



Australian Government

SIRRMER002 Merchandise food products

Release: 1

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	PERFORMANCE CRITERIA
Elements describe the essential outcomes.	Performance criteria describe the performance needed to demonstrate achievement of the element.
1. Prepare to produce food display.	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:	interpret plain English documents that outline organisational procedures relevant to merchandising food.
Numeracy skills to:	interpret temperature readings against requirements for food display.

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>

Assessment Requirements for SIRRMER002 Merchandise food products

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.

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