

KING'S SCHOOL OF CULINARY ARTS

PROSPECTUS



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FOOD IS ART
Make Things Better

KING'S
SCHOOL OF CULINARY ARTS™

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KING'S SCHOOL OF CULINARY ARTS™

WELCOME MESSAGE

We are thrilled to welcome you to our King's School of Culinary Arts as you embark on your journey to becoming a culinary expert. Here, we take a unique approach to education, aiming not just for proficiency but for excellence. This philosophy underpins everything we do.

By choosing to study with us, you are setting yourself on a path to acquire the skills and knowledge necessary for a successful career in the culinary arts. Our goal is to equip you not only to enter the industry but to thrive in it. Our experienced trainers bring a wealth of real-world expertise to the classroom, ensuring you receive a comprehensive and practical education.

Our meticulously designed courses are developed in collaboration with industry leaders, qualified trainers, and assessors, demonstrating our commitment to delivering top-notch culinary education. We are dedicated to imparting professional industry knowledge that will prepare you for success and pave the way for a bright future in the culinary world.

Our commitment is to offer an exceptional educational experience, guiding students towards achieving their career aspirations. King's School of Culinary Arts is here to support you every step of the way on your educational journey. We eagerly anticipate welcoming you to King's soon.

King's Team

STUDY IN AUSTRALIA

Australia offers a globally recognised, world-class education system with top-ranking universities, diverse courses, and innovative research opportunities. Students can confidently pursue academic and career goals, as Australian qualifications are highly respected worldwide, enhancing employability and career prospects. Practical work opportunities, including part-time jobs and post-study work visas, provide valuable industry experience. Beyond academics, Australia boasts a high quality of life, with high living standards, safety, and a multicultural society, creating an ideal environment for international students. Studying in Australia, particularly at Kings, can be transformative, paving the way for a successful future.



World-Class Education System



Cultural Diversity



High Quality of Life



Work Opportunities



Beautiful Natural Environment



Strong Global Recognition

“ WHY STUDY AT KING'S? ”



2 Purpose built Campuses
for Culinary Education



One of the Largest Cookery
Facilities in Australia



Strong Industry Engagement
& Work Placement Support



Industry Work Placement



Annual Culinary Festivals



Excellent student support

CAMPUS AND FACILITIES

Lecture Building

King's campus has relocated to modern, state-of-the-art facilities in Sydney CBD. The new campus is conveniently accessible from the train stations, serviced by regular bus routes. The classroom is modern and well-equipped, featuring comfortable seating, advanced audio-visual technology, and ample natural light to create an optimal learning environment.

FACILITIES

- Purpose-Built Three-Story Lecture Building
- 4 Spacious Classrooms
- Smartboards and Projectors
- Student Break-Out Spaces

AROUND OUR CAMPUS

- 3-minute Walk From Hyde Park
- Near Townhall and Museum Stations
- State Library of New South Wales
- Shopping Centre Westfield Sydney
- Many Fancy Restaurants and Cafes



48-50 OXFORD ST DARLINGHURST NSW 2010



CAMPUS AND FACILITIES

Training Kitchen

King's kitchen is brand new and located in Sydney CBD, featuring industry's best equipment.

Each space is designed to ensure the best possible learning experience for our students.

Since the majority of your time in culinary school is spent in the kitchen, King's designed the commercial kitchens for the entire culinary process. All out kitchen facilities are owned and run by King's and can accommodate up to 80 students simultaneously.

FACILITIES

- Brand New Kitchen
- 4 Fully Equipped Training Kitchens
- Student Capacity : Up to 80 Students
- Mobile Whiteboards
- Portable TVs
- Guest & Meeting Room
- Student Common Area

AROUND OUR CAMPUS

- Hyde Park
- Australian Museum
- St Mary's Cathedral
- Near Townhall and St James Stations
- Kings Cross



91-93 RILEY ST DARLINGHURST NSW 2010



SIT30821

Certificate III in Commercial Cookery

(CRICOS Code: 109920K)



QUALIFICATION DESCRIPTION

This qualification reflects the role of cooks who use a wide range of well-developed cookery skills and sound knowledge of kitchen operations to prepare food and menu items. Using discretion and judgement, they work with some independence and under limited supervision using plans, policies and procedures to guide work activities

ENTRY REQUIREMENTS

- Must be over 18 years of age at the time of application
- IELTS 6.0 or equivalent
- Year 11 completion or equivalent

DURATION

52 Weeks (40 scheduled study week, 12 weeks holiday)

MODE OF STUDY

This program is delivered in a face-to-face classroom and kitchen training setting (15 hours per scheduled contact week) and through supervised online delivery (5 hours per scheduled contact week).

This program also includes 200 hours of work placement within an operational kitchen.

COURSE FEES

For the latest course fees and charges, please visit our website at www.kings.nsw.edu.au or contact the Enrolment Team.



UNITS OF COMPETENCY

CORE UNITS

SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC035	Prepare poultry dishes
SITHCCC036	Prepare meat dishes
SITHCCC037	Prepare seafood dishes
SITHCCC041	Produce cakes, pastries and breads
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC043	Work effectively as a cook
SITHKOP009	Clean kitchen premises and equipment
SITHKOP010	Plan and cost recipes
SITHPAT016	Produce desserts
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXHRM007	Coach others in job skills
SITXINV006	Receive, store and maintain stock
SITXWHS005	Participate in safe work practices

Elective Units

SITHCCC026	Package prepared foodstuffs
SITHCCC038	Produce and serve food for buffets
SITHCCC040	Prepare and serve cheese
SITXCOM007	Show social and cultural sensitivity
SITXWHS006	Identify hazards, assess and control safety risks

SIT40521

Certificate IV in Kitchen Management

(CRICOS Code: 109622J)



QUALIFICATION DESCRIPTION

This qualification reflects the role of chefs and cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

ENTRY REQUIREMENTS

- Must be over 18 years of age at the time of application
- IELTS 6.0 or equivalent
- Year 12 completion or equivalent

DURATION

78 Weeks (60 scheduled study week, 18 weeks holiday)

MODE OF STUDY

This program is delivered in a face-to-face classroom and kitchen training setting (15 hours per scheduled contact week) and through supervised online delivery (5 hours per scheduled contact week).

This program also includes 360 hours of work placement within an operational kitchen.

COURSE FEES

For the latest course fees and charges, please visit our website at www.kings.nsw.edu.au or contact the Enrolment Team.



UNITS OF COMPETENCY

CORE UNITS

SITHCCC023	Use food preparation equipment
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC035	Prepare poultry dishes
SITHCCC036	Prepare meat dishes
SITHCCC037	Prepare seafood dishes
SITHCCC041	Produce cakes, pastries and breads
SITHCCC042	Prepare food to meet special dietary requirements
SITHCCC043	Work effectively as a cook
SITHKOP010	Plan and cost recipes
SITHKOP012	Develop recipes for special dietary requirements
SITHKOP013	Plan cooking operations
SITHKOP015	Design and cost menus
SITHPAT016	Produce desserts
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFSA005	Use hygienic practices for food safety
SITXFSA006	Participate in safe food handling practices
SITXFSA008	Develop and implement a food safety program
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXINV006	Receive, store and maintain stock
SITXMGTO04	Monitor work operations
SITXWHS007	Implement and monitor work health and safety practices

Elective Units

SITHCCC026	Package prepared foodstuffs
SITHCCC038	Produce and serve food for buffets
SITHCCC040	Prepare and serve cheese
SITXWHS006	Identify hazards, assess and control safety risks
SITXCCS014	Provide service to customers
SITHIND006	Source and use information on the hospitality industry

SIT50422

Diploma of Hospitality Management

(CRICOS Code: 110581C)



QUALIFICATION DESCRIPTION

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

ENTRY REQUIREMENTS

- Must be over 18 years of age at the time of application
- IELTS 6.0 or equivalent
- Year 12 completion or equivalent

DURATION

78 Weeks (60 scheduled study week, 18 weeks holiday)

MODE OF STUDY

This program is delivered in a face-to-face classroom setting (15 hours per scheduled contact week) and through supervised online delivery (5 hours per scheduled contact week).

This program also includes 200 hours of work placement within an operational hospitality environment.

COURSE FEES

For the latest course fees and charges, please visit our website at www.kings.nsw.edu.au or contact the Enrolment Team.



UNITS OF COMPETENCY

CORE UNITS

SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop and manage quality customer service practices
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXWHS007	Implement and monitor work health and safety practices

Elective Units

SITXFSA005	Use hygienic practices for food safety
SITHCCC043	Work effectively as a cook
SITHCCC023	Use food preparation equipment
SITHCCC026	Package prepared foodstuff
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC035	Prepare poultry dishes
SITHCCC036	Prepare meat dishes
SITHIND006	Source and use information on the hospitality industry
SITHCCC037	Prepare seafood dishes
SITXFSA006	Participate in safe food handling practices
SITHCCC041	Produce cakes, pastries and breads
SITHCCC042	Prepare food to meet special dietary requirements
SITHPAT016	Produce desserts

SIT50422

Diploma of Hospitality Management (Food and Beverage Stream)

(CRICOS Code: 110581C)



QUALIFICATION DESCRIPTION

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

ENTRY REQUIREMENTS

- Must be over 18 years of age at the time of application
- IELTS 6.0 or equivalent
- Year 12 completion or equivalent

DURATION

78 Weeks (60 scheduled study week, 18 weeks holiday)

MODE OF STUDY

This program is delivered in a face-to-face classroom setting (15 hours per scheduled contact week) and through supervised online delivery (5 hours per scheduled contact week).

This program also includes 200 hours of work placement within an operational hospitality environment.

COURSE FEES

For the latest course fees and charges, please visit our website at www.kings.nsw.edu.au or contact the Enrolment Team.

UNITS OF COMPETENCY

CORE UNITS

SITXCCS015	Enhance customer service experiences
SITXCCS016	Develop and manage quality customer service practices
SITXCOM010	Manage conflict
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM008	Roster staff
SITXHRM009	Lead and manage people
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXWHS007	Implement and monitor work health and safety practices

Elective Units

SITHIND005	Use hygienic practices for hospitality service
SITHIND008	Work effectively in hospitality service
SITEEVT023	Plan in-house events
SITTTVL001	Access and interpret product information
SITXCCS010	Provide visitor information
SITHFAB036	Provide advice on food
SITXFSA006	Participate in safe food handling practices
SITXINV007	Purchase goods
SITXINV008	Control stock
SITHIND006	Source and use information on the hospitality industry
SITXCCS012	Provide lost and found services
SIRXOSM007	Manage risk to organisational reputation in an online setting
SIRXOSM002	Maintain ethical and professional standards when using social media and online platforms
SITXFIN007	Process financial transactions
SITXCCS014	Provide services to customers
SITXCOM007	Show social and cultural sensitivity
SITXWHS006	Identify hazards, assess and control safety risks

SIT60322

Advanced Diploma of Hospitality Management (Cookery Stream)

(CRICOS Code: 110582B)



QUALIFICATION DESCRIPTION

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

ENTRY REQUIREMENTS

- Must be over 18 years of age at the time of application
- IELTS 6.0 or equivalent
- Year 12 completion or equivalent

DURATION

104 Weeks (80 scheduled study week, 24 weeks holiday)

MODE OF STUDY

This program is delivered in a face-to-face classroom setting (15 hours per scheduled contact week) and through supervised online delivery (5 hours per scheduled contact week).

This program also includes 200 hours of work placement within an operational hospitality environment.

COURSE FEES

For the latest course fees and charges, please visit our website at www.kings.nsw.edu.au or contact the Enrolment Team.

UNITS OF COMPETENCY

CORE UNITS

BSBFIN601	Manage organisational finances
BSBOPS601	Develop and implement business plans
SITXCCS016	Develop and manage quality customer service practices
SITXFIN009	Manage finances within a budget
SITXFIN010	Prepare and monitor budgets
SITXFIN011	Manage physical assets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM009	Lead and manage people
SITXHRM010	Recruit, select and induct staff
SITXHRM012	Monitor staff performance
SITXMGT004	Monitor work operations
SITXMGT005	Establish and conduct business relationships
SITXMPR014	Develop and implement marketing strategies
SITXWHS008	Establish and maintain a work health and safety system

Elective Units

SITXFSA005	Use hygienic practices for food safety
SITHCCC043	Work effectively as a cook
SITHCCC023	Use food preparation equipment
SITHCCC026	Package prepared foodstuffs
SITHCCC027	Prepare dishes using basic methods of cookery
SITHCCC028	Prepare appetisers and salads
SITHCCC029	Prepare stocks, sauces and soups
SITHCCC030	Prepare vegetable, fruit, eggs and farinaceous dishes
SITHCCC031	Prepare vegetarian and vegan dishes
SITHCCC035	Prepare poultry dishes
SITHCCC036	Prepare meat dishes
SITHIND006	Source and use information on the hospitality industry
SITHCCC037	Prepare seafood dishes
SITXFSA006	Participate in safe food handling practices
SITHCCC040	Prepare and serve cheese
SITHCCC041	Produce cakes, pastries and breads
SITHCCC042	Prepare food to meet special dietary requirements
SITXCCS015	Enhance customer service experiences
SITXCOM010	Manage conflict

SIT60322

Advanced Diploma of Hospitality Management (Food and Beverage Stream)

(CRICOS Code: 110582B)



QUALIFICATION DESCRIPTION

This qualification reflects the role of highly skilled senior operators who use a broad range of hospitality skills combined with managerial skills and sound knowledge of industry to coordinate hospitality operations. They operate independently, have responsibility for others and make a range of operational business decisions.

ENTRY REQUIREMENTS

- Must be over 18 years of age at the time of application
- IELTS 6.0 or equivalent
- Year 12 completion or equivalent

DURATION

104 Weeks (80 scheduled study week, 24 weeks holiday)

MODE OF STUDY

This program is delivered in a face-to-face classroom setting (15 hours per scheduled contact week) and through supervised online delivery (5 hours per scheduled contact week).

This program also includes 200 hours of work placement within an operational hospitality environment.

COURSE FEES

For the latest course fees and charges, please visit our website at www.kings.nsw.edu.au or contact the Enrolment Team.

UNITS OF COMPETENCY

CORE UNITS

BSBFIN601	Manage organisational finances
BSBOPS601	Develop and implement business plans
SITXCCS016	Develop and manage quality customer service practices
SITXFIND009	Manage finances within a budget
SITXFIND010	Prepare and monitor budgets
SITXFIND011	Manage physical assets
SITXGLC002	Identify and manage legal risks and comply with law
SITXHRM009	Lead and manage people
SITXHRM010	Recruit, select and induct staff
SITXHRM012	Monitor staff performance
SITXMGTO04	Monitor work operations
SITXMGTO05	Establish and conduct business relationships
SITXMPR014	Develop and implement marketing strategies
SITXWHS008	Establish and maintain a work health and safety system

Elective Units

SITHIND005	Use hygienic practices for hospitality service
SITHIND008	Work effectively in hospitality service
SITEEVT023	Plan in-house events
SITTTVL001	Access and interpret product information
SITXCCS010	Provide visitor information
SITHFAB036	Provide advice on food
SITXFSA006	Participate in safe food handling practices
SITXINV007	Purchase goods
SITXINV008	Control stock
SITHIND006	Source and use information on the hospitality industry
SITXCCS012	Provide lost and found services
SIRXOSM007	Manage risk to organisational reputation in an online setting
SIRXOSM002	Maintain ethical and professional standards when using social media and online platforms
SITXFIND007	Process financial transactions
SITXCCS014	Provide services to customers
SITXCOM007	Show social and cultural sensitivity
SITXWHS006	Identify hazards, assess and control safety risks
SITXCOM010	Manage Conflict
SITXHRM008	Roster Staff

KING'S PACKAGE COURSES

1. Culinary Package

| PACKAGE 1 - 2 YEARS - 104 Weeks



| PACKAGE 2 - 2.5 YEARS - 130 Weeks



2. Food and Beverage Package

| PACKAGE 1 - 2 YEARS - 104 Weeks



OPPORTUNITIES AFTER KING'S

Degree Pathway Program

A degree pathway program is an educational plan designed to help students transition smoothly through different stages of their academic journey, between different levels of higher education. These programs are structured to ensure that students meet the necessary prerequisites and are prepared for the challenges of their chosen degree. This pathway programs aim to provide a clear and efficient route for students to achieve their educational and career goals, minimising obstacles and maximising opportunities for success. King's helps students who are considering study further after graduation to successfully transition through this program.

Career Pathway Program

King's recognises the paramount importance of students' hands-on training and direct practical experience in the kitchen. Through Career Pathway Program, King's provides employment support to current students and graduates. For current students, this includes opportunities for industry work placement, while graduates receive post-graduation employment services (Exclusive partnership with a local recruitment agency). These initiatives aim to facilitate the continuous growth of students as future chefs, ensuring their development in the culinary field.



STUDENT SUPPORT

At King's School of Culinary Arts, we strive to deliver the highest quality service to our students throughout their studies. We have student support officers available to provide continuous support, offering guidance on academics, employment support, welfare, social activities, and effective study techniques. These student support officers will also serve as your primary point of contact at King's.

ORIENTATION

Orientation is an essential part of your journey with King's. During orientation, you'll receive important information about your program, meet key staff members, and learn about the resources available to support your success. You'll also have the opportunity to meet your fellow students and familiarise yourself with the campus facilities. The orientation session will cover everything from academic expectations and policies to campus services and ensuring you have a smooth and informed start to your studies. We look forward to welcoming you and helping you get settled in.

ACADEMIC SUPPORT

Academic support is a cornerstone of our commitment to your educational success. Our services are designed to help you achieve your academic goals and enhance your learning experience. Here's what you can expect:

- **Academic Advising**
- **Online Resources**

By taking advantage of these academic support services, you can enhance your learning experience and achieve your full potential. We're here to support you every step of the way.

CAREER AND EMPLOYMENT ASSISTANCE

Career and employment assistance is a key part of our commitment to helping you succeed beyond the classroom. Our services are designed to equip you with the skills and resources necessary to secure and excel in your chosen career. Here's what you can expect:

- **Career Development Support for Current Students**
- **Industry Work Placement Coordination**
- **Employment Assistance for All Graduates**

By utilising our career and employment assistance services, you can enhance your employability, build your professional network, and achieve your career aspirations. We are dedicated to supporting your transition from education to employment and helping you succeed in the workforce.

STUDENT ACTIVITIES

Student activities at King's are designed to enrich your educational experience, foster a sense of community, and help you develop skills beyond the classroom. Here's an overview of the diverse and engaging activities you can participate in:

- **Culinary Competitions**
- **Food Festivals and Events**
- **Networking Events**

By engaging in these student activities, you can enhance your culinary education, develop new skills, build lasting relationships, and create memorable experiences during your time at King's.

MEET OUR STUDENTS



ENTRY REQUIREMENTS

AGE REQUIREMENT

Candidates must be 18 years of age or above at the time of application. Please note, King's does not enrol overseas students under eighteen (18) years of age into our CRICOS approved courses.

ACADEMIC REQUIREMENT

King's requires all candidates entering this course to have completed Australian Year 12 or its overseas equivalent qualification or an Australian Qualifications Framework (AQF) Certificate III or higher qualification. (Year 11 for Certificate III in Commercial Cookery)

ENGLISH REQUIREMENT

International students must demonstrate their proficiency in English Language. The minimum English Language requirement is IELTS overall 6.0 (each 5.5) or equivalent.

EQUIPMENT

All students studying Certificate III in Commercial Cookery and Certificate IV in Kitchen Management are required to have a full set of Chef's uniforms and have their toolkits ready

HOW TO APPLY



STEP 1. SELECT A COURSE

Please read the relevant course information and entry requirements on King's website. (www.kings.nsw.edu.au)



STEP 2. SUBMIT APPLICATION FORM

HAVE YOU CHECKED AND UNDERSTOOD

- Academic programs (course structure, delivery methods, campus locations, and career outcomes)
- Academic entry requirements
- English language requirements
- Financial requirements for studying and living in Australia
- Genuine Student (GS) requirements and student visa conditions

Complete the Student Application Form and Student Declaration. Attach all certified documents.

A certified education agent can help you with your application, student visa process, and travel arrangements to Australia. King's provides a list of partner agencies at www.kings.nsw.edu.au



STEP 3. LETTER OF OFFER

Once the application is assessed, Letter of Offer will be sent to the applicant or agent. The applicant or agent must ensure that the applicant understands the terms and conditions of the Letter of Offer.



STEP 4. ACCEPTANCE

The applicant must read and understand all the details in the offer and sign the Letter of Offer and Student Declaration. The signed Letter of Offer and Student Declaration must be returned to King's with evidence of payment.



STEP 5. CONFIRMATION OF ENROLMENT

Once King's receives the student's signed Letter of Offer and first payment, the student (or the student's representative) will be sent a Confirmation of Enrolment (CoE). If you are an international student, you can take this CoE to any Australia Embassy or Consulate to apply for a student visa.

Students are responsible for arranging their own health cover.

For more information on student visas, visit WWW.HOMEAFFAIRS.GOV.AU/TRAV/STUDY



STEP 6. STUDENT VISA APPLICATION

After obtaining your CoE, you can apply for a student visa at your nearest Australian Embassy or High Commission. Your education agent will be able to help you with this. Be sure to allow enough time for the processing of your student visa before your course starts.





KING'S

SCHOOL OF CULINARY ARTS™

2024 26주 고등학교 해외인턴십

서울관광대학교
서울 특성화고 글로벌 현장학습

2024 26주 고등학교 해외인턴십



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Lecture Building: 48-50 Oxford St, Darlinghurst NSW 2010

 @kings.culinaryarts

 King's School of Culinary Arts

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RTO Code : 45369 CRICOS Code : 03994F



kings.nsw.edu.au