

HOSPITALITY TRAINING

te tupu tahi

cookery and f&b work-based training





START YOUR CAREER NOW



Te Tupu Tahi is a workplace-based training programme 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 means ‘to grow together or simultaneously’ supporting the ākonga/employee to grow, as well as the business, by up-skilling the employee to increase industry knowledge, gain a NZQA qualification, gain a sense of accomplishment, and therefore be a more valuable asset to the business itself.

This unique programme is designed to enhance learning by focusing on students acquiring underpinning knowledge to integrate with the practical workplace learning experiences already being developed on the job.

Trainees/māhuri are supported in their workplace by the Restaurant Association Te Tupu Tahi coordinator and by NorthTec’s kaiako/tutors for practical workplace learning experiences.



Why?

- Earn while you learn
- Get support and guidance
- Get qualified
- Tailor your learning
- Funding options available

“The course was awesome; a great tutor and environment. We enjoyed learning new things and studying with all different age ranges. I have gained confidence in myself, in the kitchen, and around others”

- Kristine Harris, Kaitaia



ABOUT THE TRAINING

In consultation with both the employer and employee/māhuri, the Te Tupu Tahī Coordinator will develop a training schedule at the beginning of the programme which sets out when the māhuri will attend class. This will also enable the employer to schedule in advance the release of the employee for the allotted practical lessons and assessments taking place at either the Raumanga campus in Whangarei, and in Kaitaia.

During the programme the trainees/ māhuri will:

- Attend on-campus sessions.
- Be supported in their workplace
- Engage in online self-directed learning for most of the theory

Available training:

- NZ Certificate in Cookery (Level 3)
- NZ Certificate in Cookery (Level 4)
- NZ Certificate in F&B (Level 3)

WHAT ARE THE EMPLOYEE BENEFITS?



1. Earn a NZ Certificate qualification while you work.
2. Acquire valuable experience and knowledge from NorthTec's talented trainers, who have many years of industry experience.
3. Develop hands-on experience in NorthTec's exceptional commercial kitchen and restaurant spaces.
4. Receive a uniform, tools of the trade, and study resources throughout your training.
5. Access available funding opportunities.
6. Benefit from a flexible study programme designed to fit around your work schedule.
7. Get ongoing guidance and support from our Te Tupu Tahi Traineeship Coordinator.
8. Join a unique programme suitable for all experience levels, from industry newcomers to seasoned professionals.

HOW DOES THE EMPLOYER BENEFIT?

1. Receive ongoing support from the Restaurant Association and our Te Tupu Tahī Coordinator.
2. Help your staff to upskill at no cost to your business.
3. Achieve a stronger, more capable team with industry-recognised training.
4. Minimise business disruption as your employee's programme timetable is mapped out with your consultation.
5. Attract and retain staff by investing in their development.
6. Develop a team with new skills that add value to your business.
7. Support both new and experienced employees - the programme is suitable for all.



“My staff have gained confidence and are proud of what they are doing. Their knowledge improved a lot, which is great.”

- Daniel Fasnacht
Owner of Beachcomber Restaurant & Peek a Boo Restaurant, Kaitiāia.

THE TE TUPU TAHI JOURNEY

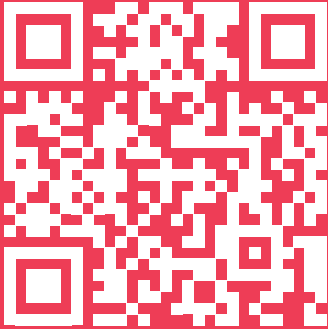
01. Te Tupu Tahi Coordinator makes contact and arranges meeting with both employer & māhuri to discuss the Te Tupu Tahi programme.
02. Once it has been agreed by both parties to proceed the coordinator will go through the enrolment process including contract, record of prior learning, funding and/or scholarship options and a gap analysis.
03. Coordinator will arrange for mahuri to meet NorthTec tutors and organise uniform and equipment.
04. Offer of placement will be presented by NorthTec to māhuri.
05. Once accepted course dates will be given to employer and māhuri.
06. The training begins! We'll be there to support you through the journey.



To discuss this opportunity please
contact the Te Tupu Tahi Coordinator



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out more**