

Title	Demonstrate knowledge of customary and traditional kai Māori		
Level	2	Credits	4

Purpose	People credited with this unit standard are able to demonstrate knowledge of customary kai Māori and the atua responsible for each, traditional kai Māori.
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Classification	Manaaki Marae - Marae Hospitality > Manaaki Marae - Takatū Kai
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Available grade	Achieved
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Guidance Information

1 Definitions

Customary kai Māori refers to food customarily eaten by Māori before European contact and includes (but is not limited to) kai sourced from Tangaroa, Tāne-mahuta, Rongo-mā-tāne, Haumia-tiketike.

Ngā kōrero tuku iho are Māori stories, or histories, which provide a basis or rationale for Māori belief systems and tikanga. They may be found in Māori oral traditions (such as pūrākau, pakiwaitara, whakapapa, waiata, karanga, or whaikōrero) or in written works. They may also be particular to a marae, whānau, hapū, or iwi; and are often revered as treasured accounts to be passed down the generations.

Tikanga are Māori values, processes and practices exercised by Māori in their daily lives. These reflect the concepts upon which they are based and provide guidelines for appropriate behaviour and conduct 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.

Traditional kai Māori refers to kai introduced to Māori, but which are now considered traditional Māori foods. These include but are not limited to foods such as pork bones, parāoa parai, potato, and dishes that are commonly cooked at the marae, or by whānau, hapū, iwi, hapori.

2 Reference

Te Kai Manawa Ora – Marae Food Safety Guide (July 2013). Ministry for Primary Industries (available online from <http://www.mpi.govt.nz/food-safety/food-act-2014/marae-food/> or <https://www.mpi.govt.nz/food-safety/community-food/marae-food-safety/>).

Museum of New Zealand. *Traditional Māori Food Gathering*. Available at <https://www.tepapa.govt.nz/discover-collections/read-watch-play/maori/traditional-maori-food-gathering>.

Te Ara – The Encyclopedia of New Zealand. *Māori Foods – kai Māori*. Available at <https://teara.govt.nz/en/maori-foods-kai-maori>.

- 3 Assessment against this unit standard may include but is not limited to – oral presentations, visual presentations, written presentations, whakaari, waiata, haka.
- 4 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.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of customary kai Māori and the atua responsible for each.

Performance criteria

- 1.1 Customary kai Māori are identified.
- Range evidence of three customary kai Māori is required, each one from a different atua.
- 1.2 Atua responsible for customary kai Māori are identified in accordance with ngā kōrero tuku iho.
- Range evidence is required for one atua per kai Māori identified in performance criterion 1.1.
- 1.3 The relationship between customary kai Māori and atua is described in accordance with ngā kōrero tuku iho.
- Range evidence is required for the three kai Māori and three atua already identified.

Outcome 2

Demonstrate knowledge of traditional kai Māori.

Range evidence of three traditional kai Māori is required.

Performance criteria

- 2.1 Traditional kai Māori are identified.
- 2.2 Traditional kai Māori are described in terms of its connection to a hapori, marae, whānau, hapū, or iwi.

Planned review date	31 December 2023
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	1 November 2018	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.