

Certificate in Professional Cookery

LEVEL 4

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.

Cookery at Whitireia

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

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.

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

Whitireia Community Polytechnic

Phone 0800 944 847

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Porirua

Wineera Drive, Porirua City

Kapiti

Lindale, State Highway 1, Paraparaumu



Why study at Whitireia?

Work Experience

We provide work-experience options for students studying in the Certificate in Professional Cookery programme. This means you will go to actual workplaces and gain an insight and knowledge into these industries which will help plan your career options.

Training Restaurant

Te Onepu and The Goose's Roost are our on-site licensed training restaurant with modern kitchens and purpose-built to train our students to the highest industry standard.

As a catering student you will provide coffee, lunches, dinners and events throughout the academic year, to paying customers. This practical, hands-on experience will ensure you are ready for work.

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 help students with any difficulties they may face in class to ensure students can be successful.

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 gain 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
The Flying Burrito Brothers	Bellamys	The Matterhorn	The White House
Martin Bosleys Yacht Club	Logan Brown		

Job Opportunities

With a Certificate in Professional Cookery you can apply for roles such as: Kitchen Hand, Commis Chef, progressing through to Sous Chef and Head or Executive Chef



“I learnt lots of new practical skills to help me prepare for the industry”

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 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 You will get the opportunity to be placed in the industry for two weeks of full time work experience

Entry

One year full-time course starts February at Porirua and Kapiti Campuses

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 in Porirua towards a Diploma in Professional Cookery or the National Diploma in Hospitality (Management) (Level 5) followed by a Bachelor of Applied Business Studies with a Hospitality major at our Auckland Campus.