

# Essential cookery skills to get started

## New Zealand Certificate in Cookery Level 3

Whether you run a café or a restaurant, it's easy to get the vital skills your junior chefs need to create quality basic dishes for customers, and work effectively in a commercial kitchen.

The New Zealand Certificate in Cookery – Level 3, gives your aspiring chefs the essential health and safety, and entry level cooking skills to confidently create a wide range of great dishes to satisfy your customers. From tasty basic sauces, soups, meat, fish, pasta, rice, egg and vegetable dishes, to delicious desserts, pastry, or cakes and scones.

The programme is easily delivered to staff, on-job, and at a pace that works for your café or restaurant business.



### Benefits for your business

Upskilling your staff with this programme helps you:

- ▶ meet your customers' expectations for safe, quality food
- ▶ stand out with a top reputation for food safety and customer care
- ▶ attract repeat business and loyal customers
- ▶ cut external training costs by upskilling staff in your workplace
- ▶ satisfy your legal obligations under new food safety and hygiene legislation
- ▶ increase productivity with better and faster techniques
- ▶ strengthen your business with well-trained employees
- ▶ motivate and boost morale and loyalty with nationally recognised qualifications

- ▶ retain skilled employees and reduce costs associated with high staff turnover
- ▶ enhance your service immediately as your employees apply new skills on job.

### Benefits for your employees

Upskilling your staff with this programme helps them:

- ▶ gain the important basic skills to do a great job
- ▶ build confidence
- ▶ learn while they earn
- ▶ take on more responsibility
- ▶ increase their job satisfaction
- ▶ advance their career by gaining vital skills and a nationally recognised qualification.

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### NZ Certificate in Cookery Level 3 Unit Standards

1

#### Health & Safety

- ▶ Your upcoming chefs will know how to effectively apply health, safety and security practices for your operation, and
- ▶ How to apply national standard food safety practices in your commercial kitchen.

2

#### Effective Communications

Excellent communication skills are essential for a smooth running busy kitchen. Your up-coming chef/s will learn and demonstrate effective interaction with other staff, managers and customers to provide service delivery outcomes.

3

#### Follow standard operating procedure

Your chef/s will know how to apply standard operating procedures and the code of conduct required of their role for your service delivery business.

4

#### Apply fundamental cookery skills in a commercial kitchen

Your up-coming chefs will gain the skills and know-how to confidently prepare and cook **all** of the following basic dishes, menu mainstays of a professional café or restaurant:

- ▶ stocks, sauces, and soups
  - ▶ meat dishes
  - ▶ vegetable dishes
  - ▶ fish dishes
  - ▶ egg dishes
  - ▶ rice and farinaceous dishes
  - ▶ pasta dishes.
- Prepare and cook **one** of the following:
- ▶ hot and cold dessert
  - ▶ pastry dishes
  - ▶ cakes, sponges and scones.

#### Training Materials and Assessment

Your trainee/s will receive a comprehensive training pack of learning material covering required standards in Health & Safety, Food Safety, Effective Communications and Standard Operating Procedures. The NZ Chef reference book is used as the learning material for the cookery unit standards, and is accompanied by Individual Workplace Evidence Records provided by ServicelQ.

The comprehensive packs contain full colour printed Learning Material and Workplace Evidence Record assessments.

**How to sign up your new chef:** Please call your ServicelQ on-job hospitality training expert on **0800 863 693** or email [intel@ServicelQ.org.nz](mailto:intel@ServicelQ.org.nz)

#### Why ServicelQ can help you

ServicelQ is your industry-endorsed training partner committed to helping you build a successful business through highly skilled, qualified people and excellent customer service. We are the Industry Training Organisation (ITO) for the hospitality industry among others, and our experts develop top quality on-job training programmes that make a significant and positive difference for talented trainees and successful businesses across New Zealand.