

News release, 19 April 2010

New programme at Tai Poutini Polytechnic set to advance chef careers

Tai Poutini Polytechnic (TPP) is set to lift the sights of its Culinary Arts Programme to a higher level thanks to the introduction of a second year Advanced Certificate Programme which aims to further students' career opportunities both nationally and internationally.

Tai Poutini Polytechnic's new Certificate in Advanced Professional Culinary Arts Programme, which also qualifies graduates with the international London City & Guilds Diploma in Food Preparation and Cooking, is due to commence on May 17th 2010. The Programme will be offered over 26 weeks and operate three days per week, Monday through to Wednesday. This has been designed to allow students the opportunity to continue with work or studies within the industry

TPP currently offers a one year Programme Certificate in Professional Culinary Arts, however the opportunity for students to complete a second year and also attain an international London City & Guilds Diploma is proving popular among existing and returning students.

Culinary Arts Programme Co-ordinator Alex Hayward says many students enrolling in the programme have either just completed the first year programme or are already working in the industry but want to enhance their skills and achieve the international Diploma status.

"The Certificate in Advanced Professional Culinary Arts is a natural progression for students who have just completed their first year certificate. For chefs already working this is an opportunity for them to further their career opportunities and complete their qualification right here on the Coast."

"In many establishments around the world, a prerequisite for gaining a position as an Executive Chef is to have a minimum qualification. This programme will provide students with the opportunity to gain that qualification and will open many exciting opportunities for our chefs."

The second year programme is fast paced with students encouraged to develop their own culinary style and work under minimal direction while experimenting with a wide range of products. Students will also be required to produce a variety of classical and creative dishes.

Within the new programme there is a considerable focus on the fundamentals of kitchen management including kitchen design and maintenance, menu planning, budgeting and costing.

“This has been designed to assist Chefs when they move into a supervisory role within the kitchen structure.”

Hayward says the programme has been built from the ground up, from seeking international accreditation from London right through to the recipes students will be taught. “We are very excited about the new programme and the opportunities it will offer our students.”

Hayward says the structure of the programme meets all London City & Guilds guidelines of which there is a strict and ongoing monitoring process. “Our first year Certificate Programme boasts a fantastic achievement level which also sees over 90% of students moving into professional industry positions. Our goal is to see this level of excellence continued within the new second year programme.”

ENDS

For further information about this course, please contact:

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About Tai Poutini Polytechnic:

Tai Poutini Polytechnic (TPP) offers a range of exciting programmes, has had one of the highest course completion rates in New Zealand for the last 3 years, has low student to tutor ratios and great relationships with business and industry. TPP has campuses in Auckland, Hamilton, Palmerston North, Christchurch, Wanaka, Invercargill, Westport, Greymouth, Reefton and Hokitika. In 2010 Scholarships are available for most programmes (* Conditions apply)*