

<b>Title</b>	<b>Prepare, cook, and present dishes for manuhiri</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	People credited with this unit standard are able to prepare cook, and present dishes for manuhiri.
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<b>Classification</b>	Manaaki Marae - Marae Hospitality > Manaaki Marae - Whāngai Manuhiri
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<b>Available grade</b>	Achieved
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### Guidance Information

- Recommended skills and knowledge for entry  
Unit standard 167 *Practise food safety methods in a food business under supervision*.
- 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. The context and the environment which incorporates the tikanga and kawa of the wharekai, 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 wharenuui); 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.

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

- 3 This unit standard is intended for learners who will carry out activities under supervision and guidance.
- 4 References  
Christensen-Yule, L. McRae, H. Neill, L. (2023). *The New Zealand Chef* (5th eds.). Edify.  
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>.
- 5 Legislation and regulations to be complied with include but are not limited to – the Food Act 2014, Food Regulations 2015, Animal Products Act 1999, and 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 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, hapori, marae or rohe level.

## 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.

<b>Planned review date</b>	31 December 2028
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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	31 December 2025
Revision	2	28 February 2019	31 December 2025
Review	3	14 December 2023	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	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](mailto:mqs@nzqa.govt.nz) if you wish to suggest changes to the content of this unit standard.