

National Certificate in Hospitality (Cookery) (Level 4)

Level 4

Credits 96

This qualification has been **reviewed**. The last date to meet the requirements is 31 December 2018.

Transition Arrangements

This qualification has been reviewed and replaced by the New Zealand Certificate in Cookery (Level 4) [Ref: 2101]. People currently working towards this replaced qualification may either complete the requirements by 31 December 2018 or transfer their results to the replacement qualification.

After 31 December 2016 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 2005
Revision	2	January 2003	December 2006
Revision	3	February 2004	December 2006
Review	4	December 2004	December 2013
Review	5	January 2009	December 2017
Republished	5	June 2013	December 2017
Review	6	January 2015	December 2017
Republished	6	March 2016	December 2018

Standard Setting Body

ServiceIQ
PO Box 25522
Wellington 6146

Telephone 0800 868 636
Email qualifications@serviceiq.org.nz

National Certificate in Hospitality (Cookery) (Level 4)

Level	4
Credits	96

Purpose

This qualification recognises the competence, skills and knowledge required of chefs with some experience, who are involved in cooking non-routine dishes in a commercial kitchen.

The compulsory section of this qualification covers the skills and knowledge related to: preparing and cooking complex meat dishes, complex soups, complex sauces, complex fish dishes, seafood dishes, complex hot and cold desserts, complex pasta dishes, complex pastry dishes, hot cocktail food, complex poultry dishes; bake basic leavened and unleavened bread; prepare and present cold larder products and cold cocktail food. The elective section enables candidates to select unit standards that meet the requirements of their job role.

Special Notes

Prerequisite: National Certificate in Hospitality (Basic Cookery) (Level 3) [Ref: 0553].

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 3 credits	12	0-10
Level 4 credits	74	0-10
Total	86	10

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 10 credits as specified

Detailed Requirements

Compulsory

The following standards are required

Service Sector > Hospitality > Cookery

ID	Title	Level	Credit
13289	Prepare and cook complex meat dishes in a commercial kitchen	4	8
13299	Prepare and cook complex soups in a commercial kitchen	4	6
13301	Prepare and cook complex sauces in a commercial kitchen	4	6
13305	Prepare and cook complex fish dishes in a commercial kitchen	4	8
13307	Prepare and cook seafood dishes in a commercial kitchen	4	8
13311	Prepare and produce complex hot and cold desserts in a commercial kitchen	4	8
13317	Prepare and cook complex pasta dishes in a commercial kitchen	4	6
13319	Prepare and bake basic dough products in a commercial kitchen	3	4
13323	Prepare and cook complex pastry dishes in a commercial kitchen	4	6
13332	Prepare and present cold larder products in a commercial kitchen	4	10
13333	Prepare and present cold cocktail food in a commercial kitchen	3	4
13336	Prepare and cook hot cocktail food in a commercial kitchen	3	4
25232	Prepare and cook complex poultry dishes in a commercial kitchen	4	8

Elective

A minimum of 10 credits at Level 3 or above

Field	Subfield	Domain
Service Sector	Hospitality	Cookery
		Food Safety

Transition Arrangements

Version 5

Version 5 was issued following review.

Changes to structure and content

- Credit total has decreased from 138-143 to 96.
- Strands have been removed and replaced with an elective section.
- Standards 167, 168, 377, 1979, 2977, 9677, 13285, 13290, 13294, 13295, 13303, 13314, 13339, 13340, 13342, 13343, 14462, 14464, 14465, 14466, and 14469 have been removed from the compulsory section.
- Standards 13319, 13332, 13333, and 25232 have been added to the compulsory section.
- Standards 13307, 13317, 13323 and 13336 have been moved from individual strands to the compulsory section.

For detailed information see Review Summaries on the NZQA website.

People currently working towards earlier versions of this qualification may either complete the requirements of that version or transfer to version 5.

Previous versions of the qualification

Version 4 was issued to take account of the formal review, which took place in June 2004 and in order to make changes to content.

Version 3 was issued to take account of the review of Hospitality standards and in order to make changes to content. Changes to structure and content included: titles, levels and credits of reviewed standards updated and standards 13337 and 13338 replaced; the credit tables were adjusted; domains of Food and Beverage Service and Hospitality Management included in the balance section; and the final date for people to complete version 1 of the qualification extended from December 2003 to December 2005.

Version 2 was issued in order to remove standards 14468 and 13332 from the Core Compulsory section.

Version 1 was registered in 1998 and resulted in the phasing out of the Cookery Trades Certificates. These included Cookery First Assessment (751 General Catering Certificate), Second Assessment (752 Basic Cookery Certificate), Third Assessment (753 Professional Cookery Certificate – Part One), and the Trade Certificate national external examination, (753 Professional Cookery Certificate – Part Two). Transition provisions allowed for the completion of time served requirements; and specified 2002 as final year for the award of the 752 Basic Cookery Certificate and 2004 as final year for the award of the 753 Professional Cookery Certificate.

Other standard setting bodies whose standards are included in the qualification

NZQA

Certification

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

Classification

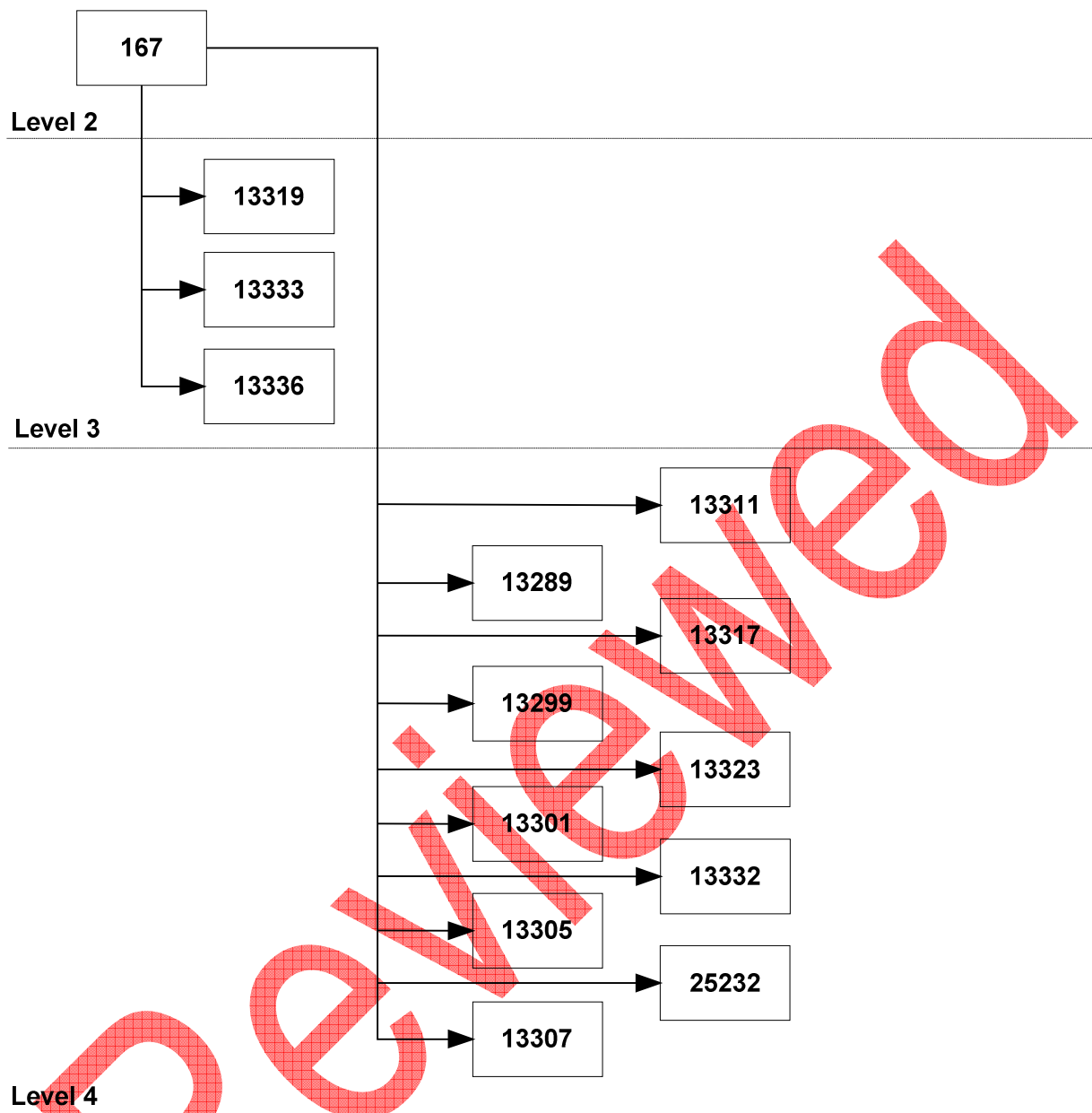
This qualification is classified according to the NQF classification system and the New Zealand Standard Classification of Education (NZSCED) system as specified below.

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



Reviewed