

# Bakery







'WelTec is incredibly welcoming. I really enjoyed the small classes and the hands-on content.'

# Johnty



Baking and Cookery



Owner, Lucid Chocolatier

As a child Johnty loved being in the kitchen, particularly baking with his mum. Today, Johnty is creating the chocolate for his business in the same family kitchen he once learned to cook in.

Johnty's passion for cooking was re-ignited when he went flatting and started cooking for himself more. He was part way through his fine arts degree when his mum took him to WelTec to take a look around. He saw students furiously chopping vegetables in their whites and knew immediately that's what he wanted to do.

The small class sizes and hands-on style of learning is what made Johnty choose WelTec. When he started his programme, he was met with welcoming and supportive tutors.

"At WelTec, I learned a lot of basic industry knowledge that I would have struggled to get anywhere else. The tutors helped me find my first jobs which paved the way for where I am today."

One skill Johnty learnt was the art of tempering chocolate – it's not as simple as it looks, and it's only taught in a few places in New Zealand. Learning the proper technique has saved Johnty thousands of dollars on tempering machines, and added an artisanal value to his business.

After working in two patisseries and a chocolate shop, Johnty realised he wanted to start his own business, Lucid Chocolatier. With the skills he learned at the chocolate shop and Whitireia, Johnty was ready.

At Lucid Chocolatier, Johnty is able to express his creativity, experimenting with the roast profile, the origin, the aging, and the conching, to produce a wide variety of artisanal chocolate.

Johnty encourages anyone with a real passion for bakery or cookery to study - "If you've got the passion for it, follow it. It could take you amazing places."

Follow the QR code below to read the full story.



# Whitireia and WelTec hospitality and cookery programmes return to Petone campus

Published on 22 February 2024

WelTec's hospitality programmes have returned to the original Kensington Avenue hub in Petone.

The decision to leave the previous location on Cuba Street in Central Wellington came about following the end of the lease and a willingness to be joined up with other tutors and students on a WelTec campus in a community central to the Wellington region.

"Re-creating our hospitality hub on the Petone campus will draw students from a wide catchment in the Wellington region," says Mick Jays, Head of School, Creative and Hospitality.

"It is on street level and has parking, making it more accessible for our students and creates a better link to the campus and surrounding neighbourhoods. We have upgraded the site significantly to create three cutting edge industrial teaching kitchens and a service kitchen and as part of the return, the training restaurant and cafe, along with a new pop-up bakery, will be open to the public on certain days of the week."

"Having the students practice their cookery and hospitality skills in our on-campus eateries will be fantastic experience for them and will connect them nicely to the 'foodie' hub of Petone," says Ben Shadbolt, who is leading the project..

"Hospitality is now so much more than cookery. The flexibility in course offerings allows student to 'earn while they learn' and leads to a diversity of careers."

"Most of our managed traineeship chef students will already be working, getting qualified while they continue to work. Hospitality level 3 can either be done full time for 17 weeks or two days a week for 34 weeks. The diploma in Hospitality Management level 5 and the Diploma in Cookery level 5 occupy students two days a week allowing students time to work and get on-the-job experience. We also offer a food and beverage level 4 qualification delivered one day a week over 17 weeks with 12 hours on-the-job training.

"As part of helping students into work or work experience during or following their study, we link locally and regionally with employers which span a wide range of food service, food production, restaurants, hotels, aged care and conference centres," says Ben.

Commenting on the move, Tony Parun, director of Petone-based food company, Brezelmania commented: "We have a longstanding and very good relationship with WelTec with many graduates successfully take up jobs with us. Petone is a vibrant place with many food businesses and restaurants, I think it is a great area for WelTec to run its hospitality programmes from here."

Helen Lim studied level 3 Hospitality at the WelTec Cuba Street Campus. She is now studying level 4 Cookery at the relocated site in Petone, and is enrolled for further hospitality studies into level 5 starting in March.

"I am excited to be working toward my diploma in hospitality at WelTec and by the time I am complete I will have some knowledge of both cooking, as well as the business side. The new Petone hub for my WelTec study is friendly and I like that there is parking."





# Māori and Pasifika Trades Training

Ākonga Māori and Pacific looking to learn a trade can apply for a Māori and Pasifika Trades Training (MPTT) scholarship to cover full fees and course-related costs.

## Tautoko while studying

Māori and Pasifika Trades Training scholarship students are supported by both Te Pūkenga - Whitireia and Te Pūkenga - WelTec through the Tamaiti Whāngai team.

The Tamaiti Whāngai team will support you with mentoring, goal setting, pastoral and cultural support. You'll have the opportunity to get your drivers license, site safe, and first aid certificates. The dedicated Tamaiti Whāngai Job Brokers have close links with employers and industry and will assist you to find an apprenticeship and/or employment.

Programmes where you can get a Māori and Pasifika Trades Training scholarship include - Automotive, Bakery, Collision Repair, Construction, Electrical Engineering, Hairdressing, Makeup and Skincare, Mechanical Engineering, Plumbing, Gasfitting and Drainlaying, Painting and Decorating, and Tiling.

## Job Brokers

Our Tamaiti Whāngai Job Brokers have close with employers and have information of available jobs for MPTT ākonga.

We thank our iwi partners, Te Rūnanga o Te Āti Awa and Ngāti Toa Rangatira as well as our Pasifika partner, Mafutaga Faifeau Samoa for the support they provide to our Māori and Pasifika Trades Training scholarship students.

## Scholarship criteria

You need to meet the entry criteria for the programme you are enrolling in and be:

- of Māori or Pacific decent
- 16-40 years old at the start of your study
- a New Zealand citizen or permanent resident
- able to meet the entry requirements for your programme

We want you to be passionate and show that you are motivated to succeed.





## Get in touch

✉ [tw@weltec.ac.nz](mailto:tw@weltec.ac.nz)



*Job Brokers Tui and Tame*

# New Zealand Certificate in Baking (Level 3)

 Level 3
 17 weeks, full-time
 08 Jul 2025 (Petone)
 \$3,840 (indicative for 2025 intake)

Turn your passion for baking into a career you'll enjoy! Learn to prepare, bake, and present the products you commonly find in New Zealand bakeries.

Gain realistic experience as you work as part of a team to produce items for our shop. This programme will show you how to produce a wide range of breads, biscuits, and cakes. All while getting the skills needed to start a career in bakery or moving on to further study at Level 4.

## What you will learn

Learn to prepare, bake and present a range of breads, biscuits and cakes and get the skills needed to start as a trainee baker.

- Learn the use of different flour types, sugar varieties and yeast
- Understand why ingredients are combined together in exact quantities to produce products
- Produce a range of yeast-raised classics, including baguettes, bagels, pizza bread and plaited loaves
- Create melt-in-your-mouth shortbread, yo-yo biscuits and biscotti
- Cover traditional cakes, lamingtons, Victoria sponge, berry friands and a range of slices
- Progress through pastry-based products, from savoury pies and puff pastries to sweet tarts and turnovers
- Cater to dietary requirements with gluten-free alternatives
- Learn techniques for finishing and presenting basic bakery items
- Work in a team to produce bakery items for sale
- Follow food hygiene processes to prepare, cook, serve and store food safely

## Career options

Gain entry-level positions in commercial bakeries.

- Baking apprentice
- Trainee baker

## Entry requirements

### Under 20 years

NCEA Level 1 literacy and 10 NCEA Level 1 numeracy credits, or an equivalent qualification.

### Over 20 years

If you're 20 years or over, you may qualify for special admission on this programme. Contact us if you don't meet the Under 20 entry criteria.

## International

Find your country's [equivalent academic entry requirements here](#)

\*For fee exclusions, please see our [terms and conditions](#).

*\*International fees shown here do not include insurance and administration (currently approximately \$924 per year of study)*

## Related study options

[New Zealand Certificate in Baking \(Generalist\) \(Level 4\)](#)

Disclaimer: The information contained in this document is correct at the time of print. Whitireia and WelTec | Te Pūkenga reserves the right to cancel or postpone any of the programmes, and shall not be liable for any claim other than the proportion of programme fees that the cancelled portion bears. Some programmes may be dependent upon formal approval from NZQA (New Zealand Qualifications Authority), TEC (Tertiary Education Commission) funding allocation, and the number of enrolments. As part of the NZQA targeted review of all Level 1-6 New Zealand qualifications, there may still be changes to some programmes starting in 2024. Fees, programmes, entry and selection criteria, and dates, are subject to change. Please check the relevant programme pages at [whitireiaweltec.ac.nz](http://whitireiaweltec.ac.nz) for up-to-date information and full entry regulations before applying to enrol. Information regarding English language requirements is available on each course page at [whitireiaweltec.ac.nz](http://whitireiaweltec.ac.nz).