



# New Zealand Certificate in Cookery (Level 4)



## Domestic Fees

\$8,651.00



## International Fees

\$22,586.00\*



## Intakes

20/07/2026



## Campus

New Plymouth



## Duration

1 year full-time



[witt.ac.nz](http://witt.ac.nz)



Do you want to become a chef and prepare restaurant quality meals? This one year certificate will get you there as you build on the skills already learned in the New Zealand Certificate in Cookery (Level 3). You will learn to create and present perfect dishes with flair and creativity, using fresh ingredients and complex cooking techniques.

## You will learn how to:

- 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 dishes, hot kitchen dishes as well as patisserie and desserts employing complex preparation and presentation techniques.

## Cookery

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.

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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.

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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.

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CIC4.103

### Hot Kitchen 1

Students will gain an understanding of mise en place and advance 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.

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CIC4.104

### Hot Kitchen 2

Students will 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.

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CIC4.105

### Hot Kitchen 3

Students will 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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CIC4.106

### Patisserie 1

Students will gain an understanding of mise en place

and advanced cooking techniques in patisserie, including the use of advanced preparation and cooking methods, multiple ingredients, and different flavours and textures for pastry, cakes, biscuits sponges and dough products.

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CIC4.107

## Patisserie 2

Students will gain an understanding of mise en place and advanced cooking techniques in patisserie, including the use of advanced preparation and cooking methods, multiple ingredients, and different flavours and textures for hot desserts and puddings, and cold desserts.

## Entry Requirements

- New Zealand Certificate in Cookery (Level 3); or
- Equivalent knowledge, skills, work experience or study.

### English language requirements

Candidates who have English as a second language are required to have an academic international English Language Test System (IELTS) score of 5.5 (general or academic) with no individual band score lower than 5.0, or equivalent.

## International Scholarships

Please see [here](#) for information regarding international scholarships.

## Career Options

Chef de partie, Sous Chef, Head Cook, Pastry Chef.

Chefs in intermediate positions producing complex dishes in a professional kitchen.

## Programme Specific Information

### Work Experience

Students are required to undertake 80 hours of work experience within the catering industry to enhance their formal learning.

### Education pathway

This qualification leads to the NZ Diploma in Cookery (Advanced) (Level 5) with strands in Cookery and Patisserie

### Employment pathway

Chefs in an intermediate position producing complex dishes in a professional kitchen.

## Additional Course Related Costs

- Textbooks (Recommended NZ Chef Book) stationery and printing \$130 approx.
- Uniform - \$230 approx. (if not already purchased from Level 3)
- Full Chef uniform - White aprons, Chefs pants, White Chefs Jackets, White chefs hat & fully enclosed flat black leather shoes, non-slip, non-marking sole.

## \*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 \$303 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.