

<b>Title</b>	<b>Demonstrate knowledge of, and store and monitor, seafood product at point-of-sale</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	<p>This unit standard is for people working in a seafood operation, in a point-of-sale context.</p> <p>People credited with this unit standard are able to; demonstrate knowledge of the procedures for storing seafood product at point-of-sale, store seafood product at point-of-sale, and monitor seafood product during storage, at point-of-sale.</p>
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<b>Classification</b>	Seafood > Seafood Retailing
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 All evidence presented in this unit standard must be in accordance with:
  - Workplace procedures;
  - Animal Products Act 1999;
  - Food Act 2014;
  - Health and Safety at Work Act 2015; and any subsequent amendments.
- 2 Definitions
 

*Seafood product* includes any species of – fish, echinoderm, crustacean, or shellfish

*Workplace procedures* refer to the policies and procedures set out in a verbal or written form by the employer or organisation. Procedures must reflect current legislative requirements.

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### Outcomes and performance criteria

#### Outcome 1

Demonstrate knowledge of the procedures for storing seafood product at point-of-sale.

**Performance criteria**

1.1 Describe the procedures for storing seafood product.

Range may include but is not limited to – temperature, containers, product protection and identification, packaging, stock rotation, product separation; evidence of at least four procedures is required.

1.2 Describe the hygienic work practices for storing seafood product.

Range evidence of at least three practices is required.

1.3 Describe the checks that are carried out while seafood product is being stored.

Range evidence of at least three checks is required.

**Outcome 2**

Store seafood product at point-of-sale.

**Performance criteria**

2.1 Store seafood product at point-of-sale.

Range includes but is not limited to – product presentation, product quality, stock rotation, temperature control.

2.2 Use hygienic work practices when storing seafood product.

**Outcome 3**

Monitor seafood product during storage, at point-of-sale.

**Performance criteria**

3.1 Monitor seafood product during storage and complete records.

Range may include but is not limited to – product presentation, product quality, sensory checks, product temperature, storage temperature, product shelf life; evidence of at least three is required.

3.2 Identify and take action for non-conforming seafood product.

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<b>Planned review date</b>	31 December 2028
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**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	26 August 1997	31 December 2019
Review	2	19 September 2008	31 December 2019
Review	3	1 November 2018	N/A
Rollover	4	29 February 2024	N/A

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

0123

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

**Comments on this unit standard**

Please contact the Muka Tangata - People, Food and Fibre Workforce Development Council [qualifications@mukatangata.nz](mailto:qualifications@mukatangata.nz) if you wish to suggest changes to the content of this unit standard.