

CULINARY ARTS



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PROGRAMMES

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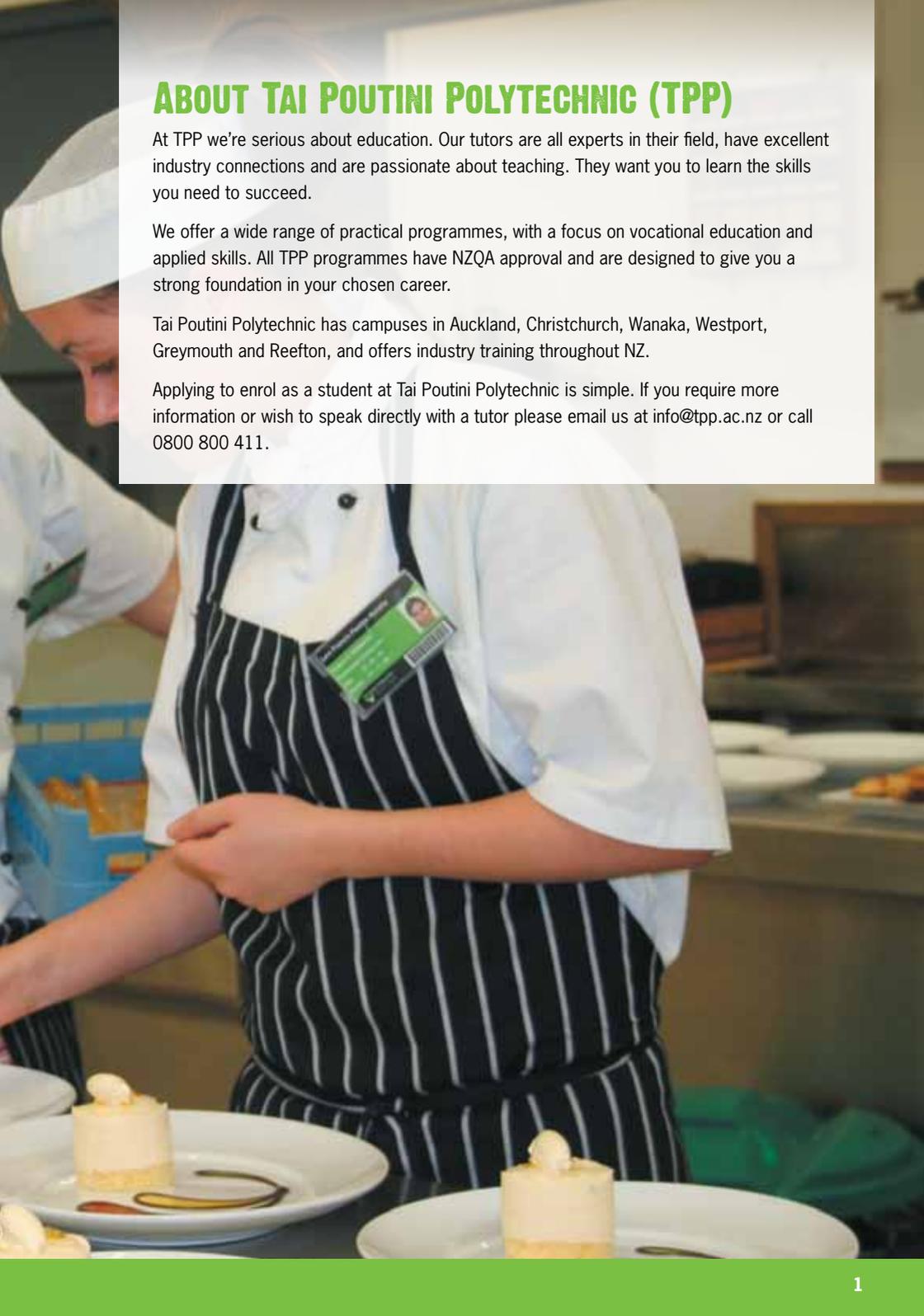
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ABOUT TAI POUTINI POLYTECHNIC (TPP)

At TPP we're serious about education. Our tutors are all experts in their field, have excellent industry connections and are passionate about teaching. They want you to learn the skills you need to succeed.

We offer a wide range of practical programmes, with a focus on vocational education and applied skills. All TPP programmes have NZQA approval and are designed to give you a strong foundation in your chosen career.

Tai Poutini Polytechnic has campuses in Auckland, Christchurch, Wanaka, Westport, Greymouth and Reefton, and offers industry training throughout NZ.

Applying to enrol as a student at Tai Poutini Polytechnic is simple. If you require more information or wish to speak directly with a tutor please email us at info@tpp.ac.nz or call 0800 800 411.

DIPLOMA IN PROFESSIONAL CULINARY ARTS (WAIARIKI INSTITUTE OF TECHNOLOGY)

Level	4 & 5
Credit Value	240
Award	Diploma
Location	Greymouth
Method of Study	Full Time, 2 years [†]
Start Date	February 2015
End Date	November 2016
Domestic Total Cost	\$6,144 Year 1, \$6,144 Year 2*
Discounted Domestic Total Cost	\$3,072 Year 1, \$3,072 Year 2**
International Total Cost	\$19,900 Year 1, \$9,800 Year 2***
Contact	Alex Hayward

[†] Excluding Holidays

* without scholarship

** 2013 Domestic Cost with scholarship if start Year 1 in 2014

*** includes all equipment, field trip travel costs and medical insurance

A collage of food items including bread, olives, cheese, and tomatoes. The background shows a variety of ingredients: a slice of toasted bread, several dark olives, slices of yellow cheese, and a small bowl of green sauce. In the foreground, there are more olives and a slice of white cheese. The overall theme is culinary arts.

ABOUT THIS PROGRAMME

This diploma develops essential culinary skills and knowledge to an applied level in a range of culinary disciplines, including fundamental cold larder, patisserie and bakery applications.

Students will gain practical experience and increased capability in food and kitchen safety, nutrition, kitchen operations and planning, designing and costing menus, and preparation, production and presentation of cuisine.

Year 1 is intended to give students an understanding and appreciation of the basic principles of catering for industry and to further develop skills in the preparation, cooking and service of food for work in hotels, cafes and restaurants.

This programme has been structured to allow for a gradual build-up of knowledge over time providing more practice involving a broader range of skills with some supervisory responsibilities in a kitchen environment.

This programme includes tutorial, work experience and self-directed learning.

This qualification incorporates London City and Guilds qualifications.

GRADUATES OF THIS PROGRAMME

Graduates of this programme will:

- be able to perform core, practical cooking methods at an operational level in a kitchen environment under supervision
- have common sense, be able to follow instructions and willing to learn new cooking techniques, recipes and menus
- possess sound knowledge of the industry's health, safety and hygiene regulations
- be able to work well under pressure, be accurate, have an eye for detail and be organised
- have an introductory knowledge of budgeting, stock management, food nutrition and technology
- be resourceful, reliable and able to work well as part of a team
- have gained the confidence to take on some basic supervisory responsibilities and lead a small team in a kitchen environment
- be able to relate to people from a range of cultures and backgrounds
- be creative and open-minded
- possess good communication and people management skills
- have a reasonable level of strength, fitness and stamina

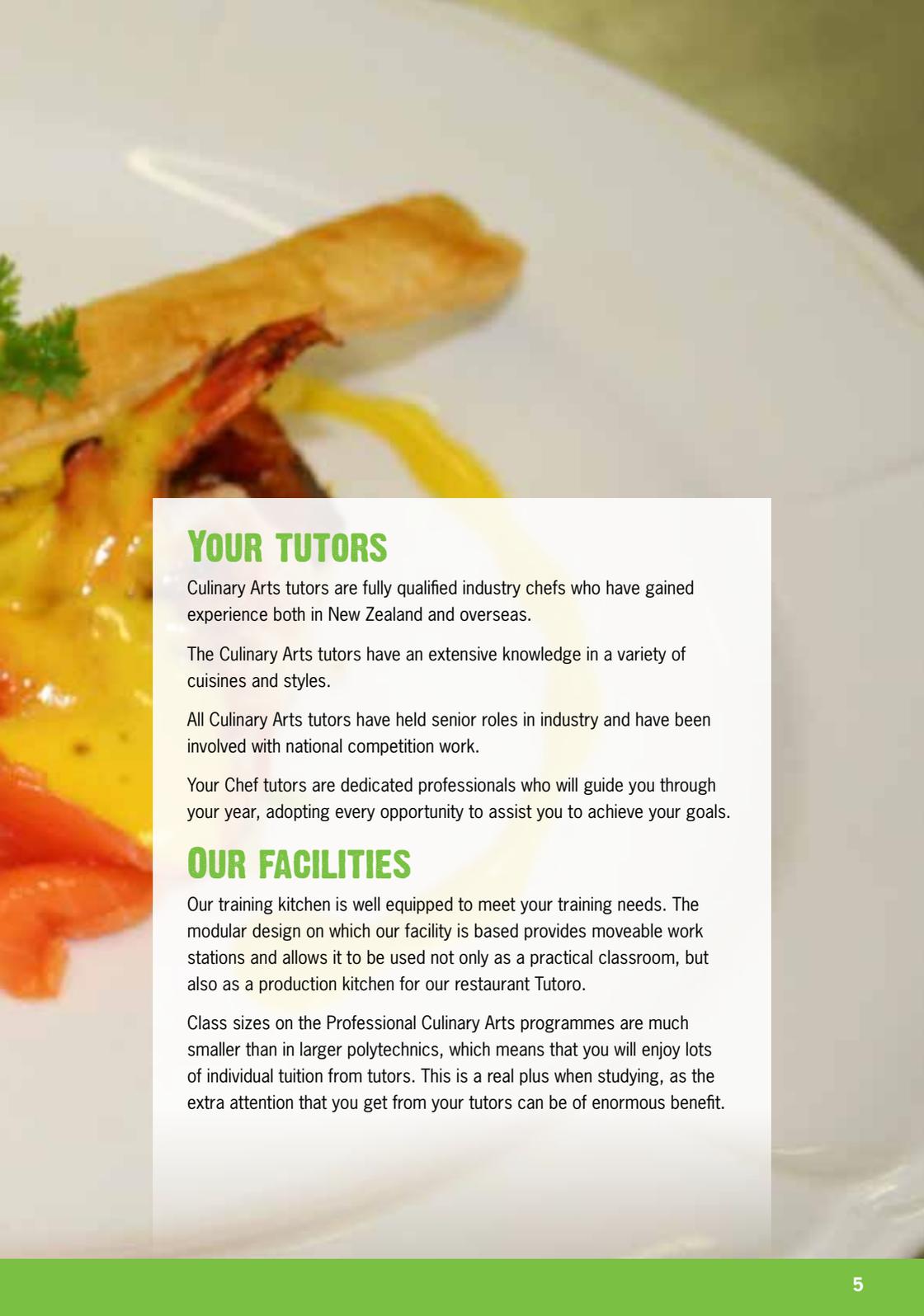
On completion of this qualification, students can undertake further study in patisserie and bakery or culinary management, or pursue employment opportunities in food production operations.

Standards can be viewed on www.tpp.ac.nz

CAREER PROSPECTS

Successful graduates are employed in hotels, restaurants, cafes, ski fields, lodges and resorts.

Being a professional chef is not about being locked in a kitchen, it's about a career that allows you to achieve professional and personal challenges and goals!



YOUR TUTORS

Culinary Arts tutors are fully qualified industry chefs who have gained experience both in New Zealand and overseas.

The Culinary Arts tutors have an extensive knowledge in a variety of cuisines and styles.

All Culinary Arts tutors have held senior roles in industry and have been involved with national competition work.

Your Chef tutors are dedicated professionals who will guide you through your year, adopting every opportunity to assist you to achieve your goals.

OUR FACILITIES

Our training kitchen is well equipped to meet your training needs. The modular design on which our facility is based provides moveable work stations and allows it to be used not only as a practical classroom, but also as a production kitchen for our restaurant Tutoro.

Class sizes on the Professional Culinary Arts programmes are much smaller than in larger polytechnics, which means that you will enjoy lots of individual tuition from tutors. This is a real plus when studying, as the extra attention that you get from your tutors can be of enormous benefit.

STUDENT PROFILES

Richard Bonar

"I was overlooked for a management position because I didn't have a tertiary qualification so I quit my job and enrolled to study at TPP.

It was a risk leaving my job as I was 44 years old but I knew if I wanted to progress in a career I needed to have qualifications. I was lucky that my partner was able to support me.

I don't regret it for a moment. In four years I have graduated with Diploma's in both Business and Culinary Arts, worked as a head chef and I am about to open my own restaurant.

I love being a chef and it is great I also have the business qualification because that helps with running the restaurant. I would highly recommend both courses."



Richard Bonar

Rosie Yeats-Greenslade

As a 15 year-old waitressing at Hokitika's Café de Paris Rosie Yeats-Greenslade never dreamed she would become head chef at an up-and-coming London restaurant but that is exactly what the West Coaster has done.

Eleven years after graduating with a Certificate in Culinary Arts from TPP the 28 year-old has recently been appointed head chef at new London restaurant Aurelia. Along the way she has worked in kitchens at Taupo's luxury Huka Lodge and internationally acclaimed London restaurant Roka.

"I began working part time at the Cafe de Paris in Hokitika while I was at school. Originally I was a waitress but the kitchen seemed more exciting and I got hooked on the industry," she says.

So Rosie went to TPP and after graduating her tutor arranged for her to do a work placement at Huka Lodge and soon she was offered a full time job there.

"At Huka Lodge I met celebrity chef Nic Watt whom I'm still working with in London. I moved to London in 2004 to work with Nic at Roka and then left to work in France. I came back to open Roka Canary Wharf in 2009 as sous chef and then took the position of Head Chef at Aurelia in November."

Rosie and the restaurant have recently been featured in a London magazine. She is sticking with London for now but hopes to open her own restaurant in New Zealand in time.



Rosie Yeats-Greenslade

ENTRY CRITERIA

Certificate in Professional Culinary Arts (Level 3)

Applicants must meet the following criteria:

- Applicants will have a minimum of eight Level 2 credits in each of English and mathematics (or equivalent);
- Applicants for whom English is a second language must meet IELTS (or equivalent) Level 5.5 or above.

Special Notes:

Special entry may be granted where evidence exists that the applicant can successfully complete the programme. This process may include a written assessment based on numeracy and literacy comprehension.

- Student enrolment numbers will be dictated by the number of work stations available within the training kitchen environment.
- Where student numbers exceed the number of work stations available in the training kitchen facility, students will be waitlisted for entry.
- All applicants will be interviewed as part of the application process.

Certificate in Advanced Professional Culinary Arts (Level 4)

Applicants must meet the following criteria:

- Successful completion of the Certificate in Professional Culinary Arts (Level 3) and City & Guilds Certificate in Food Preparation and Cooking or equivalent;
- Applicants for whom English is a second language must meet IELTS (or equivalent) Level 5.5 or above;

Special Notes:

Special entry may be granted where evidence exists that the applicant can successfully complete the programme. This process may include a written assessment based on numeracy and literacy comprehension.

- Student enrolment numbers will be dictated by the number of work stations available within the training kitchen environment.
- Where student numbers exceed the number of work stations available in the training kitchen facility, students will be waitlisted for entry.
- All applicants will be interviewed as part of the application process.



Diploma in Professional Culinary Arts (Waiariki Institute of Technology) (Level 5)

Open Entry

- Applicants for whom English is a second language must meet IELTS (or equivalent) Level 5.5 or above.

HOW TO APPLY

You can apply for the programme at any time by telephoning (03) 769 9400 or free phone 0800 800 411 to request an application pack. Application forms can also be downloaded from www.tpp.ac.nz

We do not set a closing date for applications. The Polytechnic reserves the right not to accept late applications, i.e., after the programme has started.

You will be offered a place subject to meeting the entry and selection requirements and the availability of places on the programme.

The Polytechnic reserves the right to cancel, prior to commencement, any programme which does not attract a minimum number of students.

CONTACT DETAILS

For further details contact us on
(03) 769 9400
0800 800 411 freephone
info@tpp.ac.nz

Private Bag 607
Greymouth 7840
www.tpp.ac.nz

11 March 2014

THE TAI POUTINI "EDGE"

Tai Poutini is nestled between the wild Tasman Sea and the grand Southern Alps. People who live on the West Coast know what it takes to live on the edge. Confidence, skills and a "can do, will do" attitude set them apart.

TPP graduates are out there on the edge doing it!

He aha te mea nui o te ao?
He tangata, he tangata, he tangata!

What is the most important thing in the world?
It is people, it is people, it is people!