



OSTC Hospitality (Level 2)



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

Location Cromwell
Delivery One day a week for the school year.

If you like food and working with people, consider a career in hospitality!

You'll be working towards the New Zealand Certificate in Hospitality (Level 2).

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

What will I do?

- > Work in a commercial kitchen
- > Prepare and cook food using a variety of methods
- > Learn knife-handling skills
- > Learn health and safety requirements
- > Learn effective customer service and communication techniques
- > Prepare great café-style espresso coffee.

What could I do next?

- > Study the New Zealand Certificate in Cookery (Level 3), the New Zealand Certificate in Food and Beverage Service (Level 3) (Café Services) (Bar Services) or go on to do the New Zealand Certificate in Cookery (Level 4) or New Zealand Certificate in Food and Beverage Service (Level 4) (Restaurant Services) at Otago Polytechnic.
- > Gain an apprenticeship and complete your chef training on the job
- > Get a job in a café or restaurant as barista or kitchen staff.

Where could this take me?

- > Chef
- > Barista
- > Front of House
- > Restaurant Manager

Unit standards covered in this course

Unit Standard	OSTC Hospitality Course	Credits	Level	Version
167	Practise food safety methods in a food business under supervision	4	2	8
24526	Apply safe working practices in a commercial kitchen (Level 2)	4	2	4
13271	Cook food items by frying	2	2	5
13272	Cook food items by baking	2	2	5
13273	Cook food items by boiling	2	2	5
13274	Cook food items by poaching	2	2	5
13275	Cook food items by steaming	2	2	5
13276	Cook food items by grilling	2	2	5
13280	Prepare fruit and vegetable cuts	2	2	5
13281	Prepare and present basic sandwiches for service	2	2	6
13283	Prepare and present salads for service	2	2	5
13284	Clean food production areas and equipment	2	2	5
13285	Handle and maintain knives in a commercial kitchen	2	2	5
17284	Demonstrate knowledge of coffee origin and production	3	3	6
17288	Prepare and present espresso beverages for service	5	3	7
9677	Communicate in a team or group which has an objective	3	2	9
377	Demonstrate knowledge of diversity in workplaces	2	2	8
	Total	43		

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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