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

Qualification number: 2101

Date of review: 7 September 2016

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 of:

In a cookery environment under broad guidance, graduates are responsible for their own performance and have some responsibility for the actions of others, to:

- Maintain health and safety and food hygiene processes

- Work collaboratively, communicate effectively and behave in a professional manner

- Cook and present a range of complex cold larder, hot kitchen, as well as pastry and dessert dishes.

Tertiary Education Organisations with sufficient evidence

Final decision on sufficiency of TEOs evidence, will be updated as other TEOs show sufficient evidence

Tertiary Education Organisation	Final rating
Ara Institute of Canterbury	Sufficient
Auckland Hotel & Chefs Training School	Sufficient
Eastern Institute of Technology (EIT)	Sufficient
Manukau Institute of Technology (MIT)	Sufficient
Northland Polytechnic (Northtec)	Sufficient
Tai Poutini Polytechnic	Sufficient
Toi Ohomai Institute of Technology	Sufficient
Wellington Institute of Technology (Weltec)	Sufficient

Introduction

The purpose of this level 4, 120 credit qualification is to provide the hospitality sector with employees who are competent to work as chefs in an intermediate position. Eight providers presented evidence regarding their graduates. A representative of the qualification developer, Service IQ, attended the meeting. Various observers were also present and contributed to the development of the above threshold.

Evidence

The TEOs 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

- 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

The key types of evidence provided included:

- Graduates being formally assessed during a capstone event often in an industry recognised training restaurant or catering for public events. The assessment met the standards of internal and external moderation. This was the most convincing real world evidence presented.

- Curriculum design and assessments explicitly matched against the graduate profile outcomes. The assessments were often developed by the industry training organisation and/or City and Guilds, another industry standard setting body.

- Feedback from employers and students on work placement. The relationship of the feedback to the threshold varied between providers.

- Stakeholder feedback was most convincing when they specifically addressed the threshold, which includes the most important graduate profile outcomes.

- A limited amount of feedback came from the graduates of the qualification.

- Evidence of varying proportions of graduates progressing into paid hospitality related work and/or related higher level education, was relevant real world evidence.

- A limited amount of feedback came from employers and graduates working in the hospitality sector.

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

A range of evidence was presented before and at the review meeting that demonstrated that the graduates matched the required threshold. Evidence of graduates being formally assessed in a real world training restaurant was the most common and convincing evidence provided that graduate profile outcomes were being met. After the review meeting many organisations revised and strengthened their submissions. They provided additional evidence, clearer explanation and identified actions to improve their self-assessment review. Usually much of the evidence presented supported consistency. However the quality varied widely for both the evidence presented and more often, the explanation of how the evidence showed that the threshold had been met.

Examples of good practice

One organisation provided a table of "evidence supplied" and their "conclusion reached", explaining well how the evidence they provided helped demonstrate the graduate outcome had been met. Some evidence provided was clearly representative and explicitly showed

what proportion of graduates were working, responded to the survey, progressed onto Level 5 or found hospitality related work.

Issues and concerns

The key issues were:

- Claims that the threshold or graduate profile outcomes were met without enough supporting evidence or making general reference to large documents as the supporting evidence.

- The quality of the explanations that the threshold or graduate profile outcomes were met varied greatly.

- A few organisations presented a great deal of evidence where the link to the threshold or graduate profile outcomes did not exist or was not clearly stated.

Recommendations to Qualification Developer

No formal recommendation was made. However the meeting saw the language used in the threshold as being simpler, more accessible and industry friendly description of what a Level 4 graduate can know, do and be than the current description provided in the qualification.