

Title	Set up and maintain delicatessen cabinets		
Level	3	Credits	4

Purpose	People credited with this unit standard are able to set up a delicatessen cabinet according to planned layout, and maintain a delicatessen cabinet.
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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 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 2014, Health and Safety at Work Act 2015, 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 setting up and maintaining two delicatessen cabinets.

Outcomes and evidence requirements

Outcome 1

Set up delicatessen cabinets according to planned layout in accordance with organisational procedures.

Evidence requirements

- 1.1 Cabinet is selected and layout is planned.

- 1.2 Cabinet is cleaned, sanitised, and set at correct temperature before products are introduced.
- 1.3 Materials required for planned layout are obtained.
- Range may include but is not limited to – containers, products, slap sheets, decorations, ice.
- 1.4 Tickets and signage are prepared and put in position.
- Range price, weight, content.
- 1.5 Containers, tickets, ticket holders and serving utensils are cleaned and sanitised.
- 1.6 Products are placed in cabinet.
- Range fresh, free from contamination.
- 1.7 Materials and equipment for cabinet are made available.
- Range may include but is not limited to – serving utensils, bags, scales, labelling machine, labels, lights.
- 1.8 Delicatessen products within cabinet are presented.
- Range may include but is not limited to – flow, fill, grouping, height, orientation, tidiness, colour, variety, garnishing, decoration, samples, complementary products.

Outcome 2

Maintain delicatessen cabinet.

Evidence requirements

- 2.1 Delicatessen products and garnishing are refreshed, replenished, and rotated in accordance with organisational procedures.
- 2.2 Substandard products are identified, removed and recorded promptly in accordance with organisational procedures.
- 2.3 Samples and complementary products are available in sufficient quantities to meet anticipated demand.
- 2.4 Spillages are cleaned up in accordance with organisational procedures.
- 2.5 Stock control records are completed in accordance with organisational procedures.

- 2.6 Temperatures are taken and temperature variations are identified, reported, rectified and recorded in accordance with organisational procedures.
- 2.7 Food safety practices are followed when maintaining cabinet in accordance with organisational procedures.

Range may include but is not limited to – personal health and hygiene, cleanliness, washing, use of protective clothing and equipment, handling, utensils, cross contamination, use-by date.

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.