91116R



Level 2 Cook Islands Maori 2021

91116 Demonstrate understanding of a variety of written and/or visual Cook Islands Maori text(s) on familiar matters

RESOURCE BOOKLET

Refer to this booklet to answer the questions for Cook Islands Maori 91116.

Check that this booklet has pages 2–6 in the correct order and that none of these pages is blank.

YOU MAY KEEP THIS BOOKLET AT THE END OF THE EXAMINATION.

TEXT A: Te tārērē a Teuru (Teuru's challenge)

Tatau i te tua i raro nei. Ta'anga'anga i te reira i te pa'u atu i te Ui'anga Ta'i. Read the text below. Use it to answer Question One.

Glossed vocabulary

kai takakara herbs paratiki plastic

Kua 'inangaro a Teuru Passfield i te tārērē i āia, e tōna kōpū tangata no teta'i itu ra, e kia kai ua ratou i te mānga tei 'akatupu'ia ki te Kūki 'Airani. Kua 'inangaro 'aia i te kimi rāvenga kia kore ratou e 'irinaki ua ki runga i te mānga no te au enua i va'o mai, i āia e no'o nei ki Rarotonga, i te Kūki 'Airani.

Te mea mua, teta'i au kai raurau, e pera te <u>kai tākakara</u>, tāna i 'oko mai tei roto i te <u>paratiki</u>, e ko te 'aite'anga, ka rauka i āia i te ta'anga'anga i te <u>paratiki</u> ei 'a'ao i tāna 'ua rākau e te ika, me 'akatoka ki roto i te ngā'i 'akaanuanu. Kua kite mai a Teuru e, ka rauka katoa i te 'akaiti mai i te ta'anga'anga i te <u>paratiki</u> na roto i te ta'anga'anga i te pa <u>paratiki</u> e pērā te au mo'ina, me 'oko i te kai 'ua rākau. Ko te 'apinga mataora tāna i kite mai, e ma'ata 'oki te au kai enua mei te 'ua rākau, te pīnapi, 'akari, e teta'i au kai ke atu, e tupu nei i roto i tāna 'āua kai, e ka rauka katoa mai te reira, mei ko i tōna au taeake, te toa, me kare ra te mākete i te pae mataāra.

Kua 'āpi'i mai teia iāia, kia mātūtū i te kimi'anga i te kai 'akareka no te mea, e 'oko ua ana 'aia i teia au kai, mei roto mai i te toa. Kare 'oki e reka ana tāna kai i tunu ei, i te 'akamata'anga o te tārērē, 'inārā kua kite mai 'aia i teta'i au rāvenga no te 'akameitaki atu i te turanga. Ka ta'anga'anga i te tai mei roto i te tairoto, ei 'akaroro i te kai, tāmiti i te vai no te kiko manu, me kare ra, ma'ani i tana 'uā'orāi miti. Ko tetai au kai 'akaroro no te enua, koia 'oki, ko te renga, ginger, tiporo, miri, oniani rau, coriander, e pērā te roro 'akari.

Ko te meitaki o teia tārērē'anga, koia 'oki, kua meitaki te ora'anga kopapa, e pera katoa te tu o te ora'anga. Kua kite mai a Teuru e, kua kai ratou i te au kai meitaki no te ora'anga kopapa, mei te kai 'ōu, e te paruru, kua topa mai te paunu, kua ma'ata te taime i 'akapou'ia no te teateamamao i te kai, e kua rauka katoa teta'i au rāvenga 'ōu no te tunu i te au kai kia reka. Kua matakite katoa, ma te 'ākara mārie, i te au kai tau no te reira tuātau, kua iti katoa te 'oko i te au kai no va'o mai, kua iti katoa mai te ta'anga'anga i te <u>paratiki</u>, ma te ta'anga'anga 'aka'ōu i te reira. Kua tupu 'oki teia tārērē'anga i te tuātau o te marama ko Tiurai, tei karanga'ia e, ko te Plastic-Free-July. Kua kite mai 'aia e, me ta'anga'anga 'aia i te kai enua ua, ka iti mai te numero tītā, mei to te tuātau e 'oko ra 'aia i te kai mei va'o ake i te Kūki 'Airani.

Ko te ngā'i ngatā i teia tārērē, koia 'oki, ko te kimi rāvenga kia rauka viviki ta'au kai. E āka 'anga'anga te aere na te pae i te au kai te ka māmā ua iakoe i te rave mai, me matepongi koe, me kare ra, me 'inangaro koe i teta'i kai viviki ua. E āka 'anga'anga katoa, te kimi i teta'i au kai kiko manu i runga i te enua. Kua 'akakite a Teuru e, e tārērē'anga meitaki teia, noātu 'oki e kāre tōna ngutu'are tangata e pakari roa ana, i te ture i ta ratou kai, 'inārā kua pāpū e, ka kai ma'ata atu ratou i te kai enua.

TEXT B: Te kai a Jadyn (Jadyn's dish)

Tatau i te tua i raro nei. Ta'anga'anga i te reira i te pa'u atu i te Ui'anga Rua. Read Jadyn's story below. Use it to answer Question Two.

Glossed vocabulary

ta'i'i confusion

mereki kai dish kāʻiro mix

Kia orana kotou i teia popongi. Ko tāku ka tuatua atu i teia rā no runga te reira i teta'i kai i te Kūki 'Airani, e kapiki'ia ana e, e maioniti, me kare ra, e mayonnaise i te reo papa'ā. E au tātā'anga e te tuatua'anga tūkētukē to teia kai, mei te mayonnaise, minis, minus. Kua ta'i'i rai au, i te au ingoa no teia mereki kai. 'Inārā, i toku manako, ka tangi tūkēkē rai i rotopu i te au tangata Kūki 'Airani, no te pae tokerau e te pae tonga mai no to ratou au reo. Ko te tika'anga tikai, e mayonnaise ua.

Kua rongonui teia <u>mereki kai</u> pitete no te <u>kāʻiro</u>ʻiaʻanga te beetroot ki roto. Na te reira e ʻōronga mai ana i tona kara tārona. I te tuātau o tōku māmā ruʻau, na ratou rai, e maʻani ana i ta ratou <u>kāʻiro</u> mayonnaise, e ʻakapuʻapinga ana rātou i te: ʻinu tunu kai, renga ʻuāmoa, remene e te miti. Teia <u>kāʻiro</u> mayonnaise, e ʻāmaniʻia ana ki te kainga, e toʻu ake tona kara i to te mayonnaise teatea mei roto mai i te toa.

E ma'ata ua atu te au <u>kā'iro'</u>anga o te maioniti taka pini i teia nei ao e ko te ma'ata'anga o te au kai ka 'akapu'apinga'ia, 'āiteite 'ua te reira, 'inārā tūkē rai i roto i teta'i au pa enua, e 'akapu'apinga ana ratou ki te au chutneys, pickles, e ta'au ua ka 'inangaro i te tuku ki roto i ta'au mereki pitete. I te au enua mei a Haiti, Dominican Republic i te Caribbean, e Suriname i South America, e tuku katoa ana ratou i te green peppers, 'inu olive, e te adobo powder, e te vai aturā. E kapiki ana rātou i teia e, ko te pitete tarona. Kua 'akakite mai rai toku māmā ru'au e, i Tahiti, e kai'ia ana teia mereki kai, i te tuātau o te kai mānga venevene!

I tamata ana au i te au tu <u>kā'iro'</u>anga mayonnaise, a te Kūki 'Airani, 'inārā, na tōku māmā ru'au rai te mayonnaise reka, i toku tupu'anga mai. Ko tāku au 'anga'anga no te tauturu i te ma'ani i teia kai, koia 'oki, ko te tamiti i te pitete, 'ākara i te 'apinga muna, me kua rava te aroa, e te 'ākono i te ma'ani'anga i teia <u>mereki kai</u>. I tōku manako, kia rava te 'inangaro, e te 'ākono meitaki, me tunu koe i ta'au kai.

'Ei ta'openga, kare e manatā ea'a te ingoa ka kapiki'ia no teia <u>mereki kai</u>, kare katoa e manatā e na'ai i ma'ani mua, no te mea i tōku manako, ko te ma'ani'anga a te enua tangata Kūki 'Airani i teia mereki kai pitete ko rātou rai te nūmero ta'i.

TEXT C: E imene e te rutu'anga rongonui o te mata'iti 2020 (A 2020 viral beat and song)

Tatau i te tātā'anga i raro nei. Ta'anga'anga i te reira i te pa'u atu i te Ui'anga Toru. Read Rau and Martine's conversation below. Use it to answer Question Three.

Glossed vocabulary

rutuʻanga beat pu siren ātuitui roro uira internet

Kia orana e taku tuaine, kite koe ea'a? Kua 'akatika mai a māmi iāku kia 'akapu'apinga au i te TikTok app, no teia 'epetoma ua. Kua rongo au i te "Laxed — Siren Beat" no ko mai i tōku au taeake, e kua 'inangaro au i teia rutu no tāku vitio mua no te TikTok. Kua kite au e kua turēti au mei te taime i rongonui mai ei teia rutu. Kua 'akakite mai tōku au taeake e, na Joshua Styla ko tei kapiki katoa ia, ko Jawsh 685 i 'anga i te "Laxed — Siren Beat" e Samoa, e te Kūki 'Airani 'aia! Teia te nūti. Kua rauka mai iāku teta'i ngā'i 'anga'anga i teia 'ōrote, ei tauturu iāku kia aere au ki te 'āpi'i tuatoru, e kia aere katoa kia 'orote mei iakoe rai.

Kia orana e taku tungane, ae e māpū 'aia, e Pasifika, e no te tonga o 'Ākarāna mai 'aia. Ko tēnā te <u>rutu'anga</u> ta Jason Derulo i rave no tāna 'īmene rongonui ko te "Savage Love", e kāre te au tangata i rekareka. Tōku manako, na teta'i tangata i rekoti i te "Laxed — Siren Beat" no te YouTube mai, e kua tuku atu ki runga i te TikTok, no reira i rongonui atu ei. Mataora tikāi te kite'anga e, kua rauka 'ia Joshua raua ko Jason, i te 'anga'anga kapiti kia tuku mai i te "Savage Love (Laxed — Siren Beat)" ki te katoatoa. Kua rongo mua au i ta raua 'īmene ki runga i te ratio, e kia kite koe, kua numero ta'i te reira 'īmene, i runga i te ratio i Nūtirēni nei, Peritane, e



Pau



Marike.

E ma'ata tikāi ta'au i kite! I kite ana koe i ta raua vitio no te 'īmene?



'Āe, kua 'akarongo katoa au e, ko tāna tūtū 'atu'anga rutu, kua rauka mai te reira, mei te au tu tangi'anga 'īmene a te Nūtirēni Pasifika, na roto i te 'anga 'anga i te tiunu 'īmene, mei roto i te au tangi 'aruru o te <u>pu</u>. Kua tamou 'ia teia au pu, ki runga i te au motoka, me kore ra, pātikara, e kite putuputu ana tatou i roto i to tatou 'oire. Kua kite koe i te au 'akatūtū'anga no te 'īmene?



Kua kite 'ua au i teta'i ngā'i, ka 'akaāri mai koe i te katoa'anga o te 'ura kiāku?



Rau

I toku manako, ka tano teia no ta'au vitio TikTok mua, e kia piri mai te katoa'anga o te kōpū tangata. Ka mataora te katoatoa i teia, kua kite ra au e, ko'ai i tōku au tuakana, ka ngatā i te tāmou'anga i teia akatūtū'anga, kare katoa e rauka iāia, i te āru i te rutu.



Martine

Ka mataora me kapitiʻia atu tetaʻi ʻura Kūki ʻAirani ki roto.



Rau



Martine

Kua tatau au e, kua pāti i te 60 mirioni au vitio tei rekōti'ia, e kua tuku'ia ki runga i te 'ātuitui roro uira, no te 'akapu'apinga'anga i teia 'īmene. Ka rauka ua mai pa'a e 100 au 'ākara'anga no ta tatou.

Kare e manatā, kare e no te au nūmero 'ākara mai te manatā, ko te mea pu'apinga, kia mataora tatou i te ta'anga'anga i te TikTok, no te mea, e 'īmene teia tei 'atu'ia e teta'i tama Pasifika. Kia mataora to tatou taime, i te 'anga 'anga te kōpū tangata i teia vitio, no te TikTok.



Rai

Acknowledgements

Material from the following source has been adapted for use in this assessment:

Text A

 $Losirene\ Lacanivalu,\ 2020,\ http://www.cookislandsnews.com/national/environment/item/77897-teura-passfield-eating-local-is-health-and-tasty-too/77897-teura-passfield-eating-local-is-health-and-tasty-too$