



New Zealand Diploma in Cookery (Advanced) (Level 5) (Cookery)



Domestic fee: \$7,716

APEL fee: Fee on application

International fee: \$22,830

*Fees are approximate, subject to change and exchange rates

Location	In work
Duration	One year full-time; two years part-time
Delivery	<p><u>From the Central Otago Campus</u> In work with online learning (portfolio-based), workshops and masterclasses</p> <p><u>From the Dunedin Campus</u> In work plus an application of prior learning process which matches your existing experience and knowledge against this programme</p>

Credits	120
Level	5
Start	Rolling intake from February
Apply	Anytime

Earn while you learn with our in-work cookery programme!

Designed for those already working in a culinary environment, you'll design your own advanced dishes and menus; learn how to manage workflow, staffing and supplies in a commercial kitchen; develop a deep understanding of sustainable practice; and ensure you're current with regional, national and global cuisine trends.

We offer this programme from both our Central Otago and Dunedin campuses.

Our Central Otago offering involves a series of bespoke masterclasses which will ensure learning is tailored to your needs. You'll also take part in five, three-day workshops and five, in-work check-in days.

Our Dunedin offering involves an application of prior learning process (APEL) and our expert staff working one-on-one with you in the workplace to meet your needs.

Working while learning with both options will enable you to reflect on and analyse your current practice and implement changes to how you work.

Entry requirements

- > New Zealand Certificate in Cookery (Level 4) OR equivalent OR evidence of at least one year of relevant industry experience.
- > International students will be individually assessed to ensure you meet the entry requirements. [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.

Selection process

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

More about the APEL process

If you've been working in a supervisor position within a kitchen and want your skills formerly recognised, this is a great option for you.

We offer a APEL process (Accreditation of Prior Learning) which matches your existing experience and knowledge against this programme.

This process will drastically reduce the time taken to gain this qualification. It's especially valuable for those who are currently employed as you don't have to leave your job to achieve it!

If you have experience in staff development; purchasing; operating procedures; finance; and creating dishes and menus; please email Programme Leader, Tony Heptinstall (tony.heptinstall@op.ac.nz) or give him a call to discuss your situation - 021 735 229

You will study

Course name	Level	Credits
Introduction to Advanced Cookery	5	45
Cookery	5	45
Work Experience	5	15
Capstone	5	15
		120

When you graduate from this programme, you'll be able to:

- > monitor and maintain health and safety; food safety; and security practices to ensure your own safety and to 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,
 - > range of hot kitchen dishes, and a
 - > range of patisserie and desserts
- > employ complex preparation and presentation techniques.

Your workload

All of your study will be highly-structured, guided and self-directed and you'll need to have good time management skills. A full-time student should typically aim for around 30-40 hours of study per week including work-based learning (and therefore a part-time student would need to aim for 15-20 hours). You'll need to engage with the online resources and activities, and complete assessments and work placements.

Further study options

When you graduate, you'll be in a great position to apply for our Bachelor of Culinary Arts (offered at our Dunedin Campus).

Student loans and 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.

For more information

To enquire about our Dunedin-based, APEL programme, please email tony.heptinstall@op.ac.nz

To enquire about our Central Otago-based programme, please email chris.smith@op.ac.nz

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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