



**OTAGO**  
POLYTECHNIC  
Te Kura Matatini ki Otago



> Hospitality Careers > Professional Cookery

# Diploma in Professional Cookery (Level 5)

Incorporating Certificate in Cookery (Level 3), National Certificate in Hospitality (Level 4), and City and Guilds International Diploma in Food Preparation and Cooking (Culinary Arts)

**Intake Dates:** 13 February 2012 and  
23 July 2012

**Duration:** Two years

**International Fees:** Year 1: \$19,000  
Year 2: \$19,000

**Study in Central Otago to experience our paddock-to-plate approach with a focus on using local produce. Our fantastic horticultural facilities of greenhouses, hydroponics and Bannockburn Road orchard and vineyard give you the opportunity to incorporate herbs, vegetables, fruit, berries, salad and wine grown on campus in your cooking. The Diploma programme will also incorporate unique Central Otago experiences including hunting and preparation of game such as duck, venison and pig, as well as field trips to specialised food production operations.**

## SKILLS REQUIRED:

- Creativity
- Good communication skills
- The ability to work under pressure
- To be motivated and have a good work ethic
- A willingness to try new things and to constantly update your skills

## IELTS:

International Students must demonstrate English language skills equivalent to an IELTS overall band score (academic) of 6.0 (with no individual score less than 5.5 or equivalent).

## GRADUATE OUTCOMES:

Cookery graduates are in demand all around the world. Graduates of this programme will be equipped to make their mark on the culinary industry. Some graduates may wish to use this qualification as a pathway to Permanent Residency in New Zealand. Others will utilise the skills they have gained to set up commercial ventures in their home countries or further their career.

## YOU WILL STUDY:

In the first year you will complete the Certificate in Cookery (Level 3). This programme incorporates the National Certificate in Hospitality (Basic Cookery) (Level 3) and the opportunity to sit the City and Guilds Certificate in Food Preparation and Cookery.

Graduates of the Certificate in Cookery (Level 3) will continue their pathway into the Diploma in Professional Cookery (Level 5).

Building on the skills and experience gained in year one and through workplace experience, students will concentrate on advanced cookery skills in association with sound kitchen management and administration processes.

This applied programme incorporates the National Certificate in Hospitality (Cookery) (Level 4) and the City and Guilds International Diploma in Food Preparation and Cooking (Culinary Arts).

## Year 1

- Knife skills
- Food safety
- Vegetable cuts
- Stocks/Soups/Sauces
- Café
- Bistro
- Breakfast
- Sandwiches/Salads
- Jams/Pickles/Chutneys
- Restaurant Service
- Healthy cooking
- Fish/Seafood
- Meat/Poultry
- Local wild food
- Vegetarian cooking
- Desserts/Pastries
- Chocolate making
- Venison workshop
- Culinary competitions
- Work experience
- International City and Guilds

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**Year 2**

- Kitchen administration
- Food safety
- Menu production
- Regional cuisine
- Hot/cold cocktail food
- Global cuisine
- Cultural food
- Dietary menu requirements
- Complex desserts
- Professional pastry
- Wine and food evaluation
- Local game food
- National Culinary Competition

**ADDITIONAL INFORMATION:**

It is recommended that students have a laptop computer to access study material.

The fees include all course-related food, equipment and uniform costs.



\*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.