



OTAGO

POLYTECHNIC

Te Kura Matatini ki Otago

**FOOD
DESIGN
INSTITUTE**



Food Design Institute

**Cutting edge culinary
arts and innovative design**



The Food Design Institute at Otago Polytechnic is home to the Bachelor of Culinary Arts, New Zealand's first culinary arts degree. We are also the first in the world to use design to teach culinary arts.

Kia ora Welcome

Cutting edge culinary arts and innovative design unite at the Food Design Institute.

A world leader in Food Design Education, the Institute produces graduates who are food savvy, ambitious and innovative. They are equipped with a skill set that allows them to think on their feet and to adjust to consumer-driven trends – vital in the rapidly evolving world of culinary design.

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What is Food Design?

Food Design is a wide-ranging concept that includes the use of design thinking principles in the production and delivery of food and beverage experiences.

Food Design could lead to a career as a chef, artisan food producer, food writer, teacher, entrepreneur, promoter and much more!

Students get to embrace and explore the concept of multisensory food design. Our award-winning staff teach the fundamentals of food preparation interwoven with progressive design techniques. We teach students to transform traditional dishes into modern culinary masterpieces and to create bespoke food experiences to inspire and delight.

Industry experts work here

Do you need help developing a new food-related product or business? Our team of industry experts are also available to design and develop food business concepts, undertake research and development for new food products and help incubate innovative start-ups.

For more information, email ebshss@op.ac.nz



Events and experiences

Eat Street

Otago Polytechnic's Eat Street is a showcase of Bachelor of Culinary Arts student culinary creations.

Eat Street takes place in Semester Two each year and is an event where students' projects are showcased to the public. These range from pop-up restaurants and food stalls through to the sampling and purchasing of artisan products.



AKO Espresso Café

AKO Café is where our students gain the valuable skills needed for front line service in the café and bar sector. 'Ako' is a Māori word that means to both learn and teach. This is a live classroom with real-world learning. The café serves quality coffee, specialty drinks and a variety of tasty sweets and savouries. AKO is located on a street-front position on Harbour Terrace, outside Manaaki (M Block).

Fiona McLaren



"I love learning from my Front of House students, as much as they do from me," says Fiona. With over twenty years' experience in Hospitality, Fiona has worked in five different countries during her career. She is the Front of House lecturer in Hospitality across all the programmes and is committed to providing a multifaceted, safe and secure learning environment to develop students' skill sets for Front of House Service excellence.



Public lunches and dinners

The Food Design Institute offers a series of themed lunches and dinners, open to the public.

We offer seasonal and creative menus at very affordable prices, catering to the needs and tastes of all. Our public lunches and dinners are student operated, allowing them to showcase their skills and creative designs.

Daniel Pfy



“The most important thing about teaching is maintaining a good relationship with the students,” says Daniel. Born in Switzerland, he has an extensive background in Hospitality and his experience includes executive chef roles for the Sultan of Brunei and the Hyatt Regency in New Delhi. Daniel specialises in food and beverage management, cost control and marketing.

Mick McHugh



“I really enjoy seeing students grow in confidence,” says Mick, “and I like putting my knowledge and skills to good use.” Starting a food industry in 1969, he worked nights after school before becoming a trainee chef. A decade later, Mick moved to New Zealand and, after becoming a qualified chef and running his own restaurant for six years, he took up a lecturing position at Otago Polytechnic.

Student projects





Success story

Liz Christensen is a Food Designer, and the owner of The Inspired Pantry, a successful Dunedin catering business. Liz has always had a passion for food and its role in bringing people together to create memories.

She enrolled in the Bachelor of Culinary Arts at Otago Polytechnic to help build her career. The formal learning provided by her degree definitely helped her achieve her culinary and business dreams. “The combination of technical food skills, creative design and business management knowledge provided me with an excellent foundation from which to grow as a business owner and food innovator,” says Liz.

Since acquiring The Inspired Pantry in early 2015, Liz has been busy getting to grips with all aspects of the business. “I’ve been learning about our customers and their needs, as well as exploring some new ideas with my excellent team of chefs.” She is also keen on developing new directions for the business in the area of creative food experiences.

“It’s hugely rewarding to put so many things that I studied as part of my degree into everyday practice,” she says.

Liz loves the creativity and scope of Food Design. “Food does more than feed our bodies. It has the power to surprise us, to delight us, and to bring us together.”



“I love to surprise my clients and exceed their expectations, through food inspired by the world around us.”

Liz Christensen
Bachelor of Culinary Arts

Student projects



BCA
Student
Showcase

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Product development

The Eden Incubator

Bachelor of Culinary Arts students sell foods and trial new products at a series of weekly pop-up markets in Otago Polytechnic's central social space, The Hub.

Situated next to Eden Café, the Eden Incubator pop-up market offers a range of products, from breads and dips to tarts and other artisan foods.

The market also includes a collection of new retail products produced by the third-year students made from 'low-value' Central Otago cherries and apricots. Students use their design skills to 'add value' to small, marked or overripe stone fruit, turning them into delicious commercial products.

Commercial & sustainable

This sustainable product initiative educates students, brings them into contact with real customers, and also benefits the public. At each market, the students offer tastings of their products and educate customers about the 'closed-loop' system. As demand has grown for Eden's home style products made from regional ingredients, the student retail group has decided to expand, creating Eden Pantry. The products are now available to purchase through the Eden Café and the packaging is made from waste cardboard. In addition, when customers return the jars, they receive a free coffee or tea from the café.



A real-world approach

In conjunction with the weekly Eden markets, students within the Eden Incubator design food experiences for external clients. This allows students to take a real-world approach to their studies, while being mentored by industry professionals.

Find out more about the Eden Incubator:
www.edenincubator.com

Connect on Facebook:
www.facebook.com/edenfoodincubator



Tim Lynch

“Sustainability in the food sector is both a tradable commodity now and a real opportunity to incorporate integrity into business strategy,” says Tim. A lecturer in the Food Design Institute, Tim’s focus is on sustainability in the food industry. His own research led him to create his self-sustaining entrepreneurial venture – the Boatshed Smokehouse.



Mark Lane

“The Eden Incubator allows me to mentor the next generation of chefs in a safe and creative environment,” says Mark. Dunedin diners are likely to recognise Mark from his ten years as owner and head chef of High Tide Restaurant and before that, a stint at Bell Pepper Blues.

Success story

Penelope is a trained naturopath, medical herbalist and holistic nutritionist and is also the founder and creator of Botanical Kitchen, a company that combines herbs and traditional medicine with food. She'd always wanted to make a career out of working with food but didn't want to cook for a living.

"When I saw the ad for Otago Polytechnic's Bachelor of Culinary Arts something clicked. I knew it wasn't just about learning how to be a chef, it was business design with food as the medium and that really appealed to me."

It was a project in her second year that left a bitter taste in Penelope's mouth but led to the sweet smell of success.

"I was driving around and noticed hawthorn berries growing at the side of the road and started wondering if I could use them, as not only are they medicinal but they're free. The berries were extremely bitter and I was nearly going to throw them out but instead they now form the basis of a line of drinks I've developed, similar to Angostura or Swedish bitters."

"The western world has lost its taste for bitter foods and it's been replaced by sugar. The Chinese include bitter food as part of every meal, bitter foods have health benefits and it's my mission to get that balance right."

Penelope is enthusiastic about the Culinary Arts study offered at Otago Polytechnic. "There's a huge amount happening here, it's a very exciting place to be."

"We're so lucky in New Zealand to have access to plants that can make us healthy, but most of us don't know how to use them."

Penelope Baldwin
Bachelor of Culinary Arts



Student projects



Student projects



Success story

Victoria Madison is on a mission to make sustainable food more mainstream. Her business, The Revival Food Company, focuses on creatively re-using and transforming food by-products. Her passion is contagious and her stall at the Otago Farmers' Market is steadily growing its customer base.

Victoria, who also now caters for functions, sources ingredients that have been used in one capacity to give them a second life in another. She turns by-products from beer and chocolate-making processes into food and beverages.

"I was concerned by the enormous amounts of food waste," Victoria explains, "and thought there had to be a better way of dealing with it than simply discarding it."

She collects the spent grain left over from the brewing process at Emerson's, a Dunedin artisan brewery, dries it and produces flour. "It's like baking with wholemeal flour," says Victoria. "It's fantastic to use." Victoria also takes the leftover husks from cocoa beans from Ocho Chocolate, grinds them and turns them into meal, which she uses as a cocoa replacement.

Victoria is grateful for the enormous amount of support she received from the Food Design Institute during her degree. "I had a fabulous experience," she says. Since starting The Revival Food Company, she has also found suppliers to be very supportive.

"The Love Food, Hate Waste movement is slowly trickling into New Zealand, and it's a philosophy that I like to live by," she explains. "There is always going to be a degree of waste with food – giving by-products a second life is great fun!"



"I wanted to minimise food waste and take a renewable approach to food design."

Victoria Madison
Bachelor of Culinary Arts

Cookery



We help students begin their journey from cook to chef. Our hands-on programmes teach a broad range of essential kitchen techniques along with supervisory and business skills.

Our Cookery graduates go on to chef positions in restaurants, bars and cafés, or find work in catering companies, vineyards, boutique lodges and hotel chains.

Work experience is an important part of our Cookery programmes, allowing our students to apply their practical learning outside of the classroom and giving them a chance to increase their knowledge and develop real-world skills.





Chloe Humphreys

“I am constantly surprised and inspired by the ideas and enthusiasm that students bring to the Food Design Institute,” says Chloe. “Learning is very much a reciprocal relationship at Otago Polytechnic.” She loves the multifaceted nature of food, and her own personal health journey has led her to be particularly passionate about whole foods. Chloe, who studied Design and Art History at university before going on to work full-time in the food industry, enjoys helping students be mindful about what they choose to put into their bodies, using food as a tool for healing.



Julie Feary-Law

“I love educating students on how to produce good, simple, honest food,” says Julie. She has a passion for healthy, natural foods and has had twenty years’ experience as a chef in New Zealand and abroad. Julie enjoys providing a flexible learning environment and helping students realise their full potential.



Andreas Pfyl

Certificate in Professional Cookery (Level 4)

Andreas loves the freedom that working with food gives you. “You can create new dishes every day,” he says. He has a particular fondness for Japanese cuisine which he describes as “precise and sophisticated.”

Enjoying the hands-on, practical approach to learning at Otago Polytechnic, the highlights of his Certificate were the field trips and market days. “I enjoyed being part of a large-scale production in a commercial environment,” he explains.

After working as a Sous Chef at the Blanket Bay Lodge, Andreas has now started a new position at the Victoria Jungfrau Hotel in Switzerland as a Chef de Partie.

International Food Design Conference

The International Food Design Conference and Studio is a forum where chefs and others involved in the food industry work with designers and design researchers. They deliver presentations, workshops and food experiences to an international audience.

Every two years, high profile culinary artists and designers from throughout the world converge on Dunedin for a series of lectures, workshops, tutorials and dining experiences over three days. A 'must attend' for chefs, food producers, growers, food technologists, media, bloggers and foodies – the conference allows the food industry to connect with the public and boosts understanding of the latest trends.

International Food Design Conference 2014

The 2014 Conference explored the interplay between food and design and considered the food design industry's future. Guest speakers included internationally-respected chefs and food designers, such as leading US food designer Emilie Baltz. Another overseas participant was Chloe Morris, a London-based food designer who has a Bachelor of Arts degree in interior architecture, but spends much of her time combining ingredients in order to tell stories, by using food.

International Food Design Conference 2016

The 2016 Conference celebrated 'The Human Touch', recognising the stories and influence of people who grow, manufacture and prepare our food. Whether they are a chef, artisan producer, farmer, processor, manufacturer, charity worker or home cook, these are the people that sustain, educate and entertain us. Al Brown, one of New Zealand's best-loved celebrity chefs, spoke at the conference. International guest speakers included Marije Vogelzang from the Netherlands – author of 'Eat Love', and international guest lecturer and food artist. Another overseas participant was Nigerian chef and food designer Michael Eļęgbedę.

Find out about the next conference: www.fooddesign.org.nz





Richard Mitchell



“The International Food Design Conference is very much putting Dunedin on the international map,” says Richard.

A professor in Food Design, he loves that the Bachelor of Culinary Arts allows him to see students grow in skill, confidence and thinking over three years. “It is a very personal journey for each one of them that I feel privileged to be part of. It fills me with immense pride to see the passion with which they explore food.” Richard has many years of experience in front of house in tourism, hospitality and the service sector and more than two decades researching hospitality consumer behaviour.

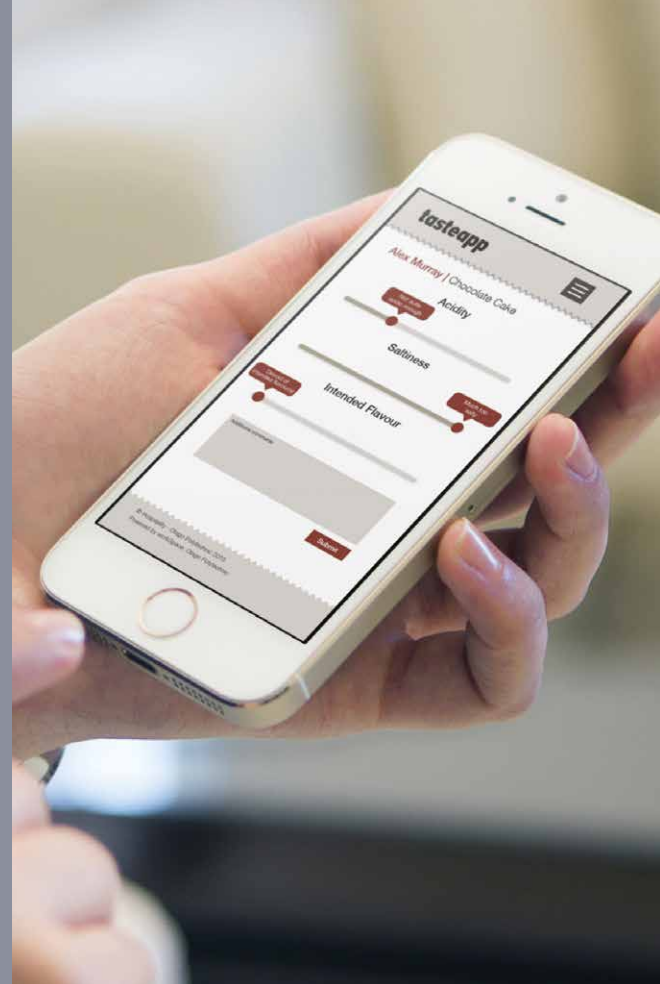


Taste IT: How to talk with your mouth full

Food Design lecturer Stephen Ellwood came up with the idea of creating an app called Taste IT. This allows tasters to give feedback using their mobile phone or tablet and for the data to be automatically graphed.

As part of their learning, Culinary Arts students develop dishes and ask for feedback about things like acidity, flavour, sweetness and saltiness. This feedback system has always caused students stress in the past as tasters would rate the different tastes on paper and students struggled to work with the data and graph it.

Thanks to Taste IT, students can now take taster feedback onboard quickly and use it to improve their dishes.



Stephen Ellwood

“Now students can focus on adjusting their recipes rather than how to graph the data. All that time I spent on this project feels worth it,” says Stephen. Enjoying sharing his experiences in catering with students at all levels, Stephen has an extensive background in hospitality spanning over twenty years in the industry. Initially, his focus was on the hotel market and the management of industrial kitchens but he is now involved in the Level 3 Cookery foundation programmes through to the Bachelor of Culinary Arts degree.



A crafty brew

While the idea of a brewery in the classroom may sound like many students' idea of heaven, the applied learning opportunities it presents excite Food Design lecturers Adrian Woodhouse and David Gillespie.

The pair quickly identified the rapidly expanding New Zealand craft beer industry as a viable teaching resource. After researching some of the successful emerging craft beer brands in Wellington, Adrian and David started their LABEERinth craft beer initiative in late 2012 to capitalise on the outreach achieved by the popular Food Design Institute Facebook page, The Lab.

“The endeavour has now evolved to a level where we have produced 120 litres of our own labelled craft beer, and our production kitchen is now a registered brewery,” Adrian says.

“We are blessed in New Zealand to have some of the world's best raw ingredients with the superior hops and malt that hail from the Nelson region,” David explains. “We have also integrated sustainability into our brand naturally by using recycled bottles.”

David Gillespie



“We are lucky in New Zealand to have a great craft beer culture,” David explains. He believes that if you are interested in pursuing the food and beverage industry, you need to be very enthusiastic. David enjoys being part of a constantly evolving industry, and helping his students graduate to bigger and better things.

Adrian Woodhouse



“A Bachelor of Culinary Arts graduate could create their own craft beer within this incubator, and either invest capital themselves or contract brew to an existing brewery. The scope for success is unlimited,” says Adrian. He describes his teaching ambition as “to inspire, motivate and teach students” and to “light the fire in their minds.” His professional background is a blend of contemporary food design and artisan food production.



Front of House

We take a very practical approach to learning – offering training opportunities in safe and secure real-work, and simulated work experience situations.

Our graduates in Food and Beverage Service go on to positions in professional café and bar service, including counter and table service, food preparation, cocktails and bar service with barista knowledge.

Training facilities on-site include our training restaurant, Ozone Café, Eden Café and AKO – our student-operated café. Industry work experience placements allow students to practise their newly-acquired skills in a real-world environment.



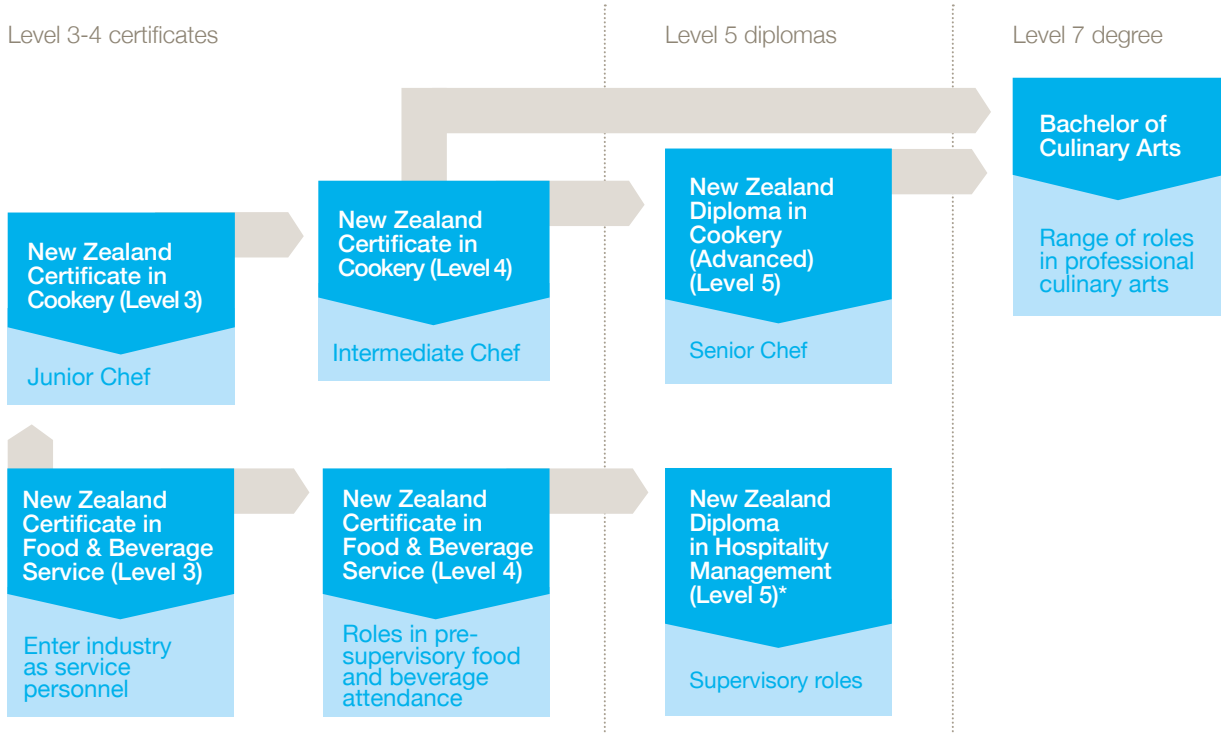
Amanda Linklater
National Diploma in Hospitality
(Management) (Level 5)

Amanda completed her Diploma at Otago Polytechnic in 2010 and then moved straight into a role as a Graduate Management Trainee (GMT) with the Accor Hotel Group.

She loved her time at Otago Polytechnic, especially the hands-on aspect of learning. The quality of teaching also impressed her. “The lecturers really knew their stuff,” Amanda explains. “They taught by personal experience, and their passion only served to drive the students even more.” A high point during her study was entering the Restaurant Association of NZ Culinary Fare competition, which she recommends to anyone completing a hospitality programme at Otago Polytechnic.

Amanda is currently the Housekeeping Manager at Hotel St Moritz – a boutique hotel located in Queenstown.

Hospitality pathways



* subject to final approval

ENTER: You can enter all of our programmes directly, without having to follow a pathway, as long as you meet the specific entry criteria for that qualification. Successful completion of one programme does not necessarily guarantee you entry to a higher level qualification. Please check all entry requirements carefully.





The Dunedin food scene

Putting Dunedin on the culinary map

Here are just some of the cafés, restaurants and caterers who are doing great things with food:

- > Vogel Street Kitchen – a destination café in Dunedin’s Warehouse precinct that serves regional food and wood-fired pizza
- > Bracken – a fine dining restaurant serving contemporary New Zealand cuisine, offering 5,7,9 or 12-course set tasting menus
- > Carousel Bar – a lounge bar serving the latest cocktail innovations
- > The Dunedin Craft Beer and Food Festival – an annual celebration of the brewing and culinary heritage of Otago
- > The Valley Project – home to the North East Valley Community Gardens.



Dunedin has a vibrant café, bar and restaurant scene that has grown increasingly innovative and adventurous in recent years. The city's status as an incubator of Food Design talent is rapidly rising. Eateries are now designing, testing and producing new and exciting food and food experiences.



Experience the Otago Farmers' Market

The Otago Farmers' Market is an exciting example of where Dunedin's culinary arts scene is heading. Held every Saturday morning in the iconic Dunedin Railway Station's car park, the market not only sells local fresh produce, cheese, meat, fish and wine – it also has a great range of food stalls. From bagels, crepes, croissants and bacon butties, to exciting street food – the Otago Farmers' Market is a fantastic place to experience Dunedin's food scene at its freshest and best. It's also home to talented Food Design Institute graduates, Victoria Madison (The Revival Food Company), Nicky Keith (The Otago Preservation Company, and Kevin Gilbert (Gilbert's Fine Foods).

Recognition of Prior Learning

Have you worked in the hospitality industry for at least ten years and want your skills formally recognised? We offer a one year, distance programme with workshops in Dunedin that is ideal for those with experience of the hospitality industry.

Using our Assessment of Prior Learning (APL) process, we measure your existing knowledge against the Bachelor of Culinary Arts and give you academic credit towards this degree. This process is especially valuable for those who are already employed, as you don't have to leave your job to achieve the qualification.



Alastair Bolland
Bachelor of Culinary Arts

Alastair Bolland was pretty excited when he discovered that Otago Polytechnic's Recognition of Prior Learning meant he could gain academic credit for his years of work experience. It also meant he could complete a qualification without leaving his job. "I could get a degree without having to put my life on hold for three years," he says.

Al, who runs the Running Duck eatery in Geraldine, found working towards his Bachelor of Culinary Arts really enjoyable. "The lecturers were fantastic – really interested in you as a person – and this made you really want to get into it."



Tony Heptinstall

"APL is a great way of getting all your years of industry experience recognised in a formal qualification," says APL facilitator, Tony. His role as Programme Manager at Otago Polytechnic involves making sure that the environment is a safe place to study and giving students every opportunity to succeed. Tony teaches, assists and is involved in the development and promotion of the Bachelor of Culinary Arts programme.



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