

Title	Prepare, cook, and present a range of dishes for manuhiri		
Level	3	Credits	15

Purpose	People credited with this unit standard are able to prepare cook, and present a range of dishes for manuhiri.
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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
Basic sauces are mayonnaise, basic brown sauce, basic white sauce, thickened gravy.
Dishes may vary from rohe to rohe, and from wharekai to wharekai. It is not the dishes that are important, but rather the context or environment that incorporates the tikanga and kawa of the wharekai, which must be reflected in the outcome of this unit standard.
Dish requirements refer to any recipe or dish type made known to the candidate prior to assessment against this unit standard.
For manuhiri denotes that a standard of quality is expected, as if the food produced is for a guest. This includes appearance, expected temperature, and cooking degree.
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.
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.
Kīnaki refers to accompaniments.
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, marae, or hapori.
- 3 This unit standard is intended for learners who will carry out activities with limited supervision and guidance.

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/>).

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

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

- 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.

8 For “a range of dishes,” evidence is required of at least three dishes, served hot or cold, incorporating four different cooking methods (in total).

Outcomes and performance criteria

Outcome 1

Prepare a range of dishes served in the wharekai.

Performance criteria

- 1.1 Kai and equipment requirements are identified in accordance with the dish requirements, and health and safety requirements.
- 1.2 Kai is prepared and equipment is made ready for use in accordance with tikanga, cooking method, and health and safety requirements.

Outcome 2

Cook a range of dishes served in the wharekai.

Performance criteria

2.1 Dishes for manuhiri are cooked using a range of cookery methods, and in accordance with tikanga, and health and safety requirements.

Range cookery methods may include, but are not limited to roasting, boiling, baking, frying, steaming, stewing, braising.

2.2 Dishes are cooked to serve in accordance with expected temperature and cooking degree.

Outcome 3

Present a range of dishes served in the wharekai.

Performance criteria

3.1 Dishes for manuhiri are finished and presented in accordance with tikanga, and the dish requirements.

Range finishings may include, but are not limited to garnishes, kīnaki, basic sauces, portioning, plating; evidence of two finishings for each dish is required.

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
Revision	2	28 February 2019	31 December 2023
Review	3	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.