

<b>Title</b>	<b>Demonstrate specialist knowledge of ethnic and health foods in a delicatessen</b>		
<b>Level</b>	<b>4</b>	<b>Credits</b>	<b>6</b>

<b>Purpose</b>	People credited with this unit standard are able to demonstrate specialist knowledge of characteristics and uses of ethnic and health foods.
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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 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  
*Ethnic and health foods* may include but are not limited to – Middle Eastern, Indian, Asian, African, European, South American, vegetarian, macrobiotic, organic, diet supplements.  
*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.

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### Outcomes and performance criteria

#### Outcome 1

Demonstrate specialist knowledge of characteristics of ethnic and health foods.

**Performance criteria**

- 1.1 Characteristics of ethnic and health foods are described based on a variety of sources.
- Range sources may include but are not limited to – product packaging, product usage, manufacturer or supplier publications, research reports, catalogues, magazines, recipe books, internet, training material, trade associations; evidence is required for four sources.
- 1.2 Preparation methods for ethnic and health foods are described in relation to processes and equipment used.
- Range evidence is required for three ethnic and three health foods.
- 1.3 Characteristics of ethnic and health foods are described for specified items.
- Range characteristics may include but are not limited to – freshness, appearance, taste, aroma, texture, colour, shelf life, preservation, distinctive ingredients, food content, health benefits, country of origin; evidence is required for characteristics of three different products for each of ethnic and health foods.
- 1.4 Quality standards for ethnic and health foods are described for specified items in accordance with organisational procedures.
- Range quality standards may include but are not limited to – source and cost of ingredients, preparation methods, freshness, consistency, extent of processing, content, additives, country of origin, packaging; evidence is required for quality standards for three different products for each of ethnic and health foods.
- 1.5 Contamination of ethnic and health foods is described in terms of characteristics and control.
- Range contamination – chemical, physical, microbiological; control – prevention, treatment.
- 1.6 Handling and storage conditions for ethnic and health foods are described for specified items in terms of food safety, hygiene and effect on product life.
- Range storage – commercial, domestic; temperature – frozen, refrigerated, chilled, room temperature; evidence is required describing handling and storage of ethnic and health foods in each situation.
- 1.7 Legislation applicable to handling, storage and use of ethnic and health foods is identified and its application within the delicatessen is described in accordance with organisational procedures.

## Outcome 2

Demonstrate specialist knowledge of uses of ethnic and health foods.

### Performance criteria

2.1 Information given to customers on uses of ethnic and health foods is displayed in accordance with organisational procedures.

Range customer information may include but is not limited to – product description, product differentiation, complementary products, recipes, brochures, presentation suggestions.

2.2 Domestic preparation and serving methods for ethnic and health foods are described.

Range evidence is required for preparation and serving of two ethnic and two health food products.

2.3 Knowledge of ethnic and health foods to meet customer special needs is demonstrated in accordance with organisational procedures.

Range special needs may include but are not limited to – alternative product, ethnic, religious, adaptation to customer taste, dietary requirements, allergic reactions, disability, special occasions; evidence is required of knowledge provided in response to three types of special needs.

2.4 Nutritional value of ethnic and health food is described in relation to ingredients, diets and customer uses.

Range evidence is required of three different ethnic foods.

**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>.