

If you had trouble at school with Maths and English, but know that you need NCEA level 2 to get ahead, why not consider gaining the qualification in the kitchen? If you love food or cooking, or even just enjoy watching Master Chef, then perhaps Regent Training Centre's Hospitality Programme is for you? Almost everyone seems to be after a good coffee these days, and that is just one of the practical skills that you will gain on the course. "Real life" food preparation for your fellow students and for events, means that by the end of the programme, not only are you one of the most well liked students on campus, you are also well placed to move onto higher level culinary learning, or even move into employment in a kitchen. Gain NCEA whilst learning how to cook? That sounds more fun than a classroom.....better still, you can enrol and start TODAY!

## **QUALIFICATIONS GAINED:**

- New Zealand Certificate in Hospitality (Level 2)
- National Certificate of Education Achievement (NCEA) (Level 1 and Level 2)
- Vocational Pathway Award Service Industries (Level 2)

## **ENTRY CRITERIA:**

16 to 24 Years old, or 15 years old with a Ministry of Education early leaving exemption, NZ citizen or Permanent Resident currently living in New Zealand. All students will be interviewed prior to enrolment.

## FURTHER EDUCATION PATHWAYS AND CAREER OPTIONS:

Graduates can move on to complete the New Zealand Certificate in Cookery (Level 3), or New Zealand Certificate in Food and Beverage Service (Level 3) with strands in Cafe Services, Bar Services, Restaurant Services, Buffet Services, Functions Services, Barista, and Quick Service Restaurant Services. Employment opportunities include Barista, Café worker (Cook or Wait staff), Kitchenhand, trainee chef, then with further training and experience, you will have the world at your feet.

**PRICE:** ZERO fees

**DURATION:** 40 weeks plus holidays, full-time

**LOCATION FOR STUDY: Whangarei** 

**START DATE:** Any week day



0800 REGENT (0800 734 368) RTC.CO.NZ

Information subject to change at the discretion of Regent Training Centre Ltd \*For eligible learners

POSITIVELY IMPACTING COMMUNITIES ONE STUDENT AT A TIME



	UNIT STANDARD	LEVEL	CREDI
17285	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision	2	4
17287	Prepare and present filtered coffee for service	2	2
13271	Cook food items by frying	2	2
13272	Cook food items by baking	2	2
13274	Cook food items by poaching	2	2
13275	Cook food items by steaming	2	2
13276	Cook food items by grilling	2	2
13285	Handle and maintain knives in a commercial kitchen	2	2
13280	Prepare fruit and vegetable cuts	2	2
13281	Prepare and present basic sandwiches for service	2	2
22234	Compare characteristics of international dishes and prepare and present international dishes	2	4
13334	Prepare and cook jams	2	2
24526	Apply safe working practices in a commercial kitchen	2	4
13284	Clean food production areas and equipment	2	2
24728	Demonstrate knowledge of work roles in tourism	2	2
24731	Demonstrate knowledge of destination NZ	2	4
57	Provide customer service	2	2
62	Maintain personal presentation and a positive attitude in a workplace involving customer contact	2	3
13283	Prepare and assemble and present salads for service	2	2
167	Practice food safety methods in a food business	2	4
20666	Demonstrate basic knowledge of contamination hazards and control methods used in a food business	2	2
13344	Demonstrate knowledge of the characteristics of commercial cookery methods and their applications	2	3
23761	Read and comprehend work related documents in English in a tourism workplace	2	3
24732	Demonstrate knowledge of tourist characteristics and needs	2	3
4252	Produce a personal targeted CV (Curriculum vitae)	2	2

Plus a selection of appropriate Work and Study Skills NZQA unit standards to prepare students for employment and higher learning.

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