



# New Zealand Certificate in Cookery (Level 4)



**Domestic fee:** \$8,006

**International fee:** \$22,830

Compulsory student levy >  
StudyLink >

\*Fees are approximate, subject to change and exchange rates

Location	Dunedin
Duration	One year full-time; part-time not available
Delivery	On campus three days a week

Credits	120
Level	4
Start	February
Apply	By 30 November (late applications will be accepted based on availability of places)

Begin your journey from cook to chef.

This programme involves lots of hands-on, practical cooking in our training kitchens, and a work placement in a local business. It will expand the skills you have developed in a Level 3 cookery programme.

As well as developing a range of cookery skills enabling you to prepare, cook and present a variety of dishes, you will gain hospitality management skills and techniques which will allow you to create and maintain successful food operations. In turn, this will enable you to learn the important steps necessary to operate and evaluate the performance of a food operation. You will also learn how to develop communication, leadership and critical thinking skills and how to create a safe workplace.

The work experience opportunity will allow you to apply your hands-on learning outside of the classroom and is great chance for you to increase your knowledge and develop real-world skills.

## Skills required

- > The ability to work well under pressure
- > To be motivated and have a good work ethic
- > A willingness to constantly update your skills.

## Entry requirements

- > Open entry but preference will be given to those who hold the New Zealand Certificate in Cookery (Level 3) OR equivalent OR evidence of at least one year of relevant industry experience.
- > International students will be individually assessed to ensure you are ready for this study. Click [here](#) for your country's equivalent entry criteria.
- > If English is not your first language, you must provide:
  - > New Zealand University Entrance OR
  - > Overall Academic IELTS 5.5 with no individual band score lower than 5.0 (achieved in one test)

- completed in the last two years), OR
- > Acceptable alternative evidence of the required IELTS (see here for NZQA proficiency table and here for list of recognised proficiency tests).

If you need to improve your English Language skills, we offer a wide range of English programmes.

#### Additional documentation

You'll need to supply your academic records, along with certified copies of proof of identity and proof of residency (where appropriate).

If you have industry experience, please also submit a CV with details of this.

#### Selection procedure

If the number of applicants exceed the available places, a waitlist will be used to ensure preference is given to applicants in the order that they applied.

#### You will learn

Upon successful completion of this qualification, you will be able to:

- > Monitor and maintain health and safety, food safety and security practices to ensure your own safety and minimise potential hazards for customers.
- > Monitor and maintain interactions between colleagues, managers and customers.
- > Monitor and maintain the application of standard operating policies and procedures to work roles in a commercial kitchen.
- > Apply cookery skills to prepare, cook and present a range of cold larder dishes employing complex preparation and presentation techniques.
- > Apply cookery skills to prepare, cook and present a range of hot kitchen dishes employing complex preparation and presentation techniques.
- > Apply cookery skills to prepare, cook and present a range of patisserie and desserts employing complex preparation and presentation techniques.

SMS Code	Course Title	Level	OP Credit
	COMPULSORY		
CO420101	Introduction to complex cookery	4	45
CO420201	Complex cookery	4	45
CO420301	Work experience	4	15
CO420401	Capstone	4	15
Programme Total			120

#### Your workload

You will spend the majority of your time in the training and production kitchens. You will be required to participate in classroom and online learning. You will undertake work placement which is a vital component of this programme as you will be expected to compare Otago Polytechnic procedures and standards with what occurs in your placement.

#### Further study options

After successfully completing this Certificate, you will be in a great position to apply for the New Zealand Diploma in Cookery (Advanced) (Level 5) (Cookery) offered in Central Otago, the New Zealand Diploma in Hospitality Management (Level 5) offered in Dunedin or the Bachelor of Culinary Arts offered in Dunedin.

#### Health and Safety

There are a number of Occupational Safety and Health (OSH) issues associated with practical work in areas specific to a commercial hospitality environment. These include, but are not limited to, burns from hot liquids or hot objects and cuts from sharp instruments. You will have access to an orientation booklet which covers the programme specific risks in more detail.

#### Additional costs

During your induction day, you will have the opportunity to purchase your full uniform from Otago

Polytechnic's preferred supplier. You should expect to spend approximately \$450 on programme specific equipment. This will be covered by the 'Course-Related Costs' section of your student loan (if you are eligible - see the Student Loan and Allowance section below). You may already have some or all of the required uniform and equipment.

#### Student loans/allowances

Student loans and allowances are for domestic students only. For information about student loans and allowances please visit the Studylink website. It is important to apply for your student loan/allowance at the same time as you apply for this programme, due to the length of time Studylink take to process.

Loan/allowance applications can be cancelled at any time if you decide to withdraw your programme application or if it is unsuccessful.

#### Disclaimer

While every effort is made to ensure that this sheet is accurate, Otago Polytechnic reserves the right to amend, alter or withdraw any of the contained information. The fees shown in this document are indicative ONLY. Both domestic and international fees are subject to change and are dependent on the development and implementation of Government policies. Please note that additional fees may from time to time be required for external examination, NZQA fees and/or additional material fees.

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