

# Diplomas

## DIPLOMA IN APPLIED SCIENCE (DipAppSc) REGULATIONS

AK3750

*These regulations are to be read in conjunction with all other relevant statutes and regulations, including the General Academic Statute and General Academic Regulations.*

### Admission

- 1 An applicant seeking admission into the Anaesthetic Technology pathway must first obtain the approval of the dean (or representative).

### Completion Requirements

- 2 To qualify for the Diploma in Applied Science at level 5, a student must achieve 120 points with at least 75 points at level 5 or above by successfully completing the requirements in one of the pathways identified in these regulations.
- 3 A student may substitute courses from other undergraduate programmes from this University with approval of the programme leader.

### Recognition of Prior Learning

- 4 The maximum prior learning credit the examination board may grant is 30 points.
- 5 A student who is a practising Anaesthetic Technician with relevant and significant experience in the role, and is NZATS registered, and has completed the Certificate in Anaesthetic Technology after 1997, may receive Recognition of Prior Learning for courses HEAL505, SCIE501–503, SCIE603, SCIE604.

### Structure

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#### General

120 points from

- |          |   |
|----------|---|
| Level 4: | BIOL401, CHEM401, ECOL401, HUMB401, SCIE401   |
| Level 5: | BIOL501, BIOL502, CHEM501, CHEM502, ECOL501, ENVS522, ENVS523, EPMY501, FOOD502, HEAL505–507, MAOH501, MATH501, MATH502, MELS501, MICR501, PSYC501, PSYC502, PSYC580, SCIE501–503 |
| Level 6: | BIOL601–604, CHEM601–605, CONS621, ECOL601–604, ENVS601–603, ENVS621, ENVS624, FOOD601–604, GENE602, GENE603, GEOL601, GEOL602, HEAL609, MICR601–603, SCIE602, SCIE604, SCIE605   |
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**Pre-Chiropractic**

90 points

Level 5: BCHM501 or CHEM502, HEAL505, HEAL506, HEAL507 or MAOH501, MICR501, SCIE503

and 15 points

Level 6: HEAL609

and 15 points from

any course at level 4 or above with the approval of the programme leader

DIPLOMA IN APPLIED SCIENCE TABLE				
Level	Code	Title	Points	Prerequisites
Level 4	BIOL401	Foundation Biology	15	
	CHEM401	Foundation Chemistry	15	
	ECOL401	Foundation Ecology	15	
	HUMB401	Foundation Human Anatomy and Physiology	15	
	SCIE401	Foundation Biophysics	15	
Level 5	BCHM501	Introduction to Biochemistry	15	
	BIOL501	Biological Sampling and Interpretation	15	
	BIOL502	Plants and Animals	15	
	CHEM501	Principles of Chemistry	15	
	CHEM502	Biological and Solution Chemistry	15	
	ECOL501	Ecology and Evolution	15	
	ENVS522	Our Dynamic Earth	15	
	ENVS523	Human Geography	15	
	EPMY501	Epidemiology	15	
	FOOD502	Food Science	15	
	HEAL505	Human Anatomy and Physiology I	15	
	HEAL506	Knowledge, Enquiry and Communication	15	
	HEAL507	Health and Environment	15	<i>Restriction:</i> MAOH501
	MAOH501	Hauora Māori	15	<i>Restriction:</i> HEAL507
	MATH501	Differential and Integral Calculus	15	
	MATH502	Algebra and Discrete Mathematics	15	
	MELS501	Histology and Cytology	15	
	MICR501	Microbiology	15	
	PSYC501	Introduction to Psychology A	15	<i>Restriction:</i> PSYC580
	PSYC502	Introduction to Psychology B	15	
PSYC580	Introduction to Psychology A	15	<i>Restriction:</i> : PSYC501	

DIPLOMA IN APPLIED SCIENCE TABLE				
Level	Code	Title	Points	Prerequisites
Level 5	SCIE501	Anaesthesia I <sup>a</sup>	15	
	SCIE502	Anaesthetic Technology I	15	Coreq: SCIE501, SCIE503
	SCIE503	Biophysics	15	
Level 6	BIOL601	Deep Sea Biology	15	BIOL502 or ECOL501
	BIOL602	Biology of Marine Organisms	15	BIOL501, BIOL502 or ECOL501
	BIOL603	Marine Invertebrates	15	BIOL502 or ECOL501
	BIOL604	Aquaculture	15	45 points at level 5 from the programme
	CHEM601	Inorganic Chemistry	15	CHEM501
	CHEM602	Biochemistry	15	CHEM502
	CHEM603	Organic Chemistry	15	CHEM502
	CHEM604	Analytical Chemistry	15	CHEM501
	CHEM605	Thermodynamics and Chemical Kinetics	15	CHEM501
	CON621	Conservation Planning	15	ECOL501, ENVS523
	ECOL601	Freshwater Ecology	15	BIOL502 or ECOL501
	ECOL602	Terrestrial Ecology	15	BIOL501, BIOL502 or ECOL501
	ECOL603	Ecological Concepts I	15	BIOL502 or ECOL501
	ECOL604	Ecology Concepts II	15	BIOL502 or ECOL501
	ENVS601	Environmental Law	15	ECOL501
	ENVS602	Environmental Risk Assessment	15	45 points at level 5
	ENVS603	Environmental Health	15	BIOL502, ECOL501
	ENVS621	Geographic Information Systems	15	
	ENVS622	Biogeography	15	ECOL501
	ENVS623	Planning for Environmental Sustainability	15	ECOL501
	ENVS624	Plant and Animal Taxonomy	15	BIOL502 or ENVS501
	FOOD601	Food Chemistry	15	CHEM502

DIPLOMA IN APPLIED SCIENCE TABLE				
Level	Code	Title	Points	Prerequisites
Level 6	FOOD602	Food Microbiology	15	MICR501
	FOOD603	Food Technology	15	FOOD502
	FOOD604	Food Process Engineering	15	SCIE503
	GENE602	Principles of Genetics	15	MICR501
	GENE603	Cells, Genes and Molecules	15	MICR501
	GEOL601	Geology, Landscape and Environments	15	ENVS522
	GEOL602	Sedimentary Rocks and Environments	15	ENVS522
	HEAL609	Human Anatomy and Physiology II	15	HEAL505
	MICR601	Environmental Microbiology	15	MICR501
	MICR602	Industrial Microbiology	15	MICR501
	MICR603	Communicable Diseases	15	EPMY501 or MICR501
	SCIE602	Research Techniques	15	BIOL501
	SCIE603	Anaesthesia II	15	HEAL505, SCIE501
	SCIE604	Anaesthesia III	15	SCIE502, SCIE503
	SCIE605	GraphsRUs – Data Visualisation with R	15	BIOL501
	SCIE703	Anaesthesia IV <sup>a</sup>	15	SCIE603, SCIE604
	SCIE704	Anaesthetic Technology II <sup>a</sup>	15	SCIE502
SCIE705	Independent Learning <sup>a</sup>	15		

a. Enrolment subject to approval of the programme leader.

## DIPLOMA IN ARTS (DipArts) REGULATIONS

AK2001

*These regulations are to be read in conjunction with all other relevant statutes and regulations, including the General Academic Statute and General Academic Regulations.*

**Completion Requirements**

- 1 To qualify for the Diploma in Arts, a student must achieve 120 points with 75 points at level 5 from courses listed in the Diploma in Arts Table.
- 2 A student's course of study is subject to the approval of the programme leader.
- 3 A student may substitute up to 30 points from courses from another AUT qualification with the approval of the programme leader.
- 4 A student who completes 75 points in a single subject area may have their Diploma in Arts endorsed with that subject.

DIPLOMA IN ARTS TABLE			
Code	Title	Points	Prerequisites
<b>Chinese</b>			
CHIN501	Introduction to Chinese I	15	Restriction: CHIN503
CHIN502	Introduction to Chinese II	15	CHIN501, Restriction: CHIN503
CHIN504	Write Chinese I	15	<i>Coreq:</i> CHIN511
CHIN511	Speak Chinese I	15	
CHIN605	Contemporary Chinese Society	15	
CHIN607	English-Chinese Translation	15	Restriction: CHIN602
CHIN610	Integrated Chinese I	15	CHIN504, CHIN511, Restriction: CHIN603, CHIN611
CHIN612	Integrated Chinese II	15	CHIN610
<b>Creative Writing</b>			
CWRT501	Creative Writing	15	
CWRT560	Writing (in) Māori Shorts	15	
CWRT602	Creative Writing I: Voices	15	
CWRT603	Creative Writing II: Storylines	15	
<b>Culinary Arts</b>			
CULN510	Professional Culinary Arts	30	
CULN511	Commercial Culinary Practice	30	CULN510
CULN602	Contemporary Cuisine in Aotearoa	15	CULN510, CULN511

DIPLOMA IN ARTS TABLE			
Code	Title	Points	Prerequisites
CULN603	Nutrition and Wellbeing	15	
FOOD501	Food and the Senses	15	
GAST601	Gastronomy	15	
<b>Economics</b>			
BUSS504	Economics and Society	15	
ECON502	Economic Principles II	15	
ECON503	Introduction to Quantitative Methods	15	
ECON601	Microeconomics	15	ECON502
ECON602	Macroeconomics	15	
ECON603	Introduction to Econometrics	15	ECON502 or STAT500
ECON680	New Zealand Economy: Issues and Policies	15	
<b>Education</b>			
EDUC503	Critical Questions in Education	15	
EDUC504	Places and Learning	15	
EDUC506	Education, Careers and Employability	15	
EDUC507	Children and Learning : Preparing the Future	15	
EDUC511	Understanding Social Education Practice	15	
EDUC512	Social Education: Everyday Approaches for Working with Children and Youth	15	
EDUC553	Education in Aotearoa New Zealand	15	<i>Coreq:</i> EDUC550
EDUC605	Learning, Diversity and Culture	15	
EDUC606	Learning and Social Media	15	
EDUC607	Education, Resistance and Social Justice	15	
EDUC608	Gender, Sexualities and Education	15	
EDUC611	Understanding Diversity Through Children's Literature	15	
EDUC616	Untangling Global Challenges, Weaving Sustainable Solutions	15	
<b>English and New Media Studies</b>			
ENGL500	Contemporary Language Studies	15	
ENGL501	Critical Media Studies	15	
ENGL502	Reading New Zealand	15	
ENGL503	A Pacific Reader	15	
ENGL600	Literature/Desire	15	

DIPLOMA IN ARTS TABLE			
Code	Title	Points	Prerequisites
ENGL601	Language and Communication	15	
ENGL602	Popular Genres	15	
ENGL603	Language in Society	15	
<b>Event Management</b>			
EVNT601	Event Planning	15	
EVNT602	An Event Perspective	15	
EVNT603	The Event Design Experience	15	
<b>History</b>			
HIST500	Introduction to New Zealand History	15	
HIST501	The Holocaust: Its Causes, Character and Legacy	15	
HIST502	Ka Whawhai Tonu Matou: Struggle and Resistance in Aotearoa and South Africa	15	
HIST690	Te Tiriti O Waitangi: The Treaty of Waitangi	15	
HIST691	Tā Moko: Marked Histories and Identities	15	
HIST692	Our People, Our Stories: Contemporary New Zealand Oral Histories	15	
HOSP608	Eating History: Exploring Food and Hospitality in Aotearoa New Zealand	15	
<b>Hospitality</b>			
HOSP501	Applied Food and Beverage Management (Kitchen)	15	
HOSP502	Applied Food and Beverage Management (Restaurant)	15	
HOSP503	Organisation and Human Behaviour Perspectives	15	
HOSP505	Hospitality Information Communication Technology	15	
HOSP507	International Hospitality Management	15	
HOSP509	Hospitable Social Enterprise	15	
HOSP601	Service Management for Hospitality	15	
HOSP602	Hospitality Career Development	15	
HOSP603	Facilities Development and Design	15	
HOSP604	Hospitality Human Resource Management	15	
HOSP605	International Food and Beverage Management	15	
HOSP606	Rooms Division Management	15	
HOSP607	Beverage Production, Practice, Rituals and Management	15	

DIPLOMA IN ARTS TABLE			
Code	Title	Points	Prerequisites
<b>International Studies</b>			
CLSY502	Intercultural Competence	15	
CLSY601	Intercultural Competence in a Global World	15	
SOSC681	Borders and Boundaries	15	
<b>Interpreting and Translation</b>			
TRIN502	Introduction to Translation	15	
TRIN601	Translation Skills: Analysis, Appropriateness and Accuracy	15	TRIN502
TRIN603	Interpreter Role, Ethics and Practice	15	
TRIN604	Societal Contexts for Interpreters and Translators	15	
<b>Japanese</b>			
JAPA511	Speak Japanese I	15	Restriction: JAPA501
JAPA512	Write Japanese I	30	Restriction: JAPA501
JAPA605	Japanese Society and Culture	15	
JAPA610	Japanese Language in Practice I	15	JAPA612
JAPA611	Speak Japanese II	15	JAPA511
JAPA612	Write Japanese II	15	JAPA512
JAPA613	Integrated Japanese	30	JAPA611, JAPA612
<b>Māori Development</b>			
COMM590	Learning in a Digital World	15	
COMM690	Kaupapa Māori Film Project	15	
DIGM550	Making Digital Media I	15	
DIGM650	Making Digital Media II	15	DIGM550
HRMG650	Te Ara Pou Leadership	15	
MAOR500	Introduction to Conversational Māori	15	
MAOR501	Beginners Māori Language I	15	
MAOR502	Beginners Māori Language II	15	MAOR501
MAOR510	Māori in Popular Culture	15	
MAOR601	Intermediate Māori Language I	15	MAOR502
MAOR602	Intermediate Māori Language II	15	MAOR601
MAOR603	Te Rangahau: Research Methods	15	
PACS601	Introduction to Pacific Media	15	
PACS602	The Pacific in Popular Culture	15	



DIPLOMA IN ARTS TABLE			
Code	Title	Points	Prerequisites
TVSP590	Kaupapa Māori for Screens	15	
<b>New Zealand Sign Language and Deaf Studies</b>			
NZSL510	New Zealand Sign Language I	15	
NZSL502	Deaf Community and Culture I	15	
NZSL520	New Zealand Sign Language II	15	
NZSL602	Deaf Community and Culture II	15	NZSL502
NZSL600	New Zealand Sign Language Discourse	15	
<b>Psychology</b>			
PSYC501	Introduction to Psychology A	15	Restriction PSYC580
PSYC502	Introduction to Psychology B	15	
PSYC580	Introduction to Psychology A	15	Restriction PSYC501
PSYC601	Abnormal Psychology	15	PSYC502, PSYC580
PSYC602	Social Psychology	15	
PSYC603	Psychological Assessment	15	PSYC502, PSYC580
PSYC604	Personality	15	PSYC502
PSYC605	Brain and Behaviour	15	PSYC502, PSYC580
PSYC680	Individuals and Identities*	15	PSYC580
PSYC681	Cognitive Psychology	15	PSYC580
PSYC683	Foundations of Psychological Inquiry	15	PSYC580 or PSYC501, CLSY504, PSYC502
<b>Social Sciences</b>			
CONF681	Conflict Resolution and Human Rights	30	
CRIM580	Criminology and Criminal Justice	15	
CRIM680	Policing and Society	15	CRIM580
CRIM681	Understanding Crime	15	
PHIL680	Ethics and Society	15	
POLS681	War and Peace	30	
POLS683	New Zealand Politics and Policy Making	15	
SOSC582	Social Thinking	15	
SOSC583	Social Institutions	15	
SOSC681	Borders and Boundaries	15	
SOSC682	Methods of Social Research	15	CLSY504
SOSC684	Social Change	15	

DIPLOMA IN ARTS TABLE			
Code	Title	Points	Prerequisites
<b>Spanish</b>			
SPAN501	Spanish 1A	15	
SPAN502	Spanish 1B	15	SPAN501
SPAN601	Spanish 2A	15	SPAN502
SPAN602	Spanish 2B	15	SPAN601
SPAN610	Spanish Language in Practice	15	SPAN502
<b>Tourism</b>			
GAST602	Gastronomic Tourism	15	
TOUR501	Introduction to Tourism	15	
TOUR502	Visitor Attractions and Activities	15	
TOUR503	Māori and Tourism in Aotearoa	15	
TOUR505	Customer Service and Interpersonal Skills	15	
TOUR506	Product Development	15	
TOUR510	World Geography	15	
TOUR601	Cultural Heritage Management	15	COMM570, TOUR501
TOUR602	Ecotourism	15	
TOUR604	Travel Distribution Management	15	COMM570, TOUR501
TOUR606	Travel and Tourism Marketing	15	COMM570, TOUR501
TOUR607	International Spa Contemporary Issues	15	
TOUR608	Transportation Operations and Management	15	COMM570, TOUR501
TOUR609	Tourism and Sustainability	15	COMM570, TOUR501
<b>Additional Courses</b>			
ARDN516	The Image	15	
CLSY500	Culture and Society	15	
CLSY501	Film Club: Flashforward	15	
CLSY504	Knowledge and Inquiry	15	
CLSY506	Lift Every Voice and Sing: Performing Social Justice	15	
COMM500	iWrite	15	
COMM505	Text, Image and Sound	15	
COMM512	Communication Ethics	15	
COMM513	Media Technology and Society	15	
COMM515	Media, Politics and Citizenship	15	

DIPLOMA IN ARTS TABLE			
Code	Title	Points	Prerequisites
COMM516	Media Production Foundations	15	
COMM517	Media Production Studio	15	
COMM570	Academic Communication: Conventions and Expectations	15	
COMM590	Learning in a Digital World	15	
COMM600	iCommunicate	15	
COMM610	iReflect	15	
COMM651	WeSpeak – Pronunciation, Phonology and Effective Communication	15	
DIGD507	Mahitahi   Collaborative Practices	15	
EMPL601	Employment Relations	15	
FINA502	Finance for Hospitality, Tourism and Events – A Practical Approach	15	
GRAD501	Communication Design Studio I	30	
GRAD502	Communication Design Studio II	30	
GRAD503	Materials and Media I	15	
GRAD504	Materials and Media II	15	
GRAD595	Design Research I	15	
HEAL504	Lifespan Development and Communication	15	
HRMG602	Learning and Development	15	
KORE500	Introduction to Korean Language and Culture I	15	
LSKL402	Tertiary English and Academic Literacies	15	
MARS501	Marketing Insights	15	
MARS601	Research in Marketing, Advertising, Retailing, Sales	15	MARS501
MARS602	Marketing Relationships	15	MARS501
MARS604	Consumer Behaviour	15	MARS601
SAMO500	Introduction to Gagana Samoa I – Samoan Language	15	
SUSE501	Leadership for Sustainable Enterprise	15	
SUSE602	Managing Environmental Issues in Business	15	
TIKA501	Noho Marae Wānanga Māori Learning Experience A	7.5	
TIKA502	Noho Marae Wānanga Māori Learning Experience B	7.5	TIKA501

a. Not offered in 2021.

## DIPLOMA IN BUSINESS (DipBus) REGULATIONS

AK1006

*These regulations are to be read in conjunction with all other relevant statutes and regulations, including the General Academic Statute and General Academic Regulations.*

### **Completion Requirements**

- 1 The course of study of every applicant is subject to the approval of the programme leader.
- 2 To qualify for the Diploma in Business a student must achieve 120 points with at least 75 points at level 5 or level 6 by successfully completing courses listed in the Bachelor of Business Table.

*Refer to Bachelor of Business Table on page 459.*

## DIPLOMA IN CHINESE (DipCh) REGULATIONS

*Note: Modern Standard Chinese.*

*Note: Not open for new enrolments from 2019.*

AK3428

*These regulations are to be read in conjunction with all other relevant statutes and regulations, including the General Academic Statute and General Academic Regulations.*

### Completion Requirements

- To qualify for the Diploma in Chinese at level 6, a student must achieve 240 points by successfully completing the requirements in the structure below.

### Structure

60 points from and 105 points	Level 5:	CHIN504, CHIN511, LSKL501, LSKS502
	Level 6:	CHIN603, CHIN605–607, CHIN611, CHIN612, CLSY601, ENGL601, ENGL603
and 60 points from	Level 7:	CHIN703–706, CHIN711
and 15 points from	Level 5:	CLSY502, LSKL501

DIPLOMA IN CHINESE TABLE			
Code	Title	Points	Prerequisites
CLSY502	Intercultural Competence	15	
CLSY601	Intercultural Competence in a Global World	15	CLSY502
CHIN501	Introduction to Chinese I	15	<i>Coreq:</i> CHIN502
CHIN502	Introduction to Chinese II	15	<i>Coreq:</i> CHIN501
CHIN504	Write Chinese I	15	
CHIN511	Speak Chinese I	15	<i>Restriction</i> CHIN501, CHIN502
CHIN603	Write Chinese II	15	CHIN504
CHIN605	Contemporary Chinese Society	15	
CHIN606	Introduction to Chinese Culture	15	
CHIN607	English – Chinese Translation I	15	
CHIN611	Speak Chinese II	15	CHIN511
CHIN612	Intermediate Chinese	15	CHIN603, CHIN611
CHIN703	Chinese for New Media	15	CHIN612
CHIN704	Advanced Chinese Oral	15	CHIN612
CHIN705	Chinese Research Course	15	CHIN612

DIPLOMA IN CHINESE TABLE			
Code	Title	Points	Prerequisites
CHIN706	English – Chinese Translation II	15	
CHIN711	Business Chinese	15	CHIN612
ENGL601	Language and Communication	15	
LSKL501	Writing and Referencing <sup>a</sup>	15	
LSKL502	Reading for Academic Purposes	15	

a. Compulsory for students who intend to staircase to the Bachelor of Arts.

## DIPLOMA IN CULINARY ARTS (DipCulArts) REGULATIONS

AK3714

which incorporates the following exit qualifications:

### CERTIFICATE IN PROFESSIONAL COOKERY (CertProCk)

AK3627

### CERTIFICATE IN ADVANCED PROFESSIONAL COOKERY (CertAdvProCk)

AK3668

*These regulations are to be read in conjunction with all other relevant statutes and regulations, including the General Academic Statute and General Academic Regulations.*

### Completion Requirements

- To qualify for the Diploma in Culinary Arts at level 5, a student must achieve 240 points by successfully completing the requirements in the structure below.
- To qualify for the Certificate in Professional Cookery at level 4, a student must achieve 60 points by successfully completing CULN410 and CULN411.
- To qualify for the Certificate in Advanced Professional Cookery at level 5, a student must achieve 60 points by successfully completing CULN514 and CULN515.

### Structure

120 points	Level 4:	CULN408–411
and 120 points	Level 5:	CULN511, CULN514–516

DIPLOMA IN CULINARY ARTS TABLE			
Code	Title	Points	Prerequisites
CULN408	Larder	30	
CULN409	Hot Kitchen	30	
CULN410	Pâtisserie	30	
CULN411	Commercial Production Kitchen	30	
CULN511	Commercial Culinary Practice	30	
CULN514	The Professional Chef	30	CULN408–411
CULN515	Advanced Culinary Techniques	30	CULN408–411
CULN516	Culinary Work Integrated Learning	30	CULN511, CULN514, CULN515
CULN518	Special Topic	30	<i>Restriction:</i> CULN516

## DIPLOMA IN ENGINEERING [SPECIALTY] (DipEng[Specialty]) REGULATIONS

*Note: not open for new enrolments from 2011.*

AK3648

*These regulations are to be read in conjunction with all other relevant statutes and regulations, including the General Academic Statute and General Academic Regulations.*

### Completion Requirements

- 1 To qualify for the Diploma in Engineering [Specialty] at level 6, a student must achieve 240 points by successfully completing the following:
  - (a) core courses: 165 points with 15 points at level 6 *and*
  - (b) a specialty: 75 points with 60 points at level 6 from one of the specialties identified in these regulations.

### Recognition of Prior Learning

- 2 The examination board may grant prior learning credit of up to 60 points at level 5 and up to 120 points at level 4 to applicants who have completed courses prescribed for either the New Zealand Certificate in Engineering (NZCE) or the Bachelor of Engineering (AK3520).

### Structure

#### Core Courses

15 points	Level 3:	713610
<i>and</i> 75 points	Level 4:	714610, 764620, 764630, 764635, 764640
<i>and</i> 60 points	Level 5:	735660, 765650, 765670, 765680
<i>and</i> 15 points	Level 6:	766610

#### Specialties

##### Mechanical

15 points	Level 5:	765610
<i>and</i> 30 points	Level 6:	766620, 766625
<i>and</i> 30 points from	Level 6:	766630, 766640, 766650, 766660

##### Production

15 points	Level 5:	765690
<i>and</i> 30 points	Level 6:	766655, 766665
<i>and</i> 30 points from	Level 6:	766630, 766640, 766660, 766670



DIPLOMA IN ENGINEERING [SPECIALTY] TABLE			
Code	Title	Points	Prerequisites
<b>Core Courses</b>			
713610	Mathematics I	15	
714610	Mathematics II	15	713610
735660	Electrical Theory	15	
764620	Engineering Practice	15	
764630	Engineering Mechanics A	15	
764635	Engineering Mechanics B	15	764630
764640	Engineering Drawing	15	
765650	Material Science I	15	
765670	Manufacturing Processes	15	765650, 764620
765680	Thermodynamics and Heat Transfer	15	713610
766610	Fluid Mechanics	15	713610
<b>Specialty Courses</b>			
765610	Strength of Materials I	15	713610, 764630
765690	Quality and Reliability	15	713610
766620	Strength of Materials II	15	765610
766625	Mechanics of Machines	15	714610, 764635
766630	Advanced Thermodynamics	15	765680
766640	Control Engineering	15	714610, 765680, 766610
766650	Engineering Design	15	764640, 765610, 765670, 766610
766655	Engineering Planning	15	713610
766660	Engineering Technology Studies	15	713610
766665	Production Operations Management	15	765670, 765690
766670	Advanced Manufacturing Processes	15	765670

## DIPLOMA IN ENGLISH LANGUAGE (DipEL) REGULATIONS

AK3770

*These regulations are to be read in conjunction with all other relevant statutes and regulations, including the General Academic Statute and General Academic Regulations.*

### Completion Requirements

- 1 To qualify for the Diploma in English Language at level 5, a student must achieve 120 points by successfully completing the requirements in the structure below.

### Recognition of Prior Learning

- 2 The examination board may grant specified credit of up to 60 points (for courses LSKL501–504) to a student who has successfully completed an Auckland University of Technology International House English language programme after June 2006.

### Structure

105 points	Level 5:	COMM570, ENGL500, ENGL501, LSKL501–504
and 15 points from	Level 5:	ENGL502, ENGL503

DIPLOMA IN ENGLISH LANGUAGE TABLE			
Code	Title	Points	Prerequisites
COMM570	Academic Communication: Conventions and Expectations	15	LSKL501–504
ENGL500	Contemporary Language Studies	15	LSKL501–504
ENGL501	Critical Media Studies	15	LSKL501–504
ENGL502	Reading New Zealand	15	LSKL501–504
ENGL503	A Pacific Reader	15	LSKL501–504
LSKL501	Writing and Referencing	15	
LSKL502	Reading for Academic Purposes	15	
LSKL503	Listening and Note-Taking	15	
LSKL504	Oral Interaction and Presentation	15	

## DIPLOMA IN INTERPRETING AND TRANSLATION (DipIT) REGULATIONS

*Note: not open for new enrolments from 2019.*

AK3771

*These regulations are to be read in conjunction with all other relevant statutes and regulations, including the General Academic Statute and General Academic Regulations*

### Admission

- 1 An applicant for whom English is an additional language must provide evidence of oral and written proficiency in English and one other language within public, political and educational domains.
- 2 An applicant whose first language is English must normally have studied their language other than English (LOTE) to at least level 7.
- 3 An applicant will be required to attend a selection interview and complete a language proficiency assessment in their LOTE.

### Completion Requirements

- 4 To qualify for the Diploma in Interpreting and Translation at level 6, a student must achieve 120 points by successfully completing the requirements in the structure below.

### Time Limits

- 5 A student must complete the requirements of the qualification within eight semesters.

### Structure

15 points	Level 5:	TRIN502
and 45 points	Level 6	TRIN601, TRIN603, TRIN604
<hr/>		
<b>Health</b>		
and 15 points from	Level 7	TRIN704
<hr/>		
<b>Legal</b>		
and 15 points	Level 7	TRIN702
and 30 points from	Level 7	TRIN703, TRIN705, TRIN706, TRIN708

DIPLOMA IN INTERPRETING AND TRANSLATION TABLE			
Code	Title	Points	Prerequisites
TRIN502	Introduction to Translation	15	
TRIN601	Translation Skills: Analysis, Appropriateness and Accuracy	15	TRIN502
TRIN603	Interpreter Role, Ethics and Practice	15	
TRIN604	Social Contexts for Interpreters and Translators	15	
TRIN702	Advanced Interpretation Legal Studies	15	TRIN603, TRIN604
TRIN703	Advanced Legal Translation	15	TRIN502
TRIN704	Advanced Interpretation Health Studies	15	TRIN603, TRIN604
TRIN705	Advanced Health Interpreting	15	TRIN704
TRIN706	Advanced Health Translation	15	TRIN502
TRIN708	Advanced Legal Interpreting	15	TRIN702

## DIPLOMA IN JAPANESE (DipJap) REGULATIONS

AK3429

*These regulations are to be read in conjunction with all other relevant statutes and regulations, including the General Academic Statute and General Academic Regulations.*

### Completion Requirements

- To qualify for the Diploma in Japanese at level 6, a student must achieve 240 points by successfully completing the requirements in the structure below.

### Structure

15 points	Level 5:	LSKL501
and 75 points	Level 6:	JAPA605, JAPA611–613
and 15 points from	Level 6:	CLSY601, ENGL601, ENGL603
and 90 points	Level 7:	JAPA701, JAPA702, JAPA704, JAPA705
and 45 points from	Level 5:	CLSY502, JAPA511, JAPA512, LSKL502
	Level 6:	HIST690
	Level 7:	CLSY701, JAPA703

DIPLOMA IN JAPANESE TABLE

Code	Title	Points	Prerequisites
CLSY502	Intercultural Competence	15	
CLSY601	Intercultural Competence in a Global World	15	
CLSY701	East Asian Values and Beliefs	15	
ENGL601	Language and Communication	15	
ENGL603	Language in Society	15	
HIST690	Te Tiriti O Waitangi: The Treaty of Waitangi	15	
JAPA511	Speak Japanese I	15	
JAPA512	Write Japanese I	15	
JAPA605	Japanese Society and Culture	15	
JAPA611	Speak Japanese II	15	JAPA511
JAPA612	Write Japanese II	15	JAPA512
JAPA613	Integrated Japanese	30	JAPA611, JAPA612
JAPA701	Japanese Language and Oral Competency	30	JAPA613
JAPA702	Japanese for Formal Contexts	15	JAPA613
JAPA703	Japanese Religions and the Samurai	15	

DIPLOMA IN JAPANESE TABLE			
Code	Title	Points	Prerequisites
JAPA704	Japanese Language and Social Trends	30	JAPA613
JAPA705	Japanese Authentic Reading	15	JAPA613
LSKL501	Writing and Referencing <sup>a</sup>	15	
LSKL502	Reading for Academic Purposes	15	

a. Compulsory for students who intend to staircase to the Bachelor of Arts.

## DIPLOMA IN MĀORI DEVELOPMENT (DipMD) REGULATIONS

AK3768

*These regulations are to be read in conjunction with all other relevant statutes and regulations, including the General Academic Statute and General Academic Regulations.*

### **Completion Requirements**

- 1 To qualify for the Diploma in Māori Development, a student must achieve 240 points with at least 75 points at level 6 by successfully completing courses listed in the Bachelor of Māori Development Table.

*Refer to the Bachelor of Māori Development Table on page 538.*

## DIPLOMA IN MENTAL HEALTH SUPPORT WORK (DipMHSW) REGULATIONS

*Note: not open for new enrolments from 2016.*

AK3637

*These regulations are to be read in conjunction with all other relevant statutes and regulations, including the General Academic Statute and General Academic Regulations.*

### Completion Requirements

- To qualify for the Diploma in Mental Health Support Work at level 6, a student must achieve 120 points by successfully completing the requirements in the structure below.

### Structure

30 points	Level 5:	565501, MENH501
and 75 points	Level 6:	566502, 566503, 566506, 566507, MENH601
and 15 points	Level 7:	567414

DIPLOMA IN MENTAL HEALTH SUPPORT WORK TABLE			
Code	Title	Points	Prerequisites
565501	Sociopolitical Context of Mental Health	15	
566502	Mental Health and Mental Illness	15	
566503	Skills for Supporting Recovery in Mental Health	15	
566506	Introduction to Practicum	15	565501, 566502
566507	Practicum II	15	
567532	Assessment and Intervention in Addiction	15	
MENH501	Establishing Relationships in Support Work	15	
MENH601	Maintaining Relationships in Support Work	15	



## DIPLOMA IN OUTDOOR RECREATION LEADERSHIP (DipORL) REGULATIONS

*Note: not open for new enrolments from 2017.*

AK3408

*These regulations are to be read in conjunction with all other relevant statutes and regulations, including the General Academic Statute and General Academic Regulations.*

### Completion Requirements

- To qualify for the Diploma in Outdoor Recreation Leadership at level 6, a student must achieve 240 points by successfully completing the requirements in the structure below.

### Structure

15 points	Level 4:	SPOR401
and 90 points	Level 5:	HEAL505, SPOR509, SPOR510, SPOR513–515
and 135 points	Level 6:	SPOR608, SPOR612, SPOR615–621

DIPLOMA IN OUTDOOR RECREATION LEADERSHIP TABLE			
Code	Title	Points	Prerequisites
HEAL505	Human Anatomy and Physiology I	15	
SPOR401	Introduction to Managing and Quality Service	15	
SPOR509	Professional Practice	15	
SPOR510	Planning Sport and Recreation Events	15	SPOR401
SPOR513	Wilderness Emergency Care	15	
SPOR514	Land Based Pursuits	15	
SPOR515	Water Based Pursuits	15	
SPOR608	Evidence Based Practice	15	SPOR509 and 75 points
SPOR615	Teaching and Leadership in the Outdoors	15	SPOR618, SPOR619
SPOR616	Outdoor Project	15	SPOR608
SPOR617	Group Development and Facilitation in the Outdoors	15	
SPOR618	Advanced Pursuit Practice	15	SPOR514, SPOR515
SPOR619	Ngahere/Bushcraft	15	SPOR514
SPOR620	Applied Outdoor Leadership Practice	15	SPOR615
SPOR621	Outdoor Leadership	15	

## DIPLOMA IN PARAMEDIC SCIENCE (DipPSc) REGULATIONS

AK1011

*These regulations are to be read in conjunction with all other relevant statutes and regulations, including the General Academic Statute and General Academic Regulations.*

### Admission

- 1 In order to be admitted to the Diploma in Paramedic Science an applicant will normally be currently practicing in a New Zealand Ambulance Service.

### Completion Requirements

- 2 To qualify for the Diploma in Paramedic Science at level 6, a student must achieve 120 points by successfully completing the requirements in the structure below.

### Structure

30 points	Level 5:	HEAL505, HEAL506
and 60 points	Level 6:	HEAL609, PARA601, PARA604, PARA605
and 30 points from	Level 6:	PARA608-610

DIPLOMA IN PARAMEDIC SCIENCE TABLE			
Code	Title	Points	Prerequisites
HEAL505	Human Anatomy and Physiology I	15	
HEAL506	Knowledge, Enquiry and Communication	15	
HEAL609	Human Anatomy and Physiology II	15	HEAL505
PARA601	Paramedic Science	15	<i>Coreq:</i> HEAL609
PARA604	Clinical Practice I	15	PARA608 or PARA609 and PARA610 <i>Coreq:</i> HEAL609, PARA605
PARA605	Clinical Practice II	15	PARA604, PARA608 or PARA609 and PARA610 <i>Coreq:</i> HEAL609
PARA608	Introduction to Military Medicine	30	Current employment in the NZDF
PARA609	Introduction to Paramedic Practice	15	
PARA610	Introduction to Paramedic Theory	15	HEAL506

**DIPLOMA IN PATISSERIE (DipPat) REGULATIONS**

AK3731

which incorporates the following exit qualification:

**CERTIFICATE IN PRACTICAL PATISSERIE (CertPracPat)**

AK3546

*These regulations are to be read in conjunction with all other relevant statutes and regulations, including the General Academic Statute and General Academic Regulations.*

**Completion Requirements**

- To qualify for the Diploma in Patisserie at level 5, a student must achieve 240 points by successfully completing the requirements in the structure below.
- To qualify for the Certificate in Practical Patisserie at level 4, a student must achieve 120 points by successfully completing PATS401–408.

**Structure**

120 points  
and 120 points

Level 4: PATS401–408  
Level 5: CULN512, FOOD501, PATS501–506

DIPLOMA IN PATISSERIE TABLE			
Code	Title	Points	Prerequisites
CULN512	Contemporary Kitchen Management	15	
FOOD501	Food and the Senses	15	
PATS401	Foundation Pastries	15	
PATS402	Foundation Cakes	15	
PATS403	Sponges, Gateaux and Torten	15	
PATS404	Patisserie Related Studies	15	
PATS405	Foundation Breads	15	
PATS406	Professional Experience	15	
PATS407	Basic Hot Desserts	15	
PATS408	Basic Cold Desserts	15	
PATS501	Artisan Breads	15	120 points from PATS401–408
PATS502	Sugar and Chocolate Confectionary	15	120 points from PATS401–408

DIPLOMA IN PATISSERIE TABLE			
Code	Title	Points	Prerequisites
PATS503	Advanced Professional Desserts	15	120 points from PATS401–408
PATS504	Advanced Professional Torten and Gateaux	15	30 points from PATS501–503
PATS505	Showpieces	15	30 points from PATS501–503
PATS506	Advanced Patisserie Practices and Principles	15	30 points from PATS501–503

## DIPLOMA IN SPORT AND RECREATION (DipSR) REGULATIONS

AK3246

*These regulations are to be read in conjunction with all other relevant statutes and regulations, including the General Academic Statute and General Academic Regulations.*

### Completion Requirements

- 1 To qualify for the Diploma in Sport and Recreation at level 5, a student must achieve 120 points by successfully completing the requirements in the structure below.
- 2 A student may substitute one course with another relevant course with the approval of the programme leader.

### Structure

60 points <i>and</i>	Level 4:	SPOR406–409
60 points from	Level 5:	HEAL505, HEAL506, SPOR501–505, SPOR511, SPSC501

DIPLOMA IN SPORT AND RECREATION TABLE			
Code	Title	Points	Prerequisites
SPOR406	Health and Wellbeing	15	
SPOR407	The Business of Sport and Recreation	15	
SPOR408	Introduction to Coaching Practice	15	
SPOR409	Sport, Exercise and Fitness	15	
HEAL505	Human Anatomy and Physiology I	15	
HEAL506	Knowledge, Enquiry and Communication	15	
SPOR501	Sport and Recreation in Aotearoa/New Zealand	15	<i>Coreq:</i> HEAL506
SPOR502	Innovative Planning in Sport and Recreation	15	<i>Coreq:</i> HEAL506
SPOR503	Contemporary Issues in Sport and Recreation	15	<i>Coreq:</i> HEAL506
SPOR504	Leadership in Sport and the Outdoors	15	<i>Coreq:</i> HEAL506
SPOR505	Applied Practice	15	
SPOR511	Skill Learning in Sport and Recreation	15	<i>Coreq:</i> HEAL506
SPSC501	Sport and Exercise Fundamentals	15	<i>Coreq:</i> HEAL506

## DIPLOMA IN SPORTS MANAGEMENT AND EXERCISE SCIENCE (DipSMgmt&ExSc) REGULATIONS

*Note: not offered in New Zealand.*

AK1273

*These regulations are to be read in conjunction with all other relevant statutes and regulations, including the General Academic Statute and General Academic Regulations.*

### Completion Requirements

- To qualify for the Diploma in Sports Management and Exercise Science, a student must achieve 240 points by successfully completing the courses listed in the Table.

DIPLOMA IN SPORTS MANAGEMENT AND EXERCISE SCIENCE TABLE			
Code	Title	Points	Prerequisites
515002	Professional Studies	15	
515004	Managing and Marketing Sport and Recreation	15	
515008	Applied Anatomy	15	
515023	Exercise Prescription	15	515008 or SPSC501
515104	Sport Practicum	15	515002
515536	Exercise and Sports Science	15	
515557	Introduction to Sport and Exercise Psychology	15	
NUTR501	Nutrition, Activity and Health	15	
SPOR401	Introduction to Managing and Quality Service	15	
SPOR402	Introduction to Coaching Practice	15	
SPOR506	Sports Analysis	15	
SPOR510	Planning Sport and Recreation Events	15	SPOR401
SPOR511	Skill Learning in Sport and Recreation	15	
SPOR622	Sport and Recreation in Society	15	
SPSC501	Sport and Exercise Science Fundamentals	15	
SPSC606	Personal Training	15	515002