



**Australian Government**

# **SIRRMER002 Merchandise food products**

**Release: 1**

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## SIRRMER002 Merchandise food products

### Modification History

Not applicable.

### Application

This unit describes the performance outcomes, skills and knowledge required to prepare and maintain the display of food products.

It applies to individuals working in frontline operational roles in a diverse range of retail industry sectors and business contexts that sell food products. They operate with some independence under general supervision and guidance from others, and within established organisational policies and procedures.

No occupational licensing, certification or specific legislative requirements apply to this unit at the time of publication.

### Pre-requisite Unit

Nil

### Competency Field

Merchandising

### Unit Sector

Retail

### Elements and Performance Criteria

#### ELEMENTS

Elements describe the essential outcomes.

1. Prepare to produce food display.

#### PERFORMANCE CRITERIA

Performance criteria describe the performance needed to demonstrate achievement of the element.

- 1.1.Review organisational food display guidelines for display of food products, and seek clarification as required.
- 1.2.Clean and sanitise food display equipment, and check for defects including irregularities in temperature as required.
- 1.3.Use personal protective equipment and correct equipment for handling food products as required.
- 1.4.Follow manufacturer instructions to ensure correct handling and display of food.
- 1.5.Follow food safety requirements to ensure food safety at all

- times of handling and display.
- 1.6. Unpack food and check it is fit for purchase according to organisational policies and procedures.
  - 1.7. Prepare product labels and price tickets for food display according to organisational policies and procedures.
  - 1.8. Wrap, package or plate food items as required.
2. Display food products.
- 2.1. Produce food display following organisational display guidelines for the display of food products.
  - 2.2. Identify and use correct handling and display techniques according to food characteristics and organisational policies and procedures.
  - 2.3. Ensure correct pricing and labelling of food displays.
  - 2.4. Promptly return excess stock to storage area, and store in accordance with organisational policies and procedures.
3. Maintain food display.
- 3.1. Maintain cleanliness of display areas ensuring products are displayed neatly and excess packaging is removed.
  - 3.2. Maintain optimum stock levels and replenish stock as required.
  - 3.3. Identify damaged, deteriorated, spoiled or out of date food and reset or remove as required.
  - 3.4. Monitor correct temperatures for food display as required and report temperature irregularities to appropriate personnel without delay.

## Foundation Skills

Foundation skills essential to performance in this unit, but not explicit in the performance criteria are listed here, along with a brief context statement.

SKILLS	DESCRIPTION
Reading skills to:	<ul style="list-style-type: none"> <li>interpret plain English documents that outline organisational procedures relevant to merchandising food.</li> </ul>
Numeracy skills to:	<ul style="list-style-type: none"> <li>interpret temperature readings against requirements for food display.</li> </ul>

## Unit Mapping Information

No equivalent unit.

## Links

Companion Volume implementation guides are found in VETNet -

<https://vetnet.gov.au/Pages/TrainingDocs.aspx?q=ca051b1b-5101-4ec2-ac1c-49699303188d>