

*Hands on experience
in our training
kitchen & restaurant
environment with
qualified tutors.
Get the confidence &
skills to stand out.*



STUDY WITH US

Workforce Development
study@workforce.ac.nz
0800 833 5581
www.workforce.ac.nz

Workforce
DEVELOPMENT
COOKERY
LEVEL 3

DEVELOPING PEOPLE FOR WORK



PROGRAMME OVERVIEW

This course provides the basic skills to create a variety of dishes in a commercial kitchen.

You will prepare dishes from fresh ingredients using a range of preparation and cookery methods and develop your presentation techniques.

You will receive hands-on experience in our training kitchen to perfect your cookery talent.

TOPICS

- Food Safety & Hygiene
- Safe knife handling skills
- Preparation, cooking, and finishing for a range of dishes
- Background knowledge of catering and food service skills and knowledge

COSTS

Fees
\$3609
Fees-free may apply*

Course-related costs
Approx \$569

DURATION

Full time study
20 weeks
3 days per week in class/ kitchen
6 hours per week work experience
6 hours per week self - directed study

NEXT STEP

Head to our website & register interest
www.workforce.ac.nz
Or for more info or to talk to someone
Call 08008335581
Email study@workforce.ac.nz

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*Our tutor is very understanding,
he also makes things clear in class
& the kitchen*

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