

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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Entry information	
Recommended skills and knowledge	Unit 167, <i>Practise food safety methods in a food business under supervision</i> ; Unit 15962, <i>Demonstrate knowledge of characteristics and uses of delicatessen products</i> ; and Unit 15963, <i>Demonstrate knowledge of handling and storage of delicatessen products</i> .

Explanatory notes

- 1 Legislation relevant to this unit standard includes but is not limited to: Food Hygiene Regulations 1974, Food Act 1981, Health and Safety in Employment Act 1992, Health and Safety in Employment Regulations 1995, Consumer Guarantees Act 1993, Fair Trading Act 1986.
- 2 Definition
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.
- 3 Evidence is required for preparing and presenting four delicatessen products for sale.

Outcomes and evidence requirements

Outcome 1

Prepare delicatessen products for sale.

Evidence requirements

- 1.1 Preparation area, equipment and utensils, are clean, sanitised, and ready for use before, during, and after product preparation.

1.2 Delicatessen products are prepared in accordance with organisational procedures.

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

Outcome 2

Present delicatessen products for sale.

Evidence requirements

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

Range readily visible, visually appealing.

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

Range maintenance of display 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 organisational 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 organisational procedures.

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

Planned review date	31 December 2021
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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	N/A

Consent and Moderation Requirements (CMR) reference	0225
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMRs). The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact ServicelQ qualifications@ServicelQ.org.nz if you wish to suggest changes to the content of this unit standard.