



Diploma in Professional Cookery (Level 5)

(For International Students Only)



International Fees

2025 fees to be confirmed
Course resource fee of \$1,850



Duration

4 semesters delivered over 18 months



witt.ac.nz



Courses

DPC3.300

Food & work safety

This course is designed to give students knowledge and skills in safe food storage and handling; knowledge of food contamination hazards and control methods to the industry as a whole. Students will also develop a broad understanding of the hospitality and catering industry, explore the broad structure of the industry, types of operations and establishments within the sector, develop an awareness of the employment opportunities and an understanding of the importance of professional behaviour in the industry

DPC4.402

Cold Kitchen

Students will be introduced to the techniques of preparing and presenting a range of cold food items ranging from simple sandwiches to complex cold buffets. The skills required to prepare and present cold food are required in all sectors of the catering industry.

DPC4.001

Hot Kitchen 1

This course is intended for students to gain an understanding of mise en place and advanced cooking techniques, including the use of advanced preparation and cooking methods, multiple ingredients, and different flavours and textures for fish and shellfish; stocks, soups and sauces; and meat, poultry and offal.

DPC4.002

Hot Kitchen 2

This course is intended for students to gain an understanding of mise en place and advanced cooking techniques, including the use of advanced preparation and cooking methods, multiple ingredients, and different flavours and textures when using rice, grain,

farinaceous products, and egg dishes; cold preparation dishes; and vegetable, fruit and pulse dishes.

DPC4.003

Hot Kitchen 3

This course is intended for students to gain an understanding of the importance of bakery and hot and cold desserts and puddings being prepared in a well-planned and maintained commercial kitchen.

DPC4.006

Patisserie 1

This course is intended for students to gain a further understanding of mise en place and advanced cooking techniques in patisserie, including the use of advanced preparation and cooking methods, multiple ingredients, different flavours and textures for pastry, cakes, biscuits, sponges and dough products.

DPC4.007

Patisserie 2

This course is intended for students to gain a further understanding of mise en place and advanced cooking techniques in patisserie, including the use of advanced preparation and cooking methods, multiple ingredients, different flavours and textures for hot desserts and puddings, and cold desserts.

DPC4.004

Health & Safety

This course aims to develop students' understanding of the importance of healthy food being prepared in a well-planned and maintained commercial kitchen in a safe, hygienic and cost effective way. Health and safety, food hygiene and hygiene in the kitchen, are the main areas of study. Students will also gain the ability to provide and respond using first aid for life threatening conditions and how to respond to them.

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DPC4.005

Kitchen Operations 2

This course aims to develop students' understanding of the importance of budgeting, kitchen organisation and maintenance, as well as nutrition and dietetics.

DPC5.400

Staff Management

This course aims to develop students' knowledge and understanding of the principles of identifying staff training needs, staffing strategies to meet performance targets and managing staff relationships for operational roles.

DPC5.500

Kitchen Operations 3

This course ensures students have the theory to develop and implement food safety management systems that are based on hazard analysis and critical control points.

(HACCP) principles, requirements for resource management for a kitchen, supervising food production and knowledge of the principles of menu planning and costing.

DPC5.600

Larder

This course aims to develop and implement food safety management systems that are based on hazard analysis and critical control points (HACCP) principles, requirements for resource management for a kitchen and supervising food production. Plan and produce a broad range of larder dishes employing advanced preparation, cookery and presentation skills.

DPC5.610

Hot Kitchen 4

This course aims to develop and implement food safety management systems that are based on hazard analysis and critical control points (HACCP) principles, requirements for resource management for a kitchen and supervising food production. Plan and produce a broad range of meat, poultry and fish dishes employing advanced preparation, cookery and presentation skills.

DPC5.620

Menu Design

This course aims to provide knowledge about the principles of menu planning and the principles of the dining experience including the influences of the impact of gastronomy including cultural, religious, science and technology. It will provide awareness about the costing of dishes and designing advanced dishes and menus.

Graduates of this programme will be able to:

- Monitor and maintain health and safety, food safety and security practices to ensure own safety and minimise potential hazards for customers.
- Monitor and maintain interactions between colleagues, managers and customers.
- Monitor and maintain the application of standard operating policies and procedures to work roles in a commercial kitchen.
- Apply cookery skills to prepare, cook and present a range of cold larder and hot kitchen dishes employing complex preparation and presentation techniques.
- Select and apply staffing strategies to meet performance targets

- Plan and monitor workflow and supplies in a commercial kitchen
- Manage operating procedures and compliance requirements for operational roles
- Manage staff relationships for operational roles

Students who complete this qualification will also receive

- New Zealand Diploma in Cookery (Advanced) (Level 5) with strands in Cookery

Entry Requirements

Applicants should demonstrate an ability to succeed in tertiary study, shown by the completion of any of the following qualifications or courses of study:

- 48 or more credits at NCEA Level 2 including NCEA Level 1 literacy and numeracy requirements or
- Equivalent NZQF standards or
- Other suitable equivalent level 1 or 2 qualification and

Any applicants whose first language is not English may be required to provide evidence of an overall IELTS (Academic) band score of 5.5 (with no score below 5 in speaking, reading, writing and listening) or equivalent.

Career Options

Commis Chef, Chef De Partie, Sous Chef, Head Cook, Kitchen Manager and Chefs producing advanced dishes in a professional kitchen.