



New Zealand Certificate in Cookery (Level 3)



Domestic fee: \$3,841 (Dunedin);
\$3,762 (Central)

International fee: \$12,270

Compulsory student levy >
StudyLink >

*Fees are approximate, subject to change and exchange rates

Location	Dunedin or Central Otago
Duration	One semester full-time (Dunedin); One day per week for one year (Central Otago)
Delivery	On campus. Please email info@op.ac.nz for information on learning and assessment in your workplace.

Credits	60
Level	3
Start	February and July (Dunedin); February (Central Otago)
Apply	by 30 November and 30 April. Late applications are accepted based on availability of places.

Offered in Dunedin and Central Otago

Strong basic culinary skills are the foundation that cooks and chefs build their professional reputation upon.

During this hands-on programme food preparation and cookery techniques are central to your learning, and you will gain valuable instruction from highly-skilled teachers. Develop your theoretical knowledge with topics such as food safety, health and safety legislation, and catering for specific dietary requirements, and benefit from gaining commercial and kitchen experience in our training restaurant.

By studying this programme in Central Otago, you will benefit from the unique "paddock to plate" approach and have the unrivalled opportunity to source your ingredients straight from the campus nursery, modern glasshouses and our vineyard.

If you're an Otago senior secondary school student, you may be able to study this programme through our Otago Secondary-Tertiary College (OSTC). To apply, you need to contact your school careers advisor.

+ Skills required

- > Creativity
- > The ability to work well under pressure
- > To be motivated and have a good work ethic
- > A willingness to try new things and constantly update your skills.

Entry requirements



- > Open entry; there are no academic entry requirements.
- > International students will be individually assessed to ensure you are ready for this study.

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 5.5, with no band score lower than 5.0 OR
- > 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.



Additional requirements and documentation

You must supply your academic records, along with certified copies of proof of identity and proof of residency (where appropriate).

All applicants must submit a letter of no more than 500 words which explains:

- > why you have chosen to study this Certificate
- > your expectations of the programme
- > your career goals in the hospitality industry
- > the steps you have already taken to progress your career goals to improve your chances of being accepted into the programme.

You may also have to undertake an interview.



Selection procedure

If the number of applicants exceeds the available places, a waitlist will be used to ensure preference is given to applicants in order of application.



Additional costs

During your induction day, you have the opportunity to purchase your full uniform from our preferred supplier. You should expect to spend approximately \$700 on programme specific equipment. This will be covered by the "Course-Related costs" section of your students loan (if you are eligible).



More about the Central Otago experience

Embrace the world-renowned Central Otago food and wine experience and enjoy the chance to use local, fresh produce in your dishes. Our unique approach focuses on sourcing ingredients grown on campus to strengthen your understanding of the connection between 'paddock and plate'. Our extensive horticultural facilities include a hydroponics unit, nursery, modern glasshouses, orchard and the Bannockburn Road vineyard and give you the opportunity to incorporate locally grown and harvested herbs, vegetables, fruit, berries, salad and wine into your cooking.



Further study options

Upon completion of this Certificate, further your learning and skills with our New Zealand Certificate in Cookery (Level 4). This programme is offered in Dunedin and Central Otago as well.



Programme specific risks

There are a number of Occupational Safety and Health (OSH) issues associated with practical work in areas specific to a commercial kitchen 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 associated risks in more detail.



Your workload

This programme is hands-on and involves a lot of practical work to intensively develop your kitchen skills in a commercial facility.



Qualification structure

Upon successful completion of this qualification, you will be able to:

- > Apply health and safety, food safety and security practices to ensure own safety and minimize potential hazards for customers.
- > Communicate effectively and behave in a professional manner with colleagues, managers and customers.
- > Follow standard operating procedures to deal with familiar problems in a commercial kitchen.
- > Apply fundamental cookery skills to prepare, cook and present a range of basic dishes employing commodities commonly used in industry.

Course title	Compulsory Units	Version	Level	NQF credit
Apply health, safety and security practices to service delivery operations	27927	1	3	5
Apply food safety practices in a food related business	27955	3	3	5
Interact with other staff, managers and customers to provide service delivery outcomes	27928	1	3	5
Apply standard operating procedures and the code of conduct to a work role in a service delivery organisation	27929	1	3	5
Prepare and cook basic stocks, sauces and soups in a commercial kitchen	13300	5	3	5
Prepare and cook basic vegetable dishes in a commercial kitchen	13293	5	3	6
Prepare and cook egg dishes in a commercial kitchen	13314	6	3	4
Prepare and cook basic meat dishes in a commercial kitchen	13288	5	3	8
Prepare and cook basic fish dishes in a commercial kitchen	13304	6	3	4
Prepare and cook rice and farinaceous dishes in a commercial kitchen	13315	5	3	6
Prepare and cook basic pasta dishes in a commercial kitchen	13316	5	3	3
Prepare and cook basic pastry dishes in a commercial kitchen	13322	5	3	4

+ Student loans/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. 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.



International **+64 3 445 9900**
New Zealand **0800 765 9276**
Email **central@op.ac.nz**



find us

Central Otago Campus
Corner Erris and Ray Streets
PO Box 16, Cromwell
New Zealand 9342

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