

Title	Demonstrate knowledge of characteristics and uses of retail produce		
Level	2	Credits	4

Purpose	<p>This unit standard is for people who are learning to be produce assistants in a grocery outlet.</p> <p>People credited with this unit standard are able to demonstrate knowledge of characteristics and uses of retail produce.</p>
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Classification	Retail, Distribution, and Sales > Retail Produce
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Available grade	Achieved
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Guidance Information

- 1 All tasks are to be carried out in accordance with workplace procedures.
- 2 Definitions

Category of retail produce refers to fruit, vegetables.

Workplace procedures refers to the applicable procedures found in the following – workplace performance guidelines and standards; manufacturer’s procedures and specifications; Government and local body legislation.
- 3 Legislation relevant to this unit standard includes but is not limited to – Consumer Guarantees Act 1993, Fair Trading Act 1986, Food Act 2014, Food Hygiene Regulations 1974, Health and Safety at Work Act 2015, Health and Safety in Employment Regulations 1995, Weights and Measures Act 1987.

Outcomes and performance criteria

Outcome 1

Demonstrate knowledge of characteristics of retail produce.

Performance criteria

- 1.1 Retail produce is identified in terms of its characteristics.

Range	characteristics may include but are not limited to – appearance, taste, smell, texture, shelf life, origin, seasonal availability; evidence is required for four characteristics for one item in each category of retail produce.
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- 1.2 Quality standards of retail produce are described.
- Range quality standards may include but are not limited to – cleanliness, firmness, lack of damage, freedom from disease and infestation, colour, size, shape, freshness, appearance, texture, smell; evidence is required for five types of quality standard for one item in each category of retail produce.
- 1.3 Packaging of retail produce is described in terms of the effects on the products.
- Range packaging may include but is not limited to – plastic bag, paper bag, box, crate, film wrap, loose tray, moulded tray, punnet; evidence is required for four different types of packaging for one item in each category of retail produce.
- 1.4 Storage requirements for retail produce are described in terms of prolonging shelf life and quality.
- Range storage requirements may include but are not limited to – date, temperature, humidity, lighting, packaging, identification; evidence is required for three storage requirements for one item in each category of retail produce.
- 1.5 Sub-standard retail produce is described in terms of its characteristics.
- Range sub-standard may include but is not limited to – damaged, blemished, decayed, over-ripe, rotten, diseased, misshapen, infested; evidence is required for four sub-standard characteristics for one item in each category of retail produce.
- 1.6 Factors affecting customer demand for retail produce are identified in terms of the impact on produce supply.
- Range factors may include but are not limited to – time of day, time of week, season, volume, presentation; evidence is required for three factors for one item in each category of retail produce.

Outcome 2

Demonstrate knowledge of uses of retail produce.

Performance criteria

- 2.1 Domestic preparation methods of retail produce for use are described.
- Range preparation methods may include but are not limited to – peeling, grating, slicing, coring, pureeing, blending, juicing, steaming, boiling, baking, stir-frying, microwaving, grilling; evidence is required for two different preparation methods for one item in each category of retail produce.

2.2 Serving suggestions for retail produce are described in terms of their application.

Range serving suggestions may include but are not limited to – hot/cold, cooked/raw, dressed, pickled, preserved, dried, sweetened, garnished, served with sauces and dips, in salads, with antipasto, in hors d'oeuvres;
evidence is required for two different serving suggestions for one item in each category of retail produce.

2.3 Domestic storage requirements for retail produce are described in terms of temperature and product life cycle.

Range domestic storage requirements may include but are not limited to those relating to – time, temperature, humidity, lighting, packaging.

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	30 July 1999	31 December 2015
Review	2	21 February 2005	31 December 2015
Review	3	20 November 2006	31 December 2015
Review	4	12 December 2013	31 December 2016
Review	5	24 October 2014	31 December 2024
Review	6	8 December 2016	31 December 2024
Review	7	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 the Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.