

New Zealand Certificate in Baking (Generalist) (Level 4)

Gain advanced baking and patisserie skills that are in hot demand. Produce breads, cakes, biscuits and patisserie items. Grow your capability to work as part of a commercial bakery team, in an artisan bakery or as a pastry chef.

Whether you want to expand your culinary skills in patisserie or continue on your journey as a baker. You will gain the advanced patisserie and baking skills necessary to produce: restaurant-quality desserts, work with decorative mediums to finish gateaux and celebration cakes, experience the development of a range of superior doughs and baked goods.

On successful completion of two external theory exams, you will also be awarded the [London City & Guilds Level 2 Diploma in Food Preparation and Cooking \(Patisserie\)](#)

What you will learn

- Learn the skills to compose both classical and modern patisserie work with mousseline, curds and pastes that stand out from the rest
- Understand the success techniques that contribute to well-made bread; from handling through to baking of simple, laminated and complex bread from around the world
- Discover the varieties of components from possets, fluid gels including garnishes and the formulas to balance and present stylish restaurant desserts and café sweets
- Learn the practical importance of organising your work and professional communication when baking in a team
- Understand gluten-free and other dietary requirements
- Broaden knowledge of bakery science, terminologies and commodities associated with Baking
- Finish traditional cakes and contemporary multi-layered crèmes and mirror glazed gateaux the way professionals do
- Bring chocolate sculptures to life and put on the finishing touches with blown and pulled sugar showpieces
- Understand the safe handling and maintenance of bakery equipment
- Undertake a work experience placement within industry

Timetable

Classes run Monday - Thursday.

4.5 hours of classes a day, subject to timetable, including morning, afternoon

Enrol now!



Programme Dates
16/03/2020 (Wellington)
29/06/2020 (Wellington)



Duration
1 year, full-time



Domestic Fees
\$7,218



International Fees
\$21,919



Campus
Wellington

More info

whitireia.ac.nz
weltec.ac.nz
teauaha.com



Contact Us

enrolments@whitireia.ac.nz
0800 WHITIREIA (944 847)

enrolments@weltec.ac.nz
0800 WELTEC (935 832)



and evening classes.

Career options

- Pastry chef
 - Artisan baker
 - Commercial baker
 - Numerous hospitality opportunities café's, restaurants, hotels, bakeries and catering companies
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Entry criteria

Under 20 years

60 credits at NCEA level 1, including 10 NCEA Level 1 literacy and 10 NCEA Level 1 numeracy credits, or successful completion of [New Zealand Certificate Baking \(Level 3\)](#).

Over 20 years

If you're 20 years or over, you may qualify for special admission on this programme. Contact us if you don't meet the Under 20 entry criteria.

International students

IELTS (academic) score of 5.5 (no band lower than 5.0) or equivalent.

You must be able to carry out the physical requirements of the programme.

Further study options

- [New Zealand Certificate in Cookery \(Level 4\)](#)
 - [New Zealand Diploma in Hospitality Management \(Level 5\)](#)
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Hear from our graduates

<https://www.youtube.com/watch?v=zCcuCz3bQwg>



Enrol now!

Campuses

Auckland Campus 450
Queens St
Auckland

Porirua Campus
3 Wi Neera Dr
Porirua

School of Construction
18 Western Hutt Rd
Petone

Petone Campus
21 Kensington Ave
Petone

School of Hospitality
52 Cuba St
Wellington

Te Kāhui Auaha
65 Dixon St
Wellington



More info

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Whitireia
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