

Certificate in Cookery and Hospitality (Introduction)

FULL TIME | 15 WEEKS

The Certificate in Cookery and Hospitality opens up the world of fine food and fine wine for the participants.

The focus of the course is to understand ingredients and cookery techniques based on the principles of French cuisine as well as learn about professional restaurant service, wine, spirits, beer and coffee. Within the programme participants complete the WSET® Professional Certificate in Spirits. Many graduates go on to work as baristas, waiters, bar staff, as well as in kitchens.



COURSE OUTLINE

You learn how to cook meat, sauces and vegetables, as well as breads, pastries, tarts and other food.

You attend hospitality workshops where you will learn barista skills and professional restaurant service.

The wine appreciation course includes how to evaluate wine and teaches participants to speak with knowledge about a wine list and be able to recommend wines to customers.

WSET® Professional Certificate in Spirits: This qualification from the Wine & Spirit Trust Education Trust based in London is included in this course. It has been designed to provide in-depth knowledge of brandy, gin, rum, tequila, vodka and whiskies as well as liqueurs and cocktails. It focuses on product knowledge to facilitate sales and customer service brand selection. Tasting and evaluating of spirits and liqueurs as well as cocktail making form an important component in the programme.

Work experience at Hay's happens over a number of weeks during the course. Participants receive a roster for their work experience, which takes place from 4:30-10pm.

Student loans and allowances available for New Zealand residents.

Student Visa required for international participants.

IELTS 5.5 or equivalent.

COURSE DATES

Monday to Friday, 9am to 3pm

- Monday 25 January – Friday 7 May 2010
- Monday 17 May – Friday 27 August 2010
- Monday 6 September – Friday 17 December 2010
- Monday 31 January – Friday 13 May 2011

COURSE FEES

NZ/AUSTRALIAN	
Participants course fee	NZ\$2,215
WSET fees and text books	\$400
Spiegelau tasting glasses	\$100
TOTAL	NZ\$2,715

INTERNATIONAL	
Participants course fee	NZ\$6,500
WSET fees and text books	approx. \$400
Spiegelau tasting glasses x6	\$100
TOTAL	NZ\$7,000

- 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.
- New Zealand school leaver fees paid scholarship available annually for the January intake.



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