

Title	Demonstrate knowledge of handling and storage of delicatessen products		
Level	2	Credits	5

Purpose	People credited with this unit standard are able to demonstrate knowledge of handling and storing delicatessen products.
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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 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.
- 3 Definitions
Categories of delicatessen products refer to dairy, meats, antipasto, pastries, salads, ethnic foods, specialty products, hot and cold foods prepared in the delicatessen, and other categories of products in accordance with workplace procedures.
Handling may include but is not limited to – lifting, carrying, cutting, slicing, shaving, filling, use of utensils, packing, labelling, wrapping, setting out, serving to customers.
Storage areas refer to refrigerated, heated, and room-temperature areas used for storing food.
Storage refers to products awaiting sale.
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.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of handling delicatessen products.

Performance criteria

- 1.1 Legislation applying to safe food handling is identified and described in relation to categories of delicatessen products.
- Range evidence is required for application to each category.
- 1.2 Safe food handling practices are described for specified items.
- Range safe food handling practices may include but are not limited to – personal health and hygiene, cleanliness, washing, use of clothing and equipment, use of utensils, prevention of cross contamination, monitoring use-by date, temperature checking, record of slicing; evidence is required for one item from each category.
- 1.3 Techniques are used to maintain personal safety, minimise hazards, and ensure quality of delicatessen products in accordance with workplace procedures.
- Range lifting, stacking, cleaning, cutting, wrapping, use of equipment.

Outcome 2

Demonstrate knowledge of storing delicatessen products.

Performance criteria

- 2.1 Legislation applying to safe storage is identified and described in relation to categories of delicatessen products.
- Range evidence is required for application to each category.
- 2.2 Procedures to maintain quality when storing delicatessen products are described in accordance with workplace procedures.
- Range procedures relating to freshness, visual appeal, cleaning, sanitising, packaging, placement, drainage, stock rotation, temperature, stacking, preventing damage, reducing cross contamination, removing damaged products, recording wastage, recording temperature using laser, probe, and thermometer; evidence is required for procedures to maintain quality when storing one item from each category.
- 2.3 Procedures and schedule to maintain cleanliness of delicatessen storage areas are described in accordance with workplace procedures.
- 2.4 Shelf life of delicatessen products in different storage conditions is described for products from categories of delicatessen products in accordance with workplace procedures.
- Range storage conditions – hot, cold, room temperature; evidence is required for one item from each of six categories.

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.