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| Title | Prepare and present processed meats for sale in a delicatessen | | |
| Level | 3 | Credits | 4 |

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| Purpose | People credited with this unit standard are able to prepare and present processed meats for sale in a delicatessen. |
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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> ; Unit 15963, <i>Demonstrate knowledge of handling and storage of delicatessen products</i> ; Unit 168, <i>Demonstrate knowledge of food contamination hazards, and control methods used in a food business</i> ; and Unit 28262, <i>Use and maintain hand knives in a primary products food processing operation</i> . |

Explanatory notes

- 1 All tasks are to be carried out in accordance with organisational procedures.
- 2 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.
- 3 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.
Processed meats refer to meats that have been dried, cured, cooked, marinated, fermented, and/or had preservative added;
Presentation refers to arrangement of products in containers for display in a delicatessen;
- 4 Evidence is required for preparing and presenting four different types of processed meats.

Outcomes and evidence requirements

Outcome 1

Prepare processed meats in a delicatessen.

Evidence requirements

- 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/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.

Evidence requirements

- 2.1 Prepare containers 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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| 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 |

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| 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.