

2027

Programme Handbook

NZ2102 NZ Diploma in Cookery (Advanced) (Level 5) with
Patisserie and Cookery Strands



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Nau mai ki Ara - Welcome to Ara

Kia ora

Welcome to the Faculty of Culture and Services.

We have a long tradition of providing quality training by inspirational mentors. Our goal is to advantage you with courses that matter alongside tutors that are here to help and guide you. They are committed to your success so when you graduate, you're confident, work ready and equipped to succeed.

We work closely with our professional industry colleagues ensuring our programmes are exemplars of contemporary best practice.

Our training, along with your smile, your special attention to detail and awareness of guests and clients' needs, make your time spent here truly worthwhile. You'll be applying what you're learning to real tasks and projects in environments that mimic real workplaces preparing you for a career both nationally and internationally.

As a learner, you have access to a range of Ara facilities and services that are aimed at supporting your achievement. I encourage you to make the most of the all the opportunities offered. I am confident that your commitment to your education will result in a successful and fulfilling career.

I wish you all the best with your studies this year.

Peter Sawyer

Dean - Faculty of Culture and Services / Te Waka Aronui
2027

Kia rite ki te ako Getting ready for study



Tō Rangi Tuatahi - Your First Day

Are you ready for your first day of class? Check out your start date and where you need to be.

Christchurch Study Information (February start)

Enrolment Period: 1 February 2027 – 5 November 2027

NZ2102 NZ Diploma in Cookery

Level: 5, **Duration:** 40 Weeks **Total Credits:** 120



Programme orientation, Group A – Cookery

Date: Monday 1 February 2027

Time: 9.00am – 12noon

Venue: U Block

Please wear tidy dress, and closed in shoes



Programme orientation, Group C – Patisserie

Date: Monday 1 February 2027

Time: 9.00am – 3.00pm

Venue: U202, U Block

Please wear tidy dress, and closed in shoes

Christchurch Study Information (July start)

Enrolment Period: 21 July 2027 – 26 May 2028

NZ2102 NZ Diploma in Cookery

Level: 5, **Duration:** 40 Weeks **Total Credits:** 120



Programme orientation

Date: Monday 21 July 2027

Time: 9.00am – 3.00pm

Venue: U Block

Please wear tidy dress, and closed in shoes

Enrolment Information

Programme Orientation

Orientation is compulsory for all learners. **International learners also need to attend an additional orientation.** You will meet staff and receive important information relevant to your studies, including logging into the Ara network.

Ara invites all new and returning learners and staff to join us for our Whakatau ceremony and official welcome.

Please feel free to contact us, if you have any queries related to the programme prior to this first session.

What we'll cover

- Welcome
- Programme overview
- Course details
- Campus familiarisation
- Policies and procedures
- ICT access
- Programme handbook and timetable
- Cross Credit/Credit Transfer Advice

Bring note taking items – pens and highlighters and a padlock (there are limited lockers available for learners)
Equipment requirements
For equipment requirements see [Appendix 1](#).

Ara Whakatau, your official welcome

You are warmly invited to attend the

official welcome to Ara for all learners, staff and whānau (family). The whakatau is a welcoming ceremony, similar to a pōwhiri, involving mihi (speeches), waiata (song) and will conclude with kai timotimo (light refreshments).

See [Whakatau ~ Welcome](#) for more details.

Logins

If you need assistance with logins etc, contact ICT ictservicedesk@ara.ac.nz or call 03 940 8800.

MyAra

With MyAra you can access everything you need in one place and with notifications to keep you updated. To access MyAra (from 21 days prior to your course beginning), you must have a current Ara network login and password (you can use [Ara Self-Service Password Reset](#) to activate your network account). When you first login to MyAra, it will prompt you to change your password. After that, it will ask you to enter more information such as your mobile phone number, personal email address or security questions. This information will be used to reset your password if you forget it.

Key information can be found on the MyAra app and website [MyAra](#), including:

- Learner email
- Your timetable, calendar, and attendance
- Your learner portal
- Moodle (from 14 days prior to your course beginning. you cannot login to Moodle until you have changed your password)

Bring Your Own Device (BYOD)

We strongly encourage learners bring a personal Wi-Fi capable device to connect to our network. Devices should be able to connect to the internet, run Office 365, support Microsoft Teams and have a keyboard.

Timetable information

All timetables are available on [MyAra](#).

How to find your way around

Campus maps can be found [here](#).

Parking and bus information

Campuses (excluding Manawa) have parking available. Payment and parking stickers may be required. Learn more about parking and biking or find out about bus services [here](#).

If you do not intend to study with us, let us know as soon as possible so you can be withdrawn and avoid any impact on future study.

Contact Us

To contact the Admissions and Enrolments staff, visit 'Admissions and Enrolments' on campus:
Monday – Friday, 8am – 4.30pm
0800 24 24 76 | info@ara.ac.nz

Kōreru Nui - Important Information

Programme Information Handbook

This handbook is heavy on detail and sometimes quite formal. There will be things you want to know and other things you will only refer to when something comes up.

Here are some quick highlights of what is in the following pages:

- The detail and the rules about the qualification you have enrolled in
- Ara expectations about how you will behave and what your rights are
- How Ara checks that you are a genuine student (like your attendance)
- A quick access guide to getting support
- How assessments work and the grades that are used
- The assessment regulations that could support you to pass and what forms to use (extensions, resits and more)
- Getting your results and going to graduation
- Key academic policies
- Health and safety information related to your study
- any after-hours access arrangements

Ask your tutor or Operations Administrator if you need help to find the information you are looking for.

Learner Information Handbook

We recommend that you read your Programme handbook in conjunction with the [Learner Information Handbook](#) (also available on MyAra) which has more detailed information about support and services available to learners at Ara.

Attendance

Experience has shown that if you attend regularly and participate in the class activities and assessments you are more likely to succeed. Full attendance and commitment are encouraged. You are expected to be punctual and must comply with the various behaviour and safety requirements of classrooms, workshops and labs.

For an International learner satisfactory progress is defined as 100% attendance and successful completion of 75% or more of your courses.

**Let Ara know when you are absent from classes or if you are sick.
Contact your tutor or advise the faculty by emailing:
HospitalityServices@ara.ac.nz**

Non-Engagement

Ara has processes to deal with learners who formally enrol here but do not “engage” with their studies. That is, if you do not attend and/or participate and/or submit assignments and/or sit assessments or only attend briefly or spasmodically and/or do not engage significantly.

Our faculty process follows these steps if you are a no-show at the start of teaching:

- 1** We will attempt to contact you 3 times and if we are not successful we will withdraw you (1) within 3 days if there is a waitlist of other learners who want to enrol, or (2) within 10% of the length of your enrolment (often 1 – 2 weeks)

- 2** You will receive an email, text or phone call asking why you have not been attending

- 3** There will be no academic or financial penalty from Ara but you could be overpaid by Studylink

Our faculty process follows these steps for disengaged learners:

- 1** The registers are checked and if your engagement and attendance is a concern, we will talk with you

- 2** You will receive an email or phone call asking why you have not been attending. You may receive a non-engagement letter

- 3** We will attempt to contact you 3 times

- 4** You may be placed on a Formal Academic Contract or withdrawn

- 5** You will receive a WD grade (after 10% of the duration of the course) or a DNC grade (after 80% of the duration of the course)

If you are struggling with attendance, we fully encourage you to talk this over as soon as possible with your tutor.

Drugs and Alcohol

In line with the expectations of many workplaces, Ara has procedures to ensure the health and safety of all learners, staff and visitors, while undertaking Ara activities.

Ara has **zero tolerance** for the misuse or abuse of alcohol and/or illegal/controlled drugs, possession and/or use of illegal/controlled drugs/substances, or intoxication on all campuses/learning sites.

Many learning activities involve high-risk situations where clear thinking, decision-making, and machinery operation need to be conducted safely. These activities cannot be compromised.

You can download the policy from [CPP506 Drugs & Alcohol Policy](#).

Artificial Intelligence (AI) Tools

When submitting work for assessment, you must adhere to Ara's Assessment and Academic Misconduct policies and not present AI such as ChatGPT as your own work. Learning Services have resources to help you learn to paraphrase or reference another person's work to avoid academic misconduct.

For more detail, please read the [Kā ture me kā tikaka - Policies & Procedures](#) section of this handbook.

Kā Raki whakahirahira - Important Dates

SEMESTER ONE

DATES

TERM 1

1 February - 26 March

Waitangi Day

Observed Monday 8 February

Whakatau

Wednesday 3 March

Good Friday

Friday 26 March

Easter Monday

Monday 29 March

Easter Tuesday

Tuesday 30 March

Term Break

29 March – 09 April

Anzac Day

Observed Monday 26 April

TERM 2

12 April – 11 June

King's Birthday

Monday 7 June

Matariki

Friday 25 June

MID YEAR BREAK

14 June – 25 June

SEMESTER TWO

DATES

TERM 3

28 June – 20 August

Term Break

23 August – 3 September

TERM 4

06 September – 05 November

Labour Day

Monday 25 October

Canterbury Anniversary

Friday 12 November

SEMESTER ONE 2028**DATES****TERM 1****January – March**

Good Friday

Friday 14 April

Easter Monday

Monday 17 April

Easter Tuesday

Tuesday 18 April

Anzac Day

Tuesday 25 April

TERM 2**April – July**

Kings Birthday

Monday 5 June

Matariki

Friday 14 July

Kā whakapātaka - Contact Details

Key Staff

Ryan Marshall

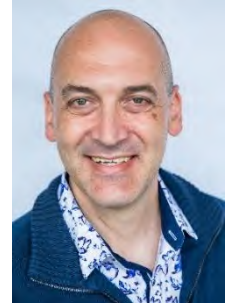
Portfolio Manager

(03) 940 8577

021 0811 4226

Room: U305

Ryan.Marshall@ara.ac.nz



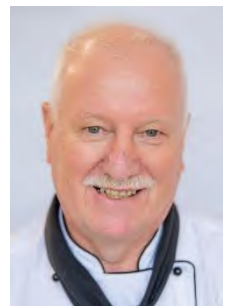
Stuart Goodall

Qualification Coordinator

(03) 940 8133

Room: U304

Stuart.Goodall@ara.ac.nz



Jill Goodwin

Operations Administrator

(03) 940 8193

Room: U117a/A231 (Christchurch)

Jillian.Goodwin@ara.ac.nz

Teaching Staff

Name/Location	Room	Phone	Email
Emily Cross Christchurch	U306	(03) 940 8213	Emily.Cross@ara.ac.nz
Adele Hingston Christchurch	U322	(03) 940 8741	Adele.Hingston@ara.ac.nz
Steve LeCorre Christchurch	U322	(03) 687 1816	Steve.LeCorre@ara.ac.nz
Mark Sycamore Christchurch	U322	(03) 940 8303	Mark.Sycamore@ara.ac.nz

Tō Akoako

Your study



Taipitopito akoraka - Programme Details

Programme Purpose

The purpose of this qualification is: -

- To provide competent employees for the hospitality sector who are able to work as chefs in senior positions producing advanced dishes in a professional kitchen.
- To establish standards of professional practice for advanced cookery that can provide customers with confidence in a range of hospitality environments.

Graduates will be able to plan, control and direct the day-today and long-term operations of a professional kitchen including supervision of staff. The strands in this qualification allow graduates to have advanced general cookery skills or to specialise in pâtisserie.

Graduate Profile

Graduates of this qualification will be able to:

- Apply staff management methods to meet service requirements in a commercial kitchen.
- Manage resources to control workflow and supplies in a commercial kitchen.
- Manage operating procedures and compliance requirements for operational roles in a commercial kitchen.

Graduates of the Cookery strand will also be able to:

- Plan, produce, and finish a broad range of dishes employing advanced preparation, cookery and presentation techniques in a commercial kitchen.
- Plan, develop, and design advanced dishes suitable for implementation in a commercial hospitality environment.

Graduates of the Patisserie strand will also be able to:

- Plan, produce, and finish a broad range of doughs, pastries, and sponges using advanced skills in a commercial kitchen.
- Plan, produce, and finish a broad range of desserts using advanced skills in a commercial kitchen.

Educational pathway

This qualification can build on the New Zealand Certificate in Cookery (Level 4). This qualification can lead on to higher-level qualifications in hospitality management.

Employment/Cultural/Community Pathway

This qualification when strengthened with the requisite experience leads to employment as chefs in senior positions producing advanced dishes in a professional kitchen.

Programme Regulations

- The New Zealand Diploma in Cookery (Advanced)(Level 5) with strands in Cookery and Patisserie is a one year full time equivalent programme of study requiring the successful completion of 120 course credits.
- The programme comprises 30 core credits and 90 compulsory course credits, with 120 credits at Level 5.
- Maximum completion time: 2 years. Any extension to this period requires a written application from the Dean of Faculty or delegate to the Culture and Services Board of Study for consideration.
- Ākonga showing insufficient academic progress will be supported and advised in accordance with APP511 Academic Support and Progression.
- The New Zealand Diploma in Cookery (Advanced)(Level 5) with strands in Cookery and Patisserie will be awarded to all ākonga who successfully complete all the requirements laid down by the Faculty of Culture and Services and approved by the Portfolio & Assurance Committee.
- The formal document certifying the award of this qualification will display the NZQCF logo, and the Ara seal. ("or developers name")

Mahere Ako- Programme Structure

Programme Matrix

Use the following table as a guide to the courses in your programme. You can find out how many credits each course is worth, and how many credits and courses you need to do to complete your study.

NZ2102 New Zealand Diploma in Cookery (Advanced) (Level 5)

Cookery strand

Code	Course Title	Level	Credits	Course Factor
Compulsory				
CKAC501	Advanced Cookery 1	5	30	0.2500
CKAC502	Advanced Cookery 2	5	30	0.2500
CKAC503	Advanced Cookery 3	5	30	0.2500
Core				
CKCP504	Capstone	5	30	0.2500
Total			120	1.0000

NZ2102 New Zealand Diploma in Cookery (Advanced) (Level 5)

Patisserie strand

Code	Course Title	Level	Credits	Course Factor
Compulsory				
CKPA501	Patisserie 1	5	30	0.2500
CKPA502	Patisserie 2	5	30	0.2500
CKPA503	Patisserie 3	5	30	0.2500
Core				
CKCP504	Capstone	5	30	0.2500
Total			120	1.0000

Our Access to Your Work

We may contact you to discuss the right to copy, reproduce, and use your learner work for promotional and education purposes for Ara.

Kā tika me kā kaweka o te tauira - Learner Responsibilities and Rights

Learner Responsibilities and Rights

The Ara community consists of a diverse range of people and cultures, and we respect all members of our community. Our aim is to have a community where learners respect themselves and others, a community where healthy social interactions and academic pursuits are expected. To create and maintain the best possible teaching and learning environment, you are protected by basic rights and are expected to respect the rights and responsibilities of others.

These can be viewed in the [Learner Information Handbook](#).

Kā Taunakitaka Mōu – Support for You

The Education (Pastoral Care of Tertiary and International Learners) Code of Practice sets out the expectations that tertiary education organisations need to consider how their overall systems and resources support learners' wellbeing and safety.

For more detailed information on the code, and support areas listed below, please refer to the [Learner Information Handbook](#).

ā Aromatawai - Assessments

Assessment Information

At the start of each course, you will be given access to a **Course Outline**. Before each assessment you will be given an **assessment brief**. They will show:

The number, type, and due dates for all assessments, including tests and assignments, and will give you details on:

- The weighting of each assessment in your course that contributes to your final grade, if applicable.
- The assessment policy for resits, second results and alternative assessments, if they are different from the policies in this document.
- The time frame for getting your marked assessments back from tutors, if they are different from those stated in this document.
- The penalties for handing assessments in late, if they are different from those stated in this document. These may be different for each course.

If you do not receive this information, talk to the course tutor or Qualification Coordinator.

Assessment Types

Formative assessment	Verbal and written feedback that takes place throughout classes and the programme.
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Summative assessment	Assessments throughout the year that are based on learning outcomes for the course and determine how well you have achieved each outcome. You are given grades and written feedback. These assessments may include practical tests and projects.
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The contents of the course work will be explained by the tutor for each course. If at any point your tutor or Qualification Coordinator is concerned about your progress, they will let you know.

Academic Integrity

Ara requires learners to be honest and act with integrity in their learning and assessments.

You are required to:

- present your own original work for assessment
- acknowledge contributions from other sources by using the referencing format required for the programme (failure to do this correctly may be regarded as plagiarism); this includes direct copying, paraphrasing, summarising, and the rearranging of, another person's words or idea/s
- not cheat in tests or examinations
- ensure you follow all instructions and the correct procedures (e.g., no use of mobile phones or personal electronic devices)
- not enter into any agreements with other learners to collude on assignments
- collaborate only as permitted
- not over- or misrepresent the individual contributions of members of any group assignment
- not knowingly help others to cheat
- not present another person's assessment as your own (this includes purchased assessments)
- not act or behave in a way that prevents others from completing their assessments
- keep written and electronic work secure to prevent others from accessing and copying work. (2)

Any exceptions to the above are clearly stated in the information and requirements for the course.

By enrolling at Ara, you agree to your work being reviewed by various means to confirm an assessment is your own work. This includes the use of similarity detection software.

Any breaches of academic integrity follow the process set out in the academic integrity procedures. For more detailed information, please refer to the [Academic Integrity Policy](#)

Submitting Your Work

Your tutors will let you know if they have guidelines for presenting your assessments and how to submit your work. Use a computer to create your assessments.

You may be required to submit your work manually or electronically. If you submit your work electronically, keep a copy until your official results are published at the end of the semester. If you have any questions, contact your tutor.

Note: Ara uses as part of its assessment processes electronic plagiarism detection. You will, from time to time, be required to submit assessments for scanning. Electronic copies of assessments must be retained by you until the official results are published after the end of semester or year.

Quality Assurance

Your assessments and exam scripts may be used for internal and external moderation, monitoring, programme reviews, aegrotats, and the resolution of academic appeals and complaints. This helps Ara meet internal and external academic quality assurance requirements. If your assessments are used this way, before they are used, any information that could reasonably be expected to identify you will be removed.

Arriving late to assessments

Learners who arrive later than the start time for any class may continue with the lesson where the tutor determines the most appropriate point to start from.

For any assessments, learners who arrive later than the start time will be allowed to participate. They will do so under the service timeframes that have already been set out by the tutor. No additional time will be available. Time penalties for late dishes will apply as per the Student Evidence Records. This is if a dish is served 30 minutes or later than the service time indicated then a zero mark will apply.

Any practical assessment that does not include service times, learners must adhere to the rules documented in the Practical Assessment Guidelines which are found in the students Practical Evidence Record.

Learners who do not achieve a minimum pass grade for the completed assessment will need to apply for a resit as per standard process.

Learners who do not attend an assessment without a genuine reason (ie medical) will be required to attend a resit. Their missed assessment will be counted as the first attempt.

The Grade Scale

The various assessments within a course will be combined according to the weightings shown in the course descriptor, and a grade for the course as a whole will be assigned from the table shown below. A "C-" grade and above represents a pass for the course.

The following grade scale (G29aa) will be used for all courses on the programmes unless advised otherwise in the course descriptor:

Marked Grades

Grade	Mark range	Pass or fail
A+	90-100	Pass
A	85-89	Pass
A-	80-84	Pass
B+	75-79	Pass
B	70-74	Pass
B-	65-69	Pass
C+	60-64	Pass
C	55-59	Pass
C-	50-54	Pass
D	40-49	Fail
E	0-39	Fail

Other Grades

Other grades that may be awarded for particular circumstances in achievement based courses include:

Course result	Grade	Description
Pass	Pass	Awarded pass and no appropriate grade can be awarded
Fail	Fail	Not passed and no appropriate grade can be awarded
Credit Transfer	CT	Course credit awarded by credit transfer
Cross Credit	CC	Course credit awarded by cross credit
Recognition of Prior Learning	P	Course credit awarded by Recognition of Prior Learning
Did not complete	DNC	Did not complete course requirements
Withdrawn	W	Formal withdrawal within the non-academic penalty period
Aegrotat	AEG	Awarded pass following consideration of impaired performance / aegrotat application. Where a grade is able to be determined AEG (Grade) will be recorded.
Restricted pass	RP	Where a course was narrowly failed (45-49%) and is compensated by overall good performance in the relevant subject. It cannot be used to meet pre-requisite requirements
Conceded Pass	CON	Where there is considerable evidence that marginal failure (45-49%) in one course is compensated by good overall performance. Only one conceded pass may be granted to a learner towards a particular qualification
Conditional Pass	CP	Where a course was narrowly failed (45-49%) and an agreed portion of work or assessment is to be completed.

Kā tikaka aromatawai - Assessment Regulations

Extensions

If you anticipate difficulty in submitting assessments by the due time and date you may be able to request an extension.

For information about how to apply for an extension of time, see [Assessment Policy](#) - scroll down and find **3.14 Extensions**. You can download the form from [Application for Extension of Time](#)

Resits or resubmission of assessment tasks

If you have submitted and failed an assessment task you may be able to apply for a resubmission resit. Practical resits will be charged for material costs.

For information about how to apply for a resit or resubmission, see [Assessment Policy](#) - **scroll down and find 3.15 Resits and Resubmissions**. You can download the form from [Application for Resit or Resubmission](#).

If you are absent for an assessment, you will be asked to produce evidence for personal circumstances or illness and be required to undertake the assessment on an alternative day.

Resit charges must be paid at Student Finance prior to the assessment.

Second Results (course level)

If you receive a fail grade in a course, you may be able to apply for a reassessment of the course.

For information about how to apply for a second result, see [Assessment Policy](#) - scroll down and find **3.16 Second Results**. You can download the form from [Application for Second Result](#)

Assessment in Te Reo Māori

You can request to have your assessments conducted in Te Reo Māori, except where the task requires English language or other language capability. Other exceptions may apply.

For information about how to apply for assessment in Māori see [Assessment Policy](#) - scroll down and find **3.4 Assessment in Te Reo Māori**.

Marks Carried Forward

You may be able to apply to carry marks forward for completed assessments to the next available occurrence of the course and not redo those assessments.

For information about how to apply for marks carried forward, see [Assessment Policy](#) - scroll down and find **3.18 Marks Carried Forward**. You can download the form from [Marks Carried Forward Application form](#)

Supported Assessment

You may be able to apply for special assistance in order to undertake an assessment.

For more information about how to apply for additional assessment arrangements for disabled learners, see [Assessment Policy](#) - scroll down and find **3.19 Procedures for additional assessment arrangements for disabled learners**.

Recognising Prior Knowledge and Skills

If you believe that a qualification, course or unit standard you have previously completed at a recognised educational institution, or work/life experience, may be relevant to the qualification you are studying, you could apply for recognition of your prior knowledge and skills.

The previous grade is carried forward for any Cross Credit or Credit Transfer, and the Pass (P) grade given where a standard grade cannot be stated.

For information about how to apply for credit recognition, see [Credit Recognition](#)
You can download the form from [Credit Recognition Application](#).

Alternative Arrangements

If you are unable to sit a test or exam on the scheduled date, or complete an assessment on the due date, you may be able to apply for an alternative assessment. For information about how to apply for an alternative assessment see [Assessment Policy](#) - scroll down and find **3.13 Alternative Assessment Arrangements**. You can download the form from [Application for Alternative Time for Test / Exam](#)

Reconsideration of Assessment Decisions

If you have reason to believe that the mark for a particular assessment is incorrect you may be able to apply for a reconsideration.

For information about challenging academic decisions (reconsideration), see Challenging Academic Decisions (Reconsideration) [Assessment Policy](#) - scroll down and find **3.20 Reconsiderations and Appeals**. You can also refer to [Reconsiderations and Appeals](#)

Reconsideration of a Course Final Grade

If you have reason to believe that the grade for a particular assessment is incorrect you may be able to apply for a reconsideration.

For information about challenging academic decisions (reconsideration), see Challenging Academic Decisions (Reconsideration) [Assessment Policy](#) - scroll down and find **3.20 Reconsiderations and Appeals**. You can also refer to [Reconsiderations and Appeals](#)

Appeal of Reconsideration Decision

If you consider that the outcome of the reconsideration process is incorrect or unfair, or a reconsideration is not available, you may appeal against the final grade awarded.

For information about challenging academic decisions (reconsideration), see [Assessment Policy](#) - scroll down and find 3.20 Reconsiderations and Appeals. You can also refer to [Reconsiderations and Appeals](#)

Conceded Pass

You may qualify for a conceded pass if you marginally fail a course.

For information about conceded passes, see [Assessment Policy](#) - scroll down and find **3.17 Conceded Pass**.

Kā putaka me te Whakapōtaetaka - Results & Graduation

Accessing Your Results

Results of individual assessments will be made available to you within ten (10) working days of your assessment due date.

These results may be returned to you in class or online. Final grades for each course will be available online within fifteen (15) working days of the end date of the course and accessible through [MyAra](#) or through the My Ara app.

Any results displayed publicly will use unique identifiers such as student ID numbers, not student names.

Note: Staff members are under no obligation to advise you of your final grade for a course. After you have completed all the assessments in a course, we ask that you allow the staff time to complete the marking. At the end of semester staff members are under great pressure to submit final results to Academic Records so that they can be processed and then made available to all learners as soon as possible.

Academic Transcripts

If you require your results to be printed, visit Central Academic Records (CAR) in A121 or email academic.records@ara.ac.nz to request a transcript.

Access to Marked Assessments

You are entitled to access to your written work submitted for assessment.

Where assessed work is to be returned, time limits for collection will be advised by the faculty.

You may view copies of your examinations, but these are retained by Ara. Any time or access limitations will be advised by the faculty.

Please note that in order to meet internal and external academic quality assurance requirements, learner assessments and examination scripts may be used for the purposes of:

- internal and external moderation

- programme review
- aegrotats (if available)
- resolution of academic appeals and complaints

Assessments used for these purposes will have information, which could reasonably be expected to identify the individual removed before they are copied and used.

Receiving Your Qualification

Once you have successfully completed your approved programme of study you will receive a notification advising you that your certificate is ready and will be posted to you.

Note: Please make sure your address details are up to date when you finish studying. Advise Academic Records if you are updating your address details after you receive the notification, so the correct address is used.

Graduation

We hold several graduation ceremonies.

If you're eligible to graduate, you'll receive a communication from Ara advising you of this. You'll need to complete the online graduation form, by the date indicated, to register for your ceremony.

Note: If you believe you are entitled to graduate and do not hear from Ara please contact the Operations Administrator or Academic Records.

For all information on graduation, including dates, please see [Graduation](#)

Kā ture me kā tikaka - Policies & Procedures

Academic Policies

All policies are accessible on the Ara website All policies are accessible on the Ara website [Ara Policy Library](#). Ara provides a student advocacy service.

It is well known that people learn better when they work together, and this is encouraged, but when it comes to assessment, collaboration (working together) is not permitted unless it is a formal part of the assignment set by the tutor(s). Each learner is also responsible for making sure his/her work is not able to be copied by others. Sharing or comparing tests, exams and assessments is prohibited and, if detected, will be treated as “academic misconduct”.

Academic Support and Progression

Support is available if you, as a learner, are having difficulty meeting academic standards or you seek guidance, assistance or support with study related matters.

If you are not achieving satisfactorily you will receive specifically targeted advice and assistance at an early stage.

Academic staff members will work with you if you are not meeting academic standards to document and implement a plan. This will include identifying and monitoring goals, expected academic progress, timelines and support.

If satisfactory progress is not made then you will be invited to meet with the Portfolio Manager or his/her delegate, who will explain the circumstances, discuss the consequences, and give you the opportunity to present your view of events leading up to the meeting. Depending on the outcome of the meeting, a Formal Academic Contract may be entered into.

Formal Academic Contract

If your progress as a learner in a current course is still considered by tutors to not be satisfactory you will be invited to a meeting and advised in writing by the Portfolio Manager or delegate.

The Formal Academic Contract will record the deficiencies or concerns, the progress which must be met, any assistance available, the time within which

progress or change must be demonstrated, and the method and criteria by which such progress or change will be measured.

For more information about Academic Support and Progression, see [Academic Support and Progression](#) - scroll down and find **3.3 Formal Academic Contract**.

Academic Misconduct

Cheating, plagiarism and other dishonest academic practices have serious consequences in this programme and if you fail to meet academic standards you, as a learner, may be subject to educative processes or penalties.

Plagiarism

Copying, taking or using someone else's work or ideas and presenting them as if they were your own original work or thought, without clear acknowledgement of the actual source.

Use of Artificial Intelligence (AI) Tools

Generative Artificial Intelligence (AI) services such as ChatGPT can be used for learning. When submitting work for assessment, you must adhere to Ara's Assessment and Academic Misconduct policies. In relation to AI, this means;

- you must not present any output from any AI services as your own work in your assessment.
- you must use your own words.
- if you paraphrase or quote from a source such as a textbook, website and AI service, you must reference correctly.

If you submit an assessment using content copied directly from an AI service without acknowledgement, it is a form of academic misconduct.

Cheating

Acting deceitfully or dishonestly to gain academic recognition or an academic result. Examples include copying answers from another person's work, taking useful information secretly into a test or exam, improperly accessing information about questions and/or answers, arranging for someone else to produce an assignment or to sit a test or exam.

Dishonest Academic Practice

Any other act or omission that contravenes Ara academic requirements of a programme or course.

Educative Processes

These are actions designed to assist you, as a learner, in understanding the expected standards and skills needed to succeed and may include:

- a facilitated discussion with an appropriate staff member
- a formal contract with Learning Services or other appropriate staff member for skills development including specific learning outcomes and timeframes
- additional work may be required
- a formal written warning may be given, or marks deducted.

Penalties

These are actions designed to deter misconduct and/or deal with the consequences of it in a fair and appropriate way and may include:

- a decision not to mark or assess the work or record a mark/grade
- formally recorded fail / zero for the work concerned which remains on your academic record
- cancellation of credit already awarded if the academic misconduct is admitted/ established after assessments have been completed and recorded
- formal notice indicating 'Intentional Plagiarism' (or other misconduct) placed on academic record for a specified period of time
- formal written warning
- probation or suspension from the programme or other penalty.

Probation

If your behaviour, as a learner, is unacceptable and of concern to staff or other learners, you will be advised of this in writing by the Portfolio Manager. This written warning is known as probation.

The written advice must briefly record the deficiencies or concerns, the progress or standards of behaviour which must be met, any assistance available, the time within which progress or change must be demonstrated, and the method and criteria by which such progress or change will be measured.

The progress or change required should be reasonable and the criteria for assessing whether the progress or change has been achieved should be easily understood and capable of being clearly demonstrated.

The written advice must include the warning that failure to make progress or achieve change may lead to suspension and/or cancellation of current enrolment(s) and/or refusal of future enrolment(s).

These requirements are known as the “terms and conditions of probation”.

For more information about probation, see [Probation](#) - scroll down and find **3.4 Probation**.

Exclusion

An exclusion may apply to one or more specified courses, a whole programme, or all enrolment at Ara. An exclusion may also apply to one or more specified services or facilities.

Suspension

Suspension is a short-term exclusion and is the formal process by which you, as a learner, are temporarily prohibited from attending classes in one or more courses and/or is refused access to one or more services/facilities provided by Ara. In serious circumstances a Trespass Notice may also be issued.

Cancellation of Enrolment

Ara may cancel your enrolment as a learner on any of the Education Act (1989) grounds:

- The person is not of good character.
- The person has been guilty of misconduct or a breach of discipline.
- The person is enrolled for full-time instruction in another institution or in a school.
- The person has made insufficient progress in the person’s study or training after a reasonable trial at the institution or at another institution.

The decision to cancel or refuse an enrolment may be made only by the Chief Executive or nominee.

Failure to meet the terms and conditions of Academic Contract and/or probation may lead to exclusion.

When a cancellation is being considered, the Portfolio Manager must invite you to an interview.

Refusal of Future Enrolment

Any person may, for good reason and on good evidence, be refused enrolment at Ara generally or in a particular programme or course only by the Operations Leader or by his or her nominee under specific delegation.

Enrolment may be refused on any of the Education Act (1989) grounds.

Failure to meet the terms and conditions of probation may lead to exclusion.

The Portfolio Manager must forward a recommendation to the Operations Leader that the person's application(s) to enrol be refused. The recommendation must state which of the Education Act (1989) grounds is the basis of the recommendation and must include the supporting evidence.

For more information about Exclusion, including Appeal Rights and Other Rights, [Exclusion](#) - scroll down and find **3.4 Refusal of Enrolment**.

Copyright and Ara Learners

Copyright legislation exists to protect copyright owners from unauthorised copying of their work (literary, dramatic, musical and artistic), and provides them with exclusive rights to how their work is used.

During your study with us we will endeavour to educate you on copyright use, including referencing, approved copying, and proper use of electronic material and downloadable music.

Infringement of copyright regulations may result in civil or criminal prosecution against you, as the learner, and/or Ara. Infringement by you, as a learner, may also be considered academic misconduct and result in penalties.

For more information about Copyright, see [Copyright](#).

Kā tū whare me kā rauemi

Facilities and resources



Paying for Food Produced in Class

Food that is produced in class needs to be purchased prior to it being taken off site.

As cash is not accepted in classrooms, learners are required to purchase a Pantry Card (available from the Pantry on Campus) to pay for food. Your tutor will explain what the costs are for each particular dish.

Food Containers:

We encourage you to bring your own container for the food produced and paid for in class to avoid additional costs for a takeaway container.

Lockers

Lockers are available to store items in. Should you wish to use a locker you must supply your own lock. By placing your lock on an unused locker it effectively becomes yours for the duration of the programme.

It is recommended you use a combination lock to remove the stress of lost or forgotten keys. Please only 'claim' a locker if you are going to use it on a daily basis.

You are responsible for securing them and maintaining them in a clean and hygienic state at all times. At the end of the year all lockers must be emptied for annual repairs.

Kā tū whare - Facilities

Faculty related Health and Safety

Please refer to the [Learner Information Handbook](#) for general Health and Safety information and evacuation details. In an emergency advise a staff member, and if no one is available phone 111.

Refer to your tutors and laboratory managers for instructions and specific Health & Safety information related to laboratory and field activities.

Health & Safety in our training kitchens

As far as is reasonably practicable, we will take steps to ensure the health and safety of workers, students, and others affected, by the work they will be undertaking within our training kitchens.

Key information on Health & Safety will be communicated to you at the start of your programme. This includes yours and our responsibilities as well as the requirements within the training kitchens to meet the Health & Safety policy of Ara.

Chemicals

During your study you will be required to use chemicals for cleaning purposes. Their function, applications and safe use will be communicated and demonstrated to you by your tutor, prior to your first use of them.

Should Personnel Protective Equipment (PPE) be required for their use, these will be provided for you.

Appendix 1

Equipment and Uniform Requirements

NZ2102 New Zealand Diploma in Cookery (Advanced) - Cookery Strand Level 5

The uniforms and equipment you purchase for this course constitute a significant investment on your part and form the basis of the personal equipment requirements for your future career. Sound security and care of these items is essential and is your responsibility from the time of purchase.

In this programme you will use a **Personal Device (laptop /tablet/ iPad etc, Internet/WiFi capable)** in your classes to complete portfolios and access information. You will also need a phone to take dish photos in your practical classes.

The following equipment and uniform items are required for this course. Please ensure your items are labelled with your name by either engraving or by use of a permanent marker.

Equipment	
• Pepper mill • Kitchen shears (scissors) • Piping tube set – 7 piece plain • Piping tube set – 7 piece star • Flexible wire balloon whisk 30cm • Pastry brush • Pastry scraper • Digital temperature probe • Tasting spoon and fork • Microplane • Wooden spoons x 2 • Parisienne scoop • Tongs • Stainless steel ruler 300mm • High heat silicone spatula • Toolbox or knife roll • Ring cutter set - plain (Additional to Cookery Level 4)	• Electronic scales (1 gram to 3kg increment) • Stick blender (good quality, metal shaft) • Flexible fish slice • Grill scraper • Knife Paring - vegetable • Knife Turning - vegetable • Knife Fish filleting flexible • Knife General purpose chef's 20cm (min) • Knife Boning - 13cm slightly curved • Knife Serrated - pastry knife 28cm • Knife Palette (x 2) crankhandle 10cm & 20cm • Craft knife/box cutter • Sharpening steel • Vegetable peeler (metal) • BBQ lighter • Permanent marker – pens and notebook
• Personal computer or similar device (PC/Tablet / iPad etc. Internet/WiFi capable) – Compulsory	

Chefs' Uniform

- **Hats:** (2) Terylene or skull cap (white only)
- **Jackets:** (2) double breasted only (long sleeve, white only) with black or white buttons
- **Aprons:** (3) minimum Long Bib navy and white striped apron
- **Trousers:** (2), checked pattern chefs. Small check. Blue or black only.
- **Shoes:** stout covered shoe leather or similar. Clogs are acceptable
- **Neckties:** (2) large white triangular
- **Tea towels:** (10) (commercial grade)

The suppliers listed below offer equipment and uniforms suitable for students enrolled in the NZ Diploma in Cookery (L5). While these are our recommended suppliers, you are welcome to purchase your equipment and uniform items from an alternative supplier, provided they meet the programme requirements.

Catering Hardware

Website www.cateringhardware.co.nz

1. Select **Our Catalogue**
2. Select **Polytechnic Student Kits**
3. Select **Ara Christchurch**
4. Select **Cookery Advanced**

Login Details

- **Username:** araadvanced
- **Password:** adv27668

Email: cateringhardware@extra.co.nz or phone 03 377 2067. Showroom at 187 Ferry Road, Christchurch

Blazey Uniforms

<https://blazeyuniforms.co.nz/collections/ara-cookery>

- **Enter:** hospo2027

Please arrange a fitting before placing your order.

Email: info@blazeyuniforms.co.nz or phone 03 365 5680. Showroom at 22 Gasson Street, Sydenham, Christchurch

Southern Hospitality

Website www.southernhospitality.co.nz. Showroom at 90 Fitzgerald Ave, Christchurch

NZ2102 New Zealand Diploma in Cookery (Advanced) - Patisserie Strand Level 5

The uniforms and equipment you purchase for this course constitute a significant investment on your part and form the basis of the personal equipment requirements for your future career. Sound security and care of these items is essential and is your responsibility from the time of purchase.

In this programme you will use a **Personal Device (laptop /tablet/ iPad etc, Internet/WiFi capable)** in your classes to complete portfolios and access information. You will also need a phone to take dish photos in your practical classes.

The following equipment and uniform items are required for this course. Please ensure your items are labelled with your name by either engraving or by use of a permanent marker.

Equipment	
• Knife Palette – straight edged 25cm • Knives Palette (two) – cranked handled 30 cm and 10cm (mini) • Knife Serrated 28 cm (bread knife) • Knife General Purpose Chef's 20 cm (min) • Knife Paring – 8cm • Peeler • Thermometer (Good quality digital) • Plastic scrapers plain, rounded edged x 3 • Plastic scraper – comb edges • Balloon whisks (thin wire) 30 cm x 2 • Wooden spoons x 2 • Pastry brushes – natural bristle 2 mm x 2 • Ruler stainless steel 300 mm • Kitchen shears (scissors) • Electronic scales NOTE: (1 gram to 3kg increment) • Carrying case for equipment	• Fine small sieve - maximum 100mm dia. • Piping tubes. Set of 8 - star and plain. Plastic or stainless • Spoons x 2 • Teaspoons x 2 • Fork • Grill scraper • Nonslip mat for securing chopping board • Small squeeze bottles for sauce x 2 • Permanent markers x 2 • Silicone mat – minimum size 300 x 400 • Microplane (for zesting) • Craft knife • Icing smoother tool • Plain Cutters (set of 11 stainless cutters) • High heat silicone spatulas (1 x large and 1 x small) • Stick Blender (good quality, metal shaft)
• Personal computer or similar device (PC/Tablet / iPad etc. Internet/WiFi capable) – Compulsory	

Chefs' Uniform

- **Hats:** (2) Terylene or skull caps (white only)
- **Jackets:** (2) white short sleeved jacket – Optional styles are “James” or “John”
- **Trousers:** (2), white in small blue or black check
- **Aprons:** (3) white drill bib
- **Tea towels:** (10) commercial grade
- **Neckties:** (2) large white triangular

The suppliers listed below offer equipment and uniforms suitable for students enrolled in the NZ Diploma in Cookery – Patisserie Strand (L5). While these are our recommended suppliers, you are welcome to purchase your equipment and uniform items from an alternative supplier, provided they meet the programme requirements.

Catering Hardware

Website www.cateringhardware.co.nz

5. Select **Our Catalogue**
6. Select **Polytechnic Student Kits**
7. Select **Ara Christchurch**
8. Select **Cookery Patisserie Level 5**

Login Details

- **Username:** arapatisserie
- **Password:** patis27737

Email: cateringhardware@xtra.co.nz or phone 03 377 2067. Showroom at 187 Ferry Road, Christchurch

Blazey Uniforms

<https://blazeyuniforms.co.nz/collections/ara-bakery-patisserie>

- **Enter:** hospo2027

Please arrange a fitting before placing your order.

Email: info@blazeyuniforms.co.nz or phone 03 365 5680. Showroom at 22 Gasson Street, Sydenham, Christchurch

Southern Hospitality

Website www.southernhospitality.co.nz. Showroom at 90 Fitzgerald Ave, Christchurch

Disclaimer:

All care and attention has been given to ensure the information in this document is accurate at the time of publishing. Ara does not take responsibility for any loss or harm incurred as a result of reliance upon any information which is incorrect or out of date. This document was last updated on 8 October 2026.



Want to find out more?

For details and information about making the most of your study at Ara, visit **www.myara.ac.nz** or get the **downloadable app**.

Get in touch if you have any questions: **0800 24 24 76 | info@ara.ac.nz**