

Title	Set up and maintain delicatessen cabinets		
Level	3	Credits	4

Purpose	People credited with this unit standard are able to set up a delicatessen cabinet, and maintain a delicatessen cabinet.
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Classification	Retail, Distribution, and Sales > Retail Delicatessen
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Available grade	Achieved
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Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to – Food Hygiene Regulations 1974, Food Act 2014, Health and Safety at Work Act 2015, Health and Safety in Employment Regulations 1995, Consumer Guarantees Act 1993, Fair Trading Act 1986.
- 2 Recommended knowledge and skills: Unit 167, *Practise food safety methods in a food business under supervision*; Unit 15962, Demonstrate knowledge of characteristics and uses of delicatessen products; and Unit 15963, *Demonstrate knowledge of handling and storage of delicatessen products*.
- 3 Definition
Workplace procedures refers to the applicable procedures found in the following – workplace performance guidelines and standards; manufacturer's procedures and specifications; Government and local body legislation.
- 4 Evidence is required for setting up and maintaining two delicatessen cabinets.
- 5 All assessment tasks must be carried out in accordance with workplace procedures.

Outcomes and performance criteria

Outcome 1

Set up delicatessen cabinets.

Performance criteria

- 1.1 Cabinet is selected and layout is planned.
- 1.2 Cabinet is cleaned, sanitised, and set at correct temperature before products are introduced.

- 1.3 Materials required for planned layout are obtained.
- Range may include but is not limited to – containers, products, slap sheets, decorations, ice.
- 1.4 Tickets and signage are prepared and put in position.
- Range price, weight, content.
- 1.5 Containers, tickets, ticket holders and serving utensils are cleaned and sanitised.
- 1.6 Products are placed in cabinet.
- Range fresh, free from contamination.
- 1.7 Materials and equipment for cabinet are made available.
- Range may include but is not limited to – serving utensils, bags, scales, labelling machine, labels, lights.
- 1.8 Delicatessen products within cabinet are presented.
- Range may include but is not limited to – flow, fill, grouping, height, orientation, tidiness, colour, variety, garnishing, decoration, samples, complementary products.

Outcome 2

Maintain delicatessen cabinet.

Performance criteria

- 2.1 Delicatessen products and garnishing are refreshed, replenished, and rotated in accordance with organisational procedures.
- 2.2 Substandard products are identified, removed and recorded promptly in accordance with organisational procedures.
- 2.3 Samples and complementary products are made available in sufficient quantities to meet anticipated demand.
- 2.4 Spillages are cleaned up in accordance with organisational procedures.
- 2.5 Stock control records are completed in accordance with organisational procedures.
- 2.6 Temperatures are taken and temperature variations are identified, reported, rectified and recorded in accordance with organisational procedures.

- 2.7 Food safety practices are followed when maintaining cabinet in accordance with organisational procedures.

Range may include but is not limited to – personal health and hygiene, cleanliness, washing, use of protective clothing and equipment, handling, utensils, cross contamination, use-by date.

Planned review date	31 December 2027
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Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	30 July 1999	31 December 2018
Review	2	21 February 2005	31 December 2018
Review	3	8 December 2016	31 December 2024
Review	4	2 March 2023	N/A

Consent and Moderation Requirements (CMR) reference	0112
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Comments on this unit standard

Please contact Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.