

Assessment (audit) report



Equality Education Pty Ltd

| | |
|------------------------|-----------------|
| RTO number: | 46111 |
| CRICOS number: | N/A |
| Audit number: | AUDREC0014363 |
| Report finalised date: | 28 October 2025 |



Australian Government
Australian Skills Quality Authority

ASQA

(Working together)

About this report and our assessment approach

This report has been prepared by Linda Inglis, Panel Auditor and approved by Margaret Foran, Assistant Director, Performance Monitoring, delegate of the Australian Skills Quality Authority (ASQA).

ASQA uses a risk-based approach when assessing a provider's performance, considering risks related to key risk themes. These risks and risk themes relate to a range of legislative and regulatory requirements.

This report details findings in relation to the:

- *National Vocational Education and Training Regulator (Outcome Standards for Registered Training Organisations) Instrument 2025 (Outcome Standards)*

The following information has been considered in preparing this assessment report:

- review of documentation and information submitted by the provider
- interviews with provider's management
- other information – including but not limited to, information published on the provider's and third-party websites.

Part 1 – Assessment

This section provides an overview of the areas assessed and the assessment scope.

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|----------------------|----------------------|
| Audit number | AUDREC0014363 |
| Application number/s | RENVET0007653 |

| | |
|---|-----------|
| Total number of all students enrolled with the provider is | 54 |
| Total domestic students | 54 |

| | |
|---|---|
| The number of all individuals interviewed during the assessment activity | |
| Number of provider representatives interviewed | 2 |

Training products sampled

| Training products | Modes of delivery | Current enrolments |
|--|-------------------------|--------------------|
| <i>SITSS00069 Food Safety Supervision Skill Set</i> <ul style="list-style-type: none"><i>SITXFSA005 Use hygienic practices for food safety</i><i>SITXFSA006 Participate in safe food handling practices</i> | Face to face, workplace | 12 |
| <i>SIT30622 Certificate III in Hospitality</i> <ul style="list-style-type: none"><i>SITHIND008 Work effectively in hospitality service</i><i>SITXCCS014 Provide service to customers</i> | Face to face, workplace | 2 |

Key outcomes

| Focus Area | Assessment Outcome | |
|---|----------------------|---------|
| | Met | Not Met |
| Training | Outcome Standard 1.1 | - |
| Assessment | Outcome Standard 1.4 | - |
| Facilities, resources and equipment | Outcome Standard 1.8 | - |
| Self-assurance and continuous improvement | Outcome Standard 4.4 | - |