

HOSPITALITY

Café | Barista | Bar | Restaurant | Cookery
Culinary Arts | Baking | Food and Beverage Service





OPEN DOORS WITH HOSPITALITY

Why Choose a Career in Hospitality?

A shortage of quality, trained hospitality professionals is apparent in this industry worldwide. Hospitality and tourism managerial and supervisory roles are on the New Zealand Immediate Skills Shortage List. Be much more than just a waiter and become a leader in your field, gain a qualification that gives you the opportunity to have a career anywhere in the world.

Enter an industry that offers a broad range of careers in hotels, restaurants, food outlets, cafés, bakeries, pastry shops, tourism, catering and bars.

Aoraki Polytechnic's tutors have strong connections with industry and employers to ensure your study is designed to lead to employment and promotion opportunities. Our programmes offer experiences that mimic real industry practices. Our cookery students learn in our campus-based training kitchen, serving their food in our Starz restaurant to real paying customers; where our front of house, food service and café students apply their customer service skills.

Our second year hospitality students have an exciting opportunity to be selected for an exchange programme that will take them to the heart of France. The French educational institution Notre Dame du Roc has formalised an exchange arrangement that will offer an opportunity for international travel and training experiences to all of our students in their second year of hospitality study.

Why Study Hospitality at Aoraki Polytechnic?

Globally Relevant Qualifications – We ensure our programmes are relevant to the real needs of industry and our specialty programmes are in demand from students around the world. Internationally recognised City & Guilds qualifications are embedded into many of our hospitality programmes.

Real World Practical Experience – our programmes include real industry training opportunities, for example Aoraki Polytechnic have location visits and work experience relationships with nationally renowned restaurants, cafés, hotels and bars, including an exchange programme with two leading culinary institutes in France.

Purpose-Built Facilities and Equipment – our specialist facilities and equipment include two kitchens, Geuridons (side serving tables), a fully functional restaurant, bar and café, a dedicated coffee/ barista room with seven machines, roasters and even a coffee tree.

Industry Connected Tutors – our tutors are award winning, industry professionals who bring years of experience and connections with industry to the classroom, kitchen, restaurant, café and bar so you get skills and knowledge required for your career success.

Support for Your Learning – our experienced tutors, superior facilities and quality raw materials mean greater flexibility to follow your interests, plenty of opportunities for individual attention and support for your learning so you'll get the most out of your study. We even have our own vege patch which supplies our kitchen with fresh seasonal produce all year round.



PATHWAY WITH AORAKI

Education Pathway

AORAKI POLYTECHNIC

CERTIFICATE Level 2-5

Certificate in Cafe and Barista Skills (Level 2)
 Certificate in Cookery (Level 3)
 National Certificate in Baking (Level 2)

Certificate in Professional Restaurant,
 Wine and Bar Service (Level 4)
 Certificate in Patisserie (Level 4)
 Certificate Advanced Food and
 Beverage Service (Level 5)

DIPLOMA Level 5

Diploma in Professional Cookery (Level 5)

**Careers and
 further study**

Careers

Certificate in Café and Barista Skills (Level 2) Page 5

- Barista
- Kitchen hand
- Waiter
- Bar person

Professional Restaurant, Wine and Bar Service (Level 4) Page 6

- Restaurant management/customer service roles

Certificate Advanced Food and Beverage Service (Level 5) Page 7

- Supervisory management

National Certificate in Baking (Level 2) Page 9

- Apprenticeship
- Baker in cafés and restaurants

Certificate in Cookery (Level 3) Page 11

- Cook (cafés, restaurants and hotels)
- Catering

Certificate in Patisserie (Level 4) Page 12

- Pastry chef in cafés, restaurants or bakeries

Diploma in Professional Cookery (Level 5) Page 13

- Cook (cafés, restaurants and hotels)

FRONT OF HOUSE AND CAFÉ

Join Aoraki Polytechnic's industry renowned tutors to become a leader in food, beverage, restaurant wine and bar service or café and barista.

Enhance and formalise your current front of house experience and your managerial and supervisory skills with our Certificate in Advanced Food and Beverage Service.

If you are interested in specialist skills in the restaurant, wine and bar area of the hospitality industry then our Certificate in Professional Restaurant, Wine and Bar Service is the programme for you.

Gain the skills and experience you need to work in the café, coffee and food industry by completing our Certificate in Barista and Café Skills.

All our hospitality programmes include City & Guilds qualifications, ensuring your study is recognised internationally.





FRONT OF HOUSE AND CAFÉ

Certificate in Café and Barista Skills

Includes City & Guilds Certificate in Barista

Starts: February and July
Level: 2
Duration: 17 weeks full-time
Campus: Timaru and Oamaru

Not just anyone can make a delicious and presentable coffee. If you want to work locally and internationally in the vibrant café scene then this qualification will help you stand out from the crowd. Concentrating on skills for cafés and the sought after skills of a barista, gain the knowledge and skills to be job ready with an international City & Guilds qualification in Barista.

Focus on food preparation encompassing café, breakfasts and lunches. You will also participate in workshops with faces and places from the industry, including well known baristas, to keep you current and ready for you a career in this industry.

This course will also provide you with some basic kitchen and service skills which will open the door to employment in the vibrant cafe and bar scene.

What will this programme cover?

- Barista and bar skills
- Café lunch and breakfast preparation
- Introduction to bar and restaurant work
- Menu and wine knowledge
- Effective communication and customer service
- Confidence with customers
- Cash control

Careers and further study

Certificate in
Café and Barista Skills (Level 2)

AP

CAREER

Barista
Waiter
Kitchen hand
Bar person

Certificate in
Cookery (Level 3)
Certificate in
Bakery (Level 2)
Certificate in
Restaurant, Wine and Bar Service (Level 4)

AP

AP Aoraki Polytechnic Programme

What do you need to apply?

Open Entry.

International Students

Students for whom English is their second language, an overall IELTS score of 5.5 or a TOEFL score of 500 is required unless otherwise stated.

Programme Recognition

This programme is accredited by NZQA and City & Guilds International.

www.aoraki.ac.nz
0800 426 725

Note: All programmes subject to internal and external approval



FRONT OF HOUSE

Certificate in Professional Restaurant, Wine and Bar Service (Level 4)

Including City & Guilds Diploma in Food and Beverage Service

Starts: February
Level: 4
Duration: 34 weeks full-time
Campus: Timaru

This one-year programme provides an exciting opportunity to gain qualifications in a diverse range of hospitality options. Emphasis is on practical training for positions in cafés, wine bars, restaurants, coffee houses, taverns and other food and beverage areas in a dynamic, growth industry.

As well as the use of our on-campus Starz restaurant – open to the public – you will gain direct industry experience and contacts from a field trip to one of the south islands major hospitality centres. You will visit bars, restaurants, hotels and resorts, a juice factory and participate in wine tours. Visiting industry professionals provide managerial advice and insight into the skills employers are seeking. Work experience with top establishments is included in this programme.

Hone your customer service skills and develop a broad transferable set of abilities that could take you to a career in any customer service industry. Follow your education pathway from this Certificate to a second year of study in hospitality to have the chance to gain travel and training experiences in an exchange to the Notre Dame du Roc polytechnic, in the heart of France.

What will this programme cover?

- Hospitality industry and workplace skills
- Customer service skills
- Restaurant service
- Bar service
- Coffee services
- Wine studies
- Industry training

Careers and further study



Aoraki Polytechnic Programme

What do you need to apply?

For entry to this programme it is desirable you are at least 17 years of age and have at least 3 years secondary education along with successful completion of NCEA level 1 with a minimum of 12 credits in literacy and 12 credits in numeracy; or equivalent.

If you don't have the stated entry criteria, talk to us about whether you have the equivalent skills and knowledge or to determine if this is the right programme for you.

International Students

Students for whom English is their second language, an overall IELTS score of 5.5 or a TOEFL score of 500 is required unless otherwise stated.

Programme Recognition

This programme is accredited by NZQA, Hospitality Standards Institute and City & Guilds International.

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FRONT OF HOUSE

Certificate Advanced Food and Beverage Service (Level 5)

Includes the City & Guilds Advanced Diploma in Food and Beverage Service

Starts: February

Level: 5

Duration: ???????

Campus: Timaru

This is one of the best opportunities in New Zealand for those employed in the hospitality industry to gain operational supervisory management skills.

What will this programme cover?

- skills
- Advanced wine and cocktail service
- Staff training
- Stock taking
- Sales promotions
- Creating restaurant ambience

Careers and further study

National Diploma in Hospitality (Operational Management) (Level 5)

AP

CAREER

Restaurant management
Maitre de
Hotel Manager
Function Manager / Events Manager

FURTHER STUDY
Level 3
Certificate in Cookery

AP Aoraki Polytechnic Programme

What do you need to apply?

For entry to this certificate it is desirable that you have at least 3 years secondary education along with successful completion of NCEA Level 1 with a minimum of 12 credits in literacy and 12 credits in numeracy or equivalent.

You may also gain entry through successful completion of a 60 credit (minimum) Level 4 Tertiary qualification in Professional Restaurant, Wine and Bar Service or Front of House or equivalent.???

Programme Recognition

This programme is accredited by NZQA, Hospitality Standards Institute and City & Guilds International. ??

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0800 426 725

Note: All programmes subject to internal and external approval

COOKERY, CULINARY ARTS AND BAKING

If cooking and food is your passion then Aoraki Polytechnic's cookery programmes can give you the knowledge and practical skills to make a career out of it. Become a leader in the industry with skills from food preparation to managerial knowledge, kitchen maintenance and design, costing budget and stock control. Complete the Certificate in Cookery then choose to progress further and complete a Diploma in Professional Cookery. Both programmes have internationally recognised City & Guilds qualifications embedded into them.

If you would like to gain some specialist experience then gain a foundation in the skills required through our bakery, patisserie or culinary arts programme. Enter an industry in high demand; bakers are on the New Zealand Immigration Essential Skills Shortage list. Culinary arts include learning the delicious specialist techniques of key patisserie skills including cakes, sponges, sauces and sugar work.

Under the guidance of an industry leader in culinary arts, with key contacts and relationships with local bakeries and food businesses gain an internationally recognised City & Guilds qualification to open your career options or follow your education pathway into a diploma.





BAKING

National Certificate in Baking

Starts: February and July
Level: 2
Duration: 17 weeks full-time
Campus: Timaru

The programme mimics industry practices so you know what to expect, gain quality theoretical, hands on bakery training from relationships with local bakeries and an award winning, fully qualified baker.

This qualification is designed to provide opportunities for a range of people who are already employed within the industry to be recognised for skills attained and knowledge learnt and those who wish to lead into apprenticeships and employment in a diverse range of baking industry roles.

What will this programme cover?

- Safe and hygienic working practices
- Personal presentation and customer service
- Basic breads, Artisan breads, doughs and fillings
- Batch bake cake and pastry products
- Icings and glazes
- Braising, stewing and steaming
- Coffee training and preparation
- Hot and cold cocktail food

What do you need to apply?

Open Entry.

International Students

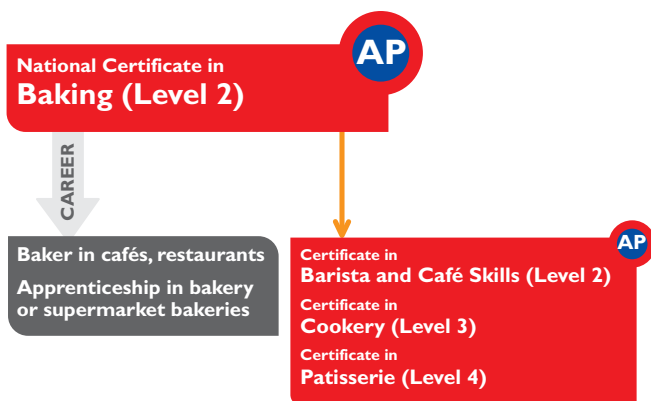
Students for whom English is their second language, an overall IELTS score of 5.5 or a TOEFL score of 500 is required unless otherwise stated.

Programme Recognition

This programme is accredited by NZQA.

www.aoraki.ac.nz
0800 426 725

Careers and further study



 Aoraki Polytechnic Programme



STUDENT PROFILE

Michelle Longman
 Certificate in Cookery & Professional Cookery

"The courses were both great and provided a wide range of relevant, practical industry experience. The work experience placements in particular were very useful in gaining an insight into what to expect after finding

employment. Aoraki's tutors were knowledgeable, approachable and most importantly made it a fun environment to learn in! One of the highlights of my courses was representing Aoraki in the Toque d'Or Cooking Competition in Auckland.

I moved to Australia in 2007 and after working in various restaurants in Surfers Paradise and Sydney I'm now employed as a Cake Decorator at Heavenly Cakes in Sydney's Northern Beaches.

"I've always been passionate about cakes and pastry and my training helped me gain the skills and experience required to get a start with Heavenly Cakes three years ago. I haven't looked back since and love my work!"

Note: All programmes subject to internal and external approval





COOKERY

Certificate in Cookery

Including City & Guilds Certificate

Starts: February and August

Level: 3

Duration: 34 weeks full-time

Campus: Timaru

Join this programme to begin your studies in cookery and the culinary world. This programme provides the first year of cookery and culinary skills to enter an exciting and ever changing industry. Gain complex culinary techniques through workshops from industry professionals.

Keep up with industry trends from campus visits from Nestle and real industry experience in the Aoraki Polytechnic Starz restaurant. Gain internationally recognised City & Guilds qualifications which are embedded into this certificate, these can take you to work anywhere in the world. Students will get the opportunity to gain a National Qualification, Certificate in Cookery Level 3.

Follow your education pathway from this Certificate in Cookery to a second year of study and have the chance to gain travel and training experiences in an exchange to the polytechnic Notre Dame du Roc, in the heart of France.

What will this programme cover?

- Basic to complex culinary techniques
- Restaurant Service
- Workshops with industry professionals
- Methods and processes of cooking
- Industry Training



STUDENT PROFILE

Peter Green
Cookery (Level 4) and now Culinary Arts (Level 5)

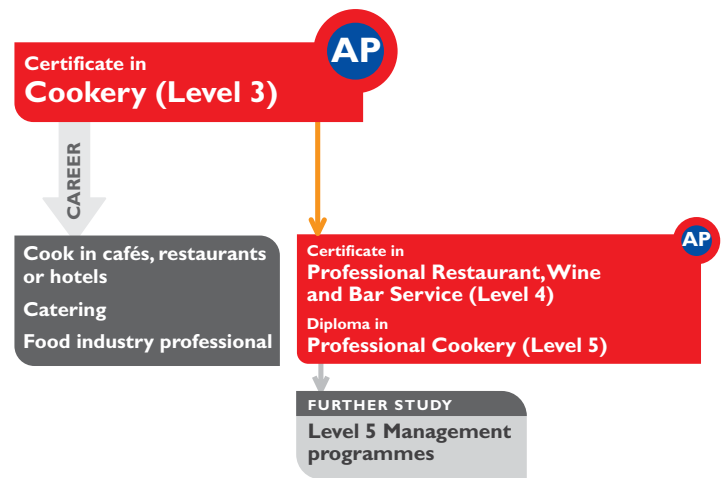
2011 has seen a once in a lifetime opportunity for Peter, who just spent six weeks in France in the French Champagne district, including three weeks at St Josephs Hospitality school and then a

further three weeks' work placement at a five star Chateau restaurant.

"It was a brilliant opportunity. I had a blast and met fantastic people and now have unique French skills and knowledge that I can incorporate in my cooking."

The exchange is paid for by fundraising from Aoraki Polytechnic and is an annual exchange running for the first time in 2011.

Careers and further study



AP Aoraki Polytechnic Programme

What do you need to apply?

It is desirable you have at least 3 years secondary education and successful completion of NCEA level 1 with a minimum of 12 credits in literacy and 12 credits in numeracy; or equivalent

You may also be asked to attend an interview to determine whether this is the right career choice for you.

If you don't have the stated entry criteria, talk to us about whether you have the equivalent skills and knowledge or to determine if this is the right programme for you.

International Students

Students for whom English is their second language, an overall IELTS score of 5.5 or a TOEFL score of 500 is required unless otherwise stated.

Programme Recognition

This programme is accredited by NZQA, Hospitality Standards Institute and City & Guilds International.

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0800 426 725

Note: All programmes subject to internal and external approval



CULINARY ARTS

Certificate in Patisserie

Includes City & Guilds Diploma in Patisserie

Starts: February
Level: 4
Duration: 17 weeks full-time
Campus: Timaru

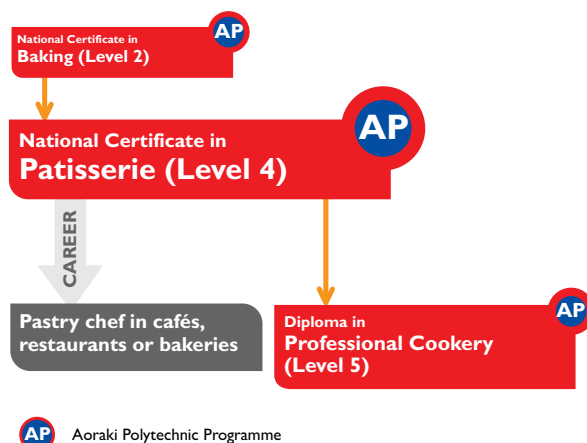
This programme is designed to develop the knowledge and skills required for basic patisserie preparations through to the level of culinary arts. Each student has their own designated work station and under the guidance of a world class tutor, gain insight into the culinary world and develop specific patisserie skills to lead on to further cookery study or become a pastry chef.

Follow your hospitality education pathway with Aoraki Polytechnic for two years and have the chance to go on an exchange to the polytechnic Notre Dame du Roc, in the heart of France.

What will this programme cover?

- Safe and hygienic working practices
- Budgets, costing and kitchen maintenance
- Paste-based products, meringues, creams, fillings and glazes
- Cakes, sponges and desserts
- Hot and cold sauces
- Decorative mediums

Careers and further study



What do you need to apply?

For entry to this programme it is desirable you have at least 3 years secondary education, successful completion of NCEA level 1 with a minimum of 12 credits in literacy and 12 credits in numeracy; or equivalent and successful completion of a 60 credit (minimum) Level 3 Tertiary qualification in food preparation or culinary arts, Cookery Level 3 or Bakery Level 2.

If you don't have the stated entry criteria, talk to us about whether you have the equivalent skills and knowledge or to determine if this is the right programme for you.

International Students

Students for whom English in their second language, an overall IELTS score of 5.5 or a TOEFL score of 500 is required unless otherwise stated.

Programme Recognition

This programme is accredited by City & Guilds and NZQA.

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0800 426 725

Note: All programmes subject to internal and external approval



COOKERY

Diploma in Professional Cookery

Including City & Guilds Diploma

Starts: February
Level: 5
Duration: 34 weeks full-time
Campus: Timaru

If cooking and food is your passion then gain the experience and skills you need to work in the industry with this Diploma. Fast track yourself through the cookery industry and build on the skills and knowledge from your first year cookery certificate. Develop your culinary expertise, implement themed menus, organise functions and learn managerial skills in a kitchen. You will learn from award-winning chefs in our training kitchen and have several opportunities to put your practical knowledge and skills into practise by running a real restaurant on site, work placements to leading culinary establishments and hospitality competitions and events.

Complete the Certificate and enter this second year Diploma in Professional Cookery to have the chance to gain travel and training experiences in an exchange to the polytechnic, Notre Dame du Roc, in the heart of France.

What will this programme cover?

- Complex culinary techniques.
- Food hygiene, operations and supervision
- Nutrition and dietetics
- Kitchen maintenance and design
- Costing, budget and control
- Methods and processes of cooking
- Industry training
- Kitchen management
- Function organisation

Careers and further study

Diploma in Professional Cookery (Level 5)

AP

CAREER

Commis chef/chef in cafés, restaurants or hotels
 Catering
 Food industry professional
 Manage/own café, restaurant or bar

FURTHER STUDY
 Level 5 and 6 Management programmes

AP Aoraki Polytechnic Programme

What do you need to apply?

For entry to this diploma it is desirable that you have at least 3 years secondary education along with successful completion of NCEA Level 1 with a minimum of 12 credits in literacy and 12 credits in numeracy or equivalent.

You may also gain entry through successful completion of a 60 credit (minimum) Level 3 Tertiary qualification in cookery.

If you don't have the stated entry criteria, talk to us about whether you have the equivalent skills and knowledge or to determine if this is the right programme for you.

International Students

Students for whom English is their second language, an overall IELTS score of 5.5 or a TOEFL score of 500 is required unless otherwise stated.

Programme Recognition

This programme is accredited by NZQA, HSI (Hospitality Standards Institute) and City & Guilds International.

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0800 426 725

Note: All programmes subject to internal and external approval



supporting your success

At Aoraki Polytechnic, you can choose from a wide range of courses and programmes at Certificate and Diploma level designed to help you achieve your career goals and support your success.

Education Pathways

Aoraki offers a range of pathway opportunities to higher study. Many of our qualifications have pathways and cross credits to degrees at our respected partner universities and polytechnics.

Career Success

Aoraki is committed to providing innovative and vocationally relevant qualifications and listening to the needs of businesses and community, ensuring our programmes are well supported and have excellent employment outcomes.

Reasons to study at Aoraki Polytechnic

- Friendly and supportive learning environment
- Pathways to Degrees
- Practical skills using industry relevant equipment
- Excellent employment outcomes
- Internationally recognised qualifications
- Strong links with industry
- Highly trained tutors who have a wide range of experience in their respective areas of expertise



ENROL NOW

STEPS TO ENROLMENT

1 Step 1. Enrolment Form

To apply for a programme of study you are required to complete an enrolment form.

You can fill out an enrolment form online at www.aoraki.ac.nz/enrolment/enrolment-form/

Alternatively you can request a form by contacting our student advisors on 0800 426 725

We take applications right up until the programme commences.

Refer to the Guide to Enrolment for additional information available online www.aoraki.ac.nz

2 Step 2. Entry Criteria

You may be invited to attend an interview or information sharing meeting with the programme tutor/staff to ensure you meet programme entry criteria.

You may also view the facilities and discuss the programme in more detail.

You are welcome to bring family or whanau support.

If all criteria are met we'll send you a letter of acceptance offering you a place on the programme.

Some programmes may "wait list" where applications exceed enrolment.

3 Step 3. Enrolment

Along with your acceptance letter we'll send you an enrolment pack.

To enrol:

- Provide enrolment documentation as detailed in the letter and enrolment pack.
- Return everything to us either by post or in person together with the \$100 non-refundable deposit.

Career Advice

Friendly, helpful careers and study advice

Our Student Advisors are your contact for careers advice and any information relating to career options and study at Aoraki Polytechnic.

Phone: 0800 426 725

Email: study@aoraki.ac.nz

Mature students

Applications for mature students (over 20 years of age) are welcomed.

Special Admission

Students who do not meet the entry requirements (or equivalent) may apply to the Head of School for special admission. Admission under these circumstances will be made at the discretion of the Head of School.

Recognition of Prior Learning

Aoraki Polytechnic has Recognition of Prior Learning (RPL) processes to assess relevant, current skills and knowledge gained from previous study and learning. Please contact Aoraki Polytechnic if you think you might have previous learning that could be credited towards an Aoraki Polytechnic qualification.

Verification of Citizenship/Permanent Residency

For information about the documentation required for verification of Citizenship or Permanent Residency, please refer to the Aoraki Polytechnic Guide to Enrolment.

StudyLink

For Student Loan and/or Allowance information please contact StudyLink on 0800 88 99 00 or visit the website www.studylink.govt.nz

International Code of Practice

CODE Aoraki Polytechnic has agreed to observe and be bound by the Code of Practice for the Pastoral Care of International Students. Copies of the Code are available from the New Zealand Ministry of Education website at www.minedu.govt.nz/international.

IMMIGRATION Full details of immigration requirements, advice on rights to employment in New Zealand while studying, and reporting requirements are available from Immigration New Zealand, and can be viewed on their website at www.immigration.govt.nz.

ELIGIBILITY FOR HEALTH SERVICES 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. Full details on entitlements to publicly funded health services are available through the Ministry of Health, and can be viewed on their website at www.moh.govt.nz.

ACCIDENT INSURANCE The Accident Compensation Corporation provides accident insurance for all New Zealand citizens, residents, and temporary visitors to New Zealand, but you may still be liable for all other medical and related costs. Further information can be viewed on the ACC website at www.acc.co.nz

MEDICAL AND TRAVEL INSURANCE International students (including group students) must have appropriate and current medical and travel insurance while in New Zealand.

Disclaimer

Every attempt is made to ensure this brochure is correct at time of printing (June 2011). Aoraki Polytechnic reserves the right to alter programme start dates or amend programme content as required. Commencement of all programmes is subject to sufficient enrolments and gaining internal and external approvals. Fees may also be subject to some alteration prior to commencement of the programme. The information in this brochure is for domestic students and New Zealand residents only. Please contact us for information about international enrolments.



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0800 426 725 | study@aoraki.ac.nz | www.aoraki.ac.nz
TIMARU | CHRISTCHURCH | ASHBURTON | OAMARU | DUNEDIN



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