

CHEF TRAINING

Te Tupu Tahi



restaurant
association
of new zealand



North Tec
TAI TOKERAU WĀNANGA





START YOUR CAREER NOW



Te Tupu Tahi has been developed by the Restaurant Association and NorthTec after recognising a need to grow and develop the hospitality industry in Te Tai Tokerau. Te Tupu Tahi represents ‘to grow together or simultaneously’ growing the akōnga/employee as well as the business by upskilling the employee to gain a sense of accomplishment, increase industry knowledge, gain a NZQA qualification and therefore be a more valuable asset to the business itself.

Trainees/Māhuri will be supported in their workplace, by the Restaurant Association Te Tupu Tahi coordinator and by NorthTec’s Kaiako/tutors. This will enhance the workplace learning and focus predominantly on students acquiring underpinning knowledge to integrate with their practical workplace learning experiences.



Why?

Earn While You Learn
Pastoral Care
Gain Experience
Funding Options

“Te Tupu Tahī is not just an apprenticeship programme, it’s so much more...”



INTRO

For the māhuri to complete this certificate programme successfully, the employer will need to commit to releasing the employee for the allotted practical lessons and assessments taking place at Raumanga campus in Whangarei.

In collaboration with both the employer and employee, a full schedule will be given to the māhuri in consultation with the employer at the beginning of the programme advising when the māhuri will attend class. Māhuri are also expected to engage in online self-directed learning for most of the theory work in this programme.

WHAT ARE THE EMPLOYEE BENEFITS?

- 01.** Gain a NZ Certificate/Diploma qualification.
- 02.** Gain valuable experience and knowledge from NorthTecs talented chefs with many years of industry experience.
- 03.** Gain experience working in NorthTecs fantastic commercial kitchen.
- 04.** You will be provided with a uniform, tools of the trade and resources while you study.
- 05.** Funding opportunities available.
- 06.** Flexible study programme to fit in with your workplace schedule and co-designed with you.
- 07.** Support, guidance and pastoral care provided by our Te Tupu Tahi Traineeship Coordinator throughout your training.
- 08.** The programme can be designed for any level of experience from someone new in the industry to the more experienced employee.

01. Te Tupu Tahi Coordinator makes contact with Employer and potential māhuri.
02. Coordinator schedules meeting with māhuri and employer to discuss Te Tupu Tahi.
03. Coordinator to meet face-to-face to complete Study Ready Questionnaire & Pre-Enrolment Checklist for the māhuri.
04. Coordinator and NorthTec Kaimahi to evaluate māhuri experience, consult employer about what skills māhuri needs to develop.
05. Coordinator schedules meeting with māhuri & employer to discuss potential programmes of learning and time commitments.
06. Once programme of study is agreed upon, coordinator to send schedule and contract to māhuri & employee
07. Māhuri & employer sign contract and return to Coordinator
08. NorthTec Kaimahi to enrol māhuri on programme.
09. Congratulations! Māhuri begins programme of study!



YOUR JOURNEY



**To Discuss this Opportunity Please
Contact the Te Tupu Tahi Coordinator**

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