

Title	Demonstrate specialist knowledge of bacon, ham, and smallgoods in a delicatessen		
Level	4	Credits	6

Purpose	People credited with this unit standard are able to demonstrate specialist knowledge of characteristics and uses of bacon, ham, and smallgoods.
----------------	---

Classification	Retail, Distribution, and Sales > Retail Delicatessen
-----------------------	---

Available grade	Achieved
------------------------	----------

Entry information	
Recommended skills and knowledge	Unit 15962, <i>Demonstrate knowledge of characteristics and uses of delicatessen products</i> ; Unit 15963, <i>Demonstrate knowledge of handling and storage of delicatessen products</i> ; Unit 15970, <i>Provide customer service in a delicatessen</i> ; Unit 15971, <i>Prepare and present processed meats for sale in a delicatessen</i> ; and 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.
- 2 Definitions
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.
Smallgoods refer to frankfurters, chipolatas, saveloys, sausages, luncheon meat, sausage meat and specialty sausages.

Outcomes and evidence requirements

Outcome 1

Demonstrate specialist knowledge of characteristics of bacon, ham, and smallgoods.

Evidence requirements

- 1.1 Characteristics of bacon, ham and smallgoods 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 Production processes for bacon, ham, and smallgoods are described.
- Range processes – wet cure, dry cure, air dried, fresh, cooked, smoked, corned, pickled, fermented, marinated, fat-free.
- 1.3 Characteristics of bacon, ham, and smallgoods are described in relation to types of product.
- Range characteristics – freshness, appearance, taste, aroma, texture, colour, shelf life, ingredients; evidence is required for characteristics of three different products for each of bacon, ham, and smallgoods.
- 1.4 Quality standards for bacon, ham and smallgoods are described for specified items.
- Range quality standards may include but are not limited to – cut, ingredients, freshness, consistency, preparation, extent of processing, sources of raw material, content, additives, country of origin, packaging; evidence is required differentiating quality standards of lowest, medium and highest quality examples of bacon, ham, and smallgoods.
- 1.5 Contamination of bacon, ham, and smallgoods is described in terms of characteristics and control.
- Range contamination – chemical, physical, microbiological; control – prevention, treatment.
- 1.6 Handling and storage conditions and effect on product life of bacon, ham, and smallgoods are described for specified items in accordance with organisational procedures.
- Range storage – commercial, domestic; temperature – frozen, refrigerated, chilled, room temperature, cooked; evidence is required for handling and storage of products in each situation.

- 1.7 Legislation applicable to handling, storage, and use of bacon, ham, and smallgoods is identified and its application within the delicatessen is described in accordance with organisational procedures.

Outcome 2

Demonstrate specialist knowledge of uses of bacon, ham, and smallgoods.

Evidence requirements

- 2.1 Information given to customers on uses of bacon, ham, and smallgoods is current, reliable, and is displayed in accordance with organisational procedures.
- Range customer information may include but is not limited to – product description, product demonstrations, product explanations, product differentiation, complementary products, recipes, brochures, presentation suggestions.
- 2.2 Domestic preparation and serving methods for bacon, ham, and smallgoods are described at three budget levels.
- Range budget levels – low cost, medium cost, high cost; evidence is required for one method at each budget level, for each of bacon, ham, and smallgoods.
- 2.3 Knowledge of bacon, ham, and smallgoods to meet customer's 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 bacon, ham, and smallgoods is described in relation to ingredients, diets and customer uses.

Planned review date	31 December 2021
----------------------------	------------------

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
--	------

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.