

**NSIA**  
*The Professional Hospitality Academy*



INTERNATIONAL

2019 PROSPECTUS



# Contents

Why NSIA?	4
What we offer	5
Cookery	6
Baking	9
Hospitality	12
Connect Career Service	17
New Education Group	19





# Why NSIA?



NSIA is a Category 1, award-winning hospitality and cookery academy that has been providing industry with highly skilled graduates since 2001.

Based in central Auckland, we provide a multi-resource environment with state-of-the-art facilities to enhance the future success of our students.

Many students get the opportunity to hone the skills they learn in the classroom by participating in competitions, such as the prestigious Nestlé Toque d'Or. Participation in this competition is by invitation only and we have excelled each year, taking away gold, silver and bronze medals in Front of House and Kitchen. We were also judged the winner of the New Zealand Culinary Fare Training Excellence Award for eight consecutive years.

Our excellent reputation means we attract the best tutors and teaching staff with a wealth of industry-related experience and knowledge to pass on to learners. We are the largest training provider of our kind in New Zealand and for individuals wishing to pursue a career in hospitality or cookery, we offer the programmes, facilities and teaching resources for success.

# What we offer



NSIA is an NZQA-approved education provider offering a range of qualifications at Levels 3, 4 and 5 in cookery, baking and hospitality.

NSIA qualifications are known for their excellence and our graduates are highly regarded in the industry.

Our chef tutors deliver the skills necessary for students to transform a creative passion into a successful career. Our cookery programmes start at Level 4 and provide learners with the skills they need to find employment as chefs and cooks across a range of hospitality sectors. Students can go on to learn more advanced skills at Level 5.

Our bakery courses are delivered by qualified, experienced bakers who pass on their skills and knowledge to train suitable candidates for jobs in the industry.

Hospitality is an exciting industry where qualified staff are always in demand. Our hospitality students are taught by skilled tutors who produce graduates ready to enter the industry.

All students are encouraged to tap into NSIA's industry links – invaluable for seeking employment after graduation.

# Cookery

## WHY CHOOSE COOKERY?

The world of cookery is exciting, creative and ever-evolving. As a career, it allows students to make the most of their artistic and creative flair, and provides job opportunities all over the world.

To reach the top of the industry, students start at Level 4, then move on to a Level 5 qualification. Each qualification offers an internship. For many students it is a paid internship and, for all students, it is a great experience to add to their CV.

At NSIA we offer:

- New Zealand Certificate in Cookery with Internship (Level 4)
- New Zealand Diploma in Cookery (Advanced) with Internship (Cookery Strand) (Level 5)







# New Zealand Certificate in Cookery

with Internship (Level 4)

Develop work-ready skills to pursue a career as a professional chef in a commercial kitchen within the hospitality sector.

## Course content

**Kitchen hygiene and food safety:** Learn hygiene and safety requirements and apply safe working practices to meet compliance requirements for preparing and cooking food in a commercial kitchen. Gain a New Zealand-recognised Food Safety Certificate US20666 to help gain employment.

**Knife skills and kitchen basics:** Learn and apply basic culinary skills and techniques to prepare and cook basic soups, sauces and stocks. Learn about different vegetables and vegetable cuts and how to correctly handle and sharpen knives, applying these skills to prepare vegetables for different dishes.

**Culinary skills and techniques:** Develop culinary skills and techniques in a commercial kitchen to plan and produce dishes including cold larder, hot and cold finger food, fish and seafood, meat and poultry, bread and dough, pastry and hot and cold desserts. The final course, basic menu planning and costing, requires students to combine their culinary skills to plan a menu and cook a variety of complex dishes.

**Internship:** A five-week, 150-hour internship equips students with the skills to be work-ready through gaining work experience in a commercial kitchen in the hospitality industry. Increase confidence by practising cookery skills and interacting with colleagues in a working kitchen.

## Entry requirements

Candidates must be 17 years or older and have:

- NCEA Level 1, or equivalent; or
- New Zealand Certificate in Cookery Level 3; or
- Industry experience
- IELTS score of at least 5.5 (with no band lower than 5.0), or equivalent (for international students who speak English as a second language)

An interview may be required.

## Career opportunities

- Restaurant chef de partie
- Café sous chef
- Medical facility second cook
- Industrial catering demi chef de partie
- Hotel demi chef de partie
- Catering and events demi chef de partie
- Resthome assistant cook

## Intake dates

21 January, 25 February, 1 April, 13 May, 17 June, 29 July, 2 September, 14 October, 18 November

## Duration

35 weeks (1 year)

## Qualification awarded

New Zealand Certificate in Cookery (Level 4)

## What can I study next?

- New Zealand Diploma in Cookery (Advanced) with Internship (Cookery Strand) (Level 5)
- New Zealand Diploma in Cookery (Advanced) with Internship (Patisserie Strand) (Level 5)



# New Zealand Diploma in Cookery

(Advanced) with Internship  
(Cookery Strand) (Level 5)

This programme provides graduates with the confidence, ability and skills to work as a chef in a variety of hospitality operations and the ability to plan menus and cook advanced dishes to quality industry standards.

## Course content

**Kitchen operations:** Develop and apply the skills for managing a commercial kitchen, including applying principles of menu design, planning and costing to a variety of hospitality concepts. Develop skills and strategies to manage staff relationships, schedule staff and plan work stations to meet production targets for customers in a commercial restaurant.

**Culinary skills and techniques:** Build practical skills and techniques to produce complex dishes meeting current global trends in type and style of food in contemporary restaurants. Learn about the relationship between food and culture, the impact of eating habits on food production methods, the environment and the impact on consumer demand.

**Internship:** A five-week, 150-hour internship equips students with the skills to be work-ready through gaining work experience in a commercial kitchen in the hospitality industry. Increase confidence by practising cookery skills and interacting with colleagues in a working kitchen.

**Advanced menu design:** Bring together the practical skill, and knowledge acquired at college and during the internship to create, develop, plan, cost and cook a variety of menus to meet a specific target market and restaurant concept.

"The best part of my cookery course was the time spent in competition training. I felt challenged and inspired to reach higher. I have to say, the chef trainers were awesome and I commend them all."

*Natalie Whaiapu,  
graduate*

## Entry requirements

Candidates must be 17 years or older and have:

- NCEA Level 2, or equivalent; or
- New Zealand Certificate in Cookery (Level 4), or equivalent; or
- Three years' relevant and current industry experience
- IELTS score of at least 5.5 (with no band lower than 5.0), or an NZQA-approved equivalent (for international students who speak English as a second language)

An interview may be required.

## Career opportunities

- Restaurant sous chef
- Hotel sous chef
- Café head chef
- Medical facility first cook
- Industrial catering sous chef
- Catering and events junior sous chef
- Resthome first cook

## Intake dates

21 January, 25 February, 1 April, 13 May, 17 June, 29 July, 2 September, 14 October, 18 November

## Duration

35 weeks (1 year)

## Qualification awarded

New Zealand Diploma in Cookery (Advanced)  
(Level 5) (Cookery Strand)





# Baking

## WHY CHOOSE BAKING?

One of the world's oldest professions, baking is creative and demands dedication and a passion for food. Qualified bakers are in demand in a range of workplaces, including cafés, restaurants, hotels, bakeries and supermarkets. To reach the top of the industry, students start at Level 4, then move on to a Level 5 qualification, with the option of doing Level 4 in Bakery and Level 5 in Cookery for a wider speciality.

All our baking and cookery qualifications offer an internship. For many students it is a paid internship and, for all students, it is a great experience to add to their CV.

At NSIA we offer:

- New Zealand Certificate in Baking (Generalist) with Internship (Level 4)
- New Zealand Diploma in Cookery (Advanced) (Patisserie Strand) with Internship (Level 5)



# Certificate in Baking

(Generalist) with Internship (Level 4)

An introduction to the theory and practical knowledge required for work in a commercial bakery.

## Course content

**Baking hygiene and food safety:** Learn hygiene and safety requirements and apply safe working practices to meet compliance requirements for preparing and baking a variety of products. Gain a New Zealand-recognised Food Safety Certificate US20666 to help gain employment.

**Baking skills and basics:** Learn the basics of bakery science, ingredients and quality management. Develop and apply skills to operate bakery equipment, and plan, prepare and produce a range of basic doughs.

**Bakery products:** Develop baking skills and apply techniques to plan and produce a variety of baked products, including specialty breads, baked small goods, biscuits and slices, complex cakes, premix cakes, pastry and artisan bread. The final course is bakery production, involving working with a team to plan, cost and bake a variety of baked products for a commercial bakery.

**Internship:** A five-week, 150-hour internship equips students with the skills to be work-ready through gaining work experience in a commercial bakery. Increase confidence by practising baking skills and interacting with colleagues in a working bakery.



## Entry requirements

Candidates must be 17 years or older and have:

- NCEA Level 1, or equivalent; or
- Industry experience
- IELTS score of at least 5.5 (with no band lower than 5.0), or an NZQA-approved equivalent (for international students who speak English as a second language)

An interview may be required.

## Career opportunities

Employment opportunities include bakery and patisserie work in:

- Bakeries
- Supermarkets
- Specialised/artisan bakeries
- Cafés
- Restaurants
- Bakery product manufacturers

## Intake dates

1 April, 17 June, 14 October

## Duration

35 weeks (1 year)

## Qualification awarded

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

## What can I study next?

- **New Zealand Diploma in Cookery (Advanced) with Internship (Patisserie Strand) (Level 5)**

"I'm very excited to see what my future brings in the culinary industry. I'm very lucky to have had the support of the chef tutors at NSIA who helped me gain confidence as a chef."

*Olivier Ho, graduate*

# New Zealand Diploma in Cookery

(Advanced) with Internship  
(Patisserie Strand) (Level 5)

Delivering advanced patisserie techniques, this course is ideal for those with some baking experience.

## Course content

**Bakery management:** Learn the skills to manage a bakery, including human resources and staff relationships, and apply strategies to meet performance targets. Learn to manage procedures and compliance requirements for operational roles.

**Baking product development:** Develop new patisserie and yeast goods and, through research, develop specifications and recipes to trial new products. Assess product quality through consumer feedback and sensory evaluation, adjusting product specifications accordingly. Develop work schedules to produce a new bakery product.

**Plan and monitor workflow:** Analyse and evaluate the layout and workflow of a commercial bakery, including the purchasing and stores management of the supplies used.

**Produce advanced baking products:** Plan and produce a broad range of advanced baked items, including gateaux, torten, and hot and cold desserts suitable to be served in a commercial hospitality business or bakery.

**Internship:** A five-week, 150-hour internship equips students with the skills to be work-ready through gaining work experience in a commercial bakery. Increase confidence by practising patisserie skills and interacting with colleagues in a working bakery.



## Entry requirements

Candidates must be 18 years or older and have:

- NCEA Level 2, or equivalent; and
- New Zealand Certificate in Cookery or Baking (Level 4), or equivalent; or
- At least three years' relevant and current industry experience
- IELTS score of at least 5.5 (with no band lower than 5.0), or an NZQA-approved equivalent (for international students who speak English as a second language)

An interview may be required.

## Career opportunities

Graduates may seek baker/pastry chef roles in:

- Bakeries
- Supermarkets
- Specialised/artisan bakeries
- Cafés
- Restaurants
- Bakery product manufacturers

## Intake dates

21 January, 1 April, 17 June, 14 October

## Duration

35 weeks (1 year)

## Qualification awarded

New Zealand Diploma in Cookery (Advanced)  
(Level 5) (Patisserie Strand)





# Hospitality

## **WHY CHOOSE HOSPITALITY?**

Hospitality is exciting! Whether serving coffee at an artisan café or providing silver service at a top-end restaurant, hospitality staff are always in demand. A qualification in hospitality ensures graduates stand out in this rapidly-growing industry.

## **Diploma in International Hospitality Management (Level 5)**

### **QUALIFICATIONS AWARDED:**

- Certificate in Hospitality (Level 3)
- Certificate in Hospitality (Restaurant Services) (Level 4)
- New Zealand Diploma in Hospitality Management (Level 5)



# Certificate in Hospitality (Level 3)

The perfect introduction to kick-start a career in hospitality.

## Course content

Learn about café service, how to prepare and serve alcoholic beverages and café-style coffees, as well as other practical skills.

Graduates will be ready to tackle higher-level study or apply for a wide range of entry-level hospitality roles.

## Programme modules include

- Food safety
- Bar and beverage service
- Café service
- Alcoholic beverages
- Barista skills
- Customer behaviour
- Transactions and money-handling
- Maintaining a responsible drinking environment

## Entry requirements

Candidates must be 16 years or older and have:

- Achieved minimum requirements of the NSIA placement assessment (if without formal qualifications)
- IELTS score of at least 5.0 (with no band lower than 5.0), or NZQA-approved equivalent (required for speakers of English as a second language)

## Career opportunities

Graduates may seek employment as a barista or member of service staff in:

- Cafés
- Restaurants
- Bars/pubs/clubs

## Intake dates

21 January, 25 February, 1 April, 13 May, 17 June, 29 July, 2 September, 14 October, 18 November

## Duration

20 weeks

## Qualification awarded

New Zealand Certificate in Hospitality (Strands in Café, Bar, Barista and Restaurant) (Level 3)

## What can I study next?

- **Certificate in Hospitality (Restaurant Services) (Level 4)**

"My time at NSIA was very helpful to my career development as it created a base from which I could gain confidence to do the job and be successful."

*Yvette Kim, graduate*

# Certificate in Hospitality (Restaurant Services) (Level 4)

Take your hospitality skills to new levels.

## Course content

Learn advanced food service skills for the restaurant environment, find out how to set up a hospitality event, and work towards getting a Licence Controller Qualification (LCQ).

## Programme modules include

- Wine and beer knowledge
- Menu styles
- Restaurant service
- Sales and service skills
- Function planning
- Maintaining workplace communications
- Sale and Supply of Liquor Act 2012
- Host responsibility

## What can I study next?

- **New Zealand Diploma in Hospitality Management (Level 5)**



## Entry requirements

Candidates must be 16 years or older and have:

- Achieved minimum requirements of the NSIA placement assessment (if without formal qualifications)
- IELTS score of at least 5.5 (with no band lower than 5.0), or NZQA-approved equivalent (required for speakers of English as a second language)

## Career opportunities

Graduates may seek roles as a:

- Bar tender
- Duty manager
- Café supervisor
- Waiter/waitress
- Wine company representative
- Bar manager

## Intake dates

21 January, 25 February, 1 April, 13 May, 17 June, 29 July, 2 September, 14 October, 18 November

## Duration

19 weeks

## Qualification awarded

New Zealand Certificate in Food and Beverage Service (Level 4) (with a strand in Restaurant Services)





# New Zealand Diploma in Hospitality Management

(Level 5)

Develop the knowledge and practical skills required for a supervisory, team leader or junior management role in hospitality.

## Course content

### Semester 1

- Personal and professional development
- Principles and practices in hospitality management and supervision roles
- Planning and monitoring food safety systems in food and beverage operations
- Ensuring quality customer experiences through service provision in food and beverage service, functions and banqueting operations
- Catering systems and management tools used in food and beverage service operations

### Semester 2

- The modern hospitality industry and interrelated nature of hospitality and tourism
- Fundamentals of housekeeping and reception services
- Investigating hospitality in the travel and tourism sector
- Development of on-licensed premises operations
- Key unit standards essential for employment in the food and licensed beverage sectors

## Entry requirements

Candidates must be 18 years or older and have:

- NCEA Level 2, or higher (Certificate in Hospitality (Level 4) from a New Zealand tertiary provider an advantage)
- IELTS score of at least 5.5 (with no band lower than 5.0), or NZQA-approved equivalent (required for speakers of English as a second language)

## Career opportunities

Employment opportunities for graduates include roles as:

- Head barista/café manager
- Bar, functions or restaurant manager
- Front office/hotel manager
- Duty manager (General Manager's Certificate required)
- Food and beverage manager
- Guest services representative
- Hotel reception

## Intake dates

21 January, 25 February, 1 April, 13 May, 17 June, 29 July, 2 September, 14 October, 18 November

## Duration

40 weeks (1 year)

## Qualification awarded

New Zealand Certificate in Hospitality (Advanced), Food and Beverage Service Strand (Level 5)



# NZ Diploma in International Hospitality Management

(Level 5)

Graduates of this programme are ready to step into entry-level management or supervisory roles in the hospitality industry.

## Course content

**Introduction to management practices:** Get an introduction to the central philosophies of facilities and resource management, operating procedures and compliance requirements. Practical classes apply the skills and knowledge learnt in theory classes.

**Build food service teams:** Focus on developing and maintaining effective hospitality teams, and managing staff relationships.

**Staff training and food and beverage menu development:** Become proficient in developing food and beverage menus that meet cost requirements, and manage staff training processes.

**Marketing and event management:** Learn key marketing and sales tools for hospitality products and services and take advantage of the opportunity to apply team leadership capabilities through event management.



## Entry requirements

Candidates must be 18 years or older and have:

- NCEA Level 2, or equivalent; and
- At least three years' relevant and current industry experience
- IELTS (Academic) score of at least 5.5 (with no band lower than 5.0), or NZQA-approved equivalent (required for speakers of English as a second language)

An interview may be required.

## Career opportunities

Employment opportunities for graduates include junior management/supervisory roles as:

- Head barista/café manager
- Bar, functions or restaurant manager
- Front office/hotel manager
- Duty manager (General Manager's Certificate required)
- Food and beverage manager
- Hotel reception

## Intake dates

21 January, 25 February, 1 April, 13 May, 17 June, 29 July, 2 September, 14 October, 18 November

## Duration

80 weeks (2 years)

## Qualification awarded

New Zealand Diploma in Hospitality Management (Level 5)



# Connect Career Service

Connect helps find you a job in  
New Zealand while you study.

Connect works closely with leading industry partners to  
help you transition into New Zealand employment.

Connect helps arrange work experience, volunteer work  
and special events work opportunities.

Connect conducts workshops on interview skills and what it  
means to be an employee, and provides tips for networking.

Information is sourced through employer feedback  
and industry research.





# NEW WORLD

# NEW BEGINNINGS

# NEW OPPORTUNITIES

New Education Group's dynamic campuses specialise in training for distinct high-demand industries. Our practical programmes are developed with industry consultation to ensure students graduate with the skills today's employers want. Our tutors come direct from the industries they teach, classes are small, and the learning environment is fun and supportive. Each of our fit-for-purpose campuses features niche authentic training environments, enabling students to master practical skills for their chosen professions.

Sustainable employment is the ultimate goal. Employment skills are embedded into our programmes and many courses include work experience opportunities or internships. Our Careers teams and campus staff provide free employment support to students and graduates, and we have an extensive network of industry partnerships. Our students gain the right skills and the most industry-relevant qualifications – and we place eighty percent of them into careers each year!

At New Education Group we empower our students to carve their own paths in today's rapidly changing world.

New Education Group operates six Category 1 registered Private Training Establishments (PTEs). Each of the six PTEs awards its own qualifications. The PTEs have a number of colleges which operate in the marketplace, and qualifications from each college are awarded as follows:

**New Zealand Management Academies (NZMA)** is a Category 1 provider and, as the registered PTE, awards all qualifications offered by NZMA.

**North Shore International Academy (NSIA)** is a Category 1 provider and, as the registered PTE, awards all qualifications offered by NSIA.

**New Zealand College of Massage (NZCM)** is a Category 1 provider and, as the registered PTE, awards all qualifications offered by NZCM.

**New Zealand Institute of Sport (NZIS)** is a Category 1 provider and, as the registered PTE, awards all qualifications offered by NZIS.

**New Zealand School of Tourism (NZST)** is a Category 1 provider and, as the registered PTE, awards all qualifications offered by NZST, Cut Above Academy and Elite School of Beauty & Spa.

**Animation College New Zealand** is a Category 1 provider and, as the registered PTE, awards all qualifications offered by Yoobee School of Design, AMES – The Institute of IT, D&A and South Seas Film & Television School.



Work-ready  
World-ready

**NSIA**  
The Professional Hospitality Academy


**NEW  
EDUCATION  
GROUP**


**NSIA**  
The Professional Hospitality Academy



✉ [neweducationadmissions@acgedu.com](mailto:neweducationadmissions@acgedu.com)

 [facebook.com/northshoreinternationalacademy](https://facebook.com/northshoreinternationalacademy)

 [nsia.co.nz](http://nsia.co.nz)

 NSIA Tower, 100 Symonds St  
Auckland 1010

  
**NEW  
EDUCATION  
GROUP**

All information and prices contained in this prospectus are correct at the time of printing (March 2019). NSIA reserves the right to amend details as deemed necessary.

NSIA has agreed to observe and be bound by the Code of Practice for the Pastoral Care of International Students published by the Ministry of Education. Copies of the Code are available on request from this institution, or from the New Zealand Ministry of Education website at: [minedu.govt.nz](http://minedu.govt.nz)