

Title	Describe and supervise storage of products and goods in a primary products food processing operation		
Level	4	Credits	5

Purpose	People credited with this unit standard are able to: describe the operation and management of stores; control stock in stores; and supervise storage of products and associated goods, in a primary products food processing operation.
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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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Guidance Information

- 1 Legislation and references relevant to this unit standard may include but are not limited to:
 - Animal Products Act 1999;
 - Biosecurity Act 1993;
 - Food (Safety) Regulations 2002;
 - Hazardous Substances and New Organisms Act 1996;
 - Health and Safety at Work Act 2015;
 - Health and Safety in Employment Regulations 1995;
 - Overseas Market Access Requirements (OMARs); <https://www.mpi.govt.nz>; and any subsequent amendments.
- 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.

Primary products food processing operation – covers a meat, dairy, seafood, fruit and vegetable and honey processing, food and beverage manufacturing, and other related industries.

Stock – dried, chilled, fresh, frozen, liquids, ‘pre-packaged’ and smoked food products.
- 3 Evidence for the practical components of this unit standard must be supplied from the workplace.
- 4 All evidence presented in this unit standard must be in accordance with organisational requirements.

Outcomes and performance criteria

Outcome 1

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

Range evidence from the learner's workplace is required.

Performance criteria

1.1 Describe legislative requirements for the operation and management of a store's operation.

Range incoming goods, in-store produce, and loading products for transport;
evidence of one is required.

1.2 Describe hygiene and sanitation requirements for a store's operation.

Range includes but is not limited to – high standard of product preservation and presentation, pest control measures and monitoring and out-of-store sanitary practices;
evidence of three is required.

1.3 Describe requirements for stacking products in a store's operation.

Range minimum clearances, maximum stacking heights and placement and stacking.

1.4 Describe inventory control systems used in a stores operation in terms of security and traceability and stocktaking to verify inventory records.

Outcome 2

Control stock in stores in a primary products food processing operation.

Performance criteria

2.1 Describe the stock control process.

2.2 Control stock levels.

2.3 Dispose of any waste products.

Outcome 3

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

Performance criteria

- 3.1 Describe how products and associated goods are received in terms of documentation and records, checks, and any corrective steps.
- 3.2 Describe how products and associated goods are dispatched in terms of documentation and records, goods checks, and any corrective steps.
- 3.3 Supervise the storage of products and associated goods.

Planned review date	31 December 2026
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Last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	17 September 2015	31 December 2024
Review	2	24 March 2022	N/A

Consent and Moderation Requirements (CMR) reference	0033
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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 the Hanga-Aro-Rau Manufacturing, Engineering, and Logistics Workforce Development Council qualifications@hangaarorau.nz if you wish to suggest changes to the content of this unit standard.