

Title	Demonstrate specialist knowledge of freshly prepared foods in a delicatessen		
Level	4	Credits	6

Purpose	People credited with this unit standard are able to demonstrate specialist knowledge of characteristics and of preparation of freshly prepared foods.
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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 Recommended knowledge and skills:
Unit 15962, *Demonstrate knowledge of characteristics and uses of delicatessen products*; Unit 15963, *Demonstrate knowledge of handling and storage of delicatessen products*; and Unit 15970, *Provide customer service in a delicatessen*.
- 2 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.
- 3 Definitions
Freshly prepared foods may include but are not limited to – soups, salads, chickens, pizzas, cheese boards, prepared meals, sushi, bread and pasta products, convenience foods.
Organisational procedures referred to in this unit standard may include but are not limited to the applicable procedures found in the following: organisational performance guidelines and standards; Government and local body legislation.

Outcomes and performance criteria

Outcome 1

Demonstrate specialist knowledge of characteristics of freshly prepared foods.

Performance criteria

- 1.1 Characteristics of freshly prepared foods are described based on a variety of sources.
- Range sources may include but are not limited to – ingredient packaging, product usage, supplier publications, research reports, catalogues, magazines, internet, training material, trade associations; evidence is required for four sources.
- 1.2 Characteristics of freshly prepared foods are described in relation to types of product.
- Range characteristics – price, freshness, taste, aroma, appearance, texture, colour, shelf life, ingredients, customer appeal, popularity; evidence is required for characteristics of four different freshly prepared foods.
- 1.3 Quality standards for freshly prepared foods are described for specified items.
- Range quality standards may include but are not limited to – source and cost of ingredients, preparation method, freshness, consistency, appearance, content, additives, packaging; evidence is required differentiating quality standards for one hot and one cold freshly prepared food.
- 1.4 Contamination of freshly prepared foods is described in terms of characteristics and control in accordance with organisational procedures.
- Range contamination – chemical, physical, microbiological; control – prevention, treatment.
- 1.5 Handling and storage requirements for freshly prepared foods are described for specified items in terms of food safety, hygiene in accordance with organisational procedures.
- Range raw and cooked ingredients, freshly prepared foods.
- 1.6 Nutritional value of ingredients in freshly prepared foods is described in relation to specified items.
- Range evidence is required of nutritional value of ingredients used in four different freshly prepared foods.
- 1.7 Pricing of freshly prepared foods is described in accordance with organisational procedures.
- Range ingredients, preparation; evidence is required comparing pricing of four different freshly prepared foods.

- 1.8 Legislation applicable to storage, handling and use of freshly prepared foods is identified and its application within the delicatessen is described in accordance with organisational procedures.

Outcome 2

Demonstrate specialist knowledge of preparation of freshly prepared foods.

Performance criteria

- 2.1 Preparation methods for freshly prepared foods are described in relation to procedures and equipment used for specified items.
- Range evidence is required for preparation of four different freshly prepared foods.
- 2.2 Cooking methods for freshly prepared foods are described in accordance with procedures.
- Range ingredients, freshly prepared foods.
- 2.3 Procedures to minimise wastage and maximise yield during preparation of freshly prepared foods are described.
- 2.4 Procedures for removing and recording wastage during preparation of freshly prepared foods are described in accordance with organisational procedures.
- 2.5 Safe food handling in relation to preparation of freshly foods is described in accordance with organisational procedures.

This unit standard is expiring. Assessment against the standard must take place by the last date for assessment set out below.

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	31 December 2024

Consent and Moderation Requirements (CMR) reference

0225

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.