

Title	<b>Display fish/shellfish in a sales environment</b>				
Ofqual unit ref	<b>Y/602/1711</b>				
Level	<b>2</b>	Credit value	<b>2</b>	GLH	<b>10</b>
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare to display fish/shellfish products			1.1 Select and wear the required personal protective clothing and equipment 1.2 Check that the display area, equipment and accessories are clean and take action on finding any problems 1.3 Ensure sufficient clean ice is available for preparing and maintaining the display 1.4 Select products and estimate quantities required to meet display needs 1.5 Assemble and check products and materials and prepare them for use 1.6 Prepare for the display to organisational requirements.		
2 Label displays of fish/shellfish products			2.1 Confirm requirements for labelling of products 2.2 Confirm label information is correct to organisational requirements 2.3 Position labels for products 2.4 Ensure that labels are legible, visible to customers and securely positioned.		
3 Arrange and maintain fish/shellfish products for display			3.1 Check that the display area meets the requirements for food safety and quality 3.2 Transfer products to the display area 3.3 Arrange for the replacement of product or materials to maintain display 3.4 Arrange for the repositioning or reorganisation of product where replacement product is unavailable		

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<p>3 Arrange and maintain fish/shellfish products for display</p> <p>4 Empty and clean the fish/shellfish product display</p>	<p>3.5 Monitor displays according to company requirements and complete records</p> <p>3.6 Carry out cleaning or action to deal with display problems.</p> <p>4.1 Withdraw products from display according to work instructions</p> <p>4.2 Remove and dispose of ice</p> <p>4.3 Identify and select cleaning materials</p> <p>4.4 Clean the display surfaces, equipment and accessories</p> <p>4.5 Store cleaning materials</p> <p>4.6 Take action to address display or cleaning related problems.</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit is designed to assess the skills of learners in the workplace, displaying fish or shellfish for sale, according to job role. It needs to be assessed on the job. The learner must be able to demonstrate their competent performance consistently over a period of time, to meet all of the assessment criteria. This will be achieved by at least two observations of performance in the workplace, and may be supported by witness testimony and other workplace evidence. Observations must ensure that the learner's working practice is at commercial speed and in compliance with standard operating procedures. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	