**QUALIFICATION DETAILS**

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| **Qualification number/Te nama o te tohu mātauranga** | 2435 |
| **English title/Taitara Ingarihi** | New Zealand Certificate in Manaaki Marae |
| **Māori title/Taitara Māori** | Manaaki Marae - Te Kāuta, Te Wharekai (Kaupae 2) |
| **Version number/Te putanga** | 3 | **Qualification type/Te momo tohu** | Certificate |
| **Level/Te kaupae** | 2 | **Credits/Ngā whiwhinga** | 40 |
| **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 entry-level kitchen skills, developed in a kaupapa Māori context. Graduates of this qualification will have skills in and knowledge of, basic food preparation and cooking, as well as working in accordance with tikanga and, under supervision.This is a foundation qualification and is intended for people looking to gain skills and knowledge for the purpose of further study, or roles in marae-based wharekai, kāuta services and the hospitality industry.  |

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| **Graduate Profile/Ngā hua o te tohu** |
| Graduates of this qualification will be able to:* Demonstrate knowledge of karakia and waiata to illustrate their relevance in the wharekai as an expression of te reo me ngā tikanga.
* Demonstrate knowledge of atua Māori and kaitiakitanga to illustrate their relevance to kai Māori.
* Apply whanaungatanga in relation to roles and responsibilities on a marae, to work cohesively.
* Follow health, safety, and hygiene practices, under supervision, not to risk the safety of self and others to demonstrate pūkengatanga.
* Apply cookery skills, under instruction, to prepare, cook, and present basic dishes commonly served in the wharekai as expressions of manaakitanga.
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| **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 matapono 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 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 lead to the New Zealand Certificate in Manaaki Marae - Te Nihowera, Te Ringawera (Kaupae 3) [Ref: 2434] or the New Zealand Certificate in Cookery (Level 3) [Ref: 2100]. This qualification may provide a pathway of further study in hospitality, Māori studies, tourism Māori, tourism or event management. |

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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 will have the skills and knowledge to work in wharekai to support whānau, hapū, iwi, and hapori to contribute to the operational running of wharekai or kāuta, under supervisionGraduates of this qualification will also have the skills and knowledge to work in entry-level positions in a professional kitchen and in food service in a variety of these positions such as; ringawera, café worker, wait staff, food and beverage or kitchenhand. |

**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 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** |
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| 1 | Demonstrate knowledge of karakia and waiata to illustrate their relevance in the wharekai as an expression of te reo me ngā tikanga  | 5 credits |  |
| 2 | Demonstrate knowledge of atua Māori and kaitiakitanga to illustrate their relevance to kai Māori | 5 credits |  |
| 3 | Apply whanaungatanga in relation to roles and responsibilities on a marae, to work cohesively.  | 8 credits |  |
| 4 | Follow health, safety, and hygiene practices, under supervision, not to risk the safety of self and others to demonstrate pūkengatanga | 12 credits |  |
| 5 | Apply cookery skills, under instruction, to prepare, cook, and present basic dishes commonly served in the wharekai as expressions of manaakitanga | 10 credits |  |

**TRANSITION INFORMATION/ HE KŌRERO WHAKAWHITI**

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| Replacement information/ He kōrero mō te whakakapi  | This qualification replaced the National Certificate in Marae Catering (Level 2) [Ref: 1165]. That qualification expired on 31 December 2019.  |
| 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](https://www.nzqa.govt.nz/framework/updates/summaries.do) 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/>. **Republication information**Version 2 of this qualification was republished in August 2023 to extend the last date of assessment for the superseded version of this qualification from 31 December 2023 to 31 December 2024. |