

Bachelor of Culinary Arts

"A love of health and wellness and a passion for food has led Penelope Baldwin to establish her own herbal dispensary and grocer."

- [Read about Penelope Baldwin](#)
- [More Food & Hospitality programmes](#)

[APPLY Download PDF](#)

Domestic fee: \$7,585 (first year)

International fee: \$24,980 (first year)

[Compulsory student levy >](#)
[StudyLink >](#)

► HSS CD
OT5081



Location

Dunedin

Duration

Three years full-time; part-time not available

Delivery

On campus with practical sessions in our training restaurant.

An option is available for those with relevant work experience through the Assessment of Prior Learning process. [Find out more >](#)

Credits

360

Level

7

Start

February

Apply

By 30 November. Late applications are accepted based on the availability of places in the programme.

- Location
 - Intake
 - Study breaks
- Dunedin
 - 1 February 2021
- Dunedin
 - 8 March 2021
- Dunedin
 - 7 June 2021
- Dunedin
 - 22 February 2021
 - 28 June 2021 - 16 July 2021

- 19 April 2021 - 30 April 2021
- 4 October 2021 - 15 October 2021
- Dunedin
- 22 February 2021
- 28 June 2021 - 16 July 2021
- 19 April 2021 - 30 April 2021
- 4 October 2021 - 15 October 2021
- Dunedin
- 22 February 2021
- 28 June 2021 - 16 July 2021
- 19 April 2021 - 30 April 2021
- 4 October 2021 - 15 October 2021
- Dunedin
- 21 February 2022
- 27 June 2022 - 15 July 2022
- 18 April 2022 - 29 April 2022
- 3 October 2022 - 14 October 2022

Got a passion for food and cooking, a curious mind and a desire to experiment with food?

The only one of its kind in the Southern Hemisphere, your career aspirations are the key driver behind how we structure our courses and teaching methods in this degree.

Projects are designed to be responsive to the area(s) of food that interest you most so we can tailor your learning.

Gaining hands-on experience in our training kitchens, you'll develop technical and creative thinking skills, including specialised culinary techniques, and ways to develop new and innovative offerings to give yourself a competitive edge.

Business modelling, brand development and marketing strategies will all feature in your learning. And small class sizes guarantee you'll receive individual attention and guidance from our award-winning teaching staff.

Our degree also takes sustainable practice seriously. You'll learn how to reduce waste and discover innovative ways to reuse and recycle food. Plus, through hands-on projects with local employers and businesses, you'll develop real-world skills and apply your knowledge in everyday situations.

Got leadership experience in the food industry?

We offer a one-year distance programme for people with relevant leadership experience.

We can measure your existing knowledge and skills against the Bachelor of Culinary Arts and give you academic credit towards this degree using our Assessment of Prior Learning (APL) process - so, you can keep working full-time while you complete your study!

[Find out more >](#)

- ▶ Entry requirements
- ▶ You will learn
- ▶ Your workload
- ▶ Health and Safety
- ▶ Additional costs
- ▶ Student loans and allowances
- ▶ Apply Now