

Certificate in Cookery and Hospitality (Introduction)

FULL TIME | 15 WEEKS

The course includes cookery and hospitality workshops, as well as a work experience component where students learn restaurant service at Hay's, our award winning restaurant. Students also complete a comprehensive wine appreciation course.

The focus on this course is to understand ingredients and cookery techniques based on the principles of French cuisine as well as understand professional restaurant service. Many graduates go on to work as baristas, waiters or kitchen staff.

COURSE OUTLINE

Students spend two days each week cooking and learn how to prepare menus, cook meat and vegetables, as well as bake breads, pastries, tarts and other food.

They attend hospitality workshops where they learn to wait tables, take orders and serve wine.

The wine appreciation course includes how to evaluate wine and teaches students to speak with knowledge about a wine list and recommend wine to customers.

Work experience at Hay's. This happens over a number of weeks during the course. Students receive a roster for their work experience, which will take place at night from 4.30-10pm.



COURSE ENTRY

English level: IELTS 5 or equivalent.

COURSE DATES | Monday to Friday – 9am to 3pm

Monday 28 January – Friday 9 May 2008

Monday 19 May – Friday 29 August 2008

Monday 8 September – Friday 19 December 2008

Monday 26 January – Friday 8 May 2009

COURSE FEES

INTERNATIONAL

Student course fee	NZ\$6,250
Uniform	\$140
Knives and equipment, text books (3)	appx \$600
TOTAL	NZ\$6,990

NZ DOMESTIC

Student course fee	NZ\$1,995
Uniform	\$140
Knives and equipment, text books (3)	appx \$600
TOTAL	NZ\$2,735

- The fee covers all costs including food, ingredients, wine tastings, day trips, guest lectures etc.
- The fees do not cover knives or personal equipment.
- See equipment list.