

## Johni Neitzke

**Country: Brazil**

**Course: Certificate 3 in Commercial Cookery**

**Institute: TAFE NSW – Northern Sydney Institute, Crows Nest College**



TAFE NSW's hand-on teaching approach is what attracted Johni Neitzke to the Hospitality Management course at TAFE NSW – Northern Sydney Institute.

TAFE NSW Institutes are the largest education and training provider in Australia and offer over 1,200 practical, work-oriented training courses in over 130 campus locations in Sydney and New South Wales. South American students can also study at one of seven English Language Centres in Sydney and NSW.

“At TAFE NSW you have the real taste of professionalism and you have the chance to learn on the job,” said Johni. He was always drawn to cooking and was interested in learning about it overseas. “I am loving my course,” said Johni.

TAFE NSW offers students a unique Australian study experience as well as Diploma-to-Degree study options ranging from six months to three years in areas such as business, marketing, children's services, hospitality management, tourism, fashion, education and design.

“I have been at TAFE NSW for almost a year and the support from the teachers in my studies has been essential,” said Johni. He also commented that he has been able to learn about a wide range of cuisine from around the world. TAFE NSW has professional accredited teachers who have industry experience, class sizes are small with an average 1:15 teacher-student ratio.

“There are not only Australian students but students from all over the world,” he said. Hospitality students are able to train in state of the art facilities and teaching restaurants.

“Before I started, I searched a few other school but none could offer what TAFE NSW could offer,” he said. “Don't think it twice. TAFE NSW is your place,” he said.