

6990 version 3

Forecast requirements and order product for meat retailing

Level: 5 Credits: 16

Entry information: Open.

Special notes

- 1 Where company specifications and procedures are used as performance criteria, manufacturer's specifications are included where appropriate.
- 2 The word *company* is intended to include all butcheries.
- 3 Products used for this standard are bovine, ovine, porcine, poultry, and smallgoods.
- 4 This unit standard may be assessed on the basis of evidence of demonstrated performance in the workplace or in a simulated work situation such as at a regional assessment centre.
- 5 Legislative and regulatory requirements applicable to this unit standard include: Animal Products Act 1999, Animal Products (Ancillary and Transitional Provisions) Act 1999, Meat Act 1981, Food Act 1981, Australian and New Zealand Food Standards Code*, Food Hygiene Regulations 1974, Fair Trading Act 1986, and Biosecurity Act 1993.

*Available at <http://www.foodstandards.govt.nz>.

Judgment statement

- Verifier: The trainee has shown ability to meet the standard stated within this unit in accordance with company specifications, procedures and where appropriate manufacturer's instructions.
- Assessor: Based on the evidence of the verifier and demonstrated skills and knowledge the candidate has met the criteria as specified within this unit including all range statements.
- Focus: Throughout this area of assessment the candidate will need to consistently apply knowledge learned relating to: sound businesses practices, organisational business rules and legislative requirements relating to acts, codes and legislation listed above.

Element 1			
Forecast product requirements for meat retailing.			
Performance Criteria		Candidate	Assessor
1.1	Product requirements are forecast in accordance with company specifications and procedures, and past history of usage.	Forecast product requirements in accordance with company specifications and procedures.	Verification by store owner/manager confirming that performance meets company standards, specifications and procedures
Range:	customer buying patterns, stock level, percentage yield ratios, classification, weight, cost.	Forecast must be consistent with past history of usage, customer buying patterns, stock level, percentage yield ratios, classification, weight, and cost.	

Element 2			
Select and order product for meat retailing.			
Performance Criteria		Candidate	Assessor
2.1	Product selected conforms to forecast requirements and company specifications.	Select and order product for meat retailing. Ordered considering: <ul style="list-style-type: none"> ▪ Product selected and volume conform to forecast requirements ▪ Delivery time, reliability of supply, price and product quality ▪ Quality ▪ Credit constraints 	Verification by store owner/manager confirming that performance meets company standards, specifications and procedures
2.2	Product order meets company specifications and procedures in relation to delivery time, reliability of supply, price and product quality.		
2.3	Quantity ordered matches forecast requirements.		
2.4	Quantity purchased is within credit constraints.		
2.5	Order documentation is completed in accordance with company specifications and procedures.	Complete order documentation in accordance with company specifications and procedures	Consider - accuracy, readability, supplier details, order quantities, description of items ordered, price, delivery terms, delivery arrangements
Range:	accuracy, readability, supplier details, order quantities, description of items ordered, price, delivery terms, delivery arrangements.		

Element 3

Demonstrate the knowledge which underpins forecasting requirements and ordering product for meat retailing.

Performance Criteria	Candidate	Assessor
3.1 The generic processes of purchasing are described. Range: forecasting product requirements, sourcing and pricing product, ordering supplies, arranging delivery, payment, recording supply transactions.	Describe the processes of: <ul style="list-style-type: none">▪ forecasting product requirements,▪ sourcing and pricing product,▪ ordering supplies,▪ arranging delivery,▪ payment,▪ recording supply transactions	
3.2 Classification of meat is explained in relation to purchasing decisions.	Explain the classification of meat in relation to purchasing decisions including the effect and use of the type of meat and classification of meat purchased on cuts, joints, by-products and yield is explained.	
3.3 The effect and use of the type of meat and classification of meat purchased on cuts, joints, by-products and yield is explained.		
3.4 Stock control is described in terms of monitoring, rotation and stock levels.	Explain stock control requirements including monitoring, rotation and stock levels.	
3.5 Refrigeration is described as a factor of purchasing decisions. Range: storage time, deterioration, ageing, rotation of stock, use of loadlines.	Describe how refrigeration impacts on purchasing decisions include reference to storage time, deterioration, ageing, rotation of stock, and use of loadlines.	
3.6 Meat and associated product varieties typically purchased by a meat retailer are described with the aid of supplier catalogues. Range: dressed carcasses, edible by-products, prepared meat based products, marinades, seasonings, coatings.	Use a supplier catalogue to describe meat and associated product varieties typically purchased. The description should include dressed carcasses, edible by-products, prepared meat based products, marinades, seasonings, coatings	