

Cookery & Hospitality

0800 TPP INFO
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Tai Poutini Polytechnic
 West Coast
NEW ZEALAND

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About Us

At Tai Poutini Polytechnic we're serious about education. Our tutors are all experts in their field, have excellent industry connections and are passionate about teaching.

We are part of Te Pūkenga, the national vocational tertiary education provider, with campuses on the West Coast and other NZ locations. This means we have access to more resources, can provide more options and flexibility for learners and we have plenty of opportunities for innovation.

Once fully established, Te Pūkenga will provide a flexible combination of campus-based, online and work-based learning to meet the needs of learners and employers. We are playing a big part in the sector reforms, testing new ideas, being proactive with initiatives and focusing on getting great outcomes for our learners.

Applying to enrol as a student at Tai Poutini Polytechnic is simple. If you require more information or wish to speak directly with a tutor please email us at: study@tpp.ac.nz or call 0800 TPP INFO.

www.tpp.ac.nz/cookery
www.tpp.ac.nz/hospitality

New Zealand Certificate in Cookery

Cookery | Level 4

LEVEL

04

CREDITS

120

**AWARD: NZ Certificate in Cookery
(Level 4)**

**DURATION: 34 weeks, full-time
(excluding holidays)**

LOCATION: Greymouth

START DATES AND DOMESTIC FEES:
Visit www.tpp.ac.nz/cookery for further
information

Conditions apply. Visit www.tpp.ac.nz/conditions

Additional costs:

You will need to purchase your own chef kit, which includes knives and a uniform (we will give you the details of our suppliers).

You should expect to spend approximately \$800 on programme specific equipment. This can be covered by the course-related costs section of your student loan (if you are eligible). You can borrow up to \$1,000 even if you are not drawing down the tuition fees component of your student loan, e.g. those students who are fees-free.

The programme is targeted at people who have made a commitment to train for a career as a professional chef.

If you're passionate about cooking awesome food, or if you want to be part of an evolving progressive industry, this chef training programme is for you.

Gain a New Zealand Certificate in Cookery, or go onto further tertiary studies to gain a higher level Culinary Arts qualification. The programme covers all aspects of chef training, cookery and food-related training.

If you want to travel with your career, and gain professional positions within hotels, restaurants, cafés, exclusive lodges, fine dining establishments, ski resorts, surfing resorts, cruise ships, event catering and more, this programme is for you.

The programme is an exciting mix of theoretical and practical modules, with a large component of on-line learning. We start with the basics and take you to a level where you're preparing and presenting outstanding restaurant food.

Core Elements

The programme is made up of four courses that cover an extensive range of content, including:

- Health and safety, food safety, and security
- Introduction to the hospitality and catering industry and standard operating procedures for work roles in a commercial kitchen
- Introduction to nutrition, healthy foods and special diets
- Effective professional interactions with colleagues, managers and customers
- Catering operations, costs and menu planning
- A selection of larder foods, such as: salads, and appetisers
- An exciting range of hot kitchen foods such as: soups, sauces, meat, fish and seafood, vegetables dishes
- Delectable bakery and dessert items such as: breads, cakes, biscuits, pastry parfaits and other hot and cold desserts
- You will be guided to create your own menus for the restaurant/events
- Industry experience

Programme Structure and Workload

An intensive programme of study that combines face-to-face theoretical, practical and online lessons including integrated work place learning and student self-directed components.

There are extensive practical classes in Tai Poutini Polytechnic's commercial kitchen along with live services undertaken in Tai Poutini Polytechnic's Tutoro training restaurant.

Our Facilities

Our training kitchen is well equipped to meet your training needs. The modular design on which our facility is based provides moveable work stations and allows it to be used not only as a practical classroom, but also as a production kitchen for our restaurant, Tutoro.

Class sizes on the professional cookery programmes are much smaller than in larger polytechnics, which means that you will enjoy lots of individual tuition from tutors. This is a real plus when studying, as the extra attention that you get from your tutors can be of enormous benefit.

Further Study Pathways

This programme opens the door to further study in cookery or more specialised related fields, such as:

- NZ Diploma in Hospitality Management (Level 5 or Level 6)
- NZ Certificate in Butchery Operations Management (Level 5)
- Bachelor of Applied Hospitality and Tourism Management (Level 7)
- Specialisation in Bakery, or as a Pastry Chef

Career Opportunities

- Professional Chef
- Cook - quantity cooker/industrial catering
- Kitchen assistant/manager
- Industry food representative

New Zealand Certificate in Food & Beverage Service

Food and Beverage Service for Cafes and Restaurant | Level 3

LEVEL

03

CREDITS

60



AWARD: NZ Certificate in Food and Beverage Service (Level 3) Café Services and NZ Certificate in Food and Beverage Service (Level 3) Restaurant Services

DURATION: 18 weeks, full-time (excluding holidays) or part-time options available

LOCATION: Greymouth and Westport

START DATES AND DOMESTIC FEES: Visit www.tpp.ac.nz/hospitality for further information

Conditions apply. Visit www.tpp.ac.nz/conditions

This programme has a specific West Coast flavour, it aims to produce work-ready graduates who can deliver excellent standards of food, beverage and customer service to enhance customer experiences on the West Coast.

Students will gain a range of practical, personal, professional and technical skills that meet the high standards expected by hospitality employers.

Your study will include barista training so you can serve up coffee like a professional. It also covers food safety, Food and Beverage Hospitality skills.

The programme offers different learning options for school leavers, job seekers, and people working in industry.

Core Elements

Modules include a range of the following:

- Health and safety, food safety and security practices
- Food contamination and control methods
- Customer service techniques
- Workplace communication and professional practice
- Selling skills and product/service knowledge
- Coffee preparation and presentation
- Café counter service and table service
- Restaurant service
- Food preparation
- Nutrition in commercial catering
- Bar service, host responsibility, liquor legislation
- Hot and cold, alcoholic and non-alcoholic drinks
- Beer and wine service
- Matching beer and wine with food
- Culinary products and terms
- Food service styles and menu types

Further Study Pathways

- NZ Certificate in Tourism L3
- NZ Certificate in Cookery L4

Career Opportunities

Graduates of this programme will have the skills to work in any workplace that provides food, beverages, and customer service in cafes, licenced and unlicenced restaurants, bars or clubs.





'The amount of practical work was a great aspect of the training.

There wasn't a day that you weren't in the kitchen learning something new.'

Kian Muir chose a career in Baking



Entry Criteria

Cookery

Applicants must meet the following criteria:

- Applicants should be a minimum of 18 years old, and have achieved NCEA level 2 or the New Zealand Certificate in Cookery (level 3)
- Applicants over the age of 20 years will be considered where they can demonstrate the ability to succeed in the programme
- Applicants must be able to confirm that they will have the physical capability to comply with relevant health and safety requirements and can safely withstand 4-8 hour sessions of working in the commercial kitchen environment
- For applicants whom English is not their first language may also be required to provide evidence of English language skills as listed. IELTS 5.5 Academic (no lower than 5.0 in any subtest) issued within the last 2 years. For acceptable alternatives refer to the English Proficiency Outcomes Chart

Food and Beverage Service for Cafes and Restaurants

Applicants must meet the following criteria:

- Minimum of three years at secondary school, or completion of NCEA Level 1, or equivalent qualification
- Applications will be accepted from young people who meet Youth Guarantee eligibility criteria
- Applicants for whom English is a second language must meet General or Academic IELTS 5 with no band score lower than 5 or NZQA-approved equivalent

Special Notes:

- Special Entry may be granted where evidence exists that the applicant can successfully complete the programme

We do not set a closing date for applications. The Polytechnic reserves the right to not accept late applications, i.e., after the programme has started.

You will be offered a place subject to meeting the entry and selection requirements and the availability of places on the programme.

The Polytechnic reserves the right to cancel, prior to commencement, any programme which does not attract a minimum number of students.



How to Apply

Check out our website or contact us if you have further questions about entry requirements for your chosen programme.

We look forward to hearing from you.

01

Decide on your programme

02

Either free phone 0800 TPP INFO (within NZ only) and ask for an application pack or click the 'Enrol Now' link on our website

03

Complete and return your enrolment form (please get in touch if you need help). We'll assess your application and get back to you as soon as we can

Full entry criteria and selection criteria available at www.tpp.ac.nz

For further info on awards and scholarships please refer to our Student Information Brochure

The Tai Poutini “Edge”

Version 12.11.2021

Tai Poutini is nestled between the wild Tasman Sea and the grand Southern Alps. People who live on the West Coast know what it takes to live on the edge. Confidence, skills and a “can do, will do” attitude set them apart.

Tai Poutini Polytechnic graduates are out there on the edge doing it!

He aha te mea nui o te ao?

He tangata, he tangata, he tangata!

What is the most important thing in the world?

It is people, it is people, it is people!

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