

Hospitality



Head to our website tradesacademy.ac.nz to read the personal accounts of our past graduates and students.

“This course has given me a sense of direction. I rate it a 10/10!”
TRADES ACADEMY STUDENT

Hospitality is a career full of opportunities. You could start out serving coffees, become a chef or restaurant manager and one day even end up running your own business.

This practical introduction to the industry will see you working in NMIT's state-of-the-art kitchen and restaurant training facility where you'll be preparing, cooking and serving some of our region's finest produce.

The Hospitality programme is available at both Level 2 (Hospitality) and Level 3 (Culinary Arts). The focus of the first year is on developing knowledge and skills in various areas of hospitality, including cooking, café service, introductory barista (coffee-making) and front-of house. Students in the Year 2 Cookery programme, have the opportunity to further develop their cooking skills in the commercial kitchen; learning how to put together ingredients and flavours to come up with mouth-watering local and international dishes.

► For more information on what you will learn and the credits you can achieve in this programme, go to the Trades Academy website and follow the course information links.



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On completion of this course you will be able to:

Hospitality

Demonstrate safe food practices and methods in a commercial kitchen environment.

- Safely use and maintain knives.
- Prepare a range of food items and present a range of dishes for service.
- Prepare espresso beverages under supervision.
- Prepare and present a range of hot and cold non-alcoholic drinks.
- Provide table service in a café.

Culinary Arts

- Prepare and cook jams, pickles, chutneys and preserves.
- Prepare and bake basic cakes, sponges, and scones in a commercial kitchen.
- Compare characteristics of international dishes and prepare and present international dishes.
- Prepare and cook pasta dishes.
- Prepare and present basic hot and cold canapes.

Some unit standards may change. Final information on the standards specific to your course will be available prior to starting your programme.

TRAINING PATHWAYS

TRADES ACADEMY TRAINING

Industry Employment/
Apprenticeships and ITO Training

Tertiary Pre-Employment Training
at NMIT in Culinary Arts, Food and
Beverage Service

University Studies:

- Food Nutrition
- Food Technology

EMPLOYMENT OPPORTUNITIES

- Chef or Cook
- Baker
- Cruise Ships or Oil Rigs
- Caterer
- Hospitals
- Function Centres
- Pastry Chef
- Restaurants
- Rest Homes/Hospitals
- Food and Beverage Manager
- Kitchen Assistant
- Short Order Cook
- Cafés, Bars and Hotels
- Food Development
- Restaurant Manager
- Super Yachts



NCEA: Level 2 and 3
This programme offers two year levels



Starts: February 2022



Time: 9am to 2.30pm
Fridays



Location: NMIT Nelson

Note: If circumstances change there could be a mix models of delivery e.g online, face to face one day per week or block options.