

Title	Replenish perishable grocery items in a grocery outlet		
Level	2	Credits	10

Purpose	<p>This unit standard is for people who are learning to be grocery assistants in a grocery outlet.</p> <p>People credited with this unit standard are able to demonstrate knowledge of basic stock management of perishable grocery items, and replenish perishable grocery items in a grocery outlet.</p>
----------------	--

Classification	Retail, Distribution, and Sales > Retail and Distribution Core Skills
-----------------------	---

Available grade	Achieved
------------------------	----------

Explanatory notes

- 1 **Definitions**
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; manufacturer’s procedures and specifications; Government and local body legislation.
Perishable grocery items – items sold in the bakery, delicatessen, produce, meat or seafood sections of a grocery outlet.
- 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 2015, Health and Safety in Employment Regulations 1995, Sale and Supply of Alcohol Act 2012, Smoke-free Environment Regulations 2007, Weights and Measures Act 1987.
- 3 Candidates will be expected to comply with any company requirements related to stocking rates.
- 4 Evidence for the practical components of this unit standard must either be gathered in the workplace or in a realistic environment where the candidate has to produce product or similar for customers who have the same expectations for quality and timeliness as a paying customer.
- 5 All tasks are to be carried out in accordance with organisational procedures, the organisation being the enterprise carrying out the work.

Outcomes and evidence requirements

Outcome 1

Demonstrate knowledge of stock management of perishable grocery items.

Evidence requirements

- 1.1 Store layout for perishable items is described in terms of product placement and display.
- 1.2 Types of perishable grocery items are described in terms of the main categories.
- Range evidence is required for five different perishable categories.
- 1.3 Processes for receiving and replenishing perishable grocery items are identified and described in terms of food safety requirements.
- 1.4 Stock movement is identified and described in terms of product shelf-life, product availability and expiry dates.
- 1.5 Process for wrapping and labelling perishable grocery items is described in terms of purpose and method.
- Range evidence is required of three different items.
- 1.6 Process of presenting and maintaining perishable grocery items for sale is described in terms of shelf presentation and wastage.

Outcome 2

Replenish perishable grocery items in a grocery outlet.

Range evidence is required of replenishing shelves and display cases.

Evidence requirements

- 2.1 Health and safety considerations related to replenishing perishable grocery items are identified and described in terms of their impact on the job role.
- Range health and safety considerations include but are not limited to – lifting techniques, spills, emergencies, cutting techniques, machinery use, storage, loads, hygiene requirements.
- 2.2 Stock levels are maintained and display areas kept clean.

- 2.3 Stock is rotated.
- 2.4 Stock items are lifted or packed safely.
- Range may include but is not limited to – operating lifting machinery, operating packaging machinery, manual lifting, manual packing;
- 2.5 Stock is unpacked and waste disposed of.
- 2.6 Perishable grocery items are presented on shelves or in display cases and ticketed.
- 2.7 Product recalls are actioned.

Planned review date	31 December 2021
----------------------------	------------------

Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	18 December 2013	N/A
Review	2	8 December 2016	N/A

Consent and Moderation Requirements (CMR) reference	0225
--	------

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.