

## Graduate Profile Outcomes – Koha Culinary Project. Te Pūkenga and Ringa Hora WDC

The principles of kaitiakitanga, manaakitanga, whanaungatanga and kotahitanga must support all learning in this suite of qualifications		
Levels	Graduate Profile Outcomes	Purpose
Novice Culinary Practitioner Certificate Level 3 <b>40 Credits</b>	<ul style="list-style-type: none"> <li>Carry out basic tasks efficiently under direction, in a culinary context <b>(20 Credits)</b> Several SkStds</li> <li>Apply H&amp;S and Food Safety to complete routine tasks in a culinary context <b>(10 Credits)</b> 1 SkStd (Food Safety), 1 SkStd (H&amp;S)</li> <li>Apply the principles of manaakitanga, whanaungatanga and kotahitanga to manage own behaviour and complete job tasks as part of the team <b>(10 Credits)</b> 1 SkStd</li> </ul>	Provide the culinary sector in Aotearoa NZ with culinary practitioners capable of carrying out routine tasks under direction
Entry Culinary Practitioner Certificate Level 4 <b>80 Credits</b>	<ul style="list-style-type: none"> <li>Prepare a variety of dishes for service in a culinary context <b>(40 Credits)</b> Several SkStds</li> <li>Organise a workstation for efficient and safe food production in a culinary context <b>(10 Credits)</b> 1 SkStd</li> <li>Measure and calculate required ingredients for production in a culinary context <b>(10 Credits)</b> 1 SkStd</li> <li>Apply manaakitanga to acknowledge and apply feedback on performance and productivity as a member of a team <b>(10 Credits)</b> 1 SkStd</li> <li>Apply the principles of manaakitanga, whanaungatanga and kotahitanga the sustainable use of resources within production <b>(10 Credits)</b> 1 SkStd</li> </ul>	To provide to culinary sector in Aotearoa NZ with culinary practitioners capable of preparing dishes for service under supervision
Emergent Culinary Practitioner Certificate Level 5 <b>120 Credits</b>	<ul style="list-style-type: none"> <li>Apply the technical skills and theory to the production of a wide variety of dishes in a culinary context <b>(90 Credits (Core compulsory (30) + Electives (60))) *4 electives of 15 Credits each or (90 Credits (Core compulsory (50) + Electives (40))) **4 electives of 10 Credits each.</b> Various SkStds)</li> <li>Identify and contribute to the solution of systematic and critical problems in a culinary context <b>(10 Credits)</b> 1 SkStd</li> <li>Apply knowledge of costing (financial management?), scaling, and forecasting of resources and for efficient workflow production <b>(10 Credits)</b> 1 SkStd</li> <li>Integrate the principles of whanaungatanga and kotahitanga to whakapuāwai the functionality of the team. <b>(10 Credits)</b> 1 SkStd</li> </ul>	To provide the culinary sector in Aotearoa NZ with culinary practitioners capable of planning, organising, and implementing the production of dishes under observation
Skilled Culinary Practitioner Diploma Level 6 <b>120 Credits</b>	<ul style="list-style-type: none"> <li>Solve problems by applying specialised technical skills and theory <b>(40 Credits)</b></li> <li>Apply specialised technical skills and theory to adapt and test culinary processes and practices <b>(35 Credits)</b></li> <li>Integrate specialised technical skills and systems in a specialised culinary context to create added value <b>(35 Credits)</b></li> <li>Integrate and promote manaakitanga, whanaungatanga and kotahitanga to maintain culture, values, and relationships in a culinary context <b>(10 Credits)</b> Series of skill standards over a large project.</li> </ul>	To provide the culinary sector in Aotearoa NZ with skilled practitioners and emergent leaders

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Expert Culinary Practitioner Diploma or Bachelor's Degree Level 7 <b>120 Credits or 360 Credits</b>	<ul style="list-style-type: none"> <li>Initiate, develop and control strategic operations in a culinary context (not sure that a marae would see themselves as a business) business <b>(30 Credits)</b> Selection of SkStds</li> <li>Design, implement and critically review products, systems, and processes in a culinary context <b>(45 Credits)</b> 1 SkStd</li> <li>Apply self-analysis, critical thinking, and reflection skills to develop whakapuāwai within organisations and community <b>(45 Credits)</b> 1 SkStd</li> </ul>	To provide the culinary sector in Aotearoa NZ with culinary leaders to whakapuāwai business and community
Distinguished Culinary Practitioner Post Graduate Diploma ( Honours Degree) Level 8 <b>120 Credits</b>	Recognising distinguished practice and supporting scholarship in the culinary sector	Purpose created by scope of study supported by relevant classwork but includes recognising increasing ability of taurira to contribute to knowledge and understanding in culinary sphere
Master Culinary Practitioner MSc Level 9 <b>240 Credits</b>	The application of an advanced body of knowledge in a range of contexts for research. A pathway for further learning, professional practice and/or scholarship in the culinary sector	Purpose created by scope of study
Critical Culinary Practitioner Doctor PhD/DPhil/ DProfPrac Level 10 <b>360 Credits</b>	Evidence of individual scholarship, making a substantial and original contribution to knowledge in the culinary sector	Purpose created by scope of study
Critical Culinary Practitioner  Higher Doctorate ScD/DSc 10 years of independent work  (Not based on Credits)	Independent work of high excellence, judged by international experts, making a distinguished contribution to knowledge, practice or cultural values in the culinary sector/or a piece of independent research constituting a major contribution to advancing knowledge in the culinary sector	Purpose created by scope of study

**Technical:** Specialist culinary Skill Standards required, -- to be developed for industry and training providers by Ringa Hora Services WDC.

**Systems/Design:** Generic Systems and Design Skill Standards will be developed by cooperation with Ohu Ahu Mahi for use at appropriate levels in a range of qualifications or programmes.

**Interactions – People/Place:** Generic communication and community relationships Skill Standards will be developed by cooperation with Ohu Ahu Mahi for use at appropriate levels in a range of qualifications or programmes.

**Higher Level Study and Contribution to Knowledge –** Evidence of deep analysis, profound knowledge and understanding that contributes to the development and evolution of the culinary sector. The detailed specifications for this component will be formed in co-operation with Te Pūkenga and the university Vice-Chancellors' Committee.