



HOSPITALITY

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.

Starts: February 2017
Time: 9am to 2.45pm one day a week
Location: NMIT Nelson



CHLOE CARRINGTON

HOSPITALITY Waimea College

Chloe's goal is to train as a chef and work in restaurants around the world. She is enjoying the experience of Trades and having the opportunity to work in a real commercial kitchen, creating meals just as you would in a restaurant.

"This course teaches me the skills I need. In Trades you get to find out about the pressures of working in a kitchen and seeing if you can cope with that. Because we're here for a whole day we can prepare food that takes a bit longer to cook, without the stress of limited time. We've cooked all sorts of different things - one of my favourites was making Italian bread.

"I'd recommend this course to anyone who wants to be a chef. It's a great experience and the tutor is always friendly and he never panics!"

PATHWAYS + OPPORTUNITIES

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

Chef or Cook
Caterer
Pastry Chef
Kitchen Assistant
Food Development

Baker
Hospitals
Restaurants
Short Order Cook
Restaurant Manager

Cruise Ships or Oil Rigs
Function Centres
Food and Beverage Manager
Cafés, Bars and Hotels

