

Title	Prepare and service a seafood display at point-of-sale		
Level	3	Credits	15

Purpose	<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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Classification	Seafood > Seafood Retailing
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Available grade	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.

Outcome and performance criteria

Outcome1

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

Performance criteria

1.1 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.

Planned review date	31 December 2023
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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

Consent and Moderation Requirements (CMR) reference	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 Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.