



# New Zealand Certificate in Food and Beverage Service (Level 4)

with strand in Restaurant Services



## Domestic Fees

\$3811.50



## Intakes

20/07/2026



## Campus

New Plymouth



## Duration

1 semester full-time



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



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Gain supervisory skills relevant for a wide range of food and beverage outlets along with real-world experience at events and functions. You will learn how to interact with colleagues and customers and provide memorable, high-quality dining experiences while gaining first-hand experience on how to monitor and maintain customer service, policies and procedures.

### You will learn how to:

- Monitor and maintain health and safety, food safety and security practices to ensure own safety and minimise potential hazards when serving customers.
- Monitor and maintain interactions between colleagues, managers and customers to provide efficient customer service.
- Monitor and maintain the application of standard operating policies and procedures to work roles in a hospitality establishment.

Restaurant Services strand:

Monitor and maintain food and beverage service operations.

### Courses

HOSP4201

#### Hospitality Service Standards

The aim of this course is to develop the knowledge, skills, and attributes to understand and apply service standards in the hospitality sector.

HOSP4202

#### Restaurant Food Service

The aim of this course is to develop the knowledge, skills, and attributes to contribute to effective restaurant food service operations in a hospitality

environment.

HOSP4203

#### Restaurant Beverage Service

The aim of this course is to develop the knowledge, skills, and attributes to contribute to effective restaurant beverage service operations in a hospitality environment.

### Programme specific information

Class times

Classes are taught on-campus one day per week. Students will also undertake self-based study and complete theory and evidence based portfolio work and practical work experience. Some students may be required to attend and supervise on-campus evening restaurant services.

Work experience

Work experience or employment in a 'front of house' hospitality role is not mandatory but is highly recommended. Students will also be required to undertake work experience in a supervisory role, overseeing front of house learners within our WITT In-house café as well as for various functions at our training restaurant.

Career pathways

Successful graduates will apply their skills to guide and monitor staff and maintain food and beverage operations in a broad range of food and beverage service outlets, including the responsible service of alcohol on licensed premises.

Entry requirements

- New Zealand Certificate in Food and Beverage Service (Level 3); or
- Equivalent knowledge, skills, work experience or study.

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## Other information

Free or subsidised fees via Maori & Pacific Student Scholarship placements are also available.

## Career Options

Waiter, Bartender, Cafe, Bar or Restaurant supervisor

## Additional Course Related Expenses

\*Only if not previously purchased for level 3 Food and Beverage

- WITT Hospitality T-Shirts x 2 - approximately \$25 each
- \*Black pants - \$30-\$100
- \*Shoes - \$50-\$100 (fully enclosed, flat, black shoes. Solid, closed in footwear with an appropriate non-slip, non-marking sole)
- \*Socks (black) - \$10
- Stationery and printing - \$20