



Te Hono o Te Kahurangi: Qualification details

Title	New Zealand Diploma in Manaaki Marae – Te Hāpai Ō Ki Muri (Kaupae 5)		
Version	42	Qualification type	Diploma
Level	5	Credits	120
NZSCED	110199	Food, Hospitality and Personal Services > Food and Hospitality > Food and Hospitality not elsewhere classified	
Qualification developer	NZQA Māori Qualifications Services		
Next review	December 2025		
Approval date			
Strategic purpose statement	<p>This qualification is intended for people wanting to develop their knowledge and skills in Marae Hospitality at a managerial, team leader, or taurima level.</p> <p>This qualification will provide marae, communities and the hospitality industry with people who have operational and strategic management skills in a culinary and marae context.</p> <p>Graduates of this qualification will have skills, knowledge and a level of mātauranga Māori to take full responsibility for their own performance, supervise food preparation and cooking in the wharekai and/or kāuta, and in the hospitality industry; and also lead or manage a team in accordance with tikanga and marae kawa.</p>		

Qualification outcome statements

Outcome Statement	Graduate profile	<p>Graduates of this qualification will be able to:</p> <ul style="list-style-type: none"> manage and be responsible for administer taākohā and/or money received for the wharekai, in accordance with the tikanga of the marae, to manage kai produced and served; lead, co-ordinate, and delegate work for a team in the wharekai and/or kāuta to achieve tasks and to foster whanaungatanga; apply pūkengatanga in researching the economic development of food technology, to produce an analysis of how it applies to traditional kai Māori; apply pūkengatanga, and research food safety legislation and regulations to demonstrate understanding of food safety requirements (including food control plan registration for a wharekai), and its importance requirements for registering a commercial kitchen on a marae; cater a hui for manuhiri at a marae in accordance with a catering plan to demonstrate manaakitanga, and evaluate catering against the plan to identify the sustainability, efficiencies, and/or inefficiencies of catering; apply and integrate knowledge of kai Māori into cooking practice, to express manaakitanga.
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<p>Education pathway</p>	<p>This diploma builds on from the New Zealand Certificate in Manaaki Marae – Whāngai Tāngata (Kaupae 4) [Ref: 2433].</p> <p>Achievement of this qualification may provide a pathway of further study in areas of Māori Economic Development, Business Studies, Catering, and/or Culinary Arts.</p>
<p>Employment/ Cultural/ Community pathway</p>	<p>Holders of this qualification will have the skills and knowledge required to work in senior positions in the Hospitality industry (particularly in the food and beverage sectors), including roles as: <u>sous chef, head chefsaucier (sauté cook)</u>, caterer, restaurant manager, and maître d’; as well as being taurima for a marae.-</p> <p>They will also have skills and knowledge suitable for the Tourism industry; as well as in the areas of Front Line Management, and hapū/iwi development.</p> <p>Graduates of this qualification will also have the skills and knowledge to support whānau, hapū, iwi, and hāpori to take a lead role in the operational running of the wharekai and/or kāuta; as well as to contribute to the strategic management of both.</p>

<p>Guiding Kaupapa</p>	<p>Te reo me ngā tikanga</p> <p>This kaupapa affirms the mātauranga held by the people of the marae. This includes expertise in <u>local marae</u>-kawa and tikanga <u>ā-iwi</u>; use of te reo Māori, including mita ā-iwi and <u>local</u>-kōrero <u>ā-iwi</u>; demonstration/role-modelling of positive behaviours based on tikanga-<u>Māori</u>; meeting legal and ethical requirements in a professional manner; and the rangatiratanga of iwi, hapū and marae.</p>
	<p>Whanaungatanga</p> <p>This kaupapa highlights the importance <u>to</u>of Māori <u>of cultural values in establishing, building and maintaining</u> quality relationships, <u>developed through shared experiences and working together (which provides people with a sense of belonging)</u>. It embraces those skills and strategies that relate to communications and relationships, such as being able to <u>understand different types of relationships and stakeholders; knowing how to</u> establish, maintain and enhance relationships, <u>both internally and externally</u>; behaving in a manner that upholds the mana of others, as well as one’s own; and understanding the significance of peoples’ <u>varying needs</u>, roles and responsibilities, and the contribution that each person makes.</p>
	<p>Pūkengatanga</p> <p>This kaupapa emphasises the importance of having <u>the</u> knowledge, skills and experience to deliver <u>a quality</u> services. It has also been applied broadly to incorporate the new knowledge and skills required to effectively utilise modern technology and tools to protect, manage, and enhance the mātauranga Māori systems of ngā tūpuna. It also encompasses important aspects of legal and regulatory obligations and compliance.</p>
	<p>Manaakitanga</p> <p>This kaupapa acknowledges the responsibility for <u>caring and looking out for others. This includes</u> hosting manuhiri, <u>the onus of the</u></p>

guardianship of ~~those all people~~ in one's care, and the implications of doing this well (or otherwise), especially in the context of providing kai. It demands excellence of the hosts so as to uphold the ~~ir mana, as well as~~ mana of all guests and, in doing so, their own and the marae itself.

Qualification specifications

<p>Qualification award</p>	<p><u>This qualification will be awarded to people who have met the requirements of all the qualification outcomes.</u></p> <p><u>Credit gained for an outcome may be used only once to meet the requirements of this qualification.</u></p> <p><u>Awarding bodies for this qualification will be any education organisation accredited (under section 38 of the Education Amendment Act 2011) to deliver a programme leading to the award of this qualification.</u></p> <p><u>The certificate will display the NZQF logo and the name and logo of the awarding body.</u>This qualification may be awarded by an education-organisation accredited to deliver a programme leading to this-qualification.</p>
<p>Evidence requirements for assuring consistency</p>	<p><u>All tertiary education organisations (TEOs) accredited to deliver a programme leading to the award of this qualification are required to participate in consistency reviews. Programme providers at</u>Evidence of the following may be provided for Manaaki Marae consistency events <u>reviews must provide relevant evidence of their graduates meeting the graduate outcomes. Programme providers should also be able to justify the nature, quality and integrity of the supporting evidence. Evidence may include:</u></p> <ul style="list-style-type: none"> • internal and external moderation reports • <u>graduate feedback</u> • <u>employer feedback</u> • <u>whānau, hapū, iwi and/or hāpori feedback</u> • <u>end-user or graduate destination data (including feedback from the providers of the graduate's next level of study)</u> • programme completion data and course results • <u>external benchmarking activities and/or benchmarking across common programmes</u> • actions taken by the education organisation in response to feedback from graduates, current students, tutors/assessors • relevant external evaluation and review data where applicable • programme evaluation reports • portfolios of learner work <u>or capstone event reports</u> • site visit reports, and • any other <u>relevant and reliable</u> evidence as seen applicable.
<p>Minimum standard of achievement and standards for grade endorsements</p>	<p><u>The minimum standard of achievement required for the award of the qualification will be the achievement of all the graduate outcomes in the graduate profile. There are no grade endorsements for this qualification.</u>Achieved-</p>
<p>Entry requirements (including prerequisites to</p>	<p>There are no mandatory prerequisites to meet regulatory body, or legislative requirements for this qualification.</p>

meet regulatory body or legislative requirements)

General conditions for programme leading to qualification

Conditions for programme structure

Programme delivery ~~and all assessments must~~~~should~~ actively support ways of teaching, learning, learning support, and pastoral care preferred by Māori.

Programmes should ~~also~~ include mechanisms and protocols to engage, involve and consult tangata whenua and/or mana whenua with regard to local tikanga and kawa pertaining to the outcomes of the qualification.

All programmes leading to a qualification approved under Te Hono o te Kahurangi and listed on the NZQF, will be assessed under Te Hono o Te Kahurangi Quality Assurance.

Refer to following hyperlink: <https://www.nzqa.govt.nz/maori-and-pasifika/te-hono-o-te-kahurangi/>. ~~<http://www.nzqa.govt.nz/maori/mm-eqa/te-hono-o-te-kahurangi/>~~

Programme Developers may also refer to:

~~<https://www.nzqa.govt.nz/maori-and-pasifika/field-maori-programme-development-support/>~~~~<http://www.nzqa.govt.nz/maori/field-maori-programme-development-support/>~~.

Conditions relating to the Graduate profile

Qualification outcomes	Conditions
<p>Manage and be responsible for Administer taākoha and/or money received for the wharekai, in accordance with the tikanga of the marae, to manage kai produced and served.</p> <p>Credits 15</p>	
<p>Lead, co-ordinate, and delegate work for a team in the wharekai and/or kāuta to achieve tasks and to foster whanaungatanga.</p> <p>Credits 15</p>	
<p>Apply pūkengatanga in RResearching the economic development of food technology, to produce an analysis of how it applies to traditional kai Māori.</p> <p>Credits 20</p>	
<p>Apply pūkengatanga, and RResearch food safety legislation and regulations to demonstrate understanding of food safety requirements (including food control plan registration for a wharekai), and its importance requirements for registering a commercial kitchen on a marae.</p> <p>Credits 25</p>	<p>Demonstrated knowledge of:</p> <ul style="list-style-type: none"> • the Food Act 20141984 • the Food Bill 2014 • the Animal Products Act 1999 • the Food Hygiene Regulations 1974 • the Animal Products Act 1999 • Risk Management Programmes (RMPs) • Te Kai Manawa Ora: Marae Food Safety Guide • template'off the peg' Food Control Plansprogramme, and • custom made-Food Control Plans. Safety Programme
<p>Cater a hui for manuhiri at a marae in accordance with a catering plan to demonstrate manaakitanga, and evaluate catering against the plan to identify the sustainability, efficiencies, and/or inefficiencies of catering.</p> <p>Credits 30</p>	
<p>Apply and integrate knowledge</p>	

of kai Māori into cooking practice, to express manaakitanga.
Credits 15

Republication information

Version 1 of this qualification was republished in December 2016 to update the template.

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