

DIPLOMA IN PROFESSIONAL COOKERY

Gain skills in food preparation, cooking and serving food. Learn baking and patisserie skills.

ENROL NOW!



Make culinary
arts your career.

Students will be prepared for the reality of working in the catering and hospitality industry. This programme includes theory and practice in food preparation, cooking principals and practice, food and safety hygiene.

Students are encouraged to seek part-time work in hotel kitchens while studying. This provides valuable hands-on training and skill enhancement in an industry setting.

Our mission is to prepare students as chefs; employable in star category hotel kitchens.

This programme is taught over two years (five trimesters).

PROGRAMME INFORMATION YEAR ONE

- > Safety at work
- > Food safety at work
- > Food preparation methods
- > Cost control operations
- > Storage and care of materials
- > Nutrition at work
- > First Aid
- > Cooking methods including: boiling, poaching, stewing, steaming, braising, deep frying, shallow frying, baking, roasting, grilling, microwave
- > Cold food preparations
- > Basic pastry techniques
- > Restaurant and wine service
- > Preparation, cooking and service including: meat and poultry, fish and shellfish, stocks, sauces, soups, pulse and vegetable, pastry, farinaceous, pasta and rice, cold preparation, egg and savoury dishes.
- > Kitchen design and budgeting
- > Nutrition and menu planning
- > Budgeting, costing and control



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PORIRUA
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ADDITIONAL INFORMATION

- > Managing work place operations: organise different styles of food service operations
- > Manage a team: organise theme lunches and dinners as a team
- > Staff selection and interview process

YEAR TWO

Prepare and bake:

- > paste based products and desserts
- > cakes and sponges
- > meringue products and desserts
- > chemically aerated products
- > fruit based desserts

Prepare:

- > Gelatine set desserts
- > Egg set desserts
- > Hot and cold sauces

Prepare and use:

- > Creams, fillings and glazes
- > Decorative mediums

Students will undertake a full-time (40 hour week) 13 week internship in a hotel kitchen.

FURTHER STUDY OPTIONS

Graduates of this programme may wish to progress into further study within the industry.

CAREER OPPORTUNITIES

Graduates will have the knowledge and skills to work as a kitchen hand, commis chef progressing to sous, head or executive chef within hotels, restaurants, institutional and catering companies.

QUALIFICATION

Graduates gain the Diploma in Professional Cookery and have the opportunity to gain three internationally recognised City & Guilds qualifications including a Certificate in Food Preparation & Cooking and Diploma in Food Preparation & Cooking (Culinary Arts) in year one of their study and in year two, the Diploma in Patisserie.

LOCATION

Auckland campus, 450 Queen Street, Auckland City

START DATES

10 February, 3 June, 15 September

DURATION

Two years, full-time

LEVEL

5

FEES (NZ\$)

Year 1 \$19,995 (Includes Chef's knives and uniform)

Year 2 \$9,995

ENTRY REQUIREMENTS

Successful completion of qualification equivalent to New Zealand Year 12

IELTS 5.5 or equivalent



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