

**Qualification Title:** New Zealand Certificate in French Cuisine (Superior) (Level 4)

**Qualification numbers:** 1893

**Date of review:** 20 April 2021

This report refers to graduates awarded this qualification from **Jan 2016 - December 2020**

**Final decision on consistency of the qualification:** National consistency is confirmed

**Threshold:**

**The threshold to determine sufficiency with the graduate profile was determined as evidence that graduates:**

- have attained superior knowledge, practices and technical skills in classical and contemporary and classical French cuisine and techniques
- and
- are able to use and plan classical and contemporary French cooking techniques when operating both independently or as part of a team under broad supervision
- and
- meet the requirements outlined in the licensing arrangement with Le Cordon Bleu to maintain the graduate outcomes at the level of the qualification.

### Education Organisations with sufficient evidence

The following education organisations have been found to have sufficient evidence.

MOE Number	Education Organisation	Final rating
6666	Le Cordon Bleu New Zealand Institute Ltd Partnership	Sufficient

### Introduction

This 40-credit qualification is intended to provide the hospitality industry with individuals who have attained superior knowledge, practices and technical skills in classical French cuisine. The qualification is intended for individuals who already have significant chef experience but want a qualification in superior classical French techniques. Graduates would typically work in premises involved in the preparation and service of classical or contemporary French Cuisine as they will be capable of using classical French cooking techniques when operating both independently or as part of a team under broad supervision.

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Graduates will be prepared to enter into the Cookery Strand of the New Zealand Diploma in Cookery (Advanced) (Level 5) or other higher-level qualifications in Cookery, Gastronomy or Hospitality.

A programme leading to award of this qualification can only be offered through a licensing arrangement with Le Cordon Bleu. Le Cordon Bleu New Zealand Institute Ltd. Partnership (LCB NZ) delivered the programme under WelTec's license up until the end of 2019 and the licensing agreement with WelTec was sighted. The agreement is presently being updated to recognise LCB NZ as the licensed provider. LCB NZ registered as a private training establishment in 2020.

The consistency review was attended by one education organisation, LCB NZ and a representative from Wellington Institute of Technology (WelTec) as the Qualification Developer.

During the graduate reporting period (1 January 2015 to 31 December 2020) the organisation had a total of 248 graduates of the New Zealand Certificate in French Cuisine (Superior) (Level 4).

Students enrol in the nine-month course that includes the Basic, Intermediate and Superior (BIS) programmes, which are each one term (10-week) full-time programmes.

### Evidence

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

The criteria used to judge the evaluation question were:

- 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 provided for the review included:

- Evidence that the organisation had a coherent programme of study with a map of programme components aligned to the graduate profile outcomes and relative learning outcomes to meet the needs of industry and the licensing arrangement with Le Cordon Bleu.
- Evidence of pre-and post-assessment moderation, both internal and some external activities that assure the programme learning outcomes were assessed at an appropriate level. The disruption to external moderation activities due to the COVID-19 lockdown has led to further external moderation being arranged with Australia.
- Evidence was seen of destination surveys providing confirmation that graduates are being employed and retained in positions relevant to the qualification's Graduate Profile Outcomes (GPOs). Graduate feedback noted how the knowledge gained on the programme is relevant to employment. Graduate and employer surveys/feedback

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confirmed that graduates had gained, and were using, the skills and knowledge outlined in the graduate profile.

- Destination data supporting that graduates were working in roles that required the application of skills and knowledge required by the graduate profile.

### **How well does the self-assessment and supporting evidence provided by the education organisation demonstrate that its graduates match the graduate outcomes at the appropriate threshold?**

Evidence was provided of programme mapping to GPOs, learning outcomes and mapping to assessments. Evidence was viewed of the relationship between the qualification GPOs and programme learning outcomes. Evidence of discussions in a tutor feedback focus group further indicates how the programme practically meets the qualification's GPOs both theoretically and practically.

Evidence of both internal and external pre- and post-assessment moderation (some fairly new) was provided along with a newly developed internal and external moderation plan.

Survey responses available confirmed that graduates had met the qualification outcomes and that the skills, knowledge and competencies they had acquired had helped with further study progression.

Reliable destination data was presented showing the graduates being engaged in further study and then gaining relevant employment – reinforcing the educational outcomes of this qualification and moving on to relevant employment. Evidence from feedback from industry, employers and mentors has been positive outlining that the graduates at this level can gain employment, if desired, relatively easily and are often offered jobs whilst completing the certificate programmes. Evidence shows that graduates of this qualification have attained superior knowledge, practices and technical skills in classical French cuisine.

A letter dated August 2015 from the Academic Director of Le Cordon Bleu Australia stated that LCB NZ continues to meet the requirements in the delivery and license agreement relating to this qualification. A further visit that was planned for 2020 was not undertaken due to the COVID-19 pandemic. Due to COVID-19, A virtual tour of LCBNZ was undertaken by President Monsieur André Cointreau in 2020.

Improvements made from the evidence provided in this review.

- Internal and external Moderation plan now in place and initiating a Memorandum of Understanding (MoU) with Le Cordon Bleu Australia as an external moderator.
- Increased emphasis on French cheeses and desserts, seasonal influences and menu planning.

Overall, the self-assessment and supporting evidence supplied by LCB NZ demonstrates that its graduates meet the graduate outcomes at the determined threshold.

### **Special Focus** (includes special focus on a strand or outcome)

None

### **Issues and concerns**

None

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### **Recommendations to Qualification Developer**

When the qualification is next reviewed, consideration could be given to the addition of health and food safety, and trends which could cover plant-based dishes and dietary requirements.

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