

CHEFFING AND BAKERY



Master Chef Dreams?

If your passion is cooking and you want to work as a chef this programme is the one for you. This programme will prepare you with the basic skills to begin working in a kitchen or provide you with the ability to progress into further training.

A programme of introductory cookery with relevant theory and practical learning is the start of a career where you can work all over the West Coast, New Zealand or overseas. Employment options include kitchen hand, chef or cook. Further training options include Professional Culinary Arts Level 4 and 5, or there are specialised training options such as patisserie, baking or butchery.

Our commercial kitchens are equipped to a high standard to cater for all your learning needs. Check out West Coast Trades Academy on Facebook to see what cookery students prepare during their training.

During the course students are introduced to specialist cooking areas such as baking, fish filleting, commercial catering as well as learning about food safety and expanding their knowledge of culinary products.

What you will learn:

- Beginner cookery.
- Cooking food by baking, boiling, poaching, steaming and grilling.
- Participating in a group/team.
- Apply safe working practices in a commercial kitchen.
- Clean food production areas and equipment.
- Handle and maintain knives in a commercial kitchen.
- Entry to NZ Hospitality Championships.

Course details



Vocational Pathway:
Service Industries



Credits:
Level 2 and 3
Up to 25 credits



Duration:
1 year programme
preparing students for
pre-trade cheffing, bakery
or employment

Starts: February 2027
Finishes: November 2027



Timetable:
Greymouth 9am - 3pm
Thursdays or Fridays (TBC)



Provider:
Tai Poutini Polytechnic

Employment options

- Kitchen hand
- Chef/cook

Further study options

- Certificate in Professional Culinary Arts (Level 4)
- Diploma in Professional Culinary Art Level 5 (this qualification incorporates London City and Guilds qualifications).