

<b>Title</b>	<b>Prepare, maintain and clear a buffet in a marae wharekai</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>2</b>

<b>Purpose</b>	People credited with this unit standard are able to prepare and maintain, and clear a buffet in accordance with marae context and tikanga.
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<b>Classification</b>	Manaaki Marae - Marae Hospitality > Manaaki Marae - Takatū Kai
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<b>Available grade</b>	Achieved
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### Guidance information

#### 1 Definitions

*Marae context* refers to any marae, its tikanga and kawa, its people, its resources; in any assessment context.

*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.

- 2 This is an entry level unit standard and it is intended for students who will carry out a range of activities under close supervision and guidance in a marae wharekai to prepare, maintain, and clear a buffet.

#### 3 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, *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/>).

- 4 Legislation and regulations to be complied with include, but are not limited to, the

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

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

- 5 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. This 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 so as to uphold their mana, the mana of all guests, and (therefore) 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.

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## Outcomes and performance criteria

### Outcome 1

Prepare and maintain a buffet in accordance with marae context and tikanga.

#### Performance criteria

- 1.1 The buffet is prepared in accordance with the dishes presented.

Range includes but is not limited to – clean, free from damage, positioned for service, appropriate equipment and utensils.

- 1.2 The buffet is maintained in accordance with the service requirements.

Range includes but is not limited to – kai replenished, utensils replaced as required, kept clean and tidy.

### Outcome 2

Clear a buffet in accordance with marae context and tikanga.

#### Performance criteria

- 2.1 Buffet service items are cleared and stored in accordance with safety and hygiene requirements.

Range includes but is not limited to – tablecloths, kai items, utensils.

- 2.2 Rubbish and waste are disposed of in a safe and hygienic manner.

Range food scraps, recycling bins, rubbish bins.

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<b>Planned review date</b>	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	21 March 2005	31 December 2012
Rollover	2	16 October 2009	31 December 2012
Review	3	21 July 2011	31 December 2019
Rollover and Revision	4	20 August 2015	31 December 2019
Review	5	15 September 2016	31 December 2023
Review	6	25 November 2021	N/A

**Consent and Moderation Requirements (CMR) reference**

0226

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

**Comments on this unit standard**

Please contact NZQA Maori Qualifications Services [mqs@nzqa.govt.nz](mailto:mqs@nzqa.govt.nz) if you wish to suggest changes to the content of this unit standard.