

Title	Supervise storage of products in a primary products food processing operation		
Level	4	Credits	5

Purpose	<p>This unit standard is for experienced people working in the stores area in a primary products food processing operation.</p> <p>People credited with this unit standard are able to: demonstrate knowledge of the operation and management of stores; control stock; and supervise storage of products and goods, in a primary products food processing operation.</p>
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Classification	Primary Products Food Processing > Primary Products Food Processing - Operational Skills
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Available grade	Achieved
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Explanatory notes

- 1 Legislation relevant to this unit standard may include but is not limited to – Health and Safety in Employment Act 1992, Health and Safety in Employment Regulations 1995, Hazardous Substances and New Organisms Act 1996, Food (Safety) Regulations 2002, depending on the candidate’s work sector.
- 2 Definitions
Organisational requirements – instructions to staff on policies and procedures which are documented in memo, electronic or manual format and are available in the workplace.
Stock – frozen, fresh, smoked, and pre-packaged food products.
Primary products food processing operation – covers a meat processing, dairy processing, seafood or baking yeasts manufacturing operation.
- 3 Evidence for the practical components of this unit standard must be supplied from the workplace.

Outcomes and evidence requirements

Outcome 1

Demonstrate knowledge of the operation and management of stores in a primary products food processing operation.

Range evidence is required from the candidate’s workplace.

Evidence requirements

- 1.1 Legislative requirements for the operation and management of a stores operation is explained in terms of the management of incoming goods, the management of in-store produce and the management of loading products for transport.
- 1.2 Hygiene and sanitation requirements for a stores operation are explained in terms of ensuring a high standard of product preservation and presentation, pest control measures and monitoring and out-of-store sanitary practices.
- 1.3 Requirements for stacking palletised products in a stores operation are outlined in terms of minimum clearances, maximum stacking heights and placement and stacking.
- 1.4 Inventory control systems used in a stores operation are described in terms of control and monitoring the movement of product and stocktaking to check physical counts against inventory records.

Outcome 2

Control stock in a primary products food processing operation.

Evidence requirements

- 2.1 Stock control process is explained in terms of organisational requirements.
- 2.2 Stock control levels are controlled in accordance with organisational requirements.
- 2.3 Any waste products are disposed of in accordance with organisational requirements.

Outcome 3

Supervise storage of products and goods in a primary products food processing operation.

Performance criteria

- 3.1 The reception of products and associated goods is explained in terms of documentation and records, reception checks and any corrective actions.
- 3.2 The storage of goods is supervised in accordance with organisational requirements.

Planned review date	31 December 2020
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Last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	17 September 2015	N/A

Consent and Moderation Requirements (CMR) reference

0033

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 (CMRs). 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 the Primary Industry Training Organisation standards@primaryito.ac.nz if you wish to suggest changes to the content of this unit standard.