



New Zealand Diploma in Cookery (Advanced) (Level 5)

with strand in Cookery



Domestic Fees
\$8,163



Duration
1 year full-time



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WESTERN INSTITUTE OF
TECHNOLOGY AT TARANAKI
TE KURA MATATINI O TARANAKI

with strand in Cookery

This qualification gives those employed in senior chef positions a credential that will enhance their employment opportunities in professional kitchens across the hospitality sector. You will plan, prepare and present a range of larder, meat, poultry and fish dishes and menus designed for professional restaurant contexts.

You will also learn how to plan and monitor the other essential ingredients of a successful professional kitchen including workflow, supplies, operational procedures, compliance, staff and menu design.

You will learn how to:

- select and apply staffing strategies to meet performance targets.
- plan and monitor workflow and supplies in a commercial kitchen.
- manage operating procedures and compliance requirements for operational roles.
- manage staff relationships for operational roles.

Cookery strand:

- Plan and produce a broad range of larder dishes employing advanced preparation, cookery and presentation techniques.
- Plan and produce a broad range of meat, poultry and fish dishes employing advanced preparation, cookery and presentation techniques.
- Plan, develop and design advanced dishes and menus suitable for implementation in a commercial environment.

Patisserie strand:

- Plan and produce a broad range of advanced patisserie and yeast goods suitable for a commercial hospitality business.
- Plan and produce a broad range of gateaux and torten suitable for a commercial hospitality business.
- Plan and produce a broad range of hot and cold desserts suitable for a commercial hospitality

business.

Courses

DIC5.100

Staff Management

This course aims to development students' knowledge and understanding of the principles of identifying staff training needs, staffing strategies to meet performance targets and managing staff relationships for operational roles.

DIC5.200

Kitchen Operations 3

This course ensures students have the theory to develop and implement food safety management systems that are based on hazard analysis and critical control points (HACCP) principles, requirements for resource management for a kitchen, supervising food production and knowledge of the principles of menu planning and costing.

DIC5.300

Larder

This course aims to develop and implement food safety management systems that are based on hazard analysis and critical control points (HACCP) principles, requirements for resource management for a kitchen and supervising food production. Plan and produce a broad range of larder dishes employing advanced preparation, cookery and presentation skills.

DIC5.400

Hot Kitchen 4

This course aims to develop and implement food safety management systems that are based on hazard analysis and critical control points (HACCP) principles, requirements for resource

with strand in Cookery

management for a kitchen and supervising food production. Plan and produce a broad range of meat, poultry and fish dishes employing advanced preparation, cookery and presentation skills.

DIC5.500

Menu Design

This course aims to provide knowledge about the principles of menu planning and the principles of the dining experience including the influences of the impact of gastronomy including cultural, religious, science and technology. It will provide awareness about the costing of dishes and designing advanced dishes and menus.

DIC5.600

Patisserie 3

This course aims to develop and implement food safety management systems that are based on hazard analysis and critical control points (HACCP) principles, requirement for resource management for a kitchen, supervising food production, knowledge of the principles of menu planning and costing and the principles of the dining experience including the influences of the impact of gastronomy including cultural, religious, science and technology. Plan and produce a broad range of advanced patisserie and yeast goods.

DIC5.700

Patisserie 4

This course aims to develop and implement food safety management systems that are based on hazard analysis and critical control points (HACCP) principles, requirements for resource management for a kitchen, supervising food production, knowledge of the principles of menu planning and costing and the principles of the dining experience including the influences of the impact of

gastronomy including cultural, religious, science and technology. Plan and produce a broad range of gateaux and torten.

DIC5.800

Patisserie 5

This course aims to develop and implement food safety management systems that are based on hazard analysis and critical control points (HACPP) principles, requirements for resource management for a kitchen, supervising food product, knowledge of the principles of menu planning and costing and the principles of the dining experience including the influences of the impact of gastronomy including cultural, religious, science and technology. Plan and produce a broad range of advance hot and cold desserts.

Programme Specific Information

Class Times

Classes are taught 3 days per week.

Jewellery

Students will be required to remove visible jewellery including facial piercings prior to practical classes.

Work Experience

There is no work experience component in this programme, however work experience or part-time employment is strongly recommended.

Entry Requirements

- New Zealand Certificate in Cookery (Level 4); or
- Equivalent knowledge, skills, work experience or study.

Career Options

Supervisory role, leadership, Manager, Executive Chef within the hospitality/ tourism industry.