

New Zealand Certificate in Cookery (Level 4)

MOE Code	NZ2101	Level	4	Duration	1 academic year	Version	1
Delivery	Full-time, Intramural		Intakes	July and November			
Strategic purpose	<ul style="list-style-type: none"> 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. 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. To establish standards of professional practice for complex cookery that can provide customers with confidence in a range of hospitality environments. 						
Graduate profile	<p>Graduates of this qualification will be able to:</p> <ul style="list-style-type: none"> Monitor and maintain health and safety, food safety and security practices to ensure 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. 						
Career options	Graduates of the qualification will be able to work as chefs in intermediate positions producing complex dishes in a professional kitchen.						
Further study	This qualification leads on to the New Zealand Diploma in Cookery (Advanced) (Level 5) with strands in Cookery and Pâtisserie.						
Award(s)	<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>						
Completion requirements	120 credits, as listed in Programme Structure. <i>This programme has been accredited by NZQA. As it does not contain unit standards from the NZQF, credits are not reported to NZQA.</i>						
Entry requirements	<p>In addition to the Generic Entry Requirements listed on page 31, 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>						
Credit recognition	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> .						
Time limit for completion	2 academic years from initial enrolment						
Programme structure							
Code	Title			Credits		Level	
Compulsory courses							
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	
Course prescriptors							
Title		Code		Credits		Level	
Cold Larder 1		4520.0001		15		4	
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.							
Cold Larder 2		4520.0002		15		4	
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.							
Complex Meat and Poultry		4520.0003		15		4	
Aim: To prepare, cook and present a range of hot meat and poultry dishes employing complex techniques.							
Game and Offal		4520.0004		15		4	
Aim: To prepare, cook and present a range of game and offal dishes, employing complex preparation and presentation techniques.							
Complex Seafood		4520.0005		15		4	
Aim: To prepare, cook and present a range of seafood dishes, employing complex preparation and presentation techniques.							
Grains, Starches and Vegetables		4520.0006		15		4	
Aim: To prepare, cook and present a range of grain, starch and vegetable dishes, employing complex preparation and presentation techniques.							
Complex Pâtisserie		4520.0007		15		4	
Aim: To prepare, cook and present a range of patisserie items, employing complex preparation and presentation techniques.							
Complex Desserts		4520.0008		15		4	
Aim: To prepare, cook and present a range of desserts, employing complex preparation and presentation techniques.							