



# ServiceIQ New Zealand Apprenticeship in Cookery

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**“Earn while you learn”**



## **New Zealand Apprenticeship in Cookery**

Training to become a chef opens the door to an exciting career in the hospitality industry. Qualified chefs are in high demand, both in New Zealand and around the world. By learning your trade as an apprentice you combine real workplace practical experience with training in the basic skills, and learning the underpinning knowledge essential to becoming qualified. Becoming a ‘Trade Qualified Chef’ allows apprentices to learn and develop their skills on-the-job. The ServiceIQ Cookery Apprenticeship covers the National Certificate in Hospitality – Cookery Level 3 and the National Certificate in Hospitality – Cookery Level 4.

Both you and your chef are supported by an Apprentice Coordinator who monitors your training progress and assesses you in the workplace. Your chef or supervisor trains you on-job and measures how well you are learning the skills you need.

## **How does the programme work?**

The programme centres on training on the job, added to with a series of four workshops held off-job. Your chef or supervisor gives you on-job training and measures how well you are learning the skills you need. This on-job training allows you to learn and develop your skills by applying those new skills continually in the workplace, advancing your ability to a high degree. The off-job component provides an opportunity to see new ways of doing things, and for you to meet other apprentices.

Learning is also supported by an on-job training plan, which will outline the skills you need to learn, and when you need to learn it by. There is also a series of cookery textbooks and interactive CD-Roms to refer to and use while learning.

Both you and your chef are supported by an Apprentice Coordinator who monitors your training and progress, and assesses you in the workplace.

## **What support do I get?**

Your Apprenticeship Coordinator signs you on as an apprentice and mentors your progress through the programme. The Apprenticeship Coordinator visits you and discusses your progress with you and your employer throughout your apprenticeship and carries out assessments at each stage. The programme also has blended delivery, using workbooks and interactive CD-Roms. Much of the knowledge can be self-taught, using the supplied resources, computer-based learning and four workshops.


## New Zealand Apprenticeship in Cookery Level 3

INDUCTION - Working in a Safe Kitchen			
ID	TITLE	LEVEL	CREDIT
167	Practise food safety method in a food business	2	4
24526	Apply safe working practices in a commercial kitchen	2	4
Total credits:			8
MODULE 1 – Organise and Prepare Food			
13285	Handle and maintain knives in a commercial kitchen	2	2
13300	Prepare and cook basic stocks, sauces and soups in a commercial kitchen	3	5
13282	Prepare, assemble, and present complex sandwiches for service in a commercial kitchen	3	2
13329	Prepare and finish marinades, dressings, cold sauces and dips in a commercial kitchen	3	3
Total credits:			12
Self-paced activity (set at end of Module 1)			
377	Demonstrate knowledge of diversity in the workplace	2	2
9677	Participate in a group/team which has an objective(s)	2	3
Total credits:			5
MODULE 2 – Eggs, vegetables, pasta, fish			
13314	Prepare and cook egg dishes in a commercial kitchen	3	4
13316	Prepare and cook basic pasta dishes in a commercial kitchen	3	3
13293	Prepare and cook vegetable dishes in a commercial kitchen	3	6
13304	Prepare and cook basic fish dishes in a commercial kitchen	3	4
Total credits:			17
MODULE 3 – Meat, Rice and Farinaceous; Costing			
13288	Prepare and cook basic meat dishes in a commercial kitchen	3	8
24525	Perform food costing calculations in a commercial hospitality environment	2	4
13315	Prepare and cook rice and farinaceous dishes in a commercial kitchen	3	6
Total credits:			18
MODULE 4 – Pastry, Cakes, Hot and Cold Desserts			
13310	Prepare and produce basic hot and cold dessert items in a commercial kitchen	3	5
13322	Prepare and cook basic pastry dishes in a commercial kitchen	3	4
13325	Prepare and bake basic cakes, sponges, and scones in a commercial kitchen	3	4
Total credits:			13
Overall total:			73

## New Zealand Apprenticeship in Cookery Level 4

MODULE 1 – Cold Larder			
ID	TITLE	LEVEL	CREDIT
13332	Prepare and present cold larder products in a commercial kitchen	4	10
13333	Prepare and present cold cocktail food in a commercial kitchen	3	4
13336	Prepare and cook hot cocktail food in a commercial kitchen	3	4
Total credits:			18
MODULE 2 – Hot Kitchen 1			
13299	Prepare and cook complex soups in a commercial kitchen	4	6
13301	Prepare and cook complex sauces in a commercial kitchen	4	6
13317	Prepare and cook complex pasta dishes in a commercial kitchen	4	6
Total credits:			18
MODULE 3 – Hot Kitchen 2			
13289	Prepare and cook complex meat dishes in a commercial kitchen	4	8
13305	Prepare and cook complex fish dishes in a commercial kitchen	4	8
13307	Prepare and cook seafood dishes in a commercial kitchen	4	8
25232	Prepare and cook complex poultry dishes in a commercial kitchen	4	8
Total credits:			32
MODULE 4 – Pastry and desserts			
13311	Prepare and produce complex hot and cold desserts in a commercial kitchen	4	8
13319	Prepare and bake basic dough products in a commercial kitchen	3	4
13323	Prepare and cook complex pastry dishes in a commercial kitchen	4	6
Total credits:			18
Overall total:			86





## How long is the ServiceIQ New Zealand Apprenticeship in Cookery programme and how much does it cost?

The ServiceIQ Apprenticeship in Cookery programme is a 30–36 month programme. The programme attracts a monthly service fee of \$92 inc gst which provides for training materials, workshops, and quarterly visits from an Apprenticeship Coordinator.

If you are not eligible for the Apprenticeship programme you may be able to complete one of the two National Certificates individually (National Certificate in Hospitality – Cookery Level 3 or National Certificate in Hospitality – Cookery Level 4). The same fees apply.

## The next step:

Contact your nearest Apprenticeship Co-ordinator to discuss your interest.

You can find them by going to [www.ServiceIQ.org.nz](http://www.ServiceIQ.org.nz), or call **0800 863 693** or email [apprenticeships@ServiceIQ.org.nz](mailto:apprenticeships@ServiceIQ.org.nz)

You can also find ServiceIQ on Facebook and Twitter.



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