

3266 Display meat or poultry for sale		
SQA Unit Code		H3JE 04
Level 3	SCQF Level 6	Credit value 5

Unit Summary

This unit is about the skills needed for you to display meat or poultry for sale in food and drink manufacture and/or supply operations. Displaying meat for sale is important in influencing the purchasing decisions made by retail or wholesale customers. Effective displays make the products more attractive to customers, enhance sales and help to minimise the loss of quality during display.

You will need to be able to prepare display areas and meat or poultry products for display. You must also be able to label and display the meat or poultry products effectively and maintain the display.

This unit is for you if you work in food and drink manufacture and/or supply and are involved in the displaying of meat or poultry products for sale.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

You must be able to:	You need to show: Evidence must be work-based, simulation alone is only allowed where shown in <i>bold italics</i>
<p>1. Prepare to display meat or poultry</p> <p>This means you:</p> <p>Wear and use the correct personal protective equipment</p> <p>Check the display area, equipment and accessories are clean and operating correctly</p> <p>Review the meat products available for display, estimate the quantities required and select those products which are most suitable with regard to shelf life, demand, appeal and promotional requirements</p> <p>Assemble meat or poultry products and additional materials and prepare them for use</p>	<p>Evidence of preparing to display meat or poultry as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

<p>2. Display and label meat or poultry</p> <p>This means you:</p> <p>Display the meat and meat products to ensure maximum appeal and to comply with both food quality and food safety</p> <p>Prepare labels according to regulatory and organisational requirements</p> <p>Position product labels correctly</p> <p>Ensure that labels are legible and visible to customers and are securely positioned in the correct place</p> <p>Ensure food safety requirements for displayed meat or poultry products are met</p>	<p>Evidence of displaying and labelling meat or poultry as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>3. Maintain display of meat or poultry</p> <p>This means you:</p> <p>Monitor display and promptly replace meat or poultry products adhering to organisational stock rotation, food safety and display requirements</p> <p>Where replacement product is not available, reposition and reorganise the remaining products to maintain display</p> <p>Carry out emergency cleaning procedures promptly when required</p> <p>Monitor and record temperature of display equipment and take prompt action when needed</p>	<p>Evidence of maintaining display of meat or poultry as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>
<p>4. Empty and clean display equipment</p> <p>This means you:</p> <p>Withdraw products from the display according to instructions and store correctly</p> <p>Remove and dispose of used ice appropriately</p> <p>Identify and select the appropriate cleaning materials for display equipment and accessories</p> <p>Correctly clean display surfaces, equipment and accessories</p>	<p>Evidence of emptying and cleaning display equipment as part of your role in accordance with workplace procedures and within the limits of your own responsibilities.</p>

You need to know and understand:

Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.

1. the regulatory and organisational requirements relating to the displaying of meat or poultry for sale
2. food safety and hygiene regulations that affect how meat or poultry products may be displayed and what might happen if they are not adhered to
3. why raw and ready to eat products should be displayed separately
4. how to rotate stock effectively to minimise waste
5. how to best utilise stock to maximise sales and minimise waste
6. factors affecting which products are displayed (seasonal, promotional, short shelf life)
7. how to estimate the amount of individual products needed to fill the display effectively
8. the accessories available to enhance the display
9. the regulatory requirements relating to the labelling of meat and meat products
10. information about potential allergens and other health issues of specific products
11. how to position of labels, use correct information and why this is important
12. how to change displays as part of the ongoing monitoring and maintenance process
13. what the appropriate actions are for display equipment or accessory failure
14. how to collect and record any required monitoring data such as temperature of product
15. the procedures for breaking down the display and moving products into storage or to waste to maintain quality and safety

Evidence of performance may employ examples of the following assessment:

- observation
- written and oral questioning;
- evidence from company systems (e.g. Food Safety Management System)
- reviewing the outcomes of work
- checking any records of documents completed
- checking accounts of work that the candidate or others have written