



Australian Government

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 - damaged and out of date stock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.gov.au/Pages/TrainingDocs.aspx?q=ca051b1b-5101-4ec2-ac1c-49699303188d>