

<b>Title</b>	<b>Describe characteristics and uses of delicatessen products</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>8</b>

<b>Purpose</b>	People credited with this unit standard are able to describe characteristics and uses of delicatessen products.
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<b>Classification</b>	Retail, Distribution, and Sales > Retail Delicatessen
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Recommended skills and knowledge: Unit 167, *Practise food safety methods in a food business under supervision*.
- 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, Consumer Guarantees Act 1993, Fair Trading Act 1986.
- 3 Definitions  
*Categories of delicatessen products* refer to dairy, meats, antipasti, pastries, salads, ethnic foods, specialty products, hot and cold foods prepared in the delicatessen, and other categories of products in accordance with workplace procedures.  
*Workplace procedures* refer to the applicable procedures found in the following – workplace performance guidelines and standards; manufacturer's procedures and specifications; Government and local body legislation.

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### Outcomes and performance criteria

#### Outcome 1

Describe characteristics of delicatessen products.

#### Performance criteria

- 1.1 Categories of delicatessen products are identified in accordance with workplace procedures.

Range evidence is required for four items from each of six categories.

- 1.2 Characteristics of delicatessen products are described for items from categories of delicatessen products.
- Range characteristics – appearance, taste, aroma, texture, shelf life, origin;  
evidence is required for one item from each of six categories.
- 1.3 Production methods for categories of delicatessen products are described.
- Range evidence is required for one production method for one item from each of six categories.
- 1.4 Packaging of delicatessen products is described in terms of effects on products.
- Range packaging – gas flushed, vacuum packed, bottled, bagged, film wrap;  
evidence is required for one example of each type of packaging.
- 1.5 Quality standards for categories of delicatessen products are described in accordance with workplace procedures.
- Range may include but is not limited to – freshness, appearance, texture, aroma, consistency, ingredients, source of product;  
evidence is required for one item from each of six categories.
- 1.6 Nutritional value of categories of delicatessen products is described.
- Range may include but is not limited to – carbohydrate, sugar, protein, minerals, vitamins, fibre;  
evidence is required for one item from each of six categories.
- 1.7 In-store storage of delicatessen products is described in terms of prolonging shelf life and quality of produce categories in accordance with workplace procedures.
- Range time, temperature, packaging, use-by date, separation of cooked and uncooked products;  
in-store storage may include but is not limited to – chiller, freezer, storeroom, delicatessen cabinet, shelving;  
evidence is required for one item from each of six categories.
- 1.8 Characteristics of substandard delicatessen produce categories are described in accordance with workplace procedures.
- Range substandard – damaged, misshapen, contaminated, dry, discoloured, past use-by date;  
evidence is required for one item from each of six categories.

## Outcome 2

Describe uses of delicatessen products.

Range evidence is required for one item from each of six categories.

### Performance criteria

2.1 Consumer preparation methods for delicatessen products are described for specified items.

Range includes but is not limited to – serving suggestion, complementary foods.

2.2 Domestic storage requirements of delicatessen products are described in relation to temperature and product life cycle.

Range time, temperature, packaging, use-by date, separation of cooked and uncooked products;  
domestic storage may include but is not limited to – refrigerator, freezer, shelving.

2.3 Food safety practices for delicatessen products are described for specified items.

Range may include but is not limited to – personal hygiene, cleanliness, washing, protective clothing and equipment, handling, utensils, cross contamination, use-by date, conditions for re-use of products, harmful side effects.

<b>Planned review date</b>	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

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

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**Comments on this unit standard**

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