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| **Lvl 6 Capstone** | **Capstone skill to apply design-thinking to add value in a culinary workplace** |

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| **Kaupae |** Level | 6 |
| **Whiwhinga |** Credit | 30 |
| **Whāinga |** Purpose | To provide industry in Aotearoa New Zealand with leaders capable of integrating the technical knowledge and skills to apply design-thinking to add value in a culinary workplace with guidance from a leadership Mentor. |

**Hua o te ako me Paearu aromatawai |** Learning outcomes and assessment criteria

| **Hua o te ako |** Learning outcomes | **Paearu aromatawai |** Assessment criteria |
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| 1. Apply design-thinking to add value in a workplace | 1. Identify an issue requiring action or an opportunity to add value |
| 1. Conceptualise, research, and create an initiative to address the issue or opportunity |
| 1. Evaluate the viability of the initiative in accordance with workplace conditions |
| 1. Propose initiative for critique from a professional Mentor |
| 1. Implement and action initiative, evaluate and review in a workplace |
| 1. Consideration of the above criteria must include:  * expectations of manuhiri * process for production * economic factors * environmental considerations * workplace capacity and capability * workplace values |

**Pārongo aromatawai me te taumata paearu |** Assessment information and grade criteria

*Assessment specifications:*

This skill standard must be assessed against in a workplace or in a situation that realistically replicates the conditions of a workplace.

The issue for this skill standard may be classified as representing a well-defined problem.

***Ngā momo whiwhinga |*** *Grades available*

Achieved

**Ihirangi waitohu |** Indicative content

The learning outcomes of this skill standard are established within the kaupapa of identifying, investigating, testing and verifying issues or opportunities to establish and verifying a method of adding value to a workplace.

The principles of kaitiakitanga, manaakitanga, whanaungatanga and kotahitanga are under the rangatiratanga of mana whenua and must underpin all learning in this skill standard.

Learning for this skill standard may cover but is not limited to:

* Principles of design-thinking and how they can be applied in a workplace.
* Identifying problems and opportunities in a culinary workplace using various techniques, such as SWOT analysis, customer feedback, and market research.
* Developing and refining a creative brief that outlines the problem, target audience, objectives, and success metrics for the initiative.
* Generating ideas and concepts for the initiative using brainstorming, mind mapping, and other ideation techniques.
* Prototyping and testing ideas using rapid prototyping, user testing, and other validation methods.
* Modifying and refining the initiative based on feedback and testing.
* Developing a plan for implementation, including resource allocation, timelines, and risk management.
* Presenting the initiative to relevant stakeholders and gaining approval for implementation.
* Managing the implementation process, including monitoring progress, adapting to changes, and ensuring success metrics are met.
* Reflecting on the design-thinking process and identifying areas for improvement in future initiatives.

**Rauemi |** Resources

Definition

* *Design thinking* refers to recognised methodology of design and may include *Te Tukanga Hoahoa Whakaaro*, and other methodologies from *te ao Māori*.

**Pārongo Whakaū Kounga |** Quality assurance information

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| **Ngā rōpū whakatau-paerewa |** Standard Setting Body | Ringa Hora Services Workforce Development Council |
| **Whakaritenga Rārangi Paetae Aromatawai |** DASS classification | Field > Subfield > Domain |
| **Ko te tohutoro ki ngā Whakaritenga i te Whakamanatanga me te Whakaōritenga |** CMR | 0112 |

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| **Hātepe |** Process | **Putanga |** Version | **Rā whakaputa |** ReviewDate | **Rā whakamutunga mō te aromatawai |** Last date for assessment |
| **Rēhitatanga |** Registration | 1 | [dd mm yyyy] | [dd mm yyyy] |
| **Rā arotake |** Planned review date | [dd mm yyyy] | | |

Please contact Ringa Hora Services Workforce Development Council at [qualifications@ringahora.nz](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this skill standard.