

Hospitality, Food and Beverage





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



Job Brokers Tui and Tame

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, which is central to the Wellington region as a whole, 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, who went to secondary school in Tawa, studied level 3 Hospitality at the WelTec Cuba Street Campus and now she is 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. This complements the cooking work I am doing with Tākina Events where I am now employed having done work experience last year. The new Petone hub for my WelTec study is friendly, and I like that there is parking and it is surrounded by a neighbourhood and near a high street with lots going on."

Kua tuwhera ā tumatanui ngā ratonga

Services open to the public

Bistro 107

Our fully supervised training restaurant has moved to Petone Campus and is open on selected dates throughout the year. Keep an eye out on our websites for the next round of bookings!

Aria Beauty Therapy

Our beauty therapy students offer an array of beauty treatments, with support from fully qualified professional therapists. Enjoy a professional spa service for a fraction of the cost today.

The salon is open every Thursday from 9:30am–2:30pm, July through to October, at two locations:

- 📍 **Te Kāhui Auaha**
65 Dixon Street, Wellington
- 📍 **Petone Campus**
O Block, Buick Street, Petone

Barbering

Sharpen up your look in our professional barbershop. Our barbering students frequently cut and shave all types of hair to build their portfolio in their pursuit to become a professional barber.

We have two locations available:

Te Auaha Barbering Academy

- 📍 Te Kāhui Auaha,
65 Dixon Street, Wellington
- 📅 Tuesday–Thursday
- 🕒 9:30am–3:30pm

The People's Barber

- 📍 Whitireia Porirua Campus,
3 Wi Neera Drive, Porirua
- 📅 Tuesday–Thursday
- 🕒 10am–3pm

Te Whare Makawe

Hair on Campus

Experience a range of different services at highly competitive prices. You'll leave looking and feeling great.

We have two locations available:

Petone Campus Salon

- 📍 O Block, Buick Street, Petone
- 📅 Thursday
- 🕒 1–7pm

Whitireia Porirua Campus Salon

- 📍 Corner of Tutuira Place and
Wi Neera Drive, Porirua
- 📅 Wednesday
- 🕒 9:45am–4:30pm

Latte Lab

Located in the Hospitality Campus at Petone, the Latte Lab gives students the chance to develop front of house and barista skills in a cafe-like environment. The Latte Lab is where we do the coffee training for our programmes and STAR tasters (Secondary Schools).





The lab opens up as a pop-up cafe at certain times of the year. Customers are able to purchase barista-made coffee and bakery items.



Book now!

Scan the QR code to book your appointment and find out more information!

New Zealand Certificate in Hospitality (Level 3)

 Level 3
 17 weeks, full-time (part-time options available)
 08 Jul 2025 (Petone)
 \$4,240 (indicative for 2025 intake)

Take the first step towards a professional career to the exciting and vibrant world of hospitality.

This is a general catering and hospitality programme and will provide you with the essential skills to start work in the industry.

Learn cookery and bakery skills, barista and service skills, as well gaining an introduction to hotel reception and accommodation services roles.

What you will learn

- Gain a broad knowledge of the different career opportunities within the Hospitality Industry.
- Understand how the different departments are positioned, interact, and communicate with each other to provide service
- The essential skills to provide café service and barista coffee
- The essential skills to prepare and serve basic beverages
- Functions of front of house, reception, and accommodation operations, including concierge
- Basic cookery and food handling skills
- Restaurant service basics and customer service
- Hands on experience within an industry department
- The programme will provide you with the knowledge and hands on experience in the various skill sets to assist you in making an informed decision in choosing a specific career path.

Flexible study options

Delivery is four days per week full time (17 weeks) or

two days per week part-time (34 weeks).

More detail about this qualification

- The content of the programme includes food service fundamentals, communication and customer service, café beverage service, barista skills, processing payments, basic cookery skills, work and food safety, front office and accommodation services.
- Food Service: Develop knowledge and skills that support competent food service in a hospitality environment.
- Café Beverage Service: Enables learners to provide beverage services including barista skills in a hospitality environment.
- Basic Cookery: develops basic skills in preparing, cooking and presenting a range of products, employing commodities commonly used in the hospitality industry and in effective communication with others in a commercial kitchen.
- Front Office and Accommodation Services: Develop basic skills for entry level work in reception front office or accommodation services within the hospitality sector.

Career options

Entry level and junior positions in commercial hospitality environments:

- Cafes
- Hotels
- Restaurants
- Catering companies
- Other Food and Beverage Service and customer service businesses.

Or students can pathway on to further study.

Entry requirements

Domestic

10 NCEA Level 1 Literacy and 10 NCEA Level 1 Numeracy credits, or equivalent.

International

IELTS 5.5 (no band lower than 5.0), or equivalent.

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

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 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.

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

Related study options

- [New Zealand Certificate in Food and Beverage Service \(Level 4\) \(Restaurant Services\)](#)
- [New Zealand Diploma in Hospitality Management \(Level 5\)](#)

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