

# Trainings

## MIT diploma opens doors to in-

by **Angela McCarthy**

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### Tertiary training goes beyond apprenticeship focus on cookery skills

Keen on becoming a chef but having trouble finding a restaurant willing to offer an apprenticeship? A number of cookery programmes train people for restaurant and catering chef work, including Manukau Institute of Technology's (MIT) Diploma in Culinary Practice.

This diploma builds on skills gained through level three and level four cookery qualifications, or through relevant industry experience. Students develop their skills to the level of working with limited supervision in a commercial kitchen or being able to operate kitchen sections with little or no supervision. Where an apprenticeship tends to focus on cookery skills, the diploma broadens the scope of students' operational skills to progress to kitchen management positions as well as ad-

vancing their cookery.

The programme consists of eight courses – advanced pastry practices, advanced larder practices, menu development and implementation, costing and inventory control, staff planning principles, regional cookery, culinary supervision and kitchen design and maintenance. Successful students can also sit City & Guilds qualifications.

Around 70 per cent of diploma graduates work part time in kitchens where they're offered full time employment on graduation, according to MIT School of Culinary and Hospitality Studies.

### The Graduate

**Gurudatt Kuvvelkar**

**LSG Sky Chefs New Zealand Ltd**

**Demi chef/second in charge of halal kitchen**

**Graduated end of 2008**

**Hourly rates: \$18 — \$20 per hour with**

**diploma and responsibility**

I work at LSG Sky Chefs doing in-flight catering. I work as a demi-chef and help run the halal kitchen for



Emirates and Royal Brunei Airlines. Our shift is from 5.30am to 1.30pm.

I supervise the cold, hot and assembly sections. Each eight-hour shift we create 1400 meals for Emirates' and Royal Brunei, including economy, business and first class meals. We also make canapés and sandwiches for the Emirates lounge.

I started here part time as a catering assistant while I was at MIT. Being an international student I could only

**Food for thought: MIT graduate and now airline demi chef Gurudatt Kuvvelkar is passionate about food preparation. Picture / Ted Baghurst**

# International cuisine

## Diploma in Culinary Practices

### Manukau Institute of Technology School of Culinary and Hospitality Studies

- **Entry Requirements:** Successful completion of MIT Certificate in Advanced Cookery (Level 4) or equivalent or minimum 4000 hours of relevant industry experience, a CV and referees. Must be physically capable of the practical side of cookery. Everyone is interviewed. Non native English speakers must meet English language requirements.
- **Contact:** 0800 626 252 or (09) 968 8000, [info@manukau.ac.nz](mailto:info@manukau.ac.nz), [www.manukau.ac.nz](http://www.manukau.ac.nz)
- **Course fees:** Domestic approx \$5083, International approx \$16360
- **Application deadlines:** End October
- **Places available:** 50 (2 classes of 25)

work 20 hours a week, but once I got my diploma I was offered a full time position as demi-chef.

## The Employer

**Ashton Demsey**  
**Human resources manager (Auckland)**  
**LSG Sky Chefs New Zealand**

I came to New Zealand to study hotel management but there was no mid-year intake so I signed up for a cookery course instead and have ended up being really passionate about food preparation.

The basics were taught very well. We started with stocks, sauces and soups to ensure as chefs we would not be dependent on commercial bases. Most of the cooking was French and Italian, which is very different from Indian cooking. I particularly enjoyed learning how to make desserts such as cheesecake and creme brulee.

One major assessment involved running the kitchen, first an afternoon shift and then an evening shift, while the tutors observe you. After the first shift you get feedback about things you did well – and not so well. I learned a lot from that experience.

Some students stop with the level four advanced cookery course. I de-

cided to do the whole diploma, particularly the menu planning and kitchen design courses which taught me many skills important for catering and hotel work.

We are a production kitchen catering for airlines so we provide a wide range of food from crackers and cheese to quite high-end meal specifications for business and first class passengers. We also have a halal specific kitchen catering for carriers out of Islamic countries. A typical daily turnover is 16,500 meals. At peak periods it is around 25,000 meals a day. We work days which is attractive to chefs who want to stop working nights for a while. However there is little room for creativity here, unlike many a-la-carte restaurants. Other staff, like Guru, are here because they want to be in a big facility that exposes them to a large range of food styles.

Schools like MIT offer a fantastic way for employers to staff up, especially over the summer season. We know their students have really good grounding in theory and practice, particularly with food safety and quality which is vital to us.