

National Certificate in Hospitality (Introductory Cookery) (Level 2)

Level 2

Credits 45

This qualification has been **reviewed**. The last date to meet the requirements is 31 December 2017.

Transition Arrangements

This qualification has been reviewed and replaced by the New Zealand Certificate in Hospitality (Level 2) [Ref: 2108]. People currently working towards this replaced qualification may either complete the requirements by 31 December 2017 or transfer their results to the replacement qualification.

After 31 December 2015 all new trainees will be enrolled in programmes leading to the replacement qualification.

For detailed information see [Review Summaries](#) on the NZQA website.

NZQF National Qualification Registration Information

Process	Version	Date	Last Date for Assessment
Registration	1	November 1998	December 2003
Revision	2	January 2003	December 2006
Review	3	December 2004	December 2009
Revision	4	December 2007	December 2013
Review	5	January 2009	December 2017
Republished	5	June 2013	December 2017
Review	6	January 2015	December 2017

Standard Setting Body

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National Certificate in Hospitality (Introductory Cookery) (Level 2)

Level 2

Credits 45

Purpose

This qualification recognises the competence, knowledge, and skills required for cooking routine food dishes in a commercial kitchen. It is awarded to people who are able to demonstrate a range of foundation cookery methods and a limited range of preparation techniques, using pre-prepared and ready-prepared products, under supervision.

The compulsory section of the qualification covers knowledge and skills relating to: participating in a team; preparing fruit and vegetables; preparing and presenting basic sandwiches and salads; cleaning food production areas and equipment; handling knives; food safety; performing calculations; working in a diverse workplace; safe working practices; and frying, baking, boiling, poaching, steaming, and grilling food. The elective section enables candidates to select standards that reflect the requirements of their work or learning environments.

This qualification is designed to provide a pathway to the National Certificate in Hospitality (Basic Cookery) (Level 3) [Ref: 0553].

Special Notes

People may be granted recognition of prior learning (RPL) on application to the provider. Candidates for RPL must go through an assessment process carried out by registered assessors in accordance with NZQA guidelines.

Credit Range

	Compulsory	Elective
Level 1 credits	2	-
Level 2 credits	35	0-8
Level 3 or above credits	-	0-8
Minimum totals	37	8

Requirements for Award of Qualification

Award of NQF Qualifications

Credit gained for a standard may be used only once to meet the requirements of this qualification.

Unit standards and achievement standards that are equivalent in outcome are mutually exclusive for the purpose of award. The table of mutually exclusive standards is provided in section 7 of the New Zealand Qualifications Authority (NZQA) *Rules and Procedures* publications available at <http://www.nzqa.govt.nz/ncea/acrp/index.html>.

Reviewed standards that continue to recognise the same overall outcome are registered as new versions and retain their identification number (ID). Any version of a standard with the same ID may be used to meet qualification requirements that list the ID and/or that specify the past or current classification of the standard.

Summary of Requirements

- Compulsory standards
- Elective – A minimum of 8 credits as specified

Detailed Requirements

Compulsory

The following standards are required

Humanities > Communication Skills > Interpersonal Communications

ID	Title	Level	Credit
9677	Participate in a group/team which has an objective(s)	2	3

Service Sector > Hospitality > Cookery

ID	Title	Level	Credit
13271	Cook food items by frying	2	2
13272	Cook food items by baking	2	2
13273	Cook food items by boiling	2	2
13274	Cook food items by poaching	2	2
13275	Cook food items by steaming	2	2
13276	Cook food items by grilling	2	2
13280	Prepare fruit and vegetable cuts	2	2
13281	Prepare and present basic sandwiches for service	2	2
13283	Prepare and present salads for service	2	2
13284	Clean food production areas and equipment	2	2

ID	Title	Level	Credit
13285	Handle and maintain knives in a commercial kitchen	2	2
24526	Apply safe working practices in a commercial kitchen	2	4

Service Sector > Hospitality > Food Safety

ID	Title	Level	Credit
167	Practise food safety methods in a food business	2	4

Service Sector > Service Sector Skills > Service Sector - Core Skills

ID	Title	Level	Credit
64	Perform calculations for the workplace	1	2
377	Work in a diverse workplace	2	2

Elective

A minimum of 8 credits at Level 2 or above

Field	Subfield	Domain
Service Sector	Hospitality	Cookery
		Food and Beverage Service
		Food Safety

Transition Arrangements**Version 5**

Version 5 was issued following a review.

Changes to structure and content

- Credit total has decreased from 60 to 45.
- Standards 1978, 2977, 13344, 14462, 14464, 14465, 14466, 14469, and 20666 have been removed from the compulsory section.
- Standard 24526 has been added to the compulsory section.
- Standards 13271, 13272, 13273, 13274, 13275, and 13276 have been moved from the elective to the compulsory section.
- Standards 168, 6401, 6402, 13277, 13278, and 13279 have been removed from the elective section.
- Three domains have been added to the elective section.
- Standard 13284 title has been amended following review.

For detailed information see [Review Summaries](#) on the NZQA website.

This qualification contains a standard that replaces an earlier standard. For the purposes of this qualification, people who have gained credit for the expiring standard are exempt from the requirement to gain credit for the replacement standard – see table below.

Credit for	Exempt from
1300	9677

No candidate will be disadvantaged by the changes made to the qualification. People currently working towards versions 3 or 4 of this qualification may either complete the requirements of that version or transfer to version 5. However it is recommended that all candidates enrolled on programmes leading to version 4 of the qualification transfer to version 5.

Previous versions of the qualification

Version 4 was issued in order to add a credit exemption table for standards replaced by earlier standards.

Version 2 of this qualification contained Unit 1979, *Describe the employment relationship, and the application of employment law to that relationship* (Level 2; Credits 3), in version 3, this was replaced by Unit 1978, *Identify basic employment rights and responsibilities, and sources of information and assistance* (Level 1; Credits 2). For the purposes of this qualification, people who have gained credit for Unit 1979 are exempt from the requirement to gain credit for Unit 1978 – see table below.

Credit for	Exempt from
1979	1978
1300	9677

Version 3 was issued in order to take account of the review of the Hospitality standards and to make changes to content required by industry stakeholders. Changes to structure and content included: 'Introductory' added to descriptor within qualification title; standard 168 moved from Compulsory to Elective; standard 1979 replaced by 1978, and standard 20666 added to the Compulsory; standards 13280, 13281 and 13283 moved from Elective to Compulsory; standards 6401 and 6402 added to Elective; and credit table adjusted.

Version 2 was issued in order to make some changes to the qualification content including: standard 14468 removed from the compulsory section; and credit total decreased from 66 to 60.

Other standard setting bodies whose standards are included in the qualification

NZQA

Certification

The certificate will display the logos of NZQA, the Service Skills Institute (ServiceIQ) and the accredited organisation.

Classification

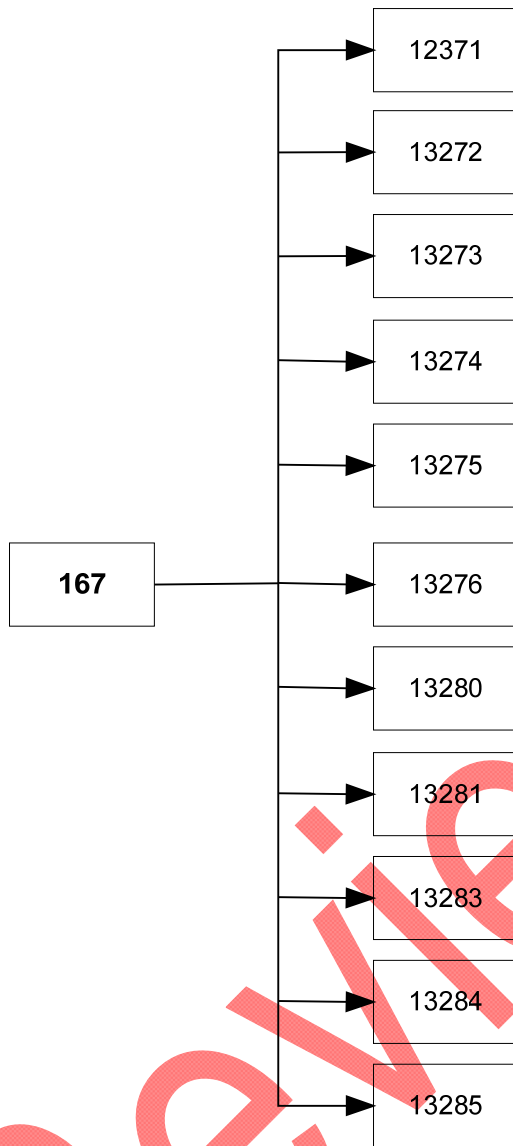
This qualification is classified according to the NQF classification system and the New Zealand Standard Classification of Education (NZSCED) system as specified below.

DAS Classification		NZSCED	
Code	Description	Code	Description
310	Service Sector > Hospitality	110109	Food, Hospitality and Personal Services > Food and Hospitality > Cookery

Quality Management Systems

Providers and Industry Training Organisations must be accredited by a recognised Quality Assurance Body before they can register credits from assessment against standards. Accredited providers and Industry Training Organisations assessing against standards must engage with the moderation system that applies to those standards. Accreditation requirements and the moderation system are outlined in the associated Accreditation and Moderation Action Plan (AMAP) for each standard.

Prerequisite Diagram



Level 2
