

<b>Title</b>	<b>Prepare and present processed meats for sale in a delicatessen</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>4</b>

<b>Purpose</b>	People credited with this unit standard are able to prepare and present processed meats for sale in a delicatessen.
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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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### Guidance Information

- All tasks are to be carried out in accordance with workplace procedures.
- 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.
- Definitions  
*Presentation* refers to arrangement of products in containers for display in a delicatessen.  
*Processed meats* refer to meats that have been dried, cured, cooked, marinated, fermented, and/or had preservative added.  
*Workplace procedures* refers to the applicable procedures found in the following – workplace performance guidelines and standards; manufacturer's procedures and specifications; Government and local body legislation.
- Recommended knowledge and skills: Unit 167, *Practise food safety methods in a food business under supervision*; Unit 15962, *Demonstrate knowledge of characteristics and uses of delicatessen products*; Unit 15963, *Demonstrate knowledge of handling and storage of delicatessen products*; Unit 168, *Demonstrate knowledge of food contamination hazards, and control methods used in a food establishment*; and Unit 28262, *Use and maintain hand knives in a primary products food processing operation*.
- Evidence is required for preparing and presenting four different types of processed meats.

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### Outcomes and performance criteria

#### Outcome 1

Prepare processed meats in a delicatessen.

**Performance criteria**

- 1.1 Preparation area, equipment and utensils, are cleaned, sanitised, and maintained ready for use.

Range before product preparation, during product preparation, after product preparation.

- 1.2 Equipment and utensils are used in a safe and hygienic manner.

- 1.3 Processed meats are prepared.

Range preparation methods include – cutting, shaving, slicing, partial slicing, chopping.

- 1.4 Processed meats are stored.

Range location, wrapping and /or container, identifications, temperature.

- 1.5 Wastage is minimised, and waste disposed of.

- 1.6 Stock control records are completed.

**Outcome 2**

Present processed meats for sale in a delicatessen.

**Performance criteria**

- 2.1 Containers are prepared for the presentation of processed meats.

Range preparation includes – cleanliness, sanitising, removing contamination.

- 2.2 Containers and prepared products are arranged.

- 2.3 Tickets, signage and labelling are put in position.

Range format, location, price, weight, content.

- 2.4 Stock control records are completed.

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<b>Planned review date</b>	31 December 2027
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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	31 December 2024
Review	4	2 March 2023	N/A

**Consent and Moderation Requirements (CMR) reference**

0112

This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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**Comments on this unit standard**

Please contact Ringa Hora Services Workforce Development Council  
[qualifications@ringahora.nz](mailto:qualifications@ringahora.nz) if you wish to suggest changes to the content of this unit standard.