



ASLI NEWSLETTER

Message from CEO

I want to take a moment to address an important matter regarding your safety, especially for those of you who attend evening classes or finish work late at night. Recently, there have been concerning incidents happening around us. These incidents have brought our attention to the importance of remaining vigilant at all times, but particularly when out and about during evening hours. The safety and well-being of our international students are our topmost priority, and we want to ensure that you feel empowered to take the necessary precautions to protect yourselves.

This applies not only to our students but to all of us when attending evening events or working late into the night. . While pursuing our daily goals, it's imperative that we remain aware of our surroundings and take precautions to ensure our safety. Whether you are walking home alone or leaving campus after dark, please stay vigilant and trust your instincts. If at any point you feel unsafe or threatened, do not hesitate to reach out for help. In Australia, dialling "000" will connect you to emergency services who are trained to assist you in times of need.

Additionally, I urge you to familiarize yourselves with campus resources and support services available to you. Whether it's campus security, student support services, or local authorities, there are numerous avenues through which you can access assistance and guidance.

Let's stand together as a community and prioritize our safety and well-being. By staying vigilant and looking out for one another, we can create a safer and more secure environment for all. Please do not hesitate to reach out if you have any concerns or require assistance. Your safety is our top priority.

Stay safe, stay vigilant."



*Pawandeep Singh Aulakh
Chief Executive Officer*

Let's Celebrate May as Health Month

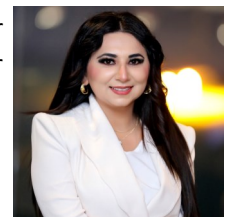
I want to encourage you all to embrace this month as a celebration of health and well-being. Let's make this a perfect time to focus on nurturing our bodies and minds, making positive lifestyle choices, and prioritizing our overall health.

Let's take this opportunity to set goals for ourselves and commit to making healthier choices every day. Whether it's improving our diet, incorporating more physical activity into our routines, practicing mindfulness and self-care, or getting enough rest, there are countless ways to celebrate not only this month but every month as a health month.

Remember, small changes can lead to big results. Start by setting achievable goals and gradually build on them throughout the month. Whether you decide to try new healthy recipes, join a fitness class, or dedicate time to relaxation and self-reflection, every step you take towards better health is worth celebrating.

Let's support each other on this journey to better health. Share your goals, challenges, and successes with your friends, family, and fellow students. Together, we can inspire and motivate each other to lead healthier, happier lives.

Here's to a month filled with vitality, wellness, and personal growth. May your May be filled with health and happiness!



*Roopsirat K Sekhon
Campus Manager*

Unlock the Art of Tablesetting: Join Our Free Workshop on Tablesetting Techniques

Are you looking to elevate your dining experiences and impress your guests with stunning table arrangements? Look no further! Join us for a free workshop on table setting techniques where you'll learn the secrets to creating memorable tablescapes that enhance any meal.

The objective of this workshop is to provide hospitality students with practical experience in setting different types of tables commonly used in the industry. By the end of the workshop, participants will be able to confidently arrange basic and formal table settings, understanding the nuances and importance of each style.

Date: 15th May 2024

Time: 3pm - 4pm

Location: ASLI Café, Level 2, 123 Lonsdale Street, Melbourne VIC 3000

Registration is free and will close on 14th May 2024. Kindly meet Gulbeen Dhillon for any questions or concerns.

Get Ready to Showcase Your Culinary Skills: MasterChef Coming to ASLI Kitchen in September 2024

Get ready to turn up the heat in the kitchen! MasterChef is coming to ASLI Kitchen this September 2024, and we're looking for passionate culinary enthusiasts to showcase their skills. If you've ever dreamed of competing in a prestigious cooking competition and sharing your love of food with the world, now's your chance! Submit your expression of interest today and join us for an unforgettable culinary adventure at ASLI Kitchen.

How to Apply

To express your interest in participating in MasterChef 2024 at ASLI, simply visit our reception and fill out the application form. Be sure to provide details about your culinary background, your signature dishes, and what sets you apart as a chef. Our selection committee will review all submissions and select a diverse group of contestants who demonstrate creativity, skill, and passion for the culinary arts.



Gulbeen Dhillon
Training Manager

Important Dates for May 2024

- ⇒13: Orientation for May intake
- ⇒15: Table Setting workshop
- ⇒15: May intake CoE start date
- ⇒15: May fee due date

Let's Talk About: Respect, Equality and Relationships

Dear Students, This is a great opportunity to attend this event which is offered by Study Melbourne. As you all know we live in multicultural country, we should respect each relationship. Respect, equality, and relationships are interlinked concepts that play significant roles in shaping healthy interactions and societies. Study Melbourne has organised free session for equip international students with invaluable skills including: Recognizing and challenging social standards that compromise relationships that are courteous and safe.

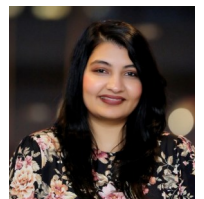
Teaching international students how to spot the warning signs of abuse in relationships. Becoming trusted allies by learning how to support family, friends, or coworkers facing intimate partner violence. Participants in the session will get a certificate of participation which they can include on their resume or curriculum vitae. You can attend this online session and ask your questions.

Date: 02nd May 2024

Time: 4:00 PM – 5:30 PM

How much it cost: Free.

Register with this link: <https://www.eventbrite.com.au/e/lets-talk-respect-equality-relationships-tickets-858588901517?aff=oddtcreator>.



Meera Shah
Training Department

DEDICATED SECTION TO ASLI 'S SHINING STARS



Attending the Australian Study Link Institute has been an incredible journey filled with growth, learning, and unforgettable experiences. From the moment I stepped onto the campus, I knew I had made the right choice. Hello everyone, My Name is Gaurav and I have successfully completed my Certificate III in Commercial Cookery at ASLI. Right now, I am close to complete my Certificate IV in Kitchen Management. Since I was back in my home country, I had a passion about cooking.

When I stepped in at ASLI, I knew from that day that this is the institute from where I will learn all the required skills. I am so proud to share that right now I am working as a cook at restaurant. One of the things that sets the Australian Study Link Institute apart is its dedicated and passionate faculty. The trainers are not only experts in their fields but also genuinely care about the success of their students. They go above and beyond to ensure that we understand the material and are always available to answer questions or provide guidance. Their commitment to our education is truly inspiring.

Not only trainers but from student services to Managers they all are extremely knowledgeable and helpful. The campus itself is a vibrant and welcoming community. The facilities are top-notch, providing a conducive environment for learning and personal development. The campus also offers a variety of extracurricular activities and student support events, allowing us to pursue our passions and create lasting friendships. One aspect of the Australian Study Link Institute that I truly appreciate is its emphasis on real-world experience. The college offers numerous opportunities for work-based training, and events like ASLI Master Chef competition. These experiences have not only allowed me but also other students to apply what we have learned in the classroom to real-life situations, giving us a competitive edge in the job market.

Another highlight of my time at the Australian Study Link Institute has been the diverse and multicultural community. Interacting with students from different backgrounds and cultures has broadened my horizons and enriched my educational experience. The college celebrates diversity and encourages us to embrace different perspectives, fostering an inclusive and supportive environment.

Furthermore, the college's commitment to innovation and technology is commendable. In conclusion, the Australian Study Link Institute has exceeded my expectations in every way. It has provided me with a high-quality education, a supportive community, and countless opportunities for personal and professional growth. I am truly grateful for the experiences and knowledge gained during my time here.

Thank you, Australian Study Link Institute, for shaping me into the confident and capable individual I am today.



Gaurav
Student at ASLI

BON APPÉTIT: SHOWCASING STUDENTS' CULINARY CREATIONS

