



# New Zealand Certificate in Cookery (Level 3)



## Intakes

22/02/2027 (New Plymouth)



## Duration

1 semester full-time



## Domestic Fees

\$5,221.00



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**WITT**

WESTERN INSTITUTE OF  
TECHNOLOGY AT TARANAKI

TE KURA MATATINI O TARANAKI

Gain the essential knowledge and skills needed to start a career in restaurants, cafés, catering and fast food operations. You will learn how to cook and prepare food in a commercial kitchen and learn essential cooking skills, methods and food safety.

## You will learn how to:

- Communicate effectively and behave in a professional manner with colleagues, managers and customers in a kitchen.
- Deal with familiar problems in a commercial kitchen by following standard operating procedures.
- Prepare, cook and present a range of basic dishes by applying fundamental cookery skills employing commodities commonly used in industry.

## Courses

### HOSP3401 - Introduction to Cookery Skills 1

To introduce basic skills in preparing, cooking, and presenting a range of dishes utilising commodities commonly used in a commercial kitchen while ensuring effective communication and behaviours, and applying food safety practices in a commercial kitchen environment.

### HOSP3402 - Introduction to Cookery Skills 2

To introduce preparation and service of commercial food items utilising standard operating procedures and safe working practices.

### HOSP3403 - Introduction to Cookery Skills 3

To apply cookery and kitchen skills to produce basic dishes using commonly used commodities while applying health, food safety and security practices in a commercial kitchen environment.

### HOSP3404 - Introduction to Cookery Skills 4

To introduce preparation and service of commercial food items incorporating time management and workflow organisation.

## Programme specific information

**This programme is open entry.**

Class Times

Classes are taught 3 days per week.

## Career Options

Junior chef, kitchen hand, entry level cooking positions.

## Additional Course Related Costs

- Uniform - \$230 approx (White aprons, Chefs pants, White Chefs Jackets, White chefs hat)
- Shoes - between \$80 - \$150 (fully enclosed flat black shoes, non-slip, non-marking sole)
- Stationery - \$20

I'm currently studying Cookery (Level 3) and it has been amazing. Thanks to my helpful and knowledgeable tutor who has really helped me build a strong foundation. I've been able to put into practical use at my job and helped me gain more responsibilities, like doing breakfast services. It was great to interact and serve customers and get some real hands on experience and feedback. I can't wait to do more and really test my skills.

**Daniel Reed**

*Cookery*