

# Qualification details

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| **Qualification number/Te nama o te tohu mātauranga** | Skilled 6 | | |
| **English title/Taitara Ingarihi** | New Zealand Diploma in Culinary Practice (Skilled Practitioner) (Level 6) | | |
| **Māori title/Taitara Māori** |  | | |
| **Version number/Te putanga** | 1 | **Qualification type/Te momo tohu** | Diploma |
| **Level/Te kaupae** | 6 | **Credits/Ngā whiwhinga** | 120 |
| **NZSCED/Whakaraupapa** | 110109 | | |
| **Qualification developer/Te kaihanga tohu** | Ringa Hora Services WDC | | |
| **Review Date /Te rā arotake** | 2027 | | |

# Outcome statement/Te tauāki ā-hua

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| **Strategic Purpose statement/ Te rautaki o te tohu** |
| To provide the culinary sector in Aotearoa NZ with skilled practitioners and emergent leaders. |

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| **Graduate Profile/Ngā hua o te tohu** |
| Graduates of this qualification will be able to:   * Solve problems by applying specialised technical skills and theory * Apply specialised technical skills and theory to adapt and test culinary processes and practices * Integrate specialised technical skills and systems in a specialised culinary context to create added value * Integrate and promote manaakitanga, whanaungatanga and kotahitanga to maintain culture, values, and relationships in a culinary context. |

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| **Education Pathway/ Ngā huarahi mātauranga** |
| This Qualification lead on from the *New Zealand Certificate in Culinary Practice (Emergent Practitioner)(Level 5)* [Ref: Culinary 5], and can lead to *New Zealand Certificate in Culinary Practice Expert Practitioner)(Level 7)* [Ref: Culinary 7] |

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| **Employment, Cultural, Community Pathway/ Ko ngā huarahi ā-mahi, ā-ahurea, ā-whānau, ā-hapū, ā-iwi, ā-hapori anō hoki** |
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Qualification Specifications/ Ngā tauwhāititanga o te tohu

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| **Qualification Award/ Te whakawhiwhinga o te tohu** | This qualification may be awarded by an organisation with an approved programme of study or industry training. |
| **Evidence requirements for assuring consistency/ Ngā taunaki hei whakaū i te tauritenga** | Evidence may include the following:  • results of employer surveys to determine if graduates of the qualification meet the graduate profile outcomes.  • analysis of a range of workplace evidence demonstrating that graduates meet the qualification profile outcomes. |
| Minimum standard of achievement and standards for grade endorsements/ Te pae o raro e tutuki ai, ngā paerewa hoki hei whakaatu i te taumata o te whakatutukinga | Achieved |
| Other requirements for the qualification (including regulatory body or legislative requirements)/ Kō ētahi atu here o te tohu (tae atu hoki ki ngā here ā-hinonga whakamarumaru, ki ngā here ā-ture rānei) | Programmes leading to this qualification must include the application of food safety and health and safety practices. The principle relevant Legislation is Health and Safety at Work Act 2015, Food Act 2014. |
| General conditions for programme/ Ngā tikanga whānui o te hōtaka | The principles of kaitiakitanga, manaakitanga, whanaungatanga and kotahitanga are under the rangatiratanga of mana whenua and are woven through programmes leading to this qualification. Ākonga will recognise and act on the knowledge that local people and mana whenua must be involved in decisions that affect their lives and opportunities.   * Kaitiakitanga refers to preservation, guardianship and enhancement of the world and its treasures for the benefit of all. * Manaaakitanga refers to showing the support of mana through behaviours and actions that care for the tauira, the whānau, the hapū, the iwi, and the community. * Whanaungtanga refers to connecting and nurturing relationships in order to maintain relationships based on respect, honesty and clarity, for the benefit of all. * Kotahitanga refers to togetherness. It emphasises the concept of unity and working together towards common goals. * Rangatiratanga refers to iwi in control of themselves and their taonga in their own rohe.   Providers are advised to refer to the Ringa Hora Services Workforce Development Council [Programme endorsement](https://aus01.safelinks.protection.outlook.com/?url=https%3A%2F%2Fwww.ringahora.nz%2Ffor-providers-including-schools%2Fprogramme-endorsement%2F&data=05%7C01%7CStuart.Horner%40RingaHora.nz%7C4608baa67b974e2b9f9208dac104a402%7C469509a0f47e42458bf195deae62bd7f%7C0%7C0%7C638034522913071427%7CUnknown%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1haWwiLCJXVCI6Mn0%3D%7C3000%7C%7C%7C&sdata=5A15hfTghel3vYTUUe4A%2BaZZH2eNYnC1nVpA3sv%2FuBw%3D&reserved=0) considerations:   * Ngā Whakamārama - Programme content * Mana ōrite mō te hunga ako - Equity for learners * Torotoronga me te kimi whakaaro - Programme engagement and consultation * Te ao Māori * Te akoako me ngā reo o Te Moana-nui-a-Kiwa - Pacific languages and learners * Tangata Whaikaha - Disabled people   Further information is available from NZQA on [Programme approval and provider accreditation](https://aus01.safelinks.protection.outlook.com/?url=https%3A%2F%2Fwww.nzqa.govt.nz%2Fproviders-partners%2Fapproval-accreditation-and-registration%2Fprogramme-approval-and-provider-accreditation%2F&data=05%7C01%7CStuart.Horner%40RingaHora.nz%7C4608baa67b974e2b9f9208dac104a402%7C469509a0f47e42458bf195deae62bd7f%7C0%7C0%7C638034522913071427%7CUnknown%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1haWwiLCJXVCI6Mn0%3D%7C3000%7C%7C%7C&sdata=%2FqS%2F4Vu9YeKmMxzTkfhcbKDVnBfGsx208oC2h8r7%2BJk%3D&reserved=0) |

Conditions relating to the Graduate Profile /Ngā tikanga e hāngai ana ki nga hua o te tohu

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| Qualification outcomes/ Ngā hua | | Credits/Ngā whiwhinga | Conditions/Ngā tikanga |
|  | Solve problems by applying specialised technical skills and theory | 40 | Recommended skill standards:   * Level-6-IdentifyIssue *Identify an issue requiring action or an opportunity to add value in a workplace* cr 15 * Level-6-Initiate *Initiate propose and assess the viability of an initiative for action in relation to an issue or an opportunity to add value* cr 45 * Level-6-Implement *Implement and modify a proposed initiative for a product to add value* cr 30 * Level-6-Capstone *Capstone skill to apply design-thinking to add value in a culinary workplace* cr 30   or equivalent evidence of meeting the learning outcomes of these skill standards |
|  | Apply specialised technical skills and theory to adapt and test culinary processes and practices | 35 |
|  | Integrate specialised technical skills and systems in a specialised culinary context to create added value | 35 |
|  | Integrate and promote manaakitanga, whanaungatanga and kotahitanga to maintain culture, values, and relationships in a culinary context | 10 |

Transition information/ He kōrero whakawhiti

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| **Additional transition information/ Kō ētahi atu kōrero mō te whakakapi** | **Version Information**  Version 1 of this qualification was published in 2023 after an investigation and consensus-finding process.  Ringa Hora Services Workforce Development Council  PO Box 445  Wellington 6140  Telephone: 04 909 0306  Email: qualifications@ringahora**.nz**  Please refer to [Qualifications and Assessment Standards Approvals](https://www.nzqa.govt.nz/framework/updates/summaries.do) for further information. |