

Hospitality, Food and Beverage

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Lizzie

 Cookery

 Chef de Partie

Lizzie first stepped foot into a restaurant kitchen when she was in high school. After a week, she knew she wanted to be a chef.

Her passion for hospitality grew, and the following summer, Lizzie spent the whole time working. When she came back to school, it didn't feel like the place for her anymore. It was Lizzie's cooking teacher who first told her about WelTec.

"I went in for a look around when I was at high school, and I remember thinking how cool it looked. Everyone had their chef jackets on, it really looked like the place for me."

Lizzie enrolled in the Level Four Certificate in Cookery. "I remember that first day well, I couldn't believe I was going to spend nine months learning everything I wanted to. It was awesome being around people who were also passionate about food."

Lizzie would spend the morning in class, and then in the evening she would work, fully immersing herself in the industry.

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nim harciet aut et pelit, quat.

'I remember that first day well, I couldn't believe I was going to spend nine months learning everything I wanted to. It was awesome being around people who were also passionate about food. My classmates and tutors made it a really fun year, I'm still close with a lot of them now.'

"The way we'd work in class replicated the environment of a real kitchen. We'd spend the whole four-hour class working in a group, figuring out who needed to do what, and helping each other along the way."

Now, Lizzie is a Chef de Partie at Koji, where she's learning from a small team of people passionate about food. She loves the open kitchen, which allows her to see the customers' reaction from across the restaurant, and if they want to ask her a question, they can. Seeing their reaction is super rewarding.

To anyone interested in studying Cookery or Bakery, Lizzie says, "If you have a passion for something, and you know it's what you want to do, just do it. You won't regret it. Just follow what you're excited about."

Read Lizzie's full story on our website. Follow the QR below.



Food Safety Practice in a Commercial Environment (Training Scheme)

📖 Level 4

💰 \$190 (indicative for 2023 intake)

Learn how to produce food safely and understand how to prevent cross contamination.

What you will learn

This course covers the following areas:

- Food storage
- Personal hygiene
- Food handling practice
- Storage temperatures
- Critical temperatures
- Pest control
- Waste management

More detail about this qualification

Course structure

4 hours of face-to-face classroom tuition with workbook supplied. The online resources and assessment are required to be completed within 10 days from course delivery.

Entry requirements

Open entry.

You must have the ability to complete the requirements of this course without an interpreter.