

## QUALIFICATION DETAILS

<b>Qualification number/Te nama o te tohu mātauranga</b>	2101		
<b>English title/Taitara Ingarihi</b>	New Zealand Certificate in Cookery (Level 4)		
<b>Māori title/Taitara Māori</b>			
<b>Version number/Te putanga</b>	3	<b>Qualification type/Te momo tohu</b>	Certificate
<b>Level/Te kaupae</b>	4	<b>Credits/Ngā whiwhinga</b>	120
<b>NZSCED/Whakaraupapa</b>	110109 Food, Hospitality and Personal Services>Food and Hospitality>Cookery		
<b>Qualification developer/Te kaihangā tohu</b>	Ringa Hora Services Workforce Development Council		
<b>Review Date /Te rā arotake</b>	May 2030		

## OUTCOME STATEMENT/TE TAUĀKI Ā-HUA

<b>Strategic Purpose statement/ Te rautaki o te tohu</b>
<p>The purpose of this qualification is to develop chefs who are able to work in intermediate roles producing food products for service by applying a range of preparation and finishing techniques.</p> <p>The qualification is suitable for those employed as chefs or interested in a cookery career in the hospitality sector, that will support their employment opportunities across a range of establishments in the sector. They will be able to maintain their own wellbeing and that of their team.</p> <p>Industry will benefit by having graduates able to use established standards of professional practice and craft for cookery skills in a range of hospitality situations.</p> <p>Industry will benefit by having graduates able to use established standards of professional practice to apply cookery skills in a range of hospitality situations.</p> <p>Graduates will be able to work under limited supervision as chefs in an intermediate role, applying a range of culinary techniques and organisational skills to produce food products for service.</p>

### Graduate Profile/Ngā hua o te tohu

Graduates of this qualification will be able to:

- Interact and engage effectively with colleagues, managers, and customers to facilitate service delivery in a culinary environment.
- Implement and ensure compliance with relevant standard operating policies and procedures to foster a safe, sustainable, and productive culinary workplace.
- Apply cookery skills by combining methods and techniques to prepare and finish diverse food products, while maintaining workplace safety, food safety, professional and sustainable practice.

### Education Pathway/ Ngā huarahi mātauranga

This qualification can build on the New Zealand Certificate in Cookery (Level 3) [Ref: 2100]. This qualification leads to the New Zealand Diploma in Cookery (Advanced) (Level 5) with strands in Cookery and Patisserie [Ref: 2102].

### Employment, Cultural, Community Pathway/ Ko ngā huarahi ā-mahi, ā-ahurea, ā-whānau, ā-hapū, ā-iwi, ā-hapori anō hoki

Graduates may be employed as Chefs in intermediate positions producing dishes to a professional standard in a culinary environment.

### 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"><li>• analysis of end user surveys (e.g. employers, next tutors, graduates) to determine how well graduates are meeting the graduate profile outcomes.</li><li>• analysis of a range of workplace evidence or programme evaluations that demonstrate how well graduates meet the graduate profile outcomes</li><li>• any other relevant evidence.</li></ul>
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.

<p>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>	<p>Food Act 2014 Health and Safety at Work Act 2015</p>
<p>General conditions for programme/ Ngā tikanga whānui o te hōtaka</p>	<p>Programmes leading to this qualification must include compliance with food safety and health and safety practices, and include organisation of work, time management and teamwork.</p> <p>Programmes must cover skills and capabilities to produce a range of cold, hot, savoury, pastry, bread and sweet dishes.</p> <p>Programmes may provide opportunities to learn about and work with a variety of service styles such as à la carte, table d'hôte, event catering, buffet, short order and cabinet food items, and a selection of cuisines.</p> <p>Programmes should include applying sustainable 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 cookery (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 <a href="#">Ringa Hora Services Workforce Development Council Programme endorsement considerations</a>:</p> <ul style="list-style-type: none"> <li>• Ngā Whakamārama - Programme content</li> <li>• Mana ōrite mō te hunga ako - Equity for learners</li> <li>• Torotoronga me te kimi whakaaro - Programme engagement and consultation</li> <li>• Te ao Māori</li> <li>• Te akoako me ngā reo o Te Moana-nui-a-Kiwa - Pacific languages and learners</li> <li>• Tangata Whaikaha - Disabled people</li> </ul> <p>Further information is available from NZQA on <a href="#">Programme approval and provider accreditation</a>.</p>

**CONDITIONS RELATING TO THE GRADUATE PROFILE /NGĀ TIKANGA E HĀNGAI ANA KI NGĀ HUA O TE TOHU**

Qualification outcomes/ Ngā hua		Credits/Ngā whiwhinga	Conditions/Ngā tikanga
1	Interact and engage effectively with colleagues, managers, and customers to facilitate service delivery in a culinary environment.	5 credits	
2	Implement and ensure compliance with relevant standard operating policies and procedures to foster a safe, sustainable, and productive culinary workplace.	15 credits	
3	Apply cookery skills by combining methods and techniques to prepare and finish diverse food products while maintaining workplace safety, food safety, professional and sustainable practice.	100 credits	

**TRANSITION INFORMATION/ HE KŌRERO WHAKAWHITI**

Replacement information/ He kōrero mō te whakakapi	<p>This qualification replaced the National Certificate in Hospitality (Cookery) (Level 4) [Ref: 0554].</p> <p>This qualification has been discontinued.</p>
Additional transition information/ Kō ētahi atu kōrero mō te whakakapi	<p><b>Version Information</b></p> <p>Version 3 of this qualification was published in Month 2025 following scheduled review. Please refer to <a href="#">Qualifications and Assessment Standards Approvals</a> 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 2026 or transfer to</p>

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 contact:

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### **Republication information**

Version 2 of this qualification was republished in July 2023 to extend the last date for assessment of version 1 of this qualification from 31 December 2024 to 31 December 2025.

Version 2 of this qualification was published in February 2021 following scheduled review and was republished in September 2022 to extend the last date for assessment of version 1 of this qualification from 31 December 2023 to 31 December 2024.

Please refer to September 2022 and July 2023

[Qualifications and Assessment Standards](#)

Approvals for further information.