

Bakery





'WelTec is incredibly welcoming. I really enjoyed the small classes and the hands-on content.'

Johnty



Baking and Cookery



Owner, Lucid Chocolatier

As a child Johnty loved being in the kitchen, particularly baking with his mum. Today, Johnty is creating the chocolate for his business in the same family kitchen he once learned to cook in.

Johnty's passion for cooking was re-ignited when he went flatting and started cooking for himself more. He was part way through his fine arts degree when his mum took him to WelTec to take a look around. He saw students furiously chopping vegetables in their whites and knew immediately that's what he wanted to do.

The small class sizes and hands-on style of learning is what made Johnty choose WelTec. When he started his programme, he was met with welcoming and supportive tutors.

"At WelTec, I learned a lot of basic industry knowledge that I would have struggled to get anywhere else. The tutors helped me find my first jobs which paved the way for where I am today."

One skill Johnty learnt was the art of tempering chocolate – it's not as simple as it looks, and it's only taught in a few places in New Zealand. Learning the proper technique has saved Johnty thousands of dollars on tempering machines, and added an artisanal value to his business.

After working in two patisseries and a chocolate shop, Johnty realised he wanted to start his own business, Lucid Chocolatier. With the skills he learned at the chocolate shop and Whitireia, Johnty was ready.

At Lucid Chocolatier, Johnty is able to express his creativity, experimenting with the roast profile, the origin, the aging, and the conching, to produce a wide variety of artisanal chocolate.

Johnty encourages anyone with a real passion for bakery or cookery to study - "If you've got the passion for it, follow it. It could take you amazing places."

Follow the QR code below to read the full story.



Whitireia and WelTec hospitality and cookery programmes return to Petone campus

Published on 22 February 2024

WelTec's hospitality programmes have returned to the original Kensington Avenue hub in Petone.

The decision to leave the previous location on Cuba Street in Central Wellington came about following the end of the lease and a willingness to be joined up with other tutors and students on a WelTec campus in a community central to the Wellington region.

"Re-creating our hospitality hub on the Petone campus will draw students from a wide catchment in the Wellington region," says Mick Jays, Head of School, Creative and Hospitality.

"It is on street level and has parking, making it more accessible for our students and creates a better link to the campus and surrounding neighbourhoods. We have upgraded the site significantly to create three cutting edge industrial teaching kitchens and a service kitchen and as part of the return, the training restaurant and cafe, along with a new pop-up bakery, will be open to the public on certain days of the week."

"Having the students practice their cookery and hospitality skills in our on-campus eateries will be fantastic experience for them and will connect them nicely to the 'foodie' hub of Petone," says Ben Shadbolt, who is leading the project..

"Hospitality is now so much more than cookery. The flexibility in course offerings allows student to 'earn while they learn' and leads to a diversity of careers."

"Most of our managed traineeship chef students will already be working, getting qualified while they continue to work. Hospitality level 3 can either be done full time for 17 weeks or two days a week for 34 weeks. The diploma in Hospitality Management level 5 and the Diploma in Cookery level 5 occupy students two days a week allowing students time to work and get on-the-job experience. We also offer a food and beverage level 4 qualification delivered one day a week over 17 weeks with 12 hours on-the-job training.

"As part of helping students into work or work experience during or following their study, we link locally and regionally with employers which span a wide range of food service, food production, restaurants, hotels, aged care and conference centres," says Ben.

Commenting on the move, Tony Parun, director of Petone-based food company, Brezelmania commented: "We have a longstanding and very good relationship with WelTec with many graduates successfully take up jobs with us. Petone is a vibrant place with many food businesses and restaurants, I think it is a great area for WelTec to run its hospitality programmes from here."

Helen Lim studied level 3 Hospitality at the WelTec Cuba Street Campus. She is now studying level 4 Cookery at the relocated site in Petone, and is enrolled for further hospitality studies into level 5 starting in March.

"I am excited to be working toward my diploma in hospitality at WelTec and by the time I am complete I will have some knowledge of both cooking, as well as the business side. The new Petone hub for my WelTec study is friendly and I like that there is parking."



Māori and Pasifika Trades Training

Ākonga Māori and Pacific looking to learn a trade can apply for a Māori and Pasifika Trades Training (MPTT) scholarship to cover full fees and course-related costs.

Tautoko while studying

Māori and Pasifika Trades Training scholarship students are supported by both Te Pūkenga - Whitireia and Te Pūkenga - WelTec through the Tamaiti Whāngai team.

The Tamaiti Whāngai team will support you with mentoring, goal setting, pastoral and cultural support. You'll have the opportunity to get your drivers license, site safe, and first aid certificates. The dedicated Tamaiti Whāngai Job Brokers have close links with employers and industry and will assist you to find an apprenticeship and/or employment.

Programmes where you can get a Māori and Pasifika Trades Training scholarship include - Automotive, Bakery, Collision Repair, Construction, Electrical Engineering, Hairdressing, Makeup and Skincare, Mechanical Engineering, Plumbing, Gasfitting and Drainlaying, Painting and Decorating, and Tiling.

Job Brokers

Our Tamaiti Whāngai Job Brokers have close with employers and have information of available jobs for MPTT ākonga.

We thank our iwi partners, Te Rūnanga o Te Āti Awa and Ngāti Toa Rangatira as well as our Pasifika partner, Mafutaga Faifeau Samoa for the support they provide to our Māori and Pasifika Trades Training scholarship students.

Scholarship criteria

You need to meet the entry criteria for the programme you are enrolling in and be:

- of Māori or Pacific decent
- 16-40 years old at the start of your study
- a New Zealand citizen or permanent resident
- able to meet the entry requirements for your programme

We want you to be passionate and show that you are motivated to succeed.

Get in touch

✉ twa@weltec.ac.nz



Job Brokers Tui and Tame

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

📖	Level 4
🕒	1 year, full-time
📅	10 Mar 2025 (Petone) 23 Jun 2025 (Petone)
💰	\$7,728 (indicative for 2025 intake)

Gain advanced baking and patisserie skills and open a world of job opportunities. Work with advanced doughs, pastries and decorative mediums to produce sale-ready quality bakery and patisserie items. Grow your capability to work as part of a commercial bakery team, by getting real experience in a bakery or patisserie environment.

What you will learn

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.

- 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

Career options

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

Entry requirements

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.

Find your country's [equivalent academic entry requirements here](#)

*For fee exclusions, please see our [terms and conditions](#).

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

Disclaimer: The information contained in this document is correct at the time of print. Whitireia and WelTec | Te Pūkenga reserves the right to cancel or postpone any of the programmes, and shall not be liable for any claim other than the proportion of programme fees that the cancelled portion bears. Some programmes may be dependent upon formal approval from NZQA (New Zealand Qualifications Authority), TEC (Tertiary Education Commission) funding allocation, and the number of enrolments. As part of the NZQA targeted review of all Level 1-6 New Zealand qualifications, there may still be changes to some programmes starting in 2024. Fees, programmes, entry and selection criteria, and dates, are subject to change. Please check the relevant programme pages at whitireiaweltec.ac.nz for up-to-date information and full entry regulations before applying to enrol. Information regarding English language requirements is available on each course page at whitireiaweltec.ac.nz.