



## ASLI NEWSLETTER

### **In Memoriam: Prabhjot Singh (Former Student, 2024)**

It is with profound sadness and a heavy heart that we share the news of the tragic passing of one of our former students, **Prabhjot Singh**, who was with us until 2024. Prabhjot died in a workplace accident in Melbourne on 19 September 2025, at the Cleanaway Coolaroo Material Recovery Facility, when he was struck and trapped by a reversing loader. ([Read more here](#))

Though he is no longer enrolled with us, Prabhjot remained part of our extended ASLI family. We mourn the loss of a young life filled with ambition, hope, and the promise of a bright future.

### **A Tribute to Prabhjot**

Prabhjot came to Australia to build a better life and to pursue his dreams with courage and determination. He was known among his classmates and trainers as a dedicated, hardworking, and kind-hearted young man who always had a smile on his face.

Prabhjot will always be remembered as “the first to help others,” “a big brother figure,” and “someone who could brighten any room with his humor and positivity.” Now his absence will be felt deeply by all who knew him.

As a mark of respect, ASLI will hold a moment of silence on campus at 11:00 AM on Monday, 29 September 2025, giving staff and students the opportunity to pause, reflect, share memories, and honor Prabhjot’s life.



*If you wish to support his family during this difficult time, you may also contribute to his GoFundMe page:* <https://gofund.me/1e905c79d>.

### **A Message to Our Students: Safety First**

This heartbreaking incident is a reminder of the importance of staying safe at work and in daily life. In Prabhjot’s memory, I urge all students to take the following steps seriously:

- Know your work environment. Always understand the tasks, machinery, and safety procedures before starting any job.
- Follow safety training and wear protective equipment. Never skip inductions or take shortcuts that could put you or others at risk.
- Always be aware of your surroundings, especially near moving equipment or vehicles.
- If you feel unsafe or see unsafe practices, report them to your supervisor or contact our Student Support Team for guidance.
- Know your rights. Every worker in Australia has the right to a safe workplace, regardless of visa or student status.
- Access ASLI support. If you need advice about workplace safety, rights, or wellbeing, please reach out to Student Services.

### **Our Commitment**

As part of our commitment to student welfare, ASLI will enhance safety awareness in orientations, share clear information on workplace rights, and provide counseling support for anyone affected.

No words can fully capture the loss we feel. Prabhjot’s kindness, optimism, and dedication will be remembered by all of us at ASLI. His memory will inspire us to look out for one another and to ensure that safety remains a priority for every student.

On behalf of the entire ASLI family, we extend our deepest condolences to his loved ones. May Prabhjot rest in peace.

With sympathy and solidarity,



Pawandeep Singh Aulakh  
**Chief Executive Officer**

## R U OK? Day Morning Tea at ASLI

On Wednesday, 2 April 2025, the ASLI community proudly joined people across Victoria and around the world in celebrating World On Thursday, 11th September 2025, the ASLI community came together in the Student Lounge for a special R U OK? Day Morning Tea.

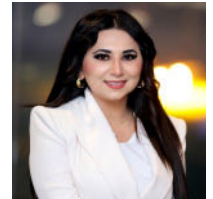
The event created a warm and supportive space where students and staff could pause from their busy schedules, share a cup of tea, and have meaningful conversations about mental health and wellbeing. Many wore bright yellow, proudly showing solidarity and spreading positivity across campus.

The morning was filled with stories of support and resilience, reinforcing the importance of checking in with those around us. Our team also captured special moments through photos, reminding us that connection and community are at the heart of what we do.

At ASLI, we are deeply committed to the wellbeing of our students and staff. We actively support national initiatives like R U OK? Day because we believe mental health matters as much as academic success. Creating safe, inclusive, and caring spaces helps everyone feel heard, valued, and supported. We encourage everyone to continue the conversation beyond this day because asking “Are you OK?” is a small step that can make a big difference. For confidential support or wellbeing assistance, students can always reach out to our Student Support Team at [sso@asli.vic.edu.au](mailto:sso@asli.vic.edu.au)

## Segment 2 Feedback Surveys – Your Opinion Matters

Thank you to everyone who completed the survey in our last newsletter. We are now excited to launch Segment 3 of our Feedback Survey. [Click here to participate](#) Your feedback is completely anonymous and gives you another opportunity to share your thoughts, ideas, or concerns about your study experience and support at ASLI. Your voice helps us improve and create an even better learning environment for all students. Thank you for being a valued part of the ASLI community. Let’s keep growing and improving together!



Roopsirat K Sekhon  
*Campus Manager*



## ASLI College Chef Shines at 7th SICA Culinary Olympiad in India

ASLI College is proud to celebrate the remarkable achievement of our talented cookery chef, Ms. Shanthi Perumalpillai Jayasinghe, who recently participated at the 7th SICA Culinary Olympiad 2025 in India. Competing in the highly demanding Petit Fours category, Ms. Shanthi showcased exceptional creativity, precision, and technical skills that impressed an international panel of judges.

Her dedication and passion for the culinary arts were rewarded with an outstanding performance, **winning 1 Gold and 2 Silver medals**. This success is not only a personal milestone for Shanthi but also a proud moment for ASLI College, as it highlights the high standards of training and excellence nurtured within our cookery programs.

The SICA Culinary Olympiad is one of the most prestigious culinary competitions in Asia, attracting chefs from across the globe. Winning at such a platform requires innovation, discipline, and mastery qualities that Shanthi displayed throughout the competition.

We warmly congratulate Ms. Shanthi Perumalpillai Jayasinghe on this incredible achievement. Her success will surely inspire our students and future chefs to aim high and pursue excellence in their culinary careers.

*Training Manager*



# Important Dates to Remember between October 2025 to Dec 2025

## Important Dates for October 2025

- ⇒10: Orientation for October 2025 intake
- ⇒15: Oct intake CoE start date
- ⇒15: Oct fee due date

## Important Dates for November 2025

- ⇒ 4: Melbourne Cup
- ⇒12: Orientation for November 2025 intake
- ⇒15: November intake CoE start date
- ⇒15: November fee due date

## Important Dates for December 2025

- ⇒11: Orientation for December 2025 intake
- ⇒15: December intake CoE start date
- ⇒15: December fee due date
- ⇒25: Christmas day
- ⇒26: Boxing Day

## *DEDICATED SECTION TO ASLI 'S SHINING STARS*



### My Journey at ASLI

My name is Shaheen Thind, and I am 23 years old. I am incredibly grateful for the opportunity to study at the Australian Study Link Institute (ASLI) a place that has truly transformed my academic, professional, and personal life.

One of the most enriching aspects of my journey at ASLI has been studying alongside students from all over the world. Despite our diverse backgrounds, the welcoming and inclusive environment here has made me feel right at home. I have never felt out of place, and this strong sense of community has made my experience memorable and meaningful.

What stands out the most is the warmth and support we receive right from the very beginning. Being greeted with a friendly smile by the front desk staff sets a positive tone for the entire day and makes students feel valued and cared for. This genuine hospitality, combined with the unwavering support from the faculty, has made my academic journey smooth and enjoyable. The approachable trainers, their expertise, and the multicultural learning environment have broadened my perspective and strengthened my confidence.

In 2024, I participated in the ASLI Master Chef competition, where I learned valuable skills, built confidence, and felt inspired to keep improving.

I am thankful for the knowledge, experiences, and friendships I have built at ASLI. I look forward to using what I have learned to make a difference in the future.



Shaheen Thind  
Student at ASLI