

The QRC Difference

The combination of multiple intakes per year, small class sizes, currency of content, industry immersion and the Professional Excellence System, ensure graduates are the employees of first choice.

Industry Immersion

Through industry familiarisation visits and shift work experience, students will be able to gain first-hand experience in the tourism and hospitality industry and gain confidence to make informed career decisions.

World Class

High quality delivery, unique learning environments and world class facilities ensure the QRC student is continually exposed to excellence.

Outcomes

QRC has a proven track record in providing graduates with a competitive advantage. With 85% of graduates gaining employment in their field of study and 12% progressing to degree level, QRC outcomes are exceptional.

Location

Paihia is an ideal location to study tourism and hospitality. It offers a range of world-class industry operators enabling students to become active participants and network in the industry.

Entry Requirements

All Certificate applicants must be a minimum of 17 years of age at course commencement.

Certificate - Level 3

Completion of NCEA Level 2 or equivalent. Applicants not meeting this requirement will be considered on a case by case basis by the Academic Director.

Certificate - Level 4

Completion of NCEA Level 2 or equivalent. Applicants not meeting the entry criteria may be considered on a case by case basis by the Academic Director. Consideration will be given to those with prior work experience and life skills experience.

Entry to Level 4 Certificate in Cookery requires students to have completed Level 3 or equivalent.

Diploma - Level 6

All applicants must be a minimum of 18 years of age at course commencement.

10 Level 1 (or higher) Numeracy credits

48 Level 2 (or higher) credits over approved subjects including 4 Reading and 4 Writing credits.

International Students

Certificate - If English is not the first language, applicants must be 18 years of age at course commencement and provide evidence of:

New Zealand University Entrance or an overall Academic IELTS of 5.5 with no individual band score lower than 5.0 (achieved in one test completed in the last two years), and/or evidence of meeting other acceptable evidence of English language proficiency requirements as listed under Rule 18 of NZQF Programme Approval and Accreditation Rules 2018.

Diploma - If English is not the first language, applicants must be 18 years of age at course commencement and provide evidence of:

New Zealand University Entrance or an overall Academic IELTS of 6.0 with no individual band score lower than 5.5 and 6.0 in speaking (achieved in one test completed in the last two years), and/or evidence of meeting other acceptable evidence of English language proficiency requirements as listed under Rule 18 of NZQF Programme Approval and Accreditation Rules 2018.



Think it.
Do it.
Be it.

Tourism and Hospitality
Management Education
Tai Tokerau

QRC is New Zealand's premier Tourism & Hospitality Management College. Graduates are prepared with the skills, knowledge and confidence to successfully pursue a management career. Through a blended delivery of theory, practical and professional learning, QRC encourages you to:

Think it.

Current and specialist theory delivered by industry and academic experts.

Do it.

Practical learning and work experience built around individual goals and aspirations.

Be it.

Professional application preparing for a career in Hospitality or Tourism Management.



For more information or to enrol call us on NZ freephone 0800 441 114 or visit our website: www.qrc.ac.nz

22 Selwyn Road, Paihia 0200, New Zealand, Tel: +64 4 090 500

Email: info@qrc.ac.nz

NZQA Approved Category 1 Provider | ITENZ Provider of the Year 2017
New Zealand Tourism Awards, Tourism Enabler 2017



**Diploma in
Hospitality
Management**



**Certificate in
Hospitality
Service**



**Certificate in
Tourism
Operations**



**Certificate in
Cookery**

A QRC Diploma in Hospitality Management equips graduates with the skills needed to work in the world's leading hotels, resorts, super yachts and restaurants. The programme is a blend of practical training with business theory delivered in a professional environment. The internationally respected Diploma, founded on Swiss standards of service excellence, provides students with the necessary experience to advance their careers. The tourism focused culture of Northland provides the perfect environment for students to be immersed in the industry while studying.

Programme at a glance

21 Months – QRC Diploma in Hospitality Management (Level 6). Graduates are awarded the New Zealand Diploma in Hotel Management (Level 6).

Term 1 & Term 2 Industry Immersion, Theory & Practical Training	Term 3 & Term 4 Paid Industry Training (1000 hrs min)	Term 5 & Term 6 Management Principles & Practice
---	---	--

Pathways to Further Study

- Otago University, New Zealand**
Bachelor of Commerce – 2 years further study*
- International College of Management, Sydney (ICMS), Australia**
Bachelor of Business Management – 1 year further study
Bachelor of Hospitality Management – 1 year further study
- César Ritz Colleges, Switzerland**
Bachelor of International Business in Hotel & Tourism
Management – 1 year further study + 6 month internship

*Finance Major – 2.5 years

The QRC Certificate in Hospitality Service provides graduates with industry current skills and competencies required to enhance the customer experience. The programme will equip students with food and beverage service trends, cultural intelligence techniques and compliance procedures needed to succeed in New Zealand's dynamic tourism and hospitality industry.

Programme at a glance

18 weeks – QRC Certificate in Hospitality Service (Level 4). Graduates are awarded the New Zealand Certificate in Food & Beverage Service (Level 4) (Restaurant Services).

Develop your practical skills and knowledge of the hospitality industry to launch your career in this dynamic industry.

Pathways to Further Study

Graduates can pathway to QRC's Diploma in Hospitality Management (Level 6).

Career Opportunities

Graduates will have the skills to work as advanced food and beverage professionals within the hospitality industry.

The QRC Tourism Operations programme provides an introduction to New Zealand's Tourism Industry. The programme focuses on the concepts of manaakitanga and whanaungatanga and how these are applied to a professional tourism context. Graduates will understand the importance of enhancing the visitor experience.

Programme at a glance

18 Weeks – QRC Certificate in Tourism Operations (Level 4). Graduates are awarded the New Zealand Certificate in Tourism (Level 4) (Operations).

Grow your interpersonal skills and understanding of the tourism industry with hands-on, integrated learning experiences.

Pathways to Further Study

Graduates can pathway to QRC's Diploma in Hospitality Management (Level 6) or Adventure Tourism Management (Level 6).

Career Opportunities

Graduates will have the opportunity to work in the tourism industry with a focus on frontline positions across a range of organisations.

The QRC cookery programmes train aspiring culinary professionals with specialist cookery skills and in-depth operational knowledge needed to advance in commercial kitchens. So if you have a creative flair for food and a passion for hospitality, QRC's blend of practical training, operational theory and industry immersion will ensure you graduate as the employee of first choice.

Programmes at a glance

18 Weeks – Certificate in Cookery (Level 3). Graduates are awarded the New Zealand Certificate in Cookery (Level 3).

Gain the skills and knowledge to produce basic culinary dishes and work in a commercial kitchen environment.

The programme includes practical cookery training and real-world kitchen experience, including Food Safety Practices and Workplace Health & Safety Policies. Graduates can gain employment as junior or commis chefs or pathway to the Level 4 Certificate in Cookery.

34 Weeks – Certificate in Cookery (Level 4). Graduates are awarded the New Zealand Certificate in Cookery (Level 4).

Build on a passion for cooking and gain the confidence, practical experience and operational knowledge to succeed in a commercial kitchen.

Students develop complex dishes, focusing on creative thinking in preparation and presentation as well as front of house operations. Practical experience is gained through shifts in commercial kitchens working alongside industry professionals. Graduates can work as chefs de partie, progressing to sous chefs.