

# EFTS QUALIFICATION OUTLINE

<b>Academy Qualification Number:</b>	4304
<b>Academy Qualification Title:</b>	Certificate in Cookery – Level 3
<b>National Certificate:</b>	NC 0552 Hospitality (Introductory Cookery) Level 2, Version 5 NC 0553 Hospitality (Basic Cookery) Level 3, Version 5
<b>MOE Qualification Number:</b>	NC 0552 and NC 0553
<b>Duration:</b>	36 Weeks
<b>Credit Total:</b>	118 (15 credits - Units standards 167, 377, 9677, 13285 and 24526 in Introductory Cookery and Basic Cookery)
<b>EFTS Value:</b>	1.00
<b>Domestic Student Fee:</b>	\$ 5096.45
<b>International Student Fee:</b>	\$ 14250.00
<b>Course Related Costs:</b>	\$ 0

**This Qualification consists of the following courses:**

## **COMPULSORY – all students must enrol in all compulsory courses**

<b>Course Number</b>	<b>Course Name</b>	<b>Credit Value</b>
	Introductory Cookery	45
	Basic Cookery	75

## **QUALIFICATION ACHIEVEMENT**

Students who complete the Compulsory section will achieve

- 1) the ANZ Certificate in Cookery Level 3
- 2) the National Certificate in Hospitality (Introductory Cookery) Level 2 and
- 3) the National Certificate in Hospitality (Basic Cookery) Level 3

# Introductory Cookery

<b>Academy Qualification Title</b>	Certificate in Cookery – Level 3
<b>Academy Qualification Number</b>	4304
<b>Course Number</b>	C110109.1
<b>Course Title</b>	Introductory Cookery
<b>MOE Qualification Number</b>	NC0552
<b>Funding Category</b>	P1
<b>Classification Code</b>	22
<b>EFTS Course Factor</b>	0.3750
<b>NZSCED Number</b>	110109.1
<b>Domestic Student Fee</b>	\$1730 excl GST, \$1946.25 incl GST
<b>International Student Fee</b>	\$5750 incl GST
<b>Course Related Cost</b>	\$0

<b>Title</b>	<b>Unit No</b>	<b>Level</b>	<b>Credit</b>
Perform calculations for the workplace	64	1	2
Practise food safety methods in a food business	167	2	4
Demonstrate knowledge of food contamination hazards, and control methods used in a food business	168	3	4
Work in a diverse workplace	377	2	2
Participate in a group/team which has an objective(s)	9677	2	3
Cook food items by frying	13271	2	2
Cook food items by baking	13272	2	2
Cook food items by boiling	13273	2	2
Cook food items by poaching	13274	2	2
Cook food items by steaming	13275	2	2
Cook food items by grilling	13276	2	2
Cook food items by roasting	13278	2	2
Cook food items by microwaving	13279	2	2
Prepare fruit and vegetable cuts	13280	2	2
Prepare and present basic sandwiches for service	13281	2	2
Prepare and present salads for service	13283	2	2

Clean food production areas and equipment	13284	2	2
Handle and maintain knives in a commercial kitchen	13285	2	2
Apply safe working practices in a commercial kitchen	24526	2	4
		<b>Credit Total</b>	<b>45</b>

## Basic Cookery

<b>Academy Qualification Title</b>	Certificate in Cookery – Level 3
<b>Academy Qualification Number</b>	4304
<b>Course Number</b>	C110109.2
<b>Course Title</b>	Basic Cookery
<b>MOE Qualification Number</b>	NC0553
<b>Funding Category</b>	P1
<b>Classification Code</b>	22
<b>EFTS Course Factor</b>	0.6083
<b>NZSCED Number</b>	110109
<b>Domestic Student Fee</b>	\$2800 excl GST, \$3150 incl GST
<b>International Student Fee</b>	\$8500 incl GST
<b>Course Related Cost</b>	\$0

<b>Title</b>	<b>Unit No</b>	<b>Level</b>	<b>Credit</b>
Practise food safety methods in a food business	167	2	4
Work in a diverse workplace	377	2	2
Participate in a group/team which has an objective(s)	9677	2	3
Handle and maintain knives in a commercial kitchen	13285	2	2
Prepare and cook basic meat dishes in a commercial kitchen	13288	3	8
Prepare and cook vegetable dishes in a commercial kitchen	13293	3	6
Prepare and cook basic stocks, sauces and soups in a commercial kitchen	13300	3	5
Prepare and cook basic fish dishes in a commercial kitchen	13304	3	4
Prepare and produce basic hot and cold dessert items in a commercial kitchen	13310	3	5
Prepare and cook egg dishes in a commercial kitchen	13314	3	4
Prepare and cook rice and farinaceous dishes in a commercial kitchen	13315	3	6
Prepare and cook basic pasta dishes in a commercial kitchen	13316	3	3
Prepare and bake basic dough products in a commercial kitchen	13319	3	4
Prepare and cook basic pastry dishes in a commercial kitchen	13322	3	4
Prepare and bake basic cakes, sponges, and scones in a commercial kitchen	13325	3	4
Prepare and finish marinades, dressings, cold sauces and dips in a commercial kitchen	13329	3	3

Perform food costing calculations in a commercial hospitality environment	24525	2	4
Apply safe working practices in a commercial kitchen	24526	2	4
<b>Credit Total</b>			<b>75</b>