

Cookery





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. "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.



New Zealand Certificate in Cookery (Level 3)

Ф	Level 3
0	17 weeks, full-time
•	\$3,782 (indicative for 2023 intake)
⑤	\$12,500* (indicative for 2023 intake)

Discover the basic skills needed to be a part of the food industry. This introductory programme covers basic methods of food preparation, cooking and health and safety practices. Use this programme to pathway on to higher cooking qualifications.

Programme Outline

Produce the basic dishes required in a commercial kitchen. Gain the skills to work at an entry-level in a commercial kitchen. Practice preparing, cooking and presenting dishes. Learn about nutrition, health and safety, and commercial kitchen procedures.

More detail about this programme

- Apply fundamental cookery skills to prepare, cook and present a range of basic dishes, using commodities commonly used in industry
- Commercial kitchen procedures
- Develop knowledge of the importance of the nutrition and the effects that the cooking and storing of food has on nutritional value
- Apply health and safety and security practices to ensure own safety and minimize potential hazards for customers

Entry Requirements

Open entry.

Further Study Options

• New Zealand Certificate in Cookery (Level 4)

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