Title	Co-ordinate the replenishing of perishable grocery items in a grocery outlet		
Level	3	Credits	10

Purpose	This unit standard is for people who are working as grocery assistants in a grocery outlet.	
	People credited with this unit standard are able to: demonstrate knowledge of stock management operations for perishable grocery items; and co-ordinate the replenishing of perishable grocery items, in a grocery outlet.	

Classification	Retail, Distribution, and Sales > Retail and Distribution Core Skills

Available grade	Achieved
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Guidance Information

1 Definitions

Perishable grocery items – items sold in the bakery, delicatessen, produce, meat or seafood sections of a grocery outlet.

Workplace procedures refer to the applicable procedures found in the following: workplace performance guidelines and standards; manufacturer's procedures and specifications; Government and local body legislation.

- 2 Any relevant Acts, regulations, and bylaws must be complied with during assessment against this standard.
- 3 Evidence for the practical components of this unit standard must either be gathered in the workplace or in a realistic environment where the candidate has to produce product or similar for customers who have the same expectations for quality and timeliness as a paying customer.
- 4 All assessment tasks must be carried out in accordance with workplace procedures.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of stock management operations for perishable grocery items in a grocery outlet.

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Performance criteria

1.1 Types of non-standard perishable grocery items are described in terms of their location and presentation requirements.

> Range evidence is required for five different non-standard perishable grocery items sold in the candidate's grocery outlet.

- 1.2 Types of product substitutes available to replace standard perishable grocery items are identified and described in terms of their availability and location.
 - evidence is required for three different product substitutes. Range
- 1.3 Process for identifying and actioning 'best before' and 'use by' dates on perishable grocery items is described in accordance with food safety requirements.
- 1.4 Process for ticketing perishable grocery items to reflect specials and promotions is described.
- 1.5 Process for ordering stock is described.

Outcome 2

Co-ordinate the replenishing of perishable grocery items in a grocery outlet.

Performance criteria

- 2.1 Stock levels are checked, and any damaged or expired stock is credited or written off.
- 2.2 Display counters are checked, and food temperature checks are carried out in accordance with legislative requirements.
- 2.3 Perishable grocery items are prepared for sale.

preparation may include but is not limited to – basic filleting, basic Range cutting, packaging and/or wrapping, labelling, individual customer orders: evidence of three is required.

- 2.4 Perishable grocery items are ticketed to reflect specials, promotions, and markdowns.
- 2.5 Shelf and/or display counter presentation is checked to ensure presentation requirements are maintained.
- 2.6 Cleaning checks are carried out to ensure food safety requirements are met.
- 2.7 Food preparation equipment is operated safely.

- 2.8 Replenishing of perishable grocery items is co-ordinated to ensure productivity targets are met.
- 2.9 Customer enquiries are actioned.

Range customer enquiries may include but are not limited to – wine and

food matching, taking specialist orders, cooking and preparation

times.

- 2.10 Any product recalls are actioned.
- 2.11 Any customer complaints related to the purchase of perishable grocery items are actioned.

Planned review date	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	18 December 2013	31 December 2024
Review	2	8 December 2016	31 December 2024
Review	3	2 March 2023	N/A

Consent and Moderation Requirements (CMR) reference	0112
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This CMR can be accessed at http://www.nzqa.govt.nz/framework/search/index.do.

Comments on this unit standard

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