

National Certificate in Marae Catering (Level 2)

Level 2

Credits 60

This qualification has been **reviewed**. The last date to meet the requirements is 31 December 2019.

Transition Arrangements

Version 3 was republished in July 2018 to extend the last date of entry from 31 December 2017 to 31 December 2018, and the expiry date from 31 December 2018 to 31 December 2019. From this date, no results can be reported against the qualification.

Qualification [Ref: 1165] contains expiring unit standards for which replacement unit standards have now been registered. For the purposes of this qualification, people who have gained credit for the replacement unit standards are exempt from the requirement to gain credit for the expiring unit standards.

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

Credit for	Exempt from
27509	21234
27510	21235
27511	21236
27512	21238
27513	21239
27514	21243
29555	16137
29587	18359

NZQF Qualification Registration Information

Process	Version	Date	Last Date for Award
Registration	1	May 2005	December 2018
Revision	2	August 2005	December 2018
Republished	2	October 2013	December 2018
Review	3	July 2015	December 2018
Republished	3	January 2017	December 2018
Republished	3	July 2018	December 2019

It is anticipated that no existing candidate will be disadvantaged by these transition arrangements. However, anyone who feels that they have been disadvantaged may appeal to NZQA Māori Qualifications Services at the address below:

Standard Setting Body

NZQA Māori Qualifications Services
PO Box 160
Wellington 6140

Telephone 04 463 3000
Email mqs@nzqa.govt.nz

Reviewed

National Certificate in Marae Catering (Level 2)

Level 2

Credits 60

Purpose

This qualification recognises the competence, knowledge, and skills required for cooking routine food dishes in whare kai. It is awarded to ringa wera who are able to demonstrate a range of basic cookery and a limited range of preparation techniques, using food items that may have already undergone a level of preparation, perhaps by someone else, and/or maybe a proprietary product. This would be in accordance with the application of tikanga on marae.

In order to provide choices for all those wishing to undertake this qualification, elective unit standards are included to enhance and add value to the role of ringa wera on marae.

Ringa wera will have demonstrated the skills and knowledge to: minimise wastage; handle and maintain knives; clean food production areas and equipment, cutlery, crockery, and glassware; practise food safety methods; awahi and manaaki people; clear and set buffet service areas; portion food from hāngi; set and clear dining areas; serve food to tables; and also will have demonstrated literacy skills.

This qualification will enable ringa wera to 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 1	Elective 2
Level 1 credits	4	-	0-9
Level 2 credits	32	10-18	0-14
Level 3 credits	-	-	0-14
Minimum totals	36	10-18	6-14

Requirements for Award of Qualification

This qualification will be awarded to people credited with a minimum of 60 credits and who have met the requirements of the compulsory and elective sections.

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 the Qualifications Authority *Rules and Procedures* publications available at www.nzqa.govt.nz/ncea/.

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.

Detailed Qualification Requirements

Compulsory

All the standards listed below are required.

Field Humanities

Subfield Communication Skills

Domain Reading

Id	Title	Level	Credit
2977	Read texts for practical purposes	1	4

Field Māori
 Subfield Marae Catering
 Domain Cookery in Whare Kai

Id	Title	Level	Credit
21245	Prepare fruit and vegetables in a whare kai	2	2
21246	Prepare and present basic sandwiches and canapes in a whare kai	2	2
21247	Prepare and present salads for service in a whare kai	2	2

Domain Service in Whare Kai

Id	Title	Level	Credit
21248	Set and clear buffet and service areas in a whare kai	2	2
21249	Portion food from a hangi	2	2
21250	Serve food in a whare kai	2	2
21251	Serve food to tables in a whare kai	2	2
21252	Set and clear dining areas in a whare kai	2	2
21253	Serve hot and cold drinks in a whare kai	2	2

Domain Tikanga in Whare Kai

Id	Title	Level	Credit
21232	Demonstrate knowledge of roles and responsibilities of people in a whare kai	2	2
21233	Demonstrate knowledge of tikanga as ringa wera in a whare kai	2	2
21234	Awhi and manaaki people in a whare kai	2	2

Field Service Sector

Subfield Hospitality

Domain Cookery

Id	Title	Level	Credit
13285	Handle and maintain knives in a commercial kitchen	2	2

Domain Food Safety

Id	Title	Level	Credit
167	Practise food safety methods in a food business	2	4
20666	Demonstrate a basic knowledge of contamination hazards and control methods used in a food business	2	2

Elective 1

A minimum of 10 credits is required from the following standards.

Field Māori

Subfield Marae Catering

Domain Cookery in Whare Kai

Id	Title	Level	Credit
21236	Bake food in a whare kai	2	2
21237	Roast food in a whare kai	2	2
21238	Fry food in a whare kai	2	2
21239	Boil food in a whare kai	2	2
21240	Poach food in a whare kai	2	2
21241	Steam food in a whare kai	2	2
21242	Grill food in a whare kai	2	2
21243	Braise and stew food in a whare kai	2	2
21244	Microwave food in a whare kai	2	2

Elective 2

The balance of credits required, to achieve a minimum of 60 credits, is required from the following standards.

Field Health

Subfield Health Studies

Domain Core Health

Id	Title	Level	Credit
6401	Provide first aid	2	1
6402	Provide resuscitation level 2	1	1

Field Māori

Subfield General Education Māori

Domain Oranga

Id	Title	Level	Credit
18359	Compare modern and traditional Māori diet and nutrition	3	4
18360	Prepare a nutritionally balanced diet using customary kai Māori	3	4

Domain Pūtaiao

Id	Title	Level	Credit
15983	Demonstrate knowledge of kai preservation	1	2
15990	Demonstrate knowledge of a native bird and its significance to Māori	1	2
15992	Explain harvesting and processing of a native freshwater and a native marine fish species for kai	2	3
15994	Demonstrate knowledge of a native freshwater and a native marine plant species used for kai	2	3
19531	Demonstrate knowledge of a native marine fish species and its significance to Māori	1	2
19535	Demonstrate knowledge of a native freshwater fish species and its significance to Māori	1	2

Subfield Māori Performing Arts

Domain Māori Performance

Id	Title	Level	Credit
13359	Demonstrate knowledge and skills of waiata	2	6
13363	Demonstrate knowledge and skills of waiata ā ringa	2	6

Subfield Marae Catering

Domain Tikanga in Whare Kai

Id	Title	Level	Credit
21235	Harvest routine foods for the whare kai	2	2

Subfield Tikanga

Domain Tikanga Concepts

Id	Title	Level	Credit
16160	Describe the life and deeds of a selected atua	2	2
16165	Demonstrate knowledge of types of hui	2	2

Domain Tikanga Practices

Id	Title	Level	Credit
16136	Demonstrate knowledge of kawa and tikanga practices in relation to hui mārena at a local marae	3	6
16137	Demonstrate knowledge of kawa and tikanga practices in relation to hui huritau	3	6
16138	Demonstrate knowledge of kawa and tikanga practices in relation to huinga hāhi	3	6
16139	Demonstrate knowledge of kawa and tikanga practices in relation to kīngitanga hui	3	6

Field Service Sector

Subfield Hospitality

Domain Cookery

Id	Title	Level	Credit
13284	Clean food production areas, equipment and utensils in a commercial kitchen	2	2
13344	Demonstrate knowledge of the characteristics of commercial cookery methods and their applications	2	3

Subfield Service Sector Skills

Domain Service Sector – Core Skills

Id	Title	Level	Credit
377	Work in a diverse workplace	2	2

Transition Arrangements

Version 2 was republished to add exemptions for standards 2977, 6401 and 6402 which will expire in December 2013. Candidates holding credit for standards 25060, 26552 and 26551 will be exempt from gaining credit for standards 2977, 6401 and 6402 respectively. Standard 16138 which is in Elective 2 has expired and will not be replaced, and no exemption will be provided. All providers offering this standard in programmes leading towards this qualification have been contacted and advised that credit for this standard gained prior to its expiry date will still count towards the qualification requirements. However, the unit standard has expired and is no longer capable of being awarded.

Version 2 was issued following review of standards in the Tikanga Practices domain, and to correct minimum totals in the Credit Range table.

Changes to structure and content

- Titles and credits for standards 16136-16139 in Elective 2 have been updated to reflect the outcome of their review
- Minimum totals in the Credit Range table have been corrected to match the requirements of the qualification
- The prerequisite diagram has been updated.

There are no transition consequences arising from this revision.

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

This qualification contains a standard that is expiring and that has been replaced by a recommended standard. For the purposes of this qualification people who have gained credit for the recommended standard are exempt from the requirement to gain credit for the expiring standard.

Credit for	Exempt from
25060	2977
26551	6402
26552	6401

It is not intended that anyone is disadvantaged by this revision and the above arrangements have been designed for a smooth transition. However, anyone who feels they have been disadvantaged may appeal to the Māori Qualifications Services at the address below.

Other standard setting bodies whose standards are included in the qualification

Hospitality Standards Institute

NZQA

Certification

The certificate will display the logos of the Qualifications Authority and the Hospitality Standards Institute.

Classification

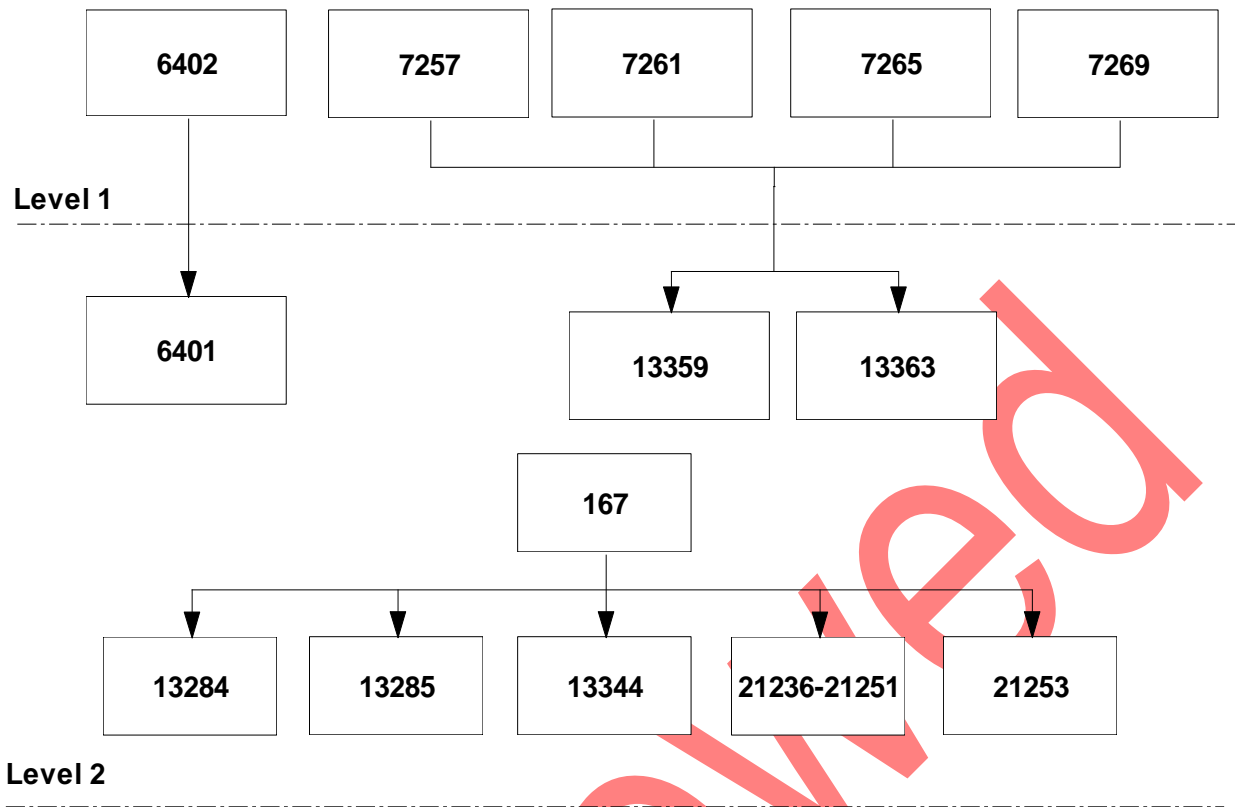
This qualification is classified according to the NQF classification system and the New Zealand Standard Classification of Education (NZSCED) system as specified below.

DAS Classification		NZSCED	
Code	Description	Code	Description
460	Māori/Manaaki Marae - Marae Hospitality	110199	Food, Hospitality and Personal Services/Food and Hospitality/Food and Hospitality not elsewhere classified

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



Pathway Diagram

