

Qualification Title: New Zealand Certificate in Baking (Level 4)

Qualification number: 1842

Date of review: 10 August 2016

Final decision on consistency: National Consistency is Confirmed

Threshold

The threshold to determine sufficiency with the graduate profile was determined as evidence of graduates who:

- Are able to produce a range of bakery products under broad guidance to production targets
- Safely operate a range of common bakery equipment
- Understand the basic principles of bakery science
- Demonstrate teamwork, communication and self/team management skills
- Demonstrate bakery professional practice [eg health and safety, food safety, personal presentation] without having to be prompted.

Tertiary Education Organisations with sufficient evidence

Tertiary Education Organisation	Final rating
Ara Institute of Technology (Ara)	Sufficient
Manukau Institute of Technology (MIT)	Sufficient

Introduction

This is a level 4 qualification of 120 credits, designed to equip graduates to work in introductory roles in craft bakeries, cake shops, cafe or factory (plant) operations.

Graduates may obtain employment as apprentices or trainee bakers in the baking industry and/or may progress to the New Zealand Diploma in Baking (Level 5) [Ref: 1844].

Number of graduates reported by the two providers:

2014 = 36

2015 = 116

How well does the evidence provided by the education organisation demonstrate that its graduates match the graduate outcomes at the appropriate threshold?

The criteria used to judge the above evaluation question were (p10 NZQA consistency guidelines):

- The nature, quality and integrity of the evidence presented by the Education Organisation.
- How well the organisation has analysed, interpreted and validated the evidence, and used the understanding gained to achieve actual or improved consistency.
- The extent to which the Education Organisation can reasonably justify and validate claims and statements relating to the consistency of graduate outcomes, including in relation to other providers of programmes leading to the qualification.

Evidence

A range of evidence was submitted to demonstrate that graduates had skills and knowledge consistent with those specified in the graduate profile of the qualification and met the required threshold. For instance:

- Evidence that over half of the graduates from one provider had moved into Level 5 study in baking.
- Sample records of feedback from host employers of students on work placement, confirming that the programme had provided students with a range of skills appropriate to an introductory role in the baking industry. However, this evidence would have been more convincing if the feedback requested from employers had been better aligned to the elements of the graduate profile.

The evidence presented before, at and subsequent to, the review meeting demonstrated that the graduates match the graduate outcomes. The evidence discussed above is consistent with the graduate profile and indicates that graduates meet the threshold.

Although the review discussion provided the reviewer with greater confidence of consistent graduate outcomes, in general, the quality of formal evidence presented for this consistency review was weak.

Issues and concerns

That the depth and quality of evidence provided was not strong and was not directly aligned to the graduate profile.

Recommendations to Qualification Developer

There are no recommendations to the developer other than those raised in the previous section.