



OSTC Cookery (Level 3)



If you want to apply, please talk to your career advisor.

Location	Dunedin and Cromwell
Delivery	Dunedin: one day a week for Terms 1 and 2, and two days a week for terms 3 and 4. Cromwell: two days a week for the school year.

Are you creative? Do you enjoy preparing and serving food?

Cookery could be just the career you're looking for! You'll gain the New Zealand Certificate in Cookery (Level 3).

For more information about OSTC, visit www.op.ac.nz/ostc

The Cromwell course will take place on two days a week. The Dunedin course will take place on one day a week for the first two terms and on two days a week for the second two terms.

What will I do?

- > Work in a commercial kitchen
- > Prepare, cook and present dishes common to the industry
- > Learn health and safety requirements
- > Learn effective customer service and communication techniques.

This course will run two days a week in Cromwell.

In Dunedin it will run one day a week for the first two terms and two days a week for the second two terms.

What could I do next?

- > Study the New Zealand Certificate in Cookery (Level 4) and go on to study the Bachelor of Culinary Arts at Otago Polytechnic.
- > Gain employment and train on-the-job to become a commis chef, demi chef, chef de partie.

Where could this take me?

- > Chef
- > Caterer
- > Restaurateur
- > Teacher

Unit standards covered in this course

Unit Standard	New Zealand Certificate in Cookery (Level 3)	Credits	Level	Version
13288	Prepare and cook basic meat dishes in a commercial kitchen	8	3	5
13293	Prepare and cook basic vegetable dishes in a commercial kitchen	6	3	5
13300	Prepare and cook basic stocks, sauces, and soups in a commercial kitchen	5	3	5
13304	Prepare and cook basic fish dishes in a commercial kitchen	4	3	6
13314	Prepare and cook egg dishes in a commercial kitchen	4	3	6
13315	Prepare and cook rice and farinaceous dishes in a commercial kitchen	6	3	5
13316	Prepare and cook basic pasta dishes in a commercial kitchen	3	3	5
13322	Prepare and cook basic pastry dishes in a commercial kitchen	4	3	5
27927	Apply health, safety and security practices to service delivery operations	5	3	1
27928	Interact with other staff, managers and customers to provide service delivery outcomes	5	3	1
27929	Apply standard operating procedures and the code of conduct to a work role in a service delivery organisation	5	3	1
27955	Apply food safety practices in a food related business	5	3	2
	Total	60		

We are doing our best to ensure that this information is accurate. However, there may be some content changes to our programmes, and all our programmes will run subject to demand and capacity.

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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