

<b>Title</b>	<b>Prepare and service a seafood display at point-of-sale</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>15</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, and weigh and label seafood product at point-of-sale, and maintain hygienic practices; and demonstrate understanding of, and pack seafood product at point-of-sale and maintain hygienic practices.</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

- 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.
- 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.

### Outcome and performance criteria

#### Outcome1

Confirm seafood product information is correct at point-of-sale.

#### Performance criteria

- Confirm seafood product retail price is accurate and is loaded into the point-of-sale system.

Range            may include but is not limited to – standard formula, promotion pricing; evidence of one is required.

- 1.2 Confirm the information on the seafood product label and/or display is correct and is advertised consistently across all price presentation mechanisms.

Range may include but is not limited to – scales, tickets, blackboards, checkout scanners, media advertisements, promotional pricing information may include but is not limited to – correct date/expiry date, species, weight and correct price; evidence of four is required.

## Outcome 2

Set up a seafood display at point-of-sale.

### Performance criteria

- 2.1 Select the containers for the seafood product being displayed.

- 2.2 Check seafood product quality prior to display.

Range may include but is not limited to - sensory quality, shelf life; evidence of one is required.

- 2.3 Set up the display and layout of seafood product using hygienic practices.

- 2.4 Separate seafood product in the display to minimise cross contamination.

Range may include but is not limited to – cooked and raw, shellfish and fish, smoked, frozen and thawed; separation may include but is not limited to using – dividers, containers, ice, greenery.

## Outcome 3

Serve and respond to customer requirements at point-of-sale.

### Performance criteria

- 3.1 Serve customers to meet their needs, including providing seafood product advice.

Range advice may include but is not limited to – handling, texture, flavour, storage, method of preparation for eating; evidence of six different seafood products is required.

- 3.2 Refer to an alternative information source, where advice cannot be provided in response to a customer query.

Range alternative sources may include – other staff, information sheets, recipe cards, industry websites; evidence of two is required.

- 3.3 Maintain hygiene and personal presentation at all times while providing customer service.

## Outcome 4

Monitor and maintain seafood product in a display at point-of-sale.

## Performance criteria

- 4.1 Monitor seafood product in the display and take action for any non-compliance identified.

Range may include but is not limited to – product presentation, temperature, ice or refrigeration, product quality; evidence of two is required.

- 4.2 Maintain the presentation of seafood product in the display using hygienic practices.

<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

<b>Consent and Moderation Requirements (CMR) reference</b>	0123
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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 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.