

## New Zealand Certificate in Catering Services (Level 4)

Upskill your catering team with the expertise to lead from the front. This qualification gives your staff the tools to monitor operations, manage people, and maintain high standards across every part of your catering service. They'll learn how to control costs, reduce waste, and keep compliance on track, all while creating an outstanding customer experience that keeps clients coming back. With practical, on-the-job training, your business benefits immediately as skills are applied in real time, improving efficiency, consistency, and profitability.

## **About the Programme**

The New Zealand Certificate in Catering Services – Level 4 is designed for experienced catering staff ready to move into senior roles. It builds leadership capability, ensures compliance, and sharpens cost control – key drivers for efficient, profitable operations.

Training is completed on-job, making it practical and easy to implement without disrupting your business. Your team learns while they work, gaining skills that make an immediate impact and earning an NZQA recognised qualification.

## **Programme Features – Skills for success**

Here's just a brief summary of what they will learn:

- Monitor staff and maintain food control plans.
- Manage health, safety, and security practices.
- Oversee staff performance and customer interactions.
- Apply menu and catering control principles.
- Prepare, cook, and serve food for catering production.
- Monitor revenue and costs for catering operations.
- Develop menus for special dietary and cultural needs.
- Demonstrate knowledge of nutrition in commercial catering.

Find out more: www.ServicelQ.org.nz/training/hospitality/catering-programmes



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