

Title	Explain customary and traditional kai Māori, and the kaitiakitanga of kai Māori		
Level	3	Credits	6

Purpose	People credited with this unit standard are able to explain: <ul style="list-style-type: none"> • customary kai Māori, • traditional kai Māori, and • kaitiakitanga in relation to 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 the atua, including Tangaroa, Tāne-mahuta, Rongo-mā-tāne, Haumia-tiketike.

Kaitiakitanga is the conservation ethic embodied in the practice of sustainable management of natural, environmental, and physical resources. The use, management, and control of these resources are carried out to the mutual benefit of people and, to an extent, the resources themselves.

Mahinga kai activities refer to Māori practices in sourcing food (cultivating, gathering, hunting, fishing etc), and are an important aspect of the way Māori interact with their environment, with the natural world. They are also important for iwi and hapū identity and mana, particularly in relation to their ability to manaaki manuhiri.

Rāhui is a prohibition placed on food gathering areas to allow the resource to recover. Rāhui may also be established where a fatality has occurred in these areas, to ensure that the wairua of the person concerned is not desecrated by the consumption of food from that particular food gathering area.

Sustainability is the outcome one achieves when practicing kaitiakitanga. This includes, but is not limited to, notions of recycling, reusing, minimising waste, caring for the environment and the ecological systems, all of which impacts the sustainability (or otherwise), of kai resources.

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 hāpori.

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 References

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

Explain customary kai Māori.

Performance criteria

- 1.1 Customary kai Māori is explained in terms of sourcing kai from te ao māori.
- Range kai sourced from – moana, ngahere, awa, roto, māra; evidence of two is required.
- 1.2 Customary kai Māori is explained in terms of mahinga kai activities.
- Range evidence of two is required.

Outcome 2

Explain traditional kai Māori.

Performance criteria

2.1 Traditional kai Māori is explained in terms of sourcing kai from te ao māori.

Range kai sourced from – moana, ngahere, awa, roto, maara;
evidence of two is required.

2.2 Traditional kai Māori is explained in terms of sourcing kai from other places.

Range may include but is not limited to – supermarkets, wholesalers,
farmers market, farm gate outlets, koha;
evidence of two is required.

Outcome 3

Explain kaitiakitanga in relation to kai Māori.

Performance criteria

3.1 Customary kai Māori is explained in terms of kaitiakitanga.

Range may include but is not limited to – maramataka, rāhui, maara kai,
sustainability, food safety, moumou kai, handling gifted kai;
evidence of two is required.

3.2 Traditional kai Māori is explained in terms of kaitiakitanga.

Range may include but is not limited to – maramataka, rāhui, maara kai,
sustainability, food safety, moumou kai, handling gifted kai;
evidence of two is required.

3.3 Kaitiakitanga is explained in terms of its importance in caring for and managing sources of kai Māori.

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	23 January 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 the NZQA Māori Qualifications Services mqs@nzqa.govt.nz if you wish to suggest changes to the content of this unit standard.