

NEW ZEALAND  
*School of*  
Food & Wine™



## Culinary, Wine, Hospitality & Tourism 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

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

## WORK PLACEMENT

- 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

## 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

## EXCITING LOCATION

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



## NZQA Course Pathways

### COOKERY

#### Certificate in Cookery, Level 3 Foundation | 18 weeks

Intakes: February, June, October

#### Certificate in Cookery, Level 4 Advanced | 36 weeks

*Includes Level 3 (18 weeks) + Level 4 (18 weeks)*

Intakes: February, June, October

#### NZ Diploma in Cookery, Level 5 36 weeks

Intakes: February, November

### HOSPITALITY

#### Certificate in Food & Beverage, Level 4 | 16 weeks

Intakes: February, July, September

#### Certificate in Hospitality & Event Management, Level 5 | 16 weeks

Intakes: June, September

#### NZ Diploma in Hospitality & Tourism Management Level 6 | 36 weeks

Intakes: February, October





# 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. In 2020, we will celebrate our 25th anniversary.

The demand for highly-skilled, innovative graduates in the wine, restaurant and event 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 is 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

## New Zealand School of Food and Wine + NZQA Study

1. New Zealand Certificate in Cookery, Foundation Level 3 - 18 weeks
2. New Zealand Certificate in Cookery, Advanced Level 4 (includes Level 3) - 36 weeks
3. New Zealand Diploma in Cookery, Level 5 - 36 weeks
4. New Zealand Diploma in Cookery & Kitchen Management, Level 5 - 2 years
5. New Zealand Certificate in Food & Beverage, Barista, Wine & Spirits, Level 4 - 16 weeks
6. New Zealand Certificate in Hospitality & Event Management, Level 5 - 16 weeks
7. New Zealand Diploma in Hospitality Management, Level 6 - 36 weeks
8. New Zealand Diploma in Hospitality & Tourism Management, Level 6 - 2 years
9. Short Courses - Cookery, Cocktails, Barista, LCQ, Food Safety.

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



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**WSET**  
APPROVED  
PROGRAMME PROVIDER



# Enrolment

We encourage you to make a time to come and visit us.

## ENROLMENT – SHORT COURSES

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

## ENROLMENT – NZQA COURSES

All students are required to complete an enrolment form and attend a face-to-face or telephone interview meeting as part of the process. For detailed enrolment information please visit our [webpage](#).

## COURSE COSTS

Individual course fees are outlined on the relevant course page.

## 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](http://www.studylink.govt.nz)

## FEES FREE

Please check this link below to see if you qualify for funding under the fees free scheme.

<https://www.feesfree.govt.nz>

To arrange a visit, please contact us on:

E: [admin@foodandwine.co.nz](mailto:admin@foodandwine.co.nz)

W: [foodandwine.co.nz](http://foodandwine.co.nz)



# International Students

## CODE OF PRACTICE

The New Zealand School of Food and Wine has agreed to observe and be bound by the Education (Pastoral Care of International Students) Code of Practice 2016.

View code of practice [here](#)

## 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.

Look [here](#) for more information.

## ENROLMENT REQUIREMENTS

- English test - IELTS or equivalent
- Academic Qualifications/background
- Insurance
- Appropriate Visa

## ENGLISH LANGUAGE REQUIREMENTS

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

Look [here](#) for more information.

## 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.



# Certificate in Cookery, Foundation

## PROGRAMME INTAKE:

- FEBRUARY
- JUNE
- OCTOBER

## QUALIFICATIONS GAINED

- New Zealand Certificate in Cookery Level 3
- Food Safety Unit Standards
- Includes 60 – 80 hours work placement module

## ENTRY CRITERIA

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

## COURSE FEES

- Domestic students: NZ\$3,902\*
- International students: NZ \$9,500

## MORE DETAILS

[Certificate in Cookery, Foundation](#)

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

*Fees do not include knives, chef's uniforms or personal equipment approximately NZ\$1,000.*

Learn the foundation skills to begin your professional culinary journey; Fire up your passion for Cookery.

## WHAT WILL I LEARN?

The Foundation Certificate in Cookery is a full-time course, to begin your culinary career and give you confidence in a professional kitchen.

This programme forms the first semester of the New Zealand Certificate in Cookery Advanced Level 4. Confidence in the kitchen can open doors for you locally and globally.

## CULINARY TECHNIQUES

A well-rounded introduction to fundamental cooking and baking techniques, that students learn to master with precision as they cook through our menu 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, local ingredients are the basis of what we prepare every day.

## EXAMPLE DISHES:

- Braised onion tart with mesclun salad
- Seared beef sirloin with parsley butter
- Gazpacho with garlic croutons
- Eggs Benedict with crispy bacon
- Chocolate fudge cake with classic icing
- Pan-seared snapper with roast red pepper salsa
- Fragrant chicken salad with lemon grass and ginger

## FOOD SAFETY

You will learn about food safety in a commercial kitchen and complete 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.

## 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 extend their culinary skills in Certificate in Cookery Advanced & NZ Diploma In Cookery Level 5 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 journey in the culinary arts and graduate with a respected qualification.

## WHAT WILL I LEARN?

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 techniques like boning and filleting of beef, lamb, chicken and fish are also covered.

## 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.



## WINE KNOWLEDGE

Explore the concept of food and wine matching and an introduction to the world of wine, completing the WSET Level 1 Award in Wines.

## 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.

## PATHWAYS TO FURTHER STUDY

Graduates can continue to study the Diploma of Cookery or Diploma in Hospitality & Event Management especially if you wish to eventually own or manage a hospitality business.

FULL TIME | 36 WEEKS\*\*

## PROGRAMME INTAKE:

- FEBRUARY
- JUNE
- OCTOBER

## QUALIFICATIONS GAINED

- New Zealand Certificate in Cookery Level 4
- Food Safety Unit Standards
- WSET Level 1 Award in Wines

## 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 student visa for international students

## COURSE FEES

- Domestic students: NZ\$8,063\*
- International students: NZ \$21,255

## MORE DETAILS

[Certificate in Cookery, Advanced](#)

*\*\* Includes Foundation (18 weeks)+ Advanced (18 weeks).*

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

*Fees do not include knives, chef's uniforms or personal equipment approximately NZ\$ 1,000.*



# NZ Diploma in Cookery, Level 5

## PROGRAMME INTAKE:

- FEBRUARY
- NOVEMBER

## PROGRAMME HOURS

- Hours: 10.00am – 6.00pm
- Mondays, Tuesdays
- Work placement modules

## QUALIFICATIONS GAINED

- New Zealand Diploma in Cookery Level 5
- Certificate in Wine

## 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 student visa for international students
- Previously completed New Zealand Certificate in Cookery Level 4 or equivalent
- Laptop with Microsoft Office 2003 or later

## COURSE FEES

- Domestic students: NZ\$6,115\*
- International students: NZ \$14,500

## MORE DETAILS

[NZ Diploma in Cookery, Level 5](#)

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

*Fees do not include knives, chef's uniforms or personal equipment approximately NZ\$5,00.*

Building on the Level 4 Certificate in Cookery, 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. Human Resources and Kitchen Management also form an important part of skill development.

### GARDE MANGER

The focus is on the specialties of the cold kitchen including innovative vegetable and vegetarian fare, eggs, charcuterie, and specialist techniques such as curing, smoking, fermentation techniques.

### OPERATIONS MANAGEMENT

Learn about the business of hospitality: The procedure and compliance requirements of the Food Control Plan and purchasing, supply chain management, maintenance and workflow planning. Also includes cost control, profitability and introduction to accounting.

### WINE KNOWLEDGE

In this module, you will learn the basics of wine tasting and key international grape varieties.

### 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.

### A LA CARTE COOKERY AND MENU DESIGN

Learn advanced cookery techniques in a range of meat, poultry and seafood dishes, incorporating presentation and the principles of good seasoning while maintaining good organisation and time management skills. Combine these skills with theoretical understanding to develop, design cost and prepare a bistro menu.

### REGIONAL CUISINE AND CULTURE

Research and discover your chosen international cuisine and present your findings on their culinary traditions, culture, innovation, and influences of change.

### WORK PLACEMENT

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



FULL TIME | 2 YEARS

#### PROGRAMME INTAKE:

- FEBRUARY
- OCTOBER

#### QUALIFICATIONS GAINED

- New Zealand Certificate in Cookery Level 4
- NZ Diploma in Cookery Level 5
- Food Safety Unit Standards
- Certificate in Wine
- WSET Level 1 Award in Wines

#### 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 student visa for international students
- Laptop with Microsoft Office 2003 or later

#### COURSE FEES

Domestic students:

Year One:

- NZ\$8,063\*

Year Two:

- NZ\$6,115\*

International Students:

Year One:

- NZ\$21,255

Year Two:

- NZ\$14,500

#### MORE DETAILS

[Diploma in Cookery & Kitchen Management, Level 5](#)

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

*Fees do not include knives, chef's uniforms or personal equipment approximately NZ\$1,500.*

*This course allows international students to work 20 hours per week.*

# Diploma in Cookery & Kitchen Management, Level 5

Take your culinary career to the next level with our comprehensive two year programme.

#### WHAT WILL I LEARN?

This programme will begin with building on your foundation to work in a professional kitchen, you will then concentrate on the principles of French cuisine and a thorough grounding in culinary arts. Speed, accuracy and consistency are characteristics that you will develop and as your confidence grows, you learn to correct your mistakes, adjust seasoning and enjoy experimenting with flavours.

#### FOOD CONTROL PLANS

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

#### FOUNDATION COOKERY AND BAKING

We provide an education drawing on the French culinary tradition which provides a foundation for many other cuisines. You will start with essential knife skills and move on to building essential cookery techniques.

#### SPECIALIST WORKSHOPS

In a series of workshops, you will learn classic bread making recipes including sourdough, ciabatta and brioche. In the mediterranean workshop, you will design and cost our your own mediterranean inspired menu and then invite a friend to join you for a three course luncheon.

#### MENU PLANNING AND NUTRITION

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

#### INTRODUCTION TO WINE

In this module, you will learn the basics of wine tasting and key international grape varieties. You will experience an excellent wine and food pairing event.

#### GARDE MANGER (COOKERY)

The focus is on the specialities of the cold kitchen including vegetable and vegetarian fare, eggs, pâtés, terrines and specialist techniques such as curing and smoking.

#### OPERATIONS MANAGEMENT

This module focuses on the procedure and compliance requirements, food purchasing, supply chain management, maintenance and workflow planning.



#### HUMAN RESOURCE MANAGEMENT

Learn about the legal and operational considerations which underpin employment law in New Zealand.

#### A LA CARTE COOKERY

Learn advanced cookery techniques in a range of meat, poultry and seafood dishes, incorporating presentation and the principles of good seasoning.

#### MENU DESIGN

In this module, you will combine all the skills with a theoretical understanding to develop, design, cost and prepare a bistro menu

#### REGIONAL CUISINE AND CULTURE

Research your chosen international cuisine and present your findings on their culinary traditions and culture.

#### WORK PLACEMENT

During the programme, you will have two weeks placement during semester one and a further two weeks in semester two. This gives you invaluable hands on experience in some of Auckland's premier cafe's, restaurants and hotels.





FULL TIME | 16 WEEKS

#### PROGRAMME INTAKE:

- FEBRUARY
- JUNE
- SEPTEMBER

#### 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 18 or over
- Attend an interview in person or by telephone
- Upper intermediate English: IELTS 5.5 or equivalent for international students
- Valid student visa for international students

#### COURSE FEES

- Domestic students: NZ\$3,672\*
- International students: NZ\$9,500

#### MORE DETAILS

[Certificate in Food & Beverage, Barista, Wine & Spirits, Level 4](#)

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

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

Learn about the world of wine, spirits as well as build pathways to senior restaurant and hospitality roles.

#### WHAT WILL I LEARN?

The Certificate in Food & Beverage, Barista, Wine & Spirits 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, RESTAURANT 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 extraordinary coffees.

The Licensed Controller Qualification (LCQ) for the Sale of Alcohol Act 2012 enables you to become a duty manager for a licensed café, restaurant or bar.

#### NEW ZEALAND WINES

The Certificate in Wine explores leading international grape varieties and how to taste wine like a professional. 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 well-known wineries.

#### BARTENDING & COCKTAILS

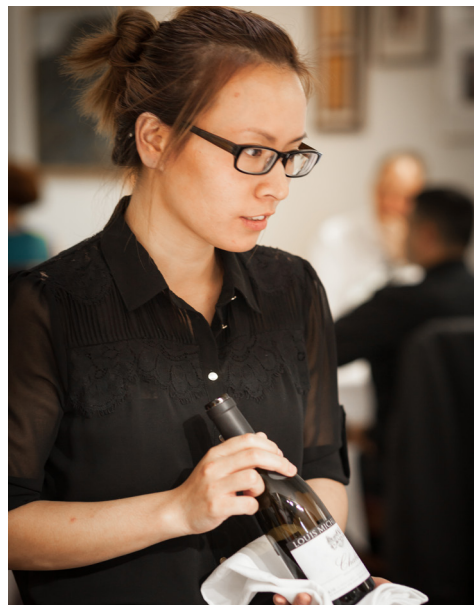
You will study bartending skills, learn how to set up and operate a bar, point of sales system as well as make classic cocktails by using bartending techniques of shaking, stirring, pressing and crushing. You will also complete the highly regarded Wine and Spirit Trust (WSET) Award in Spirits Level 2.

#### ACCOMODATION & SUPERYACHTS

In this module you will gain an introduction to hotel accommodation, superyacht interior (cabin) training and ship life. You will learn about superyacht employment opportunities overseas and life on board a private yacht.

#### EVENT MANAGEMENT

Learn how to plan run-sheets to coordinate and organise the event activities. You complete practical work experience during food and wine focused events where you help with the planning, set up and implementation.



#### WORK PLACEMENT

During the programme, you will have two weeks work placement to gain hands-on experience in some of Auckland's premier cafés and restaurants. Many students are offered part-time work at these businesses following their work experience module.

#### CAREER OPPORTUNITIES

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



FULL TIME | 16 WEEKS

#### PROGRAMME INTAKE:

- JUNE
- SEPTEMBER

#### QUALIFICATIONS GAINED

- New Zealand Certificate in Hospitality Level 5
- Food Safety Unit Standards
- WSET Award in Wine Level 2

#### 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 student visa for international students
- Completed NZ Certificate in Food and Beverage Level 4 or NZ Certificate in Cookery (Advanced)
- Laptop with Microsoft Office 2003 or later

#### COURSE FEES

Domestic students:

- NZ\$4,075\*

International Students:

- NZ\$9,500

#### MORE DETAILS

[Certificate in Hospitality & Event Management, Level 5](#)

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

# Certificate in Hospitality & Event Management, Level 5

Enhance your skills with this management course which includes computer literacy, event management, team building & leadership.

#### WHAT WILL I LEARN?

The New Zealand Certificate in Hospitality and Event Management Level 5 will prepare you for supervisory, leadership roles and the dream of perhaps owning your own hospitality business in the future.

Building on your practical skills, the programme includes modules on New Zealand tourism, accounting, business compliance, HR, employment law and event management.

#### WINE & SPIRITS

In the wine and beverages module, you complete the WSET Award in Wine & Spirits, Level 2 and explore the wines and spirits of the world. The Advanced Customer Service module teaches you to have more confidence with technical and presentation skills – silver service, gueridon and the theatre of Flair Cocktail training.

#### EVENT PLANNING

You will study in detail, how to plan and deliver a special event including developing run-sheets, costing of menus, setting sales, production targets and participating as part of the organisational team.

#### FINANCIAL PLANNING

Effective budgeting is a cornerstone of any business. You will learn how to read accounts, analyze business costs and ratios. The Computer Skills module will build key computer literacy for a business environment including excel, spreadsheet formatting for budgets, menu and beverage costing and management accounting.

#### WORK PLACEMENT

During the programme, you will have 3 weeks' work placement in some of Auckland's premier restaurants and hotels. Due to the highly practical nature of this course, NZSFV graduates are attractive to prospective employees.



#### CAREER OPPORTUNITIES

Graduates will be able to work in many fields within the hospitality industry. This may be for your own business or for hotels, resorts, lodges, cruise liners, luxury yachts, restaurants, cafés and tourism businesses.

#### PATHWAYS TO FURTHER STUDY

Graduates can continue to do the Diploma of Hospitality Management and look into the Certificate in Cookery, develop their wine understanding through the Certificate in Professional Wine Knowledge or progress to a Bachelor's Degree within a New Zealand institution.



FULL TIME | 36 WEEKS

#### PROGRAMME INTAKE:

- OCTOBER

#### PROGRAMME HOURS

- Hours: 10.00am – 6.00pm
- Mondays, Tuesdays
- Work placement modules

#### QUALIFICATIONS GAINED

- New Zealand Diploma in Hospitality Management Level 6
- WSET Award in Spirits Level 3

#### 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 student visa for international students
- Completed Certificate in Hospitality & Event Management, Level 5
- Laptop with Microsoft Office 2003 or later

#### COURSE FEES

Domestic students:

- NZ\$6,115\*

International Students:

- NZ\$14,500

#### MORE DETAILS

[NZ Diploma in Hospitality & Tourism Management, Level 6](#)

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

# 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 & challenging employment opportunities.

In this course, we look at strategies to ensure excellence in customer service standards along with how to develop hospitality training plans. Leadership management skills and mentoring tools form an important aspect of this course.

#### BUILDING RELATIONSHIPS

This course explores communication strategies to facilitate staff relationships and enhance workplace culture. It introduces helpful applications, tools to aid consultation, negotiation and reporting practices.

#### MANAGEMENT ACCOUNTING

Understanding and interpreting financial performance and profitability is key to business success. This course consists of a number of hands-on workshops to explain and practice management accounting, interpretation of financial ratios, product pricing, yield and productivity analysis. The payroll module provides detailed knowledge of roster applications and payroll systems.

#### INNOVATION IN MANAGEMENT

Hospitality and tourism is faced-paced, dynamic and requires businesses to act quickly with clear communication strategies when implementing change. This course looks at contemporary issues around business innovation and entrepreneurship within the hospitality and tourism sector. Through a series of case studies we consider strategies in response to changes.

#### FUTURE BUSINESS STRATEGIES

New product development and improvement processes are some of the strategies that enable a business to look forward to future developments and opportunities. In this course, we will look at hospitality & tourism marketing plans and product development.



#### 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 kitchens, restaurants, bars, cafes, accommodation, catering, hotels & event management.

#### PATHWAYS TO FURTHER STUDY

Graduates can return to NZSFW to gain culinary skills by completing the Certificate in Cookery or progress to a Bachelor's Degree within a New Zealand institution.





FULL TIME | 2 YEARS

#### PROGRAMME INTAKE:

- FEBRUARY

#### QUALIFICATIONS GAINED

- New Zealand Certificate in Food and Beverage Level 4
- New Zealand Certificate in Hospitality Level 5
- Diploma in Tourism & Hospitality Management Level 6
- Food Safety Unit Standards
- License Controller Qualification
- Certificate in Wine
- WSET Level 1 Award in Wines
- WSET Level 2 Award in Wines
- WSET Level 3 Award in Wines
- WSET Level 2 Award in Spirits

#### 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 student visa for international students
- Laptop with Microsoft Office 2003 or later

#### COURSE FEES

Domestic students:

Year One:

- NZ\$7,747\*

Year Two:

- NZ\$6,115\*

International Students:

Year One:

- NZ\$19,000

Year Two:

- NZ\$14,500

#### MORE DETAILS

Diploma in Tourism & Hospitality Management, Level 6

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

*This course allows international students to work 20 hours per week.*

# Diploma in Tourism & Hospitality Management, Level 6

Take your hospitality management career to the next level with our comprehensive two year programme.

#### INTRODUCTION

This programme will develop practical skills with our introduction to hospitality to enhance your career opportunities, learn about the world of wine and spirits as well as build pathways to more senior restaurant and hospitality roles and the dream of perhaps owning your own hospitality business in the future.

#### BARISTA & CUSTOMER SERVICE

In this module, you will learn about classic coffee styles, single origin coffees, roasting styles & other extraordinary coffee styles.

Looking at strategies to ensure excellence in customer service standards along with how to develop hospitality training plans

#### WINE & SPIRITS

You will explore leading grape varieties and how to taste wine like a professional. You will complete the WSET Level 1 & Level 2 Award in Wines. You will study bartending skills and learn how to set up and operate a bar and complete the highly regarded WSET Award in Spirits Level 2.

#### ACCOMMODATION & SUPERYACHTS

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

#### EVENTS MANAGEMENT

Learn how to plan run-sheets to co-ordinate and organise events. There will be practical work experience during food and wine focused events.

#### PEOPLE & CULTURE

This module introduces communication strategies to facilitate staff relationships and enhance workplace culture.

Look at strategies to ensure excellence in customer service standards and develop hospitality training plans.

#### MANAGEMENT ACCOUNTING

You will learn how to read accounts, analyze business costs and ratios. The computer skills module will build key computer literacy for business environment.

Understanding and interpreting financial performance and profitability is key to business success.



#### STRATEGIC INNOVATION IN MANAGEMENT

Application of range of strategic solutions, in response to changes in the hospitality business environment.

#### HOSPITALITY & TOURISM MARKETING

You will look at hospitality marketing, design, investment in new products and review existing products to ensure profitability.

#### WORK PLACEMENT

During the programme, you will have two weeks placement during semester one and a further two weeks in semester two. This gives you invaluable hands on experience in some of Auckland's premier cafe's, restaurants and hotels.

#### CAREER OPPORTUNITIES

Graduates will be able to work as front of house in cafes, restaurants, catering, bars, clubs, resorts and hotels.



# Short Wine Courses

Our short courses are ideally suited as professional development for those working in hospitality or for a wine enthusiast.

## 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.

**Full time dates – Mon – Fri**  
9am – 2:30pm

A day trip to visit three respected Waiheke Island vineyards.

**Weekend / Evening option:**  
Saturdays & Sundays 9.30am – 4.30pm  
*Excludes Waiheke trip.*

Seven Tuesday Nights: 6pm – 8.30pm  
*Excludes Waiheke trip.*

- [NZSFW Certificate in NZ Wine + WSET Level 1 Award in Wines](#)

## 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.

**Full Time option – 2 weeks**

9am – 2:30pm

**Part time: 4 days**

Saturdays & Sundays 9am – 3.30pm

- [WSET Level 2 Award in Wines](#)

## WSET® Level 2 Award in Spirits

The WSET® Level 2 Award in Spirits helps build the foundation of knowledge to understand this dynamic industry. In this intensive course, you will gain a comprehensive 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.

**Full Time option – 4 days**

9am – 2:30pm

- [WSET Level 2 Award in Spirits](#)

## 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 industries.

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

**Full Time – Monday – Thursday**  
9.30am – 2.30pm

- [WSET Level 3 Award in Wines](#)

*Price includes WSET® exam fees and texts*

Recommended English IELTS 6 or equivalent.





## BARISTA PART ONE | 3 SESSIONS

### QUALIFICATIONS GAINED

- NZSFW Certificate in Barista skills

### COURSE TIMES

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

### COURSE FEES

- NZ\$295

### ENTRY REQUIREMENTS

- Aged 16 or over

### MORE DETAILS

[Barista – Part One & Part Two](#)

# Barista Courses

## Barista Part One

This three session barista course will teach you to make delicious coffee every time. Our barista course covers espresso recipes, barista 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 to maintain them.

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



## BARISTA PART TWO | 2 SESSIONS

### QUALIFICATIONS GAINED

- NZSFW Certificate in Barista skills – Part Two

### COURSE TIMES

- Thursday & Friday from 4.30pm – 7.30pm

### COURSE FEES

- NZ\$195

### ENTRY REQUIREMENTS

- Barista Part One

## 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 you will learn how a café works and become familiar with point of sales systems to take orders.

Further techniques and recipes are covered including:

- Soy & Chai Latte
- Iced Chocolate & Iced Coffee

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

## Careers in Hospitality



### TORI | GRADUATE

Victoria (Tori) Haysom is the New Zealand Young Wine Professional 2019 – a category for people working in wine sales. We are delighted to report that Tori has completed two NZQA programmes at NZSFW: NZ Certificate in Cookery followed by the Certificate in Professional Wine Knowledge. We are very proud of Tori's achievement.



### CANADA | GRADUATE

"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."



# 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, 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.

- Monday, Tuesday, Wednesday  
5:00 pm – 9:00 pm

Cost: NZ\$375

- [Bartending & Cocktails](#)



## 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.

**Option:** Weekends: 9:30 am – 3:00 pm  
Cost: NZ\$125

- [Chocolate Essentials](#)

## Cooking Essentials

Perfect your cooking skills in our professional kitchen through classic techniques and support from our chef over weekday evenings.

**Option:** Mondays: 6:00 pm – 9:30 pm  
Cost: NZ\$395

- [Cooking Essentials](#)



## 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.

**Option:** Weekends: 9:30 am – 3:00 pm  
Cost: NZ\$110

- [Artisan Breads](#)

## Handmade Pasta

Learn the techniques of making pasta dough, rolling it out, cutting into fettuccine or filling and shaping into ravioli or tortellini, before using in a variety of dishes.

Make a range of delicious recipes to take home and enjoy, with techniques you will use again and again.

Our small classes and hands-on teaching means you'll gain practical skills and a greater understanding of the foundation of Italian food.

**Option:** Weekends: 9:30 am – 3:00 pm  
Cost: NZ\$110

- [Handmade Pasta](#)



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

NEW ZEALAND  
*School of*  
Food & Wine™



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