

Culinary Arts

City & Guilds



New Zealand Certificate in Cookery (Level 4)
New Zealand Diploma in Cookery (Advanced) (Level 5)

Learn how to be a professional chef.

Level 4, 5	Campus Nelson	Starts February	Duration Level 4 1 year full time. Level 5 1 year full time
IELTS 5.5 or equivalent	Fee* Level 4 NZD\$19,900, Level 5 \$10,900, Level 5 direct entry \$19,900, plus NZD\$240 Student Services Levy per year		
Students will be required to pay for their own chef kit (equipment, uniform and textbook). These costs may be up to \$1,000 dependent on quality of the equipment the student chooses to buy.			

> Why study Culinary Arts at NMIT?

Nelson is known for its fresh, local produce, particularly seafood, fish, wine and craft beer. Nelson is a tourism hub with more than 60 individual restaurants and cafés. Within the wider region there are 150 restaurants. Jobs in hospitality are constantly in demand in New Zealand and globally. NMIT is centrally located within walking distance of the Nelson city centre.

Programme summary

You will gain extensive practical experience and develop capability in the planning, monitoring and co-ordination of food production operations including resource management, food and beverage service, menu design and development and costing of food products.

NMIT has a state of the art kitchen including programmable ovens and sous-vide facilities. Students get an opportunity to learn from expert chefs and then show their skills and culinary expertise in the Rata Room (NMIT's own restaurant). The students get praised and critiqued as the fully licensed restaurant is open to the general public and a high level of service is provided by students from the kitchen.

Course structure

At both level 4 and level 5 you will be providing lunch and dinner twice a week in the Rata Room restaurant onsite to paying customers, as well as cooking for events. At level 5 work experience within restaurants is part of the programme.

Level 5 students require previous cookery experience or a cookery qualification to enrol on this programme. To make sure you will succeed if going straight into Level 5, you will be required to demonstrate your cookery skills.



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*Fees may be subject to change and are indicative only. Exact fees can be confirmed when you apply.

Programme information

The **Culinary Arts Level 4** programme will give you the skills to work as a chef in an intermediate position producing complex dishes in a commercial kitchen, cafe or restaurant. You will also have the opportunity to gain a world renowned City and Guilds international qualification alongside your certificate. On completion of this programme, you can undertake further study in Culinary Arts level 5.

The **Culinary Arts Level 5** programme will provide you with skills and knowledge in advanced culinary applications, introductory management of food production operations, and food development, design and service. This year of study is full of challenging projects both in and out of the kitchen, through which you will master the techniques and presentations required to work at the highest level in New Zealand or overseas. You will develop your understanding of global cuisine, sustainability, artisan foods, advanced meat, poultry and fish, menu design and restaurant production. On completion of this programme you can undertake higher-level study in culinary arts or hospitality, or pursue employment opportunities in food production operations depending on your individual skills and expertise.



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