Assessment Requirements for SIRRMER002 Merchandise food products

Release: 1
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Modification History
Not applicable.

Performance Evidence
Evidence of the ability to complete tasks outlined in elements and performance criteria of this unit in the context of the job role, and:

- follow organisational food display guidelines to prepare and produce four different food displays of varying sizes and complexities
- prepare and display two of the following food types for the above four displays:
  - fresh food produce
  - baked food items
  - general grocery items
  - food items requiring packaging
  - food items requiring specific temperature control.

Knowledge Evidence
Demonstrated knowledge required to complete the tasks outlined in elements and performance criteria of this unit:

- organisational policies and procedures for:
  - food safety
  - hygiene and sanitation
  - food display labelling and pricing
  - correct storage of stock
  - location of display areas
  - principles of display
  - availability and use of display materials
  - stock rotation
  - stock replenishment
  - damaged and out of date stock
  - scheduling, building and rotating displays
  - correct manual handling techniques for protection of self and merchandise
  - maintenance and cleaning of equipment and working areas
- food safety monitoring:
  - storing food in appropriate timeframes
  - monitoring and recording food temperatures
• monitoring and recording temperature of storage equipment
• visually examining food for quality review
• food safety requirements as specific to food products displayed
• food product characteristics and required preparation and handling
• techniques for creating visually appealing food displays that attract customers and maximise sales.

Assessment Conditions
Skills must be demonstrated in a retail environment. This can be:
• an industry workplace
• a simulated industry environment.

Assessment must ensure access to:
• food products for display as selected in the Performance Evidence
• display areas
• display equipment and props for:
  • cleaning equipment and materials
  • food preparation and handling
• personal protective equipment and clothing
• product labels and price tickets
• ticketing and pricing equipment
• organisational food display guidelines
• relevant documentation:
  • organisational policies and procedures as listed in the Knowledge Evidence
  • food safety guidelines as applicable to specific food products.

Assessors must satisfy the Standards for Registered Training Organisations’ requirements for assessors.

Links
Companion Volume implementation guides are found in VETNet - https://vetnet.education.gov.au/Pages/TrainingDocs.aspx?q=ca051b1b-5101-4ec2-ac1e-49699303188d