



2017 Star Course Programme

Guide your students on a pathway to employment or full time study through our fun and informative three day courses.

The New Zealand School of Food & Wine offers three choices to suit the interest or career pathways of your students.

They will complete a NZQA unit standard and gain credits while acquiring practical skills in readiness for part-time work.

2017 courses will take place in the April and July holidays, and a Café attendant Friday release programme is available.



Open Day



Come along and see what we have to offer

Thursday 2 February 2-6pm

Have a hot cup of coffee from our barista students and view their lesson. Take a tour of our well-equipped school.

Cooking 101

An introductory course teaching skills to get started with café cooking.

Unit Standard 20666

- April 19 - 21 or 26 - 28
- July 12 - 14
- October 4 - 6

2pm - 6pm



NZQA Level Two - Two Credits

Barista Part One

Practical knowledge on how to prepare espresso coffee in a café setting.

Unit Standard 17285

- April 19 - 21 or 26 - 28
- July 12 - 14
- October 4 - 6

9am - 12.30pm



NZQA Level Two - Four Credits

Café Attendant

Knowledge and practical skills for employment in cafés and restaurants.

Unit Standard 28145

- 24, 31 March, 7 April (three Fridays)
- April 26 - 28
- 12, 19, 20 May (three Fridays)

9am - 2.30pm



NZQA Level Two - Two Credits

All Star courses are NZ\$275 | To enrol, please contact Bex Gilchrist: bex.gilchrist@foodandwine.co.nz

FULL TIME | 18 WEEKS

NZQA LEVEL 3 QUALIFICATION

PROGRAMME START DATES

- 13 February – 16 June 2017
- 24 July – 24 November 2017

Tuesday – Friday: 8am – 2pm

PART TIME | 31 WEEKS

- 1 May – 2 December 2017

*Monday & Tuesday evenings:
4pm – 9pm*

SUMMER INTENSIVE | 15 WEEKS

- 20 November – 2 March 2018
- 15 Week Summer Intensive: includes
two weeks work experience*
- Hours: 8am – 2pm

COURSE FEES

- New Zealand students:
- NZ\$3,750

Certificate in Cookery, Foundation

Learn the foundation skills to begin your professional culinary career; suitable if you have no prior experience in cooking.

This programme takes you through the fundamental cookery techniques to build your foundation knowledge and set of cookery skills.

This highly practical course introduces you to cooking in the French culinary tradition. As you gain confidence, you will be able to cook in a professional environment.

COOKERY

You start with vegetable and knife skills and progress to soups, stocks and classic sauces, meat, fish, eggs. Essential baking skills which form the basis of café kitchen fare; muffins, cakes, pastry, tarts, pies and quiche are also covered.

FOOD SAFETY

You will learn about food safety in a commercial kitchen and complete the unit standards based certification.



PATHWAYS TO FURTHER STUDY

Graduates can return to NZSFW to further extend their culinary skills in Certificate in Cookery Advanced Level 4 or pursue hospitality & event management in the Certificate in Food & Beverage Level 4 and Diploma in Hospitality.

FULL TIME | 36 WEEKS

Semester One: NZQA Level 3

- 13 February – 16 June 2017
- Tuesday – Friday: 8am – 2pm*

Semester Two: NZQA Level 4

*3 July – 10 November 2017
Monday – Thursday*

Additional Intakes July & November

COURSE FEES

- New Zealand students:
- NZ\$7,750



Certificate in Cookery, Advanced

Gain the specialist skills you start an exciting career in the culinary arts and graduate with industry recognised and respected qualifications.

The New Zealand Certificate in Cookery (Advanced) concentrates on the principles of French cuisine and provides a thorough grounding in the culinary arts. For 36 weeks you will be immersed in cooking, eating and thinking about food, ingredients and techniques.

INTRODUCTION

Each week has a specific theme. The programme commences with basic knife training and moves to stock making, soups and classical sauces.

SPECIALIST WORKSHOPS

In the artisan bread workshop you learn classic bread-making techniques and go on to make sourdoughs and brioche. The Mediterranean workshop teaches pasta making, gnocchi and risotto.

You can invite a friend to sample a Mediterranean meal that you have designed, costed and prepared.

MENU PLANNING & COSTING

Menu planning and costing helps you develop an awareness of food costs while learning how to create a well-balanced, healthy, innovative menu.

PATHWAYS TO FURTHER STUDY

Graduates can return to NZSFW to study hospitality business management in the NZ Certificate in Hospitality & Event Management Level 5, especially if you wish to eventually own or manage a hospitality business.

During these programmes, you will have two weeks work placement to enable you to gain hands-on experience in leading Auckland cafés and restaurants.

Certificate in Food & Beverage

Develop practical skills to enhance your career opportunities. Learn about the world of wine and spirits and build pathways to more senior management roles.

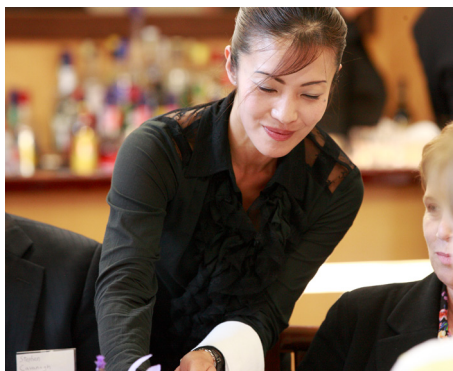
You will learn what it takes to become one of the finest hospitality service professionals. Starting with Barista, you will then gain the LCQ qualification for the Sale of Alcohol. You will learn about important culinary terms and ingredients.

WINE KNOWLEDGE

The Certificate in Wine introduces you to this exciting world and starts you on the respected WSET pathway with Level 1. This focuses on international grape varieties, regions and food and beverage pairing.

SPIRITS & COCKTAILS

In this module, you will learn how to be a great bartender. The important spirit categories and classic cocktails are key tools. You also complete the WSET Award in Spirits Level 2.



EVENT MANAGEMENT

Practical work experience will include events and functions at NZSFW.

SUPERYACHTS & CRUISE SHIPS

This module introduces you to guest services for hotel accommodation and interior (cabin) training for superyachts.

FULL TIME | 18 WEEKS

NZQA LEVEL 4 QUALIFICATION

- 13 February – 16 June 2017
 - 3 July – 3 November 2017
- Hours: 9am – 2:30pm, Mon – Thurs

COURSE FEES

- New Zealand students:
- NZ\$3,750



Diploma in Hospitality & Event Management

Enhance your skills with this highly practical hospitality management programme which includes modules in Excel, event management, team building and leadership.

In this comprehensive programme you will learn key business administration skills to gain an understanding of business compliance requirements.

HOSPITALITY & EVENT MANAGEMENT

You will gain first-hand experience planning, organising and supervising a series of NZSFW events. You will learn how to write staff rosters and select, build, train and appraise others to create an effective and high performing team.

COMPUTER SKILLS

Learn to confidently use a computer in a business environment and study Microsoft Excel, prepare budgets, produce costings and conduct product cost analysis.



INTERNATIONAL WINES

You will study the WSET Award in Wines and Spirits Level 2.

Our programme is recognised as an important pathway to further senior leadership roles.

FULL TIME | 38 WEEKS

Semester One: NZQA Level 4

- 13 February – 16 June 2017
 - 3 July – 3 November 2017
- Monday – Thursday: 9am – 2.30pm

Semester Two: NZQA Level 5

- 3 July – 24 November 2017
- Monday – Thursday: 9am – 2.30pm

COURSE FEES

- New Zealand students:
- NZ\$7,950



Student loans and allowances are available for NZQA approved courses.

Future Careers

The hospitality sector in New Zealand is vibrant, fast-paced and exciting. With the dramatic increase of international tourists coming to New Zealand to enjoy our fine foods and outstanding wines, the demand for qualified and highly skilled staff has never been greater.

Your students can open the door to many careers from working in hotels and luxury lodges to private superyachts, from conferences and events to international adventure.

Please take a new look at our world.

Celia Hay



About Us

Founded by Celia Hay, the New Zealand School of Food and Wine opened its first campus in Christchurch in 1995. In 2012, a new campus was established in the heart of Auckland's Viaduct.

The New Zealand School of Food & Wine is registered and accredited to the New Zealand Qualification Authority (NZQA). It holds NZQA Category One rating.

TRAINING YOU CAN TRUST

- A highly respected school with expert tutors
- Your students will hone their craft with classic techniques and skills which reflect current industry trends and innovations

SECTOR WORK EXPERIENCE

- Experience the culinary traditions of highly-rated cafés, restaurants and hotels
- Gain vital work-based experience while studying
- Open the doors to future employment opportunities after completing your course

EMPLOYMENT OPPORTUNITIES

- Graduates from the New Zealand Food and Wine are highly sought after by successful businesses
- Access our extensive hospitality employer connections
- Be guided on your career path through personal mentoring



Make an Enquiry

To find out more information about any of our programmes and qualifications:

- foodandwine.co.nz
- admin@foodandwine.co.nz
- +64 9 377 7961