
Overview

This standard is about portioning delicatessen products to meet individual customers' requirements in a retail organisation.

For the purposes of this standard, delicatessen products are ready-to-serve products such as cheeses, cold cooked meats and salads.

Customers specify the portion size or weight and expect the resulting portions to be very close to the specified size or weight and to be in a presentable condition.

This standard is for staff who have received suitable food safety training. When you have completed this standard you will be able to demonstrate your understanding of and ability to:

- Portion delicatessen products to meet individual customers requirements

Performance criteria

You must be able to:

1. handle and portion delicatessen products in ways that comply with all relevant legislation and your workplace procedures to meet individual customers' requirements
2. follow your workplace procedures and relevant legislation to use tools and utensils suited to the products
3. follow your workplace procedures to cut products so as to produce conventionally acceptable portion shapes, maintain the attractiveness of the product, minimise waste and comply with all relevant legislation
4. follow your workplace procedures and relevant legislation to take into account the weight of any additional items on the scales, such as containers, when weighing portions
5. follow your workplace procedures to check that customers are satisfied with the portioned products before they are wrapped
6. place portioned products in suitable packaging following your workplace procedures and relevant legislation
7. check that the products from which portions have been taken are still in saleable condition, and adjust, remove or replace them as required following your workplace procedures
8. dispose of any unsaleable products in line with all relevant legislation requirements and your workplace procedures

Knowledge and understanding

You need to know and understand:

1. the relevant legislation requirements to be complied with when handling, portioning and disposing of products
2. why it is important to meet individual customer's requirements
3. which tools and utensils to use with which products and why
4. how to cut products safely and in ways that achieve the required portions whilst minimising waste
5. the conventionally accepted portion shapes for the products requiring portioning
6. how to use weighing scales, including how to allow for the weight of additional items such as containers
7. how to choose packaging to suit the product type and portion size
8. accepted standards of presentation for products from which portions have been taken
9. when and how to adjust or dispose of remaining products

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Portion delicatessen products to meet individual customers' requirements



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