

# 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 canapes, entree 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.



### Benefits for your business

Upskilling your upcoming chef/s with this programme helps you:

- ▶ meet your customers' expectations high quality, beautifully cooked and presented dishes
- ▶ 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 of complex dishes with better techniques
- ▶ strengthen your business with well-trained employees
- ▶ motivate and build loyalty with nationally recognised qualifications

- ▶ retain skilled chef/s and reduce costs associated with high staff turnover
- ▶ enhance customer service immediately as your chef/s develop and apply new skills on job.

### Benefits for your employees

Upskilling your staff with this programme helps them:

- ▶ qualify to become a professional chef
- ▶ lead a team with confidence
- ▶ gain complex technical and creative skills and knowledge
- ▶ learn even more while they earn
- ▶ develop their cooking style and increase their job satisfaction
- ▶ advance their career with great skills and a significant qualification.



# Programme Snapshot – Professional Cookery Skills for Success in a Commercial Kitchen

## NZ Certificate in Cookery Level 4 Unit Standards

1

### 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

2

### 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

3

### Follow standard operating procedures

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

4

### 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                        | ▶ complex meat dishes         |
| ▶ cold cocktail food                          | ▶ complex soups               |
| ▶ hot cocktail food                           | ▶ complex poultry dishes      |
| ▶ marinades, dressings, cold sauces, and dips | ▶ complex hot and cold dishes |
| ▶ complex sauces                              | ▶ dough products              |
| ▶ complex fish dishes                         | ▶ complex dough products      |
| ▶ seafood dishes                              | ▶ complex pastry dishes       |
| ▶ complex pasta dishes                        | ▶ complex cakes and sponges   |



## Programme Snapshot – Professional Cookery Skills for Success in a Commercial Kitchen

### Learning Material and Assessment

Your trainee/s will receive a comprehensive training pack of full colour printed learning material and Workplace Evidence Record assessments to help them upskill to the national standard in Health and Safety, Food Safety, Effective Communication 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 ServiceIQ.



### How to sign up your new chef:

Please call your ServiceIQ on-job hospitality training expert  
on **0800 863 693** or email **[intel@ServiceIQ.org.nz](mailto:intel@ServiceIQ.org.nz)**



### Why ServiceIQ / Te Pūkenga?

ServiceIQ is part of Te Pūkenga – New Zealand Institute of Skills and Technology.

We are your industry-endorsed training partner and are committed to helping you build a successful business through world-class customer service. We are the workplace training specialist for service sector employers in aviation, hospitality, retail, travel, tourism, and museums. We help our customers succeed by growing their talent.

**[intel@ServiceIQ.org.nz](mailto:intel@ServiceIQ.org.nz) • 0800 863 693**