

Title	Plan, prepare, and produce a hāngi as part of a team, in accordance with tikanga and kawa		
Level	3	Credits	5

Purpose	People credited with this unit standard are able to plan, prepare, and produce a hāngi as part of a team, in accordance with tikanga and kawa.
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Classification	Manaaki Marae - Marae Hospitality > Manaaki Marae - Whāngai Manuhiri
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Available grade	Achieved
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Guidance Information

- 1 Recommended skills and knowledge for entry
Unit 167, *Practise food safety methods in a food business under supervision*.
- 2 Definitions
Hāngi requirements may include, but is not limited to hāngi pit location (if using an earth oven), fire location (if heating stones or irons), necessary permits or permissions, kai (what and how much), hāngi cooking method.
Health and safety requirements refer to any (written or oral) health and safety procedure, process or agreed requirement, made known to the candidate prior to assessment against this unit standard, which ensures compliance with the requirements of legislation relevant to this unit standard.
Kai provision refers to obtaining kai. This may include, but is not limited to harvesting, gathering, hunting, koha, buying, and ordering.
Kai service refers to the actual presentation of food to manuhiri.
Kawa are the protocols or customs of the marae (and inside the wharenuī); particularly those related to formal activities such as pōwhiri, karanga, whaikōrero, mihi, hākari etc. Kawa can be particular to marae, and may vary amongst whānau, hapū, and iwi.
Tikanga are cultural practices and procedures exercised by Māori in their daily lives. These practices reflect the concepts upon which they are based and provide guidelines for appropriate behaviour in Māori society. They also prescribe consequences for any breaches or when tikanga is not followed. They can be particular to a rohe, iwi, hapū, whānau, or marae.
- 3 This unit standard is intended for learners who will carry out activities with limited supervision and guidance. Assessment of skills will occur within a team setting; however, each candidate must demonstrate individual competence.

4 References

The resource support listed is given as a guide only and is not intended to be in any way prescriptive. It is acknowledged that different areas may have their own written and unwritten repositories of knowledge relevant to this unit standard.

Resource support may include, but is not limited to:

Ministry for Primary Industries, *He whakatairanga i ngā āhuatanga mahi mō te tunu hāngi – Food Safety practices in preparing and cooking a hāngi* (May 2013).

(available from <https://www.mpi.govt.nz/food-safety-home/fundraising-community-and-social-event-food-safety/marae-food-safety/>).

Ministry for Primary Industries, *Te Kai Manawa Ora – Marae Food Safety Guide*, July 2013 (available online from <https://www.mpi.govt.nz/food-business/exemptions-food-act-requirements/marae-food-safety-requirements/>).

5 Legislation and regulations to be complied with include, but are not limited to, the:

- Food Act 2014
- Food Regulations 2015
- Animal Products Act 1999, and the
- Health and Safety at Work Act 2015.

This must be demonstrated by the candidate demonstrating appropriate health, safety, and hygiene techniques at all times.

6 For assessment and moderation purposes ākonga should, where possible, keep a visual record of their work. A visual record may include, but is not limited to, the use of visual diaries, photographic evidence, video evidence, notes, and/or other digital technologies.

7 Manaaki is an ethic of thoughtfulness, generosity and caring for others. Manaaki manuhiri links this ethic directly to Māori well-being, to the marae and the mana of its people. The proverb, 'ka tika ā muri, ka tika ā mua' best describes this significant aspect of the Māori value system, ensuring the front and back of the marae (both of which are interdependent), work together to provide for its guests. It is characterised through the acts of hospitality and demands excellence of the hosts to uphold their mana, the mana of all guests, and (therefore) the mana of the marae itself. The basic principles underpinning manaaki (in a marae context) are common, but while there are some constants, the details of its execution may differ. These differences may be at a rohe, iwi, hapū, whānau, or marae level.

Outcomes and performance criteria

Outcome 1

Plan a hāngi as part of a team.

Performance criteria

- 1.1 Hāngi requirements are identified in accordance with tikanga and are recorded.
- 1.2 Timings for the hāngi are identified and communicated to others in the team.

1.3 Tasks are delegated to others to ensure hāngi requirements are met.

Range tasks must include the kai provision, kai preparation, kai service.

1.4 Equipment and resources are identified in terms of hāngi preparation requirements.

Outcome 2

Prepare a hāngi as part of a team.

Performance criteria

2.1 Equipment and resources used to prepare the hāngi site and kai for the hāngi are accessed and made available.

2.2 Hāngi site is prepared delegating tasks within the team and in accordance with tikanga, and health and safety requirements.

2.3 Kai for hāngi is prepared in accordance with tikanga, and health and safety requirements.

Outcome 3

Produce a hāngi as part of a team.

Performance criteria

3.1 Hāngi is put down in accordance with tikanga, health and safety requirements, and timing requirements.

3.2 Hāngi is monitored and maintained in accordance with tikanga, and health and safety requirements.

3.3 Hāngi is lifted in accordance with tikanga, health and safety requirements, and on time.

Planned review date	31 December 2026
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	28 September 2017	31 December 2023
Review	2	25 November 2021	N/A

Consent and Moderation Requirements (CMR) reference	0226
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact NZQA Māori Qualifications Services mqs@nzqa.govt.nz if you wish to suggest changes to the content of this unit standard.