

**Qualification Title:** New Zealand Certificate in French Patisserie (Basic)

**Qualification number:** 1894

**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 basic French classic culinary techniques to a saleable standard under substantial and supportive direction and supervision
- Graduates being competently prepared to progress to and within the French Patisserie Level 3 qualification
- 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 Patisserie to enter into employment. 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):

- 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

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- 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

### **Graduate feedback (survey)**

One cohort of graduates was surveyed. The survey used a 5 point Likert scale with 1 “very poor” and 5 “excellent”. 100% of respondents agreed (options good or excellent) that they were well prepared to move from Level 2 to Level 3. 82% of graduates agreed they have used the skills learnt.

### **Employer feedback**

Students from the Level 2 qualification generally go on to progress through the levels 3 and 4 qualifications and then on to employment. Feedback from 2 employers covered 3 graduates of French Patisserie Level 4 who are employed as Pastry Commis chefs. The employers expressed satisfaction with the skill level of graduates.

### **Graduate progression data**

Of the 103 students passing French Patisserie (Basic), 86 went on to successfully complete French Patisserie (Intermediate). One graduate moved to London and successfully completed level 4 at Le Cordon Bleu London (for both Patisserie and Cuisine). Students undertake an authentic high tea experience where diners supply ratings. 73 surveyed diners rated the quality of the food as excellent, the remaining 4 rating it as good.

### **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 Danniell, 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 graduate progression and graduate surveys, where graduates scored highly on survey items relating to preparation for the next level of study, and using the skills learned. Progression data strengthened this finding, with 86 of 103 students successfully completing the next (Intermediate) qualification. This evidence was supported by employer feedback expressing satisfaction with the skill level of employees from the higher level qualifications.

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The combination of triangulated evidence from employers and graduates, 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

### **Examples of good practice**

- Good graduate progression tracking for those continuing study.
- Inclusion of survey items relating to preparation for the next level of study.

### **Issues and concerns**

Future reviews would be strengthened by graduate survey items specifically reflecting the graduate profile outcomes for the qualification as well as increased analysis of the evidence.

### **Recommendations to Qualification Developer**

That the employment pathway stated in the listed qualification be reviewed, as there is no evidence of graduates obtaining skilled employment in this area.