

Hospitality	NZQA Level	Duration	Campus	School
National Certificate in Hospitality (Food and Beverage Service)	3	6 months	Auckland	National Technology Institute
National Certificate in Hospitality (Operations Supervision)	4	6 months	Auckland	National Technology Institute
National Diploma in Hospitality (Management)	5	2 years	Auckland/Tauranga	National Technology Institute
National Diploma in Hospitality (Operational Management)	5	1 year	Auckland	National Technology Institute
Barista Short Course: Certificate of Achievement in Barista (HSI)		2 to 4 weeks	Auckland	National Technology Institute
Other short courses		2 to 4 weeks	Auckland	National Technology Institute
National Certificate in Hospitality (Cookery) Including the National Certificate in Hospitality (Basic Cookery) Level 3 (Incorporating London City & Guilds Diploma in Food Preparation and Cookery (Cookery Arts))	4	2 years	Hastings	The College of Future Learning NZ

This programme is delivered by The College of Future Learning NZ (FutureCOL) at our Hastings campus.

FutureCOL Certificate in Hospitality (Professional Cookery) Level 4

Including the National Certificate in Hospitality (Basic Cookery) Level 3

(OPTIONAL Incorporating London **City & Guilds Diploma in Food Preparation and Cookery (Culinary Arts)**)

This qualification recognises the competence, skills and knowledge required of chefs with some experience, who are involved in cooking non-routine dishes in a commercial kitchen.

Programme Description

The compulsory section of this qualification covers the skills and knowledge related to:



- preparing and cooking complex meat dishes
- complex soups
- complex sauces
- complex fish dishes
- seafood dishes, seafood dishes
- complex hot and cold desserts
- complex pasta dishes
- complex pastry dishes
- hot cocktail food
- complex poultry dishes
- baking basic leavened and unleavened bread
- preparing and present cold larder products and cold cocktail food

The elective section enables candidates to select unit standards that meet the requirements of their job role. The comprehensive skills acquired from this course will ensure that students can respond competently and efficiently to the demands of the modern kitchen.

Students will be qualified to accept and respond to the challenges and wider opportunities of the national and international hospitality industry.



Programme Features and Highlights

- Offers huge scope for graduates to transport their employable skills to global locations
- Two NZ Qualifications plus optional internationally recognised London City and Guilds Diploma in Food Preparation & Cookery 7065 (Culinary Arts)
- Small class sizes gives you excellent level of tuition and access to tutors
- Assistance to gain some part-time employment in local businesses while studying
- Practical course content under the guidance of industry-experienced, qualified tutors

Duration: 2 years

Pathways

The programme provides students with pathways to various higher level qualifications at Level 5.

Entry Requirements

- 18 years of age or older (international students)
- Completion of New Zealand Year 12 secondary schooling, or international equivalent
- International students for whom English is not their first language require IELTS 5.5 with no band score lower than 5 ([or the equivalent level of English](#))

Enrolment Intakes 2013: 30 Oct 2013, 19 Feb 2014 (to be confirmed)

First Year

Fees

Tuition Fee: NZ\$19,000

Resource fee: NZ\$1,950

Registration: NZ\$250

Insurance: NZ\$450

London City & Guild Exam Fee (optional) NZ\$550

Total Cost: NZ\$21,650

(First year Scholarship NZ\$3,000 available for applicants with good academics and IELTS)

Second Year

Fees

Tuition Fee: NZ\$9,000

Resource fee: NZ\$900

Insurance: NZ\$450

Total Cost: NZ\$10,350

Fees for both years include:

- Uniforms, knives, cookbooks and examination fees