NEW ZEALAND
School of
Food & Wine™



Full Time NZQA Programmes

Culinary, Wine & Hospitality Education in Auckland







Level 3, 104 Customs Street West, Viaduct, Auckland 1010
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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, October

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

NZ Diploma in Cookery, Level 5
36 weeks
Intakes: February, July

HOSPITALITY

Certificate in Hospitality, Tourism, Cooking & Baking, Level 3
16 weeks
Intakes: 2 per year

Certificate in Food & Bev, Barista, Wine & Spirits, Level 4
16 weeks
Intakes: 2 per year

WINE

Certificate in Professional Wine Knowledge, Level 5
16 weeks
Intakes: 2 per year

Diploma in Professional Wine Management, Level 6
32 weeks
Includes: Level 5 (16 weeks)
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

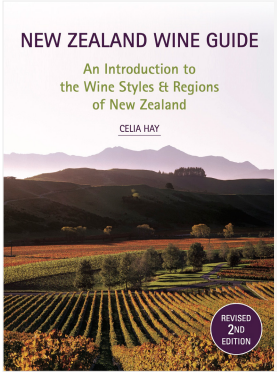
Celia Hay has written two excellent publications, which can be used as a valuable professional resource and for those with a keen interest in food and wine.



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.

NEW ZEALAND *School of* Food & Wine™

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NewZealandSchoolofFoodandWine

WSET APPROVED PROGRAMME PROVIDER

NEW ZEALAND EDUCATED

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/

ENROLMENT REQUIREMENTS

- Completed Enrolment Form *(see website)*
- Curriculum Vitae (CV) or Resume
- Proof of Domestic Student Status (photo of NZ Birth Certificate, NZ Passport, Australian Passport or Overseas Passport AND NZ Residence Class Visa)

For the full enrolment process please visit our website.

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 25 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
- 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
- NZ$200 non-refundable application fee

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 aren't entitled to publicly funded health services 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
- Quiche Lorraine
- Cauliflower cheese mornay
- Cured & seared Salmon fillet with red capsicum salsa
- Eggs Benedict
- Chocolate fudge tart

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 23 WEEKS

PROGRAMME INTAKE:

FEBRUARY 2027
WEEKEND INTAKE (23 WEEKS)

- 9 February - 18 July 2027
- Saturday & Sunday
- 8:30am - 4:30pm

JULY 2027
WEEKDAY STREAM (18 WEEKS)

- 20 July - 19 November 2027
- Tuesday - Friday
- 8am - 2pm

TBC SEPTEMBER 2027
WEEKEND STREAM (23 WEEKS)

- September 2027 - February 2028
- Saturdays & Sundays
- 8:30am - 4:30pm

OCTOBER 2027
WEEKDAY STREAM (18 WEEKS)

- 4 October 2027 - 11 February 2028
- Tuesday - Friday
- 8am - 2pm

QUALIFICATIONS GAINED

- New Zealand Certificate in Cookery (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$4,950*
- International: NZ$12,500

** 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 | 36 WEEKS

PROGRAMME INTAKE:

FEBRRUARY 2027

- Semester One: 9 February 2027 - 11 June 2027
- Semester Two: 21 June 2027 - 22 October 2027

JUNE 2027

- Semester One: 8 June - 8 October 2027
- Semester Two: 18 October 2027 - 18 February 2028

JULY 2027

- Semester One: 20 July - 19 November 2027
- Semester Two: 29 November 2027 - 6 April 2028

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$10,795*
- International: NZ$26,950

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

** 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

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
- Rack of lamb
- 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

FULL TIME | 36 WEEKS

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.

PEOPLE & CULTURE

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:

- 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
- Charcuterie: Handmade sausages, terrine

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

AUT PATHWAY STUDY OPTIONS

Graduates of this course can apply for AUT's Bachelor of Arts (Culinary Arts) programme and cross credit a total of 120 points.

For more details please email admin@foodandwine.co.nz





PROGRAMME INTAKE:

FEBRUARY 2027

- Semester One: 15 February 2027 - 9 June 2027
- Semester Two: 19 July 2027 - 10 November 2027

JULY 2027

- Semester One: 19 July 2027 - 10 November 2027
- Semester Two: 31 January 2028 - 24 May 2028

FEBRUARY 2028

- Semester One: 14 February 2028 - 7 June 2028
- Semester Two: 10 July 2028 - 1 November 2028

JULY 2028

- Semester One: 10 July 2028 - 1 November 2028
- Semester Two: 19 February 2029 - 13 June 2029

FEBRUARY 2029

- Semester One: 19 February 2029 - 13 June 2029
- Semester Two: 16 July 2029 - 7 November 2029

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)

COURSE FEES

- Domestic: NZ$9,150*
- International: NZ$19,250

** 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:

MARCH 2027

- 8 March - 25 June 2027

AUGUST 2027

- 30 August - 17 Decemeber 2027

PROGRAMME HOURS

- Monday - Friday
- 10am - 4:30pm
- Work placement: 50 hours

QUALIFICATIONS GAINED

- New Zealand Certificate in Hospitality, Level 3
- Food Safety Unit Standards

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 or Working holiday visa for approved countries

COURSE FEES

- Domestic: NZ$4,150*
- International: NZ$10,950

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

New Zealand students are eligible for student loans and allowances.

Certificate in Hospitality, Tourism, Cooking & Baking, Level 3

Develop essential skills that can lead to careers in customer service, tourism, cookery, & superyachts through a blend of practical training and industry knowledge.

WHAT WILL I LEARN?

Build hands-on experience in hospitality, tourism, cookery & baking while studying towards a range of exciting career opportunities in New Zealand or overseas.

COOKING & BAKING

Students will gain a well-rounded introduction to cooking and baking. Topics include classic scones, cakes & slices, egg dishes, quick pasta meals, salads and vibrant Asian-inspired cuisine.

BARISTA

The Barista Intensive module gives students hands-on experience with professional coffee machines, from operation and cleaning to crafting espresso-based drinks. Students will learn classic coffee styles, single-origin coffee, roasting styles, and how to work with dairy and alternative milks to create café-quality coffees.

TOURISM, HOSPITALITY & CUSTOMER SERVICE

In this module, students will build a strong knowledge of customer service in hospitality and New Zealand's thriving tourism sector.





WORK PLACEMENT

During the programme, you will have work placement for 2 weeks. This gives you hands-on experience in some of Auckland's leading hospitatliy and tourism workplaces.

CAREER OPPORTUNITIES

Graduates will be able to work as customer service representative, junior cooks or receptionists in cafes, restaurants, catering businesses, bars, clubs, luxury resorts, hotels, superyachts or tourism businesses.

PATHWAYS TO FURTHER STUDY

Graduates can continue to study the Certificate in Food & Beverage, Barista, Wine & Spirits, Level 4, Certificate in Cookery, Advanced Level 4 at NZSFW or Tourism Level 4 at another provider.



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).**



FULL TIME | 16 WEEKS

PROGRAMME INTAKE:

FEBRUARY 2027

- 2 February - 21 May 2027

JULY 2027

- 5 July - 22 October 2027

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 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$4,950*
- International: NZ$12,500

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

New Zealand students are eligible for student loans and allowances.

FULL TIME | 16 WEEKS

PROGRAMME INTAKE:

- Part Time Programme Intakes Only
- *Please see website for dates*

PROGRAMME HOURS

- Monday, Wednesday, Thursday & Friday
- 16 weeks
- 9:00 am - 2:30 pm

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
- Valid student visa for international students
- Working holiday visa for approved countries
- Attend an interview in person or online
- Upper intermediate English: IELTS 6.0 or equivalent for international students
- Laptop with 5 hours battery life & broadband

COURSE FEES

- Domestic students: NZ $5,575*
- International students: NZ $11,950

PART TIME STUDY AVAILABLE

- 14 weekends
- Saturday & Sunday: 9am - 4pm
- Part time course fee discount available

Please view our website for more information.

** 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, and tourism sectors with people 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 can work as wine and spirit professionals, sommeliers or sales representatives in hospitality, service and wine sectors.

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.

FULL TIME | 32 WEEKS†

PROGRAMME INTAKE:

- Semester One (16 weeks): Certificate in Wine Knowledge Level 5
- Semester Two (16 weeks): TBC June - August 2027

PROGRAMME HOURS

- Monday, Wednesday, Thursday & Friday
- 32 weeks *(includes Level 5)†*
- 9am - 2:30 pm

QUALIFICATIONS GAINED

- NCEA Level 3 or equivalent or other tertiary study
- 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

- Certificate in Profressional Wine Knowledge, Level 5
- 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$10,250 *(includes Level 5)†*
- International students: NZ$22,150 *(includes Level 5)†*

†Includes Certificate in Professional Wine Knowledge , Level 5 (16 weeks) which represents the first 16 weeks of this course.

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











Student visa not required for international students.

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
Cost: NZ$1,550

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
Cost: NZ$1,550

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.

1 Day or 2 Evenings: *See website for dates*
Cost: NZ$205

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.

1 Day or 2 Evenings: *See website for dates*
Cost: NZ$160

Artisan Croissants

Working with French pastries requires precision and care. Build your confidence and learn insider tips from our chef-tutor in this 2 day course, held in our professional kitchen.

1 Day or 2 Evenings: *See website for dates*
Cost: NZ$195

Artisan Macarons

Learn how to make delicious macarons every time with guidance from our expert chef in this one-day course. You will learn the key steps to baking perfect macarons and the confidence to recreate these at home.

1 Day or 2 Evenings: *See website for dates*
Cost: NZ$175

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$780
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$385 *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$245
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$780
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$420
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$995
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
5pm - 8pm
Wine Delivery: NZ$300 (online only)
Cost: NZ$215 or NZ$385 (International)

In-Person: Two Days
9am - 3:30pm
Cost: NZ$255 or NZ$415 (International)
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$415
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$1,515
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$2,695
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.

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

In-person One Day: Mondays
9am - 3pm
Online Cost: NZ$175
In-person Cost: NZ$185
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 that consists of two unit standards:

Live Online One Day + Exam
9am - 3pm

In-person Two Days: Mon, Tue
9am - 3pm
Online Cost: NZ$225
In-person Cost: $265
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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