**QUALIFICATION DETAILS**

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| **Qualification number/Te nama o te tohu mātauranga** | 2432 | | |
| **English title/Taitara Ingarihi** | New Zealand Diploma in Manaaki Marae (Level 5) | | |
| **Māori title/Taitara Māori** | Manaaki Marae - Te Hāpai Ō Ki Muri (Kaupae 5) | | |
| **Version number/Te putanga** | 3 | **Qualification type/Te momo tohu** | Diploma |
| **Level/Te kaupae** | 5 | **Credits/Ngā whiwhinga** | 120 |
| **NZSCED/Whakaraupapa** | 110199 Food, Hospitality and Personal Services>Food and Hospitality>Food and Hospitality not elsewhere classified | | |
| **Qualification developer/Te kaihanga tohu** | New Zealand Qualifications Authority | | |
| **Review Date /Te rā arotake** | 31/12/2030 | | |

**OUTCOME STATEMENT/TE TAUĀKI Ā-HUA**

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| **Strategic Purpose statement/ Te rautaki o te tohu** |
| This qualification will provide marae, communities and the hospitality industry with people who have operational and strategic management skills in a culinary and marae context.  Graduates of this qualification will have knowledge to plan, co-ordinate, and delegate work for a team and supervise food preparation in the hospitality industry in accordance with tikanga.  This qualification is intended for people wanting to develop their knowledge and skills in hospitality at a managerial and team leader role. |

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| **Graduate Profile/Ngā hua o te tohu** |
| Graduates of this qualification will be able to:   * Manage and be responsible for the budget allocated to a kaupapa in accordance with te reo me ngā tikanga. * Lead, co-ordinate, and delegate work for a team in the wharekai or kāuta to achieve tasks as an expression of whanaungatanga. * Research the development of food technology and analyse how it has impacted kai Māori. * Research food safety legislation and regulations to demonstrate understanding of food safety requirements (including food control plan registration for a wharekai), and its importance as an expression of pūkengatanga. * Apply and integrate knowledge of kai Māori into cooking practice, as an expression of manaakitanga. * Develop, implement and evaluate a catering plan as an expression of kaitiakitanga. |

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| **Guiding principles/ Ngā mātāpono** |
| Te reo me ngā tikanga  These mātāpono affirms the mātauranga held by the people of the marae. This includes rich understanding in kawa and tikanga; use of te reo Māori, including mita ā-iwi and kōrero ā-iwi; demonstrating role-modelling of positive behaviours based on tikanga; meeting legal and ethical requirements in a professional manner; and the rangatiratanga of iwi, hapū and marae.  Whanaungatanga  This mātāpono highlights the importance of relationships, developed through shared experiences and working together (which provides people with a sense of belonging).  It embraces those skills and strategies that relate to communications and relationships, such as being able to establish, maintain and enhance relationships; behaving in a manner that upholds the mana of others, as well as one's own; and understanding the significance of peoples' varying needs, roles and responsibilities, and the contribution that each person makes.  Pūkengatanga  This mātāpono emphasises the importance of having knowledge, skills and experience to deliver a quality service. It has also been applied broadly to incorporate the new knowledge and skills required to effectively utilise modern technology and tools to protect, manage, and enhance the mātauranga Māori systems of tūpuna. It encompasses important aspects of legal and regulatory obligations and compliance.  Manaakitanga and Kaitiakitanga  These mātāpono acknowledges the responsibility for caring and looking out for others in the context of hospitality with aroha that includes; hosting manuhiri and upholding the mana of the marae and whenua. It demands excellence of the hosts to uphold the mana of all guests and, in doing so, their own. |

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| **Education Pathway/ Ngā huarahi mātauranga** |
| This qualification may provide a pathway to further study in areas of Māori economic development, hospitality, retail, tourism industry, business studies, catering, business/events management, culinary arts and researcher. |

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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 have skills and knowledge suitable for the tourism industry and front-line management including a lead role in the operational running of the wharekai or kāuta, contributing towards whānau, hapū, iwi development.  Graduates will have the skills and knowledge required to work in senior positions in the hospitality industry (particularly in the food and beverage sectors), including roles in; sous chef, head chef, caterer, restaurant manager and maître d'. |

**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 organisation that has an approved programme of study leading to the qualification. |
| Evidence requirements for assuring consistency/ Ngā taunaki hei whakaū i te tauritenga | All tertiary education organisations (TEOs) accredited to deliver a programme leading to the award of this qualification are required to participate in consistency reviews. Programme providers at Manaaki Marae consistency reviews must provide relevant evidence of their graduates meeting the graduate outcomes. Programme providers should also be able to justify the nature, quality and integrity of the supporting evidence. Evidence may include:  internal and external moderation reports  graduate feedback  employer feedback  whānau, hapū, iwi and/or hapori feedback  end-user or destination data (including feedback from the providers of the graduates next level of study)  programme completion data and course results  external benchmarking activities and/or benchmarking across common programmes  actions taken by the education organisation in response to feedback  relevant external evaluation and review data where applicable  programme evaluation reports  portfolios of learner work or capstone event reports  site visit reports, and  any other relevant and reliable 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) | There are no mandatory prerequisites to meet regulatory body, or legislative requirements for this qualification. |
| General conditions for programme/ Ngā tikanga whānui o te hōtaka | Programme delivery and all assessments must actively support ways of teaching, learning, learning support, and pastoral care preferred by Māori.  Programmes should include mechanisms and protocols to engage, involve and consult tangata whenua and/or mana whenua with regard to local tikanga and kawa pertaining to the outcomes of the qualification.  All programmes leading to a qualification approved under Te Hono o Te Kahurangi and listed on the NZQCF, will be assessed under Te Hono o Te Kahurangi Quality Assurance. |

**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 | Manage and be responsible for budget allocated to a kaupapa in accordance with te reo me ngā tikanga. | 15 credits |  |
| 2 | Lead, co-ordinate, and delegate work for a team in the wharekai or kāuta to achieve tasks as an expression of whanaungatanga. | 15 credits |  |
| 3 | Research the development of food technology and analyse how it has impacted kai Māori. | 20 credits |  |
| 4 | Research food safety legislation and regulations to demonstrate understanding of food safety requirements (including food control plan registration for a wharekai), and its importance as an expression of pūkengatanga. | 25 credits | Demonstrating knowledge of  the Food Act 2014  the Animal Products Act 1999  Risk Management Programmes (RMPs)  Te Kai Manawa Ora: Marae Food Safety Guide  template Food Control Plans, and  custom Food Control Plans. |
| 5 | Develop, implement and evaluate a catering plan as an expression of kaitiakitanga. | 30 credits |  |
| 6 | Apply and integrate knowledge of kai Māori into cooking practice as an expression of manaakitanga. | 15 credits |  |

**TRANSITION INFORMATION/ HE KŌRERO WHAKAWHITI**

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| Replacement information/  He kōrero mō te whakakapi |  |
| Additional transition information/ Kō ētahi atu kōrero mō te whakakapi | Version Information  Version 3 of this qualification was published in 2025 following a scheduled review. Please refer to Qualifications and Assessment Standards Approvals for further information.  The last date of assessment for version 2 is 31 December 2027.  It is not intended that anyone be disadvantaged by this review. Anyone who feels they have been disadvantaged can appeal to NZQA Māori Qualification Services at:  PO Box 160, Wellington 6140  Telephone: 04 463 3000  Email: mqs@nzqa.govt.nz  Website: https://www.nzqa.govt.nz/. |