

Diploma in Professional Cookery (TK1201) Level 5 for International Students

Graduates will be able to:

- apply cookery skills to prepare, cook and present a range of patisserie and desserts employing complex preparation and presentation techniques.
- monitor and maintain health and safety, food safety and security practices to ensure own safety and minimise potential hazards for customers.
- monitor and maintain interactions between colleagues, managers and customers.
- monitor and maintain the application of standard operating policies and procedures to work roles in a commercial kitchen.
- apply cookery skills to prepare, cook and present a range of cold larder and hot kitchen dishes employing complex preparation and presentation techniques.
- select and apply staffing strategies to meet performance targets.
- plan and monitor workflow and supplies in a commercial kitchen.
- manage operating procedures and compliance requirements for operational roles.
- manage staff relationships for operational roles.

PROGRAMME INFORMATION

DPC3.300

Food & work safety

This course is designed to give students knowledge and skills in safe food storage and handling; knowledge of food contamination hazards and control methods to the industry as a whole. Students will also develop a broad understanding of the hospitality and catering industry, explore the broad structure of the industry, types of operations and establishments within the sector, develop an awareness of the employment opportunities and an understanding of the importance of professional behaviour in the industry

CIC4.102

Cold Kitchen

Students will be introduced to the techniques of preparing and presenting a range of cold food items ranging from simple sandwiches to complex cold buffets. The skills required to prepare and present cold food are required in all sectors of the catering industry.

CIC4.103

Hot Kitchen 1

This course is intended for students to gain an understanding of mise en place and advanced cooking techniques, including the use of advanced preparation and cooking methods, multiple ingredients, and different flavours and textures for fish and shellfish; stocks, soups and sauces; and meat, poultry and offal.

CIC4.104

Hot Kitchen 2

This course is intended for students to gain an understanding of mise en place and advanced cooking techniques, including the use of advanced preparation and cooking methods, multiple ingredients, and different flavours and textures when using rice, grain, farinaceous products, and egg dishes; cold preparation dishes; and vegetable, fruit and pulse dishes.

CIC4.105

Hot Kitchen 3

This course is intended for students to gain an understanding of the importance of bakery and hot and cold desserts and puddings being prepared in a well-planned and maintained commercial kitchen.

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Programme Specific Information

Class Times

Classes are taught 3-4 days per week.

Work Placement

This programme has a 100 hour internship component. In the case of a paid internship, all relevant international visa conditions must be adhered to.

Year One students will be required to undertake 80 hours of work experience within the catering industry to enhance their formal learning.

Cookery Strand:

- Plan and produce a broad range of larder dishes employing advanced preparation, cookery and presentation techniques.
- Plan and produce a broad range of meat, poultry and fish dishes employing advanced preparation, cookery and presentation techniques.
- Plan, develop and design advanced dishes and menus suitable for implementation in a commercial hospitality environment.

Education pathway

Leading to the following qualifications

- NZ2101 NZ Certificate in Cookery (Level 4)
- NZ2102 NZ Diploma in Cookery (Advanced) Level 5 with strands in Cookery and Patisserie

Employment pathway

Chefs producing advanced dishes in a

PROGRAMME INFORMATION

CIC4.106

Patisserie 1

This course is intended for students to gain a further understanding of mise en place and advanced cooking techniques in patisserie, including the use of advanced preparation and cooking methods, multiple ingredients, different flavours and textures for pastry, cakes, biscuits, sponges and dough products.

CIC4.107

Patisserie 2

This course is intended for students to gain a further understanding of mise en place and advanced cooking techniques in patisserie, including the use of advanced preparation and cooking methods, multiple ingredients, different flavours and textures for hot desserts and puddings, and cold desserts.

CIC4.100

Health & Safety

This course aims to develop students' understanding of the importance of healthy food being prepared in a well-planned and maintained commercial kitchen in a safe, hygienic and cost effective way. Health and safety, food hygiene and hygiene in the kitchen, are the main areas of study. Students will also gain the ability to provide and respond using first aid for life threatening conditions and how to respond to them.

CIC4.101

Kitchen Operations 2

This course aims to develop students' understanding of the importance of budgeting, kitchen organisation and maintenance, as well as nutrition and dietetics.

DIC5.100

Staff Management

This course aims to develop students' knowledge and understanding of the principles of identifying staff training needs, staffing strategies to meet performance targets and managing staff relationships for operational roles.

DIC5.200

Kitchen Operations 3

This course ensures students have the theory to develop and implement food safety management systems that are based on hazard analysis and critical control points.

(HACCP) principles, requirements for resource management for a kitchen, supervising food production and knowledge of the principles of menu planning and costing.

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professional kitchen

Additional Qualifications

New Zealand Certificate in Cookery (Level 4)
New Zealand Diploma in Cookery (Advanced) (Level 5) with Strand in Cookery

PROGRAMME INFORMATION

DIC5.300

Larder

This course aims to develop and implement food safety management systems that are based on hazard analysis and critical control points (HACCP) principles, requirements for resource management for a kitchen and supervising food production. Plan and produce a broad range of larder dishes employing advanced preparation, cookery and presentation skills.

DIC5.400

Hot Kitchen 4

This course aims to develop and implement food safety management systems that are based on hazard analysis and critical control points (HACCP) principles, requirements for resource management for a kitchen and supervising food production. Plan and produce a broad range of meat, poultry and fish dishes employing advanced preparation, cookery and presentation skills.

DIC5.500

Menu Design

This course aims to provide knowledge about the principles of menu planning and the principles of the dining experience including the influences of the impact of gastronomy including cultural, religious, science and technology. It will provide awareness about the costing of dishes and designing advanced dishes and menus.

Programme Fees and Additional Expenses

Programme Fees

International: Please see website for current fees
Plus: \$1,850 resource fee