

Display food and drink products in a retail environment

Overview

This standard covers the skills and knowledge needed to display food and drink products in a retail environment.

Showing you can display food and drink products in a retail environment is important to maintaining a product display. It is also important to producing a hygienic and quality product.

This standard is for you if you work in food and drink operations and the associated supply operations and if you are involved in food and drink retail, responsible for setting up, maintaining and dismantling product displays in a food and drink retail environment.

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Performance criteria

You must be able to:

Prepare to display food and drink products

1. comply with health, safety and hygiene requirements and wear personal protective clothing and equipment throughout the process
2. check the display area, equipment and accessories are clean and take prompt action on finding any problems
3. assemble and check products and additional materials and prepare them for use
4. 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
5. prepare the display to show maximum appeal and to comply with food safety requirements

Label displays of food and drink products

6. confirm requirements for labelling of products with the relevant people
7. confirm label information conforms to legal and standard operational requirements, with the relevant people
8. position labels for products
9. check that labels are legible, visible to customers, and securely positioned in the allocated place

Arrange and maintain food and drink products for display

10. check that the display area always meets the requirements of hygiene and food safety regulations
11. transfer products to the display area according to instructions, specifications and in a manner that complies with health and safety regulations
12. arrange and promptly replace food and drink products and additional materials in a way that is attractive to customers and meets the requirements of hygiene and food safety regulations
13. where product is not available, you reposition and reorganise the position of products and accessories to maintain presentation and to meet trading conditions
14. monitor displays according to instructions and specifications
15. carry out emergency cleaning procedures when required
16. take prompt action to address any product or display related problem

Empty and clean the food and drink product display

17. withdraw products from the display according to instructions and store in

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- accordance with company procedures
- 18. identify and select the appropriate cleaning materials for display equipment and accessories
- 19. clean display surfaces, equipment and accessories in compliance with hygiene and food safety regulations
- 20. store cleaning materials for further use in compliance with hygiene and food safety regulations
- 21. take prompt action to address any display, cleaning or product related problems

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Knowledge and understanding

You need to know and understand:

1. 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
2. controls involved in the display of food and drink products
3. ways to review the display area before assembling materials for the display and why that is important
4. ways to estimate the quantities and size of products to be used for display and why that is important
5. why it is important to select food and drink products for display to suit specific objectives
6. what accessories can and should be used for display
7. principles of good displays
8. how to source product specifications and display information
9. basic knowledge of products offered for sale
10. information about ingredients of products available for sale
11. why labelling is important
12. key features of legal and operational requirements for labelling
13. how to position labels and correct information and why that is important
14. how to check labelling information against product specification and sales details
15. the basic principles for good display and presentation of food and drink products
16. why displays may change as part of the maintenance process
17. importance of and procedures for stock rotation
18. what the contingencies are for display equipment and accessory failure
19. how to recognise and report products that do not meet specification
20. the procedure for rejecting and isolating failed products
21. how to use assembly and dismantling equipment in compliance with health and safety regulations
22. types of cleaning materials appropriate for display equipment and accessories and their purpose and how they work
23. the safe handling and application of cleaning materials for display equipment and accessories
24. how to access and interpret the cleaning schedule for display equipment and accessories

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