

Bakery

whitireiaweltec.ac.nz





'WelTec is incredibly welcoming. I really enjoyed the small classes and the hands-on content.'

Johnty



NZ Certificate in Baking and
NZ Certificate in Cookery



Owner, Lucid Chocolatier

As a child Johnty loved being in the kitchen, particularly baking with his mum. Today, Johnty is creating the chocolate for his business in the same family kitchen he once learned to cook in.

Johnty's passion for cooking was re-ignited when he went flatting and started cooking for himself more. He was part way through his fine arts degree when his mum took him to WelTec to take a look around. He saw students furiously chopping vegetables in their whites and knew immediately that's what he wanted to do.

The small class sizes and hands-on style of learning is what made Johnty choose WelTec. When he started his programme, he was met with welcoming and supportive tutors.

"At WelTec, I learned a lot of basic industry knowledge that I would have struggled to get anywhere else. The tutors helped me find my first jobs which paved the way for where I am today."

One skill Johnty learnt was the art of tempering chocolate - it's not as simple as it looks, and it's only taught in a few places in New Zealand. Learning the proper technique has saved Johnty thousands

of dollars on tempering machines, and added an artisanal value to his business.

After working in two patisseries and a chocolate shop, Johnty realised he wanted to start his own business, Lucid Chocolatier. With the skills he learned at the chocolate shop and Whitireia, Johnty was ready.

At Lucid Chocolatier, Johnty is able to express his creativity, experimenting with the roast profile, the origin, the aging, and the conching, to produce a wide variety of artisanal chocolate.

Johnty encourages anyone with a real passion for bakery or cookery to study - "If you've got the passion for it, follow it. It could take you amazing places."

New Zealand Certificate in Baking (Generalist) (Level 4)

📖	Level 4
🕒	1 year, full-time
📅	10 Mar 2025 (Petone) 23 Jun 2025 (Petone)
💰	\$7,100 (indicative for 2023 intake)
🌐	\$22,524* (indicative for 2023 intake)

Gain advanced baking and patisserie skills and open a world of job opportunities. Work with advanced doughs, pastries and decorative mediums to produce saleable quality bakery and patisserie items. Grow your capability to work as part of a commercial bakery team, by getting real experience in a bakery or patisserie environment.

What you will learn

Whether you want to expand your culinary skills in patisserie or continue on your journey as a baker. You will gain the advanced patisserie and baking skills necessary to produce: restaurant-quality desserts, work with decorative mediums to finish gateaux and celebration cakes, experience the development of a range of superior doughs and baked goods.

- Learn the skills to compose both classical and modern patisserie work with mousseline, curds and pastes that stand out from the rest
- Understand the success techniques that contribute to well-made bread; from handling through to baking of simple, laminated and complex bread from around the world
- Discover the varieties of components from possets, fluid gels including garnishes and the formulas to balance and present stylish restaurant desserts and café sweets
- Learn the practical importance of organising your work and professional communication when baking in a team
- Understand gluten-free and other dietary requirements
- Broaden knowledge of bakery science, terminologies and commodities associated with

Baking

- Finish traditional cakes and contemporary multi-layered crèmes and mirror glazed gateaux the way professionals do
- Bring chocolate sculptures to life and put on the finishing touches with blown and pulled sugar showpieces
- Understand the safe handling and maintenance of bakery equipment
- Undertake a work experience placement within industry

More detail about this qualification

Classes run Monday – Thursday.

4.5 hours of classes a day, subject to timetable, including morning, afternoon and evening classes.

Career options

- Pastry chef
- Artisan baker
- Commercial baker
- Numerous hospitality opportunities café's, restaurants, hotels, bakeries and catering companies

Entry requirements

Under 20 years

60 credits at NCEA level 1, including 10 NCEA Level 1 literacy and 10 NCEA Level 1 numeracy credits, or successful completion of New Zealand Certificate Baking (Level 3).

Over 20 years

If you're 20 years or over, you may qualify for special admission on this programme. Contact us if you don't meet the Under 20 entry criteria.

International students

IELTS (academic) score of 5.5 (no band lower than 5.0) or equivalent.

Find your country's [equivalent academic entry requirements here](#)

**International fee displayed is for 1 year of study (equivalent to 120 credits) and does not include*

Disclaimer: The information contained in this document is correct at the time of print. Whitireia and WelTec | Te Pūkenga reserves the right to cancel or postpone any of the programmes, and shall not be liable for any claim other than the proportion of programme fees that the cancelled portion bears. Some programmes may be dependent upon formal approval from NZQA (New Zealand Qualifications Authority), TEC (Tertiary Education Commission) funding allocation, and the number of enrolments. As part of the NZQA targeted review of all Level 1-6 New Zealand qualifications, there may still be changes to some programmes starting in 2024. Fees, programmes, entry and selection criteria, and dates, are subject to change. Please check the relevant programme pages at whitireiaweltec.ac.nz for up-to-date information and full entry regulations before applying to enrol. Information regarding English language requirements is available on each course page at whitireiaweltec.ac.nz.

insurance and administration (approximately \$924 per year of study).

You must be able to carry out the physical requirements of the programme.

Disclaimer: The information contained in this document is correct at the time of print. Whitireia and WelTec | Te Pūkenga reserves the right to cancel or postpone any of the programmes, and shall not be liable for any claim other than the proportion of programme fees that the cancelled portion bears. Some programmes may be dependent upon formal approval from NZQA (New Zealand Qualifications Authority), TEC (Tertiary Education Commission) funding allocation, and the number of enrolments. As part of the NZQA targeted review of all Level 1-6 New Zealand qualifications, there may still be changes to some programmes starting in 2024. Fees, programmes, entry and selection criteria, and dates, are subject to change. Please check the relevant programme pages at whitireiaweltec.ac.nz for up-to-date information and full entry regulations before applying to enrol. Information regarding English language requirements is available on each course page at whitireiaweltec.ac.nz.