

QUALIFICATION DETAILS

Qualification Title		New Zealand Certificate in Cookery (Level 4)	
Version	1	Qualification type	Certificate
Level	4	Credits	120
NZSCED	110109 Food, Hospitality and Personal Services > Food and Hospitality > Cookery		
Strategic purpose statement	<p>The purpose of this qualification is:</p> <ul style="list-style-type: none"> To provide competent employees for the hospitality sector who are able to work as chefs in intermediate positions producing complex dishes in a commercial kitchen. To provide for those individuals who are employed as chefs in intermediate positions, a credential that will enhance their employment opportunities in a commercial kitchen across the hospitality sector. To establish standards of professional practice for complex cookery that can provide customers with confidence in a range of hospitality environments. 		
Outcome Statement	Graduate profile	<p>Graduates of this qualification will be able to:</p> <ul style="list-style-type: none"> Monitor and maintain health and safety, food safety and security practices to ensure own safety and minimise potential hazards for customers. Monitor and maintain interactions between colleagues, managers and customers. Monitor and maintain the application of standard operating policies and procedures to work roles in a commercial kitchen. Apply cookery skills to prepare, cook and present a range of cold larder dishes employing complex preparation and presentation techniques. Apply cookery skills to prepare, cook and present a range of hot kitchen dishes employing complex preparation and presentation techniques. Apply cookery skills to prepare, cook and present a range of patisserie and desserts employing complex preparation and presentation techniques. 	
	Education pathway	This qualification leads on to the New Zealand Diploma in Cookery (Advanced) (Level 5) with strands in Cookery and Patisserie [Ref:2102].	
	Employment pathway	Chefs in intermediate positions producing complex dishes in a professional kitchen.	
Qualification Developer	ServicelQ		

Qualification Specification

Qualification award	This qualification is awarded by the accredited provider. The formal certification document will include the NZQF logo, and the logo of the tertiary education organisation offering the programme of training leading to the award of this qualification. The ServicelQ logo may be only be included if explicitly approved by ServicelQ.
Review period	60 months; June 2018

Evidence requirements for assuring consistency	<p>All TEOs either arranging training or delivering programmes that lead to the award of the qualification are required to participate in a consistency review scheduled by NZQA.</p> <p>Evidence will include the following:</p> <ul style="list-style-type: none"> • Industry feedback • Self evaluation, evidence based (e.g. programme evaluation reports, moderation outcomes, etc.) • Graduate feedback • Progression/destination information • Evidence of relevant 'real world' learning experiences, which may include <ul style="list-style-type: none"> ○ Training restaurants ○ Programmed banquets or events ○ Work experience ○ Work placements ○ work (employment) ○ Competition participation • Portfolio of relevant experience • Any other relevant evidence as appropriate. <p>Further information can be found on the NZQA website.</p>
Credit transfer and recognition of prior learning arrangements	<p>RPL and credit transfer will be consistent with the policies of the accredited programme provider. Any candidate for this qualification who seeks RPL for the entire qualification will be required to provide a summary of their experience in the industry and complete the end-point assessment to prove current competency.</p>
Minimum standard of achievement and standards for grade endorsements (where applicable)	<p>Achieved</p>
Prerequisites to meet regulatory body or legislative requirements (where applicable)	<p>N/A</p>
Optional conditions for qualification	<p>N/A</p>

Conditions relating to specific outcomes

Qualification Outcomes (including indicative credit values for each outcome)	Conditions	Mandatory or Optional
<p>Monitor and maintain health and safety, food safety and security practices to ensure own safety and minimise potential hazards for customers. (10 credits)</p>	<p>Recommended standard <i>27960 Monitor and maintain health, safety and security practices for a service delivery organisation</i></p>	<p>optional</p>

Monitor and maintain interactions between colleagues, managers and customers. (5 credits)	Recommended standard <i>27961 Monitor and maintain staff performance and interactions with customers to meet service delivery outcomes</i>	optional
Monitor and maintain the application of standard operating policies and procedures to work roles. (5 credits)	Recommended standard <i>27962 Monitor and maintain the application of standard operating policies and procedures in a service delivery organisation</i>	optional
Apply cookery skills to prepare, cook and present a range of cold larder dishes employing complex preparation and presentation techniques. (20 credits)	Recommended standards <i>13332 Prepare and present cold larder products in a commercial kitchen</i> <i>13333 Prepare and present cold cocktail food in a commercial kitchen</i> <i>13336 Prepare and cook hot cocktail food in a commercial kitchen</i>	optional
Apply cookery skills to prepare, cook and present a range of hot kitchen dishes employing complex preparation and presentation techniques. (50 credits)	Recommended standards <i>13301 Prepare and cook complex sauces in a commercial kitchen</i> <i>13305 Prepare and cook complex fish dishes in a commercial kitchen</i> <i>13307 Prepare and cook seafood dishes in a commercial kitchen</i> <i>13317 Prepare and cook complex pasta dishes in a commercial kitchen</i> <i>13289 Prepare and cook complex meat dishes in a commercial kitchen</i> <i>13299 Prepare and cook complex soups in a commercial kitchen</i> <i>25232 Prepare and cook complex poultry dishes in a commercial kitchen</i>	optional
Apply cookery skills to prepare, cook and present a range of patisserie and desserts employing complex preparation and presentation techniques. (30 credits)	Recommended standards <i>13311 Prepare and produce complex hot and cold desserts in a commercial kitchen</i> <i>13319 Prepare and bake basic dough products in a commercial kitchen</i> <i>13320 Prepare and bake complex dough products in a commercial kitchen</i> <i>13323 Prepare and cook complex pastry dishes in a commercial kitchen</i> <i>13327 Prepare and bake complex cakes and sponges in a commercial kitchen</i>	optional

Transition information

Replacement information	This qualification replaced the National Certificate in Hospitality (Cookery) (Level 4) [Ref: 0554].
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Last date for entry into the replaced qualification is 31 December 2015.

Last date for assessment against the replaced qualification is 31 December 2017.

It is recommended that candidates currently enrolled in programmes leading to the replaced qualification and unable to complete by 31 December 2017 transfer their existing achievement to this qualification.

Republication information

Version 1 was republished in August 2015 to include recommended standards for the qualification outcomes.

Version 1 of this qualification was republished on 25 February 2015 to update the Evidence requirements for assuring consistency.