

My Career as a Chef



Starting out as an apprentice



Service IQ Chef Ambassador 2013

ServiceIQ's
essential
skills to
build your
business

The cream of culinary training

New Zealand Apprenticeship in Cookery

Programme Structure

YEAR 1

Module 1 – Introduction

- ▶ Practice food safety methods in a food business under supervision.
- ▶ Apply health, safety and security practices to serve delivery operations.
- ▶ Interact with other staff, managers and customers to provide service delivery outcomes.
- ▶ Apply standard operating procedures and the code of conduct to a work role in a service delivery organisation.

Module 2 – Stocks, Sauces and Soups

- ▶ Prepare and cook basic stocks, sauces and soups in a commercial kitchen.
- ▶ Prepare and cook complex soups in a commercial kitchen.
- ▶ Prepare and cook complex sauces in a commercial kitchen.

Module 3 – Larder

- ▶ Prepare and present cold larder products in a commercial kitchen.
- ▶ Prepare and present cold cocktail food in a commercial kitchen.
- ▶ Prepare and cook hot cocktail food in a commercial kitchen.
- ▶ Prepare and finish marinades, dressings, cold sauces, and dips in a commercial kitchen.





Clooney By Des Harris





Internship in Florida





Got a Trade? Got it Made!

[Got a Trade Got it MADE!!](#)

[Ad Campaign](#)







Sure to rise: culinary star in her greatest job yet

18/11/2015

Landing her new role as Chef de Partie at Josh Emmett's acclaimed Madame Woo restaurant in Auckland is the latest step up in an exciting tour of work that has taken Tamara Johnson, ServiselQ Apprentice Chef of the Year 2013, all the way from St Heliers Bay Café & Bistro, to Florida's Hyatt Regency Hotel, and Food Co-ordinator on popular TV shows 'My Kitchen Rules' and 'Masterchef'.


"Each job has had exciting aspects such as good pay, cooking for famous people and working with colleagues that are almost as passionate for food as I am," says Tamara. "But my current job is the most exciting since graduating from my apprenticeship (in 2013)."

Customers dine on super stylish Malaysian Chinese cuisine at Madam Woo, where Tamara runs the steam and fried section; serving delicious dumplings, sui mai, satay chicken and crisp wontons.






Making a Guest Chef WOOP Dish

 **Woop**
July 19, 2017 · 🌐

Tamara Johnson is our next Guest Foodie! Her beautiful dish; 'Salsa Verde Lamb with Pomme Puree, Carrot Puree and Greens,' will be delivered this weekend. We have a limited number of Foodie boxes still available so be sure to order yours now! <https://woop.co.nz/plans>





Scottish Michelin Starred Restaurants 21212, Restaurant Martin Wishart





Swedish Michelin Restaurants Gastrologik, Oaxen Krog, Adam and Albin





Competitions





Teaching





