

Title	Demonstrate knowledge of handling, transport, and storage requirements of retail produce		
Level	2	Credits	6

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 handling, transport and storage requirements for 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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Explanatory notes

- 1 Definitions
 - Categories of retail produce* – fruit, vegetables, flowers.
 - Organisational procedures* referred to in this unit standard may include but are not limited to the applicable procedures found in the following: organisational performance guidelines and standards; Government and local body legislation.
 - Storage* – products awaiting sale.
 - Storage areas* – refrigerated, heated and room temperature areas used for storing produce.

- 2 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 Act 2015, Health and Safety in Employment Regulations 1995, Weights and Measures Act 1987.

Outcomes and evidence requirements

Outcome 1

Demonstrate knowledge of handling and transport of retail produce.

Evidence requirements

- 1.1 Legislation applying to safe food handling is identified and described in terms of categories of retail produce.

- 1.2 Techniques and measures to maintain quality are described in terms of handling and transporting retail produce.
- Range techniques include but are not limited to – assessing freshness, temperature and humidity, stacking, preventing damage, reducing disease and infestation, removing damaged produce, cleaning, sanitising, air circulation;
measures include but are not limited to – cleaning, cutting, wrapping.
- 1.3 Techniques to minimise mechanical damage are described in terms of handling and transporting retail produce.
- Range mechanical damage includes but is not limited to – impact, pressure, vibration.
- 1.4 Factors affecting the compatibility of retail produce are described in terms of transporting mixed loads.
- Range compatibility issues include but are not limited to – temperature, humidity, oxygen and/or carbon dioxide, ethylene response, fumigant response, mechanical damage.
- 1.5 Safe food handling practices are described in terms of organisational procedures.
- Range safe food handling practices may include but are not limited to – personal health and hygiene, cleanliness, washing, use of clothing and equipment, use of utensils, monitoring use-by date;
evidence is required for one item from each category of retail produce.
- 1.6 Measures to maintain personal safety and minimise hazards are described in terms of handling and moving retail produce.
- Range measures include but are not limited to – protective clothing, lifting, stacking, use of equipment.
- 1.7 Cleaning and sanitising schedule for a produce area is identified and described in terms of organisational procedures.

Outcome 2

Demonstrate knowledge of storage requirements for retail produce.

Evidence requirements

2.1 Management practices are described in terms of maintaining quality when storing retail produce.

Range management practices may include but are not limited to – cleaning, sanitising, freshness, visual appeal, consistency, placement, stock rotation, checking use-by dates, preventing damage, reducing disease and infestation, removing substandard produce, packaging, stacking, drainage, temperature, humidity, ventilation, removal of generated heat, recording wastage, recording temperature;
evidence is required for required management practices for one item from each category of retail produce.

2.2 Management practices and schedule to maintain cleanliness of retail produce storage areas are described in terms of organisational procedures.

2.3 Controlled atmosphere process is described in terms of storage of categories of items.

Range categories include but are not limited to – pip fruit, stone fruit, exotic imports.

2.4 Shelf-life of retail produce in inappropriate storage conditions is described in terms of storage of categories of items.

Range storage conditions include but are not limited to – temperature, humidity, gases;
evidence is required for one item from each category of retail produce.

Planned review date	31 December 2021
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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	12 December 2013	31 December 2016
Review	4	24 October 2014	N/A
Review	5	8 December 2016	N/A

Consent and Moderation Requirements (CMR) reference	0225
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Please note

Providers must be granted consent to assess against standards (accredited) by NZQA, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be granted consent to assess against standards by NZQA before they can register credits from assessment against unit standards.

Providers and Industry Training Organisations, which have been granted consent and which are assessing against unit standards must engage with the moderation system that applies to those standards.

Requirements for consent to assess and an outline of the moderation system that applies to this standard are outlined in the Consent and Moderation Requirements (CMR). The CMR also includes useful information about special requirements for organisations wishing to develop education and training programmes, such as minimum qualifications for tutors and assessors, and special resource requirements.

Comments on this unit standard

Please contact ServicelQ qualifications@ServicelQ.org.nz if you wish to suggest changes to the content of this unit standard.