

# Bakery

[whitireiaweltec.ac.nz](http://whitireiaweltec.ac.nz)







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

# Johnty



NZ Certificate in Baking and  
NZ Certificate in 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."

# New Zealand Certificate in Baking (Level 3)

	Level 3
	17 weeks, full-time
	09 Jul 2024 (Petone)
	\$3,628 (indicative for 2024 intake)
	\$12,500* (indicative for 2024 intake)

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

## 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 \(Generalist\) \(Level 4\)](#)

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