



## Unit F2LD 04 (278)

## Display Food Products in a Retail Environment

### Unit Summary

The way food and drink 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.

Products for display must be at their best and displayed in a way to maximise sales. This Unit is about preparing, arranging and maintaining a product display effectively to make it attractive and to conform to the requirements of food safety and other legislation.

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.

*Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:*

Numeracy Communication Access 3

- ◆ Apply simple numerical skills in everyday contexts.

Problem Solving Intermediate 2

- ◆ Analyse a situation or issue.
- ◆ Plan, organise and complete a task.
- ◆ Review and evaluate a problem solving activity.

***I have completed the requirements of this Unit.***

**Candidate name:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Candidate signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

***I can confirm the candidate has completed all requirements of this Unit.***

**Assessor signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Assessment centre:** \_\_\_\_\_

You must be able to	Evidence Requirements	Evidence/ Activity Ref No.
<p>1 Prepare to display food and drink products</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Comply with health, safety and hygiene requirements and wear the correct personal protective clothing and equipment throughout the process.</li> <li>(b) Check the display area, equipment and accessories are clean and take prompt action on finding any problems.</li> <li>(c) Assemble and check products and additional materials and prepare them for use.</li> <li>(d) Review the food and drink 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.</li> <li>(e) Prepare the display to ensure maximum appeal and to comply with food safety requirements.</li> </ul>	<p>Evidence of preparing to display food products in accordance with workplace procedures.</p> <p>This must include two types of food products.</p>	
<p>2 Label displays of food and drink products</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Confirm requirements for labelling of products with the relevant people.</li> <li>(b) Confirm label information is correct and conforms to legal and standard operational requirements, with the relevant people.</li> <li>(c) Position labels for products correctly.</li> <li>(d) Ensure that labels are legible, visible to customers, and securely positioned in the correct place.</li> </ul>	<p>Evidence of labelling displays of food products in accordance with workplace procedures.</p>	

		Evidence Requirements (cont)	
3	<p>Arrange and maintain food and drink products for display</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Check and take steps to ensure that the display area always meets the requirements of hygiene and food safety.</li> <li>(b) Transfer products safely to the display area according to instructions and specifications.</li> <li>(c) Arrange and promptly replace food and drink products and additional materials in a way this is attractive to customers and meets the requirements of hygiene and food safety.</li> <li>(d) Where product is not available, you reposition and reorganise the position of products and accessories to maintain presentation and to meet trading conditions.</li> <li>(e) Monitor displays according to instructions and specifications.</li> <li>(f) Carry out emergency cleaning procedures promptly when required.</li> <li>(g) Take prompt action to address any product or display related problem.</li> </ul>	<p>Evidence of arranging and maintain food products in accordance with workplace procedures.</p> <p>This must include two different types of product groups eg those displayed at room temperature, heated, chilled, frozen.</p>	
4	<p>Empty and clean the food and drink product display</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Withdraw products from the display according to instructions and store correctly.</li> <li>(b) Identify and select the appropriate cleaning materials for display equipment and accessories.</li> <li>(c) Correctly clean display surfaces, equipment and accessories.</li> <li>(d) Safely store cleaning materials for further use.</li> <li>(e) Take prompt action to address any display, cleaning or product related problems.</li> </ul>	<p>Evidence of emptying and cleaning the food product display in accordance with workplace procedures.</p> <p>This must include two types of cleaning materials eg polish, detergent, sanitisers, cloths, bowls, brushes.</p>	

**Evidence of Performance**

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg 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

<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		
2		
3		
4		

<b>You need to know and understand</b>		<b>Evidence</b>
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.		
K1	Food safety and hygiene regulations that affect how food and drink products may be displayed and what might happen if they are not adhered to.	
K2	Controls involved in the display of food and drink products.	
K3	Ways to review the display area before assembling materials for the display and why that is important.	
K4	Ways to estimate the quantities and size of products to be used for display and why that is important.	
K5	Why it is important to select food and drink products for display to suit specific objectives (eg promotional, appeal, seasonal).	
K6	What accessories can and should be used for effective display.	
K7	Principles of good displays.	
K8	How to source product specifications and display information.	
K9	Basic knowledge of products offered for sale.	
K10	Information about ingredients of products available for sale.	
K11	Why labelling is important.	
K12	Key features of legal and operational requirements for labelling.	
K13	How to position of labels and correct information and why that is important.	
K14	How to check labelling information against product specification and sales details.	
K15	The basic principles for good display and presentation of food and drink products.	
K16	Why displays may change as part of the maintenance process.	
K17	Importance of and procedures and stock rotation.	
K18	What the contingencies are for display equipment and accessory failure.	
K19	How to recognise and report products that do not meet specification.	
K20	The procedure for rejecting and isolating failed products.	
K21	How to use assembly and dismantling equipment safety.	
K22	Types of cleaning materials appropriate for display equipment and accessories and their purpose and how they work.	
K23	The safe handling and application of cleaning materials for display equipment and accessories.	
K24	How to access and interpret the cleaning schedule for display equipment and accessories.	

Notes/Comments

**Assessor signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_