

Diploma in Professional Cookery

Level 5



* Effective from September 2012 intake.

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Learning Outcomes

The graduate of the course will be able to demonstrate the skills and knowledge required for chefs who are involved in complex cooking across the major food groups in a commercial kitchen.

The graduates will have a solid base from which to further develop their investigative and presentation skills of cuisine, including menu and kitchen design, within the Hospitality industry. Graduates may enter directly into the workforce or consider further study at degree level in Hospitality or Culinary Arts.

Further Career Opportunities:

- Commis Chef
- Demi Chef
- Chef de Partie
- Sous Chef
- Executive Chef
- Head Chef

Course Starting:

January, April, July, September, November



Course Outline - 1 Year

Practical and theory classes are integrated in the curriculum and offered throughout this course, with particular emphasis on developing skills and knowledge applicable to commercial kitchen operations and industry standards.

Block A	Introduction to Cookery and Food Safety
	Food safety is an important topic in this block as is knife skills. Foundational practical requirements include various stocks and sauces, seasonal soups, traditional egg dishes, vegetarian offerings and desserts.
Block B	General Cookery
	Various methods and preparation techniques for main course poultry, meat, fish dishes and their accompaniments are covered in this block. An introduction to commercial kitchen design with attention to the importance of work flow, purchasing kitchen equipment and maximising staff efficiencies is also included.
Block C	Pastry and Pasta
	Subjects in this block include various artisan pasta dishes complemented with classical sauces; and the preparation and presentation of a wide selection of international hot and cold plated desserts and pastries. Menu design is another important topic covered.
Block D	Advanced Culinary Products and Cuisine
	In this block two integrated topics are offered: culinary products and their production systems as well as a variety of regional cuisines and their nutritional content.
Course contents may be changed, term to term, without notice.	

Course Fee:

NZD 17,000
(International Student)

NZD 8,500
(Domestic students)

Course Related Fee:

NZD 2,000

Cookery course material includes essential training materials, 1 set of full chef uniform and 1 additional chef jacket, one text book, handouts, knife set, NZQA credits hook-on fee and HSI evidence records fee.

“NEW”- Further Study

“Bachelor of Hospitality Management Level 7” at AIS with 70 points cross-credits approved.

Entry Requirements

Domestic applicants to this course must be 17 years of age or over. International students must also be 17 years of age or over and have achieved an overall IELTS band score of 5.0 or equivalent and interview.

connect

Hospitality Network @ NSIA

(NSIA career service team)



Our philosophy is making and meeting quality standards for students and employers. The NSIA Career Service comprises of a professional team who plan and develop strategies to help our students succeed in gaining successful Hospitality Management and Cookery employment.

www.nsia.ac.nz

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100 Symonds St, Auckland, NZ

City Campus 2 (City Centre)
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North Shore Campus
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Our Achievements

2006 to 2011 New Zealand Culinary Fare
National Training Excellence Award

2006 Westpac Business Excellence Award
in Hospitality and Tourism

2009 Westpac Business Excellence Award
in Best Emerging Business

2010 Westpac Business Excellence Award
in Marketing