



“Two highlights of the degree for me were the charity dinner that students organised and hosted in just the first year of the programme, and the final year project where students could choose to work on whatever they wanted.”

**NICK KEEN**  
EXECUTIVE CHEF QUEENSTOWN  
BACHELOR OF CULINARY ARTS

# Culinary Arts

Design your career in food



“From cheffing to teaching, food photography, event managing, and everything in-between – this programme prepares you for it all.”

**EMILY JORY**  
PATISSERIE CHEF AND CAKE DESIGNER  
BACHELOR OF CULINARY ARTS



“I wanted a more ‘hands on’ approach to food than university provides, and a programme that could be tailored towards teaching, as I knew that was what I wanted to do from day one. This degree offered it all!”

**EMILY HENDERSON**  
FOOD TECHNOLOGY TEACHER  
BACHELOR OF CULINARY ARTS

[www.op.ac.nz](http://www.op.ac.nz)

Cover image: Sophie James  
Consultant at Miele Equipment  
Bachelor of Culinary Arts graduate 2018

## WHY STUDY

# Bachelor of Culinary Arts

Every dish you eat, every meal you experience and every food product you purchase has been intentionally designed in some way. Studying food design provides you the technical cooking skills, creative design tools and the innovative business practices that will allow you to be a market leader within the ever-evolving world of food.



Our experienced lecturers are industry experts and winners of Ako Aotearoa National Tertiary Teaching Excellence Awards.

## WHAT WILL I STUDY?



### FOOD

- Cooking skills
- Sensory analysis skills
- Applied food science



### CREATIVE THINKING

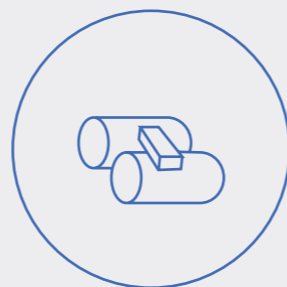
- Design thinking tools
- Applied experimentation
- Real-world problem solving
- Applied food science



### INNOVATIVE ENTERPRISE

- Leadership
- Enterprise
- Sustainability

## HOW WILL I LEARN?



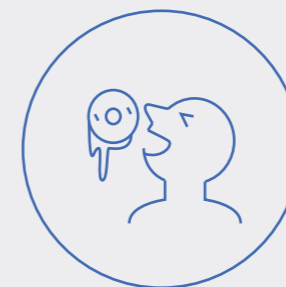
### EXPLORE

You will explore the world of food through its technical, sensory and scientific applications.



### EXPERIMENT

You will experiment with your ideas to create new food offerings.



### EXPERIENCE

You will make and deliver your food offerings to consumers within real-world contexts.

## Tailor your degree to your career aspirations

Our learners' career aspirations are the key driver behind how we structure our programme and our teaching methods. Projects are designed to be responsive to the areas of food that are of interest to you. This means if you are passionate about a particular area of food then our degree will allow you to develop a career within it.

## Our learning environment

**We prepare our graduates to be the future leaders of the food sector.**

You will cultivate applied technical and creative thinking skills, including specialised culinary techniques within your culinary area of interest and ways to develop new and innovative offerings to give yourself a competitive edge. Business modelling, brand development and marketing strategies all form part of your learning.

Through applied, hands-on projects with local employers and businesses, you will develop real-world skills and apply your creative and technical knowledge into everyday situations.

## Do I need culinary experience?

No prior culinary knowledge is required to enter into our degree. All that we ask is that you have a passion for food! There are academic entry requirements to get into the programme – however, if you don't meet these, please contact us for a chat and we can advise you on the best path for you.

## Is the Bachelor of Culinary Arts the same as a university degree?

Yes, the Bachelor of Culinary Arts is a nationally recognised creative qualification. It is the equivalent of any bachelor degree from a university, with the added advantages of hands-on project work and internships.

## What jobs could I get?

Our graduates work across the food sector including restaurant chefs, pastry chefs, culinary artisans, food product designers, recipe developers, marketers and teachers, just to name a few.

## How can I use the Bachelor of Culinary Arts to make a better world?

**Gain a qualification that helps you make a difference!**

Our degree takes sustainable practice seriously, and incorporates sustainability principles in the programme. You will learn how to reduce waste and discover innovative ways to reuse and recycle food. Many of our student projects have showcased the importance of supporting local producers, reducing food waste, and buying seasonal produce.

**Be part of the change!**

