



NEW ZEALAND  
IMMIGRATION

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WR3 Chef

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MINISTRY OF BUSINESS,  
INNOVATION & EMPLOYMENT  
HĪKINA WHAKATUTUKI

[New Zealand Government](http://www.newzealand.govt.nz)

# LTSSL Chef—WR3.1.a

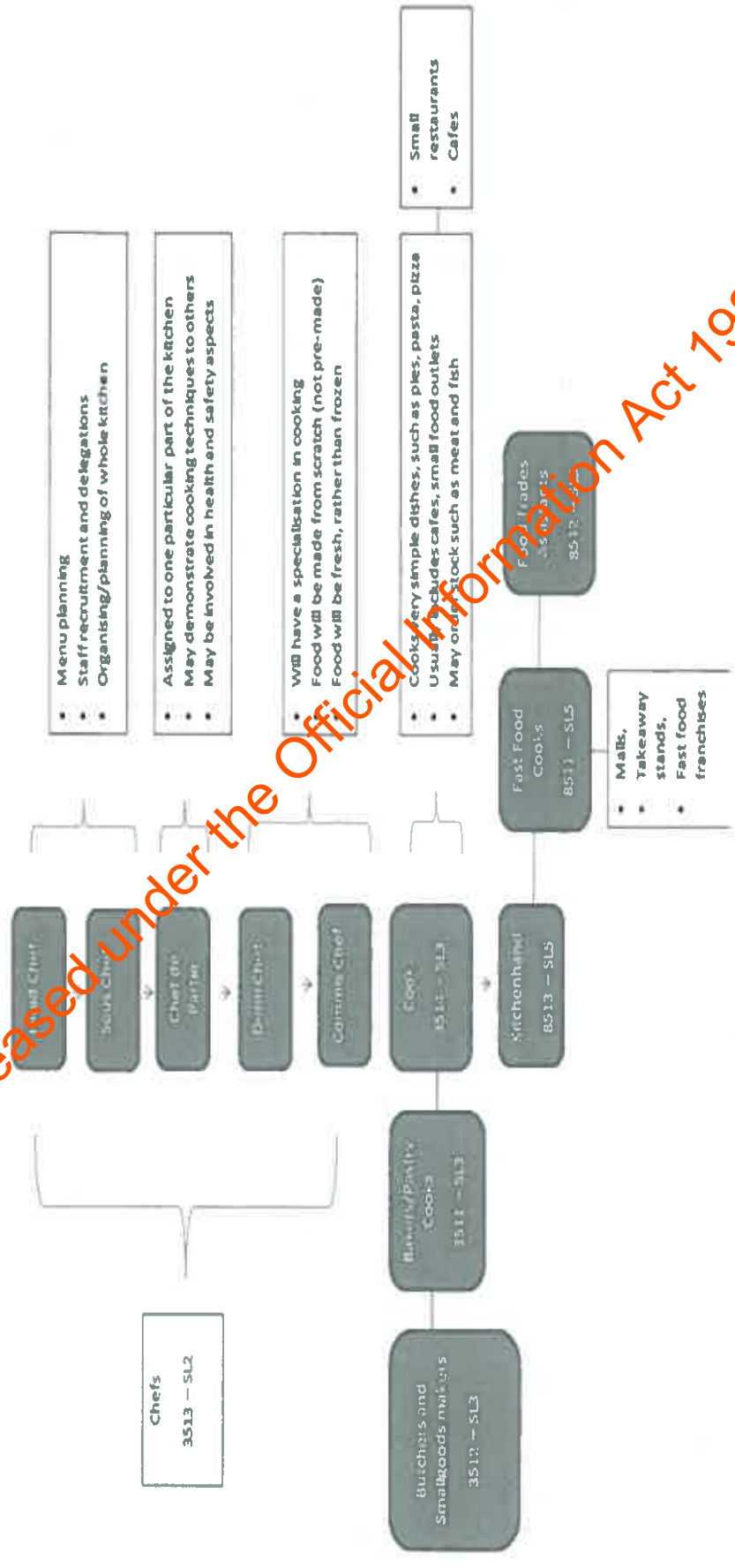
- The ANZSCO description states that a Chef “plans and organises the preparation and cooking of food in a dining or catering establishment”.
- Both chef and cook works in a dining or catering establishment (Catering: the work of providing food and drinks for meetings or social events). The difference is that chefs “plan and organise the preparation and cooking”—they are not substantially prepare and cook; Cooks “prepare, season and cook”
- Based on the specialisations in the ANZSCO and the information from [Careers.govt.nz](http://Careers.govt.nz), and Visapak 281, chefs include:
  - Head chef/executive chef: responsible for the whole kitchen, including staff management, budgets and menus.
  - Sous Chef: second-in-charge and manage the kitchen in the absence of the head chef, including monitoring the quality of the dishes produced. May have also cooking duties, depending on the size of the dining facility.
  - Chef de Partie: in charge of one section/station of the kitchen such as fish or pastry, might be a vegetable chef or a grill chef. They train and supervise staff in their sections, and may plan menus, and buy food and equipment; will monitor the quality of dishes that station is responsible for producing, and will also have cooking duties relevant to the station.
  - Demi Chef: second in-charge of one section/station of the kitchen
  - Commis Chef—work in all areas of the kitchen and are normally recently-qualified chefs who undertakes food preparation and basic cooking duties under supervision.

• LTSSL requires Chef (Chef de Partie or higher) (351311); i.e. only Head chef, sous chef and Chef de Partie can meet this requirements.

- Since to meet LTSSL a chef needs to be at least in charge of a section, the kitchen needs to have a clearly defined hierarchy

# Chef Hierarchy

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# LTSSL Chef—Core Tasks

- **Planning menus, estimating food and labour costs, and ordering food supplies:** [REDACTED]
- **Monitoring quality** [REDACTED]
- **Discussing food preparation issues with Managers, Dietitians and kitchen and waiting staff:** [REDACTED]
- **Demonstrating techniques and advising on cooking procedures:** [REDACTED]
- **preparing and cooking food:** [REDACTED]
- **Explaining and enforcing hygiene regulations:** [REDACTED]
- **May select and train staff**
- **May freeze and preserve foods**

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# Café chef

**Establishment:** Café seated 25 persons.

**Menu:** Cooked breakfast (sausages, bacon, hash browns, eggs and toast), eggs-benedict and light meals, including burgers, pizza, wraps, hot dogs, and toasted sandwiches

**Equipment:** A hot plate and pizza oven. Does not have a stove or deep fryer.

**Hierarchy:** Four staff members which included a manager/barista/server, a barista/server and two cooks/servers (PA was one of them).

**PA's position:** *chef de partie*

**Reports to:** Manager (owner visited once a week)

**Tasks:** Food preparation, cooking, cleaning, serving, operating the till, stock control and ordering week. Ciabatta and pizza bases were bought ready-made. Eggs-benedict was made with ready-made sauce.

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# Ethnic chef

- **Establishment:** Thai restaurant seated 40 persons.
- **Menu:** Had a dinner menu and takeaway menu. Dinner menu included entrée (mainly deep fried dishes), soups, mains (curries and stir fries), ducks, seafood, rice and noodles, satay, and vegetarian options. Takeaway menu was similar but with slightly reduced items and prices. Menu was not updated regularly but PA might create specials in order to use the stock on hand.
- **Equipment:** wok, pot, and deep fryer
- **Hierarchy:** Five staff members which included a training manager, an assistant manager, a kitchen manager/waitress (owner 1), a chef (PA) and a kitchen hand (owner 2).
- **Tasks:**
  - Daily: cut raw meats into pieces, cook curried sauces, cook dishes on the menu
  - Every two days: cook entrée fillings (e.g. money bags, spring rolls), toast prawns, marinate chicken wings and chick satay
  - Once a week: cook oyster sauce, sweet and sour sauce, pad Thai sauce and special sauce for Ped Sabai.
  - Responsible for stock control and ordering. The restaurant didn't order seasonal fruit/vegetables. Fish was purchased fresh from market when on special. Satay sticks, roasted duck, plum sauce, and some ethnic food items were ordered ready-made. Majority seafood and meat were ordered frozen or pre-cut.

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# Franchise Chef

- **Establishment:** Franchise restaurant offer buffet style dining
- **Menu:** Over 100 items including hot and cold dishes, salads, seafood, meats, vegetables, ethnic foods, soups and desserts. 80% of the menu (including recipes) was determined by head office; the restaurant can create 20% but must be approved by the Head Office. Can only buy from food suppliers approved by head office.
- **Hierarchy:** The PA is a chef de partie, reports to the head chef; under him there are two commis chef and two kitchenhands
- **Tasks:** In charge of food preparation and presentation for the cold section, supervising and training staff, stocktaking and ordering in accordance to the Franchise manual, delivery checking, monitoring food cost and labour cost accordingly.

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## LTSSL Chef-WR3.1.b

- A certificate at NZQF Level 4, or a higher qualification, which ***includes the credit and knowledge requirements of a New Zealand Certificate in Cookery (Level 4) AND***
- a minimum of five years' combined experience in ***establishments offering a la carte/ banqueting or commercial catering***, with a minimum of ***two years at Chef de Partie (Section Leader) level*** or higher
- Visapak 281 Chefs – Long Term Skill Shortage List and assessing substantial match under ANZSCO: questions to ask and documents to request during assessment

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# Example: IQA stating the qualification is comparable

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## Recognition Statement

NZQA Application Number: [REDACTED]  
 Name: [REDACTED]  
 Date of Birth: [REDACTED]

Dear Mr [REDACTED]

Thank you for your application.

We have completed the evaluation of your qualification, which you requested for immigration and employment purposes. Our decision is set out in this Recognition Statement.

Qualification	Diploma in Food Production (Cookery)
Awarding Body	[REDACTED]
Year of Award	2010
Duration	1.5 years
Assessment Outcome	A certificate at Level 4

End of record

Qualification	Graduation Certificate
Subject	Automobile Utilisation Technology
Awarding Body	[REDACTED]
Year of Award	2007
Standard Programme Duration	3 years full time
Assessment Outcome	Diploma at Level 5

**Comments**  
 The qualification assessed above as comparable to New Zealand Qualifications Framework Level 5 meets the credit and knowledge requirements of a qualification listed under the occupation of Automobile Electrician.



# Questions?

- What are the 3 important things you learnt today?

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