

Certificate in Cookery

The Certificate in Cookery introduces you to the principles of French cuisine. This intensive course provides a thorough grounding in cookery and wine knowledge.

You are immersed in the experience. For 16 weeks, you cook, eat and think food and wine. Speed, accuracy and consistency are characteristics that are developed. Confidence emerges as you learn to correct mistakes, adjust seasoning and enjoy experimenting with flavours.

Many graduates go onto work in hospitality: in restaurants, cafés and as caterers. Some participants harbour ambitions to own their own establishment. For others this course is a dream realised; successful in another career, these participants often choose to take time out to indulge their passion for food and wine.



COURSE OUTLINE

The course commences with skills such as stock making, soups and classical sauces. Baking is an important element with breads, pastries and cakes. Butchery, boning and filleting skills are covered. Other sessions include ice creams, sorbets, custards and meringues.

A Mediterranean Workshop teaches pasta making and participants are able to invite a friend to sample a Mediterranean meal that they have designed, costed and cooked. Asian ingredients are also introduced and integrated into the menus.

Menu planning and costing helps you develop an awareness of food costs while learning how to create a well balanced menu. During the course participants work individually to design menus for specific occasions and within a set budget. This helps you understand some of the skills needed to succeed in a hospitality business while further developing your general knowledge of cookery.

Wine is an important component and understanding its relationship with food is exciting and stimulating. The NZSFW Certificate in Wine is incorporated into this course and enables you to learn to evaluate wines while tasting blind and to understand wine making. You will also learn the principles of matching wine with food.

Work experience takes place over four evenings at Hay's Restaurant, located on the ground floor of the building.

Student loans and allowances available for New Zealand residents.

FULL TIME | 16 WEEKS

Student Visa required for international participants.

COURSE ENTRY

IELTS 6 or equivalent.

There is a minimum age of 18 years.

It is recommended that participants have prior experience in the hospitality industry or as a cook in their own home.

Maximum class size 14 participants.

COURSE DATES

Monday to Friday, 8:30am to 2:30pm

- Monday 18 January – Friday 7 May 2010
- Monday 10 May – Friday 27 August 2010
- Monday 30 August – Friday 17 December 2010
- Monday 24 January – Friday 13 May 2011

COURSE FEES

NZ/AUSTRALIAN

Participant course fee	NZ\$3,950
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INTERNATIONAL

Participant course fee	NZ\$7,895
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- 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.

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