Title	**Prepare fruit and vegetables to present for manuhiri**		
Level	**2**	**Credits**	**3**

Purpose	People credited with this unit standard are able to prepare and present fruit and vegetables in accordance with marae context and tikanga.

Classification	Manaaki Marae - Marae Hospitality > Manaaki Marae - Whāngai Manuhiri

Available grade	Achieved

Guidance Information

1 Recommended skills and knowledge for entry
Unit 167 *Practise food safety methods in a food business under supervision*.

2 Definitions
Brunoise – to dice finely.
Chiffonade – to coarsely shred (of leafy herbs or vegetables).
Dish requirements refer to any recipe or dish type made known to the candidate prior to assessment against this unit standard.
Haché – to mince or grind (not with a machine).
Julienne – to cut into very thin batons (matchsticks).
Jardinière – to cut into thin batons.
Macedoine – to dice.
Marae context refers to any marae, its tikanga, kawa, people and resources.
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 whānau, hapū, iwi, marae, rohe or hapori.
Mirepoix – to roughly cut (for flavouring stocks, soups and sauces).

3 This entry-level unit standard is intended for learners who will carry out activities under close supervision and guidance in a marae context to prepare and present fruit and vegetables.

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, *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/).

© New Zealand Qualifications Authority 2026

- Christensen-Yule, Lesley and Neill, Lindsay. (2017). *New Zealand Chef*. (Edify Limited, Auckland).

4 Relevant legislation and regulations, inclusive of any subsequent amendments, may include:
- 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 wellbeing, 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 whānau, hapū, iwi, marae or rohe level.

Outcomes and performance criteria

Outcome 1

Prepare fruit and vegetables in accordance with marae context and tikanga.

Performance criteria

1.1 Fruit and vegetables are identified in terms of the dish requirements.

1.2 Fruit and vegetables are washed and/or peeled as per the dish requirements.

1.3 Fruit and vegetables are prepared in accordance with the dish requirements, using classical cuts.

Range classical cuts may include but are not limited to – brunoise, macedoine, julienne, jardinière, mirepoix, chiffonade, haché; evidence of four different classical cuts is required.

Outcome 2

Present fruit and vegetables in accordance with marae context and tikanga.

© New Zealand Qualifications Authority 2026

Performance criteria

2.1 Fruit and vegetables are presented in accordance with the dish requirements.

Range dish requirements may include but are not limited to – portioning, basic garnishing, plating, simple accompaniments; evidence of two is required.

2.2 Fruit and vegetables are presented in a manner acceptable to serve to manuhiri.

Range acceptable includes but is not limited to – presentation, temperature, taste.

Replacement information	This unit standard replaced unit standard 21245.

Planned review date	31 December 2030

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	15 September 2016	31 December 2023
Revision	2	28 September 2017	31 December 2023
Revision	3	28 February 2019	31 December 2023
Review	4	25 November 2021	31 December 2028
Review	5	26 March 2026	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 Māori Qualifications Services mqs@nzqa.govt.nz if you wish to suggest changes to the content of this unit standard.

© New Zealand Qualifications Authority 2026