

Certificate in Professional Cookery

The Certificate in Professional Cookery (Level 4) is a one year full-time qualification offered at Porirua and Kapiti Campuses, beginning February and at Porirua Campus beginning July.

If you are interested in working in the fast-paced, exciting and growing industry of Cookery, this course is your ticket. Covering all aspects of working in a professional kitchen, you will gain an international qualification that can take you around the world.

Whitireia pride themselves on the quality graduates that this course produces. As well as gaining the Certificate in Professional Cookery, graduates gain the internationally recognised City and Guilds Certificate and Diploma in Cookery.

Our experienced and friendly tutors ensure you gain work experience plus have plenty of practical experience in our purpose-built kitchen and restaurant facilities.

Students will train in our onsite licensed training kitchen and restaurant which produces lunches and dinners to paying customers.

We provide the opportunity for our students to undertake work experience so they can gain insight into the industry.

There are excellent job opportunities for graduates of this course to secure employment in front line positions within hotels, restaurants, cafes and bars.



Pursue excellence at Whitireia

Phone 0800 944 847

info@whitireia.ac.nz

Porirua • Kapiti • Wellington

www.whitireia.ac.nz



Entry

Relevant work/study experience in the hospitality, catering, travel or tourism industries would be an advantage. NCEA Level 1 English or evidence of equivalent skills based on literacy test/interview. International: IELTS 5.5

Career Paths

Graduates of this programme can continue their study towards a Diploma in Professional Cookery followed by a Bachelor of Applied Business Studies with a Hospitality major at our Auckland Campus .

Student Services

Whitireia provides excellent care for our students. When you study at Whitireia you have access to our financial, counselling, nurse and student services. Our Learning Skills centre is available to help students with their study .

Industry Relationships

We design our programmes to keep pace with current trends and have built relationships with industry leaders to ensure we are providing our students with knowledge and skills that the industry needs. Our students have gained work experience/ internships at the following businesses:

Intercontinental Hotel	Quest Hotels	Holiday Inn Hotel
James Cook Hotel	Mercure Hotels	The Bolton Hotel
The Duxton Hotel	Ibis Hotels	Bellamys
The Matterhorn	The White House	Logan Brown
Martin Bosleys Yacht Club	The Flying Burrito Brothers	

“Whitireia has been one of the best decisions of my life. Tutors are extremely supportive and experienced mentors. I became part of a great team, sharing the passion for gastronomy. I was provided with opportunities I would never have had without Whitireia. I entered culinary competitions that provided me with an unforgettable experience and gave me a diverse insight into the industry”

Edit—2011 Award Winning Student

Course Outline

Food Preparation and Cooking You will learn all the knowledge and techniques to be able to demonstrate a range of cooking methods such as - boiling, poaching, stewing, steaming, braising, deep frying, shallow frying, baking, roasting, grilling and microwave cooking. You will gain an understanding into the nutritional value of food and be able to identify and promote healthy eating options. You will be able to work with knives and utensils safely, without danger to yourself or others and to understand the correct procedures of food preparation methods

Food Safety You will be able to maintain effective personal hygiene when working with food to prevent cross contamination and methods to control hazards in a kitchen. You will be up to date with training of Industry standards around the safe storage and care of food

Food Preparation and Cooking (Culinary Arts). You will be able to prepare, cook and provide service in our training restaurant for a range of dishes. You will learn basic pastry techniques to produce a range of simple desserts, sweet slices and basic sauces. You will be able to design and plan food and beverage areas. You will be able to implement business plans and prepare and cost a range of menus and promotion and marketing options for a small food business

Core Health You will be able to carry out and manage simple first aid procedures and identify safety hazards in the workplace. You will receive an Industry recognised First Aid Certificate

Work Experience We provide the opportunity for our students to undertake work experience so they can gain insight into the industry

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