

Title	Prepare and present delicatessen products for sale		
Level	2	Credits	3

Purpose	People credited with this unit standard are able to prepare and present delicatessen products for sale.
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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 skills and knowledge: 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 preparing and presenting four delicatessen products for sale.

Outcomes and performance criteria

Outcome 1

Prepare delicatessen products for sale.

Performance criteria

- 1.1 Preparation area, equipment and utensils, are cleaned, sanitised, and prepared for use before, during, and after product preparation.
- 1.2 Delicatessen products are prepared in accordance with workplace procedures.

Range may include but is not limited to – safety practices, hygiene practices, time requirements.

Outcome 2

Present delicatessen products for sale.

Performance criteria

2.1 Delicatessen products are presented for sale in accordance with workplace procedures.

Range readily visible, visually appealing.

2.2 Delicatessen products are maintained throughout display period in accordance with workplace procedures.

Range may include but is not limited to – product arrangement, rotation, replenishment, prevention of cross contamination, temperature monitoring.

2.3 Display area is maintained in accordance with workplace procedures.

Range may include but is not limited to – floor, cabinets, shelves.

2.4 Wastage due to preparation and presentation of delicatessen products is minimised and yield is maximised.

Range may include but is not limited to – product quality, rotation, preventing contamination, recording.

2.5 Personal and workplace safety and hygiene practices are maintained in accordance with workplace procedures.

Range may include but is not limited to – cleanliness, washing, protective clothing and equipment, handling, use of utensils.

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	31 October 1997	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.