. The food was also delicious and interesting, featuring dishes that are rare in Korea!

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# 06.

# TERMS AND CONDITIONS

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## Clients and Participants Responsibilities

1. Whilst in Australia and undertaking the program, the participants must comply with all local laws, King's School of Culinary Arts policies and procedures, and the reasonable directions of King's School of Culinary Arts.
2. The Client must ensure that the participants behave in a manner which is not likely to damage the reputation of King's School of Culinary Arts.

## Payment and Invoicing

1. King's School of Culinary Arts will invoice the Client for the charges upon receipt of the signed program agreement.
2. The Client must pay all invoices within 30 days of the date of issue.
3. The invoice must be paid in full prior to the commencement of the program.
4. The Client will only receive a refund if the cohort withdraws one month prior to the commencement date.

# 07.

## PROGRAM FEE & INCLUSIONS/EXCLUSIONS

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### Program Fee

The program fee covers all essential aspects of the program to ensure a comprehensive learning and cultural experience.

### What's Included

- ☑ **Campus Tour and Welcome pack**
- ☑ **Orientation and Induction**
- ☑ **Welcome Tea and Refreshments**
- ☑ **Kitchen Workshop**
- ☑ **Hospitality English Improvement Session**
- ☑ **Mentoring Seminar with Industry Professional**
- ☑ **Local Industry Visit**
- ☑ **Job Training (English Resume & Interview Skills)**
- ☑ **Cultural Experience Package 1 (Opera House, Harbour Bridge etc)**

# 07.

## PROGRAM FEE & INCLUSIONS/EXCLUSIONS

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### Optional Extras (Additional Cost)

- Short-Term English Course
- 1-Day Barista Course
- Cultural Experience Package 2 (Blue Mountains + Sydney Zoo etc)
- Airport Transfers
- Accommodation

### What's Not Included

Participants are responsible for the following costs and arrangements:

- **Flights and Transportation**
- **Visa Processing**
- **Travel Insurance**
- **Meals**
- **Any activities or transfers outside of the King's Study Tour Program**

# 08.

## CONTACT US

### King's School of Culinary Arts

RTO Code : 45369 | Cricos Code : 03994F

- Tel : +612 7226 2000
- Email : [info@kings.nsw.edu.au](mailto:info@kings.nsw.edu.au)
- Website : [www.kings.nsw.edu.au](http://www.kings.nsw.edu.au)
- Training Kitchen : 91-93 Riley St. Darlinghurst NSW 2010
- Lecture Building : 48-50 Oxford St. Darlinghurst NSW 2010



King's School of Culinary Arts

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## 1. Company / Business Information

Company Name:

ABN:

Contact Person:

Phone number:

Email Address:

Address: (for invoice)

Postcode:

Country:

## 2. Group Information

Nationality:

Group Name:

Number of  
Students:

(approximately)

Age:

(minimum age 16)

Escort(s)/Teacher(s):

## 3. Study Tour Program Information

Proposed Start Date:

Proposed Departure Date:

Program Duration/Fee:

- 1 week ( \$800 / per person )     2 weeks ( \$1,600 / per person )  
 3 weeks ( \$2,400 / per person )     4 weeks ( \$3,200 / per person )

Applicant Type:

- Cookery Background     Non-Cookery Background

## 4. Optional Extras (Additional Cost)

**Are you applying for any Optional Extras?** (Check all that apply)

- Short-term English Course ( \$400 / per person, per week )  
How many weeks?  week(s)
- 1-Day Barista Course ( \$150 / per person )
- Port Stephens Tour: Dolphin Cruise, Sand Board, Winery ( \$165 / per person )
- Blue Mountains & Sydney Zoo Tour ( \$90 / per person )
- Hunter Valley Winery Tour ( \$170 / per person )

The prices listed above are based on rates as of **October 2024**. Prices may be subject to change depending on the time of application.

## 5. Accommodation and Airport Pick-up

**Do you require accommodation to be organized?**  No  Yes (If yes, please check the accommodation type)

Homestay: 2 Meals – Mon to Fri ( Breakfast and Dinner ) & 3 Meals – Weekend (Breakfast, Lunch and Dinner)

Single Room ( \$375 / per person, per week )

Twin Room ( \$345 / per person, per week )

How many weeks?  week(s) \*Minimum 4 weeks

Airbnb: Full conditions, Studio type

3 Guests ( \$1,400 / per week )

4 Guests ( \$1,600 / per week )

How many weeks?  week(s)

**Do you require airport transfer on arrival?**  No  Yes \*AUD \$60 per person / One-way to Sydney City

The prices listed above are based on rates as of **October 2024**. Prices may be subject to change depending on the time of application.

## 6. Others

**Do you have any requirements?**

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**King's School of Culinary Arts is not responsible for organising visas, flights or insurance.**

For further information, please contact:

**King's School of Culinary Arts**

- Tel : +612 7226 2000
- Email : [info@kings.nsw.edu.au](mailto:info@kings.nsw.edu.au)
- Website : [www.kings.nsw.edu.au](http://www.kings.nsw.edu.au)
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