



Bachelor of Culinary Arts



Domestic fee: \$7,271 (first year)

International: \$24,260 (first year)

Compulsory student levy >
StudyLink >

*Fees are approximate, subject to change and exchange rates

Location	Dunedin
Duration	Three years full-time
Delivery	On campus with practical sessions in our training restaurant. An option is available for those with relevant work experience through the assessment of prior learning facilitation process.

Credits	360
Level	7
Start	February
Apply	by 30 November. Late applications are accepted based on the availability of places in the programme.

Keen to make your mark on the culinary world? Creative, motivated and willing to try new things?

Then this is the programme for you! Professional cookery course graduates are in demand all over the globe in a diverse range of industries. Advance your study in the Culinary Arts and you'll be well equipped for an exciting career as a cutting edge chef, artisan food producer, food writer, teacher, entrepreneur or promoter. Opportunities may also arise for business management or self-employment.

Embark on this world-leading qualification that takes New Zealand's food culture to new heights - the only one of its kind in the Southern Hemisphere. This advanced, applied degree will provide you with knowledge, tools and techniques that will increase your employment potential within the professional Culinary Arts. Benefit from time spent in our training restaurant and flourish under the guidance of highly experienced tutors. Choose to focus on one of the five specialty areas: Restaurant/Hotel Chef, Artisan Producer, Management, Media and Technology or Tertiary Teacher.

Assessment of Prior Learning (APL) option

If you have significant and relevant prior experience in the hospitality industry, then there is also the option to complete this qualification via the Assessment of Prior Learning (APL) process.

[Click here to learn more.](#)

Skills required

- > The ability to work well under pressure
- > To have a good work ethic
- > A desire to constantly update your skills.

Entry requirements

- > NCEA Level 3
- > 14 credits at Level 3 in each of three NZQA approved university entrance subjects, and
- > 10 Literacy credits at Level 2 or above, made up of:
 - > 5 credits in reading and 5 credits in writing, and
- > 10 Numeracy credits at Level 1 or above, made up of:
 - > specified achievement standards available through a range of subjects OR
 - > package of three numeracy unit standards (26623, 26626, 26627- all three required).
- > If you do not hold the above qualifications, you must demonstrate equivalent qualifications/experience. Mature applicants with work and life experience are encouraged to apply.
- > A school leaver or an adult applicant who does not meet all of the entry criteria may be given provisional entry to year one at the discretion of the Head of School. See more details below.
- > You must submit a portfolio (please see below for portfolio requirements) and may have to undertake an interview.
- > International students will be individually assessed to ensure you meet degree-level entry requirements.

All students (international and domestic) for whom English is not a first language:

- > must demonstrate English Language skills with an IELTS overall band score (academic) of 6.0, with no less than 6.0 in writing and speaking and no less than 5.5 in reading and listening.
- > must provide acceptable alternative evidence of English language proficiency depending on the visa decline rate of the country you are from. See here for acceptable evidence and visa decline rates by country.

Please note: All scores must be achieved in a single test completed in the preceding two years. You cannot combine scores from multiple tests. If you have achieved NCEA Level 3 University Entrance you are not required to provide evidence of English Language skills.

Provisional entry

A school leaver or an adult applicant who does not meet all of the entry criteria may be given provisional entry to Year One at the discretion of the Head of School. Those who successfully complete and pass year one will be deemed to have met entry requirements and provisional status will be removed.

The admissions panel will consist of lecturers who teach on the course, along with an academic leader from the department. Applicants need to demonstrate a strong motivation and desire to achieve in the food industry, and an established personal and/or professional interest in food (for example, have cooking, baking or other qualifications in food, or work in a food business).

Portfolio requirements

You must supply a portfolio as part of the application process. This portfolio should include:

- > A CV detailing your qualifications/academic record, your interests and hobbies, the positions of responsibility you have held (both in and out of school) and details of your work experience (either paid or voluntary).
- > A letter of application, of no more than 500 words, explaining why you have chosen to apply for the Bachelor of Culinary Arts, your expectations of the programme, your career goals in this field and the steps you have already taken to progress those career goals and improve your chances of being accepted into the programme.

Please remember to include your academic records with your application (English translations required if not in English).

- > For those attending secondary school or recent school leavers - NCEA results or equivalent. If still at secondary school, please also list what subjects you are studying this year and at what level.
- > For other applicants - copies of relevant results and/or qualifications.
- > If you have undertaken any previous tertiary study please include copies of qualifications and academic transcripts

If you have any questions regarding the submission of your portfolio, please contact the Food Design Institute. Email: info@op.ac.nz or phone 0800 762 786.

Additional documentation

You must supply certified copies of proof of identity and proof of residency (where appropriate).

Selection procedure

Suitably qualified applicants will either be accepted into the programme or given provisional entry to year one of the programme. Eligible applicants will be selected using a range of identified criteria. Should the number of applicants who meet the selection process requirements exceed the available places, the professional judgement of staff will be used to determine those given immediate entry and those placed on a waiting list.

Successful applicants are sent detailed information on enrolment procedures, loans, starting dates for the following year and any information that might be required to facilitate a smooth introduction to the programme. Applicants who do not meet the acceptance criteria will be directed to a path of study to prepare them for application the following year.

Additional costs

During your induction day, you have the opportunity to purchase your full uniform from Otago Polytechnic's preferred supplier. You should expect to spend approximately \$1,000 on programme-specific equipment. This will be covered by the 'Course-Related Costs' section of your student loan (if eligible).

Further study options

This degree will provide a springboard into further advanced study in the Culinary Arts.

Programme specific risks

There are a number of Occupational Safety and Health (OSH) issues associated with practical work in areas specific to a commercial hospitality environment. These include, but are not limited to, burns from hot liquids or hot objects and cuts from sharp instruments. You will have access to an orientation booklet which covers the programme specific risks in more detail.

Your workload

Course work for this programme will require approximately 20 hours of directed study in the form of classroom sessions and workshops per week. It is expected that you will spend approximately 20 hours of your own time in self-directed study in order to successfully complete the programme.

Qualification structure

YEAR ONE

Course Title	Level	Credit
Culinary Design Fundamentals	5	30
Contemporary Culinary Practice and Design	5	30
Baking and Dessert Design	5	15
Sensory Design for Food	5	15
Culinary Management and Leadership	5	15
Food Experience Design	5	15
TOTAL		120

YEAR TWO

Course Title	Level	Credit
Food Product Design	6	30
Culinary Systems Design	6	15
Studio Workshop 1	6	15
Studio Workshop 2	6	15

Food Business Concept Design	6	15
Culinary Menu Design and Development	6	15
Food Event Logistics	6	15
TOTAL		120

YEAR THREE

Course Title	Level	Credit
Food Design Methods and Philosophy	7	15
Applied Culinary Professional Practice	7	30
Studio Workshop 3	6	15
Major Food Design Project	7	45
Exhibition of Food Design Practice	7	15
TOTAL		120

For a list of studio workshops, please contact the Food Design Institute.

Student loans and allowances

Student loans and allowances are for domestic students only. For information about student loans and allowances please visit the Studylink website. It is important to apply for your student loan/allowance at the same time as you apply for this programme, due to the length of time Studylink take to process.

Loan/allowance applications can be cancelled at any time if you decide to withdraw your programme application or if it is unsuccessful.

Recognition of prior learning

If you have extensive knowledge and skills due to practical experience in this area, enquire about our recognition of prior learning process at the Food Design Institute. You may have already gained credits towards this qualification. Phone 0800 762 786 or email info@op.ac.nz.

Disclaimer

While every effort is made to ensure that this sheet is accurate, Otago Polytechnic reserves the right to amend, alter or withdraw any of the contained information. The fees shown in this document are indicative ONLY. Both domestic and international fees are subject to change and are dependent on the development and implementation of Government policies. Please note that additional fees may from time to time be required for external examination, NZQA fees and/or additional material fees.



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