



New Zealand Certificate in Cookery (Level 3)



Domestic fee: \$3,879

International fee: \$12,630

Compulsory student levy >
StudyLink >

*Fees are approximate, subject to change and exchange rates

Location	Dunedin
Duration	17 weeks full-time; part-time not available
Delivery	On campus

Credits	60
Level	3
Start	February and July
Apply	By 30 November and 30 June. Late applications are accepted based on availability of places.

Strong basic culinary skills are the foundation that cooks and chefs build their professional reputation on.

During this hands-on programme, food preparation and cookery techniques are central to your learning, and you will gain valuable instruction from highly-skilled teachers. Develop your theoretical knowledge with topics such as food safety, health and safety legislation, and catering for specific dietary requirements, and benefit from gaining commercial and kitchen experience in our training restaurant.

If you're an Otago senior secondary school student, you may be able to study this programme through our Otago Secondary-Tertiary College (OSTC). To apply, you need to contact your school careers advisor. This starts in February.

Entry requirements

- > Open entry; there are no academic entry requirements.
- > International students will be individually assessed to ensure you are ready for this study.
- > If English is not your first language, you must provide
 - > New Zealand University Entrance OR
 - > Overall Academic IELTS 5.5 with no individual band score lower than 5.0 (achieved in one test completed in the last two years), OR
 - > Acceptable alternative evidence of the required IELTS (see here for NZQA proficiency table and here for list of recognised proficiency tests).

If you need to improve your English Language skills, we offer a wide range of English programmes.

For the Dunedin-based programme, please email info@op.ac.nz for information on learning and assessment in your workplace.

Additional documentation

You must supply your academic records, along with certified copies of proof of identity and proof of

residency (where appropriate).

Selection procedure

If the number of applicants exceeds the available places, a waitlist will be used to ensure preference is given to applicants in order of application.

You will learn

Upon successful completion of this qualification, you will be able to:

- > Apply health and safety, food safety and security practices to ensure own safety and minimize potential hazards for customers.
- > Communicate effectively and behave in a professional manner with colleagues, managers and customers.
- > Follow standard operating procedures to deal with familiar problems in a commercial kitchen.
- > Apply fundamental cookery skills to prepare, cook and present a range of basic dishes employing commodities commonly used in industry.

Course title	Level	Credits
Apply health, safety and security practices to service delivery operations	3	5
Apply food safety practices in a food-related establishment	3	5
Interact with other staff, managers and customers to provide service delivery outcomes	3	5
Apply standard operating procedures and the code of conduct to a work role in a service delivery organisation	3	5
Prepare and cook basic stocks, sauces and soups in a commercial kitchen	3	5
Prepare and cook basic vegetable dishes in a commercial kitchen	3	6
Prepare and cook egg dishes in a commercial kitchen	3	4
Prepare and cook basic meat dishes in a commercial kitchen	3	8
Prepare and cook basic fish dishes in a commercial kitchen	3	4
Prepare and cook rice and farinaceous dishes in a commercial kitchen	3	6
Prepare and cook basic pasta dishes in a commercial kitchen	3	3
Prepare and cook basic pastry dishes in a commercial kitchen	3	4

Your workload

This programme is hands-on and involves a lot of practical work to intensively develop your kitchen skills in a commercial facility.

Further study options

Upon completion of this Certificate, further your learning and skills with our New Zealand Certificate in Cookery (Level 4).

Health and Safety

There are a number of Occupational Safety and Health (OSH) issues associated with practical work in areas specific to a commercial kitchen environment. These include, but are not limited to, burns from hot liquids or hot objects and cuts from sharp instruments. You will have access to an orientation booklet which covers the associated risks in more detail.

Additional costs

During your induction day, you have the opportunity to purchase your full uniform from our preferred supplier. You should expect to spend approximately \$450 on programme specific equipment. This will be covered by the "Course-Related costs" section of your student loan (if you are eligible for this - see Student Loans and Allowances section below).

Student loans/allowances

Student loans and allowances are for domestic students only. For information about student loans and allowances please visit the Studylink website. It is important to apply for your student loan/allowance at the same time as you apply for this programme, due to the length of time Studylink take to process.

Loan/allowance applications can be cancelled at any time if you decide to withdraw your programme application or if it is unsuccessful.

Disclaimer

While every effort is made to ensure that this sheet is accurate, Otago Polytechnic reserves the right to amend, alter or withdraw any of the contained information. The fees shown in this document are indicative ONLY. Both domestic and international fees are subject to change and are dependent on the development and implementation of Government policies. Please note that additional fees may from time to time be required for external examination, NZQA fees and/or additional material fees.

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