

Te Hono o Te Kahurangi: Qualification details

Qualification number/Te nama o te tohu mātauranga	2434		
English title/Taitara Ingarihi	New Zealand Certificate in Manaaki Marae (Level 3)		
Māori title/Taitara Māori	Manaaki Marae – Te Nihowera, Te Ringawera (Kaupae 3)		
Version number/Te putanga	2	Qualification type/Te momo tohu	Certificate
Level/Te kaupae	3	Credits/Ngā whiwhinga	60
NZSCED/Whakaraupapa	110199 - Food, Hospitality and Personal Services > Food and Hospitality > Food and Hospitality not elsewhere classified		
Qualification developer/Te kaihanganga tohu	NZQA Māori Qualifications Services		
Review Date /Te rā arotake	December 2025		

Outcome statement/Te tauāki ā-hua

<p>Strategic Purpose statement/ Te rautaki o te tohu</p> <p>This qualification is intended for people looking to gain skills and knowledge for the purpose of gaining employment in marae-based services and/or the hospitality industry; and for fulfilling roles in wharekai and/or kāuta.</p> <p>This qualification will provide marae, communities, and the hospitality industry with people who have kitchen skills, developed in a kaupapa Māori context.</p> <p>Graduates of this qualification will have the skills and knowledge to take some responsibility for food preparation and cooking. They can work independently under limited supervision and as part of a team, as well as working in accordance with tikanga and marae kawa.</p>

<p>Graduate Profile/Ngā hua o te tohu</p> <p>Graduates of this qualification will be able to:</p> <ul style="list-style-type: none"> • apply knowledge of mahinga kai, to illustrate the use and kaitiakitanga of kai Māori; • participate in a pōwhiri, and apply knowledge of karakia and waiata in relation to pōwhiri, to demonstrate understanding of hui tikanga; • apply <i>whanaungatanga</i> and knowledge of mahi tahi to contribute to the achievement of team outcomes; • apply health, safety, and hygiene processes and practices to ensure own safety and the safety of others, and to demonstrate <i>pūkengatanga</i>; • apply cookery skills to prepare, cook, and present a range of dishes commonly served in the wharekai as expressions of <i>manaakitanga</i>.
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<p>Education Pathway/ Ngā huarahi mātauranga</p> <p>This qualification builds on the New Zealand Certificate in Manaaki Marae – Te Kāuta, Te Wharekai (Kaupae 2) [Ref: 2435].</p> <p>This qualification may lead to the New Zealand Certificate in Manaaki Marae – Whāngai Tāngata (Kaupae 4) [Ref: 2433].</p> <p>This qualification may also provide a pathway to further study in hospitality (accommodation, cookery, and food and beverage), as well as in areas of Māori studies, tourism (especially tourism Māori) and event management.</p>
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<p>Employment, Cultural, Community Pathway/ Ko ngā huarahi ā-mahi, ā-ahurea, ā-whānau, ā-hapū, ā-iwi, ā-hapori anō hoki</p> <p>Graduates will have the skills and knowledge to work as apprentices and trainees, or in similar entry-level roles in all sectors of the catering industry, including roles as: kitchen steward, food prep assistant, café assistant, and commis/junior cook; as well as ringawera.</p> <p>Graduates will have the skills and knowledge for community work; as well as work in retail, tourism (especially tourism Māori) and travel industries.</p> <p>Graduates of this qualification will also have the skills and knowledge to support whānau, hapū, iwi, and hapori by working, under limited supervision, in the wharekai and/or kāuta.</p>
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<p>Guiding Kaupapa</p>	<p><i>Te reo me ngā tikanga</i></p> <p>This kaupapa affirms the mātauranga held by the people of the marae. This includes expertise in kawa and tikanga; use of te reo Māori, including mita ā-iwi and kōrero ā-iwi; demonstration/role-modelling of positive behaviours based on tikanga; meeting legal and ethical requirements in a professional manner; and the rangatiratanga of iwi, hapū and marae.</p>
	<p><i>Whanaungatanga</i></p> <p>This kaupapa highlights the importance to Māori of quality relationships, developed through shared experiences and working together (which provides people with a sense of belonging). It embraces those skills and strategies that relate to communication and relationships, such as being able to establish, maintain and enhance relationships; behaving in a manner that upholds the mana of others, as well as one’s own; and understanding the significance of peoples’ varying needs, roles and responsibilities, and the contribution that each person makes.</p>
	<p><i>Pūkengatanga</i></p> <p>This kaupapa emphasises the importance of having knowledge, skills and experience to deliver a quality service. 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><i>Manaakitanga</i></p> <p>This kaupapa acknowledges the responsibility for caring and looking out for others. This includes hosting manuhiri, the guardianship of those 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 mana of all guests and, in doing so, their own.</p>

Qualification Specifications/ Ngā tauwhāititanga o te tohu

<p>Qualification Award/ Te whakawhiwhinga o te tohu</p>	<p>This qualification may be awarded by any organisation that has an approved programme of study leading to the qualification.</p>
<p>Evidence requirements for assuring consistency/ Ngā taunaki hei whakaū i te tauritenga</p>	<p>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 Manaaki Marae consistency 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:</p> <ul style="list-style-type: none"> • internal and external moderation reports • graduate feedback • employer feedback • whānau, hapū, iwi and/or haponi feedback • end-user or destination data (including feedback from the providers of the graduate’s next level of study) • programme completion data and course results • external benchmarking activities and/or benchmarking across common programmes • actions taken by the education organisation in response to feedback • relevant external evaluation and review data where applicable • programme evaluation reports • portfolios of learner work or capstone event reports • site visit reports, and • any other relevant and reliable evidence.
<p>Minimum standard of achievement and standards for grade endorsements/ Te pae o raro e tutuki ai, ngā paerewa hoki hei whakaatu i te taumata o te whakatutukinga</p>	<p>Achieved.</p>
<p>Other requirements for the qualification (including regulatory body or legislative requirements)/ Kō ētahi atu here o te tohu (tae atu hoki ki ngā here ā-hinonga whakamarumarū, ki ngā here ā-ture rānei)</p>	<p>There are no mandatory prerequisites to meet regulatory body or legislative requirements for this qualification.</p>
<p>General conditions for programme/ Ngā tikanga whānui o te hōtaka</p>	<p>Programme delivery and all assessments must actively support ways of teaching, learning, learning support, and pastoral care preferred by Māori.</p> <p>Programmes should 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.</p> <p>All programmes leading to a qualification approved under Te Hono o Te Kahurangi and listed on the NZQF, will be evaluated under Te Hono o Te Kahurangi quality</p>

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Conditions relating to the Graduate Profile /Ngā tikanga e hāngai ana ki nga hua o te tohu

Qualification outcomes/ Ngā hua		Credits/Ngā whiwhinga	Conditions/Ngā tikanga
1.	Apply knowledge of mahinga kai, to illustrate the use and kaitiakitanga of kai Māori.	Credits 7	
2.	Participate in a pōwhiri, and apply knowledge of karakia and waiata in relation to pōwhiri, to demonstrate understanding of hui tikanga.	Credits 8	
3.	Apply whanaungatanga and knowledge of mahi tahi to contribute to the achievement of team outcomes.	Credits 15	
4.	Apply health, safety, and hygiene processes and practices to ensure own safety and the safety of others, and to demonstrate pūkengatanga.	Credits 15	
5.	Apply cookery skills to prepare, cook, and present a range of dishes commonly served in the wharekai as expressions of manaakitanga.	Credits 15	

Transition information/ He kōrero whakawhiti

<p>Additional transition information/ Kō ētahi atu kōrero mō te whakakapi</p>	<p>Version Information</p> <p>Version 2 of this qualification was published in March 2020 following a scheduled review. Please refer to Qualifications and Assessment Standards Approvals for further information.</p> <p>The last date of assessment for version 1 is 31 December 2024.</p> <p>It is not intended that anyone be disadvantaged by this review. Anyone who feels they have been disadvantaged can appeal to NZQA – Māori Qualification Services at:</p> <p>PO Box 160 Wellington 6140</p> <p>Telephone: 04 463 3000 Email: mqs@nzqa.govt.nz Website https://www.nzqa.govt.nz/.</p> <p>Republication information</p> <p>Version 2 of this qualification was republished in August 2023 to extend the last date of assessment for the superseded version from 31 December 2023 to 31 December 2024. Please refer to Qualifications and Assessment Standards Approvals for further information.</p>
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