

Cookery

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'I remember that first day well, I couldn't believe I was going to spend nine months learning everything I wanted to. It was awesome being around people who were also passionate about food. My classmates and tutors made it a really fun year, I'm still close with a lot of them now.'

Lizzie



Cookery



Chef de Partie

Lizzie first stepped foot into a restaurant kitchen when she was in high school. After a week, she knew she wanted to be a chef.

Her passion for hospitality grew, and the following summer, Lizzie spent the whole time working. When she came back to school, it didn't feel like the place for her anymore. It was Lizzie's cooking teacher who first told her about WelTec.

"I went in for a look around when I was at high school, and I remember thinking how cool it looked. Everyone had their chef jackets on, it really looked like the place for me."

Lizzie enrolled in the Level Four Certificate in Cookery. "I remember that first day well, I couldn't believe I was going to spend nine months learning everything I wanted to. It was awesome being around people who were also passionate about food."

Lizzie would spend the morning in class, and then in the evening she would work, fully immersing herself in the industry.

"The way we'd work in class replicated the environment of a real kitchen. We'd spend the whole four-hour class working in a group, figuring out who needed to do what, and helping each other along the way."


Now, Lizzie is a Chef de Partie at Koji, where she's learning from a small team of people passionate about food. She loves the open kitchen, which allows her to see the customers' reaction from across the restaurant, and if they want to ask her a question, they can. Seeing their reaction is super rewarding.


To anyone interested in studying Cookery or Bakery, Lizzie says, "If you have a passion for something, and you know it's what you want to do, just do it. You won't regret it. Just follow what you're excited about."


Read Lizzie's full story on our website. Follow the QR below.




New Zealand Diploma in Cookery (Advanced) (Level 5)

 Level 5

 1 year, full-time (2 days per week)

 \$7,660 (indicative for 2024 intake)

 \$25,000* (indicative for 2024 intake)

Build on your culinary skills to understand and apply advanced cooking techniques. Develop your kitchen management knowledge including menu planning, costing and dish design. Your learning will be supported with an industry placement in a commercial kitchen.

What you will learn

- Advance your dish presentation ideas using best-practice and contemporary techniques
- Learn how to design, develop, plan and cost menus
- Use advanced culinary skills such as smoking, curing and sous vide to provide a variety of products for menu diversity
- Kitchen operations and the management of resources using sustainable practices
- Food safety, allergens and special diets
- The influences of global cuisine
- Traditional and modern larder techniques and preparations
- Artisan crafts cheesemaking and sausage making

Career options

Perfect if you have long-term career aspirations for any of the following positions:

- Kitchen manager
- Sous chef
- Banquet chef
- Executive chef
- Food production manager

Entry requirements

Under 20

New Zealand Certificate in Cookery Level 4, or equivalent.

Over 20

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

International

New Zealand Certificate in Cookery Level 4, or equivalent.

International students - minimum IELTS (academic) score of 5.5 with no band score lower than 5, or equivalent.

Find your country's equivalent academic entry requirements here

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

Course-related costs

Knife kit and scales (you may have these from Level 4), textbook (approximately \$90), suitable footwear for wearing in kitchens (non-slip rubber soles).

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