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 traditional kai Māori, customary kai Māori and atua responsible for each.

Classification	Manaaki Marae - Marae Hospitality > Manaaki Marae - Takatū Kai

Available grade	Achieved

Guidance Information

1 Definitions

Customary kai Māori refers to foods eaten within cultural, social, and ritual contexts, often tied to tikanga, seasonal cycles and whānau, hapū and iwi practices, this may include foods prepared for a hāngi at a tangi or celebration, harvesting tītī during seasonal rites, serving kai specific to a ceremonial occasion. Kai that was sourced from Tangaroa, Tāne-mahuta, Rongo-mā-tāne, Haumia-tiketike.

Ngā kōrero tuku iho encompass Māori narratives and historical accounts that underpin Māori belief systems and tikanga. These stories can be discovered within Māori oral traditions like pūrākau, pakiwaitara, whakapapa, waiata, karanga and whaikōrero, as well as in written works. They may also be specific to a whānau, hapū, iwi, hapori, marae, or rohe. These narratives hold significant reverence and are cherished as invaluable accounts that are to be handed down through 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 whānau, hapū, iwi, marae rohe or hapori.

Traditional kai Māori refers to foods that were historically grown, hunted, gathered, or fished by Māori before European contact, may include kumara, taro, fernroot, tītī, kererū, pāua, kiora, harore. However, kai introduced to Māori, but which are now considered traditional Māori foods 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 References

- Christensen-Yule, L. McRae, H. Neill, L. (2023). *The New Zealand Chef* (5th ed.). Edify.

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- Ministry for Primary Industries. *Te Kai Manawa Ora – Marae Food Safety Guide* (July 2013). Available at http://www.mpi.govt.nz/food-safety/food-act-2014/marae-food/ or https://www.mpi.govt.nz/dmsdocument/1053-Te-Kai-Manawa-Ora-Marae-Food-Safety-Guide.
- Museum of New Zealand Te Papa Tongarewa. *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 whānau, hapū, iwi, marae or rohe level.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of customary kai Māori and the atua associated with each.

Performance criteria

1.1 Customary kai Māori are identified in accordance with ngā kōrero tuku iho.

Range evidence of three customary kai Māori is required, each associated with a different atua.

1.2 Atua responsible for customary kai Māori are identified in accordance with ngā kōrero tuku iho.

Range evidence for one atua per kai Māori identified in performance criteria 1.1 is required.

1.3 The relationship between customary kai Māori and associated atua is described.

Range evidence for the three kai Māori and three atua identified in performance criteria 1.1 and 1.2 is required.

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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 whānau, hapū, iwi, hapori, marae or rohe.

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	1 November 2018	31 December 2025
Review	2	14 December 2023	31 December 2028
Review	3	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.

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