

# Gap Year Work Placement

## Intensive training followed by work placement options in Canada or around New Zealand

Taking some time out before embarking on tertiary study is becoming more and more popular and the experience of travelling and exploring the wider world gives lifelong memories and experiences.

By training with us, within a short time you will gain valuable skills to enable you to maximise your earning potential. You will acquire a significant number of transferrable skills which will benefit you in ANY career - from customer relationships, working within and supervising a team, understanding the needs of a business and how you can become a competent and highly valued staff member.

We have partnered with excellent employers in two different locations in Canada and hotels, restaurants, wineries and more all around New Zealand. These have all been chosen for the opportunity to experience the lifestyle while you work.

### ENROLMENT INFORMATION

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

### JOB INTERVIEW PROCESS

As part of your study with us you will complete training in creating CVs and the job interview process. Employment applications will take place partway through your study.

We will provide a range of role and employer options for you to choose from.

We will organise an interview session where you will meet with a representative of the employer as part of your individual application.

### ELIGIBILITY

- Must be 18 years or over when course ends
- Additional criteria applies for Canadian work visa



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## FIND OUT MORE

Drop in to one of our information sessions in April, find out more about our training, job placements and how we can support your gap year plans.

- 11 April 4pm - 7pm
- 26 April 4pm - 7pm

## PROGRAMME INFORMATION

### FULL TIME | 15 WEEKS

- 13 June – 13 October 2017
- 3 October 2017 – 2 February 2018
- 13 February – 15 June 2018

*Tuesday – Friday*

Hours: 8am – 2pm.

### QUALIFICATIONS GAINED

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

### ENTRY CRITERIA

- Aged 17 or over
- Attend an interview in person or by telephone

### COURSE FEES

- NZ permanent residents  
NZ\$3,750\*

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

# Certificate in Cookery, Foundation

**Gain the skills needed to become a junior/commis chef; suitable for those with no prior experience in the kitchen.**

A solid skill foundation and accurate techniques will support better productivity in the kitchen and consistent quality standards. This programme teaches the fundamental cookery theory and techniques required to work in roles in cafés, restaurants and more.

This highly practical course introduces the classics of cooking in the French tradition. It is suitable even for those with no prior experience at cooking.

### COOKERY

Learning starts with vegetable and knife skills and progresses 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.

### WORK EXPERIENCE

You will be required to complete a work experience module as part of your course.

### RECIPES INCLUDE:

- Cream of tomato soup
- Eggs benedict
- Seared chicken with roast pepper salsa
- 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



# Food, Beverage & Accommodation

**Gain a comprehensive set of skills which will enable you to work in a wide variety of hospitality roles in cafés, restaurants, bars, hotels, superyachts, events and much more**

### BARISTA

The two-week hands-on intensive barista programme is designed to build excellent coffee-making skills.

### BARTENDING, COCKTAILS & MIXOLOGY

Key bartending skills and how to set up and operate a bar is the focus of this module. Classic cocktails and techniques of shaking, stirring, pressing and crushing are included.

### EVENT MANAGEMENT

Discover the keys to successful organisation and planning of events and functions. Gain hands-on experience at NZSFW events

### CERTIFICATE IN WINE

A specialist introduction to the world of wine, covering detailed information of New Zealand and international wines.

### ACCOMMODATION

Designed for roles within hotels, cruise ships

and superyachts, learn specialised skills and high service standards for overnight accommodation.

### HOSPITALITY BUSINESS

Complement your practical skills with an overview of hospitality employment laws, including the leadership skills required to build effective teams.

### WORK EXPERIENCE

You will be required to complete a work experience module as part of your course.



## PROGRAMME INFORMATION

### FULL TIME | 15 WEEKS

- 19 June – 22 September 2017
- 4 Dec 2017 – 30 March 2018  
(Break over Christmas period)

*Monday – Friday*

Hours: 9.00am – 2.30pm.

### 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

### COURSE FEES

NZ permanent residents:

- NZ\$3,750\*

*Work placement not included.*