

# NEW ZEALAND DIPLOMA IN COOKERY (ADVANCED) 2022



## Information for International applicants

Napier Campus

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.
- **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].

## 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 50 hours of industry-based experience during the first year 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 Head Patisserie

## CAREER OUTLOOK

Visit the following websites for the latest information about job opportunities in New Zealand for your chosen career path.

CareersNZ offers a range of tools to help you explore jobs and plan your career: [careers.govt.nz](https://careers.govt.nz)

For extensive information on labour supply and demand for occupations visit: [occupationoutlook.mbie.govt.nz](https://occupationoutlook.mbie.govt.nz)

For information about the Long Term Skill Shortage List visit: [skillshortages.immigration.govt.nz](https://skillshortages.immigration.govt.nz)



“My passion has always been cooking. This programme helps me to bring that passion to the next level.”

SAMIDDA FERNANDO | Sri Lanka

<b>Qualification</b>	New Zealand Diploma in Cookery (Advanced)
<b>Level</b>	Year 1: New Zealand Certificate in Cookery Advanced (Level 4) Year 2: New Zealand Diploma in Cookery (Level 5) - with strands in cookery or patisserie
<b>Length</b>	2 years
<b>Start date</b>	8 Feb
<b>Study options</b>	Full-time
<b>Fees</b>	NZ\$ 18,500 per year
<b>Total credits</b>	240 for full Diploma
<b>Class times</b>	Classes are scheduled between 8.00am and 11.00pm Monday - Friday as timetabled
<b>Study hours</b>	One hour for each classroom hour

## 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).

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

## ENTRY CRITERIA

### ACADEMIC ENTRY REQUIREMENTS

Applicants entering at Level 5 need to have demonstrated equivalent cookery knowledge or skills as attained via the NZ Certificated 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](mailto:international@eit.ac.nz)) before completing the application process. Course duration and final programme structure subject to change.

### ENGLISH LANGUAGE ENTRY REQUIREMENT

PTE (Academic) score of 42 with no band score lower than 36 or IELTS (Academic) band score no lower than 5.5 for speaking and listening and 5.0 for reading and writing (or equivalent) achieved within the last 2 years.

## 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.

## 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
PCP4.06 Entremetier	30
PCP4.03 Garde Manger	30
PCP4.04 Saucier	30
PCP4.05 Pâtissier	30

### LEVEL 5

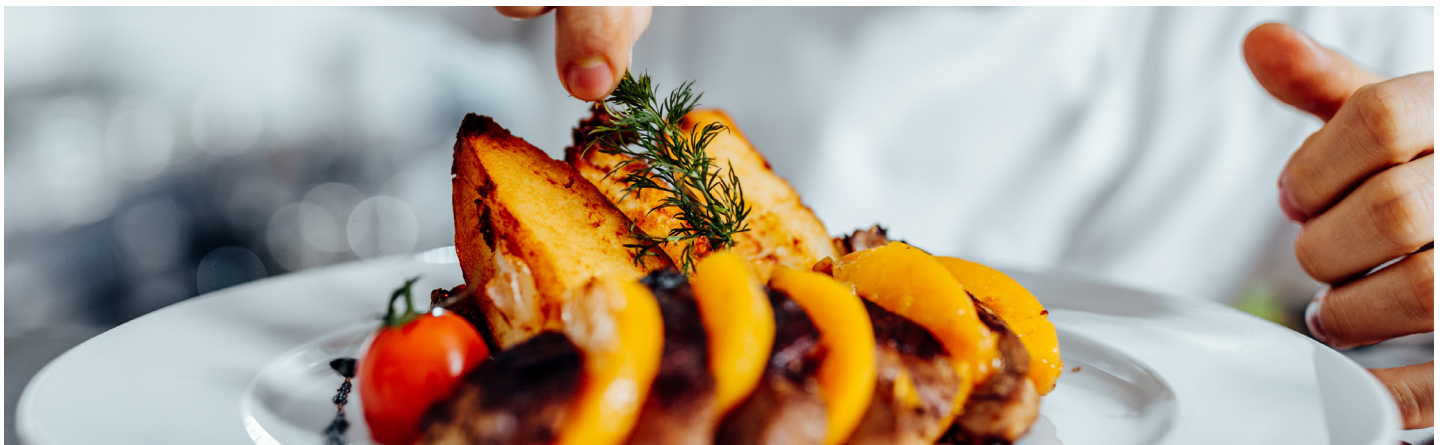
PCP5.01 Staff Management in the Kitchen	25
PCP5.02 Managing Operational Roles in an F&B Establishment	20

#### 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



## EIT is now part of Te Pūkenga - New Zealand Institute of Skills and Technology

Te Pūkenga will bring together New Zealand's Institutes of Technology, Polytechnics, and Industry Training Organisations to build a network of on-campus, online, offshore and work-based education and training. The quality of education we deliver will not only remain, it will be strengthened by being part of the extensive Te Pūkenga network. From 2023 your enrolment will transfer to Te Pūkenga and you will become part of the extensive Te Pūkenga network in New Zealand.



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Programme content is based on current information and may be subject to change. EIT reserves the right to cancel or postpone any programme and shall not be liable for any claim other than that proportion of the programme fee which the cancelled or postponed portion bears.