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CHEF TRAINING IN NEW ZEALAND

New Zealand Catering Trade Training Delivery from 1980 to 2000.

A THESIS PRESENTED IN PARTIAL FULFILLMENT OF THE REQUIREMENTS
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JOHN BRITTAIN HUDSON

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1061643035

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ABSTRACT

From 1980 onwards changes have occurred that have affected tertiary education and, across the board trade training in New Zealand. This study examines how change has affected the specific trade sector of catering and its implication to training.

1980 saw catering training being delivered under an industry based apprenticeship system. The industry based apprenticeship was originally available in conjunction with selected polytechnics offering (British) London based City and Guilds Qualifications, as the recognized standard of training in New Zealand. In 2003 a range of providers is offering catering training very differently. Hospitality training is currently available through polytechnics, private training organizations, secondary schools and within the workplace. Two separate catering qualifications are also available in New Zealand; the research discusses possible implications this may have to catering trade training.

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CHAPTER ONE:

Background to this research

The major issue behind the research is delivery of catering education. As a student in 1980, catering delivery was completely different than it is now, as a tertiary tutor in hospitality training. My interest in catering delivery developed in 1997, when I noticed in the trade magazine *Hospitality*, letters and articles expressing anger, frustration and confusion about catering delivery, from a range of people in the Hospitality industry.

This period, 1980 to 2000 is important to me because I have noticed a number of significant changes; people's eating habits, political agendas, the commodification of education, and the nature of the hospitality industry. From these changes there are a number of issues that impact on catering delivery. In this research I am going to look at the impact of the Education Amendment Act 1990 and its effects on catering delivery. The specific issues are:

- Training/ educating students for smaller owner operated café businesses rather than larger hotel catering operations.
- Number of providers offering hospitality training (in 1980 there were 6 providers, and in 1995 it was predicted by the ITO that over 500 providers could be seeking accreditation)
- The introduction of competency based training and the subsequent qualifications. (Specifically; the 1984 Labour Govt; Hawke Report; The Porter Report; issues associated with competency based training; in 2000 two national qualification structures were recognized in New Zealand)
- Industry's expectations of catering delivery.

This research uses Case Study methodology to evaluate catering delivery in New Zealand. The Case Study draws on qualitative data from two key participants, catering

trade magazine, Hospitality (May and July 1997), reports relevant to trade training, (Hotel and Catering Industry Training Board – HCITB, Annual Report 1995 and the Vocational Training Council – VTC, 1980). Other Case Study data draws on documentation from NZQA, Hawke Report, Porter Report, Government legislation and a television documentary Revolution (1996), Evaluation of Advanced Courses Development Programme: Policy Paper (SCOTVEC 1992).

My background needs to be mentioned here because of its relevance to this thesis. I am a senior academic staff member of a regional polytechnic and my teaching area covers theory and practical catering with first year chef training students and food safety training. I also coordinate and teach a range of introductory catering, food and beverage service programmes to secondary schools. I enjoy this role as it takes me into secondary schools both urban and rural.

The way catering or *chef* training is carried out today is quite different from my own training as an apprentice trained chef. I was contractually bound to an employer for three years or 6000 hours, with provision made for me to travel to a large polytechnic to complete the London City and Guilds Qualifications.

My research question is ‘have the changes to tertiary education from 1980 to 2000 enhanced catering delivery?’ This research identifies a range of issues surrounding changes that have occurred in the last twenty years in catering trade training. The tertiary sector in New Zealand has changed and the delivery of trade training in polytechnics has changed. This research seeks to understand these changes, specifically those affecting the delivery of catering trade training in polytechnics.