

Te Whakaaetanga me te Uiuitanga | Programme Acceptability and Consultation

Programme of Study:

**New Zealand Certificate in Food and Beverage Services
(Level 4)**

Leading to the award of:

**2105 New Zealand Certificate in Food and Beverage
Services (Level 4) with strands in Restaurant Services,
and Quick Service Restaurant Services**



Te Pūkenga

© Te Pūkenga - New Zealand Institute of Skills and Technology

All rights reserved. Te Pūkenga is the owner of the copyright in this publication. Other than as permitted by the Copyright Act, no part of this publication may be reproduced, copied or transmitted in any other form, or by any other means, without the prior written permission of Te Pūkenga, P.O. Box 19400, Hamilton 3244, New Zealand.

The electronic version of this document which is filed in Te Pūkenga E-Academic Library is the definitive version.

Ngā Ihirangi | Contents

1	New Zealand Certificate in Food and Beverage Service (Level 4)	1
1.1	Te Tūhono Kawenga Hōtaka A Unified Portfolio of Programmes	1
1.2	Te Huanui Whakawhanake i te Hōtaka Development Approach.....	2
1.3	Te Whakawhitinga ki te Tūhono Kawenga Hōtaka Transition to the Unified Programme	3
	Appendix 1: Te Hono o te Kahurangi Qualification Details	4
	Appendix 2: Waeture ā-Hōtaka Programme Regulations	6
	Appendix 3: Ngā Hua o te Ako me te hāngai ki Ngā Putanga Ako a te Taurira Learning Outcomes and Assessment Mapped to Graduate Profile Outcomes	8
	Appendix 4: Akoranga Courses	9

1 New Zealand Certificate in Food and Beverage Service (Level 4)

1.1 Te Tūhono Kawenga Hōtaka | A Unified Portfolio of Programmes

Te Pūkenga aims to develop a unified, sustainable, public network of regionally accessible vocational education programmes that have our ākonga (students) at the centre. This application for programme approval and accreditation forms part of the development of a national network of provision requiring partnerships and cooperation with co-responsibilities for programme delivery. This is consistent with Te Pūkenga academic delivery innovation strategic direction, which is aimed at establishing a coherent portfolio of programmes that will support ākonga, employers and industry to make informed decisions about future study and employment and achieve a sustainable network of ongoing delivery.

In order to develop a coherent portfolio of programmes that supports the above strategic direction, a unification process has been established that is aimed at achieving a future state of (in the main) one programme per qualification that supports and allows for a range of delivery modes, namely blended, distance and work-based learning. Currently, Te Pūkenga needs to work within the parameters of Programmes of Industry Training reporting via the ITR and Programmes of Study reporting via the SDR (as integrated NZ Programmes / Skills Standards and an integrated TEC reporting system are not yet available). The unified programme of study presented here unifies on-campus, blended and distance approaches, reported through the current SDR.

The unification process has been designed to employ a collaborative approach to redevelopment that will ensure that programme design meets the criteria set by [Te Pūkenga Charter](#) and our commitments under [Te Pae Tawhiti](#), our Te Tiriti o Waitangi Excellence Framework, and [Te Rito](#), our Ākonga at the Centre research project and reports. This approach also fulfills the expectations of the emerging Whiria Te Pūkenga (Mātauranga Māori Framework) and Te Pūkenga Ako Framework (Learning and Teaching Framework).

One of Te Pūkenga educational priorities is a relentless focus on equity and ensuring participation. Therefore, equity is integrated and embedded into Te Pūkenga operating model blueprint and business case. Te Pūkenga is also committed to putting ākonga at the centre of all we do, and working towards equity and success for ākonga of all genders, ethnicities, cultures and abilities, as outlined in our [Equity and Ākonga Success Strategy](#).

In 2020, Te Pūkenga commissioned the Ākonga at the Centre research project to gain insights from ākonga (and those that supported them) on the barriers and enablers to their success across the current learner journey. The project applied Te Tiriti o Waitangi inspired principles of excellence and used Critical Bicultural and Human Centred Design methodologies as a new and innovative approach for the public sector. The research led to three [Te Rito reports](#), focusing on Māori, Pacific and Disabled ākonga, respectively. [Te Rito](#) framework builds towards our Equity Outcomes framework, its purpose being to guide Te Pūkenga in its response to the unique needs of all ākonga, with a priority focus on Māori, Pacific and Disabled ākonga.

In accordance with Te Tiriti o Waitangi, Te Pūkenga is focused on ensuring our services work well and respond with excellence to the needs of Māori ākonga and their whānau, and to the aspirations of iwi and Māori communities throughout Aotearoa New Zealand. This objective comes from our Charter, our legislative mandate, and from the will of our Council, and is supported by the opportunities outlined in [Te Rito Report Part One](#). In working to achieve this objective, we know it is not Māori ākonga or communities that need to change to fit with us; rather it is our responsibility to ensure our services improve for the betterment of Māori.

In terms of the needs of Pacific ākonga, [Te Rito Report Part Two](#) indicated a range of opportunities to be taken up by Te Pūkenga. These range from targeted support for the wellbeing of Pacific learners to empowering and bringing effect to Pacific hopes and dreams for intergenerational development and prosperity. Te Pūkenga is committed to ensuring all Pacific ākonga and kaimahi feel that they belong, that their voices are heard, that the use of Pacific languages is normalised and that their cultures are valued.

In terms of the needs of Disabled ākonga, [Te Rito Report Part Three](#) indicated the need for Te Pūkenga to provide appropriate impairment-related learning support for Disabled ākonga to achieve their academic potential and to resolve barriers to learning. The research also indicated the need for mental wellbeing support, the reduction of financial barriers, a focus on the development of digital literacy skills and ensuring access to the physical learning environment. Te Pūkenga has developed a national strategic disability action plan, which incorporates the Enabling Good Lives principles. The National Strategic Disability Action Plan implements the Accessibility Charter across Aotearoa New Zealand and supports consistent data collection on Disabled ākonga, and training. The plan provides a unified national strategy across Te Pūkenga and was developed with ākonga and kaimahi (staff). The plan provides a comprehensive road map towards a vocational system that hears the voices of Disabled ākonga and what they need to succeed.

The unified programme presented here contributes to the ability of Te Pūkenga to offer a coherent portfolio of programmes that responds to the needs of ākonga, industries, iwi, hapū, hapori, Māori communities and Pacific communities. This also begins to take us towards addressing some of the inequities that exist for priority ākonga.

1.2 Te Huanui Whakawhanake i te Hōtaka | Development Approach

The New Zealand Certificate in Food and Beverage Services (Level 4) qualification was updated, with Version 2 published in February 2021. The last date for assessments to take place for Version 1 of this qualification is 31 December 2023. Therefore, rather than each network partner dedicating time and resource to develop programmes of study for the new version individually, one existing programme of study was selected and revised collaboratively to become the unified programme of study.

The programme of study presented here is based on a collaborative design process across the following Te Pūkenga network partners:

- Manukau Institute of Technology
- Ara Institute of Canterbury
- Universal College of Learning
- Waikato Institute of Technology
- Western Institute of Technology
- Otago Polytechnic
- Southern Institute of Technology
- Whitireia and Wellington Institute of Technology
- Tai Poutini Polytechnic

The collaborative design process was supported by two groups: (i) a Steering Group with representation from every relevant network partner, i.e., every network partner delivering programmes of study in the broad discipline area of Hospitality and Tourism; and (ii) a Working Group tasked specifically with the unification of this programme of study. The Workforce Development Council was included in the Steering Group membership, and has thus been engaged in the unification process. The functions of the Steering Group were defined in a mutually agreed Terms of Reference, and included the following:

- oversight of the development of a single unified programme for each qualification Te Pūkenga delivers in the discipline area
- leading engagement with regional internal and external partners (including (i) relevant regional industry, including Māori and Pacific employers; (ii) communities at a local level, including hapū and iwi, and Pacific communities; (iii) Te Pūkenga kaimahi; and (iv) ākonga)
- steering programme unification work and providing advice and support to Working Groups

The Working Group of members from the collaborating Te Pūkenga network partners listed above selected the UCOL programme of study (an existing approved programme) for the programme unification process. The programme selection criteria included the following:

- Version changes or accreditation/regulatory body changes have already been made.
- The programme was developed in close partnership with industry, hapū, iwi and Pacific communities.
- The programme was updated within the past three years.
- Minor updates to the programme will allow it to align with Te Pūkenga Charter.
- The programme already enables multiple modes of delivery.
- Te Tiriti o Waitangi is evident across the programme.
- The programme is ākonga-centred and allows a focus on under-served ākonga (Māori, Pacific, Disabled) and adult and second-chance ākonga).
- Minor updates to the programme will enable it to align with industry and community needs and allow regional flexibility.
- The programme addresses identified future needs of ākonga, industry and community.

1.3 Te Whakawhitinga ki te Tūhono Kawenga Hōtaka | Transition to the Unified Programme

As is clear from the above, the unification of this programme of study was achieved by means of **transition** to a single unified programme, developed on the basis of existing approved programme offerings that were informed by regional/local needs. Thus, programme content and delivery are contextualised, and provide relevant pathways to meet the needs of those local communities.

It should be acknowledged that the selection of a current approved programme as the basis for the unified programme means that aspects of the selected programme will be adopted across the network, such as programme structure, course details, and the ways in which Mātauranga Māori is embedded throughout the programme. A Mātauranga Māori snapshot tool will be applied to this unified programme to identify how contextualised Mātauranga Māori content is evident and what next steps are required to enhance or develop this further.

The unified programme presented here contributes to the ability of Te Pūkenga to offer a coherent portfolio of programmes and takes us a step towards addressing some of the inequities that exist for priority ākonga. Transition arrangements may be required for ākonga who fail to successfully complete courses within the existing programme of any given network partner. To this end, each network partner currently delivering this programme will create its own transition plan based on equivalencies between existing and new courses. Transition pathways will be identified on a case-by-case basis, informed by these course equivalencies, logistics and individual ākonga knowledge gaps. All care will be taken to minimise any ākonga disadvantage by their transition to the new programme, while still maintaining the integrity of the new unified programme.

Appendix 1: Te Hono o te Kahurangi | Qualification Details

Details for the programme of study	NZQA Reference No.	Version No.	Credits	Level
New Zealand Certificate in Food and Beverage Service	2105	1	60	4
with strands in Restaurant Services				

which leads to the award of the following qualification

New Zealand Certificate in Food and Beverage	2105	2	60	4
with strands in Restaurant Services, and Quick Service Restaurant Services				
NZSCED	110109Food, Hospitality and Personal Services>Food and Hospitality>Cookery			
Qualification developer	Ringa Hora Services Workforce Development Council			
Quality assurance body	New Zealand Qualifications Authority			
Next review	28/02/2026			
Next planned consistency review	2022			

Strategic purpose

- To provide the food and beverage sector with staff competent to work as food servers with advanced skills in restaurants or shift supervisors in a quick-service restaurant.
- To provide a credential for those employed as food servers, that will enhance their employment opportunities across a range of establishments in the hospitality sector.
- To establish standards of professional practice for advanced food and beverage service that can provide customers with confidence in a range of hospitality environments.

The strands in this qualification allow graduates to specialise in an area of food and beverage service. Graduates will be able to operate as food servers with advanced skills in restaurants or as shift supervisors in a quick-service restaurant.

Graduate profile

Graduates of this qualification will be able to:

1. Monitor and maintain health and safety, food safety and security practices to ensure personal safety and minimise potential hazards when serving customers.
2. Ensure delivery of customer service through monitoring and maintain interactions between colleagues, managers and customers
3. Apply, and ensure compliance with standard operating policies and procedures relevant to the performance of work roles in a hospitality establishment.

Graduates of the Restaurant Services strand will also be able to:

4. Arrange and coordinate food and beverage service operations.
5. Implement and ensure compliance with legislative requirements for a hospitality establishment.

Qualification education pathway

This qualification may lead on to the New Zealand Certificate in Hospitality (Advanced) (Level 5) with strands in Accommodation, Catering Services, Food and Beverage Service, and Quick Service Restaurants Services [Ref: 2109].

Employment/cultural/community pathway

Graduates may be employed as food servers in a broad range of food and beverage service outlets or a shift supervisor in a Quick Service Restaurant.

Professional recognition/accreditation

n/a

Other requirements of the qualification (including regulatory body or legislative requirements)

None

General conditions for programme

None

Qualification version transition information

Version 2 of this qualification was published in February 2021 as part of a scheduled 5-year review. Please refer to Qualification approvals for further information.

The last date for assessments to take place for version 1 of this qualification is 31 December 2023.

People currently enrolled in programmes leading to version 1 of this qualification may either complete the requirements by 31 December 2023 or transfer to version 2 of the qualification.

It is the intention of ServiceIQ that no existing trainee should be disadvantaged by these transition arrangements. Any person who considers they have been disadvantaged may appeal to ServiceIQ at the following address:

ServiceIQ PO Box 25522 Wellington 6146

Telephone: 0800 863 693

Email: qualifications@serviceiq.org.nz

Appendix 2: Waeture ā-Hōtaka | Programme Regulations

In the regulations presented here, unless the context otherwise requires, ‘delegated authority’ refers to an individual or role holder, or in some cases a committee, who has been delegated the authority to make a decision within a specific circumstance. A schedule of the various relevant delegations is maintained by the Programme Committee responsible for the programme. Te Pūkenga aims to enable broad access for ākonga and is committed to providing barrier-free access and participation for Māori, Pacific, Disabled and other equity groups.

Whakatapoko | Admission

General admission	To be admitted to this programme, applicants must hold one of the following: <ul style="list-style-type: none">i. 40 credits at NCEA Level 1, including 10 Literacy credits and 10 Numeracy creditsORii. New Zealand Certificate in Food and Beverage Service (Level 3)ORiii. a relevant qualification at NZQF Level 2ORiv. a recognised equivalent
Special admission	Any ākonga who is 20 years of age or older and has not reached the general admission requirements for their intended programme is eligible for Special Admission. Te Pūkenga works with the ākonga to ensure they are prepared for their intended programme.
Discretionary admission	Any ākonga who is not yet 20 years of age and has not reached the general admission requirements for their intended programme may be eligible for Discretionary Admission. In assessing whether to grant Discretionary Admission, the delegated authority focuses on the applicant’s level of preparedness for their intended programme.
English language requirements	All applicants (international and domestic) for whom English or te reo Māori is not a first language need to provide evidence that they have the necessary English language proficiency required for the programme. International applicants are required to have an IELTS score of 5.5 (general or academic) with no individual band lower than 5 from one test taken in the preceding two years, or an equivalent described in NZQA Rules .

Tūtukitanga Whakamihi | Credit Recognition

The provisions and procedures for credit recognition through cross credit, credit transfer and recognition of prior learning in this programme are set out in with [Te Kawa Maiororo | Educational Regulatory Framework](#).

Tohu o te Hōtaka | Award of Qualification

Credit requirements	To be awarded the New Zealand Certificate in Food and Beverage (Level 4) (Restaurant Services strand) , ākonga must achieve a minimum of 60 credits in the pattern set out in Table 1 below from the courses set out in Table 2 below.
----------------------------	---

	Table 1: Credit Requirements			
	Level	Compulsory credits	Elective credits	Total credits
	4	60	20	60
	Table 2: Schedule of Courses			
	Course code	Course title	Credits	Pre-requisites
	HOSP4201	Hospitality Service Standards	20	Nil
HOSP4202	Restaurant Service	20	Nil	
HOSP4203	Beverage Service	20	Nil	
TOTAL CREDITS			60	
Programme completion	<p>The minimum time to complete this programme is six months (full-time study) or one year (part-time study).</p> <p>The maximum time to complete this programme is four years.</p> <p>The delegated authority may approve an alternative maximum completion time.</p>			

Waeture Aromatawai | Assessment Regulations

Grading	<p>Assessment in this programme is either achievement-based or competency-based, with competency-based assessment for optional unit standards.</p> <p>Grading follows the guidelines in Te Kawa Maiooro Educational Regulatory Framework.</p> <p>Specific assessment and/or course pass requirements are detailed in programme delivery documentation.</p>
Assessment submission and additional opportunities	<p>Requirements and processes for</p> <ul style="list-style-type: none"> • assessment submission, • resit and/or resubmission opportunities for failed assessments, • reassessment opportunities for failed courses, • late submission of assessments, and • extension of assessment deadlines <p>are outlined in programme delivery documentation provided to ākonga at the start of their course.</p>

Appendix 3: Ngā Hua o te Ako me te hāngai ki Ngā Putanga Ako a te Taurira | Learning Outcomes and Assessment Mapped to Graduate Profile Outcomes

Course Code & Title		Course Aim & Outcomes		Assessment	GPO 1	GPO 2	GPO 3	GPO 4	GPO 5
HOSP4201	Hospitality Service Standards	Aim	The aim of this course is to develop the knowledge, skills, and attributes to understand and apply service standards in the hospitality sector.	All LOs: Assessment portfolio (100%)					
		LO1	Explain potential hazards and resolutions relevant to hospitality operations.		√				√
		LO2	Manage personal health and safety, food safety and security standards to contribute to hospitality operations.		√				√
		LO3	Demonstrate customer service skills to contribute to effective hospitality operations.			√		√	
HOSP4202	Restaurant Service	Aim	The aim of this course is to develop the knowledge, skills, and attributes to contribute to effective beverage service operations in a hospitality environment.	All LOs: Assessment portfolio (100%)					
		LO1	Explain menu components and design relevant to the restaurant environment.					√	
		LO2	Provide food service to contribute to successful operations in a restaurant environment.		√			√	
		LO3	Apply standard operating policies and procedures to ensure successful operations in a restaurant environment.		√		√		
HOSP4203	Beverage Service	Aim	The aim of this course is to develop the knowledge, skills, and attributes to contribute to effective beverage service operations in a hospitality environment.	All LOs: Assessment portfolio (100%)					
		LO1	Explain the implications of legislative requirements for a licensed hospitality premises.					√	
		LO2	Apply legislative requirements to contribute to successful operations in a hospitality establishment.				√		√
		LO3	Provide beverage service to contribute to successful operations in a hospitality establishment.						√

Appendix 4: Akoranga | Courses

The following Course Descriptors provide an overview of the content and structure of each course in the programme. Learning and teaching, and assessment activities will employ a range of elements drawn from approved methods to align with the context of the learning (delivery mode, regional specific requirement, etc.) and any particular needs of the group of ākonga.

HOSPITALITY SERVICE STANDARDS					
Course code	HOSP4201	Level	4	Credits	20
Pre-requisites	Nil	Co-requisites	Nil		
Main programme	NZC Food & Bev Services L4	Other programmes	Nil		
Delivery modes	Provider-based	Total learning hours (See course delivery document for detailed breakdown.)			200

Whāinga/He Tauākī Akoranga | Aim/Outcome Statement

The aim of this course is to develop the knowledge, skills, and attributes to understand and apply service standards in the hospitality sector.

Ngā Hua o te Ako | Learning Outcomes

Upon the successful completion of this course, ākonga will be able to...		Graduate outcome alignment
LO1	Explain potential hazards and resolutions relevant to hospitality operations.	1,5
LO2	Manage personal health and safety, food safety and security standards to contribute to hospitality operations.	1,5
LO3	Demonstrate customer service skills to contribute to effective hospitality operations.	2,4

Ngā Tūtohu o te Kiko | Indicative Content

LO1	<ul style="list-style-type: none"> • Hazard analysis • Food Safety Plans • Security practices
LO2	<ul style="list-style-type: none"> • Monitoring and maintaining safety practices • Application of hazard analysis, food safety plans and security practices
LO3	<ul style="list-style-type: none"> • Monitoring and maintaining interactions • Interacting with colleagues, managers and customers • Communication skills <ul style="list-style-type: none"> ○ Oral ○ Written ○ Visual • Feedback

Ngā Mahi Ako me te Whakaako | Learning & Teaching Activities

Learning and teaching activities will employ a range of elements drawn from approved methods to align with the context of the learning (delivery mode, regional specific requirement, etc.) and any particular needs of the group of ākonga.

Aromatawai | Assessment

Assessment in this course is achievement-based. Ākonga will be advised of all matters relating to summative assessment at the start of the course.

Assessment activity	Weighting	Learning outcomes
Assessment portfolio Will employ a range of elements drawn from approved methods to align with the context of the learning (delivery mode, regional specific requirement, etc.) and any particular needs of the group of ākonga.	100%	All

Ākonga are required to provide sufficient evidence against all learning outcomes in order to pass the course.

Ngā Rauemi Ako | Learning Resources

All required and recommended resources are advised to ākonga via course outlines.

Version Tracking

Ver No.	Approved by	Approval date	Effective from	Description of change

RESTAURANT SERVICE					
Course code	HOSP4202	Level	4	Credits	20
Pre-requisites	Nil	Co-requisites	Nil		
Main programme	NZC Food & Bev Services L4	Other programmes	Nil		
Delivery modes	Provider-based	Total learning hours (See course delivery document for detailed breakdown.)			200

Whāinga/He Tauākī Akoranga | Aim/Outcome Statement

The aim of this course is to develop the knowledge, skills, and attributes to contribute to effective restaurant service operations in a hospitality environment.

Ngā Hua o te Ako | Learning Outcomes

Upon the successful completion of this course, ākonga will be able to...		Graduate outcome alignment
LO1	Explain menu components and design relevant to the restaurant environment.	4
LO2	Provide food service to contribute to successful operations in a restaurant environment.	1,4
LO3	Apply standard operating policies and procedures to ensure successful operations in a restaurant environment.	1,3

Ngā Tūtohu o te Kiko | Indicative Content

LO1	<ul style="list-style-type: none"> Menu Design Menu knowledge Dietary requirements Food allergies
LO2	<ul style="list-style-type: none"> Advanced table service Supervisory food service
LO3	<ul style="list-style-type: none"> Cash handling procedures Standard operating policies and procedures Work roles and compliance

Ngā Mahi Ako me te Whakaako | Learning & Teaching Activities

Learning and teaching activities will employ a range of elements drawn from approved methods to align with the context of the learning (delivery mode, regional specific requirement, etc.) and any particular needs of the group of ākonga.

Aromatawai | Assessment

Assessment in this course is achievement-based. Ākonga will be advised of all matters relating to summative assessment at the start of the course.

Assessment activity	Weighting	Learning outcomes
Assessment portfolio Will employ a range of elements drawn from approved methods to align with the context of the learning (delivery mode, regional specific requirement, etc.) and any particular needs of the group of ākonga.	100%	All

Ākonga are required to provide sufficient evidence against all learning outcomes in order to pass the course.

Ngā Rauemi Ako | Learning Resources

All required and recommended resources are advised to ākonga via course outlines.

Version Tracking

Ver No.	Approved by	Approval date	Effective from	Description of change

BEVERAGE SERVICE					
Course code	HOSP4203	Level	4	Credits	20
Pre-requisites	Nil	Co-requisites	Nil		
Main programme	NZC Food & Bev Services L4	Other programmes	Nil		
Delivery modes	Provider-based	Total learning hours (See course delivery document for detailed breakdown.)			200

Whāinga/He Tauākī Akoranga | Aim/Outcome Statement

The aim of this course is to develop the knowledge, skills, and attributes to contribute to effective beverage service operations in a hospitality environment.

Ngā Hua o te Ako | Learning Outcomes

Upon the successful completion of this course, ākonga will be able to...		Graduate outcome alignment
LO1	Explain the implications of legislative requirements for a licensed hospitality premises.	4
LO2	Apply legislative requirements to contribute to successful operations in a hospitality establishment.	3,5
LO3	Provide beverage service to contribute to successful operations in a hospitality establishment.	5

Ngā Tūtohu o te Kiko | Indicative Content

LO1	<ul style="list-style-type: none"> • Legislation <ul style="list-style-type: none"> ○ Sale and supply of alcohol act 2012 ○ Sale and supply of alcohol regulations 2013 ○ Health and safety at work act 2015 ○ Fire service act 1975 ○ Trespass act 1980 ○ Building act 2004 ○ Maori community development act 1962 • Host responsibilities • Management of licensed premises
LO2	<ul style="list-style-type: none"> • Application of legislation
LO3	<ul style="list-style-type: none"> • Hot beverage preparation, presentation and service • Wines, beers, Cider, Liqueurs and Spirits • Cocktail mixology

Ngā Mahi Ako me te Whakaako | Learning & Teaching Activities

Learning and teaching activities will employ a range of elements drawn from approved methods to align with the context of the learning (delivery mode, regional specific requirement, etc.) and any particular needs of the group of ākonga.

Aromatawai | Assessment

Assessment in this course is achievement-based, with competency-based assessment for unit standards. Ākonga will be advised of all matters relating to summative assessment at the start of the course.

Assessment activity	Weighting	Learning outcomes
Assessment portfolio Will employ a range of elements drawn from approved methods to align with the context of the learning (delivery mode, regional specific requirement, etc.) and any particular needs of the group of ākonga.	100%	All

Ākonga are required to provide sufficient evidence against all learning outcomes in order to pass the course.

Wehenga/Standards

Ākonga may be assessed against the optional unit standards listed below.

Std no.	Title	Version	Credits	Level
4646	Demonstrate knowledge of the Sale and Supply of Alcohol Act 2012 and its implications for licenced premises in the service sector	10	2	4
16705	Demonstrate knowledge of host responsibility requirements as a duty manager of licenced premises	6	3	4

Ngā Rauemi Ako | Learning Resources

All required and recommended resources are advised to ākonga via course outlines.

Version Tracking

Ver No.	Approved by	Approval date	Effective from	Description of change