

Cookery

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'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.'

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 4)

📖	Level 4
🕒	1 year, full-time
📅	23 Jun 2025 (Petone)
💰	\$6,100 (indicative for 2023 intake)
🌐	\$25,000* (indicative for 2023 intake)

Take the first step in starting your professional chef career no matter what your experience level. Come and surround yourself with like-minded people and learn from tutors who are industry professionals. Get equipped with everything you need to know in a hands-on purpose-built environment and have the opportunity to experience an industry work placement.

What you will learn

This one-year full-time programme is “hands-on” and is suitable for those who may have little or no experience in the culinary field. The focus is on the essential skills of food preparation, cookery methods and techniques that will provide you with the keys to open your culinary world.

The learning accelerates to include the more complex aspects of professional cookery along with the compulsory compliance requirements.

You will learn through practical tutorials and workshops and be assessed in a purpose-built environment alongside students of all ages and of different cultures and backgrounds.

- Cooking methods and their applications
- Cold larder techniques
- Preparation, cooking and presentation of meat and poultry dishes
- Food safety, Health and safety
- Standard operating policies and procedures for commercial kitchens
- Preparation, cooking and presentation of fish dishes
- Farinaceous and vegetable dishes
- Patisserie techniques to produce and present desserts

Career options

The programme will prepare students for entry-level positions in a commercial kitchen environment. The progression to senior roles will be dependent on time and relevant experience in the industry in a variety of workplaces for example Hotels, Restaurants, Catering companies, institutions, Stadiums and cruise ships.

- Trainee / Commis Chef
- Demi Chef de Partie
- Chef De Partie
- Sous Chef
- Head chef
- Executive Chef

Entry requirements

Under 20 years

60 credits at NCEA Level 1 including 10 literacy and 10 numeracy credits, or equivalent.

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

Minimum IELTS (academic) score of 5.5 with no band score lower than 5 is required, 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 insurance, administration and student service fees. For more details, please email: international@wandw.ac.nz.*

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.