



Te Hono o Te Kahurangi: Qualification details

Title	New Zealand Certificate in Manaaki Marae – Whāngai Tāngata (Kaupae 4)		
Version	4 2	Qualification type	Certificate
Level	4	Credits	60
NZSCED	110199	Food, Hospitality and Personal Services > Food and Hospitality > Food and Hospitality not elsewhere classified	
Qualification developer	NZQA Māori Qualifications Services		
Next review	December 202 5 9		
Approval date			
Strategic purpose statement	<p>This qualification is intended for people wanting to further their skills and knowledge in the hospitality industry, with a focus on cooking complex dishes, and an introduction to team leadership. It is also for people already working in wharekai and/or kāuta.</p> <p>This qualification will provide marae, communities and the hospitality industry with people who have specialised kitchen and some team leadership skills developed in a kaupapa Māori context. Graduates of this qualification will have attained the skills and knowledge to take responsibility for their own performance, as well as some performance of others, and for specific food preparation and cooking. They can work independently, as part of a team, and leading a team in designated tasks, in accordance with tikanga and marae kawa. They have relevant kitchen skills and kaupapa Māori understanding to work effectively in the wharekai and/or kāuta, and in the hospitality industry.</p>		
Outcome Statement	Graduate profile	<p>Graduates of this qualification will be able to:</p> <ul style="list-style-type: none"> • apply knowledgete reo me ngā tikanga of karakia and waiata in the wharekai, to demonstrate manaaki manuhiri; • apply knowledgete reo me ngā tikanga of kai Māori to illustrate the relevance of kaitiakitanga and manaakitanga in the wharekai; • facilitate <i>whanaungatanga</i> and mahi tahi to lead teams on designated tasks; • supervise health, safety, and hygiene processes and practices to ensure own safety and the safety of others, and to demonstrate <i>pūkengatanga</i>; • apply cookery skills to prepare, cook, and present a range of complex dishes commonly served in the wharekai as expressions of <i>manaakitanga</i>. 	
	Education pathway	<p>This qualification builds on from the New Zealand Certificate in Manaaki Marae – Te Nihowera, Te Ringawera (Kaupae 3) [Ref: 2434].</p> <p>Achievement of this qualification may lead to the New Zealand</p>	

	<p>Diploma in Manaaki Marae – Te Hāpai Ō Ki Muri (Kaupae 5) [Ref: 2432].</p> <p>This qualification may also provide a pathway of further study in areas of Hospitality, Tourism Māori, and Business Management.</p>
<p>Employment/ Cultural/ Community Pathway</p>	<p>Graduates will have the skills and knowledge to work in all sectors of the <u>CateringHospitality</u> industry (particularly in Cookery), including roles as: <u>sous chef, chef de partie/euisinier/cook</u>, assistant caterer, <u>functions team leader, and restaurant supervisor,kitchen assistant, and trainee chef; as well as kaiārahi in the wharekai.</u></p> <p>They may also become a café <u>shift</u> manager or, with the relevant <u>licencecertification</u>, a bar manager. They will also have skills and knowledge for work in the Retail, Tourism (especially Tourism Māori) and Travel industries; as well as in marae-based services (particularly cookery and hospitality).</p> <p>Graduates of this qualification will also have skills and knowledge to support whānau, hapū, iwi, and hāpori by working effectively in the wharekai and/or kāuta; and provide leadership of some tasks to contribute to the managerial running of the wharekai and/or kāuta.</p>

<p>Guiding kaupapa</p>	<p><i>Te reo me ngā tikanga</i></p> <p>This kaupapa affirms the mātauranga held by the people of the marae. This includes expertise in <u>local marae</u> kawa and tikanga <u>ā-iwi</u>; use of te reo Māori, including mita ā-iwi and <u>local</u> kōrero <u>ā-iwi</u>; demonstration/role-modelling of positive behaviours based on tikanga <u>Māori</u>; meeting legal and ethical requirements in a professional manner; and the rangatiratanga of iwi, hapū and marae.</p> <p><i>Whanaungatanga</i></p> <p>This kaupapa highlights the importance <u>to</u> of Māori <u>of cultural values</u> <u>in establishing, building and maintaining</u> quality relationships <u>developed through shared experiences and working together (which provides people with a sense of belonging)</u>. It embraces those skills and strategies that relate to communications and relationships, such as being able to <u>understand different types of relationships and stakeholders; knowing how to</u> establish, maintain and enhance relationships <u>both internally and externally</u>; behaving in a manner that upholds the mana of others, as well as one's own; and understanding the significance of peoples' <u>varying needs</u>, roles and responsibilities, and the contribution that each person makes.</p> <p><i>Pūkengatanga</i></p> <p>This kaupapa emphasises the importance of having <u>the</u> knowledge, skills and experience to deliver <u>a quality</u> services. 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 ngā tūpuna. It also encompasses important aspects of legal and regulatory obligations and compliance.</p> <p><i>Manaakitanga</i></p> <p>This kaupapa acknowledges the responsibility for <u>caring and looking</u></p>
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out for others. This includes hosting manuhiri, ~~the onus of the~~ guardianship of ~~those all people~~ in one's care, and the implications of doing this well (or otherwise), especially in the context of providing kai. It demands excellence of the hosts so as to uphold the ~~ir mana,~~ ~~as well as~~ mana of all guests and, in doing so, their own and the marae itself.

Qualification specifications

<p>Qualification award</p>	<p><u>This qualification will be awarded to people who have met the requirements of all the qualification outcomes.</u></p> <p><u>Credit gained for an outcome may be used only once to meet the requirements of this qualification.</u></p> <p><u>Awarding bodies for this qualification will be any education organisation accredited (under section 38 of the Education Amendment Act 2011) to deliver a programme leading to the award of this qualification.</u></p> <p><u>The certificate will display the NZQF logo and the name and logo of the awarding body.</u>This qualification may be awarded by an education organisation accredited to deliver a programme leading to this qualification.</p>
<p>Evidence requirements for assuring consistency</p>	<p><u>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 Evidence of the following may be provided for Manaaki Marae consistency-events 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:</u></p> <ul style="list-style-type: none"> • internal and external moderation reports • <u>graduate feedback</u> • <u>employer feedback</u> • <u>whānau, hapū, iwi and/or hapori feedback</u> • <u>graduate end-user or destination data (including feedback from the providers of the graduate's next level of study)</u> • programme completion data and course results • <u>external benchmarking activities and/or benchmarking across common programmes</u> • actions taken by the education organisation in response to feedback from graduates, current students, tutors/assessors • relevant external evaluation and review data where applicable • programme evaluation reports <u>or capstone event reports</u> • portfolios of learner work • site visit reports, and • any other <u>relevant and reliable</u> evidence as seen applicable.
<p>Minimum standard of achievement and standards for grade endorsements</p>	<p><u>The minimum standard of achievement required for the award of the qualification will be the achievement of all the graduate outcomes in the graduate profile. There are no grade endorsements for this qualification.</u>Achieved</p>

<p>Entry requirements (including prerequisites to meet regulatory body or legislative requirements)</p>	<p>There are no mandatory prerequisites to meet regulatory body, or legislative requirements for this qualification.</p>
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General conditions of programme leading to qualification Qualification conditions

<p>Conditions for programme structure</p>	<p>Programme delivery and all assessments mustshould actively support ways of teaching, learning, learning support, and pastoral care preferred by Māori.</p> <p>Programmes should also 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.</p> <p>All programmes leading to a qualification approved under Te Hono o te Kahurangi and listed on the NZQF, will be assessed under Te Hono o Te Kahurangi Quality Assurance.</p> <p>Refer to following hyperlink: https://www.nzqa.govt.nz/maori-and-pasifika/te-hono-o-te-kahurangi/. http://www.nzqa.govt.nz/maori/mm-ega/te-hono-o-te-kahurangi/</p> <p>Programme Developers may also refer to: https://www.nzqa.govt.nz/maori-and-pasifika/field-maori-programme-development-support/ http://www.nzqa.govt.nz/maori/field-maori-programme-development-support/.</p>
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Conditions relating to the Graduate profile

<p>Qualification outcomes</p>	<p>Conditions</p>
<p>Apply knowledgete reo me ngā-tikanga of karakia and waiata in the wharekai, to demonstrate manaaki manuhiri. Credits 7</p>	
<p>Apply knowledgete reo me ngā-tikanga of kai Māori to illustrate the relevance of kaitiakitanga and manaakitanga in the wharekai. Credits 8</p>	
<p>Facilitate whanaungatanga and mahi tahi to lead teams on designated tasks. Credits 15</p>	
<p>Supervise health, safety, and hygiene processes and practices to ensure own safety and the safety of others, and to</p>	

demonstrate pūkengatanga.
Credits 15

Apply cookery skills to prepare, cook, and present a range of complex dishes commonly served in the wharekai as expressions of manaakitanga.
Credits 15

Republication information

Version 1 of this qualification was republished in December 2016 to update the template.