

Tai Poutini Polytechnic Media Release

Date: 27 January 2017



New tutors bring experience to culinary arts this year

It's not too late to secure your future as a top chef, with enrolments still open for Tai Poutini Polytechnic's new Culinary Arts programme in 2017.

TPP's chef programme has been redeveloped and two new tutors are on board for 2017, bringing exciting new experience and knowledge for this year's students. With study starting on 13 February, there is still time to register your interest and enrol for this year.

TPP West Coast General Manager Dr Teresa Schwellnus says the new tutors bring a great depth of experience to the exciting new programme and to TPP's wider hospitality and tourism training options.

"We have redeveloped the programme this year, taking the time to speak to industry and tailor our study to the needs of the job market. We have already had strong interest in the programme but there are still places left for students this year," she says.

TPP's Culinary Arts is an exciting mix of theoretical and practical modules, with a large component of online learning. Study starts with "this is a knife and this is an onion" and takes students to a level where they are preparing and presenting outstanding restaurant food.

"The programme is about training professional chefs for jobs in the food industry," says Dr Schwellnus. "We know there are great opportunities out there for people with the right skills. This programme will set you up for the business, whether you want to work locally or travel overseas."

New tutors for 2017 are Paul Sullivan and Darren Scott. Paul brings over 30 years' experience to the position, with previous roles as a head chef, butcher, teacher and culinary arts tutor. Darren has strong knowledge of the local food industry, with previous positions at Stella Café in Hokitika and at the Ashley Hotel/Punakaiki Resort.

Paul Sullivan says he looking forward to the year ahead and to building strong relationships with the local community and industry. "This is an exciting industry and food is always changing – you never stop. In the past I've taught students who have gone on to win awards and gain national recognition; I am keen to bring that experience to Greymouth and the Culinary Arts programme. I have a number of connections with the Coast – my very first teaching job was at St Patrick's in Greymouth – and I'm looking forward to returning," he says.

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