

Title	Prepare, cook, and present dishes for manuhiri		
Level	2	Credits	10

Purpose	People credited with this unit standard are able to prepare cook, and present 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

Dish requirements refer to any recipe or dish type made known to the candidate prior to assessment against this unit standard.

Dishes may vary from rohe to rohe, and from wharekai to wharekai, and may be presented hot or cold. 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.

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.

Pre-prepared sauces refer to sauces (such as mayonnaise, basic brown sauce, basic white sauce, thickened gravy) that have been prepared earlier, or come ready made.

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.
- 3 This unit standard is intended for learners who will carry out activities under supervision and guidance.

- 4 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/>).
- 5 Legislation and regulations to be complied with include but are not limited to:
- Food Act 2014,
 - Food Hygiene Regulations 1974,
 - Animal Products Act 1999,
 - Health and Safety at Work Act 2015, and any subsequent amendments.
- This must be demonstrated by the candidate demonstrating appropriate health, safety, and hygiene techniques at all times.
- 6 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.
- 7 For “dishes,” evidence is required of at least two dishes, served hot or cold, incorporating at least four different cooking methods (in total).

Outcomes and performance criteria

Outcome 1

Prepare dishes served in the wharekai.

Performance criteria

- 1.1 Kai and equipment requirements are identified in accordance with 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 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 dishes served in the wharekai.

Performance criteria

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

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

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
Revision	2	28 February 2019	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.