The programme for cookery and professional chef training at EIT is full-time for two years which offers you stimulating studies and provides the opportunity to begin a career in the hospitality industry. When students achieve the diploma at Level 5 this represents achieving an understanding of technical, menu planning and supervision proficiency in professional cookery. From Level 4 to Level 5, learning experience progresses to senior technical levels.

Formal work experience in industry is an important part of the programme, providing valuable on-the-job training as well as building professional networks and experience.

This programme incorporates two specialised streams to choose from:

- **Patisserie**: breads, pastries, desserts and cakes, includes City & Guilds Diploma in Patisserie.
- **Cookery**: global cuisine, modern cooking techniques, menu planning and costing, and charcuterie.

The Diploma incorporates the NZ Certificate in Cookery [Level 4] and The NZ Diploma in Cookery (Advanced) [Level 5] and includes the City & Guilds Advanced Diploma in Food Preparation and Cookery.

**PRACTICUM, WORK EXPERIENCE**

During the year all students will work on rostered lunch or dinner productions, mid-week, in Scholars Restaurant as part of routine classes. Students will also complete industry placement courses as part of the diploma programme. Approximately 100 hours of industry-based experience over the two years will ensure students develop professional networks, apply their professional skills in a commercial situation, and complete an enterprise report.

**JOB OPPORTUNITIES**

The NZ Diploma in Cookery (Advanced) provides graduates with enhanced employment opportunities in fine dining restaurants and commercial kitchens including specialist and commercial catering, e.g.

- Chef de Cuisine in smaller businesses
- Assistant Manager in commercial caterers
- Self-employment
- Sous Chef in larger businesses
- Assistant or Main Patisssier.

**CAREER OUTLOOK**

<table>
<thead>
<tr>
<th>Job opportunities</th>
<th>$27k -- $42k</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low</td>
<td>AVERAGE</td>
</tr>
<tr>
<td>High</td>
<td></td>
</tr>
</tbody>
</table>

Earnings range of graduates

FACILITIES
Large modern training and production kitchens are complemented by the fully licensed Training Restaurant and on The Terrace Café, open to the public on selected days for lunch and dinner from February to December. It is run by students from all the hospitality programmes, and forms an integral part of these programmes.

PARTNERSHIPS
Our lecturers are highly trained professionals with particular areas of expertise in culinary arts and food and beverage service. The staff maintains contact with other professionals through organisations such as HCIMA (Hotel and Catering Industry Management Association), London City & Guilds Association, RANZ (Restaurant Association of New Zealand), HANZ (Hospitality Association of New Zealand), Service IQ (Service Industry Qualifications), NZCA (New Zealand Chefs Association) and, CFANZ (Cookery and Food Association of New Zealand).

ENTRY CRITERIA
ACADEMIC ENTRY REQUIREMENTS
Applicants entering at Level 5 need to have demonstrated equivalent cookery knowledge or skills as attained via the NZ Certificate in Cookery (Level 4) or National Certificate in Hospitality (Level 4). Demonstrations of knowledge and skills can be either through study at EIT or another institution, or practical work in the hospitality or similar industry that includes a focus on professionalism. Basic computer skills are required.

Please note: The learning activities for all qualifications require students to cook with and consume all types of meat – applicants who are vegetarian should speak directly with international staff (international@eit.ac.nz) before completing the application process. Course duration and final programme structure subject to change.

ENGLISH LANGUAGE ENTRY REQUIREMENT
Approved scores in 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.)

PROGRAMME INFORMATION
Level 4 (Year 1) consists of 120 credits and is made up of five core compulsory courses.
Level 5 (Year 2) consists of 120 credits, made up of two strands - cookery or patisserie.

LEVEL 4
- PCP4.01 Culinary Concepts (if required) 10
- PCP4.02 Productions 20
- PCP4.03 Garde Manger 20
- PCP4.04 Saucier 50
- PCP4.05 Patissier 30

LEVEL 5
- PCP5.01 Staff Management in the Kitchen 25
- PCP5.02 Managing Operational Roles in an F&B Establishment 20
- Cookery Strand
  - PCP5.11 Food Preservation 25
  - PCP5.12 Advanced Saucier 25
  - PCP5.13 Advanced Menu Design 25
- Patisserie Strand
  - PCP5.21 Artisan Breads & Pastries 25
  - PCP5.22 Advanced Cake Decorating 25
  - PCP5.23 Advanced Plated Dessert & Garnishes 25
- PCP5.03 London City and Guilds Award