

NEW ZEALAND  
*School of*  
Food & Wine™



Full Time NZQA Programmes

**Culinary, Wine, Hospitality &  
Tourism Education in Auckland**



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# Welcome to the New Zealand School of Food & Wine

The New Zealand School of Food and Wine has been educating the next generation of chefs, restaurant and café owners, wine professionals and food lovers since 1995.

## LEARN FROM THE SPECIALISTS

- Hands on learning
- Absorb skills and techniques from expert tutors
- Build your inspiration from innovative knowledge reflecting current industry trends

## WORK PLACEMENT

- Experience the culinary traditions of highly-rated cafes, restaurants and hotels
- Gain vital work-based experience while studying
- Open the door to future employment opportunities after completing your course

## EMPLOYMENT OPPORTUNITIES

- Graduates from the New Zealand Food and Wine are highly sought after
- Succeed through NZSFW's extensive hospitality employer connections
- Be guided on your path through personal career mentoring while studying

## EXCITING LOCATION

- Located in the heart of Auckland's vibrant Viaduct Harbour
- Set in the heart of the city's restaurants
- Convenient for public transport and public car parks



## Full Time NZQA Qualifications & Pathways

### COOKERY

Certificate in Cookery & Bakery,  
Foundation Level 3  
18 weeks  
Intakes: February, June, October

Certificate in Cookery,  
Advanced, Level 4  
36 weeks  
Includes: Level 3 (18 weeks)  
Intakes: February, June, October

NZ Diploma in Cookery, Level 5  
36 weeks  
Intakes: March, November

### MANAGEMENT

Certificate in Food & Beverage,  
Barista, Wine & Spirits, Level 4  
16 weeks  
Intakes: February, September

Certificate in Hospitality & Event  
Management, Level 5  
16 weeks  
Intakes: June

### WINE

Certificate in Professional Wine  
Knowledge, Level 5  
16 weeks or 12 weekends  
Intakes: March, June, September

Diploma in Professional Wine  
Management, Level 6  
32 weeks or 22 weekends  
Includes: Level 5 (16 weeks)  
Intakes: March, June, September



# Celia Hay



My passion for great food, wine and education was the motivating force that led me to establish the New Zealand School of Food & Wine in 1995. In 2020, we celebrated our 25th anniversary.

The demand for highly-skilled, innovative graduates in the wine, restaurant and event sector is higher than ever, with almost limitless career opportunities available around the globe.

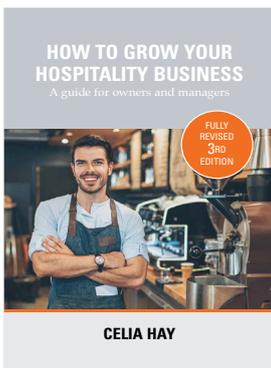
Food and wine brings people together in a unique way. It is natural for us to share and celebrate what we eat and drink. What's more, education remains the key tool to help people transform their lives and careers.

This wonderful combination of learning about cooking and wine can become a true recipe for personal fulfilment.

**Celia Hay** BA, MBA, MEd, DipWSET  
Director

## Publications

Celia Hay has written two excellent publications, which can be used as a valuable professional resource and for those with a keen interest in food and wine.

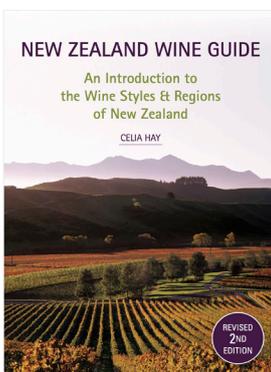


If you are looking to make a financial commitment into a hospitality business, this eye-opening book will be exactly what you need.

How to Grow your Hospitality Business is an essential tool for those in the hospitality sector.

The third edition takes into account the developments in dining style and innovative concepts, business compliance and marketing advice including the huge impact of the growth in digital marketing and social media.

For aspiring owners as well as managers and students of hospitality, this book is a must. For people wanting to set up their own business, you can also attend workshops at the New Zealand School of Food and Wine.



The spectacular growth of New Zealand's wine industry has attracted worldwide attention. A selection of local maps, explanations of vine growing, and winemaking processes, illustrated with helpful photographs and diagrams, makes this book an invaluable resource.

Kevin Judd's breathtaking photographs dramatically illustrate vineyard life in these beautiful winegrowing regions of New Zealand. This revised 2nd edition of The New Zealand Wine Guide is a concise and accessible guide for people wishing to discover New Zealand's rich and distinctive world of wine.

The **New Zealand Wine Guide 2nd edition** is the Winner of the Gourmand Awards national competition for New Zealand, in category W1'8 Wine Tourism and category W3-3 Wine Photography.

*Both the books can be purchased online via [www.celiahay.com](http://www.celiahay.com) or at our premises.*

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 [nzschool\\_foodandwine](https://www.instagram.com/nzschool_foodandwine)

 [NewZealandSchoolofFoodandWine](https://www.facebook.com/NewZealandSchoolofFoodandWine)



**WSET**  
APPROVED  
PROGRAMME PROVIDER



# Enrolment

## ENROLMENT – SHORT COURSES

You can book and pay online for our short courses via credit card or bank transfer.

## ENROLMENT – NZQA COURSES

All students must have an interview in person or by telephone before enrolling in a full time programme.

For detailed enrolment information please visit our webpage.

## COURSE COSTS

Individual course fees are outlined on the on our website course pages. New Zealand students enrolling on NZQA-approved courses are eligible for student loans and allowances. Please contact Studylink directly [www.studylink.govt.nz](http://www.studylink.govt.nz)

## CODE OF PRACTICE

The New Zealand School of Food and Wine has agreed to observe and be bound by the Education: Pastoral Care of Domestic Tertiary Students available at <https://www.education.govt.nz/further-education/information-for-tertiary-students/code-of-practice-pastoral-care-domestic-tertiary/>

## FEES FREE

All our full time NZQA approved courses are eligible for Fees Free funding.

Please check this link to see if you qualify for funding under the fees free scheme. (<https://www.feesfree.govt.nz>)

To arrange a visit, please contact us:

E: [admin@foodandwine.co.nz](mailto:admin@foodandwine.co.nz)

W: [foodandwine.co.nz](http://foodandwine.co.nz)

T: +64 9 377 7961



# International Students

## CODE OF PRACTICE

The New Zealand School of Food and Wine has agreed to observe and be bound by the Education: Pastoral Care of International Students available at <http://www.nzqa.govt.nz/studying-in-new-zealand/coming-to-study-in-new-zealand/internationalstudent-care/>

## VISA AND IMMIGRATION

International students enrolling on programmes of more than 12 weeks require a student visa. You may be able to work for 20 hours per week while studying.

If the course is under 25 weeks you may be eligible for a working holiday visa.

View <https://www.immigration.govt.nz/new-zealand-visas> for more information.

## ENROLMENT REQUIREMENTS

- English test - IELTS or equivalent
- Academic Qualifications/background
- Insurance
- Appropriate Visa
- Interview
- Ages 18 or over

## ENGLISH LANGUAGE REQUIREMENTS

All NZQA courses for international students require a minimum of IELTS 5.5 or higher.

Look at our website for more information.

## INSURANCE & HEALTH SERVICES

NZ Government requires that you have your own health and accident insurance cover for the duration of your visa.

Most international students are not entitled to publicly funded health services while in New Zealand. If you receive medical treatment during your visit, you may be liable for the full costs of that treatment. Your insurance will cover this.



FULL TIME | 18 WEEKS

#### PROGRAMME INTAKE:

- 18 October – 24 February 2023
- 21 February – 23 June 2023

#### PROGRAMME HOURS

- Tuesday – Friday: 8am – 2pm

#### QUALIFICATIONS GAINED

- New Zealand Certificate in Cookery Level 3
- Food Safety Unit Standards

#### ENTRY CRITERIA

- Aged 17 or over; Aged 18 or over for international students
- Attend an interview in person or by telephone
- Upper intermediate English: IELTS 5.5 or equivalent
- Valid student visa for international students
- Working holiday visa for approved countries

#### COURSE FEES

- Domestic students: NZ\$4,005\*
- International students: NZ \$10,075

*\* New Zealand students receive a subsidy from the New Zealand Government. New Zealand students are eligible for student loans and allowances. Free fees are available for eligible students.*

*Fees do not include knives, chef's uniforms or personal equipment approximately NZ\$1,000.*

# Certificate in Cookery & Bakery, Foundation Level 3

Learn the foundation skills to begin your professional culinary journey and gain confidence in the kitchen.

#### WHAT WILL I LEARN?

The Foundation Certificate in Cookery & Bakery is a full-time course, where you begin your culinary career and gain confidence in a professional kitchen.

This programme also forms the first semester of the New Zealand Certificate in Cookery Advanced Level 4.

#### CULINARY TECHNIQUES

A well-rounded introduction to fundamental cooking and baking techniques helps you master a series of inspired classic dishes.

Building this important foundation knowledge of the French Culinary tradition unlocks a deeper understanding of cookery that can then be applied to many other styles of cooking. Fresh, high quality local ingredients are the basis of what we prepare every day.

#### FOOD SAFETY

You will learn about food safety in a commercial kitchen and complete a unit standards-based certification.

#### KNIFE SKILLS

You will learn essential knife skills to ensure safe and efficient equipment use, providing important skills you will use for the duration of your career.



#### ON THE MENU:

- Braised onion tart with mesclun salad
- Seared beef sirloin with parsley butter
- Gazpacho with garlic Croûtons
- Eggs Benedict with crispy bacon
- Chocolate fudge cake with classic icing
- Pan-seared snapper with roast red pepper salsa
- Fragrant chicken salad with lemon grass and ginger
- Choux puffs with chantilly cream

#### CAREER OPPORTUNITIES

Graduates will be able to work as junior chefs in cafes, restaurants, bars, clubs resorts and hotels.

#### PATHWAYS TO FURTHER STUDY

Graduates can extend their culinary skills in **Certificate in Cookery, Advanced** and **NZ Diploma In Cookery** or pursue hospitality management options in the **Certificate in Food & Beverage, Barista, Wine & Spirits**, or **Certificate in Professional Wine Knowledge**.



## PROGRAMME INTAKE:

## OCTOBER 2022

- Semester One:  
18 Oct 2022 – 24 February 2023
- Semester Two:  
6 March 2023 – 7 July 2023

## FEBRUARY 2023

- Semester One:  
21 February 2023 – 23 June 2023
- Semester Two:  
3 July 2023 – 3 November 2023

## PROGRAMME HOURS

- Semester One:  
Tuesday – Friday: 8am – 2pm
- Semester Two:  
Mondays: 8am – 2pm  
Tuesday – Thursday: 10am – 4pm
- Work placement: 60–80 hours

## QUALIFICATIONS GAINED

- New Zealand Certificate in Cookery Level 3
- New Zealand Certificate in Cookery Level 4
- Food Safety Unit Standards
- Certificate in New Zealand Wine Micro-credential

## COURSE FEES

- Domestic students:  
NZ\$8,280\* (includes Level 3)
- International students:  
NZ \$22,500 (includes Level 3)

\*\* Includes Certificate in Cookery, Foundation (18 weeks)+ Advanced (18 weeks).

\* New Zealand students receive a subsidy from the New Zealand Government. New Zealand students are eligible for student loans and allowances. Free fees are available for eligible students. Fees do not include knives, chef's uniforms or personal equipment approximately NZ\$1,000.

# Certificate in Cookery, Advanced

Gain the specialist skills you need to start an exciting journey in the culinary arts and graduate with a respected qualification.

## WHAT WILL I LEARN?

Speed, accuracy and consistency are characteristics that you will develop and as your confidence grows, you learn to correct mistakes, adjust seasoning and enjoy experimenting with flavours. Each week has a specific theme, starting with knife training and moving onto stock making, soups and classical sauces.

Baking is an important element with tutorials on breads, pastries, cakes, tarts, and sponges. Other sessions include ice creams, sorbets, custards and meringues. Butchery techniques like boning and filleting of beef, lamb, chicken and fish are also covered.

## SPECIALIST WORKSHOPS

- Artisan bread: Classic bread-making recipes including sourdough, ciabatta, and brioche.
- Mediterranean: Pasta making, gnocchi and risotto. Invite a friend to sample a Mediterranean meal that you have designed, costed and cooked.
- Sensory evaluation: will help you understand how to taste better and learn to identify important flavours.
- Nutrition: you will learn the basics of healthy, nutritious food.

## MENU PLANNING & COSTING

Menu planning and costing helps you develop an awareness of food costs while learning how to create a well balanced menu. During the programme, you will work individually to design menus for specific occasions and within a set budget.

## ON THE MENU:

- Potato Gnocchi with Salsa di pomodoro, gremolata
- Lamb tagine with savoury chickpeas, Moroccan couscous
- Beef Rendang with coconut rice, Naan
- Lamb rump with Madeira sauce, Dauphinoise potatoes, blanched beans
- Crème Brûlée, poached rhubarb, tuile



## WINE KNOWLEDGE

Explore the concept of food and wine matching and an introduction to the world of wine, completing the Certificate in New Zealand Wine Micro-credential.

## ENTRY CRITERIA

- Aged 17 or over; Aged 18 or over for international students
- Attend an interview in person or by telephone
- Upper intermediate English: IELTS 5.5 or equivalent for international students
- Valid student visa for international students
- Laptop with 5 hours battery life

## CAREER OPPORTUNITIES

Graduates will be able to work in all fields of culinary arts within the hospitality industry. This may be for your own business or for hotels, resorts, lodges, cruise liners, luxury yachts, restaurants or cafés. There are many opportunities to explore once you graduate.

## PATHWAYS TO FURTHER STUDY

Graduates can continue to study the **Diploma of Cookery** or **Certificate in Professional Wine Knowledge** especially if you wish to eventually own or manage a hospitality business.



# NZ Diploma in Cookery, Level 5

FULL TIME | 36 WEEKS

Building on the Certificate in Cookery Advanced, the Diploma offers a pathway to more senior positions in a professional kitchen.

## WHAT WILL I LEARN?

This programme focuses on ingredients and the understanding of advanced cookery techniques, as well as managerial skills such as Human Resources and Kitchen Management.

## GARDE MANGER

The focus is on the specialities of the cold kitchen including innovative vegetable and vegetarian fare, eggs, charcuterie, and specialist techniques such as curing, smoking and fermentation.

## OPERATIONS MANAGEMENT

Learn about the business of hospitality: the procedures and compliance requirements of the Food Control Plan, purchasing, maintenance and workflow planning. Modules also includes cost control, profitability and an introduction to accounting.

## HUMAN RESOURCES

Learn about the legal and operational considerations which underpin employment law in New Zealand. Rosters, training, recruitment, performance management techniques and professional development are covered including practical experience planning and delivering on site events.

## WINE KNOWLEDGE

Learn the basics of wine tasting and key international grape varieties and complete the WSET Level 1 Awards in Wines.

## ON THE MENU:

- Sole and crayfish quenelles with Sauce Nantua
- Tiger prawn, petit radish salad, prawn mayonnaise
- Salmon coulibiac with puff pastry
- Filet of venison, preserved quince, Brussels sprouts, foaming buttermilk, red wine jus
- Chicken galantine with pistachio and apricot



## ENTRY CRITERIA

- Aged 18 or over
- Attend an interview in person or by telephone
- Upper intermediate English: IELTS 5.5 or equivalent for international students
- Valid student visa for international students
- Previously completed New Zealand Certificate in Cookery Level 4 or equivalent
- Laptop with 5 hours battery life

## REGIONAL CUISINE AND CULTURE

Research and discover your chosen international cuisine and present your findings on their culinary traditions, culture, innovation, and influences of change.

## WORK PLACEMENT

Students will complete 150 hours of practical work experience at leading restaurants and hotels around Auckland.



## PROGRAMME INTAKE:

### JULY 2022

- Semester One: 18 July – 15 November 2022
- Semester Two: 28 Nov 2022 – 24 April 2023

### NOVEMBER 2022

- Semester One: 28 Nov 2022 – 24 April 2023
- Semester Two: 15 May – 12 September 2023

### MAY 2023

- Semester One: 15 May 2023 – 12 Sept 2023
- Semester Two: *To be confirmed: Sept 23- Feb 24*

## PROGRAMME HOURS

- Mondays, 9:00 am – 5:30 pm
- Tuesdays, 9:00 am – 5:30 pm
- Wednesdays, 9:00 am – 12:00 pm
- Work placement: 150 hours

## QUALIFICATIONS GAINED

- New Zealand Diploma in Cookery Level 5
- WSET Level 1 Award in Wines

## COURSE FEES

- Domestic students: NZ\$6,280\*
- International students: NZ \$15,350

*\* New Zealand students receive a subsidy from the New Zealand Government. New Zealand students are eligible for student loans and allowances. Free fees are available for eligible students.*

*Fees do not include knives, chef's uniforms or personal equipment approximately NZ\$1,000.*

FULL TIME | 2 YEARS\*\*

#### PROGRAMME INTAKE:

- Semester One:  
Cookery Foundation (18 weeks)
- Semester Two:  
Cookery Advanced (18 Weeks)
- Semester Three & Four:  
NZ Diploma in Cookery, Level 5  
(36 weeks)

#### PROGRAMME HOURS

- *Hours vary for each Semester*

#### QUALIFICATIONS GAINED

- New Zealand Certificate in Cookery Level 3
- New Zealand Certificate in Cookery Level 4
- NZ Diploma in Cookery Level 5
- Food Safety Unit Standards
- Certificate in New Zealand Wine (Advanced) Micro credential
- WSET Level 1 Award in Wines

#### ENTRY CRITERIA

- Aged 17 or over; Aged 18 or over for international students
- Attend an interview in person or by telephone
- Upper intermediate English: IELTS 5.5 or equivalent for international students
- Valid student visa for international students
- Laptop with 5 hours battery life

#### COURSE FEES

Domestic students:

- Year One - NZ \$8,280\*
- Year Two - NZ \$6,280\*

International Students:

- Year One - NZ \$22,500
- Year Two - NZ \$15,350

*\*\* Includes Certificate in Cookery, Foundation (18 weeks)+ Advanced (18 weeks)+Diploma in Cookery (36 weeks)*

*\* New Zealand students receive a subsidy from the New Zealand Government. New Zealand students are eligible for student loans and allowances. Free fees are available for eligible students. Fees do not include knives, chef's uniforms or personal equipment approximately NZ\$1,500.*

# Diploma in Cookery & Kitchen Management, Level 5

Take your culinary career to the next level with our comprehensive two year programme.

#### WHAT WILL I LEARN?

This programme will begin with building on your foundation to work in a professional kitchen, you will then concentrate on the principles of French cuisine and a thorough grounding in culinary arts.

Speed, accuracy and consistency are characteristics that you will develop and as your confidence grows, you learn to correct your mistakes, adjust seasoning and enjoy experimenting with flavours.

#### FOOD CONTROL PLANS

You will learn about food safety in a commercial kitchen and complete unit standards-based certification.

#### FOUNDATION COOKERY AND BAKING

We provide an education drawing on the French culinary tradition which provides a foundation for many other cuisines.

You will start with essential knife skills and move on to building essential cookery techniques.

#### SPECIALIST WORKSHOPS

In a series of workshops, you will learn classic bread making recipes including sourdough, ciabatta and brioche.

In the Mediterranean workshop, you will design and cost our your own Mediterranean inspired menu and then invite a friend to join you for a three course luncheon.

#### MENU PLANNING AND NUTRITION

Menu planning and costing helps you develop an awareness of food costs while learning how to create a well-balanced innovative menu.

#### INTRODUCTION TO WINE

In this module, you will learn the basics of wine tasting and key international grape varieties. You will experience an excellent wine and food pairing event.

#### GARDE MANGER

Here, we focus on the specialities of the cold kitchen including vegetable and vegetarian fare, eggs, pâtés, terrines and specialist techniques such as curing and fermentation.



#### OPERATIONS MANAGEMENT

This module focuses on the procedure and compliance requirements, food purchasing, supply chain management, maintenance and workflow planning.

#### HUMAN RESOURCE MANAGEMENT

Learn about the legal and operational considerations which underpin employment law in New Zealand.

#### A LA CARTE COOKERY

Learn advanced cookery techniques in a range of meat, poultry and seafood dishes, incorporating presentation and the principles of good seasoning. We prepare a menu from some of the world's leading chefs.

#### REGIONAL CUISINE AND CULTURE

Research your chosen international cuisine and present your findings on their culinary traditions and culture.

This course allows international students to work 20 hours per week.

# Certificate in Food & Beverage, Barista, Wine & Spirits, Level 4

Learn about the world of wine, spirits as well as build pathways to senior restaurant and hospitality roles.

## WHAT WILL I LEARN?

The Certificate in Food & Beverage, Barista, Wine & Spirits will develop practical skills with our introduction to hospitality programme to enhance your career opportunities, learn about the world of wine, spirits as well as build pathways to more senior restaurant and hospitality roles.

## BARISTA, RESTAURANT SERVICE

You will learn what it takes to become one of the best hospitality service professionals. We start with the Barista Intensive, a two week programme where you learn about classic coffee styles, single origin coffees, roasting styles, working with milk and milk substitutes to make extraordinary coffees.

## NEW ZEALAND WINES

The Certificate in New Zealand Wine (Advanced) explores important international grape varieties and how to taste wine like a professional. You learn about the leading New Zealand wineries and styles of wine that make them famous.

## BARTENDING & COCKTAILS

You will study bartending skills, learn how to set up and operate a bar, point of sales system as well as make classic cocktails by using bartending techniques of shaking, stirring, pressing and crushing. You will also complete the highly regarded **WSET Level 2 Award in Spirits**.

The Licensed Controller Qualification (LCQ) for the Sale of Alcohol Act 2012 enables you to become a duty manager for a licensed café, restaurant or bar.



## ACCOMMODATION & SUPER YACHTS

In this module you will gain an introduction to hotel accommodation, superyacht interior (cabin) training and ship life. You will learn about superyacht employment opportunities overseas and life on board a private yacht.

## EVENT MANAGEMENT

Learn how to plan run-sheets to coordinate and organise the event activities. You complete practical work experience during food and wine focused events where you help with the planning, set up and implementation.

## WORK PLACEMENT

During the programme, you will have two weeks work placement to gain hands-on experience in some of Auckland's premier cafés and restaurants. Many students are offered part-time work at these businesses following their work experience module.

## CAREER OPPORTUNITIES

Graduates will be able to work as junior FOH, waiters and supervisors in cafés, restaurants, catering businesses, bars, clubs, luxury resorts, hotels, superyachts and tourism business.

## PATHWAYS TO FURTHER STUDY

Graduates can continue to study the **Certificate in Hospitality & Event Management** or **Certificate in Professional Wine Knowledge**.

FULL TIME | 16 WEEKS

## PROGRAMME INTAKE:

- 5 September - 19 December 2022
- 13 February - 2 June 2023

## PROGRAMME HOURS

- Monday - Thursday
- 8:30 am - 2:30 pm
- Work placement: 60-80 hours
- *Hours may vary*

## QUALIFICATIONS GAINED

- New Zealand Certificate in Food and Beverage Level 4
- Food Safety Unit Standards
- LCQ Licence Controller Qualification
- Certificate in New Zealand Wine (Advanced) Micro credential
- WSET Level 1 Award in Wines
- WSET Level 2 Award in Spirits

## ENTRY CRITERIA

- Aged 17 or over; Aged 18 or over for international students
- Attend an interview in person or by telephone
- Upper intermediate English: IELTS 5.5 or equivalent for international students
- Valid student visa for international students
- Working holiday visa for approved countries

## COURSE FEES

- Domestic students: NZ\$4,175\*
- International students: NZ\$10,075

*\* New Zealand students receive a subsidy from the New Zealand Government.*

*New Zealand students are eligible for student loans and allowances. Free fees are available for eligible students.*

FULL TIME | 16 WEEKS

#### PROGRAMME INTAKE:

- 3 July 2023 - 20 October 2023

#### PROGRAMME HOURS

- Monday - Thursday
- 8:30 am - 2:30 pm
- Work placement: 80 hours
- *Hours may vary*

#### QUALIFICATIONS GAINED

- New Zealand Certificate in Hospitality Level 5
- Food Safety Unit Standards
- WSET Level 2 Award in Wines

#### ENTRY CRITERIA

- Aged 18 or over
- Attend an interview in person or by telephone
- Upper intermediate English: IELTS 5.5 or equivalent for international students
- Valid student visa for international students
- Working holiday visa for approved countries
- Completed NZ Certificate in Food and Beverage Level 4 or NZ Certificate in Cookery (Advanced) or equivalent from another provider
- Laptop with 5 hours battery life

#### COURSE FEES

- Domestic students: NZ\$4,175\*
- International students: NZ\$10,075

*\*New Zealand students receive a subsidy from the New Zealand Government. New Zealand students are eligible for student loans and allowances.*

*Free fees are available for eligible students.*

# Certificate in Hospitality & Event Management, Level 5

Enhance your skills with this management course which includes computer literacy, event management, team building & leadership.

#### WHAT WILL I LEARN?

The New Zealand Certificate in Hospitality and Event Management Level 5 will prepare you for supervisory, leadership roles and the dream of perhaps owning your own hospitality business in the future.

Building on your practical skills, the programme includes modules on New Zealand tourism, accounting, business compliance, HR, employment law and event management.

#### WINE & SPIRITS

In the wine and beverages module, you complete the WSET Award in Wine, Level 2 and explore the wines of the world.

The advanced customer service module teaches you to have more confidence with technical and presentation skills – silver service, gueridon and mixology.

#### EVENT PLANNING

You will study in detail, how to plan and deliver a special event including developing run-sheets, costing of menus, setting sales, production targets and participating as part of the organisational team.

#### FINANCIAL PLANNING

Effective budgeting is a cornerstone of any business. You will learn how to read accounts, analyze business costs and ratios.

The computer skills module will build key computer literacy for a business environment including excel, spreadsheet formatting for budgets, menu and beverage costing and management accounting.

#### WORK PLACEMENT

During the programme, you will have 2 weeks work placement in some of Auckland's premier restaurants and hotels.



Due to the highly practical nature of this course, NZSFW graduates are attractive to prospective employees.

#### CAREER OPPORTUNITIES

Graduates will be able to work in many fields within the hospitality industry. This may be for your own business or for hotels, resorts, lodges, luxury yachts, restaurants, cafés and tourism businesses.

#### PATHWAYS TO FURTHER STUDY

Graduates can continue to do the **Certificate in Professional Wine Knowledge, Level 5** or look into the **Certificate in Cookery, Level 4** or progress to a Bachelor's Degree at a New Zealand University.



FULL TIME | 36 WEEKS

#### PROGRAMME INTAKE:

- TBC: 24 Jan - September 2024

#### PROGRAMME HOURS

- Mondays & Tuesdays 8:00 am - 4:30 pm
- Wednesdays, 8:00 am - 12:00pm
- Work placement: 150 hours
- Hours may vary

#### QUALIFICATIONS GAINED

- New Zealand Diploma in Hospitality Management Level 6
- WSET Award in Spirits Level 3

#### ENTRY CRITERIA

- Aged 18 or over
- Attend an interview in person or by telephone
- Upper intermediate English: IELTS 5.5 or equivalent for international students
- Valid student visa for international students
- Completed Certificate in Hospitality & Event Management, Level 5 or equivalent from another provider
- Laptop with Microsoft Office 2003 or later

#### COURSE FEES

Domestic students:

- NZ\$6,280\*

International Students:

- NZ\$15,350

*\* New Zealand students receive a subsidy from the New Zealand Government. New Zealand students are eligible for student loans and allowances. Free fees are available for eligible students.*

# NZ Diploma in Hospitality & Tourism Management, Level 6

Gain professional knowledge and business management skills to work in roles across a range of tourism & hospitality businesses.

#### WHAT WILL I LEARN?

Hospitality & Tourism offer exciting & challenging employment opportunities.

In this course, we look at strategies to ensure excellence in customer service standards along with how to develop hospitality training plans. Leadership management skills and mentoring tools form an important aspect of this course.

#### BUILDING RELATIONSHIPS

This course explores communication strategies to facilitate staff relationships and enhance workplace culture. It introduces helpful applications, tools to aid consultation, negotiation and reporting practices.

#### MANAGEMENT ACCOUNTING

Understanding and interpreting financial performance and profitability is key to business success. This course consists of a number of hands-on workshops to explain and practice management accounting, interpretation of financial ratios, product pricing, yield and productivity analysis. The payroll module provides detailed knowledge of roster applications and payroll systems

#### INNOVATION IN MANAGEMENT

Hospitality and tourism is faced-paced, dynamic and requires businesses to act quickly with clear communication strategies when implementing change. This course looks at contemporary issues around business innovation and entrepreneurship within the hospitality and tourism sector. Through a series of case studies we consider strategies in response to changes.

#### FUTURE BUSINESS STRATEGIES

New product development and improvement processes are some of the strategies that enable a business to look forward to future developments and opportunities. In this course, we will look at hospitality & tourism marketing plans and product development.



#### WORK PLACEMENT

There will be work placement of 175 hours. You will be placed in some of Auckland's premier restaurants and hotels.

#### CAREER OPPORTUNITIES

Graduates will be suitable for junior management roles across a range of hospitality & Tourism businesses including kitchens, restaurants, bars, cafes, accommodation, catering, hotels & event management.

#### PATHWAYS TO FURTHER STUDY

Graduates can return to NZSFW to gain culinary skills by completing the Certificate in Cookery or progress to a Bachelor's Degree within a New Zealand institution.



# Certificate in Professional Wine Knowledge, Level 5

Develop your palate as well as your theoretical knowledge with extensive wine tasting and discussion throughout the course.

## INTRODUCTION

This qualification provides the winery, retail, hospitality, hotel, and tourism sectors with individuals who are able to apply knowledge of international wine, spirits and alcoholic beverages, and their markets, to work in customer services, sales, or leadership roles.

This programme forms the first semester of the **Diploma in Professional Wine Management (Sommelier), Level 6**.

## MODULE 1

**The business of hospitality, wineries and food & wine tourism**

Through a series of wine and beverage tastings, you will learn how wine and food tourism experiences underpin the success of many wine regions around the world.

We will also look at the market conditions required to build successful food and wine destinations that offer high quality customer experiences through the distinctive wines they produce.

## MODULE 2

**New Zealand wine styles, regions, innovation and influential producers**

This module introduces the grape varieties that have established New Zealand's reputation as a country producing distinctive, quality wines.

We will look at prominent wineries and winemakers who continue to enhance brand values and stories behind their international success.

## MODULE 3

**Customer service, sales, bartending and sommelier skills**

The key to enhancing the customer experience is to develop communication skills that demonstrate a comprehensive understanding of wine, spirits, cocktails and other beverages as well as confidence in customer service.



This module looks at the practical skills required to advise, sell and serve wine and other beverages. It includes a food and wine pairing workshop and participation in organizing and running a wine tasting event.

## MODULE 4

**International wine styles, grape varieties, wine production & regions**

Around the world, styles of wine are influenced by the climate and conditions of regions and the grape varieties that are grown. Through a series of tastings, this module explores important international grape varieties that dominate European and New World wine regions. We look at viticulture and the wine making process for white, red, sparkling wine and sweet wines.

## MODULE 5

**Spirits, liqueurs, fortified wines, cocktails & bartending**

We will taste and evaluate principal spirits and liqueurs styles and develop an understanding of the major international brands.

Included are practical sessions that explain how to set up a bar for service and make classic and premium cocktails.

## CAREER OPPORTUNITIES

Graduates will be suitable as a wine and spirit professional in all fields of the hospitality, service and wine industries.

## PATHWAYS TO FURTHER STUDY

Graduates can return to NZSFW to gain the **New Zealand Diploma in Professional Wine Management (Sommelier), Level 6** or the **Certificate in Cookery, Level 4**.



FULL TIME | 16 WEEKS

## PROGRAMME INTAKE:

- 3 October 2022 - 2 February 2023
- 13 February 2023 - 1 June 2023

## PROGRAMME HOURS

- Monday - Thursday
- 9:00 am - 2:30 pm

PART TIME | 14 WEEKENDS

## PROGRAMME INTAKE:

- July 2022
- March 2023

## PROGRAMME HOURS

- Saturdays & Sundays
- 9:00 am - 4:00 pm
- *View our website for the full schedule*

## QUALIFICATIONS GAINED

- NZ Certificate in Professional Wine Knowledge, Level 5
- Certificate in New Zealand Wine Advanced Micro-credential
- WSET Level 2 Award in Spirits
- WSET Level 2 Award in Wines
- WSET Level 3 Award in Wines
- Licence Controller Qualification

## ENTRY CRITERIA

- Aged 18 or over
- Attend an interview in person or by telephone
- NCEA L3 or equivalent or other tertiary study.
- Upper intermediate English: IELTS 6.0 or equivalent for international students
- Valid student visa for international students
- Laptop with 5 hours battery life

## COURSE FEES

- Domestic students:  
Full time: NZ \$4,600\*  
Part time: NZ \$3,850\*
- International students:  
NZ \$9,970 (*no discount*)

*\* New Zealand students receive a subsidy from the New Zealand Government. New Zealand students are eligible for student loans and allowances. Free fees are available for eligible students.*

FULL TIME | 36 WEEKS

#### PROGRAMME INTAKE:

- Semester One:  
Certificate in Wine Knowledge  
Level 5 (16 weeks)  
13 February 2023 – 1 June 2023
- Semester Two: (16 weeks):  
TBC: August 2023

#### PROGRAMME HOURS

- Monday – Thursday
- 9:00 am – 2:30 pm

#### QUALIFICATIONS GAINED

- New Zealand Diploma in Professional Wine Management, Level 6
- New Zealand Certificate in Professional Wine Knowledge, Level 5
- Certificate in New Zealand Wine Advanced – Micro-credential
- WSET Level 2 Award in Spirits
- WSET Level 2 Award in Wines
- WSET Level 3 Award in Wines
- Licence Controller Qualification

#### ENTRY CRITERIA

- Aged 18 or over
- Attend an interview in person or by telephone
- NCEA L3 or equivalent or other tertiary study
- Upper intermediate English: IELTS 6.0 or equivalent for international students
- Valid student visa for international students
- Laptop with 5 hours battery life

#### COURSE FEES

- Domestic students:  
NZ\$8,450\* (includes Level 5)
- International students:  
NZ\$19,500 (includes Level 5)

\*\* Includes Certificate in Professional Wine Knowledge, Level 5 (13 weekends) + Diploma in Professional Wine Knowledge, Level 6 (10 weekends).

\* New Zealand students receive a subsidy from the New Zealand Government. New Zealand students are eligible for student loans and allowances.

Free fees are available for eligible students.

# Diploma in Professional Wine Management (Sommelier), Level 6

New opportunities for careers in wine are becoming increasingly available, reflecting global interest and demand for fine wines.

## INTRODUCTION

This qualification will provide the winery, hospitality, hotel, and tourism sectors with individuals who are able to apply a comprehensive knowledge of global wine, spirit and alcoholic beverages to enhance the customer service relationships, brand values and destination marketing initiatives.

This programme consists of two semesters. Semester one covers the **Certificate in Professional Wine Knowledge, Level 5** and Semester two adds additional modules to form the **Diploma in Professional Wine Management, Level 6**.

## MODULE 1 – 5

*Described on Certificate in Professional Wine Knowledge, Level 5 page.*

## MODULE 6

**Sales management: Retail sales, Cellar door, Food & wine tourism**

Build practical skills, using a range of platforms and techniques, to manage sales and promotional activities starting with Google ads, Google analytics and Social media. It includes a research project to investigate the business case to establish a food and wine cellar door operation.

## MODULE 7

**Wine marketing management**

This module looks at contemporary marketing strategies to build and enhance brands values and customer experience. It includes the opportunity for you to experience developing an online wine sales strategy using web and social media tools.

## MODULE 8

**Viticulture and winemaking practices with sustainability focus**

Understand the influence of soils and climate on viticulture, sustainability, organics and biodynamics.



Gain technical knowledge about winemaking including the influence of oak, oxygen, yeasts and bacteria. You will also produce your own fruit wine and sourdough bread using natural yeasts and tour the Kumeu River Winery.

In this module, we will use as the textbook, **The Science of Wine (3rd. Ed)** by Dr **Jamie Goode**.

## MODULE 9

**Manage, train and mentor junior staff to enhance the customer experience**

Career development and training of junior staff is the key to building an effective and customer-focused team. In this module, we look at strategies to ensure excellence in customer service standards along with how to develop hospitality training plans and Leadership management skills.

## MODULE 10

**Specialist International wine regions and sake**

In this module, we study the wine regions of Australia, Toscana in Italy and Sake, the noble beverage from Japan.

This is an opportunity to look in more depth at these important regions as they are enormously popular with consumers and offer interesting case studies for us to consider.

## CAREER OPPORTUNITIES

Graduates of this qualification will have the skills and knowledge to work across a wide range of winery, retail, hospitality, hotel and tourism businesses as wine and beverage professionals. Roles may include food and beverage supervisor, cellar door host/supervisor, and wine sales representative.



# Short Wine Courses

Our short courses are ideally suited as professional development for those working in hospitality or for a wine enthusiast.

## Certificate in NZ Wine Foundation

This programme provides a comprehensive introduction to wine regions, grape varieties and wine styles that have made New Zealand wines famous around the world.

It covers key grape varieties and explores the significance of geography, climate, environment, winemaking techniques and the vision of leading winemakers to establish New Zealand's reputation for fine wines.

- **ONLINE:** Four evenings, Tue & Thurs
- **Hours:** 5 pm – 8:30 pm
- **IN-PERSON:** Sat, Sun
- **Hours:** 9 am – 3:30pm
- **Domestic:** \$255; **International:** \$495  
*Wine Delivery: \$300 (online only)*
- See our website for dates

## Certificate in NZ Wine Advanced

The **Advanced** course follows on from the programme above and explores in greater detail, through a series of comparative tastings, the depth and diversity of New Zealand's artisan, organic red and white wines along with sweet and sparkling styles of wine.

- **One Weekend:** Sat, Sun (In-Person)
- **Hours:** 9am – 3:30pm
- **Domestic:** \$255; **International:** \$495
- See our website for dates



## WSET® Level 1 Award in Wines

If you want to develop a nose for wine, this is the perfect introduction. Learn the language of wine and become comfortable with aromas, flavours, structural characteristics and more!

**Part Time: 3 evenings**

6:00 pm – 9:00 pm

**Cost: NZ\$355**

- See website for dates



## WSET® Level 2 Award in Wines

You will learn about the major wine growing regions from around the world, understand their grape varieties, styles of wine as well as interpret their labels. This course covers how to taste and evaluate wine along with the principles of food and wine pairing.

**Part time: 2 Weekends**

9:00 am – 4:00 pm

**Cost: NZ\$1,150**

- See website for dates

## WSET® Level 2 Award in Spirits

The WSET® Level 2 Award in Spirits is an intensive course where you will gain a comprehensive understanding of the most important spirit and liqueur categories; how they are produced and how they can be used as beverages and transformed as cocktails.

**Part time: 4 sessions, 2 Weekends**

9:00am – 4:00pm

**Cost: NZ\$1,450 (Includes Cocktail practical)**

- See website for dates

## WSET® Level 3 Award in Wines

This qualification is open to students who hold the WSET Level 2 Award in Wines. The aim of this course is to provide you with detailed analysis of the principal wine regions of the world.

You will benefit from in-depth tastings where you will learn to identify wine style, quality and age.

### CAREER OPPORTUNITIES

Although a large number of general interest wine enthusiasts join this course it is also ideally suited for those working in or wishing to enter the hospitality beverage or wine sectors.

There are many career options from working in restaurants, bar or cafés to working in sales and marketing of wines.

**Part time: 8 sessions over 4 Weekends**

9:00 am – 4:00 pm

**Cost: NZ\$1,975**

- See website for dates



All WSET course prices include WSET® exam fees and texts.  
Recommended English IELTS 6 or equivalent.



**WSET**  
APPROVED  
PROGRAMME PROVIDER



# Short Courses

## Certificate in Classic Cooking, Micro-Credential

The Certificate in Classic Cooking (Micro-credential) introduces fundamental cookery techniques required to prepare a range of classic dishes in a commercial kitchen. Knowledge of food safety, cooking terms and methods are applied in the practical sessions.

**10 Weeks, In person only:** Wednesday & Thursday evenings, 3:00 pm - 8:00 pm

**Domestic: NZ\$1,150**  
**International: NZ\$2,250**

- See website for dates

## Certificate in Baking & Patisserie, Micro-Credential

The Certificate in Baking and Patisserie (Micro-Credential) introduces fundamental baking and patisserie techniques required to prepare a range of classic cakes, pastries, desserts and breads. Knowledge of food safety, baking and patisserie terms and techniques are applied in practical sessions.

**10 Weeks, In-person only:** Wednesday & Thursday evenings, 3:00 pm - 8:00 pm

**Cost: NZ\$1,150**  
**International: NZ\$2,250**

- See website for dates

## Barista Part One

Our barista courses will teach you to make delicious coffee every time. You will cover espresso recipes, barista terms and techniques and learn how the different roasts, grinds and storage options affect the quality of coffee.

Finally, you will gain experience on our professional espresso machines and learn how to maintain them. Our tutors are experienced barista professionals who have worked in the industry.

**3 Weeknights:** 4:30 pm - 7:30 pm  
**OR**

**1 Weekend:** 9:00 am - 2:30 pm

**Cost: NZ\$325**

- See website for dates

## Bartending & Cocktails

Over three evening sessions, you will gain an understanding of how a bar works and some basic service techniques.

You will then move on to cocktail and mixology working with classics such as Margarita, Cosmopolitan, Mojito and Caipirinha.

You will learn new skills and tricks of the trade that will build your confidence at making and presenting mixed drinks and cocktails at home or at work.

**3 Weeknights:** 5:30 pm - 8:30 pm

**Cost: NZ\$375**

- See website for dates

## Chocolate Essentials

Baking with chocolate is tricky. Join us for a chocolate workshop to teach you the techniques and special skills that are required to work with chocolate. We start with baking a delicious chocolate gateau, that you then ice and decorate with chocolate ganache, chocolate run outs, spun sugar and mocha cream.

**1 Saturday:** 9:30 am - 3:00 pm

**Cost: NZ\$135**

- See website for dates

## Artisan Breads

Freshly baked bread is one of the simple pleasures of life. In these two hands-on classes, you will learn techniques for kneading, proving and how to prepare delicious bread from classic white to wholemeal loafs.

You will also make your own sour dough as well as chewy ciabatta.

**1 Saturday:** 9:30 am - 3:00 pm

**Cost: NZ\$125**

- See website for dates

Student visa not required for international students.

# Short Micro-Credentials

Micro Credentials are short programmes that are approved and accredited by the New Zealand Qualifications Authority (NZQA).

## Wine

**Certificate in New Zealand Wine Foundation:** Online, 4 evenings OR In-person, 2 days

This programme provides a comprehensive introduction to wine regions, grape varieties and wine styles that have made New Zealand wines famous around the world.

**Certificate in New Zealand Wine Advanced:** In-person, 2 days

This programme explores in greater detail, through a series of comparative tastings, the depth and diversity of New Zealand's artisan, organic red and white wines along with sweet and sparkling styles of wine.



## Food History

**Certificate in New Zealand Food and Beverage History: From Kumara to Sauvignon Blanc:** Online only, 10 evenings

This programme provides an overview and culinary timeline of food, ingredients and techniques in New Zealand today. It considers indigenous and imported ingredients and technologies that have transformed hospitality and created dynamic food export markets.

**Certificate in New Zealand Food Knowledge: From Local to Global:** Online only, 10 evenings

This programme analyses food systems and offers insights into contemporary issues faced by food exporters and hospitality businesses that are both positive and negative. This programme also considers the influences on food choices in our communities taught by Dr. Tracy Berno from AUT.

## Barista + Bar

**Certificate in Hot and Cold Non-Alcoholic Drinks and Beverages (Mocktails and Smoothies):** In-person, 5 days

This programme provides practical, hands-on training in preparing drinks as well as customer service and communication skills for people working in cafes, restaurants and food service.

**Certificate in Barista and Service Skills:** In-person, 5 days

This qualification provides practical, hands-on barista training as well as customer service and communication skills for junior staff in cafes, restaurants or food service.



**Certificate in Spirits, Cocktails and Bartending:** In-person, 5 days

This qualification provides practical, hands-on training in bartending, customer service and communication skills for people working in bars or restaurants. Classic cocktails form the focus of this practical training.

**Certificate in Alcohol & Food Safety Compliance:** In-person, 5 days

This programme examines compliance issues for businesses that serves food and alcohol. Learners develop a general understanding of safe food practices to comply with food safety regulations, Food control plans and the responsible sale and service of alcohol.

## Business

**Certificate in Digital Technology Tools for Hospitality Business:** Online only, 10 evenings

This programme provides an introduction to computers, spreadsheets, internet and cyber security principles. Through a series of practical sessions, this programme builds a general knowledge of key skills for hospitality businesses.

**Certificate in Digital Tools for Destination Marketing:** Online only, 10 evenings

This programme covers digital marketing applications used to build successful food and wine destinations that offer high quality customer experiences.



**Certificate in Hospitality Accounting for Managers:** Online only, 10 evenings

This programme provides an introduction to business accounting and financial management starting with key accounting terms and operating costs that determine business profitability and performance.





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