

Students with the talent, passion and commitment to be a great cook, caterer, or food & beverage manager, have a fantastic opportunity to kick-start start their hospitality career at school.

Once you've got the basics right, you can apply for roles, and train professionally on the job.

Remember, hospitality is one of the fastest growing industries and offers some of the biggest opportunities for jobs and careers.

Even better, New Zealand's hospitality sector is in urgent need of talented people with a taste for great food and a commitment to working long and hard to earn, learn and qualify on the job.

# CLASSROOM TO COMMERCIAL KITCHEN

At school, students study from a great menu of ServiceIQ Cookery and Food & Beverage programmes to gain valuable skills and unit standards.

Every programme is designed to help students learn the basics and build confidence to get a job, where their professional training starts.

For example, by successfully gaining ServicelQ Level 2 Cookery at school, you've gained the perfect entrée to a job in a commercial kitchen.

This could be as a kitchen hand in a restaurant, café, hotel, hospital, rest home kitchen or catering business. And like many before you, once you've got the job, you can upskill and develop a professional career. Imagine learning the fantastic skills to become a professional chef, cook, caterer, or food and beverage manager here and overseas.

It's all possible when you have the right talent, passion, attitude, employer and one of ServicelQ's internationally recognised on-job qualification programmes or apprenticeships.

### **Benefits**

When you successfully complete a ServiceIQ hospitality course at school, you can:

- ► Get a job, and then a professional career on track
- Earn a living as you learn
- ► Gain internationally recognised qualifications
- Develop great real skills with help from experienced experts
- Save for a first home and retirement with a KiwiSaver Employee scheme
- ► Avoid student loan debt
- ► And more...

# LEAVING SCHOOL – GET THE JOB TO START TRAINING



The question is how do students who have completed hospitality at school make the most of a career in this great industry?

The first step is to get the job. You will have to this under your own steam and initiative. But once you've got a role, we can certainly help you build a career by training on the job just like many successful New Zealanders.

ServiceIQ offers the perfect recipe for up-coming chefs, caterers and front-of-house professionals to upskill at school and on the job.

# Workplace training programmes and apprenticeships

On-job training programmes and apprenticeships are the proven way businesses develop excellent skills and expertise in the workplace and employees build satisfying careers on the job.

Whether you want to be a chef, caterer or food & beverage manager, you can develop the skills with a world-class ServiceIQ apprenticeship or on-job training programme.

# SCHOOL TO WORKPLACE

# Discover your choice of training options at school and in the workplace

ServicelQ offers the perfect recipe for up-coming chefs, caterers and front-of-house professionals to upskill at school and on the job.

Every ServicelQ school course, workplace training programme and apprenticeship is designed by education experts and industry to help students entering the workforce develop the skills and knowledge they need to build a fantastic career.

We invite you to take a look at this snapshot of our school courses, plus on-job qualification programmes and apprenticeships employers use to train great people on the job. Remember, the first job for many of the world's great cooks and chefs is doing the hard yards as a kitchen-hand!

ServicelQ's hospitality training programmes and apprenticeships take between one and three years to complete. Employees learn at their own pace and training mostly takes place in the workplace.

### **COOKERY & CATERING**

### At school

Kick-start a career in cookery and/or catering with these great courses:

- ► Cookery Schools 1 & 3 Level 1
- ► Cookery Schools 2 & 4 Level 2
- ▶ Basic Food Safety Level 2
- Advanced Food Safety Level 3

#### At work

Once you've got the job, earn as you learn and qualify with these great training programmes and apprenticeships.

- ServicelQ Certificate in Cookery Level 3 Gain the essential skills and knowledge a junior chef needs to produce quality basic dishes.
- ServicelQ Certificate in Cookery Level 4 Take your culinary career to the next level by mastering a range of complex dishes and techniques, theory and practical knowledge.
- ► ServicelQ Cookery Apprenticeship

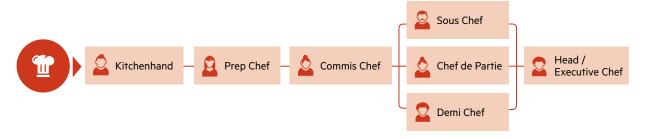
  New Zealand's internationally-recognised cookery
  apprenticeship helps many passionate young Kiwi chefs
  craft great careers in top restaurants around the country
  and overseas.
- ► New Zealand Certificate in Catering Services Level 3
  Gain the essential skills for excellent food safety,
  food preparation and delivery.
- New Zealand Certificate in Catering Services Level 4 Gain great skills to become a cook or caterer in a hotel, hospital, airline catering company, aged care facility, sporting venue, and many other businesses.



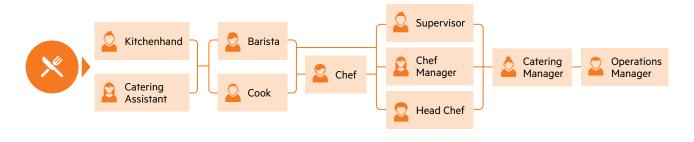
#### New Zealand Apprenticeship in Catering Services – Level 3 & 4

Gain all-round professional skills and knowledge to prepare delicious healthy food, understand food safety and costing, and work with a diverse team, with a rewarding career for all kinds of catering, from hotels, airline catering businesses, hospitals, aged care facilities, corporate and special events, sporting and entertainment events and venues, and more.

#### **COOKERY**



#### CATERING



### **FOOD & BEVERAGE**

#### At school

# Kick-start a great hospitality career with these enjoyable courses:

- ► Food & Beverage Schools Level 1 & 2
- ► Barista Skills Level 3
- ► Coffee Appreciation Level 2

#### At work

► New Zealand Certificate in Food & Beverage Service with strands – Level 3

Gain the essential skills to great service, health & safety and more to kick-start your hospitality career. Designed for employees in cafés, restaurants, bars, or clubs.

New Zealand Certificate in Food and Beverage Service with a strand in Restaurant Services – Level 4 Gain the specialist skills required in first-class food and beverage service, including silver and gueridon service, and more.

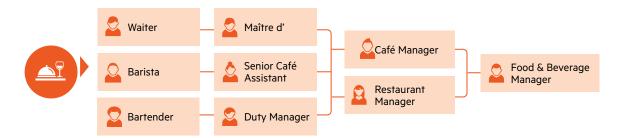
- ► NZ Apprenticeship in Food and Beverage Level 3 & 4
  Gain the all-round skills and knowledge it takes for
  excellent service including the know-how to run first-class
  front of house for restaurants, hotels, cafes and clubs.
- New Zealand Certificate in Hospitality (Advanced) with strand in Food & Beverage Service Level 5 Gain the superior skills needed to be a food & beverage supervisor in a hotel, restaurant or bar.



#### National Diploma in Hospitality (Operational Management) – Level 5

Gain the vital skills, knowledge and capability to be able to manage the restaurant's day-to-day operations, staff and planning, and pull everything together to provide a first-class customer service.

### FOOD & BEVERAGE



# Why ServiceIQ?

ServicelQ is New Zealand's official Industry Training Organisation (ITO) for the hospitality, tourism, travel, retail and retail supply chain, aviation and museum service sectors.

Our experts set the national qualification standards, research and write the on-job training programmes and learning material that help New Zealanders upskill and qualify on the job, in hundreds of different roles and at different levels across these sectors.

We offer a full range of training programmes for secondary school students and for employees, in a wide range of workplaces, from entry level up to Diploma qualifications. Our dedicated schools team works with teachers to select the ServiceIQ teaching resources and Gateway programmes that help students to gain skills, experience and unit standards that can open doors to jobs and careers in the service industry, when they leave school.

Our workplace qualification training programmes help employees qualify on-job, build rewarding careers, and boost business performance for New Zealand's booming services industry.

#### **CHECK US OUT AT:**

www.ServicelQ.org.nz 0800 863 693





