

QUALIFICATION DETAILS

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 kaihanganga tohu	Ringa Hora Services Workforce Development Council		
Review Date /Te rā arotake	May 2030		

OUTCOME STATEMENT/TE TAUĀKI Ā-HUA

Strategic Purpose statement/ Te rautaki o te tohu

The purpose of this qualification is to provide the hospitality 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 sector. It will support their employment opportunities 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.

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.

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].

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

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	<p>Evidence may include the following:</p> <ul style="list-style-type: none"> analysis of results end user surveys (e.g. employers, next tutors, graduates) to determine how well graduates are meeting 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 whakamarumarū, ki ngā here ā-ture rānei)	<p>Food Act 2014</p> <p>Health and Safety at Work Act 2015</p>
General conditions for programme/ Ngā tikanga whānui o te hōtaka	<p>Programmes leading to this qualification must include the application of food safety and health and safety practices.</p> <p>Fundamental cooking and baking techniques are the essential skills and methods that form the foundation/building blocks of food preparation, cooking methods, finishing and presentation,</p> <p>Programmes should include awareness of sustainable</p>

	<p>practices within the culinary sector which lower the carbon footprint such as food wastage, sourcing of local products, economic use of resources (power, water), recycling, composting.</p> <p>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.</p> <p>Programmes should incorporate 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.</p> <p>Providers are advised to refer to the Ringa Hora Services Workforce Development Council <u>Programme endorsement</u> considerations:</p> <ul style="list-style-type: none"> • 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 <p>Further information is available from NZQA on <u>Programme approval and provider accreditation</u>.</p>
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CONDITIONS RELATING TO THE GRADUATE PROFILE /NGĀ TIKANGA E HĀNGAI ANA KI NGA HUA O TE TOHU

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	
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TRANSITION INFORMATION/ HE KŌRERO WHAKAWHITI

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	<p>Version Information</p> <p>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.</p> <p>The last date for assessments to take place for programmes leading to version 1 of this qualification is 31 December 2025.</p> <p>The last date for assessments to take place for programmes leading to version 2 of this qualification is 31 December 2028.</p> <p>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.</p> <p>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:</p> <p>Ringa Hora Services Workforce Development Council PO Box 445 Wellington 6140 Phone: 04 909 0306 Email: qualifications@ringahora.nz Website: https://www.ringahora.nz</p> <p>Republication information</p> <p>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 for further information.</p>