

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

Purpose	<p>People credited with this unit standard are able to:</p> <ul style="list-style-type: none"> • 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.
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Classification	<p>Manaaki Marae - Marae Hospitality > Manaaki Marae - Whāngai Manuhiri</p>
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Available grade	Achieved
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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 hāpori.

Kawa are the protocols or customs of the marae (and inside the wharehau); 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/>).

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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.

Outcomes and performance criteria

Outcome 1

Prepare kai and equipment to cook in an oven in accordance with marae context and tikanga.

Performance criteria

1.1 Kai and equipment requirements are identified in terms of dish requirements. 1.2

Kai and equipment are prepared in terms of suitability for cooking. **Outcome 2**

Cook kai in an oven in accordance with marae context and tikanga.

Performance criteria

2.1 Kai is cooked in an oven in accordance with dish requirements and the prescribed method.

Range prescribed method may include but is not limited to – braising, baking, grilling, roasting, stewing; evidence of two is required.

Outcome 3

Present kai that has been cooked in an oven in accordance with marae context and tikanga.

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Performance criteria

3.1 Kai is presented in accordance with dish requirements.

Range dish requirements may include but are not limited to – portioning, basic garnishing, plating, basic accompaniments; evidence of two is required.

3.2 Kai is presented in a manner acceptable to serve to manuhiri.

Range acceptable includes but is not limited to – presentation, temperature, cooked to required standard, taste.

Replacement information	This unit standard replaced unit standard 27511.
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Planned review date	31 December 2021
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	15 September 2016	N/A
Revision	2	28 September 2017	N/A
Revision	3	28 February 2019	N/A

Consent and Moderation Requirements (CMR) reference	0226
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact NZQA Māori Qualifications Services mqs@nzqa.govt.nz if you wish to suggest changes to the content of this unit standard.

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