

Title	Demonstrate specialist knowledge of freshly prepared foods in a delicatessen		
Level	4	Credits	6

Purpose	People credited with this unit standard are able to demonstrate specialist knowledge of characteristics and of preparation of freshly prepared foods.
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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 knowledge and skills	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> ; and Unit 15970, <i>Provide customer service in a delicatessen</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
Freshly prepared foods may include but are not limited to – soups, salads, chickens, pizzas, cheese boards, prepared meals, sushi, bread and pasta products, convenience foods.
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.

Outcomes and evidence requirements

Outcome 1

Demonstrate specialist knowledge of characteristics of freshly prepared foods.

Evidence requirements

- 1.1 Characteristics of freshly prepared foods are described based on a variety of sources.
Range sources may include but are not limited to – ingredient packaging, product usage, supplier publications, research reports, catalogues, magazines, internet, training material, trade associations; evidence is required for four sources.
- 1.2 Characteristics of freshly prepared foods are described in relation to types of product.
Range characteristics – price, freshness, taste, aroma, appearance, texture, colour, shelf life, ingredients, customer appeal, popularity; evidence is required for characteristics of four different freshly prepared foods.
- 1.3 Quality standards for freshly prepared foods are described for specified items.
Range quality standards may include but are not limited to – source and cost of ingredients, preparation method, freshness, consistency, appearance, content, additives, packaging; evidence is required differentiating quality standards for one hot and one cold freshly prepared food.
- 1.4 Contamination of freshly prepared foods is described in terms of characteristics and control in accordance with organisational procedures.
Range contamination – chemical, physical, microbiological; control – prevention, treatment.
- 1.5 Handling and storage requirements for freshly prepared foods are described for specified items in terms of food safety, hygiene in accordance with organisational procedures.
Range raw and cooked ingredients, freshly prepared foods.
- 1.6 Nutritional value of ingredients in freshly prepared foods is described in relation to specified items.
Range evidence is required of nutritional value of ingredients used in four different freshly prepared foods.
- 1.7 Pricing of freshly prepared foods is described in accordance with organisational procedures.
Range ingredients, preparation; evidence is required comparing pricing of four different freshly prepared foods.

- 1.8 Legislation applicable to storage, handling and use of freshly prepared foods is identified and its application within the delicatessen is described in accordance with organisational procedures.

Outcome 2

Demonstrate specialist knowledge of preparation of freshly prepared foods.

Evidence requirements

- 2.1 Preparation methods for freshly prepared foods are described in relation to procedures and equipment used for specified items.
- Range evidence is required for preparation of four different freshly prepared foods.
- 2.2 Cooking methods for freshly prepared foods are described in accordance with procedures.
- Range ingredients, freshly prepared foods.
- 2.3 Procedures to minimise wastage and maximise yield during preparation of freshly prepared foods are described.
- 2.4 Procedures for removing and recording wastage during preparation of freshly prepared foods are described in accordance with organisational procedures.
- 2.5 Safe food handling in relation to preparation of freshly foods is described in accordance with organisational procedures.

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