

GET YOUR CULINARY CAREER COOKING

Inspired by New Zealand's vibrant food culture, The Culinary Collective is built around the ways people like to eat, drink and be entertained today.

If you love to cook or bake, have a dream to work for yourself or want to share your passion for food with others, you can choose from an exciting range of culinary and bakery courses with a unique kiwi flavour.

With recent changes to immigration settings in New Zealand students who come to study to become a Chef may be eligible to spend an extended period of time applying the skills they have learned while studying in New Zealand to develop themselves for a career as an international chef!

Your Pathways

Option 1



Bachelor of Arts* (Major: Culinary Arts)

Up to 180 credits toward the 360 credits degree. Minimum additional 18 months.

*Degree pathway to AUT

Diploma in Culinary Management (Level 6)

Duration: 40 weeks

Includes a 20 week full-time internship

Award: New Zealand Diploma in Hospitality Management (Level 6)

Option 2

Seek employment with an accredited employer in New Zealand (most of the employers who offer paid internships are accredited employers) and if successful you may have the option to work for up to 3 years on the Accredited Employer Workplace Visa.#

Option 3

Return to your home country to settle down, or seek to apply their skills in another country.

Diploma in Cooking (Advanced) - Cookery/Patisserie Strand (Level 5)

Duration: 35 weeks

Includes a 5 week internship

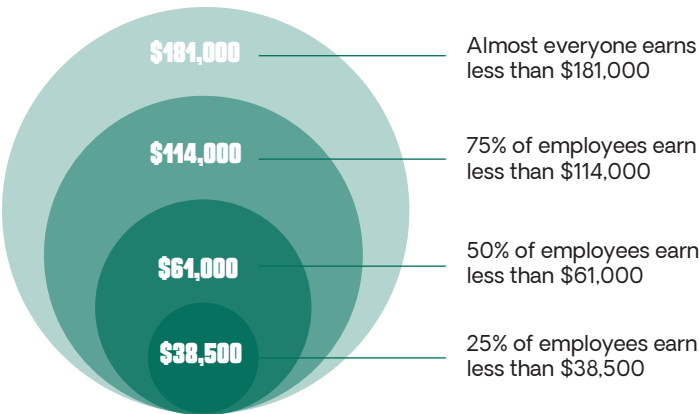
Award: New Zealand Diploma in Cookery (Advanced) (Level 5) (Cookery/Patisserie Strand)



Employability

Since 2013, the number of online job vacancies for chefs has increased at a much faster rate than the average for all vacancies. In 2019, there were almost 2.5 times as many job ads as there were in 2013. This should mean that it has become easier for chefs to find work since 2013.

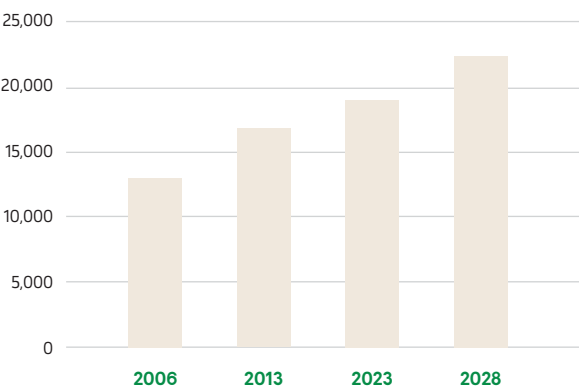
Some chef vacancies are advertised through public media such as local newspapers and the Trade Me Jobs and Seek websites, though many are offered through industry contacts and word-of-mouth.



Food / Hospitality / Tourism / Catering Jobs Salary Distribution in New Zealand.

Source: www.salaryexplorer.com

Employment chart



Source: Statistics NZ Census and MBIE projections

On-the-job experience and further training open up various options for qualified chefs to move into different roles in the kitchen.

Most chefs start at an apprentice level as a commis chef, before progressing to a demi chef, chef de partie, sous chef, and then head/executive chef.

Some chefs choose to open their own restaurant or work in restaurant management. You could choose to specialise in a particular type of food, for example, pastry. There are opportunities to be gained by competing in local and international competitions.



Learn in small classes

You'll be taught by passionate tutors up to speed with the latest trends in the food industry and will enjoy small classes with one to one support throughout your studies.



Gain real world experience

When you train with us, you'll get to see how the professionals do it first hand. Our courses include internships where you'll gain invaluable work experience.



Get creative in our kitchens

You'll be studying cooking or baking in the kitchen and not from a textbook. Our campuses include commercial training kitchens and bakeries that you'll train in as part of your course.



What You Will Learn

DIPLOMA IN COOKERY (ADVANCED) - COOKERY STRAND (LEVEL 5)

Award: New Zealand Diploma in Cookery (Advanced)
(Level 5) (Cookery Strand)

Take your passion to the next level, building on the knowledge and techniques developed in your previous kitchen experience and gain the expertise required for progression as a chef in the food industry.

Develop advanced cookery skills as well as administrative and kitchen management skills from running a commercial kitchen to creating original menus. You'll also spend 5 weeks in a full time internship where you'll gain invaluable work experience.

DIPLOMA IN COOKERY (ADVANCED) - PATISSERIE STRAND (LEVEL 5)

Award: New Zealand Diploma in Cookery (Advanced)
(Level 5) (Patisserie Strand)

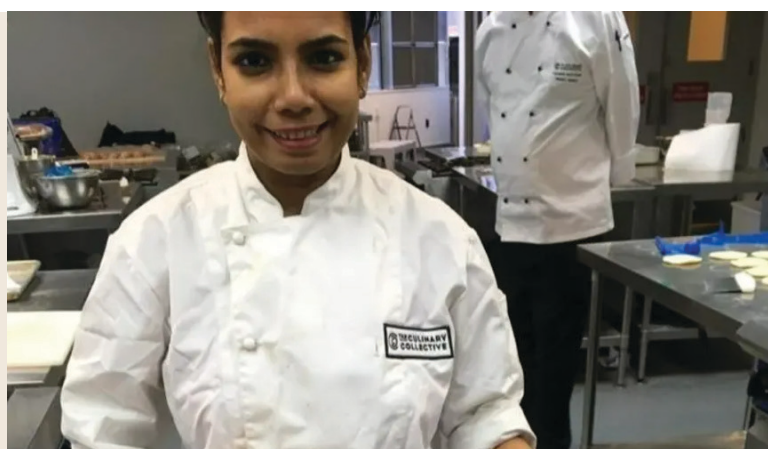
This course will give you an awesome range of skills in advanced patisserie techniques, including how to make artisan breads, pastries, tarts, gateaux and more.

DIPLOMA IN CULINARY MANAGEMENT (LEVEL 6)

Award: New Zealand Diploma in Hospitality Management
(Level 6)

This exciting course is about putting your business hat on and learning how to develop new food products or services for today's market. Build on your Level 5 cooking or baking knowledge and learn the process of taking your food dream from concept to reality, along with a range of core management skills.

Learn invaluable skills and the study the latest food industry trends as you research, develop and design a new food product or service – pitching it, testing it and tweaking it to get it ready for market. The course includes a 20 week paid internship, to put your new skills to the test in a real hospitality or food company.



Pallavi originally graduated with an engineering and telecommunications degree in India but eventually decided it wasn't the career path for her.

"Ever since I was a child, I had always enjoyed baking but never thought I could make a career out of it. Growing up, traditional professions like engineering, medicine and law were perceived as prestigious jobs and so I fell into the trap of pursuing a career path that pleased others rather than what I was passionate about. Studying in New Zealand enabled me to freely explore my passion for baking – rather than the expectations that were set out for me. Because I was in a new country, studying at TCC was the perfect way to make new friends, learn in a supportive environment and get to know the industry at my own pace."

After mastering the foundational skills to succeed in a commercial kitchen, the tutors at TCC helped Pallavi land a part-time role with Amano Bakery – where a collection of passionate, boundary-pushing bread makers challenge the status-quo of pastry-making.

"Juggling study with part-time work at Amano Bakery allowed me to improve my skills in time-management and multi-tasking – allowing me to level up to a Level 5 Diploma in Cookery course with ease."

With an exceptional work ethic and evident passion for industry, Pallavi landed a role as a Pastry Chef at SIDART, a fine-dining restaurant experience based in the 'foody' district of Ponsonby, Auckland.

"I'm relieved I took a chance to move to New Zealand to become a pastry chef. I much prefer being in the kitchen for my job, rather than an office, as I get to meet new people every day and take them on a sensory journey with food."

Pallavi says her next goal is to own her very own bakery one day – fusing the unique flavours of India with the signature Australasian fine-dining experience.



Course Information

Programme type	Diploma in Cooking(Advanced) – Cookery/Patisserie Strand (Level 5)	Diploma in Culinary Management (Level 6)
Delivery Mode	On Campus	On Campus
Level	Diploma – Level 5	Diploma – Level 6
Tuition fee	\$17,900 NZD	\$10,900 NZD
Course related costs	\$2,500 NZD	\$1,500 NZD
Duration	35 weeks	40 weeks
Internship	5 weeks	20 weeks
Entry Requirement – age	Must be at least 18	Must be at least 18
Entry Requirement – Academic	Completed high school	Completed level 5
Entry Requirement – other	Have a genuine passion for becoming a chef and have previous work experience in a commercial kitchen	n/a
Entry Requirement – English	IELTS 5.5 (Academic) with no band lower than 5.0 or equivalences approved by NZQA	IELTS 6.0 (Academic) with no band lower than 5.5 or equivalences approved by NZQA
Further study with TCC	This qualification can lead on to the Diploma in Culinary Management (Level 6).	Success enables students to articulate to AUT University, receive up to 180 credits towards the 360 credits of the Bachelor of Arts (Culinary Arts).



Find out more at:
culinarycollective.co.nz

