

# NEW ZEALAND DIPLOMA IN COOKERY LEVEL 5 - ADVANCED COOKERY



The aim of the programme is to advance the learner's skills in culinary practice. In particular, this programme aims to develop the learner's abilities in researching, planning, developing, implementing, and analysing of food products, recipes, and menus which ensure advanced practice in food preparation, cooking and presentation.



## Course Outline

In this programme you will learn the skills you need to gain confidence and knowledge in:

- Supervise Staff Training
- Resource Management in Food Preparation
- Food Safety Supervision for Catering
- Menu Planning and Costing
- Global Influences on Eating and Drinking
- Supervise Food Production
- Advanced cookery - vegetable, vegetarian dishes, meat, poultry, game dishes, fish and shellfish
- Advanced Food and Beverage Event
- Advanced Applied Food Project

## Course Requirements

- You must be a New Zealand Citizen or Resident to study this programme
- Must have achieved the New Zealand Certificate in Cookery level 4 or equivalent
- Applicants must be over 18 years of age

## Course Outcomes

Graduates will be able to gain employment as senior Chefs producing advanced dishes in a professional kitchen. In addition, graduates may pursue higher level employment opportunities in food production operations leading to senior or supervisory roles. This programme allows graduates to obtain management skills in a commercial kitchen. On completion of this programme, graduates can undertake degree study in culinary arts, or hospitality management.



## Your Student Experience

Your studies will be completed via our Learner Management System. Once registered, your student experience is accessible on any PC, most portable or mobile smart devices - meaning you can literally study anywhere, anytime to fit into your lifestyle! Our chef instructors are there to guide you throughout your programme, keeping you motivated until successful course completion.

## Course Features

- Join a global community of online culinary students just like you
- Receive one on one tuition, mentoring and feedback with your Chef Instructor
- Fit your study programme into your own schedule
- Have access to all the course material required to complete the modules and assessments
- Complete your course with real skills that will help you succeed in today's competitive workplace
- Have a completed e-portfolio (online CV) and be ready to apply for the job you have always dreamed of
- Personal login to our Learner Management System
- No need to take time off to attend classes
- Access to our Hi-Contact teaching model designed to ensure successful course completion for all students

## Course Duration

The New Zealand Diploma in Cookery Level 5 with strands in Cookery or Patisserie is a full-time programme of study of 34 weeks duration, plus a 2-week holiday. This programme has a minimum average of 70 hours for industry practical.

## Course Fees

Course fee \$5090 (2024) - please note we do have interest free payment options available or you may be eligible to access a Studylink loan. Please check the fees page on our website for possible additional costs.