**QUALIFICATION DETAILS**

|  |  |
| --- | --- |
| **Qualification number/Te nama o te tohu mātauranga** | 2434 |
| **English title/Taitara Ingarihi** | New Zealand Certificate in Manaaki Marae |
| **Māori title/Taitara Māori** | Manaaki Marae - Te Nihowera, Te Ringawera (Kaupae 3) |
| **Version number/Te putanga** | 3 | **Qualification type/Te momo tohu** | Certificate |
| **Level/Te kaupae** | 3 | **Credits/Ngā whiwhinga** | 60 |
| **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**

|  |
| --- |
| **Strategic Purpose statement/ Te rautaki o te tohu** |
| This qualification will provide marae, communities, and the hospitality industry with people who have kitchen skills, developed in a kaupapa Māori context. Graduates of this qualification will have the skills and knowledge to take some responsibility for food preparation and cooking. They can work independently under limited supervision and as part of a team working in accordance with tikanga.This qualification is intended for people looking to gain skills and knowledge for the purpose of gaining employment in marae-based services or the hospitality industry, and for fulfilling roles in wharekai or kāuta. |

|  |
| --- |
| **Graduate Profile/Ngā hua o te tohu** |
| Graduates of this qualification will be able to:* Apply knowledge of mahinga kai, to illustrate the use and kaitiakitanga of kai Māori.
* Participate in a pōwhiri and apply knowledge of karakia and waiata as an expression of te reo me ngā tikanga.
* Apply whanaungatanga and knowledge of mahi tahi to contribute to the achievement of team outcomes.
* Apply health, safety, and hygiene practices to ensure own safety and the safety of others to demonstrate pūkengatanga.
* Apply cookery skills to prepare, cook, and present a range of dishes commonly served in the wharekai as expressions of manaakitanga.
 |

|  |
| --- |
| **Guiding principles/ Ngā mātāpono**  |
| Te reo me ngā tikangaThese 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.WhanaungatangaThis 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.PūkengatangaThis 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 KaitiakitangaThese mātāpono acknowledges the responsibility for caring and looking out for others in the context of hospitality with aroha that includes 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. |

|  |
| --- |
| **Education Pathway/ Ngā huarahi mātauranga** |
| This qualification may lead to the New Zealand Certificate in Manaaki Marae - Whāngai Tāngata (Kaupae 4) [Ref: 2433]. This qualification may also provide a pathway to further study in; tourism Māori, hospitality, Māori studies, tourism, marketing and event management.  |

|  |
| --- |
| **Employment, Cultural, Community Pathway/ Ko ngā huarahi ā-mahi, ā-ahurea, ā-whānau, ā-hapū, ā-iwi, ā-hapori anō hoki**  |
| Graduates will have the skills and knowledge to support whānau, hapū, iwi, and hapori by working, under limited supervision in the wharekai, kāuta as apprentices and trainees, or in similar entry-level roles as; ringawera, food prep assistant, café assistant, commis, junior cook or kitchen steward.Graduates will also have the skills and knowledge for community work; in tourism Māori, retail, tourism, travel industries, marketing and events management.  |

**QUALIFICATION SPECIFICATIONS/ NGĀ TAUWHĀITITANGA O TE TOHU**

|  |  |
| --- | --- |
| 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 reportsgraduate feedbackemployer feedback whānau, hapū, iwi and/or hapori feedbackend-user or destination data (including feedback from the providers of the graduates next level of study)programme completion data and course resultsexternal benchmarking activities and/or benchmarking across common programmesactions taken by the education organisation in response to feedbackrelevant external evaluation and review data where applicableprogramme evaluation reportsportfolios of learner work or capstone event reportssite 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**

|  |  |  |
| --- | --- | --- |
| **Qualification outcomes/** **Ngā hua** | **Credits/****Ngā whiwhinga** | **Conditions/****Ngā tikanga** |
| 1 | Apply knowledge of mahinga kai, to illustrate the use and kaitiakitanga of kai Māori. | 7 credits |  |
| 2 | Participate in a pōwhiri and Apply knowledge of karakia and waiata as an expression of te reo me ngā tikanga. | 8 credits |  |
| 3 | Apply whanaungatanga and knowledge of mahi tahi to contribute to the achievement of team outcomes. | 15 credits |  |
| 4 |  Apply health, safety, and hygiene practices to ensure own safety and the safety of others to demonstrate pūkengatanga | 15 credits |  |
| 5 | Apply cookery skills to prepare, cook, and present a range of dishes commonly served in the wharekai as expressions of manaakitanga. | 15 credits |  |

**TRANSITION INFORMATION/ HE KŌRERO WHAKAWHITI**

|  |  |
| --- | --- |
| 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. 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/>.  |