

<b>Title</b>	<b>Demonstrate knowledge of handling and storage of delicatessen products</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	People credited with this unit standard are able to demonstrate knowledge of handling and storing delicatessen products.
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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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<b>Entry information</b>	
<b>Recommended skills and knowledge</b>	Unit 167, <i>Practise food safety methods in a food business under supervision.</i>

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### 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.
- 2 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 organisational 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.  
*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.  
*Storage* refers to products awaiting sale.  
*Storage areas* refer to refrigerated, heated, and room-temperature areas used for storing food.

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### Outcomes and evidence requirements

#### Outcome 1

Demonstrate knowledge of handling delicatessen products.

**Evidence requirements**

- 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 organisational procedures.
- Range lifting, stacking, cleaning, cutting, wrapping, use of equipment.

**Outcome 2**

Demonstrate knowledge of storing delicatessen products.

**Evidence requirements**

- 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 organisational 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 organisational procedures.
- 2.4 Shelf life of delicatessen products in different storage conditions is described for specified products in accordance with organisational procedures.
- Range storage conditions – hot, cold, room temperature; evidence is required for one item from each category.

<b>Planned review date</b>	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

<b>Consent and Moderation Requirements (CMR) reference</b>	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](mailto:qualifications@ServicelQ.org.nz) if you wish to suggest changes to the content of this unit standard.