

New Zealand Certificate in Hospitality (Level 2)

MOE Code	NZ2108	Level	2	Duration	14 weeks	Version	1
Delivery	Full-time, Intramural			Intakes	Semesters 1 and 2		
Strategic purpose	The purpose of this qualification is to provide a pre-employment qualification for people who are entering the hospitality industry in a range of basic positions; and to provide for those individuals who are interested in entering the hospitality industry, a credential that will support their future employment opportunities to work, under supervision, across the different hospitality career pathways.						
Graduate profile	<p>Graduates of this qualification will be able to:</p> <ul style="list-style-type: none"> • Meet basic health and safety requirements in a hospitality workplace. • Apply appropriate basic skills associated with one or more entry level roles in the hospitality industry. • Demonstrate basic communication, teamwork, problem solving and self-management skills in relation to hospitality work. 						
Education pathway	This qualification can lead on to the New Zealand Certificate in Cookery (Level 3) [Ref: 2100], the New Zealand Certificate in Accommodation (Level 3) with strands in Housekeeping, Portering, and Reception Ref: 2103], New Zealand Certificate in Catering Services (Level 3) Ref: 2106], or the New Zealand Certificate in Food and Beverage Service (Level 3) with strands in Cafe Services, Bar Services, Restaurant Services, Buffet Services, Functions Services, Barista, and Quick Service Restaurant Services Ref: 2104].						
Employment pathway	Basic positions in the hospitality industry.						
Award(s)	New Zealand Certificate in Hospitality (Level 2)						
Completion requirements	40 credits, as listed in Programme Structure. <i>This programme has been accredited by NZQA. This programme is partially assessed against NZQF standards and credits gained for the standards will be reported to NZQA.</i>						
Credit recognition	Credit from Recognition of Prior Learning, Credit Transfer and Unit Standard Transfer (if applicable) will be in accordance with the policy <i>Credit Recognition (05.004)</i> .						
Entry requirements	Refer to Generic Entry Requirements on page 31.						
Time limit for completion	2 years from initial enrolment						

Programme structure

Note: Unit standards listed in this programme are correct at the time of publication, but may be subject to change as required by NZQA.

Code	Title	Credits	Level
Compulsory courses			
2285.0001	Work Safe	5	2
2285.0002	Culinary Fundamentals	15	2
2285.0003	Food and Beverage Service Fundamentals	15	2
2285.0004	Work Ready	5	2

Course prescriptors

Title	Code	Credits	Level
Work Safe	2285.0001	5	2

Aim: To be able to work safely, effectively and hygienically in a commercial kitchen.

Students will be assessed against unit standard: 167

Culinary Fundamentals	2285.0002	15	2
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Aim: To be able to prepare, cook and present a basic range of food dishes and describe different methods of cooking.

Students will be assessed against unit standards: 13272, 13276, 13277, 13280, 13283, 13285, and 13282

Food and Beverage Service Fundamentals	2285.0003	15	2
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Aim: To be able to perform foundation front of house tasks in a commercial hospitality environment and provide effective customer service.

Students will be assessed against unit standards: 14425, 14431, 14436, 57, and 17285

Work Ready	2285.0004	5	2
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Aim: To be able to demonstrate basic communication, team work and problem solving skills in a hospitality environment.

Students will be assessed against unit standards: 3503, and 7123