

<b>Title</b>	<b>Prepare and manage the production of a hāngi in accordance with tikanga and kawa</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>10</b>

<b>Purpose</b>	People credited with this unit standard are able to prepare and manage a hāngi in accordance with tikanga and kawa.
----------------	---

<b>Classification</b>	Manaaki Marae - Marae Hospitality > Manaaki Marae - Whāngai Manuhiri
-----------------------	--

<b>Available grade</b>	Achieved
------------------------	----------

### Guidance Information

- Recommended skills and knowledge for entry  
Unit standard 167 *Practise food safety methods in a food business under supervision*.
- Definitions  
*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.  
*Kai provision* refers to obtaining kai. This may include, but is not limited to – harvesting, gathering, hunting, koha, buying, and ordering.  
*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.  
*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 awhānau, hapū, iwi, hapori, marae or rohe.
- References  
Ministry for Primary Industries (2013). *Te Kai Manawa Ora – Marae Food Safety Guide*. 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>.  
Ministry for Primary Industries (2013). *He whakatairanga i ngā āhuatanga mahi mō te tunu hāngi – Food Safety practices in preparing and cooking a hāngi*. Available at <https://www.mpi.govt.nz/dmsdocument/1057-Food-Safety-practices-in-preparing-and-cooking-a-hangi-He-whakatairanga-i-nga-ahuatanga-mahi-mo-te-tunu-hangi>).

- 4 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.
- 5 This unit standard is intended for learners who will be self-responsible for activities. Assessment of skills may occur within a team setting; however, each candidate must demonstrate individual competence.
- 6 Planning the hāngi is not a requirement for assessment against this unit standard; however, a plan must be provided to the learner. This plan is intended to ensure hāngi requirements are met and must include, but is not limited to – number of people intended to serve, equipment and resources available, timing requirements (when hāngi is to be served), delegation of tasks (kai provision, kai preparation, site preparation etc).
- 7 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 a hāngi in accordance with tikanga and kawa.

#### Performance criteria

- 1.1 Equipment and resources are prepared in accordance with tikanga and kawa.
- 1.2 Hāngi site is prepared based on delegated tasks and in accordance with health and safety requirements.
- 1.3 Kai for hāngi is prepared in accordance with tikanga and kawa.

### Outcome 2

Manage a hāngi in accordance with tikanga and kawa.

#### Performance criteria

- 2.1 Hāngi is put down in accordance with health and safety requirements.
- 2.2 Hāngi is monitored and maintained.

2.3 Hāngi is lifted in accordance with tikanga and kawa.

2.4 Hāngi site is cleared and restored in accordance with tikanga and kawa.

<b>Planned review date</b>	31 December 2028
----------------------------	------------------

#### 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	27 June 2019	31 December 2025
Review	3	14 December 2023	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0177
--	------

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.