

HOSPITALITY



Our Centre for Hospitality is well positioned to provide hospitality industries with qualified graduates who have the practical skills, knowledge and attributes in junior or intermediate positions.

We offer training and qualifications in professional cookery and hospitality, food and beverage service. Additionally we have a number of Professional Programmes that enable hospitality businesses to meet local, regional and national compliance requirements.

Our programmes equip graduates for work in the service industry - both locally and internationally. Our staff are highly experienced and either still work in the industry or are closely tied to it. It is these close connections that enable our students to gain invaluable work based learning and ultimately, employment.

It makes sense that our students spend much of their time working hands-on in these practical industries.

We provide a fully functioning training restaurant, Windows, and production kitchen at our Rotokauri campus, open to the public and staffed entirely by our hospitality students. These modern facilities, equipped with the latest technology, enable our students to learn in a hands-on environment.

Amongst our most successful graduates is internationally acclaimed chef and former Masterchef New Zealand judge, Josh Emmett. He and many other industry professionals spend time with our students passing on their knowledge and expertise.

Visits to local industry feature in our programmes, enabling our students to develop their knowledge in real industry environments. Students are also involved in internal and external events applying their skills, knowledge and attributes in a real world context, to their trade.

Experiences are also gained by having industry experts on campus, either in class or through being judges at the annual Waikato Culinary Fare.

Our graduates work as:

- Bar staff
- Baristas
- Caterers
- Cooks
- Chefs
- Waitresses and waiters

