

Diploma in Professional Cookery (Level 5)

(For International Students Only)

Duration
2 years full-time

International Fees
$23,442*

witt.ac.nz

WITT
WESTERN INSTITUTE OF TECHNOLOGY AT TARANAKI
TE KURA MATATINI O TARANAKI

Diploma in Professional Cookery (Level 5)

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The Diploma in Professional Cookery (Level 5) is a two year programme made up of the following qualifications:

Year 1: New Zealand Certificate in Cookery (Level 4)
Year 2: New Zealand Diploma in Cookery (Advanced) Level 5 with strands in Cookery and Patisserie*

*Pending NZQA approval

Year 1 Courses

CIC4.102i

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.

CIC4.103i

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.

CIC4.104i

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.

CIC4.105i

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.

CIC4.106i

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.

CIC4.107i

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.

CIC4.100i

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.

WITT reserves the rights to withdraw or adjust programmes, alter start date or fee schedules, and make any other changes as it may deem desirable or necessary, without prior notice. All programmes are subject to a sufficient number of enrolments and completion of all approval and accreditation requirements.
WITT and this programme are part of Te Pūkenga – New Zealand Institute of Skills and Technology

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CIC4.101i

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.

Year 2 Courses*

DIC5.100i

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.

DIC5.200i

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.

DIC5.300i

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.

DIC5.400i

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.

DIC5.500i

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.

Graduates of this programme will be able to

- Manage staff and service delivery, including interactions with colleagues, managers and customers, to meet performance requirements in a commercial kitchen.
- Plan and manage workflow, resources, supplies, and standard operating policies and procedures to ensure compliant, efficient commercial kitchen operations.
- Apply and progressively advance cookery skills to prepare, cook and present a broad range of dishes — including cold larder, hot kitchen and patisserie items — employing complex to advanced preparation and presentation techniques.
- Plan, develop, and design advanced dishes suitable for implementation in a commercial hospitality environment.

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Students who complete this qualification will receive

- New Zealand Certificate in Cookery (Level 4)
- New Zealand Diploma in Cookery (Advanced) Level 5 with strands in Cookery and Patisserie*

Entry Requirements

Applicants should demonstrate an ability to succeed in tertiary study, shown by the completion of any of the following qualifications or courses of study:

- 48 or more credits at NCEA Level 2 including NCEA Level 1 literacy and numeracy requirements or
- Equivalent NZQF standards or
- Other suitable equivalent level 1 or 2 qualification and

Any applicants whose first language is not English may be required to provide evidence of an overall IELTS (Academic) band score of 5.5 (with no score below 5 in speaking, reading, writing and listening) or equivalent.

International Scholarships

Please see here for information regarding international scholarships.

Career Options

Commis Chef, Chef De Partie, Sous Chef, Head Cook, Kitchen Manager and Chefs producing advanced dishes in a professional kitchen.

*International Fee Exclusions

International fees displayed are for 1 year of study (equivalent to 120 credits); OR as specified for the duration of the programme of study, and do not include the below;

- Travel and Medical Insurance – NZ $800 per year (provided by UniCare NZ)
- Compulsory Student Services Fee (CSSF) – NZ $320 per 120 credits

International fees may increase in each new academic year. Any increase in the fees is required to be paid in full before a student is enrolled and allowed to attend class.

Post Study Work Visa Eligibility

International graduates may be eligible for an open Post Study Work Visa.

https://www.witt.ac.nz/international-students/post-study-work-visa-eligibility

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