**QUALIFICATION DETAILS**

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| **Qualification number/Te nama o te tohu mātauranga** | 2107 |
| **English title/Taitara Ingarihi** | New Zealand Certificate in Catering Services (Level 4) |
| **Māori title/Taitara Māori** |  |
| **Version number/Te putanga** | 4 | **Qualification type/Te momo tohu** | Certificate |
| **Level/Te kaupae** | 4 | **Credits/Ngā whiwhinga** | 80 |
| **NZSCED/Whakaraupapa** | 110109 Food, Hospitality and Personal Services>Food and Hospitality>Cookery |
| **Qualification developer/Te kaihanga tohu** | Ringa Hora Services Workforce Development Council |
| **Review Date /Te rā arotake**  | 31/05/2024 |

**OUTCOME STATEMENT/TE TAUĀKI Ā-HUA**

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| **Strategic Purpose statement/ Te rautaki o te tohu** |
| The purpose of this qualification is: - to provide competent employees for the catering services sector who are able to work as an experienced cook or caterer in various facilities, venues and businesses - to provide for those individuals who are employed as experienced cooks or caterers, a credential that will enhance their employment opportunities across a range of establishments in the hospitality sector - to establish standards of professional practice for experienced caterers that can provide clients with confidence in a range of hospitality environments. |

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| **Graduate Profile/Ngā hua o te tohu** |
| Graduates of this qualification will be able to:Verify the application of health and safety, food services and security practices to ensure own safety and minimise potential hazards for catering clients.Facilitate interactions between colleagues, managers and catering clients.Verify the application of standard operating policies and procedures to work roles in a catering operation.Lead food preparation and production processes for service to clients in a catering operation. . |

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| **Education Pathway/ Ngā huarahi mātauranga** |
| This qualification can lead to the New Zealand Certificate in Hospitality (Advanced) (Level 5) with strands in Accommodation, Food and Beverage Service, Catering Services and Quick Service Restaurants Services [Ref: 2109]. |

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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 of this qualification may be employed as a cook or caterer in hospitals, aged care facilities, student hostels, sporting and entertainment venues, cook-chill production kitchens, and mobile catering businesses of various sizes. |

**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: * employer surveys to determine if graduates of the qualifications meet the graduate profile outcomes
* evidence of effective processes to ensure programmes continue to meet current industry needs
* a range of workplace evidence demonstrating that graduates meet the qualification profile outcomes
* any other relevant evidence as appropriate.
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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) | All outcomes of this qualification must be achieved in accordance with standard operating procedures of a catering operation, integrating sustainable environmental and economic practices. |
| General conditions for programme/ Ngā tikanga whānui o te hōtaka  | N/A |

**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. | Verify the application of health and safety, food services and security practices to ensure own safety and minimise potential hazards for catering clients. | 20 credits |  |
| 2. | Facilitate interactions between colleagues, managers and catering clients. | 5 credits |  |
| 3. | Verify the application of standard operating policies and procedures to work roles in a catering operation. | 5 credits |  |
| 4. | Lead food preparation and production processes for service to clients in a catering operation.  | 50 credits |  |

**TRANSITION INFORMATION/ HE KŌRERO WHAKAWHITI**

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| Replacement information/ He kōrero mō te whakakapi  | This qualification replaced the National Certificate in Hospitality (Food Services) (Level 4) [Ref: 1424]. This qualification has been discontinued. |
| Additional transition information/ Kō ētahi atu kōrero mō te whakakapi | Version 4 of this qualification was issued following a review. The last date for assessments to take place for version 3 of this qualification is 31 December 2025. People currently enrolled in programmes leading to version 3 of this qualification may either complete the requirements by 31 December 2025 or transfer to version 4 of the qualification. It is the intention of Ringa Hora that no existing trainee should be disadvantaged by these transition arrangements. Any person who considers they have been disadvantaged may appeal to: Ringa Hora Services Workforce Development CouncilPO Box 445Wellington 6140Telephone 04 909 0306Email qualifications@ringahora.nzPlease refer to [Qualifications and Assessment Standards Approvals](https://www.nzqa.govt.nz/framework/updates/summaries.do) for further information. |