

Title	Control stock in a seafood retail outlet		
Level	4	Credits	10

Purpose	People credited with this unit standard are, in a seafood retail outlet, able to: explain the stock control process; control stock levels; and dispose of seafood waste product.
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Classification	Seafood > Seafood Retailing
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Available grade	Achieved
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Guidance Information

- Definitions
Company requirements refer to instructions to staff on policy and procedures that are communicated in an oral or written form. These requirements must include legislation and safety requirements and may include but are not limited to, industry codes of practice and standards;
Legislative requirements refer to those requirements that are relevant to company operation and include but are not limited to – Food Amendment Act 1996, Health and Safety at Work Act 2015 and their subsequent amendments;
Stock refers to frozen, fresh, smoked, and pre-packaged seafood product.
- All work practices must meet company safety requirements. The company safety requirements must meet the obligations of the Health and Safety at Work Act 2015, and subsequent amendments.

Outcomes and performance criteria

Outcome 1

Explain the stock control process in a seafood retail outlet.

Performance criteria

- Stock control concepts are explained in terms of identification, storage, quantity, and status of stock.
- Stock quantity is explained in terms of operational factors.

Range	may include but is not limited to – variable deliveries, discounts, purchasing cycles, seasonal changes, availability of stock and species.
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1.3 Purchasing practices are explained in terms of lead times, re-order levels, and species range and availability.

1.4 The stock control process is explained in terms of the seafood outlet.

Range may include but is not limited to – supply flow of products, quantity of products, availability of products, control of product wastage, control of stock rotation, supply of information to staff.

Outcome 2

Control stock levels in a seafood retail outlet.

Performance criteria

2.1 Stock ordering reflects sales history, availability, and predicted sales patterns, in accordance with company requirements.

2.2 Stock range is maintained to minimise wastage and maximise sales in accordance with company requirements.

2.3 Merchandising methods reflect sales patterns, customer flow, and product availability in accordance with company requirements.

2.4 Stock is rotated to maximise shelf life, minimise waste, and maximise sales in accordance with company requirements.

2.5 Records are maintained in accordance with company requirements.

Range may include but are not limited to – stock on hand, stock ordered, wastage, price.

Outcome 3

Dispose of seafood waste product in a seafood retail outlet.

Performance criteria

3.1 Seafood waste product is disposed of in accordance with company requirements.

3.2 Documentation for the disposal of seafood waste product is completed in accordance with company requirements.

Range may include but is not limited to – cost price, weight, species and product description.

Planned review date	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	23 November 1999	N/A
Review	2	19 September 2008	N/A
Rollover and Revision	3	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 if you wish to suggest changes to the content of this unit standard.