

CONTACT

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International Consulting

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COOKERY

New Zealand Certificate in Cookery

with Internship (Level 4)

Develop work-ready skills to pursue a career as a professional chef in a commercial kitchen within the hospitality sector.

Course content

Kitchen hygiene and food safety: Learn hygiene and safety requirements and apply safe working practices to meet compliance requirements for preparing and cooking food in a commercial kitchen. Gain a New Zealand-recognised Food Safety Certificate US20666 to help gain employment.

Knife skills and kitchen basics: Learn and apply basic culinary skills and techniques to prepare and cook basic soups, sauces and stocks. Learn about different vegetables and vegetable cuts and how to correctly handle and sharpen knives, applying these skills to prepare vegetables for different dishes.

Culinary skills and techniques: Develop culinary skills and techniques in a commercial kitchen to plan and produce dishes including cold larder, hot and cold finger food, fish and seafood, meat and poultry, bread and dough, pastry and hot and cold desserts. The final course, basic menu planning and costing, requires students to combine their culinary skills to plan a menu and cook a variety of complex dishes.

Internship: A five-week, 150-hour internship equips students with the skills to be work-ready through gaining work experience in a commercial kitchen in the hospitality industry. Increase confidence by practising cookery skills and interacting with colleagues in a working kitchen.

Entry requirements

Candidates must be 17 years or older and have:

- NCEA Level 1, or equivalent; or
- New Zealand Certificate in Cookery Level 3; or
- Industry experience
- IELTS score of at least 5.5 (with no band lower than 5.0), or equivalent (for international students who speak English as a second language)

An interview may be required.

Career opportunities

- Restaurant chef de partie
- Café sous chef
- Medical facility second cook
- Industrial catering demi chef de partie
- Hotel demi chef de partie
- Catering and events demi chef de partie
- Resthome assistant cook

Intake dates

21 January, 25 February, 1 April, 13 May, 17 June, 29 July, 2 September, 14 October, 18 November

Duration

35 weeks (1 year)

Qualification awarded

New Zealand Certificate in Cookery (Level 4)

What can I study next?

- New Zealand Diploma in Cookery (Advanced) with Internship (Cookery Strand) (Level 5)
- New Zealand Diploma in Cookery (Advanced) with Internship (Patisserie Strand) (Level 5)