



## Te Hono o Te Kahurangi: Qualification details

Qualification number/Te nama o te tohu mātauranga	2435		
English title/Taitara Ingarihi	New Zealand Certificate in Manaaki Marae (Level 2)		
Māori title/Taitara Māori	Manaaki Marae – Te Kāuta, Te Wharekai (Kaupae 2)		
Version number/Te putanga	2	Qualification type/Te momo tohu	Certificate
Level/Te kaupae	2	Credits/Ngā whiwhinga	40
NZSCED/Whakaraupapa	110199 - Food, Hospitality and Personal Services > Food and Hospitality > Food and Hospitality not elsewhere classified		
Qualification developer/Te kaihangā tohu	NZQA Māori Qualifications Services		
Review Date /Te rā arotake	December 2025		

### Outcome statement/Te tauāki ā-hua

<b>Strategic Purpose statement/ Te rautaki o te tohu</b>
<p>This is a foundation qualification intended for people wanting to gain skills and knowledge for the purpose of further study, and/or roles in marae-based kāuta/wharekai services and/or the hospitality industry.</p> <p>This qualification will provide marae, communities, and the hospitality industry with people who have entry-level kitchen skills, developed in a kaupapa Māori context.</p> <p>Graduates of this qualification will have skills in and knowledge of, basic food preparation and cooking, as well as working in accordance with tikanga and marae kawa, under supervision.</p>

<b>Graduate Profile/Ngā hua o te tohu</b>
<p>Graduates of this qualification will be able to:</p> <ul style="list-style-type: none"> <li>• demonstrate knowledge of karakia and waiata to illustrate their relevance in the wharekai;</li> <li>• demonstrate knowledge of atua Māori and <i>kaitiakitanga</i> to illustrate their relevance to kai Māori;</li> <li>• apply <i>whanaungatanga</i>, in relation to roles and responsibilities on a marae, to mahi tahi with role holders;</li> <li>• follow health, safety, and hygiene processes and practices, under supervision, to ensure own safety and not risk the safety of others, and to demonstrate <i>pūkengatanga</i>;</li> <li>• apply cookery skills, under instruction, to prepare, cook, and present basic dishes commonly served in the wharekai as expressions of <i>manaakitanga</i>.</li> </ul>

<b>Education Pathway/ Ngā huarahi mātauranga</b>
<p>This qualification may build on Te Pōkaitahi Reo (Rumaki, Reo Rua) (Te Kaupae 1) [Ref: 3043].</p> <p>This qualification may lead to the New Zealand Certificate in Manaaki Marae – Te Nihowera, Te Ringawera (Kaupae 3) [Ref: 2434] and/or the New Zealand Certificate in Cookery (Level 3) [Ref: 2100].</p> <p>This qualification may also provide a pathway to further study in hospitality (accommodation, cookery, and food and beverage), as well as in areas of Māori studies, tourism (especially tourism Māori) and event management.</p>

<b>Employment, Cultural, Community Pathway/ Ko ngā huarahi ā-mahi, ā-ahurea, ā-whānau, ā-hapū, ā-iwi, ā-hapori anō hoki</b>
<p>Graduates will have the skills and knowledge to work in entry-level positions in a professional kitchen and in food service. Graduates may work in a variety of these positions, such as: kitchenhand, café worker, wait staff, food and beverage factory worker, as well as ringawera.</p> <p>Graduates will also have the skills and knowledge to support whānau, hapū, iwi, and hapori to contribute to the operational running of wharekai and/or kāuta, under supervision.</p>

<b>Guiding Kaupapa</b>	<p><b><i>Te reo me ngā tikanga</i></b></p> <p>This kaupapa affirms the mātauranga held by the people of the marae. This includes expertise in kawa and tikanga; use of te reo Māori, including mita ā-iwi and kōrero ā-iwi; demonstration/role-modelling of positive behaviours based on tikanga; meeting legal and ethical requirements in a professional manner; and the rangatiratanga of iwi, hapū and marae.</p>
	<p><b><i>Whanaungatanga</i></b></p> <p>This kaupapa highlights the importance to Māori of quality relationships, developed through shared experiences and working together (which provides people with a sense of belonging). It embraces those skills and strategies that relate to communication and relationships, such as being able to establish, maintain and enhance relationships; behaving in a manner that upholds the mana of others, as well as one's own; and understanding the significance of peoples' varying needs, roles and responsibilities, and the contribution that each person makes.</p>
	<p><b><i>Pūkengatanga</i></b></p> <p>This kaupapa emphasises the importance of having knowledge, skills and experience to deliver a quality service. It has also been applied broadly to incorporate the new knowledge and skills required to effectively utilise modern technology and tools to protect, manage, and enhance the mātauranga Māori systems of ngā tūpuna. It also encompasses important aspects of legal and regulatory obligations and compliance.</p>
	<p><b><i>Manaakitanga</i></b></p> <p>This kaupapa acknowledges the responsibility for caring and looking out for others. This includes hosting manuhiri, the guardianship of those in one's care, and the implications of doing this well (or otherwise), especially in the context of providing kai. It demands excellence of the hosts so as to uphold the mana of all guests and, in doing so, their own.</p>

## Qualification Specifications/ Ngā tauwhāititanga o te tohu

<b>Qualification Award/ Te whakawhiwhinga o te tohu</b>	This qualification may be awarded by any organisation that has an approved programme of study leading to the qualification.
<b>Evidence requirements for assuring consistency/ Ngā taunaki hei whakaū i te tauritenga</b>	<p>All tertiary education organisations (TEOs) accredited to deliver a programme leading to the award of this qualification are required to participate in consistency reviews. Programme providers at Manaaki Marae consistency reviews must provide relevant evidence of their graduates meeting the graduate outcomes. Programme providers should also be able to justify the nature, quality and integrity of the supporting evidence. Evidence may include:</p> <ul style="list-style-type: none"> <li>• internal and external moderation reports</li> <li>• graduate feedback</li> <li>• employer feedback</li> <li>• whānau, hapū, iwi and/or hapori feedback</li> <li>• end-user or destination data (including feedback from the providers of the graduate's next level of study)</li> <li>• programme completion data and course results</li> <li>• external benchmarking activities and/or benchmarking across common programmes</li> <li>• actions taken by the education organisation in response to feedback</li> <li>• relevant external evaluation and review data where applicable</li> <li>• programme evaluation reports</li> <li>• portfolios of learner work or capstone event reports</li> <li>• site visit reports, and</li> <li>• any other relevant and reliable evidence.</li> </ul>
<b>Minimum standard of achievement and standards for grade endorsements/ Te pae o raro e tutuki ai, ngā paerewa hoki hei whakaatu i te taumata o te whakatutukinga</b>	Achieved.
<b>Other requirements for the qualification (including regulatory body or legislative requirements)/ Kō ētahi atu here o te tohu (tae atu hoki ki ngā here ā-hinonga whakamarumarū, ki ngā here ā-ture rānei)</b>	There are no mandatory prerequisites to meet regulatory body or legislative requirements for this qualification.
<b>General conditions for programme/ Ngā tikanga whānui o te hōtaka</b>	<p>Programme delivery and all assessments must actively support ways of teaching, learning, learning support, and pastoral care preferred by Māori.</p> <p>Programmes should include mechanisms and protocols to engage, involve and consult tangata whenua and/or mana whenua with regard to local tikanga and kawa pertaining to the outcomes of the qualification.</p> <p>All programmes leading to a qualification approved under Te Hono o Te Kahurangi and listed on the NZQF, will be</p>

	evaluated under Te Hono o Te Kahurangi quality assurance.
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## Conditions relating to the Graduate Profile /Ngā tikanga e hāngai ana ki nga hua o te tohu

Qualification outcomes/ Ngā hua		Credits/Ngā whiwhinga	Conditions/Ngā tikanga
1.	Demonstrate knowledge of karakia and waiata to illustrate their relevance in the wharekai.	Credits 5	
2.	Demonstrate knowledge of atua Māori and kaitiakitanga to illustrate their relevance to kai Māori.	Credits 5	
3.	Apply whanaungatanga, in relation to roles and responsibilities on a marae, to mahi tahi with role holders.	Credits 8	
4.	Follow health, safety, and hygiene processes and practices, under supervision, to ensure own safety and not risk the safety of others, and to demonstrate pūkengatanga.	Credits 12	
5.	Apply cookery skills, under instruction, to prepare, cook, and present basic dishes commonly served in the wharekai as expressions of manaakitanga.	Credits 10	

## Transition information/ He kōrero whakawhiti

<b>Replacement information/ He kōrero mō te whakakapi</b>	This qualification replaced the National Certificate in Marae Catering (Level 2) [Ref: 1165]. That qualification expired on 31 December 2019.
<b>Additional transition information/ Kō ētahi atu kōrero mō te whakakapi</b>	<p><b>Version Information</b></p> <p>Version 2 of this qualification was published in March 2020 following a scheduled review. Please refer to <a href="#">Qualifications and Assessment Standards Approvals</a> for further information.</p> <p>The last date of assessment for version 1 is 31 December 2024.</p> <p>It is not intended that anyone be disadvantaged by this review. Anyone who feels they have been disadvantaged can appeal to NZQA – Māori Qualification Services at: PO Box 160, Wellington 6140</p> <p>Telephone: 04 463 3000 Email: <a href="mailto:mqs@nzqa.govt.nz">mqs@nzqa.govt.nz</a> Website <a href="https://www.nzqa.govt.nz/">https://www.nzqa.govt.nz/</a>.</p>

	<p><b>Republication information</b></p> <p>Version 2 of this qualification was republished in August 2023 to extend the last date of assessment for the superseded version from 31 December 2023 to 31 December 2024.</p> <p>Please refer to <a href="#">Qualifications and Assessment Standards Approvals</a> for further information.</p>
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