

### New Zealand Certificate in Cookery (Level 4)

<b>MOE Code</b>	NZ2101	<b>Level</b>	4	<b>Duration</b>	1 academic year	<b>Version</b>	1
<b>Delivery</b>	Full-time, Intramural		<b>Intakes</b>	July and November			
<b>Strategic purpose</b>	<ul style="list-style-type: none"> <li>To provide competent employees for the hospitality sector who are able to work as chefs in intermediate positions producing complex dishes in a commercial kitchen.</li> <li>To provide for those individuals who are employed as chefs in intermediate positions, a credential that will enhance their employment opportunities in a commercial kitchen across the hospitality sector.</li> <li>To establish standards of professional practice for complex cookery that can provide customers with confidence in a range of hospitality environments.</li> </ul>						
<b>Graduate profile</b>	<p>Graduates of this qualification will be able to:</p> <ul style="list-style-type: none"> <li>Monitor and maintain health and safety, food safety and security practices to ensure own safety and minimise potential hazards for customers.</li> <li>Monitor and maintain interactions between colleagues, managers and customers.</li> <li>Monitor and maintain the application of standard operating policies and procedures to work roles in a commercial kitchen.</li> <li>Apply cookery skills to prepare, cook and present a range of cold larder dishes employing complex preparation and presentation techniques.</li> <li>Apply cookery skills to prepare, cook and present a range of hot kitchen dishes employing complex preparation and presentation techniques.</li> <li>Apply cookery skills to prepare, cook and present a range of patisserie and desserts employing complex preparation and presentation techniques.</li> </ul>						
<b>Career options</b>	Graduates of the qualification will be able to work as chefs in intermediate positions producing complex dishes in a professional kitchen.						
<b>Further study</b>	This qualification leads on to the New Zealand Diploma in Cookery (Advanced) (Level 5) with strands in Cookery and Pâtisserie.						
<b>Award(s)</b>	<p>New Zealand Certificate in Cookery (Level 4)</p> <p>Students who successfully complete the New Zealand Certificate in Cookery (Level 4) may also apply to City and Guilds International to be awarded the City and Guilds Diploma in Food Preparation and Cooking.</p>						
<b>Completion requirements</b>	120 credits, as listed in Programme Structure.						
<b>Entry requirements</b>	<p>In addition to the Generic Entry Requirements listed on Page 29, all applicants must have successfully completed the New Zealand Certificate in Cookery (Level 3) or can demonstrate equivalent knowledge, skill and experience.</p> <p>Applicants for whom English is not a first language must have an IELTS score of 5.5 with no band score lower than 5; or an accepted international equivalence</p>						
<b>Credit recognition</b>	Credit from Recognition of Prior Learning, Credit Transfer and Unit Standard Transfer (if applicable) will be in accordance with the policy <i>Credit Recognition (05.004)</i> .						
<b>Time limit for completion</b>	2 academic years from initial enrolment						
<b>Programme structure</b>							
<b>Code</b>	<b>Title</b>			<b>Credits</b>		<b>Level</b>	
<b>Compulsory courses</b>							
4520.0001	Cold Larder 1			15		4	
4520.0002	Cold Larder 2			15		4	
4520.0003	Complex Meat and Poultry			15		4	
4520.0004	Game and Offal			15		4	
4520.0005	Complex Seafood			15		4	
4520.0006	Grains, Starches and Vegetables			15		4	
4520.0007	Complex Pâtisserie			15		4	
4520.0008	Complex Desserts			15		4	
<b>Course prescriptors</b>							
<b>Title</b>		<b>Code</b>		<b>Credits</b>		<b>Level</b>	
<b>Cold Larder 1</b>		<b>4520.0001</b>		<b>15</b>		<b>4</b>	
Aim: To prepare, cook and present a range of cold larder dishes, employing complex preparation, cookery and presentation techniques including canapés, salads, cold egg dishes and cheeses.							
<b>Cold Larder 2</b>		<b>4520.0002</b>		<b>15</b>		<b>4</b>	
Aim: To prepare, cook and present a range of cold larder dishes, employing complex preparation, cookery and presentation techniques including cold seafood dishes, cold meat dishes and terrines and pâté.							
<b>Complex Meat and Poultry</b>		<b>4520.0003</b>		<b>15</b>		<b>4</b>	
Aim: To prepare, cook and present a range of hot meat and poultry dishes employing complex techniques.							
<b>Game and Offal</b>		<b>4520.0004</b>		<b>15</b>		<b>4</b>	
Aim: To prepare, cook and present a range of game and offal dishes, employing complex preparation and presentation techniques.							
<b>Complex Seafood</b>		<b>4520.0005</b>		<b>15</b>		<b>4</b>	
Aim: To prepare, cook and present a range of seafood dishes, employing complex preparation and presentation techniques.							
<b>Grains, Starches and Vegetables</b>		<b>4520.0006</b>		<b>15</b>		<b>4</b>	
Aim: To prepare, cook and present a range of grain, starch and vegetable dishes, employing complex preparation and presentation techniques.							
<b>Complex Pâtisserie</b>		<b>4520.0007</b>		<b>15</b>		<b>4</b>	
Aim: To prepare, cook and present a range of patisserie items, employing complex preparation and presentation techniques.							
<b>Complex Desserts</b>		<b>4520.0008</b>		<b>15</b>		<b>4</b>	
Aim: To prepare, cook and present a range of desserts, employing complex preparation and presentation techniques.							