

## 3287 Principles of fish or shellfish for retail sale

**SQA Unit Code**

**H3JT 04**

**Level 3**

**SCQF Level 6**

**SCQF Credit value 6**

### Unit Summary

This standard is about the principles of displaying fish or shellfish for retail sale. The way fish and shellfish products are displayed directly affects how customers see the products and the buying decisions they make. Effective displays make the products more attractive to customers, enhance sales and help to minimise the loss of quality during display. Fish or shellfish products for display must be at their best and displayed in a way to maximise sales and quality.

This standard is about the underpinning knowledge that you need to have to ensure that your displays of fish or shellfish comply with recognised good practices and meet legal requirements. This standard also addresses other general principles of fish or shellfish handling and display.

This standard is for you if you are responsible for setting up, maintaining and dismantling product displays in a fish or shellfish retail environment, including a mobile retail unit.

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.

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.

You need to know and understand:

1. food safety and hygiene regulations that affect how fish or shellfish products may be displayed and what might happen if they are not adhered to
2. general controls involved in the display of fish or shellfish products, including use of ice and separation between ready to eat products, non-RTE products and live bivalve molluscs
3. how to maintain and assess fish or shellfish quality during display and storage
4. common procedures and practices used to maximise product quality and shelf life during storage and display
5. why it is important to review the display area before assembling materials for the display and how this might be done
6. why it is important to estimate the quantities and size of products to be used for display and how this might be done
7. why it is important to select fish or shellfish products for display to suit specific objectives (e.g. promotional, appeal, seasonal)
8. typical accessories that can be used for a safe, hygienic and effective display
9. principles of effective displays of fish or shellfish, including the use of clean ice for visual effect

10. basic knowledge of the common fish or shellfish products available for retail sale, including packed, RTE, part processed, whole and live products
11. how to source information for labelling such as product specifications, source of supplies, shelf life, approved names and other displayed information.
12. the potential for typical fish or shellfish products to present allergen or other food safety risks, and how these may be controlled.
13. why it is important to assess the content of raw materials labels and ensure display label contents are accurate and appropriate
14. key features of legal and good practice requirements for labelling
15. how to recognise and assess products against a typical product specification
16. the importance of rejecting and isolating failed products, and the potential impact on business performance.
17. why displays may change as part of the ongoing monitoring and maintenance process
18. principles and importance of stock rotation
19. types of data that may need to be collected and recorded during display and storage operations.
20. accepted good practices in breaking down the display and moving products into storage or to waste so that food quality and safety are maintained
21. types of cleaning materials appropriate for display equipment and accessories, their purpose and how they work
22. the safe handling and application of cleaning materials for display equipment and accessories
23. how to interpret a cleaning schedule for display equipment and accessories
24. the role of counter staff in maintaining food safety and compliance with a HACCP plan

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