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| **Lvl3 Foraged** | **Foraging for Food for service in a culinary context** |

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| **Kaupae |** Level | 3 |
| **Whiwhinga |** Credit | 5 |
| **Whāinga |** Purpose | The purpose of this skill standard is to equip ākonga with the ability to responsibly forage for wild food items under guidance in a culinary context.  This skill standard may be used in programmes leading to the New Zealand Certificate in Culinary Practice (Level 3) [Ref: XXXX]. |

**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 appropriate foraging techniques and tools to safely harvest wild food items. | 1. Harvest food items considering factors such as location, Māori tikanga, and environmental sustainability |
| 1. Assess the quality and suitability of foraged food items, including awareness of any cultural or ecological significance, and potential hazards such as toxicity. |
| 1. Incorporate foraged native ingredients into food products in a culinary context. | 1. Integrate indigenous culinary traditions, knowledge and tikanga into food production. |
| 1. Comply with food safety requirements while maintaining food quality |

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

*Assessment specifications:*

Assessment against the learning outcomes will be conducted in a practical restaurant setting or simulated environment that replicates real-world foraging conditions in Aotearoa New Zealand.

Activities are to be carried out in accordance with Health and Safety at Work Act 2015, Food Safety requirements, and following workplace procedures.

Evidence must include documentation of foraged native ingredients, including identification records, harvesting methods, cultural protocols observed, and safety precautions.

Completed food products incorporating foraged native food items, along with descriptions of their incorporation and presentation, demonstrating respect for Māori cultural values and practices.

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

Achieved

**Ihirangi waitohu |** Indicative content

Learning may cover but is not limited to the following content:

* Identifying and responsibly harvesting a variety of native edible plants, seaweeds, and other foraged ingredients found exclusively in Aotearoa New Zealand, considering factors such as seasonality, habitat, and cultural significance.
* Building relationships with local iwi, hapū, and kaitiaki to ensure respectful engagement with traditional lands and resources, and to promote mutual understanding and collaboration.
* Adapting menu offerings based on seasonal availability, cultural protocols, and market demand, while maintaining a commitment to sustainability, cultural authenticity, and environmental stewardship.
* Reasons for not collecting wild fungi, including potential misidentification leading to severe illness or death, emphasising the crucial importance of proper knowledge and caution.

**Rauemi |** Resources

Legislation relevant to this skill standard includes but is not limited to: Resource Management Act 1991, Conservation Act 1987, Te Tiriti o Waitangi, Food Act 2014 and Health and Safety in Employment Act 2015.

Applicable workplace procedures found in the following:

* Establishment performance guidelines and standards.
* Equipment manufacturer’s procedures and specifications.
* Government and local body legislation.

Definitions

* *Culinary context* refers to the wide variety of traditional and non-traditional hospitality environments, such as canteens, food trucks, marae wharekai, hotels and restaurants, artisan cafes.
* *Foraging for food* refers to the practice of gathering wild edible plants, seaweeds, and other natural ingredients from their native habitats for culinary purposes, with a focus on sustainability and cultural respect.

**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 | Hospitality > Cookery |
| **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] |
| **Arotakenga |** Review | <type here> | [dd mm yyyy] | [dd mm yyyy] |
| **Kōrero whakakapinga |** Replacement information | <type here> | | |
| **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.