**2100v3 L3 Cookery reviewed draft for consultation Dec 2024**

**QUALIFICATION DETAILS**

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| **Qualification number/Te nama o te tohu mātauranga** | 2100 | | |
| **English title/Taitara Ingarihi** | New Zealand Certificate in Cookery (Level 3) | | |
| **Māori title/Taitara Māori** |  | | |
| **Version number/Te putanga** | 3 | **Qualification type/Te momo tohu** | Certificate |
| **Level/Te kaupae** | 3 | **Credits/Ngā whiwhinga** | 60 |
| **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** | 28/02/2026 – update will be 5 years from listing | | |

**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 the culinary sector with individuals who are able to work in junior roles supporting chefs in various facilities, venues and businesses.  This qualification is suitable for those employed or interested in a career in the culinary sector. It will support their employment opportunities across a range of establishments in the hospitality sector, and equip them with the personal skills to maintain their wellbeing.  Graduates will be able to work safely, follow standard operating procedures, have established standards of professional practice for fundamental cookery skills, communicate effectively in the workplace, and produce a range of food products for service, under guidance, to provide customers with confidence in a culinary sector. |

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| **Graduate Profile/Ngā hua o te tohu** |
| Graduates of this qualification will be able to:  - Communicate effectively and behave in a professional and culturally responsive manner with colleagues, managers and customers in a culinary environment.  - Comply with standard operating procedures to work safely and resolve problems in a sustainable and productive manner in a culinary environment.  - Prepare, cook and finish a range of food products by applying fundamental cookery techniques using a range of ingredients. |

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| **Education Pathway/ Ngā huarahi mātauranga** |
| This qualification can lead on from the New Zealand Certificate in Hospitality (Level 2) [Ref: 2108].  This qualification can lead to the New Zealand Certificate in Cookery (Level 4) [Ref: 2101]. |

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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 will be able to work in junior positions supporting chefs, producing a range of food products for service in the culinary sector. |

**QUALIFICATION SPECIFICATIONS/ NGĀ TAUWHĀITITANGA O TE TOHU**

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| Qualification Award/ Te whakawhiwhinga o te tohu | This qualification may be awarded by any education organisation with an approved programme or accreditation to deliver an approved programme. |
| Evidence requirements for assuring consistency/ Ngā taunaki hei whakaū i te tauritenga | Evidence may include the following:   * analysis of results of employer surveys to determine if graduates of the qualification meet the graduate profile outcomes * analysis of a range of workplace evidence or programme evaluations that demonstrate how well graduates meet the graduate profile outcomes * any other relevant evidence. |
| 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) | Food Act 2014  Health and Safety at Work Act 2015 |
| General conditions for programme/ Ngā tikanga whānui o te hōtaka | Programmes leading to this qualification must include the application of food safety and health and safety practices.  Programmes must include awareness of sustainable practices within the culinary sector.  Fundamental cookery techniques are the essential skills and methods that form the foundation/building blocks of food preparation, cooking methods and finishing practices.  Programmes should reflect Māori values of manaakitanga, whanaungatanga, kaitiakitanga, and kotahitanga in relation to the collection, preparation, storage and service of kai/food, and weave these values through the teaching and learning.  Programmes leading to this qualification will be underpinned by Te Tiriti o Waitangi/The Treaty of Waitangi. As such, programmes will thread te reo Māori and tikanga Māori learning throughout as appropriate.  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 | Communicate effectively and behave in a professional and culturally responsive manner with colleagues, managers and customers in a culinary environment. | 5 |  |
| 2 | Comply with standard operating procedures to work safely and resolve problems in a sustainable and productive manner in a culinary environment. | 15 | . |
| 3 | Prepare, cook and finish a range of food products by applying fundamental cookery techniques using a range of ingredients. | 40 |  |

**TRANSITION INFORMATION/ HE KŌRERO WHAKAWHITI**

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| Replacement information/ He kōrero mō te whakakapi | This qualification replaced the National Certificate in Hospitality (Basic Cookery) (Level 3) [Ref: 0553]. This qualification has been discontinued December 2017. |
| Additional transition information/ Kō ētahi atu kōrero mō te whakakapi | Version Information  Version 3 of this qualification was published in Month 2025 as part of a scheduled 5-year review. Please refer to Qualification approvals for further information.  The last date for assessments to take place for programmes leading to version 1 of this qualification is 31 December 2025.  The last date for assessments to take place for programmes leading to version 2 of this qualification is 31 December 2028.  People currently enrolled in programmes leading to version 1 of this qualification may either complete the requirements by 31 December 2025 or transfer to version 2 or version 3 of the qualification.  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 appeal to:  Ringa Hora Services Workforce Development Council  PO Box 445  Wellington 6140  Phone: 04 909 0306  Email: [qualifications@ringahora.nz](mailto:qualifications@ringahora.nz)  Website: <https://www.ringahora.nz>  **Republication information**  Version 2 of this qualification was published in February 2021 and republished in October 2023 to extend the last date for assessment of version 1 of this qualification from 31 December 2023 to 31 December 2025. Please refer to the October 2023 [Qualifications and Assessment Standards Approvals](https://www.nzqa.govt.nz/framework/updates/summaries.do) for further information. |