

**Qualification Title:** New Zealand Certificates in French Pâtisserie (Intermediate) (Level 3)

**Qualification number:** 1895

**Date of review:** 2 June 2021

This report refers to graduates awarded this qualification from 1 January 2016 to **31 December 2020**

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

### Threshold

The threshold to determine sufficiency with the graduate profile of each qualification was determined as follows:

#### Level 3 (Intermediate):

Evidence that graduates:

- are capable of applying intermediate classical French Pâtisserie techniques and kitchen practices when operating with limited supervision, and
- meet the requirements outlined in the licensing arrangement with Le Cordon Bleu France 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	Sufficient

### Introduction

This 40-credit certificate is designed to provide the hospitality industry with certification of individuals who have attained knowledge, practices and technical skills in classical French Pâtisserie. The Level 3 qualification recognises graduates who can demonstrate skills and understanding at an intermediate level.

Le Cordon Bleu New Zealand is the only provider of this qualifications in Aotearoa New Zealand. They do so under licence from Le Cordon Bleu France. Prior to the beginning of 2020, and its recognition as an independent PTE, Le Cordon Bleu New Zealand delivered the qualifications under the accreditation of WelTec. While graduates from 2016 – 2019 are technically WelTec's, Le Cordon Bleu New Zealand has provided a self-assessment report for all graduates for the period 2016 – 2020. This is appropriate as the graduates certainly see themselves as Le Cordon Bleu graduates.

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Most students (over 97%) enrolled in programmes of study towards all three of the suite of pâtisserie qualifications, basic (Level 2), intermediate (Level 3) and superior (BIS) (Level 4) over one year of study. The programmes have been delivered mainly to international students (95% of total enrolments). There are four intakes of students per year and over the five-year period under review, there have been around 200 graduates at each level, with 208 at Level 3. The average progression rate from Level 3 to Level 4 is 91%.

### Evidence

The education organisation 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.

Alignment of the programme to support the attainment of GPO's, moderation and international quality assurance processes, graduate, next-level tutor and employer feedback and graduate progression were all considered in making the review judgement.

### **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?**

Le Cordon Bleu New Zealand operates under a licencing arrangement with Le Cordon Bleu France which is designed to ensure that the standards and international reputation of the organisation are protected. This in itself gives considerable confidence in the attributes of graduates.

Overall, the self-assessment and supporting evidence supplied by the organisation was found sufficient and demonstrates that their graduates meet the graduate outcomes at the determined threshold.

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

None.

### **Examples of good practice**

As part of an international network, Le Cordon Bleu New Zealand operates within a tight licensing arrangement, whereby regular and supportive contact is maintained with the President of Le Cordon Bleu who normally visits in person twice a year (or virtually in 2020 due to Covid). Particular attention is paid to the pâtisserie skills of staff and to students' practical skills.

There is also considerable evidence that the qualification is delivered in a real-world context, with professional guest speakers or field trips being explicitly related to each of the GPOs.

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### **Issues and concerns**

The first Consistency review of this qualification was in 2015, which was three years prior to the last qualification review in 2018. The qualification review process showed the qualifications were fit for purpose and supported by industry. The newer versions are not substantively different in terms of practical graduate outcomes. Graduates from 2019 onwards have graduated in Version 2 of the qualification.

It will be necessary to align the next Consistency review with the review of the qualification, due in 2023.

### **Recommendations to Qualification Developer**

None (see comment above).

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