

Qualification Title: New Zealand Certificate in French Cuisine (Superior)

Qualification number: 1893

Date of review: 6 April 2016

Final decision on consistency of the qualification: Consistent

Threshold

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

- Graduates being able to demonstrate preparation of complex dishes using advanced French Cuisine techniques to saleable standard within an allocated time
- Graduates being competently prepared to progress to and within the Level 5 Diploma in Cookery
- Le Cordon Bleu France requirements being met in accordance with the qualification being offered through a licensing arrangement with Le Cordon Bleu France.
- The quality requirements outlined in the licensing arrangement with Le Cordon Bleu France are being met to maintain the graduate outcomes at the level of the qualification

This threshold is closely aligned to part of the strategic purpose statement for the qualification.

Tertiary Education Organisations with sufficient evidence

Tertiary Education Organisation	Final rating
Wellington Institute of Technology	Sufficient

Introduction

This 40 credit qualification is intended to provide the global hospitality industry with individuals with sufficient skills in classical French cuisine to enter into employment, operating independently or as part of a team under broad supervision. A programme leading to award of this qualification can only be offered through a licensing arrangement with Le Cordon Bleu.

Evidence

The TEO provided a range of evidence to demonstrate that their graduates met the graduate profile outcomes.

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

Final Consistency Review Report

- The nature, quality and integrity of the evidence presented by TEO
- 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 TEO 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

Employer feedback

Feedback from 4 employers covered graduates of both the French Cuisine Intermediate and the French Cuisine Superior qualifications. The employers expressed satisfaction with the skill level of graduates. 1 graduate has been employed as a Demi Chef de Partie for over a year.

Capstone Event evidence

Students undertake an authentic brasserie experience where diners supply ratings. 44 surveyed diners rated the quality of the food as excellent, the remaining 11 rating it as good.

Graduate data

One graduate moved to London and successfully completed the Level 4 (Superior) at Le Cordon Bleu London.

Evidence from Le Cordon Bleu

A letter from the Academic director of Le Cordon Bleu Australia stated that Le Cordon Bleu New Zealand continues to meet the requirements in the delivery and license agreement relating to this qualification.

Benchmarking to Le Cordon Bleu standards was through an audit by Chef Fabrice Dannel, Assistant Culinary Arts Director, Le Cordon Bleu. The result was positive, with recommendations made being currently actioned.

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

Strong evidence was provided from Le Cordon Bleu that the licensing requirements were being met, and the audit by Le Cordon Bleu provided evidence of meeting the quality requirements.

The second strand of evidence comes from employer feedback expressing satisfaction with the skill level of employees. This is supported by feedback from diners at the capstone type assessment.

The combination of triangulated evidence from employers and diners, along with the evidence from Le Cordon Bleu, provides convincing evidence of graduates meeting the graduate outcomes at the appropriate threshold.

Special Focus

No special focus

Final Consistency Review Report

Examples of good practice

Employer feedback related to the skills of specific graduates

Issues and concerns

Future reviews would be strengthened by evidence from graduates continuing on to the Level 5 qualification and their tutors. Greater specificity of survey items and employer feedback relating to the graduate outcomes of this qualification would provide stronger evidence which could then be analysed further.

Recommendations to Qualification Developer

None.