**QUALIFICATION DETAILS**

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| **Qualification number/Te nama o te tohu mātauranga** | Culinary 4 |
| **English title/Taitara Ingarihi** | New Zealand Certificate in Culinary Practice (Level 4) |
| **Māori title/Taitara Māori** |  |
| **Version number/Te putanga** | 1 | **Qualification type/Te momo tohu** | Certificate |
| **Level/Te kaupae** | 4 | **Credits/Ngā whiwhinga** | 80 |
| **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 culinary practitioners capable of preparing food products for service under supervision. |

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| **Graduate Profile/Ngā hua o te tohu** |
| Graduates of this qualification will be able to: * Apply a variety of culinary techniques to preparing dishes for service in a culinary context.
* Organise a workstation for efficient and safe food production in a culinary context.
* Measure and calculate required ingredients for production in a culinary context.
* Receive and respond to feedback on performance and productivity as a member of a team.
* Apply best practice for the sustainable use of resources for production.
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| **Education Pathway/ Ngā huarahi mātauranga** |
| This Qualification lead on from the *New Zealand Certificate in Culinary Foundation Skills (Level 3) with an optional strand in culinary proficiency)*, and can lead to *New Zealand Certificate in Culinary Practice (Level 5)* |

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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**  |
| Graduates may be employed as Chefs in intermediate positions producing dishes for service in a professional kitchen, whilst working under broad supervision and guidance. |

**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.
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| 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 and rangatiratanga 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** |
| 1. | Apply a variety of culinary techniques to preparing dishes for service in a culinary context | 40 |  |
| 2. | Organise a workstation for efficient and safe food production in a culinary context | 10 |  |
| 3. | Measure and calculate required ingredients for production in a culinary context | 10 |  |
| 4. | Receive and respond to feedback on performance and productivity as a member of a team | 10 |  |
| 5 | Apply best practice for the sustainable use of resources for production | 10 |  |

**TRANSITION INFORMATION/ HE KŌRERO WHAKAWHITI**

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| Replacement information/ He kōrero mō te whakakapi  | This qualification replaces *New Zealand Certificate in Cookery (Level 4)* [Ref: 2101] This qualification will be discontinued. People enrolled in programmes of training leading to the replaced qualification must complete by 31 December 2027. |
| 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. It is the intention of Ringa Hora Services Workforce Development Council that no existing learner should be disadvantaged by these transition arrangements. Any person who considers they have been disadvantaged may contact: 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. |