



National Certificate in Hospitality (Professional Cookery) (Level 4) - Via Assessment of Prior Learning.

CALLING ALL PROFESSIONAL CHEFS! DO YOU WANT A QUALIFICATION THAT REFLECTS YOUR EXPERTISE?

Now you can prove your skills without having to go back to a classroom by gaining the National Certificate in Hospitality (Professional Cookery) (Level 4) through an Assessment of Prior Learning (APL).

WHAT IS THE NATIONAL CERTIFICATE IN HOSPITALITY (PROFESSIONAL COOKERY) (LEVEL 4)?

This qualification recognises the competence, skills and knowledge required of chefs involved in cooking complex dishes using advanced techniques, multiple ingredients and differing flavours and textures in a commercial kitchen.

People may specialise in pasta and rice, pâtisserie, larder, or fish and shellfish. The core compulsory section recognises knowledge and understanding of the commercial catering applications of the main food groups and types.

The holder will have demonstrated:

- The ability to prepare and cook a variety of complex dishes
- Knowledge of a variety of complex dishes
- Knowledge and understanding of food commodities
- Food safety
- Basic nutrition
- Commercial food costing, and portion control
- A range of interpersonal, personal presentation, customer care, numeracy, literacy, and teamwork skills required for working in a commercial kitchen.

For more detailed information, go to the New Zealand Qualifications Framework website: <http://www.nzqa.govt.nz/framework/index.html> and search for NZQ ref number 0554.

WHAT IS APL?

APL is an innovative approach to recognising people's learning experiences. Through APL you can prove what you have learned through experience, and then gain academic qualifications for this learning. The APL process has two parts: facilitated preparation and presentation for assessment.

1. Facilitated Preparation:

In this part of the process, you will work closely with a facilitator, either face-to-face or at a distance. Your first task together is to gather all the documentary evidence you have of your cookery learning and skills. This documentation is to show what you have learned through work projects or courses, or through other formal learning.

You then work together to develop a presentation which will demonstrate that you have 'developed professional competencies' that match the qualification.

2. Presentation for Assessment:

For your presentation for assessment, you will prepare and cook a six-to-seven course meal for four guests over two days. You will receive verbal feedback during the presentation, and then a written report, which will either confirm that you have gained the certificate, or that there are further areas of taught learning which you need to complete the certificate.

The assessment will be conducted by a highly experienced Chef Manager who also has specialised APL training.

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ASSESSMENT FEE:

TBA

FOR MORE INFORMATION:

If you still have questions, please talk to Danny Farrington at Capable NZ (details following), or your Capable NZ facilitator (if you have already been accepted into this process).

Daniel Farrington

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Email: Daniel.Farrington@op.ac.nz

www.otagopolytechnic.ac.nz/schools-departments/prior-learning-capl.html

*DISCLAIMER: While every effort is made to ensure that this sheet is accurate, Otago Polytechnic reserves the right to amend, alter or withdraw any of the contained information. Otago Polytechnic is accredited under the provisions of the Education Act 1989 to provide this programme. Otago Polytechnic gained "Quality Assured" status in 2003 when the quality management systems were accredited by ITP Quality. This status has been confirmed and maintained following subsequent biennial external audits.

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