

Title	Prepare, present, and maintain retail produce for sale		
Level	2	Credits	10

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 prepare retail produce for sale; and present and maintain retail produce displays.</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
Retail produce refers to fruit or 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.
- 4 Evidence is required for preparing, presenting, and maintaining two fruit and two vegetable products displayed for sale.

Outcomes and performance criteria

Outcome 1

Prepare retail produce for sale.

Performance criteria

- 1.1 Preparation area, equipment and utensils, are cleaned, sanitised, and kept fit for use.

Range fit for use includes but is not limited to – before product preparation, during product preparation, after product preparation.

1.2 Fresh fruit and vegetables are prepared for display.

Range includes but is not limited to – clean, free from infestation.

1.3 Personal and workplace safety practices are applied.

Range safety practices may include but are not limited to – using protective clothing and equipment, using utensils.

1.4 Workplace hygiene practices are applied.

Range hygiene practices may include but are not limited to – cleanliness, washing, using prescribed handling techniques, using utensils.

Outcome 2

Present and maintain retail produce displays.

Performance criteria

2.1 Display is planned in accordance with the requirements of the retail produce.

2.2 Materials required for planned layout are obtained.

2.3 Tickets and signage are displayed.

Range display information includes but is not limited to – price, weight, content.

2.4 Produce is presented in a manner that is visually appealing to customers.

2.5 Produce is presented so as to be easily accessible to customers.

2.6 Maintenance procedures for produce are carried out throughout display period.

Range maintenance of display may include but is not limited to – product arrangement, rotation, replenishment, misting, cleaning, polishing, removal of bruised and damaged product.

2.7 Display area is maintained.

Range maintenance may include but is not limited to – floor, cabinets, shelves, crates, boxes.

2.8 Procedures to prevent wastage due to fruit and vegetable preparation and presentation and maximise yield are carried out.

Range procedures may include but are not limited to – rotation, monitoring temperature, preventing infestation, recording wastage.

- 2.9 Temperature records are completed and significant temperature variations are identified, recorded, and reported, and measures to rectify deficiencies are carried out.
- 2.10 Disruption to customers during maintenance is minimised and access to produce is maintained.

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	12 December 2013	31 December 2016
Review	2	24 October 2014	31 December 2024
Review	3	8 December 2016	31 December 2024
Review	4	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 Ringa Hora Services Workforce Development Council qualifications@ringahora.nz if you wish to suggest changes to the content of this unit standard.