NZ Diploma in Cookery (Advanced)

Level 5

• Pâtisserie strand: including advanced pâtisserie techniques, complex confections, cakes, pastries, breads, plated desserts, decorative chocolate and sugar work.

Do you want to become a Pâtisserie Chef? Once you have completed the NZ Certificate in Cookery or Baking (Level 4), the NZ Diploma in Cookery (Advanced) (Level 5) - Pâtisserie strand delivers all the practical skills you need to create fine pâtisserie and pastry dishes.

Employment can follow in fine dining restaurants, cafés, bakeries and specialized pâtisserie establishments.

NOTE: You will be required to cook with and consume all types of meat. If you are vegetarian, or have a specialised diet, please talk to us before applying.

Location	Hawke's Bay

Start February

Length One year full-time

Contact Margaret Skews Phone: 06 830 1421 Email: mskews@eit.ac.nz



Do you have a flair for pâtisserie?

Our Pâtisserie programme delivers all the practical skills you need to create fine pâtisserie / pastry dishes through a combination of demonstrations, practical sessions and theory lessons.

You will be learning from our world-class lecturers who have experience working in senior positions in the world's finest pâtisseries, kitchens and Michelin starred restaurants. Our facilities include purpose-built kitchens, ensuring that you are thoroughly grounded in all aspects of the trade.

The pathway for the NZ Diploma in Cookery (Advanced) (Level 5) - Pâtisserie strand at EIT | Te Pūkenga is a full-time two year journey which offers you stimulating studies and provides the opportunity to begin a career in the hospitality industry.

The pathway consists of two programmes at different levels that build upon one another:

- First Year: NZ Certificate in Cookery and/or NZ Certificate in Baking (Generalist) (Level 4)
- Second Year: NZ Diploma in Cookery (Advanced) (Level 5) Pâtisserie strand

You are welcome to make an appointment to discuss your study options with our staff.

Career opportunities

The NZ Diploma in Cookery (Advanced) (Level 5) - Pâtisserie strand provides you with enhanced employment opportunities in fine dining restaurants and commercial kitchens including specialist and commercial catering. Possible employment opportunities include:

- Chef de Pâtisserie in restaurants
- Head pastry chef/manager in a large operation
- Head section chef in hotels
- Self-employment in a pâtisserie shop or bakery/café, as a chocolatier, cake decorator, confectioner or private caterer

Partnerships

The staff maintains contact with other professionals through organisations such as HCIMA (Hotel and Catering Industry Management Association), RANZ (Restaurant Association of New Zealand), HANZ (Hospitality Association of New Zealand), Ringa Hora (Services) Workforce Development Council, NZCA (New Zealand Chefs Association) and, CFANZ (Cookery and Food Association of New Zealand).

We value our partnership with learners and aim to provide quality education in a supportive environment, encouraging personal growth and professional development.



NZ Diploma in Cookery (Advanced) Pâtisserie strand

Level 5, 120 credits

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Hawke's Bay

Full-time: 1 year

Fee:

Visit **fees.eit.ac.nz** to see the fees for this programme



🛗 2024 Key dates

Programme starts	Monday, 26 February
Programme ends	Friday, 29 November
Semester breaks	15-26 April 1-19 July 30 September - 11 October

Timetable

Your study time will be made up of contact time (class times, tutorials) and non-contact time (your own individual study time).

Contact time

On-campus classes are usually scheduled between 8.00am-11.00pm, Monday to Friday.

Non-contact time

You should plan to spend one (1) hour per classroom hour on individual study.

Additional costs

• Black leather shoes, fully enclosed and flat.

Entry requirements

Applicants must:

- Have achieved NZ Certificate in Cookery (Level 4) and/ or NZ Certificate in Baking (Generalist) (Level 4); or
- Demonstrate equivalent cookery knowledge and skills either through study at EIT | Te Pūkenga or another institution, or practical work in the hospitality or similar industry that includes a focus on professionalism **and** meet the NCEA Level 1 Literacy and Numeracy requirement, or provide evidence of achievement at a higher level, and
- Have basic computer skills.

Entry process

Applicants with the NZ Certificate in Cookery (Level 4) and/or NZ Certificate in Baking (Generalist) (Level 4),

and evidence of or an attestation to basic computer skills are automatically accepted onto the programme.

An up-to-date CV or a personal declaration will be required of those who do not meet the requirements through a standard pathway to demonstrate their potential to succeed. An interview will be carried out if the CV or personal declaration does not initially demonstrate the potential to succeed.

Acceptance onto the programme will be on a first come, first served basis.

Interviews

An interview may be required.

English language entry requirements

Applicants for whom English is not their first language must have an acceptable level of English language fluency prior to enrolment in the programme. This may be demonstrated in a variety of ways, including successful study of a programme in which English was the language of instruction, completion of a New Zealand Certificate in English Language (Level 4 with an Academic endorsement), approved scores on IELTS tests (Academic score of 5.5 with speaking and listening bands no lower than 5.5, and reading and writing bands no lower than 5.0).

Entry with credit

For information and enquiries about Recognition of Prior Learning and Cross Credit please contact the Programme Coordinator on 06 830 1174.

Assessments

Throughout the programme you are required to achieve competency in the outcomes of each course. The assessment of practical skills is by observation of performance during classes and set assessment activities. All assessments must be completed by the dates specified in course books. You are expected to successfully complete assessment tasks at your first attempt. Reassessment is available where a genuine first attempt occurred..

Facilities

EIT | Te Pūkenga Hawke's Bay has a specialist baking kitchen on Meeanee Road, Taradale (next to the Taradale Fire Station).



EIT is now part of Te Pūkenga

Te Pūkenga brings together New Zealand's Institutes of Technology, Polytechnics, and Industry Training Organisations to build a network of on job, on-campus and online learning.

The services we offer not only remain, they are strengthened by being part of the extensive Te Pūkenga network around the country. Your enrolment for study in 2024 will see you enrolling with Te Pūkenga and becoming part of the extensive Te Pūkenga network around the country.

The experience you need & the support to succeed

When you study at EIT | Te Pūkenga you'll get the kind of experiences that will help you gain the knowledge and skills to get ahead.

You'll also be supported by lecturers and tutors who are here for you, within a learning environment where you are treated as an individual, not just a number.

They'll know your name and you'll receive one-on-one attention to make sure you get the support to succeed.

Experienced lecturers

At EIT | Te Pūkenga, you can be confident in the quality of our teaching and your learning experience.

EIT | Te Pūkenga is highly regarded in New Zealand for research excellence due to the quality of our community centred research, our publications and our external grant income provided by funding institutions who have confidence in our research capability. You can be confident your lecturers use the latest knowledge and research in their field of expertise to inform their teaching, and many are at the forefront of knowledge creation within their discipline area.

Our lecturers are highly trained professionals with particular areas of expertise in culinary arts, and food and beverage service.

Programme information

NZ Diploma in Cookery (Advanced) (Level 5) - Pâtisserie strand is a programme that consists of 120 credits. If you wish to undertake more than one strand, you will be required to return to EIT | Te Pūkenga in a subsequent year to complete the three remaining optional courses for that strand.

If you have already completed the diploma at another institution and wish to complete a further strand with EIT | Te Pūkenga, you are able to do so, subject to your original qualification having been completed within the last five years. If you completed your diploma over five years ago you will need to undertake a Cross Credit/ Recognition of Prior Learning process through which you will be guided by the Programme Coordinator.

The Diploma incorporates the NZ Certificate in Cookery (Level 4) and/or the NZ Certificate in Baking (Generalist) (Level 4) and the NZ Diploma in Cookery (Advanced) (Level) - Pâtisserie strand.

Course descriptions

Course no.	Brief description	NZQA level	No. of credits
PCP5.01	Staff Management in the Kitchen	5	25
PCP5.02	Managing Operational Roles in a Food and Beverage Establishment	5	20
Pâtisserie strand			
PCP5.21	Artisan Breads and Pastries	5	25
PCP5.22	Advanced Cake Decorating	5	25
PCP5.23	Advanced Plated Dessert and Garnishes	5	25



How to enrol

There is an easy 3-step process to follow when enrolling at EIT \mid Te Pūkenga.

Step 1

Check out eit.ac.nz to see the programmes available for you to study. A copy of the course information for each programme is available on our website.

Step 2

You can now use your RealMe verified identity to apply for study at EIT | Te Pūkenga. If you use your RealMe verified identity you will no longer be sent a copy of your application form to sign. You also will not need to provide us with a copy of your primary ID.

If you apply online without using RealMe then you will be sent a summary of your enrolment to check and sign. It will also include course selection forms which you need to complete and return. Your enrolment cannot progress until you have sent the summary and forms back to us.

You can also apply using a paper enrolment form. Please call us on 0800 22 55 348 and we will send you one out.

You will receive an acceptance letter from your Faculty with programme information. This will include the start date of your study and any special information regarding your programme. Depending on your chosen programme of study, you may be invited to attend an interview before you are accepted.

Step 3

Arrangement for full payment of enrolment fees must be made before the start of your programme. You will receive an invoice with payment details. **Fees-free government scheme:** Tertiary education is fees-free for eligible domestic tertiary students. To check if you are eligible, go to FeesFree.govt.nz and enter your National Student Number (NSN). If you are not eligible you will be responsible for paying your fees.

Scholarships and grants: Scholarships and grants make life easier by helping to cover your fees, other costs and living expenses while you study. You don't always need to be an academic high-flyer to qualify. You can find out more about scholarships and other options for paying your fees at eit.ac.nz.

StudyLink: If you need to pay for your own study you can choose to apply for your Student Loan and Student Allowance with StudyLink. You should do this early, even if you haven't yet been accepted on your programme. You can change your details later if anything changes. Visit studylink.govt.nz to find out more about StudyLink.

Student services levy

The student services levy is a compulsory nontuition fee that is charged to students enrolled at EIT | Te Pūkenga. The levy is to contribute to the provision of quality student services that support learning. The funds received by EIT | Te Pūkenga from the levy are ring-fenced, meaning they can only be spent on student services.

Student loans and allowances

StudyLink is a service of the Ministry of Social Development. Apply well before your programme begins (even if you haven't been accepted yet) so you'll be ready to get your payments when you need them most.

Check out what you qualify for at studylink.govt.nz.





Disclaimer: The Eastern Institute of Technology Limited is a business division of Te Pūkenga - New Zealand Institute of Skills and Technology. All information in this publication pertains to New Zealand Citizens or Permanent Residents, and is correct at the time of printing but is subject to change. EIT | Te Pūkenga reserves the right to amend/withdraw programmes or courses. From 2023 programmes may be subject to review as part of the Reform of Vocational Education and Training. As the review is ongoing, this document is correct at the time of publishing but the courses outlined may change over time. For full programme entry requirements visit eit.ac.nz.





Enrolment Checklist

Please Note

These forms are to be returned with your completed enrolment form.

Your application cannot be considered if any of this information is missing.

Please complete and return the following:

- Enrolment Form completed, signed and dated
- Course Selection Form completed, signed and dated
- Evidence of Learning if you are seeking Cross Credit or Recognition of Prior Learning for any courses
- □ Industry Experience completed, signed and dated
- Computing Skills Declaration completed, signed and dated
- Health and Fitness Declaration completed, signed and dated with support information if required
- Personal Statement completed, signed and dated and in your own words and handwriting
- Uniform Order Form completed, signed and dated
- Arriage Certificate or Change of Name document (verified copy only) if you are enrolling under a different name from the one on your National Student Index number

If you do not have an active National Student Index number you may need to provide the following information:

- Birth Certificate (verified copy only)
- Marriage Certificate or Change of Name document (verified copy only) if you are enrolling under a different name from your Birth Certificate

A current passport may be submitted for name and birth date identification instead of the above documents.

Please be aware that copies of these identification documents must be certified by a JP. Alternatively, originals can be sighted, copied and certified by EIT | Te Pūkenga Administration staff.



Course Selection Form

Please include this page with your enrolment form.

Applicant name:

Please fill out your course selection form by ticking each course that you need to be enrolled into and ticking any courses that you have already achieved and would like Cross Credited.

Evidence that you have achieved a course is required to be sent for you to gain a Cross Credit.

You must have achieved all unit standards within a course to apply for a Cross Credit.

Please note: RPL and Cross Credit cannot be awarded for a course if you are enrolled in that course. You must apply prior to enrolment, using this Course Selection Form.

Course code	Course title	Level	Credits	Tick to enrol	CC and/or RPL (Admin/PC only)
PCP5.01	Staff Management in the Kitchen	5	25		
PCP5.02	Managing Operational Roles in a Food and Beverage Establishment	5	20		
Pâtisserie strand					
PCP5.21	Artisan Breads and Pastries	5	25		
PCP5.22	Advanced Cake Decorating	5	25		
PCP5.23	Advanced Plated Dessert and Garnishes	5	25		

Applicant signature:

Programme Coordinator or Administrator signature:

Date:



Pâtisserie/Chef Industry Experience

Please include this page with your enrolment form.

Applicant name:

Please list any relevant work (include part-time and voluntary).

Company/organisation	Type of work undertaken	Length of time



Computing Skills Declaration

Please include this page with your enrolment form.

Applicant name:	 	 	
I currently have:			
Unit 111			
Other computing unit standards			
Community computing			
Other: (Please provide details)			
Applicant signature:	 	 	
Date:			



Health and Fitness Declaration

Please include this page with your enrolment form.

Applicant name:

Please answer the following questions. Answering YES to any of these questions will not necessarily result in being excluded from the programme.

Hospitality programmes require strength and stamina.

Do you have any problems involving addiction to alcohol or illegal substances?	Yes 🗌 No 🗌	
Do you have any medical difficulties that may affect your ability to study at EIT Te Pūkenga?	Yes 🗌 No 🗌	
Do you have any physical difficulties that may affect your ability to study at EIT Te Pūkenga?	Yes 🗌 No 🗌	
Do you have any psychiatric or psychological difficulties that may affect your ability to study at EIT Te Pūkenga?	Yes 🗌 No 🗌	
If you answered YES to any of these questions please provide further information on a separate sheet or include the details on the Personal Statement form. You will need to attach a letter from your health professional stating that you are fit to study on the programme.		

Hospitality programmes are challenging and require commitment.

Are there any personal circumstances, e.g. young children, other dependants or transport problems that may affect your ability to attend regularly?

Yes 🗌 No 🗌

If you answered YES to any of these question please provide further information on a separate sheet or include the details on the Personal Statement form.

I confirm that all the information contained in this document is true and correct. I understand that giving a false declaration or failing to disclose information may:

- Prevent me from being accepted onto the programme, or
- If accepted, prevent me from continuing on the programme.

Applicant signature:



Personal Statement

Please include this page with your enrolment form.

Applicant name:

Please give a statement outlining why you have chosen this particular programme (this must be in your own words and handwriting).

 Applicant signature:

 Date:



Uniform Order Form

Please include this page with your enrolment form.

Applicant name:

□ Male □ Female (Please tick)

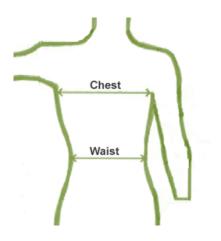
The following items are provided to learners prior to the commencement of the programme. The cost of these items is incorporated within the programme fee. Our local suppliers are Total Food Equipment and Southern Hospitality.

NB: If you already own any of these items and they are in pristine condition you may discuss using your own items rather than those below. Please indicate below which items you already own and you will have an opportunity to discuss their use with the Programme Coordinator prior to the commencement of the programme.

Please indicate your size requirement below where necessary for items of the uniform. This information must be given in centimetres:

Item description	QTY	l already own this item		
Chef uniform				
Chef jacket cotton white 77cm – 157cm (your chest in cm)	2			
Buttons black set of 10	2			

Approximate sizes only - please try for a perfect fit. See diagram below of where to measure.



Important - do not forget to include your sizing for your jackets as requested. Your enrolment will not be accepted without this information.

Chef jackets (Please circle size)			
Size	Chest		
01	77		
02	82		
03	87		
04 92			
05	97		
06	102		
07	107		
08	112		
09	117		
10	122		
11	127		
12	132		
13	137		
14	142		
15	147		
16	152		
17	157		