



International Prospectus



 **ignitecolleges**

To learn more call us now on
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ignitecolleges.ac.nz



Welcome to Ignite Colleges

Home to 500 students from New Zealand and overseas, and Auckland's most innovative cookery and hospitality school.

We are a highly-respected tertiary education provider with a warm and friendly campus in the heart of Manukau, Auckland. If you want to train as a chef or hospitality professional while living in one of the world's favourite cities, we are the perfect choice.

Our top-quality programmes are NZQA-accredited, and you'll be taught by some of the finest industry experts in the country. Classes are small, facilities are first-rate, and the environment is caring and supportive.

Learn practical skills in our campus café, bar and state-of-the-art kitchens, and gain the work experience you need, to be in high demand with employers. We also offer exclusive pathways that will ignite your career, including internships at some of Spain's most famous Michelin-starred restaurants.

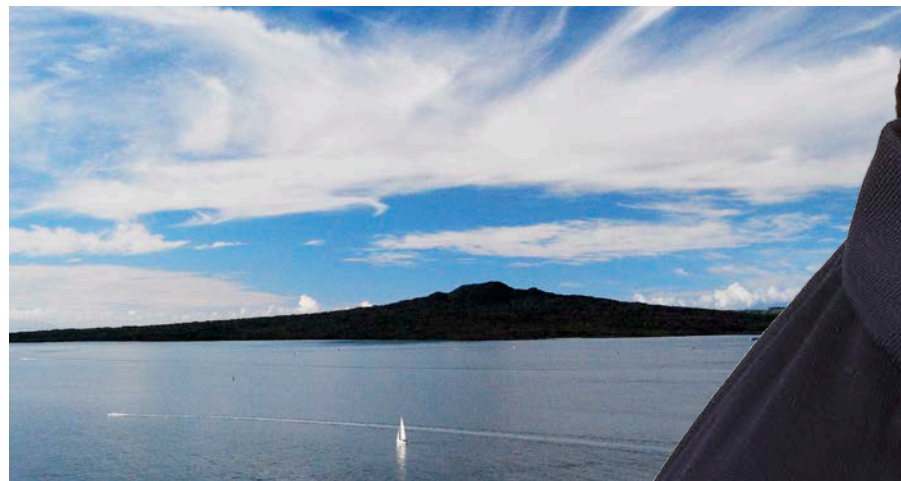
If you are looking for a unique and rewarding international study experience, you'll find it here with us, at Ignite Colleges.









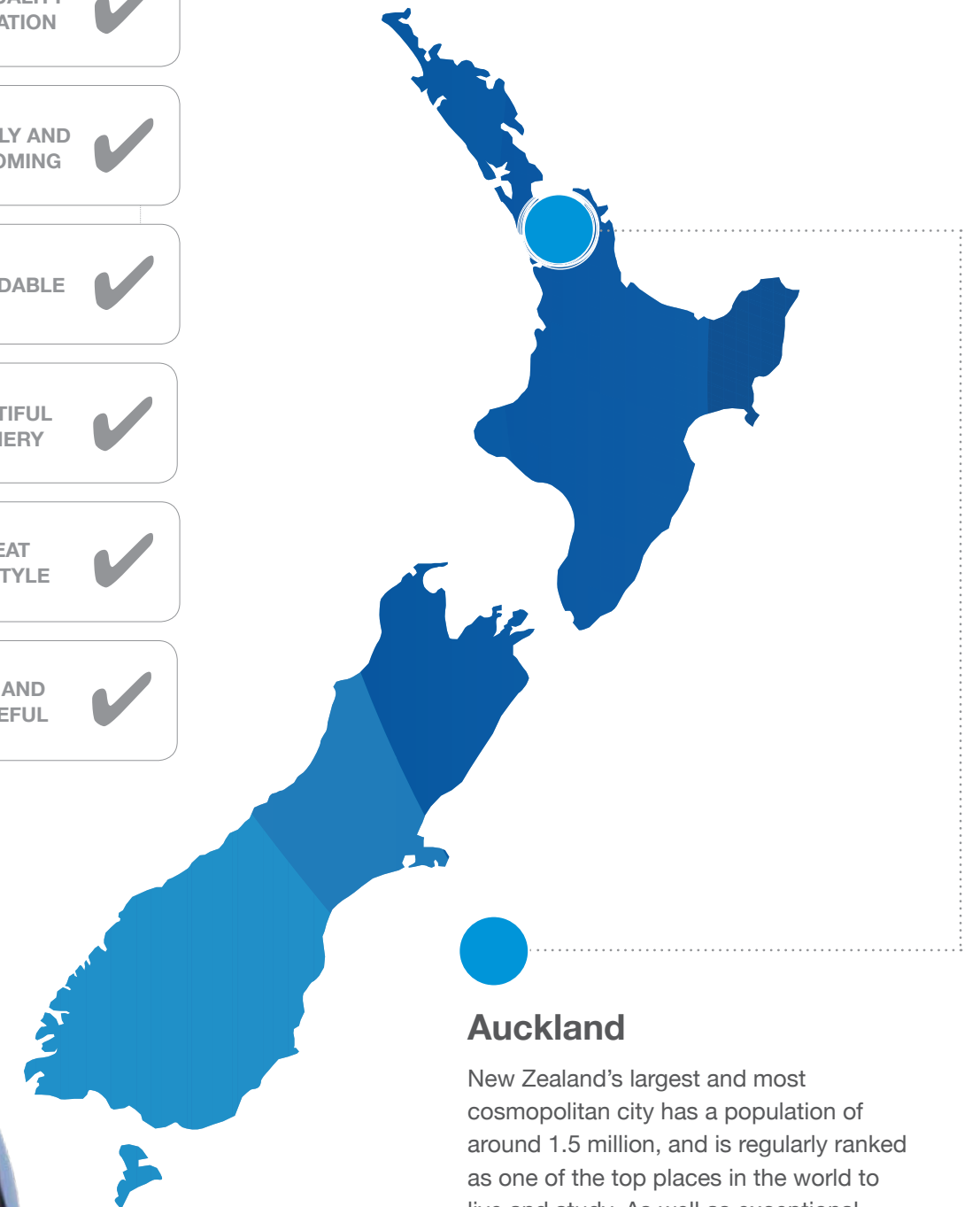
Why New Zealand?

New Zealand is a favourite destination for international students from all over the world - and it's not hard to see why.

It is politically stable, affordable, with a top-quality education system - and it's one of the safest countries on the planet. In New Zealand unrivalled natural beauty sits side by side with a thriving economy, in a friendly melting pot of vibrant cultures. People of all nationalities are welcomed here, and encouraged to innovate, inspire and strive to reach their full potential.



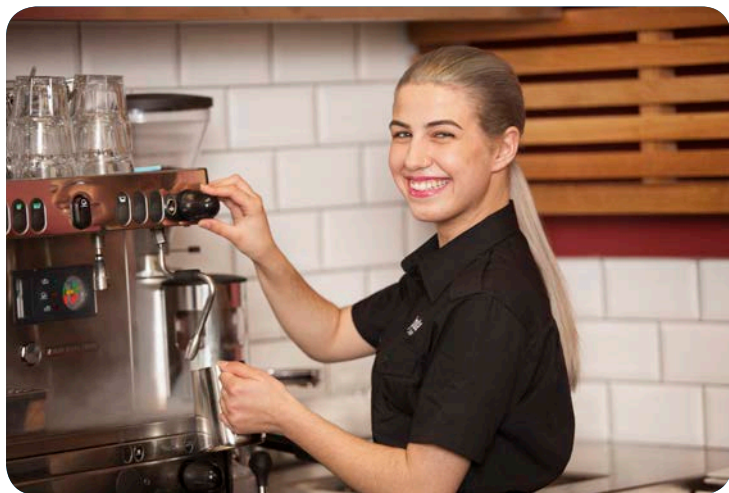
-  TOP QUALITY EDUCATION ✓
-  FRIENDLY AND WELCOMING ✓
-  AFFORDABLE ✓
-  BEAUTIFUL SCENERY ✓
-  GREAT LIFESTYLE ✓
-  SAFE AND PEACEFUL ✓



Auckland

New Zealand's largest and most cosmopolitan city has a population of around 1.5 million, and is regularly ranked as one of the top places in the world to live and study. As well as exceptional educational facilities, you have world-class restaurants, bars and entertainment, plus your pick of adrenalin-pumping outdoor activities, from yachting and surfing, to hiking and horse riding.

Auckland is New Zealand's economic hub, and with that comes a plethora of job opportunities for locals and international students alike. You can work while you study and gain valuable industry experience as you build your skills and grow your career.



Level 4 - Culinary Arts Programme



Turn your talent into a career with our Level 4 Culinary Arts Programme.

- Hands-on training in state-of-the-art commercial kitchens
- Master challenging restaurant-quality dishes
- Learn innovative culinary skills from top chefs
- Gain industry experience through our internship programme

Who can enrol?

If you want to enter the cookery sector as an intermediate level chef, you will be perfectly placed with this qualification. The programme is available to students 18 years of age and above. You'll need an IELTS score of 5.5, with no band lower than 5.0.

What will I learn?

This hands-on programme teaches you complex culinary skills that will take your career to new heights. Learn how to prepare, cook and present restaurant-quality dishes, and gain real workplace experience with a culinary arts internship. You'll never look back!

Programme content includes:

- Complex soups
- Complex meat, seafood, fish and poultry dishes
- Complex hot and cold desserts
- Complex pastry and larder dishes
- Food safety

What qualifications will I gain?

New Zealand Certificate in Cookery Level 4

Where will this take me?

With this qualification, you will have the knowledge, skills and confidence to gain an intermediate level chef role – or take your training further and study Level 5.

Complete an 80 hour internship with an industry partner



Level 5 - International Diploma in Advanced Culinary Arts



Our International Diploma in Culinary Arts is your recipe for success.

- Learn innovative culinary skills from Olympic chefs
- Train in state-of-the-art commercial and science kitchens
- Create incredible dishes that will set you apart

Who can enrol?

If you are 18 years or older and aspiring to become a senior chef, this is the ideal qualification. You'll need an IELTS score of 5.5, with no band lower than 5.0.

What will I learn?

Gain the culinary skills you need to make it to the top in this competitive industry. Create innovative international dishes in our boutique-style training kitchens and learn from globally-acclaimed chefs.

Programme content includes:

- Advanced preparation, cookery and presentation of larger dishes
- Advanced planning and production of meat, poultry and fish dishes
- Advanced dishes and menus for events, functions and commercial kitchens
- Level 5 is a 5 year course, reduced to one year if you have completed our Level 4 Culinary Arts Programme
- Management of operating procedures, compliance requirements and staff relationships
- Regional cuisine
- Artisan products
- Profitability Management
- Complete your LCQ certificate and give yourself an advantage

What qualifications will I gain?

New Zealand Certificate in Cookery (Level 4)

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

Where will this take me?

This qualification can take you all the way! You'll have the skills to create advanced dishes in any professional kitchen – and the industry experience to back it up. This is your golden ticket to a senior chef role anywhere in the world.

Plus, you'll complete a 160 hour internship with an industry employer, including options to work at a Michelin-star restaurant in Spain!

* Level 5 is a 2 year course, reduced to one year if you have completed our Level 4 Culinary Arts Programme.



Level 6 - International Diploma in Hospitality Management



Our International Diploma in Hospitality Management is your ticket to manager, supervisor and team leader roles in the booming global hospitality sector.

- Develop management skills in a bar, café and restaurant
- Gain valuable work experience
- Gain your LCQ (Licence Controller Qualification)
- Connect to hospitality employers and find a great job

Who can enrol?

If you are 18 years or older and want to work as a manager, supervisor or team leader in the food and beverage sector, this is the programme for you. You'll need an IELTS Academic score of 6.0, with no band lower than 5.5.

What will I learn?

Build high demand skills in managing food and beverage establishments and gain plenty of work experience in our campus café and bar. Try your hand at being a manager, supervisor or team leader during our regular functions and take your hospitality career to new heights.

Programme content includes:

- Hospitality and tourism
- Managing food and beverage services, events and staffing
- Managing hospitality businesses and finances
- Host responsibility in licensed premises
- Wine and beer knowledge and service skills

What qualifications will I gain?

NZ Diploma in Hospitality Management (Level 5)
NZ Diploma in Hospitality Management (Level 6)
LCQ (Licence Controller Qualification)

Where will this take me?

This industry-respected qualification will lead you into a management role in a hospitality establishment, not only in New Zealand, but anywhere in the world. You will graduate with the skills, the knowledge and the experience to thrive in this dynamic industry.

Plus, you'll have the opportunity to complete an internship at a Michelin-star restaurant in Spain!



Level 5 - Diploma in Aged Care and Disability Practice



Our Diploma in Aged Care and Disability Practice is your ticket to manager, supervisor and team leader roles in the booming aged care and disability sector.

- Develop leadership, teamwork and communication skills for aged care or disability facilities
- Gain valuable work experience
- Gain highly valued practical skills
- Connect to health employers and find a great job

Who can enrol?

If you are 18 years or older and want to work as a manager, supervisor or team leader in the health sector, this is the programme for you. You'll need an IELTS Academic score of 5.5, with no band lower than 5.0 and either hold a Level 3 qualification in health and wellbeing or equivalent or have related work experience

What will I learn?

Build high demand skills to lead a team in the health sector. A work placement during your study will provide valuable experience and connect you to potential employers to kick start your health career.

Programme content includes:

- Person-centred support for people with complex needs
- Dementia support and care
- Cultural competencies
- Leadership and communication skills
- Medical conditions and their impact
- Managing health and safety in the workplace
- Health models and approaches for patient support
- Work experience

What qualifications will I gain?

NZ Diploma in Health and Wellbeing (Practice) (Level 5)

Where will this take me?

This industry-respected qualification will lead you into a management role in the aged care and disability sector, which is a very fast growing sector in New Zealand and in developed countries.

Plus, you'll have the opportunity to complete a 5 - week work placement at an aged care or disability facility!



Why choose Ignite?

Exceptional Tutors



Our hospitality and cookery tutors are at the top of their field. That means you'll be learning from the best, to industry standards. They know the skills today's employers want and will ensure you graduate work-ready, and on a pathway to success.



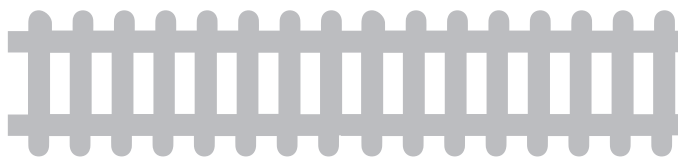
Recognised Qualifications

All our programmes are approved by NZQA (the New Zealand Qualifications Authority) and are highly-respected by industry and employers. Our qualifications will take you places, both in New Zealand and overseas.



Category One School

Ignite Colleges is a Category One school, so you'll be training with the best.



Close to public transport

Our Manukau campus is very close to the train station making it very accessible.



Work Experience

Throughout your course you'll be building your skills in our on-site café 'Study Break' and working at a wide range of functions and events both on and off campus. Industry experience is a big part of all our programmes, so we'll also get you out into the workplace to gain a taste of real life in the industry.



Internships

You will even have the chance to complete an internship at a top Michelin-starred restaurant in Spain. This opportunity is not on offer at any other cookery school in the country.

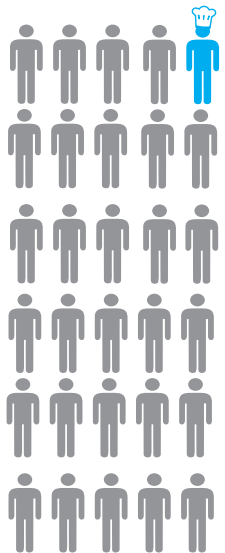
Small Classes

Classes are small with a maximum of 20 students. That means you get the support and personal attention you deserve, and the time to master additional skills that will set you apart, like beer making and tea pairing.



State-of-the-art Facilities

Practical training takes place in our student-run café, bar, barista room and brand new kitchens, which feature the latest modular equipment, sustainable food waste systems, and a high-tech lighting system. The only kitchen of its kind in the country, we even have a specially-designed science kitchen where you'll conduct culinary experiments!



Great Job Opportunities

With your Ignite Colleges qualification, and the work experience you gain during your studies, you will be in high demand with employers. It is estimated that by 2025 visitor numbers to New Zealand will be close to 5 million, and thousands more chefs and hospitality professionals will be needed. If you've got talent, passion and a qualification, your future is golden.

Here's What Our Students Say...



"I've been working in the hospitality industry for many years, and I have experience running my own kitchen and training staff – but I need to get my qualifications so I can keep moving up in the industry."

"There's lots of variety, lots of fun, and lots of hands-on training when you study cookery at Ignite Colleges. Every Tuesday we have carving classes with a world-class award-winning Taiwanese fruit and vegetable carver plus we get lots of opportunities to gain experience. Recently we cooked at an Expo at the ASB Showgrounds and we are about to start in-house competitions to find out which students will get to compete in the upcoming NZ Hospitality Championships."



Angela Scrivener

"I love the fact that Ignite has its own café, so I'm gaining work experience and improving my skills every day. Sometimes I work as a barista in the café and other times I make the food."

I love it all! And the best part is, once I graduate and get a job, I'll be able to slot right in because I'll know exactly what I am doing."



Vaine Tutai Marsters

Ignite your passion!

Complete your application. It's simple!

01

Choose your programme

Information on our entry requirements can be found at **www.ignitecolleges.ac.nz**

02

Supporting documentation

You will need to supply:

- ✓ A certified copy of your academic results
- ✓ A certified copy of your English test results
- ✓ A certified copy of your passport

03

Apply through one of our agents

Visit one of our approved agents and they will help you through the necessary steps (see our website for registered agents in your country)

04

Accept your offer

You will receive an offer letter from us once your application is approved

Have a question?

Email us on **info@ignitecolleges.ac.nz**
or call us on **+64 9 269 0570**.