**2102v3 L5 Cookery reviewed draft for consultation Dec 2024**

**QUALIFICATION DETAILS**

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| **Qualification number/Te nama o te tohu mātauranga** | 2102 |
| **English title/Taitara Ingarihi** | New Zealand Diploma in Culinary Practice (Level 5) with strands in Cookery, and Pâtisserie |
| **Māori title/Taitara Māori** |  |
| **Version number/Te putanga** | 3 | **Qualification type/Te momo tohu** | Diploma |
| **Level/Te kaupae** | 5 | **Credits/Ngā whiwhinga** | 120 |
| **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 five 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 competent employees who have the personal and technical knowledge and skills to work as culinary practitioners, in positions of responsibility, producing dishes to a professional standard. They will be able to establish standards of professional practice in a kitchen workspace in a range of culinary environments.Graduates will be able to contribute to planning, controlling and directing the day-to-day and long-term operations of a professional kitchen, including supervision of staff and contributing to personal wellbeing and that of staff.The strands in this qualification allow graduates to advance their general cookery skills or to specialise in pâtisserie. |

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| **Graduate Profile/Ngā hua o te tohu** |
| Graduates of this qualification will be able to:* Apply leadership skills and behave in a professional and culturally responsive manner to enable the team to meet service requirements in a culinary environment.
* Apply knowledge of planning, forecasting and sustainability to contribute to managing resources in a culinary environment (*increase from 15cr to 30cr*).
* Contribute to continuous improvement of operating procedures and compliance requirements to resolve problems or create opportunities in a sustainable and productive manner in a culinary environment.

Graduates of the Cookery strand will also be able to:* Apply culinary practices to modify and adapt culinary techniques, methods, ingredients and presentation techniques to develop dishes that achieve a sensory balance.
* Apply culinary design skills to research, conceptualise, and test a range of dishes that are sustainably viable within a culinary context.

Graduates of the Pâtisserie strand will also be able to:* Apply culinary practices to modify and adapt techniques, methods, ingredients, and presentation techniques to develop pâtisserie dishes that achieve a sensory balance.
* Apply culinary design skills to research, conceptualise, and test a range of pâtisserie dishes that are sustainably viable within a culinary context.
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| **Education Pathway/ Ngā huarahi mātauranga** |
| This qualification can build on the New Zealand Certificate in Cookery (Level 4) [Ref: 2101]. This qualification can lead on to higher-level qualifications in hospitality management. |

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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**  |
| This qualification, when strengthened with the requisite experience, leads to employment as culinary practitioners in positions of responsibility producing dishes to a professional standard in a culinary environment. |

**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 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 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.
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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) | Food Act 2014Health and Safety at Work Act 2015 |
| General conditions for programme/ Ngā tikanga whānui o te hōtaka  | Programmes leading to this qualification must adhere to and include compliance with a food control plan (FCP), and health and safety practices.Programmes must cover combining technical skills and capabilities to create a range of cold, hot, savoury, pastry, bread and sweet dishes. Programmes may provide opportunities to learn about and work with a variety of service styles such as à la carte, buffet, cabinet food items, and a variety of cuisines.Programmes must include sustainable management practices that address both environmental impact and business viability within the culinary sector.Programmes should reflect Māori values of manaakitanga, whanaungatanga, kaitiakitanga, and kotahitanga in relation to cookery, 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 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 |

**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 leadership skills and behave in a professional and culturally responsive manner to enable the team to meet service requirements in a culinary environment  | 15 | Programmes must include:* Communication
* Conflict resolution
* Teamwork
* Training
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| 2 | Apply knowledge of planning, forecasting, and sustainability to contribute to managing resources in a culinary environment  | 30 | Programmes must include:* Food sustainability
* Budgeting and costing
* Stock management
* Staff Rostering and capabilities
* Time management
* Run sheets
* Requisitions
* Workflow
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| 3 | Contribute to continuous improvement of operating procedures and compliance requirements to resolve problems or create opportunities in a sustainable and productive manner in a culinary environment  | 15 | Programmes must include:* Legislative compliance
* Health and Safety
* Food allergies and dietary restrictions
* Managing food safety
* Safe use of relevant technology in a kitchen
* Managing challenges in a dynamic environment
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| **Elective Strand - Cookery** |
| 4 | Apply culinary practices to modify and adapt culinary techniques, methods, ingredients and presentation techniques to develop dishes that achieve a sensory balance.  | 30 |  |
| 5 | Apply culinary design skills to research, conceptualise, and test a range of dishes that are sustainably viable within a culinary context*.*  | 30 |  |
| **Elective Strand - Patisserie** |
| 6 | Apply culinary practices to modify and adapt culinary techniques, methods, ingredients and presentation techniques to develop pâtisserie dishes that achieve a sensory balance.  | 30 |  |
| 7 | Apply culinary design skills to research, conceptualise, and test a range of pâtisserie dishes that are sustainably viable within a culinary context.  | 30 |  |

**TRANSITION INFORMATION/ HE KŌRERO WHAKAWHITI**

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| Replacement information/ He kōrero mō te whakakapi  | This qualification replaced the *National Certificate in Hospitality (Cookery) (Level 4)* [Ref: 0554].This qualification was discontinued. |
| 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 [Qualifications and Assessment Standards Approvals](https://www.nzqa.govt.nz/framework/updates/summaries.do) for further information. The last date for assessments to take place for programmes leading to version 1 of this qualification is 31 December 2025.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. The last date for assessments to take place for programmes leading to version 2 of this qualification is 31 December 2028.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 CouncilPO Box 445Wellington 6140New ZealandTelephone: 04 909 0306Email: qualifications@ringahora.nz Web: [www.ringahora.nz](http://www.ringahora.nz) **Republication information**Version 2 of this qualification was republished in July 2023 to extend the last date for assessment of version 1 from 31 December 2024 to 31 December 2025.Version 2 of this qualification was published in February 2021 as part of a scheduled 5-year review, and republished in September 2022 to extend the last date for assessment of version 1 from 31 December 2023 to 31 December 2024.Please refer to September 2022 and July 2023 [Qualifications and Assessment Standards](https://www.nzqa.govt.nz/framework/updates/summaries.do) Approvals for further information. |