

QUALIFICATION DETAILS

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	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 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.

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.

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.

- Contribute to continuous improvement of operating procedures and compliance requirements, to resolve problems or create opportunities in a culturally sensitive, sustainable and productive manner in a culinary environment.

Graduates of the Cookery strand will also be able to:

- Apply culinary practices to adapt culinary techniques, methods, ingredients, and presentation to develop dishes that achieve a sensory balance.
- Plan, develop, test, and implement a range of sustainably viable dishes by applying culinary design skills.

Graduates of the Pâtisserie strand will also be able to:

- Apply culinary practices to adapt techniques, methods, ingredients, and presentation to develop pâtisserie products that achieve a sensory balance.
- Plan, develop, test, and implement a range of sustainably viable pâtisserie products by applying culinary design skills.

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.

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

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: <ul style="list-style-type: none"> – analysis of 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

<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 adhere to and include compliance with a food control plan (FCP), and health and safety practices.</p> <p>Programmes must cover combining technical skills and capabilities to create 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, cabinet food items, and a variety of cuisines.</p> <p>Programmes should include applying sustainable management practices that reduce the carbon footprint, addressing the environmental impact and supporting economic/business viability within the culinary sector.</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 reflect Māori values of manaakitanga, whanaungatanga, kaitiakitanga, and kotahitanga in relation to cookery, and weave these values through the teaching and learning.</p> <p>Providers are advised to refer to the Ringa Hora Services Workforce Development Council Programme endorsement 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 Programme approval and provider accreditation.</p>

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	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	
2	Apply knowledge of planning, forecasting, and sustainability to contribute to managing resources in a culinary environment	30	
3	Contribute to continuous improvement of operating procedures and compliance requirements, to resolve problems or create opportunities in a culturally sensitive, sustainable and productive manner in a culinary environment	15	
Elective Strand - Cookery			
4	Apply culinary practices to adapt culinary techniques, methods, ingredients and presentation, to develop dishes that achieve a sensory balance.	30	
5	Plan, develop, test, and implement a range of sustainably viable dishes by applying culinary design skills.	30	
Elective Strand - Patisserie			
6	Apply culinary practices to adapt culinary techniques, methods, ingredients and presentation to develop pâtisserie products that achieve a sensory balance.	30	

7	Plan, develop, test, and implement a range of sustainably viable pâtisserie products by applying culinary design skills.	30	
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TRANSITION INFORMATION/ HE KŌRERO WHAKAWHITI

Replacement information/ He kōrero mō te whakakapi	<p>This qualification replaced the <i>National Certificate in Hospitality (Cookery) (Level 4)</i> [Ref: 0554].</p> <p>This qualification was discontinued.</p>
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 Qualifications and Assessment Standards 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>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>The last date for assessments to take place for programmes leading to version 2 of this qualification is 31 December 2028.</p> <p>It is the intention of Ringa Hora Services Workforce Development Council that no existing learner should be disadvantaged by these transition arrangements.</p> <p>Any person who considers they have been disadvantaged may contact:</p> <p>Ringa Hora Services Workforce Development Council PO Box 445 Wellington 6140 New Zealand</p> <p>Telephone: 04 909 0306 Email: qualifications@ringahora.nz Web: www.ringahora.nz</p> <p>Republication information</p> <p>Version 2 of this qualification was republished in July 2023 to extend the last date for assessment of version</p>

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](#)

Approvals for further information.

Draft - to NZQA April 2025