

Title	Prepare equipment and cook kai in an oven to present for manuhiri		
Level	2	Credits	4

Purpose	People credited with this unit standard are able to: • prepare kai and equipment to cook in an oven, • cook kai in an oven, and • present kai that has been cooked in an oven, in accordance with marae context and tikanga.
----------------	--

Outcomes and performance criteria

Prepare kai and equipment to cook in an oven in accordance with marae context and tikanga.	
Kai and equipment requirements are identified in terms of dish requirements.	
Kai and equipment are prepared in terms of suitability for cooking.	
Cook kai in an oven in accordance with marae context and tikanga.	
Kai is cooked in an oven in accordance with dish requirements and the prescribed method.	
Evidence of two is required: braising, baking, grilling, roasting, stewing;	
Present kai that has been cooked in an oven in accordance with marae context and tikanga	
Kai is presented in accordance with dish requirements. Evidence of two is required: portioning, basic garnishing, plating, basic accompaniments	
Kai is presented in a manner acceptable to serve to manuhiri. presentation, temperature, cooked to required standard, taste.	

Guidance Information

1 Recommended skills and knowledge for entry

Unit 167, *Practise food safety methods in a food business under supervision.*

2 Definitions

Marae context refers to a context or environment that incorporates the tikanga and kawa of the marae, and must be reflected in the outcome of this unit standard.

Tikanga are cultural practices and procedures exercised by Māori in their daily lives. These practices reflect the concepts upon which they are based and provide guidelines for appropriate behaviour in Māori society. They also prescribe consequences for any breaches or when tikanga is not followed. They can be particular to a rohe, iwi, hapū, whānau, marae, or hapori.

Kawa are the protocols or customs of the marae (and inside the wharehenui); particularly those related to formal activities such as pōwhiri, karanga, whaikōrero, mihi, hākari etc. Kawa can be particular to marae, and may vary amongst whānau, hapū, and iwi.

Dish requirements refer to any recipe or dish type made known to the candidate prior to assessment against this unit standard.

3 This entry level unit standard is intended for learners who will carry out activities under close supervision and guidance in a marae context to prepare kai to cook, and cook kai, in an oven.

4 Reference

Te Kai Manawa Ora – Marae Food Safety Guide (July 2013). Ministry for Primary Industries (available online from <http://www.mpi.govt.nz/food-safety/food-act-2014/marae-food/> or <https://www.mpi.govt.nz/food-safety/community-food/marae-food-safety/>).

♥ New Zealand Qualifications Authority 2019

NZQA Māori Qualifications Services
SSB Code 194

NZQA unit standard 29567 version 3 Page 2 of 3

5 Legislation and regulations to be complied with include but are not limited to the Food Hygiene Regulations 1974, Food Act 2014, Animal Products Act 1999, Health and Safety at Work Act 2015.

This must be demonstrated by the candidate demonstrating appropriate health, safety, and hygiene techniques at all times.

6 Manaaki is an ethic of thoughtfulness, generosity and caring for others. Manaaki manuhiri links this ethic directly to Māori well-being, to the marae and the mana of its people. The proverb, 'ka tika ā muri, ka tika ā mua' best describes this significant aspect of the Māori value system, ensuring the front and back of the marae (both of which are interdependent), work together to provide for its guests. It is characterised through the acts of hospitality and demands excellence of the hosts to uphold their mana, the mana of all guests, and (therefore) the mana of the marae itself. The basic principles underpinning manaaki (in a marae context) are common, but while there are some constants, the details of its execution may differ. These differences may be at a rohe, iwi, hapū, whānau, or marae level.