

CERTIFICATE IN COOKERY
(LEVEL 3)

RS1005



City & Guilds

SCHOOL OF INTERNATIONAL TOURISM, HOSPITALITY AND EVENTS

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Wintec
WAIKATO INSTITUTE OF TECHNOLOGY
Te Kuratini o Waikato



Duration	One year, full-time
Where	Rotokauri Campus, Hamilton
Applications Close	January
Starts	February
Fee Guideline	Domestic: \$5,650 International: \$18,250

If you are interested in a career in food preparation or food service for the hospitality industry then Wintec's Certificate in Cookery (Level 3) is just for you.

This programme will provide you with the competence, knowledge, and skills required for entry to a career in food preparation or food service in the hospitality industry.

The programme is delivered in a practical way which also allows students to develop the team work, time management, communication and self management skills that are essential in the hospitality industry. You will learn and work in the kitchens servicing Wintec's licensed training restaurant and bar, Windows on Avalon.

PROGRAMME CONTENT

You will learn how to cook and work with the main food ingredients in a commercial kitchen. You will prepare dishes from fresh produce and cook dishes at an operational level using a range of basic preparation techniques, cooking methods and finishing techniques.

The programme content includes aspects of food safety, food handling, food science and nutrition which are essential in any commercial food preparation role. The literacy and numeracy skills needed in cookery are integrated into the programme.

GRADUATE OPPORTUNITIES

Graduates can move directly into employment positions such as Trainee Chef or 3rd or 4th Cook in hotels, restaurants, cafes or large commercial kitchens.

Graduates can progress to the Certificate in Cookery (Level 4). The Level 4 qualification in conjunction with industry experience could lead onto the National Diploma in Hospitality (Operational Management) (Level 5) with strands in Kitchen Management, Food and Beverage Management, Rooms Division Management, and Functions Management.

ENTRY CRITERIA

Open entry although candidates must demonstrate a reasonable likelihood of success and are expected to have completed three years of secondary education.

Candidates may be required to take part in a selection interview process and may be required to complete a Study Skills assessment.

ADDITIONAL INFORMATION

On successful completion the practical requirements of the programme you will be eligible to sit the examination for the City and Guilds of London 7065 Certificate in Food Preparation and Culinary Arts.

SECONDARY SCHOOL STUDENTS

Want to experience hospitality for a day? Come to Wintec to do a two day Hospitality Taster.

If you want to get your Hospitality career underway while still at school the following Campus Courses are available:

- Practical Food Safety (Unit Standard 167)
- Food Contamination (Unit Standard 168)
- Food Service Styles and Menu Types (Unit Standard 14431)
- Coffee Service Principals and Practice for Cafes (Unit Standard 17287)
- Hot Finger Food Basics (Unit Standard 13335)
- Customer Service (Unit Standard 14435)
- Introduction to a Career in the Hospitality Industry (Unit Standard 14468)

Talk to your STAR Coordinator or Careers Advisor about any of the above options.

ENQUIRIES

To enrol contact our Student Enrolment and Information Centre on 0800 2 wintec (0800 2 946832) or online at www.wintec.ac.nz/contact.