



Find out more!

Recipe for a great professional chef

New Zealand Certificate in Cookery (Level 4)

Give your up-coming chef/s the sophisticated culinary skills and knowledge they need to operate at a professional level in your successful commercial restaurant kitchen.

The NZ Certificate in Cookery Level 4 programme is designed for aspiring chefs who are ripe for more responsibility and hungry to discover the secrets to creating those delicious and seriously involved dishes that impress customers.

The programme menu includes mastering the technical skills and fine art of creating everything from complex canapés, entrée and main dishes to perfect cakes and pastry delicacies.

NZ Certificate in Cookery Level 4 is easily delivered to your staff, on-job, and at a pace that works for your restaurant business.

Programme Features – Skills for success

Your employees will gain these essential skills and your business will benefit. Here's a brief summary of what they will learn:

Health and Safety – Team Leadership

- ▶ Your upcoming professional chef/s will know how to monitor their team's effective application of health, safety and security practices for your operation, and
- ▶ How to apply national standard food safety practices in your commercial kitchen

Effective Communication

Excellent communication skills at every level are vital for a smooth running commercial kitchen. Your up-coming professional chef/s will learn how to monitor and maintain staff performance and interactions with customers to provide service delivery outcomes

Follow standard operating procedures

Your chef/s will know how to monitor and maintain standard operating policies and procedures in your service delivery business

Apply fundamental cookery skills in a commercial kitchen

Your up-coming professional chef/s will gain the technical skills and know-how to confidently prepare, cook and present **all** of the following complex dishes expected from today's quality restaurants: cold larder products, cold cocktail food, hot cocktail food, marinades, dressings, cold sauces, and dips, complex sauces, complex fish dishes, seafood dishes, complex pasta dishes, complex meat dishes, complex soups, complex poultry dishes, complex hot and cold dishes, dough products, complex dough products, complex pastry dishes, complex cakes and sponges.

Find out more: www.ServiceIQ.org.nz/training/hospitality/cookery

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Industry Qualifications

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