Qualification Title: New Zealand Diploma in Cookery (Level 5)

Qualification number: 2102

Date of review: 13 September 2016

Final decision on consistency of the qualification: National Consistency Confirmed

Threshold:

The threshold to determine sufficiency with the graduate profile was determined as evidence of graduates who, in a professional kitchen environment:

- Can manage the operation of the kitchen and
- Have some responsibility for managing the learning and performance of others and
- Design, plan and produce advanced dishes and menus employing highly developed preparation, cookery and presentation techniques.
- The dishes and menus should include a broad range of:
  - Larder, meat, poultry and fish dishes (Cookery Strand) or
  - Advanced patisserie and yeast goods (eg gateaux, torte, hot and cold deserts) (Patisserie Strand)

Tertiary Education Organisations with sufficient evidence

<table>
<thead>
<tr>
<th>Tertiary Education Organisation</th>
<th>Final rating</th>
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<tbody>
<tr>
<td>Ara Institute of Canterbury</td>
<td>Sufficient</td>
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<tr>
<td>Manukau Institute of Technology (MIT)</td>
<td>Sufficient</td>
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<tr>
<td>Northtec</td>
<td>Sufficient</td>
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</tbody>
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Introduction

The NZ Diploma in Cookery Level 5 is a 120 credit qualification designed to provide for those individuals who are employed or will be employed as chefs in senior positions, with a qualification that will support their employment opportunities in a professional kitchen across the hospitality sector. The qualification may be delivered pre-trade or to those already working in the industry. Graduates may obtain employment as chefs in senior positions producing advanced dishes in a professional kitchen. The qualification includes two strands: Cookery; and Patisserie.

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

Evidence provided included:

- Records of feedback from employers and students on work placement, confirming that the programme had provided students with a range of skills appropriate to a chef role in the cookery industry. The evidence indicated that all of the employers surveyed were positive about this programme and the work readiness of graduates. However, this evidence would have been more convincing if the feedback requested from employers had been better aligned to the elements of the graduate profile.
- End user data confirming that the majority of graduates had obtained employment as chefs. Note comments in the next section of this report with regard to the level of initial employment.
- Feedback from graduates. In general, graduate survey response rates were low. Those graduates who did respond indicated that they were well prepared for employment in a chef position and had acquired useful skills and knowledge. However, this evidence would have been more convincing if the feedback requested from graduates had been better aligned to the elements of the graduate profile.
- An audit, completed by students, of a local authority food control plan. This was a useful piece of evidence to demonstrate that students understood and could manage compliance requirements in a [simulated] real world situation.
- Evidence of relevant real world experience, including work placements; work in training restaurants; catering for public events; banquets and competition participation.
- Self-evaluation which included programme evaluation reports, moderation etc.
- Capstone assessments which assessed against all of the elements of graduate profile. These provided good evidence that at the time of graduation, the skills and knowledge of the students met the graduate profile.

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

Evidence presented prior to, and at the review meeting demonstrated that the graduates match the graduate outcomes.

Although the intention of this qualification is to produce graduates who will be employed in senior chef positions, the nature and culture of the industry is such that it is widely accepted that all chefs will start working in more junior positions and work up. The vast majority of graduates surveyed were employed as commis chefs. As a consequence, given that 2015 graduates from this qualification have only been in the workforce for a few months, none of the providers were able to provide evidence to confirm that graduates were, at this stage, in positions enabling them to demonstrate graduate profile attributes in the workforce. It was agreed that a follow up survey of graduates and graduate employers one to two years’ post-graduation would be more likely to be able to ascertain whether graduates were demonstrating the more senior attributes described in the graduate profile.

1 A commis is a basic chef in a larger kitchen who works under a head chef to learn the responsibilities and operation of the job by working for a period in every area of the kitchen before promotion to a specialist or senior position.
All of the providers involved in this review, had capstone assessments which were directly aligned to the graduate profile and involved real world situations. Through these assessments, providers were able to demonstrate that at the time of graduation, the graduate profile was being met.

**Examples of good practice**

- All of the providers provided detailed annual programme evaluation reports [or excerpts from] which are standard practice for every programme at their TEOs. The reports provided a good reflection and analysis of programme performance and outcomes which had been informed by staff, learners and other stakeholders.
- All of the providers gave evidence of capstone assessments which were well aligned to the graduate profile.