

NEW ZEALAND
School of
Food & Wine™



Full Time NZQA Programmes

**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 (NZSFW) has been educating the next generation of chefs, restaurant and café owners, wine professionals and food lovers since 1995.

LEARN FROM THE SPECIALISTS

- Hands on learning
- Absorb skills and techniques from expert tutors
- Build inspiration from innovative knowledge reflecting current industry trends

WORK PLACEMENT

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

EMPLOYMENT OPPORTUNITIES

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

EXCITING LOCATION

- Located in the heart of Auckland's vibrant Viaduct Harbour
- Close to Auckland's leading restaurants
- Convenient for public transport and public car parks



Full Time NZQA Qualifications & Pathways

COOKERY

Certificate in Cookery Level 3
18 or 22 weeks
Intakes: February, June, Oct

Certificate in Cookery Level 4
36 weeks
Intakes: February, June, October

NZ Diploma in Cookery, Level 5
36 weeks
Intakes: March, August

HOSPITALITY

Certificate in Food & Beverage,
Barista, Wine & Spirits, Level 4
16 weeks
Intakes: February, September

Diploma in Hospitality & Tourism
Management, Level 6
36 weeks
Intakes: March, July

WINE

Certificate in Professional Wine
Knowledge, Level 5
14 weekends
Intakes: 2 monthly

Diploma in Professional Wine
Management, Level 6
22 weekends
Includes: Level 5 (16 weeks or 14)
Intakes: Dates vary



Celia Hay



The demand for highly-skilled, innovative graduates in the wine, restaurant and tourism sector is higher than ever, with almost limitless career opportunities available around the globe.

Food and wine brings people together in a unique way. It's natural for 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

Publications

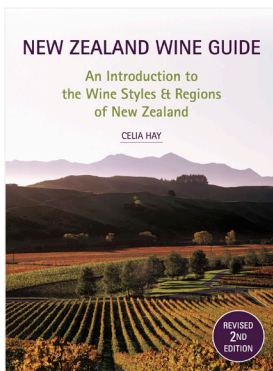
Celia Hay has written two excellent publications, which can be used as a valuable professional resource and for those with a keen interest in food and wine.



How to Grow your Hospitality Business is an essential tool for those in the hospitality sector.

The third edition takes into account the developments in dining style and innovative concepts, business compliance and marketing advice including the huge impact of the growth in digital marketing and social media.

For aspiring owners as well as managers and students of hospitality, this book is a must. For people wanting to set up their own business, you can also attend workshops at the New Zealand School of Food and Wine.



The spectacular growth of New Zealand's wine industry has attracted worldwide attention. A selection of local maps, explanations of vine growing, and winemaking processes, illustrated with helpful photographs and diagrams, makes this book an invaluable resource.

Kevin Judd's breathtaking photographs dramatically illustrate vineyard life in these beautiful winegrowing regions of New Zealand.

The **New Zealand Wine Guide** is the Winner of the Gourmand Awards national competition for New Zealand, in category W1'8 Wine Tourism and category W3-3 Wine Photography.

Both the books can be purchased online via www.celiahay.com or at our premises.

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WSET
APPROVED
PROGRAMME PROVIDER



Enrolment

ENROLMENT – SHORT COURSES

You can book and pay online for our short courses via credit card or bank transfer.

ENROLMENT – FULL TIME COURSES

(For courses longer than 12 weeks)

All students must have an interview in person or online before enrolling in a full time programme.

For detailed enrolment information please visit our website.

COURSE COSTS & STUDENT LOANS

Individual course fees are outlined on our website course pages. New Zealand students enrolling on NZQA-approved courses are eligible for student loans and allowances.

Please contact Studylink directly

<https://studylink.govt.nz>

CODE OF PRACTICE

NZSFW is a signator of the Tertiary and International Learners' Code of Practice 2021. View the code here:

<https://nzqa.govt.nz/providers-partners/tertiary-and-international-learners-code/>

FEES FREE – FINAL YEAR

If you are a first-time tertiary learner in 2025, you may be able to get Fees Free for your final year of study or training. If you are eligible, you will need to apply for your entitlement through IRD from 2026, after you have completed your study.

For more information about the transition from first-year Fees Free or the final-year Fees Free policy, visit [FeesFree.govt.nz](https://feesfree.govt.nz).

To arrange a visit, please contact us:

E: admin@foodandwine.co.nz

W: foodandwine.co.nz

T: +64 9 377 7961



International Students

International students are learners who do not hold New Zealand or Australian citizenship or a New Zealand resident class visa.

CODE OF PRACTICE

NZSFW is a signator of the Tertiary and International learners Code of Practice 2021. View the code here:

<https://nzqa.govt.nz/providers-partners/tertiary-and-international-learners-code/>

VISA AND IMMIGRATION

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.

If the course is under 25 weeks you may be eligible for a working holiday visa. For more information, visit:

<https://immigration.govt.nz/new-zealand-visas>

ENGLISH LANGUAGE REQUIREMENTS

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

Visit our website for more information.

ENROLMENT REQUIREMENTS

- Copy of your passport personal details page
- Aged 18 or older
- Curriculum Vitae (CV) or Résumé
- Verified copy of your English language level (IELTS or PTE are our preferred documents.)
- Any relevant certificates from previous study
- For students using an education agent, the agent must first be approved by NZSFW

For the full enrolment process please visit our website.

INSURANCE & 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.



Certificate in Cookery & Bakery, Foundation Level 3

Learn the foundation skills to begin your professional culinary journey and gain confidence in the kitchen.

WHAT WILL I LEARN?

The Foundation Certificate in Cookery & Bakery is a professional course where you begin your culinary career and gain confidence in a professional kitchen.

This programme also forms the first semester of the New Zealand Certificate in Cookery Advanced Level 4.

CULINARY TECHNIQUES

A well-rounded introduction to fundamental cooking and baking techniques helps you master a series of inspired classic dishes.

Building this important foundation knowledge of the French Culinary tradition unlocks a deeper understanding of cookery that can then be applied to many other styles of cooking. Fresh, high quality local ingredients are the basis of what we prepare every day.

FOOD SAFETY

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

KNIFE SKILLS

You will learn essential knife skills to ensure safe and efficient equipment use, providing important skills you will use for the duration of your career.



ON THE MENU:

- French onion soup
- Tabbouleh, stuffed capsicum, tomato concassé with vinaigrette
- Waldorf salad
- Cauliflower cheese mornay
- Cured & seared Salmon fillet with avocado mousse and mesclun
- Steamed mussels with rouille
- Lamingtons, Chocolate fudge tart, Pavlova

CAREER OPPORTUNITIES

Graduates will be able to work as junior chefs in cafés, food trucks, bars, clubs resorts and hotels.

PATHWAYS TO FURTHER STUDY

Graduates can extend their culinary skills in **Certificate in Cookery Advanced, Level 4** and **Diploma in Cookery Level 5** or pursue hospitality management options in the **Certificate in Food & Beverage, Barista, Wine & Spirits Level 4**.



FULL TIME | 18 OR 24 WEEKS

PROGRAMME INTAKE:

FEBRUARY 2025 WEEKEND INTAKE (24 WEEKENDS)

- 11 February 2025 – 20 July 2025
- Saturday & Sunday
- 8:30am – 4:30pm

JUNE 2025 WEEKDAY INTAKE (18 WEEKS)

- 10 June 2025 – 10 October 2025
- Tuesday – Friday, 8am – 2pm
- 4 days per week

OCTOBER 2025 WEEKEND INTAKE (18 WEEKENDS)

- 7 October 2025 – 15 February 2026
- Friday: 10am – 4pm
- Saturday, Sunday: 9am – 5pm
- Hours vary for first week.

QUALIFICATIONS GAINED

- New Zealand Certificate in Cookery & Bakery (Level 3)
- Food Safety Unit Standards

ENTRY CRITERIA

- NCEA Level 2 or equivalent
- Aged 17 or over (Domestic)
- Aged 18 or over (International)
- Attend an interview in person or Online
- International students are recommended to enrol in the Certificate in Cookery Advanced, Level 4.
- Part-time study not available for student visa holders

COURSE FEES

- Domestic: NZ\$4,450*
- International: NZ \$11,600

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

Fees do not include knives, chef's uniforms or personal equipment approximately NZ\$1,100.

Certificate in Cookery, Level 4

PROGRAMME INTAKE:

FEBRUARY 2025

- Semester One: 11 February 2025 – 13 June 2025
- Semester Two: 23 June 2025 – 24 October 2025

JUNE 2025

- Semester One: 10 June 2025 – 10 October 2025
- Semester Two: 20 October 2025 – 27 February 2026

PROGRAMME HOURS

- Semester One: Tuesday – Friday: 8am – 2pm
- Semester Two: Mondays: 8am – 2pm
Tuesday – Thursday: 10am – 4pm
- Work placement: 80 hours

QUALIFICATIONS GAINED

- New Zealand Certificate in Cookery (Level 4)
- Food Safety Unit Standards

COURSE FEES

- Domestic: NZ\$9,750*
- International: NZ\$24,800

ENTRY CRITERIA

- NCEA Level 2 or equivalent
- Aged 17 or over. Aged 18 or over for international students.
- Attend an interview in person or Online
- Upper intermediate English: IELTS 5.5 or equivalent for international students
- Valid student visa for international students
- Laptop with 5 hours battery life

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

Fees do not include knives, chef's uniforms or personal equipment approximately NZ\$1,100.

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

WHAT WILL I LEARN?

This programme is a full-time course, where you begin your culinary career and gain confidence in a professional kitchen.

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.

CULINARY TECHNIQUES

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

You will build important foundation knowledge of the French Culinary tradition that unlocks a deeper understanding of cookery that can then be applied to many other styles of cooking. Fresh, high quality local ingredients are the basis of what we prepare every day.

SPECIALIST WORKSHOPS

- Artisan bread: Classic bread-making recipes including sourdough, ciabatta, and brioche.
- Mediterranean: Pasta making, gnocchi and risotto. Invite a friend to sample a Mediterranean meal that you have designed, costed and cooked.
- Nutrition: you will learn the basics of healthy, nutritious food.



MENU COSTING AND MANAGEMENT

This module starts with an introduction to commercial kitchen setup. Menu planning and costing helps you develop an awareness of food costs while learning how to create a well-balanced menu.

ON THE MENU:

- Chicken Kiev with dill & cucumber salad
- Confit of duck leg, pommes Anna
- Salad nicoise
- Smoked salmon mousse
- Tarakihi en papillote with Sauce Supreme

WINE KNOWLEDGE

Explore the concepts of food and wine matching and an introduction to the world of wine.

WORK PLACEMENT

During the programme, you will have work placement for 60–80 hours. This gives you invaluable hands-on experience in some of Auckland's premier cafés and restaurants. During this time you will gain real-life insights into working as a junior chef in a restaurant and café.

CAREER OPPORTUNITIES

Graduates will be able to work as junior chefs in cafés, restaurants, catering, bars, resorts and hotels. Due to the practical nature of this course, our graduates are attractive to prospective employees.



NZ Diploma in Cookery, Level 5

Building on the Certificate in Cookery Advanced, the Diploma offers a pathway to more senior positions in a professional kitchen.

WHAT WILL I LEARN?

This programme focuses on ingredients and the understanding of advanced cookery techniques, as well as managerial skills such as Human Resources and Kitchen Operations Management.

GARDE MANGER

This module focuses on the specialities of the cold kitchen including innovative vegetable and vegetarian fare, eggs, dairy, seafood, breads and specialist techniques for food preservation such as curing, smoking, dehydration, fermentation and sous vide.

A LA CARTE COOKERY

Learn advanced cookery techniques in a range of meat, charcuterie (pates, galantines, terrines, sausages) poultry and seafood dishes culminating in two practical cookery assessments. Here students will demonstrate their techniques, cookery skills & presentation while maintaining good organisation and time management skills.

KITCHEN OPERATIONS MANAGEMENT

Learn how to prepare a business plan for a start up. In this module we focus on setting up a business, and the procedure and compliance requirements of the Food Control Plan.

HUMAN RESOURCES

Learn about the legal and operational considerations which underpin Employment law in New Zealand: rosters, training, recruitment, performance management and professional development. This includes practical experience planning and delivering onsite events as well as practical classes where you learn to create rosters & job descriptions to recruit professional staff.

ON THE MENU:

- Sole and crayfish quenelles with Sauce Nantua
- Tiger prawn with petit radish salad and prawn mayonnaise
- Salmon coulibiac with puff pastry
- Filet of venison, preserved quince, Brussels sprouts, foaming buttermilk and red wine jus
- Chicken galantine with pistachio and apricot

REGIONAL CUISINE AND CULTURE

Research and discover more about international cuisine that excites your curiosity. You will present your findings on their culinary traditions, culture, innovation, and influences on that culture as well as preparing and cooking a selection of dishes from your research.

WORK PLACEMENT

Students will complete 150 hours of practical work experience at leading restaurants and hotels around Auckland.

ENTRY CRITERIA

- Previously completed NZ Certificate in Cookery Level 4 or equivalent
- Aged 18 or over
- Attend an interview in person or online
- Upper intermediate English: IELTS 5.5 or equivalent for international students
- Valid student visa for international students
- Laptop with 5 hours battery life



FULL TIME | 36 WEEKS

PROGRAMME INTAKE:

MARCH 2025

- Semester One: 17 March 2025 – 16 July 2025
- Semester Two: 11 August 2025 – 10 December 2025

AUGUST 2025

- Semester One: 11 August 2025 – 10 December 2025
- Semester Two: 2 February 2026 – 3 June 2026

FEBRUARY 2026

- Semester One: 2 February 2026 – 3 June 2026
- Semester Two: 6 July – 4 November 2026

JULY 2026

- Semester One: 6 July 2026 – 4 November 2026
- Semester Two: 30 November 2026 – 14 April 2027

PROGRAMME HOURS

- Mondays: 9:00 am – 5:30 pm
- Tuesdays: 9:00 am – 5:30 pm
- Wednesdays: 9:00 am – 12:30 pm
- Work placement: 150 hours

QUALIFICATIONS GAINED

- New Zealand Diploma in Cookery (Level 5)
- WSET Level 1 Award in Wines

COURSE FEES

- Domestic: NZ\$8,250*
- International: NZ \$17,950

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

Fees do not include knives, chef's uniforms or personal equipment approximately NZ\$1,100.

FULL TIME | 16 WEEKS

PROGRAMME INTAKE:

FEBRUARY 2025

- 10 February – 30 May 2025

SEPTEMBER 2025

- 1 September – 19 December

PROGRAMME HOURS

- Monday – Friday
- 9:00 am – 2:30 pm

QUALIFICATIONS GAINED

- New Zealand Certificate in Food Beverage Service (Level 4)
- Food Safety Unit Standards
- LCQ Licence Controller Qualification
- Certificate in NZ Wine Advanced (Micro-Credential)
- WSET Level 1 Award in Wines
- WSET Level 2 Award in Spirits

ENTRY CRITERIA

- NCEA Level 2 or equivalent
- Aged 17 or over; Aged 18 or over for international students
- Attend an interview in person or Online
- Upper intermediate English: IELTS 5.5 or equivalent for international students
- Valid student visa for international students
- Working holiday visa for approved countries

COURSE FEES

- Domestic: NZ\$4,450*
- International: NZ\$11,600

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

New Zealand students are eligible for student loans and allowances.

Certificate in Food & Beverage, Barista, Wine & Spirits, Level 4

Learn the practical skills to become a barista, bartender, or hospo professional in the fascinating world of restaurants and bars.

WHAT WILL I LEARN?

The programme will develop practical skills with our introduction to hospitality programme to enhance your career opportunities, learn about the world of wine, spirits as well as build pathways to more senior restaurant and hospitality roles.

BARISTA

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 milk substitutes to make extraordinary coffees.

BARTENDING, COCKTAILS & MIXOLOGY

In this cocktail and mixology module, you will study key bartending skills, classic cocktail recipes, and techniques of shaking, stirring, muddling, and crushing. You will learn about the international spirit categories and leading brands of spirits and liqueurs by completing the **WSET Award in Spirits (Level 2)**, an internationally recognised qualification.

RESTAURANT & CAFÉ SERVICE

This programme develops a broad range of customer service, restaurant, café, and sales skills relevant to the hospitality industry. The food and beverage products component focuses on understanding culinary terms, cookery techniques, ingredients, and specialist products like fresh herbs, bread and artisan cheeses.

INTRODUCTION TO WINES

Learn about leading grape varieties and international wine regions and the styles of wine that makes them famous. This programme develops your wine vocabulary to give you an edge when selling and serving both NZ and international wines.



ALCOHOL, STOCK CONTROL & EMPLOYMENT

The Licensed Controller Qualification (LCQ) enables you to become a duty manager for a licensed café, restaurant or bar. Students study their obligations & rights under the Employment Relations Act as well as stock control and how hospitality businesses manage their inventories.

CAREER OPPORTUNITIES

Graduates will be able to work as junior front of house, waiters and supervisors in cafés, restaurants, catering businesses, bars, clubs, luxury resorts, hotels, superyachts and tourism business.

PATHWAYS TO FURTHER STUDY

Graduates can continue to study the **NZ Diploma in Hospitality & Tourism Management, Level 6** or **Certificate in Professional Wine Knowledge (Level 5)**.



NZ Diploma in Hospitality & Tourism Management, Level 6

Gain professional knowledge and business management skills to work in roles across a range of tourism & hospitality businesses.

WHAT WILL I LEARN?

Hospitality & Tourism offer exciting & dynamic career opportunities.

In this course, we look at strategies to ensure excellence in customer service standards, leadership management skills and mentoring tools to train junior staff.

WINE & ADVANCED SERVICE

In the wine and beverages module, you complete the **WSET Award in Wine (Level 2)** and explore the wines of the world. The advanced customer service module gives you more confidence with technical and presentation skills including silver service.

BUILDING EFFECTIVE TEAMS

Professional development and training of junior staff is the key to building an effective and customer-focused team. In this module, we look at advanced food and beverage skills to ensure excellence in customer service along with how to mentor junior staff and develop training plans.

LEADERSHIP STRATEGIES

Communication within a business takes many forms and is essential for success in business today. This module explores leadership and communication strategies to facilitate positive staff relationships and enhance workplace culture. It introduces skills to aid with consultation and negotiation practices.

MANAGEMENT ACCOUNTING

Confidence in understanding and interpreting financial performance and profitability is key to business success. This module consists of hands-on workshops to explain and practice management accounting, interpretation of financial accounts, ratios, product pricing analysis.

INNOVATION IN MANAGEMENT

Business performance in hospitality is fast-paced and dynamic and requires businesses to act quickly with clear communication strategies when implementing change. This module looks in depth at contemporary issues around business innovation and entrepreneurship within the hospitality and tourism sector.



FUTURE BUSINESS STRATEGIES

Innovation in new product development and continuous improvement processes are some strategies that enable a business to look forward to future opportunities.

WORK PLACEMENT

There will be work placement of **175 hours**. You will be placed in some of Auckland's premier restaurants and hotels.

CAREER OPPORTUNITIES

Graduates will be suitable for junior management roles across a range of hospitality & tourism businesses including restaurants, bars, cafes, accommodation, hotels & event management.



FULL TIME | 36 WEEKS

PROGRAMME INTAKE:

MARCH 2025

- Semester One: 3 March 2025 – 3 July 2025
- Semester Two: 28 July 2025 – 26 November 2025

JULY 2025

- Semester One: 28 July 2025 – 26 Nov 2025
- Semester Two: TBC March 2026 – TBC July 2026

PROGRAMME HOURS

- Mondays & Tuesdays: 9:00 am – 5:30 pm
- Wednesdays, 9:00 am – 12:30pm
- Work placement: 175 hours

QUALIFICATIONS GAINED

- New Zealand Diploma in Hospitality Management (Level 6)
- WSET Level 2 Award in Wines

ENTRY CRITERIA

- Completed Certificate in Food & Beverage Level 4 or equivalent & completed 8-10 weeks relevant work experience in a restaurant or hotel.
- NCEA Level 2 or equivalent
- Aged 17 or over. Aged 18 or over for international students.
- Attend an interview in person or online
- Upper intermediate English: IELTS 6.0 or equivalent for international students
- Valid student visa for international students
- Laptop with 5 hours battery life

COURSE FEES

- Domestic: NZ\$6,995*
- International: NZ\$16,900

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

New Zealand students are eligible for student loans and allowances.

PROGRAMME INTAKE:

- 18 January 2025
- 15 March 2025
- 3 May 2025
- 27 September 2025

PROGRAMME HOURS

- 14 Weekend sessions
- 9:00 am – 4:00 pm
- *View our website for the full schedule*

QUALIFICATIONS GAINED

- NZ Certificate in Professional Wine Knowledge (Level 5)
- Certificate in New Zealand Wine Advanced (Micro-Credential)
- WSET Level 2 Award in Spirits
- WSET Level 2 Award in Wines
- WSET Level 3 Award in Wines
- Licence Controller Qualification

ENTRY CRITERIA

- NCEA Level 3 or equivalent or other tertiary study
- Aged 18 or over
- Attend an interview in person or online
- Upper intermediate English: IELTS 6.0 or equivalent for international students
- Valid Work visa with part time study conditions for international students (Note student visa not available for part time study)
- Laptop with 5 hours battery life & broadband

COURSE FEES

- Domestic students:
Part time: NZ \$4,220*
- International students:
NZ \$11,700

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

New Zealand students are eligible for student loans and allowances.

Certificate in Professional Wine Knowledge, Level 5

Develop your palate as well as your theoretical knowledge with extensive wine tasting and discussion throughout the course.

INTRODUCTION

This qualification provides the winery, retail, hospitality, hotel, and tourism sectors with individuals who are able to apply knowledge of international wine, spirits and alcoholic beverages, and their markets, to work in customer services, sales, or leadership roles.

This programme forms the first semester of the **Diploma in Professional Wine Management (Sommelier), Level 6**.

MODULE 1

The business of hospitality, wineries and food & wine tourism

Through a series of wine and beverage tastings, you will learn how wine and food tourism experiences underpin the success of many wine regions around the world.

We will also look at the market conditions required to build successful food and wine destinations that offer high quality customer experiences through the distinctive wines they produce.

MODULE 2

New Zealand wine styles, regions, innovation and influential producers

This module introduces the grape varieties that have established New Zealand's reputation as a country producing distinctive, quality wines.

We will look at prominent wineries and winemakers who continue to enhance brand values and explore the stories behind their international success.

MODULE 3

Customer service, sales, bartending and sommelier skills

The key to enhancing the customer experience is to develop communication skills that demonstrate a comprehensive understanding of wine, spirits, cocktails and other beverages as well as confidence in customer service.



This module looks at the practical skills required to advise, sell and serve wine and other beverages. It includes a food and wine pairing workshop and participation in a wine tasting event.

MODULE 4

International wine styles, grape varieties, wine production & regions

Around the world, styles of wine are influenced by the climate and conditions of regions and the grape varieties that are grown. Through a series of tastings, this module explores important international grape varieties that dominate European and New World wine regions. We look at viticulture and the wine making process for white, red, sparkling and sweet wines.

MODULE 5

Spirits, liqueurs, fortified wines, cocktails & bartending

We will taste and evaluate principal spirits and liqueur styles and develop your understanding of the major international brands.

Included are practical sessions that explain how to set up a bar for service and make classic and premium cocktails.

CAREER OPPORTUNITIES

Graduates will be suitable as a wine and spirit professional in all fields of the hospitality, service and wine industries.

PATHWAYS TO FURTHER STUDY

Graduates can return to NZSFW to gain the **New Zealand Diploma in Professional Wine Management (Sommelier), Level 6** or the **Certificate in Cookery, Level 4**.



Diploma in Professional Wine Management (Sommelier), Level 6

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

INTRODUCTION

This qualification will provide the winery, hospitality, hotel, and tourism sectors with individuals who are able to apply a comprehensive knowledge of global wine, spirit and alcoholic beverages to enhance the customer service relationships, brand values and destination marketing initiatives.

This programme consists of two semesters. Semester one covers the **Certificate in Professional Wine Knowledge, Level 5** and Semester two adds additional modules to form the **Diploma in Professional Wine Management, Level 6**.

MODULE 1 – 5

Described on Certificate in Professional Wine Knowledge, Level 5 page.

MODULE 6

Sales management: Retail sales, Cellar door, Food & wine tourism

Build practical skills, using a range of platforms and techniques, to manage sales and promotional activities starting with Google ads, Google analytics and Social media. It includes a research project to investigate the business case to establish a food and wine cellar door operation.

MODULE 7

Wine marketing management

This module looks at contemporary marketing strategies to build and enhance brands values and customer experience. It includes the opportunity for you to experience developing an online wine sales strategy using web and social media tools.

MODULE 8

Viticulture and winemaking practices with sustainability focus

Understand the influence of soils and climate on viticulture, sustainability, organics and biodynamics.



Gain technical knowledge about winemaking including the influence of oak, oxygen, yeasts and bacteria. You will also produce your own fruit wine and sourdough bread using natural yeasts and tour a local winery.

MODULE 9

Manage, train and mentor junior staff to enhance the customer experience

Career development and training of junior staff is the key to building an effective and customer-focused team. In this module, we look at strategies to ensure excellence in customer service standards along with how to develop hospitality training plans and Leadership management skills.

MODULE 10

Specialist International wine regions and sake

In this module, we study the wine regions of Australia, Toscana in Italy and Sake, the noble beverage from Japan.

This is an opportunity to look at these important regions as they are enormously popular with consumers and offer interesting case studies for us to consider.

CAREER OPPORTUNITIES

Graduates of this qualification will have the skills and knowledge to work across a wide range of winery, retail, hospitality, hotel and tourism businesses as wine and beverage professionals. Roles may include food and beverage supervisor, cellar door host/supervisor, and wine sales representative.



PART TIME | 22 WEEKENDS

PROGRAMME INTAKE:

- Semester One: Certificate in Wine Knowledge Level 5 (16 weeks)
- Semester Two: TBC

PROGRAMME HOURS

- Saturday & Sunday
- 9:00 am – 4:00 pm

QUALIFICATIONS GAINED

- New Zealand Diploma in Professional Wine Management, (Level 6)
- Certificate in New Zealand Wine Advanced (Micro-Credential)
- WSET Level 2 Award in Spirits
- WSET Level 2 Award in Wines
- WSET Level 3 Award in Wines
- Licence Controller Qualification

ENTRY CRITERIA

- NCEA Level 3 or equivalent or other tertiary study
- Aged 18 or over
- Attend an interview in person, online or online
- Upper intermediate English: IELTS 6.0 or equivalent for international students
- Valid student visa for international students
- Laptop with 5 hours battery life

COURSE FEES

- Domestic students: NZ\$9,500* (includes Level 5)
- International students: NZ\$21,900 (includes Level 5)

** Includes Certificate in Professional Wine Knowledge, Level 5 (14 weekends)+Diploma in Professional Wine Knowledge, Level 6 (22 weekends).

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

Short Cookery Courses



Micro-Credential in Classic Cooking

The Certificate in Classic Cooking (Micro-credential) introduces fundamental cookery techniques required to prepare a range of classic dishes in a commercial kitchen. Knowledge of food safety, cooking terms and methods are applied across the practical sessions.

10 Weeks or 6 Weekends, In person only:

Wednesday & Thursday: 4pm - 8pm

Saturday & Sunday: 9am - 4:30pm

Domestic Cost: NZ\$1,395

International Cost: NZ\$2,150

See website for dates



Micro-Credential in Baking & Patisserie

The Certificate in Baking and Patisserie (Micro-Credential) introduces fundamental baking and patisserie techniques required to prepare a range of classic cakes, pastries, desserts and breads. Knowledge of food safety, baking and patisserie terms and techniques are applied in practical sessions.

10 Weeks or 6 Weekends, In person only:

Wednesday & Thursday: 4pm - 8pm

Saturday & Sunday: 9am - 4:30pm

Domestic Cost: NZ\$1,395

International Cost: NZ\$2,150

See website for dates



Chocolate Essentials

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 and spun sugar.

One Saturday: 9:30 am - 3pm

Cost: NZ\$155

See 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 loafs. You will also make your own sour dough as well as chewy ciabatta.

One Saturday: 9:30 am - 3pm

Cost: NZ\$145

See website for dates



Handmade Sausages

Sausage making is a genuine craft that requires knowledge and skill. In the class, you will work with pork, beef, and lamb flavoured with a range of spices and aromatics. You will learn about different categories of sausages ranging from German emulsified sausages to bind sausages like red Spanish chorizo.

One Saturday: 9:30 am - 2pm

Cost: NZ\$145 *See website for dates*

Artisan Dumplings

Learn how to make your own dumplings in this hands-on class. A selection of classic fillings will be covered including Pork, Chicken and a vegetarian option. Learn a variety of cooking methods including poaching in a broth, steaming and frying.

One Saturday: 9:30 am - 2pm

Cost: NZ\$135

See website for dates

Student visa not required for international students.

Short Hospitality Courses

Micro-Credential in Barista Service Skills

The Certificate in Barista and Service Skills Micro-Credential provides practical, hands-on barista training as well as customer service and communication skills for junior staff in cafes, restaurants or food service.

In-person, 5 days: 9am - 2:30pm

Domestic Cost: NZ\$320

International Cost: NZ\$715

See website for dates



Barista Part One

Our barista courses will teach you to make delicious coffee every time. You will cover espresso recipes, barista terms and techniques and 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 to maintain them. Our tutors are experienced barista professionals who have worked in the industry.

Three Weeknights: 4pm - 7pm

One Weekend: 9am - 2:30 pm

Cost: NZ\$360 *See website for dates*



Barista Part two

This programme runs with smaller class sizes compared with our Barista Part One programme, allowing for better practice opportunities and individual feedback. You will learn to work at speed as a barista, master additional practical techniques & gain an introduction to alternative milks.

Two Weeknights: 4pm - 7pm

One Saturday: 9am - 3pm

Cost: NZ\$230

See website for dates



Micro-Credential in Spirits & Bartending

The Certificate in Spirits, Cocktails and Bartending Micro-Credential provides practical, hands-on training in bartending and customer service skills for people working in bars or restaurants. Classic cocktails form the focus of this programme.

In-person, 5 days: 9am - 2:30pm

Domestic Cost: NZ\$320

International Cost: NZ\$715

See website for dates



Cocktails & Mixology

Over three evening sessions, you will gain an understanding of how a bar works and some basic service techniques.

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.

Three Weeknights: 5:30 pm - 8:30 pm

Cost: NZ\$395

See website for dates

WSET® Level 2 Award in Spirits

The WSET® Level 2 Award in Spirits is an intensive course where you will gain a strong understanding of the most important spirit and liqueur categories; how they are produced and how they can be used as beverages and transformed as cocktails.

4 Weekdays: 9am-2:30pm

Cost: NZ\$795

See website for dates



Short Wine Courses

Certificate in NZ Wine Foundation

This programme provides a comprehensive introduction to wine regions, grape varieties and wine styles that have made New Zealand wines famous around the world.

It covers key grape varieties and explores the significance of geography, climate, winemaking techniques and the vision of leading winemakers to establish New Zealand's reputation for fine wines.

Online: Four Evenings

5:00 pm - 8:00 pm

Cost: NZ\$215 or NZ\$375 (International)

In-Person: Two Days

9am - 3:30pm

Cost: NZ\$255 or NZ\$415 (International)

Wine Delivery: NZ\$300 (online only)

See [website for dates](#)

Certificate in NZ Wine Advanced

The **Advanced** course follows on from the Foundation programme and explores in greater detail, through a series of comparative tastings, the depth and diversity of New Zealand's artisan, organic red and white wines along with sweet and sparkling styles of wine.

In-Person Only: Two Days

9am - 3:30pm

Cost: NZ\$255 or NZ\$415 (International)

See [our website for dates](#)

WSET® Level 1 Award in Wines

If you want to develop a nose for wine, this is the perfect introduction. Learn the language of wine and become comfortable with aromas, flavours, structural characteristics and more!

Three Evenings: Tues & Thurs

5:30 pm - 8:30 pm

Cost: NZ\$375

See [website for dates](#)



WSET® Level 2 Award in Wines

You will learn about the major wine growing regions from around the world, understand their grape varieties, styles of wine as well as interpret their labels. This course covers how to taste and evaluate wine along with the principles of food and wine pairing.

Two Weekends

Saturday & Sunday: 9am - 4pm

Cost: NZ\$1,395

See [website for dates](#)

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 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 sectors.

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

8 sessions over 4 Weekends

Saturday & Sunday: 9am - 4pm

Cost: NZ\$2,250

See [website for dates](#)

All WSET course prices include WSET® exam fees and texts. Recommended English IELTS 6 or equivalent.



Short Hospitality Courses

Food Safety

Regulations require people working in hospitality businesses, including cafes, restaurants and takeaways, to be trained in food handling and hygiene.

Online One Day Live Online + Exam
9am - 12:30pm

In-person One Day: Mondays

9am - 3pm

Online Cost: NZ\$165

In-person Cost: NZ\$170

See website for dates

LCQ: Sale of Alcohol

To gain a manager's certificate to sell alcohol in a bar, cafe or restaurant, you need to hold the Licence Controller Qualification.

Online One Day Live Online + Exam
9am - 3pm

In-person Two Days: Mon, Tue

9am - 3pm

Online Cost: NZ\$210

In-person Cost: \$245

See website for dates



Corporate and Group Events

These events are a great way for your colleagues, partners and clients to have a fun and rewarding team building experience at the New Zealand School of Food & Wine.

KITCHEN CONFIDENTIAL

Grab your chef's toque and apron to prepare and cook dinner. In small teams of 3-5 participants, supervised by NZSFW's trained chef tutors, you will create a four-course restaurant standard meal.

Ingredients are laid out in advance with your recipe workbook. Enjoy a delicious dinner, paired with fine wines in our dining room as a fitting conclusion to a great evening.

FOOD AND WINE DYNAMICS

The mysteries of successful food and wine pairings will be revealed as your group enjoys discovering how your palette works and why certain foods enhance, while others detract from the wine experience.

OPTION 1: Tasting plate with 8 NZ wines

OPTION 2: A six-course gastronomic tasting menu with 10 classic wine matches.



RESTAURANT FOR A NIGHT

Create your very own restaurant experience with your team in the roles of sous chef, maitre'd, sommelier and waiter. This is all made possible with the expert guidance of the New Zealand School of Food & Wine's professional staff, who will enable you to treat your colleagues, your clients or even your friends to a wonderful meal.





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