



DOMESTIC

2018 PROSPECTUS



Contents page

New Education Group	4
Why NSIA?	6
What we offer	7
Cookery	8
Hospitality	11
Baking	15
What to do next!	18



NEW WORLD

NEW BEGINNINGS

NEW OPPORTUNITIES

NSIA (The Professional Hospitality Academy) is part of New Education Group, New Zealand's leading independent provider of vocational training and higher learning.

In a world that's constantly changing, it pays to keep a close eye on the future. At New Education Group we offer an innovative and dynamic range of study courses in Creative Industries, Information Technology, Tourism, Hospitality and Cookery, Sport, Health, Beauty, Trades and Business.

We deliver the latest skills, the most industry-relevant qualifications and the very best employment support – our job is to make sure every one of our students graduates work ready and world ready.

At New Education Group our goal is the same as yours. We're here to help you take on the world.

New Education Group is not your regular group of vocational colleges! All our providers are Category 1 – the highest possible ranking given by the New Zealand Qualification Authority (NZQA). That makes us the largest collection of Category 1 schools in the country. We are also part of the ACG Education Group, New Zealand's leading independent provider of educational services.

New Education Group 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 feature 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.

Our colleges at a glance

- NZMA (New Zealand Management Academies)
- NSIA (The Professional Hospitality Academy)
- Academy NZ
- New Zealand College of Massage
- New Zealand Institute of Sport
- New Zealand School of Tourism
- Cut Above Academy
- Elite (International School of Beauty and Spa Therapies)
- Yoobee School of Design
- AMES – The Institute of IT
- Animation College
- South Seas Film & Television School



Work ready.
World ready.

NSIA
The Professional Hospitality Academy

**NEW
EDUCATION
GROUP**



Why NSIA?



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

Based in central Auckland, we provide students with a multi-resource environment with state-of-the-art facilities in order to enhance the success of our students. We aim to achieve global excellence in the sustained preparation of students for the futures they aspire to achieve.

In the last four years, NSIA has participated in the prestigious Nestle Toque d'Or competition. Participation is by invitation only and NSIA has been the only private training establishment invited to take part during this time. We have excelled each year, taking away bronze, silver and gold medals in Front of House and Kitchen. We have also been the winner of the New Zealand Culinary Fair Training Excellence Award for eight consecutive years. Many of our students are given the opportunity to participate in competitions to help hone the skills that they learn in the classroom.

Due to our highly regarded reputation, we attract the best tutors and teaching staff who have a wealth of industry related experience and knowledge to pass on to our learners. We are the largest training provider of our kind in New Zealand so if you would like to follow your passion and want to pursue a career in the hospitality or cookery industry, then we have the programmes, facilities and teaching resources to help you succeed.

What we offer



NSIA is New Zealand government funded (TEC) and NZQA approved and offers a range of qualifications at Levels 3, 4 and 5 over three disciplines consisting of cookery, baking and hospitality.

The qualifications that we offer are of excellent quality, and our graduates are highly regarded in the industry.

If you would like to explore your creativity, our chef tutors will teach you the necessary skills to transform your 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, moving to advanced skills in the second year at Level 5.

NSIA is one of the only two providers offering a Baking qualification in Auckland and the only provider offering Baking and Patisserie as a two year programme. This programme is delivered by experienced and qualified bakers and pastry chefs who pass on their skills and knowledge in order to train suitable candidates for the industry.

Hospitality is an exciting industry where qualified graduates are always in demand. As a hospitality student at NSIA you will be taught by skilled and dedicated tutors who will prepare you to enter the hospitality industry. You will be able to tap into NSIA's industry links which will prove invaluable when finding employment after graduation.

So what are you waiting for? Get in touch today to secure your future.

Cookery

WHY CHOOSE COOKERY?

If you have your heart set on working in any area of the food industry or restaurant scene and your sights are set on reaching the top, then a qualification in cookery is for you. The world of cookery is exciting, creative and ever-evolving. As a career path it will let you make the most of your artistic and creative flair and will provide you with job opportunities all over the world.

QUALIFICATIONS

New Zealand Certificate in Cookery
Level 4

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





New Zealand Certificate in Cookery

Level 4

This programme is designed to help you develop essential culinary skills and knowledge across a range of disciplines.

What will I learn?

Junior Commis: Here you will be introduced to food safety, effective kitchen working practices, staff interaction and standard operating procedures within a commercial food service environment. Your practical training will focus on cold-larder work, marinades, dressings and cold sauces, stocks, soups, and egg dishes.

Commis Chef: You will be taught about risk assessment, customer expectations, communication, teamwork and general supervision. You will learn the practical skills required to create cocktail foods, complex sauces, fish, seafood, vegetable and rice dishes.

Demi Chef de Partie: Health and safety legislation is covered in this module while practical training is focused on meat, pulses and grains.

Chef de Partie: In this final term you will be given the practical skills to make pasta, pastry, desserts, cakes and dough.

Entry requirements

Candidate must be at least 17 years or older

NCEA Level 1 or equivalent or New Zealand Certificate in Cookery Level 3 or industry experience. An interview may be required.

Have an IELTS score of at least 5.5 with no band score lower than 5.0, or NZQA approved equivalent if English is your second language

Career opportunities

Restaurant Chef de Partie
Cafe Sous Chef
Medical Facility 2nd Cook
Industrial Catering Demi Chef de Partie
Hotel Demi Chef de Partie
Catering and Events Demi Chef de Partie
Rest home Assistant Cook

Intake dates

22 January, 16 April, 9 July, 1 October

Duration

50 weeks including 10 weeks of holiday



New Zealand Diploma in Cookery

(Advanced) (**Cookery** Strand)
Level 5

This programme expands on the Level 4 Certificate and will provide you with increased capability in advanced culinary techniques. It is also ideal for those with some relevant experience in cookery, who have already gained the basic skills to go straight to Diploma level.

What will I learn?

Kitchen management: You will be given an introduction to academic writing which will set you up for completing assessments. You will learn key skills in the fields of financial management, human resources, staff development, business ethics, workplace relationships and regulatory requirements in the hospitality industry.

Kitchen production systems: You will investigate historical culinary influences of food products and compare artisan methods to mass production. The practical skills taught include the cooking and presenting of a range of advanced food items using a variety of production methods.

Kitchen workflow and regional cuisine: This term covers the principles of kitchen workflow and design. You will investigate regional cuisines from around the world, including an analysis of their nutritional characteristics. Practical work will involve preparing and cooking a variety of international cuisines.

Menu development: In this final term you will learn about menu planning and development, marketing, preparation and cooking of an original menu for a commercial hospitality environment.

"I believe NSIA is a good, convenient and trustworthy education provider."

Anh Vo
NSIA student

Entry requirements

Candidate must be at least 17 years or older

Have completed 48 credits of NCEA Level 2 including eight Level 2 credits in a language rich subject

OR have completed the New Zealand Certificate in Cookery or Bakery (Level 4), or equivalent

OR have three years relevant and current industry experience (the tasks undertaken require evidence of competence in cookery, maths and English)

Have an IELTS score of at least 5.5 with no band score lower than 5.0, or NZQA approved equivalent if English is your second language

Career opportunities

Restaurant Sous Chef
Hotel Sous Chef
Cafe Head Chef
Medical Facility First Cook
Industrial Catering Sous Chef
Catering and Events Junior Sous Chef
Rest home First Cook

Intake dates

22 January, 16 April, 9 July, 1 October

Duration

50 weeks including 10 weeks of holiday



Hospitality

WHY CHOOSE HOSPITALITY?

Hospitality is exciting! Whether it's serving coffee at an artisan cafe or providing silver service at a top end restaurant, hospitality staff are always in demand. A qualification in hospitality will ensure that you stand out in one of the country's most rapidly growing industries.

QUALIFICATIONS

New Zealand Certificate in Food and Beverage Service (Restaurant Services and Barista) Level 3

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

New Zealand Diploma in Hospitality Management Level 5



New Zealand Certificate in Food and Beverage Service

(with strands in Café Service, Bar Service and Barista) Level 3

This programme is designed to prepare you for work as front line service personnel in cafes, restaurants, bars, clubs and other hospitality environments in entry-level positions.

What will I learn?

This practical programme is the perfect introduction to kick-start your hospitality career.

You'll learn about café service, how to prepare and serve alcoholic beverages, make café-style coffees and lots of other practical skills. If you want to train for a great career, this is where you need to start. After graduating from us you'll be ready to tackle higher-level study or get an entry-level hospitality job.

Entry requirements

Candidate must be 16 years or older

Have the minimum requirements of the NZMA placement assessment, if without formal qualifications

Have an IELTS Score of at least 5.0, with no band score lower than 5.0, OR alternative NZQA approved proficiency outcomes for entry at level 3 OR an equivalent score on the NZMA English Language entry assessment

If you do not meet these requirements, but are over 20 years of age, you may still be enrolled if the motivation and the skills needed to succeed in the programme are shown. Please note that you should be physically able to complete the practical components of this programme, in line with health and legal requirements.

Career opportunities

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

Cafes
Restaurants
Bars/Pubs/Clubs

Intake dates

30 January, 16 July

Duration

20 weeks including 2 weeks of holiday

"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 to be successful."

Yvette Kim, NSIA Graduate

New Zealand Certificate in Food and Beverage Service

(with a strand in Restaurant Service) Level 4

This programme expands on the Level 3 Certificate and will provide you with the advanced skills you will need to monitor and maintain food and beverage operations in a range of outlets such as cafes, restaurants and bars.

What will I learn?

Get ready to take your hospitality skills to a new level.

Learn advanced food service skills for the restaurant environment, find out how to set up a hospitality event and get your Licence Controller Qualification. This programme will give you an edge in your job search, showing future employers that you can apply your skills in a variety of hospitality environments.



HOSPITALITY

Entry requirements

Candidate must be 16 years or older

Have the minimum requirements of the NZMA placement assessment, if without formal qualifications

Have an IELTS Score of at least 5.5, with no band score lower than 5.0, OR alternative NZQA approved proficiency outcomes for entry at level 4 OR an equivalent score on the NZMA English Language entry assessment

If you do not meet these requirements, but are over 20 years of age, you may still be enrolled if the motivation and the skills needed to succeed in the programme are shown. Please note that you should be physically able to complete the practical components of this programme, in line with health and legal requirements.

Career opportunities

Bar Tender
Duty Manager
Cafe Supervisor
Senior Waiter/Waitress
Wine Company Representative
Bar Manager

Intake dates

30 January, 16 July

Duration

20 weeks including 2 weeks of holiday



New Zealand Diploma in Hospitality Management Level 5

This programme aims to produce graduates ready to step into roles in a junior/entry-level management or supervisory level within the hospitality industry. You will get the opportunity to be in charge of NSIA's Training Restaurant 'Orange' on a regular basis during your practical modules. This will provide you with cash handling, function, restaurant service, and barista skills.

What will I learn?

Introduction to management practices: You will be introduced to the central philosophies of facilities and resource management, operating procedures and compliance requirements. The practical time is dedicated to the application of the skills and knowledge that you learn in theory.

Building food service teams: You will focus on developing and maintaining effective teamwork and the management of staff relationships within a hospitality team.

Staff training and food and beverage menu development: You will become proficient in developing food and beverage menus that meet cost requirements and the management of staff training processes.

Marketing and event management: The final term will provide you with key marketing and sales tools for hospitality products and services. You will be given the opportunity to apply your team leadership capabilities through event management.

Entry requirements

Candidate must be 18 years or older

Have completed NCEA Level 2 (or higher) - *a New Zealand Certificate in Hospitality (Level 4) from a New Zealand TEO is an advantage*

Have an IELTS score of at least 5.5 with no band score lower than 5.0, or NZQA approved equivalent if English is your second language

If you do not meet these requirements, but are over 20 years of age, you may still be enrolled if the motivation and the skills needed to succeed in the programme are shown. Please note that you should be physically able to complete the practical components of this programme, in line with health and legal requirements.

Career opportunities

Head Barista/Cafe 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

22 January, 9 July

Duration

50 weeks including 10 weeks of holiday



Baking

WHY CHOOSE BAKING?

Baking is one of the oldest professions in the world. It is very creative and innovative and demands commitment, a dedicated attitude and a passion for food. Qualified bakers are in demand in a range of environments including cafes, restaurants, hotels, bakeries and supermarkets. So if you have an interest in cakes, pastries, dough and bread then read on!

QUALIFICATIONS

New Zealand Certificate in Baking
(Generalist) Level 4

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



New Zealand Certificate in Baking

(Generalist) Level 4

This programme is designed to introduce you to the practical knowledge and theory behind working in a commercial bakery including the production of specialty breads and doughs, as well as a variety of sweets.

What will I learn?

Personal safety, basic ingredients, equipment and materials knowledge, basic bread:

You will be introduced to the ingredients and materials required for baking basic bread. You will learn about personal safety within a baking environment and gain a practical understanding and experience of measuring and working to baking specifications, to produce basic bread products.

Workplace safety and operations, specific ingredient knowledge, baking methods and specialty breads:

You will gain an understanding of workplace safety and operations, as well as knowledge of costing in relation to yields and losses. You will gain experience in production, baking methods and techniques, as well as controlling and maintaining quality.

Workplace safety records, bakery science, bakery techniques, baked small goods and cakes:

You will make a wide variety of production breads, artisan breads, cakes and gateaux, biscuits, slices and candies to build confidence in methods and techniques. This will include work safety, maintaining cost control, achieving profits, balancing recipe proportions and quality control.

Bakery production and systems, quality control, product pricing and sweets:

You will learn about workplace interactions such as being part of the team, managing and producing products to sell to your customers. You will gain knowledge in how to respond to product and process faults to ensure quality control of baked products and systems. You will learn about how to cost different bakery products and in practical classes you will prepare and bake a variety of sweets.

Entry requirements

Candidate must be 17 years or older

NCEA Level 1 or equivalent, or have industry experience. An interview may be required.

Have NCEA level 1 or equivalent, or have industry experience and if English is a second language an IELTS (Academic) score of at least 5.5, or NZQA approved equivalent

Career opportunities

Employment opportunities include bakery and patisserie work in:

- Bakeries
- Supermarkets
- Specialised and artisan bakery stores
- Cafés
- Restaurants
- Bakery product manufacturers

Intake dates

22 January, 16 April, 9 July, 1 October

Duration

50 weeks including 10 weeks of holiday

"I am very excited to see what my future will bring in the culinary industry. I am very lucky to have had the support from the chef tutors within NSIA who have helped me gain confidence as a chef."

Olivier Ho, NSIA Graduate

New Zealand Diploma in Cookery

(Advanced) (**Patisserie** Strand)
Level 5

This programme expands on the Level 4 Certificate and will provide you with increased capability in advanced patisserie techniques. It is also ideal for those with some experience in baking, who have gained the basic skills to go straight to diploma level.

What will I learn?

Bakery management: You will learn the skills required to manage a bakery, including human resources, managing staff relationships and applying staff strategies to meet performance targets. Manage operating procedures and compliance requirements for operational roles.

Develop baking products: You will assess the opportunity for developing new patisserie and yeast goods, through research you will develop specifications and recipes to trial new products. You will assess the quality of the products which will include consumer feedback and sensory evaluation. You will adjust product specifications accordingly and produce work schedules to produce a new product in a bakery.

Plan and monitor workflow: You will analyse and evaluate the layout and workflow of a commercial bakery, including the purchasing and stores management of the supplies used within a commercial bakery.

Produce advanced baking products: You will 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.



Entry requirements

Candidate must be 17 years or older

Have completed NCEA Level 2 including eight Level 2 credits in a language rich subject

OR have completed the New Zealand Certificate in Cookery or Bakery (Level 4), or equivalent

OR have three years relevant and current industry experience (the tasks undertaken require evidence of competence in cookery, maths and English)

Have an IELTS score of at least 5.5 with no band score lower than 5.0, or NZQA approved equivalent if English is your second language

Career opportunities

Employment opportunities include bakery and patisserie work in:

Bakeries

Supermarkets

Specialised and artisan bakery stores

Cafes

Restaurants

Bakery product manufacturers

Intake dates

22 January, 1 October

Duration

50 weeks including 10 weeks of holiday

What to do next!



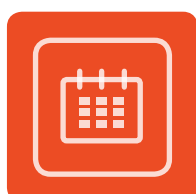
Choose your course



Check the enrolment requirements



Fill out an enquiry form on our website
and one of our Course Advisors will be touch



Schedule an interview



Enrol!

Entry requirements

Please see individual course pages for information on entry requirements as these differ depending on your programme of choice.

Programme dates

Please refer to our website for all intake dates. NSIA reserves the right to cancel or amend programme streams and holiday dates.

Fee protection

Students' fees will be held in a trust, called the Public Trust, in compliance with section 236a of the Education Act (No4) 1991. The Public Trust is a government owned trust company. For more information on fee protection call **0800 494 733** or visit **www.publictrust.co.nz**.

Student loan scheme

Please contact your Course Advisor for full information and assistance with your application for student loans and allowances. Alternatively you can contact StudyLink on **0800 88 99 00** or apply online at **www.studylink.govt.nz**.

International students

This prospectus contains course information for domestic students only. If you are an international student interested in enrolling at NSIA, please email **admissions@acgedu.com** or visit our website for more information. NSIA complies with the Code of Practice for the Pastoral Care of International Students.





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