

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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Explanatory notes

- 1 All tasks are to be carried out in accordance with organisational procedures.
- 2 Definition
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.
- 3 Legislation relevant to this unit standard includes but is not limited: 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 evidence requirements

Outcome 1

Prepare retail produce for sale.

Evidence requirements

- 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.
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1.2 Fresh fruit and vegetables are prepared for display.

Range includes but is not limited – 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.

Evidence requirements

2.1 Display is planned in accordance with the requirements of 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 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 2021
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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	N/A
Review	3	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.