

# TESAC Conference April 2024

## Apprenticeships

<https://www.serviceiq.org.nz/training/apprenticeships/>

## Hospo Savvy

Students working part time in cafés, pubs, clubs, quick-service restaurants, and take-away businesses can Kick Start a career in the hospitality industry. Coordinated by our Industry Sector Advisor, the workplace, and the student. Their work provides the evidence on the job covering four-unit standards Health and Safety, Food Safety, Working with others and Standard operating procedures to achieve 20 credits towards NCEA L3. This is the first module in an apprenticeship. A bite-sized training programme completed in under three months.

<https://www.serviceiq.org.nz/assets/Attachments/Programmes/Hospitality/H-HospitalitySavvy-PBS-Ed5-Apr23.pdf>

## Classroom to commercial kitchen pathway

<https://www.serviceiq.org.nz/assets/Schools/30767-Hospitality-schools-career-brochure-A4.pdf>

**Battle of the Pans Competitions** <https://www.serviceiq.org.nz/schools/noticeboard/battle-of-the-pans-is-back/>

Events announced for June:

Entries close Friday 10 May

- Auckland 13
- Wellington 18
- Hokitika 19
- Dunedin 21
- ? If you would like to host one in your city/town/region let me know 😊

Units 28106 & 28107 integrated assessment: <https://app.showcaseworkshop.com/share/7vnqvh>

Entry: <https://www.serviceiq.org.nz/assets/Schools/Battle-of-the-Pans-Student-Entry-Form-Ed3-Apr24-INTV.pdf>

Teacher guide: <https://www.serviceiq.org.nz/assets/Schools/29756-Battle-of-the-Pans-Regional-Guide-Teachers-Judges-Ed3-Apr24.pdf>

## Categories

- Live: Burger/Sandwich, Barista, Pasta & Vegetables
- Static: Café Cake (iced), Cupcakes (iced), Biscuits Chocolate Chip & Belgium Biscuits (2 batches of 6)

## DIY - In-house Competitions

Get consent to assess through Ringa Hora or ServiceIQ will assess (\$100/student) using a DIY Registration:

<file:///C:/Users/Dianad1/OneDrive%20-%20ServiceIQ/Current%20work/Competitions%20in%20house%20or%20not%20BOTP/29744%20Culinary%20Arts%20Resource%20Order%20Form%20Ed1%20Sep23%20INTV.pdf>

**New Zealand Certificate in Hospitality L2** 41 credits can be offered over two years to give students a nationally recognised qualification that is holistic and prepares them for all areas of the industry. It covers cookery, front of house and self-management.

<https://www.serviceiq.org.nz/assets/Attachments/Schools/H-NZC-Hospitality-L2-Programme-of-Study-Ed1-May19.pdf>

Once the School has the scope then you ask us for a letter of support to use our programme, which is sent to NZQA for your accreditation to deliver. Here is a template for you to check your scope against:

57	167	13272	9677		
62	20666	13276	7123		
14434	13280	13281			
14436	13283	13344			
14466	13285				

### Te Kete Fully Online Products

Total orders – 232 (80 schools)

Total products purchased - 6,521

Most popular products -

Product number
ESCH167V9E1
ESCH18497V9E1
ESCH21059V5E1
MTPCS1ESPSE1
MTPCS2ESPSE1

### Skills Standards

As you'll know, part of the last Government's Review of Vocational Education that created Te Pūkenga, also created Workforce Development Councils, which is where the role of standard setting moved to from ServiceIQ.

That means we don't know a lot more than you about the development of skills standards. But, from what Ringa Hora has told us, changes are still quite some time away yet, so there's no need to think about changes just yet – especially as there's still a lot of consultation to happen.

Here's what we do know:

- Level 1 and 2 skills standards are being developed now, and HETTANZ has been consulted with – as have we.
- Ringa Hora will start looking at Level 3 standards soon and has acknowledged that industry and schools will have different needs and requirements.
- They've also indicated that some skills standards could be very close to existing unit standards if that's what is needed.

If you have any questions or concerns on skills standards, Ringa Hora would be happy to hear from you.

### Webpage "Curriculum Support" Review