

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.

Subfield Seafood

Domain Seafood Retailing

Status Registered

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Entry information Open.

Accreditation Evaluation of documentation and visit by NZQA and industry.

Standard setting body (SSB) Primary Industry Training Organisation

Accreditation and Moderation Action Plan (AMAP) reference 0123

This AMAP can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

Special notes

1 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 Hygiene Regulations 1974, Food Amendment Act 1996, Health and Safety in Employment Act 1992, and their subsequent amendments;

Stock refers to frozen, fresh, smoked, and pre-packaged seafood product.

- 2 All work practices must meet company safety requirements. The company safety requirements must meet the obligations of the Health and Safety in Employment Act 1992, and subsequent amendments.

Elements and performance criteria

Element 1

Explain the stock control process in a seafood retail outlet.

Performance criteria

- 1.1 Stock control concepts are explained in terms of identification, storage, quantity, and status of stock.
- 1.2 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.
- 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.

Element 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.

Element 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.

Please note

Providers must be accredited by NZQA, or an inter-institutional body with delegated authority for quality assurance, before they can report credits from assessment against unit standards or deliver courses of study leading to that assessment.

Industry Training Organisations must be accredited by NZQA before they can register credits from assessment against unit standards.

Accredited providers and Industry Training Organisations assessing against unit standards must engage with the moderation system that applies to those standards.

Accreditation requirements and an outline of the moderation system that applies to this standard are outlined in the Accreditation and Moderation Action Plan (AMAP). The AMAP 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 the Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.