



# Baking Café Service

 Level 2

 40 credits

 Petone Campus

 Thursday / Friday

 9am–2:30pm (inc. ½ hour lunch)

## Equipment

Students must wear closed-in shoes.

## Travel

This is provided free, subject to students meeting MoE requirements.

## Dates

Thursday 12 February – Friday 13 November 2026 (34 weeks), normal school and public holidays apply.

## Application

Students must be enrolled in a secondary school in the Wellington region and be enrolled in a WTA course by their secondary school.

## Interview

Students may be requested to attend an interview with a family member or school representative.

## Qualification

NCEA Level 2 with credit towards Vocational Pathway award.

## Credits

On successful completion of this course, students will have gained 40 credits – 36 Level 2 and 4 Level 3 credits.

## Assessment

Assessment is competency based against unit standard outcomes and related evidence requirements.

Assessments will follow the processes required by NZQA and relevant industry requirements.

## Learning outcomes

A student successfully completing this strand will be able to:

- Work in a team to prepare for and provide basic counter service.
- Maintain personal presentation and use communications skills appropriate to the hospitality industry.
- Prepare and present for service hot and cold non-alcoholic beverages, including espresso coffee, tea, and cold beverages.
- Prepare and present for service basic café style dishes using appropriate knife skills.
- Prepare and present basic bakery items including cakes and sponges.
- Develop and practise basic food safety and kitchen safety practices while preparing food.

## Students will be assessed against the following criteria:

Course title		Level	Credits	Version
<b>Basic Kitchen and Bakery Skills</b> Comprises of the following unit standards:		2 3	16 4	
<b>167</b>	Practise food safety methods in a food business under supervision	2	4	10
<b>13272</b>	Cook food items by baking	2	2	6
<b>13280</b>	Prepare fruit and vegetable cuts in a commercial kitchen	2	2	7
<b>13281</b>	Prepare and present basic sandwiches for service	2	2	7
<b>13283</b>	Prepare and present salads for service	2	2	6
<b>13284</b>	Clean food production areas and equipment	2	2	6
<b>13285</b>	Handle and maintain knives in a commercial kitchen	2	2	6
<b>13325</b>	Prepare and bake cakes, sponges, and scones in a commercial kitchen	3	4	6
<b>Basic Barista and Service Skills</b> Comprises of the following unit standards:		2	20	
<b>9677</b>	Communicate in a team or group which has an objective	2	3	11
<b>14425</b>	Prepare and serve hot and cold non-alcoholic drinks for a commercial hospitality establishment	2	5	8
<b>14440</b>	Prepare and clear areas for counter food service for a commercial hospitality establishment	2	2	8
<b>17285</b>	Demonstrate knowledge of commercial espresso coffee equipment and prepare espresso beverages under supervision	2	4	10
<b>17287</b>	Prepare and present filtered coffee for service	2	2	8
<b>22428</b>	Prepare and serve tea	2	2	7
<b>28145</b>	Interact with customers in a service delivery context	2	2	2

### Further tertiary pathways:

- New Zealand Certificate in Baking (Generalist) (Level 4)
- New Zealand Certificate in Cookery (Level 4)

### Further employment pathways:

- Entry level cafe service.
- Entry level kitchen work - kitchen hand, basic prep.