

Introduction to Professional Cookery

Level 3



Introduction to Professional Cookery (Level 3)

This Year 3 programme will give you the opportunity to further develop your cooking skills in a commercial environment. You will learn how to blend ingredients and flavours together and master mouth-watering local and international dishes.

Location: Hamilton Rotokauri Campus		
Level 3	31 Weeks	Credits
30818	Prepare dishes using basic methods of Asian cookery in a commercial kitchen	10
13343	Demonstrate knowledge of nutrition in commercial catering	5
13310	Prepare and produce basic hot and cold dessert items in a commercial kitchen	5
13293	Prepare and cook basic vegetable dishes in a commercial kitchen	6
Total NZQA Credits		26

How do I enrol?

If you are interested in studying at Waikato Trades Academy (WTA), please speak to your school's career advisor. They will discuss your options and how studying one-day-a-week at WTA will work around your school subjects. Your advisor is responsible for contacting WTA on your behalf to secure a place.

If you are interested, please ask your career's advisor to email wta@wintec.ac.nz. Visit wintec.ac.nz/wta to find out more.