

ignite

part of

SKILLS
GROUP 

**THROUGH OUR
KITCHEN DOORS**

to jobs



**OPPORTUNITIES
IN NEW ZEALAND**

99%

**OF SKILLS CULINARY ARTS
STUDENTS WERE EMPLOYED
AFTER GRADUATION
IN 2022, 2023 AND 2024.**

PROGRAMME

Overview

Students are trained by industry-experienced tutors who are highly regarded within the culinary world. Graduates finish with excellent advanced set of skills for food preparation in a professional environment. The perfect first step to a rewarding culinary career, and job opportunities in New Zealand and beyond.

Students also have the chance to complete an internship at a top Michelin-starred restaurant in Spain. This opportunity is not on offer at any other cookery school in the New Zealand.

Skills Culinary Art qualifications comprise a mix of practical and theoretical, with a strong emphasis on the practical element and time in commercial kitchens. Students learn knife skills, familiarity with produce, and how to master many professional skills such as butchery, fish preparation and pastry work. As well as the key cooking subjects, the curriculum covers menu planning and budgeting, food safety and other professional kitchen skills.



Our Vision

**IS TO BECOME A
LEADING PROVIDER OF
HIGH-QUALITY
INSPIRING TRAINING.**

ABOUT

Ignite

Skills Ignite is a high-quality training provider delivering practical, industry-related education.

What sets us apart is the personal touch we offer to all our students. We know every student by name and we know their hopes and dreams for the future. We are committed to and motivated by supporting each of our students to achieve their personal and career goals. We are owned by Skills Group. For the last 30 years Skills has been delivering workplace training across 23 different industries. This means that together we can offer lifelong training and development opportunities for people, whether that takes place face to face, online or within the workplace.

If you are looking to upgrade your skills or try a new career path – we've got you covered.

Why study with us?

Studying at Skills Ignite means joining a community where education is not only practical and career-focused but also genuinely invested in each student's personal journey. Here's what makes us unique:

Legacy of Excellence: Backed by Skills Group's 30+ years of expertise in training across 23 industries.

Personalized Support: Our students aren't just numbers—we know each one by name along with their goals and aspirations.

Industry-Relevant Training: Our courses are designed to align with real-world industry needs, making students job-ready with skills that matter to employers.

Lifelong Learning Pathways: We offer more than just an education; we provide lifelong training and development opportunities, whether face-to-face, online, or on the job.

Commitment to Employment: With a strong focus on employability, our programs empower students to gain the skills and confidence they need to succeed in their careers.

Q & A

1. Will you help me get work-ready too?

Whether you're seeking a part-time job while studying, a full-time role after graduation, or an internship to gain relevant experience, our employment advisors are here to help. We'll ensure you're work-ready by refining your CV, sharpening your interview skills, and connecting you with exciting opportunities, setting you on the path to your ideal career.

2. What type of visa do I need to study in NZ?

<https://www.studywithnewzealand.govt.nz/en/how-to-apply/plan-your-study-experience/visas>

3. Will I get help with accommodation?

International students over 18 years of age can live in own arranged accommodation. Some accommodation options are popular, so it is wise to apply for your accommodation as soon as you can. NauMai NZ provides you with useful information about accommodation in New Zealand, and Tenancy Services helps you to understand your rights when you rent. <https://www.tenancy.govt.nz/>

4. What do I need to do to prepare to travel to New Zealand?

- Apply for your visa
- Book your flights
- Submit your Traveller Declaration
- Sort out your accommodation (if you are under 18 you must arrange your accommodation Book transport from the airport to your accommodation (Plan what to pack (and what not to). Consider documents, NZ currency and medications for example.
- Learn more about New Zealand's culture, languages and customs, religious freedom and more.
- Prepare for New Zealand's teaching, learning and assessment styles.

<https://www.newzealand.com/>

5. Can you help with a visa?

Yes, we have a visa-helping affiliated immigration advisor. You won't have to pay the agent anything if you go via him because Ignite will cover the costs of obtaining your visa.

Top reasons

TO STUDY IN NEW ZEALAND



1

THE *best* WORK FOCUSED EDUCATORS

New Zealand tops English-speaking countries out of 50 developed countries around the world, in the Educating for the Future ranking.

New Zealand is ranked third in the Economist Intelligence Unit's Worldwide Educating for the Future Index. There were just 1.6 points between top-ranked Finland (80.9), second place-getter Switzerland (80.3) and New Zealand on 79.3 points.

2

#2 SAFEST COUNTRY*

*According to the Global Peace Index, New Zealand is the second safest country to live in the world.

This index ranks 163 countries based on factors such as crime rates, political stability, and the likelihood of terrorism. In 2022, New Zealand narrowly missing out on the top honours, with Iceland taking first place.

3

#3 FRIENDLIEST COUNTRY*

* New York based 2022 list of 10 friendliest countries.

New Zealand is ranked as one of the friendliest and welcoming countries in the world, and best country overall. Most New Zealand people are very friendly and open to different cultures and are open to welcoming different cultures into their lives. Studies show that the majority of New Zealanders have positive sentiments towards migrants.

4

future FOCUSED

New Zealand has a focus on young people aged 15 to 24 in 50 economies, and measures three pillars of education systems – teaching style, teaching conditions and societal freedom and openness – as a means of preparing young people to meet the challenges of work and society in future.





Sargam Shrestha, has been making waves since her enrolment in our Cookery Level 4 program. With dedication and a passion for culinary arts, Sargam graduated with flying colours, and quickly secured a coveted position as Commi Chef with Four Points by Sheraton.

Sargam's culinary journey reached new heights when she decided to test her skills at Nestle's Culinary Competition. Among fierce competition, Sargam showcased her creativity, technical finesse, and culinary artistry, and won the bronze medal.

Fuelled by this recent success, Sargam is now training in our Cookery Level 5 program to take her skills to the next level. With her undeniable talent and commitment, Sargam is on track to make her mark on the world of gastronomy.

Sargam Shrestha, Nepal 

Punlene Koy has been a dedicated student in our esteemed Cookery Level 5 program. Following her graduation, Punlene secured a great position as Commi Chef at the renowned 2 Chefs Hat restaurant,


White & Wong. This celebrated restaurant is frequently awarded in NZ competitions, particularly Cuisine Good Food Awards.

Recently, Punlene competed in the prestigious Nestle's Golden Chef Competition. Amongst the best young talents in the country, she showcased her culinary prowess, leaving a lasting impression on judges and securing a well-deserved bronze medal. Her ability to thrive under pressure and exhibit her unique flair for creativity sets her apart as a true culinary gem.

Punlene Koy, Cambodia 

I started my journey to become chef from Skills Ignite in 2021 and side by side I worked as a Kitchen hand and then Commis Chef in Lone Star restaurant, Auckland. After finished my level-3 and 4 cookery certifications, I went into an internship to Sudima hotel Auckland Airport. This was amazing experience, which prompted me to move up to level-5 cookery.

After starting of my level-5 cookery, Sudima Hotel gave me a fulltime position as Commis Chef. I also entered the International Tapas Competition in between my study, and subsequently was selected to work alongside internationally renowned chef, Peter Gordon for one day. After finished my level- 5 study in 2022 and worked with Sudima hotel as a commis chef, in 2023 I was promoted to Chef De Partie at Sudima lake Rotorua. Now I am fulfilling my life dreams.

Simranjeet Singh, India 





APPLICATION *Process*



Choose your programme



Supporting documentation required

You will need to supply

- A copy of relevant work experience or related academic qualifications
- Certified copy of your academic record
- Certified copy of your English test results
- Certified copy of your passport
- Completed and signed application form



Application through international agent

Skills accepts applicants to our courses through international agents with whom we have agreements for representation. If you don't have an agent, please contact us directly to help connect you with one of our agents. The education agents role is to help you complete the application process, assist with document translation and verification, and help prepare for student visa applications.

Offer letter for acceptance

An Offer Letter is sent out to students when applicants are approved.

**If you would like to talk with us or have any questions,
please contact us on:**

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skills-ignite.org

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