

THE NEW ZEALAND
School of
Food & Wine



Culinary, Wine & Hospitality Education in Auckland



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Welcome to the New Zealand School of Food & Wine

The New Zealand School of Food and Wine has been educating the next generation of chefs, restaurant and café owners, wine professionals and food lovers since 1995.

LEARN FROM THE SPECIALISTS

- Absorb skills and techniques from expert tutors
- Hone your craft with inspiration from innovative knowledge reflecting current industry trends

SECTOR WORK EXPERIENCE

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

PROFESSIONAL TRAINING AND EXPERTISE

- LCQ, Food Safety and Food Control Plan training
- Unlock your potential through small business management courses
- Business Consultation service available

EMPLOYMENT OPPORTUNITIES

- Graduates from the New Zealand Food and Wine are highly sought after
- Succeed through NZSFW's extensive hospitality employer connections
- Be guided on your path through personal career mentoring while studying



NZQA Course Pathways

COOKERY

Certificate in Cookery, Level 3 Foundation | 18 weeks

Intakes: February, July (18 weeks)
Part Time Evenings: May (31 weeks)
Summer Intensive: November (15 weeks)

Certificate in Cookery, Level 4 Advanced | 36 weeks

Includes Level 3 (18 weeks) + Level 4 (18 weeks)
Intakes: February, July

Diploma in Cookery, Level 5 2 Years

Includes Level 3 & 4 (36 weeks) + Diploma (36 weeks)

HOSPITALITY

Certificate in Food & Beverage, Level 4 | 18 weeks

Intakes: February, July (18 weeks)
Part Time Options Available

Certificate in Hospitality & Event Management, Level 5 | 20 weeks

Intakes: July (20 weeks)

Diploma in Hospitality Management, Level 5 | 38 weeks

Includes Level 4 (18 weeks) + Level 5 (20 weeks)
FullTime: February, July (38 Weeks)
Part Time Options Available

WINE

Certificate in Professional Wine Knowledge (Sommelier)

FullTime: February, May, September,
November (12 Weeks)
Part Time Weekends: March (runs over 13 weekends)

Celia Hay



My passion for great food, wine and education was the motivating force that led me to establish the New Zealand School of Food & Wine in 1995.

More than 20 years later, the demand for highly-skilled, innovative graduates in the wine, restaurant and event sector is higher than ever, with almost limitless opportunities available around the globe.

Food and wine brings people together in a unique way. It becomes natural to us to share and celebrate what we eat and drink. What's more, education remains the key tool to help people transform their lives and careers.

This wonderful combination of learning about cooking and wine can become a true recipe for personal fulfilment.

Celia Hay BA, MBA, MEd, DipWSET
Director

About the School

PERSONALISED TEACHING

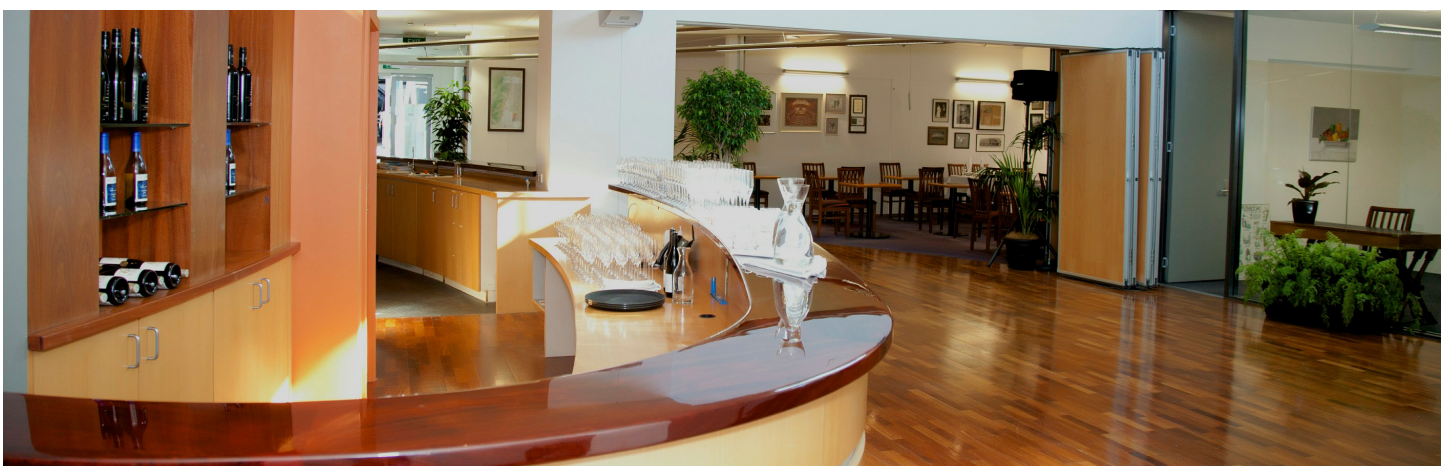
- Class sizes are small and boutique
- Develop your confidence in the kitchen through one-on-one tutor attention
- Explore your creativity at your individual workstations

HANDS-ON LEARNING

- Refine your palate and skills during practical cooking sessions
- Regular assessments to track your learning
- Create solid skill foundations to build on

EXCITING LOCATION

- Located in the heart of Auckland's energetic Viaduct Harbour
- Set in the heart of the city's restaurants
- Convenient for public transport and public car parks



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WSET
APPROVED
PROGRAMME PROVIDER



NEW ZEALAND
EDUCATED

Enrolment

We encourage you to make a time to come and visit to view the facilities. During your visit we will discuss your individual career goals to discover the course of study most appropriate for you. This service is also available via Skype.

ENROLMENT – SHORT COURSES

You can book and pay online for your course via credit card or bank transfer

ENROLMENT – NZQA COURSES

Students are required to complete an enrolment form and attend a face-to-face meeting as part of the process.

For detailed enrolment information please visit foodandwine.co.nz/enrolment

ENGLISH LANGUAGE REQUIREMENTS

All NZQA courses for international students require a minimum of IELTS 5.5 or higher.

Although IELTS is our preferred assessment method, we can arrange an independent test to evaluate your English level.

Please look at our website for more information.

To arrange a visit, please contact us on:
E: admin@foodandwine.co.nz
W: foodandwine.co.nz



Fee Information

COURSE COSTS

Individual course fees are outlined on the relevant page.
For some courses there are additional costs that relate to the special requirements of your programme. Examples include chef uniforms, knives, WSET® examination fees.

NEW ZEALAND STUDENTS

New Zealand students enrolling on NZQA-approved courses are eligible for student loans and allowances.
Please contact Studylink directly on 0800 889 900 or visit www.studylink.govt.nz.

INTERNATIONAL STUDENTS

International students enrolling on programmes of more than 12 weeks require a student visa. You may be able to work for 20 hours per week while studying. Please view detailed information on our website.



International students code of pastoral care

CODE OF PRACTICE

The New Zealand School of Food and Wine has agreed to observe and be bound by the Code of Practice for the Pastoral Care of International Students published by the Ministry of Education.

Copies of the Code are available at <http://www.nzqa.govt.nz/studying-in-new-zealand/coming-to-study-in-new-zealand/international-student-care/>

IMMIGRATION

Full details of visa and permit requirements, advice on rights to employment in New Zealand while studying, and reporting requirements are available through the New Zealand Immigration Service, and can be viewed on their website at www.immigration.govt.nz

INSURANCE & ELIGIBILITY FOR HEALTH SERVICES

NZ Government requires that you have your own health and accident insurance cover for the duration of your visa.

Most international students are not entitled to publicly funded health services while in New Zealand. If you receive medical treatment during your visit, you may be liable for the full costs of that treatment. Your insurance will cover this.

Careers in Hospitality

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.

By embarking on a new path, you 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, Director

ALEX | STUDENT

Upon completion of my certificate I quickly found work as a Junior Chef at Craggy Range Winery Restaurant Terroir and I believe the wide knowledge and attitude imparted in me by the New Zealand School of Food & Wine helped me progress from Junior Chef to Chef De Partie in a 6 month period.

CANADA | STUDENT

Small class sizes and lots of hands on practical time in the kitchen provided me with the necessary knowledge and skills to easily enter the restaurant field. I highly recommend this school for anyone looking to enter the hospitality industry or for those wishing to further their own personal interests in food and wine.



Canada

New Zealand School of Food and Wine NZQA Study

1. Certificate in Cookery, Foundation - 18 weeks
2. Certificate in Cookery, Advanced - 36 weeks
3. Certificate in Food & Beverage, Barista, Wine & Spirits - 18 weeks
4. Diploma in Hospitality & Event Management - 38 weeks
5. Certificate in Professional Wine Knowledge (Sommelier) - 12 weeks
6. Short Courses - Cookery, Cocktails, Barista, Superyacht Interior
7. LCQ, Food safety, Corporate Events

NZSFW is accredited to the New Zealand Qualifications Authority (NZQA) for its full time NZQA programmes listed on the following pages. Student loans and allowances are available for approved programmes.

Students attending short courses gain a certificate of attendance upon completion.



PROGRAMME START DATES

FULL TIME | 18 WEEKS

- 13 February – 15 June 2017
- 25 July – 23 November 2017

Hours: 8am – 2pm

Tuesday – Friday

SUMMER INTENSIVE | 15 WEEKS

- 20 Nov 2017– 2 March 2018

15 Week Summer Intensive: includes two weeks work experience

Hours: 8am – 2pm

PART TIME | 31 WEEKS

- 1 May – 2 December 2017

Monday & Tuesday evenings

Hours: 4pm – 9pm.

QUALIFICATIONS GAINED

- New Zealand Certificate in Cookery Level 3
- Food Safety Unit Standards

ENTRY CRITERIA

- Aged 17 or over; *international students* must be aged 18 or over
- Attend an interview in person or by telephone
- Upper intermediate English: IELTS 5.5 or equivalent for *international students*
- Valid visa for international students
- English language pathways available

COURSE FEES

Domestic students:

- NZ\$3750*

International students:

- NZ\$8250

** New Zealand students receive a subsidy from the New Zealand Government. New Zealand residents are eligible for student loans and allowances.*

Fees do not include knives, uniforms or personal equipment. Approx. NZ\$1000.

Certificate in Cookery, Foundation

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

This programme takes you through the fundamental cookery theory and techniques required to work in the hospitality industry.

This highly practical course introduces you to cooking in the French tradition. It is suitable even if you have no prior experience at cooking.

COOKERY

You will start with vegetable and knife skills and progress to soups, stocks and classic sauces, meat, fish, eggs as well as essential baking skills that form the basis of café kitchen fare; muffins, cakes, pastry, tarts, pies and quiche.

FOOD SAFETY

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



RECIPES INCLUDE:

- Cream of tomato soup
- Eggs benedict
- Seared chicken with roast pepper salsa
- Gruyere and onion tart
- Quiche Lorraine
- Pecan pies
- Braised spare ribs
- Seared sirloin with parsley butter
- Choux pastry for profiteroles
- Lemon & Sour cream cake
- Steamed mussels in white wine
- Pan-seared fish fillets
- Paella with clams & calamari

Certificate in Cookery, Level 3 Foundation | 18 weeks

Intakes: February, July (18 weeks)
Part Time Evenings: May (31 weeks)
Summer Intensive: November (15 weeks)

Certificate in Cookery, Level 4 Advanced | 36 weeks

Includes Level 3 (18 weeks) + Level 4 (18 weeks)
Intakes: February, July

Diploma in Cookery, Level 5 2 Years

Includes Level 3 & 4 (36 weeks) + Diploma (36 weeks)

CAREER OPPORTUNITIES

Graduates will be able to work as junior chefs in cafes, restaurants, bars, clubs resorts and hotels.

PATHWAYS TO FURTHER STUDY

Graduates can return to NZSFW to further extend their culinary skills in **Certificate in Cookery Advanced** or pursue hospitality management options in the **Certificate in Food & Beverage, Barista, Wine & Spirits** or **Diploma in Hospitality & Event Management**.

Certificate in Cookery, Advanced

Gain the specialist skills you need to start an exciting career in the culinary arts and graduate with a recognised and respected qualification.

WHAT WILL I LEARN?

The New Zealand Certificate in Cookery Level 4 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

Speed, accuracy and consistency are characteristics that you will develop and as your confidence grows, you learn to correct mistakes, adjust seasoning and enjoy experimenting with flavours. Each week has a specific theme, starting with knife training and moving onto stock making, soups and classical sauces.

Baking is an important element with tutorials on breads, pastries, cakes, tarts, and sponges. Other sessions include ice creams, sorbets, custards and meringues. Butchery skills like boning and filleting of beef, lamb, chicken and fish are also covered.



ASSESSMENTS

Practical assessments occur throughout the programme enabling you to build and improve your skills. Semester two assessments are based on a series of three course menus prepared and presented within a set time frame.

SPECIALIST WORKSHOPS

The artisan bread workshops teach you classic bread-making recipes including sourdough, ciabatta, and brioche. A Mediterranean workshop teaches pasta making, gnocchi and Risotto. You are also able to invite a friend to sample a Mediterranean meal that you have designed, costed and cooked. A sensory evaluation workshop will help you understand how to taste better and learn to identify important flavours. In the nutrition module you will learn the basics of healthy, nutritious food.



MENU PLANNING & COSTING

Menu planning and costing helps you develop an awareness of food costs while learning how to create a well balanced menu. During the programme, you will work individually to design menus for specific occasions and within a set budget. This helps your understanding of the skills required to succeed in a hospitality and culinary environment while further developing your general knowledge of cookery.

PATHWAYS TO FURTHER STUDY

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

CAREER OPPORTUNITIES

Graduates will be able to work in all fields of culinary arts within the hospitality industry. This may be for your own business or for hotels, resorts, lodges, cruise liners, luxury yachts, restaurants or cafés. There are many opportunities to explore once you graduate.



FULL TIME | 36 WEEKS

FEBRUARY 2017 INTAKE:

- Semester One - 13 February - 16 June 2017
 - Two week break
 - Semester Two - 3 July - 10 November 2017
- 4 days per week, session times vary

QUALIFICATIONS GAINED

- NZ Certificate in Cookery Level 4
- Food Safety Unit Standards

ENTRY CRITERIA

- Aged 18 or over
- Attend an interview in person or by telephone
- Upper intermediate English: IELTS 5.5 or equivalent for international students
- Valid visa for international students
- English language pathways available

COURSE FEES

Domestic students:

- NZ\$7,750*

International students:

- NZ\$17,500

** New Zealand students receive a subsidy from the New Zealand Government.*

New Zealand residents are eligible for student loans and allowances.

Fees do not include knives, uniforms or personal equipment. Approx. NZ\$1000.

FULL TIME | 18 WEEKS

PROGRAMME START DATES

- 13 February 2017 – 16 June 2017
- 3 July – 3 November 2017

Hours: 9.00am – 2:30pm
Monday – Thursday

QUALIFICATIONS GAINED

- New Zealand Certificate in Food and Beverage Level 4
- Food Safety Unit Standards
- LCQ Licence Controller Qualification
- NZSFW Certificate in Wine
- WSET Award in Wine Level 1
- WSET Award in Spirits Level 2

ENTRY CRITERIA

- Aged 17 or over
- Upper intermediate English: IELTS 5.5 or equivalent for international students
- Valid visa for international students

COURSE FEES

Domestic students:

- NZ\$3,750*

International students:

- NZ\$8,500

Fees do not include NZSFW uniform which is estimated at NZ\$1,000.

** New Zealand students receive a subsidy from the New Zealand Government.*

Certificate in Food & Beverage, Level 4 | 18 weeks

Intakes: February, July (18 weeks)
Part Time Options Available

Certificate in Hospitality & Event Management, Level 5 | 20 weeks

Intakes: July (20 weeks)

Diploma in Hospitality Management, Level 5 | 38 weeks

Includes Level 4 (18 weeks) + Level 5 (20 weeks)
FullTime: February, July (38 Weeks)
Part Time Options Available

Certificate in Food & Beverage

Develop practical skills to enhance your career opportunities and build pathways to more senior restaurant and hospitality roles.

BARISTA, LCQ AND RESTAURANT & CAFE SERVICE

You will learn what it takes to become one of the best hospitality service professionals. We start with the Barista Intensive, a two week programme where you learn about classic coffee styles, single origin coffees, roasting styles, working with milk and soy to make excellent coffees. Customer service and sales skills form an important component of this programme. The menu module focuses on understanding culinary terms, cookery techniques, ingredients and specialist products used by leading chefs to create innovative menus. The LCQ for the Sale of Alcohol Act 2012 enables you to become a duty manager for a licensed café, restaurant or bar.

NEW ZEALAND & INTERNATIONAL WINES

The NZSFW Certificate in Wine introduces you to how to taste and recognise the leading international grape varieties. You learn about the leading New Zealand wineries and styles of wine that make them famous. This course includes a day trip to Waiheke Island where you will visit three leading wineries. You gain a new appreciation of the importance of France's wine culture touching on Bordeaux, Burgundy, Chablis, Chateaufort du Pape, and going further afield to Chianti, Valpolicella, Barossa and more. In this exciting introduction to the world of wines, you will also complete the Wine and Spirit Trust Award in Wine Level One with a focus on wines and food pairing.

BARTENDING, COCKTAILS & MIXOLOGY

In the cocktail and mixology module, you will study key bartending skills and how to set up and operate a bar and point of sale systems. You will learn to make classic cocktails and the techniques of shaking, stirring, pressing and crushing. Also, you will study international spirit categories and leading brands of spirits and liqueurs. You will also complete the highly regarded Wine and Spirit Trust (WSET) Award in Spirits Level Two which is an internationally recognised qualification.



SUPERYACHTS & CRUISE SHIPS

This module introduces you to guest services for hotel accommodation and interior (cabin) training for Super Yachts with the Professional Yachting Association (PYA) Guest programme. You will learn about the ship life including a field trip to visit and meet with key personnel on yachts moored in Auckland's Viaduct. The employment module discusses how to write your resumé (CV) and tips on how to find jobs on Superyachts and Cruise ships.

EVENT MANAGEMENT

This module is an introduction to event management and the organisation of hosting and running events. You learn how to plan run-sheets to coordinate and organise the event activities along with the teams of staff that are needed. You complete practical work experience during food and wine focused events held at the school, where you help with the planning, set up and execution.

PATHWAYS TO FURTHER STUDY

Graduates can return to NZSFW to study:

- Certificate in Professional Wine Knowledge
- Certificate in Cookery (Advanced)
- NZ Diploma in Hospitality & Event Management

Diploma in Hospitality & Event Management

This qualification consists of two semesters that focus on developing the practical hospitality skills that are essential for working in a busy, professional environment.

SEMESTER ONE

You will learn what it takes to become one of the best hospitality service professionals. We start with the Barista Intensive, where you learn about classic coffee styles, single origin coffees, roasting styles and gain experience working with milk and soy to make extraordinary coffees. Customer service and sales skills form an important component of this programme.

The menu module focuses on understanding culinary terms, cookery techniques, ingredients and specialist products used by leading chefs to create innovative menus. You will complete the Licensed Controller Qualification (LCQ) for the Sale of Alcohol Act 2012 enables you to become a duty manager for a licensed restaurant or bar.

NEW ZEALAND & INTERNATIONAL WINES

The NZSFW Certificate in Wine explains how to taste and recognise the leading international grape varieties. You learn about NZ styles of wine and what makes them famous. This course includes a day trip to Waiheke Island. You will gain a new appreciation of the importance of France's wine culture by touching on Bordeaux, Burgundy, Chablis, Chateaufneuf du Pape and more. You will also complete the London based Wine and Spirit Trust (WSET) Award in Wine, Level 1 & 2.

BARTENDING, COCKTAILS & MIXOLOGY

In this module, you will study key bartending skills and how to operate a bar and point of sales system as well as how to make classic cocktails and the techniques of shaking, stirring, pressing and crushing. This includes the international WSET Award in Spirits, Level 2.

SUPERYACHTS & CRUISE SHIPS

This module introduces you to guest services for hotel accommodation and interior (cabin) training with the Professional Yachting Association (PYA) Guest programme. You will learn about the ship life including a field trip to yachts moored in Auckland's Viaduct. The employment module discusses how to write your resumé (CV) and tips on how find jobs on Superyachts and Cruise ships.



EVENT MANAGEMENT

This module is an introduction to the organisation, hosting and running of major events. You learn how to plan run-sheets that coordinate and organise the event activities along with the teams of staff that are needed.

SEMESTER TWO

In this semester, you learn key business administration skills and form an understanding of business compliance requirements. Starting with the legal framework, you will move on to basic accounting, how to cost menus and to understand hospitality business costs. Modules on human resource management will include legal compliance, training staff members and hiring & supervisory skills.

COMPUTER SKILLS

During the programme, you will develop confidence using a computer in a business environment and study Microsoft Excel. This is used to create menu costing budgets, manage stock control and food and beverage costs. You will get the opportunity to design your own bespoke wine, cocktail, beer & spirits list with appropriate costing.

WORK EXPERIENCE

During the programme, you will have 200 hours work placement in some of Auckland's premier restaurants and hotels.

FULL TIME | 38 WEEKS

PROGRAMME START DATES

- Semester One:
3 February – 16 June 2017
Semester Two:
3 July – 25 November 2017
 - Semester One:
19 June – 19 October 2017
Semester Two:
30 October 2017 – 29 Mar 2018
- 4 days per week, session times vary

QUALIFICATIONS GAINED

- New Zealand Diploma of Hospitality, Level 5
- Food Safety Unit Standards
- LCQ Licence Controller Qualification
- NZSFW Certificate in Wine
- WSET Award in Wine Level 1 & 2
- WSET Award in Spirits Level 2

ENTRY CRITERIA

- Aged 18 or over
- NCEA Level 2 or equivalent qualification
- Attend an interview in person or by skype
- Upper intermediate English: IELTS 6 or equivalent for international students
- Visa for international students
- Laptop with Microsoft Office 2003 or later

COURSE FEES

Domestic students:

- NZ\$8,250*
- WSET® texts books and examination fees included

International Students:

- NZ\$17,500

Uniforms and course equipment estimated at \$1,000.

** New Zealand students receive a subsidy from the New Zealand Government.*

FULL TIME | 12 WEEKS

PROGRAMME START DATES

- 20 February – 12 May 2017
- 22 May – 11 August 2017
- 4 September – 24 November 2017
- 27 Nov 2017 – 16 February 2018

Hours: 9am – 2:30pm

Please see website for part time dates.

QUALIFICATIONS GAINED

- NZSFW Certificate in Wine
- NZSFW Certificate in Professional Wine Knowledge, Sommelier
- WSET® Level 1 Award in Wines
- WSET® Level 2 Award in Wines & Spirits
- WSET® Level 2 Award in Spirits
- WSET® Level 3 Award in Wines & Spirits
- French Wine Scholar
- Food Safety Unit Standards
- Licence Controller Qualification (LCQ) Unit Standards

ENTRY CRITERIA

- Aged 18 & over
- Attend an interview
- Valid visitor visa for international students
- IELTS 6 or equivalent for international students
- English Language pathways available

COURSE FEES

Domestic students:

- NZ\$3,750
- + WSET® texts books and examinations of \$850
- + French Wine Scholar text and examination \$750
- Total fees: NZ\$5,350*

International Students:

- NZ\$7,950
- + WSET® texts books and examinations of \$850
- + French Wine Scholar text and examinations \$750
- Total fees: NZ\$9,550

* New Zealand students receive a subsidy from the New Zealand Government.

Fees include textbooks, wine tastings, day trips and guest lectures.

Professional Wine Knowledge, Sommelier

New opportunities for careers in wine are becoming increasingly available, reflecting global interest and demand for fine wines.

The New Zealand School of Food & Wine is the only WSET® authorised provider in New Zealand offering a 12 week classroom based teaching programme.

WINE & SPIRIT TRUST

WSET® Awards qualification from the London Wine & Spirit Education Trust and is accredited by the British qualifications authority. These qualifications are essential for students wishing to study for the Masters of Wine. You will earn four WSET® Awards in this programme.

This intensive programme offers the hospitality professional or wine enthusiast

an international qualification that provides a thorough understanding of the principle wines and spirits of the world and key factors influencing style, quality and value.

Each week you will learn about international wines from all major wine producing countries such as France, Spain, Italy, Chile and Australia through tastings and self-directed study. You will study the principles underlying food and wine pairing plus visit well-known local vineyards where you will learn about viticulture and wine making practices from highly respected wine makers. The programme includes practical hospitality workshops.



CAREER OPPORTUNITIES

You will be able to work as a wine and spirit professional in all fields of the hospitality service and wine industries. This may be in your own business, or in wine retail, resorts, lodges, cruise liners, luxury yachts, restaurants or cafés - there are many opportunities to explore once you graduate.

PATHWAYS TO FURTHER STUDY

Graduates can return to NZSFW to join the Certificate in Cookery Advanced and New Zealand Diploma in Hospitality



Short Wine Courses

Our short courses are ideally suited as professional development for those working in hospitality or for the wine enthusiast who just wants to learn more.

NZSFW Certificate in NZ Wine + WSET Level 1

This popular two week introductory course offers you the opportunity to study about wine, viticulture, wine making, and matching food with wine. It focuses on the main wine varieties grown in New Zealand.

You will learn about the European traditions that have influenced New Zealand winemakers as well as the winemaking process. You will taste and evaluate wines every day and discover the principles that underscore food and wine matching.

Full time dates – Mon – Fri

9am – 2:30pm:
NZ\$1,125

- See website for dates

A day trip to visit three respected Waiheke Island vineyards.

Weekend option:

Saturdays & Sundays 9.30am – 4.30pm:
\$NZ895 *Excludes Waiheke trip.*

Please see our website for dates.

Price includes WSET® exam fees and texts



WSET® Level 2 Award in Wines and Spirits

This intensive programme explores the wines & spirits of the world. It is ideal for people who are passionate about wine as well as those working in the industry who wish to gain a well respected international qualification.

You will learn about the major wine growing regions from around the world, understand their grape varieties and styles of wine as well as interpret their labels. This course also covers how to taste and evaluate wine along with the principles of food and wine pairing. This course requires an additional 30 hours of self study and concludes with a WSET® multiple choice examination.

Full Time option – 2 weeks

9am – 2:30pm: NZ\$1,295

- Please see our website for dates.

Weekend option: 4 days

Saturdays & Sundays 9.30am – 4.30pm
NZ\$950

Please see our website for dates.

Price includes WSET® exam fees and texts



WSET® Level 3 Award in Wines

This qualification is open to students who hold the WSET Level 2 Award in Wines.

The aim of this course is to provide you with detailed analysis of the principal wine regions of the world. You will also benefit from in-depth tastings where you will learn to identify wine style, quality and age.

CAREER OPPORTUNITIES

Although a large number of general interest wine enthusiasts join this course it is also ideally suited for those working in or wishing to enter the hospitality beverage or wine industries.

There are many career options from working in restaurants, bar or cafés to working in sales and promotion of wines.

Full Time option – over 5 weeks

9am – 2:30pm: NZ\$2430

Weekend option: 5 weekends

Saturdays & Sundays
9.30am – 4.30pm NZ\$1790

- Please see our website for dates.

Price includes WSET® exam fees and textbook



Setting Up Your Food Business

PROGRAMME DATES 2017

Saturday & Sunday 9am – 3:30pm
Please look at our website for dates.

Modules 7 to 10 are run regularly as separate short courses. If you enrol in the discounted combined course, you will be registered for all 10 modules with the dates for modules 1 to 6 shown above. Please email us with your date preferences for modules 7 to 10.

QUALIFICATIONS GAINED

- Food Safety Unit Standards
- Licence Controller Qualification (LCQ)
- NZSFW Certificate in Wine & WSET Level 1 Award (Foundation)

DISCOUNTED COMBINED FEES

- NZ\$2,250

FOOD AND WINE CONSULTANCY

For information about our consultancy service for business start up training and licensing, please email us at admin@foodandwine.co.nz.

Module 1-6 have qualified for the NZTE capability development scheme and are eligible for voucher redemption.

** These six modules have qualified for the NZTE capability development scheme and are eligible for voucher redemption. You need to contract ATEED to discuss eligibility.*

INTRODUCTION

What you need to know to set up your own café, food truck, pop-up concept, catering business or restaurant.

Module 1-6 are eligible for the NZTE Capability Development Voucher Scheme, which has been developed by New Zealand Trade and Enterprise to help new businesses grow. This is administered by ATEED Auckland Tourism Events and Economic Development who have business advisors working in different sectors including Food and Beverage.

Module 1: Defining your concept*

This module looks at the physical set up of a restaurant, bar, café and commercial kitchen in terms of the concept, appliances, customer-flow and location. You will get an overview of food hygiene requirements, Sale of Alcohol certification and other permits that maybe required to open.



Module 2: Managing your business*

You will learn about practical operational procedures starting with how to cost out food and beverage products that you wish to sell through useful spreadsheets, point of sales systems, stocktaking and inventory control & important Employment legislation.

Module 3: Accounting basics*

This module looks at accounting concepts and discusses how to identify and understand business costs. We spend time using Microsoft Excel to create templates and spreadsheets for a host of applications including budgets, ordering, cash flows and profits and loss statements.

Module 4: Building your team*

This module is about building an effective team to make your business hum. We will also cover staff hiring and training with more practical advice on employment relationships with roleplays and problem solving. You will learn about customer service expectations, how to take orders, deal with complaints.

Module 5: Marketing your concept*

In this module, you learn the basics of marketing and we outline how to build a mix of platforms to promote your business.

We look at marketing via social media, understanding google analytics and simple templates for direct mail and building your own website.

Module 6: Business Plan & Mentoring*

This module focuses on how to write a business plan that will achieve your goals in a realistic way. It brings together the different strands of the course and helps you to build a strategy of how to execute this process.

Module 7: Coffee & Barista training

As you build your skills on the espresso machine, you learn how to get the best results from techniques such as dosing and tamping. You will extract perfect shots of espresso, work on milk-steaming skills, important coffee regions and styles of roast. View all dates on the Barista course website.

Module 8: Licence Controller Qualification (LCQ)

To work as a duty manager in a restaurant, café or bar selling alcohol you must obtain the Licence Controller Qualification (LCQ) which consists of NZQA unit standards 4646 (L4 Cr 2) & 16705 (L4 Cr 3). View all dates on the LCQ course website.

Module 9: Food Safety

Auckland Council requires people who work or prepare food in cafes, restaurants, takeaways, farmers markets to be trained in food handling and hygiene. This module covers NZQA unit standard 20666 (L2 Cr 2) for food safety certification. View all dates on the Food Safety course website.

Module 10: NZSFW Certificate in Wine & WSET Level 1 Award in Wines

This qualification provides a straightforward introduction to wine. You will learn how to taste and evaluate wines, the main grape varieties, winemaking terms and key wine styles. We cover the basics of food and wine pairing as well. This module covers NZQA unit standards 23060 Viticulture and Wine (L3 Cr 4) and 22912 Evaluate Wine L4 Cr3). View all dates on the Certificate in Wine course website.

Professional Certification & Consultation

Working and serving food and alcohol in a business has specific legal responsibilities. Ensuring your staff have appropriate skills and qualifications is an important part of running a successful business.

The New Zealand School of Food and Wine offers a number of courses which equip your staff with the knowledge and certification they need.



Sale of Alcohol

To work as a duty manager in charge of a business that sells or supplies alcohol, you must hold the LCQ or General Manager's qualification.

NZSFW offers a comprehensive two day seminar to lead you through the Sale of Liquor Act.

Unit Standards Assessed

- NZQA Unit Standard 4646
- NZQA Unit Standard 16705

Programme Dates

Session Times: 9am - 3:30pm
Assessment on the second Monday or Saturday

- Dates available on our website.

Course Fees

- NZ\$215
includes NZ\$20 LCQ certification fees

Food Safety

Food Safety unit standards are a requirement for anyone handling food in a commercial kitchen.

Unit Standards Assessed

- NZQA Unit Standard 20666

Programme Dates

Session Times: 9am - 3pm
Includes assessment

- Dates available on our website.

Course Fees

- NZ\$145



Food Control Plan

All new businesses must register their Food Control Plans under the Food Act 2014 before they OPEN. If you're an existing business, there is a transitional timetable for when you need to register a food control plan.

We offer a 3 hour workshop to explain the FCP templates.

We recommend that you have gained unit standard 20666 before attending this workshop.

Programme Dates

Session Times: 9am - 12.30pm

- Dates available on our website.

Course Fees

- NZ\$135

Business Consultancy

The New Zealand School of Food and Wine has launched a Business Consultancy Service, where one of our experts can visit your premises and customise a training and support plan for you.

To arrange a consultation or find out more information please email admin@foodandwine.co.nz

Options include:

- Customised inhouse training
- Food Safety
- Sale of Alcohol (LCQ)
- Wine service
- Wine list consultation and design
- Customer relationships
- Premises set up and design
- Recruitment
- Marketing and Sales



BARISTA PART ONE | 3 NIGHTS

QUALIFICATIONS GAINED

- NZSFW Certificate in Barista skills

COURSE TIMES

- Monday, Tuesday, Wednesday from 4.30 - 7.30pm
- See our website for dates

COURSE FEES

- NZ\$295

ENTRY REQUIREMENTS

- Aged 16 or over

BARISTA PART TWO | 2 NIGHTS

QUALIFICATIONS GAINED

- NZSFW Certificate in Barista skills - part two

COURSE TIMES

- Thursday & Friday from 4.30 - 7.30pm
- See our website for dates

COURSE FEES

- NZ\$195

ENTRY REQUIREMENTS

- Aged 16 or over
- Barista Part One

BARISTA INTENSIVE | 2 WEEKS

QUALIFICATIONS GAINED

- NZSFW Certificate in Barista Advanced
- NZQA Unit Standard 17284 & 17288

COURSE TIMES

- Monday - Friday from 9am - 2:30pm
- See our website for dates

COURSE FEES

- NZ\$790

ENTRY REQUIREMENTS

- Aged 17 or over

Barista Courses

Barista Part One

This three session barista course will teach you to make delicious coffee every time. Our barista course cover espresso recipes, terms and techniques, and you will learn how the different roasts, grinds and storage options affect the quality of coffee. Finally, you will gain experience on our professional espresso machines and learn how they are cleaned.

Our tutors are experienced barista professionals who have worked in the industry, gaining tips and tricks to help you make excellent coffee.

By completing this course, you will have insight to the world of coffee and be capable of making espresso beverages.



Barista Part Two

Gain the confidence you need to get hired at a café. This course is an addition to our Barista Part One, where over two extra days, you will learn how a café works and become familiar with point of sales systems to take orders. NZSFW has a commercial training cafe on the ground floor of their building, where you build on your knowledge from Part One in a more realistic environment. In the café, you will learn about:

- Communicating with customers
- Common set up procedures for the day
- Cleaning and maintenance of an espresso machine

Further techniques and recipes are covered including:

- Soy Latte
- Chai Latte
- Iced Chocolate
- Iced Coffee
- Practice techniques from Part One

Barista Intensive

Our two week Intensive Barista course, available to beginners, will immerse you in the world of coffee.

You will learn everything there is to know about coffee, from where it is grown through how the roasting process effects the flavours you taste in the cup. Hands on experience is a major component of this course, allowing you plenty of time to practice on professional machines. This enables you to perfect your techniques making excellent coffee every time.

The roastery day trip is the highlight of the course for many students. Here, you get to watch a top roaster select and roast

many different types of beans, providing insight and helping to complete your coffee knowledge.

Part three: Practical Work Experience

This is available at our café, Celia's Pies to students who complete part two. During this time you will be able to practice your skills and build your confidence with individual guidance.

NZ\$35 per two hours
Please email to organise a time.

Short Courses

Bartending & Cocktails, 3 Nights

Over three evening sessions, you will gain an understanding of how a bar works and some basic service techniques. You will then move on to cocktail and mixology working with classics such as Margarita, Cosmopolitan, Mojito and Caipirinha. Understanding the tastes and flavours of spirits and liqueurs is the key to making great cocktails. You will learn new skills and tricks of the trade that will build your confidence at making and presenting mixed drinks and cocktails at home or at work.

- Tuesday, Wednesday, Thursday
5:00 - 9:30pm

Cost: NZ\$350

Please view our website for dates.



Essentials of Cooking Fine Food at Home

Through a well-structured programme, you will be able to develop skills to make you a confident cook in your own kitchen. The recipes are fast, classic and interesting. They are well suited to cooking at home for dinner or for a special dinner party.

You will receive a workbook with recipes and explanations of techniques and tips, NZSFW apron and a certificate of attendance on completion at the conclusion of the course.

- **Option 1:** Over 8 Tuesday Nights
- **Option 2:** Over 2 weekends (4 days)

Cost: NZ\$795

- Please view our website for dates.

Chocolate Essentials

Baking with chocolate is tricky. Join us for a chocolate workshop to teach you the techniques and special skills that are required to work with chocolate. We start with baking a delicious chocolate gateau, that you then ice and decorate with chocolate ganache, chocolate run outs, spun sugar and mocha cream. You will impress your friends and family when you take your gateau home.

Option: Saturday: 9:30am - 3:00pm
Cost: NZ\$125/session

- Please view our website for dates.

Artisan Breads

Freshly baked bread is one of the simple pleasures of life. In these two hands-on classes, you will learn techniques for kneading, proving and how to prepare delicious bread from classic white to wholemeal loaves. You will also make your own sour dough as well as chewy ciabatta.

Option: Saturday mornings 9:30 - 3pm
Cost: NZ\$110/session

- Please view our website for dates.

Baking Essentials

Learn the essentials of baking starting with classic pastry styles as you make lemon tart with sweet pastry and artichoke & olive quiche with wholemeal shortcrust. You will learn classic cake-making techniques and bake apple strudel and biscotti.

Option: Saturday mornings 9am - 12:30pm
Cost: NZ\$95/session

- Please view our website for dates.

Our part time courses are not NZQA approved and not eligible for student loans.

Please view our website for course dates.





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