

MASTER COLLEGE AUSTRALIA



Level 2, 282 Gouger Street,
Adelaide, South Australia
australiamastercollege@gmail.com
08 7094 1355



Who We Are

Master College Australia is a forward-thinking Registered Training Organisation based in Adelaide, delivering industry-driven vocational education in commercial cookery and hospitality management.

We exist to bridge the gap between education and real-world employment, empowering students with practical skills, confidence, and recognised qualifications that lead to genuine career outcomes locally and globally.

Our Vision

To become a recognised national and international brand in vocational education known for:

- Quality teaching and learning
- Industry relevance
- Ethical and compliant operations
- Strong student outcomes
- Respect for diversity and individual potential

Our Difference

At Master College Australia, education is personal, practical, and purposeful.

We don't believe in mass-delivery or one-size-fits-all learning. Instead, we focus on:

- Small cohort engagement
- Hands-on training
- Individual student support
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Clear pathways from Certificate III to Advanced Diploma in Hospitality Management

History

Master College Australia was established by industry and business professionals who recognised a growing need for practical, industry-aligned training that truly prepares students for employment.

Built on strong governance, compliance, and industry experience, the College has grown with a clear focus on quality over quantity, ensuring every learner receives meaningful education and support.

Courses

- Certificate III in Commercial Cookery
- Certificate IV in Kitchen Management
- Diploma of Hospitality Management
- Advanced Diploma of Hospitality Management
- Prepare and Serve Espresso Coffee
- Provide Responsible Service of Alcohol (RSA)

Our Commitment to Students

We provide more than qualifications, we provide guidance, support, and opportunity

- Academic and welfare support
- Career-focused training
- Clear progression pathways
- Compliance with ASQA & ESOS standards
- Safe, inclusive learning environment

Your success is our measure of excellence

Suera *Hasmujaj*



Tax Agent/Chartered Accountant/ASIC Agent

A dynamic Chartered Accountant, Registered Tax Agent, and entrepreneur with extensive experience in taxation, financial management, governance, and business advisory. Successfully built and sold two businesses, secured multiple competitive government grants, and managed visa applications. Skilled in navigating complex governance frameworks and dealing with council, state, and federal government legislation and compliance requirements. Recognised presenter and trainer, delivering workshops on subcontractor management, business structures, directors' responsibilities, and more. Passionate about statistics, financial modelling, and leveraging data insights to drive business growth and client success.

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✉️ Suera@pbacc.com.au

📍 Level 2, 282 Gouger Stree
ADELAIDE SA 5000

SKILLS

Entrepreneurship & Business Growth

Accounting & Taxation

Advisory & Presentations

Leadership & Training

Client & Stakeholder Management

AI, Technology & Systems

WORK EXPERIENCE

Registered Tax Agent Prospect Bookkeeping and Accounting Chartered Accountants

Jan 2019 – Present

Prepare and finalise financial reports, tax returns, BAS/IAS, and superannuation obligations.

Provide management accounting insights to support business decisions. Oversee payroll across multiple cycles with compliance to state and federal legislation.

Deliver client advisory and support with accounting systems and compliance.

Supervisor / Manager Accountant (Contractor) | Barwa & Co Chartered Accountants

Jan 2018 - 2023

Supervised and trained junior accountants, reviewed tax and financial work. Produced statutory financial reports, tax returns, and payroll compliance. Delivered client advisory on governance, compliance, and business structuring.

Accountant | Barwa & Co Chartered Accountants

May 2011 – Jan 2018

Delivered taxation, payroll, superannuation, and bookkeeping services. Managed client portfolios, ensuring timely compliance and advisory support.

Customer Service Manager | Ardrossan Bakery & Enjoy Café Bakery

Jun 2008 – Feb 2011

Oversaw accounts, banking, stock, payroll, and rostering.

Trained and managed staff; designed business menus and website.

Sales & Marketing Representative | Focus International Marketing

Dec 2006 – Jun 2008

Consistently exceeded sales targets and advanced to team leader.

Delivered presentations on sales strategy, motivation, and leadership training.

EDUCATION

- Governance Masterclass – Leaders Institute South Australia (2024)
- Xero Certification – XERO (2023)
- Tax Agent Registration (TAB) – Tax Practitioners Board (2020)
- BAS Agent Registration (BASB) – Tax Practitioners Board (2019)
- Public Practice Certificate – CAANZ (2019)
- Tax Agent Program – The Tax Institute (2019)
- Graduate Diploma of Chartered Accounting – CAANZ (2016)
- Accounting & Auditing Courses – Open Universities (2012–2013)
- Certificate in MYOB – Open Colleges (2011)
- Albanian Interpreting Qualification – NAATI (2010)
- Bachelor of Applied Finance – University of South Australia (2009)
- Diploma in Business – SA Institute of Business & Technology (2006)
- Certificate IV in Business – SA Institute of Business & Technology (2005)

LANGUAGE

English

Albanian

Italian

Turkish

Spanish



Lorenc Dylgjeri

WORK EXPERIENCE



Trainer/Hospitality Professional/Sommelier

A highly skilled trainer, assessor, and hospitality professional with more than two decades of international experience across Australia and the UK. He has built a career as a Master Sommelier, restaurant owner, and educator, with expertise spanning fine dining wine service, staff training, hospitality management, and vocational education. Known for his strong leadership, customer service excellence, and passion for hospitality, he has managed Michelin-starred restaurant teams, delivered award-winning wine lists, and trained the next generation of hospitality professionals in Adelaide.

Trainer & Assessor – Skills Training College / Skills Institute Australia/Jabin Hopkins/HitSA (2022 – Present)

Delivering hospitality training in commercial cookery, barista courses, and RSA. Assessing students' knowledge, practical skills, and compliance.

Owner / Manager - Basilico Café & Basilico Sud, Adelaide (2017 – 2023)
Successfully managed two restaurants, overseeing operations, staff training, customer service, and RSA compliance. Sold both businesses after building strong community reputation.

Sommelier – Chesser Cellar, Adelaide (2013 – 2014)
Conducted wine tastings, managed bar service, and supported restaurant operations.

Head Sommelier – Gordon Ramsay @ Claridges, London (2007 – 2010)
Led a team of 15 sommeliers, developed a 1000+ wine reference list, managed wine buying (£50k/month), training, recruitment, and supplier relations.

Head Sommelier – Pennyhill Park, Surrey (2006 – 2007)
Managed wine programs across multiple restaurants and banqueting facilities, created wine lists, and hosted wine seminars.

Head Sommelier – Apex Hotel, London (2005 – 2006)
Opened fine dining operations, developed extensive wine lists, and trained staff in wine service.

Assistant Head Sommelier – Rhodes 24, London (2004 – 2005)
Supervised wine service, ordering, and stock management in a Michelin-starred restaurant.

Sommelier - MPW @ Quo Vadis, London (2001 – 2003)
Promoted from Junior Sommelier, responsible for wine service, customer engagement, and stock management.

Restaurant Supervisor – Papa Luigi's Restaurant, London (2000 – 2001)
Supervised a team of nine, handled cash management, and oversaw daily service operations.

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SKILLS

Hospitality Training & Assessment

Multilingual Communication

Leadership & Management

Wine Expertise

Customer Service Excellence

AI, Technology & Systems

EDUCATION

- Diploma of Vocational Education & Training (2025-2026)
- Certificate IV in Training and Assessment (2021)
- Cert III, IV, and Diploma of Hospitality and Management (2019 – 2020)
- Master Sommelier Diploma (Court of Master Sommeliers Worldwide, exams completed 2013)
- Advanced Certificate – Court of Master Sommeliers (2010)
- Level 3 Advanced Certificate (Merit) - WSET, London (2005)
- GNVQ in Information Technology & City and Guilds in Mathematics Level 4 - Hammersmith and West London College (1999 – 2001)

LANGUAGE

English

Albanian

Italian

Greek

French

