

Overview

This standard is about the skills and knowledge needed for you to display meat or poultry for sale in food 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. You must also know how to address problems and be able to apply your skills and knowledge within food safety and health and safety regulations and any relevant international industry codes. You should also have an understanding of how the green circular economy supports repeated use of resources and products within your organisation.

This standard is for you if you work in food operations and are involved in the displaying of meat or poultry products for sale.

Performance criteria

You must be able to:

1. prepare to display meat or poultry according to organisational requirements and standards
2. wear and use personal protective equipment according to regulatory standards and organisational requirements
3. check the display area, equipment and accessories are clean and operating in accordance with organisational requirements
4. 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
5. assemble meat or poultry products and additional materials and prepare them for use
6. display the meat and meat products to ensure maximum appeal and to comply with both food quality and food safety
7. prepare labels according to regulatory and organisational requirements
8. position product labels in accordance with organisational standards
9. check that labels are legible and visible to customers and are positioned according to organisational and regulatory requirements
10. check food safety requirements for displayed meat or poultry products are met
11. monitor display and promptly replace meat or poultry products adhering to organisational stock rotation, food safety and display requirements
12. reposition and reorganise the remaining products to maintain display where replacement product is not available
13. carry out emergency cleaning procedures promptly when required
14. monitor and record temperature of display equipment and take prompt action when needed
15. withdraw products from the display according to instructions and store in accordance with organisational and legal and regulatory standards
16. remove and dispose of used ice in accordance with organisational requirements
17. identify and select the appropriate cleaning materials for display equipment and accessories
18. clean display surfaces, equipment and accessories

Knowledge and understanding

You need to know and understand:

1. the legal, 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 away from each other and according to organisational and legal requirements
4. how to rotate stock to minimise waste according to organisational requirements
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 according to organisational requirements
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 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
16. the limits of your own authority and competence and why it is important to work within those limits
17. what recording, reporting and communication is needed, how to carry this out and the reasons why it is important to do so

IMPMP174



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Developed by	Improve
Version Number	1
Date Approved	13 Mar 2025
Indicative Review Date	13 Mar 2028
Validity	Current
Status	Original
Originating Organisation	Improve
Original URN	IMPMP174
Relevant Occupations	Engineering and Manufacturing Technologies, Manufacturing Technologies, Plant and Machine Operatives, Process Operatives
Suite	Meat and Poultry Processing
Keywords	Meat, poultry, sale, retail, display, food
