



# New Zealand Certificate in Food and Beverage Service (Level 4)

with strand in Restaurant Services



## Domestic Fees

\$3811.50



## Intakes

20/07/2026



## Campus

New Plymouth



## Duration

1 semester full-time



[witt.ac.nz](http://witt.ac.nz)



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Gain supervisory skills relevant for a wide range of food and beverage outlets along with real-world experience at events and functions. You will learn how to interact with colleagues and customers and provide memorable, high-quality dining experiences while gaining first-hand experience on how to monitor and maintain customer service, policies and procedures.

### You will learn how to:

- Monitor and maintain health and safety, food safety and security practices to ensure own safety and minimise potential hazards when serving customers.
- Monitor and maintain interactions between colleagues, managers and customers to provide efficient customer service.
- Monitor and maintain the application of standard operating policies and procedures to work roles in a hospitality establishment.

Restaurant Services strand:

Monitor and maintain food and beverage service operations.

### Courses

HOSP4201

#### Hospitality Service Standards

The aim of this course is to develop the knowledge, skills, and attributes to understand and apply service standards in the hospitality sector.

HOSP4202

#### Restaurant Food Service

The aim of this course is to develop the knowledge, skills, and attributes to contribute to effective restaurant food service operations in a hospitality

environment.

HOSP4203

#### Restaurant Beverage Service

The aim of this course is to develop the knowledge, skills, and attributes to contribute to effective restaurant beverage service operations in a hospitality environment.

### Programme specific information

#### Class times

Classes are taught on-campus one day per week. Students will also undertake self-based study and complete theory and evidence based portfolio work and practical work experience. Some students may be required to attend and supervise on-campus evening restaurant services.

#### Work experience

Work experience or employment in a 'front of house' hospitality role is not mandatory but is highly recommended. Students will also be required to undertake work experience in a supervisory role, overseeing front of house learners within our WITT In-house café as well as for various functions at our training restaurant.

#### Career pathways

Successful graduates will apply their skills to guide and monitor staff and maintain food and beverage operations in a broad range of food and beverage service outlets, including the responsible service of alcohol on licensed premises.

#### Entry requirements

- New Zealand Certificate in Food and Beverage Service (Level 3); or
- Equivalent knowledge, skills, work experience or study.

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## Other information

Free or subsidised fees via Maori & Pacific Student Scholarship placements are also available.

## Career Options

Waiter, Bartender, Cafe, Bar or Restaurant supervisor

## Additional Course Related Expenses

\*Only if not previously purchased for level 3 Food and Beverage

- WITT Hospitality T-Shirts x 2 - approximately \$25 each
- \*Black pants - \$30-\$100
- \*Shoes - \$50-\$100 (fully enclosed, flat, black shoes. Solid, closed in footwear with an appropriate non-slip, non-marking sole)
- \*Socks (black) - \$10
- Stationery and printing - \$20