

Title	Demonstrate knowledge of characteristics and uses of delicatessen products		
Level	2	Credits	8

Purpose	People credited with this unit standard are able to describe characteristics and uses of delicatessen products.
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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>

Explanatory notes

- 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 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 organisational procedures.
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 evidence requirements

Outcome 1

Describe characteristics of delicatessen products.

Evidence requirements

- 1.1 Delicatessen products are identified in terms of specified categories in accordance with organisational procedures.
- Range evidence is required for four items from each category.
- 1.2 Characteristics of delicatessen products are identified for specified items.
- Range characteristics – appearance, taste, aroma, texture, shelf life, origin;
evidence is required for one item from each category.
- 1.3 Production methods for delicatessen products are described in terms of specified categories.
- Range evidence is required for one production method for one item from each category.
- 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 of delicatessen products are described for specified items in accordance with organisational procedures.
- Range quality standards may include but are not limited to – freshness, appearance, texture, aroma, consistency, ingredients, source of product;
evidence is required for one item from each category.
- 1.6 Nutritional value of delicatessen products is described for specified items.
- Range may include but is not limited to – carbohydrate, sugar, protein, minerals, vitamins, fibre;
evidence is required for one item from each category.
- 1.7 In-store storage of delicatessen products is described in terms of prolonging shelf life and quality of specified items in accordance with organisational 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, store room, delicatessen cabinet, shelving;
evidence is required for one item from each category.

1.8 Characteristics of substandard delicatessen produce are described in relation to specified items in accordance with organisational procedures.

Range substandard – damaged, misshapen, contaminated, dry, discoloured, past use-by date; evidence is required for one item from each category.

Outcome 2

Describe uses of delicatessen products.

Evidence requirements

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

Range includes but is not limited to – serving suggestion, complementary foods; evidence is required for one item from each category.

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; evidence is required for one item from each category.

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; evidence is required for one item from each category.

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	30 July 1999	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.